

---

---

# Clearwater Beach Property Owners Association

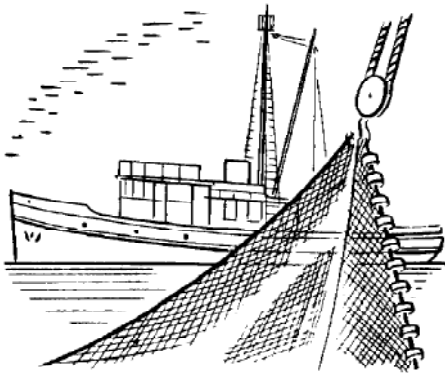
---

---

Spring 2009

---

---



**July 11, 2009 at 5PM**  
*Annual Beach Party  
and Barbeque*

**July 25, 2009**  
*Annual Membership  
Meeting*

*Cooking Long Island's  
Bounty Recipes*

*SCWA Repaves  
Clearwater Roads*

*New CBPOA  
Gate Installed*

*Bird Walks  
with Joe Giunta*

*Checkout Website  
at [www.cbpoa.net](http://www.cbpoa.net)*



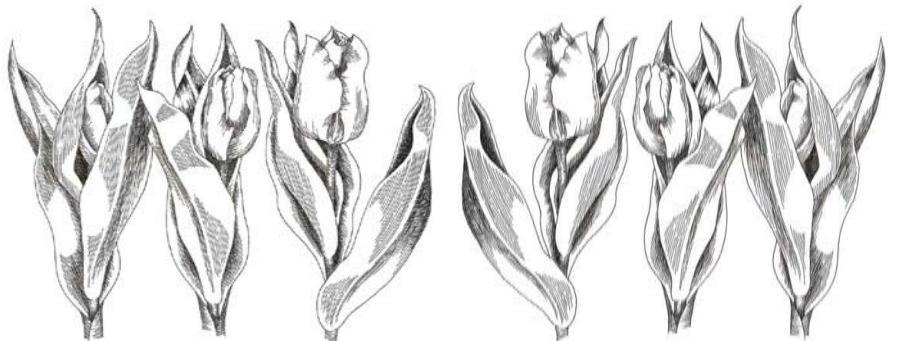
## President's Message

Dear Property Owners,

The Board of Directors and Friends express their deepest sympathy on the passing of our dear friend and newly appointed board member Frank Depaola. Frank was a highly respected active member of our community. For many years he took charge of the hot dog cooking and serving at our annual beach party. His good humor, giving and caring personality made a lasting impact on all of the people who knew him. Our prayers and thoughts go out to his wife Ellen, daughter Kim, her husband and two grandchildren. We will always miss Frank; however, the people who will miss him most are the many members of our community who never had the opportunity to know Frank. They will really miss him.

This past winter is now behind us and we look forward to the on-coming and very welcomed spring and summer season. Our reservation was well maintained throughout the winter. The entrance gate was left open and many members enjoyed winter walks on our beach. Our bubble system was installed and protected our dock poles from moving and lifting from the bottom. We took soundings of our inlet (measurement of the depth of water at low tide) and as a result, dredged the inlet as is necessary almost every year. Our bluestone roads were repaired and our entrance has a new hand cut stone monument entrance with a cast bronze plaque.

Our boat owners all received their slip assignments. The water to our marina is now supplied by the Suffolk County Water Department which is now flowing to our boat slips. Our beach has been cleaned and we look forward to our spring breeding visitors the Piping Plovers. Reminder: all dogs must be leashed at all times prior to Memorial Day weekend. Owners are responsible for cleaning up after their dogs.



From Memorial Day weekend to the day after Labor Day no dogs are allowed on the reservation. Also, no residential garbage is allowed in the reservation containers. The cooperation of all our members is needed in keeping our marina and beach clean and beautiful.

## Save the Dates:



**July 11, 2009 at 5PM**  
**our ANNUAL BEACH PARTY and BARBEQUE**  
 serving hot dogs, hamburgers  
 and a variety of other free food for members and their families.



**July 25, 2009**  
**OUR ANNUAL MEMBERSHIP MEETING**  
 at The Springs School at 10:00 am.

We look forward to seeing you this summer.

