

Owners' Newsletter

Updates on current events at Gulf Shores Plantation.

Local events, music attractions, and beach information.

Opportunities for owner participation.

June 2022

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Local Events, Music and Attractions

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Letter from the Editor

Hello Owners,

Thank you for your feedback and your contributions regarding the 2022 Owners' Newsletters for Gulf Shores Plantation Phase 1 owners. The first day of Summer is just around the corner, but many summer vacations are already in full swing. Please remind your guests to complete the Check-In form before they arrive to GSP to decrease the potential for delays while entering our property, be on the lookout for rip currents, observe and follow beach flags, remove all items from the beach overnight, do not disturb the sea turtle nest on our beach, but look for potential hatching possibly sometime in July (see more on page 7).

Please continue sharing your favorite memories of GSP Phase 1, your favorite places and things in our area 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

Please continue to check the Virtuous Portal through AppFolio and www.gulfshoresplantation.org for ongoing updates regarding Gulf Shores Plantation.



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.

Local Information Sites:

https://www.gulfshores.com/events-calendar/ https://www.florabama.com/annual-events/ https://visitowa.com/?utm_source=Yext https://www.gulfshoresal.gov/ https://www.obawebsite.com



https://www.gulfshores.com/things-to-do/nightlife-bars/live-music/





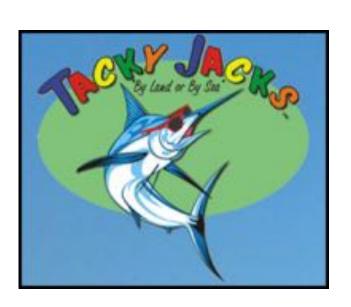
https://www.florabama.com/live-music



https://alwharf.com/events/



2022 Summer Music at Meyer Park concert series. These FREE concerts begin at 6 p.m. and take place at Meyer Park in Gulf Shores – 400 E 22nd Ave. For lineup go to: https://www.gulfshoresal.gov/civicalerts.aspx?aid=764



Tacky Jacks 2 Fort Morgan: https://www.tackyjacks.com/fmevents-1

Tacky Jacks Gulf Shores: https://www.facebook.com/tackyjacksgulfshores/events

Tacky Jacks Grill & Tavern Orange Beach: https://www.facebook.com/tackyjacksorangebeach/events



The Cove Bar & Grill: https://covebargrill.com/happenings//
https://www.facebook.com/TheCoveGS/

Beach Information

Text "AL-BEACHES" to 888-777 to receive daily beach conditions via text message.

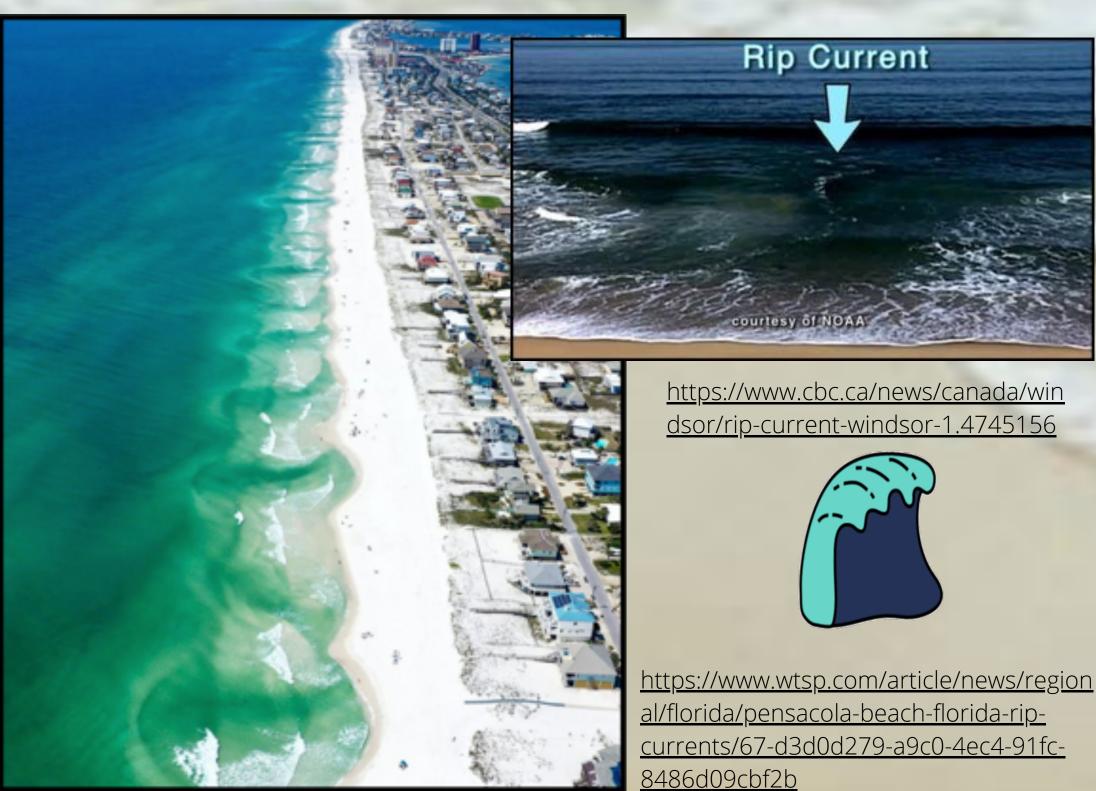
https://www.gulfshoresal.gov/1135/Leave-Only-Footprints

