

THE BARNACLE



Community Calendar

- **Garden Club Meeting**, Tuesday, September 20th, Earleigh Heights Food Truck Tuesday
- **Crab Feast**, Saturday, September 24th, Community Beach
- **Garden Club Fall Fundraiser**, Tuesday, October 25th, Green Turtle

The 6:30 AM Walkers

Peg Ensminger, Edie Gillis, Fran Kuhne, Marion Glasby

“The 6:30 AM Walkers” of North Shore started in the ‘90s when we wanted to commune with nature for fitness. It just happened that Peg Ensminger and I (Edie Gillis) had similar work hours and we could enjoy the physical and social interaction together. The group grew as we invited anyone that wanted early morning walking fitness and a support system. Presently, Fran Kuhne and Marion Glasby have retired

and have found the time and the healthy walking beneficial. Hank, Fran's grand dog joins us every other week! We also have had men join us and presently, Herb Glasby and Shep Kellam liven up the group occasionally. Sometimes, we have even walked with Roger B and Cyndi G, although we are a bit too slow for them. Other neighbors who have since moved away have also been part of the "walkers"—Jan and Tim Cober, Ann Sosnow, Jen Hobbins, Nina Griffiths. We often see other walkers (such as Carl Kuhne, Harry and Gerry Rupprecht, Charlie Parsons, Drew Hawkins) and dog walkers during our walk. We enjoy talking with them and finding out how they are doing.

Through the discussions with others and among ourselves, we have found that we

have many mutual interests. We have built deep relationships through our "team" efforts as we acknowledge schedules and commitments. If we don't connect, we have been known to check on each other to make sure the day has started well. We know our boundaries concerning our conversations and we have tried (mostly successfully) to stay away from politics and religion. We had to learn this by trial and error! The challenges and situations are there and we try to stay calm and polite.

We walk even in the winter, but change the time as we have all fallen. As we've gotten older, we do not take chances with the black ice or lightening, and flashlights and bright clothing are a necessity. We have surprised and been surprised by deer, fox, rabbits, birds, etc. We love the neighborhood as



there are hills and valleys and river views and many people and vehicles out early in the morning. Sometimes the sunrise is spectacular and sometimes the wind chill is numbing. Please join us if you'd like very early morning walking that improves well-being! Some of us have "fitbits", but that is not what motivates us.

A Note from the President

Hi Neighbors,

What a wonderful, albeit warm, summer we're enjoying here in the land of pleasant living. The kids are back to school, and I'm sure that is a relief to many parents.

During the past few weeks we have endured some strong thunderstorms that damaged quite a few trees around North Shore. A big tree fell across Dutchship Road in front of the Cappe residence. I called the county to let them know of the problem, and then made my way over to see the damage. Luckily there wasn't much property damage, and with the help of some great neighbors, the road was cleared in no time. A big thanks to the Anellos, and the Siwinskis, and the Ebaughs, and whoever else helped to clear the way. I would also like to thank Ted Tepper for taking care of the locust tree at the beach that sustained heavy damage, and was a safety hazard. We are lucky to live in a community full of selfless helpers.

I'm looking forward to seeing all of you at the Crab Feast on September 24th, and as

always, never hesitate to reach out to myself or any other board member with any questions or concerns.

Respectfully,
Ben Wisthoff

Entertainment News

Tracy Poyneer, Entertainment Chair

North Shore's 2016 Annual Fundraising Crab Feast:

North Shore's 2016 Crab Feast is scheduled for **Saturday, September 24th**. The event flyer with details will be distributed in early September. Tickets are \$45 pp/in advance or \$55 pp/walk-in plus \$25/non-crab eater fee. Children 12 and under are FREE!

As a reminder, if you are interested in being part of the event by working the day of our Crab Feast or by donating white elephant or silent auction items, please contact Rachel Klatt @ rvklatt@gmail.com (Silent Auction), Ben Wisthoff (White Elephant) or Tracy Poyneer (all other inquiries) @ 443-716-5387. We will also be hosting a corn hole tournament. All funds raised will go towards North Shore community improvements. To reserve your tickets in advance, please contact me at tracy.poyneer@copt.com or at my number listed above.

Marina Update

David Klatt, Marina Chair

Lots of work has been going on at the marina these past few months. With all the electric fixed we moved ahead with

installing the new LED parking lot lights on poles to increase security and visibility on the access road. There are new security cameras at the top of every light pole and will hopefully help with identifying any suspicious activity or theft if it occurs. There still needs to be internet brought to the marina and a monitor so the cameras can be accessed remotely via smart phones for our slip holders.