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
LIFEGUARDS.....	BONAL FINGLETON .....	329-7331
MAINTENANCE .....	CARLSON JACOBS .....	329-7053
MAINTENANCE.....	AL SCHAEFFER .....	324-6519
ROADS .....	HANK BAIER .....	324-9603
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 .....	STU SELIP.....	329-3380
CODE ENFORCEMENT .....	LEN CZAJKA .....	324-0418
NEWSLETTER EDITOR/WEBMASTER.....	GERRY GILIBERTI .....	324-9612
GATE OPERATION .....	JACK SCHILLING.....	324-3439
GOOD & WELFARE .....	MARIAN DIANGE .....	324-4090
SECURITY, VIDEO CAMERA RESEARCH ....	STU SELIP.....	329-3380



FROM THE DESK OF THE  
**EXECUTIVE  
SECRETARY**



*Welcome to Clearwater Beach!*

Here we are, another year and still some of you do not know your Clearwater Beach lot number. It is the 3 digit number next to your name to the right on the address label of any newsletter or invoice or mailing that we send you. If you would, we would appreciate you using the tear-off strip at the bottom of the maintenance fee invoice. Your name address and lot # are on the address label so all you have to do is fill in the amount of the check you are mailing. Please note, we do not use the town tax map number so you don't have to note it on the invoice strip.

The entrance gate will be activated on or around the 15th of April so you must have your maintenance fee paid to activate your gate card to gain entrance to the Reservation. If you haven't paid your maintenance fee yet, why not write and

mail that check out right now so you won't be disappointed when you go to the entrance and you can't get into the Reservation. A reminder about gate cards, they are a one time issue and are activated upon payment of your maintenance fee. Each paying lot is allowed a maximum of 3 gate cards of which the first one is free with your lot. If you wish additional cards, you may purchase up to 2 more at \$4.00 per card. However, please be advised that if you take the maximum of 3 cards and you lose them and wish to replace any of them it will cost \$50.00 per card to replace the lost cards. So please take good care of those cards.

## **Boat Slip Applicants**



Again this year over 80% of the applications could not be processed initially because of incorrectly filled out or incomplete forms or missing documents. Please be more careful next year as we will return the complete package to the applicant which may result in not obtaining the slip you want or perhaps a missed slip assignment. As of this writing we have 96 resident member applications and 19 sponsored applications. Please note that we only have 119 boat slips available, mostly for smaller boats and we have almost 900 members so these slips are at a premium. Have a great Spring & Summer.

**Rod Grille,**

*Executive Secretary: 631-907-9032*

The 2009 boating season is about to begin. As of March 25, 2009 most boaters who rented slips last year have submitted a 2009 slip application. We have received eight new applications from community members bringing the total number of member applications to 96. CBPOA also received four new sponsored applications.

At present there are several vacant slips available. One applicant requested a floating dock slip only and we could not honor the request because of the boat size. Again most applications were received by **February 15**. Due to our priority assignment system, applicants with missing data were notified of their missing data and received a lower priority because of later completion of their application.

In previous boating seasons some boaters gave up their slips and expected to receive the same slip for the next season. We cannot guarantee the requested slip if another boater has rented that slip. The new boater has the right to renew that slip if the application is received before February 15.

This past boating season, it has been observed by several boaters that a few slips had been unoccupied. If you do not plan to utilize the slip let some other boater request the slip.

This season the CBPOA again invoked the insurance requirements for boaters who desired a slip at our marina. Marine liability insurance coverage for each boat at the marina is required. We require an indication of this with a certificate of insurance (COI) indicating this coverage. An indication of Clearwater Beach Property Owners Association as an interested party must also be included in the COI. In addition, boats 25 ft or longer or boats less than 25 ft which have permanent installed fuel tanks, must have spillage coverage designated in the COI. Remember, a copy of the boat registration is also required before a slip assignment will be provided. Most boaters had no problem meeting the CBPOA requirements and honored our request to only send the COI form instead of their entire boat policy. Some applicants have submitted a home owner's policy coverage which did not meet the requirements for boat insurance.

