



E - N E W S L E T T E R F O R T H E M E M B E R S O F
T R E V I S O B A Y M A S T E R A S S O C I A T I O N

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Father's Day 2013

A father is the most important person in every ones life. Apart from donning the cap of a father, he is also our friend, philosopher, guide and most importantly, our role model. We would all personally like to thank our great fathers who have supported us through our lives!



Happy Father's Day!

Upcoming Events:

June 3rd-9th:
Golf Course Aerification

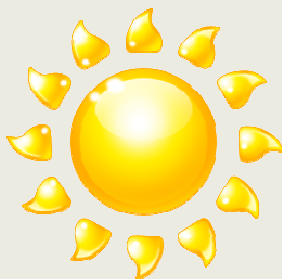
June 4th:
4-6 PM Treviso Bay Happy Hour Social at Terrace Pool

June 14th:
Flag Day

June 16th:
Father's Day

June 21st:
First day of Summer

Sun Protection



Sunburn, the skin reddening caused by overexposure to the sun's harmful ultraviolet radiation (UV rays) may seem like just a temporary irritation, but sunburns can cause long-lasting damage to the skin. Don't get burned: use sunburn prevention methods, treatment, and relief this 2013 summer!

Here are a few appetizer and dessert recipes that should spice up and tame your sweet cravings these summer nights!

Double Tomato Bruschetta

Ingredients:

- 6 roma (plum) tomatoes
- chopped 1/2 cup sun-dried tomatoes,
- packed in oil 3 cloves minced garlic
- 1/4 cup olive oil 2 tablespoons balsamic vinegar
- 1/4 cup fresh basil, stems removed
- 1/4 teaspoon salt
- 1/4 teaspoon ground black pepper
- 1 French baguette
- 2 cups shredded mozzarella cheese



1. Preheat the oven on broiler setting.
2. In a large bowl, combine the roma tomatoes, sun-dried tomatoes, garlic, olive oil, vinegar, basil, salt, and pepper. Allow the mixture to sit for 10 minutes.
3. Cut the baguette into 3/4-inch slices. On a baking sheet, arrange the baguette slices in a single layer. Broil for 1 to 2 minutes, until slightly brown.
4. Divide the tomato mixture evenly over the baguette slices. Top the slices with mozzarella cheese.
5. Broil for 5 minutes, or until the cheese is melted.

Carrot Pineapple Cake

Ingredients:

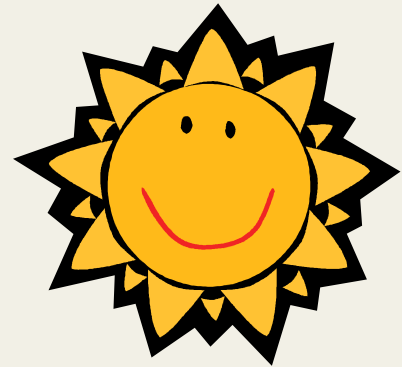
- 2 cups all-purpose flour
- 2 teaspoons baking soda
- 1 teaspoon baking powder
- 1 teaspoon salt
- 2 teaspoons ground cinnamon
- 1 3/4 cups white sugar
- 1 cup vegetable oil
- 3 eggs
- 1 teaspoon vanilla extract
- 2 cups shredded carrots
- 1 cup flaked coconut
- 1 cup chopped walnuts
- (8 ounce) can crushed pineapple, drained
- 1 (8 ounce) package cream cheese
- 1/4 cup butter, softened
- 2 cups confectioners' sugar



1. Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan.
2. Mix flour, baking soda, baking powder, salt and cinnamon. Make a well in the center and add sugar, oil, eggs and vanilla. Mix with wooden spoon until smooth. Stir in carrots, coconut, walnuts and pineapple.
3. Pour into 9x13 inch pan. Bake at 350 degrees for about 45 minutes. Don't panic, the center will sink a little. Allow to cool.
4. To make the frosting: Cream the butter and cream cheese until smooth. Add the confectioners sugar and beat until creamy.

