



the magnolia

January 2009

MGA News

Happy New Year to everyone! Congratulations to our **2008 Player of the Year, Joe Thill**. Every year, the MGA presents a this award to the individual who accumulates the most points in tournament play. It recognizes both participation and excellence in various individual and team events. The outcome went down to the wire and was decided by the last tournament of the year. The MGA was pleased to recognize Joe as the Player of the Year at our annual dinner.



Jim Cardon and Joe Thill

The MGA is looking forward to another successful year and hope to attract more members to participate in our monthly tournaments. The feedback from our membership has been very positive and, at our December meeting, we addressed a few concerns that we feel will make 2009 even better.

The composition of the Board will remain the same, but we are looking to add another individual or two who might be interested in taking a very active role in our future. If you are interested, please contact any Board member. Current Board members are listed on our website www.MPMGA.org. We also decided to leave the dues for 2009 at \$60. Considering the \$60 includes a free end-of-the-year banquet, this is the best deal in town!

Our first tournament will take place on Saturday, January 24. Form your own 4-man team and this event is open to all male golf members. You do not have to be an MGA member to participate, but we hope that the experience will stimulate your interest in joining us for the year. The format is "Two Best Balls" and there will be food, soda, and of course, a keg.

Check our website for details and drop off your dues in the Pro Shop and join us for another great year.

Jim Cardon, MGA President

New Winter Clubhouse Hours & More ..

Effective immediately, there are changes to the Clubhouse hours (and menus) until sometime in March. These changes include:

- ▶ The Clubhouse closes at 7pm on Tuesday, Wednesday and Thursday.
- ▶ A new "Family Value Meal" is available on Tuesday, Wednesday and Thursday from 4 to 7pm - Dine-In the MDR or Carry-Out. The last call for food and drinks is 6:45pm. The regular menu is also available.
- ▶ Lunch is served 11am to 3pm in the MDR Tuesday through Friday and in the 28th Hole on Saturday.
- ▶ Dinner on Friday and Saturday nights includes three options - MDR, 28th Hole and Carry-Out.
- ▶ An "Early Bird" Special is available in the 28th Hole on Friday and Saturday as indicated on the calendar.
- ▶ The 28th Hole is open Friday, Saturday and Sunday, just like 2008.
- ▶ Breakfast will be available EVERY Sunday from 8:30am to 11am.
- ▶ Social and Duplicate Bridge will be played on either Friday at 7pm or Thursday afternoon at 4pm. Time and day to be announced. Ladies bridge remains the same.

Check the back of the calendar for all the details.

St. Valentine's Gourmet Dinner



Chef Bill, Dyal and the staff are planning another special gourmet dinner and wine tasting for you to celebrate St. Valentine's Day on Saturday night, February 14th.

Seating is limited to 30 couples, so call Dyal ASAP for your reservation. The details, menu, etc. are on the back of the January calendar.

From Joe's Desk

The recent Press Release #1106/8 indicated the changes to the Clubhouse Schedule for the "Winter" season - January, February, and part of March until Daylight Saving Time has a week or so to kick in.

Basically, the 28th Hole will remain closed on Tuesday, Wednesday and Thursday - the least frequented days of a week. The Magnolia Dining Room will remain open on those days until 7:00pm. Last call is 6:45pm for food and drinks. CARRY-OUT has been expanded on those days with several Family Value Special Meals. Press releases will announce them weekly. BREAKFAST on SUNDAY has returned for the ENTIRE winter season.

We will evaluate the needs and attendance of the various offerings as we plan for the second quarter of the year.

The 28th Hole and the Main Dining room will be open all weekend.

