

# West Floral Park 2016 NEWSLETTER

# WFPNA

Where Neighbors Turn Into Family and Friends

Your West Floral Park Neighborhood Association Elected Board Members

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### **Culinary Masters of West Floral Park**

BY DONNA LAYNE, COMMUNICATIONS CO-CHAIR





■ RICK BOXETH: Just starting his catering business is Chef Rick Boxeth of Catered Courses and Santa Ana Sweets. Although Chef Rick's business is relatively new, his culinary story started when he was in high school in West Covina where he took an ROP cooking course. His love for creating delicious food began then.

Chef Rick lives on 18th Street with his wife Tracy and two sons Max and Sam. They live in the 1886 Julian Otto House which was originally next to the court

house and moved to its present location in 1981. He met his wife in culinary school. Her true love turned out to be children and she is currently working as an instructional assistant at Samueli Academy while she pursues her teaching credential. Son Max will be part of the first graduating class at Samueli Academy in 2017. Son Sam is a freshman at Samueli. Both boys are Boy Scouts and very talented. Max built a pond in their backyard while Sam *Continued on Page 2* >



### CULINARY MASTERS

(Continued from page 1)



built a "bachelor's pad" treehouse in the front yard. Chef Rick's culinary story begins with a pan of lasagna. Part of the ROP course in high school required students to cater an event at a Hollywood function. While performing his duties, Rick dropped a pan of lasagna. After being yelled at by the chef and rescued by his teacher, everyone started to problem solve as to how to now proceed with one less pan of lasagna. That "intense" problem solving



session inspired Rick and so his culinary adventure began. After high school, Chef Rick attended culinary school in Santa Barbara, followed with a three-year apprenticeship at Red Lion Resort, worked at the Windsor Court Hotel

in New Orleans under Kevin Graham and then in Hollywood at Citrus with Michelle Richard, who sent him to France to study under Marc Meneau at L'Esperance. After these very educational experiences, Rick burned out and put his culinary passion aside. He wanted to be able to do things with his boys so he worked in credit card processing which afforded this precious time with his family.

After 12 years away, Chef Rick returned to his

passion and started catering in private homes. He started his business Catered Courses. He caters in private homes and at corporate lunches. He loves being up close and personal

with his clients, being "next to your table", to see if the people like the food. Chef Rick loves the catering business as it allows him this personal experience and the creative process involved in preparing his food. Rick is always experimenting with food. Wanting to replicate some of the caramels he tasted in France, he developed his own recipe featuring caramels dipped in chocolate and topped with sea salt. Délicieux! He now packages these caramels and sells them as Santa Ana Sweets. In talking with Chef Rick it is obvious that he loves what he does and his enthusiasm is evident as soon as he walks into the room. He says he loves wearing his chef coat as it allows him to engage in conversations everyplace he goes. I am sure his dining experience is one to remember!

**EXAREN KNAPP:** the owner of Creative Cuisine, has been in the catering business since she was 18. She started cooking even before that with four brothers at home and the responsibility of cooking for them. She is self-trained and loves experiment-



ing with food. Early in her first marriage she lived next door to a lady in Newport who owned a catering company. Karen would watch her cook in her kitchen. She loved working with her and learned much. Her association with her spanned many years. In college she worked in restaurants training waitresses which gave her an avenue into the hospitality business. However, her first love was working in the back with food.

Karen has lived in Orange County since she was 10 when her family moved here after her mother took





a teaching job in the last Orange County one-room schoolhouse in Trabuco Canyon. She has lived in Santa Ana since 1973, living on Benton Way and then moving to Rosewood with husband Lorenzo in 1998. She has two children: Jason Isley who is a realtor with Seven Gables and Jessica who lives in San Francisco.

Karen's official start in catering also started with a pan of lasagna she made for her artist landlord who hated to cook. After tasting the lasagna he asked her to make lasagna for his class of 30 students; one of those students lived in Santa Ana and asked Karen to cater for her. And so Karen's business began with help from her former mentor. Most of her business began as private catering in people's homes. Her business grew from word of mouth.

Karen's business grew quickly and she catered to many large organizations which included St. Joseph's for 25 years and the UCI Faculty Club. She has catered to many famous people including President Bush (Papa Bush) when he stayed at the Four Seasons Hotel. What impressed her the most about President Bush was that he and Barbara at the end of the evening came through the garage and thanked the catering staff. Karen also catered to several groups that Dr. Armand Hammer hosted over the years. Karen explains that catering at these events "got her education". Since he entertained people from around the world, she had to study the protocol from each country and educate her own staff. One time she catered a group of Russians at a private home in Irvine. The Russian advisor told her that the group had to have lots of vodka, to put it in the freezer first and then put the vodka bottle in the middle of the table. Another story Karen remembers is that she was catering to a group of top Chinese scientists and she fixed poached salmon. No one touched it but they ate everything else. She never found out why they didn't eat the salmon. At the end of this night one of the woman scientists asked all the staff to come out so she could say good night to them. All the catering staff were very touched by this gesture. Her largest catering event was for the Fluor Corporation at the Donald Bren Center where she served 2400 people!

