

A full-page photograph of a sunset over a body of water. The sky is filled with large, billowing clouds that are illuminated from below by the setting sun, creating a vibrant orange and yellow glow. Sunbeams (crepuscular rays) are visible breaking through the clouds. In the foreground, the dark silhouette of a wooden pier extends across the water. The horizon line is low, showing the dark outlines of distant land.

WINDJAMMER  
VILLAGE

# The Village Breeze

MAY 2024

Worth a Repeat

Photo Donated by Chuck & Jean Vejvoda

# To All WJV Owners,



*I Just wanted to reach out to the Village and thank you for the privilege and honor of being the Vice-President and President of the Board for the last two years. I ran for the Board two years ago because I felt there were projects that were not getting done, and I felt I could help with that. I was blessed with being able to work with two amazing Boards and, in a little over ten months, we were able to complete the new boat ramp, the new tennis/pickle ball court and the new marsh walk. I will miss working with owners to find ways to solve whatever issues they have.*

*My last meeting will be next month in June, but I am writing this now because I want to comment on the elections for the next Board which will be underway before the June meeting. I'm asking you to please keep the momentum of the great work from the Board by electing the right people for the two open spots coming up. Just because you may see a name that has run before does not necessarily mean "let's give him a shot". Contact a current Board member or talk with people you know in the village for guidance as to who to vote for. By electing the right two new Board members we can ensure that the work that we accomplished over the last two years can continue.*

*I will be around, and I will offer any support I can for the new Board. I plan on working on some projects including consolidating our DRE, RRR, and By-Laws into one booklet that can be understood and utilized properly by all our owners. We are all so blessed to live in such a wonderful place with incredible amenities. Anything you can do to contribute to that, however small, would be greatly appreciated.*

*Again, thank you all.*

*Sincerely,*

*Ed Schutte*

*President, WJV Board of Directors*



**April 2023  
Boat Ramp**



**July 2023  
Tennis/Pickle Ball Court**



**February 2024  
Marsh Walk**





# In the Village



- May 9th - WJV Workshop 7pm
- May 16th - BOD Meeting 7pm
- See Social Report for more

MARK YOUR  
CALENDAR!

Just a friendly reminder that this **Saturday, May 4th @ 6pm** is our first Cinco De Mayo Party!

We'll have a Taco Bar with all the extras, Nachos and Cheese and Mexican Rice!

Please bring a Mexican inspired side dish and/or dessert!

We will also have DJ Jesse playing music so we can dance the night away and sing karaoke if you want!

There will also be a machine to mix virgin margaritas, strawberry daiquiris and pina coladas to keep you hydrated!





## **SOCIAL COMMITTEE**

We had beautiful weather for the Spring Yard Sale on April 13th. Not as many participants this year but hopefully the one in the fall will be better. Social collected \$75 in table sales. Later the evening of April 13th we had Game Night with Pizza. We had approximately 30 people come in and out during the evening and had lots of laughs. PLEASE SAVE THE DATE FOR THE NEXT UPCOMING EVENTS:

**May 4, 2024 @ 6pm CINCO DE MAYO** – Taco Bar and music by DJ Jesse with dancing & karaoke. Bring a Mexican side dish and/or dessert.

**May 18, 2024 @ 4pm CORNHOLE TOURNAMENT** – It's time to throw some bags! Sign up starts at 3:30

**May 25, 2024 @ 12pm 2nd ANNUAL BBQ COOKOFF** – Let's see who can make the best BBQ Pulled Pork in the village or bring a side dish. Everyone will vote on who's is the best and Leslie McKee will hand over the trophy to this year's winner.

**June 8, 2024 @ 4pm CORNHOLE TOURNAMENT** – It's time to throw some bags! Sign up starts at 3:30.

Don't forget to check out the bulletin board in the breezeway at the clubhouse for the upcoming events and the 2024 Event Calendar is also posted.

