Seabreeze COMMUNICATIONS

NOVEMBER 2025

Meadows Connection



Burnt Store Meadows

A Look Inside

HELLO BURNT STORE MEADOWS NEIGHBORS!

WHAT'S HAPPENING IN PUNTA GORDA THIS MONTH

PUNTA GORDA POLICE SCAM ALERT

IN THIS ISSUE

2 | Welcome to the *Meadows Connection*

4 | Hello Burnt Store Meadows Neighbors!

6 | Burnt Store Meadows Property Owners Association Website

7 | Board of Directors

8 | What's Happening in Punta Gorda this Month

10 | November in Your Southwest Florida Yard and Garden

13 | Food Truck Fridays

Save The Date - Annual Yard Sale

14 | Punta Gorda Police Scam Alert

18 | Recipes of the Month

21 | Writers Wanted!!!

Being a Good Pet Owner and Neighbor!

22 | Seabreeze Communications Expands In Weston And South Miami-Dade



Welcome to the *Meadows Connection*

MESSAGE FROM JOYCE TILDEN, BSM BOARD MEMBER AND COMMUNICATION LIAISON

We are pleased to present another issue of the *Meadows Connection* newsletter. Beginning with our April 2025 edition, the Burnt Store Meadows Property Owners Association, in collaboration with our publisher, Seabreeze Communications, launched a dedicated website for the *Meadows Connection* monthly newsletter.

FEATURES OF THE NEW WEBSITE

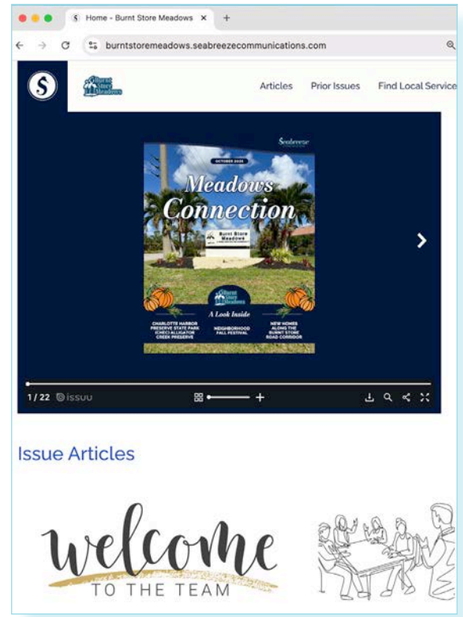
The new website offers a redesigned version of the newsletter, access to individual articles, an Event Board, and additional resources. Readers can enjoy a digital flip book experience with a refreshed magazine layout that allows you to turn pages, click on embedded links, and use features such as zooming in or switching to full screen mode. For those who prefer an article-based format, the website provides all current content organized on individual pages for easy reading.

NAVIGATION AND RESOURCES

The top menu bar includes convenient access to previous issues, a collection of articles, an Event Board highlighting activities and happenings in and around Burnt Store Meadows, and a Vendor Page featuring local service providers. You may visit the new website to view or download the digital edition, or you can find a PDF version available on our BSM website under Meadows Connection Newsletter | Burnt Store Meadows.

YOUR PARTICIPATION

We hope you enjoy exploring this newly developed website. We encourage you to share your suggestions for articles or topics you would like to see featured in future editions of The *Meadows Connection*.



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Hello Burnt Store Meadows Neighbors!

With fall's gentle breezes arriving in Southwest Florida, our neighborhood is stepping into a season filled with gratitude and togetherness. There's so much to celebrate and connect over—especially with Veterans Day and Thanksgiving on the horizon.

Veterans Day is coming up on Monday, November 11. Let's make it meaningful by actively reaching out to the veterans in our lives and community. Consider calling a veteran you know, sending a heartfelt card, or thanking them in person for their service. These simple acts of appreciation can truly make a difference. If you'd like to connect with others, join fellow residents at local Veterans Day parades or memorial services—check our city and county websites for details.

Thanksgiving is nearly here, and now's a great time to get ready. If you're traveling, plan your route ahead of time and allow extra time for holiday traffic. Before hitting the road, check your vehicle—make sure your tires, brakes, and fluids are in good shape for a safe trip. When preparing your holiday meal, always cook turkey and other foods to safe temperatures, and never leave cooking unattended. If you prefer a stress-free feast, order precooked turkey and sides from local restaurants or grocery stores—but reserve early before they sell out. Whether you're hosting or bringing a dish to share, keep a fire extinguisher handy in the kitchen and remember to wash hands and surfaces frequently to help everyone stay healthy.

