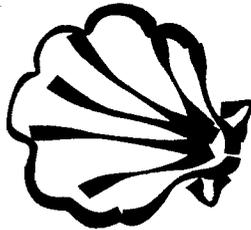


# North Shore on the Magothy's The Barnacle May 2009



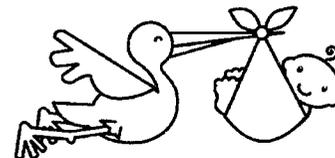
North Shore's Website  
[www.northshoreaa.com](http://www.northshoreaa.com)  
Check it out!

## North Shore Board of Governors

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Entertainment	Lisa Schell	410-255-3439	<a href="mailto:schell424@comcast.net">schell424@comcast.net</a>
GPC	Robin Gearhart-Sayler	410-255-6047	<a href="mailto:gearhartsayler@yahoo.com">gearhartsayler@yahoo.com</a>
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Pier:	Brian Ferguson	410-360-0972	<a href="mailto:bferuson40@aol.com">bferuson40@aol.com</a>
Roads and Zoning	Lois Warner	410-255-0824	<a href="mailto:riverfilters@comcast.net">riverfilters@comcast.net</a>
Welcome:	Jeanne Brush	410-255-0636	<a href="mailto:jeannebrush@hotmail.com">jeannebrush@hotmail.com</a>
Garden Club:	Sarah Ann Parsons	410-437-6992	<a href="mailto:Charsar@comcast.net">Charsar@comcast.net</a>

## 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
State Senator Brian Simonaire	410 841-3658
Road Repair	410 222-6120
Zoning Enforcement	410 222-7446



North Shore welcomes little Violet Ann Harris who joins her big sister Ella, her parents Sean & Jennifer, and her grandparents Charlie & Sarah Ann Parsons! Three generations all together in North Shore...

*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](mailto: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

		8,539
<b>Capital Fund Balance @ 12/31/08</b>		\$ 29,291
Interest Income (Jan - Mar 2009)		208
<b>Capital Fund Balance @ 3/31/09</b>		\$ 29,499

**Membership:** Denise Larbig reported that 77 responses have been received in response to the initial mailing regarding the annual North Shore yearly membership dues for a total of \$6,225.00 so far. If you haven't done so already, please send your dues to Denise at 420 Park Creek Ct. Dues are \$100.00 per household. Dues for seniors (55yrs and older), are \$50.00 per household.

**Park:** Rae Regula had contacted several companies regarding playground mulch. She brought samples of both shredded and rubber mulch. It was decided that regular shredded mulch would be a better choice due to environmental and expense reasons. The motion was approved and seconded. The mulch will be delivered to the playground on or before Sat, May 9<sup>th</sup>, which has also been designated as a community clean-up day. Volunteers with wheelbarrows, rakes, shovels are needed to spread the mulch as well as help in cleaning up the other common areas. So, come one, come all, (bring a friend!) and whatever garden tools you might have available. Mulch spreading/ clean-up is from 9am-12pm.

**Pier:** Brian Ferguson is in the process of updating the list of boat owners renting slips at the community pier. He will be calling the owners to verify the length/type of boat docked. Pier dues are coming in nicely. Please remember there is a small waiting list and we need to collect dues as soon as possible to see if there any slips available for the season. Also, a few cracked pipes were replaced at the pier, and we encourage members to report any items needing inspection or repair.

**Entertainment:** Lisa Schell reported that the annual Easter Egg Hunt was great. Approximately 20+ children had great fun finding the eggs the Bunny had left! Beautiful weather, and a good time was had by all. A reminder: Our next upcoming event is Family Day which is Saturday, May 30<sup>th</sup> at 1pm at beach.

**Beach:** Thanks to Rick Scruggs, Rick Watts, Denny Debus, and Bonnie Howatt for time and effort in the beach clean-up on April 5<sup>th</sup>. Anyone having an hour or so to rake leaves on the upper part of the beach or tidy up around the beach area, please feel free to do so. It would be greatly appreciated. We have beach rental reservations for the following dates: May 16<sup>th</sup>, June 3<sup>rd</sup>, and June 27<sup>th</sup>. Don't forget our July 4<sup>th</sup> parade. Also, the county will monitor water quality from Memorial Day, May 25<sup>th</sup> until Labor Day Sept 7<sup>th</sup>. Check results at [www.aahealth.org](http://www.aahealth.org) or call 410-222-7999 (recorded hot line).

Rick is also looking into the following items:

- Security cameras installed at the beach pavilion due to vandalism. (No problem according to our insurance company)
- Neighborhood watch signs-looking into possibility
- Obtaining permits for a new North Shore entrance sign-progress is being made.

The dumpsters are in the community from Mon, Oct. 19<sup>th</sup> am until Wed, Oct 21<sup>st</sup> at noon.

Thanks once again to Margo Melotti for trash pick-up on North Shore Rd. It makes such a difference to see our road litter-free.

