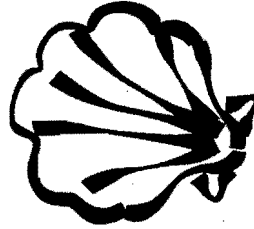


North Shore on the Magothy's
The Barnacle
February 2009



North Shore's Website
www.northshoreaa.com
Check it out!

On the Home Page find documents on
Energy Choices & Record Organizing,
on the Admin Page find a link to some
photos of the Little Island.

North Shore Board of Governors

President	*Fran Kuhne	255-0609
Vice President	*Rick Scruggs	437-9862
Secretary	*Rae Regula	301-332-9956
Treasurer	*Bonnie Howatt	437-3541
Barnacle	Amy Bartholomee	255-0264
Beach	*Rick Scruggs	437-9862
Entertainment	*Lisa Schell	255-3439
Garden Club	Kristin Krycia	360-2242
GPC	Volunteer Rep Needed	
Membership	*Denise Larbig	360-4994
Park	*Bud Jenkins	255-8220
Pier	*Rich Fenton	437-9178
Road & Zoning	*Rick Watts	437-2813
Welcome	Maggie Gleason	255-7143
* Voting Members		

Fran.Kuhne@ssa.gov or Fekuhne@aol.com
richardscruggs75@msn.com
raeregula53@hotmail.com
cbhowatt@verizon.net
adbart65@verizon.net
richardscruggs75@msn.com
schell424@comcast.net
kkrycia@verizon.net

NEICEEL@aol.com

rfentona@comcast.net

rwatts@comcast.net

mgleasonRN@verizon.net

Useful Numbers

Animal Control	410 222-8900
AAC Constituent Line	410 222-2222
AAC Departmental Phone Directory Switchboard	410 222-7000
Board of Elections	410 222-6600
Bulk Item Pickup	410 222-6108
County Councilman Ron Dillon (Chairman)	410 222-1401
County Executive John R. Leopold	410 222-1821
Delegate Don Dwyer	410 419-3870
Delegate Nic Kipke	410 841-3421
Delegate Steven R. Schuh	410 841-3206
Health Department	410 222-7364
Magothy River Water Quality Hot Line	410 222-7999
Maryland State Senator Brian Simonaire	410 841-3658
Road Repair	410 222-6120
Zoning Enforcement	410 222-7446

ANNUAL MEETING

**TUESDAY
FEBRUARY 3**

7:00PM

**BIG VANILLA
PASADENA**

The Barnacle is a monthly publication pertaining to the community of North Shore. Please feel free to send birth announcements, death notices, recipes, items for sale, workers for hire, thank you notes to neighbors for being especially neighborly, North Shore history, and upcoming events. If you have any submissions for the Barnacle, please e-mail them to me at adbart65@comcast.net. The deadline for submissions is always the Sunday following the Board Meeting. To advertise a business in *The Barnacle*, please send your camera-ready artwork or a business card to me. The cost is \$50 per year, checks made payable to the North Shore Association. We also have rates available for one-time-only ads. Please call me for details, 410-255-0264.--Amy Bartholomee, Editor

Community Calendar

Tues, Feb. 3

Annual Meeting, Big Vanilla, 7-9pm

Wed, Feb.4

Garden Club Meeting, Jewelry Exchange, Charlene Wroten's home, 7pm

North Shore Board Meeting January 6, 2009

Board Members Present: Fran Kuhne, Rae Regula, Bonnie Howatt, Rich Fenton, Rick Scruggs, Lisa Schell, Denise Larbig, Bud Jenkins, Maggie Gleason, Rick Watts. Guest: Carl Kuhne & Shelvy Snead.

The meeting was called to order at 7:10 PM at the home of Rae Regula.

Amendment to meeting notes under Pier: Carl Kuhne obtained three estimates for tree removal and trimming at the pier and removal of a tree on easement between Edgewater Rd. & Dutchship Rd. The lowest bid (\$1950) was unLIMBited Tree Service and was recommended. One cluster of trees is on the property line between the pier property and Jenkins property. Bud Jenkins will pay half of the removal cost (\$500) for that tree. Motion made to approve tree work. All in favor. None opposed. So it passed.

Motion made to approve the meeting notes from the November meeting. This motion seconded. All were in favor so it carried.

