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Know your neighbor

t the recommendation of a friend, Ken and Bev Ensley vacationed here in Shangri-La three months in January, 2017. "We enjoyed the many friends and activities in the park so decided to buy" They bought Lot 31 in 2017. However due to Ken's illness in January 2018, they couldn't move here until October, 2019. Bev States: "Prior to Ken's illness, we both loved biking, one of the features we liked about staying in Largo and Shangr-La. It is close to the Pinellas trail. We have biked all over Ohio, Pennsylvania, West Virginia and New York on 20 to 30 Trail rides."

BevwasborninWilmot, OhioMarch4, 1950.



A middle child, she has two sisters. She graduated from Fairless High School in 1968 and started working at Cordex in the factory. She worked in the office at Shearer's Potato Chip factory in Brewster, Ohio for eight years, then took an office job for the Canton Elevator Company in Canton, Ohio from which she retired in 2016 after twenty-one and a half years of service.

Bev played softball in a girls league for twenty years and played volleyball with her sister for fifteen years. At present Bev and Ken are highly involved with the food cupboard and







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community dinners given by their church: United Methodist Church in Wilmot, Ohio. They also attend St. Paul United Methodist Church in Largo during their time here.

Bev met Ken at a bowling alley from which they bowled together for twenty years. Bev married Ken in1973. They have two sons, Christopher and Aaron and six grandchildren: Owen, Chase, Cloie, Pheebie, Haley and Hannah living in Ohio.

Bev enjoys playing shuffle board, going to our special events, plays dominoes, and loves to garden. "I'm enjoying working with the committees planning the parties and events here in the park". She has been kept busy remodeling their mobile and "just being a housewife!". Bev loves to cook and bake and travel. "We are fortunate to have taken many cruises and visit lots of states and countries with our family and friends" She is a member and plays for the Shuffle board and helps on the Activity Committee. Bev says she loves spending time with her grandchildren, shopping and playing games with them. "Over nighters are the best times."

Ken was born Dec. 27, 1931 in Barnesville, Ohio. One of eight children, Ken graduated from Tuscarawas High School in 1949. He started working at an Enameling Company for two years.

Enlisting in the Marines in 1952, he served as a Military Police and played baseball for the Marine Corps, within the United States, for two and a half years. Upon discharge, he started working at Timken Roller Bearing Company in Canton, Ohio from which he retired in 1992. After retiring, he became a volunteer fireman and councilman for the city of Brewster, Ohio. Elected Mayor of Brewster he served a term of two and a half years. Ken loves to fish. For fifty years he would take a yearly vacation trip to Canada just to fish!

Besides volunteering for his church, Ken enjoys watching old westerns. He especially enjoys watching the Cleveland Indians playing baseball during the season. He walks everyday "to keep limber" and has a great time talking to the neighbors and friends he has met in the park. He goes to all the special events and activities offered in Shangri-la. And yes, he enjoys fishing with fellow residents.

We are blessed to have such willing and good neighbors here in our park. Welcome, Welcome

Jokes

After a church service a little boy told the pastor, "When I grow up I'm going to give you some money." "Well, thank you," the pastor replied, "but why?" "Because my daddy says you're one of the poorest preachers we've ever had."

A lady came to the hospital to visit a friend. She had not been in a hospital for several years, and felt very ignorant about the new technologies. A technician followed her onto the elevator, wheeling a large machine with tubes, wires, dials, and lights that she thought might be a ventilator. "Boy, I would hate to be hooked up to that thing," she said. "So would I" replied the technician. "It's a floor-cleaning machine."

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A mother was teaching her three-year old the Lord's Prayer. For several evenings at bedtime, the child repeated it after the mother. Then, one night the child was ready to solo. The mother listened with pride to the carefully enunciated words, right up to the end. "And lead us not into temptation, but deliver us some e-mail"...

A wife invited some people to dinner. At the table, she turned to their six year old daughter and said, "Would you like to say the blessing? "I wouldn't know wat to say" the girl replied. "Just say what your hear Mommy say" the woman answered. The daughter bowed her head and said, "Lord why on earth did I invite all these people to dinner?"

