



THE HAMPTON at Clearwater



Springtime is the land awakening. The March winds are the morning yawn. -Lewis Grizzard

March 2018

Your Community Team

- Shelley Ridolfi**
Senior Property Manager
- Lindsay McNutt**
Asst. Property Manager
- Janet Timpano**
Leasing Specialist
- Lana LaBua**
Resident Services
- Val Dimitrov**
Maintenance Supervisor
- Sue & Kristin**
Concierge
- Ivan & Teresa**
Kitchen/Dining Managers
- John & Kamen**
Maintenance
- Maria, Sofia & Leroy**
Housekeeping/Porter

Office Hours

- Monday - Friday**
8:00 am - 5:00 pm
- Saturday**
8:00 am - 5:00 pm

Contact Directory

- Main Office**
727-726-8861
- Office Fax**
727-725-2693

Press for Progress! March 8 is International Women's Day!

In 1911, a group of Suffragettes established International Women's Day to celebrate women in every part of the world. The 2018 theme is Press For Progress, to raise awareness about barriers to education that many women still face. Visit InternationalWomensDay.com, where you can partner with, or sponsor, existing organizations or initiate efforts to create more opportunities for women and girls in your own community!

March 11 is Daylight Saving! Make Up For That Lost Hour!

Get ready to set your clocks forward on March 11 for Daylight Saving 2018. Although the days will stay lighter longer, we'll lose an hour on March 11 itself. Yikes! Follow these three steps to make up for it. Step 1: On the evening of March 10, go to bed an hour before your usual time. When dawn breaks early on the 11th, you'll be rested and ready to begin your day. Step 2: Once you're up and at 'em, make a list of everything on your March 11 agenda and estimate the time it will take to complete it. For example, spend 30 minutes cleaning the kitchen, one hour enjoying coffee with a friend, fifteen minutes laying out your work outfit for the next day, and so forth. Then, set an alarm so that it goes off at the end of the time allotted for each task. Step 3: Before you get started, batch similar tasks together, including errands, so that you can complete them even faster, which will cumulatively make up for that lost hour! Finally, enjoy a relaxed, rather than rushed, Daylight Saving evening!

Pest Control

- 1st Friday: Floors 1 & 2
- 2nd Friday: Floors 3 & 4
- 3rd Friday: Floors 5 & 6
- 4th Friday: Floors 7 & 8
- 5th Friday: Call Backs

Sapphire Sky Restaurant

Show ID to server on your Birthday for a special treat!
Call **799-8918** between 11 AM – 2 PM daily for pick-up or delivery. Buffets excluded.

The Hampton at Clearwater
www.clearwaterhdc.org | 1099 McMullen Booth Rd Clearwater, FL 33759



Springtime is here!



Resident News
a division of Scuttlebutt Social Marketing

Four Ways to REPURPOSE OLD CLOTHES

Chances are, your spring cleaning routine includes clearing your closet of garments that are out of style or no longer fit. Some clothes will make excellent donations to your local thrift store, while others may have holes, tears, or other signs of disrepair. Before you throw them away, put them to good use:

- 1) Turn old clothes into new clothes, following thousands of patterns online. An old pair of jeans can become a new skirt and purse. With just a few snips, you can convert a men's oxford shirt into a ladies' tunic. Spruce up a lackluster jacket by switching out the original buttons for larger ones in different shapes and colors. The possibilities are endless!
- 2) Use old T-shirts to make mopping pads for your flat mop. Skip the expensive store-bought pads and instead, cut T-shirt squares to fit around the flat mop head. Then mix a solution of water and white vinegar to serve as the cleaning agent. Add a teaspoon of essential oil--lavender, eucalyptus, tea tree, or lemon--to boost the cleaning power and produce a pleasant aroma. The cleaning agent and reusable pads work just as well as commercial products, but without the toxic chemicals!
- 3) Cut the pockets from shirts and pants and use them to store small objects. Pockets are the perfect size for holding paper clips, sticky note pads, writing utensils, and more, keeping your desk free of clutter!
- 4) Create a small area rug out of old socks! Start by laying socks out flat on a table, side by side and in rows in a rectangle or oval shape, with the edges of the socks overlapping one another slightly. Then, stitch the socks together by hand until your rug is assembled. If you don't want to stitch continuous seams, all you need to do is make sure that all four sides of each sock are stitched to surrounding socks with a partial (one or two-inch) seam. The finished product works great as a bathmat!



