



THE RESORT

AT GULF SHORES PLANTATION

Owners' Newsletter

Updates on current events
at Gulf Shores Plantation.



Local events, attractions,
beach and birding
information.



Opportunities for owner
participation.

July 2022

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Gulf Shores Plantation Phase 1

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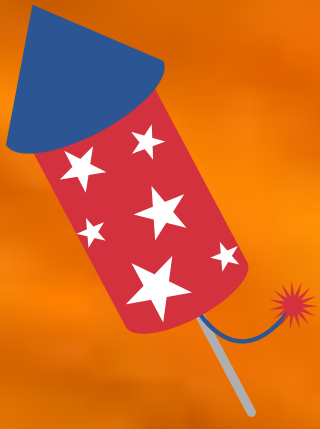
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July



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. Please remind your guests about our complex's Rules and Regulations and reminders (see page 4 for further details). Please also remember do not disturb the sea turtle nest on our beach, but look for potential hatching possibly sometime in July. I genuinely hope July 2022 is the month the construction is finally finished for Building 4 and the Nest.

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.

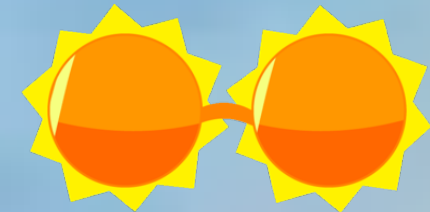
Sincerely,
Stephanie Dillon
Secretary of the Board of Gulf Shores Plantation
Phase 1
stephanie@gulfshoresplantation.org

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



Photo by: Kim von Oepen

GSP Phase 1 Reminders



- Please read over the **Rules & Regulations** (In May 2022 Owners' Newsletter and 06/11/22 email from Wendy Blevins, Association Manager) and pass on to your guests, renters, and management companies as it includes rules and regulations that **will be** enforced.
- Trash, trash bags or “free items” are **not** to be left in the hallways or laundry rooms. It is **not** the housekeeper’s responsibility to get these items to the trash containers. Also, all household items, tent frames, etc. **must** be taken to the roll off. Waste Management **will not** pick up the dumpsters with these items in them.
- **Nothing** is to be **left in the hallways overnight**, including beach buggies, floats, etc.
- All non-permitted personal items such as beach chairs, umbrellas, tents, ice chests and beach toys are to be **removed from the beach each night**.
- **Keep off the dunes**. Staying off the dunes will help us to preserve our dune system and the habitat it provides. Use beach walkovers and boardwalks where provided.
- Observe and **obey Beach Warning Flag System**. Double red flags mean the waters are closed for your safety.
- The beach services have asked that **no broken chairs, umbrellas, or tents are left in the trash cans at the bottom of the boardwalk**. The trashcans are not large enough to hold these items. They are to be taken to the roll off.
- Leave Only Footprints.
- Please do your part to keep our beautiful beaches safe and clean. Each of us is responsible for protecting and preserving it. Enjoying our coastline responsibly ensures more positive experience for you and helps ensure the safety of all our visitors and the sustainability of our natural resources.
- New owner parking pass stickers have been printed with the new logo. **Please stop by Wendy's office Mondays or Wednesdays to pick up your new owner stickers if you happen to be onsite**. If it's a weekend, please email wendy@virtuousmg.com and she can leave them with security or she can drop them in the mail. Each owner will receive **two (2)** owner stickers.



Background Photo by: Kim von Oepen

Owner Spotlight

Kim von Oepen



Our association has many wonderful, talented owners. The beautiful pictures featured in July 2022 Owners' Newsletter are by a Gulf Shores Plantation Phase 1 owner Kim von Oepen. Here is a little more about Kim:

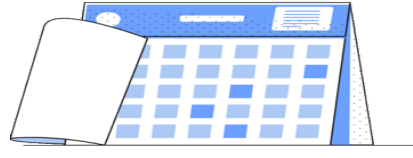
"I just love our Gulf Coast and am so blessed to be able to come down so often! I love sharing pictures and making someone's day a little brighter even if it's only one person. My husband David and I live in Meridian, MS (about 3 ½ hours away) and we own 1302. We purchased our condo back in 2004. We were so happy with our view and the beauty at GSP. I have always taken pictures mostly of the kids but the last 7 or 8 years have really become captivated by the beauty surrounding us in OB, GS, and Fort Morgan and if I can get on the beach I will be taking pictures of the sunrise, sunset, the waves, the dunes and Hank (our local celebrity Heron) or in Gulf Shores-Fred. Photography is a favorite hobby. In recent years I have purchased a mirrorless camera that I often use and I love my iPhone 12 Pro Max. My sweet husband gave me a 600 mm telephoto lens that I am in love with for a Christmas present last year. He may tell you I have become obsessed with taking sunrises and sunsets. We love boating and the first thing he ask is where do I want to go, he should know chances are I will say Robinson Island for the herons nesting.

