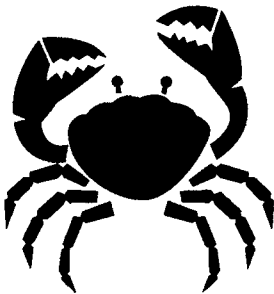


PORT BULLETIN



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FROM THE BOARD:

From the Directors:

We have finally gotten some rain and the Port is green again, looks great.

Next year we will change the time to sell gas and tickets. We will sell from 9:00 to 9:30 on Saturday mornings. There will be no gas sold or filled on the 4th Saturday of the month because the Board meets.

Your rent bill for next year will soon be in the mail. We are updating our records so you will have a new lease to sign and send back with your payment. The rent is the same as last year for both the lot rent and storage lot rent.

Posted in the hall is a new list of

the committee members. Any improvements you want to do (new trailer, plant flowers, or change anything on your lot) please see someone on the site improvement committee.

After Labor Day we will only have one trash pickup a week so read the sign on the dumpster and throw your bags to the back of the dumpster and break up boxes.

We have set September 29 as the day we will repaint the pump house, office, and the Hall. We will have a soup lunch the same day by the ladies.

The Board has charged late fees for late payment of electric bills. This has not worked. We still have unpaid electric bills. At the last meeting, the Board

made the following change to the electric billing. The meter will be read and the bill sent out, if payment is not received by the due date the electric will be turned off to your site and the meter box will be locked. When you pay your bill it will cost \$50 to have the electric turned back on. When the electric bill goes out in October and the payment is not received on time your lease will not be renewed and you will be asked to remove your trailer and the lot will be assigned to a new lessee. Remember, electric bills are sent out in July and October. Please put this in your budget.

Thank you,

S. Richard Powell, President

LABOR DAY BREAKFAST!

Saturday, September 1

8 am

\$3 in advance

\$4 at the door



Thanks to the Men of the Port (MOP) for their wonderful cooking each year!



Birthdays!

SEPTEMBER



Carol Watts	9/4	John Hurd	9/24
Dalton Twardus	9/7	Susan Farmer	9/25
Ken Eidle	9/11	Linda Jones	9/27
Bob Twardus	9/12	Rick Kane	9/27
Phil Beshore	9/13	Linda Shenk	9/27
Steve Holden	9/13	Nancy Kirk	9/30
Bob Bryson	9/17		
Ann Twardus	9/18		
Jean Franke	9/19		
David Stump	9/21		
Phyllis Eidle	9/23		
James & Tyler Wiser	9/24		



Thank you!

Ray and Paula Mekulski would like to thank all their friends and neighbors at the Port for all their help and support during Ray's recovery. They are leaving for Florida on July 29, and look forward to seeing Port friends again next summer.

POT LUCK DINNER!!

The kitchen committee is sponsoring the Pot Luck Dinner on

Saturday, September 1, 2007.

5:30 pm

Please sign up in the Hall and let them know what you will be bringing!



Good-bye to Summer!
See you next Spring!



Happy Anniversary!

SEPTEMBER:

		Clyde & Linda Sutherland	9/15
		Bill & Cheryl Bates	9/20
Jim & Inga Ganaway	9/3	Butch & Peggy Snyder	9/24
Don & Marylou Brady	9/6	Bill & Joanne Karch	9/26
James & Cheryl Chilcutt	9/10	Chad & Tracey Reibold	9/28
Stephen & Marty Loden	9/12		
Bill & Mary Lou Boyce	9/12		





**ICE CREAM SOCIAL
SUNDAY, SEPTEMBER 2
6:30 PM
MEMORIAL HALL
COME SAY GOOD-BYE
FOR THE SUMMER!**



THANK YOU!

I would like to thank all who helped with the dinners at the Port this year. Also, I appreci-

ate the ones who coordinated the different aspects of each dinner, from preparation, set-up, decorating, gifts, serving and clean-up. I also want to

thank the Directors for supporting the activities we had this year.

Jean Derickson

Where are you traveling to this winter? Send me an e-mail for next year's first newsletter!

September's Recipe: Pumpkin Delight

This recipe came from Jean Derickson. It was the dessert for the Christmas in July Dinner.

Ingredients:

- 1 29 oz can pumpkin
- 2 tsp. Cinnamon
- 1 tsp. Ginger
- 1/2 tsp. Nutmeg
- 1 1/2 c. sugar
- 1/2 gallon vanilla ice cream, softened
- 1 box vanilla wafers, broken into crumbs, divided

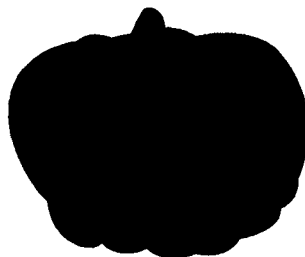
Directions:

Line the bottom of a 9 x 13" pan with most of the cookie crumbs. Combine and mix well the pumpkin, sugar and spices. Fold ice cream into mixture. Pour the mixture over the crumbs in the pan. Spread remaining crumbs on top.

Freeze and serve frozen.

IT WAS GREAT!

Have a favorite recipe you'd like to share, put it in mailbox 70 for next months newsletter!



Port Delmarva, Inc.

260 Port Delmarva
Rehoboth Beach, DE 19971



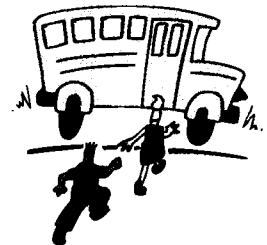
We're on the Web!
www.portdelmarva.com

And they ask Why I like Retirement!

- Question:** When is a retiree's bedtime?
Answer: Three hours after he falls asleep on the couch.
- Question:** What's the biggest gripe of retirees?
Answer: There is not enough time to get everything done.
- Question:** Why are retirees so slow to clean out the basement, attic and garage?
Answer: They know as soon as they do, one of their adult kids will want to store stuff there.
- Question:** Why don't retirees mind being called Seniors?
Answer: The term comes with a 10% discount.
And Finally.....
- Question:** What do you do all week?
Answer: Monday through Friday, NOTHING!!!!
Saturday and Sunday, I REST!



**SCHOOL IS NOW IN SESSION, PLEASE DRIVE
CAREFULLY WITH CHILDREN AND SCHOOL BUSES
AROUND!!**



Another Recipe: Cherry Apple Tart

Apple Season is upon us and I thought you might enjoy this recipe. If you don't have a stone, use a pizza pan or cookie sheet. You may have to watch your time.

Ingredients:

- | | |
|--|---|
| 1 pie crust, whether home made or store bought | 2/3 c. flour |
| 1/2 c. packed brown sugar | 1/2 tsp. cinnamon |
| 1/3 c. butter | 1/2 c. pecan halves, chopped |
| 2 large Granny Smith apples | 1 can (21 oz) cherry pie filling, divided |

Directions:

Preheat oven to 400° F. In medium sized bowl combine flour, brown sugar and cinnamon. Add butter, blend thoroughly using pastry blender. Chop pecans and add to the flour mixture, mix well & set aside.

Roll the pie crust into a 13" circle on a round stone. Peel, core and slice apples. Layer apples evenly over the crust to within 1" of edge. Spread 3/4 cup of pie filling over apples; sprinkle flour mixture over the apples. Fold outer edge of crust up to form a 1" rim.

Bake 30-35 minutes or until crust is golden brown. Remove from oven; cool slightly. Serve warm with remaining pie filling. Top each serving with shipped cream or ice cream, if desired.

Yield: 12 servings