



Tidbits

Bonfire 55+ Mobile Home Park Newsletter

To view on the Bonfire website go to: www.bonfiremhp.com/life/newsletters.html

February, 2025

Editor- *Renee Licht. Please email Tidbits submissions by the 25th of the month to: rtlicht@sbeglobal.net*

2024 - 2025 Board of Directors

President: Dave Meyer

Vice President: Larry Dennis

Treasurer: Chris Leeseberg

Secretary: Dave Niles

Director: Ken Dixon

Director: Tom Eddy

Director: Paul Shortsleeve

The Office of the President- Dave Meyer

The office is locked and not open for walk-ins. You can call with questions or make an appointment to meet with office staff. Please communicate to the office staff by phone (352-787-4891), the intercom at the office door, email (bonfiremhp@aol.com), or use the locked black mailbox to the left of the door for your written communications. The box is secure and checked periodically throughout the day. If you need immediate assistance, you may contact any Board Member.

NOTES FROM THE BONFIRE OFFICE:

- We are getting a lot of checks in the wrong amount, then residents come to the office with cash to pay the difference. We cannot accept cash or credit card payments. This is our current policy relating to this: "Policy BF001- Effective Date 04/30/2020: Effective April 30, 2020 cash will no longer be accepted as payment for monthly maintenance fees or boat slips. Money orders or checks only will be accepted."
- We are updating our boat slip registrations. Please provide the office with a copy of your current boat registration. The due date is February 28.

Note: *The next Board Meeting:* Shareholders Annual Meeting and Voting 9:00 AM Wednesday, February 12

2024 - 2025 Social Club Board

President: Charlene Zeunik

1st Vice-President: Karen Heid
(Tidbits, Calendar, Directory)

2nd Vice-President: Brenda Flint
(Flea Market, Fundraising Meals)

Secretary: Jamie Anderson

Treasurer: Margaret Willis

1st Director: Connie Leeseberg

(Karaoke, Choir, Entertainment, Spring Fling)

2nd Director : DeAnna Barnhill

(Potlucks, Ladies Lunch, Friday Coffee)

The duties of each of these board members are detailed in the Social Club By-Laws. A copy of these can be found on the Bonfire Website: www.bonfireMHP.com. Login and password are found in the Bonfire Village directory.

"The purpose of this Social Club shall be to promote social activities and friendship among residents of Bonfire Mobile Home Village."

Notes from Social Club President, Charlene Zeunik:

Hello, February, hope you bring warmer weather and sunshine to us all! Our calendar is full of activities this month, like the flea market, spaghetti dinner, live entertainment, Valentines Day potluck, Poker run (new) and Kentucky Day and lots more! We hope everyone will attend and participate in these activities and have fun with your friends and neighbors. Special thanks to all who volunteered for January activities, we appreciate YOU!

FEBRUARY MEETINGS

- Wednesday, February 5, 1:00PM Spaghetti Dinner Committee Meeting
- Tuesday, February 11, 11:00AM Costume Karaoke Committee Meeting
- Tuesday, February 11, 2:00-5:00PM Set up for Shareholders Meeting
- Tuesday, February 25, 1:00PM Costume Karaoke Committee Meeting

Note: Next Social Club Membership Meeting: 10:00 AM Saturday, March 8, 2025

Lowering of the Flags and the Food Bank: A Note from Rick and Donna Kelley

Rick and I have been privileged, for the past several years, to lower the flags to half Staff for special events. The flags are lowered by order of the President, the Governor and most importantly for the passing of a resident of Bonfire. We are pleased to report that Lee and Robin Semon will carry on this tradition. Please continue to report to the Semons the passing of friends and neighbors.

Also, Rick served families in need by collecting and delivering to Food Banks the non-perishable food items donated by our residents. Barbara Carter has volunteered to continue this service to the community around us. Thank you, Barbara and the Semons, for your volunteering to provide these important services to Bonfire and beyond.

Editor’s note: Thank you, Rick and Donna, for being such consistent leaders in overseeing these two needs. Your dedication to Bonfire and the community is very much appreciated.

Sunshine Report- ♥♥Please contact Rosa Sherwood via text with your requests of cards to be mailed out.

