Manager’s Message
by Robert DePaolis, AMS, Director of Operations

Now that school is over for the year, Wild Acres Lakes summer season is in full swing. Both outdoor pools are open full time for the season (Pool 1 is closed on Tuesdays). Betty’s Hot Dogs are now operating the concession stands at both pools. Ice Cream will be available for purchase at North Lake Beach on Fridays, Saturdays and Sundays. Please be courteous to the Badge Checkers and Lifeguards.

We will hold a community cleanup on Sunday, July 24th, 2016 at 9:00am. Meet in front of the Administration office. We will be cleaning up the roadsides on Wild Acres Drive, Forest Drive and Spring Drive. Gloves, bags and safety vests will be provided. Please sign up in the Administration office no later than July 20th.

Please wait until you get home to deposit your trash in the garbage. Litter from cars is a problem. Fast food containers, beer cans and bottles, cigarette packages, soda and water bottles and other food related wrappers are some of the most common things found on the side of the roadway. Please keep Wild Acres beautiful!

Congratulations!
2016/17 Board of Directors Election Winners

<table>
<thead>
<tr>
<th>Name</th>
<th>Votes</th>
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<tbody>
<tr>
<td>Joseph Jala</td>
<td>224</td>
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<tr>
<td>Elaine Fulgieri</td>
<td>221</td>
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<tr>
<td>Debra Sibirtzeff</td>
<td>191</td>
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<tr>
<td>James Paddock</td>
<td>165</td>
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Once again this year the Beautification Committee hosted a beautiful and moving Memorial Day ceremony. The Annual Picnic followed. A story and more photos are on page 9.
Thank You for your Vote!

I would like to thank each of you who voted for me in our last election. I will continue to work hard and do what I feel is in the best interest of our community.

Sincerely,
Joseph Jala
Community Celebrations

Happy Birthday!

May 1    Lee Spencer
May 4    Troy Stoughton
May 8    Robert Dufour
May 13   Joyce Snadecky
May 15   Ashley Luna
May 16   Jimmy Marsilia
May 17   Ann Sarchapone
May 22   Devin Cielinski
May 23   Chelsea Opalka
May 30   Tina Myers
June 1   Jeanna Mascia
June 4   Jeff Dorner
June 6   Taylor Tracy
June 15  Lucas Pauley
June 17  Allyson Dorner
June 19  Susan Heerey
June 20  Linny Luna
June 20  Taylor Miller
June 20  Katie Sladicka
June 21  Vincent Evers
June 23  Fernando Suarez
June 26  Cindy Luna
July 4   Pam Gregory
July 7   Susan Jazcko
July 8   Caitlyn Trabuco
July 8   Susan Ridyard
July 10  Carl Will
July 12  Jamie Montague
July 17  Jessica Dorner
July 19  Erin Cielinski
July 20  Treavor Luna
July 20  Kathy Oswald
July 22  John Opalka
July 28  Felix Rey
July 27  Vanessa Evers
July 30  Jeff Nemeth
August 1 Joseph Jala
August 1 Dylan-Eamonn Tracy
August 2 Alison Fortino
August 2 Joan Carillo
August 6 Jeremy Jazcko
August 7 Bob Cassimore
August 8 Joseph Luna III
August 15 David Cielinski
August 17 Melissa Opalka
August 20 Samantha Dorner
August 25 Joan Farkas

Happy Anniversary!

May 5    Kelly & Rich Rivera
May 16   John & Dot Sladicka
May 24   Joe & Bernice Jala (47 years)
June 5   Joe Jr. & Cindy Luna
July 12  Marguerite & Jeff Nemeth
July 17  Joe & Linny Luna
August 1 Maureen & Fernando Suarez

We apologize. Due to a technical error, May/June birthdays and anniversaries were left out of our last issue.

Send your birthdays and anniversaries to: jill@wildacreslakes.org

Rules for Renting a Home in Wild Acres

House Rentals within WA Community must be registered at the Administration Office. A registration form must be filled out and presented to the Office prior to renting.

Properties currently being rented are subject to this policy and must have the necessary registration form filled out and filed with the Administration Office. Failure to comply with this can result in fines.

Tenants shall be considered guests and must use Guest Badges that are obtained from Owner of the property. Owners must be in “good standing” in order to receive badges. Renters are not permitted to use any badges but the Guest Badges supplied by owner of said property.

