



Chincoteague Island, Virginia

Oyster Bay II Community Newsletter

May 2016

Hello OB II,

Who, who, who's been waiting for spring to really settle in on Chincoteague Island? In addition to the rest of us, the great horned owl (pictured above, courtesy of Neal Faircloth) sitting on its nest has been making preparations for the season. If you like this photo, wait till you see what's on the next page that the Owl has been sitting on! Thank you Neal for sharing more of your fantastic images.

Neighborhood News ...

In other neighborhood news, our own Jenny Hanyo is co-sponsoring a viewing of the classic movie "Field of Dreams" at the Island Theatre. See "All Around Town ..." for details. Let's pack the house!

Updates From The Board ...

The OB II Board of Directors held a meeting on April 2, 2016 at the Hampton Inn & Suites. A good showing of POA members joined the Board and committee members providing comments and concerns on several community issues. The minutes from the meeting can be found online

at <http://www.ob2poa.org/Members>. By now you should have received an email with your unique login name and password, which you can customize after initial login. If you are experiencing any problems with accessing the OB II website info, please send an email to our webmaster at andy.suchoski@verizon.net

The BoD has approved a new maintenance service, Jim Kalil, for the 2016 season. Services that will be provided include grass mowing, swale and pond maintenance and removal of fallen limbs and branches from community property. If you experience any issues with drainage or the culverts or see any other issues of concerns in the common areas, please contact Kathy Bradley or any other member of the maintenance committee so that the problem can be brought to the attention of the maintenance services when they are working in the community.

Thank you Kathy & Terry Bradley for your continuous work on the entrance pond and fountain. No duckweed! And there's been some bird action over there. It looks great.

Whooo's New in the Community ...

By Dave Hudgins

The Oyster Bay II Community is glad to welcome a new resident, a great horned owlet. The proud parents have been taking good care to make sure their newborn is well fed and safe from predators.

The great horned owl is a year round resident in the community and throughout Virginia. Its Latin name is *Bubo virginianus*. It was first seen in the Virginia colonies, thus it's species name *virginianus*. *Bubo* loosely translates to horned owl of ill omen. We may need to ban them from the community!?



Photo courtesy of Neal Faircloth

Great horned owls are monogamous. New adults begin courting in October and by December have paired off. Actual mating occurs in January and early February, the earliest of any breeding bird in North America. The male and female call to each other during courtship. They use the abandoned nests of other birds, usually hawks or crows.

The female lays two to three eggs. Both the male and female incubate the eggs and provide food for the owlets. The eggs hatch in about four weeks.

The owlets will feed on basically the same diet as their adult parents, small mammals like mice, rabbits and squirrels. Additionally, the owls may prey on birds, large insects and most anything that has meat on it. The parents may rip prey into smaller pieces that the owlet can swallow. Within a few weeks, the owlet can consume prey larger than themselves.

Great horned owls are very protective parents and will attack intruders. The young owls leave the nest when they are between one and two months old and can fly when they are nine to ten weeks old.

Like all birds, the owl does not chew its food, but swallows it whole. But, the owl digestive system is different than most birds. Most birds have a 'crop' (or a craw) in which the food breaks down prior to passing to the gizzard for further digestion. The owl does not have this feature. The whole food breaks down in the gizzard. Parts that can pass are excreted in the same way as other birds. Parts, like feathers and bones, that cannot pass are compacted into a pellet.

The pellet is regurgitated. One way to find an owl nest is to look for pellets on the ground under the tree, like the ones in the photo below.



Owl Pellets

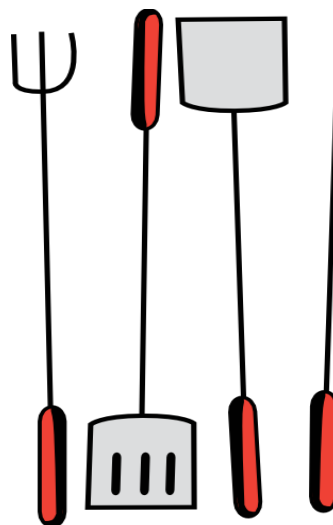
As a fun science fair experiment, break open a pellet and dissect to determine what the owl has been eating lately. Either way, enjoy the great horned owls in the community.

OB II's List ...

A decision was made to remove "OB II's List" of recommended residential contractors and vendors from the newsletter and post this information on our community website at <http://www.ob2poa.org/Members>. A minimum of three recommendations from happy OB II customers will be required in order to be listed. Email your referrals to jhlovesdogs@yahoo.com

What's Cooking ...

It's that time of the year to take out the BBQ tools and fire up the grill. And Neal Faircloth is sharing a couple of jerk chicken recipes that'll make you look like a genius!



Jerk Marinade

- 1 onion, finely chopped
- ½ cup finely chopped scallion
- 2 tsp thyme leaves
- 1 tsp salt
- 2 tsp sugar
- 1 tsp allspice
- ½ tsp ground nutmeg
- ½ tsp ground cinnamon
- 1 hot pepper (Habanero) finely ground (use more if you like it hot)
- 1 tsp black pepper
- 3 tbs soy sauce
- 1 tbs cooking oil
- 1 tbs cider vinegar

Directions: Combine all ingredients. Store leftover marinade in a tightly sealed jar for about a month in fridge.

Jerk Rub

- 1 onion, finely chopped
- ½ cup scallion, finely chopped
- 2 tsp thyme leaves
- 2 tsp salt
- 1 tsp allspice
- ¼ tsp ground nutmeg
- ½ tsp ground cinnamon
- 4-6 hot peppers, finely ground
- 1 tsp ground black pepper

Directions: Mix all ingredients to make a paste. Store leftover rub in a tightly closed jar for about a month in fridge.