One day Dad decided it was time to have a serious talk with little Johnny. "Son" he said. "How much do you know about the birds and bees and where babies come from?" Johnny began to cry loudly. Dad was shocked! "What's the trouble lad?" he asked.

"Well," said Johnny through his sobs. "When I was six you gave me the talk about there being no tooth-fairy. When I turned seven, you told me there was no Easter bunny, Then, when I turned eight you gave me the one about there being no Santa Claus. Now, if you're going to tell me that grown-ups don't really have sex, I'll just have nothing left to live for!"

Recipe

Chocolate Peanut Butter Bars	
	1/2 1 1
 2 cups quick-cooking oats 	 1/2 cup chopped peanuts
• 1 3/4 cups firmly packed light brown sugar	• 1 cup (6 oz. pkg.) semi-sweet
 1 1/2 cups All Purpose Flour 	 chocolate chips
 1 teaspoon baking powder 	• 1 large egg, beaten
 1/2 teaspoon baking soda 	• 1 (14 oz.) can Sweetened Condensed Milk
• 1 cup butter	• 1/2 cup Creamy Peanut Butter
HEAT oven to 350°F. Combine oats, brown	sugar, flour, baking powder and baking soda
in large bowl. Cut in butter with pastry blende	er or 2 knives until mixture resembles fine

crumbs. Stir in peanuts. RESERVE 1 1/2 cups crumb mixture. Stir egg into remaining crumb mixture. Press onto bottom of 13 x 9-inch baking pan.

BAKE 15 minutes.

STIR together sweetened condensed milk and peanut butter in small bowl until well combined. Pour evenly over partially baked crust.

STIR together reserved crumb mixture and chocolate chips. Sprinkle evenly over peanut butter layer.

BAKE an additional 15 minutes. Cool. Cut into squares

Apple Praline Bread

Ingredients:

- 1 cup sour cream
- 1 cup brown sugar
- 2 eggs
- 2 tsp vanilla
- 2 cups flour

- 2 tsp baking powder
- 1/2 tsp baking soda
- 1/2 tsp salt
- 1 1/2 cups Granny Smith apples, peeled and finely chopped
- 1 cup nuts (walnut or pecan or a combo), divided

For the praline sauce: ¹/₄ cup brown sugar and ¹/₄ cup butter

Preheat the oven to 350 degrees. Lightly grease a 9 x 5 x 3 inch loaf pan. Set aside. (I used stoneware loaf pan for perfect cooking)

Using an electric mixer, beat together the sour cream, sugar, eggs and vanilla on low speed for a couple of minutes until well blended. Stop the mixer and then add in the flour, leavening agents and salt. Continue to beat on low until well combined.

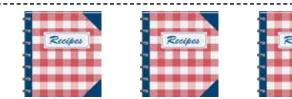
Fold in the apples and half the nuts into the batter. Transfer the batter into the greased loaf pan.

Sprinkle the rest of the nuts on top and then press them lightly into the batter. Bake for about 60 minutes or until a toothpick inserted into the center comes out clean.

Cool in the loaf pan for about 20-30 minutes and then transfer to a wire rack to cool completely. So it doesn't get too dark, I suggest using a light colored loaf pan.

For the praline sauce:

In a small sauce pan, place the butter and brown sugar. Using medium heat, bring to a boil. Lower the heat and then simmer lightly for about one minute, stirring constantly until the sauce thickens. Remove from heat and then drizzle over the bread. Cool completely.







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Joke

cab driver picks up a nun. She gets into the cab, and the cab driver, won't stop staring at her. She asks him why he is staring and he replies, "I have a question to ask you but I don't want to offend you.



"She answers: "My dear son, you cannot offend me. When you're as old as I am and have been a nun as long as I have, you get a chance to see and hear just about everything. I'm sure that there's nothing you could say or ask that I would find offensive."

"Well, I've always had a fantasy to have a nun kiss me." She responds, "Well, let's see what we can do about that: #1, you have to be single and #2 you must be a Catholic."

The cab driver is very excited and says, "Yes, I am single and I'm Catholic too!"

The nun says, "OK, pull into the next alley." He does and the nun give him a kiss.

But when they get back on the road, the cab driver starts crying.

"My dear child." said the nun, "Why are you crying?"

