



Chincoteague Island, Virginia Oyster Bay II Community Newsletter April 2016

Greetings OB II Friends & Neighbors,

Welcome to April 2016 on Chincoteague. The bulbs, blooms buds and birds are all beginning to arrive. Let's hope the mosquitoes are running behind schedule.

The beautiful photo (above) of an American oystercatcher selecting the perfect afternoon snack was captured by Neal Faircloth. Talk about eating fresh from the sea! Thank you Neal for sharing your photography and for helping to make our newsletter look even better!

Don't forget, tomorrow's a very important holiday. It's April Fool's Day. Make sure to play a joke, prank, antic, gag, spoof, trick, high jinks, caper, ruse, bluff – all qualify on this day – on someone who truly deserves it.

Updates From The Board ...

Work on the OB II Community drainage system is close to being finished. It included the installation of culverts and ditching throughout OB II. Final seeding of the ditches will be completed soon. It's important that all property owners make sure that culverts and swales are kept free of debris, natural (pine cones and needles, sticks, etc.) and otherwise (garbage) so that the flow of water does not become interrupted.

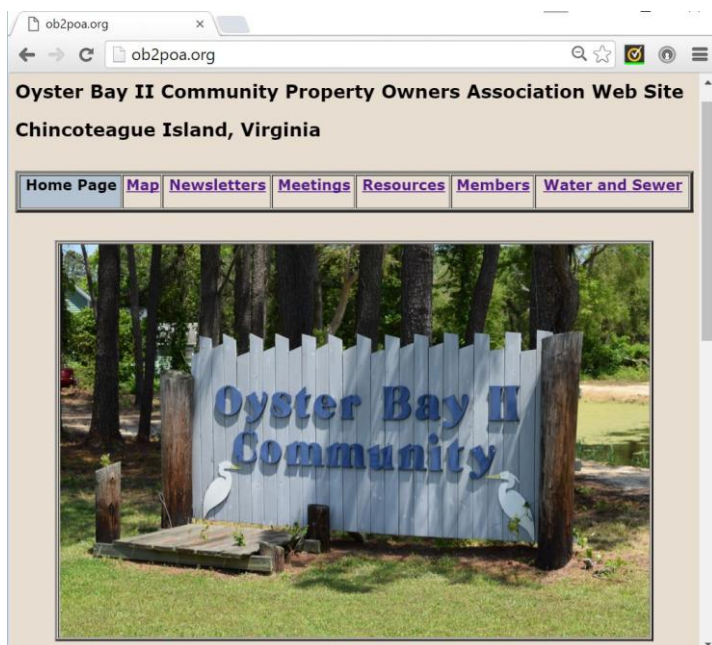
Crusher Run gravel has been applied to temporarily patch the potholes on our community roads.

The Board of Directors will meet this Sat., April 2nd at 1pm to set priorities for the remainder of 2016. The meeting will take place at the Hampton Inn & Suites, 4179 Main St. All members of the OB II POA are welcome to attend.

Welcome to the OB II POA Website

By Andy Suchoski

The Board of Directors authorized the creation of a website to serve the needs of the OB II POA. You are encouraged to check it out at <http://ob2poa.org>.



The homepage, pictured above, contains a description of the community as well as a set of helpful links for events in the wider community, and there are also links to town and county resources. The tabs are fairly self explanatory so please explore the content. One tab, "Members" requires a login in order to access the content. When putting information on the website, care was taken to avoid publishing personal information on the public portion of the website. Any content containing personal or contact information is in the "Members" area. As webmaster, I will be creating usernames corresponding to members' contact email username (case sensitive). An email with your initial password will be sent to you in the next few weeks. After logging in, please use the link to change your password to one of your choice. If you experience any problems with the site, please contact me at andy.suchoski@verizon.net.

Content will continue to be published so check back for updates and news. If you have any comments or suggestions for our website, please let me know.

Catch 'Em If You Can ...



"Catching" Dinner

The American oystercatcher is an easily recognizable shore bird that makes its home on the beach or near salt marshes and mudflats. The birds long orange bill is shaped like a knife. It uses its beak to pry open oysters and other bivalves for food, hence the name "oystercatcher".

The genus name *Haematopus* is Greek for "blood foot", and refers to the oystercatcher's pink legs. *Palliatus* means "cloaked" in Latin, and refers to the black "cloak" of feathers on its head.

