



LAKE FOREST

APRIL 2026

NEWSLETTER



editor@lakeforestdaphne.com

251.626.0788

POOLS OPEN APRIL 11



Pools open April 11, and you must have a magnetic pool card to enter the gates. Get your card at the office for \$10 for the season, which runs through Sept. 30. You'll see a new look at all three pools.

Through some shrewd buying, General Manager Jeff Arrant replaced 75 chaise lounges and 20 table umbrellas for less than the \$28,000 board approved for the chaises alone.

Cont'd page 7.



Lake Forest residents elected four directors to the seven-member board. See story, Page 3.

Inside this Edition



What a deal! We are getting new golf carts and selling the off-lease ones to members at a substantial discount.

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Yard Sale Coming

The semi-annual Lake Forest Yard Sale will be held April 17-19. The sale is a fundraiser for a Women's Club charity. The club raises funds by charging sellers \$5 to appear on a map showing their location. April 15 is the deadline to be included on the map. Email lfcwdaphne@gmail.com



Lake Forest Board of Directors Election Results

The four newly elected directors for the Lake Forest Property Owners Association are: Gilberto Colon, Victor LeJeune, Misty Sabol and Tom Opdyke.

They will take office April 2 and elect new officers. The Election Committee said 261 ballots were cast. Members did not have to vote for all four candidates.

Here is the order of finish:

- Gilbert Colon, 178
- Victor LeJeune, 165
- Misty Sabol, 150
- Tom Opdyke, 128
- Sharon St. Laurent, 99
- Alli Flowers, 81
- Hillary Johnson, 78
- James Cash, 59



(L to R at orientation) Directors Tom Opdyke, Mallory Tapley and President Matt Laws, CPA Mark Cantey, LFPOA attorney Patrick Collins, Director Misty Sabol, General Manager Jeff Arrant and Director Gilberto Colon.

“We’d like to thank all the members who voted,” said President Matt Laws. “I look forward to the new directors making substantial contributions during their terms.”

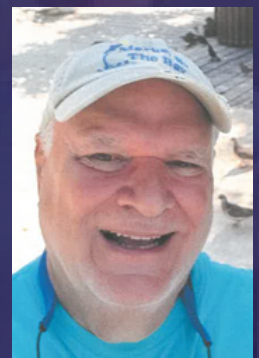
All directors were invited to a March 28 orientation that focused on financial fundamentals and legal aspects of their responsibilities as board members. Colon, Sabol, Opdyke, Laws and Elections Chair Mallory Tapley attended.

The top three will serve three-year terms. Opdyke will complete a two-year term that was vacated.

The board will meet April 16 for its first work session, with its first stated meeting on April 23. Both meetings are open to members and are held at the clubhouse, 1 Golf Terrace.



Gilberto Colon



Victor LeJeune



Misty Sabol



Tom Opdyke



April 4, 10 am to 12 pm

EASTER EGG HUNT!

The Easter Bunny Is Coming!



Face Painting
Bounce House
Free Hot Dogs



1 Golf Terrace



**FISH FRY SPECIAL
ALL DAY FRIDAY
UNTIL 5 PM, THROUGH APRIL 3**

Fish, hush puppies, fries and
your choice of tartar or
cocktail sauce

Only

\$10.99!



Pools Cont'd.

The new chaises are more durable than the vinyl strap chaises because they are made of polywood and are rated for 10 to 15 years of use.

“Those old vinyl chaises just didn’t hold up under heavy use,” says Arrant. “Plus, these sustainable materials are made of recyclable high-density polyethylene and imbued with color, so they will never fade.”

The pools are at:

- 102 Plaza Circle (Ridgewood Pool)
- 208 Montclair Loop (Montclair Pool)
- 197 Country Club Drive (Swim and Racquet)

Ridgewood and Montclair open at 8 a.m. Swim and Racket opens at 5 a.m. All pools close at 8 p.m. or dusk, whichever is earlier.

The Swim and Racquet pool is slightly larger than junior Olympic size and has swimming lanes.

