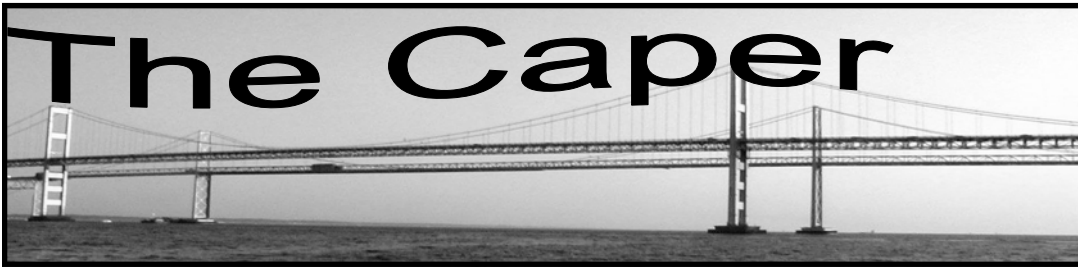


The Caper



Our 53rd Year

Cape St. Claire Improvement Association, Inc. Community Newsletter

March 2008

The Easter Bunny is Coming to Cape St. Claire, Saturday, March 15 at the Main Beach — 11 a.m. See page 10 for more details, also available online at www.cscia.org.

President's Perspective

Hello all. This is the first time during this term of my presidency that I have taken the opportunity to use the Caper as a tool to communicate with the community. Usually, the most important subjects are covered in the Board in Brief section, which keeps everyone up-to-date on what the Board of Governors is doing on your behalf. But, occasionally something comes up that deserves a more thorough discussion.

As you know, when the BOG was approached about the Goshen farm property and its relevance to the history of Cape Saint Claire, we embraced the effort to save and restore the house and land. It was a very pleasant surprise to see how the community was intrigued and curious about our history and wholeheartedly supported the effort with their interest and muscle.

The Goshen Farm Historical Committee is attempting to secure a lease on the property from the county and funding to refurbish the house from the state. Much to our chagrin, we have been informed that the county now wants to take part of the land for soccer fields — bestowing on

the Cape, all the second hand noise, trash, paving, and parking problems. This brings back some unpleasant memories of what happened with the Smith Farm property.

The BOG strongly opposes this tactic to confiscate what should be open space restored to its original condition and preserved as an historical site. **Your opinions can be forwarded to:**

House Speaker Michael Bush at 410-841-3800

(Michael.busch@house.state.md.us); Frank Marzucco, Director, Anne Arundel County Dpt. of Recreation and Parks at 410-222-7867

(rpmarz00@aacounty.org) or County Executor John Leopold at 410-222-1821 (jleopold@aacounty.org).

The second matter concerns the upgrade to Cape Saint Claire Road, which has morphed into a huge project, having little resemblance to the original plan. The county is considering a traffic light at Cape Saint Claire Road and Hilltop Drive. The backups this would generate are mind-boggling; the benefits obscure at best. The real issue is that the Dept. of Roads Engineering wants to ask for increased funding for this signal. Yet, as little as a year ago, we were told that a traffic circle at

that same intersection (our suggested solution to the problem) was too expensive. We are awaiting an update from the county Dept. of Roads Engineering to explain why they believe this is the best solution, rather than just something they can do because the traffic flow is sufficient to warrant it. **Your opinions can be forwarded to Jim Schroll at 410-222-7331.**

We feel community input is vital to an informed decision by the county on both of these projects.

Upcoming Cape Happenings

Meet the Easter Bunny Saturday, March 15th at the Main Beach.

The Strawberry Festival, Saturday, May 31st. See Strawberry Festival Article in this issue of the Caper and go to www.cscia.org for more info.

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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.

Board In Brief

The CSCIA Board of Governors met for its monthly meeting on February 11, 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, Campbell, Daly, Gardner, Lamb, Maltz, Morgan and Newman were in attendance. Governors Gallagher, Pollock and Wolin were absent.

