

The Caper



Our 53rd Year

Cape St. Claire Improvement Association, Inc. Community Newsletter

February 2008

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Board in Brief

The CSCIA Board of Governors met for its monthly meeting on January 14, 2008 at the Cape St. Claire Clubhouse at 7:30 p.m. in the Cox Meeting Room. President Josephine Gardner provided opening remarks and presented the agenda for the meeting.

Attendance: Governors Biondi, Daly, Gallagher, Gardner, Lamb, Maltz, Morgan, Newman, Pollack and Wolin were in attendance. Governor Campbell was absent.

Minutes and Financials:

Motions were made to approve the December 10, 2007 Monthly BOG Meeting Minutes, the October 31, 2007 Financials and the November 30, 2007 Financials. These motions were seconded and unanimously approved.

Committee Reports:

Building Committee – Governor Daly provided a quick status on various building issues. He also reported that he was in receipt of a building variance request for a fence. The BOG approved a motion to enter into a Closed Session meeting to discuss the request. Upon conclusion of the Closed Session meeting, the BOG announced that the variance request was approved.

Clubhouse: Governor Lamb reported that the painting of the interior of the clubhouse had started.

History – Governor Morgan reported that Delegate Mike Busch approached the Goshen Farm Preservation Society about him supporting a request for a \$250K bond bill for the property.

He stated that in exchange, he wants the front-fields area of the property for soccer fields. President Gardner stated she would send a letter to Mr. Busch expressing the CSCIA's displeasure with this proposal.

Long Range Planning (LRP) – Governor Wolin discussed the LRP with the Board, including input received from the membership at the January 8 CSCIA Annual Membership Meeting.

In response to that meeting, President Gardner stated that it was obvious that the membership wanted a better-defined list of projects and a more simplified process to evaluate the projects.

To this end, the Board made a motion for the "LRP Committee to create a logical process to vet projects (including for example - flowcharts), synchronized with

the Board budget process." The motion was approved.

Adjournment: The regular January 14, 2008 BOG Monthly meeting ended at 9:10 p.m. The next monthly Board of Governors meeting is scheduled for **February 11, 2008 at 7:30 PM.**

Monthly, Quarterly and Annual meetings of the Cape Saint Claire Improvement Association (CSCIA) are open meetings. Residents are welcome and encouraged to attend.

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The deadline for articles and ads is the 12th of the month.

The Caper is published monthly and sent bulk rate to all residents of Cape St. Claire, all nonresident lot owners, local government officials and advertisers. Copies are also available in CSCIA Office, Broadneck Library and local stores.

POLICY FOR ARTICLE SUBMISSIONS

All submissions for *The Caper* must be received by the editor by the 12th of the prior month. Submissions should be emailed as Microsoft Word attachments (PC only) to: **capereditor@cscia.org**, or dropped off (on disc or CD) at the Clubhouse. Articles must be submitted electronically. DO NOT submit as inline text of email. All articles should be clearly labeled with the 1) submitter's name, 2) phone number, 3) article file-name (s), 4) software product and 5) version used. Please keep a backup copy of each file and do not submit disks containing extraneous files. After *The Caper* processes each article, the submitter's disk can be picked up at the CSCIA office during regular hours. *The Caper* Staff and the Cape St. Claire Improvement Association reserve the right to refuse any article, letter or advertising that it deems inflammatory, in poor taste or inappropriate.

Garden Club News: The End of the Growing Season?

Well, I know it has been a while since you've heard from the Garden Club. I must admit, the warm weather and late fall had made me a little complacent. Even though you haven't heard from us, the Cape St. Claire Garden Club has had a very busy fall.

Yard of the Month completed its judging in October and the following individuals were recognized by the Garden Club. Congratulations to the winners and I apologize for the delay in recognizing your efforts to beautify Cape St. Claire.