"Forgive me sister, but I have sinned. I lied, I must confess, I'm married and a I'm a Baptist."

The nun says, "That's OK, I am on the way to a Halloween party, and my name is Kevin."

Recipes

S ince several people in this park are from upstate New York. When we get together talk quite often turns to food. Many times we hear WHAT is that. Or what does it taste like. Here are some favorites, hope you will give them a try.

Syracuse, NY, was once a major salt production center and is still known as the "Salt City." It has a main drag named Salina Street, and the suburb of Liverpool even has a Salt Museum on the shores of Onondaga Lake, where, until 1920, brine from the salty marshes near the lake was converted to "white gold."

The recipe for Salt Potatoes came about in the 1800s when, legend has it, Irish salt miners made lunch by putting potatoes in baskets and lowered them into the





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kettles of boiling brine. The spuds were then crowned with gobs of butter. They are so popular that groceries sell Salt Potato kits - just bags of potatoes with the right amount of salt enclosed.

Here is just one recipe for Syracuse salt potatoes

Ingredients

- 48 mini gourmet potatoes or 5 pounds
- 1 pound of salt
- 10 cups water
- 1/2 cup butter Instructions
- 1. Scrub potatoes if not pre-washed. Do not peel.

2. Add salt to the water in a large pot. Add potatoes and bring mixture to a boil over high heat. When boiling reduce the heat and allow potatoes to simmer approximately 20 minutes more. They are done when they are fork tender in the middle.

- 3. Melt butter gently in the microwave.
- 4. Serve hot potatoes immediately with melted butter for drizzling or dipping.

Cornell Chicken

his central New York specialty was invented by Dr. Robert Baker, a Professor Emeritus of the Department of Animal Sciences at the New York State College of Agriculture and Life Sciences at Cornell University. He wanted to create a delicious way to grill smaller chickens so that the local farms could sell more birds, sell them sooner, and make them more affordable. One taste of his Cornell <u>chicken recipe</u> and you'll know why he was so successful.

The combination of vinegar, oil, seasoning, and an egg makes a **basting** <u>sauce</u> that is somewhat similar to mayonnaise. Cooking the birds in this mixture results in an incredibly juicy and complex tasting <u>barbecue chicken</u>. This recipe makes enough basting sauce for 4 to 5 whole chickens, and any extra can be stored in the refrigerator for several weeks.

Ingredients

- 2 whole chickens (2 1/2 to 3 pounds each, cut in half)
- For the Basting Sauce:
- 2 cups cider vinegar
- 1 cup of vegetable oil
- 1 egg
- 3 tablespoons salt
- 1/2 teaspoon ground black pepper
- 1 tablespoon poultry seasoning





... continued on page

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NOVEMBER S M T W T F S 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30		
4	5 Jill Glaze lot 84, Bobbi Christian lot 61 Happy Birthday!	Todd P lot 39, 1 lot 69 Happy
11	12	David I Happy
18	Columbus Day 19	
25	26	Sharon 70, Elai lot 108 Mattin Happy

Shangri La

	1			
uesday	Wednesday	Thursday	Friday	Saturday
		1 Wally &Kathy Schultz lot 96 Happy Anniversary!	2	3 Ben Jackman lot 28 Happy Birthday!
6 resbyterian Shelly King Birthday!	7 Ched &Willard Mitchell lot 16 Happy Anniversary!	8 Judy Hersh lot 18 Happy Birthday!	9	10
13 Myers lot 21 Birthday!	14	15 Denise Bachman lot 126 Happy Birthday!	16	17
20	21	22	23	24
27 Bunker lot ine Schemm , David gly lot 129 Birthday!	28	29	30	31 Halloween



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Steps to Make It

- 1. Gather the ingredients.
- 2. Combine the basting sauce ingredients in a blender and blend until emulsified.

3. Place the chicken halves in a large zip-top plastic bag and pour in 1/2 cup

of the sauce. Seal the bag and shake gently to coat the chicken evenly.

4. Refrigerate for 2 hours. Remove the chicken from the marinade, and wipe off excess sauce from the surface. Discard marinade.

5. Grill over charcoal, turning and liberally basting with the remaining sauce every 10 minutes, for about 1 hour, or until cooked through.

