

Alafia Cove

The best of both worlds.

Community Effort

Please help us keep our community beautiful by maintaining your property—mowing, edging, weeding, and picking up trash. Keep patios neat and orderly, and ensure trees are trimmed, lawns are mowed, and landscaping is well-kept to enhance the appeal of Alafia Cove.

PLEASE PICK UP AFTER PETS

Please be sure you are picking up after your pets.

Everyone's cooperation is required to keep our grounds clean of pet waste. Hillsborough County has a Leash Law, be sure your pet is registered with Hillsborough County. Thank you for your cooperation!

DO NOT FEED ALLIGATORS

Florida law prohibits the feeding of alligators. Feeding alligators is punishable by up to a \$500.00 fine and 60 days in jail! Florida statute 372.667 states,

"No person shall intentionally feed, or entice with feed, any wild American alligator (*Alligator mississippiensis*) or American crocodile (*Crocodylus acutus*)."

Alligator Nuisance Hotline

If an alligator is spotted, contact the Alligator Nuisance Hotline at 866-392-4286. Please note that the Alligator Nuisance Office must assign a trapper and issue a trapping permit number before any removal can occur. The process may take some time, so please exercise caution near the water's edge.



APRIL
MAY
JUNE



• App Assistance •

If you have not already activated your owner's portal through AppFolio, and need help accessing it please send the management an email.

In AppFolio you can submit payments, update your contact information, upload a picture, and report any repairs. Our Community Website & Portal: www.AlafiaCovehoa.com

• AppFolio ACCESS Links •

Tenants & Homeowners
powellenterprises.appfolio.com/connect

Units Managed by Management Companies or Realtors:
jpowellenterprises.appfolio.com/portal

• Office Information

Tel: (813) 843-8311
Fax: (813)-409-2086
info@jpowellenterprises.com
PowellRealty.com

208 Lake Parsons Green
Brandon FL, 33511

By Appointment
Mon to Thurs: 10am – 5pm

Mailing address for payments

Alafia Cove HOA, c/o Powell Realty,
PO Box 2581 Brandon, FL 33509.
Please make the check payable to
Alafia Cove HOA.

Stay Sun-Safe in Florida!

1. Florida's sunshine is beautiful but can be harmful without proper precautions.
2. Protect your skin by:
3. Using broad-spectrum sunscreen (SPF 30+).
4. Wearing hats, sunglasses, and protective clothing.
5. Seeking shade during peak sun hours.
6. Signs of Excessive Sun Exposure:
7. Sunburn: Redness and pain that may take days to heal.
8. Wrinkles: Premature aging from prolonged UV exposure.
9. Basal Cell Carcinoma: Waxy bumps or scaly patches.
10. Melanoma: The most serious skin cancer—see a doctor if a mole changes shape, size, or color, or if it itches, oozes, or bleeds



Summer Tips for Residents

Change the Air Filters

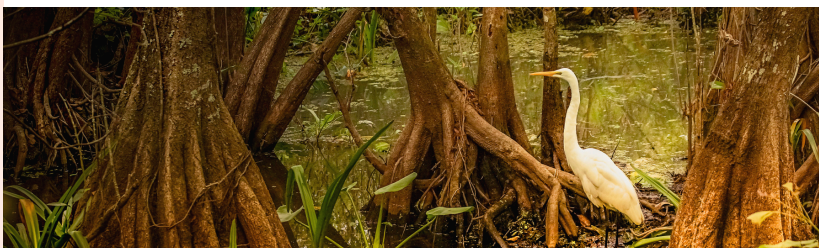
- **Seal Windows and Doors:** Check for drafts and seal any gaps around windows and doors to keep the cool air in and hot air out
- **Clean the Outdoor Unit:** If you have an outdoor AC unit, ensure that it is clear of debris, such as leaves or grass, to help it work efficiently.



Eureka Springs Conservation Park

The Eureka Springs Conservation Park was first established in 1938 as a botanical garden of rare and unusual tropical plants.

Location: 6400 Eureka Springs Rd, Tampa, FL 33610



Cucumber Mint Cooler

Ingredients

- 1 cucumber (sliced)
- 10-12 fresh mint leaves
- 1 tablespoon honey & lime juice
- 1 cup sparkling water

Instructions

- Blend cucumber, mint leaves, honey and lime juice. Blend until smooth.
- Strain the mixture to remove the pulp (optional).
- Fill a glass with ice cubes and pour the cucumber-mint mix over the ice.
- Top with sparkling water and garnish with additional mint leaves or cucumber slices.



Chilled Gazpacho (Spanish Cold Soup)

Ingredients

- 4 ripe tomatoes (diced)
- 1 cucumber (peeled and diced)
- 1 bell pepper (diced)
- 1/2 red onion (diced)
- 2 cloves garlic (minced)
- 1 tablespoon red wine vinegar
- 2 tablespoons olive oil
- 1 teaspoon smoked paprika
- Salt and pepper to taste
- Fresh basil or parsley



Instructions

1. In a blender or food processor, combine tomatoes, cucumber, bell pepper, onion, garlic, red wine vinegar, olive oil, and smoked paprika.
2. Blend until smooth, adding water if needed to reach your preferred consistency.
3. Season with salt and pepper to taste, then refrigerate for at least 1 hour to chill.
4. Serve in bowls, garnished with fresh basil or parsley.

Upcoming Family-Friendly Events

Country Thunder Florida

Dates: May 2–4, 2025

Location: Tampa

Details: A country music festival featuring performances by top artists, food vendors, and interactive experiences.

Watermelon Weekend

Date: June, 10 a.m.-6 p.m. Saturday-Sunday

Location: Keel Farms, 5202 Thonotosassa Road, Plant City. 813-752-9100

Details: Bring your bathing suit and cool down at this pet-friendly festival with a watermelon U-pick, watermelon activities, crafts, food vendors and inflatable water slides for all ages.

NON EMERGENCY PHONE NUMBERS

Non-Emergency Line HCSO
(813) 247-8000

Non-Emergency Fire & Ambulance
(813) 272-6600

Poison Control Center
(813) 844-4444

Suicide & Crisis Center
221

Narcotics Tip Line
(813) 318-5441



Important Dates

Good Friday: April 18, 2025

Easter Sunday: April 20, 2025

Mother's Day: May 12, 2025