President's Remarks:

President Josephine Gardner received a postcard from the Little Magothy River Association concerning their election, scheduled for March 4th, and

Cape St. Claire Improvement Association

www.cscia.org

The Board of Governors

Office:

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Vice-President
Secretary
Treasurer

Officers:

Josephine Gardner
Sam Gallagher
Joe Daly
Lou Biondi

Committee:

Beaches & Parks
Building
Caper
Clubhouse
Covenants
Long Range Planning
Membership

Chair:

Frank Newman-
Joe Daly
Kari Maltz
Mary Lamb
Joe Daly
Dan Wolin
Barbara Morgan
& Kimberly
Pollock

Personnel
Piers & History
Roads
Website
Nominating

Josephine Gardner
Sam Gallagher
Bruce Campbell
Frank Newman
Mary Lamb

Budget Committee:

John Berley, Wayne Morrison,
Jack Savage

stated the need for help, volunteers and nominations.

She also stated, we had not yet received a letter from the Maryland Department of Agriculture concerning the annual mosquito spray program for this area. She will initiate follow up action.

Minutes and Financials:

Motions were made to approve the January 14, 2008 Monthly BOG Meeting Minutes and the December 31, 2007 Financials. These motions were seconded and unanimously approved.

Committee Reports:

Caper – Governor Maltz reported that she is taking initial steps to reduce the size of the Caper due to expected reduced income. She is also inquiring with the printer of the Caper to determine reasons for the late delivery of last month's Caper.

Beaches and Parks – Governor Newman requested two more quotes for the bulkhead replacement project at Deep Creek. The information provided to these contractors and the quotes received were more detail oriented compared to the initial quote.

Clubhouse – Governor Lamb stated that the painting of the interior of the clubhouse was completed.

Roads – Governor Campbell contacted Mr. Dan Anderson, County Engineer for the Cape St. Claire Road Improvement project, who reported that progress on this project is still slow going. Mr. Anderson said that the County

needs to identify additional funds due to changes in the plans, and the road engineers need additional meetings with the County traffic engineers to finalize road designs. President Gardner will send a letter to the Chief of Traffic Engineering for the County, to provide additional CSCIA input on this project.

Adjournment: The regular February 11, 2008 BOG Monthly meeting ended at 9:00 p.m. The next monthly Board of Governors meeting is scheduled for **March 10, 2008 at 7:30 p.m.**



Did You Know?....

The Goshen Farm Preservation Society is currently accepting membership dues, corporate

sponsorships and donations for 2008.

We are now a 501(c)(3) charitable organization, so contributions are tax deductible! We anticipate having a long-term lease approved by the Board of Education soon for the farm, which will allow us to arrange insurance, invite visitors, and begin restoring the house.

We would like to thank The Fence and Deck Connection (www.fenceanddeckconnection.com) for installing a much needed security fence around the farm house.

We would also like to thank Richard's Tree Care for maintaining the many trees that grace the property.

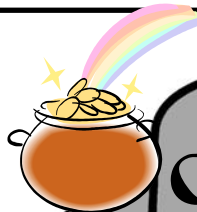
For more information please

visit us at www.goshenfarm.org or join us at our monthly meeting on the first Monday of every month at 7:30 pm in the Cox room at the clubhouse.


Submitted by
Barbara Morgan
President
GFPS

Correction

In last month's Cape St. Claire Oyster Nursery Story, we misprinted the date that the Magothy River was closed to shellfish harvest. The correct date is September 14, 2001.




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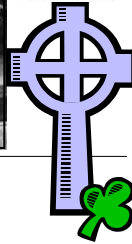
Blessings! Greg




Greg & Leanne





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Cape Cuisine

By: Ben and Kathleen Mooneyhan

Greetings fellow Capers! Are you ready for Spring? We've got a few recipes and ideas for grilling outside and we are ready for some warmer weather!

This month we visited several fun restaurants including; Yellow Fin, Woodfire Grill, and Jalapeño's. Regrettably, we weren't able to try Tuscan Kitchen as it appears it recently closed. We are sad to see any locally owned start-up business close and admire them for giving it their best shot!