Arrant says pool users can expect improved security and better-functioning restrooms.

“Paper towels flushed down the toilets have been the primary cause of our plumbing issues over the years. We hope the new forced-air hand dryers will help us overcome that,” he says.

Pool Rules

We wish all pool users sun and fun. But we do ask everyone to abide by some rules. Not doing so could lead to a suspension or loss of pool privileges. Here are some of the rules. The full set is posted on our website: <https://www.lakeforestdaphne.com/pools>

- Swim at your own risk; no lifeguards on duty;
- Members must obtain a pool access card at the office (\$10/homeowner);
- Swimmers must shower before entering pool;
- Must be a member in good standing;
- Members can invite up to four guests per day;
- Sharing your access card could result in loss of privileges;
- Children under 16 must be under adult supervision;
- No alcoholic beverages, glass or food;
- No tobacco products, e-cigarettes or vaping;
- Swim diapers are required for children who are not toilet trained; and
- Damage to property or grounds could lead to suspension and loss of pool privileges.



Why I Moved to Lake Forest

Enjoying a 'Strong Sense of Belonging'

By Katherine Sims

Moving to Lake Forest was not something I planned years in advance. It was something that unfolded naturally, shaped by family, timing and a growing desire to put down roots of my own.

I grew up in Ponte Vedra Beach, FL, a beautiful coastal community known for its beaches and golf courses.

It was a wonderful place to grow up and will always be part of who I am. After high school, I attended the University of Alabama, an experience that shaped both my education and my connection to this region.

About three years ago, I moved to Daphne with my twin sister and we rented a home in Lake Forest.

Family initially drew us. My grandmother grew up in Mobile, and I have extended family throughout the area.

Having relatives living in Baldwin County (some in Lake Forest) gave me an immediate sense of connection and made the transition feel far less intimidating.

There was comfort in knowing familiar faces were close by, and that support system helped Daphne feel like home almost immediately.

Over time, Lake Forest became more than just a place to live. It became a community I genuinely enjoy being part of. There is a strong sense of belonging here.

Neighbors wave, people look out for one another, and life moves at a pace that feels both welcoming and grounded. It is the kind of place where you can slow down just enough while still feeling connected.

This year marked a major milestone for me when I bought my first home, on Greenbriar Court.

Becoming a homeowner was something I had worked toward for a long time, and Lake Forest felt like the right place to take that step. I was able to invest in a home I love, in a neighborhood where I already felt established and supported.

Three years after moving to Daphne, I can confidently say that Lake Forest is where I am meant to be right now.

It is where I have planted roots, built stability and begun the next chapter of my life, one that feels both exciting and grounded at the same time.



**New to Lake Forest and want to tell your story? Reach out to us
editor@lakeforestdaphne.com**



BOD Candidates Heat Up Chili Cook-off Event

Six of the eight candidates for the board of directors displayed their chili chops for a panel of three judges March 7 at the clubhouse. There were family recipes, chicken chili, turkey chili and a three-meat chili.

The winners, who got medallions and Super Bowl-type rings, were (in order):



Misty Sabol
1st Place



Mallory Tapley
2nd Place



Sharon St. Laurent
3rd Place



Misty also won the popular vote among about 20 chili tasters.

Our thanks to judges Chace S Yamagata, Mike Sulli and Garrett DeLuca.

See Misty's winning recipe on next page.



