

Moore: Take time to visit terminal Growth destroying our lifestyle

Continued from page 2A

*If more solar panels were installed, the glare could negatively impact a pilot's line of sight.
 *The Tampa airport is half the size of the Orlando airport.
 *They learned that arrivals should be located on the top floor and departures on the bottom.
 *The airport property is 12,000 total acres. This is bigger than most of the country's other airports combined!
 *The airport used to be in the Central Florida wilds, and now it is quite urbanized.
 *All the floors are made of upgraded terrazzo.
 *Surveys have mentioned the need for more restrooms, so their location is

always close by.
 *They are planning for future use of unmanned or autonomous vehicles, inside and out.
 The new terminal will open in September. The main domestic carrier will be JetBlue. I guess I will endeavor to book on Jet-Blue my first time flying, in order to experience the new terminal. The roads are currently completed and if you go to my Facebook page, you can see a few pictures I took while visiting the new terminal.
 Most of you are aware that I am a fan of artwork in public places. I'm still hoping to get a few more areas painted with murals (Paradise Heights, Zellwood, and one more in Lockhart). If you get a chance this summer to take the Sun-

Rail either to Sanford or Kissimmee, you will note the use of art in revitalizing their downtowns. It is a good tactic for spurring improvement.
 Airport officials also attempted to prioritize art in its many forms throughout the complex. Interesting designs in the terrazzo floors, tile art at the entrance to restrooms, and my favorite at the baggage claim, a large floor mural of the springs with built-in palm and cypress trees. It is truly spectacular.
 The new airport is so lovely and interesting, it might be deserving of an afternoon tour even if you are not flying.
 Just remember, it doesn't fully open until fall, and bring your walking shoes.

Editor:

For the love of money is the root of all evil, and that is more apparent here in the city of Apopka than in a lot of other places. The city of Apopka is not even considering leaving anything green anywhere, just build, build, build. You built a beautiful wild-life drive and then utterly destroyed everything around it. What a shame to mess it up that badly.
 Nothing seems to be important at all around here, just clear the land, slaughter the animals, burn the baby animals in the trees alive, and bury all the gopher tortoises which take up to a year to slowly suffocate.
 I am ashamed of this city and what it has accomplished in the last 20 years,

but especially the last few years because it is much worse, and nothing matters except what the developers want, and they know the right pockets to line with money.
 I even hear the transplants griping about all the building and destruction here, and that's pretty sad when even the transplants that came here to get away from what they were living in are complaining about what is going on in the Apopka area.
 Then to make matters worse they clear 500 acres by the airport and leave us with no natural barrier if a tornado/water spout comes across Lake Apopka. We are left with nothing to break it up or possibly slow it down before hitting us directly.
 One of the problems

we have is that people are living on top of more people and everyone is getting pushed to their limits. They need a place to go to unwind and enjoy nature, not a park that they have to pay to get into, but just a nice space to kick back and enjoy what God put here for us to enjoy that we are destroying as fast as it can be done.
 I think all the building should be stopped and a good look at what areas should be saved so that people have a quiet place to go and maybe lay in the grass and watch the clouds go by or fish in a little pond somewhere.
 It is a shame that everything has to be destroyed for the love of money.
Mindy Jo McCormack
Apopka

PUBLIC HEARING NOTICE SMALL-SCALE FUTURE LAND USE AMENDMENT CITY OF APOPKA

NOTICE is hereby given pursuant to Secs. 163.3184 and 166.041(3)(c), Florida Statutes and the Apopka Code of Ordinance, Part III, Land Development Code, Article II, Section 2.4.7.B, that **Toll Brothers, Inc.**, has made an application to the City of Apopka Planning Commission and the City Council for a **CHANGE IN THE FUTURE LAND USE DESIGNATION FROM "COUNTY" RURAL TO "CITY" MIXED-USE FOR 9.53 +/- ACRES.** This application relates to the following described property located on the north side of the intersection of Kelly Park Road and Chandler Road

Parcel I.D: 07-20-28-0000-00-036
 Contains: 9.53 +/- Acres



(THIS MAP IS FOR REFERENCE PURPOSES ONLY AND IS NOT TO SCALE)