The following letter is an unsolicited email from a member and it is perfect timing for the announcement of our expanded CARRY OUT menus on Tuesday, Wednesday and Thursdays:

Dear Dyal, Chef Bill and Staff,

I can't thank you and your staff enough for all the effort that is made on a daily basis through out the year to make the club an enjoyable place to dine and unwind. Regarding the Holiday special events ie:, Halloween, Gingerbread House Workshop, Breakfast with Santa, etc., I can't even imagine the amount of planning and work that goes into them to make them such a success!! They are absolutely wonderful events and the Luck family appreciates and very much enjoys all of them. I can't say enough what a wonderful job each and everyone of you do. You make memorable events for us but especially for our two Granddaughters, Meghan and Abby. They always have a lot of fun and really enjoy the parties. More importantly, I thank you for creating wonderful family memories for us.

Unfortunately, due to health reasons, this Christmas was the first time that I was unable to Cook for my family. Cooking has always been a passion of mine so having to trust someone else to this task was a difficult decision until I spoke with Chef Bill on the phone. This was the first time that I had ever spoke to him and I could just tell by the amount of his enthusiasm that I was in good hands and that the dinner would be great and I was right. Bill, I am sorry that I do not have your e-mail address to send this message to you directly and I wish I could personally thank you and some day I will. Our Christmas dinner of Prime Rib was the very best that we have ever had and we

have eaten a lot of Prime Rib in many a 5 star restaurants, but yours was amazing. Everyone raved and devoured it!! It was truly a excellent cut of beef and you prepared it just perfectly, to be finished off in my oven with your directions. That's a sign of a Chef that knows what he is doing. To be able to cook a Prime just the right way to be finished off at a later time by someone else and have it turn out wonderful is no easy task. Prime, like shell fish, has to be cooked just right and anyone who has ever cooked these dishes know they are not forgiving.

In addition, the side dishes I ordered where fantastic. I have to tell you the vegetable tray made a spectacular presentation and tasted wonderful. The variety of vegetables and having some sauteed and marinated in addition to the fresh made for a unique and wonderful combination of flavors and textures. I have never had one like this and everyone enjoyed it so much that I have ordered it again for New Year's Eve along with the Cheese and fruit tray that I am sure will also be delightful. I can't say enough good things about the shrimp and wings. The shrimp was so fresh, succulent, and cooked to perfection. Special thanks to you for the peeling and deveining, it was a big help! As always, the wings where just like we like them and everyone else really raved about them.(and there where some pretty tough wing critics here). I didn't know the anatomy of a wing and how it is cooked would conjure up such a debate. Just to let you know...hands down you won and it was an unanimous vote!!

All of you make it look so effortless and that is a true sign that a lot of hard work and preparation goes into each order you take and every event that you host. Only a true professional can carry that off. For those of us that cook, we know that even though we love to do it, it is very hard work and for those that don't know this I say just try one formal dinner party. Weather it is dinner in the dining room, a holiday party or dinner to go it is evident that you enjoy your work and I must say you are excellent at it!!

In conclusion, we profusely thank all of you for the wonderful work you do. You are amazing!! We were so pleased and impressed with everything. The tastes were superb the presentation was wonderful and the portions far exceeded normal. We could have fed at least another 4-5 people. To think I was hesitant to trust another person with my Christmas dinner (silly me). For as much as I enjoy cooking I have decided and announced to my family and friends that from now on I will only have you cater my parties. I can understand some people being reluctant, like I was, but not no more!! I would highly recommend to everyone to call you first. First before they think they want to cook, do the shopping or call anyone else. Whether it be the main course, side dishes or just appetizers, I can guarantee them they will be more than

satisfied. I really mean this. You know, even for the people who enjoy cooking, I would have to say it was so nice that I could sit and spend a lot more time with my family which I really enjoyed since I did not have to spend near the time in the kitchen and everyone had a truly wonderful meal (I also wasn't too exhausted to enjoy it this time). What more could you ask for?? We wish all of you and your families a healthy and happy new year.

All the best, Ed and Randi Luck

Please, give us an opportunity to make your dinners easier, and you won't even have to leave the property!

Special dinners such as the Women's Club dinners, Valentine's Day, St. Patrick's Day and other events will not change and be held on their appropriate days.

"CHANGE" is the National theme for 2009, we are adjusting to the economy.

Thank you in advance for your support.

