



# THE RESORT

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AT GULF SHORES PLANTATION

## *Owners' Newsletter*

Updates on current events  
at Gulf Shores Plantation.



Information on beaches,  
local eats, treats & events  
around our area.



Opportunities for owner  
participation.

# April 2022

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## Letter from the Editor

Hello Owners,

Thank you for your feedback regarding the March 2022 Owners' Newsletter and for your contributions to April 2022 Owners' Newsletter for Gulf Shores Plantation Phase 1 owners. Part of the April 2022 Newsletter includes looking back at our history at Gulf Shores Plantation. Maya Angelou stated, "I have great respect for the past. If you don't know where you've come from, you don't know where you're going. I have respect for the past, but I'm a person of the moment. I'm here, and I do my best to be completely centered at the place I'm at, then I go forward to the next place."

Another part of the April 2022 Newsletter includes Fort Morgan amenities such as local eats, treats and things to do in our area. Please share your favorite memories of GSP Phase 1, your favorite places, things to do in our area and recipes as well as continue sharing the information and ideas that you would like to see for these Newsletters with me at my email address as below.

Sincerely,

Stephanie Dillon

Secretary of the Board of Gulf Shores Plantation Phase 1

[stephanie@gulfshoresplantation.org](mailto:stephanie@gulfshoresplantation.org)

**Please continue to check the Virtuous Portal through AppFolio and [www.gulfshoresplantation.org](http://www.gulfshoresplantation.org) for ongoing updates regarding Gulf Shores Plantation Phase 1.**

# Letter from the President

Submitted by Wade Everett, President of the Board of Gulf Shores Plantation Phase 1



I want to express our appreciation and gratitude to Shelby Kilpatrick and Russ Brooks for their dedication to the owners at GSP while serving on the Board. They both had a behind the scenes role that brought years of ownership experience and advice to your Board. Our many thanks for the hours spent in countless meetings and phone conferences.

Filling their positions are two new members, Stephanie Dillon and Tami Crouse. They have both jumped right in with eagerness and enthusiasm as they get caught up on the events since Sally. Stephanie was elected as Secretary and Tami was elected Member @ Large.

Your Board has 5 member positions that serve staggered two year terms. Each member has an equal vote in all decisions. Each year, the Board chooses the statutory officers to serve for that year. These positions define some additional responsibilities for each role as set out in the bylaws.

Your 2022 Board:

