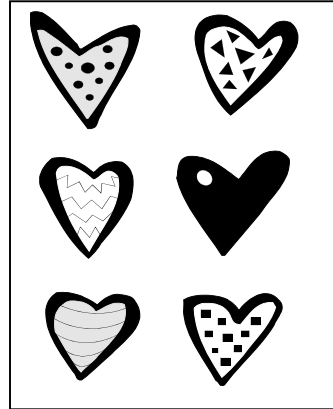


North Shore on the Magothy's  
**The Barnacle**  
 February 2004

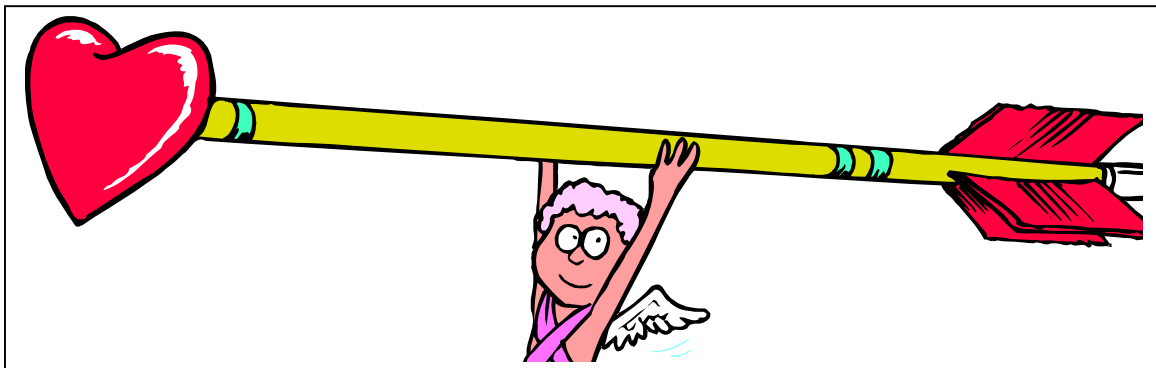


North Shore Board of Governors

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| Pier                 | Rich Fenton       | 437-9178 | <a href="mailto:rsenton@erols.com">rsenton@erols.com</a>                             |
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| Tennis               | Nancy Bassler     | 255-9229 | <a href="mailto:aebassler@yahoo.com">aebassler@yahoo.com</a>                         |
| Welcome              | Brian Siwinski    | 255-9472 | <a href="mailto:siwinte@comcast.net">siwinte@comcast.net</a>                         |

**Community Calendar**

- **February 3<sup>rd</sup>** North Shore Annual Meeting, Mt. Road Library, 7:00pm
- **March 13<sup>th</sup>** St. Patrick's Dinner Dance, Maryland Yacht Club, 6:30pm



## **NSA Board Meeting January 6, 2004**

### **Attendees:**

Leslie Fenton, Rich Fenton, Nancy Bassler, Terri Siwinski, Carolyn Wisthoff, Ted Tepper, Rose Butts, Sue Coburn, Roberta Watts, Norbert Zieman, Larry Nador.

**Meeting Called to Order -7:50**

**Meeting adjourned - 8:27**

### **Annual Meeting:**

February 3<sup>rd</sup>, 7:00 PM, at the Mountain Road Library.

### **Barnacle: (Amy Bartholomee)**

The minutes for last month's Barnacle were approved.

### **Porthole: Brenda Mariner**

The Porthole will be ready for distribution in March. Please remember, when you pay your dues, you will receive the updated Porthole.

### **Entertainment: (Brenda Mariner and Rose Butts)**

Thank you **Brenda and Emily Mariner** for taking down the Christmas decorations at the beach.

### **Membership: (Ted Tepper)**

Thank you **Ted Tepper** for taking down the wind screens at the Beach. Thank you **Brenda and Dane Mariner** for storing the windscreens in your basement.

### **Park: (Bob Douglas)**

Please fill out the attached Park survey form and return it to Bob Douglas. You may fill out the form on our website for

those computer savvy neighbors.

### **North Shore Website: (Bob Douglas/Jon Bailey (WEBMASTER))**

Please go on line and view our North Shore Website. As stated before, basic information is posted on the website (i.e. bylaws, community events, the covenants, the Porthole, the beach, the pier, the park, the tennis courts, garden club, and the July Barnacle). *The phone list will not be published for now.* The name of the website is **northshoreaa.com**

### **Treasurer: (Wayne Bartholomee)**

Our year end bank balance for the General Fund is \$11,570.22. Our year end bank balance for the Pier Fund is \$22,335.85 as of December 15, 2003. I have not spoken to Rich to verify if he had any deposits or debits not posted by Arundel Federal as of the 15th. I have not spoken to Carolyn to verify the status of NSA Garden Club's account. I've written two checks this year:

1-BG&E for the Beach Electric Bill for \$30.80 &

2-Moscker Insurance Agency for our Director's Liability Insurance, coverage 1/9/04 thru 1/9/05 for \$1,211.00.

