

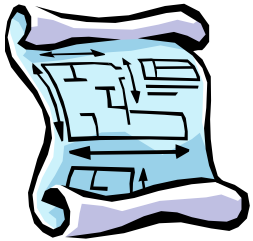


Orange Blossom Notes

November 2009

The Springfield Improvement Assn. & Woman's Club
 210 7th Street West, Historic Springfield, FL 32206
 Phone 904-633-9308 President Pat LaMountain
www.springfieldwomansclub.org

WOMAN'S CLUB MEETING—NOVEMBER 17



Please join us for an informal Springfield Woman's Club meeting. Tamara Baker is our speaker this month, and what a wonderful asset she is to our community! Her firm, Baker Klein Engineering, P.L. is located on Walnut Street. Tamara is young, vivacious and exciting. What you say? Exciting? Not boring, well, not at all. She was delightful to speak with. In fact, she was worried we were a dull bunch, so it was a good surprise for both of us.

Tamara helped us with the Rose Arbor and has been a wonderful asset to our club on occasion, but she has not been in the club building yet. She is dynamic and very talented.

Her company's mission is "to produce the highest quality and economical structural design for the safety and well being for our client and the public." What can she do for you? If you have a project, home, home design/renovation, garage, or commercial space, they have the answer. They work with the City and County and know the latest changes. Their work is technical but artistic, too. As they say, "it's complicated."

Tamara is a graduate of the University of Florida where she majored in civil engineering (BSCE and ME) and was also a Gatorette for 4 years. She is currently a member of SAMBA and a block leader in SNAP. She teaches part-time at UNF in the Building Construction Management Department in the College of Engineering. She has an education background in geotechnical and material testing services with 3 years of field experience in geotechnical explorations; and she has 8 years of structural engineering design experience in commercial, residential and industrial engineering. For fun, she grows roses and goes deep sea fishing with her husband.

Join us for our meeting on November 17 at 6:30 p.m. for wine, appetizers and social half hour and stay to listen to Tamara Baker and for our business meeting. Bring an appetizer or bottle of wine to share and visit with your neighbors!

Submitted by Sharlene Dano

At the October 20 Woman's Club meeting, Dan Bradford spoke about the community garden at the Bridge. He explained that it is teaching the students how and where vegetables come from, how to take care of a garden, that he would like to have some fund raising to keep the garden going and to endow the garden for years to come, that they hope to purchase the land they are on and possibly increase the size of the garden, and that they will be receiving a \$10,000 grant from Blue Cross in the next year.



Kelly Kellett was welcomed as the new Events chair. Awards were given to Toni and Taylor D'Avico, Serena Summerfield, and Jessie Grissom for their outstanding help with the Dinner to Die For.

Adjustments have been made to the club air conditioning to redirect some of the extra cold air on the 2nd floor to the 1st floor. A new dishwasher and new counter tops will be installed in the kitchen.

November events include a spaghetti dinner on November 5 as a kickoff to Springfield's Relay for Life and a community free night on November 13 with soups and games.

REDUCE, REUSE, RECYCLE—"One Small Step . . ."

The author of this monthly article is taking a break this month.



SPRINGFIELD AREA MERCHANTS & BUSINESS ASSOCIATION

The November general meeting will be held on Thursday, November 12, from 6 p.m. to 7:15 p.m. at City Kidz Ice Cream Café located at 1303 N. Main Street (3rd & Main). Amanda Searle will be the guest speaker for the meeting. Amanda will be giving a brief presentation on the Springfield Community Garden.

Submitted by Ennis Davis

Editor's Notes

The Blossom is available on the Springfield Woman's Club website at www.springfieldwomensclub.org and at various businesses in Springfield: A to Z Sandwiches, Carl's Restaurant, Hola's, SPAR, Three Layers, Tommy's breakfast-in-a-cup place, in the lobby at the University of Florida/Shands Proton Beam, Premier Pharmacy, and at the Woman's Club.

If you are not receiving notification via e-mail that the current issue of the Blossom is now posted on the website, please provide your e-mail address (along with your name and street address) to catnapper01@comcast.net so you can keep up with the neighborhood news!

Showcase your business in the next issue by submitting a business card size ad and \$25. This is a great inexpensive way to get the word out to Springfield residents! Many thanks to all our current and past advertisers!!

Please send articles for publication in the Blossom to the editor at catnapper01@comcast.net by the 23rd of each month. It makes my job easier if I receive information from others. Thank you to all those who do submit articles each month; however, we're always looking for more information to include.

Bev Miller, Newsletter Editor



Brotherhood
(Makes a Better World)

It should be clearly understood
That all should practice brotherhood
And help each other along the way
With some kind word or deed each day

Both rich and poor will have to face
The problems of the human race
That together we stand — divided we fall
Should be remembered by one and all

It's easy to forget as we work and strive
To make ends meet and stay alive
That each of us throughout the land
Will someday need a helping hand!

