

THE Anchor

Shipyard's Community Connection

WINTER 2018





GM's Desk

SALLY WARREN

Believe it or not, spring is just around the corner. As you will hear when you attend the Annual Meeting, this was a crazy year of crazy weather. If we were not dumbfounded by snow for several days in January, we were dumbfounded when we received our heating bills for the winter months. For those of you who live up north, we should not be complaining; but for the sunny south, this was an unusually cold winter where we dusted off our winter coats and hunted for a pair of gloves.

The end of the year is always tumultuous for our operation with lockers renewing, decals renewing, normal end of the year financial reports to wrap up and annual meeting notices to get out for our March meeting. Board members change in the first quarter and activity increases with the arrival of spring breakers in March, Easter weekend, the upcoming 50th Anniversary Heritage, and the mad scramble to get maintenance work finished for the summer.

We finished the year in good shape financially, even with the extraordinary costs of the clean-up with Tropical Storm Irma. Real estate has been booming, and who knew that back to back years of storms would be an incentive in the real estate market? Perhaps we received good marks as a Town in dealing with extraordinary weather and folks decided to take the plunge. We will be hearing from Bill Miles, President and CEO of the Hilton Head Island-Bluffton Chamber of Commerce, as our guest speaker at the March 14th Annual Meeting; and he undoubtedly will be recounting the awards and recognition that Hilton Head has received over the past few years.

We continue to make upgrades and you can look forward to some additional bike path widening, the completion of our new electronic information board and an outdoor grill area at the Beach Club. The Executive Committee will be holding a Long Range Think Tank at the end of February, and we will be brainstorming about the future needs of Shipyard and how we can continue to make residents and guests want to "drop anchor" in Shipyard Plantation.

Here's to warmer weather and hoping that the groundhog, Punxsutawney Phil, got it wrong on February 2nd.

MARK YOUR CALENDARS

**SHIPYARD
PROPERTY OWNERS' ASSOCIATION**

CALL TO ORDER OF
**2018 ANNUAL MEETING
AT THE SONESTA RESORT
MARCH 14, 2018 AT 4:00 PM**

ORDER OF BUSINESS

- ◆ Welcoming Remarks
- ◆ Roll Call
- ◆ Approval of Prior Minutes
- ◆ Financial Report
- ◆ Manager's Report, Sally Warren, General Manager
- ◆ Guest Speaker-Bill Miles, President & CEO of the Hilton Head Island-Bluffton Chamber of Commerce
- ◆ General Questions from the Floor
- ◆ Adjournment
- ◆ Owner social to follow

Need to contact us?

**Shipyard POA
Welcome Center**

10 Shipyard Dr.
HHI, SC 29928
843-785-3310

Shipyard Security
(24 hours a day)

Parkway Gate/ Patrol
843-785-4776

DID YOU KNOW?

BOOMING REAL ESTATE SALES



Thanks to almost \$31 million in Shipyard real estate sales during 2017, POA Enhancement Fee income totaled \$165,023. The fee is one-half of one percent of real estate transactions. Twenty-five percent of the income is dedicated to the Catastrophic Fund, which is used for cleanup following storms like hurricanes Matthew and Irma.

According to Realtor Karl Sneed's year-end statistics, Shipyard sales in 2017 were 11 percent higher over 2016 sales. The average sold price for homes was \$444,500 while average villa sold prices were \$290,000. Average days on the market were less than 100 for both homes and villas.



WIDER BIKE PATHWAYS

Another section of Shipyard's 15 miles of bike/walking paths is smoother and wider thanks to an enhancement project approved by the SPOA Board of Directors. Late last year, SPOA improved the path from the eastern Evian entrance on Shipyard Drive to the traffic circle. Previous projects widened the path from Beachwalk, past The Greens and to the Shipyard Drive cross-over to Evian.