I plan to deliver these two checks to Leslie for a second signature and mailing.

Therefore, our current North Shore Treasury Balance as of 1/14/04 is \$10,328.42. All checks for the calendar year 2003 have cleared with the exception of Check # 665 written on 10/7/03 to Rose Butts for Entertainment Committee Expense Reimbursement.

### **Pier: (Rich Fenton)**

Rich will install the ice eaters at the pier.

**Roads and Zoning: (Carolyn Wisthoff)**

Carolyn had nothing to report.

**GPC (Carolyn Wisthoff):**

Dr. Eric Smith will speak at the next GPC meeting. Please look in the Maryland Gazette for all the details.

**Small Area Planning: (Carolyn Wisthoff)**

Carolyn had nothing to report.

**Garden Club: (Nancy Bassler/Carolyn Wisthoff)**

A St. Patrick's Dance flyer is attached to the Barnacle.

**Tennis: (Nancy Bassler)**

The cracks in the tennis courts will be repaired this spring.

**Beach: (Ray King)**

Ray had nothing to report.

**Beach Reservations:**

No reservations..

**Welcome: (Brian Siwinski)**

**Traffic: (Cindy and Ralph Clemens)**

We have nothing to report.

**New Business:**

The North Shore Annual Meeting will be held Tuesday, February 3<sup>rd</sup>, 7:00 PM, at the Mountain Road Library. Everyone is welcome to Attend.

**Old Business:**

We have nothing to report.

*Terri Siwinski, Secretary*

## Neighborhood Notes

House for Rent: 345 Edgewater Road, \$2000.00 a month, double car garage, double carport, dock boatlift, beautiful large back yard to the water, storage sheds on the property; square footage 2100 square feet. Please contact Greg and Robin Saylor if interested..Cell phone #443-223-8337.

## North Shore Galley... From Nan's Kitchen

|                         |                                   |
|-------------------------|-----------------------------------|
| <b>Crab Puffs</b>       |                                   |
| Preparation: 15 min.    | Oven temperature: 400°F           |
| Baking time: 20-25 min. | Yield: 30-puffs Calories: 33 each |

**INGREDIENTS:**  
 3/4 cup shredded crab meat  
 1/4 cup shredded Cheddar cheese  
 1 minced green onion  
 1/2 tsp. each dry mustard and Worcestershire sauce  
 1/8 tsp. each salt and pepper

**Choux Batter:**  
 1/4 cup butter  
 1/2 cup water  
 1/2 cup all-purpose flour  
 2 eggs

- PREPARATION:**
- 1 In bowl, mix together crab meat, cheese, onion, mustard, Worcestershire sauce, salt and pepper. Set aside.
  - 2 In saucepan, heat butter and water to a boil. Remove from heat.
  - 3 Add flour and beat until mixture leaves sides of pan and forms into a ball.
  - 4 Add eggs, one at a time, beating until each is fully incorporated. Carefully fold in crab-cheese mixture.
  - 5 Drop mixture by rounded teaspoonfuls onto greased baking sheet, about 1 inch apart.
  - 6 Bake at 400°F for 20-25 minutes or until golden. Serve hot.

**Tips:** These puffs can be frozen after they are baked. Reheat at 325°F for about 10 minutes.



|                       |                      |                   |
|-----------------------|----------------------|-------------------|
| Protein.....2 g       | Carbohydrate.....2 g | Fat.....2 g       |
| Cholesterol.....16 mg | Sodium.....45 mg     | Calcium.....13 mg |

# North Shore Galley... From Nan's Kitchen

## Crispy Meatballs

Preparation: 15 min. Oven temperature: 400°F  
 Baking time: 35 min. Serves: 4 Calories: 479 each

### INGREDIENTS:

- 1/2 lbs. ground turkey
- 2 eggs, whipped
- 2/3 cup fresh bread crumbs or
- 3 slices French bread, soaked in milk, squeezed and shredded
- 1 tsp. grated lemon peel
- 3 Tbsp. fresh parsley, minced
- 1 tsp. fennel seed
- Dash black pepper
- 1 tsp. crushed red pepper
- 1 clove garlic, minced or pressed
- 6 Tbsp. Parmesan cheese

**Good served with:** Pasta tossed with butter, cracked pepper and fresh, ripe chunks of tomatoes, or tomato sauce, romaine salad, crusty bread.

