The Acorn
Oak Park Villas

Next Board Meeting
The Oak Park Villas Board Budget Adoption Meeting will be held on **Wednesday, November 19, 2025 at 5:30pm** at the **OPV pool**. All residents are welcome to attend.

Budget Mailing Correction
Note that there was a typographical error on the last page of the recent mailing from Holiday Isles. The Hurricane Deductible Per Building is actually 5.00% instead of 3.00%. A revised sheet with the correct numbers has been posted on the community bulletin board.

Property Management Update
Note that John Romano is no longer with Holiday Isles. As a result, we are currently without a Property Manager. Please email oakparkvillas@yahoo.com with any questions or issues that arise until a replacement has been hired.

Book Club
Are you ready for an adventure this fall? Come join the Book Club! You will enjoy the stories, enjoy getting acquainted with your neighbors and have some delicious snacks. Meetings are from 6:30pm-7:30pm on the first Monday of each month and all are welcome!

The Villa Readers are currently reading **Remarkably Bright Creatures** by Shelby Van Pelt. We will be meeting on **November 10th from 6:30pm–7:30pm** at Regina's house (#11327) to discuss it.

The next book on the list is **Home Again** by Kristin Hannah. December's meeting will be hosted by Mary Lou (#11418) on December 1st.

Lawn Care
Please note that the board is keeping Chinch bug spray on the property so if you suspect that your lawn has chinch bugs, please notify a board member. Residents can either borrow the spray or it can be taken care of by the board.

Property Clean Up
Please remember that all flowerpots and/or lawn decorations must be kept **INSIDE** your flower bed area or on your patio and all unused gardening items, empty flowerpots, etc. should be stored inside your garage.

If you are freshening up your flower beds with mulch or replacing any dead plants with the **SAME** type of plant, you do not need to submit a change form.

However, if you are making any material changes to your landscaping (enlarging or reducing the size, or adding any new plants), a change form must be submitted prior to making any changes.

Community Reminders
As a reminder, always turn your hoses off at the spigot and please keep an eye out for any toilet or faucet leaks inside as well. We've recently had some hose malfunctions that have resulted in a lot of water waste and increased cost.

The speed limit in the OPV is **10 MPH**. Please help keep our community safe by abiding by the posted speed limit.

As much as we love to see the wildlife in our community, please do not feed any animals. Not only is human food not healthy for wildlife, but feeding the animals makes them used to human contact which can create a problem for our community.

Please help keep our community clean & remember to clean up after your dog.

Please notify Holiday Isles Property Management at (727)548-9402 or bstarratt@holidayislespm.com for any EMERGENCY and/or REGULAR maintenance requests.

Oak Park Villas Webpage

The Oak Park Villas Webpage is a great resource for our community. Not only can you find the current and past issues of The Acorn, but you can also access Change Forms, Maintenance Forms, and Meeting Minutes. The Oak Park Villas Webpage can be found at www.oakparkvillas.org. If you have not already registered, and would like access, please send an email to oakparkvillas@yahoo.com with your name and unit number.

Oak Park Villas Condominium Association

Randy Keller ..... President
Sharon Hemsley ..... Vice President
Marilyn Fleckinger ..... Treasurer
Kelly Sheehan ..... Secretary
Beverly Schaner ..... Director at Large
TBD ..... Holiday Isles Property Manager

Holiday Isles Property Management

Address: 11350 66th St N, Ste 124, Largo, FL 33773
Phone: 727-548-9402

Recipe of the Month

Gingersnap Apple Icebox Cake

Ingredients

- **3** medium Granny Smith apples, peeled, finely chopped
- **1/4 cup** (50 g.) packed light brown sugar
- Juice of 1/2 lemon
- **1 tsp.** ground cinnamon
- **1** (8-oz.) pkg. cream cheese, softened
- **1/2 cup** store-bought or homemade caramel sauce, plus more for serving
- **1 cup** heavy cream
- 32 store-bought or homemade gingersnap cookies

Directions

- **Step 1 -** In a medium pot over medium heat, cook apples, brown sugar, lemon juice, and cinnamon, stirring often, until apples are softened and juices have thickened into a syrup, 8 to 10 minutes. Let cool.
- **Step 2 -** In a large bowl, using a handheld mixer on medium-high speed (or in the large bowl of a stand mixer fitted with the whisk attachment), beat cream cheese and caramel until smooth. Slowly add cream and beat until stiff peaks form.
- **Step 3 -** Line a 9" x 5" loaf pan with plastic wrap, leaving an overhang on all sides. Spread about one-quarter of whipped cream mixture in bottom of prepared pan. Top with a layer of cookies, then one-third of apple mixture. Repeat twice more. Top with a final layer of whipped cream, then finish with cookies. Fold plastic wrap overhang over top. Freeze until completely chilled, at least 5 hours and up to overnight.
- **Step 4 -** Unwrap loaf pan and invert onto a cutting board or platter. Remove loaf pan and plastic wrap. Drizzle with more caramel sauce.