EMPLOYEE SPOTLIGHT

MEREDITH SIMMONS, DIRECTOR OF OPERATIONS

Originally from Chicago, Lawrence Alexander joined the United States Marine Corps and enjoyed being stationed in various locations to include Okinawa, Japan and Southern California. During his career, he married and had three beautiful daughters. Following 26 years of service to our country, he retired as a Master Sergeant and relocated to the Beaufort County area. After enjoying one year of retirement, he found that he was not ready to slow down completely and decided to pursue another career. Sergeant Alexander, consequently, joined the Shipyard Security team in the fall of 2012. During his tenure, he has elevated from a patrol officer to his current position as the Operations Officer. He has been such a great addition to the team that there are plans for more upward mobility in the near future.



In his spare time, which is not very much, he enjoys coaching girls' basketball and playing golf. When asked what he enjoys most about working at Shipyard, he commented that interacting with owners and coworkers makes his day. He appreciates good conversation and meeting new people. On behalf of the management team, kudos to Sergeant Alexander for having such a positive attitude and pleasant demeanor. We look forward to making Shipyard an even better place with him on the team.

GOT PLANS FOR ST. PATRICK'S DAY?

Please save the date for **Hilton Head's Annual St. Patrick's Day parade**, on Sunday, March 11th at 3pm.



As in past years, the Pope Avenue gate will be closed to thru traffic from noon through 7pm on parade day. Parking will be available on Windward Drive. For your convenience, golf cart service will be available this year to help facilitate roadside parking. There will also be extra patrol on duty to help manage traffic issues.

SOCIAL SCENE

MEREDITH SIMMONS, DIRECTOR OF OPERATIONS



Pictured are the winners of January's Chili/Chowder Cook-Off: Jeff Kramer, Joy McNeil, James Terleski, Candi Humphrey (top left); Chef Charles from the Sonesta (bottom left); neighbors & chili tasters-the Kashishians (right)

The Tasters Have Spoken...

Over 90 owners enjoyed the Chili/Chowder Cook-Off on January 28th. Twelve talented owners showed off their culinary skills, while others tasted the entries and listened to the live musical stylings of Crossing Jordan. Hats off to Chef Charles from the Sonesta for choosing a "Chef's Choice" winner for overall taste, which was awarded to Joy McNeill for her Cuban Pork Piccadillo. The other winners were chosen by popular vote as follows: 1st place chili-James Terleski for his TJ's Chili; 1st place chowder-Jeff/Nancy Kramer for their A-Maize-Ing Chowder; and 2nd place chili-Candi Humphrey for her Hot 2 Trot Chili. The winners took home some great prizes, which were certainly well deserved. See the recipe for the "Chef's Choice" entry below, and visit the website at www.Shipyardhhi.com for the other winning recipes and some additional photos. Thanks again to all who came out to make this event such a huge success!

Beach Club Events

March

- 1: Nibble & Nip (6-9pm)
- 5: **Owners Only (4-9pm)**
- 12: Men's Club (6:30-9pm)
- 13: Women's Club (10am-2pm)
- 19: **Owners Only (4-9pm)**
- 23: Owners Morning (8am-12pm)
- 26: Men's Club (6:30-9pm)
- 27: Women's Club (10am-2pm)

April

- 2: **Owners Only (4-9pm)**
- 5: Nibble & Nip (6-9pm)
- 9: Men's Club (6:30-9pm)
- 10: Women's Club (10am-2pm)
- 16: **Owners Only (4-9pm)**
- 23: Men's Club (6:30-9pm)
- 24: Women's Club (10am-2pm)
- 27: Owners Morning (8am-12pm)

May

- 3: Nibble & Nip (6-9pm)
- 7: **Owners Only (4-9pm)**
- 8: Women's Club (10am-2pm)
- 21: **Owners Only (4-9pm)**
- 14: Men's Club (6:30-9pm)
- 24: **Men's Club (6:30-9pm)**
- 25: Owners Morning (8am-12pm)