Let's look out for one another, enjoy the season, and keep safety top of mind. Wishing everyone a wonderful fall filled with gratitude, good food, and community spirit!





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Burnt Store Meadows Property Owners Association Website – www.bsmpoa.com

JOYCE TILDEN, BSMPOA DIRECTOR
COMMUNICATIONS AND WEBSITE ADMINISTRATOR

Keeping you informed and up to date on what's happening in the Meadows.

The www.bsmpoa.com website makes it quick and easy to access and electronically complete forms required for new construction, additions, and modifications to your existing residence. Also, requests for overnight parking permits can be completed online.

As a resident and/or property owner in the Burnt Store Meadows Community, you will have access to "Owner Only" documents and information. To access those documents and sections on the website you must register and be authorized as a property owner.

Registration is simple!

The first time you log in to www.bsmpoa.com simply select the Register option in the upper right corner of the screen.

On the Register page you will be asked to enter the following information:

- Are you a Homeowner, Condo Owner, Lot Owner, etc.
- Name, email, cell phone*, address, and create a password for your account.

* If you don't have a cell phone, or prefer to use another number, you can change this on your Member Profile once your account is approved.

Once you have entered the appropriate information and select Register at the bottom of the page it takes you to the next page. There you are asked to complete your personal Member Settings. This is where you may select your personal preferences on communications, e.g., receiving emails or text messages from the association for items such as the Newsletter. Member Settings is where you can update and change your password and specify your privacy.

BURNT STORE MEADOWS PROPERTY OWNERS ASSOCIATION BOARD OF DIRECTORS

President – Melissa Lockhart
Vice President – Anthony Nutt
Secretary – Adele Higgins
Treasurer – Joyce Tilden
Director at Large – Jay Gile

The Board of Directors meets on the 3rd Monday of each month at 6:30 p.m. in the conference room at Star Hospitality Office located at 26530 Mallard Way, Punta Gorda.

(941) 575-6764

The November meeting will be held on November 17.

Residents are welcome to join the meeting in person or via Zoom. The zoom link is listed on the website for registered members – Zoom Link to Monthly Board Mtg | Burnt Store Meadows

We hope you enjoy the website. Please feel free to forward comments or suggestions to the Star Management or the webmaster via the Contact Page on the website.



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*Offer available only in-location through December 31, 2025. Promotional card must be used between January 2, 2026 and April 1, 2026. Promotional card may NOT be used for monthly payments under Membership/Wellness Agreements, gratuities, or to purchase gift cards. OTHER TERMS AND CONDITIONS APPLY TO PROMOTIONAL CARDS AND THIS OFFER. See MassageEnvy.com/Holiday or front desk. Each location is an independently owned and operated franchise. Each location is independently owned and operated franchise. ©2025 ME SPE Franchising, LLC. ME SPE Franchising, LLC. MM# 18316, 19921, 23573, 29773, 37803, 44118. KDM# 7706.

What's Happening in Punta Gorda this Month

ONGOING – PUNTA GORDA FARMER'S MARKETS

SATURDAYS

Your local ***Farmer's Market*** with produce, seafood, meat, ethnic cuisine, arts, crafts, live music, working artists and much more.

Featuring over 70 vendors. Located in beautiful downtown Punta Gorda. Every Saturday, rain or shine (unless it falls on Christmas Day, an active Hurricane Warning day or other unforeseen event).

May to September – 8 a.m. to noon
October to April – 8 a.m. to 1 p.m.

SUNDAYS

Visit Punta Gorda's only weekly Artisans Market, held every Sunday in the History Park. You will discover local artists selling their creations, as well as our resident artists in the History Park Artisan Village, where the **Peace River Woodturners, SWFL Fiber Arts Guild, SWFL Potters Guild, and SWFL Glass Fusers Foundation** each work out of one of our historic buildings. Their buildings are open to the public during market hours on Sunday.

In addition to the artisans, the Sunday market vendors include local providers of farm-fresh produce and eggs, local honey, home-baked artisan breads, goat cheese, and other goodies. Check out the wonderful vendors! History Park Sunday Market, Sundays from 9 a.m. to 1 p.m.