Binghamton Spiedie

Someone who is. Broome County is in New York's Southern Tier, southeast of the Finger Lakes and just north of Pennsylvania.

People who live in the area eat them at restaurants, from street vendors, buy from supermarkets, and even make their own at backyard cookouts. Spiedies have been completely integrated into the food culture of the region, and natives who have moved away from the area have been known to have commercial spiedie sauce shipped, by the case, to their new homes.

History of Spiedies, Spiedie Sandwich:

The name comes from the Italian spiedo meaning kitchen cooking spit. Originally made from lamb, they are now made with virtually any meat. It is chunks of lamb, pork, chicken, beef, or venison that has been marinated for days in a tart sauce and then grilled on a metal skewer, usually over charcoal or gas. The traditional way of serving is between sliced Italian bread with extra sauce poured on top. The Spiedie, skewer and all, is then inserted in sliced Italian bread. The bread is used as a sort of mitt, wrapping around the meat. Pull out the skew and you then have a wonderful and delicious hot sandwich.

An annual three-day community gathering is held featuring hot air balloons, live music, and hundreds of varieties of spiedies cooked and sold by countless vendors. The weekend of entertainment and fun always concludes with the Spiedie Cook-Off on Sunday.

They originated with Binghamtons Italian immigrant population in the 1920s. Augustine Iacovelli from Endicott, New York is believed to have popularized the Spiedie by introducing them in his restaurant, called Augies, in 1939. The original sauce, which he called Zuzu, was wine vinegar, water, lemon juice, garlic and mint. His spiedies caught on so well among the local railroad workers and shoemakers that for years every little corner grocery had a spiedie stand on the street in front of it.





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Ingredients

- 2 pounds meat (chicken, lamb, pork or beef), cut into 1 1/2-inch cubes*
- 1 cup olive oil, extra-virgin
- 1/4 cup lemon juice, freshly-squeezed
- 3/4 cup red wine vinegar
- 2 tablespoons sugar (granulated
- 4 cloves garlic, minced
- 1 bay leaf
- 1/4 teaspoon cayenne pepper
- 1 1/2 teaspoons thyme, dried
- 1 1/2 teaspoons basil, dried
- 1 1/2 teaspoons oregano, dried
- 1/2 teaspoon salt
- 1/2 teaspoon pepper, coarsely-ground
- 1 loaf French bread or Italian bread, thickly sliced
- Metal Skewers

Instructions

1. In a large bowl, combine olive oil, lemon juice, vinegar, and sugar. Add garlic, bay leaf, red pepper, thyme, basil, oregano, salt and pepper; stir until well blended.

2. Place prepared meat in a large re-sealable plastic bag set into a shallow dish. Pour marinade mixture over meat and close bag. Marinate in the refrigerator for a least 24 hours and up to 3 days; turn bag occasionally to distribute marinade. Remove meat from refrigerator and let stand in marinade at room temperature for 2 hour; drain, reserving marinade.

1. Preheat barbecue grill.

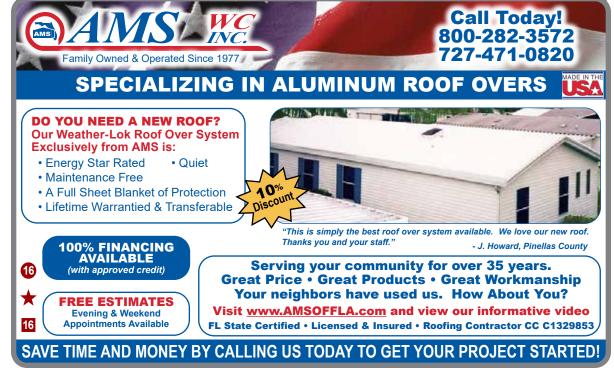
2. Thread 4 to 5 cubes of meat onto each metal skewer. Place onto the prepared hot grill and cook approximately 8 to 10 minutes or until done to your preference, basting with reserved marinade. Remove from grill and serve immediately.