Joe Jr and Joe III

From Tee to Green



Happy New Year! The maintenance staff thanks the members for their generosity in giving us all a bonus this Christmas. It was most appreciated.

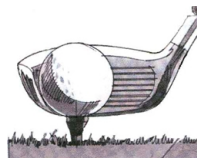
Looking forward to 2009, we have a variety of maintenance projects scheduled for the year ahead as follows:

1. Continue to drill and fill the greens - start the latter part of May and close a nine for a week until all three nines are done. Then, wait for the holes to fill in and repeat the procedure. Our goal is to drill and fill the greens at least twice this summer.
2. Continue to slice the fairways - to be done at the same time we close each nine for drill and fill.
3. More tree removal to improve light and air movement
4. Tee work - especially the white and green tees on Blue #5 and enlarging the white tee on Blue #8
5. Drainage work
6. Weed eradication

As with every new year we have high hopes that this year will be better than the last year and continue to improve the golf course conditions at Magnolia Point.

Dana Anderson, Golf Course Superintendent

From the Golf Pro Shop



Where did 2008 go? Looking back over the past year, I would have to say it went pretty well. That being said, I believe 2009 will be even better.

The MGA and LGA schedules are set for 2009 and one of our goals is to run more "club" events this coming year. We are in the process of putting a list of events together for publication. These events will be open to all members and will have formats that will be attractive to all skill levels. If you have any suggestions on types of events, or anything for that matter, please let us know. I hope everyone has a wonderful new year.

See you around the club,

Josh Anderson, Head Golf Professional

Clubhouse News

Mr. and Mrs. Claus filled the Magnolia Dining Room with smiles, laughter and eager anticipation from the children, as well as the adults, attending our annual Breakfast with Santa.

Listening patiently with understanding nods and grins, Santa kindly prompted some of the children who were too excited to remember any of the gifts, gadgets and toys they wanted him to bring them. Santa laughed loudly at some of the children's written lists that carefully described in detail each gift they hoped to receive. Mrs. Claus was her usual charming self as she also spoke attentively to the children and gave all of them a gift bag and their own Christmas stocking.

There are several people who should be thanked for their help with our Christmas season festivities: Sandy & Norm Magyar and Marsha Zupan for designing the beautiful Christmas tree and Lynn Kelly for helping with the Clubhouse decorations; Don Zupan for the Christmas music CDs that we used all month; Tony and Cindy Bonk as Mr. and Mrs. Claus; and all of the parents and grandparents that bring their little ones year after year to our special seasonal events.

Throughout the month of December, we were pleased to host banquets, birthdays and Christmas gathering sponsored by Magnolia Point members, the men's and women's golfing groups and local civic groups and non-profit organizations. Everyone enjoyed the beautiful Christmas setting provided by the members listed above. Thanks, again, to all of you.

Remember Magnolia Point for your special events,

meetings and parties. We customize menus for each group and assist as needed with putting up your decorations and table centerpieces. Call me anytime we can help you with your planning.

The Food and Beverage Department wishes each of you a happy, healthy 2009. Many thanks for your support in 2008.

Dyal Randall, Customer Service Manager

Men's Senior Interclub News

Our team finished in 14th Place at the season-ending Brady Cup Match at Deerwood Country Club on December 8. That finish moved us down to 12th Place for the season.

John Brown scored the most Stableford points for our team. Gary Hoagland was second, and Jef Flemming finished third.

Door prizes were won by Gary Hoagland and Bob Wildner. Conrad Beaver's name was also called for a dozen Pro-VI balls, but he was home ill and couldn't claim the prize.

The 2009 Season kicks off at Jacksonville G&CC on Monday, January 12. It will be a great season as we play locally at Magnolia Point, Eagle Harbor, Orange Park, and also, the King and the Bear, Sawgrass CC, Queens Harbour, Ponte Vedra at Sawgrass, Hidden Hills and others. For information on playing for our team, contact Roy Gulick at 284-2296.