Area 1: The Sneed Family

Area 2: The Walters Family

Cape St. Claire Improvement Association

www.cscia.org

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& Kimberly

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Josephine Gardner

Sam Gallagher

Bruce Campbell

Frank Newman

Mary Lamb

Budget Committee:

John Berley, Wayne Morrison,

Jack Savage

Area 3: The McLaughlin-Treacle Family

Area 4: The Davidson Family

Area 5: The Dotts Family

The judges will be out again at the beginning of April looking for the most colorful yards in the Cape. Good Luck.

October also marked our second annual Harvest Dinner. The theme this year focused around native pollinator plants. Katy Scott provided us with information on this type of plant and how these plants can help the entire garden grow. Each family in attendance got to take one of these plants home.

It was great to see that some of our Yard of the Month club winners could join us.

We sincerely hope more of you will join us next year on the third weekend in October.

At the November meeting, the self proclaimed "Bird Lady," Sybil Lucas, joined us to talk about attracting birds and other wildlife to our backyards. The number one way to attract birds to your backyard is to plant all sorts of native plants and have some flowing water in the form of a dripper or fountain. All wildlife is attracted to variety.

Sybil even gave us a few hints on discouraging squirrels. You can hang special bird feeders made specifically for this purpose, use suet (which feeds almost any bird in your yard but squirrels don't seem to like). You could even buy food specifically to feed the squirrels. The idea here is that if you feed them what they like to

eat, they will stay away from the other bird food in your yard. Unfortunately, even these suggestions aren't fool proof. The best idea is just to learn to live with all wildlife, squirrels included.

Also in November, the Garden Club voted in its new officers. The following people have agreed to run the CSC Garden Club for the next two years and the membership owes the following people a Great Thanks for agreeing to take time out of their busy lives in order to keep the club moving.

Our 2008-2009 Officers are as follows:

- Laurie Ann Stagnaro has agreed to another term as Garden Club President.

- Katherine Scott is continuing as Vice President.
- Kari Banaras will take the position of Treasurer
- Laura Kellman will act as secretary.

In December the Garden Club held their annual holiday party during which members and their families made wreaths to be hung and displayed throughout the holiday season on Lawyers Circle in downtown Annapolis.


CSC Garden Club members have been making wreaths from greens collected throughout the Cape for many years. We truly hope that founding member Kitty Donovan continues to help the Garden Club with this project for many more years to come.

The next meeting will be on **Tuesday, February 5, 2008 at 7 p.m. in the Cape St. Claire Clubhouse.** After a brief business meeting; we will hear Catherine Salam, Master Gardener, Cape resident and CSC Garden Club member talk to us about the new plant introductions for the 2008 season. Then, on the first Tuesday in March the Garden Club will hold its 33rd Anniversary Dinner for old and new members and their families.


Have a blessed and Happy 2008. Hope to see you in February.

Mary Rosner

Garden Club Member and Cape Resident since 2005; and mother of Nathan, Ryan and Caitlin




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In May we interviewed several agents selecting Mona LaCovey based on her experience & qualifications. Our objective was to sell ASAP, recognizing the challenges of the current market. Mona advised us on the important matters of home selling and selecting a price compatible with the area and the market. She set up advertising to reach as many potential buyers as possible. The 1st day on the market we had an offer and a final contract in 3 weeks closing in Sept at a selling price well within our constraints.

----- Job well done! -----




Bill & Elizabeth



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Cape Cuisine

By: Ben and Kathleen Mooneyhan

Happy New Year fellow Capers!

We had a wonderful holiday season and enjoyed cooking for company as well as some delicious special meals out. Over the holidays, we enjoyed a wonderful lunch at McCormick and Schmick's in the Annapolis Mall, and an outstanding dinner at O'Leary's restaurant in Eastport. We also had carryout from Broadneck Grill, which is consistently good, and tried to place a couple of take-out orders at Tuscan Kitchen.