Over the last 10 years, Karen has cut back on her catering business. Today she mainly does catering for private parties. Her culinary story certainly inspires as well as entertains!

### **SOTERA TOWNSEND BRAKESMAN:** Foodie

Sotera didn't start her professional culinary adventure until later in life although she learned to cook at 12 and was always a good cook. She has a degree in

interior design and worked exclusively in interior design and in teaching design classes for 25 years. Sotera became interested in food at an early age when her parents divorced. She was now responsible for cooking for her brothers. She



remembers cooking peas which got burnt because she was watching TV. After that experience, she was determined to cook great peas that would not be burned. At the same time her grandmother started teaching her how to cook. Providing her more

### CULINARY MASTERS

(Continued from page 3)

hands-on experience were her dumpster diving days when she was 20 years old and early into her marriage. She found out that grocery stores tossed all their week old produce on Wednesdays to make room for their new shipment. So she and her mother-in-law would go out into the dumpsters on those days and get all the tossed produce. One time they were caught and told the grocery store people that they were getting the produce "to feed the rabbits".

They would cook meals for the entire week out of their find. She learned to cook in bulk and to use what was at hand during these times. What was left over from their bulk cooking went to those less fortunate. She and



with the recession she wanted to "downsize." However, she fell in love with the house on the corner of Riviera and Westwood and soon became known as one of our "WFP Foodies." She has two step-children who are still in her life. Many of you know Sotera from the "Garden to Table" food demonstrations on Open Garden Day which she has done for the past three years.

Sotera's professional culinary story begins with the 2008 recession. Her design business took a hard hit so she took a part-time job for Sub-Zero/Wolf. When she was teaching design courses, she taught kitchen and bath design and was very involved

with the design industry and culture. Years ago kitchen design was determined by the cabinet makers and not designers. She helped change people's view of designing kitchens so the use of the kitchen became the focal point. So her job for Sub-Zero/Wolf was just another avenue for kitchen design. One of her first responsibilities was teaching the sales staff how to use the appliances to cook so they could have first-hand knowledge of cooking with the appliances they were trying to sell. Her job then led to a lot of events where she was educating designers on the products which always included cooking and using the appliances. She wanted to make people feel they could be a chef themselves. She helped the designers design their kitchens. She developed classes to use steam convection ovens and other techniques. Her demonstrations and classes snowballed and she found herself doing more events teaching people about the product. She contoured each of her menus to the specifics of the event. One such experience was a group of 25 designer foodies from Lux Magazine. She chose a special Tuscan dinner menu for them and had them work in teams to prepare the meal.

Stoera believes that cooking is a creative adventure that is a gift you give to people. It brings family and friends to you. Sotera loves to take a basic recipe and add to it. She says her culinary gift is to visualize the end product—she can look at a recipe to see if the end product will be good. She also loves to try a new recipe on people. Sotera does not want to be bored and wants to challenge herself. Sotera still keeps up with her interior design business but would also like to start teaching her friends about cooking. Sign me up Sotera!

d'Italia Restaurant has been focused on food and owning his own restaurant since he was 12 when he started washing dishes in his uncle's restaurant, Roma d'Italia. He was driven and he had a plan which he followed until his dream came true.

Luigi's family moved to West Floral Park when he was 9 years old and he has lived here ever since. Brother Antonio who is now a co-owner of Luigi's



was 2 years old. Father Dominic moved his family here from Italy for work opportunities. Father Dominic worked at Santa Ana College as a custodian until retiring and buying a restaurant with son Luigi. Both Luigi and Tony went to Santiago Elementary School. Luigi, his wife Grace and their family (three children) live on Rosewood and Tony, his wife Linda and their family (4 children) live on Riviera Drive. At age 14 Luigi was making pizzas and left his uncle's restaurant at 16 after not getting paid for what he thought he was worth. Since Luigi had a plan he used every opportunity he could to experience the industry and to cook. He went back to Italy for six months to learn how to prepare fish and seafood plates. At 18 he became a chef for Antonello's and was featured in an article as being the youngest chef in Orange County. At age 20 he read about a great business opportunity to buy a restaurant in the "Business Opportunities" section of the O.C. Register. In 1981 he and his father bought the restaurant on Lincoln Avenue and began the long legacy of Luigi's Restaurant. At first their business was dead so Luigi would pass out flyers and knock on doors. As fortune would have it a food critic, Herb Baus, from the O.C. Register came in one evening. After tasting Luigi's food, Herb told Luigi to get a full staff and be prepared for his biggest crowd ever on the coming Friday evening. Sure enough, after Herb wrote his rave review, Luigi's was packed. In 1992 they opened an additional restaurant on State College and eventually closed the one on Lincoln Avenue since the

