



bvhoa.org

Sea Breeze Newsletter

Bayside Village **Save the Date: December 6th**
Bayside Village Christmas Party!!



Join your friends and neighbors on
Saturday, December 6th from 5:00 to 8:00
PM at the North Clubhouse for an evening
filled with holiday cheer, laughter, and
community spirit.

More details will be shared soon via flyer,
email, and on our website at BVHOA.org –
so stay tuned and mark your calendars for
a celebration you won't want to miss!

Community News and Events



BAYSIDE VILLAGE

HOMEOWNERS ASSOCIATION

Committees

BIC COMMITTEE CHAIR

Richard Hoagland #31

949.285.2069

saccgolfer@aol.com

CERT COMMITTEE CHAIR

Volunteer Needed

Sea Breeze Staff

COORDINATOR

Jayne Armstrong #248

818.588.5291

jaynearmstrong@me.com

PHOTOGRAPHER(S)

Bayside Village!

Board of Directors

PRESIDENT

Heath Clarke #58

949.664.0077

heathbc888@gmail.com

FIRST VICE PRESIDENT

Matt Vandermeer #214

714.932.2037

vandermeer9@gmail.com

SECOND VICE PRESIDENT

Lynn Hackman #23

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lynnhackman@att.net

SECRETARY

Judy Kane #40

949.422.8132

judy@ocagm.com

TREASURER

Julie Ellmore Jones #74

408.688.7379

julieellmore92@gmail.com



Keep These Numbers Handy!
NB Police Department 949.644.3681 24/7
Bayside MHP Mgt. 949.673.1331 24/7

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HEATH CLARKE

HOA President



Dear Neighbor,

As your HOA President, I want to remind everyone that Bayside's HOA serves as your eyes and ears and remains the most solid defender of our community's interests – especially when it comes to the in-process and planned developments and projects taking place around our neighborhood.

Your HOA is your only true representative to the City Council, park owners, and property management. Our role is to work to protect the quality of life we all value, and to ensure your voice is heard in decisions that affect our local environment and the future of Bayside.

That is why your membership in the HOA is of vital importance. It strengthens our ability to advocate for residents and provides the resources necessary to stay informed, engaged, and proactive on your behalf.

We encourage every homeowner to remain an active member, participate in meetings, and through your membership remain informed of important updates and opportunities to influence ongoing projects. Together, we stand united to safeguard the interests of Bayside.

Thank you for your continued support and commitment.

Warmly,

Heath Clarke



NOVEMBER CELEBRATIONS



birthdays

11/02 Gary McGinnis #201
11/04 Marty Clark #256
11/05 Melody Christensen #17
11/06 Adam Kranson #346
11/08 Sharon Havis #78
11/11 Thomas Crone #75
Missy Helmar #300
11/13 Nancy Hoagland #31
Kathleen Bailey #271
11/17 Tammy Whitehead #94
Violet McConnaughy #106
Rick Latronico #309
11/18 Carolyn "Jody" Kendall #319
Bob Roman #217
Jackie Stafford #329
Cynthia Walker #37
11/19 Beverly Prince #133
11/20 Chad Marrihew #237
11/21 John Lopez #337
11/26 Pat Gerhardt #306
11/30 Sharon Haire #109

*Happy
Birthday*

anniversaries

11/20 Cynthia & Charles Walker #37
11/21 Tom & Dorie Beattie #30
11/30 Christine & Patrick Ianni #91

Congratulations



HOA Members: Add your birthday and anniversary dates on your profile page at bvhoa.org
Non-members: Please email bvhoa.org@gmail.com



JUST ASKING – JUST SAYING

NOVEMBER EDITION

with Dick Hoagland

Our little village of Bayside is entering a historic phase of its history. In 1996, our original leases were drafted with a 30-year term. During the following years, many leases were changed, but all those original leases will expire at the end of 2026. The new lease being offered at the time of writing is a standard one-year lease, and a sample is available from the office if you'd like to see it. The current rental per site has been available on the MHP website for some time now, so you can check that anytime (please note that this site is different from the HOA website). You should have already received your 2026 base rents, and the new rent associated with the new lease should be mailed to you in September 2026. Per MRL regulations, the new lease and base rent must be provided to you 90 days prior to Dec. 31, 2026. If you might be thinking about selling your home, you should keep this timeline in mind.