Misty's Winning Chili Recipe

Ingredients

- 8 ounces of bacon, cut into chunks
- 1/2 red bell pepper, seeds and ribs removed, diced
- 1/2 yellow bell pepper, seeds and ribs removed, diced
- 1/2 orange bell pepper, seeds and ribs removed, diced
- 1/2 green bell pepper, seeds and ribs removed, diced
- 1 yellow onion, peeled and diced
- 6 Tablespoons minced garlic
- 1 can fire roasted green chilies
- 1/2 pound boneless beef chuck, trimmed of fat and gristle, cut into 1/2-inch cubes
- 1 1/2 pounds ground beef
- 1 pound sweet Italian turkey sausage
- 3 Tablespoons chili powder
- 2 teaspoons cayenne pepper (Half this amount for less heat)
- 2 teaspoons ground coriander
- 2 teaspoons ground cumin
- 2 teaspoons paprika
- 2 teaspoons kosher salt
- 2 teaspoons chipotle chili powder
- 8 ounces tomato paste
- 6 ounces of your favorite beer
- 1 cup beef stock
- 2 15-ounce cans Bush's chili beans pinto beans, with juice
- 2 Tablespoons Worcestershire sauce
- 1 cup of brewed coffee



Instructions

1. Place chopped (uncooked) bacon in a large pot or Dutch oven and cook over medium heat until crisp and cooked through. Remove bacon to a paper towel lined plate keep the grease.
2. Cook onion and red/green/yellow/orange peppers in the bacon grease until softened, about 3-5 minutes.
3. Add garlic and cook until fragrant (about 30 seconds).
4. In a separate pan, brown chuck, then chop finer on a cutting board before adding to the pepper mix, then brown the ground beef and Italian sausage breaking apart with a spatula as you cook. Once meat is browned, add to the pepper mix.
5. Add beans with juice to the pepper mixture and all remaining meat
6. In a bowl mix together the beef broth, tomato paste, beer, coffee, Worcestershire sauce, green chilies and all remaining seasonings. Once the chili sauce is mixed add to the meat and pepper mixture
7. Bring to a boil and cook 1-2 minutes, stirring frequently.
8. Reduce heat and simmer, uncovered, stirring occasionally. Simmer for 30 minutes to allow flavor to really develop.
9. Salt as needed.



A member asks:

Q: What can the association do about a barking dog in my neighborhood?

Unfortunately, the association can't do much. As always, we suggest you try to talk with the pet owner and arrive at a reasonable solution. Perhaps you could help by offering to walk the dog. If you work shift work, for example, maybe you could help the owner understand the times you need to sleep.

The city has an ordinance that prohibits excessive noise between 10 p.m. and 7 a.m., and it also has an animal control ordinance. Section VII relates to barking dogs.

Ultimately, you may report a barking dog to Daphne police (251-620-0911) or Daphne Animal Control (251) 620-2800).

Ask Us About...

Want to know something about how the association operates or key dates for events during the year? How about more information about elections or the budget?

Send your queries to editor@lakeforestdaphne.com



Lake Forest Life

If you have news, we want to share it with your neighbors. Important wedding anniversaries, milestone birthdays, births, weddings, graduations or other key points in life – drop us a line. Photos are encouraged. Please include contact information. editor@lakeforestdaphne.com

Stepping Up To Say Thanks

Employees of Daphne Utilities took advantage of the first Public Employee Appreciation Day sponsored by the LFPOA on March 25.

Seventy burgers and fries were prepared by the 19th Hole grill staff for members of the utility, which provides water and sewer to about 12,000 customers and natural gas service to about 5,000.

While about 50 workers dined-in, COO Alex Godfrey and some staff members picked up lunch for office workers who couldn't leave and for a group working on a busted water main.

“We hope we can make this a quarterly event as we look to thank city workers and other public service agencies for all they do for Lake Forest,” says General Manager Jeff Arrant.



COO Alex Godfrey steps up to feed the team in the field



Eddie Mieves and Samantha Coppel were part of the delivery team



Ramon Hearn places his order



Rebecca Williams (R) Stella Knight (L) got takeout for staff that couldn't attend

March Bingo Winners



Game 1, Joyce



Game 2, Mike



Game 3, Francesca



Game 4, Sylvia



Game 5, Bonnie



Drawing Winner
Gaynell



Drawing Winner
Michelle

**Catch the next
Burgers and Bingo
night, April 15**

ARE YOU READY
BURGERS AND

B I N G O

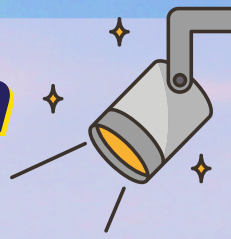
APRIL 15

Great Prizes!!

