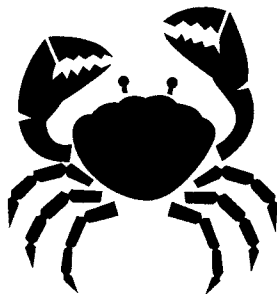




PORT BULLETIN



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Every Day's a Pleasure !

FROM THE BOARD:

As a member of the Board of Directors for the past 15 years, serving as Treasurer or 14 of them, I have seen many changes in Port Delmarva. All of the improvements have been for the betterment of the residents and the stockholders.

The Memorial Hall has been refurbished and the kitchen remodeled helping to make the tireless efforts of the food committee volunteers so much easier. Adequate storage and work space for the heavy outdoor equipment was accomplished by the construction of the new garage. On Site Selection Day, the size and amount of equipment necessary for these transfers is evident. During the season the commercial lawn mowers also manned by volunteers can be seen frequently in the common areas. What a

change in the roads, going from tar & chipping to hard surface black top! Two of the main services in the Port were replaced—the electric and the water lines. For the residents enjoying the use of watercraft, the launch ramp was rebuilt under the guidelines of DNREC (2014-2015). A place to store canoes and kayaks was needed and again volunteers answered the call. In the summer of 2015 additional ones were constructed. The little residents and visiting children have access to the playground which was upgraded in the spring of 2015. The office building was completely rebuilt this past year fulfilling the need of the core day to day operation of the Port.

All of these improvements were

financially supported solely by Port Delmarva Inc.

Many thanks to the Board of Directors and the many volunteers who share their time, their talent and their efforts to make this place called Port Delmarva Inc. one of the brightest spots in the Rehoboth Beach Area.

The Port and it's surrounding natural beauty provides the atmosphere to build lasting true friendships. Many families currently here are second and third generation residents.

Remember, follow the rules, share the good of the park and pitch in whenever time permits.

Sincerely,

Charles H. Pierce

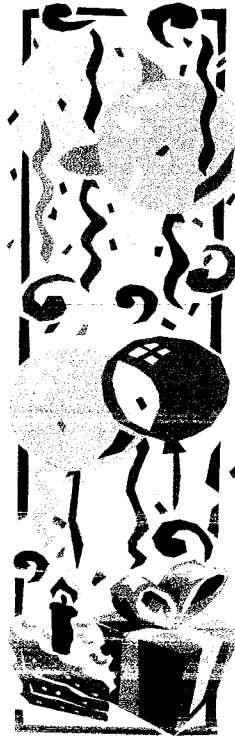
Editors' Note:

This is the last newsletter for this year, and my last newsletter. I am resigning as editor of the Port Newsletter and hope that someone will step forward and keep the residents, Board of Directors, and stockholders informed of activities and information pertinent to Port Delmarva in the future. If you are interested in being that person, please speak to any Board of Director. It would be good to have someone in place for next season. I have enjoyed putting myself into the newsletter these past 10+ years and whoever takes over can put their unique touch on it in the future. Thank you! Denise

Birthdays!

OCTOBER

Bart Storm	10/5
Cheryl Chilcutt	10/7
Todd Reitnower	10/10
Barbara Snyder	10/13
Eugenie DiPietro	10/15
Lillian Eitel	10/16
Larry Yingling	10/17
Hannah Gammell	10/19
David Stachowicz	10/21
Andrew Hess	10/25
Dayne Bailey	10/25
Don McClements	10/27
Bill Campbell	10/28
George Carter	10/28
Jeff Reisinger	10/29



NOVEMBER

Willis Gammell	11/3
Cori Campbell	11/6
Sharon Reisinger	11/7
Melissa Fennemore	11/7
Ray Mekuiski	11/9
Dominic Ali	11/9
Don Brady	11/12
Wesley Hoover	11/12
Alan Cole	11/14
Tracey Reibold	11/16
Janet Kreiner	11/17
Juliana Kirk	11/30



Happy Anniversary!

OCTOBER

Jim & Carol Watts	10/2
Kevin & Cindy Johnson	10/6
Larry & SueEllen Blackwood	10/10
Steve & Becky Heggemann	10/11
Bob & Nancy Kirk	10/12
Bill & Barbara Robinson	10/14
Dick & Joyce Powell	10/15
Bob & Anna Twardus	10/28

NOVEMBER

Rick & Peg Kane	11/13
Chris & Robin Powell	11/16
Ken & Phyllis Eidle	11/28

Remember:

November 14—Water Shut off

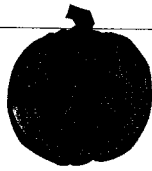
All non-permanent porches should be taken down by this date.

You can borrow the compressor from Memorial Hall up until Friday, November 13. The Board will be using it on November 14.



HAPPY HALLOWEEN !!





Upcoming Dates to Remember:

- | | |
|-----------------------|---|
| <i>November 14</i> | <i>Water will be turned off for the season</i> |
| <i>March 19, 2016</i> | <i>Water will be turned on (weather permitting)</i> |
| <i>April 9, 2016</i> | <i>Clean Up Day</i> |
| <i>April 23, 2016</i> | <i>Residents Meeting and Site Selection Day</i> |
| <i>July 23, 2016</i> | <i>Residents Meeting</i> |
| <i>August 6, 2016</i> | <i>Stockholders Meeting</i> |



I hope you all have a great fall and winter, and see you in the spring!



September's Recipe: Pumpkin Pie

This is my own personal recipe. I make it in a deep dish Pyrex glass pie pan. It is extra thick and great with Cool Whip or homemade whipped cream.

Pie Crust:

- 1/3 cup crisco shortening
- 1 c. flour
- 1/2 tsp. salt
- 4 Tbsp. COLD water

Measure shortening into medium sized bowl. Add flour and salt. Cut up with pastry blender or with two knives until all the shortening is pea sized or smaller. Add the cold water and stir in with a spoon. Using your hands mix in any remaining flour until the mixture forms a small ball. Roll out on a floured surface until it is large enough for your pie pan. Do not handle the dough too much. Do it as quickly as possible. The more you have to roll it out the tougher the crust is going to be. Crimp the edge however you want to finish off the top edge. Put the pie pan with the crust in it to the side.

Filling:

- 3 eggs
- 1 & 1/2 c. brown sugar
- 1 & 1/2 Tbsp. flour
- 1/2 tsp. salt
- 3 tsp. pumpkin pie spice
- 2 & 1/2 c. cooked or canned pumpkin (not the pumpkin pie mix)
- 2 c. Evaporated milk

In a large bowl beat the eggs, add the brown sugar and stir until all the lumps are gone. Add the flour, salt and Pumpkin Pie spice, mix in. Add the cooked or canned pumpkin and stir again. Slowly add the evaporated milk and incorporate it into the mixture. Pour the filling into the pie pan with the crust and bake for 10 minutes at 450°. Turn heat down to 350° and cook for an additional 40 to 50 minutes until knife inserted near the center comes out clean. Cool and serve plain or with whipped cream.