Treasurer Report:

NORTH SHORE ASSOCIATION

TREASURER'S REPORT - at 12/31/08

General Fund Balance at 11/30/08 \$ 13,949

Revenues:

Barnacle Advertising	110	
Beach Rental - 2009	50	
Crab Feast	70	
Interest Income	7	
Totals Revenues		237

Expenses:

BGE - Marina	36
BGE - Beach	21
Membership mailing & Welcome gifts	203
Garden Club Open House expense	118

Memorial Gifts	100
Tree Removal - pier	1,450
D&O Insurance - (annual premium)	1,594
Total Expenses	(3,521)
General Fund Balance @ 12/31/08	<u><u>\$ 10,665</u></u>
Capital Fund Balance @ 12/31/07	\$ 28,235
Interest Income	1,056
Capital Fund Balance @ 12/31/08	<u><u>\$ 29,291</u></u>

Membership: Denise reported no new members. She will also publish a full membership list in the Barnacle.

Park: No report.

Pier: Rich has reported that the removal of the trees and trimming project has been completed. All but some debris and a few logs have been removed. Many thanks to Carl Kuhne, Ed Melotti, Denny Debus, Bud Jenkins and Rich Fenton. North Shore Council will look into updating the Pier Rules. Bob Leigh has had ice eaters repaired. Thank you to Bob for obtaining the repairs and installing them.

Entertainment: Lisa reported that all went well for the Annual Christmas Caroling and a good turn out for the Santa visit. Refreshments for the Annual General Meeting at the Big Vanilla have been arranged.

Beach: No Report.

Roads & Zoning: Rick Watts suggested purchasing a sturdy filing box to keep records by addresses in North Shore. Each file will contain information regarding Roads & Zoning by Street. Motion seconded. All in Favor.

Rick reported that fences around pools are a County matter not the NS Association.

Garden Club: The Spring Dance scheduled for February 14th has been cancelled for this year. There has been discussion on having the Dance every other year, allowing for additional time in planning and site of the dance. The Yacht Club has changed management twice in the last few months not allowing sufficient time for planning. Any suggestions for future Dances would be welcomed. Thank you to the Baileys for decorating & lighting of the NS Sign.

Shelvy Snead has been looking into getting a new entry sign at North Shore Road and

Edgewater. She suggested getting a permit and an estimate. Motion to Approve. All in favor. So it passed.

The Garden Club is currently running a Membership drive. The next meeting scheduled for February, 4th at 7:00 will be held at Charlene Wroten's home. We will be having a Jewelry Exchange. All are welcomed.

Greater Pasadena Council: Bonnie Howatt attended the December meeting on Traffic Calming on Woods Road. North Shore is currently seeking a representative to represent North Shore at these meetings. Anyone interested, please give Bonnie a call.

Old Business: Nominations for 2009 Board. Rick Scruggs is leading the process. The Big Vanilla has been reserved for the Annual Meeting.

New Business: Fred Bertha died on December 27th. He has lived in North shore since the 1940's. Bill McGuigan died in November just before Thanksgiving. He lived with his son Greg and daughter-in-law Stephanie.

There has been a report of a robbery on Valley Drive and one in Villa Isle. Both times the doors were unlocked. A resident witnessed a person entering the home on Valley and took their license number which assisted in an arrest.

The next Annual General Meeting will be held at the Big Vanilla, on February 3rd at 7PM. All are welcome.

Motion made to adjourn at 8:20 PM, seconded, and all were in favor.

Respectfully submitted Rae Regula Secretary

Notice: Crime in North Shore

There were robberies of a home on Valley Drive and at least one home on Villa Isle. They took place during the day and some of the homes had not locked their doors. Mostly cash was taken, so it would be hard to trace. A resident on Valley Drive saw someone suspicious go into a home, so they wrote down the tag number and description of the car. Later, when they heard of the robberies, this information was given to the police which was helpful in their investigation.

Reminders:

- **Lock your doors.**
- **Get license tag and descriptive information on suspicious cars as it may help in crime investigations.**

FRED BERTHA (1914-2008)

Fred and his wife Ceely have been North Shore residents since the 1940s. He was instrumental in showing many of the people(now in their 60s) who grew up here how to fish, crab, hunt and then prepare and eat their catch. Fred was known for his meticulous yard and sense of humor and kidding. He will be greatly missed.