Burger Special 4 p.m. to 8 p.m.
BINGO 7 p.m. to 8:30 p.m.

Bingo Cards are for LFPOA Members Only

Fashion Show Fun



By Alli Flowers

The Lake Forest Women's Club met on Thursday, March 19th. This month's theme was spring fashion, so our members presented a fashion show with a twist.

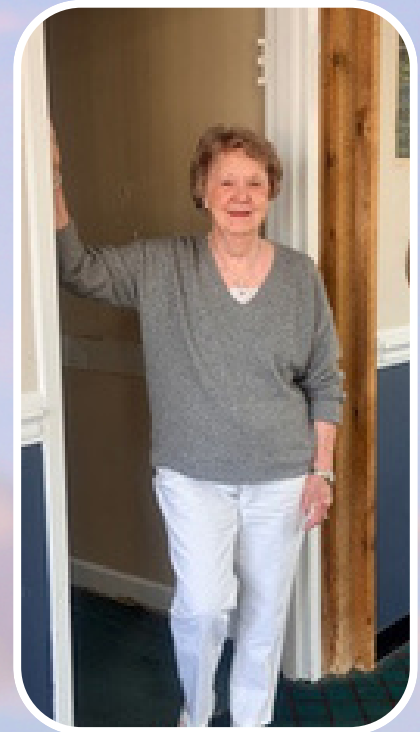
The twist was, the fashions showcased had to be something already in the models' closets, or purchased from a thrift store.

After the fashions, we were treated to a delicious spread from Mary Taulbee, Kathy Schuman, Dion Inman, and Terre Farlow.

The spring yard sale is rapidly approaching. If you want to participate, please email lfwcdaphne@gmail.com. The cost to be included on the yard sale map is \$5. The yard sale will be held April 17-19, with the last day to be included as April 15.

In April, we will play Bunco, and vote on officers for next year. The nominating committee has put forth this slate:

President: Mary Taulbee
Vice President: Mary Loury
Treasurer: Alli Flowers
Secretary: Michelle Morvant



Mary Taulbee showcases what to wear to a beach wedding, but she notes that attire might change at the last moment because of unpredictable Gulf Coast weather.



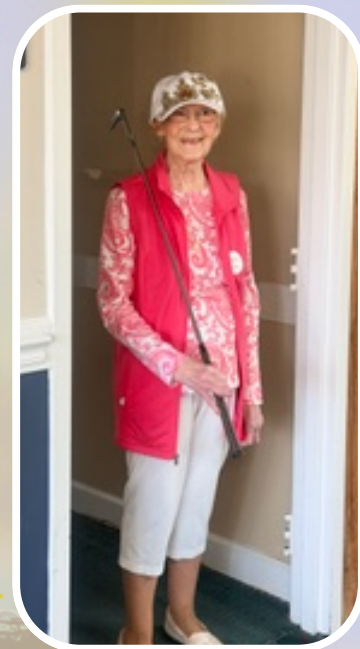
Fashion Cont'd



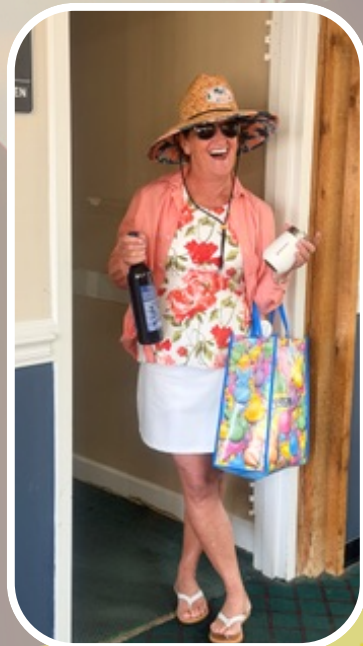
Renée Burns, out for evening glam. Can you see those sparkly pink heels?!



