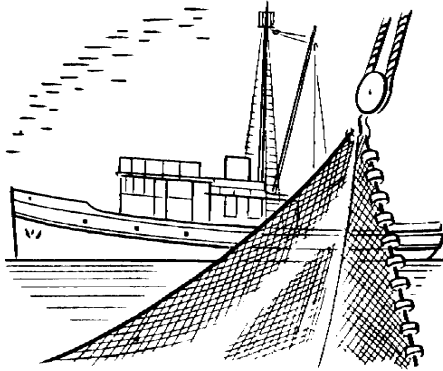

Clearwater Beach Property Owners Association

Spring 2006



President's Message

IN THIS ISSUE:

*President's
Message*

*New Picnic
Reservation forms*

*Welcome
New Homeowners*

*Clearwater
Cooks:
"Home Grown Bounty"
&
"Continental Flavors"*

Welcome back to beautiful Clearwater Beach. The winter is over and we look forward to a new season.

We have experienced many storms over this past winter, and a great deal of damage was visited upon our beaches. Also, we have a problem with Hog Creek filling up with sand, and a great deal of damage has been done to our reservation by this inclement weather.

We are now in the process of putting our bids to contractors to clean up our beach and to dredge Hog Creek out so that boat traffic may continue effortlessly in getting in and out of our marina. This work will begin on or about the middle of March 2006 and continue until completion.

We are proposing an increase in the dues for CBPOA membership. The rate will now be \$150.00 per year. The membership will have to vote on this proposal, and we only hope that we will have a good turnout at our July 2006 meeting. The reason for this increase is due to the cost of upkeep for the reservation.

We have already increased the dues for the boat owners—from \$25.00 per foot to \$30.00 per foot. Take note that other marinas in the area are charging over \$100.00 per foot for the same service.

The Marina will officially open Memorial Day, which is May 29, 2006. The water and the electric will be turned on at that time.

Now, on the plus side, we had no ice forming to damage our docks and floats, so this was a great plus! We have many maintenance problems that will be taken care of this coming Spring. We intend to paint all of the buildings on the reservation. We are also going to put in a new water system and have an updated landscape program in place. We have not had noticeable vandalism—only in the parking lot by the beach, where some individuals were doing “wheelies” with their vehicles.

We are intending to change the summer beach party, which is held each year in July, and we plan to utilize the old fashion format of residents doing the cooking, serving and doing the clean-up after the party. The proposed menu this year will be hot dogs, hamburgers, and possibly baked beans. (That's if some of our chefs will prepare this item or others!) We may also try to bring back the lobster-clam bake, in the middle of August, if enough people are interested.

We would direct all residents to keep their animals out of the Reservation from Memorial Day through Labor Day. Please remember that the dumpsters located on the Reservation are for refuse from the Reservation only, and not for household garbage.

If you should notice any vandalism taking place, please take it upon yourselves to call the Police Department.

So best to all and we look forward to a happy and healthy summer.

Don Schrage, President

NEW HOMEOWNERS

Dan & Bonnie Boothe
 Robert Curtis
 K. & H. Dodge
 Holly Greene
 Luis & Yolanda Guarin
 Caroline E. Hackney
 Kathleen B. Ingraham
 M. Janota
 I. Johnson
 Fred & Patricia Loewe
 Marc & Mary Mathews
 Charles Newmann
 Patino & Davila Orella



Farrell Redwine
 Gerard & Maryanne Reilly
 Michael & Michelle Roberts
 Lisa Smith
 Jamie & Lisa Tessler
 James Trezza
 Leonard Weyerbacher
 Ralph & Sherry Wolfe
 Lawrence Zinzi
 U.S. Information Systems, Inc.
 New Sunshine Realty, Ltd.
 351 Kings Point Association
 3 Bon Pinck Way LLC