Ladies Golf Association News

18 Hole Division

This December, the ladies golf groups have been busy. In the monthly Stableford play on December 4, the "Red" team did the season justice by tying the event with a group score of 319, for a grand total of 1238 points. This put "Red" in first place! The tying "Yellow" team, also with 319 points, now has a grand total of 1189. "Blue" came in third for the day with a team score of 296 and a grand total of 1182. There are 5 more months of Team Stableford before the winning team will take their awards and with the scores so close it could be any team's win! The daily award of high Stableford went to the team of Burden, Coffman, Orvosh and McDivitt with a combined score of 151 points.

The weather did not cooperate on December 11th for the Holiday Scramble. Golf had to be canceled, but both the 9-holers and the hosting 18-holers had a delicious luncheon. A bit of merriment lightened a rainy, dull day.

The last tournament of the year was played on December 18. The monthly Ace medal went to Hyun Coffman with a net 69. That's all the golf news for 2008. See you next year!

Hattie Reddinger, Publicity Chairman

Nine Hole League

The Nine Hole League's year long Stableford Team Play remains a close race with the Pink Panthers leading the Black Diamonds by only 10 points. The scoring in December's round was very high with three players scoring over 30 Stableford points on just 9 holes – Debbie Brown with 32 and Leslie Gulick and Susan Mitchell, each with 31 points.

Results for December include:

December 4 - Stableford Team Play

1st Place Mela Abate, Leslie Gulick
Doe Sankey, Sharon Sprott

December 18 - Game Day

1st Place (Flt. 1) Cheryle Newman
1st Place (Flt. 2) Judy O'Neill

Tennis "Court" Report



The Ladies B Team continues their winning ways and are now in 4th Place for the season. Congratulations to Dottie Roseberry/Jeanne Murphy, Paula Brobeck/Ros Arnold, Lori Witham/Susan Mitchell and Sandy Flanders/Lisa Hurt for their wins in the month of December.

Congratulations to Barbara Shinn/Sue Tucker for their win on the Ladies C Team.

If you are interested in playing on either the Ladies B or C team, contact Barrett Johnson at the tennis shop. Both teams practice during the week and welcome new players.

Bridge at the Club

With the change in the Clubhouse hours, Social and Duplicate Bridge will not be playing on Thursday evenings at 7pm. Both groups will play either on Thursday afternoon at 4pm or Friday nights at 7pm. The new time for each group will be announced.

Ladies Bridge will continue to play on the last Friday of each month at 9:30am at the club. Lunch follows play. Lucia Hipp (284-7605) is hosting the January play on Friday, January 30th.

