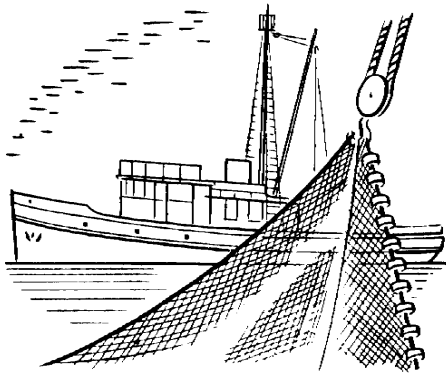

Clearwater Beach Property Owners Association

Fall/Winter 2008



**Slip
Assignments
Do It Now**

TEAMWORK

***Advertise in
CBPOA Newsletter***

***Smokin'
Recipes***

***Happy
Holidays***



President's Message

Dear Property Owners,

I would like to take this opportunity to thank the Board of Directors for their continued cooperation and dedication to our community. Thanks to Don Schrage our former president. Many improvements were made to our reservation under his leadership and his many years of help and hard work can not be forgotten.

This past summer season proved to be a big enjoyment for many of us at the reservation. Our beach was kept safe and was well maintained. The security guard was extremely effective in his efforts to protect the reservation. Many families enjoyed private parties and our sunsets continue to be beautiful. Our boat slips were full and boaters continue to enjoy our well kept marina. Please note that slip fees represent the bulk of the income necessary to pay for many costs involved in the maintenance of the reservation.

Our economy is facing a potentially serious crisis and all indications are that the value of our own Clearwater real estate could go down. For many of us, our properties represent our life savings and are our largest assets. One of my goals is to keep the reservation costs down while we continue to upgrade the physical appearance of the reservation in an effort to maintain and increase all of our real estate values. The physical appearance and maintenance of our special and beautiful reservation must continue to improve.

Sincerely,
George Lombardi
President



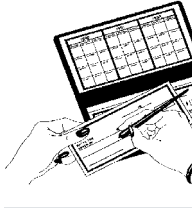
C.B.P.O.A. LIST OF OFFICERS

PRESIDENT	GEORGE LOMBARDI	324-5998
CO-VICE PRESIDENT	LEN CZAJKA	324-0418
CO-VICE PRESIDENT	AL SCHAFFER	324-6519
TREASURER	EDITH HOLMER	324-5364
SECRETARY	ROD GRILLE	907-9032
MAINTENANCE CHAIRPERSON	HANK BAIER	324-9603
ROADS	GEORGE LOMBARDI	324-5998
MEMBERSHIP/BY LAWS	MARIAN DIANGE	324-4090
BEACH	CARLSON JACOBS	329-7053
DOCKMASTER	WILL HOLMER	324-5364
ASSISTANT DOCKMASTER	BRUCE HOEK	324-0810
RESIDENT USE OF RESERVATION	GEORGE LOMBARDI	324-5998
CODE ENFORCEMENT & SECURITY	LEN CZAJKA	324-0418
NEWSLETTER EDITOR/WEBMASTER	GERRY GILIBERTI	324-9612
GATE OPERATION	JACK SCHILLING	324-3439
GOOD & WELFARE	MARIAN DIANGE	324-4090
SPECIAL PROJECTS & PERMITS	AL SCHAFFER	324-6519
ADVISORY BOARD		
ADVISOR	STU SELIP	329-3380

A large, stylized graphic of the word "Volunteers!" in a bold, bubbly, 3D font. The letters are white with black outlines and shadows, giving it a three-dimensional appearance. The exclamation point is also stylized and integrated into the overall design.

CBPOA NEEDS VOLUNTEERS!

CBPOA needs volunteers to help with various things around the Reservation. Anyone who wants to help water the plantings of the Reservation, please call Carlson Jacobs at 329-7053. He will show you what to do and how to use the Reservation watering equipment.



FROM THE DESK OF THE
**EXECUTIVE
SECRETARY**

Here it is, Fall again and time for members who are leaving for warmer climates to let me know the time period you will be away from your regular mailing address and to let me know what your winter address is so that we can forward your important CBPOA mailings, like dues notices, newsletters, boat slip applications and any special notices. As of this writing, we have 791 paid members. That leaves about 75 unpaid members. So, you know who you are, so why don't you sit right down and write that maintenance fee check while it is fresh in your mind. The cost of maintaining the Reservation is very high as we have to hire outside contractors to do the work as our Directors are unable to do the physical work anymore.