### PREPARATION:

- 1 Thaw the ground turkey, if frozen.
- 2 In a bowl combine the turkey, egg, bread crumbs, lemon peel, parsley, fennel, peppers, garlic, and Parmesan cheese.
- 3 Shape into large walnut-shaped meatballs. Place in baking dish.
- 4 Bake at 400°F for about 30 minutes or until crispy and brown.

**Tips:** Don't skip the fennel as it gives the meatballs a tasty unique flavor.

**Health Note:** Eliminate one egg yolk or use egg substitute to cut fat and cholesterol.

EASY COOK

|                     |                      |                    |
|---------------------|----------------------|--------------------|
| Protein.....51 g    | Carbohydrate.....5 g | Fat.....27 g       |
| Cholesterol...21 mg | Sodium.....411 mg    | Calcium.....188 mg |

## Grandmother's Frozen Fruit Salad

Preparation: 20 min. Chilling time: 4 hrs.  
 Baking time: 10 & 35 min. Serves: 6-8 Calories: 342 each

### INGREDIENTS:

- 1 can (1 lb.) fruit cocktail
- 1 can (1 lb.) apricot halves
- 1 can (1 lb.) chunk pineapple
- 4 oz. miniature marshmallows
- 1 pkg. unflavored gelatin
- 1 jar (4 oz.) maraschino cherries
- 4 oz. soft cream cheese
- 1/2 cup salad dressing
- 3/4 cup whipping cream, whipped
- Extra apricots and mint for garnish

**Good served with:** Baked ham, potatoes and glazed carrots.

**Health Note:** Choose canned fruit packed in its own juice to reduce sugar; light cream cheese, and reduced calorie salad dressing.

### PREPARATION:

- 1 Drain fruit cocktail, apricots and pineapple. Reserve juices. Place fruit into large bowl. Add marshmallows. Set aside.
- 2 Place fruit juices into saucepan. Stir in gelatin. Place over medium heat. Heat, stirring, until gelatin is dissolved.
- 3 Cool slightly. Pour over fruit. Stir in diced cherries and cherry juice.
- 4 In separate bowl, blend together cream cheese and salad dressing. Add to fruit mixture, mixing well.
- 5 Cover and chill until partially set. Fold in whipped cream. Transfer to 7 1/2-by-11-inch serving dish.
- 6 Cover and place in freezer 4-6 hrs. or overnight. Cut into squares to serve. Garnish with apricots and mint sprig.

|                     |                       |                   |
|---------------------|-----------------------|-------------------|
| Protein.....2 g     | Carbohydrate.....44 g | Fat.....18 g      |
| Cholesterol...50 mg | Sodium.....174 mg     | Calcium.....48 mg |

## Crunchy Potato Wedges, Country Potatoes

Preparation: 25 min. Oven temperature: 400°F  
 Baking time: 45-55 min. Serves: 4 Calories: 374, 170 each

### INGREDIENTS:

- Crunchy Potato Wedges:**
- 4 baking potatoes
- 1/2 cup melted butter or margarine
- 1 clove garlic, minced or pressed
- 1 cup crushed cornflake crumbs
- Salt, Paprika
- Country Potatoes:**
- 4 baking potatoes
- Butter or olive oil
- 2 Tbsp. each dried tarragon and basil leaves
- Minced parsley, optional

**Tips:** Instead of corn flakes, you can substitute equal amounts of Parmesan cheese and dry bread crumbs. Other flavorful herbs for the Country Potatoes are dried basil combined with oregano and thyme.

### PREPARATION:

#### Crunchy Potato Wedges

- 1 Peel potatoes; cut into quarters or chunks. Combine butter and garlic; mix well.
- 2 Dip potatoes into melted butter, then crumbs, coating well. Salt to taste. Place on lightly oiled baking sheet.
- 3 Bake at 400°F for 45-55 min. or until done, pouring leftover butter over the potatoes from time to time. Sprinkle with paprika; serve.

#### Country Potatoes:

- 1 Peel potatoes. Cut in half lengthwise. Cut each half diagonally into 1/2-inch slices, keeping potato assembled. Lift with spatula onto oiled baking sheet. Press down slightly with palm of hand to fan out slightly.
- 2 Brush with butter or olive oil. Bake at 400°F for 30 min. Sprinkle with herbs. Bake 15-25 min. longer. Sprinkle with minced parsley, if desired before serving.