I hope to expand my knowledge of photography and develop my skills in taking pictures and shooting in manual. I experiment with different settings; a sunrise captured from numerous different angles and perspectives or a range of different camera settings, gives me so many different images. The beach offers countless opportunities to try different things. The beauty of our beach and the natural dunes and the Gulf is just so peaceful and inspiring. I love being around water. Sunrises are probably my favorite, many times there is hardly anyone on the beach and the dawn of a new day is a new opportunity. I also love our coastal birds, the herons, osprey, and the eagles. They are so amazing. Sunrises evoke a mood of reflection and contemplation, peacefulness, tranquility. Watching a sunrise or sunset is a source of inspiration and reflection.

We plan on retiring in a few years and I do hope to develop this hobby into a business that I enjoy so very much. I love to find a different view of our surroundings. Many times I will get in the waves to try to capture different angles so if you see a lady out in the surf about to get soaked it may be me.

I share my photos on my Facebook page and also share them to various groups on Facebook. Alabama the Beautiful featured my shell picture for the weekly cover back a few months ago. Gulf Coast Life has a weekly vote and I've been honored several times with the weekly cover photo. If my pictures can make someone's day a little brighter or brings a smile to their face then I feel blessed."





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.

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/events-calendar/community/sparks-after-dark/>

The weekly fireworks show will flash to life again this summer! Come early and enjoy a live, kid-friendly cooking class in Palms Plaza with Rouses Markets' Chef Nino, then stick around to dance to the rhythm of the beat with DJ Silky, ride a camel and see the snap, crackle and pop of color happening all season long.

Date + Time: Mondays; May 30 - August 1 | 6-9 p.m.

Where: Main Street; Wharf Parkway

Cost: FREE admission + parking; Camel rides: \$5

Schedule:

- Chef Nino's Cookin' with Kids presented by Rouses Markets: 6-7 p.m.
- DJ Silky: 6-9 p.m.
- Fireworks: 8:45 p.m.
- SPECTRA Laser Light Experience: 8:30, 9 + 9:30 p.m.



Tropic Falls is a combination unlike anything the Gulf Coast has ever seen before! Enjoy 23 rides and attractions at the Tropic Falls Theme Park and explore a year-round tropical paradise in the Tropic Falls Indoor Water Park opening June 29 with 142-foot-tall slides beneath a convertible glass roof!