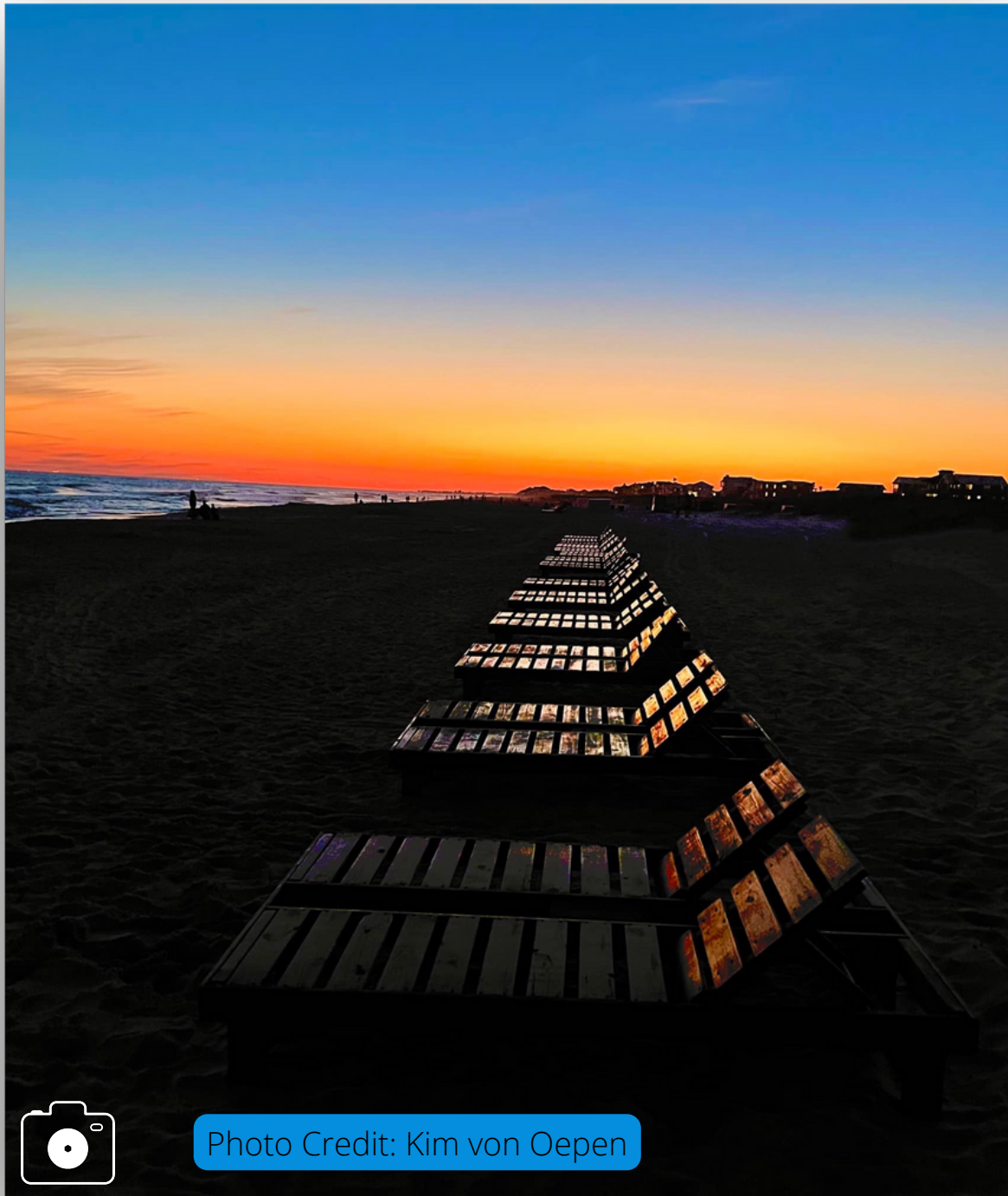
President - Wade Everett [wade@gulfshoresplantation.org](mailto:wade@gulfshoresplantation.org) or [president@gulfshoresplantation.org](mailto:president@gulfshoresplantation.org)

Vice President - Lesa Nivens [lesa@gulfshoresplantation.org](mailto:lesa@gulfshoresplantation.org) or [vicepresident@gulfshoresplantation.org](mailto:vicepresident@gulfshoresplantation.org)

Treasurer - Bill Shaw [bill@gulfshoresplantation.org](mailto:bill@gulfshoresplantation.org) or [treasurer@gulfshoresplantation.org](mailto:treasurer@gulfshoresplantation.org)

Secretary - Stephanie Dillon [stephanie@gulfshoresplantation.org](mailto:stephanie@gulfshoresplantation.org) or [secretary@gulfshoresplantation.org](mailto:secretary@gulfshoresplantation.org)

Member at Large - Tami Crouse [tami@gulfshoresplantation.org](mailto:tami@gulfshoresplantation.org) or [memberatlarge@gulfshoresplantation.org](mailto:memberatlarge@gulfshoresplantation.org)



The contact information for your Board is also in the App Folio portal, as well as the website at [www.gulfshoresplantation.org](http://www.gulfshoresplantation.org). This page is password protected and only for our owners. We also own [www.gulfshoresplantation.com](http://www.gulfshoresplantation.com) which will be developed this coming year for our guests and community. This site will have new photos of the complex, owner verification links for each unit who choose to participate, as well as rules and current conditions. If you have suggestions for either site, please send them in.

Thanks to Randall Ray for his continued work as our webmaster. He has also worked behind the scenes to support our rebuilding efforts and keep our owners informed.

### **Storage Room Update**

The storage room build out is in progress. The units have been divided and doors are being hung this week. I will be emailing all current storage room owners with their options and timing on the relocation. If the storage unit is available, we will start relocating immediately; however, some relocations can not occur until Building Four is open.