two places were so close together. In 1998 his father and mother returned to Italy as they had always wanted to return to their home. Before returning to Italy, father Dominc loved being at the restaurant and being the center of attention with all the guests. He kissed the ladies and everyone thought he was Luigi! In 2011 Luigi's d'Italia was featured on Gordon Ramsey's Kitchen Nightmare. Luigi loves to create new dishes and he draws his inspiration from all sources including magazines. He specializes in seafood and fish, makes his own pastas and is famous for his pizzas. Brother Antonio (Tony) became Luigi's co-owner after his father returned to Italy. Luigi's is truly a family operated



business as almost all of the two families work at the restaurant.

This writer was treated to two of his dishes and I must say I found them to be incredibly buono! Luigi is truly an inspiring man who is a living testimonial to having a dream and working hard to achieve that dream.

Our WFP culinary masters have had different journeys but all love to cook and create. In fact, the creating is what drives most of them. They all serve as role models and we salute their tireless energy, long hours, and their delicious food that they offer us.

# 2016: THE GARDEN OF THE MONTH AWARDS

### BY LAURA JAGERMAN, BEAUTIFICATION CO-CHAIR

Once again the WFPNA Beautification Committee has selected a resident each month to be honored with the "Garden of the Month" award. Neighbors who demonstrate

"above-and-beyond" efforts to maintain and beautify their front yards help to make our neighborhood a more beautiful place to live and increase our home values.



Home of Ramiro and Alicia Silva 1005 19th Street

2101 N Greenbrier Street

# Award Guidelines

- Pruned, trimmed and shaped foliage; edged and defined lawns; yard is free of debris and clutter;
- Water wise gardening—Plants and trees that reduce the need for watering, while preserving the integrity and continuity of the landscapes for which the WFP neighborhood is known.
- Excellence in home and property maintenance;
- Overall landscape design includes elements that are original and creative;
- Garden beds that are neat in appearance weed-free, mulched, etc.;
- Landscape design that fits the home's architecture;
- Overall, beautiful curb appeal.

2317 Towner Street

All Garden of the Month winners will receive a sign to display in their yard for the entire month and be acknowledged in the WFPNA Newsletter. A resident may only win once in any given calendar year.

### **Join the WFP Beautification Committee**

Get involved with your neighborhood and help select future Garden of the Month Award Winners. Contact Laura at laura@lauralejuwaan.com





# Walking Through the Park...

### WEST FLORAL PARK CREATIVE SPACES

### **JOE AND CHELA BANUELOS**

Joe and Chela are both artists and musicians. They call their work "Sacred Art" and as you would expect, each is designed to be experienced in a spiritual way as much as a visual or tactile way. Created using found objects, pottery pieces, scraps of metal, religious icons, and more, their pieces inspire us to take inventory of our blessings, remember lost loved ones, or enter into prayerful meditation. They also design a line of home goods which reflect their love of Dia De Los Muertos. These items include bottle openers, boxes, key rings, luminarias, gift bags, crosses and jewelry and can be found at Eikon Home on Glassell in Old Towne Orange.











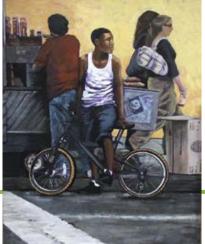






Mika's creative space is a beautifully furnished and very well organized home office with bookcases filled with books from every genre including business, art, biographies, spirituality and travel. Alongside the books are unusual collections of tchotchkes, and next to those are years and years of graphic design awards, and next to those a sampling of her new line of jewelry called "Lucky Life". It doesn't take long to realize Mika's creative interests and talents don't fit easily into one area. Although her fine art pieces seem to lean towards interesting faces and people, she transitions easily through different media including paints, charcoals, colored pencils, and markers. Although her jewelry follows the theme of lucky symbols, the symbols come from all over the world. But I think the thing I found most surprising about Mika is how humble she is about her talents and versatility. If I hadn't done this article I never would have known!