We ventured into the newly opened McCormick and Schmick's seafood restaurant at Annapolis Mall for lunch. While it's a chain restaurant, it has an upscale feel and an appealing décor. We had the wasabi salmon and parmesan sole. Both were delicious! The lunch portions were just the right size and extremely well priced for the food quality ranging in the \$10.99 to \$13.99 range. The salmon was perfectly done and the wasabi flavor was not too strong. We left trying to figure out how we could prepare it at home! The sole was a delicate and delicious white fish sautéed with a light coating of parmesan cheese. Melt in your mouth! We had fabulous service and look forward to going back. The menu changes daily based on what's

fresh and in season. Expect considerably higher prices for dinner entrees.

For a special occasion, a group of five of us had dinner at O'Leary's Seafood Restaurant (310 Third Street, Eastport). This restaurant certainly has reason to brag about being Annapolis's best seafood restaurant! The restaurant is surprisingly small and has a lively atmosphere. It was very busy Saturday night, and we didn't get our first choice of reservation time. It could feel a bit crowded if you are seated at a small table for two. We were seated in a large, spacious booth and the five of us were comfortably able to talk and hear each other. Between us, we had the crab cakes, grouper special, and filet mignon. We knew it was a bit risky to order beef at a seafood restaurant. But the steak was incredible and was so tender; it could be cut with a fork! The crab cakes were a good size and delectable. But the grouper special, was the highlight. Beautifully decorated. Fantastic wine list, with lots of interesting varietals. Great place for a special occasion. Reservations necessary. Bring your (husband's) wallet!

Have we mentioned that we LOVE Broadneck Grill? We love it for weekend breakfasts, a quick bite for lunch and eat in and carry out for dinner. With the varied menu, there's something for everyone! Ben thinks they have some of the best Mexican food he's had since we moved from California! The cheese enchiladas are very good with a flavorful sauce, although

the last time we went there the chef put too many onions in. Kathleen loves the Chesapeake Burrito and Fruitarian. We feel fortunate that this little everyday "gem" is right here in the Cape!

Since our last article, we've made two attempts to place a take-out order from the Tuscan Kitchen. The first time, we went in person and were told that there was a 35 minute wait, which was a little longer than we wanted to wait. The second time, we thought we'd plan ahead and called in an order and then went to pick it up at the designated time. When we got there, they said it would be an additional 20 minutes. We cancelled our order and made dinner at home. They appeared swamped with other orders, customers and ringing phones. So we haven't had a chance to sample their dishes yet. Maybe next month!

Ben's pick for the Beer of the Month: Stone Brewing Company's "Arrogant Bastard Ale." This is a STRONG full bodied beer with a generous dose of hops, toasted malts, and a hint of chocolate flavor. This is only for those that like an aggressive "in your face" type of beer. Alcohol content is 7.2%, so don't plan on doing any neurosurgery or operating heavy machinery after a couple of these! Ben is pleased to report that Bella's Liquor has recently started carrying Arrogant Bastard Ale in the big 22 oz. bottles.

Recipe of the month: Quick Spaghetti and Meat Sauce

This recipe comes courtesy of one of our favorite cook books

“Make it Italian” by Nancy Verde Barr. Traditional Italian tomato sauce on top of some well cooked pasta is one of life’s great treats. Unfortunately, we don’t always have time to spend an afternoon laboring over a slow cooking pot of meat sauce. This recipe is a quicker variety that still gets very good results.

First, start with making the home-made marinara sauce which can be made ahead of time if you wish. When you find out how easy it is to make homemade marinara, you will stop buying the jar stuff. We recommend using the San Marzano Italian style plum tomatoes (available at Graul’s). If you don’t start with good quality tomatoes you might as well forget it. If you do not wish to continue on with making the meat sauce, you can simply enjoy the marinara sauce as is over your favorite pasta.