The owner and tenant are jointly liable for damages to Association property. All must abide by the Community’s Rules and Regulations, By-laws and Covenants.

Owners are responsible to pay a Renter’s Bond of $500 for Security. This sum is kept in escrow and will not draw interest. Any fine or assessment imposed on renter will be paid out of this bond. The bond must be replenished within ten (10) days. Owners are required to pay an additional $365 in dues each year for administrative fees and processing.

Note: A complete copy of the Rental Policy may be obtained at the Administration Office.

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www.BHGwilkins.com
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**WILD ACRES LAKES P.O.A.**

**Balance Sheet as of 4/30/2016**

**ASSETS**

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**LIABILITIES & EQUITY**

**CURRENT LIABILITIES**

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**WILD ACRES LAKES P.O.A.**

**Balance Sheet as of 5/31/2016**

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**TOTAL LIABILITIES & EQUITY**

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info@bwentic.com

**Jeff Hiller**

PA#006191
Recreation Report

As you know, the summer season is right around the corner. Lifeguards and Badge Checkers have received their uniforms and are ready to assume their positions. We have worked along with the Maintenance Department to ensure that everything is ready for the pools to open. New umbrellas, new pool lounge chairs, new lifeguard equipment and all first aid supplies have been purchased.

Just to be clear, entering the pools and beach requires a current 2016/2017 WALPOA badge. One badge per person is required to enter and photos or badges will not be accepted. No member or tenant can use a badge that belongs to another member.

This season, we will be selling ice cream at North Lake on Fridays, Saturdays and Sundays.

We held our annual Memorial Day Ceremony/Picnic on Saturday, May 28. The weather was beautiful and everyone had plenty to eat. Thank you to Bernice Jala for doing such a wonderful job organizing the ceremony and the speakers. We would also like to thank Felix Rey for organizing the Annual Classic Car Show; there were many beautiful classic cars to see and everyone enjoyed the display.

A very special thank you goes out to our chefs Anthony and Joy Reichelt and their son. Thank you as well to our first time chef Clarissa Rivas. This Memorial Day Event was a huge success due to all of our WALPOA staff and volunteers. Thank you for this day; it was truly enjoyable!

There are a lot of exciting events planned this summer by our Recreation Department. Please check the calendar, Wild Acres World, WALPOA Facebook page as well as our website, www.wildacreslakes.org. We hope to see everyone having a great time at these events. Join the fun, get to know your neighbors and everyone have a safe and happy summer!

The Recreation Department has been working hard to make this summer a fun-filled time in our community. Further information and times can be obtained from the Administration Office. The following are some of what’s happening:

July 3 .............. Concert and Fireworks at Fawn Lake
July 20 .............. Adult Potluck Nite at Pool 1
July 24 .............. Sip ‘n’ Paint at Clubhouse
July 30 .............. Family Luau with Deejay at Pool 2
August 6 .............. Concert at Memorial Park
August 13 ............ Community Yard Sale
August 20 ............ International Nite at Clubhouse
August 27 ............ Dog Show at Memorial Park
August 27 ............ Year-end Party at Pool 2

Ongoing Events:

Movie Nights - Every Thursday night at Pool 2
Ice Cream Socials - Every Tuesday at Pool 2
Wild Acres World    July/August 2016

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FP, Sauna, Family Rm
$144,000

Affordable 3BR Lakefront
Florida Room, Sauna
$159,000

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Lower Level Family Room
$169,000

Oversized Lot, Fireplace
Family Rm, Sauna
$169,900

Brick Ranch on 1.2 Acres
Family Rm, 10 Person Sauna
$215,000

Private Dock, Fireplace
Walk-Out Lower Level
$399,000

We Must Never Forget...

2016 marks the 15th Anniversary of that tragic day. We will be holding our Annual Ceremony in loving memory of all those whose lives were changed forever by the tragic events of September 11, 2001.

The ceremony will be held at 1:00pm Sunday, September 11, in the park by the 911 Monument.

In the event of rain, it will be moved to the clubhouse.

Antique & Classic Car Show

1st Place 1974 Red Corvette Al Sapurito
2nd Place 1961 Mack B2 Rick Gavoille
3rd Place 1970 Dodge Dart Swinger Paul Gavoille

We will also have cutest trick. Your dog can enter this category even if he did not win in his or her category.

All friendly dogs are welcome and all dogs must be leashed. Please bring water for your best friend (your dog that is). Bring chairs for your comfort as well.