### BY MICHELE CHATELLE, COLUMNIST













### **CAROLE AND PETER GELKER**

Peter is a psychiatrist and Carole is a psychologist who share a fascination with the inner workings of the mind as well as artistic creation. Pete has two creative spaces. The first, where he paints, is on the back patio looking out over their gardens. The second is a workshop in the garage where he creates whirligigs under the watchful eye of his late father whose portraits Pete has painted onto the walls. If you aren't familiar with the term, a whirligig is a toy or mechanical object that is operated by wind. Unfortunately for us, all Pete's whirligigs, which have been on display at Cal State Fullerton, are currently being shipped to their next exhibit in Chicago. The pictures shown here are from his book, Whirligigs: The Art of Peter Gelker. Carole's studio is a large space behind Pete's workshop, where she enjoys experimenting with paints, watercolors, transfers, and print-making. Many of her works layer images with color and stitched-on swatches of fabric. Throughout their home you find many of their other works including paintings and sculptures.









### JIM AND CHARLIE GUERAMI

Charlie's creative space is her backyard potting bench that sits hidden in the back of her lush yard, next to her chickens. This is where she mixes colors and textures in unusual containers to create whimsical and peaceful pieces of living art. Jim expresses his creativity through brewing beer. His garage resembles a mad scientist's laboratory. On the wall hangs a large periodic table of beer styles; on a table are scales, 5-gallon plastic jugs, and funnels. Several refrigerators flank the walls: one filled with different flavors of hops and other beer-making ingredients, a second has been converted into a fermenting chamber, and a third sports six beer taps pouring pale ales and IPAs. Of course I had to taste a sample of one of his pale ales, and found it DELICIOUS!



### FLORAL PARK CREATIVE SPACES

















### **CHERYL HENDERSON**

When Cheryl and her husband, Henry, moved back to their home on Riviera after a brief job move to Nashville, they decided to do a major renovation to their house. One of the changes was the addition of a studio where Cheryl could create her mixed media canvases. Her works are made using unusual papers, scraps of fabric, bric-a-brac, twine, paint, stencils, ink and rubber stamps. Her canvases are created with a sense of joy and gratitude with bright colors and gentle reminders to live in the moment and search for the good in life.









### **DANNY AND GUIDA QUON**

Danny and Guida are another creative couple who share a love of gardening, music, cooking, collecting and jewelry-making. Guida's creative space is a spare bedroom turned studio. With its large dining table completely covered with brightly colored bowls filled with "bite-size" glass beads of every size, color, and shape, it's easy to believe you're in a candy shop rather than an artist's studio. But here she creates plant sticks, jewelry, and bookmarkers which she sells online and at home events. It's hard to call Danny's creative space a studio as it is more like a "man cave" complete with leather wing backed chair, racing photos, trophies, and red hot-rod cars. But there is no missing his displays, covered with his unique style of Asian-inspired jewelry. His pieces are made with medallions carved from plant pods, wood, and semi-precious stones and are designed to make a statement.











### **LAURIE HAMPTON**

Laurie owns an interior design company and her home office reflects her sense of whimsy and no-nonsense functionality. From the rows of bags she calls "briefcases" that hang from the windowsill, to fabric swatches hung from a dog-themed clipboard, there is a color-coordinated place for everything and everything is in its place.



### WFPNA TREASURER'S SNAPSHOT

(as of 7/12/2016)

BY STEVE TANCREDI, TREASURER

ACCOUNT BALANCES	2016 Budget	YTD Actual	
Checking Savings		\$	3 11,682 8,894
REVENUES			
Membership	\$ 8,000		7,450
Advertising	2,000		2,820
Social Events	11,000		2,989
Open Garden Day	8,900		11,408
Other	-		775
Subtotal	29,900		25,442
EXPENSES			
Membership	300		48
General Meetings	440		
Community Events	260		
Community Outreach	2,000		250
General Operations	2,990		525
Open Garden Day	5,850		6,374
Social Events	11,000		2,703
Neighborhood Watch	500		183
Communications	4,700		1,17
Beautification	4,700		3,459
SUBTOTAL	32,740		14,714
BALANCES / TOTALS	\$ (2,840)	\$	10,728

We publish the Treasurer's Report each year and provide copies at each General Meeting to let you know what's going on with our WFPNA funds. The Board has completed and approved the 2016 Budget.

Should you have any questions, please contact Steve Tancredi (stancredi@robinvest.net).