Trivia IN A FLASH

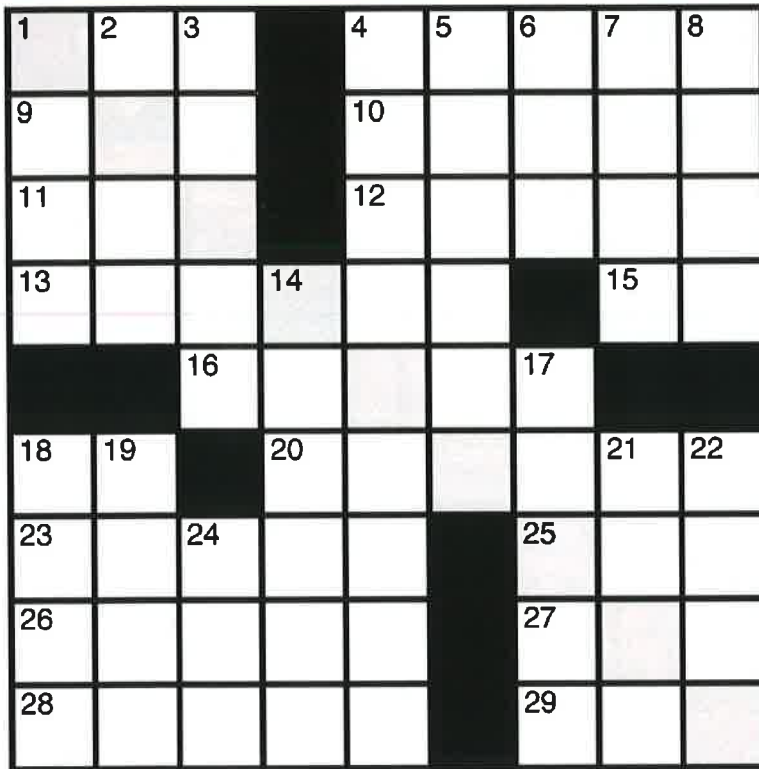
1. What NBA star is nicknamed "Flash"?
2. What color is the costume worn by the DC Comics speedster, the Flash?
3. What 1980's song was the only top 10 hit for the band Quarterflash?
4. Frankie Frisch, nicknamed "The Fordham Flash," played in four World Series for the New York Giants and St. Louis Cardinals. What position did he play?
5. Who sang the title theme songs for the movies *Fame* and *Flashdance*?

Think you know the answers?

Email your answers with "Trivia: In a Flash!" in the subject line to triviamaster@scuttlebuttsm.com for your chance to win cool stuff! Deadline for entry is March 31, 2018. Five winners will be selected by April 15, 2018 and notified via e-mail.

Crossword TIME FOR TAXES

Word Search NFL MVPs



- ACROSS**
- 1. Holiday mo.
 - 4. Grave marker
 - 9. Formal vote
 - 10. Coil
 - 11. Antiquity, in antiquity
 - 12. Poets' feet
 - 13. Mrs. Butterworth's and maple
 - 15. Peruvian terrorist group in the 60s, for short
 - 16. Host
 - 18. Part of 'to be'
 - 20. Robin's partner
 - 23. Gain knowledge
 - 25. U.N. workers' grp.
 - 26. TV, radio, etc.
 - 27. Mary's boss on "The Mary Tyler Moore Show"
 - 28. Cheers
 - 29. Dusk, to Donne
- DOWN**
- 1. Salon supplies
 - 2. Hard to grasp
 - 3. Close-knit group
 - 4. Suez, for one
 - 5. Afternoon service
 - 6. "A Nightmare on ___ Street"
 - 7. Ad ___
 - 8. Branch angle
 - 14. Central Italian region
 - 17. "South Pacific" hero
 - 18. Charity
 - 19. Docile
 - 21. Balm ingredient
 - 22. It may be proper
 - 24. Big fuss