Yellow Fin is Kathleen's new favorite! With half priced starters for lunch everyday and happy hour until 6:00 p.m. including "shrimptini," crab cake, mussels, clams, pizzas, soups and yummy sushi (don't be scared, there are plenty of cooked or non-fish options); there is something delicious for everyone. With a great wine list by the glass and reasonable prices, it's a heck of a deal!

And the view is beautiful! The restaurant is right on the South River. It is a great place to watch the sunset. It would also be a very fun place to go by boat. Can't wait to go back! Yellowfin Steak & Fish House, 2824 Solomons Island Road, Edgewater MD 21037 (410) 573-1333.

www.yellowfinrestaurant.com

Speaking of half-priced appetizers during Happy Hour, try out Wood Fire Grill in Severna Park. The mini crab balls are tasty and so are the pizzas. Woodfire Grill/Back Room. 580 P Ritchie Hwy. Severna Park, Maryland 410-315-8100. www.woodfirebackroom.com

Kathleen and her friend Lynda, enjoyed a fun "girl's night out" at Jalapeño's located in the Forest Plaza Shopping Center. This is not your typical Mexican cuisine. We would characterize it as Mexican with a Spanish flare. Very attentive service. Don't be put off by the shopping center location. The atmosphere is very warm and inviting and has a Mediterranean feel. Nice use of tile, wrought iron and artwork. Don't miss the guacamole and if you are feeling adventurous,

try the ceviche sampler. Delicious! Lots of creative and fun options. Jalapeño's, 85 Forest Drive, Annapolis, MD 21401. 410.266.7580.

www.jalapenosonline.com

Beer of the month: The beer of the month is Samuel Smith's Nut Brown Ale. Courtesy of England comes one of Ben's favorite beers, Samuel Smith's Nut Brown Ale. This beer is filled with flavors of toasted nuts, with hints of chocolate and caramel. For those that don't like the bitterness found in many ales, Samuel Smith's is a good choice.

Recipe: Shrimp (or fish or chicken, etc.) with Triple Lemon Butter:

This recipe for triple lemon butter is an adaptation of a Bobby Flay recipe. We enjoy the lemon butter on shrimp, as well as tuna steaks or whatever your favorite fish might be.

We adapted the recipe from the original version by adding garlic, as well as increasing the amount of butter because we found the lemon flavor to be a little too overpowering with only one stick of butter.

1 1/2 sticks unsalted butter (room temperature)

1 1/2 cups fresh squeezed lemon juice (about 6-10 lemons depending on size)

3 cloves crushed garlic

1/3 teaspoon salt

1/3 teaspoon pepper

Reserve one of the lemons and set aside. Squeeze 1 1/2 cups lemon juice and place in a small sauce pan. Heat on medium until lemon juice is reduced to about 1/4 cup and the juicy begins to look syrupy. Add the reduced lemon juice, butter, garlic, salt, pepper to a food processor. Take the lemon you reserved and grate the zest of the lemon into the rest

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of the ingredients in the food processor. After grating the zest, take a small knife and peel the rest of the white membrane off the lemon your just grated. Once the lemon is peeled, dice up the lemon flesh, and add to the rest of the ingredients in the food processor. Puree all the ingredients until smooth.

For the shrimp:
20 large shrimp peeled and deveined.
1/4 cup olive oil
sprinkle salt
sprinkle pepper
3 tablespoons chives, chopped fine

Brush shrimp with olive oil
Dust with salt and crushed black pepper

Heat your grill to high. Grill

shrimp for 3 minutes on each side or until no longer translucent. Brush with the lemon butter. Garnish with the chopped chives and enjoy!

Recipe: Ben's Steak Marinade:

Here is our favorite steak marinade we concocted, that works well on all types of steaks. This will marinate up to about eight New York strip steaks. We prefer to let the steaks marinate for at least four hours before cooking. Longer is even better! We are big fans of Graul's meat department. Some of the steaks we've gotten there give Allen Brothers and Omaha Steaks some serious competition. Ask for Roland!

1 cup Worcestershire sauce
1/3 cup decent red wine

4 cloves crushed garlic
1 tablespoon freshly ground black pepper
1 tablespoon dried Italian seasoning

Variation:

If you like a hint of sweetness in your marinade, eliminate the Italian seasoning and substitute approximately 1/4 cup of pureed fresh ginger. We like both versions of the marinade!