**Please note time changes for Owners Only days thru May and the special date for the Men's Club 2nd meeting in May.*

Chef's Choice Recipe

Joy McNeil's Cuban Pork Piccadillo

- | | | |
|---|-----------------------|---------------------------------------|
| 2 1/2 to 3 pounds of pork loin, cooked & cut into little pieces | 3 cans of black beans | 2 cans of fire roasted diced tomatoes |
| 2 cans of corn, roasted in a pan to brown up | 1 1/2 onions, chopped | 6 cloves of garlic, chopped fine |
| juice of one lime | 1 can of beer | 1 can of chicken broth |
| 1 jar of peach salsa (Trader Joes) | 1 TBS. cumin | 1 green pepper, chopped |
| 1 TBS. oregano | 1 red pepper, chopped | |

Place all in a large crock pot except for the peppers and cook on low for 7-8 hours, adding the peppers the last two hours. Serve with taco or Mexi-blend cheese.



Get to know “The Toymaker”

DAVE HUMPHREY, NEWSLETTER CONTRIBUTOR



Ask Kevin McMahon about his 32-year business career and he will say “I was a toymaker.” It’s Kevin’s convenient way to describe his professional background at Fisher-Price Toys in East Aurora, New York.

Did Kevin actually “make” toys? Not really, but his industrial engineering degree led him to various operations and logistics positions. Perhaps the closest he came to “making” toys was when he was assembly superintendent.

“I do have two favorites in a small collection of mostly wood pull toys from the 50s and 60s. One is a ‘Snoopy Sniffer’ dog which was on the assembly line when I had

my first interview with Fisher-Price. The other is a ‘Tick Tock Clock,’ a musical clock which was introduced in 1962, the year I started.”

In 1993, Kevin and his wife Liz purchased a villa at Colonnade Club and with his toy making days over, our neighbor decided to learn more about Shipyard. He volunteered and worked with the Covenant Compliance Committee, since renamed Community Pride. Following retirement and having been through enough snowy Western New York winters, the McMahons moved to Shipyard in 1998, sold their villa, and purchased their home in Kingston Dunes. In 2003, he was elected by Residential North owners to the Shipyard Property Owner’s Association (SPOA) Board of Directors.

Having served on the SPOA board for 11 years, Kevin was elected president in 2014. He chairs the POA’s Executive Committee and sits in on many meetings of various board committees mostly to “listen and observe,” while playing an unobtrusive but significant role in helping steer POA operations. If you happen to find yourself in the Welcome Center, you may bump into Kevin.

If Kevin has a yellow legal pad, he likely just left a note for Shipyard General Manager Sally Warren. “Kevin is very concerned about enhancing Shipyard. He is always presenting suggestions on how we can make Shipyard better, and he is very interested in plantation upgrades and financial controls,” Sally commented.

Besides his role as SPOA president, Kevin has a summer job, but he’s not far away. If you’re looking for Kevin, head to the Sonesta Resort where he’s a part time bicycle attendant – this will be his 19th season.

Chief Reports Security Accomplishments

Shipyard has about 15 miles of roads which are patrolled 24/7 by Shipyard Security. Chief Brian Pettersen reports 46,500 miles were logged by patrol officers during 2017. “These patrols help make Shipyard one of the safest communities on the island,” according to the Chief.

Other interesting statistics: Patrols conducted 11,000 home security checks for absentee owners and almost 2,000 commercial checks, helping to eliminate loss/vandalism to commercial entities. Over the last year, officers issued 350 warning tickets and 26 state citations.



New decals are applied to Shipyard’s new 2017 Ford Explorer Interceptor which upgrades the security teams motorized capabilities.

Owner Updates

Important Reminders from the Welcome Center

MEREDITH SIMMONS, DIRECTOR OF OPERATIONS



Are You A Cat Lover? The current volunteers who have been managing the feral cat program in the Shipyard community for several years are stepping down from this responsibility in March. The duties include feeding the cats and coordinating food distribution and care with the Humane Society. Several regimes have adopted the program and it has been extremely successful, so many of your pet loving neighbors would love to see these efforts continued. If you would like to volunteer, please email communications@Shipyardhhi.com or call (843) 785-3310, ext. 222 so we can forward your information to the current volunteers. For more information on this successful program, please visit www.Shipyardhhi.com and look for the **Feral Cat Update** link in the **Owners Only** section. Thanks for being a good neighbor.