Our policy of notifying boat owners if their boat is in danger of sinking will be in place. If the boat owner does not respond, we will contact a marine service to pump out the boat at a cost to the boat owner. CBPOA will pay the marine service for the pump out and in turn will bill the boater. Failure to pay this bill will result in a denial of a slip in the future. The pump out fee will be set by the marine service. To avoid any pump out cost, 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. Already eleven members of the community have requested a rack for the 2009 season. The owners of canoes/kayaks must remove their small vessel from the rack by Nov. 30, 2009. Since there has been a substantial increase in canoe/kayak boating, there unfortunately has been an increase in paddling accidents and fatalities. Get 'Paddle Smart' and take a safe boating course in handling a canoe or kayak.

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.

For those that are unaware of our CBPOA web site, boat slip applications can be downloaded in mid December of the prior year. You must make sure to download the application and the emergency data form. You can access the CBPOA web site by logging on to [www.cbpoa.net](http://www.cbpoa.net). The marina rules and requirements for boaters are also posted along with other pertinent marina information.

A free Vessel Safety Inspection, performed by a member of the East Hampton Power Squadron, will be available for this 2009 season at our Marina. If you wish to have your boat inspected, call me at 324-5364 to make an appointment for this inspection.

Again please note the deadline for filing boat applications is Feb 15. The applications are sent out in early December of the prior year and you are not assigned a priority number until all the requested information has been completed. This procedure is important to the boaters in our marina since we have only 119 boat slips and 900 hundred family members. **All boats must be removed from the marina by Nov. 30, 2009.** It is important to note that this season and following, the marina will be available for usage on April 15. On behalf of the Board of Directors we wish everyone a safe boating season.

Will Holmer

---

# TIDE and TIME

By Erik Braun

“Tide and Time Wait For No Man.” The origin of this saying is uncertain, although it is ancient and predates modern English. While its original meaning is: no man is strong enough to stop the march of time, I use it here to help you understand how to catch more of our delicious local seafood.

Here in the western Atlantic we are blessed with four tides per day. These tides last a little over six hours apiece and they are not equal. Every day we have; a big high tide, then a big low tide, then a little high tide followed by a little low tide. Many factors affect tides, but the moon phase has the biggest effect. The difference between tides changes constantly but the cycle does not. Some days the difference between the big high and the little low is slight and other days it is significant. Generally the exaggerated two tides, the little low and the big high, are the more productive tides each day.

The exaggerated tides are the stronger tides because more water has to move in or out. These are the better tides for both fishing and shell fishing. They are better for fishing because the water will be moving faster. The faster moving water helps fishermen because ambush predators like Striped Bass or Fluke will congregate behind structure and wait for meals delivered by these strong tidal currents. Congregated fish are easier for the fisherman to target and catch. Remember fish feed facing into a current. Picture a salmon in a river; it's the same for most ambush predators in the sea.



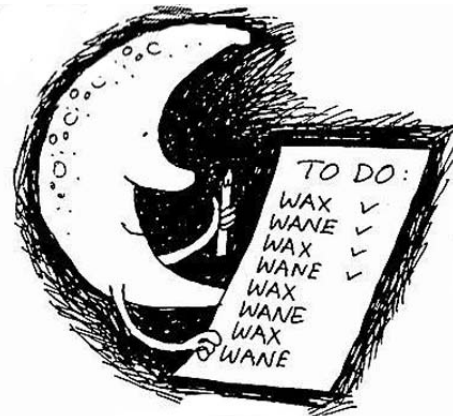
The rocky shore at high tide.

If you are looking for shellfish like clams and oysters, the big low can be dramatically lower than the little low. These lower tides will make your effort more productive because the tide will get lower and last longer on the big low. Every year I see folks clamming on the high tide. While this is a great way to beat the heat, it is far less effective than clamming on the low tides.

If you want to catch more fish, timing is everything. Most people know nocturnal animals are active at night and diurnal animals are active by day. Game fish often fall into another category. They are crepuscular; this means they are active at dawn and dusk, like mosquitoes. Many times the best fishing of the day occurs at biological dawn. This is the time before the sun has actually risen. The early morning hour when the birds are feverishly chirping and the fish start biting is called false dawn or biological dawn.