You do not have to sign up in advance; just bring your dog the day of the event. In case of rain this event will be held on Sunday August 28 at 1:00pm.

Please direct any questions to Bernice Jala at 828-6686.
Memorial Day Ceremony
by Bernice Jala

We had a beautiful morning and a great turnout for our annual Memorial Day Ceremony. Every year I strive to make this day special for all who have served and those who are now serving to keep us safe and free.

I wish to thank all those who helped me to make this very special tribute memorable.

I want to thank John Wassmer for not only donating his time as DJ for the whole day, but helping me with ideas and suggestions as well.

We were fortunate to have great guest speakers who spoke with heartwarming words and prayers: Marian Privatt, Alina Hans, Ed Banz, Roy Hall and Sheriff Phil Bueki. Father Paul Knauer led us in our opening and closing prayers.

A huge “thank you” to Commander Gregory Protsko from the Veterans of Foreign Wars from Mountain Laurel Post 8612 for speaking and doing the traditional raising and lowering of our flag and the presentation of the wreath. Brian Krause played taps for us during this special time.

At the end of the ceremony we always invite our veterans to come up front to honor and thank them for all they have done by asking John to play the song “God Bless the USA” (proud to be an American).
Mother’s Day Breakfast
Saturday, May 7, 2016

LEFT: Mother’s Day Breakfast is Served!
ABOVE: Raffle Winners - Rebecca and Andrew
TOP RIGHT: Sophia
RIGHT: Diamond Candle Winner - Debra Sibirtzeff

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AND YOUR YARD FROM • FLEAS • TICKS
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Fleas • Rodents • Bed Bugs • Spiders • And Many More

Masters
Guardians of Health and Home
Recipe Corner

Summer has arrived! We thought that we’d offer you some great side dishes to go with your family barbeque or summer get together, plus a great dessert that would please any dessert lover.

Recipes offered by Bernice Jala.

Carrot Raisin Salad
3 shredded carrots
½ cups raisins
1/3 to ½ cup mayonnaise
1 tablespoon lemon juice
1 tablespoon brown sugar
dash of salt
Optional: 1 cup chopped apple, or drained crushed pineapple, or ½ cup chopped celery
  - Soak the raisins in a bowl of warm tap water. This plumps them so they taste better in the salad. After soaking for a few minutes squeeze them dry with your hand.
  - In a medium sized bowl combine the shredded carrots, raisins, mayonnaise, lemon juice sugar and salt. Add one or more of the optional ingredients at this time. Mix and chill until serving time.

Cucumber Salad
2 cucumbers
1 teaspoon salt
1 teaspoon vinegar
½ cup mayonnaise
½ cup sour cream
1 tablespoon fresh dill
  - Peel and slice cucumbers and place in a glass bowl. Sprinkle with the salt and vinegar. Cover and let them stand for ½ hour. Pour off the excess liquid. Add the mayonnaise, sour cream, and dill and mix well.
  - Cover and refrigerate until serving time.

Watermelon Salad with Mint Leaves
1 watermelon
1 Vidalia or other sweet onion – sliced or chopped
½ cup white balsamic or red wine vinegar
Salt & pepper to taste
½ cup extra light olive oil
2 TBLS. chopped mint
4 oz. feta cheese crumbled
6 whole mint sprigs for garnish
  - Cut watermelon into bite size pieces, removing and discarding the seeds, and set aside. Slice or chop onions.
  - In a small bowl, combine the vinegar, salt, pepper, and whisk until salt is dissolved. Slowly whisk in the olive oil, a few drops at a time. Add in the chopped mint.
  - In a large bowl, combine the melon, onion and feta. Pour the dressing over the melon mixture and toss gently until everything is coated and evenly mixed and garnish with mint sprigs.

The following two sides add a bit of the tropics to your day:

Tropical Chicken Salad
5 cups cooked chicken, cut into chunks
2 tablespoons salad oil
2 tablespoons orange juice
1 teaspoon salt
3 cups cooked rice
1 ½ cup green grapes
  - Combine chicken, salad oil, orange juice, vinegar and salt. Let stand while preparing remaining salad ingredients. Or you can refrigerate the mixture overnight.
  - Gently toss together all ingredients.