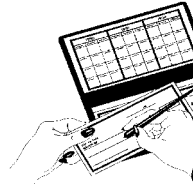
C.B.P.O.A. LIST OF OFFICERS



| | | |
|-----------------------------------|-------------------------|----------|
| PRESIDENT _____ | DON SCHRAGE | 324-5746 |
| CO-VICE PRESIDENTS _____ | MARIAN DIANGE | 324-4090 |
| | STEVE TAMBER | 329-3201 |
| | MIKE V. SANTOPOLO | 324-6596 |
| TREASURER _____ | EDITH A. HOLMER | 324-5364 |
| SECRETARY _____ | ROD GRILLE | 907-9032 |
| MAINTENANCE CHAIRPERSONS _____ | HANK BAIER | 324-9603 |
| | LEN CZAJKA | 324-0418 |
| ROADS _____ | GEORGE LOMBARDI | 324-5998 |
| BEACH/SPECIAL PROJECTS _____ | CHRIS HARMON | 324-7600 |
| MEMBERSHIP/BY LAWS _____ | MARIAN DIANGE | 324-4090 |
| DOCKMASTER _____ | WILL HOLMER | 324-5364 |
| ASSISTANT DOCKMASTER _____ | BRUCE HOCK | 324-0810 |
| RESIDENT USE OF RESERVATION _____ | GEORGE LOMBARDI | 324-5998 |
| CODE ENFORCEMENT & SECURITY _____ | STEVE TAMBER | 329-3201 |
| GATE OPERATION _____ | JACK SCHILLING | 324-3439 |
| NEWSLETTER EDITOR/WEBMASTER _____ | GERRY GILIBERTI | 324-9612 |
| RESERVATION IMPROVEMENTS _____ | JUDY FREEMAN | 907-4214 |
| GOOD & WELFARE _____ | JOAN VAGAN | 329-3262 |
| ADVISORY BOARD _____ | JUDY FREEMAN | 907-4214 |
| | JACK SCHILLING | 324-3439 |

From the Dockmaster

Will Holmer



FROM THE DESK OF THE **EXECUTIVE SECRETARY**

The 2006 boating season is almost here. At this time, March 8, approximately 70 member applications were received by the secretary, Mr. Rod Grille. This season boaters who desire a slip at our marina must have marine insurance coverage. A certificate of insurance indicating this coverage with Clearwater Beach Property Owners Association named as additional insured must be submitted with the application. In addition, a copy of the boat registration is also required. It should also be noted that boats 25 ft or longer or boats less than 25 ft which have permanent installed fuel tanks must have spillage coverage designated in the policy or certificate of insurance.

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 at a cost to the owner. This fee will be set by the marine service. 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 requiring identification in the form of a unique marking, name tag with the identification denoted on the application. The owners of canoes/kayaks must remove their small vessel from the rack by Nov. 19, 2006.

Our security system will be operational this 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 review the Marina Rules and Regulations which they will receive with the slip assignment.

A free Vessel Safety Inspection, performed by a member of the East Hampton Power Squadron, will be available for this 2006 season at our Marina. If you wish to have your boat inspected, please call me at 324-5364 to make an appointment for this inspection. On behalf of the Board of Directors we wish everyone a safe boating season.

Will Holmer

At this writing, Spring is just around the corner and another beach and boating season is upon us. It seems that quite a few members do not know their Clearwater lot number or where to find it.

Here is how you find the Clearwater Beach lot#.

On the name and address label that is on your newsletter, invoice envelope or most mailings from Clearwater, to the right of your name on the first line of the label is a three digit number. This is your Clearwater Beach lot number. Make a note of it now and when you send your check in (if you haven't done it already) or for any information you may need about Clearwater or your lot, use this 3-digit number in your inquiry or on your check for your fees. This helps both the Treasurer and myself to correctly reconcile your record.

Many of you use the Town Tax map lot number, which we do not use. So it would be much appreciated if you would use the Clearwater Beach lot number in your mailings to us. Again, we would also appreciate your change of mailing address in a timely manner as address labels are printed usually in the beginning of the year and many mailings are returned to us because of incorrect addresses when we send your receipt and decals back to you. Also, if you are selling your Clearwater Beach property, it would greatly help us if you would forward the name and mailing address of the new owner so that we may mail any future mailings to them instead of you.

