



June 2018

Hello to all of our Port residents and especially to our newest residents Matthew and Cheryl Snyder. They were the last couple who came into the Port this year via Site selection and just had their trailer delivered to site #92. So if you see them be sure to say hello and welcome them to the Port. And in case your wondering Matthew is the son of Butch and Peg Snyder. Welcome to the Port Matthew and Cheryl.

It's hard to believe but we are starting the last week of June already. It seems to me that the summer is moving along at a really fast clip. One thing is for sure this summer so far has been a wet one and the humidity has shown up earlier than usual. And on top of that the grass is growing at a ferocious rate with no signs of letting up. So please be mindful of your sites grass and also if you have a storage lot. The Board thanks you for your understanding on this issue. On that note I want to take this opportunity to thank the people who have stepped up to help with the mowing of the Ports common areas grass. Richard Powell, Harry Reetz, Bob Jensen, and Kenny Eidle. Thank you gentlemen for giving of your time to help keep the Port look ship shape. Also I want to thank the people who have helped to clean the Port's bathrooms. This truly is a thankless job but one none the less that has to be done if we are to keep the bathrooms open. Thanks to Sue Huber. Joyce Powell, Kim Carroll, and Jonny Shyk. And thank you to all the other volunteers who have helped this year with some of the other chores that need to be done, such as spraying for weeds, trimming the roadways, painting the water vales etc. Without these volunteers the port would not look nearly as good as it does. So again a BIG THANK-YOU to all of the volunteers! Job well done!

The deadline for putting in a resume(if you are interested in running for the Board of Directors and are a stock holder) is fast approaching. The deadline is June 30th. So if you are interested and meet the criteria make sure to get your resume in to one of the 3 committee members. They would be Kim Carroll(site # 104) Jeff Hake(site # 135) and George Carter(site # 77) Thank you to those who have already submitted their resumes. I do have a correction to add to this article concerning the Board members who are not seeking re-election. Harry Reetz has decided to seek re-election and John Storm has decided not to seek re-election. So the Board is looking for 2 replacements.

As the Fourth of July fast approaches I am always reminded of our men and women who have served our Country in the Armed Forces and those who are currently serving. The sacrifice and the separation from families can and does take it's toll on them. So please if you know a family who has someone currently serving in our Countries Armed Forces be sure to ask how their doing and maybe do a random act of kindness to help the family out. Its at times like these(around a Holiday) where the separation is even more so hard felt. And as always if you see a service man or women, a first responder(especially) the Police be sure to thank them for their service. I know I have said it a hundred times in these articles but with out them we DON'T live in the land of free and the home of the brave. And we certainly wouldn't be able to enjoy this little piece of heaven we call Port Del Mar Va. Thank you for your time and God Bless the United States of America and Port Del Mar Va.

Respectfully submitted,

George Carter President PDMV BOD

From the Board

The volleyball court has been completed and any Port Delmarva resident and their guests are welcome to use it. The volleyball, as well as other yard games, are located in the yard box located behind the holly bushes near site #67. There is a combination lock on the box. The combination to the lock is 260, which is the Port address. Please return all equipment to the box when you are finished using it and lock the box.

The Board of Directors of Port Delmarva are asking residents to comply with DENREC's laws and regulations regarding the marsh lands. It is a DENREC violation to cut or destroy marsh wildlife habitat. This includes saw grass. If residents are found to be cutting grass in the marsh lands, Port Delmarva will provide one verbal warning before issuing a written violation.

Please remember the speed limit in the Port is 10 miles per hour. The Board of Directors are looking into either increasing the number of speed bumps or increasing the height of the existing bumps to help keep speeds under control.

Just a reminder that the Port does not allow any fireworks within the park. While DE may have changed their law(s) regarding their requirements/allowances, we have not. We do however, allow sparklers. But, a gentle reminder that they are to be extinguished into a container, not the ground, as we would not like to see any person and/or animal stepping on them. So again, please be mindful.

