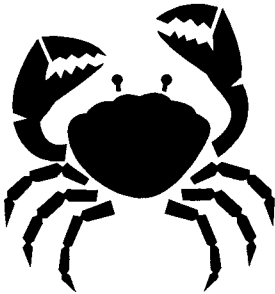


PORT BULLETIN

Every Day's a Pleasure !



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FROM THE BOARD:

From the President:

Welcome back to all our residents and a special welcome to our new residents: Matthew and Maxine Dawson, Brian and Beth Cole, Janet Kreiner, Barbara Goolsby, Ellen Anderson, Steve and Rebecca Haggemann and Creig and Lisa Scott.

Be sure to read the revised rules and regulations. There are a few changes. The sale time and price of gas is different ; also, the electric bill in June must be paid within 30 days or your electric will be turned off.

It is time to start cutting your lawn and your storage lot, if you have one.

Please throw your trash to the rear of the dumpster and break up any cardboard boxes. The dumpster fills up fast and this will help everyone to have more room for their trash. Please put all trash in the dumpster and don't leave anything

outside the dumpster. If you can recycle, it would help the space in the dumpster. There are recycling bins behind the Wal-Mart. The soda cans can go in the can bin in the hall if you want to use it.

Any plantings and other changes to your site must be approved by the site improvement committee.

There is a breakfast and a dinner planned for the Memorial Day Weekend. We are looking for volunteers with ideas for other weekend activities. We like to have something at least once a month. If you would like to volunteer, please see Jean Derickson (site 42).

Everyone have a great summer and enjoy the Port.

Your President,

Dick Powell



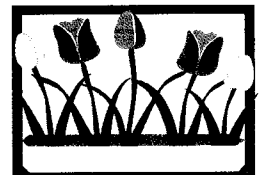
For all you retirees:
Among retirees what is considered formal attire?

(Answer on back page.)

New Residents:

This year the Port welcomes seven new families! We are glad you are here and hope you enjoy the Port as much as we do. We are truly blessed to have such a place where we can socialize, enjoy the water and just relax.

Matthew & Maxine Dawson
Brian and Beth Cole
Janet Kreiner
Barbara Goolsby
Ellen Anderson
Steve & Rebecca Haggemann
Creig & Lisa Scott
Let's make them feel at home!



Birthdays!



JANUARY:

Randy Huber 1/1
 Rae McDonald 1/18
 Reed Jones, Jr. 1/18
 Ed Tessein 1/19
 Nancy Yingling 1/20
 Mary Mister 1/20
 Suelen Blackwood 1/24
 Edna Stump 1/25

FEBRUARY:

Jim Watts 2/3
 Peggy Consie 2/7
 Peggy Snyder 2/10
 Becky Raughley 2/21
 Charles Pierce 2/21
 Lucille Dawson 2/25
 Michele Price 2/27

MARCH:

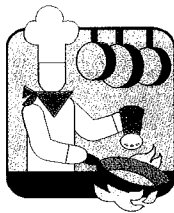
Jill McDonald 3/3
 Hayward Hearn 3/3
 Denise Woods 3/7
 Betsy Hickman 3/9
 Glenn Stump 3/12
 Ruth Bryson 3/13
 Joan Harding 3/15
 Barbara Robinson 3/16
 Donna Deemer 3/20
 Anna O'Bier 3/21
 Bart DiPietro 3/21
 Bill Bates 3/23
 Della Wanda 3/23
 Bill Karch 3/28
 Clyde Sutherland 3/29
 Bonnie Hurd 3/31

APRIL:

Jean Pitt 4/1
 Bridgett Pitt 4/7
 Mary McClements 4/8
 Bill Price 4/10
 Larry Schmittinger 4/13
 Karic Watts 4/14
 Esther Reetz 4/16
 Ruth Fowler 4/19
 Gary Woods 4/23
 Margaret Butler 4/24
 Beth Hess 4/25
 Mallory Tessein 4/28
 Mary Lou Brady 4/29