Happy Grilling! If you have a recipe you'd like to share, we'd love to hear from you at benmooneyhan@yahoo.com.



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Dave Davies

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Transplanted: A Caper Overseas By Audrey Lengbeyer

Happy March, everyone!

I hope the crocuses are popping up in Annapolis and that the days are ever warmer and brighter. Our wet winter here in Haifa is nearly over; the tulips and snapdragons are blooming already (it's mid-February as I write this), and the woods are full of wild daffodils, anemones, and cyclamen, the kind we in Maryland usually buy in florist shops! We survived the winter with endless warm stews and soups, with gatherings with new and less new friends, and with the wonderful activities at the local shopping malls, where several times a week they have crafts, stories, and even animals for petting. Yes, you heard right – mice, guinea pigs, baby chicks and ducklings, rabbits, even a baby goat and a chinchilla, loose in a shopping mall in the hands of tots. I can't imagine the Annapolis Mall doing anything like this, and this will be one of the things we miss when we leave Haifa.

At long last I feel ready to write more about how life here is different from back home. Most things aren't – people are people,

after all, and people here, like people everywhere, are just going about their lives. Israelis are surprisingly quiet on politics and security issues, and while many private buildings, and all public ones, have basement bunker rooms in case of bombings (some flats even have safe rooms that seal against chemical attack!), none of this is given a thought in daily life. The only sign that anything is amiss here are the low-key security guards outside every museum, university, café, shopping mall, and parking garage, checking bags and cars as you enter. Aside from this, you might never know that Israelis face a particularly perilous security situation, these days including a daily rain of small rockets upon some towns that border the Gaza Strip. Can you imagine some town in upstate New York taking daily fire from Canada, and it having no impact on the rest of the country?

That said, there are lots of differences, and we've had fun making our lists of things to share with you back home. First of all, Israelis have a six-day work week, and children also go to school six days a week (and we thought five was busy enough!). The work week goes from Sunday morning

through Thursday, with a shorter day (until 2pm, approximately) on Friday. The Sabbath (shabbat in Hebrew) goes from sundown Friday until sundown Saturday, during which observant Jews (only about 15% of Israeli citizens) abstain from anything that is work – driving, cooking, and even carrying a bag or tearing toilet paper – and celebrate with special family gatherings and meals. The majority of Jews are secular, but many of them, too, make these family gatherings a priority, often traveling hours to visit their parents or grandparents for the weekend. During shabbat, shopping areas become desolate, though in a pinch one can always shop in a Muslim or Christian neighborhood, whose Sabbaths are on Friday and Sunday, respectively. Recreational areas and parks are full of families on Saturdays, and cafes and bars are full of revelers until the wee hours of the morning on Friday and Saturday nights. Israeli parking regulations are not enforced during shabbat, so people go nuts, parking on sidewalks, even blocking all but one lane of major roads!

Even when it isn't shabbat, Israelis are notoriously casual about double parking while running errands. Nearly every day we dodge around cars block
(Cont. on page 7)

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Transplanted (Cont. from pg. 6)

ing a lane of traffic on the major road along the ridge of Haifa. Yesterday we watched a police cruiser try in vain to clear three cars, each of whose drivers put up an argument and asked the police to wait. Then, once the police left, within seconds two more cars had double-parked. Israelis' deafness to regulations then extends to the drivers darting around these parked cars without signaling. But it goes much further than that. We just heard, for instance, that the contractors for Intel's large local facility violated building codes egregiously, omitting every elevator and bathroom from the building! Another example: a new law banning smoking in restaurants just went into effect, and still people smoke, right in front of the signs, until we ask them to stop, at which point they do with a smile. But on the other hand – and still mystifying to us – pedestrians obediently stand at empty intersections, not budging until the traffic light changes. So much of native behavior remains inscrutable to us outsiders!