IT'S ALL FUN & GAMES

	6	5						
4				9				
	7			6		9	3	4
	1		4		5			8
8			6		1		7	
5	9	2		3			1	
				1				2
							3	6



The numbers 1-9 have to be in each box, row and column. So if you have one with 8 numbers, you can work out the last one. And you can see where a number goes in a box if it's in that row or column, you can't put it in that row or column in the box.

Home Movies

May 23, 2013

F I L M Y I N G N I D D E W Y
 C S H A V O C C A S I O N Y L
 R B D E I S R Y B A B I V E I
 N T I N D E E T N A W W L N M
 E O U O E L C D A I Y A L P A
 R E I S O I O Y N N U F T C F
 R B D T D M R H W G T O T C D
 U I I O A S D F H A O A L F H
 K S C R I U S S P V V A C F A
 D I L S T D D E R E C I T A L
 T L T B I H U A T T T E E Y N
 G E W R P D D A R T S D T T E
 P D U S G P A A N G I R D M S
 V A C A T I O N Y N A N R I I
 R E D R O C M A C P F N G D T

- audio
- baby
- birthday
- camcorder
- family
- film
- friends
- funny
- graduation
- kids
- laughs
- occasion
- party
- pets
- play
- recital
- record
- reunion
- setting
- smiles
- tape
- vacation
- video
- watch
- wedding



TREVISO BAY: IMPORTANT PHONE NUMBERS & HOURS OF OPERATION

Treviso Bay Sales Center
239-304-8609
Monday-Saturday 9 AM–6PM
Sunday 10 AM- 6 PM

Lennar Customer Care
866-226-4057

Treviso Bay Golf Pro Shop
239-331-2052

Treviso Bay Gate House
24 hours/7 week
239-384-9380

Property Management Office
239-331-3391

Community Director
Katrena Herron
kherron@hhmgtsvc.com
239-331-3391
239-293-5688

Administrative Assistant
Jessica Martin
jmartin@hhmgtsvc.com
239-331-3391

Golf Director
Mark Wilhelmi
mwilhelmi@hhmgtsvc.com
239-331-2052

Head Golf Professional
JD Murray
jmurray@hhmgtsvc.com
239-331-2052

Golf Course Superintendent
Todd Draffen
tdraffen@hhmgtsvc.com
239-344-9928

Swimming Pools
Open from Dawn to Dusk



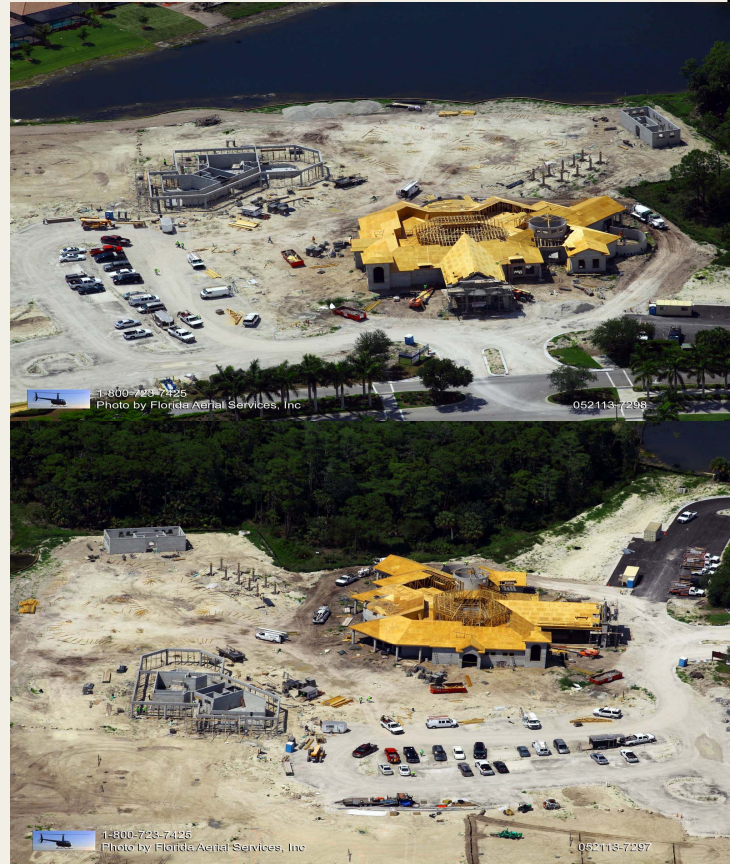
AROUND TREVISO BAY



Calvin Joseph Knickle, son of the Knickle and Bottella's was born in May, weighing 6 pounds 7 ounces. He can't wait to hang out at the Champions Club!