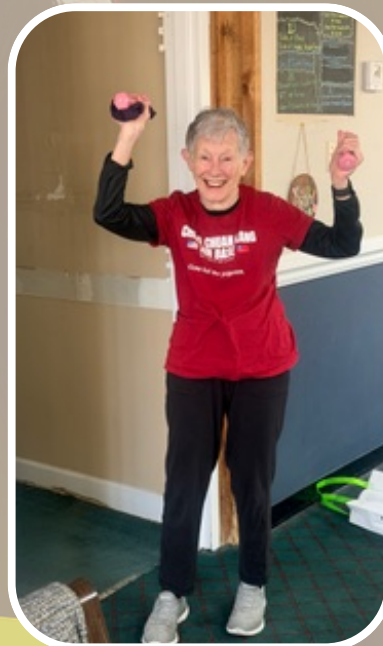
Sylvia Mills, showing her own glitz and sparkle.



Mary Loury, ready for a day on the links. She dressed so she could be seen by other golfers.



Terre Farlow showed us her beachwear, from sandals to sunhat, and all the accessories in between.



Sheila Small is ready for a real workout.

Yard of the Quarter

By Debbie Argiro and Susan Waites

The home of Maxie and Nancy Cooper located at 111 DeWitt Circle has been chosen for April Yard of the Quarter. Maxie and Nancy both enjoy gardening and work together in the yard.



The front yard includes Azaleas, a Crepe Myrtle, red Amaryllis, Sunshine Ligustrums, pine trees and other beautiful plants.

The backyard features a trail lined by gold dust Aucuba plants, low growing Wisteria, a Red Japanese Maple tree, Rose of Sharon, Nandinas, which also line the driveway, and Crepe Myrtles.

Maxie loves playing golf and Nancy used to play golf. If you look at the 19th Hole you may see her name!

Happy Spring!



Score an Eagle With This Deal

Our four-year lease on the Yamaha golf carts is ending, and we want to give members the first opportunity to buy a cart at a bargain price before we surrender them back to the leasing company.

These gasoline-powered carts are not street-legal but are great for the golf course, hunting or fishing camps, or getting around the farm.

The association is asking \$3,100 for the tan carts. The handful of blue ones, which were \$3,200 and had fewer miles on them, have been sold.

Choose your cart from among the fleet now, and pick it up early this month when the new carts arrive.

Call the office: 251.626.0788



Golf Pro's Corner

By Todd Bailey



April is a FANTASTIC month for golf! The Masters Tournament is almost here. The spring flowers have started to bloom, the temperatures and abundance of sunshine is a perfect recipe to get outdoors and take advantage of the many offerings the Golf Club has to offer.

We had a great turnout at the MGA Irish 3 ball event for St. Patrick's Day that was held on Saturday the 14th of March. It is an interesting format with 3 man teams with the low ball counting on the par 5 holes, 2 balls on the par 4 holes, and all 3 balls counting on the par 3 holes. A flight winners were the team of JR Allstun, Blaine Mitchell, and Maxie Cooper, while Team George were the B flight champs with Mike George, Shaun Carroll, and Rob Pote outpacing the field. Thank you all for your participation, and remember Our MGA event for April will be a one person event whose score will be paired on Masters Saturday with a player from that tournament drawn at random with his score from Augusta on April 11. Tee times will begin around 8 am on that Saturday, due to a return of the Hackers Tour on Masters Weekend.

March also played host for the Ladies Team play event, where the Lake Forest team won big in their match, along with the Ladies interclub event on March 19. Sharon St. Laurent's squad won in a scorecard playoff with the Mindy Brunke team with a score of 70. Also, Lake Forest welcomed CHECKMAT Brazilian Jiu Jitsu on Saturday the 21st raising funds for a Jiu Jitsu tournament in Orlando for the kids. We had a blast hosting all the events and welcome any organization that wants to have an event at the golf course. Give us a call at 251.626.9324 for inquiries.

Remember: all our leagues play every month, throughout the year.