Speaking of pedestrians, Israelis don't yield to oncoming foot traffic even in narrow spaces -- they just stand there until you're on top of them *and* you say "Excuse me!" In fact, Is-

raelis in general bother less with politeness than Americans, and can seem very gruff. On the other hand, they are much warmer as soon as a connection is made than Americans tend to be, and much more likely to strike up genuine friendships with complete strangers from another land, like us Lengbeyers. This has definitely made adjusting to our new life here much easier!

Israel is, it seems, a strange blending of First and Third Worlds. Google, IBM, and Intel all have offices here in Haifa, and the city has two major universities (one of these world-class) all to itself. And yet dogs and cats run free here, and their waste is everywhere – one of my least favorite things about the country. All Israelis take a turn serving in their military, two years for women and three (plus decades in the reserves) for men. Yet despite this shared commitment, there seems to be a real lack of civic pride in public spaces. There are blankets of litter everywhere: on beaches, in parks, even in the Old City of Jerusalem, a holy place to all. Another in-between feature: while most Israelis have a workday schedule that looks like ours, many people retain the more

traditional Mediterranean/tropical time: they rise early with the sun, work until 1pm, have their largest meal of the day, then nap until they rise to work again from 4-8pm. Also, bargaining is still in full force here – certainly in the shuk, or open-air market, but in many other seemingly more formal transactions, too. Even municipal agencies seem ridiculously lax and casual. Official procedures are very difficult to discover, and then are often exaggerated or disregarded, depending on the particular person you happen to encounter on the phone or in the office. So much turns on how hard you push and whom you know. (The local term for such 'connections' is "protectzia" – a sign of the growing influence of Russian immigrants, now 20% of the Israeli population.)

What other contrasts have we noticed with life back home? For one thing, it's hard to get used to throwing cans in the trash because they're not recycled here. For another, goods in Israel (which don't include ziploc bags, sippy cups, or flushable wipes) are somewhat more expensive than in the USA – which is surprising because Israeli salaries are much lower.

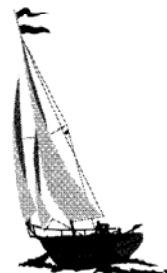
(Cont. on page 8)

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Transplanted

(Cont. from page 7)

It's also much harder to buy second-hand goods here, even children's clothes and toys, since yard sales and consignment shops are very rare. (Rents in Israel are, thankfully for Israelis, lower than in American cities, as is Internet service.) Even the native-grown produce is relatively expensive; the least expensive fruits here often cost what organic fruit would cost in the USA. Israelis linger behind the times nutritionally – 100% juice is an expensive luxury (\$6 for a half gallon!), sugary, salty snacks and drinks for kids are everywhere, and very few are yet aware that any of this is a problem. (Cigarette smoking is also extremely common.) Israelis do, however, enjoy an abundance of dried fruits, nuts, and seeds, delicious and healthful snacks. They also have an incredible variety of fruits, like the wonderful pome-lits (smaller versions of the pomelo), sweet and juicy, which we eat by the bagful and will really miss when we leave. Looking only at the produce, climate, and landscape, a Californian might feel quite at home here.

Home design is a bit unfamiliar, too. Every apartment has 2 separate, small white hot-water tanks up on the roof, with solar panels for each, causing vistas of Haifa's residential districts to look as though the city has just weathered a marshmallow storm. (Why the tanks aren't black, to help absorb the sun's rays, remains another mystery to us.) During the summer, the water gets plenty hot on its own, but in the winter, most Israelis heat the water only when they need it, unlike in the US, where we keep it on all day long. Inside the houses, the floors and countertops are all stone, and the walls are concrete. The way they mop in Israel is then to pour a little bit of water on the floor and use a squeegee to drag it all over the room, as it gets dirtier and dirtier. (They move all the furniture and roll up all the rugs in each room before doing this!) Then they drape a towel on the squeegee head and wipe the damp floors. Even the steps between floors, the patios, and floors in shopping malls are made from stone or polished concrete, and are cleaned this way. We've mopped our own outside stairs this way, and found the squeegee part very

gratifying – Americans should consider using squeegees more!