GATE CARD REMINDER- Gate cards are a one time issue and are activated upon payment of your annual maintenance fees. Gate cards are technically assigned to the lot and not to the individual so if you are selling your property, you should forward the cards to the new owners. Each paying lot is entitled to one free card and you may purchase up to two additional cards at \$4.00 per card (maximum amount of cards per lot is 3). However, if you are assigned the maximum amount of cards (3) and you lose any and wish to replace them, you will be charged \$50.00 per card. So be careful with those cards and keep them in a safe place.

BOATERS- Please make sure you have all your required information necessary to process your boat slip application including boat registration, dimensions, insurance info, etc. **Remember: boat slip applications will not be processed without all the necessary info and forms.** For boaters who were in the marina this past season (2008), slip applications will be mailed to you, along with your dues notices around the middle of December 2008. They should be filled in completely and with the necessary forms forwarded to CBPOA by February 15, 2009, the earlier the better. This past year 15-20 boaters were denied slips as they did not get their application in on time. We have 119 slips available and 866 paying members so you can see the need for getting the applications early. Please note when sending in the dues with the slip application, please make out separate checks for each as they go in different accounts. For purposes of assigning boat slips by the Dockmasters, your completed application will be processed in the order received with the appropriate priority number assigned. **NOTE: Boat slip applicants who were not in the marina in 2008 will have to request an application from the Dockmasters or the Secretary by the end of December 2008.** If you are on the Internet, you may download an application from our website at cbpoa.net at the end of December. Remember to get all slip applications to CBPOA by Feb 15, 2009.

KAYAKERS AND CANOERS: There is a fee for storing your kayak, canoe or small boat in the canoe rack for the 2009 season. If you wish to store your kayak canoe or small boat in the rack you must request and fill out a canoe rack application. Applications are available from the Secretary or Dockmaster in January 2009. **No boats are allowed to be stored in the marina over the Winter.**

TO ALL MEMBERS: Maintenance fee notices will be sent to all members at the mailing address currently listed in our file by the first week of January 2009. If you have moved or are planning to move by the end of 2008, please make sure we have the current mailing address so your mail does not go astray. Phone callers to the Secretary for info, please note the hours for receiving CBPOA calls are 10:00 AM to 6:00 PM. I will be glad to answer any questions regarding CBPOA (if I can) during those hours. The phone number is 631-907-9032. Have a good & safe Winter and enjoy the holidays.

Rod Grille
Executive Secretary
631.907.9032

The 2008 boating season is coming to a close. Once again all our slips at the marina have been rented and we have been fortunate to experience minimal problems. In the near future, 2009 season applications will be sent to the boaters who have had a slip for the 2008 season and those who have requested a boat application. Slip applications and emergency data forms will be available on the Web in mid December at www.cbpoa.net. Marina Rules and Regulations will also be posted.

Boat slip fees for the 2009 season will remain at \$30 a foot. However, the minimum boat slip fee will be for a 20 foot boat. Once again, boaters who desired a slip at our marina must submit a certificate of insurance (COI) and a copy of their boat registration. The COI must indicate marine liability insurance coverage and in addition indicate spillage coverage if the boat has permanently installed fuel tanks. It is also required that the COI form denote Clearwater Beach Property Owners Association (CBPOA) as an interested party. No slip assignment will be considered if the above items are not submitted with the boat application. Once again please send only the COI form instead of the entire boat policy.

To insure the same slip assignment for next year, submit your data by February 15, 2009. Late application filing can result in a slip assignment changes. Applicants with missing data will have their slip assignment postponed with a possible change or no assignment at all.

This season some boats were reassigned to a different slip because new community applicants owned a larger boat. All community members, who submitted their applications prior to Feb. 15, did receive a boat slip. It is important to note that during the boating season no refund will be provided if no replacement boater can be found for your slip.