### **Entrance Road Landscape**

All of the associations at Plantation and Kiva Dunes have agreed to terminate Coastline's contract for maintaining the entrance road. Alberto Lopez will assume the responsibilities this year. The first order of business is to clean out all the overgrowth, uplimb trees, and add seasonal color and new lights to the planter in the road. We are excited about our entrance makeover and look forward to working with Alberto.

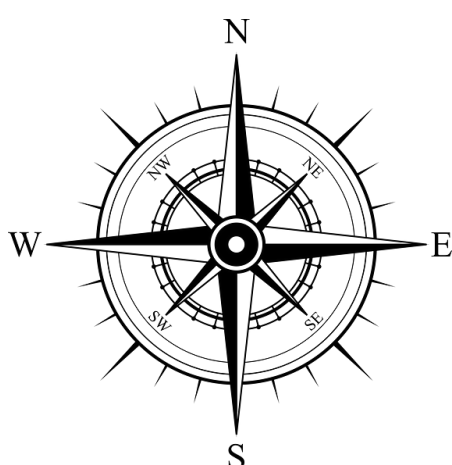
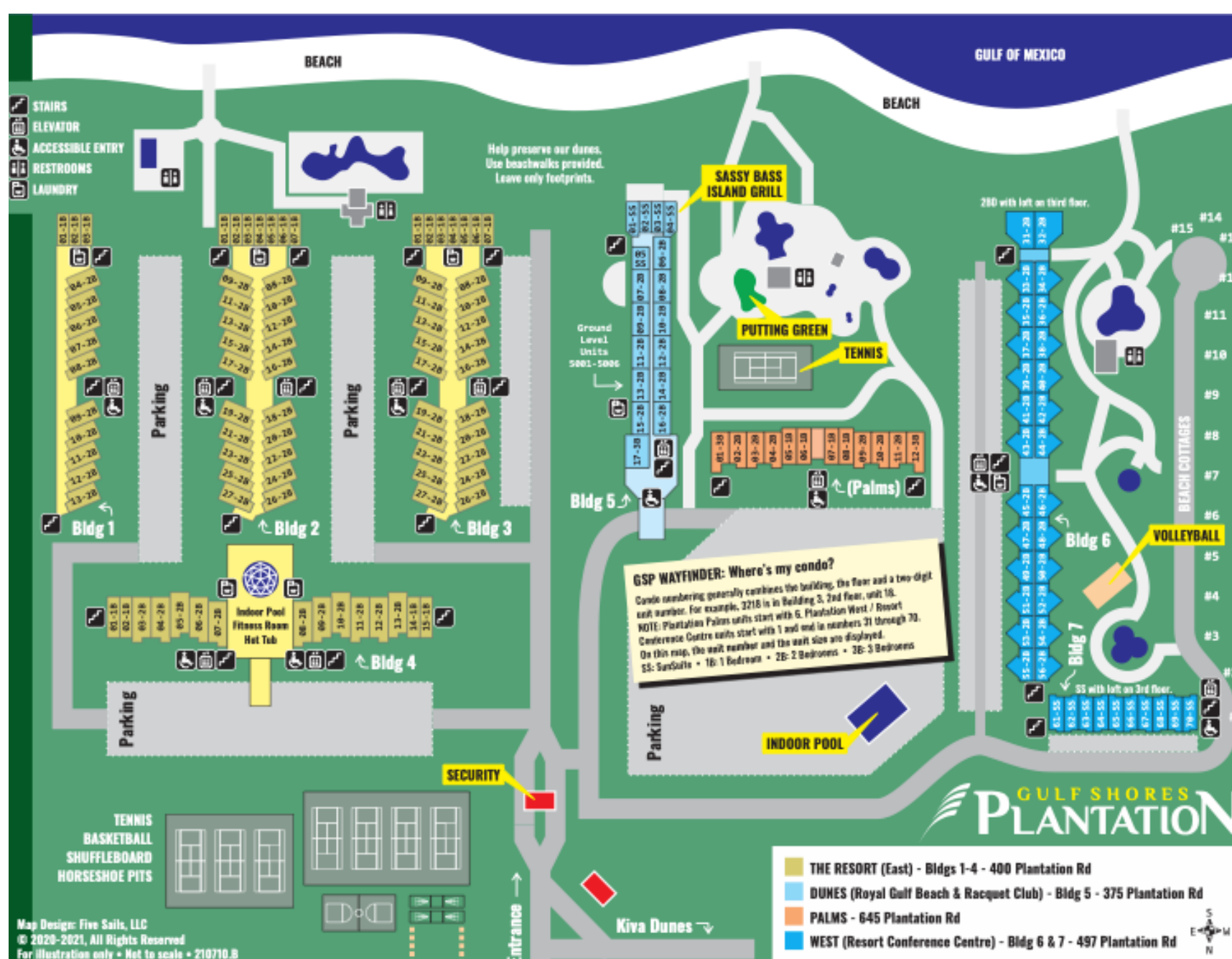
Wade Everett