<https://visitowa.com/destinations/tropic-falls-at-owa/>

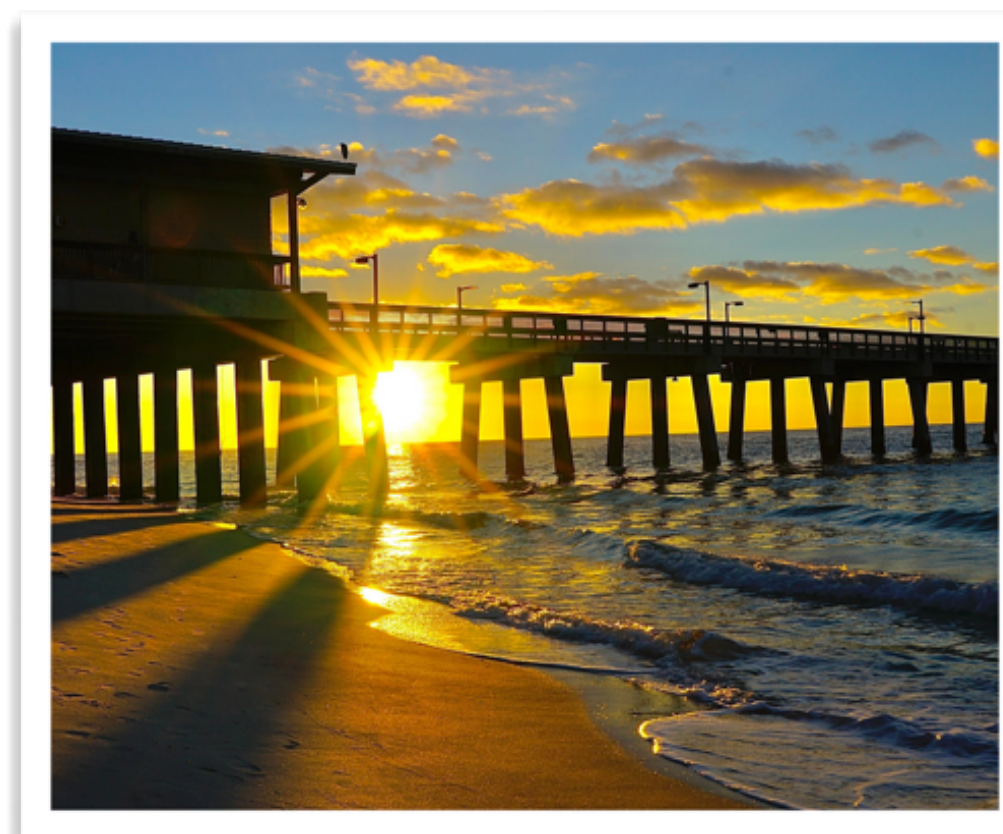
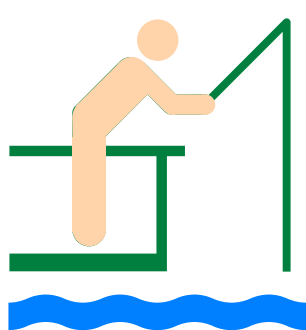


 Photo by: Kim von Oepen

<https://www.alapark.com/parks/gulf-state-park/fishing-and-education-pier>



GULF STATE PARK PIER *Hours are subject to change*

Fishing and Sightseeing Hours: 7 days a week, 24 hours a day

Staff are on site Daily from 6:00 AM to 6:00 PM.

To pay fishing and sightseeing fees, an honor box system is in place when staff are not on site.

Concessionaire Hours: Daily: 6:00 AM to 5:30 PM

The concessionaire windows at the Pier offers snacks, to-go food, and drinks for purchase.

Bait and Tackle Shop Hours: Daily: 7:00 AM to 4:00 PM

ByWater Beachside Beach Bar & Grill

Visit ByWater Beachside Beach Bar & Grill at the Pier to enjoy a great meal, with the best view on the coast! Along with delicious food, you'll have the chance to show your talent and have fun at their weekly karaoke nights!

Open Daily!

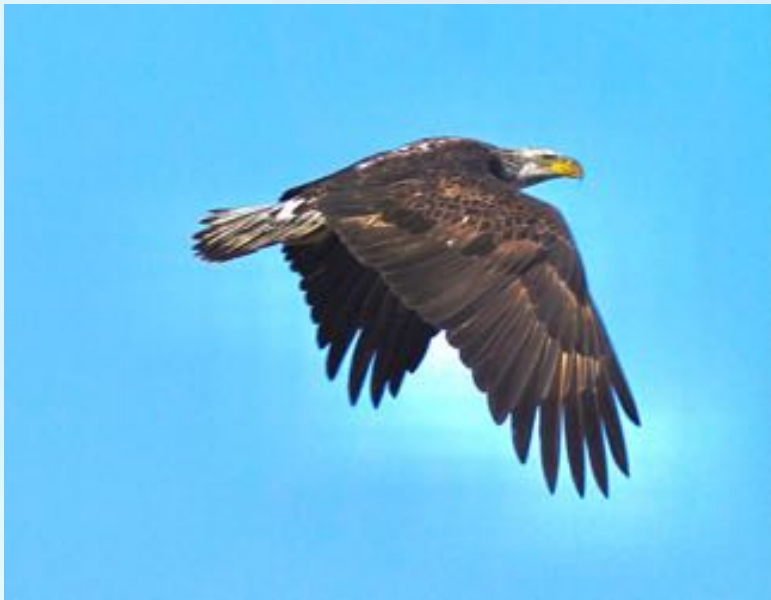
Saturday to Thursday: 11:00 AM to 7:00 PM

Fridays: 11:00 AM to 10:00 PM

Birds of a Feather...