ORDINANCE No. 2926
AN ORDINANCE OF THE CITY OF APOPKA, FLORIDA, AMENDING THE FUTURE LAND USE ELEMENT OF THE APOPKA COMPREHENSIVE PLAN OF THE CITY OF APOPKA; CHANGING THE FUTURE LAND USE DESIGNATION FROM "COUNTY" RURAL TO "CITY" MIXED-USE FOR CERTAIN REAL PROPERTY GENERALLY LOCATED ON THE NORTH SIDE OF THE INTERSECTION OF KELLY PARK ROAD AND CHANDLER ROAD OWNED BY ROBERT T. AND ALANA J. HUTTER, COMPRISING 9.53 ACRES, MORE OR LESS, PROVIDING FOR SEVERABILITY; AND FOR AN EFFECTIVE DATE.

NOTICE is given that a public hearing for Ordinance No. 2926 will be held by the **City of Apopka City Council** at its regularly scheduled meeting in the City Council Chambers of the Apopka City Hall, 120 E. Main Street, Apopka, Florida on **Wednesday, June 15, 2022 beginning at 7:00 p.m.** or soon thereafter.

Affected parties and the public may appear at the above listed hearing to speak. The proposed Future Land Use Application can be inspected at the Apopka Community Development Department located at Apopka City Hall on weekdays between the hours of 8:00 a.m. and 4:30 p.m. City Hall address shown below. Please be advised that, under State law, if you decide to appeal a decision made with respect to this matter, you will need a record of the proceedings and may need to ensure that a verbatim record is made, which record includes the testimony and evidence upon which the appeal is to be based. In accordance with the Americans with Disabilities Act (ADA), persons with disabilities needing assistance to participate in any of these proceedings should contact the City Clerk's Office at 120 East Main Street, Apopka FL 32703, Telephone: 407-703-1704, no less than 48 hours prior to the proceeding.

June 3, 2022
 Publish: The Apopka Chief
 Apopka City Council
 Community Development Department
 171378

Byrd: Terrific foresight for safety

Continued from page 2A

emotion, sleepless nights, and research that I experienced, I decided I wanted to share what I could with parents and let you know that OCPS is committed, and has been for a long time, to keeping our children safe at school.
 It's important to know that after Sandy Hook, the board at the time decided to hire Safe Havens International to come to our district and look at our campuses and report on safety improvements that needed to be made.

This was not required by the state at the time. It was just what the board and district felt it needed to do.
 That report turned up many items that were recommended, and OCPS set up a plan to get it all done, and they did. This included things like establishing a district police force, a manned electronic security unit, perimeter fencing, single point of entry, Sally Port concept at all front offices, card readers at doors, enhanced school design guidelines, etc.
 Again, there are many more safety measures that are kept confidential for an

added layer of protection as required by law. All of our current prototypes for schools now include all these safety features.
 After all the improvements were made, in 2018 OCPS reengaged Safe Havens to come back and reassess the schools and make sure we had done everything we needed to do.
 At that point, they reported, "In our opinion, OCPS has aggressively, proactively, and professionally confronted the topic of school safety in a manner

See BYRD Page 6A

Hayden: Learn to solve problems

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phones, there is no threatening message telling them they must use the mobile phone, or else! I remember a time when the supper table (yes, we called it supper, dinner was at noon) was a place to find out about what was learned in school or what little girl had caught Jr.'s eye, or how this cute little boy said "Hi" to our daughter, and she blushed when she told it. It was a time of laughing over some joke that had been played on mom by dad. In other words, it was a time of learning a little more about each other, of drawing closer as a family, and most of all, learning how to engage in conversations that were meaningful and productive.

addressed, could turn into, at the best, an embarrassing situation, or at the worst, a tragedy with deadly consequences.
 It seems, when someone has a problem, rather than getting help for it, we encourage them to get out of the house as soon as possible and make their own way. We cheer for those who have physical disabilities, and yet make their own way, and we offer physical therapy, special equipment to further enhance their chance at leading normal lives, but when we have those with mental incapacities, we shy away as though their disability is contagious. Families oftentimes ostracize a family member who shows signs of mental strain or have developmental problems, and because they do not want the stigma of mental deficiencies, they ignore the warning signs.