Marinara sauce (makes 9 cups):

3 tablespoons extra-virgin olive oil
5 large garlic cloves, chopped fine or smashed in garlic press
¼ to ½ teaspoon crushed red pepper flakes
10 cups canned crushed tomatoes
1 tablespoon salt
¾ cup basil leaves, torn into small pieces
Small pinch sugar, if necessary
Splash red wine

Coat bottom of a deep saucepan with the oil and set it on medium-low heat. Add red pepper flakes and garlic and sauté while stirring often. You only need to do this for a minute or so until the garlic is softened. Do not let the garlic brown or else it will become bit-

ter. Add the crushed tomatoes. Bring to a boil and add the basil and a splash of red wine. Reduce heat to simmer. Let sauce simmer for 20 to 25 minutes. Season to taste with salt. Tomatoes vary in acidity from one batch to the next. Add a pinch of sugar if necessary. At this point vegetarians may want to stop here and serve over pasta. This recipe makes enough sauce for 2 lbs. of pasta. You can freeze the leftover sauce if you wish. It keeps well!

If you are like Ben and enjoy meat in your sauce, proceed on with the Quick Spaghetti and Meat Sauce recipe:

The Start

3 cups of the marinara sauce you just made (can be made ahead of time)
3 tablespoons unsalted butter
2 tablespoons extra-virgin olive oil
1 medium onion finely chopped in food processor
2 medium garlic cloves finely chopped or smashed in garlic press
1 small carrot, finely chopped in food processor (about ¼ cup)
1 celery stalk finely chopped in food processor (about ½ cup)
Salt and freshly ground black pepper

Meat

1 pound ground beef

Liquid

¾ cup dry red wine
Marinara sauce from above
½ cup heavy cream or whole milk

The Finish

Freshly grated parmesan cheese

Melt the butter with the olive oil in a 12 to 14 inch sauté pan on medium-low heat. Stir the onion, garlic, carrot, and celery into the warming oil, season with salt and pepper, and cook gently until the onion is soft and translucent. Turn the heat up slightly and add the beef to the pan. Sauté it, breaking it up into small pieces with the back of a wooden spoon or spatula, until it is no longer pink. Season lightly with salt or pepper, and then pour on the wine. Turn the heat to high, and boil the wine until it has reduced to a tablespoon or two. Immediately add the marinara to the pan, and once it boils, reduce the heat and simmer the sauce for 5 minutes. More time will not hurt it.

Increase the heat, and pour in a third of the cream. Let it reduce to a few tablespoons, and then add another third. Reduce it again to a few tablespoons, and then add the rest of the cream and reduce it again. The cream should just coat the other ingredients. Toss the sauce into hot pasta and serve with grated parmesan cheese.

This sauce makes enough to go over 2 pounds of pasta. Remember when boiling your pasta to add a few dashes of olive oil to prevent sticking and a generous amount of salt your water. Salt helps season the pasta and seal in the flavor!

Happy eating!

Transplanted: A Caper Overseas By Audrey Lengbeyer

Happy New Year, fellow
Capers!

While most of you in the Cape are probably recovering from a very busy holiday season, life in Haifa and most of Israel, outside of Christian towns like Nazareth and Bethlehem, went on as usual, since Chanukah is only a minor Jewish holiday.

We did travel to Tel Aviv one evening for an American-style Thanksgiving, a wonderful reminder of all things American. It was great to again see the group of about 25 Americans who are spending this year in Israel as informal 'ambassadors' (the Fulbright Scholar program is funded by Congress and run by the State Department). A few are, like my husband, professors teaching or researching here, while the rest are in their 20s, recently finished with college and pursuing a research project.

After the dinner, we sat until 1 a.m. in a nearby café with this younger set, and had a wonderful

evening watching them play with our kids, hearing about their research and impressions of the Israelis and their politics, and answering their questions about our strange views on child-rearing and unschooling. It made us feel young again to share ideas with people just on the cusp of adulthood, to see the world through their curious and enthusiastic eyes.

Other than that, though, what is a furious shopping and family season in the USA was very quiet here. We decorated our flat with colorful snowflakes and other patterns made from plastic beads we found at a craft store, so we could enjoy the festive atmosphere we usually create with Christmas lights on our tree at home. We miss the Christmas decorations of our dear Cape St. Claire to get us through the darker months! But our spirits were lifted by lighting our menorah candles and joining our neighbors for some festive occasions.