3. To serve, fold the bread over the contents of the skewer and pull the skewer out, leaving the meat sandwiched within the bread

FYI you can buy spiedie sauce in ALDI

A Complete Listing of Resident Services can be found on the page before your calendar









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Buffalo Chicken Wings

In 1964, at the Anchor Bar in downtown Buffalo, NY, the now famous chicken wing was born. After the kitchen of this family-owned business was closed, friends of Dominic Bellisimo—who was tending bar—arrived famished, looking for something to eat. Dominic asked his mother, Teressa, if she could prepare them a snack. Although she had set chicken



wings aside to make soup, Teressa decided to throw them into the hot fryer to crisp them up. Then she tossed them in hot sauce and served the spicy wings with blue cheese dressing and celery sticks on the side. Dominic and his friends devoured them, setting the stage for a food craze that would cross the nation—and still be holding strong over 50 years later.

Although there are many "Buffalo" chicken wing recipes out there, this one is the original. The wings are deep-fried—not coated in breadcrumbs or any type of batter, just simply dropped into the fryer until nice and crispy. And then they're literally tossed in a large bowl with a hot sauce, Frank and Teressa Bellisimo's secret recipe that they have bottled and sell worldwide (the Medium is the original recipe). And if you really want to sound like you're a chicken wing expert, simply call these "wings"—Buffalonians would never be heard referring to this delicacy as "Buffalo wings."

Ingredients

- 2 1/2 pounds chicken wings (12 to 16 whole wings separated into "flat" and "drummette" pieces)
- Neutral cooking oil (like canola or peanut; for frying)
- 1/2 cup Anchor Bar Wing Sauce (medium)
- For serving: blue cheese dressing and celery sticks

Steps to Make It

- 1. Gather the ingredients.
- 2. Dry wing pieces well with paper towel.
- 3. Heat a large pot filled with 2 to 3 inches of the cooking oil to 350 F. Set the oven to warm.
- 4. Place a few wings at a time in the hot oil to fry. Do not crowd the pot.
- 5. Fry for 10 to 12 minutes until they are golden brown and crispy.

6. Remove with a slotted spoon to a baking sheet and place in the oven to keep warm while you cook the remaining wings.

7. After all of the wings are cooked, transfer to a large mixing bowl. Pour the hot sauce over the hot wings and toss with a spoon or spatula to completely coat.

8. Serve immediately with celery and blue cheese dressing on the side.



ARE YOU PAYING TOO MUCH FOR AUTO INSURANCE?

Coverages: =

Bodily Injury\$100,000 Each Pers./ \$300,000 Ea. Occur.
Property Damage\$100,000 Each Occur.
Uninsured Motorist\$100,000 Each Pers./ \$300,000 Ea. Occur.
Pers. Injury Prot\$10,000 Ea. Person, Wage Loss Excluded
Medical Payments\$5,000 Each Person
ComprehensiveACV - \$500 Deductible Collision ACV - \$500 Deductible
Road Trouble Serv\$50 Each Occurrence
Additional Exp\$30 Per Day / \$900 Each Occurance
Annual Paid In Full Premium \$994.55*

Quote Details: -67 married male, vehicle driven for pleasure use, superior credit, 5 year clean driving record on all licensed household operators -2012 Chevy Impala LT, garaged in Pinellas County zip code 33771, equipped with AirBags, ABS and Anti-Theft device

*NOTICE: Acceptability of all proposed applicants subject to underwriting approval, premium rates are subject to change. Rates will vary based on age of operator, driving record, credit history, garaging address and type of vehicle.







Bob Vogel

ur good neighbor and friend Bob Vogel has moved into a nursing home. If you would like to send him a note the address is Harbourwood Health & Rehab 549 Sky Harbor Dr. Clearwater, Fla. 33759

Bob was active in the park for many years. He would always be the first to offer to help you. He will be missed

Activities

B ecause of the current situation management is no longer giving us money for parties. We will not be having a Welcome Back or Halloween party this year. We are still hoping to have a Thanksgiving dinner and a Christmas Brunch, however the details have not yet been worked out. Please be sure to read the November issue of this newsletter for more information.

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October Sudoku



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SHANGRI LA STAR OCTOBER, 2020 S



Is Your Doctor Living Up to Your Expectations?



1

No? It may be time to switch.

We are your neighborhood doctor, right around the corner. Our talented and innovative physicians are there for you every step of the way.

Accepting New Medicare and Humana Medicare Advantage Patients.