Flock Together

📷 Photos by: Kim von Oepen





Where to go... for the birds



<https://alabamabirdingtrails.com/trails/coastal/>

<https://www.outdooralabama.com/birds/shorebirds>



<https://www.gulfshores.com/things-to-do/outdoor-activities/birding/>

<https://www.alapark.com/parks/gulf-state-park/birding>



Beach Information

Text "AL-BEACHES" to 888777 to receive daily beach conditions via text message.
<https://www.gulfshoresal.gov/1135/Leave-Only-Footprints>

Beach Warning Flags



WATER CLOSED TO PUBLIC
Entering the Gulf is prohibited



MEDIUM HAZARD
Moderate surf and/or currents



HIGH HAZARD
High surf and/or currents



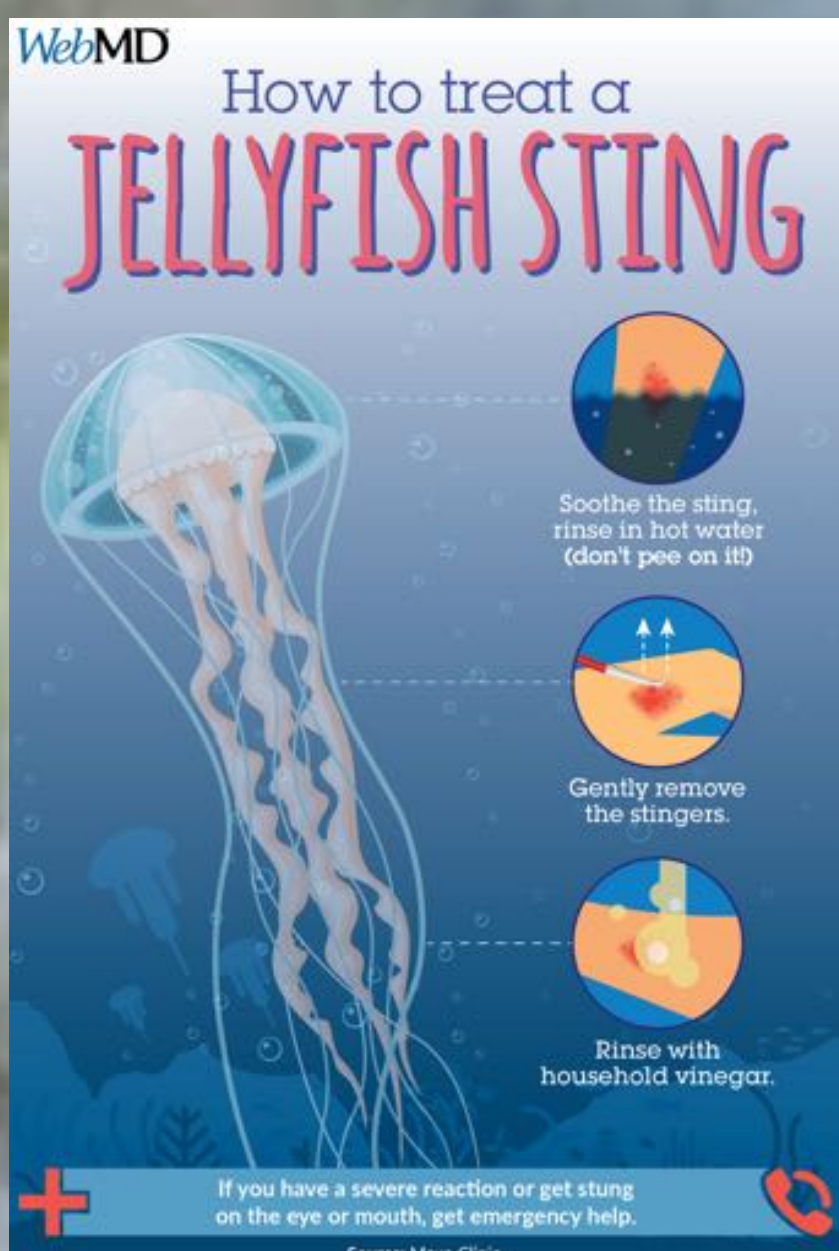
DANGEROUS MARINE LIFE
Jellyfish, Man O' War, etc.

<https://www.gulfshoresal.gov/1136/Beach-Safety>

Swimming in the Gulf is much different than swimming in a pool. It is important to respect the strength of the sea and the marine life that lives there.