### WHAT A FABULOUS DAY IN THE NEIGHBORHOOD!

Best attendance ever and our guests raved about the gardens, speakers, water-wise front yards, vintage cars, vendors, food trucks and sangria taste. A big thank you to all of our neighbors that volunteered their time to make this event possible. Don't miss next year's event scheduled for May 13! Enjoy the photos.



# Greetings From Your Neighbors at SANTA ANA COLLEGE



We are extremely proud to announce Dr. Linda Rose as Santa Ana College's next president. Former LASC president Rose is no stranger to SAC's unique and exciting community of learners, having served as SAC's VP of Academic Affairs from 2011-2014. RSCCD Board of Trustees President Claudia Alvarez "is thrilled to have Dr. Rose lead Santa Ana College on its continued path to excellence."

It's not too late to start or continue your own path of excellence, either! Fall Enrollment is well under way. With our flexible scheduling, students both part- and full-time have a myriad of options to jumpstart their futures in an affordable way. We are also very excited to offer free

first-year tuition for SAUSD graduates! There's never been a better time to get the ball rolling. Fall semester starts on August 22nd, 2016!

The ball's already been rolling quite some time on our massive campus overhaul! We'd like to express our tremendous gratitude to our neighbors for bearing with us while we undergo a much-needed facelift. We look forward to our hard work culminating in an even more beautiful, functional campus built to serve our community as well as possible.

For more info, or to enroll, please visit www.sac.edu, call 714-564-6005, or connect with us on Facebook!

# MY SANTA ANA

BY RIC ROMERO, COLUMNIST

### What's So Special About West Floral Park?

AS THE ORANGE COUNTY BUREAU CHIEF for ABC7 Eyewitness News, I was often assigned to the courthouse in downtown Santa Ana. At the time there was a freeway off ramp onto Flower Street. Remember that? Once when my photographer, John, and I drove down Flower I asked him if we were still in Santa Ana because the homes and yards were so different from anything I had seen in Orange County, let alone Santa Ana. His answer was a simple yes, and I was hooked.

You see I was already in high school when my family and I finally moved into our first house. Before that we lived in tiny apartments moving sometimes more than once a year. The house wasn't much, pretty small at two bedrooms and one bath. Can you imagine what that singular space was like in the morning when all four of us were trying to get ready at the same time? Despite that, we all loved that house. It was the place where all of my friends and my sister's friends would hang out as we grew up. It gave us roots and that little house soon became our first true "home."

Little did my wife, Jude, and I know we would find a great house, this time in Santa Ana in this wonderful area called West Floral Park. It was several years before we actually bought a place in this very unique area and were we ever surprised to learn about the bonus of living in WFP. Yes, the area is beautiful, but





we've found it's the small town atmosphere that makes this such a wonderful "home" for us.

Right after we moved in there was a neighborhood garage sale, which was perfect timing since we had plenty of stuff to get rid of. At 5:30 that morning I opened my garage door and to my very pleasant surprise, was my neighbor, Juan, with a box of donuts and muffins to help me get started. Of course he became a good friend and so have many of my neighbors, not just next door or not even on our street, but throughout the whole WFP neighborhood.

And that's largely because we've attended many of the annual WFP events that generally include over one hundred of our neighbors. We had never had an experience like that before. Sure, block parties, but events with the entire neighborhood? And not just one major event a year, but a half dozen or more?

We've been fortunate enough to have hosted some of those extremely fun events. At first we felt overwhelmed with the idea of a hundred to a hundred and fifty people in our backyard; it sounded like so much work. But that's when we found out that there's a committee to set up, a committee to decorate, a committee

to organize the food and drinks, and my favorite committee, the one that tears it all down and cleans up the mess as if nothing had happened.

When I describe this neighborhood phenomenon to people who live somewhere else they can't believe that this unusual neighborhood exists in Santa Ana. But it does. And we feel so lucky to have set down roots and have a home here.

On a Side Note. That same Eyewitness News photographer, John, and I often meet to go to one of our favorite local taquerias. Taqueria Los Grandes on 5th and Raitt. This is a family owned restaurant run by four brothers and one sister. Try the Carne Asada soft tacos (they're big, not small like street tacos) with chili, rice and beans. The meat has no fat on it, the rice and beans actually have flavor. At lunchtime during the week you'll dine with plenty of people who work at the courthouse or the reporters assigned there.

I recently put away my "circle seven" and am now enjoying the retired life. I look forward to having the time and opportunity to explore even more of Santa Ana. And then come right back to West Floral Park of course.



# West Floral Park Senior Tea

June 23 was a lovely day in the neighborhood to have a tea! Although lightly attended, attendees and workers had a very good time. Thank you to Scott Lohse and his committee for putting on such a wonderful event. We salute all of our neighbors who might call themselves seniors!