Suncoast Family Medical Associates

12020 Seminole Blvd. • Largo, FL 33778 (727) 588-9572

suncoastfamilymed.com



Jeffrey S. Grove, D.O. • Ty Tvedten, D.O. • Krista Keith, D.O., Gene M. DiBetta D.O. Enrique Jose Urrutia Jr., D.O. • Karen Joseph, M.D. • Denise Moore, APRN-C • Alicia Pratt, APRN-C



10 WORDS for \$8.55 – Each additional word is 80¢ Your Ad Will Appear in 60 Mobile Home Park Newsletters NO ADS ACCEPTED BY PHONE OR EMAIL

WANTED TO BUY

FURNITURE, good clean, pre-owned. Top dollar paid. Joe, 224-9780



EVENTS & PROGRAMS

CSL ANNUAL BAZAAR, Something for everyone. October 24th 2020, 10AM to 3PM. 6152 126th Ave. N, Suite 501 (west of US19N), Largo. Questions 860-885-9547.

CRAFT FAIR/OUTDOOR FLEA MARKET - Saturday November 7th, 9AM - 2PM. Paradise Island Clubhouse, 1001 Starkey Rd., Largo. INSIDE: Hand crafted items from various local crafters. OUTSIDE: Flea market items from furniture to knickknacks. Craft tables available, deadline Oct. 15th. Contact Nadine at nadine5106@gmail.com

ATTENTION RESIDENTS!

Did you know this Emporium/ Classified listing reaches over 21,500 homes in Pinellas County? It goes into 60 community newsletters (just like this one) from Dunedin to St. Petersburg. This is a great market to sell items, advertise your next event, try and get help for a function, and many other things. Remember to think about this the next time you're planning something.

-Monthly Media Staff

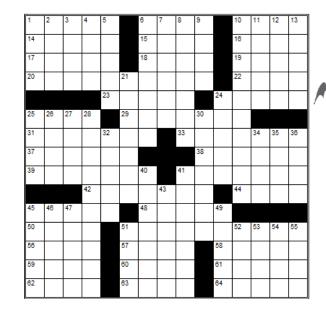
NOVEMBER AD DEADLINE - OCTOBER 10, 2020

Advertise BUY, SELL, TRADE ITEMS by sending copy & check to Monthly Media at 220 Bahama St, Venice, FL 34285.
 Ads over 10 words must be accompanied by \$.80 per extra word or publisher will edit. • No mobile home sales, no professional products or services. SORRY: No ads accepted by phone or email. DEADLINE: 10th OF EACH MONTH.
 SHANGRI LA STAR OCTOBER, 2020 S



ACROSS

- 1. Exhausted
- 6. Money
- 10. Figures
- 14. Swelling under the skin
- 15. Blind (poker)
- 16. Makes a mistake
- 17. Fit out again
- 18. Agitate
- 19. Orange pekoe
- 20. Genius
- 22. Behold, in old Rome
- 23. Accomplishing
- 24. Very troublesome
- children
- 25. Rectum
- 29. Temporary
- 31. Self-reproach
- 33. No longer working
- 37. Pill
- 38. Incumbency
- 39. Rotted
- 41. Insecticide
- 42. Open one-horse carriage
- 44. Writing table
- 45. Annex
- 48. Water balloon sound
- 50. Legal wrong
- 51. Starters
- 56. Hodgepodge
- 57. Blockage
- 58. Weekday
- 59. Place
- 60. Leisure
- 61. Backside 62. Not a win
- 62. Not a win
- 63. Not the original color
- 64. Sleighs



DOWN

- 13. Donkeys
- 21. Carouse
- 24. Nibbles
 - 25. " and crafts"
 - 26. Half-moon tide
 - 27. Part of an ear
 - 28. Concerned
 - 30. Withdraw
- 32. Unwind
 - 34. Graphic symbol

cards

- 35. God
- 12. Plot of land

1. School session

2. Notion

3. Umpires

4. Send forth

5. Obsolete

6. Crimson

9. Grasped

7. Consecrate

10. Obstinate

11. Betel palm

8. A wasp has one

color



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- 40. Exhibit
- 41. Asserted
- 43. Be against
- 45. Coral island
- 46. Page
- 47. Strips of potato
- 49. Spats
- 51. Breezed through
- 52. Ardor
- 53. Sea eagle
- 35. Goddess of discord 54. Peel
- 36. A pack of playing 55. Articulates