We will continue the policy of notifying boat owners if their boat is in danger of sinking. If the boat owner does not respond, we will contact a marine service to pump out the boat. CBPOA will pay the pump-out fee set by the marine service and then bill the boat owner. The boat owner should periodically check the floating condition of their boat particularly after a rain storm. Please call the Dock Master (324-5364) or Assistant Dock Master (Bruce Hoek - 324-0810) for boating problems at our marina.

In order to track canoes/kayaks at our rack storage area, the board is again requiring identification in the form of unique marking, name tag/lot number tag with the identification denoted on the application. The board has experienced problems with owners placing their canoes/kayaks on the rack without notification to the board. These boats were removed from the rack and kept until an owner claimed them. The Owners of canoes/kayaks must remove their small vessel from the rack by Nov 19 2009.

Our security system will be operational for the next boating season. Although installed to protect the reservation and marina, the system can be an aid for boaters at the marina. If you have experienced problems at the Reservation, please inform our secretary Mr. Rod Grille, the Assistant Dock Master or myself. This should be done within a few days. Security recordings are discarded after several days and therefore are not available for playback. We ask that all boaters to review the Marina Rules and Regulations which they will receive with the slip assignment.

I would like to thank all the people who have helped with keeping our marina in a safe condition and in particular Mr. Bruce Hoek for his efforts as Assistant Dockmaster.

Will Holmer

TEAMWORK

Every organization worth its salt has rules and regulations that members must abide by. They all have a short list of NOs that are essential to the organization and to its members. The CBPOA is no different. Please read our “NO” page of a few things that all members of the association should be aware of.



- **Guest parking** - When residents are having parties on the reservation please have your guests park away from the boating area.
- **Dogs**
 - 1) Please be aware that there can be no dogs on the reservation from Memorial Day until the day after Labor Day.
 - 2) After Labor Day Dogs should be leashed at all times when on the reservation and the owner is responsible for cleaning up after their dog.
 - 3) In the Spring, please keep dogs away from the Piping Plover area when the fencing is up. The DEA will be notified if there are any infractions.
 - 4) And please use the Springs Dog Park if you want to run your dogs.
- **Garbage** - When it comes to garbage please treat the reservation like you would any state or federal park: Garbage in. Garbage out. Whatever you bring in please take out with you. We have minimal garbage facilities on the reservation. Again, if you see any illegal dumping please report it to the board or the local authorities.

It's extremely important that all residents take the Association's rules and regulations seriously. Vandalism and the illegal dumping of garbage have been on-going problems so please take a moment and read the following section of the By-laws so you can get an understanding our concern.

ARTICLE XII: RULES AND REGULATIONS FOR MEMBERS AND GUESTS

SECTION 1. the Board of directors, with the approval of a majority of the general membership, shall from time to time establish rules and regulations for the use and enjoyment of special properties or facilities owned, leased or maintained by the Association. Any member whose conduct, while using the properties or special facilities of the Association, shall in the opinion of the Board of Directors be considered detrimental to the welfare of the Association shall be denied access to Association facilities by a vote of two-thirds of the entire Board of Directors, after due notice to such member and the giving to him of an opportunity to be heard. Any member aggrieved by an adverse determination of the Board may appeal such determination to the general membership, the majority of which may overrule the Board.

SECTION 2. Each and every member of the Association, for himself, his family and his guests, shall be bound by and abide by these rules and regulations.

Jason Birnbaum
Patricia Boscaino
Patricia Faren
Anthony Fiore

NEW HOMEOWNERS

J. Raio
Barbara Spivack
Richard Stastny
Johanna M. Sutter
H. Weiss

Dear Advertiser:

First, thank you for advertising in our Clearwater Beach newsletter.

We are in the process of updating our C.B.P.O.A newsletter advertising file for the upcoming year. Advertising rates for the coming year will be as follows:

Full Page: \$200.00
Half Page: \$100.00
Quarter page: \$75.00

One time design and set-up charge of \$20.00, supplied with copy; Repeat ads, no charge.

To continue your _____page ad for the year, please forward your payment of _____by January 31st.

Please note: Any change in text or size of ad must be, first forwarded to the Secretary, Rod Grille.

Please fill out and send with payment to:

C.B.P.O.A
PO Box 666
East Hampton, NY 11937

Advertiser's name/company _____

_____page ad. _____Payment_____

Ad to be repeated as in last issue: (yes / no)_____

Signed_____

Address_____

Telephone#_____

e-mail_____

Clearwater Beach Property Owners Association, Inc.