We are wishing everyone a Safe and Happy 4th



Lewes

Last year, the Lewes Historical Society opened the Lewes History Museum in the old Lewes Public Library on Kings Highway, now the Margaret H. Rollins Community Center. There you'll find everything from old maps of the area to the uniforms worn by Beebe Hospital medical personnel. But don't miss the LHS campus on Shipcarpenter Street. The peaceful grounds underwent an overhaul last year. The society also has buildings sprinkled throughout the historic district, including the Cannonball House. Cross Pilottown Road to visit the Lightship Overfalls near Lewes Canalfront Park.



The 4th of July Celebration will be a covered dish on
Saturday June 30 at 5:30pm.

Hamburgers and Hot Dogs will be provided.

The cost will be \$ 3.00

Children under 7 will be free.

We will ask everyone to sign up in Memorial Hall
for Salads, Veggies or Dessert .

Also, we would like to thank everyone who supported us
for the Memorial Day Dinner. Everything was delicious.

Joyce & Jean



The “dog days of summer” refer to the weeks between July 3 and August 11 and are named after the Dog Star (Sirius) in the Canis Major constellation. The ancient Greeks blamed Sirius for the hot temperatures, drought, discomfort, and sickness that occurred during the summer

A ubiquitous summer treat is watermelon. Watermelon is part of the cucumber, pumpkin, and squash family and consists of 92% water. On average, Americans consume 15 pounds of watermelon annually.

If you have something you would like in the Newsletter, stop by site 108, drop a note in the mail cubby of 108 or send an email Mick3904@gmail.com

All omissions & mistakes are apologized for in advance.



Dakota	Palladino	7/3
Ray	McDonald	7/5
Georgiana	Fennemore	7/8
Katie	Farmer	7/9
Brian	Palladino	7/10
Charles (BOB)	Smith	7/10
Duane	Larson	7/11
Taylor	Pusey	7/11
Diane	Carter	7/16
Jim	Chilcutt	7/17
Lucie	Weaver	7/24
Jonny	Shyk	7/25
Neil	Weaver	7/26
Robin	Powell	7/27



Bruce & Joy Spahr	7/2
Bobby & Donna Graybill	7/9
David & Debra Stachowicz	7/16
Ken & Peg Consie	7/18
Mike & Patti Pahira	7/19
Denise & Jack Dowling	7/20
Diana & Roger Bailey	7/24

In the month of June, our landscapers have removed all of the Juniper bushes

We decided to remove them due to them becoming a safety issue as well as becoming unmanageable.

Once removed the holes will be filled in and grass seed applied

Dry-Rubbed Flank Steak with Grilled Corn Salsa

Dry Rub

- ◆ 2 tablespoons light brown sugar
- ◆ 1 tablespoon ancho chile powder
- ◆ 1 tablespoon paprika
- ◆ 2 teaspoons kosher salt
- ◆ 2 teaspoons freshly ground black pepper
- ◆ 1 teaspoon cayenne pepper
- ◆ 1 teaspoon granulated garlic
- ◆ 1 teaspoon English mustard powder
- ◆ ½ teaspoon ground coriander
- ◆ ½ teaspoon ground cumin

Steak and Salsa

- ◆ 2 tablespoons olive oil, plus more for grill
- ◆ 3 ears of corn, shucked
- ◆ ¼ red onion, finely chopped
- ◆ 1 jalapeño, seeds removed, finely chopped
- ◆ 1 pint cherry tomatoes, halved
- ◆ 1 cup fresh cilantro, coarsely chopped
- ◆ ½ cup fresh lime juice
- ◆ Kosher salt, freshly ground pepper
- ◆ 1½ pounds flank steak

Recipe Preparation

Dry Rub

Combine brown sugar, chile powder, paprika, salt, pepper, cayenne, granulated garlic, mustard powder, coriander, and cumin in a small bowl.

Steak and Salsa

Prepare a grill for medium-high heat; oil grate. Grill corn, turning occasionally, until lightly browned all over, 8–10 minutes; let cool. Cut kernels from cobs and place in a medium bowl. Add onion, jalapeño, tomatoes, cilantro, and lime juice to corn and toss to combine; season with salt and pepper. Set salsa aside.

Meanwhile, coat steak with all of dry rub, packing on more than once if needed, and drizzle with 2 Tbsp. oil to help rub adhere. Grill steak, turning occasionally and moving to a cooler spot on grill as needed to control flare-ups, until nicely browned and an instant-read thermometer inserted into the thickest part registers 130°, about 4 minutes per side for medium-rare. Transfer to a cutting board and let rest 10 minutes.