of our daily lives, out of our schools, out of our conversations, and, finally, out of our national awareness.
 This nation was founded on Judeo-Christian principles, and I challenge you to find another world view that could have accepted the many different nationalities, creeds, religions, and lifestyles, and build a people so diverse and yet by one constitution, united to be Americans, called and bound together into the brotherhood of humanity by our Creator. Our children become "rolling stones" because the unity of being in his image is not taught anymore, and the "moss" that they would gain to keep them from a generic lifestyle is lost by the "rolling" away, and we are to blame. We have books on witchcraft, satanic teachings, but try to teach the love of GOD with the Bible, and you are an outcast, and a criminal.
 Galatians 6: 1: Brethren, if a man be overtaken in a fault, ye which are spiritual, restore such an one in the spirit of meekness; considering thyself, lest thou also be tempted. 2: Bear ye one another's burdens, and so fulfill the law of Christ. (KJV)

Unfortunately, we see an enormous amount of anti-societal behavior today exhibited by young adults who no one, it seems, had the time to notice that there was something missing in their psyche that would cause someone with any common sense at all to get involved with assisting them in any way possible. There are warning flags that are prominent in these peoples' lives that, if not

I believe another reason for the anger, hatred, and violent acts taking place is we have thrown the guidebook for daily, communal, prosperous living out the door. We ask the question, "Why does God allow these things?" In retrospect, it is plain to see that we have taken God out

ALL ABOUT APOPKA

The Apopka Chief

Established 1923
 (USPS 545-440)

The Apopka Chief is published every Friday and entered as Periodicals, postage paid at Apopka Post Office, under the Act of Congress of March 3, 1879. The Apopka Chief newspaper is published by Foliage Enterprises, Inc., every Friday at 400 North Park Avenue, Apopka, Fla., 32712-3417. An annual subscription is \$25 in Orange County and \$30 outside Orange County. Phone 407-886-2777. Postmaster: Send address changes to The Apopka Chief, P.O. Box 880, Apopka, Fla., 32704-0880.

The Apopka Chief is a consistent award-winning community weekly newspaper and a member of the Florida Press Association. The newspaper won the group's award as its best newspaper in 1982, 1987, and 1988, the only three-time winner. Letters to the editor are welcome, but must be signed and include a daytime telephone number, address, or email address for verification. Management reserves the right to edit letters.
 www.theapokkachief.com, news@theapokkachief.com



City of Apopka Telephone Numbers

City Hall.....	407-703-1700
Mayor's Office.....	407-703-1701
City Administrator.....	407-703-1649
City Clerk.....	407-703-1704
Community Devel.....	407-703-1712
Code Enforcement.....	407-703-1738
Finance Dept.....	407-703-1725
Fire (non-emerg.).....	407-703-1756
Parks and Rec. Dept.....	407-703-1741
Police Chief.....	407-703-1769
Police (non-emerg.).....	407-703-1771
Job Line.....	407-703-1743
Solid Waste Collect.....	407-703-1731
Street Maintenance.....	407-703-1731
Utility Billing.....	407-703-1727
Medical, fire emergency.....	911
The city of Apopka was chartered in 1882. It is located at 28°30 north latitude and is 150 feet above sea level. Its population is about 48,000 and its total area is more than 30 sq. mi. www.apopka.net	

Orange County Telephone Numbers

Animal Services.....	407-836-3111
Auto/Boat Tags.....	850-617-2000
Building Dept.....	407-836-8550
County Mayor.....	407-836-7370
County Commission.....	407-836-7350
County Attorney.....	407-836-7320
Clerk of the Court.....	407-836-2065
Elections Supervisor.....	407-836-2070
Fire/Rescue.....	407-836-3111
Solid Waste.....	407-836-6601
Garbage Collection.....	407-703-1731
Health Dept.....	407-836-2600
Hunting/Fishing Lic.....	888-347-4356
Parks and Rec. Dept.....	407-836-6200
Property Appraiser.....	407-836-5044
Sheriff Administrative.....	407-254-7000
Non-Emerg. Complaint.....	407-836-4357
Utilities.....	407-836-5515
All other departments.....	407-836-3111
Medical, fire emergency.....	911
www.orangecountyfl.net	