The next Board meeting will be at the home of Rick Scruggs, Tues, May 5<sup>th</sup> at 7:00PM. Motion made to adjourn at 8:30PM, seconded and all were in favor.

*Respectfully submitted, Brenda DeRemer, Secretary*

## GARDEN CLUB MEETING



The Garden Club has been having a lot of fun lately at our meetings. Hopefully, all this fun will encourage others to join us. We have had a great jewelry exchange, painted pottery, and had a wonderful flower arranging workshop. Everyone has enjoyed the camaraderie and learned something new at the meetings. Special thanks goes to Earlyn Bartholomee for leading the flower arranging workshop with her talent for making beautiful arrangements from flowers from the gardens of North Shore. And thanks to

considered non-threatening, but after 2 more years of infestation, our trees are suffering, as witnessed by the current state of our woods. In 2007, an article was published, noting

“Site visits have revealed fall cankerworms - green to dark caterpillars about an inch long – munching on tree leaves over a large part of the Magothy River Peninsula. Cankerworms are different from gypsy moth caterpillars, which occur later in the spring and can kill trees by defoliating them; however, the insecticide applications that have recently occurred for gypsy moth will control the cankerworm infestations inside the spray blocks.

“While trees defoliated by cankerworm will usually completely recover, this is the third year in a row that an infestation has affected trees in this area and some may be extremely stressed,” said Bob Tichenor, chief of the Forest Pest Management Section. “ (<http://www.mda.state.md.us/article.php?i=5897>)

Recently, the lichen is becoming more prevalent. Concerned that it, too, was killing our trees, I did a little research and found that lichen is harmless to trees as it grows in the outer bark layer (not the inner, nutrient supplying layer of bark). Moreover, lichen grows in the spring (thus the intense green-ness) when the leaves are not yet out and blocking the sunshine.

“Although we might expect these lichens to shade the leaves and thus harm the trees, this does not occur. In the spring when new leaves emerge, they grow only at the ends of twigs, where there are no lichens. Thus, the leaves grow on the outside of the tree and shade the lichens on the older twigs and branches, rather than the lichens shading the leaves. In addition, lichens grow in the winter, after the leaves have fallen from the trees and no longer block light from reaching the lichens. Thus, the leaves and lichens take turns: leaves use sunlight in summer, lichens use it in winter.” (<http://ocid.nacse.org/classroom/lichens/denison/geninfo.html>)

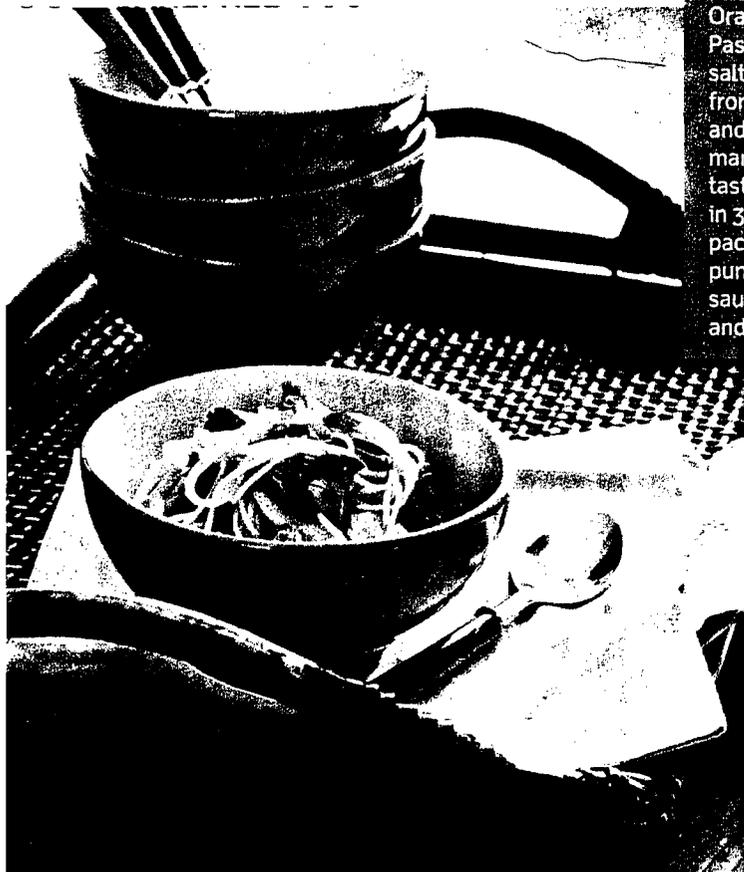
And furthermore, lichen is an air quality indicator...as most lichens do not survive where air pollution is prevalent.

“In evaluating the air quality of a site, one should note the most sensitive lichens present (those of the highest class), because they indicate the air quality at that site. If no lichens are present, the air is very dirty. If only Class lichens are present, the air quality is only slightly better. However, if all classes of lichens are present, including the very sensitive Class 4 lichens, then the air is very clean.” (<http://ocid.nacse.org/classroom/lichens/denison/geninfo.html>)

For those interested, consider going to the websites listed with the above quotations to find out more about the lungs to our part of the peninsula.