Pineapple Salsa
½ medium pineapple, peeled, cored, cut into ½ inch dice, reserve juice
1 small red pepper, cut into ½ inch dice
3 medium green onions diced
1 ½ inch piece fresh ginger peeled and minced
1 tablespoon fresh lime juice
1/8 teaspoon salt
  - Mix all ingredients including reserved pineapple juice in medium bowl. Cover and let stand at least 1 hour at room temperature. Can be prepared ahead and refrigerated. Bring to room temperature before serving.

Our dessert is a very festive Captain Morgan Spiced Rum Cake
1 package yellow cake mix
1 package vanilla instant pudding
3/4 cup fresh orange juice from carton (or from about 5 oranges)
8 tablespoons butter melted
¼ cup Captain Morgan Spiced Rum
4 large eggs
1 Tbls. grated orange zest
Ingredients for the Rum Glaze:
4 tablespoons butter
½ cup sugar
¼ cup orange juice
Directions:
  - Preheat oven to 350. Lightly mist a 12 inch Bundt pan with vegetable oil spray then dust with flour. Shake out excess flour.
  - Place cake mix, pudding mix, orange juice, melted butter, rum, eggs, and orange zest in a mixing bowl. Blend with an electric mixer on low speed for one minute. Stop and scrape the sides of the bowl with a rubber spatula. Increase the mixer speed to medium and beat for 2 minutes more, scraping the sides down if needed. The batter should look thick and smooth.
  - Pour the batter into the prepared pan, smoothing it out with a rubber spatula. Place the pan in the oven.
  - Bake cake until it springs back when lightly pressed with finger and starts to pull away from the sides of the pan, 45 to 50 minutes. Remove the pan from the oven and place it on a wire rack to cool 20 minutes. Run a long, sharp knife around the edge of the cake and invert it on a serving platter to cool.
  - Bring to room temperature before serving.

For the Glaze:
  - Place butter, sugar, rum, and orange juice in medium saucepan over medium heat. Bring to a boil, stirring constantly until thickened. Let stand while preparing remaining sauce ingredients. Or you can refrigerate the mixture overnight.
  - Gently toss together all ingredients.

Want to know what to do with all that left over spiced rum? Well here is a tasty cocktail.

Spiceberry Cocktail
1 1/4 oz. Spiced Rum
3 oz. Strawberries
1 oz. Coconut Cream
  - Blend all ingredients in a blender with a scoop of crushed ice.

If any of our members have a special recipe they would like to place in Recipe Corner, please feel free to call Bernice at 828-6686 or drop it off at the office.
WALPOA Open Board of Directors Meeting 10:00am - March 19, 2016

Attendance
Present: Felix Rey, Floyd Lee, Nancy Janiec, Joyce Snadecky, Elaine Fulgieri, Joe Jala, Bob Tracy, Pavel Syrov, Debra Sibirtzeff. Absent: Vladimir Petrushin, Marguerite Nemeth.

1 – Motion to Accept 2/20/16 Open Minutes
Floyd Lee/Joyce Snadecky 2nd
Yes Votes: Joe Jala, Floyd Lee, Joyce Snadecky, Elaine Fulgieri, Nancy Janiec, Pavel Syrov, Debra Sibirtzeff
Abstain: Bob Tracy
Motion Passes

2 – Motion to Accept Treasurers Report
Floyd Lee/Joyce Snadecky 2nd
Yes Votes: Pavel Syrov, Joe Jala, Bob Tracy, Floyd Lee, Nancy Janiec, Joyce Snadecky, Elaine Fulgieri, Debra Sibirtzeff
Motion Passes

3 – Motion to Accept Write Off Blk 1202/18/12
Floyd Lee/Joe Jala 2nd
Yes Votes: Pavel Syrov, Joe Jala, Bob Tracy, Floyd Lee, Nancy Janiec, Joyce Snadecky, Elaine Fulgieri, Debra Sibirtzeff
Motion Passes

4 – Motion to Write Off Blk 801/37/01
Floyd Lee/Nancy Janiec 2nd
Yes Votes: Pavel Syrov, Joe Jala, Bob Tracy, Floyd Lee, Nancy Janiec, Joyce Snadecky, Elaine Fulgieri, Debra Sibirtzeff
Motion Passes

5 – Motion to Adjourn Open Meeting
Floyd Lee/Joe Jala 2nd
Motion Passes Unanimously

WALPOA Open Board of Directors Meeting 10:00am - April 16 2016

Attendance

1 – Motion to Remove Vladimir Petrushin from Board Seat Due to Absences
Floyd Lee/Joyce Snadecky 2nd
Yes Votes: Marguerite Nemeth, Nancy Janiec, Joyce Snadecky, Debra Sibirtzeff, Floyd Lee, Bob Tracy, Joe Jala, Pavel Syrov.
Motion Passes