HOW TO SPOT A RIP CURRENT

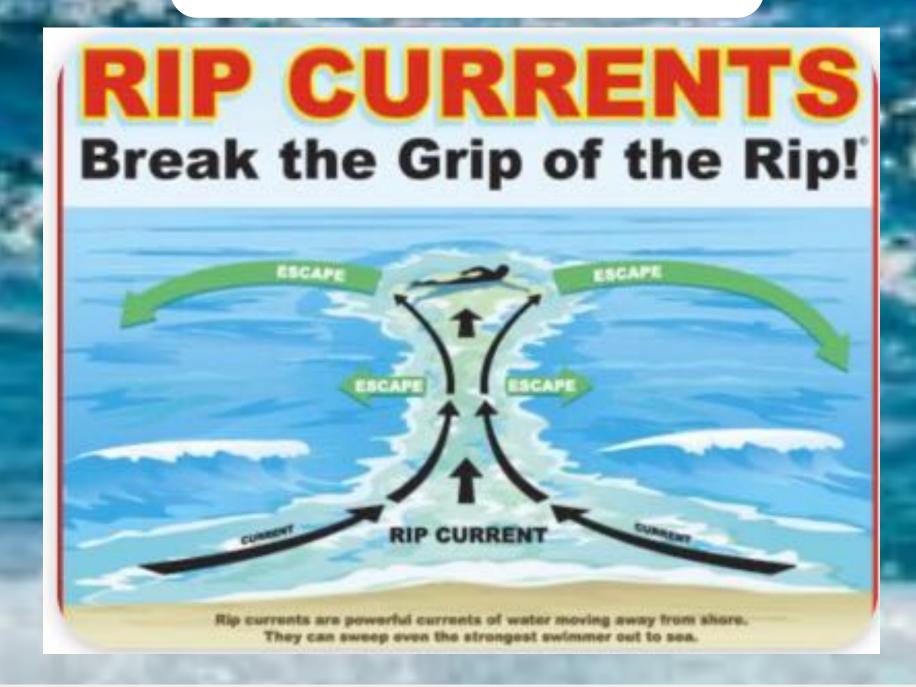
- Rip currents are most prevalent when the waves crash perpendicular to the beach rather than at an angle.
- One of the easiest ways to spot a rip current is to look for gaps between the waves. A small patch of calm water surrounded by waves is often a rip current.
- Look for discolored water near the shore. Rip currents tend to drag large amounts of sand and sediment back out to sea with them, so many rip currents are easily identified by a noticeable flow of sand extending away from the shore.
- Rip currents are also common in areas near sand bars, piers, pilings and jetties.

https://www.gulfshores.com/beach-water-activities/beaches/beach-flag-warning-system/