We attended two Chanukah parties, complete with spinning tops called dreidels, chocolate coins called gelt, tons of jelly donuts (fried in oil, to commemorate the day's worth of

oil in the menorah miraculously lasting eight nights), and small gifts for the children. And we happily opened the many photos, cards, and even packages that continue to trickle in from our friends and family in the USA. Our refrigerator is now a portrait gallery full of photos of friends and family, photos I wish I'd remembered to bring along in the first place.

Now we are starting to feel like we know the lay of the land, both in Haifa and in the rest of Israel. We've found many of the nearby neighborhood playgrounds, and the really nice, big ones scattered about town. We know where to get the best prices on groceries and where to find organic milk. We've dropped quite a bit of change at the local craft store, so Cassia could paint her own ceramic menorah, and roll her own beeswax candles. We've also taken quite a few trips outside Haifa in the three months since we arrived, and these quiet winter months seem the ideal time to tell you about them.

We spent several days in Jerusalem, exploring the Old City. This is the site of many of the most important religious shrines of Judaism, Christianity, and Is-

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lam, and where many of the most devout people in Israel live.

On the eve of Sukkot, an autumn holiday celebrating the harvest, we joined the throngs of Jewish worshippers going to the beautiful Western Wall, the holiest site for the Jewish people, all that remains of the 2nd Temple destroyed by the Romans in the year 70 A.D. We took our turn stroking the ancient stones. Our five-year-old, noticing all the tiny scrolls of paper tucked in the joints, prayers left by the faithful, added her own wish, that her best friend would move back to Annapolis.

The next day, we walked through the narrow, bustling market streets, fielding all kinds of aggressive sales tactics from the men in the shops: people waving goods in our faces, changing prices as we walked away, and even one who told us he was offended that we didn't buy from him after our girls spent some time fingering his beaded bracelets.

Jerusalem is built on hills, so many streets are actually extended staircases, teeming with tourists, some of them wielding strollers – you can imagine how chaotic it all is! Still, we had a wonderful time, and bought two

belly-dancer scarves covered in bangles for the girls. They put them on right away, and amused many passers-by with their dancing and shimmying.

We had some quieter moments in Jerusalem too. We stayed in a tiny hostel tucked up into stone arches, where the entire room was the bed. We were invited by our hosts to join them for a meal of baked chicken and potatoes -- delicious! We also spent an evening playing anthropologists amidst a large group of religious Jewish teenagers, watching their mating rituals (cigarette smoking plays an alarming role in this) and probing some of them about the source of their religious commitment. Later that night, walking through the empty stone passageways, we climbed an unmarked staircase onto the rooftops. What a strange moonscape of a place, full of wandering cats, praying Haredi (devout Jews dressed in all black), and an exhausted father falling asleep over his baby's stroller. We took the kids and peeked through the tiny windows into the now-quiet covered shop alleys below. We also made a trip past Jerusalem to Israel's eastern edge, the

Dead Sea, which is 400 meters below sea level -- the lowest place on earth. On the other side of the sea is Jordan, a country at peace with Israel since 1994. Since Roman times, people have flocked to the Dead Sea to soak in the mineral-rich waters, which are so dense with dissolved salts that one can float on the water without any effort. Our kids hated the briny water, but I found my float incredibly meditative and calming. While there we also visited Ein Gedi, one of the great natural beauties of Israel, a canyon featuring a series of beautiful waterfalls and pools, filled with clear, cool, fresh water flowing from the hills into the Dead Sea. We hiked in with ibex and other wildlife around us, and took a refreshing dip in one of the pools.