It's Almost Hangtag Time!

It might not seem like it, but beach season is right around the corner. If you have not already done so, please take a moment to apply for your Beach Hangtag. Hangtags will be required for access to the beach parking area from Friday, May 25th through Monday, September 4th. If you have any questions about this program, please call (843) 785-3310, ext. 221 or email passes@shipyardhhi.com.

A Few Words About the Locker Program

- Are you on the locker waiting list? Status letters will go out again on March 30th.
- As the weather gets warmer and the locker area becomes busier, please ensure that you keep your lockers secured at all times. This will help us greatly, as we try to prevent seasonal visitors from unauthorized use.

WHERE CAN I RECYCLE?		
	#1 and #2 Plastics, Aluminum, Glass, Newspapers and other paper, Cardboard, Oil, and Tires	DROP OFF AT A BEAUFORT COUNTY CONVENIENCE CENTER
	Plastic Bags	MOST GROCERY STORES AND BIG BOX STORES HAVE RECEPTACLES WHERE PLASTIC BAGS CAN BE DROPPED OFF TO BE RECYCLED
	#5 Plastic (Yogurt containers, margarine tubs, and more)	WHOLE FOODS ACCEPTS AND RECYCLES THESE ITEMS IN THEIR STORES
	#6 Plastic (Styrofoam containers, cups, and egg cartons)	PUBLIX ACCEPTS AND RECYCLES THESE ITEMS IN THEIR STORES
	Electronics like printers, ink, TVs, computers, phones, and more	<ul style="list-style-type: none"> • GET INFORMATION AND DATES FOR BEAUFORT COUNTY ELECTRONICS EVENTS BY CALLING (843)255-2736 • TARGET ACCEPTS AND RECYCLES PRINTER INK, CELL PHONES, AND MP3 PLAYERS IN THEIR STORES • STAPLES ACCEPTS AND RECYCLES PRINTER INK
	Chargers and other cables	BEST BUY ACCEPTS AND RECYCLES THESE ITEMS (AND OTHER ELECTRONICS AND APPLIANCES) IN THEIR STORES
	Unwanted and expired medications	CONTACT THE NON- EMERGENCY NUMBER OF BEAUFORT COUNTY SHERIFF'S OFFICE AT (843)255-3200

REMEMBER: Target, Whole Foods, and BiLo offer discounts to shoppers who bring their own reusable shopping bags!

SHIPYARD WINTER WONDERLAND



*Snapshots of January's
snowstorm courtesy of
Joe Nahman, Karl Sneed
& Mary Alice Tartler*



Nature Notes

JOANNE VOULELIS: LOWCOUNTRY
MASTER NATURALIST,
COASTAL DISCOVERY MUSEUM

Who doesn't delight in seeing a dolphin frolicking gracefully in the ocean along our beaches? These Nature Notes are one of a two-part journey about the remarkable Bottlenose Dolphin.

Dolphins are amazing mammals who some researchers believe evolved millions of years ago from a now extinct land animal called the Pakicetus. Our resident Bottlenose Dolphin (*Tursiops truncatus*) is part of the Cetacean's group, (the collective name for all whales, dolphins and porpoises). Our bottlenose ranges in size from about 8.2 to 8.9 feet and weighs anywhere between 419 and 573 pounds. By comparison, its killer whale (orca) relative, can grow up to 31 feet and a male can weigh between 8000 and 12,000 pounds. Yikes!

Observers of dolphin often comment about their ever-present "smile." While dolphins are friendly, curious and playful creatures, they have no muscles to aid in smiling. The animal's jaw structure just makes it look that way. If you could look closely inside the dolphin's mouth, you'd see 80 teeth, but unlike ours, or even canine's teeth, they have no incisors or molars and can't chew food. They use their teeth only to grip their food and then swallow it whole. Although preferring fish, squid and crustaceans, they are generally opportunistic eaters. A dolphin has a three chambered stomach, similar to a cow or a deer (further suggesting its evolution from terrestrial ancestors). The first chamber is for storage, the second chamber processes digestion, while the third chamber retains the digested food until it is passed to the small intestine for absorption into the circulatory system.