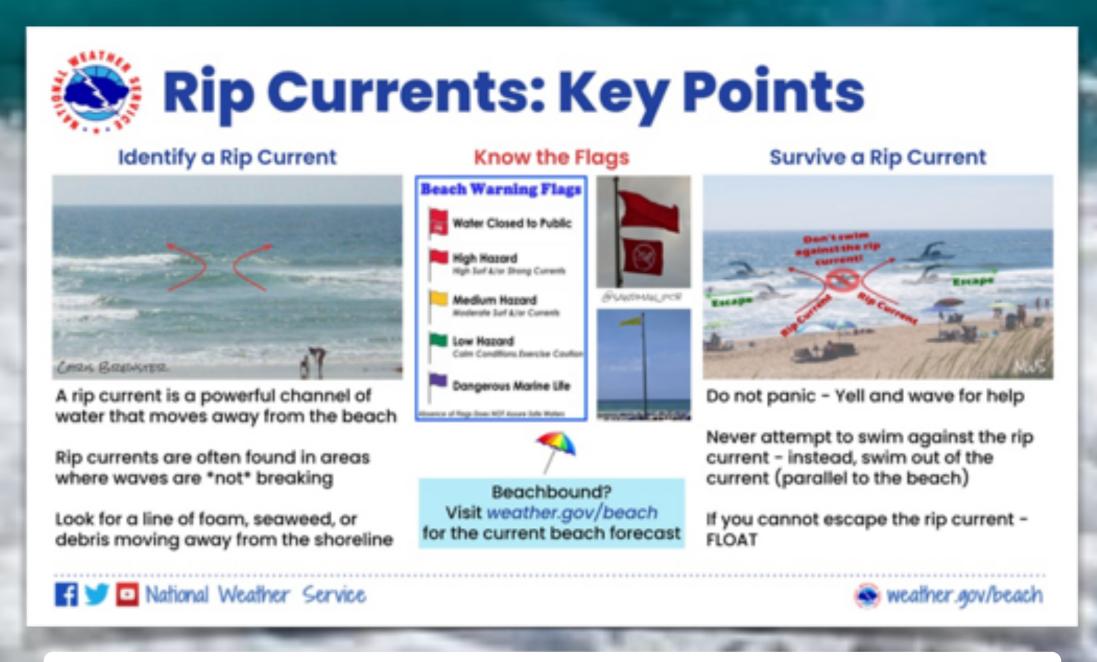
Beach Information

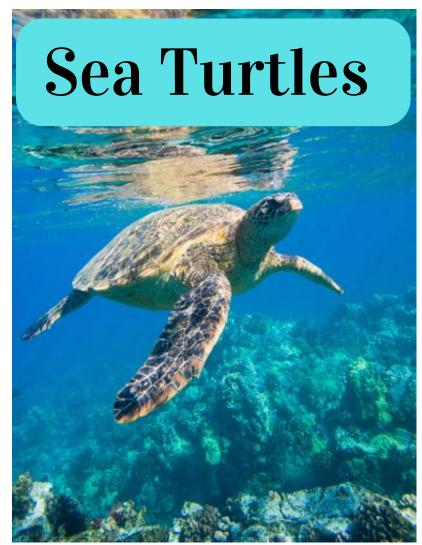


HOW TO ESCAPE A RIP CURRENT

- Remain calm. Fighting the rip current can exhaust you.
- Escape the current by swimming parallel to the shoreline. When free of the current, swim at an angle—away from the current—toward shore.
- If unable to escape by swimming, float, or tread water. When the current weakens, swim at an angle away from the current toward the shore.
- If at any time you feel you will be unable to reach shore, draw attention to yourself: face the shore, call, or wave for help.
- To help someone else caught in a rip current, first call 9-1-1 for assistance, then seek help from a lifeguard. If a lifeguard is not present, yell instructions on how to escape or throw the victim something that floats.

https://www.gulfshores.com/beach-water-activities/beaches/beach-flag-warning-system/





The first week of June, the Bon Secour Refuge beaches were visited by our first two nesting sea turtles! After studying the crawl patterns and taking some measurements, these two nests were determined to be made by Loggerhead sea turtles. Loggerheads can lay up to 200 eggs per nest and these eggs will incubate under the sand for 55 – 75 days before hatching and making their way to the ocean.

Sea turtle eggs are temperature-dependent, meaning the ones located at the bottom of the nest where it is cooler will hatch as male and ones located at the top of the nest where it is warmer will hatch as female!

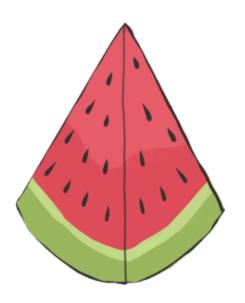
*All footage obtained with permission of U.S. Fish & Wildlife Service under conditions not harmful to the eggs and nest.



Information from: https://www.facebook.com/BonSecourNWR For further information on loggerhead turtles: https://www.worldwildlife.org/species/loggerhead-turtle

Recipes





Watermelon Salad

https://www.delish.com/cooking/recipe-ideas/recipes/a5739/watermelon-salad-feta-mint-recipe/

INGREDIENTS

- 1/4 c. extra-virgin olive oil
- 2 tbsp. red wine vinegar
- 1/2 tsp. kosher salt
- 3 c. cubed seedless watermelon
- 1 c. medium cucumber, chopped
- 1 c. crumbled feta
- 1/2 c. red onion, thinly sliced
- 1/2 c. coarsely chopped mint, plus more for garish
- Flaky sea salt, for garnish (optional)

DIRECTIONS

- 1. In a small bowl, whisk together oil, vinegar, and salt.
- 2. In a large serving bowl, combine watermelon, cucumber, feta, red onion, and mint. Add dressing and toss to coat.
- 3. Garnish with more mint and flaky sea salt if desired.



https://creative-culinary.com/wprm_print/58124



17 Best Watermelon Cocktails

From mojitos to martinis to sangria, these watermelon cocktails are just too good! Enjoy these sweet, fruity drinks any time of the year for a refreshing treat.

IG Insanely Good Recipes Nov B, 2021

https://insanelygoodrecipes.com/watermelon-cocktails/

INGREDIENTS

- 1 cup watermelon
- 20 mint leaves
- Juice from 1 lime
- 1 oz Simple Syrup optional if watermelon is super sweet (Mix equal amounts water and sugar in saucepan and boil just until sugar is dissolved. Cool)
- 3 ounces light rum
- Chilled club soda

For Garnish

- 2 large Melon balls of watermelon
- 2 mint sprigs

INSTRUCTIONS

- 1. Combine watermelon, mint leaves and lime juice in a cocktail shaker and muddle until leaves are broken up slightly and watermelon is crushed.
- 2. Fill shaker with ice, add the simple syrup and rum.
- 3. Shake until ice cold.
- 4. Fill glasses half full with ice; pour contents of shaker (do not strain) including ice into glasses.
- 5. Top with chilled club soda and gently stir.
- 6. Garnish with watermelon and mint.