H T I M S T A U B A C H B
 A K N O S C R O D G E R S
 N W O R B T S N I G G I R
 O G N I N N A M S W A N N
 S D R A W F M R B I S H B
 R B K A L I D R R W V Y R
 E H I L L E A Y A H B A A
 D A V L C B W P D I W W D
 N R E E E A S I Y T I L S
 A R R N R T O E S E T E H
 M I D N G L N N Z C A H A
 A S E M A R T I N I O S W
 T R F L A C C O K L D T K
 H O W L E Y R M M O R Z T
 Q B R E E S A E K F F O J
 G N U O Y N S U W F N F N

- | | | |
|-------------|---------|----------|
| AIKMAN | ELWAY | RODGERS |
| ALLEN | FLACCO | RYPIEN |
| ANDERSON | HARRIS | SCOTT |
| BILETNIKOFF | HOLMES | SMITH |
| BRADSHAW | HOWLEY | STARR |
| BRADY | LEWIS | STAUBACH |
| BREES | MANNING | SWANN |
| BROWN | MARTIN | WARD |
| CSONKA | MILLER | WARNER |
| DAVIS | NAMATH | WHITE |
| DAWSON | RIGGINS | YOUNG |

Recipe MINI BEEF & GUINNESS PIES



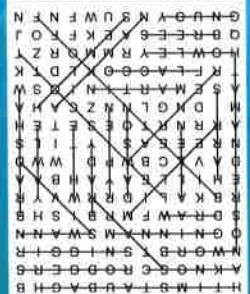
Ingredients:

- | | |
|--------------------|-----------------------------|
| 1 lb ground beef | 1 bottle Guinness stout |
| 1/2 onion, chopped | 2 Tbsp Worcestershire sauce |
| 2 potatoes, diced | 4 deep dish pastry shells |
| 1 cup sweet peas | 1/2 cup milk |

Instructions:

In a skillet on medium-high heat, brown the ground beef and onion. Then, add the peas, potatoes, Guinness, and Worcestershire sauce and bring to a boil. Reduce the heat and simmer for ten minutes, until the vegetables are tender. Roll out the pastry shells and cut out circles, all the same size. Spoon two or three tablespoons of the meat filling onto one of the circles, then fold the circle in half, and press the edges together with a fork. Line the pies on a greased baking sheet and bake at 375 degrees F for 15 minutes.

PUZZLE ANSWER KEYS



March 2018

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
				1 Rent is Due	2 Almond Crusted Tilapia w/ Chamboard Sauce	3
4 Rent is Late Cabernet Sauvignon Pot Roast	5 Honey Mustard Baked Chicken Quarters	6	7 Gyro Sandwich w/ Potato Salad	8	9 Seafood Stuffed Sole and Almond Croquette	10
11 Southern Breakfast Country Fried Steak, 2 Eggs, Biscuits and Gravy	12 Beef Stroganof over Noodles	13	14 Chicken Salad Croissant w/ Broccoli Salad	15	16 Coconut Shrimp	17 St. Patricks Specia Menu 12 - 4 PM
18 Fried Chicken	19 Stuffed Cabbage Rolls	20	21 Braised Pork Shanks over Orzo	22	23 Spring Fling BBQ 12 - 3 Pm	24 Pick- Up and Delivery Call 799-8918 between 11 AM and 2PM ONLY
25 Brunch 11:30 - 3 PM	26 Meatloaf w/ Gravy and Fried Onion Straws	27	28 Open Faced Hot Turkey Sandwich w/ Cranberry Sauce	29	30 Fish Fry w/ Hawaiian Cole Slaw	31 Specials are Subject to Change and Availability without Notice

Keep your face towards the sunshine and shadows will fall behind you.