NOVEMBER 1 AND 2

Florida International Air Show

The air show will be headlined by two high performance jet teams: The Blue Angels and the F-16 Viper Demo Team. Other performers include aeronautic acrobat Aaron Deliu and The Chuters Jump Team. Two new family-friendly attractions are The Innovators STEM Pavilion and The Family Aviation Experience. Punta Gorda Airport, 28000 A-1 Airport Road, Punta Gorda. **floridaairshow.com**

NOVEMBER 22 AND 23

Christmas Countdown Arts And Crafts Show

Enjoy wandering among the more than 100 vendors looking for holiday decorations and gifts. Charlotte Harbor Event and Conference Center, 75 Taylor St., Punta Gorda. Free admission and parking. **llsnevents.com**

NOVEMBER 29 AND 30

Sullivan Street Craft Festival

This Thanksgiving weekend event includes a variety of arts, crafts and food vendors. 10 a.m. to 5 p.m., both days. 331 Sullivan St., Punta Gorda. **artfestival.com**







November in Your Southwest Florida Yard and Garden

WHAT TO PLANT

Annuals/Perennials/Wildflowers: Create a display of fall colors with cool-season plants. Some examples include impatiens, verbena, petunia, salvia, and cape daisy. **See**

- Ask IFAS: *Annuals:* https://edis.ifas.ufl.edu/topics/annuals
- *Ask IFAS: Perennials:* https://edis.ifas.ufl.edu/topics/perennials
- Florida Wildflower Foundation: https://www.flawildflowers.org/

Herbs: Continue planting herbs from seeds or plants. Some herbs that prefer the cooler, dryer weather include cilantro, dill, fennel, parsley, sage, and thyme. **See**

- Ask IFAS: *Herbs*: https://edis.ifas.ufl.edu/topics/herbs



Vegetables: Lots of choices exist for November, including beans, broccoli, kale, snow/English peas, and strawberries. **See**

- Ask IFAS: *Vegetable Gardening in Florida:* https://edis.ifas.ufl.edu/topics/vegetable_gardening



HYDROPONIC LETTUCE AND HERBS
CREDIT: UF/IFAS



WHAT TO DO

Frangipani/Plumeria Rust: This disease causes yellow spots and premature leaf drop but does not affect the long-term health of the plant. Removing, raking, and disposing of infected leaves may slow the infection.

Perennials: Divide and replant overgrown perennials now so that they establish before the coolest weather arrives. **See**

- Ask IFAS: *Perennials:* https://edis.ifas.ufl.edu/topics/perennials

Lawns: As temperatures cool, watch for lawn diseases. Cultural practices such as reducing nitrogen fertilizer and irrigation are key to managing Large Patch disease. Lethal Viral Necrosis (LVN), a virus disease of St. Augustine grass, begins to appear when the temperature dips to 65°F and below. **See**

- Lethal Viral Necrosis of St. Augustine grass: UF/IFAS Extension Palm Beach County: https://discover.pbc.gov/coextension/horticulture/Pages/Lethal-Necrosis.aspx

Scale insects: Take advantage of lower temperatures to apply horticultural oil sprays to control scale insects. **See**

- Ask IFAS: *Lawn and Garden Care: Pest Management:* https://edis.ifas.ufl.edu/topics/lawn-garden-pest-management

Irrigation: Turn off systems and water only if needed. Plants need less supplemental watering in cooler weather. **See**

- Ask IFAS: *Lawn and Garden Care: Irrigation:* https://edis.ifas.ufl.edu/topics/lawn_and_garden_care_irrigation

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Southwest Florida Reading Festival

Saturday, March 7
10 a.m. - 4 p.m.

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2450 First Street, Fort Myers River District

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Rachel Gillig



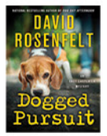
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Burnt Store Meadows

Food Truck Fridays

Located ~ 400 block of Royal Poinciana

Friday November 21st ~ 5:00 to 7:30 pm

~ Mother Theresa's Italian Food Truck ~

Featuring Freshly made Italian Favorites and more

Have a suggestion for a Food Truck? Let us know
adele.higgins@bsmpoa@gmail.com

Menu posted on the BSMPOA website
www.bsmpoa.com

Sponsored by the BSMPOA Social Committee



SAVE THE DATE

Saturday, February 7, 2026

Burnt Store Meadows

Annual Community Yard Sale

Punta Gorda Police Scam Alert

> *Know the facts so you don't become the next victim*
> – Chief Pamela Davis

The Punta Gorda Police Department routinely receives calls for service regarding citizens being defrauded out of thousands of dollars. The Police Department asks that you please call the department if you receive a suspicious phone call, voicemail, email, text, or literature via U.S. Mail asking for funds in any way. Legitimate organizations such as the FBI, FP&L, IRS, and Police Departments will **NOT** solicit payment via gift cards. Most scammers request funds in the form of gift cards. Most importantly, **NEVER** provide your personal information such as social security numbers or banking information over the phone or through email. Before you become a victim, Call before you pay. **Punta Gorda Police Non-Emergency Number: (941) 639-4111**

COMMON SCAMS

Incarcerated Family Member – Scammers will call advising a loved one has been arrested and needs bond money.