There are a lot of downed trees from the storm and we have contacted multiple companies to address the issues. Trees Unlimb-ited will be taking care of the dead oak tree at the water's edge that is a danger to boats and North Shore property, trimming along the access road, removal of any downed branches, and cleaning up the brush and weeds by the road so it is easier to see leaving the marina.

A reminder to slip holders if you have not used your slip for this season you will be forfeiting that slip next year to residents who are on the waiting list. There are still a few smaller slips available for the remainder of this season at a discounted rate or to be brought in for next season (Max 23').

Garden Club

by Lisa Stamper

Last Garden Club meeting was held at the home of Laurie Gardner. Her home is lovely and she was a very gracious and welcoming host.

We discussed the upcoming Octoberfest event. The Garden Club will continue to sell their signature mugs with a fall inspired drink. Proceeds will contribute to ongoing garden maintenance. The mugs were a great success during the Luau.

We are planning a fun fall event and fundraiser at the green turtle on October 25th. We will be constructing interesting decorations made with gourds. More details to follow.

We are also starting to make plans for our Annual Holiday Open House. Lisa is planning an outing to secure the two homes for this event. A few ideas were discussed at the last club meeting.

There was some discussion of eliminating the current garden at the corner of Valley and Dutchship Roads. It is the current consensus to focus on reducing the number of gardens and utilize our resources to maximize our more visual and well traveled areas of the neighborhood.

Our next Garden Club meeting we will be on September 20th. We will be heading to Earleigh Heights, they have Food Truck Tuesday and we thought it would be fun. If you are interested in carpooling please be at the beach at 6:45pm or you can meet us there. Please join us as we love to hear new ideas and meet the neighbors in a casual and fun atmosphere.

Beach Report

by Doug O'Connell

So far, 10 community events have been held or are scheduled at the Beach this season, and 14 people have rented or reserved the beach. If you would like to reserve the beach for any time this year, or have questions or inquiries regarding the Beach and rental information, please contact the Beach Chairman, Doug O'Connell, 410-439-1620 djogov@comcast.net.



Again, I ask that you please remember to replace the trash bag in the trash container at the beach. This continues to be a problem. This may seem like a small matter, but some of the rotting food, cigarette butts, dirty diapers, etc. left in the container is very difficult, and very messy, to remove when it is not bagged.

Purchased a new Volley Ball for the beach. Glad to see that it has already been put to good use.

Hope everyone is enjoying a great summer and taking advantage of the wonderful asset we have in the beach.

North Shore Galley

by Nancy Anello

Double Apple Pie With Cornmeal Crust

Yield: Makes 8 servings

Cooking Tips:

Our Most Popular Dessert Recipe... Ever

Recipe from

Southern Living

More from Southern Living

Ingredients

2 1/4 pounds Granny Smith apples
2 1/4 pounds Braeburn apples
1/4 cup all-purpose flour
2 tablespoons apple jelly
1 tablespoon fresh lemon juice
1/2 teaspoon ground cinnamon
1/4 teaspoon salt



1/4 teaspoon ground nutmeg

1/3 cup sugar

Cornmeal Crust Dough

Wax paper

3 tablespoons sugar

1 tablespoon butter, cut into pieces

1 teaspoon sugar

Brandy-Caramel Sauce

Preparation

1. Preheat oven to 425°. Peel and core apples; cut into 1/2-inch-thick wedges. Place apples in a large bowl. Stir in next 7 ingredients. Let stand 30 minutes, gently stirring occasionally.

2. Place 1 Cornmeal Crust Dough disk on a lightly floured piece of wax paper; sprinkle dough lightly with flour. Top with another sheet of wax paper. Roll dough to about 1/8-inch thickness (about 11 inches wide).

3. Remove and discard top sheet of wax paper. Starting at 1 edge of dough, wrap

dough around rolling pin, separating dough from bottom sheet of wax paper as you roll. Discard bottom sheet of wax paper. Place rolling pin over a 9-inch glass pie plate, and unroll dough over pie plate. Gently press dough into pie plate.

4. Stir apple mixture; reserve 1 Tbsp. juices. Spoon apples into crust, packing tightly and mounding in center. Pour remaining juices in bowl over apples. Sprinkle apples with 3 Tbsp. sugar; dot with butter.

5. Roll remaining Cornmeal Crust Dough disk as directed in Step 2, rolling dough to about 1/8-inch thickness (13 inches wide). Remove and discard wax paper, and place dough over filling; fold edges under, sealing to bottom crust, and crimp. Brush top of pie, excluding fluted edges, lightly with reserved 1 Tbsp. juices from apples; sprinkle with 1 tsp. sugar. Place pie on a jelly-roll pan. Cut 4 to 5 slits in top of pie for steam to escape.