This gecko is saving money by golfing during the summer season with our great rates!



Our Champions Clubhouse is on it's way to completion!



Fred, our Lennar New Home Consultant is preparing to head up to Canada to sell some homes!

GREAT LOCAL RESTAURANTS

Marco Island

Stilts (on water)
600 S Collier Blvd
Marco Island, FL 34145
(239) 393-6790

Snook Inn
1215 Bald Eagle Dr
Marco Island, FL 34145
(239) 394-3313

Quinn's on the Beach

400 S Collier Blvd
Marco Island, FL 34145
(239) 394-2511

Joey's Pizza
257 N Collier Blvd
Marco Island, FL 34145
(239) 389-2433

Naples

Naples Pub
4360 Gulf Shore Blvd N
Naples
(239) 262-2707

Trulucks
698 4th Ave S
Naples, FL 34102
(239) 530-3131

Tommy Bahamas
1220 3rd St S N
Naples, FL 34102
(239) 643-6889

Pinchers
1200 5th Ave S
Naples, FL 34102
(239) 434-6616

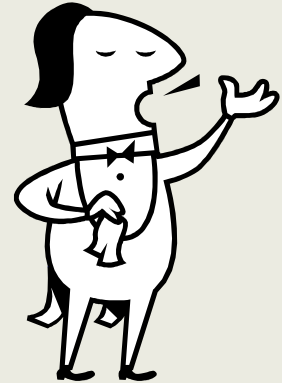
Season 52
8930 Tamiami Trail N
Naples, FL 34108
(239) 594-8852

Capital Grille
9005 Mercato Dr.
Naples, FL 34108
(239) 254-0640

Turtle Club
9225 Gulf Shore Dr N
Naples, FL 34108
(239) 592-6557

Flemings
8985 Tamiami Trail N
Naples, FL 34108
(239) 598-2424

Valento's Pizza
21 9th St S
Naples, FL 34102
(239) 304-9935



GOLF COURSE INFORMATION

Attention TPC Treviso Bay Member,

It is again the time of year when we must practice good maintenance on our very special golf course and number one amenity. This 'necessary evil', aka AERIFICATION will take place three separate times throughout the summer months as follows:



June 3rd – 9th
July 15th – 21st
September 3rd – 9th

During aerification weeks, all facilities will be closed with the exception of the Golf Shop which will have hours from 8 am to 5 pm each day. Should you like to request a reciprocal tee time, feel free to submit your request form as far as 30 days in advance. Calls to secure reciprocal tee times will be made 2 days in advance. Please remember to be as specific as possible when filling out your request forms as the Golf Shop staff will not vary from your requested time or course(s). In other words, when making a request, it is suggested to list at least **2 course choices** and a **time-frame** you are comfortable accepting as your tee time.

We wish you all a wonderful summer and are looking forward to the 2013/2014 golf season!!

Kindest Regards

JD Murray, PGA
Head Golf Professional



MEET OUR TREVISO BAY RESIDENTS



Hello, my name is Petr Pipek and I am so pleased to be a full-time Treviso Bay resident. Coming from Germany, we find that Naples and Treviso Bay is one of the best changes and selections for living we've made.

As a German national, I attended and graduated from the World Class Business School of Gastronomy and after graduation, I successfully owned and managed restaurants in Germany and Czech Republic, including a *three Michelin Star Gourmet restaurant "Flambee" in Prague. I also operated upscale catering services for private jets, social events, including large golf tournament events.

With over 40 years of experience in European Culinary Arts, I now own and manage the European Cuisine restaurant FLAVA in beautiful downtown Naples. FLAVA has a fantastic location off the noisy main street, beautifully decorated with top notch wait staff and unique German and Mediterranean favorites. All dishes are homemade from scratch using fresh hi-quality ingredients. You will find that we feature an extensive wine list with selections from the finest European and American vineyards in the world.