Return steak to grill just to re crisp exterior, about 1 minute per side. Transfer back to cutting board and slice against the grain. Serve topped with salsa.

Do Ahead: Salsa can be made 1 day ahead. Cover and chill.



General Beach Tips and Hacks

- Add a flotation device (or cork) to your keys. This is a great way to ensure your keys don't sink to the bottom of the ocean's floor if you accidentally drop them.
- Learn how to avoid and get out of rip currents. It's good practice to only swim at beaches with lifeguard protection and obey all their orders and instructions. If you do get caught in a rip current, remain calm and don't fight the current. Instead, start swimming parallel to shore, and once you are out of the current, start swimming toward the shoreline. If this isn't possible, float or tread water. If this still doesn't work, wave and yell for help. Similarly, if you see someone in trouble, get the lifeguard immediately or call 9-1-1. Never jump in to save the person yourself.
- Bring plenty of bags. Although they're not good for the environment, carrying plastic bags to the beach will ensure you have somewhere to collect your trash before you put it in the garbage. Alternatively, you can use a reusable bag you can dump your trash out of and wash.
- Pack lunches separately. Pack lots of small lunch containers. When you bring lots of food in separate containers, if one sandwich falls onto the sand, you will only lose that sandwich, and not the whole lot.
- Keep a dust broom in the car. Buy a soft-bristled dust broom from any hardware store and keep it for brushing down any last sand from your body, clothes and footwear before you set off for the drive home.
- Bring cupcake liners. Place cupcake liners over the top of your drinks. They can keep both bugs and sand at bay. Cupcake liners can also be used to catch drips from popsicles.
- Bring a yoga mat. If you value your comfort, lie on a yoga mat instead of a towel to enjoy its waterproof and cushioned comfort.
- Apply leave-in conditioner to your hair. Both the sun and salt water can cause damage to your hair, and they can harm your color, too. To combat this, use a leave-in conditioner that contains a UV protectant.
- Use lip balm. The sun, heat and salt water at the beach can dry your lips out, so ensure you regularly apply a lip balm containing SPF sun protection.
- Freeze water balloons. For a fun twist on freezing water bottles to keep your food cool, freeze water balloons instead, and when they thaw out, you can have a sure-to-be-fun water balloon fight!
- Chill your sunscreen. Keep your sunscreen in the cooler. That way, when you apply (and reapply), you'll help to cool down your body, too.
- Know when to apply and reapply sunscreen. According to the Skin Cancer Foundation, you should apply sunscreen 30 minutes prior to sun exposure and apply in one ounce portions — about a shot glass full. You should reapply the same amount every two hours. Remember to apply sunscreen on sunless days, too, because as much as 40 percent of the sun's harmful ultraviolet rays reaches our planet even on a totally cloudy day. Set your timer on your phone or write down the time to reapply on the sunscreen bottle using a marker.



July 2018

Sunday, July 01

Independence Day Fireworks in Rehoboth Beach

The 2018 Fireworks spectacular will take place Sunday, July 1, at approximately 9:15 ...

Sunday, July 01

Rehoboth Fireworks Cruise

6:45pm - 11:00pm, Departs from Lewes Ferry Terminal, 43 Cape Henlopen ...

Monday, July 02

East End Lighthouse Tour

10:30am and 12:30pm, leaves from Lewes Ferry Terminal, 43 Cape Henlopen Drive, ...

Wednesday, July 04

Lewes's Annual Doo-Dah Parade

5:00pm, downtown Lewes. Watch from sidewalk or join in; no registration ...

Wednesday, July 04

Dewey Beach Fireworks

At dusk (around 9:00pm), on the bayside. Fireworks will be set ...

Wednesday, July 04

Go Fourth of July Fireworks-Lewes

The day caps off with the first, fully sanctioned fireworks that ...

Wednesday, July 04

Lewes Celebrates 4th of July

Lewes' Old Fashioned Fourth of July festivities, which include games on ...

Thursday, July 05

Concert in Canalfront Park

7 PM - 9 PM, Lewes Canalfront Park, 211 Front St, Lewes, Delaware 19958. ...

Thursday, July 12

Free Lawn Concerts at the Lewes Ferry Terminal

5:30-8:30PM, Lewes Terminal, 43 Cape Henlopen Drive, Lewes, DE 19958. If ...