We also visited Masada, a dusty, hilltop fortress where Jewish resisters and their families made their final stand against the Romans in 73 A.D. After withstanding a siege for several years, and watching the Romans build an enormous ramp up to the fortress walls, the resisters killed their

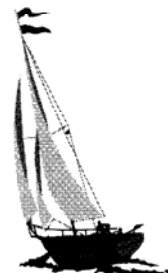
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Transplanted (cont. from page 7)

families and then themselves rather than be taken as slaves by the Romans. This story of Jewish determination and courage continues to resonate with modern Israelis as their nation still faces terror and hostility from many of its neighbors – though, interestingly, it has come to be questioned by many young people in recent years.

The bustling city of Tel Aviv is on our way to Jerusalem, so we've spent several days there as well. Its blend of haute cuisine, boutique shopping, and pulsing clubs attracts many tourists, but the attraction for us was in meeting a more cosmopolitan, international crowd there. Our most interesting evening was spent in an Indian restaurant with a generous pay-as-you-want buffet and a very large community space upstairs, full of dreadlocked Israelis and many other foreign visitors. We ate dinner mesmerized by the enormous tropical fish tank in the front, and then spent time upstairs listening to a digeridoo, watching the girls climb all over the low couches and tables, playing a bit of piano and pool, and chatting with others about their adven-

tures in the region and around the world. In nearby Jaffa, the historical section of Tel Aviv, we had fun exploring a rambling flea market, and seeing a variety of artwork by Israeli artists in many media.

The winter rains come weekly now to Haifa, and the earth is sprouting, full of tiny new plants where lifeless brown expanses had been before, and even the first winter flowers: we saw purple crocuses last weekend while hiking in the hills. We are getting accustomed to the colder temperatures, into the 50s at night. But it was no fun to go for a chilly week without heat while we waited for an electrician to come and fix the wiring to the heat pump. Fortunately, we've found the smaller European oven in our flat can be used to roast vegetables just like we do at home, and we've feasted each evening on the wonderful caramelized flavors of this favorite comfort food. I'll leave you with the very simple recipe. Enjoy, and best wishes to you all in 2008!

Choose one:

10 Potatoes, cut into 1" chunks + 1 onion cut into

thin slices + 8-12 cloves garlic, chopped
2-3 Sweet potatoes, cut into 1/2" slices (can be mixed in with potatoes or done separately)
10 zucchini, ends cut off and cut in half + 5 carrots, peeled, cut in half lengthwise
1 eggplant, cut in 1/2" slices and then quartered
1 cauliflower, cut into 2" pieces

Place in a glass or heavy metal roasting pan. Slather in plenty of olive oil, salt and pepper. (Try other herbs – I like cumin powder on the eggplant.) Roast in oven at 400°F until vegetables are tender and slightly browned, stirring every 15 minutes. Serve warm right from the pan. Great for pot lucks!

Greens Please!!

The CSCIA Beaches and Parks Committee is seeking donations of indigenous plants to be planted in the shallow water of the Little Magothy to minimize bank/landscape erosion. Please contact Frank Newman at parks2008@cscia.org. Thank you.

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Youth Sailing News

It's not too early to think about camps for the kids this summer. Youth Sailing is gearing up for our 35th season, and **registration will begin March 1st.**

We have nine 420s, as well as three Vanguard prams and six Optimist sailing dinghies available, so there are lots of opportunities to learn new sailing skills or polish old ones.

We offer half-day pram classes (good for smaller children and all children 9 and under), full day 420 classes (for older children, and those with sailing experience). Registration for our full-day Optimist class requires permission from the head instructor, Brad Hill.

Experienced student sailors have the opportunity to race in local regattas during their sessions, if we have enough parent volunteers to tow boats, and transport the sailors. If you'd like to see what the program is about or to register, email the program at capeyouthsailing@yahoo.com.

After March 1st, information will be available at the Broadneck library branch (look for the bright

blue registration packets), the community home page (www.cscia.org), the Yacht Club web site (www.yccsc.org), or from our co-registrar, Lisa Alfera (please, only **after** March 1st).

Registration preference is given in the order that applications are received, with special consideration to last year's participants and Cape residents through March 31st or until a session is full (whichever comes first).