BILL MCGUIGAN

Bill lived on Valley Drive with his son Greg and daughter-in-law Steph. He had a great sense of humor and loved to have fun. He participated in the Men's Poker Club and the Wednesday sailing parties. Bill passed away on 11/24/08 and will be sorely missed.

JIM SNEAD

Submitted by Tom Foard

Jim Snead, a former resident of North Shore passed-away last week just short of his 81st birthday. He was the best friend you could have had. He came to the community about the same time that I did (two houses ago for me when I lived on Dutch Ship Road in the early 1960's). Jim was married to Shelvy Snead at the time and they brought with them two boys and three girls. Jim quickly became known to everyone, adults and children alike as "Bruv". Everyone had a knick-name, because he would give you one as soon as he figured out what you were like. I was known as "Rooster" probably because I would wake him early on Saturday mornings so we could get things going in the community. He rounded up the Anellos to get the pier-ramp up-graded with concrete, helped Bucky Kaiser get the pier parking area widened and strengthened. Jim had a leaf attachment connected to his tractor and in the fall we would get the kids to go ahead of us and rake behind the bushes and we would suck the leaves into a trailer behind the tractor after they were mulched with the mower deck. If you lived on Dutch Ship Rd. you got the treatment.

Jim was into steaming crabs and we learned from the master, Bill Bond who had a crab-house on North Avenue in Baltimore. When the Orioles were in season we would gather up kids in the neighborhood, go to Bill Bonds, eat crabs before the game, buy fried chicken from the restaurant and go to the stadium on a bus that Bill would have chartered to get you there and back. We would have a few more crabs and then head for North Shore.

We started the Tennis Court which was originally a clay court, with clay brought in from a clay mine that was in Glen Burnie. It was too much work keeping it swept and watered, so we black topped it. Soon, a Sunday Morning Tennis Group emerged and it included breakfast before tennis. When Big Vanilla opened we were one of the first groups to join.

“Bruv”, Rob Lane, Ross Koch, Jan Vandegaer, Jack Wisthoff, Bill Ward, and several others I’m forgetting would always get a good group for doubles every week for 17 years. Slowly but surely it faded.

“Bruv” and I also had some flying adventures while I had an airplane. The Schwabs (Kent and Nicki) remember the night they were flown to Pittsburg for Thanksgiving and we kept worrying about ice that was predicted, but in reality I was the only one worrying because “Bruv” had brought a small cooler of whisky-sours for our passengers.

We also flew to Florida where “Bruv’s” parents and Brother lived. His folks lived in a trailer camp next to the airport and you could park the plane next to the edge of the camp and walk to their trailer. For breakfast, his mom would make tomato fritters and corn fritters to die for.

We did other stuff like catch crabs at night on a full moon from the 15 foot Chrysler boat using two head-lights mounted on a two-by-four mounted to the bow. Two kids on each side of the boat would scoop the surfaced crabs that we would catch just inside the mouth of the Magothy at Gibson Island.

Tom Clark, known to us as “Clarkie” got in on the fun when he joined Jim and me in buying a boat and then a beach cottage. We caught our share of rockfish. Once with about six of the neighborhood teenagers and younger kids of ours at the beach house, a rescue of a man having a heart attack was carried out by the teenagers. They got the man and his son out of the surf and helped the rescue squad save the man with artificial resuscitation. The name of the beach house was Threedom (three dirty-old- men).

I could go on but better stop.

A memorial service was held for Jim on 16 January at the Magothy Methodist Church. A “Tribute” lunch followed at the “Sunset” restaurant, hosted by “Kay” Snead, Jim’s wife of many years. Kay was the hero for Jim in his final days along with all of his children and friends and we all appreciate what she did for him to get him through very difficult times.

A formal obituary was in the Gazette newspaper the week of Jim’s demise.

Garden Club News

The North Shore Garden Club met on January 5 at the home of Sarah Ann Parsons. At this time, it was decided to cancel the North Shore Dance for this year. There were many reasons for this including the realization that the date of February 14 was only a little more than a month away and relatively little preparation had been made. There was a problem in that the Maryland Yacht Club has undergone a change in ownership as of January 1 and would be closed during the month of January, so we weren’t sure how much we could get done with them regarding menus and set-up plans. We are scheduling

the dance for Valentine's Day weekend of 2010. We also felt that given the economy maybe a dance every other year would be better attended. Last year we lost money on the dance and we don't want to do that again. So mark your calendars now for 2010 because we already have a great D.J. contracted!