Dry Jerk Seasoning

- 1 tbsp onion flakes
- 1 tbsp onion powder
- 2 tsp ground thyme
- 2 tsp salt
- 1 tsp allspice
- ¼ tsp nutmeg
- ¼ tsp cinnamon
- 2 tsp sugar
- 1 tsp ground black pepper
- 1 tsp red pepper
- 2 tsp dried chives or green onion

Directions: Mix it all up!

Caribbean Jerk Chicken

This recipe serves 6 people and uses the homemade Jerk Marinade. Use more or less chicken breasts depending on how many you are cooking for.

- 6 boneless-skinless chicken breasts (thawed)
- Jerk marinade

Directions: Place the chicken breasts along with the jerk marinade in a zip top plastic bag. Place in refrigerator for at least 4 hours. (I prefer to leave them overnight.)

Place the chicken breasts on a grill over a low fire. Baste frequently and turn chicken often. Grill for about 20 minutes or until the juices run clear when the meat is pricked.

If you do not have a gas or charcoal grill or if the weather is bad, you may use an indoor grill for this recipe.

All Around Town ...

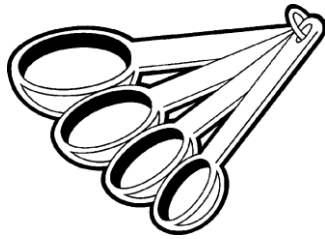
So what's going to make this town buzz during the month of May and isn't a bug? Well, classic movies, festivals, art strolls, flea markets, parties, international migratory bird celebrations, BBQs and brews, musical concerts and farmer's markets are sure to have a lot of people hopping ...

Fri., May 6th, 7pm, Field of Dreams (1989) at the Island Theatre – Sponsored by our own Jenny Hanyo and community friend and advocate Margaret Nichols. Tickets: \$5 at the door with discounts available online at www.ciarts.org.

Sat., May 7th, 12pm - 4pm, 48th Annual Chincoteague Seafood Festival – Enjoy the best of the best local seafood, including "Little Neck" steamed clams, clam fritters, raw clams and oysters, clam strips, clam chowder, single fried oysters, shrimp and fried fish. \$40 per person (aged 5+). Location: Tom's Cove Park Campground, 8128 Beebe Rd. For more info, call 757.336.6161 or visit <http://www.chincoteaguechamber.com>.



Sat., May 7th, 14th, 21st, 28th, 9am - 1pm, Chincoteague Island Farmer's Market – Look for fresh fruits and vegetables, seafood, eggs, meat, baked goods, jams, plants and flowers, plus arts 'n crafts – all from local producers. It's also open on Wed. from May 25th thru Sept. 7th from 9am - 1pm. Open rain or shine.



Sat., May 7th, 5pm, Chinco De Mayo

The party starts at 5pm and the art will be revealed at 5:55pm. This unique event features artworks that are all 5 inches by 5 inches in size and they all sell for \$55. The show and sale start promptly at 5:55pm. Enjoy food from Bill's Seafood Restaurant, margaritas, sangria, beer and soft drinks. Of course, the cover charge is \$5. Event location: Museum of Chincoteague, 7125 Maddox Blvd. For info, visit <http://www.chincoteaguemuseum.com/programs>.

Fri., May 13th, 7pm, Jaws (1975) at the Island Theatre

The evening will also feature a guest speaker from the Chincoteague Bay Field Station. Tickets: \$5 at the door with discounts available online at www.ciarts.org.

Sat., May 14th, 10am - 2pm, 22nd Annual International Migratory Bird Celebration at the NWR



Photo courtesy of Barbara Houston

This spring event offers a variety of family friendly activities, from workshops to building birdhouses to guided walks. For birders of all ages. Event location is the Chincoteague NWR Visitor Center. For info, call 757.336.6122 or visit <http://www.fws.gov/refuge/Chincoteague/>

Sat., May 14th, 7:30pm, Bill Toms in concert at the Island Theatre – "Bill Toms is a poet, a soul-shouter, and guitar slinger with one foot in the gutter and an eye on the heavens above. And man, does he front a great rock 'n soul band!" (William Kimbrough – Nashville 2011). I think that description pretty much sums it up. Tickets are \$15. For more details, visit <http://www.chincoteagueislandarts.org>.

Fri., May 20th, 4pm - 9pm & Sat., May 21st, 11am - 7pm, Saltwater Brew 'N' Que – A professional barbeque competition and craft beer festival on Chincoteague Island! The two-day event will feature a barbeque competition, a fine selection of craft beer with unlimited tastings, live music, entertainment for the kids and more! There will be a suggested donation of \$5 at the entry gate. The cost of the craft beer tasting ticket is \$20 (pre-sale) and \$30 (day of). Note, the cost of the craft beer tasting is separate from the \$5 gate entry fee. Location: Chincoteague Fairgrounds on Main St. For info, visit <http://www.saltwaterbrewnque.com>.

**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

Take It Slow ...

Please be sure to stop at any and all intersections in the community as many people are out walking, running and biking. The speed limit within OB II is 15mph and with the combination of current road conditions and construction activities, it's extremely important that everyone pays attention to this. Thanks for following the rules!

Please recycle whenever possible. The Recycle Center is located at 5073 Deep Hole Rd. Open daily (except Tuesdays) from 7am – 6pm. There are additional bins for donations of clothing and shoes and a dumpster for used tires. 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.