



Image by PublicDomainPictures by Pixabay

Chincoteague Island, VA

Oyster Bay II Community Newsletter

Spring 2019

Greeting OB II Friends & Neighbors,

Yes, it definitely feels to me like Spring has decided to stick around in our neck of the woods on Chincoteague. Now, I have to hope to not regret typing those words when we get slammed with an Easter blizzard!!

Starting your spring yard work and clean up? The town offers quarterly brush pick up and it's scheduled for Thurs., April 4th. Call 757-336-6519 at least 48 hours in advance to get placed on the list.

An important reminder, as everyone living here is aware, we had a rainy winter and the road conditions have deteriorated and many new potholes have erupted. For your safety and the well being of your car, it is extremely important that you drive slow throughout the community, and even more importantly, do so when there are puddles because it's impossible to see the potholes beneath the puddles.

Don't forget to prank someone you love on April Fools' Day.

Updates from the Boards ...

Oyster Bay II Property Owners Association: Meeting Minutes from the BoD meeting held on Oct. 20, 2018 are posted on the community website, <http://www.ob2poa.org>, under the members section.

The next meeting of the OB II POA Board of Directors will be held on Sat., May 4th at the Hampton Inn Suites, 4179 Main St. The meeting will begin at 9am. If you have a community concern and are unable to attend the meeting, please contact a Board member prior to the meeting and make them aware of the issue.

Oyster Bay Water & Sewer Company, Inc.: The Annual Shareholders Meeting Minutes and the W&S Co. Board of Directors Meeting Minutes, from Oct. 20, 2018 are posted on the website, <http://www.ob2poa.org>, under the members section.

The next meeting of the OB Water & Sewer Co. Inc. will also be held on Sat, May 4th at the Hampton Inn Suites, at 1pm.

All members are welcome to attend these meetings.

The Mystery of April Fools' Day ...

Although April Fools' Day, also called All Fools' Day, has been celebrated for several centuries by different cultures, its exact origins remain a mystery.

Some historians speculate that April Fools' Day dates back to 1582, when France switched from the Julian calendar to the Gregorian calendar, as called for by the Council of Trent in 1563.

People who were slow to get the news or failed to recognize that the start of the new year had moved to January 1st and continued to celebrate it during the last week of March through April 1st became the butt of jokes and hoaxes.

These pranks included having paper fish placed on their backs and being referred to as "poisson d'avril" (April fish), said to symbolize a young, easily caught fish and a glib person.

Historians have also linked April fools' Day to festivals such as Hilaria in ancient Rome at the end of March and involved people dressing up in disguises.

There's also speculation that April Fools' Day was tied to the vernal equinox, or first day of spring in the Northern Hemisphere, when Mother Nature fooled people with changing, unpredictable weather.

April Fools' Day spread throughout Britain during the 18th century. In Scotland, the tradition became a two-day event, starting with "hunting the gowk" in which people were sent on phony errands (gowk is a word for cuckoo bird, a symbol for fool) and followed by Tailie Day, which involves pranks played on people's derrières, such as pinning fake tails or "kick me" signs on them.

In modern times, people have gone to great lengths to create elaborate April Fools' Day hoaxes. Newspapers, radio and TV stations and websites have participated in the April 1st tradition or reporting outrageous fictional claims that have fooled their audiences. In 1957, the BBC reported that Swiss farmers were experiencing a record spaghetti crop and showed footage of people harvesting noodles from trees; numerous viewers were fooled. In 1985, *Sports Illustrated* tricked many of its readers when it ran a made-up article about a rookie pitcher named Sidd Finch who could throw a fastball over 168 miles per hour. In 1996, Taco Bell, duped people when it announced it had agreed to purchase the Liberty Bell in Philadelphia and intended to rename it the Taco Liberty Bell. In 1998, after Burger King advertised a "Left-Handed Whopper", scores of clueless customers requested the fake sandwich.

I found this info to be interesting stuff and I hope you did, too. And just think, I made it all up!

Happy April Fools' Day OB II. The info is legit and came from <https://www.history.com/topics/holidays/april-fools-day>

Beautiful Bountiful Beets ...