Some other things are arranged admirably well here. For instance, each building has a button you can push as you approach, to light up the walkways and the stairs. The toilets have 2 flush options (brilliant!), and the bowls are narrower and deeper, less likely to be a drowning hazard for a young child. Our kids' favorite: once a year, on Yom Kippur, everyone (including even the secular Jews and Muslims) respectfully abstains from driving, so the streets are emptied for kids to use their bikes, scooters, and roller blades. We also love having falafel stands on many street corners. Each serves fresh falafel with a dozen salad and sauce choices – cabbage, cucumbers, tomatoes, onions, parsley, garlic, salsa, tahina, and more – all for an incredible \$3.25. How we wish we could bring home with us our favorite falafel man, Danny, with whom we dine several times a week on our way home! We think our fellow Capers would love him, and his food.

Is your mouth watering?
Mine is. Let's eat!

Submitted by Audrey Lengbeyer



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SAVE THE DATE!!

2008 "Dash to Discovery" 5K and 1-Mile Fun Run/Walk Saturday, April 26th

The 6th Annual Cape St. Claire Elementary "Dash to Discovery" 5K and 1-mile fun run/walk is just around the corner! Whether you are a runner, walker, or enthusiastic supporter, please plan on joining us for a morning of fun and fitness on Saturday, April 26th.

If you have a business that would like to contribute to this popular annual event, the CSC Elementary PTO is now accepting sponsors. Don't miss this great opportunity to show your support for the children in our community. The name of your business will be displayed on fliers, newsletters and this year's reusable tote bag. If you're interested in sponsoring this fun community fitness event, please contact Laura Seebeck at MLSEE-BECK@yahoo.com.

The "Dash" is a rain or shine event, so start getting ready now with a short walk each day, gradually increasing your pace and distance. Obesity has become an epidemic in this country

for both adults *and* children; your participation can help promote physical fitness in a fun environment. The 5K race starts at 8:30 a.m., with the 1-mile fun run/walk to follow.

New this year, eco-friendly reusable tote bags will be given to the first 400 entrants. The tote bags can be used for grocery shopping, trips to the beach, or returning books to the library, among many other uses. More information regarding registration, prizes, and fun family activities will be featured in future issues of the *Caper*. Information and registration forms will also be sent home with students of CSC Elementary.

Each year our number of participants has grown, and people of all ages and abilities enjoy this wonderful community event. It promises to be another great year, so we hope to see you there!



2008 Cape St. Claire Strawberry Festival

SAVE THE DATE!!! The Cape St. Claire Strawberry Festival is scheduled for Saturday, May 31, 2008 with a rain date of Sunday, June 1st.

Plans are under way for another Spectacular Festival. If you are interested in being a part of the festival please call Mary Lamb at 410-757-0593.

As always we are in need of VOLUNTEERS!! Please call Mary if you are able to help with this year's Strawberry Festival.

This year we are adding exciting
(Cont. on page 10)



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Strawberry Festival (from pg 9)

new events and contests and bringing back age-old contests that were a huge success in years past. See article "The Strawberry Festival - A Cape St. Claire Tradition" (pages 12-13) for an exciting summary of this upcoming Annual event.

Parents, Teens, Tweens and Tots

This year we have made all the information, competition rules and application forms for the long-standing Bike Decorating Competition, Berriest Baby and Strawberry Festival Princess as well as the new Junior Princess and Littlest Princess competitions avail-

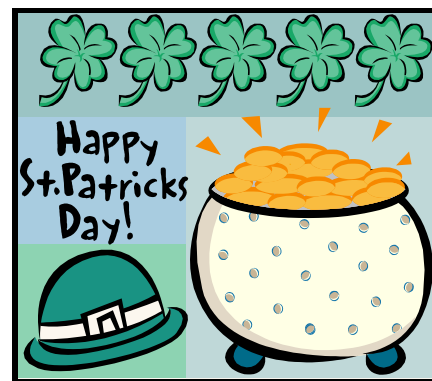
able on the Cape community website at http://www.cscia.org/Strawberry_Festival/Index.cfm.

You can also pick these forms up at the Cape clubhouse during business hours.

All entries must be submitted by Saturday, May 10th.