IRS – Call stating taxes are delinquent and need to be paid via gift cards.

FP&L – Call stating your power bill is past due and request payment in the form of a gift card.

Family Member in Crash – Call advising a loved one has been in a vehicle crash and needs immediate funds.

Craigslist – Scammers will send checks worth more than the value of the item listed for sale and then ask for a refund. However, the original check is fake.

Computer Virus – Scammers will obtain access to your computer, advising that they are able to clear the virus, but request funds in advance via credit card.

Facebook – Scammers contact you via Facebook stating they have information about you that they will leak to family and friends if they are not provided with funds.

Home Rental – Scammers advertise a home for rent that they do not own and collect down payment.

Texts – **Do not click** on links that come in via text messages. Scammers pose as legitimate businesses such as banks and streaming services to gain access to your mobile device. Once the link is opened, scammers have direct access to your personal information from your device.











May your Thanksgiving be full of happy moments, good food, and great company
- November 27th, 2025

Recipes of the Month



CARAMELIZED ONION AND GOAT CHEESE BITES

DESCRIPTION

Delicious, caramelized onion and goat cheese bites made with flaky puff pastry, sweet and tangy caramelized red onions, creamy goat cheese, and fresh thyme.

Perfect as an elegant appetizer or party snack, these bites are baked to golden perfection and optionally served with peppery arugula.

INGREDIENTS

Pastry:
1 sheet of puff pastry, defrosted
Caramelized onions
3 red onions, sliced
1 tablespoon brown sugar or balsamic vinegar
Olive oil, for cooking

Toppings and Garnish:
4 ounces soft goat cheese
1 twig fresh thyme, leaves only
Arugula (optional)
1 egg, whisked (for egg wash)

INSTRUCTIONS

Caramelize the onions: Heat a skillet over low heat with a bit of olive oil. Add the sliced red onions and cook slowly for 10 to 15 minutes until they become soft and translucent. Stir occasionally to prevent burning. Then add the brown sugar or balsamic vinegar and continue cooking for a few more minutes to allow the onions to caramelize and develop a rich flavor. Remove from heat once caramelized.

Preheat the oven: Set the oven to 400 degrees F to prepare for baking the bites.

Prepare the puff pastry rounds: Using a small round cutter, cut out several rounds from the defrosted puff pastry sheet. Use a slightly smaller cutter to press lightly inside each round without cutting all the way through, creating a border. Prick the center of each round a few times with a fork to prevent excessive puffing in the middle.

Assemble the bites: Spoon about 1 teaspoon of the caramelized onion mixture into the center of each prepared puff pastry round. Crumble soft goat cheese evenly over the onion topping on each bite. Sprinkle fresh thyme leaves on top for an aromatic finish.

Bake the bites: Place the prepared bites on a baking sheet lined with parchment paper. Brush the edges lightly with the whisked egg for a golden crust. Bake in the preheated oven for about 15 minutes or until the pastry is puffed and golden brown.

Serve: Remove from the oven and cool slightly. Optionally garnish with fresh arugula before serving these savory, elegant bites warm.



CRANBERRY BRIE PULL-APART BREAD

If you're looking for a shareable **holiday appetizer** that will keep your **Thanksgiving dinner** guests satisfied until the main event, then this cranberry brie pull-apart bread will be the answer to your party prayers. Here is a delicious Pull apart bread with beloved brie, cranberry sauce, and fresh herbs. It will not only stun on your holiday table but will keep your guests coming back for pull after pull of this sweet and cheesy bread.

When crosshatching the bread, slice as far down as you can without slicing through the bottom; you'll have a way easier time stuffing the ingredients inside.

INGREDIENTS

- 1 large boule
- ½ cup (1 stick) melted butter
- 2 teaspoons fresh thyme leaves
- 2 teaspoons freshly chopped rosemary
- Kosher salt
- Freshly ground black pepper
- 1 (8-ounce) wheel Brie, cut into thin strips
- 1 (15-ounce) can whole-berry cranberry sauce

DIRECTIONS

Preheat oven to 350 degrees and line a large baking sheet with parchment paper. Using a serrated knife, crosshatch bread boule, slicing every inch in both directions and making sure not to slice all the way through the bottom.

In a small bowl, whisk together melted butter, thyme, and rosemary and season with salt and pepper. Brush boule with butter mixture, making sure to get inside crosshatches.

Stuff each crosshatch with Brie and cranberry sauce and wrap bread completely in foil.

Bake until cheese is melty and bread is warm and toasty, about 20 minutes.

Let cool for 5 minutes, then serve. Enjoy!