Pampered Chef Party

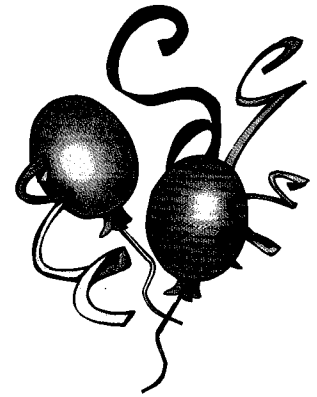
Please come to a Pampered Chef Party hosted by Jean Derickson.(site 42) We will be cooking and eating and trying out the Pampered Chef products. Flyers will be put out soon to let you know when.



Site Selection Day was a bright sunny day and there were lots of moves. Please greet new neighbors warmly and make them feel as welcome as we can.

Remember:

We don't stop laughing because we grow old, we grow old because we stop laughing.



Did you know you can read the newsletter on line? Check it out!!!

Happy Anniversary!

JANUARY:

John & Bonnie Hurd 1/8
 Tom & Jean Giannaccini 1/12

FEBRUARY:

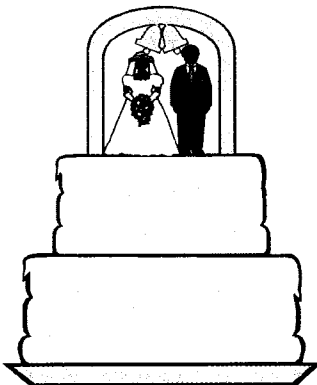
Bill & Cori Campbell 2/4

MARCH:

Bart & Eugenie DiPietro 3/4
 Glenn & Edna Stump 3/12
 Gary & Denise Woods 3/15
 Ray & Paula Mekulski 3/18
 Randy & Sue Huber 3/29

APRIL:

Reed & Linda Jones 4/29



Minutes from the Residents Meeting:

The meeting was called to order by President R. Powell in Memorial Hall on April 26, 2008 at 9:08 am. Board members present were R. Powell, D. Ali, D. Brady, J. Hake, S. Loden, R. McDonald, C. Pierce and W. Campbell.

The purpose of the meeting was to provide information to residents on happenings in the Port and to get feedback from the residents on Port operation.

R. Powell discussed the following items:

New copies of the Rules and Regulations will be placed in mail boxes after site selection.

A change—electric bills will be sent out twice a season, if not paid on the due

date electric will be shut off. It will cost \$50 to get it turned back on after the bill is paid. If the final bill is not paid by the due date your lease will not be renewed and you will be expected to move your trailer out by year end.

You can expect the electric bill to increase; as well as the price of propane.

The project to replace the sheds has been delayed because the contractor is backing out of his commitment. The Directors are looking for another contractor.

The "Paint Party" was a big success with 21 workers showing up and the Office, Memorial Hall and the Pump House were painted. The cost for paint was

\$345 and the contractors estimate to paint the buildings was \$12,000.

Thanks to Frank Carey and Charlie Pierce for constructing the kayak storage racks at the ramp. Identification Stickers are needed if your boat is stored at the port. This includes the kayaks.

There are plans to purchase a defibrillator for the Port and for training in its use as well as CPR.

Please keep the Rolodex up to date with current addresses and phone numbers. It is in the Hall by the mailboxes.

Trash issues:

Please break up cardboard boxes before putting them in the dumpster (cont'd on back)

April's Recipe: Sunshine Cake

This cake is best when prepared and served the same day.

Ingredients:

1 lemon 1 orange 1 small carrot, grated (1/2 cup)
3 eggs 1 container (16 oz) sour cream
1 pkg yellow cake mix 1/4 c. powdered sugar
Cool Whip, thawed (optional)
Lemon and orange wedges, optional

Directions:

Spray bundt cake pan with Pam. Zest the lemon and orange. Juice the lemon and orange and measure 1/4 cup total combined juice. Set aside. Grate the carrot.