Get Well Cards were sent to:

Gordon Holmgren, Deborah Patterson, Maria Duvall, Karen Gilson, Dennis Herald, Mel Winchell, Bert Zeunik, Polly Dubeansky

Thinking About You Card was sent to:

Judy Longhouse

Sympathy Card was sent to:

James Beauchamp (Wife)

Health & Safety Committee Report

NOTE: Hi again, health and safety Nelson Craig chair, Susie Lorch and Judy Holmgren. Stay tuned for more info from your new Health and Safety Committee. We are still looking for people interested in joining our team. There will be a new topic interest form coming out soon which will be available at the Clubhouse. Please feel free to fill it out and drop it off to one of the committee members. We are also working on having guest speakers for about 1 hr. talks and informal lunch talks after the Friday lunches. Short topics about 30 minutes in length.

The purpose of the Bonfire Health & Safety Committee is to provide education and information to ensure the health and safety of all the residents of our community.

4 STEPS TO FOOD SAFETY

Information courtesy of Bonfire Health & Safety Committee:

How do you prevent food poisoning?

Did you know that an estimated 1 in 6 Americans will get sick from food poisoning this year alone? [Food poisoning](#) not only sends 128,000 Americans to the hospital each year—it can also cause long-term health

problems. You can help keep your family safe from food poisoning at home by following these four simple steps: clean, separate, cook and, chill.

Clean: Wash Hands, Utensils, and Surfaces Often

Germs that can make you sick can survive in many places around your kitchen, including your food, hands, utensils, cutting boards, and countertops.

1. Wash your hands the right way:

- *Use plain soap and water—skip the antibacterial soap—and scrub the backs of your hands, between your fingers, and under your nails for at least 20 seconds. Need a timer? Hum the “Happy Birthday” song from beginning to end twice.*
- *Rinse hands, then dry with a clean towel.*
- *Wash your hands often, especially during these key times when germs can spread:*
 - *Before, during, and after preparing food*
 - *After handling raw meat, poultry, seafood, or their juices, or uncooked eggs*
 - *Before eating*
 - *After using the toilet*
 - *After changing diapers or cleaning up a child who has used the toilet*
 - *After touching an animal, animal feed, or animal waste*
 - *After touching garbage*
 - *Before and after caring for someone who is sick*
 - *Before and after treating a cut or wound*
 - *After blowing your nose, coughing, or sneezing*
 - *After handling pet food or pet treats.*

Wash surfaces and utensils after each use:

- *Wash cutting boards, dishes, utensils, and countertops with hot, soapy water, especially after they’ve held raw meat, poultry, seafood, or eggs.*
- *Wash dish cloths often in the hot cycle of your washing machine.*

Wash fruits and vegetables, but not meat, poultry, or eggs:

- *Rinse fruits and vegetables under running water without soap, bleach, or commercial produce washes.*
- *Rinse fruits and vegetables before peeling, removing skin, or cutting away any damaged or bruised areas.*
- *Scrub firm produce like melons or cucumbers with a clean produce brush.*
- *Dry produce with a paper towel or clean cloth towel.*
- *Don’t wash meat, poultry, eggs, or seafood to avoid spreading harmful germs around your kitchen.*
- *Produce labeled as “pre-washed” does not need to be washed again.*

Additional Information:

Food Safety Quick Tips: Clean (FDA)

Cleanliness Helps Prevent Foodborne Illness (USDA)

Separate: Don’t Cross Contaminate

Use separate cutting boards and plates for produce, meat, poultry, seafood, and eggs:

- *Use one cutting board for fresh produce or other foods that won’t be cooked before they’re eaten, and another for raw meat, poultry, or seafood. Replace them when they are worn.*
- *Use separate plates and utensils for cooked and raw foods.*
- *Use hot, soapy water to thoroughly wash plates, utensils, and cutting boards that touched raw meat, poultry, seafood, eggs, or flour.*

2. Keep certain types of food separate:

- *In your shopping cart, separate raw meat, poultry, seafood, and eggs from other foods and place packages of raw meat, poultry, and seafood in plastic bags if available. When you check out, place raw meat, poultry, and seafood in separate bags from other foods.*

- *At home, place raw meat, poultry, and seafood in containers or sealed, leakproof plastic bags. Freeze them if you're not planning to use them within a few days.*
- *In the fridge, keep eggs in their original carton and store them in the main compartment—not in the door.*

Additional Information:

[Food Safety Quick Tips: Separate](#) (FDA)

3. Cook to the Right Temperature

Food is safely cooked when the internal temperature is high enough to kill germs that can make you sick:

- *Use a food thermometer to be sure your food is safe. When you think your food is done, place the food thermometer in the thickest part of the food, making sure not to touch bone, fat, or gristle.*
- *Refer to our [Minimum Cooking Temperatures Chart](#) to be sure your foods have reached a safe temperature.*

Keep food hot (140°F (60°C) or above) after cooking:

If you're not serving food right after cooking, keep it out of the temperature danger zone (between 40°F (4°C) - 140°F (60°C)) where germs grow rapidly by using a heat source like a chafing dish, warming tray, or [slow cooker](#).

Microwave food thoroughly (165°F (74°C) or above):

- *Read package directions for cooking and follow them exactly to make sure food is thoroughly cooked.*
- *If the food label says, "Let stand for x minutes after cooking," follow the directions — letting microwaved food sit for a few minutes allows food to cook thoroughly as colder areas absorb heat from hotter areas.*
- *Stir food in the middle of heating. Follow package directions for commercially prepared frozen food; some are not designed to be stirred while heating.*

Follow special guidelines for barbeques and smokers:

- *[Barbeque Basics: Tips to Prevent Foodborne Illness](#) (FDA)*
- *[Smoking Meat and Poultry](#) (USDA)*

Additional Information:

[Food Safety Quick Tips: Cook](#) (FDA)

[Grilling and Food Safety](#) (USDA)

[Kitchen Thermometers](#) (USDA)

4. Chill: Refrigerate and Freeze Food Properly

Refrigerate perishable foods within 2 hours:

- *Bacteria that cause food poisoning multiply quickest between 40°F (4°C) and 140°F (60°C).*
- *Your refrigerator should be set to 40°F (4°C) or below and your freezer to 0°F (-18°C) or below. Use an appliance thermometer to be sure.*
- *Never leave perishable foods out of refrigeration for more than 2 hours. If the food is exposed to temperatures above 90°F (32°C) (like a hot car or summer picnic), refrigerate it within 1 hour.*
- *Leftovers should be placed in shallow containers and refrigerated promptly to allow quick cooling.*
- *Never thaw or marinate foods on the counter. The safest way to thaw or marinate meat, poultry, and seafood is in the refrigerator.*
- *[Freezing](#) does not destroy harmful germs, but it does keep food safe until you can cook it.*
- *Know when to throw out food by checking our [Safe Storage Times chart](#). Be sure you throw food out before harmful bacteria grow.*

<https://www.foodsafety.gov/keep-food-safe/4-steps-to-food-safety>

FEBRUARY EVENTS

It is important to sign up for activities in advance as it helps the committee members to better plan for the programming and obtain the supplies that are needed to have a successful activity.

Check Bonfire Social Club Event Group Facebook Page for any spontaneous pop-up events.

FLEA MARKET

Date: 8 AM – 2:00 PM Saturday, February 1

Contact Person: Rita Gould

Details: On Saturday, if at all possible, do not park your vehicle at the Clubhouse. This should not be a problem because you will be unloading and setting up on Friday. Parking spaces should be for buyers that come from outside the park. This has been a problem in the past for those that live near the Clubhouse and are unable to access their driveways. Please be thoughtful to others.

A lunch will be available for purchase. The menu for the lunch is hotdog, chips and coffee, tea or lemonade for \$5.00. Also, large muffin and cup of coffee is \$3.00. Various kinds of baked goods will be for sale throughout the time of the Flea Market.

LIVE ENTERTAINMENT

Date: 7:00-10:00 PM Saturday, February 1

Cost: \$6.00 per person at the door.

Details: Music by the Roundabouts. Come listen to good music with friends and neighbors. There will be a 50/50 drawing. Bring some snacks to share and BYOB.

CRAFT CLASS- CLOTHESPIN CROSS

Date: 2:00 PM Wednesday, February 5

Contact Person: Jill Shank

Sign-Up Deadline: Monday, February 3

Details: Bring \$2.00 for materials. Please sign-up so sufficient materials can be obtained before the class.