Vendors, Crafters and Supporters

You will find all the necessary forms to register for this year's Strawberry Festival on the Cape St. Claire community website at http://www.cscia.org/Strawberry_Festival/Index.cfm.



Here's Wishing you
the Luck of the Irish
this Month...
From the Caper Staff!!



The Easter Bunny is Coming to Cape St. Claire — Saturday, March 15, 2008 Main Beach 11 a.m.

Hop on over and join your friends and neighbors for the Annual Easter Egg Hunt sponsored by the Cape St. Claire Strawberry Festival. The hunt will begin promptly at 11:15. The Easter Bunny will be available on the overlook for pictures. Please bring your own cameras. Hot Dogs, Hamburgers and Sodas will be available for purchase during this event. **ADMISSION TO THE EGG HUNT IS BY TICKET ONLY.**



Tickets may be obtained from LAVENDER-BLUE formerly BABES-N-TOYLAND during regular business hours. The cost of the tickets is 1 dozen plastic eggs and 1 bag of individually wrapped candies small enough to fit inside of the eggs. If you should have any questions about the egg hunt please call Mary at (410)757-0593. And as always remember to thank the kind ladies at LAVENDER-BLUE for volunteering to be our ticket center.



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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.

NAME	PHONE	NAME	PHONE
Meggan Armiger	410-349-0439	Christina Laser	443-926-2356
Robyn Arp	410-626-7906	Hailey Llinas	410-757-2304
Corinne Bailey	410-626-8984	Marley Llinas	410-757-2304
Lara Baronti	410-757-6911	Katie Logan	410-757-0032
Carolina Berley	410-757-8939	Kirstin Lynch	410-757-0693
Brittany Biermann	410-757-2916	Mary Beth McAndrews	410-349-3728
Alicija Bulota	410-757-6324	Cassie Miller	410-975-5119
Samantha Carr	410-626-8712	Caitlin Miller	410-975-5119
Melody Clore	410-757-3971	Chelsea Miller	410-757-6663
Sabrina Coelho	443-370-4526	Courtney Miller	410-757-6663
Heather Cook	410-315-7955	Monique Morgan	410-626-7037
Ashley Donatelli	410-757-4792	Sara Naeseth	410-757-9255
Samantha Farrell	410-757-8934	Madeleine Schroeder	410-626-7576
Hillary Fisher	410-757-0304	Samantha Stern	410-626-7812
Morgan Fowler	410-349-9311	Sydney Stultz	410-757-3014
Samantha Fox	410-626-7481	Lauren Tucker	410-757-6841
Molly Friedland	410-757-6517	Lauren Velasco	410-757-4350
Montana Geimer	410-349-0945	Madison Welder	410-757-1359
Phoenix Geimer	410-349-0945	Liza Wambugu	410-757-4551
Savannah Hamrick	443-388-7486	Lyndi Whitis	410-757-3651
Margie Harper	410-626-8218	Maureen Whitis	410-757-3651
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The Strawberry Festival – A Cape St. Claire Tradition



Cape St. Claire residents young and old look forward to that Saturday in Spring when they gather along Cape St. Claire Road to watch as the Cape St. Claire Strawberry Festival Princess and her court lead the community parade to the festivities on the main beach. This age old festival offers community fun for everyone in the family. This year's festival is scheduled for Saturday, May 31st with a rain date of Sunday, June 1st.

This year's festival offers local children the opportunity to enter one of many contests. As in years past, the most popular contest the festival has to offer is the bike-decorating contest. This contest gives Boys and Girls the opportunity to decorate their bikes in one of three themes.

The decorated bikes gather at the fire department and ride together in the parade. Once they reach the festival grounds, the bikes are judged and everyone receives an award. In years past this contest only awarded prizes to the "Best" decorated bike in each theme category. As the children became

more creative, the decisions became more difficult and the disappointed faces were heart breaking. After much discussion the Festival Committee came to the conclusion that the festival was not about disappointment and children who took the time to decorate their bike would receive a prize.