P.O. Box 666 East Hampton. New York 11937

C.B.P.O.A. PICNIC AREA

Guidelines for Reserving Area

1. Send completed form plus check to George Lombardi, 3 Haynes Lane, East Hampton, NY 11937; phone: 324-5998.
2. Maximum number of 100 people allowed per reservation.
3. Cars must be parked in the paved parking lot.
4. C.B.P.O.A resident making the reservation is responsible for the conduct and actions of all guests and for the Cleaning Up of the area after the affair or party. TRASH MUST BE CARTED AWAY NO LATER THAN 10:00 AM the FOLLOWING MORNING.
5. No reservations will be made for July 4th weekend and Labor Day weekend.
6. No alcohol may be served to minors.
7. Any fires must be made in the grills or the fireplace.
8. Volume of music must be controlled at a reasonable level so as not to annoy the neighbors.
9. Affair or party must be over by 11:00 PM.
10. No fireworks at any time.
11. A deposit of \$150 is required seven days prior to reservation date, to be refunded after inspection of area shows clean-up complete and no damage to facility. Applicant is responsible for any damage to facility; C.B.P.O.A. will repair and bill applicant.
12. Approval of Board is required for any structure, tent or other article not presently on C.B.P.O.A property.
13. The beach sun shed will not be included in area of use.
14. Beach can be used for beach purposes only; no volley ball playing on beach.
15. East Hampton Town requires a Town Permit for gatherings of 50 people or more.
16. A Certificate of Insurance in the amount of \$1,000,000.00 must be submitted before the reservations date is confirmed. The Certificate must list CBPOA as additionally insured. This can be obtained from your Homeowners policy agency. IF LIQUOR IS TO BE SERVED, IT MUST INCLUDE LIQUOR LIABILITY. If an outside caterer is used, please be advised that a copy of his/her Certificate of Insurance in the amount of a million dollars must also list CBPOA as additionally insured.
17. Also, before your party date is confirmed, an indemnification and hold harmless agreement (copy attached) must be completed, signed and notarized by a notary public.
18. Picnic area reservations will be made available to Clearwater members in good standing and their immediate family members only.

C.B.P.O.A. PICNIC AREA RESERVATION FORM

complete and mail to address below

Signature: _____ Date: _____

Name: (Print) _____ Phone: _____

Address: _____

Date of Affair: _____ Hours (from): _____ To: _____

Clearwater Beach Property Owners Association, Inc.

P.O. Box 666 East Hampton. New York 11937

COOKING LONG ISLANDS BOUNTY

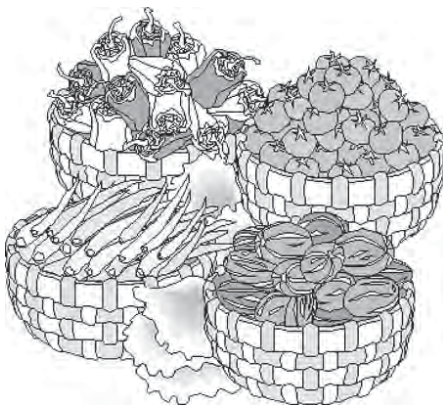
By Phyllis Mallah

Though the calendar says it is fall, the nip in the air heralds the coming winter. To warm our bodies from the inside out, try making a big pot of the soup. The one featured below combines many of the ingredients which are as good for our bodies as they are delicious. Looking at this recipe, it may seem like a great deal of work, but I have timed the preparation and am usually able to complete it in about 35 minutes. When the cooking is done you can eat hearty bowls of soup for a week, if stored in the fridge properly. It beats turning up the thermostat and is a lot cheaper.