CARD CRAFTING

Dates: 1:30 PM Thursday, February 6, 13, 20, 27

Contact: Susie Collins

Details: There is no cost. If you like, bring any card making materials you have such as cutting dies, rubber stamps, or ink pads. Come and learn something new each week. If you don't have any materials, please come anyway as we will all share what we have and you will learn something new while having fun!

SPAGHETTI DINNER

Date: 5:00-7:00 PM Saturday, February 8

Contact Person: Charlene Zeunik

Cost: \$10.00 each

Details: We will be serving spaghetti with meatballs, salad, bread plus dessert and coffee, tea, and lemonade. If you would like take out, please indicate that when you buy your ticket. Tickets will be sold by: Charlene Zeunik, Margaret Willis, and Leslie Decator. Take out will be picked up only at the back door @3:30-4pm. This is to eliminate congestion inside.

We will have a 50/50 drawing and several door prizes.

Note : There will be no reserving of tables. We have servers that will seat you, if

you have a group, please arrive together or tell your server how many will be joining you. Thank you for your cooperation.



BONFIRE SHAREHOLDERS ANNUAL MEETING AND VOTING

Date: 9:00-11:00 AM Wednesday, February 12

VALENTINE’S DAY POTLUCK



Date: 2:00 PM Friday, February 14

Details: This is a true potluck.

Only coffee, tea and lemonade will be provided by the Social Club. Bring a dish to share (enough to serve 15 people please) and your own tableware.

Contact Persons: DeAnna Barnhill and Margaret Willis

BONFIRE 500 POKER RUN

Date: 12:30 PM Sunday, February 16. Lunch at 1:30 PM.

Sign-Up Deadline: Friday, February 14

Contact Person: Margaret Willis



Details: Run starts at 12:30pm at the Clubhouse. \$5 entry fee. Hot dog meal for \$5.00 follows at 1:30pm.

How it works:

Player signs in and pays fee, then receives one card and a map. Player then follows the map to four locations within the park. At each location, player receives a card. After collecting a total of five cards, player returns to the Clubhouse. At that time, if player wishes to trade any cards, he/she can do so for \$1 per card. Final hand is recorded by moderator. After all players return, winner will be determined and prize awarded. Prize will be half of the total of entry fees.

Lunch of hot dogs and chips follows at 1:30pm--\$5.00. Please sign up so enough food will be prepared. NO cars, trucks or motorcycles allowed. ONLY golf carts, bicycles, walkers. If you want to participate, but don't have a golf cart, you can ride with another player.

This is a fun time, so play fair and have a great time!

LADIES’ AND MEN’S LUNCH

Date: 11:30 AM Tuesday, February 18

Contact Persons: Donna & Rick Kelley

Sign-Up Deadline: Saturday, February 15

Details: Men’s and Ladies’ Lunch will be A Non-Traditional Valentine’s Day Lunch on Tuesday, February 18th at 12:00 noon in the Clubhouse. The men and women will be having lunch together but apart. Men on one side of the hall and women on the other. Please plan to pay at the door what a lunch out would cost you. (The extra monies above the cost will be donated to the Social Club.) A soup and salad bar will be served along with dessert. The usual coffee, lemonade and iced tea will be provided. You are welcome to bring your own drink. Wine, Beer, Soda (pop) and anything else will be acceptable at this lunch. See you all there!

Donna and Rick Kelley, Robin and Lee Semon

BONFIRE COMMUNITY LUNCHEONS

Dates: 12:00 PM Friday, February 21, 28

Contact Person: Gary Poley

Sign-Up Deadline: 3 days before the event

Cost: Suggested donation: \$5.00 per person

Details: Bring your own silverware and plates. Take-outs and delivery will be available. Our hope is that if residents know of shut-in Bonfire residents, that they would be willing to deliver meals to them. There is a Sign-Up Sheet in the Clubhouse and you will need to specify delivery when signing up. You must be present by 12noon to participate. Menu to be announced later. Contact Gary Poley for any questions you may have.



Reminder: there will be a 50/50 drawing. We will need Volunteers to help serve

KENTUCKY DAY DANCE

Date: 7:00-10:00 PM Saturday, February 22 **Contact Persons:** Shirley Byrd, Susie Collins, Kathy Dennis
Details: Kentucky Dance is hosted by Bonfire Kentucky residents. The band is Copper Canyon Renegades. There is no charge and no sign-up required. BYOB and snacks.