During the eighteenth and nineteenth centuries, American oystercatchers were hunted for food and their plumage. When the species became protected under law in 1918, it was near extinction along the Atlantic Coast. Its numbers are now increasing throughout its range.

The American oystercatcher reaches a height of 17" to 21", and a 35" wingspan. They have an orange bill 3" to 4" long, thick pink legs, bright yellow eyes with red rings around them, black or dark brown backs with black heads and necks, and white bellies and breasts and white stripes.



Nesting oystercatcher

American oystercatchers prefer rocky, sandy or shell beaches, salt marshes and mudflats. They eat oysters, clams, barnacles, starfish, crabs, jellyfish, limpets, chitons, marine worms, and other invertebrates.

These birds reach sexual maturity at one year. Their long mating season is from February through July. Nests are scraped into higher parts of sandy or rocky beaches above the high tide line. Females typically lay two to four buff-colored eggs with light and dark brown spots and other marks, about 2" x 1.5". It takes up to 60 days for the chicks' beaks to become strong enough to pry open food. The young may remain with their parents for up to 6 months. American oystercatchers can live 10 years or longer.

Oystercatchers are protective of their young. Both parents incubate the eggs. To disguise the eggs, the adults add broken shells or pebbles to the nests. To distract predators, adult birds will fake an injury to attract attention away from the nest or pretend to brood where there is no nest.

So when you're at Tom's Cove, watch your step. You may be invading an American oystercatcher's home.

Content borrowed from the Texas Parks & Wildlife website

Assateague Beach Status ...

By Andy Suchoski

The winter storms have not been kind to the beach recreation area on Assateague Island. There is a long term plan to move the beach recreational area one and a half miles north to a more stable part of the island but this work has not started. The current beach parking lots have been destroyed and are being reconstructed. Parking area #1 has been restored and is open for traffic although currently it is very soft. The parking areas south of the circle are still being reconstructed and the target is to have the work completed by the end of May.



A large variety of earth moving equipment can be seen parked near Tom's Cove Visitors Center.



Assateague Beach March 2016



Parking Lot at Assateague March 2016

Although the parking lots are being reconstructed, the beach shrunk significantly during the winter. There is hardly any beach at high tide south of the circle with frequent overwash of the area. Bulldozers and front loaders have mounded up sand to hold back the water during high tide and these mounds are at the edge of the parking lots.

Despite efforts to keep the water out, high tide can break through to the area where the reconstruction work is being done.

What's Cooking ...

Do you ever crave a perfectly pleasing puffed pancake? Well, Neal Faircloth is sharing his recipe that might make you start craving one just from reading it.

A puffed pancake is a simple batter made of eggs, flour and milk that's magically transformed when it's baked on a sizzling hot skillet in the oven. The edges of the pancake creep above the edges of the skillet and the center puffs dramatically.

A perfect breakfast for two and a cinch to whip up while the coffee is brewing. It's also great with fresh fruit, a dusting of confectioner's sugar and a wedge of lemon.



Skillet Puffed Pancake

- 2 large eggs
- ½ cup all purpose flour
- ½ cup whole milk
- 2 oz. (4 tbsp) unsalted butter
- dash of salt

Pre-heat the oven to 450°. As it is heating up put a large skillet or shallow Dutch Oven in to heat (a 9" or 10" cast iron skillet is perfect).

In a bowl, beat the eggs, flour, milk, and salt. Mix all of the ingredients together at once; otherwise, your pancake won't puff. The more air you beat into the batter, the higher it'll rise. When the oven is hot, remove the skillet, toss in the butter and let it melt. Pour the batter into the skillet and return it to the oven. Bake for 12 to 15 minutes, or until the pancake is puffed and golden. Cut in half or quarters or don't cut it at all depending on how hungry you are, and serve immediately with warm maple syrup or fruit.

Note: When you have taken the heated skillet from the oven and the butter is melting, whip the batter really well so there's lots of air in the batter when you pour it into the skillet. The skillet should still be good and hot and the butter just melted

All Around Town ...

April showers bring May Flowers and if you've got some extra hours, Historic Garden Week on the Eastern Shore may give you more gardening powers! See below for details. For those who'd rather stick around, here's a bit of what's going on in town ...

Fri., April 1st, 7pm, Tarzan the Ape Man (1932) at the Island Theatre. Tickets: \$5 at the door with discounts available online at www.ciarts.org.