Healthy Vegetable Soup

- | | |
|---|-------------------------------------|
| 1 ½ cup of chopped leek | 2 to 3 parsnips |
| 3 cloves of crushed garlic | 3 stalk of celery with leaves |
| 1 tbs. of olive oil | 3 large carrots |
| a bulb of fennel | 1 red pepper |
| 2 zucchinis | a cup of cooked acorn squash |
| small can of tomatoes | 5 or 6 leaves of a dark leafy green |
| about 1 ½ cup of cooked beans of choice | ¼ teaspoon of cumin |
| 4 to 5 cups of stock | 1 cup of barley |
| ¼ teaspoon oregano | Salt and pepper to taste |
| Herbs (parsley, thyme, rosemary, bay leaves fresh if available) | |



In a large pot put leeks, garlic, and olive oil. Cook, stirring occasionally until leeks are wilted. Add chopped parsnips and 2 cups of stock, cook until vegetables are soft. Remove the pot from source of heat till the contents are cool enough to work. Using your favorite whirring device, whirl the vegetable mixture until you have created a thick base. Return pot to heat source and continue to add chopped vegetables: celery, carrots, fennel, red pepper, zucchini, tomatoes, and beans. Stir in the acorn squash (which will sweeten the soup) and the rest of the stock. Cut the leafy green leaves in to small pieces. (Kale and beet greens are the most nutritious.)

Depending on the size of your vegetables you may need more stock (water is also acceptable). Obviously, if you have fresh herbs use them instead of the dried ones, though dried herbs are, of course, fine. Oregano is the herb that has the highest in antioxidants, so feel free to add more if you like. You may also substitute brown rice, small whole wheat pastas like couscous, or the Italian fregola. Cook soup until the vegetables are tender about an hour.



Smoked Chicken

1 whole chicken, preferably organic
a barbeque with a cover
powdered ginger
garlic powder
soy sauce

Here is a wonderful and easy recipe which can lengthen the grilling season. Since you are smoking the chicken you will need to create a drip pan to go under the chicken. Place a piece of heavy duty aluminum foil in the center of the bottom grate. Fashion sides and heap the charcoal around the foil. Prepare the chicken by rinsing under running water and patting dry. Bathe the chicken in soy sauce. If salt is a problem, Bragg is a safe alternative. Rub the skin of the chicken with plenty of garlic powder and ginger. When the coals are ready, place the chicken on the grill breast side down and close the cover. I usually pour the liquid left in the dish over the chicken. As the breast begins to brown, turn the chicken, breast side up. Chicken is done when the skin is golden brown crispy. This will take as long as the size of your chicken and fire.

Roasted Vegetables

Try roasting a variety of vegetables: eggplant, Brussels sprouts, zucchini (yellow and green), tomatoes, peppers, asparagus, and even carrots. Prepare the vegetables by cutting them in even pieces.

Oil a baking pan and season the vegetables with a variety of herb and spices, i.e. cinnamon, basil, onion and garlic powder, thyme, etc. You can even add bread crumbs and/or grated cheese.

Finally, splash a bit more olive oil on the vegetables and put in hot oven about 375 degrees. Watch the vegetables until you can figure how long it takes for each kind of vegetable to cook. Sometimes I roast two different vegetables at a time and the hot oven warms the house at the same time. Experiment!



**RELEASE TO ALL CLAIMS
AND
AGREEMENT TO INDEMNIFY AND HOLD HARMLESS**

In consideration of the permission given by the Clearwater Beach Property Owners Association (CBPOA) for the use of the Reservation Area in order to _____ on _____
Nature of Event Date of Event

_____ hereby agree(s) to all names of people indemnifying CBPOA indemnify and hold harmless CBPOA, every agent, employee and official thereof against all liabilities, claims, suits, awards or judgements whatsoever which may arise directly or indirectly out of the above activity in favor of or which might be claimed by _____
Names of all signers

Or third parties. It is understood and agreed that this release of claims and agreement to indemnify and hold harmless is a condition precedent and an un-severable part of the permission given by the CBPOA and that the CBPOA was induced to grant such permission by the promise of the undersigned to grant this release.

Name _____
Print all names of signers

Responsible official of organization
With authority to sign.

Signature _____

Date _____

(STATE OF NEW YORK)
(COUNTY OF SUFFOLK)

Today _____ appeared before me _____
Date Names of Signers

Notary Public

Check for \$150.00 made payable to CBPOA enclosed? Yes__ No__

Certificate of Insurance and Hold Harmless enclosed? Yes__ No__

The House Watcher



324-HOME

**FOR ALL YOUR
HOUSE SITTING
NEEDS**

Let us be your eyes while you're away. We don't do this part-time or "on the side". This is a full-time, year-round business dedicated to the well-being of your home and property.