Youth Sailing has soft, warm, wonderful hoodie sweatshirts with the YCCSC burgee for sale. We're also selling oval black and white stickers with CSC on them. Contact Shelley Greenhouse via email at capeyouthsailing@yahoo.com to find

out how to order one for yourself.

Dinghy rack rentals are handled by Pat McKay. See the CSCIA web site (<http://www.cscia.org/DinghyInfo.cfm>; from the home page click Boat Slips, then the link for Dinghy Racks near the bottom) for information.

Our organizational meetings are the third Tuesday of each month at 7 pm, in the Cox meeting room of the community clubhouse. Volunteers welcome!!

Shelley Greenhouse
Yacht Club of Cape St. Claire;
Youth Sailing Program
Committee Chair



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Cape Babysitters

To the right is a list of willing sitters. It is up to you to evaluate the qualifications of those listed below.

Email the editor at: capereditor@cscia.org to be added or removed.

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Greetings from The Cape St. Claire Oyster Nursery

Hello from the 2008 Oyster Nursery and to new progress that comes with the New Year. We are still located on the Little Magothy River, with an improved nursery structure that should hold up better than the last.

September 14th, 2007 the Magothy River closed to shellfish harvest until further notice. We are currently a Closed oyster reserve. Hopefully this will lead to a large increase of oysters. A side effect will be a cleaner river, since oysters by nature filter the water.

You may know there are two key diseases that affect Chesapeake Oysters, Dermo and MSX. The Magothy's water has a relatively low salinity so that in turn presents very low levels of Dermo, but a salinity level that encourages oyster productivity. We had several spat develop into young oysters on a single shell (as many as 12-14).

Once again, we want to thank Greg Young for coming to our aid. He unplugging the clogged

drain and improved our plumbing. The water was going nowhere but overboard at the nursery. In September, our pump broke and we had 24 to 48 hours to put them in buckets drilled with holes. We did not lose any, but this required us to go every day and pull the buckets up and down to flush the mud and silt. This lasted for two weeks.

On Rock Point, near the special purpose marker (Fishing Reef) Rick Danforth, Brad Knopf, and Rene Burgan dumped our 2007 year harvest of oysters into the Magothy. We wished them health and propagation as they went flying overboard. This was made possible by the Lakeshore Volunteer Fireboat 20 (LSVFD) with Captain Don Mercer at the helm. Thanks to Don and his crew for making this possible.

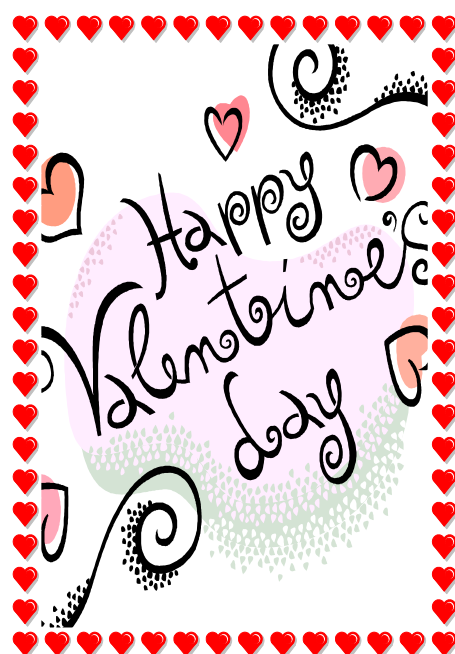
We want to thank and welcome a donation of \$220.00 from O'Briens Oyster Bar of Annapolis.

By early spring we should have our Oyster Nursery Display Board up and functioning, along with more improvements. We are just waiting for the last hur-

dle to cross and that's the final approval from the CSCIA Beaches and Parks Committee.

We are hoping for another good year and a pump which keeps on working. New volunteers are welcome! See you at the Little Magothy.

Submitted by your Cape Oyster Team: Rene Burgan/Rick Danforth/Brad Knopf/Bridgette Presti



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