President of the Board of Gulf Shores Plantation Phase 1

# Our History



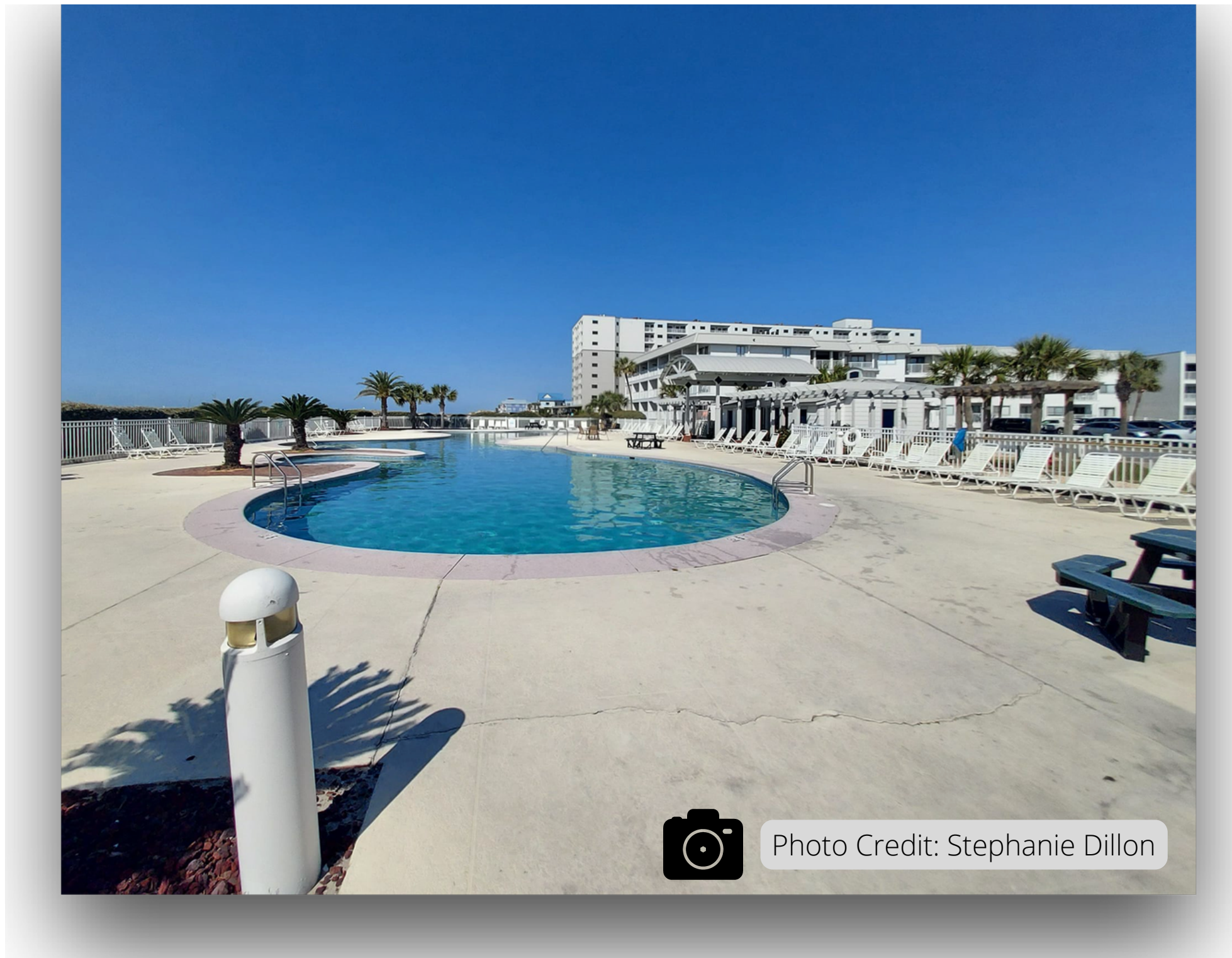
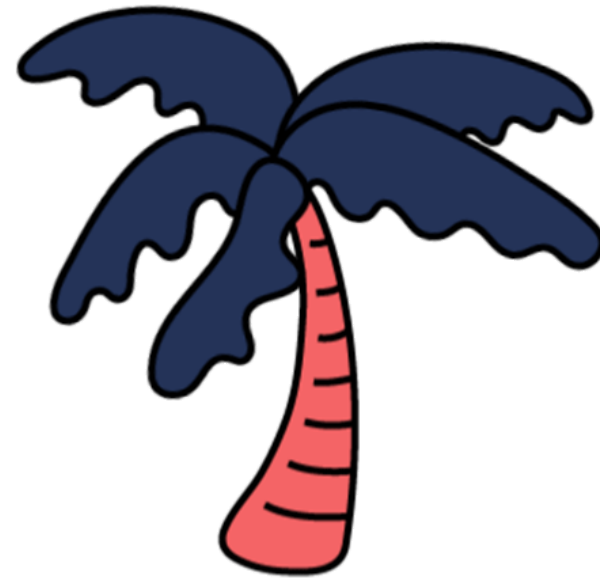
- Gulf Shores Plantation East, also known as Gulf Shores Plantation Phase 1, comprises Buildings 1, 2, 3 and 4 and was built in 1983.
- Gulf Shores Plantation is the collective name for all phases. Special thanks to Chip Bush for creating the map below. To view the most updated version available please click on the following link:  
[https://drive.google.com/file/d/1Ns1TdzQhkypArzKxxk-addnDebq5xFAV/view?fbclid=IwAR2n05RLUDtwrO\\_tGFy9V2T8sw-VPIUj-NAwEZdRR485pCf06qCqX3KCcbc](https://drive.google.com/file/d/1Ns1TdzQhkypArzKxxk-addnDebq5xFAV/view?fbclid=IwAR2n05RLUDtwrO_tGFy9V2T8sw-VPIUj-NAwEZdRR485pCf06qCqX3KCcbc).
- In 2018, the State of Alabama used funds remaining from the settlement of the BP oil spill to acquire nearly a mile of undeveloped land for conservation to our East. This is a conservation area which means the area cannot be developed. Read more about the recovery efforts here:  
<https://www.al.com/news/mobile/2020/04/10-years-after-deepwater-horizon-disaster-along-alabamas-gulf-coast-questions-and-work-go-on.html>



If you would like to contribute further information regarding GSP's history to be featured in our Newsletters, please submit information to [stephanie@gulfshoresplantation.org](mailto:stephanie@gulfshoresplantation.org).

# Beautification Committee

Update submitted by Leigh Brooks

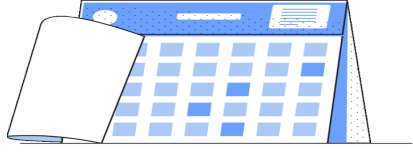


The committee is off to an encouraging start. The board is very supportive and realizes this is going to be a long term project.