Lifetime Local Gene E. LaMonda, President.

INSURED AND BONDED

thehousewatcher@optonline.net

**ADVERTISE HERE
IN NEXT ISSUE**



**See
our
Ad Form
on
Page 6**

For Sale By Owner

Approximately
half-acre lot
In East Hampton
(Clearwater Beach)
Private Beach
Private Marina

\$395,000 negotiable

Call Rosario at (702) 645-9292

Email me at:
rcurto97@peoplepc.com

BENNETT MARINE

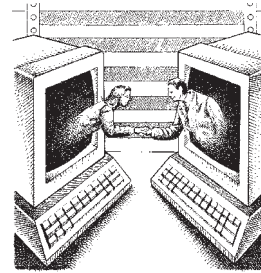
Boat Repairs, Storage & Sales

Glenn Bennett, Owner

40 School Street
East Hampton, New York 11937

(631) 324-4772 Day
(631) 324-2933 Night

CBPOA webpage



Check out our website for:

*Boat Slip Applications
Dock Rules/Regulations
Hurricane Precautions
Newsletters and more!!!*

www.cbpoa.net

email us at: gerrygiliberti@juno.com

HOUSE FOR SALE

By Owner

3 Bedrooms
2 Full Bathrooms
Custom Oak Cabinetry in Kitchen
Allergy-Free Amenities
Full basement
Natural Sunlight Throughout
Brick Fireplace in Livingroom

Landscaped/Wooded Lot
.5 Acres (Approximately)

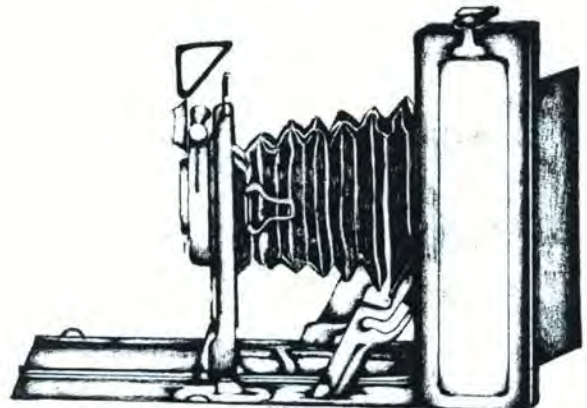
Clearwater Beach

Shown by Appointment only
(212)367-7323

Principals Only

East End Photographers Group

(est. 1988)



eastendphotogroup.org

information: (631) 324-9612 / (631) 298-0070

I am your real estate representative here in Clearwater Beach.



*My goal is to help you
achieve yours . . .*

Penny Stark

Licensed Associate Broker
631.965.0549
pstark@lambagency.com

Thinking of buying or selling a home?

**Please call: Penny Stark
The Lamb Real Estate Agency
631.965.0549
pstark@lambagency.com**

Prices for homes in Clearwater Beach now range
from \$495,000 to \$4,750,000

Just listed: 4 bds/2 baths; Separate Mother/Daughter Suite;
One Acre! \$795,000!!

Just Listed: .88 acres vacant land: \$599,000.

Just Sold: New Construction! 4 bds, 4 baths + garage \$925,000

Just Sold: 3 bds, 2 bth Saltbox + garage \$575,000

**For a Free Comparative Market Analysis
Call Penny Stark @ 631.965.0549**

**List Your Home For Sale or Summer Rental Now!
Penny Stark 631.965.0549 email: pstark@lambagency.com**

The Mrs. Condie Lamb Agency, Celebrating our 45th Year

9 N. Main Street, East Hampton, NY 631.965.0549; our website www.lambagency.com is updated everyday

*Mortgages. . .
Made Easy.*

**PAR
EAST
MORTGAGE
COMPANY**

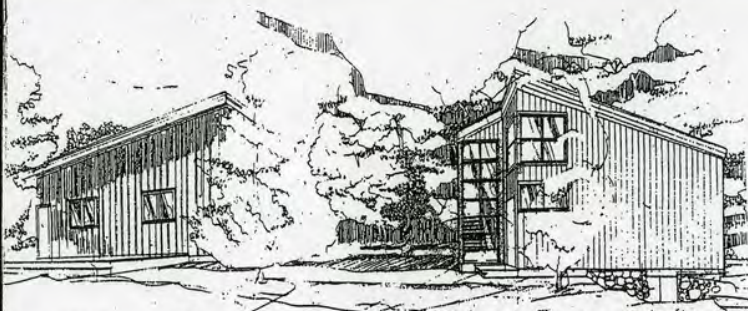
www.pareast.com

Call For a Free Consultation.