Monthly Mania: It Pays (Up to \$100) To Patronize the Advertisers in Your Newsletter

THOUSANDS manufactured home residents have won over \$154,200 since our contest began. It's simple to play ... when you patronize a current advertiser, ask for a Monthly Mania ticket (or a reasonable facsimile) and fill it out completely. Put the ticket in our Monthly Mania drop box in your community or <u>mail your paid receipt</u> to us at **Monthly Media • 220 Bahama St. • Venice, FL 34285.** That's all you do. At the end of the month the Publishers will pick up the tickets and hold a drawing. If your ticket is drawn, we mail you a check.

(Allow 4-6 weeks for mailing of check). This month's cash winners are:

	manning of checky. This months cas		
Dianne Coonz	\$100 Boss Electric	Thomas Bryant \$5.	Air Masters of Pinellas
	. \$10 Master Plumbers		Boss Electric
John Strack	. \$10Community Roofing	Trish Zampitella \$5.	BugginOut Pest Control
Shari Leden	. \$10 AJ's Beds	Karen Novak \$5 .	Heller's Mobile Home Washing
Marilyn Light	. \$10 Rick's Appliance	Elise Veigh \$5 .	Jones & Sons Plumbing
	. \$10Air Masters of Pinellas	Tony Amatuccio \$5 .	The Plumbing Patrol
Kathleen Ford	. \$10Flanagans Porch & Windows	Bill Mueller \$5 .	1st Class Handyman Service
Jane Kimes	. \$10 E & E Gliddon	Ann Curry \$5 .	Battleline Termite & Pest Control
Elinor Wilson	\$10Heller's Mobile Home Washing	Den Halloron \$5.	BugginOut Pest Control
	. \$101st Class Handyman Service	Linda Lavelle \$5.	Heller's Mobile Home Washing
Keith Postel	. \$10Betty's Cleaning	Margaret Reid \$5 .	Jones & Sons Plumbing
Alberta Wells	. \$10Battleline Termite & Pest Control	Gary Thrasher \$5.	Royal Enterprise
Frank Hemming	. \$10BugginOut Pest Control	Jack Wilcox \$5.	Ron Wyngarden Mobile Home Wash
Shiela Lyons	. \$10 Jones & Sons Plumbing	Yvonne Ciesemier \$5 .	Debbie's Cleaning
Jim Warner	\$5Debbie's Cleaning	Michel Lassiter \$5.	Air Masters of Pinellas
Sharon Rop	\$5 Ron Wyngarden Mobile Home Wash	Lou Vonderbrink \$5.	Boss Electric
Linda Rodriguez	\$5 Boss Electric	Sharon & John Wallace \$5.	Battleline Termite & Pest Control
Marion Mein	\$51st Class Handyman Service	James O'Sullivan \$5 .	Heller's Mobile Home Washing
Ron Eklof	\$5Air Masters of Pinellas		E & E Gliddon
Evelyn Ven Duyne	\$5Bill the Carpet Guy	Dean Thomsic \$5.	BugginOut Pest Control
Dorothy Mapes	\$5 Debbies Salon	Sandra Woznikaitis \$5.	Jones & Sons Plumbing
	\$5Heller's Mobile Home Washing		Battleline Termite & Pest Control
	\$5 Jones & Sons Plumbing		Air Masters of Pinellas
Margot Bridges	\$5 The Plumbing Patrol	Ruth Osborne \$5 .	Discount Computer Repair
. Limit of one tick	ent manufait . A du cantin an manufactura um ta Auriu	a ser a ser a ser the set of the	ust have bill paid as months as all for

• Limit of one ticket per visit • Advertiser may have up to 4 winners per month • Advertiser must have bill paid current to qualify

• No purchase necessary • Contest void where prohibited by law •Tickets available at participating Monthly Media advertisers.



access active allow closet cola concentrate

empty first guitar happy

impact

listen locate match mental moans peep pits proposition rent repent responsible saves shine significant sister skinny songs spoon strong

towel transgress