We have been in contact with our landscaper, and his team will be helping to update the inside and outside of both pool areas. You will notice that his team has been busy cutting back overgrown shrubs, and working around the property. It already looks better.

We are planning to address the grill areas, and the building entrances near each elevator. GSP is fortunate to have more green space than most resorts along the gulf coast, and we plan to accentuate this, while adding some color and keeping in mind that low maintenance is key.

If you have suggestions, or any questions, or would like to join this committee, please call 205/541-9868 or email me at [leighbrooks13@gmail.com](mailto:leighbrooks13@gmail.com).



# Local Events and Attractions

Events are subject to change. Please refer to website links for most up to date information. If you would like to contribute to further resources of local events and attractions to be featured in our Newsletters, please submit information to [stephanie@gulfshoresplantation.org](mailto:stephanie@gulfshoresplantation.org).

## Local Information Sites:

<https://www.gulfshores.com/events-calendar/>

<https://www.florabama.com/annual-events/>

[https://visitowa.com/?utm\\_source=Yext](https://visitowa.com/?utm_source=Yext)

<https://www.gulfshoresal.gov/>

<https://www.obawebsite.com>

**OPENING  
SOON**

## *The Village Lawn at The Beach Club*

reopens May 15, 2022

<https://thebeachclub.spectrumresorts.com/dining/the-village-lawn-2/#gsc.tab=0>

## *Pine Beach Trail @ Bon Secour National Wildlife Refuge*

<https://www.fws.gov/refuge/bon-secour>

<https://www.alltrails.com/trail/us/alabama/>

[pine-beach-trail](#)



Photo submitted by Linda Daniel

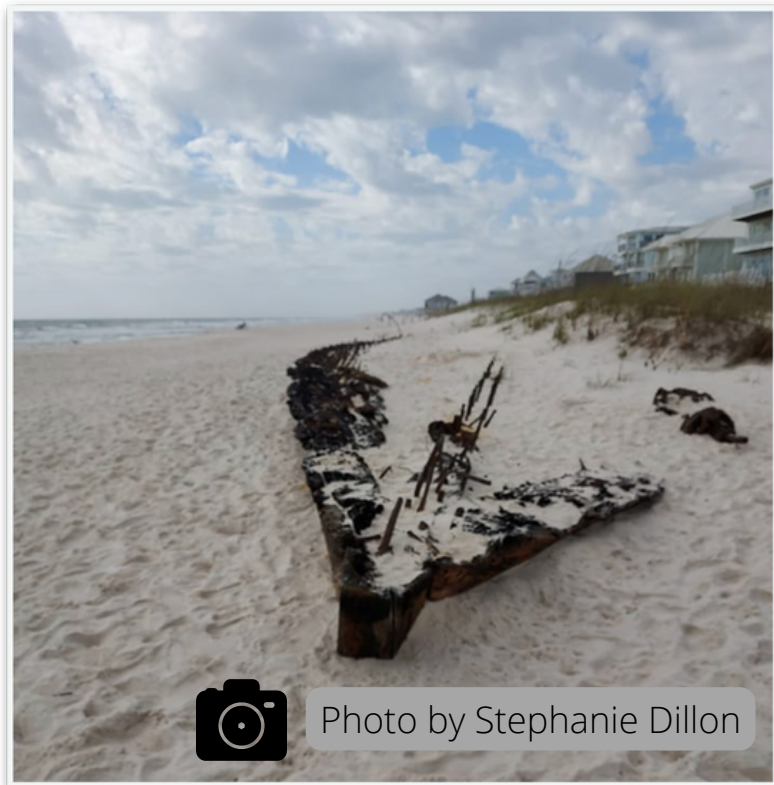


Photo by Stephanie Dillon

## *The Rachel*

<https://mobilebaymag.com/the-true-story-of-the-rachel/>

## *Mobile Bay Ferry*

Fort Morgan Loading Dock:

110 AL-180, Gulf Shores, AL 36542

<https://mobilebayferry.com/schedule/>



Photo by Stephanie Dillon



# Beach Information



Text "AL-BEACHES" to 888-777 to receive daily beach conditions via text message.  
<https://www.gulfshoresal.gov/1135/Leave-Only-Footprints>



*Share the Beach- Alabama's Sea Turtle Conservation Program*

<http://www.alabamaseaturtles.com/>

**2022 BEACH RENTALS** – To rent beach chairs and umbrellas please see attendant at orange umbrella on the beach. If the attendant is not immediately available please have a seat in a set of chairs without a name tag and attendant will be by shortly. Name tag can be found in upper left-hand corner of one of the chairs for each set-up.