CONGRATULATIONS to West Floral Park neighbors Charlie and Molly Martin at 1113 Riviera Drive for receiving the 2016 Most Beautiful Yard Award from the City of Santa Ana for West Floral Park. The Martin's were honored on Thursday, June 23 at the Com-Link Forum's General Meeting, where they received a certificate of recognition from our local elected officials, a sign to proudly display in their front yard and a cash award. This annual award, in its 29th year, is designed to recognize residents who have improved the exterior maintenance and landscaping of their homes.

### WELCOME NEW NEIGHBORS

We would like to welcome the following people to our neighborhood. These new neighbors will receive an invite to our New Neighbor Social that will be held in September.

JESUS ARRIAGA on Freeman Street

STEVEN CUEVAS-FISCH & LUPE RAMOS on 21st Street

LUAN TRAN & ANA AYA on Riviera Drive

MARK ENGELN on Santa Clara Avenue

ARIEL & VICTORIA HERNANDEZ on Buffalo Avenue

AIDEN NGUYEN & DOUG GRAY on Louise Street

If you see them on your travels throughout the neighborhood, please stop and welcome them to our hood.

### REMEMBERING OUR TREASURED NEIGHBORS



**CLIFF WADSWORTH**, a longtime resident of West Floral Park, passed away on March 7th at the age of 95. Cliff is survived by his wife LaDonna and their three children, Donna, Terry and Larry; 7 grandchildren, 13 greatgrandchildren and one great-greatgrandchild. Cliff was born in Mississippi in 1920. After a couple of years in college, he decided that he wanted to see the world, so he joined the United States Marine Corps. He was serving in Hawaii when Pearl Harbor was attacked in 1941. Afterwards, he was sent to Guadalcanal and was one of the few to survive. Shortly after meeting LaDonna in Santa Ana, Cliff was stationed again in Hawaii. Although they had talked about getting married, LaDonna was surprised to receive a package in the mail from Cliff containing an engagement ring. That long-distance proposal eventually led to 71 happy years of marriage. In 1976, they moved to Louise Street in West Floral Park. After Cliff retired, the couple spent much of their time traveling across the United States and exploring foreign cultures. LaDonna, who will be celebrating her 100th birthday next January, treasures all of these good memories and the many years that she and Cliff had together. She sums it best by saying, "We've had a real good life."

BY LAURA JAGERMAN & DONNA LAYNE

### Farewell My Friends

It was beautiful as long as it lasted
The journey of my life.
I have no regrets whatsoever
Save the pain I'll leave behind.
Those dear hearts who love and care...
And the strings pulling at the heart and soul...
The strong arms that held me up
When my own strength let me down.

At every turning of my life
I came across good friends,
Friends who stood by me,
Even when the time raced me by.
Farewell, farewell, my friends
I smile and bid you goodbye.
No, shed no tears for I need them not
All I need is your smile.
If you feel sad do think of me
For that's what I'll like when you live in the hearts
Of those you love, remember then
You never die.

GITANJALI GHEI ~1961-1977

NORMA MAY NICKLES, longtime Olive Lane resident, recently passed away. She was 93 years old. Norma resided in Orange County since she was a teenager. Norma moved to West Floral Park with her family in 1953, where she lived until her passing. She was married to Marshall Bud Nickles for 60 years until 2000 when she was widowed. She is survived by her two children, Dr. Marshall D. Nickles, Dr. Marlene N. Tatum, four grandchildren, and four great grandchildren.

**Editor's Note:** We regret we did not have a photo of Norma Nickles to print at the time of this publication.

**BOBBIE LOU WAY**, a longtime resident of West Floral Park, passed away on June 26 at the age of 91. She was born in May 1925 and lived in Santa Ana since she was two years old. Bobbie Lou graduated from Santa Ana High School in 1943. She lived in her Westwood house for 35 years that she purchased with her second husband Clarence who passed away in 2001. Bobbie Lou has 4 children by her first husband Penny (last name Pendergrass) who passed away in 1962. We all knew Bobbie Lou as the gardener. She would be out front in her garden all year long. Bobbie Lou was awarded one of the highest Lions Club honors, the "Melvin

Jones Fellow Award" for collecting more than 50,000 eye glasses. Bobbie Lou loved to socialize and was never one to have a frown, Bobbie Lou was truly loved by all her neighbors.