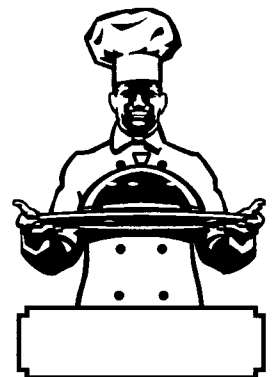
In a large mixing bowl, combine eggs, sour cream, carrot, lemon and orange zest.

Whisk until well blended. Add the cake mix. Mix until well blended, about 1 minute. Pour batter into cake pan, spreading evenly.

Bake in 325°F oven until Cake tester inserted near center comes out clean (45-55 minutes). Cool 15 minutes on cooling rack, then invert onto serving plate. Using a clean pastry brush, brush the reserved lemon and orange juices over the top and sides of warm cake. Sprinkle powdered sugar over the cake. Garnish with whipped topping and lemon and orange wedges around base of cake, if desired.

Yield: 12 servings

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



Port Delmarva, Inc.

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Rehoboth Beach, DE 19971



Check out the website
www.portdelmarva.com



Life may not always be the party we hoped for... but while we're here we might as well dance!

MARDI GRAS CELEBRATION!!

***JOIN US FOR A MARDI GRAS CELEBRATION ON
SATURDAY, MAY 24, 2008.***

FRENCH QUARTER BREAKFAST (\$3.00 PER PERSON)

PANCAKES SCRAMBLED EGGS

BLUEBERRY MUFFINS JUICE

BOURBON STREET DINNER (\$8.00 PER PERSON)

CAESAR SALAD TOMATOES

CREOLE MASHED POTATOES GRILLED CHICKEN

JAMBALAYA KING CAKE

BUY TICKETS AT CARNIVAL LOTS 26 AND 42
BY MAY 19, 2008.

Resident Meeting (Cont'd)

Refrigerators are hazardous waste and are not to be put in the dumpster.

Port Delmarva stickers will be available for your car Cost is \$2 each or 2 for \$3.

The floor was then opened for questions and comments:

Sussex County has a program to clean up the county called "Cleaning Up Sussex County". The Port has some concerns about the boats in storage that have not been moved in years as well as some of the trailers that have not had attention in years.

Residents are reminded to shut off their water when leaving the Port for an extended period of time. R. Huber noted the problem with the backflow valve leaking at the water hookup site. The Board is aware of the problem and have repair kits for the valve, but it is a maintenance problem that is ongoing. The State has tested the water and it is OK.

W Price asked about changes in the Rules, and was told the previous stated changes in electric and propane and the changes in electric service charges for non payment were the only ones.

You can recycle at the receptacle behind Wal-Mart's.

Mrs. Bates asked if propane would be filled today. R. Powell said every effort would be made to fill them.

There is a need for access to the bathroom cleaning supplies.

There was an inquiry about internet access. D. Ali stated that it was still cost prohibitive.

THE SPEED LIMIT IN THE PORT IS 10 MPH, too many go too fast!!!!!! Mr. Stump noted many go around speed bumps.

There is a State Police presence in the Port quite often.

Use 1-800-FREE411 for directory assistance on the phone outside Memorial Hall.

There will be a Memorial Day Breakfast & Dinner. Flyers will be in your mailbox. Pizza Tonight!

Meeting was adjourned at 9:54 am and we went right into site selection.

William Campbell
Secretary

If you have any items to contribute (information about residents happenings, recipes, jokes, etc) to the June issue of the Port Bulletin, please either place in mailbox 70 or e-mail to auntneesie@yahoo.com. I

Retiree answer: Tied Shoes!

The Board of Directors has temporarily approved the use of Propane fueled fire pits.

The fire pit:

1. Must be commercially manufactured. (not homebuilt)
2. Must be approved for use on wooden decks.
3. May only be used when an adult is present. (the fire must be attended at all times)
4. May not to be operated in an enclosed area. (including screen rooms)
5. Must be operated in safe manner.

The Board of Directors reserves the right to discontinue the use of any firepits if they find that they are not being used in a safe manner or become a nuisance. The Board will review fire pit usage at the end of the year.