Wednesday, July 18

KINfolk's Annual Wine Tasting & Art Auction

5:30 to 7:30 pm, The Virden Center, 700 Pilottown Road, University of Delaware, Lewes. ...

Thursday, July 19

Concert in Canalfront Park

7 PM - 9 PM, Lewes Canalfront Park, 211 Front St, Lewes, Delaware 19958. ...

Saturday, July 21

10th Annual Seafood and Arts Festival

10:00 am-5 pm, Indian River Marina, Delaware Seashore State Park, 39415 Inlet Road, ...

Saturday, July 21

Dewey Claus Crawl

Starts at noon. Jingle Jam Alllllll the Way during the @deweyclauscrawl! ...

Thursday, July 26

Free Lawn Concerts at the Lewes Ferry Terminal

5:30-8:30PM, Lewes Terminal, 43 Cape Henlopen Drive, Lewes, DE 19958. If ...



For a complete list visit

<https://www.rehoboth.com/events-a-activities/calendar-of-events.html>

The weekly Delaware Fishing Report offers information on when to fish, where to fish, which species are biting, and how to catch them. It is written by veteran Delaware angler Eric Burnley, Sr.

DELAWARE BAY



Beginning on July 1, the summer striped bass season will begin in Delaware Bay and its tributaries. Anglers will be allowed to keep two stripers between 20 and 25 inches only. This means that striped bass under 20 inches and over 25 inches must be released.

The Lewes and Rehoboth Canal is a tributary of the Delaware Bay and also Rehoboth Bay. For the purpose of this season the Freeman Bridge is considered the boundary between the two bodies of water. All other state waters will continue to have a limit of two rockfish per day with one or both fish between 28 and 37 inches long or one or both fish at least 44 inches long.

The Upper Bay is the best bet for finding the summer season rockfish. Reports indicate a fair number of small fish available from Augustine to Woodland beaches. Chunks of bunker and bloodworms have been the best bet for these fish.

Flounder fishing in the bay has been slow, but anglers are finding one or two keepers over various reef sites and bottom structure. Squid and minnows have been a popular bait. The Crossover and Miah Maull Shoal have also seen a few flounder.

Further down the bay, kings and trout have been caught on or near reef sites 5, 6 and 7. While short trout are the norm, keepers to 16 inches have been taken. Squid strips and bloodworms make the best bait for the trout and kings.

Doug Elliott and I fished the Ferry Wall and the Lewes and Rehoboth Canal on Tuesday to catch two short rockfish and three short flounder. Minnows and peeler crab accounted for these fish. Better anglers than me did catch a few keepers out of the Canal during the week.

On Wednesday at high tide I was on the fishing pier at Cape Henlopen State Park where I fished the left-over peeler and caught nothing. I did not see any fish caught. On Tuesday, six keeper flounder were taken off the pier, all caught on minnows.

Reports indicate that crabbing has been good in the Broadkill and Mispillion rivers.

DOVER – DNREC Secretary Shawn M. Garvin today signed an Emergency Order making changes in Delaware's tautog fishing regulations that go into effect July 1. The changes were adopted through an emergency regulation due to insufficient time to adopt the regulations through the standard regulatory process without significantly impacting Delaware's tautog fisheries.

The regulations increase the tautog minimum size limit to 16 inches, adjust the open seasons to July 1 through Dec. 31 and Jan. 1 through May 15, and reduce the possession limit to four tautog per day during the new open seasons. The adjusted seasons allow Delaware's commercial and recreational fishermen earlier access to tautog fishing than the previous July 17 reopening of the fishery and provide 48 additional tautog-fishing days annually.

The Emergency Secretary's Order can be found at http://www.dnrec.delaware.gov/Info/Pages/SecOrders_Regulations.aspx.

The new regulations established by the emergency order bring Delaware into compliance with Amendment 1 to the Atlantic States Marine Fisheries Commission's Interstate Fishery Management Plan for tautog.

For more information about tautog season, call DNREC's Fisheries Section at 302-739-9914 or visit www.dnrec.delaware.gov/fw/Fisheries.