Written by Walter Holt
A Springfield Resident

SPRINGFIELD BAZAAR
East 3rd and Main Streets
Saturday, November 14, 2009 9 a.m.—4 p.m.



Last year was a huge success, so please come early to shop for antiques, jewelry, pet supplies, arts, crafts, clowns, home furnishings, stained glass, folk art dolls, quilts, table linens, purses and tote bags, wind chimes, personal care/beauty, face painting

Have a photograph taken with Santa at Firehouse #2 on Main Street.

Vendors, please book early. 15-foot space is \$30 for non-members, \$20 for SPAR members. We are looking for vendors of all types.

Springfield residents: Please check your house, attic and garage for unwanted household items in good condition that you would consider donating to our **Elegant White Elephant Sale**. All donations are tax deductible.

SPAR Council invites residents, groups and businesses to participate in the 2nd annual **Main Street Lamp Post Decorating Contest**. Judging will take place during the Bazaar. Decorations will remain in place until the New Year. There is a \$10 entry fee for each post, and a donation will be made to the winner's favorite Springfield community non-profit.

As part of the bazaar, you may take chances on a Weekend Cruise or Spa Treatment. Donations are \$5 for one chance, and \$10 for three. Please call SPAR at 353-7727 for more information.

Springfield Preservation and Revitalization, Inc.
1321 Main Street
Springfield
Jacksonville, FL 32206

LOW COUNTRY BOIL FOLLOWING BAZAAR

A low country boil will be held following the bazaar at Faye and Bart Wivell's house at 1324 Hubbard Street. Tickets are \$10 per plate and are available at the SPAR office. Come join with your neighbors and have some great food! Faye is an expert!

Get your tickets early as space is limited!

HISTORY

Confederate Park, established 1907

If you look across the lake in Confederate Park, you will see the original main entrance. It has a wrought iron curved sign giving this date. The following article gives some of the details of the making of this park. If you are in there after a flood, check for old debris, i.e., bottles, etc. Some of the garbage layer is washing up. This is not ash, and SHEC (Springfield Heritage Education Center at 236-6699) would love to have such articles for the museum. There is now value in this "garbage."



"The Filling Work

Twelve two-horse teams are at work in hauling sand to the new park site, and each wagon averages ten yards of sand each day, making the amount of sand placed on the park site daily, about one hundred and twenty yards.

Besides this, the city carts are busily engaged in hauling clean dry garbage to the park site which is dumped in the marsh. The sand teams then come along and cover this with clean white sand. The amount of dry garbage hauled to the site daily averages ninety yards.

Five weeks ago, teams started to dump garbage and sand just east of Market Street where the marsh was very deep. This work has progressed very rapidly, and the new site presents a good sanitary condition.

The park site has been filled in from Main Street to a point halfway through the block east of Market Street, and within a few weeks there will be a clean hard strip of good hard ground between Main and Liberty Streets, which only a few months ago was only a swamp and unfit for any purpose whatsoever for the general public."

Submitted by Chris Farley

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| 1 | Daylight Savings Ends |
| 3 | Election Day |
| 11 | Veterans Day |
| 26 | Thanksgiving Day |

NOVEMBER CALENDAR

- 2 SACARC General Meeting
- 5 Springfield Relay for Life Spaghetti Dinner, 210 7th St. W.
- 5 Community Meeting, 1321 N. Main St., 7 p.m.
- 6 Bridge Farmers Market, 8th & Pearl Streets, 4-6 p.m.
- 6 First Friday, 1440 N. Market Street, 7-11 p.m.
- 9 SPAR Council Bd Mtg., 1321 Main St., 7-9 p.m.
- 12 Business Assoc., 1321 Main Street, 6-7:15 p.m.
- 14 SPAR Bazaar, 3rd & Main Streets, 9 a.m.-4 p.m.
- 14 Crab Boil following Bazaar, 1324 Hubbard St.
- 17 Woman's Club Mtg., 210 7th St. W, 6:30 p.m.
- 18 Roundtable, 1321 Main St., 10:30 a.m.
- 19 SPAR General Mtg., 1321 Main Street, 7 p.m.
- 20 Mommies Group Family Dinner, 6 p.m.
- 23 Block Captains, 1321 Main St., 7-9 p.m.
- 24 SHADCO Mtg., Public Health Bldg., 6-8 p.m.
- 25 Historic Preservation Mtg., 3 p.m.
- 26 Garden Club, 7 p.m.



We extend Congratulations and Good Luck to Garcia Troy as she moves back to California to a new, exciting job and nearer to her family and West Coast friends.