TURKUTERIE



It's Thanksgiving. Try a bird of a different feather this year with a glorious festive and impressive fruit and cheese display. This cheeseboard with fruits and cheeses is appropriate for an autumnal snack that everyone will want to gobble up!

When building a cheese board for a crowd, we suggest using the rule of 3: Offer at least one hard cheese, one semi-hard cheese, and one soft cheese, and build your board and accoutrements around that. Some examples of hard cheeses are Parmesan or Manchego. Semi-hard cheese is a broad category with a diverse array of cheeses including cheddar, Gruyère, and Havarti. For the soft cheese, we recommend using one that can still hold its shape when sliced, like Brie or Camembert.

INGREDIENTS

- 1 Bosc pear, halved lengthwise
- 2 whole cloves
- ¼-pound hard cheese, such as Parmesan or Manchego, sliced
- ¼-pound semihard cheese, such as cheddar or Gruyère, sliced
- ¼-pound soft cheese, such as Brie or Alouette, sliced
- 3 types of fruits, such as apples, sliced, grapes, and blueberries
- 3 types of cured meats, such as prosciutto, chorizo, or pâtés, sliced
- 3 types of crackers, such as Ritz, waffle pretzels, and Cheeze-Its
- Assorted nuts, dried fruits, and olives of your choice
- 1 bunch fresh rosemary

DIRECTIONS

Place one pear half, narrow stem side upward, on the lower center of a cheese board, leaving 2 to 3 inches below the pear. Insert 2 whole cloves in top for the eyes.

Arrange cheeses, fruits, meats, and crackers in alternating rows, radiating outward from pear. Be sure to tuck each row underneath the previous row (follow the photo for guidance). Cut a small piece of hard or semihard cheese into a triangle shape to create a beak. Fill in any spaces with nuts, dried fruits, and olives.

Arrange a small rosemary sprig on top of pear, and then more underneath to create a pasture.



Writers Wanted!!!

To make the *Meadows Connection* interesting and readable to our residents, we invite you to share your stories, experiences, and perspectives. We welcome articles about books, travel, pets, sports, TV and movies, Tech, and/or content that will get our community talking and sharing. Just avoid topics such as politics and religion in keeping with our policy to avoid controversy.

Please limit your words to between 200 to 600 words and feel free to include a couple of jpeg photos with high resolution. We'll be happy to give you a byline!

Have fun writing and send to joyce.tilden.bsmpoa@gmail.com for submission in the *Meadows Connection*.

Being a Good Pet Owner and Neighbor!

REMINDER

Being a good neighbor and animal owner means picking up after your dog. Also, while our deed restrictions do not specifically state your animal must be leashed, it does state the animal must always be under the owner's control. Not having the animal leashed could constitute a nuisance and that is a violation of our deed restrictions.

Tell us about your pet(s)! We would like to feature one family's pet(s) in an article in the ***Connection.*** All you need to do is write between 200 – 600 words about your much-loved dog, cat, or other animal and include a couple of high resolution pictures. Some ideas to show off your beloved pet include – how you named him/her; a description of his/her looks; favorite activities and toys; what makes him/her special to you, or whatever else you'd like to share with readers. This is limited to Burnt Store Meadows owners and residents.

Your submission doesn't have to be a literary masterpiece; we will edit and format it for the monthly newsletter. Have fun writing about your pet and send to joyce.tilden.bsmpoa@gmail.com for submission in the *Meadows Connection*.

Seabreeze Communications Expands In Weston And South Miami-Dade With Launch Of Two Community News Sites

Seabreeze Communications is excited to announce the upcoming launch of **WestonTogether.com,** created in partnership with the **Weston Chamber of Commerce,** and **SouthDadeSpotlight.com,** developed in collaboration with the **South Dade Chamber of Commerce.**

Both platforms are designed to bring local news, events, and stories directly to residents, businesses, and visitors. Each site will feature a **monthly digital magazine, event calendar,** and **neighborhood stories** that highlight the people and places that make each area unique.

"These new sites reflect our mission to connect communities through accessible, high-quality local media," said **Stephen Miller,** president of Seabreeze Communications. "We're proud to work alongside both Chambers of Commerce to celebrate their cities and support local businesses."

Both **Weston Together** and **South Dade Spotlight** are set to go live January 2026.

To **subscribe** for updates and digital magazine releases from Weston Together or South Dade Spotlight, visit **SeabreezeCommunications.com.**

For **advertising, partnership, or community story inquiries,** contact **Sales@seabreezecommunications.com.**

> "These new sites reflect our mission to connect communities through accessible, high-quality local media