To those who have not yet paid their fees, why not write that check right now and send it to us. It is very expensive, as you know, to keep the Reservation in the great shape it is in as labor is high in this area so every maintenance fee helps. Also, the entrance gate will become operational around mid-April so your gate card will not work if your fees are not paid. Another reminder, gate cards are a one time issue and are activated upon payment of the maintenance fee. If your gate card is defective, you may get a replacement card by calling Gate Master Jack Shilling at 324-3439 and bringing the defective card to him for replacement. You are allowed a maximum of three cards per paying lot, the first one being free and the others costing \$3.00 per card. Please be very careful with these cards because you are only assigned 3 cards and if you lose them and want to replace any of them it will cost you \$50.00 per card.

For further information, please refer to the list of Directors and their responsibilities on a different page of this newsletter. Have a great Spring & Summer!

Rod Grille, Executive Secretary
(631) 907-9032

CODE ENFORCEMENT



As many of you know, the Village of East Hampton Police Department began a campaign designed to remove undocumented workers from congregating at the East Hampton Railroad Station.

That effort has met with success and, therefore, your Board has decided to follow the lead of the Village so as to limit the possibility of overcrowded housing in our area.

If a resident of our community reports evidence of possible overcrowding, photographs of the vehicles in the driveways will be forwarded to the New York Department of Motor Vehicles to verify the legitimacy of automobile registrations. If the registrations prove to be false, a report will be forwarded to the East Hampton Town Police.

Overcrowding complaints will also be forwarded to the fire Marshal's office and Code enforcement. Complaints may also be forwarded to the Internal Revenue Service to determine whether rental income is being reported to that agency. Complaints may also be forwarded to other agencies including the Department of Health for enforcement, as we deem appropriate.

If you would like to volunteer to work with your community on this project give our secretary, Rod Grille a call at 907-9032. An organizational meeting will follow.

Through the cooperation of all of our residents, Clearwater Beach will remain the beautiful sanctuary that it has always been.

Sincerely,

The Board of Directors

Words from the Editor – Get Involved!

GET INVOLVED. That was the theme of my high school yearbook many, many, many years ago. It was meant to get us to take an action rather than just spout our complaints or our great ideas. Great ideas and complaints are numerous but solving problems and making ideas come to life takes real actions and hard work. That brings us to our situation here in Clearwater Beach, which is a unique one on the East End. Those of us who are residents here need to take an active interest in preserving what we have even if we can only contribute a small amount of time and effort. I remember when I first became aware of the CPBOA board well over twenty years ago and initially felt that the board might be somewhat unapproachable for a new resident. Well that isn't the case! The board needs people to help preserve our reservation and keep it the jewel that it is. And please remember—we are all volunteers. So if you have a special skill or would just like to help in some way, come to a board meeting or give us a call. The door is always open. (See our list of phone numbers in this newsletter.)

Gerry Giliberti

A Job Well Done

I'd like to officially thank Gloria Bende for all the work that she has done over the years as the CBPOA newsletter editor. She literally took me by the hand, showed me the ropes and helped me get safely on-board. She has even been kind enough let me call her from time to time and get some additional needed advice as I settle in. Dedication and perseverance are qualities that are not easy to come by and Gloria personifies them. Thanks Gloria for all your hard work! We miss you already.

EARTH DAY CLEAN UP

We have set aside Saturday April 22, Earth Day as a clean up day for the reservation. If you're interested in helping to spiffy up our reservation, at your convenience, just stop by on Saturday April 22 for a few minutes and pick up whatever debris you can find. Bring a small garbage bag with you and place the debris in our dumpster. If the dumpster is full take the garbage home and dispose of it there. This is a great way to spend some time with your family and start thinking about the spring and summer seasons to come. When you're done, stroll around your reservation again and take a good look at what we are so lucky to have here. Let's keep it beautiful!

CLEARWATER COOKS!