2 – Motion to Accept Treasurers Report
Debra Sibirtzeff/Joyce Snadecky 2nd
Yes Votes: Marguerite Nemeth, Nancy Janiec, Joyce Snadecky, Debra Sibirtzeff, Floyd Lee, Bob Tracy, Joe Jala, Pavel Syrov.
Motion Passes

3 – Motion to Accept All Four Candidate Resumes for Open Board Seats
Nancy Janiec/Floyd Lee 2nd
Yes Votes: Marguerite Nemeth, Nancy Janiec, Joyce Snadecky, Debra Sibirtzeff, Floyd Lee, Bob Tracy, Joe Jala, Pavel Syrov.
Motion Passes

Marguerite Nemeth Leaves Meeting At 10:30 A.M.

4 – Motion to Write Off Blk 1501/6/1 in the Amount of $9,806.64
Floyd Lee/Nancy Janiec 2nd
Yes Votes: Nancy Janiec, Joyce Snadecky, Debra Sibirtzeff, Floyd Lee, Bob Tracy, Joe Jala, Pavel Syrov.
Motion Passes

5 – Motion to Deed Back Blk 107/12/2
Floyd Lee/Joyce Snadecky 2nd
Yes Votes: Nancy Janiec, Joyce Snadecky, Debra Sibirtzeff, Floyd Lee, Bob Tracy, Joe Jala, Pavel Syrov.
Motion Passes

6 – Motion to Deed Back Blk 1904/14/19
Floyd Lee/Nancy Janiec 2nd
Yes Votes: Nancy Janiec, Joyce Snadecky, Debra Sibirtzeff, Floyd Lee, Bob Tracy, Joe Jala, Pavel Syrov.
Motion Passes

7 – Motion to Set Price of WALPOA Owned Lots at, Lakefront $1500, Lakeview $1000, Adjacent Lot $500
Nancy Janiec/Floyd Lee 2nd
Yes Votes: Nancy Janiec, Joyce Snadecky, Debra Sibirtzeff, Floyd Lee, Bob Tracy, Joe Jala, Pavel Syrov.
Motion Fails

8 – Motion to Set Price of WALPOA Owned Lots at, Lakefront $2000, Lakeview $1000, Adjacent Lot $500
Joyce Snadecky/Debra Sibirtzeff 2nd
Yes Votes: Nancy Janiec, Joyce Snadecky, Debra Sibirtzeff, Floyd Lee, Pavel Syrov.
No Votes: Bob Tracy, Joe Jala.
Motion Passes

9 – Motion to Donate $1000 to the Wild Acres Swim Team
Nancy Janiec/Joyce Snadecky 2nd
Yes Votes: Nancy Janiec, Joyce Snadecky, Debra Sibirtzeff, Floyd Lee, Bob Tracy, Joe Jala, Pavel Syrov.
Motion Passes

10 – Motion to Award Strand Pool Supply Pool Maintenance Contract for Pool 1 and Pool 2
Nancy Janiec/Joyce Snadecky 2nd
Yes Votes: Nancy Janiec, Joyce Snadecky, Debra Sibirtzeff, Floyd Lee, Bob Tracy, Joe Jala, Pavel Syrov.
Motion Passes

11 – Motion to Adjourn Open Meeting
Nancy Janiec/Joyce Snadecky 2nd
Motion Passes Unanimously
Bears in Wild Acres

by Barbara Bonney

Everyone in Wild Acres looks forward to spring – the arrival of the hummingbirds, the birth of the tiny, spotted fawns and yes, even the occasional bear sighting. It matters not how long you have lived in the Poconos, these are still thrilling sights and we are always on the alert for a special glimpse of the wild. Even if they’re visiting to raid the garbage, bear sightings can be exciting.

One night last month I was awoken by a barking dog – oops – it was my dog. I had forgotten to close the dog door and she had run out into the yard barking ferociously. I ran downstairs hoping to quiet her before she woke up the neighborhood. Being an early riser anyway, I then settled down on the sun porch and tried to keep her calm.

As daylight approached, I glanced outside to see a bear peeking out from behind a tree right outside my backyard fence. So that’s what all the commotion was about! Apparently she’d been there all night and I wondered if she was injured or ill.