Dolphins have a variety of senses, just like other mammals. Some are even more highly



developed than humans. The eyes are especially adapted for seeing underwater, but they can also focus well above the water. Because their eyes are located on either side of their head, they have blind spots above and behind them. They also have both monoscopic vision (each eye works independently), as well as binocular vision (like humans). Dolphins have well developed hearing and are able to process sounds at very high speeds; this likely enables their echolocation abilities. Echolocation is "nature's sonar." It allows animals to emit calls out to the environment and listen to the echoes of those calls. This is used to locate and identify objects. It is a highly developed, conscious skill that allows a dolphin to navigate and track prey. While a dolphin does not have vocal chords, they do produce "sonar sounds." Sounds are produced by air movement in the nasal passage. Their sounds resemble clicks, whistles, grunts, or squeaks and they vary in volume, frequency and pattern. Dolphins are very tactile and they often communicate with each other through touch. They do not have the sense of smell and it is unclear if they taste their food, since they swallow it whole. Food preferences may be due more to texture than taste, but more research on this is needed.

In Nature Notes part two, you will learn about how dolphins breathe, sleep, think and play. They are highly intelligent and social marine beings and probably one of the most complex of aquatic animals. So, look for my Notes in the summer edition of *The Anchor*.

SHIPYARD POA
10 SHIPYARD DR
HHI, SC 29928

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A FRIENDLY REMINDER

Please be reminded that owners are responsible for keeping their yards in good condition. Please do your best to be a good neighbor, and refrain from staging debris along the roadsides. Thanks so much!



HAVE FEEDBACK YOU'D LIKE TO SHARE?

For story ideas, comments, and suggestions, please contact us:

843-785-3310 ext. 223
msimmons@shipyardhhi.com

MARK YOUR CALENDARS!



There are tentative plans in the works for a **Kentucky Derby Party at the Golf Club** on May 5th from 5-7pm. More details to come via e-Blast and postcard soon.

Shipyard Real Estate Quarterly Update By your Neighbor Karl Sneed

Shipyard Plantation property sales are off to a great start for 2018. If you're buying or selling the timing is perfect. One of the largest assets you have is owning a piece of real estate, and you want someone you can trust to represent you. Helping buyers and sellers come together is my business. Call a professional who cares and has the knowledge, (bylaws, regulations and benefits) to buy or sell property in our community.

Thank you in advance, Karl Sneed

SHIPYARD PROPERTY STATISTICS				
HOMES				
Year	Total Sold	Total Dollars Sold	Median Sold Price	Average DOM
2/8/2018	1	\$340,000	\$340,000	74
2/8/2017	1	\$398,000	\$398,000	31
VILLAS				
2/8/2018	5	\$1,587,000	\$280,000	39
2/8/2017	4	\$1,000,000	\$247,500	204

Karl - #1 Agent in Shipyard with over 5 Million Listed and Sold for 2017!

18 Townhouse Tennis III
3 Br. 3 Ba. | \$345,000



114 Evian Villas
3 Br. 3 Ba. | \$524,900



Your Listing Here!

With current run on sales, lower than expected inventory, now is the time to list your property with Karl!

Buyers Wanted!

If you are buying or know someone buying, Karl's knowledge will find you what you're looking for with a smooth complete transaction. Call me.



Karl Sneed
Cell: 843-422-3744
Office: 843-686-8800
Toll Free: 800-245-2392
karl@charteronerealty.com www.RealEstateFromHiltonHead.com



CHARTER ONE REALTY



*** I'm not just a Realtor ***
*** I'm a Shipyard Owner/Resident ***
*** & Executive Board Member ***

Thinking of buying or selling? Karl can assist you in a smooth transaction. 28 years of experience.