MAGNOLIA POINT GOLF & COUNTRY CLUB

January 2009

SUN	MON	TUE	WED	THU	FRI	SAT
Save the Date - Valentine's Day Gourmet Dinner & Wine Tasting - Sat., Feb. 14 Seating Limited to 30 Couples. The MDR will be open on Tuesday, Wednesday and Thursday from 11am to 7pm for drinks, snacks and early dinners. Last call for food & drink orders is 6:45pm. Family Value Meal Dinners - Tuesday, Wednesday, Thursday from 4-7pm Dine- In or Carry-Out.				1 CLUBHOUSE CLOSED PRO SHOP OPEN Happy New Year!!	2 28 th Hole-Happy Hour 4-7pm MDR-No Dinner 28 th Hole-Dinner Specials	3 28 th Hole-Happy Hour 4-7pm MDR-No Dinner 28 th Hole-Dinner Specials
4 Breakfast 8:30-11am w/Belgium Waffles 28 th Hole 11-6pm Happy Hr 4-6pm	5 Clubhouse Closed Pro Shop Snack Bar Open	6 MDR-Happy Hour 4-7pm MDR-Family Value Dinners 4-7pm Sr Interclub Qual	7 MDR-Happy Hour 4-7pm MDR-Family Value Dinners 4-7pm	8 MDR-Happy Hour 4-7pm MDR-Family Value Dinners 4-7pm	9 28 th Hole-Happy Hour 4-7pm MDR-Dinner 5:30-8pm 28 th Hole-Early Bird 5:30-6:30pm Dupl Bridge 7pm	10 28 th Hole-Happy Hour 4-7pm MDR-Dinner 5:30-8pm 28 th Hole-Early Bird 5:30-6:30pm
11 Breakfast 8:30-11am w/Eggs Benedict 28 th Hole 11-6pm Happy Hr 4-6pm	12-Senior Interclub @ Jax Golf Clubhouse Closed Pro Shop Snack Bar Open	13 MDR-Happy Hour 4-7pm MDR-Family Value Dinners 4-7pm	14 MPWC 3pm MDR-Happy Hour 4-7pm MDR-Special Dinner Menu 5-7pm	15 MDR-Happy Hour 4-7pm MDR-Family Value Dinners 4-7pm	16 28 th Hole-Happy Hour 4-7pm MDR-Dinner 5:30-8pm 28 th Hole-Early Bird 5:30-6:30pm	17 28 th Hole-Happy Hour 4-7pm MDR-Dinner 5:30-8pm 28 th Hole-Early Bird 5:30-6:30pm
18 Breakfast 8:30-11am w/Blueberry Pancakes 28 th Hole 11-6pm Happy Hr 4-6pm	19 MLK Day 28th HoleOpen 11am-6pm Pro Shop Snack Bar Open	20 MDR-Happy Hour 4-7pm MDR-Family Value Dinners 4-7pm	21 MDR-Happy Hour 4-7pm MDR-Family Value Dinners 4-7pm	22 MDR-Happy Hour 4-7pm MDR-Family Value Dinners 4-7pm Dupl Bridge 4pm	23 28 th Hole-Happy Hour 4-7pm MDR-Dinner 5:30-8pm 28 th Hole-Early Bird 5:30-6:30pm	24- MGA Kickoff 28 th Hole-Happy Hour 4-7pm MDR-Dinner 5:30-8pm 28 th Hole-Early Bird 5:30-6:30pm
25 Breakfast 8:30-11am w/Blue Crab Meat Frittata 28 th Hole 11-6pm Happy Hr 4-6pm	26 Clubhouse Closed Pro Shop Snack Bar Open	27 MDR-Happy Hour 4-7pm MDR-Family Value Dinners 4-7pm	28 MDR-Happy Hour 4-7pm MDR-Family Value Dinners 4-7pm	29 MDR-Happy Hour 4-7pm MDR-Family Value Dinners 4-7pm	30-Ladies Bridge & Lunch 9:30am 28 th Hole-Happy Hour 4-7pm MDR-Surf & Turf Dinner 5:30-8pm AUCE	31 28 th Hole-Happy Hour 4-7pm MDR-Surf & Turf Dinner 5:30-8pm AUCE
1 Breakfast 8:30-11am w/Stuffed French Toast 28 th Hole 11-6pm Happy Hr 4-6pm	2 Clubhouse Closed Pro Shop Snack Bar Open	3 MDR-Happy Hour 4-7pm MDR-Family Value Dinners 4-7pm	4 MDR-Happy Hour 4-7pm MDR-Family Value Dinners 4-7pm	5 MDR-Happy Hour 4-7pm MDR-Family Value Dinners 4-7pm	6 28 th Hole-Happy Hour 4-7pm MDR-No Dinner 28 th Hole-Early Bird plus Dinner Specials	7 28 th Hole-Happy Hour 4-7pm MDR-Special Dinner 28 th Hole-Early Bird Plus Dinner Specials

Lunch Tuesday- Friday in the MDR, Saturday in the 28th Hole from 11am - 3pm (unless otherwise noted)
 Happy Hour Tuesday - Saturday (4-7pm) Sunday (4-6pm) - (Half Price: Beer, House Wine & Well Drinks)

*****Unless otherwise noted, 18% gratuity & 7% tax will be added to the final bill (no gratuity on Carry-Out orders)*****

Sunday Breakfast - Every Sunday

The Sunday Breakfast Buffet will be served every Sunday from 8:30 to 11am with traditional breakfast courses plus a featured special each week. Specials in the upcoming weeks include:

- ▶ Jan. 04 - Belgium Waffles
- ▶ Jan. 11 - Eggs Benedict
- ▶ Jan. 18 - Blueberry Pancakes
- ▶ Jan. 25 - Blue Crab Meat Frittata
- ▶ Feb. 01 - Stuffed French Toast

Lunch at the Club

Tuesday through Friday, lunch will be served in the Magnolia Dining Room. On Saturday, it will be in the 28th Hole Bar & Grill. The hours are the same - 11am to 3pm.