The Garden Club is also planning to try some new things this year that may be a little more diverse and could incorporate other aspects of improving ourselves and our community. For instance, the February 4 meeting will be a jewelry exchange where everyone brings any old jewelry they are not wearing anymore and we exchange with others for something that is new to us. We have always heard one man's junk is another man's treasure so we are applying this to one woman's jewelry! Other plans include a Tea Party, updating old items such as vases with paint and decoration, having a plant sale and a white elephant auction and incorporating some support services to neighbors when they are in need. Of course, the North Shore gardens will remain a priority but we are just hoping to expand our focus.

We are doing a membership drive to encourage other North Shore residents to join and give us their ideas for expansion and growth of the group. The meetings have been changed to the first Wednesday of the month at 7 pm as this seems to be a better night for everyone. Please consider joining us, or returning to us, as we do have fun and have learned a lot over the past couple of years.

The next meeting will be at 7 pm on Wednesday, February 4, at the home of Charlene Wroten, 430 Park Creek Road. We would love to have a large crowd as most women love to get some new jewelry!! Just remember to come with your ideas of programs and even think about a new name for the group. We are moving forward with enthusiasm and optimism for a great 2009.

THE BARNACLE ONLINE

The board is working toward publishing the Barnacle ONLINE. This would save money (\$1600 year), paper (trees) and man hours. Also, having an online publication, the delivery to you is much faster. We envision an electronic notice via email being generated each month with a link to the latest Barnacle. You would be able to print the Barnacle. For those residents who cannot receive email or access the internet, we will set up a method to deliver a hard copy of the Barnacle. To move in this direction we need your email address where you would want the Barnacle sent. Please email to Fekuhne@aol.com your email address and your name. If you cannot receive an electronic form of the Barnacle please let me know by calling Fran Kuhne at 410-255-0609.

The Barnacle will continue to be published on paper and delivered by volunteers until the new system is in place and all residents have been accounted for as to their method of delivery.