Since we said goodbye to Adelayde's Kitchen in the last newsletter we have two new gourmet chefs that will be contributing recipes to our newsletter. Phyllis Mallah will be creating dishes from the riches of our local produce and Steven Craig Urso will be combining seasonal food with wine pairings for each continental dish.

Cooking Long Island's Bounty

As the winter slowly fades and the days lengthen, we itch for the beginning of that heavenly period of time we call spring. Soon after that the farm stands begin to open, offering us lucky residents their delicious bounty. Can you remember the first time you ever tasted Long Island corn? I can. I was about 12 years old and staying with my aunt in Jamesport. I ate about 8 ears in one sitting. To this day when the season arrives, I eat it almost every day, and I have eaten corn grown in many other places-Long Island corn is the best.

Here are the two best ways I have used to make corn.

Method One

Shuck the corn while you bring a large pot of water to boil. Place the cleaned ears into the boiling water, making sure there is enough water to cover the ears. Bring the water to a second rolling boil. Remove from the source of heat and cover. Let the corn rest for a few minutes and serve.

Method Two

(Microwave)

Wrap the ears, which you have left one layer of husk on, in damp paper toweling and microwave for approximately 6 minutes.

There is a third way, which we see offered on some of the farm stands, roasted corn. Although this is fairly popular and easy to prepare, especially when grilling, it is not a favorite of mine. Leftover cold corn also makes for a nutritious and low calorie snack.

The first vegetable that bombards us in the spring is asparagus, and until you have tasted a fresh LI asparagus you simply haven't lived. There are so many ways to prepare asparagus. One of my favorite ways is fairly simple and very Italian.

Carefully wash the asparagus. If you feel any grit after this initial wash, you will have to soak the asparagus over and over until they are clean. The end of the asparagus must be discarded. Take a spear in one hand and gently apply pressure on the end that you will be discarding and snap.

Coat a fairly large frying pan with two tablespoons of olive oil. (You might need more oil depending on the size of the pan and the amount of asparagus.) To the warmed oil, add the asparagus and two or three smashed cloves of garlic. On medium heat, sauté the asparagus, being sure to coat each spear with the oil. The asparagus should begin to change color and soften. Season with freshly ground pepper and a little salt if desired.

When the asparagus wilt, add a little liquid of choice-broth or water- and cover. Continue for a few more minutes until they are cooked. This is the tricky part-to cook the asparagus to the correct degree of doneness without winding up with mush. Remove from the heat source and pulverize the cloves of garlic in the bottom of the pan, mixing with the liquid to create a delicate sauce.



There are many ways to serve this dish. Drizzle with your best quality olive oil and lemon or if you want a bit more kick, add the oil and freshly graded Parmesan cheese, being sure to roll the asparagus around coating each spear. A hearty toasted round of bread goes well with this dish, especially if you serve it as an appetizer.

About the simplest way to prepare asparagus, especially when you are cooking something else in the oven, is to roast them. Lay the asparagus in a pan and drizzle with olive oil and some freshly ground pepper. Roll them around to make sure each spear is coated. Roast at 350 degrees for about 25 minutes and serve

Whole Wheat Eggplant Lasagna

Ingredients

- ¾ lb. of ricotta cheese
- 1 teaspoon of dried mint
- ¼ teaspoon of cinnamon
- 1 egg
- 2-3 cups of a good quality marinara sauce
- 9 lasagna noodles
- 1 male eggplant (this means the end of the eggplant does not dimple in)
- 1 cup grated mozzarella cheese
- Grated cheese



1. Thinly slice the eggplant and place the slices on a plate, salting each layer. Cover with another dish and put a weight on the eggplant. Let this process of drawing the bitter liquid from the eggplant continue for about an hour.
2. Remove any extra liquid out of the slices of eggplant by squeezing each slice between your hands and place the slices on a large baking sheet. Bake in the oven at 350 degrees for 15-20 minutes or until the soft.
3. Put a large pot of water on the stove to boil. Put the noodles into the boiling water and as they begin to soften gently stir with a wooden spoon. Cook the noodles till they are a shade less than al dente.
4. Mix the ricotta, egg, mint, and cinnamon in a bowl.
5. Cover the bottom of an appropriate pan with marinara sauce, and drain the cooked noodles. Place three noodles on top of the sauce, top with the ricotta mixture and the eggplant slices. Ladle some of the sauce on top and sprinkle with the grated cheese. Continue this procedure until you have used all the noodles. Cover the top layer with the mozzarella cheese. Cover the pan with foil and cook for approximately 25 minutes.