Other Area Numbers of Note

U.S. Senators	
Rick Scott (Rep.).....	202-224-5274
Marco Rubio (Rep.).....	407-254-2573
U.S. Representative	
Val Demings (Dist. 10).....	321-388-9808
State Representatives	
.....	352-742-6275
Kamia Brown (Dist. 45).....	850-717-5045
State Senators	
Randolph Bracy (Dist. 11).....	407-297-2045
Orange County Commissioner	
Christine Moore.....	407-836-7350
Orange County Public Schools	
Pupil assignment.....	407-317-3233
Bus routes.....	407-317-3800
Superintendent.....	407-317-3200
School Board.....	407-317-3200
Miscellaneous	
The Apopka Chief.....	407-886-2777
Museum of the Apopkans.....	407-703-1707
Chamber of Commerce.....	407-886-1441



At a busy day's end, Speedy Taco Supper sounds like a winner

I brought in a "new" cookbook, and we have three recipes we haven't seen before. This is from the 1996 Southern Living Living Annual Recipes.



For you busy cooks, here is Speedy Taco Supper. It will make a dozen tacos. This south-of-the-border feast is fast enough for week nights and easy enough for beginning cooks. If you're scratching your head wondering why you have to find ground chuck, which comes from front beef shoulders, you don't. I will use lean ground beef, which comes from the pieces after the beef is cut into roasts and steaks. This has fewer calories than chuck although it is a little pricier. And I usually have a ready supply in my freezer. I'm not buying many steaks these days!

Below this recipe is another for Taco Seasoning Blend. This was contributed by Patricia Lawler of Euless, Texas. Of course, you can take the easy way out and buy your taco seasoning ready-made like I do. I don't remember if it was sold back in 1996 when this recipe book was published.

Also, from the 1996 Southern Living's Annual Recipes, here is Jamaican Jerk Chicken. The seasonings are onion, green onion, garlic, brown sugar, jalapenos, fresh thyme, salt, pepper, allspice, cinnamon, and nutmeg, which you mix together and rub into the chicken or pork, and pan-fry or grill.

For the times you want to spoil yourself and everybody else around you, here is Butter-Pecan Ice Cream! Butter-pecan ice cream is my very favorite, and it might be yours, too! This ice cream recipe was contributed by Tammy Sewell of Fort Benning, Georgia, to the annual publication of Southern Living.

We can thank New Vision Community Church's Feeding the Flock for sharing Toni LaPierre's recipe for Ole Virginia Macaroni and Cheese. It is a little different from the traditional and looks wonderful.

Marinated Green Salad from Savannah Style, uses frozen artichoke hearts and green peas along with other ingredients. It doesn't resemble your "run-of-the-mill" salad.

We have a recipe for Corn Pudding from Progressive Farmer. This pudding is to be served as a side vegetable, not a dessert. There is just a tiny bit of sugar added simply to enhance the sweetness of the corn.

Boiled peanuts, Cajun-style, is contributed by Holland Farms of Mil-

ton. Boiled peanuts are enjoyed by millions of us here in the South. We just love 'em! But, for some of us from other areas of the nation, it may be an acquired taste. You owe it to yourself to try them. You might just decide you LOVE them as many of us already do.

SPEEDY TACO SUPPER Recipe from 1996 Southern Living Annual Recipes

- 1 pound ground chuck
 - 2 to 3 teaspoons Taco Seasoning Blend (see below)
 - 1/4 cup water
 - 12 taco shells
- Condiments: chopped onion and tomato, shredded lettuce and cheese

1) Brown ground chuck in a large skillet over medium heat, stirring until it crumbles; drain. Add Taco Seasoning Blend and 1/4 cup water, stirring well. 2) Cook over medium heat 3 to 5 minutes or until liquid evaporates. Spoon meat mixture into taco shells; top with condiments as desired. Yield: 1 dozen.

PATRICIA LAWLER'S TACO SEASONING BLEND Recipe from 1996 Southern Living All-Time Favorites

- 3 tablespoons chili powder
- 1 tablespoon salt
- 1 tablespoon garlic powder
- 1-1/2 tps ground black pepper
- 3/4 tsp ground red pepper

Combine all ingredients. Store mixture in an airtight container up to 1 month. Use with beef or chicken. Yield: 1/3 cup.