**Beach Chair & Umbrella Set-Up Prices**  
 (2 chairs, 1 umbrella)

# Days	Price*	Savings
1	\$40	----
2	\$70	\$10
3	\$100	\$20
4	\$130	\$30
5	\$160	\$40
6	\$190	\$50
7	\$220	\$60
Over 7	Add \$10 per day	
Chair Only	\$15 per day	
Umbrella Only	\$25 per day	



\*All prices include sales tax.  
 \*Multi day rates apply only to consecutive days when rent is paid in full at beginning of rental.  
 \*Prices are subject to change



# Fort Morgan Eats & Treats



## **Tacky Jacks 2 Fort Morgan -**



<https://www.tackyjacks.com/locations-fm>



<https://www.facebook.com/tackyjacksfortmorgan/>



251-968-8341



## **Fort Morgan Beach Sweets -**



<https://www.facebook.com/FMBeachSweets>



251-402-1657



[FortMorganBeachSweets@Gmail.com](mailto:FortMorganBeachSweets@Gmail.com)

## **Sassy Bass locations in Fort Morgan -**



<https://www.sassybass.com/island-grill/>



251-923-3122



<https://www.sassybass.com/amazin-grill/>



251-975-1010



<https://www.sassybass.com/cookout-tiki-bar/>



251-284-0221



## **Kiva Grill-**



<https://kivadunesgrill.com/>



251-540-7211



## **Peninsula Restaurant & Grill-**



<https://www.peninsulagolfclub.com/restaurants-events/>



251-968-8009

COMING SOON

JESSE'S RESTAURANT

<https://gulfcoastmedia.com/stories/jesses-to-open-location-on-fort-morgan-road,120550>



# Recipes



## Warm Berry Compote

Cook frozen berries with orange juice in your slow cooker for a yummy dessert by itself or over ice cream.

 Allrecipes

Submitted by Tami Crouse: [https://www.allrecipes.com/recipe/256825/warm-berry-compote/?utm\\_source=emailshare&utm\\_medium=email&utm\\_campaign=email-share-recipe&utm\\_content=20220406&utm\\_source=canva&utm\\_medium=iframe](https://www.allrecipes.com/recipe/256825/warm-berry-compote/?utm_source=emailshare&utm_medium=email&utm_campaign=email-share-recipe&utm_content=20220406&utm_source=canva&utm_medium=iframe).

## Ingredients:

Original recipe yields 6 servings

- 6 cups frozen mixed berries
- ½ cup white sugar
- 1 ½ teaspoons finely grated orange zest
- ¼ cup orange juice
- 2 tablespoons cornstarch
- 2 tablespoons water

## Directions:

- Step 1: Stir together berries, sugar, zest, and juice in a slow cooker. Cook on High until bubbling, about 1 ½ hours.
- Step 2: Stir together cornstarch and water in a cup until fully dissolved. Stir into berry mixture. Cook, covered, until thickened, 5 to 10 minutes more. Serve warm or room temperature.



## Goombay Smash

Submitted by Ann McNeer  
Here is the recipe for 2 servings:

- 6T pineapple juice
- ¼ c orange juice
- ¼ c coconut rum
- 2T light rum
- 2T gold rum
- 2T dark rum

(Optional: a splash of peach or apricot brandy)

Combine all and serve over ice.

2 pineapple wedges and 2 orange slices for garnish

If you would like to submit your favorite recipes for future Newsletters, please submit to Stephanie Dillon at [stephanie@gulfshoresplantation.org](mailto:stephanie@gulfshoresplantation.org). If you can, please include a picture of your recipe.