***See You in the Village!***

Page Kardack,  
Social Chairperson  
(803) 420-3939 (Text Message)  
[Page729@gmail.com](mailto:Page729@gmail.com)

Darlene Haney,  
Social Assistant Chairperson  
(336) 848-5263 (Leave Message)  
[Darlene.Hayworth@gmail.com](mailto:Darlene.Hayworth@gmail.com)









# We've Got The Goods!





# GAME NIGHT



Always A Good Time!





# The Beautification Team IS Rocking the Block!







**VOLUNTEERS ARE WHAT  
MAKE WJV WORK!**





# Check this out



Jeff Cornelius and Tom Catizone had  
a good day of fishing!

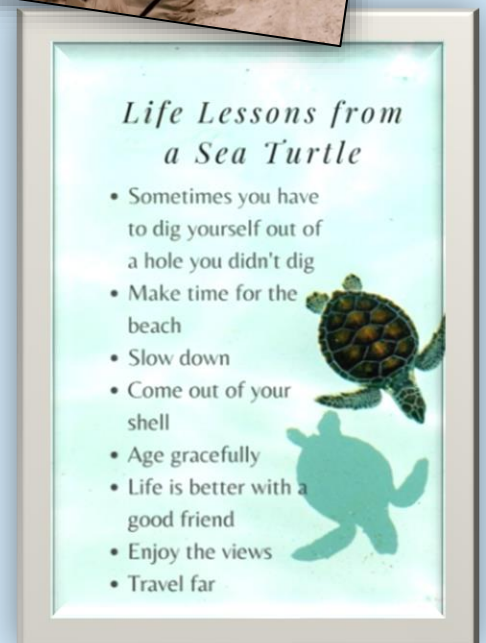
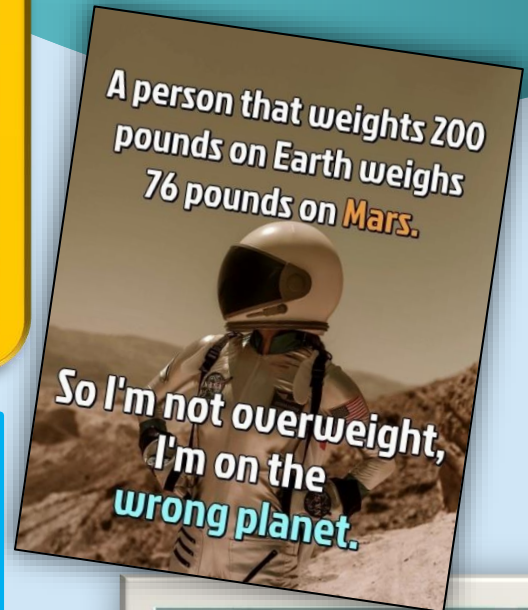
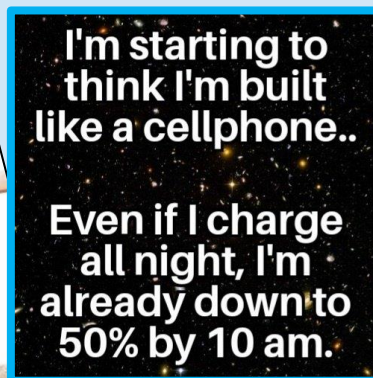
## 1<sup>st</sup> Day of Grouper Season!