- ALWAYS check surf and weather conditions before heading to the beach and observe beach flags.
- Never swim alone. Always stay in groups. Don't wander too far from shore.
- Don't swim near piers, pilings, and platforms. Exercise caution when swimming in areas between sandbars or near steep drop-offs.
- Do not swim in areas being used by fishermen. Avoid swimming in areas where schools of fish are present. Diving seabirds are good indicators of areas to avoid.
- Alcohol and swimming do not mix.
- Use extra caution when water is murky. Avoid being in the water during dusk, nighttime, or twilight hours.
- Avoid wearing shiny jewelry and clothing.
- Stay informed of local weather and beach conditions.

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



1. Get Out of the Water

2. Stop the Stinging

- Rinse the area with vinegar for at least 30 seconds.
- Remove tentacles with a pair of tweezers.
- After you remove the tentacles, soak the affected area in hot water (104-113 F or 40-45 C) for at least 20 minutes. If you don't have a thermometer, make sure the water is hot but not scalding. A hot shower is OK if that's easier than soaking. Stay in the water for 20 to 45 minutes.
- These treatments are based on research done in the Indo-Pacific areas and may not work for all stings.

3. Treat Discomfort

- Use mild hydrocortisone cream or an oral antihistamine to relieve itching and swelling.

4. Follow Up

For less severe stings:

- Use ice packs or over-the-counter pain relievers or antihistamines for welts.
- Clean open sores three times a day and apply antibiotic ointment. Bandage if needed.

Call 911 if:

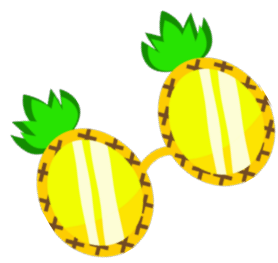
- The person displays signs of a severe allergic reaction
- The sting is from a box jellyfish.
- The sting covers more than half an arm or leg.

<https://www.webmd.com/first-aid/jellyfish-stings-treatment>



Background Photo by: Kim von Oepen

Recipes



Chicken Teriyaki Pineapple Bowls



INGREDIENTS

- 1 small pineapple
- 1/3 c. low-sodium soy sauce
- 3 tbsp. packed brown sugar
- 1 tbsp. pineapple juice
- 3 cloves garlic, minced
- 2 tsp. minced fresh ginger
- 1 tsp. sesame oil
- 1 tbsp. vegetable oil
- 3/4 lb. boneless skinless chicken breast, chopped
- 2 tsp. cornstarch
- 2 tsp. water
- 2 c. cooked rice, for serving
- Sesame seeds, for garnish (optional)
- Thinly sliced green onions, for garnish (optional)

DIRECTIONS

1. Make bowls: Slice pineapple in half, leaving the stem intact. Slice the fruit around the perimeters, angling your knife towards the middle, then make a few cuts across. Scoop chunks out with a spoon and reserve about 1 tablespoon of pineapple juice for sauce. Chop pineapple into smaller pieces to garnish (or snack on) later.
2. Make sauce: In a small bowl, whisk together soy sauce, brown sugar, pineapple juice, garlic, ginger, and sesame oil.
3. Season chicken all over with salt. In a large skillet over medium-high heat, heat vegetable oil. Add chicken in an even layer and cook until golden, about 3 minutes. Flip and cook until golden on second side, about 3 minutes more. Pour sauce over chicken and bring mixture to a simmer.
4. Make slurry: Whisk together cornstarch and water, then stir into sauce. Simmer until sauce is thickened and chicken is cooked through, 8 to 10 minutes more.
5. Divide rice and chicken between bowls and garnish with chopped pineapple, sesame seeds and green onions, if using.

<https://www.delish.com/cooking/recipe-ideas/a20064993/chicken-teriyaki-pineapple-bowls-recipe/>



Classic Painkiller Cocktail

<https://www.acouplecooks.com/painkiller-cocktail/>

INGREDIENTS

- 2 ½ ounces* aged rum (Pusser's Rum is traditional)
- 4 ounces pineapple juice
- 1 ounce cream of coconut (not coconut cream! [here's why.](#))
- 1 ounce orange juice
- Ice, for serving (try [clear ice!](#))
- For the garnish: grated nutmeg, cocktail cherry

INSTRUCTIONS

1. Place all ingredients in a cocktail shaker and shake with ice.
2. Strain into an ice-filled highball or hurricane glass. Garnish with fresh grated nutmeg and a cocktail cherry.