On a happier note, 2025 is about to end, and it was a very successful year for the residents of Bayside Village and our HOA. Thanks to the support of our members and volunteers, the HOA has been able to conduct an excellent social program for 2025, including the St. Patrick's Day party, Cinco de Mayo party, Fourth of July extravaganza, the six-week-long Rock the Dock Concert, and the recent fantastic Oktoberfest. For the artistic, we're even sponsoring the Art After Dark painting class (wine included!).

Behind the scenes, the HOA, through its Bayside Improvement Committee (BIC), has been coordinating with the City and the Developer to ensure that the residents of Bayside Village are aware of what projects will be affecting our community in the near future and developing plans to mitigate portions of these projects that might be harmful to the Bayside Village Community. Through your membership support, the HOA can, if required, hire experienced consultants to assist us in this effort.

2026 may have its challenges, but through your HOA and your continued support, we will provide a great social program and at the same time be your representative voice concerning the several development projects underway and in process. I encourage you to keep a positive attitude, and let's continue to respect our neighbors, our HOA, and have some fun at the Christmas Party with positive prayers for 2026.

Stay safe, stay healthy, and keep asking— I'll keep saying.



The most wonderful time of the year is almost here — and so is our Annual Bayside Village Christmas Party!

Join your friends and neighbors on Saturday, December 6th from 5:00 to 8:00 PM at the North Clubhouse for an evening filled with holiday cheer, laughter, and community spirit.

Enjoy live entertainment from a fantastic band, a full bar serving festive favorites, and an array of hors d'oeuvres to keep you merry and bright throughout the night. It's the perfect way to kick off the holiday season Bayside-style!

More details will be shared soon via flyer, email, and on our website at BVHOA.org — so grab your Santa hat, dust off those dancing shoes, and get ready to jingle and mingle all night long!

ART AFTER DARK



ART AFTER DARK



ART AFTER DARK





ART AFTER DARK



ART AFTER DARK



Oktoberfest



Oktoberfest



Oktoberfest



Oktoberfest



Oktoberfest



Oktoberfest



Oktoberfest



BINGO NIGHT



Winners: (left to right) Rozie x2, Judy, Barbara (Sue's sister), Bob (caller), Sue x2, Blake, Erin, Tammi, Joe x2, not pictured: Karrie.

NEXT BINGO EVENT:

Wednesday, January 14th @ 6:00 pm

Where: North Clubhouse

Refreshments Available at Intermission

No Experience Necessary

\$5 for 4 cards

JACKPOT
\$340

PLEASE NOTE:
NO BINGO IN DECEMBER



culinary corner

Enter the enchanting world of our kitchens here at Bayside Village. Whether you have a treasured family recipe or a unique twist on a classic dish, we want to share it! Send your recipes to bvhoa.org@gmail.com

Pumpkin Cream Cheese Muffins

Ingredients:

- 1/2 cup melted coconut oil
- 1/2 cup, plus 1 tablespoon maple syrup or honey
- 1 tablespoon vanilla extract
- 2 large eggs, at room temperature
- 3/4 cup pumpkin butter
- 3/4 cup pumpkin puree
- 1 1/2 cups white whole wheat flour
- 1 1/2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1 teaspoon cinnamon
- 1/2 teaspoon ginger
- 1/8 teaspoon cardamom
- 1/8 teaspoon grated nutmeg
- 1/8 teaspoon ground cloves
- 1 teaspoon kosher salt
- 2 tablespoons candied ginger pieces
- 8 ounces cream cheese, at room temperature

Sugared Ginger Topping

- 1/4 cup candied ginger pieces
- 1 tablespoon cinnamon sugar

Directions:

1. Preheat the oven to 350° F. Line 12 muffin tins with paper liners.
2. In a bowl, stir together the coconut oil, 1/2 cup maple/honey, vanilla, eggs, pumpkin butter, and pumpkin. Add the flour, baking powder, baking soda, cinnamon, ginger, cardamom, nutmeg, cloves, and salt. Mix until just combined. Fold in 2 tablespoons candied ginger. Divide the batter evenly among the prepared pan.
3. In a bowl, whip together the cream cheese and 1 tablespoon of maple/honey. Dollop 1 rounded teaspoon into the center of each muffin, pushing the cream halfway into the muffin, but not fully.
4. Mix 1/4 cup candied ginger and cinnamon sugar. Sprinkle over each muffin. Bake 18-20 minutes, until the tops are just set. Enjoy warm with butter (if desired).