There are times when the fishing is better at dusk than at dawn, and there are times when fish feed aggressively only on a certain tidal stage. Fluke, for example, will often only bite during a few hours each tide. If they bite like crazy an hour after the flood began today, they will often repeat that the next day--Not at the same time of day, but at the same tidal stage (one hour after the flood starts).

If you can plan your activities around strong tides and dawn and dusk periods you will find yourself catching many more fish. I use a web site: [www.tide/currentpredictor.com](http://www.tide/currentpredictor.com) to look at the tide conditions for the area I plan to work.



**Good Luck – Erik**

---

# NEW HOMEOWNERS SINCE FALL/WINTER ISSUE

ALBERT CLARKE  
STEVEN COLLINS



ADAM FALEK  
ANTHONY &  
ROEY FICARO



G & G GROSSO  
P & G POLITOSKI  
JOSHUA BRUSSEL

## 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 31<sup>st</sup>.

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 \_\_\_\_\_



# Walk with the Birds and Celebrate with the Rest of Us . .

## FRIDAYS AT THE RESERVATION

Friday, June 19, at the birding hour of 6 PM, Joe Giunta returns to Clearwater Beach and will lead us on one of his unforgettable bird walks. Joe is a native New Yorker, has been birding the New York City region for 20 years and is the birding instructor for the Brooklyn Botanic Gardens. We will meet at the reservation. Bring your binoculars!!

There will be a \$7 fee for this session. Please RSVP [judyfreeman@optonline.net](mailto:judyfreeman@optonline.net) or you can call me at home, 631-907-4214. (This walk will be cancelled only in the event of a heavy downpour.)

---

How fortunate to have a beach and marina right here in our community; we can walk to the beach, swim, kayak, go boating, fish or just relax and take in the spectacular views. We also have a marvelous aquifer that provides us with some of the best water on Long Island.

These are pleasures that money can't buy! Let's learn how to protect these valuable assets - the harbor, creek and underground waters. On Fridays June 5th and July 10 at 6:30 some of the most informed people will come to our reservation; there will be stimulating presentations by Anita Wright (a Clearwater Beach resident) & Jennifer Skilbred both of Group for the East End, and other notables. Come for lively discussion and a glass of wine. We'll meet at the reservation beach. Contact [judyfreeman@optonline.net](mailto:judyfreeman@optonline.net) for more info.

On June 12 at 7pm at the beach, Trish Franey of SPRINGS WINES & SPIRITS will guide us through a tasting of her latest finds for the summer season. There is a fee of \$15 for the tasting including a cheese selection. Must RSVP [judyfreeman@optonline.net](mailto:judyfreeman@optonline.net)

## . . . Water



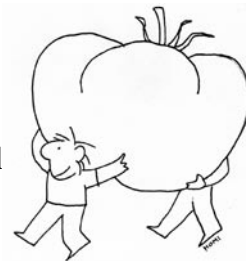
# COOKING LONG ISLANDS BOUNTY

Now that the-winter-that-wouldn't-give-up finally did, it's time to turn our sights to the wonderful products our gardens, local farms, and waters provide for us. Let's start with one of my favorite appetizers, which involves more clever shopping with a sharp eye than it does cooking.

## Tomatoes and Mozzarella

ripe tomatoes sliced thin  
mozzarella, sliced thin  
roasted red peppers\*  
sun dried tomatoes cut in half

capers, rinsed  
high quality extra virgin olive oil  
fresh basil  
Italian bread



Slice tomatoes and place on a platter as the bottom layer, the only layer that covers the entire platter. Place sliced mozzarella on tomatoes without completely covering the tomatoes. Crisscross with red pepper strips, being sure to add juice from peppers if they are homemade. Dot with sun dried tomatoes pieces on top. Sprinkle with capers. Drizzle olive oil and place basil leaves on top. Serve with crusty hard bread.