DAY TRIP TO CLERMONT

Date: Thursday, February 27 - Meet at Clubhouse at 10:00 AM.
Sign-Up Sheets: Sign-up sheets are in the Clubhouse to arrange carpooling.
Contact Person: Margaret Willis



Travel by private vehicle (carpool) to the Florida Citrus Tower. Ride to the top and see the views of the Clermont area. The Florida Citrus Tower is a 226-foot-tall structure in Clermont, Florida. Built in 1956 to allow visitors to observe the miles of surrounding orange groves, it was once among the most famous landmarks in Florida. Cost is \$10.



Then proceed to the nearby Presidents' Hall of Fame. This museum is dedicated to U.S. Presidents & their families and has a miniature White House replica. Cost is \$15.



After that, go to lunch on your own.
FINAL STOP: Lakeridge Winery & Vineyards for guided Tour and Wine Tasting. Tours usually run every 30-40 minutes and begin with a 10-minute video presentation, which guides you through the entire wine making process and the history of Florida wine. Your personal Tour Guide will then show you the winemaking area and the spectacular view of the vineyards where the grapes are grown and harvested. The guided Wine tasting offers a selection of award-winning wines ranging from dry to sweet, and also sparkling. The winery tour and wine tasting last approximately 45 minutes.

COST: FREE

NOTE: This is a do-it-yourself trip. If, **in agreement with everyone in your vehicle**, you want to skip any part of this or add additional stops, feel free to do so.

UPCOMING MARCH EVENTS

Check Bonfire Social Club Event Group Facebook Page for any spontaneous pop-up events.

KARAOKE



Date: 7:00 - 10:00 PM Saturdays (1:00 PM- Practice) Costume Karaoke March 1;
 Regular Karaoke March 22 **Contact Person:** Bert Zeunik

MARDIS GRAS POTLUCK

Date: 2:00 PM Tuesday, March 4 **Contact Person:** Margaret Willis

COMMUNITY LUNCHEONS

Dates: Noon March 7, 28 **Contact Person:** Gary Poley

ENTERTAINMENT- BONFIRE OLD FLAMES BAND

Date: 7:00 PM Saturday, March 8

SPRING FLING

Date: 1:00 – 6:00 PM Saturday, March 15

Contact Person: Connie Leeseberg



HEAR YE, HEAR YE
BONFIRE SPRING FLING
RENAISSANCE FAIRE
SATURDAY, MARCH 15, 2025
1PM – 6PM

GAMES

CATERED MEAL

CAKE WALK AND AUCTION

ENTERTAINMENT

COSTUME CONTEST

MUSIC

TICKETS \$15

50/50 AND BIG MONEY DRAWINGS

Tickets available after Feb. 10 from
Charlene Zeunik
Margaret Willis
Susan Pierce
Tom Eddy

STAY TUNED TO FACEBOOK and BULLETIN BOARDS FOR DETAILS YET TO COME

LADIES' LUNCH

Date: 11:30 AM Monday, March 17

Contact Person: Susie Lorch

Details: Meeting at Kawachi Sushi Bar, 10601 US 441, Suite C12 Leesburg

AMPHICAR PICNIC

Date: Noon - 2:00 PM Friday, March 21

Contact Person: Karen Van Matre

LIVE ENTERTAINMENT AND OTHER EVENTS TO LOOK FORWARD TO: APRIL 2025

UPCOMING EVENTS		<i>SEE FUTURE TIDBITS AND FACEBOOK FOR MORE INFORMATION</i>	
DATE	TIME		
APRIL 5, 26	7-10	KARAOKE	
APRIL 9	12-2	STEAMBOAT PICNIC	CONTACT KAREN VAN MATRE
APRIL 20	2:00	EASTER POTLUCK	CONTACT DEANNA BARNHILL

FEBRUARY BIRTHDAYS



Happy birthday wishes to all those celebrating a birthday in February!

<i>Date</i>	<i>Name</i>	<i>Date</i>	<i>Name</i>	<i>Date</i>	<i>Name</i>
1	Evelyn Raden	11	Barbara Lacasse	17	Reda Fordyce
1	Richard Graham	13	Leslie Decator	17	Graham Wilgus
3	Pamela Beauchamp	14	Ann Payne	17	Cristina Lopez-Duprey
6	Connie Leeseberg	15	Bruce Robinson	19	Jeff Idalski
8	Kenneth Fuller	16	Claude Moss	22	Kay Park
8	Nelson Craig	16	Lloyd Sherwood	26	Dennis Boaz
8	Jim Jeffrey	16	Judy Holmgren	27	Paul Avis
9	Brenda Jackson	16	Dawn Yates	27	Karen Gilson

Please notify Renee Licht via email (rtlicht@sbcglobal.net) if you would like your name added or removed from this Birthday List.