- Men's Golf Association
- Ladies Golf Association
- Senior Couples League

Please keep in mind, for the safety of all who enjoy Lake Forest Golf Club, there should be no walking, jogging, or pet walking on the course during hours of operation (7:00am – 6:00pm).



Carl Kauffman putting at St. Patrick's Day event

Calendar of Events

APRIL 2026

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
			1. MGA Board Meeting 4 pm Burger Special Night 4 to 8 pm	2. Garden Club 10 am	3. Fish Fry Special	4. Easter Egg Hunt 10 - 12 pm
5. 	6.	7.	8. Burger Special Night 4 to 8 pm	9.	10.	11. POOLS OPEN
12.	13.	14.	15.  Burgers and Bingo 4 - 8:30pm	16. Women's Club 10 am Work Session 6 pm	17. Yard Sale	18. Yard Sale
19. Yard Sale	20.	21.	22. Burger Special Night 4 to 8 pm	23. Stated Meeting 6 pm	24.	25.
27.	28.	29.	30. Burger Special Night 4 to 8 pm			
			251-626-0788 www.lakeforestdaphne.com			

STAY INFORMED

Board of directors meets at the clubhouse,
1 Golf Terrace.

Work Session, April 16, 6 p.m.
Stated Meeting, April 23, 6 p.m.

**TO GO
ORDERS**



251-626-4520

www.LakeForestDaphne.com



**TO GO
ORDERS**

251-626-4520

www.LakeForestDaphne.com

ENTREES

Served with your choice of 1 side

Cheeseburger \$7.00

Juicy beef patty served on a toasted bun with lettuce, tomato, onion, and pickles
Add Bacon \$1.50

Double Cheeseburger \$9.50

2 juicy beef patties served on a toasted bun with lettuce, tomato, onion, and pickles
Add Bacon \$1.50

2 Hotdogs \$5.00

Classic hot dogs on a bun, topped with your choice of condiments

Grilled Chicken Sandwich \$8.00

Grilled chicken breast served on a toasted bun with lettuce, tomato, onion and pickles

Fried Chicken Sandwich \$8.00

Fried chicken breast served on a toasted bun with lettuce, tomato, onion and pickles

BLT Sandwich \$6.00

Juicy tomatoes, lettuce and bacon served on sandwich bread

Ham and Cheese Sandwich \$6.00

Sliced ham and melted cheese served on sandwich bread

Grilled Cheese Sandwich \$5.00

A comforting classic - melted cheese between two slices of grilled bread

Chicken Tenders \$7.00

Crispy chicken tenders served with your choice of ranch, BBQ, or honey mustard

Breakfast

Sausage Biscuit \$2.00

Breakfast Sandwich \$6.00

Sides

French Fries \$3.00

Sweet Potato Fries \$3.00

Onion Rings \$4.00

*Consuming raw or undercooked meats or seafood may pose an increased risk of foodborne illness.

1 Golf Terrace, Daphne AL, 36526

DAPHNE SOLID WASTE Holiday Schedule

HOLIDAY

New Years Day 2026
Martin Luther King, Jr Day
Memorial Day
Juneteenth
Independence Day
Labor Day
Veterans Day
Thanksgiving Day
Day After Thanksgiving
Christmas Eve
Christmas Day
New Years Day 2027

NO PICK UP

Thursday, January 1
Monday, January 19
Monday, May 25
Friday, June 19
Friday, July 3
Monday, September 7
Wednesday, November 11
Thursday, November 26
Friday, November 27
Thursday, December 24
Friday, December 25
Friday, January 1

ALTERNATE DAY

Wednesday, December 31
Wednesday, January 21
Wednesday, May 27
Wednesday, June 17
Wednesday, July 1
Wednesday, September 9
Thursday, November 12
Wednesday, November 25
Wednesday, November 25
Wednesday, December 23
Wednesday, December 23
Wednesday, December 30

There will be NO alternate days for Trash/Yard Debris.

Daphne Public Works
251-620-2100
www.daphneal.com