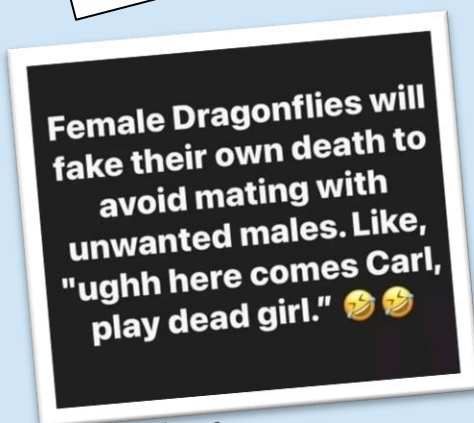


# RANDOM STUFF...

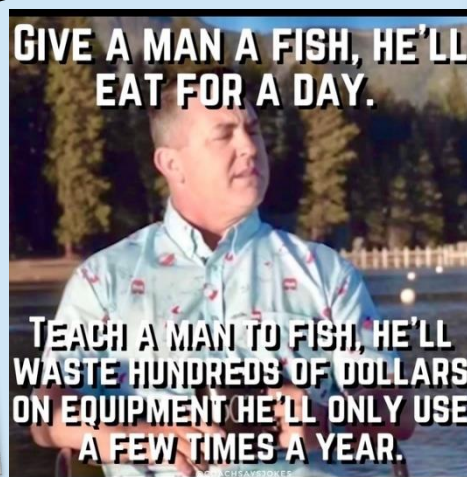
*Just because.*



*Stolen from Page Kardack's Facebook*



*Stolen from Benny Dowty's Facebook*



**Tell me it's not true...  
Just say 'in**





**DO YOU HAVE A FAVORITE  
"EASY TO FIX" RECIPE YOU  
WOULD LIKE TO SHARE?**

**IF SO, PLEASE SEND IT TO:  
CHARLENE SCHUTTE  
[SCHUTTE1218@GMAIL.COM](mailto:SCHUTTE1218@GMAIL.COM)**

## **THIS EASY DUMP AND BAKE MANICOTTI HAS A GENIUS SHORTCUT: STRING CHEESE**

There's no need to boil the pasta either!

Prep Time: 10 mins  
Cook Time: 10 mins  
Bake Time: 50 mins  
Stand Time: 5 mins  
Total Time: 1 hr 15 mins  
Servings: 6  
Yield: 1 (3-quart) casserole



### **Ingredients**

- 1 (8 ounce) package dried manicotti
- 14 pieces string cheese
- 1 1/2 cups low sodium beef broth or reduced sodium chicken broth
- 1 pound lean ground beef and/or bulk italian sausage
- 1/2 cup chopped onion
- 3 cloves garlic, minced
- 1/4 to 1/2 teaspoon crushed red pepper (optional)
- 1 (24 ounce) jar spaghetti sauce
- 1 1/2 cups shredded Italian blend cheese
- Chopped fresh italian parsley or basil (optional)

### **Directions**

1. Preheat oven to 375°F. Lightly coat a 3-qt. rectangular baking dish with nonstick cooking spray. Place one string cheese inside each manicotti tube and arrange stuffed shells in a single layer in the prepared dish. Add broth to the dish.
2. In a large skillet cook ground beef and onion over medium heat until no longer pink; drain and discard fat, if needed. Add garlic and crushed red pepper (if using). Stir in spaghetti sauce. Spoon meat sauce evenly over pasta shells. Cover tightly with foil.
3. Bake about 40 minutes until pasta is just al dente. Uncover and sprinkle with Italian blend cheese. Return to oven and bake 10 minute more or until cheese is melted and pasta is tender. Let stand at least 5 minutes before serving. Sprinkle with Italian parsley or basil (if using).





If you have something you would like to  
give away or sell

Email me, Charlene Schutte, at  
[schutte1218@gmail.com](mailto:schutte1218@gmail.com)

Please attach a photo and description of the item(s) in addition  
to your contact information.

Deadline to submit:  
the 4<sup>th</sup> Friday of every month  
(by 5:00 pm please)

## SEWING

Alterations, repairs, repurposing,  
mending  
hems, patching, resizing, curtains and  
window treatments or  
finishing projects you've started.

Call and leave a message for what your  
needs are.