Sun., April 3rd, 10am, Chincoteague Natural History Association Refuge Trek – Join the CNHA for a refuge trek, formerly known as the Wildlife Tour. To make reservations, call 757.336.6966. Tickets are \$14/adults and \$7/children 12 and under.

Fri., April 8th, 7pm, The Purple Rose of Cairo (1985) at the Island Theatre. Tickets: \$5 at the door with discounts available online at www.ciarts.org.

Thurs., April 14th, 5pm, History of Wallops Island Lecture Series Part 2: U.S. Navy Legacy during WWII 1942-1946. NASA Wallops Flight Facility Visitor Center. Free admission. For full event details, call 757.824.1344 or visit <http://www.nasa.gov/centers/wallops/visitorcenter>.

Fri., April 15th, 7pm, Ronin (1998) at the Island Theatre. Tickets: \$5 at the door with discounts available online at www.ciarts.org.

Sat., April 16th, 7pm, Island Coffeehouse at the Chincoteague Cultural Alliance – Enjoy performances by musicians and spoken word artists and view some visual art. Doors (6309 Church St.) open at 6:30pm. \$5 adults, \$3 students. Snacks and beverages are available. For info, visit www.chincoteagueculturalalliance.org/coffeehouse.html.

Thurs., April 28th, 6:30pm, Meet the Candidates for Chincoteague Mayor & Town Council – Make an informed decision by getting to know your candidates. St. Andrew's Catholic Church, 6288 Church St. Elections are May 3rd at the Chincoteague Center, 6155 Community Dr.

Fri., April 29th, 7pm, Blue Velvet (1986) at the Island Theatre. Tickets: \$5 at the door with discounts available online at www.ciarts.org.

Sat., April 30th, 9:30am - 5:30pm, 2016 Eastern Shore of Virginia House and Garden Tour – This is the oldest and largest statewide house and garden tour in the nation. <http://www.vagardenweek.org/main/tourdetails?id=267>.

**OB II Community Property Owners Association
2016 Membership Committees**

Architectural Committee

Kathy Bradley (Chairperson)

Neal Faircloth

Maria Paccioretti

Ethan Simonson

Phil Hoey (alt.)

Budget Audit Committee

Karen Frank (Chairperson)

Tim Landolt (Audit)

Phil Hoey

Communications Committee

Jean Hubbard (Chairperson)

Neal Faircloth

Dave Hudgins

Andy Suchoski

Community Improvement Committee

Dave Hudgins (Chairperson)

Jean Hubbard

Jeff Shelton

Buford T. Rowland (alt.)

Documentation/Records Committee

Monica Suchoski (Chairperson)

Dave Hudgins

Maria Paccioretti

*Jeff Shelton**

Maintenance Committee

Kathy Bradley (Chairperson)

Terry Bradley

Tim Landolt

Ethan Simonson

Utilities Committee

Terry Bradley (Chairperson)

Kathy Bradley

Jack Keene (on-site rep)

**Corporate Registered Agent for Oyster Bay II Community
POA and Oyster Bay II Water & Sewage Co., Inc.*

**OB II Community Property Owners Association
2016 Board of Directors**

President

Buford T. Rowland

Vice President

Tim Landolt

Secretary

Dave Hudgins

Treasurer

Karen Frank

Kathy Bradley

Neal Faircloth

Jean Hubbard

John M. (Jack) Keene

Maria J. Paccioretti

Jeff Shelton

OB II's List ...

The following contractors have each received several endorsements from members of our community.

Lawn & Yard Maintenance: Richard L. Taylor, Inc.
757.824.3839
757.894.1475 (cell)
rltaylorinc@verizon.net

Power Washing: William Kambarn
757.336.6886.
757.894.2569 (cell)
wokambarn@hotmail.com

Tree Cutting & Removal: John Henry Howard
757.336.6777
757.894.1249 (cell)

If there is someone or a business you would like to recommend, please email info to jhlovesdogs@yahoo.com. A minimum of three endorsements from OB II property owners will be required to be included on "the list".

Please recycle whenever possible. The Recycle Center is located at 5073 Deep Hole Rd. Thank you for keeping our community clean.

For community concerns that need urgent attention, call: Jack Keane 757.336.6854 or Kathy Bradley 302.743.3770.

I need your help with our newsletter! Email your ideas, photos, articles, recipes, secret fishing and crabbing spots, suggestions, etc. to jhlovesdogs@yahoo.com