Bobby Lou (center) with friends Donna Layne and Teresa Wagner





IF ABSENCE MAKES THE HEART grow fonder then you'll be doubly excited to know that this year there will be a Disco Inferno Concert in the Park (Morrison Park) featuring The Answer (classic rock band) on Saturday, September 17th, 2016. Despite rising costs for almost everything in our lives and the 15 year event history of the concert the cost to rent a table that seats 8 of your friends and neighbors remains just \$25. Table purchase is not required and you are welcome

### CONCERT IN THE PARK

The Disco Inferno has a Date: September 17, 2016

BY MEL STEINER, CONCERT COMMITTEE

to spread on the grass. So gather your good friends and good food for an alcohol free night (alcohol is prohibited in Santa Ana Parks) under the stars with good music and the best Disco dance floor in Santa Ana. Table setup begins at 5 pm and the Pentecostal Church has graciously opened up their parking lot for our use. Music starts at 6 pm and ends at 10pm. The church parking lot closes at 11pm. Remember to bring your \$1's, 5's, 10's, 20's, 50's and 100's for our always popular Opportunity Drawing featuring

donated prizes from our local merchants and two Disco Inferno bicycles. If you haven't guessed already this year's theme is "Disco Inferno" so dust off the platform shoes and shake out the bedazzled bell bottoms and get ready to "shake it, shake it" on the dance floor. Looking forward to seeing you all there and admiring the craziest Disco table decorations our neighbors can make. Look for the official Disco Inferno Flyer coming soon to your door step for all details and table reservation form.

# The Social

to bring a picnic blanket and basket



BY BRIAN DAWSON, SOCIAL CHAIR



The date is **Saturday, August 20th** and is sure to be a sell out!

Our Wine Festival event on April 16th was a huge success with over 80 in attendance. We had an unusually high number of guests for this event and encourage all of you to bring your friends to experience what makes West Floral Park so great! The event featured the wines and foods of South America

and Spain. The evening began with guests sampling sangria made by neighbors and empanadas from a local market. Our sangria competition ended with a clear favorite submitted by Donna Layne from a recipe by Charlene Guerami's cousin. A wine expert was on hand to explain each of the selected wines; all from South America or Spain. Our raffle this year was over the top with three baskets designed by Hazel Lewis and her daughter Meg. Thanks to the entire committee for their hard work but especially Steve Dougherty for his help in selecting our amazing wines.

# Our next event will be our Summer Progressive Dinner. The theme is "Back to the Ranch" with a country and western theme. We anticipate having smoked BBQ, country and western music, a dance floor and even someone to teach a few line dances. We ask residents to bring either an appetizer or dessert (think cowboy thoughts!) This year we will have to limit attendance to a maximum of 110 persons so don't wait until the last minute to get your tickets. We simply don't have room for more. Get out your cowboy hats and dust off your boots.

# NEIGHBORHOOD HERO: RIGO GARCIA

BY MIKA DENNY, NEIGHBORHOOD WATCH CO-CAPTAIN

On June 23, Rigo Garcia was recognized by the Santa Ana ComLink Council as well as City dignitaries for being chosen as one of ten city-wide neighborhood heroes. Congratulations Rigo—Well deserved.

First and foremost, Rigo is a wonderful neighbor. He is the first to offer help to a neighbor in need. He has helped with everything from installing a water heater to offering his wheel barrow and assistance to an elderly neighbor. He attends all of our social events and embodies the spirit of community.

Making a Difference. Rigo's most impactful contribution is his work to improve the safety of West Floral Park as a Neighborhood Watch captain. He was one of the first in our neighborhood to install surveillance cameras on his home. His cameras and efforts toward keeping our neighborhood safe have led to arrests and conviction of multiple suspects.

Rigo has also encouraged other neighbors to install cameras and is eager to share his knowledge with not



only our neighborhood, but the city and other neighborhoods as well. He has given a camera demonstration at our WFPNA general meeting, presented to ComLink, and has been asked to speak at Morrison Park's general meeting in July. These efforts have contributed to the creation of the WFP Camera Crew network which includes 27 homes that offer surveillance to the entire neighborhood.

Rigo served as a Neighborhood Watch Captain for a year and although he is currently serving as our WFPNA President, he is still a leading member of our Neighborhood Watch Committee.



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# **Neighborhood Connections**

West Floral Park Neighborhood Association has several different ways to communicate neighborhood news, as well as important city information. Sign up to get connected!