Fran Kuhne - President

North Shore Membership List 2008

Aleksandrowicz, Edward

Alfriend, Ted & Leah

Anello, Mario & Nancy

Austin, Dave & Pat

Bailey, Anita & Jon

Baker, Ron

Bartholomee, Clara

Bartholomee, Wayne & Amy

Becker, Will & Jane

Bertha, Fred & Cecilia

Black, Joy

Blankinship, Karen Custer & Richard

Brush, Jeanne

Butts, Joe & Rose

Capel, Dave

Clark, Tom & Elaine

Clickner, David and Diana

Clocker, Tom & Joyce

Coburn, Sue & Todd Heath

Collins, Jim

Cormier, Stu & Joy

De Remer, Joe & Brenda

Debus, Lani Cochran & Denny

Decker-Hromanik, Carolyn & Ed

Diamond, Margaret

Dougan, Kathy

Douglas, Candace Chandler & Robert

Drain, Shep & Judy

Duncan, William & Suzanne

Ebaugh, Glenn

Eckardt, Robert

Federroil, Don & Barbara

Feehley, Deanna

Fenton, Leslie Sater & Rich

Ferguson, Brian and Meg

Ferko, Joe & Patty

Fisher, Richard

Fletcher, Adrian & Betty

Foard, Tom & Mary Jane

Fontaine, Tim & Debbie

Franz, Jim & Marie

Frassica, Frank & Deborah

Gardner, Bob & Laurie

Geiger, George & Ann

Gerbrick, Bernadine

Gleason, Margaret & Eric Heinonen

Glasby, Herb & Marion

Gonzales, Leroy and Kathy

Gottschalk, Cyndi & Gene

Griffith, Nina

Hammer, David & Michelle

Hancock, Marsha Brady & Tyler

Hancock, Liz

Hannon, Glenn and Simona

Harris, Jennifer and Sean

Hawley, Donald & Constance

Hildebrandt, Dean & Jacque

Hobbins, Jen and Danny Moore

Hodzic, Arif and Vuki

Howatt, Carter & Bonnie

Hoyas, Alan & Bonnie

Hubers, John & Carol

Jenkins, Bud & Sarah

Kellam, Peg Ensminger & Shep

Kennedy, John and Penny

King, Jennifer & Ray

Kirk, Rusty & Keeley

Kirkendall, Alan & Susan

Knapp, JoAnn Young & Karen

Koch, Ross

Koch, Mark & Cyndy

Koch, Gary & Lyndy

Kral, Vernon & Carol

Krycia, Joe & Kristin

Kuhne, Carl & Fran

Larbig, Denise

Leatherwood, Clem & Elaine

Leigh, Bob & Elaine

Lennon, Lawrence & Carole

Logan, James & Marcia

Luther, Ralph & Edie

Mackenzie, Colin

Macola, Anthony & Armayne

Mahlstedt, Margaret

Mariner, Dane & Brenda

Marks, Vince & Dana

Matovcik, Ron and Lana

McGuigan, Gregory and Stephanie

McNelly, George & Betty Ann

Melamud, Bob and Lyn

Melotti, Edward & Margo

Mercier, Chris & Dolores

Morris, Teresa Smithson & Bill

Murdock, Bill & Pam

Nash, Virginia

Nash, Glenn

O'Connell, Doug & Sue

Olson, Allen & Eleanor

Parker, George & Lisa

Parrott, Jason & Lorie

Parsons, Charlie & Sarah Ann

Paul, William & Carolyn

Pearson, David & Brenda

Pittman, Donald P.

Powers/Wheelock, Denis and Debbie

Rausch, Rick & Kim

Ravenscroft, Dick

Rayford, David & Peggy

Rayne, Ron & Tina

Regula, Rae & Richard

Rizzo, Les & Margie

Roeder, Dick

Rosen, Todd & Terry

Roussos, Anthony and Laurs

Rupprecht, Harry & Jerri

Sauer, William & Dorothy

Sayler, Greg and Robin

Schatz, Wayne & Linda

Schell, Jeff & Lisa

Schmidt, Clare

Schmidt, Mike and Joan

Scruggs, Rick & Jan

Sersen, Stan & Kay

Sevigny, Dick & Lu

Shehane, MaryJo

Sills, Joan

Siwinski, Terri & Brian

Snead, Shely

Stamper, Mark & Lisa

Stopowski, Suzanne & John

Tepper, Ted & Jackie

Thompson, Robert and Cynthia

Tongue, Miriam

Vandegaer, Jan & Martha

Wagner, Daryl

Walsh, Richard (Fox) & Barbara

Warner, Claudia and Wendy

Warner, Mike & Lois

Waters, Jerome & Carol

Watts, Rick & Roberta

Wengert, Eva

Westcott, Mark

Whalen, Stephen & Nancy

Williams, Jon & Jean

Wisthoff, Jack & Carolyn

Worsham, Pat and Mike

Wroten-Aconte, Charlene & Bart

Neighborly Notes

- Thank you to Mike & Lois Warner for delivering the Barnacle.

North Shore Youngsters Working for Spending Money

If you would like to be added to this list, please e-mail me at adbart65@comcast.net. We will run this list in each issue.

Childcare

Austin Murdock 410-360-8668

Sara King 410-437-9993

Megan Hammer 410-437-1485

Kate Morris (certified babysitter) h 410-360-9704 or c 410-868-6073

Carly Schell 410-255-3439

Pet Sitting

Kendall Parrott 410-255-5211

James Dougan 410-255-2040

Sara King 410-437-9993

Megan and Kaitlyn Hammer 410-437-1485

Tyler and Zoe Larbig 410-360-4994

Other Services

- Need help with your TV, electronics, games, software, or computer? Call Dean Watts at 443-758-7382. I can solve most problems for a very reasonable fee.
- Snow shoveling available at reasonable rates. Call Three Boys With Shovels at 443-758-7382.

2009/07/24 10:00 AM

10:00 AM

MAKES 8 APPETIZER SERVINGS; PREP: 20 MIN.

Ask for paper-thin slices of meat at the deli counter. To ease prep, look for a package of presliced mango in the produce section. We do not recommend jarred mango slices—they're too soft.