JAMAICAN JERK CHICKEN Recipe from 1996 Southern Living Annual Recipes

- 1/2 cup coarsely chopped onion
- 6 green onions, chopped
- 2 cloves garlic, coarsely chopped
- 1 to 2 jalapeno peppers, unseeded and coarsely chopped
- 2 tablespoons fresh thyme leaves
- 1 tablespoon light brown sugar
- 1 teaspoon salt
- 1 teaspoon freshly ground pepper
- 1 teaspoon ground allspice
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon ground nutmeg
- 6 skinned and boned chicken breast halves or boneless pork loin chops
- Vegetable cooking spray

1) Position knife blade in food processor bowl; add first 11 ingredients and process until blended. 2) Rub 1 tablespoon mixture onto each chicken breast. Cover and chill 1 hour. 3) Cook chicken in a nonstick skillet coated with cooking spray 5 to 7 minutes on each side; or cook, without grill lid, over me-

dium coals (300 to 350 degrees) 10 minutes on each side or until chicken is done. Yield: 6 servings.

TAMMY SEWELL'S BUTTER-PECAN ICE CREAM Recipe from 1996 Southern Living All-Time Favorites

- 1/4 cup butter or margarine
- 2 cups chopped pecans
- 7 cups milk, divided
- 1 (14-ounce) can sweetened condensed milk
- 2 cups sugar
- 6 large eggs, lightly beaten
- 1 (5.1-ounce) package vanilla instant pudding mix
- 1 teaspoon vanilla extract

1) Melt butter in a large heavy saucepan over medium-high heat; add pecans, and cook, stirring constantly, 3 minutes or until lightly browned. Drain and set aside. 2) Combine 1 cup milk and next 3 ingredients in saucepan; cook over medium heat, stirring constantly, 5 minutes or until mixture coats back of a spoon. Cool. Stir in remaining 6 cups milk, pudding mix, and vanilla; add pecans, stirring well. 3) Pour mixture into freezer container of a 5-quart hand turned or electric freezer. Freeze according to manufacturer's instructions. 4) Pack freezer with additional ice and rock salt; let stand 1 hour before serving. Yield: 1 gallon.

TONI LAPIERRE'S OLE VIRGINIA MACARONI AND CHEESE Recipe from Feeding the Flock, New Vision Community Church

- 1 16-ounce package macaroni
- 1/4 stick (2 tablespoons) butter
- 1 small can stewed tomatoes
- 1/4 cup green onions, sliced
- 1/2 small carton sour cream
- Salt to taste
- Pepper to taste
- 3/4 cup milk (preferably evaporated, mixed half and half with water)
- 1-1/2 pounds grated sharp cheddar cheese

Preheat oven to 350 degrees. Cook macaroni according to directions on package. Drain. Place butter in casserole dish and melt in oven; remove. Puree stewed tomatoes in blender. Stir tomatoes, onion, macaroni, sour cream, salt, pepper, melted butter, milk and cheese together and pour in 9 x 13 casserole dish. If desired, top with grated cheese, as well. Cover with buttered foil to keep cheese from sticking and bake at 350 degrees for 45 minutes. The amount of milk may be adjusted because it should not be too dry or have too much liquid when done.

MARINATED GREEN SALAD Recipe from Savannah Style, a

Cookbook by The Junior League of Savannah, Inc.

- 9 ounces frozen artichoke hearts
- 10 ounces frozen peas
- 1 cup celery, sliced diagonally
- 1/2 cup pitted green olives
- 1/2 cup oil
- 1/4 cup cider vinegar
- 1 teaspoon salt
- 1/2 teaspoon sugar
- 1/4 teaspoon black pepper

Cook artichoke hearts; drain. Put peas in colander, pour boiling water over them and drain thoroughly. Rinse with cold water; drain well. Combine all ingredients. Refrigerate at least 1 hour or overnight, if possible. Serve on Romaine lettuce.