## Roasting Red Peppers



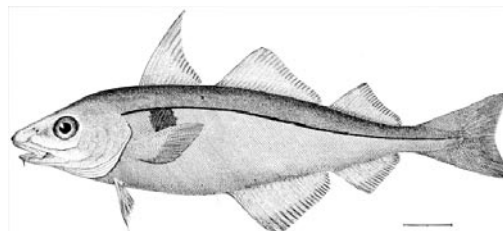
The quality of this dish depends upon quality of the ingredients. For instance, the red peppers are better if you make them yourself. This is easy. Wash peppers and place on a baking sheet. Put in the oven on broil and as each side blackens turn the pepper. When all sides have blackened, remove from the oven and allow to cool. When I was a kid, cooks used to put the peppers in a paper bag to cool. (I no longer do this.) Once peppers have cooled, remove outer skin. Tear the flesh of the peppers into strips. Put peppers pieces in glass containers and cover with olive oil to preserve. A raw clove of garlic can be added to a container if so desired. A jar of peppers freezes beautifully.

## Local Scrod with Lemon and Ginger

fillets of scrod  
two Meyer lemons  
minced parsley  
tablespoon of olive oil  
one clove of garlic minced to cover each fillet

one cup of a good white wine  
freshly grated Ginger  
toasted sesame oil (about two tablespoons)

Choose fresh fillets of equal thickness. Rinse under cold water. Put a thin coating of olive oil on bottom of a baking dish. After placing the fish in the baking dish, pour the wine over fillets. Squeeze lemons over the fish and sprinkle the minced garlic, parsley, and grated ginger over each fillet. Drizzle the sesame seed oil over the fish. Bake in a 350 degree oven about 8 to 10 minutes or until fish is opaque. This will depend on the thickness of the fish.



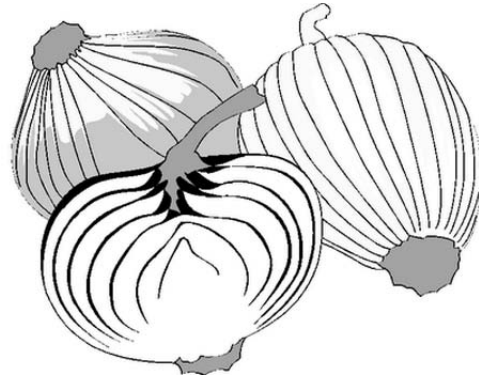


# Chicken Cacciatore

This simple delectable peasant dish originated by my mother Antonetta Lombardi who was born in San Marco in Lamis in the Province of Puglia. The simplicity and limited ingredients all of which were readily available in the farmlands probably made this popular as a midday meal among the agricultural workers.

## Ingredients:

One whole 5 lb. chicken  
2 large white onions  
1/4 cup virgin olive oil  
1 tablespoon Kosher salt  
1 teaspoon black pepper  
1 teaspoon red pepper  
1 cup white wine



Have your butcher cut the chicken into small pieces. Each piece should be no larger than one half of a drum stick about 3". Pre-cut the white onions into half slices about 1/2" thick. Begin by browning the chicken parts on both sides in a hot large size frying pan.

Cover the frying pan to avoid oil from chicken skin to fly out of pan.

After browning, add salt, black pepper, red pepper, olive oil, cut onions and white wine.

Stir and combine all ingredients then cover and simmer for about 30 minutes or until onion are black and carmelized. This is achieved by scraping the onions and tiny chicken parts off the bottom frequently while simmering. When the liquid in the frying pan becomes clear and the onions and chicken parts appear to be burned, it is finished. Pour into a serving dish scraping the bottom of the pan including all the oil which is delicious when dipping with some crusty Italian bread.



**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\_\_



# TOWN OF EAST HAMPTON

258 Springs-Fireplace Road  
East Hampton, New York 11937

**SCOTT A. KING**

Superintendent of Highways

(631) 324-0925

Fax: (631) 329-3369

**KEVIN J. AHEARN**

Deputy Highway Superintendent

To: Clearwater Beach Association

From: Scott King, Highway Superintendent *SK*

Date: April 6, 2009

Re: Paving Schedule

---

Greetings from your East Hampton Town Highway Superintendent, Scott King with the list of roads to be paved in Clearwater Beach. The project start date is 5/11/09 with a target finish date of 7/2/09. The Suffolk County Water Authority is paying for this restoration. The work will be done by their paving contractor. I will, however, have someone present at all times for inspection purposes. There will be signs posted with target dates for each road. Please bear in mind we cannot predict weather problems, so changes may have to be made.