6. Bake at 425° on lower oven rack 15 minutes. Reduce oven temperature to 350°; transfer pie to middle oven rack, and bake 35 minutes. Cover loosely with aluminum foil to prevent excessive browning, and bake 30 more minutes or until juices are thick and bubbly, crust is golden brown, and apples are tender when pierced with a long wooden pick through slits in crust. Remove to a wire rack. Cool 1 1/2 to 2 hours before serving. Serve with Brandy-Caramel Sauce.

Cornmeal Crust Dough

Yield: Makes 2 dough disks

Ingredients

2 1/3 cups all-purpose flour
 1/4 cup plain yellow cornmeal
 2 tablespoons sugar
 3/4 teaspoon salt
 3/4 cup cold butter, cut into 1/2-inch pieces
 1/4 cup chilled shortening, cut into 1/2-inch pieces
 8 to 10 Tbsp. chilled apple cider

Preparation

1. Stir together first 4 ingredients in a large bowl. Cut butter and shortening into flour mixture with a pastry blender until mixture resembles small peas. Mound mixture on 1 side of bowl.
2. Drizzle 1 Tbsp. apple cider along edge of mixture in bowl. Using a fork, gently toss a small amount of flour mixture into cider just until dry ingredients are moistened; move mixture to other side of bowl. Repeat procedure with remaining cider and flour mixture.
3. Gently gather dough into two flat disks. Wrap in plastic wrap, and chill 1 to 24 hours.

Brandy-Caramel Sauce

Ingredients

1 cup whipping cream
 1 1/2 cups firmly packed brown sugar
 2 tablespoons to 1/4 cup butter
 2 tablespoons brandy*
 1 teaspoon vanilla extract

Preparation

Bring whipping cream to a light boil in a large saucepan over medium heat, stirring occasionally. Add sugar, and cook, stirring occasionally, 4 to 5 minutes or until sugar is dissolved and mixture is smooth. Remove from heat, and stir in butter, brandy, and vanilla. Let cool 10 minutes.

*Apple cider may be substituted.

Note: To make ahead, prepare recipe as directed. Store in an airtight container in refrigerator up to 1 week. To reheat, let stand at room temperature 30 minutes. Place mixture in a microwave-safe bowl, and microwave at HIGH 1 minute, stirring after 30 seconds.

Southern Living
 SEPTEMBER 2008

Treasurer's Report

by Marion Glasby

Treasurer's report for end of July

The starting balance was \$24,192. The revenue was mainly pier \$745 (slip and donation) and other income of \$350 for a total income of \$1,095 for the month. The expenses were from pier (most are overdue capital expenses), mowing, BGE, and community expenses of \$4,345. The ending balance for July was \$20,195. The CD is

\$28,195. The Garden Club did receive \$721 in revenue from the Luau and have more mugs for sale.

Roads & Zoning

by Laurie Gardner

No new applications for approval were presented to the board.

I did secure an approval from Anne Arundel County to remove the dead Red Oak Tree at the Marina.

That will be removed in the next few weeks.

Membership Report

by Jeanne Brush

Our membership currently stands at 147 members and includes 9 complimentary memberships given to new residents. This represents a phenomenal 85% participation rate. Memberships provide the bulk of our income which supports community maintenance and activities. It's worth noting that several of our senior members pay at the regular rate and we appreciate their generosity.

Although I would like to stand up and take a bow for for this, the credit goes not to me but to our members themselves and to the work of many volunteers. I would especially recognize the efforts this year of Tracy Poyneer for her work of organizing amazing social activities and Dave Klatt for his outstanding work of finally getting the marina whipped into shape. That job, still

ongoing, is right up there with cleaning out the Aegean stables. Tracy and Dave get help from a number of neighbors who volunteer their time. Also adding to the good life in North Shore are the efforts of Doug O'Connell at the beach, Rick Scruggs at the Park, and Lisa Stamper of the Garden Club. They also get volunteer help from a lot of you.

North Shore is a team effort. Thanks to all of you.

Thank You Neighbor!

- Thank you to **Ted & Jackie Tepper** for delivering the August Barnacle!
- Thank you to Carly Anello for the photographs in this issue!

Trivia Question:

Does anyone know what property in North Shore was a Boy Scout camp many years ago?

Answer: The property at 396 North Shore Road!



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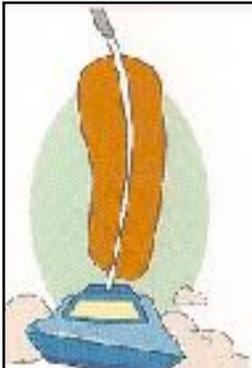
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