Courtesy of Bon Appetit

Did you hear about the guy who stopped eating vegetables? His heart missed a beet.

Think you've already tasted every iteration of hummus? Well, if you're open to trying one more, try this.



Photo by Alex Lau, Styling by Sue Li

Ingredients

- 1 baseball-sized red beet (about 6 ounces), scrubbed
- 1 15 ½ ounce can chickpeas, rinsed, drained
- 1/3 cup tahini, well mixed
- ¼ cup fresh lemon juice
- ¼ cup ricotta cheese (can be subbed with Plain Greek Yogurt or a soft goat cheese)
- 1 garlic clove, finely grated or smashed in a paste
- 1 teaspoon (or more) kosher salt
- 10 cracks of freshly ground black pepper
- ¼ teaspoon ground coriander (can be subbed with cumin)
- Mint leaves, poppy seeds, and olive oil (for serving)

Ingredients

- Pre-heat oven to 425°
- Wrap beet tightly in foil and place on a foil-lined rimmed baking sheet. Roast until the tines of a fork easily slide into the center of the beet, 60-70 minutes. Let sit until cool enough to handle.
- Meanwhile process chickpeas, tahini, lemon juice, ricotta, garlic salt, pepper, and coriander in a food processor until smooth.
- Using a paper towel, rub beet to remove skin (it should slip off easily and any staining to your hands will be temporary). Trim root end and cut beet into 8 pieces; add to food processor. Process until mixture is smooth, about 2 minutes. Taste and season with salt, if needed.
- Transfer hummus to a shallow bowl. Top with mint and poppy seeds and drizzle with oil.
- Hummus can be made 4 days ahead, transfer to an airtight container and chill.

Recipe by Claire Saffitz

**OB II Community Property Owners Association
2019 Board of Directors & Membership Committees**

President
Tim Landolt

Vice President
Buford T. Rowland

Secretary
Dave Hudgins

Treasurer
Michelle Ruane

Kathy Bradley

Terry Bradley

Jean Hubbard

Margaret Nichols

Maria Paccioretti

David Weber

Architectural

Kathy Bradley (Chairperson)

Maria Paccioretti

Ethan Simonson

Budget Audit

Dave Hudgins (Chairperson)

Jean Hubbard

Michelle Ruane

Communications

Jean Hubbard (Chairperson)

Dave Hudgins

Andy Suchoski (Webmaster)

Community Improvement/Maintenance

Kathy Bradley (Chairperson)

Terry Bradley

Jean Hubbard

Ethan Simonson

Documentation/Records

Monica Suchoski (Chairperson), Historian

Dave Hudgins

Maria Paccioretti

Utilities Committee

Dave Hudgins

Jean Hubbard

**Corporate Registered Agent for Oyster Bay II Community
Property Owners Association**

Terry Bradley

**OB Water & Sewer Company
2019 Board of Directors & Membership Committees**

President
Miranda Duston

Vice President
Ted Ruane

Secretary
Jean Hubbard

Treasurer
Michelle Ruane

Arlene Dougherty*

Mary Hubbard

Robert Kasper

Frank Norman

Jim Smith

Budget & Audit

Michelle Ruane

Jean Hubbard

Communications

Arlene Dougherty

Jean Hubbard

Documentation

Miranda Duston

Robert Kasper

Jim Smith

Operations & Maintenance

Jim Smith

**Corporate Registered Agent for Oyster Bay Water & Sewer Co., Inc.*

Please Check Your Information ...

Please check and confirm that your contact information featured on the website is correct and current. If you have forgotten your login and/or password, please contact Andy Suchoski.

Please mail all OB II POA, Inc. dues, payments and correspondence to:

OB II POA, Inc.
P.O. Box 642
Chincoteague, VA 23336
email: obiicommunity@gmail.com

Please mail all OB Water & Sewage Co., Inc. dues, payments and correspondence to:

OB Water & Sewer Company, Inc.
P.O. Box 1139
Chincoteague, VA 23336
email: obwatersewerco@gmail.com