1 ripe mango, peeled

1½ cups loosely packed arugula

1 (1-oz.) package fresh basil

4 very thin prosciutto or country ham slices

¼ tsp. coarsely ground pepper

1. Cut mango into ¼- to ½-inch slices (about 16). Place 1 mango slice on top of 3 arugula leaves and 1 to 2 basil leaves.
2. Cut each prosciutto slice lengthwise

North Shore Galley From the kitchen of Nancy Anello

into 4 strips. Wrap center of each mango bundle with 1 prosciutto strip. Arrange on a serving platter, and sprinkle with pepper.
Note: To make ahead, prepare recipe as directed. Cover bites with damp paper towels, and chill 30 minutes.

Per serving (2 bites): Calories 29; Fat 0.6g (sat 0.2g, mono 0.04g, poly 0.1g); Protein 1.6g; Carb 5.2g; Fiber 0.8g; Chol 1.9mg; Iron 0.4mg; Sodium 68mg; Calc 30mg

Prosciutto-Wrapped Apple Bites:

Substitute half of 1 small cantaloupe or honeydew for mango. Proceed with recipe as directed.

Prosciutto-Wrapped Pear Bites:

Substitute 1 ripe pear, unpeeled, for mango.

Cut pear as directed in Step 1. Toss together pear slices and ½ cup lemon-lime soft drink to prevent browning; drain. Proceed with recipe as directed.

Prosciutto-Wrapped Apple Bites:

Substitute 1 Gala apple, unpeeled, for mango. Cut apple as directed in Step 1. Toss together apple slices and ½ cup lemon-lime soft drink to prevent browning; drain. Proceed with recipe as directed.

Note: To make ahead, prepare recipe as directed. Cover bites with damp paper towels, and chill 30 minutes.

Jammin' Jambalaya

Awaken your taste buds with Creole-inspired recipes that are just right for a weeknight. Your family will love them too!

By **Natalie Kelly Brown**

JoAnn's Jambalaya

MAKES 6 SERVINGS; **PREP:** 15 MIN.,

COOK: 35 MIN.

Reduce the heat by substituting your favorite smoked sausage for the andouille.

- 1 lb. andouille sausage, cut into 1/4-inch-thick slices
- 1 (10-oz.) package frozen vegetable seasoning blend
- 1 (32-oz.) container low-sodium chicken broth
- 1 (14.5-oz.) can fire-roasted diced tomatoes with garlic
- 2 cups uncooked long-grain rice
- 2 Tbsp. chopped fresh parsley
- 1 tsp. Cajun seasoning
- 2 tsp. Worcestershire sauce
- 1/8 tsp. ground red pepper (optional)
- 2 Tbsp. thinly sliced green onions

1. Cook sausage in a large Dutch oven over medium-high heat, stirring frequently, 8 to 10 minutes or until browned. Remove sausage with a slotted spoon; drain on paper towels.

2. Add vegetable seasoning blend to hot drippings in Dutch oven, and sauté 3 to 5 minutes or until thoroughly heated. Add broth, next 5 ingredients, sausage, and if desired, ground red pepper. Bring to a boil; cover, reduce heat to low, and cook 18 to 20 minutes or until rice is tender and liquid is absorbed. Top with green onions, and serve immediately.

—INSPIRED BY JOANN LETO, TAMPA, FLORIDA

Note: For testing purposes only, we used McKenzie's Seasoning Blend frozen vegetables and Hunt's Fire Roasted Diced Tomatoes With Garlic.



Andouille sausage adds bold flavor to JoAnn's Jambalaya. Serve with hot, crusty bread for a delicious meal.

Bananas Foster Ice-Cream Pastry

MAKES 4 SERVINGS; **PREP:** 10 MIN.,

BAKE: 25 MIN., **COOK:** 5 MIN.

- 1/2 cup chopped pecans
- 1/2 (17.3-oz.) package frozen puff pastry sheets, thawed*
- Parchment paper
- 1/4 cup butter
- 1/2 cup firmly packed brown sugar
- 1 Tbsp. orange juice
- 1 tsp. vanilla extract
- 1/2 tsp. ground cinnamon
- Pinch of salt
- 4 bananas, cut into 1/3-inch-thick slices
- Vanilla ice cream

1. Preheat oven to 350°. Bake pecans in a single layer in a shallow pan 8 to 10 minutes or until toasted and fragrant, stirring after 5 minutes. Remove from oven, and increase oven temperature to 400°.