Dinner - Tue/Wed/Thur - Family Value Meals

A new dinner menu is available on Tuesday, Wednesday and Thursday from 4 to 7pm (last call for food/drinks at 6:45pm) to either "Dine-In" the MDR or "Carry-Out":

Angus Hand-Rolled Italian Meatballs
w/Marinara over Linguini
Garlic Bread

Baked Chicken w/Mashed Potatoes & Gravy
(choice of Breast/Wing or Thigh/Leg)
Fresh Green Beans

"Fish of the Day" Filet
Select Beer-Battered, Grilled, Blackened or Broiled
Cole Slaw, Hush Puppies & French Fries

Dinner for One - \$8.95
Dinner for Two - \$16.95
Dinner for Four - \$29.95

Caesar Salad w/Caesar Dressing - \$1.50 per person

Magnolia Dining Room

The MDR will be available on Tuesdays, Wednesdays and Thursdays from 11am to 7pm for drinks, snacks or early dinners. The last call for food/drink orders is 6:45pm as the clubhouse will close at 7pm. Lunch is served Tuesday through Friday from 11am to 3pm.

Dinner at the Club - Friday/Saturday

There are three options (from 5:30 to 8pm) – the Magnolia Dining Room, the 28th Hole Bar & Grill and Carry-Out.

Unless otherwise noted,
7% Tax and 18% Gratuity will be added to the final bill, except no gratuity on Carry-Out orders.

Dinner - Early Bird Special (Fri/Sat)

An "Early Bird Special" on Fridays and Saturdays from 5:30 to 6:30pm **ONLY** will be available in the 28th Hole to Dine-In or Carry-Out. This month, it will be available on the 6/7th, 16/17th, 23rd/24th and on February 6/7th. The menu is as follows:

Fried, Cajun Boiled or Blackened
Atlantic White Shrimp Platter
Cole Slaw, Hush Puppies & Fries
\$10.95

Jan. 14 (Wed) - MDR Dinner Special

Following the Women's Club meeting on Wednesday, January 14th, dinner will be served in the MDR from **5 to 7pm**. The menu includes Stir Fry with Vegetables over Rice (choice of chicken breast strips, Angus Beef Strips or Atlantic White Shrimp) with a Caesar Salad Bar for \$10.95 - Dine-In or Carry-Out!

Dinner is open to all country club members. Reservations are requested, but not required.



Feb. 14 (Sat) - St. Valentine's Gourmet Dinner

Our St. Valentine's Day Gourmet Dinner and Wine Tasting is limited to first 30 couples (60 guests). Each course will be accompanied by a wine-tasting sample.

St. Valentine's Day Gourmet Dinner & Wine Tasting
Saturday, February 14, 2009

6:00 to 7:00pm – Happy Hour Drinks Pricing

Baked Brie En Croûte w/Fresh Seasonal Fruit

7:00pm Dinner Begins Promptly

Cream of Shiitake Mushroom Soup w/Crepes Comfit
Sautéed Prawns over Red Romaine Caesar Salad w/
Housemade Creamy Caesar Dressing

Select One:

Veal Loin Chop w/Shiitake à la Forestière
Or

Baked Filet of Pompano w/Snow Crab Meat Stuffing
Smokey Bacon Au Gratin Potatoes
Broccoli Flowerettes w/Maitre d' Hotel Butter

Chocolate Lovers Dessert
\$125.00

Call now for reservations - 269-9276 x 0

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