Garcia has been a tremendous asset to Springfield, always involved in neighborhood activities, most recently helping to coordinate Wine Society monthly gatherings. Garcia & Gerry have graciously hosted many neighborhood events at their home. Garcia always makes those she greets feel special and has been a great friend to many of us. We're going to miss her but wish her all the best in this great career opportunity!

HOW TO BAKE PERFECT COOKIES

Read the recipe carefully before starting, making sure you have all the ingredients and you understand the recipe. Unlike other kinds of cooking, you usually cannot improvise or substitute ingredients. Use correct pan sizes. Recipes are calculated as to yield and changing the pan size alters the baking temperature and time. Place pans near the center of the oven. Do not place pans directly over one another and do not crowd the oven (this makes for uneven baking). Be sure your ingredients are fresh. If the recipe says the ingredient should be room temperature, be sure it is room temperature.



Check expiration dates of baking powder and baking soda, replacing if necessary. Be sure to mix baking powder and/or baking soda into the flour before adding to the wet ingredients; this distributes everything evenly so your cookies won't end up with large holes.

Baking soda increases browning significantly and if too much is used, it leaves a distinct salty-chemical off flavor.

Check your "use by" date on your egg carton.

Don't substitute flour types. Cake flour and bread flour do not behave the same as all-purpose flour.

Spoon the flour into your measuring cup and sweep a spatula across the top to level it off. Don't use the measuring cup as a scoop or it'll pack the flour and you'll end up with more flour in the cup than intended.

Smell and taste nuts before using. Oils in nuts can turn rancid quickly. Store any leftover nuts in the freezer for longer shelf life.

(continued on page 8)

DID YOU KNOW?

The distinctive and ornate one-story building at 1001 North Main Street (now the location of HOLA's) was originally built in 1929 as a sandwich and drink stand for Maxwell Sobel, whose monogram "M" is repeated in cast-stone shields on the various facades. The fantasy inherent in the Mediterranean Revival style is carried to the maximum in the exaggerated medallions rising at the four corners of the building. Other elements that typify this style are the wrought-iron lanterns and grilles, heavy stucco finish, Spanish-tile pent roof, and arched brick tympanums over the windows and doors. [Excerpted from Jacksonville's Architectural Heritage by Dr. Wayne Wood (previously printed in "The Historic Springfield News, Vol. 1, No. 7, June, 1995) At the time of the earlier printing of this information, the building housed Jenkin's Barbeque.

Holiday Home Tour 2009



Well, it's the final count down! Want to know more about the tour? Where, When? How? Who? Want More? Here it is...

Our Tour will be on Friday and Saturday evenings December 4th and 5th. This year it will start at Third and Main with wine and festivities. Buses will leave once you have had time to enjoy everything there, and there will be so much to enjoy. We will be selling tickets from 4:30 pm to 9:00 pm when the last bus leaves.

Yes, you will have your calendar with all your important dates but in color this year! Calendars can be purchased for \$12.00 additional each. And, yes, Friday night is Springfield night; and tickets can be purchased for \$10.00 for residents at local businesses for that night only.

All homeowners are excited and working on what trimmings to hang for this tour. Some are already decorating trees, even multiple trees, and working hard to prepare their homes for you. Some are doing remodeling, some are painting and some are just going all out. So, we have a wonderful group of homeowners that are dedicated to making this a wonderful tour for your enjoyment.

The Springfield Woman's Club will also be decked out with all the trimmings and as usual we need help decorating and volunteers. Every year we offer homemade cookies, and people come to the tour expecting these cookies, so we need bakers. If you can make one dozen, make three as it is just as messy to do three. So, help us out to please Jacksonville and show off Springfield.

We also need help pouring wine. Pourers must be of age to legally serve wine and we will need help for the volunteers with pouring.

If you want to help or work on the committee, please let us know and email sharlenedano@comcast.net as we would love to work with you. Even if you only have a little time or a lot, it's up to you. We welcome the time you can volunteer.

Sharlene Dano, Home Tour Chair

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Make sure your butter is at room temperature, otherwise it won't cream properly with the sugar. If you don't have the time to let it soften, increase the surface area by cutting the butter into small pieces or shredding it on the large holes of a grater. It will then come to temperature in approximately 10 minutes. Don't try to microwave it as it will end up too soft.

Check shortening before using.

The type of sugar you use can promote spread in baked cookies. Sugar is a tenderizer which interferes with the formation of structure.

Follow your recipe to a tee. One common cause of failures is inaccurate measure of ingredients. Always use level measurements.

Preheat the oven 10-15 minutes before you begin baking cookies.

(For more information, check [whatscookingamerica.net/cookie/cookie tips](http://whatscookingamerica.net/cookie/cookie_tips).)