2. Unfold 1 puff pastry sheet on a lightly floured surface. Roll into a 10-inch square, carefully smoothing creases. Cut into 4 (4- to 5-inch) circles using a cutter. Place on a parchment paper-lined baking sheet.

3. Bake at 400° for 10 to 15 minutes or until golden brown and puffed.

4. Heat butter and sugar in large nonstick skillet over low heat 2 minutes or until sugar is melted. Add orange juice, next 3 ingredients, and 1 Tbsp. water to skillet. Cook, whisking constantly, 2 minutes or until mixture is blended and smooth. Add bananas, and cook 1 minute.

5. Arrange pastry rounds on serving plates. Top each with about 1/2 cup banana mixture and 1/2 cup ice cream. Drizzle with any remaining sauce. Sprinkle with toasted pecans, and serve immediately. ●

—KATHRYN PULLIAM, MOBILE, ALABAMA

* Frozen puff pastry shells may be substituted for frozen puff pastry sheets.



Frozen puff pastry dough lends rich, buttery texture to Bananas Foster Ice-Cream Pastry.



Oyster King 1, Inc.

Michael Warner
410-245-0760
oysterscleanthebay@comcast.net


We build, install and maintain floating Oyster Hotels that hold the oysters in the top waters where they clean best!

Water quality updates @ your site
Receive a yearly Maryland tax credit
Help save your beautiful river!

Chilltrol, Inc.
www.chilltrol.com
7187 Old Telegraph Road - Suite 1 - Severn, MD 21144

Heating • Refrigeration • Air Conditioning
Service Contracts • Generators
Sheet Metal Fabrication

DICK ROEDER, JR.
President



Balto. Metro 410-969-8200
Pasadena 410-360-2700
Annapolis 410-263-2221

MD. St. 01-2263
A.A. Lic. D1-1147
droeder@chilltrol.com


Michael R. Warner
Yacht Broker / Captain

Cell 410.245.0760 Office 410.626.2851
sales@adventure-yachts.com <http://adventure-yachts.com>
Annapolis, MD 21403, USA Toll-free 877.418.4403


H₂O TOMMY
WATER CONDITIONING
SALT • CHEMICAL • BOTTLED WATER
★ SAME DAY DELIVERY SERVICE ★
410-437-3090

Emergency Pager 24/7 Tommy Shelton
410-518-7977 President

"KOON DOG" CAPT. KEVIN KUHNE



Tantalize your Taste Buds




2412 Mountain Road
Pasadena, MD 21122-1212
(410) 437-8999
Fax (410) 437-8995

ARCHWAY CONTRACTING



Home Improvements
Eric Heinonen
362 Dutch Ship Ct. Pasadena, MD 21122
ArchwayContracting@verizon.net
Office: 410-255-7143 Cell: 301-437-4559



Goldwell BANKERS
RESIDENTIAL BROKERAGE

(410) 421-8154 DIRECT
(410) 647-2222 OFFICE
(410) 437-6992 RESIDENCE
(410) 491-9311 CELL
(410) 647-4101 FAX
sparsons@cbnove.com

572-A Ritchie Highway
Severna Park, MD 21146

SARAH ANN PARSONS
Distinguished Sales Achievement Club

Owned And Operated By NRT Incorporated.

ASA Apparel
We can complete you.

Jennifer King
President

1143 Valley Drive
Pasadena, MD 21122

410-446-8019
410-437-9993
huffking@comcast.net

Can't come to us? We'll come to you. Ask about our land and water service

PRO LINE
MERCURY
Outboards

JAWS
JUST ADD WATER

DONZI
MERCURY
MerCruiser

Sales Manager, A.J. Bowden - Service Manager, John Smith
General Manager, Debbie Noone - Business Manager, Dick Roeder
www.jawsmarine.net 410-354-9100

Are Your Energy Bills Going Through The Roof?

We Can Help.

- * Home Energy Audits
- * Air Sealing & Insulation
- * Solar Energy Consulting



Senergy
Maryland, Inc.

5608 Exeter St.
Churchton, MD 20733
410-212-3959
www.senergymd.com

BPI
CERTIFIED PROFESSIONAL