Our youngest residents, ages 24 months and younger, have the opportunity to enter a contest of their own. Babies, with the help of their parents are given the opportunity to decorate themselves and their ride in the Strawberry Theme. The "Berriest Baby" contest allows families the opportunity to show off their youngest members and their decorating creativity. This contest offers prizes for all of the pre-registered applicants and a special award for the "Berriest Baby."

Probably the most prestigious contest is that of the "Strawberry Festival Princess." The Strawberry Festival Princess contest gives the young women in the community the opportunity to tell their audience about their life in Cape St. Claire. The contestants are asked to submit an essay which talks about their contributions to the community, along with their ideas for the future. This contest offers a savings bond to the princess along with a trophy for

her and her court.

New to the festival this year is the Junior Princess Contest. If you are a Cape Resident entering the 6th, 7th or 8th grade in the Fall of 2008 this is your opportunity to shine. The contestants are asked to submit an essay which talks about their contributions to the community, along with their ideas for the future. This contest offers a savings bond to the princess along with a trophy for her and her court.

Also new this year is the Littlest Princess Contest. If you are a Cape Resident entering the 3rd, 4th or 5th grade in the Fall of 2008 this is your opportunity to shine. The contestants are asked to submit a 200 word essay which talks about their contributions to the community, along with their ideas for the future. This contest offers a savings bond to the princess along with a trophy for her and her court.

This year's festival will also bring back the community watermelon-eating contest. Residents of all ages may find their place at the watermelon table various times through out the day. Contest will be run and prizes will be awarded to those who can eat their piece of watermelon the fastest, without using their hands.

If competition is what you are
(Cont. on page 13)



Tradition (from pg. 12)

Looking for and you feel as though you and your partner are on the move, try your luck at the sac races. Two –person teams are welcome to sign up as often as you like. Each race will determine a winning team who will defend their title against other teams. Before the sun sets there will be an elimination run to determine the fastest team in Cape St. Claire. Returning to the festival this year are the pony rides.

As the festival continues to grow some of the activities are relocating to the corral area. Well what is a corral without a pony. Parents be sure and bring your children and visit the pony corral. Everyone enjoys a pony ride!

Next to the pony corral you will find the Big Vanilla Rock Climbing Wall. This amazing attraction allows climbers of all ages to reach the top. Make sure you bring proper shoes for this attraction!

Inside of the festival gates residents will find live music on stage all day. In addition the annual Moon Bounce will be available to the children all day, free of charge.

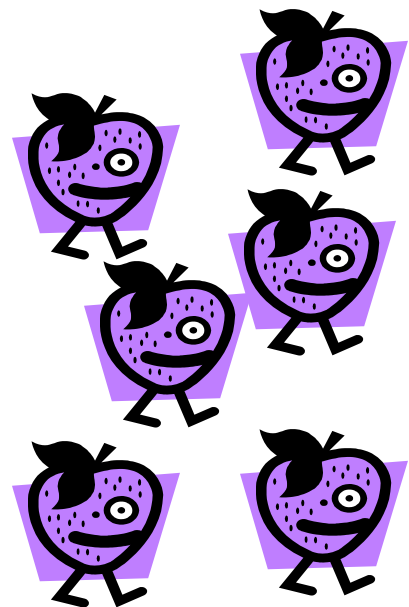
Your local businessmen and women sponsor all of our contest and free attractions. Please take the time on Festival Day to read the schedule of events and thank the sponsors for their support.

In addition to the many contests and activities mentioned, the Strawberry Festival offers a variety of games and food on the main beach. Local church, scout and community groups sponsor the food and game booths in an effort to raise funds for their organization. Many of the games created and foods prepared are a result of the hard work of the youth in Cape St. Claire.

If you are looking to get your

strawberry fix, do not forget to visit the Strawberry Kitchen where volunteers are busy making shortcakes and sundaes. If you are of age and looking for a stronger strawberry you will find strawberry daiquiris and Beer in the beer garden.

REMEMBER TO SAVE THE DATE – SATURDAY, MAY 31st!!!

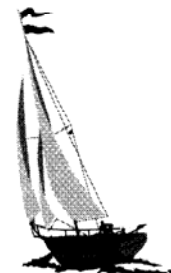


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