843-427-4523

ROBIN REINHARDT

### Vintage Sewing Machine Model 237

**\$200.00**

Or Best Offer

**Call Desiree**  
**970-309-0452**







2012 Road Glide Ultra - Low miles

**\$9,800**

Bill Cockerham  
850.582.9716



**14 ft. Jon boat**

**Center console**

**15 hp four stroke mercury Engine  
(less than 6 hrs on Motor)**

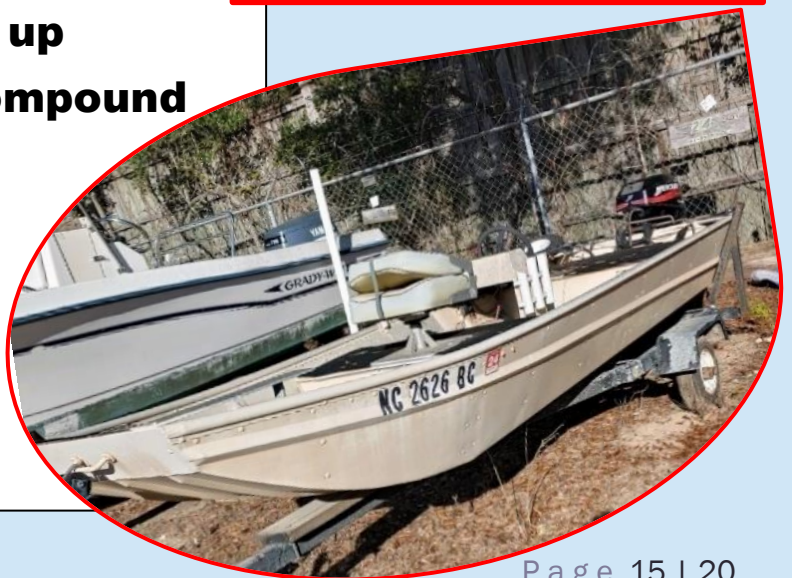
**Needs battery & tune up**

**Can be seen on lot 24 in compound**

**\$3,000**

**or best offer.**

**Wayne Burroughs  
843.957.9322**





**Antique  
Trunk \$150**

**Glass Case  
with  
lighting  
\$100**

**Call Richard  
757-621-4951**





## **Beautiful Farm table!**

**\$450**

Or Best Offer

## **White Gold Sparrow Couch**

**\$200.00**

Or Best Offer

**call Roberto at  
843-653-3536**





**Queen size Croscill**  
**Comforter**

**with shams and accent  
pillows. Like new.**

**\$75**

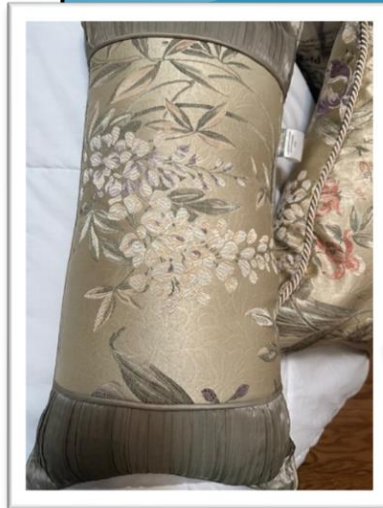
**Two pieces of art**  
**beautifully framed.**  
**23" wide by 24" tall.**

**\$75 for the two**

**Beautiful print**  
**Monet impressionist style.**  
**33" wide x 28" tall**

**\$75**

**TEXT:**  
**DEBBIE WHITE**  
**919-418-2444**







If you need to  
**SEND A FAX OR  
MAKE COPIES,**  
please call the POA office  
for an appointment.

**843-249-2460**

10 cent charge per page.

**Come Join the Fun**

**Line Dancing**

**In the Clubhouse  
Every Tuesday  
From 11 am to 1 pm**

Questions?  
text  
Sherry Rutledge at  
(704) 724-2640

**WJV pays for a specific container  
for cardboard. PLEASE - BREAK  
DOWN the boxes and discard them  
in that container - NOT in the  
dumpster.**

All residents are reminded that only household items, cardboard, and recycling are allowed at the compound. Anything larger or hazardous is to be brought to a recycling center. Locations are as follows:

## RECYCLING CENTERS

### Brookville

Right at light in Little River (Mineola Ave), left at fork onto HWY 111 and go approximately 3.3 miles. Waste plant is on the right. Hours are:

Sun (1pm-7pm)  
Mon, Wed, Fri, and Sat (7am-7pm)  
Tues and Thurs (CLOSED)

### Highway 90 Waste Plant

Left on HWY 90, approximately 2.4 miles on right. Hours are:

Sun (1pm-7pm)  
Mon, Tues, Thurs, Fri and Sat (7am-7pm)  
Wed (CLOSED)

### Highway 9 Waste Plant

Take HWY 9 approximately 8.7 miles, on left. Hours are:

Sun (1pm-7pm)  
Mon, Wed, Thurs, Fri and Sat (7am-7pm)  
Tues (CLOSED)



**Golfcarts - Don't  
forget to use those  
hand signals!**

### Hand Signals



Left Turn



Right Turn



Slow or Stop



## **Board of Directors**

President – Ed Schutte      [126babbitt@gmail.com](mailto:126babbitt@gmail.com)  
1st VP – Jeff Cornelius      [jkc516a@yahoo.com](mailto:jkc516a@yahoo.com)  
2nd VP – Bobby Kardack      [bkardack@yahoo.com](mailto:bkardack@yahoo.com)  
Member – Brian Kardack      [ShackPage@gmail.com](mailto:ShackPage@gmail.com)  
Member – Anna Marie Farr      [farr.annamarie@gmail.com](mailto:farr.annamarie@gmail.com)

## **Meeting Dates**

WJV Workshop – 2<sup>nd</sup> THURSDAY of the month at 7pm  
WJV Meeting – 3<sup>rd</sup> THURSDAY of the month at 7pm

## **Committee Chairpersons / Board Liaison**

Architectural – Kate Schnaars / Ed Schutte  
Beautification – Betty Brown / Jeff Cornelius  
Budget & Finance – Melissa Basehoar / Ed Schutte  
Compound – Ed Jones / Jeff Cornelius  
Election – Pat Horne / Brian Kardack  
GAC – VACANT / Anna Marie Farr  
Hospitality – Deborah Christenburg / Jeff Cornelius  
Insurance – Stanley Cohen / Brian Kardack  
Maintenance – Jim Brown / Bobby Kardack  
Publicity – Charlene Schutte / Ed Schutte  
Recreation – Katie Jaquin [windjammerrecreation@gmail.com](mailto:windjammerrecreation@gmail.com) / Bobby Kardack  
Security – [keepwindjammersafe@gmail.com](mailto:keepwindjammersafe@gmail.com) / Ed Schutte  
Social – Page Kardack / Anna Marie Farr

## **GOOD TO KNOW:**

Library – Mac Buffolino  
Nurses Closet – Kathleen Tatarinchik at 843-602-6910

## **Notary Services:**

<b>Carole Grieco</b> 2110 Adams 216-712-2925	<b>Jason Bittigar</b> 2129 Brunswick 843-877-2564
<b>Virginia "Gin" Warren</b> 2124 Lafayette 910-612-1472 (Also Wedding Officiant)	<b>Bennie Dowty</b> 2134 Lexington 843-427-7020



### **REMEMBER!**

Always check your email for news about the Village.

IF YOU WOULD LIKE TO SUBMIT NEWS-WORTHY INFORMATION TO BE CONSIDERED FOR INCLUSION IN THIS NEWSLETTER, PLEASE CONTACT:

**CHARLENE SCHUTTE AT:**  
**[SCHUTTE1218@GMAIL.COM](mailto:SCHUTTE1218@GMAIL.COM)**



## **Windjammer Village POA**

2200 Little River Drive, Little River, SC 29566

Phone: 843-249-2460 | Fax: 843-280-4840

Website: [www.windjammerpoa.com](http://www.windjammerpoa.com)

Email: [wjvpoa@sc.rr.com](mailto:wjvpoa@sc.rr.com)

Clubhouse WiFi: WJV1010!

Compound: [wjvcompoundcommittee@gmail.com](mailto:wjvcompoundcommittee@gmail.com)