**In the next issue I'll feature other recipes based on
the products of Long Island
with an eye toward the healthy, as well as the delicious Ciao!**

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

Continental Cuisine

As a resident of Clearwater for the past nine years, I was a big fan of Adelaide's Kitchen. Her recipes have helped me entertain many family members and dear friends. Her departure has sparked my desire to share many family recipes and recipes I have acquired from my travels throughout the world. Currently, I am a Hospitality Adjunct professor lecturing at Nassau Community College. I'm involved with many grants, which have afforded me the opportunity to travel abroad within the culinary hospitality realm. I'm also a wine and spirits distributor selling to some of the finest restaurants on Long Island.

Our wealthy abundance of local produce, seafood and game are the perfect recipe for fine culinary cuisine. Let's not forget our award winning South Fork and North Fork vineyards, just a stones throw away. I am looking forward to a season filled with warm summer nights, fine wines and the aroma of a home cooked meal.

Cheers to the passion,
Steven Craig Urso

Spaghetti with Summer Garden Puree Over Grilled Parsley Chicken



Ingredients

10 oz. ripe tomatoes "local" – peeled and halved
Dash or two of ground sea salt
1 large zucchini – peeled (save skins)
1 celery stalk – trimmed and cut into small pieces
Handful of fresh flat-leaf Italian parsley leaves – chopped
½ cup extra virgin olive oil
Freshly ground tri-colored pepper
6 (4 oz.) chicken breasts – trimmed and pounded
Spaghetti



1. Sprinkle tomato halves with a pinch of salt. Place tomatoes cut side down in a colander, drain excess juice (1 hour)
2. In a large pot bring 6 quarts salted water to a boil. Add pasta, boil until al dente (somewhat firm).
3. In a blender or food processor combine tomatoes, celery, zucchini skins, parsley, olive oil, salt and pepper to taste. Process until smooth and creamy.*
4. Grill chicken breast; baste with olive oil, parsley, salt and pepper.
5. Drain pasta. Put pasta in a large bowl. Pour sauce over the top and toss well.
6. Place chicken breast on plate; add 4 oz. of spaghetti mixture.

(If desired, sprinkle shaved Parmigiano Reggiano cheese on top with walnuts, basil and parsley.)

*Note: If tomatoes are not in season, combine skins of 3 zucchinis, 2 fennel bulbs (sliced and blanched); boil until tender. Process until smooth and creamy.

Bon Appetit!

Wine Pairing: *2004 Wolfer Estate – Pinot Gris*
Serve slightly chilled. The elegant flavors and acidity will enhance this pasta dish.

BENNETT MARINE

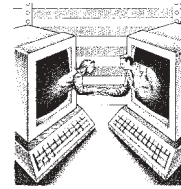
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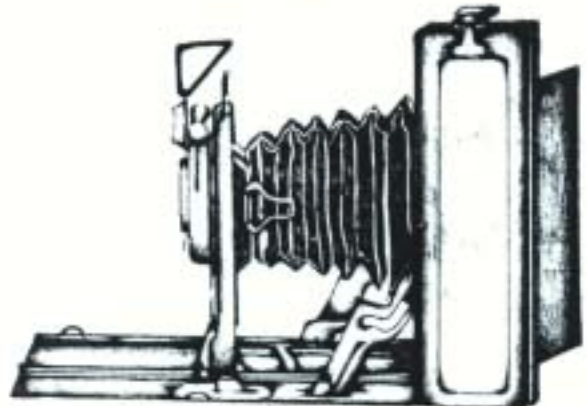
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