- WFPNA Email Blasts: Be "In the Know," send us your email contact information and we will add you to our email blast list. Email Donna at a.layne@sbcglobal.net and in the subject line of your email type: WFPNA Add me to your list. Include your name, address, and email in the body of your message. Email blasts are sent out as needed, about twice monthly.
- Facebook: Our Facebook page is a more informal, day-to-day, interactive page on happenings in and around our neighborhood and the City of Santa Ana. Anyone who is a member can post there. Check it out and request to join this closed and private Facebook group. Send an email to Mika at mikadenny@me.com if you have trouble joining.
- Nextdoor.com: WFP residents can sign up on Nextdoor.com/join/JXNKHE at any time by going directly to the website. There is an address verification requirement—to ensure the safety and security of this site. Residents can post on Nextdoor.com as appropriate and needed. You can access the site from your desktop or better yet, get the Nextdoor.com app for your smart phone and get alerts any time, anywhere.

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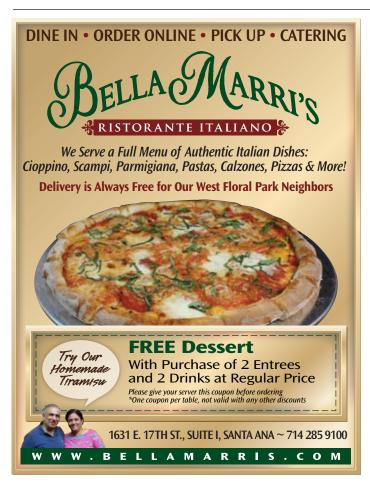
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### We would love to hear from you!

For advertising inquiries and editorial ideas please email Donna Layne at a.layne@sbcglobal.net





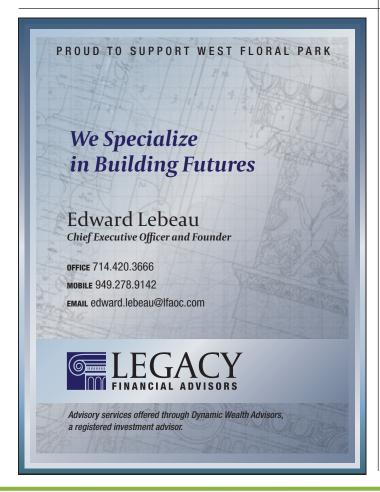
# Summer is a Great Time to Become a WFPNA Member

BY MELINDA JORDAN-HEATHCOCK

■ **Do Your Part, Join Today!** Summer is a time to relax and enjoy our beautiful neighborhood....and if you've delayed in paying your voluntary membership dues, Summer is a good time for that as well. Your dues go towards improving and keeping our neighborhood fun and beautiful. The Senior Tea, new neighbor welcome baskets and socials, and the 4th of July parade are some of the events that your contributions help to fund. The Beautification Committee also depends on membership funds to continue to beautify our common areas. None of these activities are possible without your help.

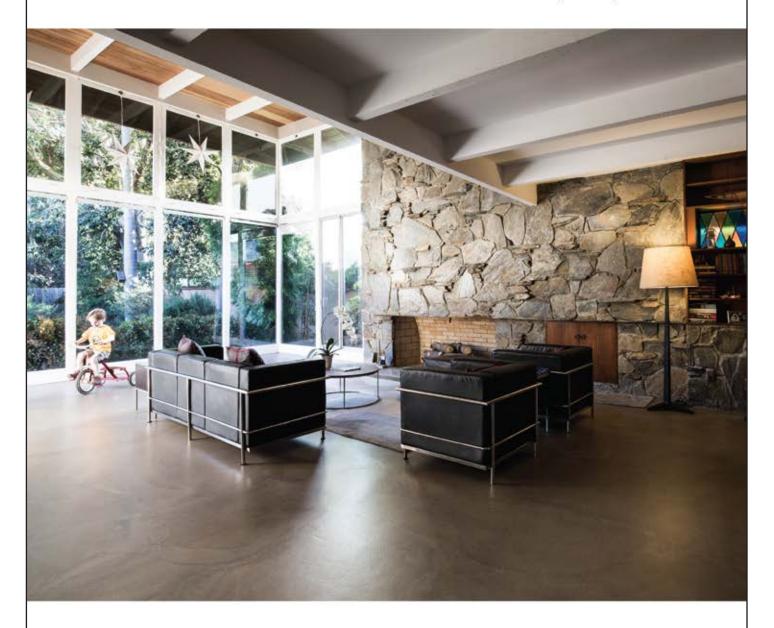
It's not too late to become a contributing member of WFPNA. There are three easy ways to contribute: You may either mail your check to WFPNA, Attn: Steve Tancredi, P.O. Box 6243, Santa Ana, CA 92706, go to our Pay Pal link on the WFPNA website at westfloral-park.com, or give your check to one of the board members. Help to make this another great year for our West Floral Park neighborhood.







### AND PHIL MADE THIS ONE HAPPEN (TOO)





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