While I realize this work may be an inconvenience to some, I am, and will continue to do all I can to inform you of dates and times. This is a Suffolk County Water Authority project, so let's work together and end up with water service, newly paved roads and the rest of the summer to enjoy! Thank you in advance for your cooperation.

Roads will be paved in order of list.

Kings Point Road  
Hog Creek Lane  
Water Hole road  
Norfolk Drive # 26 to # 240  
Teak Lane  
Bon Pinck Way  
Lion Head Rock Road

# 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 **Stuart Selip, 49 Rutland Road, East Hampton, NY 11937; phone: 329-3380**
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

# BENNETT MARINE LLC

Boat Haul, Store & Repair

*Glenn Bennett, Owner*

40 School Street  
East Hampton, New York 11937

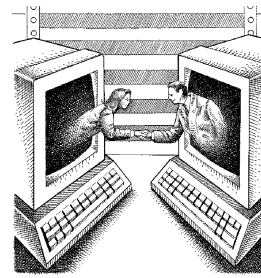
(631) 324-4772 Day  
(631) 324-2933 Night

## Hello,

I am looking to buy a lot or small house in the area. If you or someone you know wants to sell yours without a broker/agent, please let me know. Please no broker.

Thank you,  
Tom  
201 747-2696

# CBPOA webpage



Check out our website for:

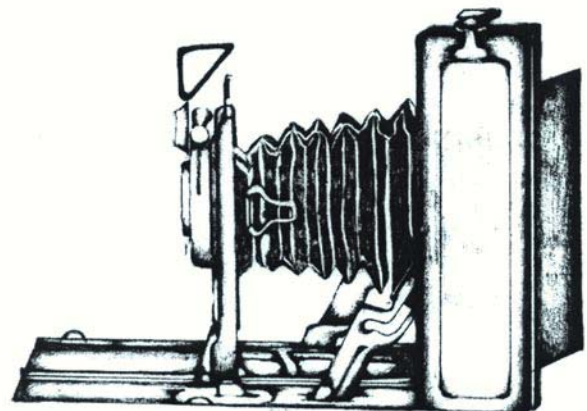
*Boat Slip Applications  
Dock Rules/Regulations  
Hurricane Precautions  
Newsletters and more!!!*

**[www.cbpoa.net](http://www.cbpoa.net)**

email us at: [gerrygiliberti@juno.com](mailto:gerrygiliberti@juno.com)

## East End Photographers Group

(est. 1988)



**[eastendphotogroup.org](http://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 \$425,000 and up!

**Just Reduced!** .88 acres vacant land:  
Reduction from \$599,000 to \$450,000!

**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](http://www.lambagency.com) is updated everyday

*Mortgages. . .  
Made Easy.*

**PAR  
EAST**

**MORTGAGE  
COMPANY**

[www.pareast.com](http://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.

# **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**

# **J.E. DOUGHERTY SERVICES**

---

---

◆ GUTTER MAINTENANCE    ◆ WINDOW WASHING

◆ CHIMNEY CLEANING    ◆ POWER WASHING

---

---

**(631) 329-2238**

**[www.jedoughertyservices.com](http://www.jedoughertyservices.com)**

# Clearwater Beach Property Owners Association

P.O. Box 666

East Hampton, New York 11937

**PRSRT STD**

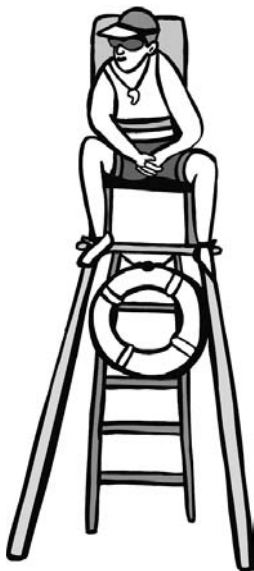
U.S. Postage

PAID

Permit No. 15

Bridgehampton, NY

11932



## Lifeguards Needed!

If you are a certified Lifeguard  
and would like to work for  
the CBPOA this summer, please call  
George Lombardi at 631 324-5998.