Please stop in and enjoy a wonderful meal with us!

Sincerely,

Petr Pipek & Veronika Bustamante





2013 HURRICANE SEASON

As you may know, Hurricane season extends from the beginning of June through the end of November each year and we strongly urge you to begin your preparations now for your home for this year's hurricane season.

Hurricane Preparedness: This brief outline is in no way meant to be a comprehensive overview of how one should prepare for the coming hurricane season. Comprehensive hurricane preparation procedures can be found on the internet or in ones local newspaper.

There are a number of credible websites dedicated to hurricane preparedness. We would suggest that you visit and review the NOAA website (www.noaa.gov) for information concerning hurricane preparedness. Here are but a few of the recommendations from that website:

Staying Informed:

Staying informed before, during and after a hurricane will be key to how you and your family survive a hurricane. In this case I think we need to think old school- television and the internet (computer or cell phones) are great forms of communication but will not be much use if the power goes out and you cannot recharge your batteries. I suggest you get a battery operated radio (extra batteries) and make yourself aware of the local stations so that you can constantly monitor the storms tracking and any community information from the county/state emergency management team. You should also have a list of numbers of local family, friends and government so you can stay in touch.

Emergency Kit:

Whether you stay or go, you should still put together a hurricane survival kit long before the storm ever threatens. Here is a brief list of what you will need in your survival kit:

- Batteries
- Prescription Drugs
- Matches
- First Aid Supplies
- Water
- Juice
- Cash
- Canned Goods
- Flashlights
- Pet Food
- Candles
- Hygiene Items

Here are some important websites that can keep you prepared and updated during this hurricane season! Staying in touch to local news can save lives!

Naples Daily News	www.naplesnews.com
NBC 2	www.nbc-2.com/
Fox 4	www.fox4now.com/
Abc-7	www.abc-7.com
National Hurricane Center	www.noaa.com
Nation Weather Service	www.weather.gov
The Weather Channel	www.weather.com

COMMUNITY NEWS

Alligator & Wildlife Information

Springtime marks courtship and mating season for Alligators. Please be aware that alligators may move from lake to lake. Please do not approach or try to feed wildlife. If alligators become a nuisance please report this immediately to the HH Management Office at 239-331-3391.



Di Napoli & Acqua Bug Free

If you live in Di Napoli or Acqua, and would like the interior of your home sprayed just schedule an appointment with Bug Free and they would be more than happy to assist you!



Treviso Bay's Newest Homeowner

- Raymond & Kathleen Dufresne
- Richard Di Capua
- Brian & Rustie Lawton
- Peggy & Michael Melie
- Peter & Carmen Griffis
- Christopher Stanoscheck
- Michael Cairns
- Joseph Kao
- Stephen Gallagher
- Brian Sabourin
- Frank Rizzo
- Douglas Freeley



WE'RE ON THE WEB!!
TREVISOBAYVIP.COM



**E - NEWSLETTER FOR
THE MEMBERS OF
TREVISO BAY MASTER
ASSOCIATION**

9004 Tamiami Trail E
Naples, FL 34113

Phone: 239-331-3391
Property Manager: 239-293-5688
E-mail: kherron@hhmgtsvc.com
jmartin@hhmgtsvc.com

Treviso Bay is unlike any other golf course community Southwest Florida has ever seen. Treviso Bay is world class golf and country club community, surrounded by the luxury of Naples living. No other community in Naples offers you the exclusive benefits associated with a TPC golf experience, included with your new Lennar Home. The homes and amenities exude a Mediterranean flair while the golf course offers a championship experience like no other. Treviso Bay is surrounded by the best of Naples' beaches, shopping, dining, boating, and fishing. Whether you are looking for a spacious single family home, or a maintenance free condominium, Treviso Bay has it all. Welcome to Treviso Bay!

**WOULD YOU LIKE TO BE A PART OF THE
NEXT NEWSLETTER!**

Any resident can submit an article, event notice, picture, etc for our newsletter! Newsletter submissions should be dropped off at the Management office or emailed to jmartin@hhmgtsvc.com