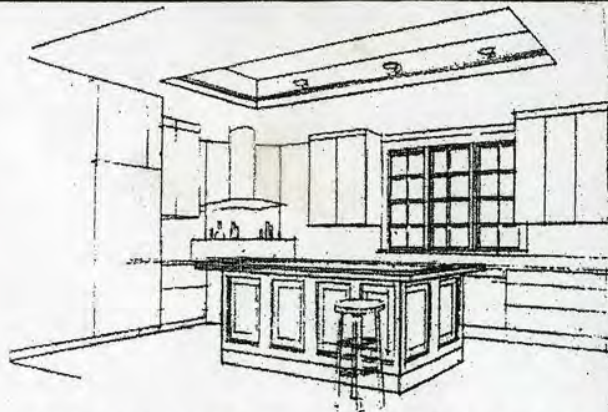
**Pattie A. Romanzi
(631) 907-8201**

15 Toilsome Lane
East Hampton, NY

Registered Mortgage Broker / NY State Banking Dept.
Loans Arranged Through Third Party Lenders.



EXISTING HOUSE LEFT; PROPOSED STUDIO AND ART STORAGE RIGHT



A KITCHEN MAKEOVER



PERSPECTIVE FROM DRIVEWAY

JUDY FREEMAN AIA
a r c h i t e c t

TEL/FAX 631-907-4214
judyfreeman@optonline.net

J.E. DOUGHERTY SERVICES

- ◆ GUTTER MAINTENANCE
- ◆ WINDOW WASHING
- ◆ CHIMNEY CLEANING
- ◆ POWER WASHING

(631) 329-2238

www.jedoughertyservices.com

HOG CREEK WOODWORKING INC.

18B SAG HARBOR ROAD, CORNER OF TOILSOME LANE & ROUTE. 114
EAST HAMPTON, NEW YORK

**Now offering, at our NEW Cabinet Shop
Furniture and Antiques, Repaired, Bought & Sold**

Upholstery Services Available

**Cabinets and Built-ins; Fireplace Mantels
Now offering Custom Moldings, Your Design or Ours**

Phone: 631.324.7433

fax: 631.324.7693

GRANDE

**PLUMBING & HEATING
24 HOUR EMERGENCY SERVICE**

- Renovations
- New Construction
- Home Repairs
- Heating

631.324.5800

GEORGE MORGAN

Lawn Maintenance

Spring and Fall Clean-ups
Tree Work - Carting - Odd Jobs

(631) 329-0433

59 Hog Creek Lane, East Hampton

CHIMNEY CLEANING
BONAC BRUSHES

324-4963

JUST *ash* US



Sun Country

Landscaping & Maintenance (631)324-8701

New Landscapes ♣ All Phases of Maintenance ♣ Lawn Mowing

Planting of Trees, Bushes, Shrubs, Flowers

Installation of New Seeded or Sodded Lawns

Established Since 1996

Operated & Owned by Carlson Jacobs

C.B.P.O.A. Resident

Licensed & Insured

FREE ESTIMATES

Weekend Warrior Tours & Outfitters



- Kayak Sales, Rentals, Repairs
- Guided Kayaking & Biking Tours
 - Lessons
 - Paddle Boards
- Camping & Hiking Equipment
 - Sailing Apparel
 - Ski & Snow Apparel
- Kids Parties & Lobsterbakes
 - Corporate Events
 - Summer Kids Camp



8 Main St., Sag Harbor, NY - 631-725-5950 - www.WeekendWarriorTours.com

Clearwater Beach Property Owners Association

P.O. Box 666

East Hampton, New York 11937

PRSR STD

U.S. Postage

PAID

Permit No. 15

Bridgehampton, NY

11932