

SUNSHINE STATE REPORTER
YOUR FLORIDA CHAPTER NEWSLETTER
JULY 2018



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WHAT'S HAPPENING IN YOUR CHAPTER?

FIND information at the click of your mouse on our web site and on our Facebook page.

Check out our web site at FLNATP.COM.

You can join our FACEBOOK page by looking up Florida Chapter, National Association of Tax Professionals and click join. This is a page for tax professionals only so we do ask a few questions to make sure our rules are clear. Our Facebook page is for getting help from other professionals and to get information about the Chapter.

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LAST MINUTE REMINDER: ANAHEIM 8/6-9



Tuesday, August 14

Networking in Southeast Florida with Ken in Pompano Beach starts at 6:00 pm at the La Veranda Restaurant, 2121 E. Atlantic Blvd., Pompano Beach. Ken always holds intellectually stimulating meetings, so be sure to save the date. RSVP to dowdalltax@gmail.com.

Tuesday, August 14

And on the west coast—networking with Doris and the North Pinellas County Group. The meeting begins at 6:00 pm and will be held at Nikos's Place located at 6818 US Hwy 19 N in New Port Richey. Please RSVP to Doris at doris.dimon@gmail.com

September ???

The East Coast Group **will** have a networking meeting in September with the date and location TBA. Our normal venue is being remodeled, so for the moment we are homeless. Stay tuned.

At all networking meetings there is no CE credit.

Meals and libations are on your own.



November 3—8

Seminar at Sea Cruise with Kathryn Keane, EA as our speaker. Still time to book your cruise with Ellen and send your registration for the seminar class to Sandi. We still have cabins and class seating available. Don't miss this great cruise on Royal Caribbean departing from Tampa for Cozumel and Grand Cayman. See pages 3 and 4 for more details.

GROUP CRUISE CABIN COST VS. RCCL

We are aware that Royal Caribbean Cruise Line (RCCL) has reduced its online booking rates to match those of our group, including the \$50 cabin allowance. That is the cruise line's prerogative and is out of our hands.

However, we want to ask you to continue to book your cabin space through our travel agent. There are significant benefits to using a travel agent. Not only do additional cabins added to our group help your chapter defray the expenses of making this cruise viable, but when booking with a travel agent you have the benefit of a real person to assist you if you encounter any issues. Further, Ellen will be advising you on the upcoming cruise group airfare, cruise insurance and other important notifications from the cruise line.

By booking with Ellen, we will also have a clearer manifest of everyone traveling. At this point, we have 86 people traveling within the group and about 14 who have booked outside the group. More than half of the seminar seats are already taken. We're going to have a great trip!

Contact

Ellen Rafferty at Odyssey Travel

via email: ellen@odysseytravel.com

by phone: 386-366-7834 Monday-Thursday.

CRUISE NEWS UPDATE

Seats for the "Seminar at Sea" are MORE THAN HALF sold out, so if you've booked a cabin and haven't registered, please do so now.

See the Seminar registration form on page 4.



REGISTRATION FORM

2018 SEMINARS AT SEA CONFERENCE

NOV. 3—8, 2018



APPROVED
CONTINUING EDUCATION
PROVIDER

RCCL: BRILLIANCE OF THE SEAS

Name: (please print clearly)

PTIN (required) _____ NATP Member # (required for discount) _____

Address: _____

City: _____ State _____ ZIP _____

EMAIL: (required) _____ Phone _____

Emergency Contact Name & Number: _____

<u>REGISTRATION FEE</u>	<u>ONE DAY</u>	<u>BOTH DAYS</u>	<u>CABIN NOT BOOKED W/GROUP</u>
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Member	\$ 50	\$ 100	ONE DAY: \$100 BOTH DAYS: \$150
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Non-Member	\$ 75	\$ 125	ONE DAY: \$125 BOTH DAYS: \$175
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IF ATTENDING FOR ONE DAY ONLY: 11/4 ___ or 11/7 ___

GOING GREEN: Your course materials will be sent to you by email in pdf format on OCT 25, 2018. Use your laptop or iPad in class or print out the courses. Note that no power cord hookups will be available in the classroom. Because we will be shipboard, no physical manuals will be produced by the chapter.

PAYMENT METHOD

We accept: Visa, MC, AMEX and Discover cards. Make checks payable to Florida Chapter NATP.

Names as it appears on cc: _____

CC # _____ Exp Date: _____ Security Code _____

Signature: _____

HOW TO REGISTER

Mail to: Florida Chapter NATP, Sandra Torrence, EA, P. O. Box 2280, New Smyrna Beach, FL 32170

Phone: 386-423-7771 FAX: 386-423-3744

EMAIL: confidential1227@aol.com Note—email does not go to a secure site.

Cancellation Policy: To cancel your registration, notify Sandra Torrence, at confidential1227@aol.com no later than **OCTOBER 19, 2018** to receive a refund. Cancellation fee is \$15. No refunds will be granted after that date unless due to extreme circumstances (family death, federally declared disaster area, for example.) No-shows will not be granted refunds. Registration substitutions are accepted, provided non-members pay the non-member fee difference.



SALADE NICOISE

This salad's name, pronounced "sah LAHD nee SWAHZ", reflects its origin in Nice, France. The ingredients—particularly tomatoes, capers and olives—also harken back to the flavors of sunny Provence. Enjoy this hearty salad, substantial enough by itself for a lunch or light dinner, with a glass of chilled white wine and a crusty French baguette.

What you'll need:

For the Vinaigrette: 1 1/2 T shallots, minced, 1 T Dijon mustard, 1/2 tsp salt, 1/2 tsp fresh ground pepper, 1 T fresh lemon juice, 1 T red wine vinegar, 2/3 cup extra virgin olive oil.

For the Salad: 3/4 lb fresh green beans, blanched—still warm, 1 small red onion, thinly sliced, 6 medium Roma tomatoes, cut into wedges, 6 small potatoes, cooked and cut into wedges, 1 head butter lettuce, coarsely chopped, 2 3-oz cans chunk white tuna, preferably oil-packed, 6 large eggs, hardboiled, peeled and cut in wedges, 1 2-oz can flat anchovy fillets, 2-oz small black brine-cured olives, 3 T capers, rinsed, 1/4 cup flat leaf parsley, minced.

What to do with it all:

Vinaigrette—Place all ingredients in lidded jar and shake to combine.

Assembly—Place green beans, onion, potatoes and 4 T of the vinaigrette in a large bowl; toss gently. Take a sip of the white wine. Divide lettuce among 6 shallow bowls; spoon salad mixture over lettuce. Another sip of wine. Arrange tuna, egg and olives on top in a carefree manner and add capers, parsley and anchovy. Have another sip of wine and careful now—drizzle remaining vinaigrette over each bowl. Reward yourself by finishing that glass of wine and getting the bowls, bread and another bottle of white wine to your tastefully decorated dinner table. Prep time: 35 minutes plus time to cook the potatoes, eggs and beans. Six servings.