**Health Note:** To reduce fat and calories, use melted diet margarine. Coat potatoes using a clean spray bottle to get the best results with a minimum of fat.

|                         |                           |                       |
|-------------------------|---------------------------|-----------------------|
| Protein.....5, 3 g      | Carbohydrate.....56, 34 g | Fat.....15, 11 g      |
| Cholesterol...40, 31 mg | Sodium.....199, 124 mg    | Calcium.....28, 11 mg |

## Glazed Apple Tart

Preparation: 25 min. Oven temperature: 400° & 375°F  
 Baking time: 10 & 35 min. Serves: 12 Calories: 416 each

### INGREDIENTS, 1 10-inch tart:

- Crust:**
- 1/2 cup (1 stick) butter
- 1/2 cup sugar
- 1 cup all-purpose flour
- Filling:**
- 2 pkgs. (8 oz. each) cream cheese, soft
- 1/2 cup sugar
- 2 eggs
- 1 tsp. vanilla
- Cinnamon-Apple topping:**
- 3 large Golden Delicious apples, pared, cut into wedges
- 2 Tbsp. sugar
- 1 tsp. ground cinnamon
- 1/2 cup orange marmalade, melted

**Health Note:** To reduce fat and calories, use light cream cheese in filling.

### PREPARATION:

- 1 In large bowl, blend butter, sugar and flour until mixture resembles coarse crumbs. Pat into bottom and 1 inch up the sides of a 10-inch springform pan.
- 2 Bake at 400°F for 10 minutes or until golden.
- 3 In large mixer bowl, cream the cheese, sugar and eggs until light and fluffy. Blend in the vanilla.
- 4 Pour into baked crust.
- 5 Arrange apple wedges in an attractive pattern over the top of the cheese mixture.
- 6 Combine sugar and cinnamon. Sprinkle over the apples.
- 7 Bake at 375°F for 35 minutes until apples are tender and cheesecake is set. Cool.
- 8 Before serving, spoon melted warm marmalade over top of apples to glaze the tart.

|                     |                       |                   |
|---------------------|-----------------------|-------------------|
| Protein.....6 g     | Carbohydrate.....51 g | Fat.....23 g      |
| Cholesterol...83 mg | Sodium.....220 mg     | Calcium.....64 mg |

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# Park Survey

The North Shore Board plans to improve the Park/Playground facility in the community. We are seeking the guidance and suggestions of the community before acting. Please take a moment to either fill out this printed form and return it to Bob Douglas at 446 Park Creek Road, e-mail it to [robert.douglas@piperrudnick.com](mailto:robert.douglas@piperrudnick.com), fax it to Bob (put his name on the first page) to 410-580-3001 or fill out the electronic survey on the community web site: [www.northshoreaa.com](http://www.northshoreaa.com).

Please return the survey by February 29, 2004 so that we may begin work following the March Board meeting. We look forward to hearing from you.

Please answer all questions which apply to you and/or your family by placing check:

I (meaning you and/or your family)

Do not use the park/playground

I use the park/playground

Several times a week or weekly in appropriate weather

Several times a month in appropriate weather

Occasionally

Only a few times a year

Other: please list

I use the Park area for games and recreation e.g., tossing a ball, volleyball, etc..

use the park area to walk my pet

other: please list

I use the playground equipment

On the playground, I use

The swings

The tall slide

The shorter slide

The monkey bars

The metal jungle gym

The plastic gym play area

The merry-go-round

The swinging tire

The spring based rides

The rocking see-saw

Other: please list

I use the basketball court for

Basketball

Other activities: please list

I think that the park/playground is

Well-maintained

Adequately maintained

Poorly maintained

Other: please list

When I use the park/playground there are problems with

Broken equipment

Uncut grass

Trash and litter

Dirty port-o-pot

Drainage

Other: please list

I think that the park/playground is

Safe (no hazards for users)

Not safe;

List hazards:

When I use the park

I pick up trash

I fix broken items

I would like the following changes made to the playground:

Different equipment

List equipment:

Replaced equipment:

List equipment

Updated equipment:

List equipment

I would like to serve on the community park board  
would like to help maintain the park  
would like to help on the gardens and landscaping of the park

Name\_\_\_\_\_

Address\_\_\_\_\_

Telephone\_\_\_\_\_

E-mail\_\_\_\_\_

# ST. PATRICK'S DAY DINNER/DANCE



Sponsored by the N. S. Garden Club

When: March 13<sup>th</sup>  
Where: Maryland Yacht Club  
Time: Cocktails (cash bar) 6:30  
Buffet Dinner 7:30  
Dancing 8:00 - 12:00  
Music: The Dance Masters  
Cost: \$32.00 per person  
( checks payable to NSA )  
Dress: Casual

**\*\*Advanced Reservations Are A Must  
(by Mar. 9<sup>th</sup>) Tables of 8 available\*\***

To Reserve, call Nancy Bassler 255-9229