As soon as the dog began barking again the bear stood up and giving us a look of contempt quickly scurried way up the tree settling on a large branch. Knowing it might not be a good idea to allow my dog into the backyard, I took her out front and began walking down the road.

Glancing at the treed bear, getting as close as I dared, I got a real surprise! High up in the tallest branches of the tree there were four tiny cubs! Well, that explained why Mama Bear had waited so patiently beneath the tree all night! She wasn’t injured, she was just being Mom!

All morning we sat and watched as Mama Bear would climb down to the ground and the little ones would slowly descend. But each time a truck passed by or a dog would bark they all scooted right back up the tree. All in all, the bear family hung around over 11 hours until mama and the cubs climbed down, by or a dog would bark they all scooted right back up the tree. All in all, the ground and the little ones would slowly descend. But each time a truck passed by or a dog would bark they all scooted right back up the tree. All in all, the ground and the little ones would slowly descend. But each time a truck passed by or a dog would bark they all scooted right back up the tree.

Two of the little cubs have been spotted several times this week throughout our community.

One Wild Acres resident, William Ferguson, a very talented photographer, was able to get some excellent photos of the adorable pair. You can see other examples of his work on a Facebook page he created: Wild Acres, 18328, Wildlife & Landscapes.

I doubt we will ever have another opportunity to enjoy such a personal wildlife show but it certainly did create some ‘beary’ nice memories!

Water Safety Tips for our Kids

Pools, lakes, ponds, and beaches mean summer fun and cool relief from hot weather. But water also can be dangerous for kids if parents don’t take the proper precautions. Nearly 1,000 kids die each year by drowning. And most drownings happen in swimming pools. It is the second leading cause of accidental death for people between the ages of 5 and 24.

The good news is there are many ways to keep your kids safe in the water — and make sure that they take the right precautions when they’re on their own.

Keeping Kids Safe

Kids need constant supervision around water — whether the water is in a bathtub, a wading pool, an ornamental fish pond, a swimming pool, a spa, the beach, or a lake.

Young children are especially at risk — they can drown in less than 2 inches (6 centimeters) of water. That means drowning can happen where you’d least expect it — the sink, the toilet bowl, fountains, buckets, inflatable pools, or small bodies of standing water around your home, such as ditches filled with rainwater.

Always watch children closely when they’re in or near any water.

If you’re not a swimmer yourself, it’s a good idea to take lessons and learn how to swim. And kids over 4 years old should learn, too (check the local recreation center for classes taught by qualified instructors). Kids who are younger (but older than age 1) also might benefit from swimming lessons, but check with your doctor first.

Don’t assume that a child who knows how to swim isn’t at risk for drowning. All kids need to be supervised in the water, no matter what their swimming skills. And infants, toddlers, and weak swimmers should have an adult swimmer within arm’s reach to provide “touch supervision.”

Invest in proper-fitting, Coast Guard-approved flotation devices (life vests) and have kids wear them whenever near water. Check the weight and size recommendations on the label, then have your child try it on to make sure it fits snugly. For kids younger than 5 years old, choose a vest with a strap between the legs and head support — the collar will keep the child’s head up and face out of the water. Inflatable vests and arm devices such as water wings are not effective protection against drowning.

Don’t forget the sunscreen and reapply often, especially if the kids are getting wet. UV sunglasses, hats, and protective clothing also provide sun protection.

Kids should drink plenty of fluids, particularly water, to prevent dehydration. It’s easy to get dehydrated in the sun, especially when kids are active and sweating. Dizziness, feeling lightheaded, or nausea are just some of the signs of dehydration and overheating.

Water temperature is important. Enter the water slowly and make sure it feels comfortable for you and your kids. A temperature below 70°F (20°C) is cold to most swimmers. Recommended water temperatures vary depending on the activity and a swimmer’s age, as well as for pregnant women. But in general, 82°-86°F (28°-30°C) is comfortable for children (babies are more comfortable when the water is on the warmer side of this temperature range).

Body temperature drops more quickly in water than on land, and it doesn’t take long for hypothermia (when the body loses heat faster than it can produce it) to set in. If a child is shivering or has muscle cramps, get him or her out of the water immediately.

Information obtained from www.kidshealth.org
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In WILD ACRES
Sold for the Perrys

Sold
In WILD ACRES
Sold for the Handels

Sold
In WILD ACRES
Sold for Falance & Gonzales

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