*Roberta Watts*

## NORTH SHORE GALLEY FROM THE KITCHEN OF NANCY ANELLO



**Orange Beef Pasta** delivers a salty-sweet zing from soy sauce and orange marmalade. This tasty meal, ready in 30 minutes, packs a nutritious punch with lightly sautéed carrots and snow peas.

### Orange Beef Pasta

**MAKES** 4 TO 6 SERVINGS; **PREP:** 15 MIN., **COOK:** 5 MIN.

*Measure all ingredients before you begin cooking for the very best results.*

1/2 (16-oz.) package vermicelli  
1 Tbsp. vegetable oil  
2 carrots, cut into 1/4-inch slices  
1 1/2 cups snow peas, trimmed  
1 (14-oz.) can beef broth  
1/4 cup soy sauce  
1/4 cup orange marmalade  
1/4 tsp. dried crushed red pepper  
1 lb. cooked, sliced Greek-Style Beef  
 (see page 116)  
 Toppings: sliced green onions, toasted sesame seeds

1. Prepare pasta according to package directions.
2. Heat oil in a Dutch oven over medium-high heat. Add carrots and snow peas, and stir-fry 4 to 5 minutes or until crisp-tender. Stir in beef broth and next 3 ingredients.
3. Bring to a boil. Remove from heat; add Greek-Style Beef and hot cooked pasta; toss well to combine. Serve immediately with desired toppings.

### Parmesan Chicken Thighs

**MAKES** 4 TO 6 SERVINGS; **PREP:** 25 MIN., **COOK:** 12 MIN., **BAKE:** 20 MIN.

2 large eggs  
1 1/2 lb. skinned and boned chicken thighs  
1 1/2 tsp. kosher salt\*  
1 tsp. freshly ground pepper  
1 cup Italian-seasoned breadcrumbs  
1/2 cup vegetable oil  
1 (24-oz.) jar marinara sauce  
1/2 cup (2 oz.) shredded Parmesan cheese  
1/2 (16-oz.) package vermicelli  
3 Tbsp. butter  
1 Tbsp. chopped fresh parsley  
Tangy Feta Dressing Over Iceberg

1. Preheat oven to 375°. Whisk together eggs and 2 Tbsp. water.
2. Sprinkle chicken with salt and pepper. Dredge in breadcrumbs; dip in egg mixture, and dredge again in breadcrumbs.
3. Cook chicken, in batches, in hot oil in a 12-inch heavy skillet over medium heat 2 to 3 minutes on each side or until golden brown.
4. Arrange chicken in a lightly greased 13- x 9-inch baking dish.
5. Spoon marinara sauce over chicken,

and sprinkle with Parmesan cheese.

6. Bake at 375° for 15 to 20 minutes or until cheese is melted and a meat thermometer inserted into thickest portion of chicken registers 170°.

7. Meanwhile, prepare pasta according to package directions. Toss hot cooked pasta with butter and parsley. Serve chicken over pasta with Tangy Feta Dressing Over Iceberg.

\*1 tsp. table salt may be substituted.

### Tangy Feta Dressing Over Iceberg:

*Stir together 1/2 cup mayonnaise, 1/2 (4-oz.) package crumbled feta cheese, 2 Tbsp. chopped fresh parsley, and 1 to 2 Tbsp. fresh lemon juice. Stir in pepper to taste. Spoon dressing over 5 cups shredded iceberg lettuce. Makes 4 servings; Prep: 10 min.*

### Chili-Cheesburger Mac-and-Cheese

**MAKES** 4 SERVINGS; **PREP:** 10 MIN., **COOK:** 18 MIN.

*At the tasting table, this delicious recipe was our hands-down favorite over a boxed hamburger meal.*

1 (12-oz.) box shells and cheese  
1 lb. ground beef  
1 tsp. chili powder  
1/4 tsp. cumin  
1/4 tsp. salt  
1 (15-oz.) can kidney beans, rinsed and drained  
1 (14.5-oz.) can diced tomatoes with mild green chiles  
2 Tbsp. chopped fresh parsley

1. Prepare shells and cheese according to package directions.
  2. Meanwhile, brown beef in a 12-inch (2 1/2-inch-deep) nonstick skillet or Dutch oven over medium-high heat, stirring often, 8 minutes or until no longer pink; drain and rinse under hot running water. Return beef to skillet; stir in chili powder, cumin, and salt. Cook 2 minutes. Add beans, tomatoes, and 1/4 cup water. Cook 5 to 8 minutes or until most of liquid has evaporated.
  3. Stir prepared pasta into beef mixture, and sprinkle with chopped fresh parsley. Serve immediately.
- Note:** For testing purposes only, we used Velveeta Shells & Cheese Original and Delmonte Diced Tomatoes with Zesty Mild Green Chilies. ●



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