CORN PUDDING Recipe from The Progressive Farmer's Southern Cookbook

- 2 cups corn
- 1 cup milk
- 2 tablespoons butter or margarine
- 2 tablespoons flour
- 2 teaspoons salt
- 1 tablespoon sugar
- Red or white pepper to taste
- 3 eggs

Cut corn from cob, or use leftover stewed corn. Add milk, butter or margarine, flour, and seasonings. Beat eggs together until light; add to the mixture. Pour into a buttered baking dish, and bake at 350 degrees Fahrenheit for 1 hour or until firm like custard. Preferred method: Place dish with pudding in a pan of boiling water for better custard-like texture. Bake at 350 degrees Fahrenheit for 1 hour and 15 minutes, or until custard is set.

HOLLAND FARMS' CAJUN-STYLE BOILED PEANUTS Recipe from Field to Feast

- 2-1/2 pounds green peanuts
- 1 small white onion, peeled and cut in half
- 1 green bell pepper, halved, seeded
- 2 tablespoons granulated garlic
- 1 tablespoon red papper flakes
- 1 tablespoon cayenne pepper
- 2 to 3 jalapeno peppers, fresh or pickled
- 2 tablespoons rock salt
- 2 tablespoons spicy crab boil, such as Tony Chachere's or Zatarain's
- 1 lemon sliced

Combine peanuts, onion, green pepper, granulated garlic, red pepper flakes, cayenne, jalapenos, rock salt, crab boil, and lemon in a large stockpot. Add enough cold water to cover by three inches. Bring to a boil, then reduce heat to a vigorous simmer. Simmer for three hours or until peanuts are soft. Cool completely in liquid. Rewarm before serving, if desired.

CITY OF APOPKA PUBLIC HEARING NOTICE

NOTICE is hereby given pursuant to Florida Statutes Section 380.06(11) and the Apopka Code of Ordinances, Part III, Land Development Code, Article II, Section 2.4.7(B) that the City of Apopka proposes to abandon the Kelly Park Crossing Development of Regional Impact (DRI).

ORDINANCE NO. 2937
AN ORDINANCE OF THE CITY OF APOPKA, FLORIDA, PROVIDING FOR THE ABANDONMENT OF THE KELLY PARK CROSSING DEVELOPMENT OF REGIONAL IMPACT AND ITS ASSOCIATED DEVELOPMENT ORDER; PROVIDING FOR FINDINGS OF FACT; PROVIDING FOR THE ABANDONMENT; AUTHORIZING STAFF TO RECORD AND TRANSMIT THE ORDINANCE OF ABANDONMENT; PROVIDING FOR CONFLICT; PROVIDING FOR SEVERABILITY; PROVIDING FOR AN EFFECTIVE DATE

Notice is given that the City of Apopka Planning Commission will hold a public hearing to consider the proposed ordinance at its regularly scheduled meeting in the City Council Chambers of the Apopka City Hall, 120 E. Main Street, Apopka, Florida on **Tuesday, June 14, 2022 beginning at 5:30 p.m.**, or as soon thereafter as possible.

Further notice is given that a public hearing for the proposed ordinance will be held by the City of Apopka City Council at its regularly scheduled meeting in the City Council Chambers of the Apopka City Hall, 120 E. Main Street, Apopka, Florida on **Wednesday, June 15, 2022, beginning at 7:00 p.m.**, and **Wednesday, July 6, 2022, beginning at 1:30 p.m.**, or as soon thereafter as possible.

Affected parties and the public may appear at the above listed hearings to speak. The proposed ordinance can be inspected at the Apopka Community Development Department located at Apopka City Hall on weekdays between the hours of 8:00 a.m. and 4:30 p.m. City Hall address shown below. Please be advised that, under State law, if you decide to appeal a decision made with respect to this matter, you will need a record of the proceedings and may need to ensure that a verbatim record is made, which record includes the testimony and evidence upon which the appeal is to be based. In accordance with the Americans with Disabilities Act (ADA), persons with disabilities needing assistance to participate in any of these proceedings should contact the City Clerk's Office at 120 East Main Street, Apopka FL 32703, Telephone: 407-703-1704, no less than 48 hours prior to the proceeding

Apopka City Council
Apopka Planning Commission
Community Development Department

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