February 2025

Sun	Mon	Tue	Wed	Thu	Fri	Sat
						1 8:00am-2:00pm Flea Market 7:00-10:00pm Live Entertainment- The Roundabouts
2 Groundhog Day 5:45pm Texas Hold'em	3 9:00am Water Aerobics 11:00am Line Dancing 2:00-3:30pm Girls Night Out Practice 6:00pm Bingo	4 9:00am Water Aerobics 10:00am Water Aerobics 6:00pm Mexican Dominoes 6:30pm Jam Session	5 8:30am Breakfast Club 9:00am Water Aerobics 10:00am Water Aerobics 2:00pm Clothespin Cross Craft Class 6:00pm Nickel Nickel	6 8:15am Golf 9:00am Water Aerobics 11:00am Line Dancing 1:30pm Card Crafting 6:00pm Mexican Dominoes 6:00pm Poker	7 8:00am Coffee/Tea Time 9:00am Water Aerobics 10:00am Water Aerobics 6:00pm Euchre	8 9:00am Water Aerobics 5:00-7:00pm Spaghetti Dinner
9 Super Bowl 5:45pm Texas Hold'em	10 9:00am Water Aerobics 11:00am Line Dancing 2:00-3:30pm Girls Night Out Practice 6:00pm Bingo	11 9:00am Water Aerobics 10:00am Water Aerobics 6:00pm Mexican Dominoes 6:30pm Jam Session	12 8:30am Breakfast Club 9:00am Water Aerobics 9:00-11:00am Bonfire Shareholders Mtg. 10:00am Water Aerobics 6:00pm Nickel Nickel	13 8:15am Golf 9:00am Water Aerobics 11:00am Line Dancing 1:30pm Card Crafting 6:00pm Mexican Dominoes 6:00pm Poker	14 Valentine's Day 8:00am Coffee/Tea Time 9:00am Water Aerobics 10:00am Water Aerobics 2:00pm Valentine's Day Potluck 6:00pm Euchre	15 9:00am Water Aerobics
16 12:30pm 500 Poker Run 1:30pm Lunch 5:45pm Texas Hold'em	17 Presidents Day 9:00am Water Aerobics 11:00am Line Dancing 2:00-3:30pm Girls Night Out Practice 6:00pm Bingo	18 9:00am Water Aerobics 10:00am Water Aerobics 11:30am Ladies' & Men's Lunch 6:00pm Mexican Dominoes 6:30pm Jam Session	19 8:30am Breakfast Club 9:00am Water Aerobics 10:00am Water Aerobics 6:00pm Nickel Nickel	20 8:15am Golf 9:00am Water Aerobics 11:00am Line Dancing 1:30pm Card Crafting 6:00pm Mexican Dominoes 6:00pm Poker	21 8:00am Coffee/Tea Time 9:00am Water Aerobics 10:00am Water Aerobics 12:00pm Community Luncheon 6:00pm Euchre	22 9:00am Water Aerobics 7:00-10:00pm Kentucky Day Dance, band is Copper Canyon Renegades
23 5:45pm Texas Hold'em	24 9:00am Water Aerobics 11:00am Line Dancing 2:00-3:30pm Girls Night Out Practice 6:00pm Bingo	25 9:00am Water Aerobics 10:00am Water Aerobics 6:00pm Mexican Dominoes 6:30pm Jam Session	26 8:30am Breakfast Club 9:00am Water Aerobics 10:00am Water Aerobics 6:00pm Nickel Nickel	27 8:15am Golf 9:00am Water Aerobics 10:00am Day Trip to Clermont 11:00am Line Dancing 1:30pm Card Crafting 6:00pm Mexican Dominoes 6:00pm Poker	28 8:00am Coffee/Tea Time 9:00am Water Aerobics 10:00am Water Aerobics 12:00pm Community Luncheon 6:00pm Euchre	