



White Horse Park Times

JANUARY 2014

HAPPY NEW YEAR

\$ PRICELESS

**TODAY IS THE FIRST BLANK PAGE OF A NEW 365 PAGE BOOK
WRITE A GOOD ONE !!**

Christmas Dinner at WHP

What a wonderful, wonderful time we all had at our Christmas Dinner. The clubhouse was decorated with a Santa Village, Santa movable dolls that lined the walls, wreaths were hanging, the stable had an angel above it, the Christmas tree was adorned with ornaments brought by our guests, the TV was silent with "It's A Wonderful Life" playing, Christmas music sang out and the place had 100's of Christmas lights throughout the room, some twinkling, clear, colored and bright. The seventeen guests sat at one large table together. It was a family atmosphere as we passed the bowls around to fill our plates with; Turkey, Ham, dressing, gravy, sauerkraut with kielbasa and dumplings, mashed potatoes, sweet potatoes, corn, cranberries and hot rolls.

The desserts were very tasty, cookies, candies, coconut cake, pound cake, carrot cake and an assortment of cupcakes.

There was laughter and stories of old as we all sat around the table.

The Christmas meal was donated by Cederstone Inc. owned by Shawn and Alan LeMaster, homeowners in our beautiful park. Gift bags were donated to each guest by Robyn Stanton another concerned member of WHP who wanted to provide happiness to all. There were other donations of candy from Bud and June Johns, wine donated by Danny Bougourd. There were many more that contributed to the dinner.

To us all this dinner meant:

Not having to sit home alone on such a joyous day; or not having a Turkey for dinner (because there are only two of you and the turkeys are so large in the store.) This meal meant not having to sit in a restaurant surrounded by strangers, but to be with our extended family here at WHP. The dinner brought joy, happiness, laughter and blessings to us all. I want to thank everyone who shared in my Christmas Day.

CLUBHOUSE RENTALS

The Club House maybe rented out by an owner of White Horse Park for private parties. Rental of the Club House is \$150.00 with \$50.00 returned to you if the Club House is cleaned up after the party. Please see the office for more details.

If you have any suggestions, comments or food and party ideas, please call or email Linda.

We are always looking for volunteers to help with the events. If anyone is interested, please call Linda Zaworski 443-520-4689 or email Linda and Rich at whpclubhouse@gmail.com

WEATHER:

The weather is really cold this winter. PLEASE turn off your water if you will not be in the park for a period of time. Pipes under the trailers and cottages have been freezing even though the heat is set to 66 degrees.

** Please UNHOOK all water hoses from outside sources. VERY IMPORTANT **

DUMPSTERS:

Put your garbage into the OPEN containers. Please DO NOT dump large items behind the dumpsters.

FOR LARGE ITEMS:

Please make arrangements to take them to:
Central Landfill 410-632-3177
8am to 4pm Monday thru Saturday

A Note from WHP office:

Just a reminder from your office staff:

- Along with your Electric bill, that will be due February 15th, you will also be receiving the Homeowners 2014 Payment Schedule and Cable Bill.
- End of year statements will be sent out the end of our Fiscal Year 3/31/2014. Please make sure your account is current.
- Please put your **LOT #** on ALL CHECKS and correspondence to the office.
- If you would like the WHP TIMES emailed to you, please make sure we have your current email address.

If you want to pay your dues in advance please try and keep it within our Fiscal Year which runs from April 1, 2014 to March 31, 2015. Thank you

Office Hours

Monday thru Saturday: 8am to 4pm

Bath Houses/ Laundry are Closed for the season

You can still use the Laundry Room in the Main Office building until 6pm.

SLIP RENEWAL'S

Boating season will be upon us before you realize it. The SLIP renewal fee is \$400.00.

Please contact the office by February 15 and let us know if you will be Renewing or Not Renewing. After February 16th, if we are not notified that you want your slip we will offer the slip to next owner on the waiting list.

The first 10 people on the 2013/2014 Waiting list are as follows:

Tim Connors, Gail Mathes, Doug Whittam, Tom Wycoff, Jennifer Buckley, Dave Lietzell, Larry Cropper, Michael Brull, Thomas Johns, Charlie Nelson

All persons leasing slips for 2014 must provide WHP with a completed Marina Slip Lease Agreement (which will be sent to you by US Mail), a current copy of insurance certificate of liability and a current copy of your boat registration. Boats will not be allowed to occupy the slip without these documents on file and you will not be able to purchase a WHP Boat Sticker until all documents are received.

Boat stickers for 2014 will be available after April 1st, 2014 which starts WHP's New Fiscal Year.

Boaters out there. If Santa brought you a new pontoon boat for Christmas, Please know the slips are only (TEN) 10 feet wide at White Horse Park Marina.

MARINA UP-DATE:

At the time of this publishing I do not have any updates.



PRESIDENT'S CORNER

Happy New Year to Everyone! It looks like a Winter Wonderland here at the park this morning and really a lot different from most of the times I am here. Wishing everyone good luck with their New Year's resolutions. I personally never have much luck with those. I would like to take this opportunity to thank the businesses that have contributed to events here at the park and ask all members to keep these merchants in your plans for projects you may need to have done at your units. James Curtis Electric, Serpe Home Improvements and Cedarstone, Inc. thank you for your generosity to the park. I would like to add because of the generous contribution of Cedarstone, Inc. Susan and Judy were able to prepare a Christmas dinner for the residents who were here in the park for the holidays. It did not cost the park anything and no funds belonging to the park were used to put the dinner on. You will be receiving a schedule of payments for the year this month, please note the dates that pertain to you, for instance the marina slip date and registration for boatyard. There will be a charge per every LOT for the cable. The contract is written for 465 households and it has been brought to our attention that in the past we have had as many as 32 households not paying their share of the assessment. If you choose additional service from the cable company you can arrange that on your own and will be billed separately for that. If you choose to have satellite service such as Direct TV or dish those services would be in addition to the basic cable service provided in the park.

We are still experiencing difficulties with the back gate function and will have to consider having that system overhauled before the season starts.

Our first meeting of the New Year will be on February 15th we will be looking forward to seeing members who are able to attend. We are looking forward to spring and will plan a weekend for cleanup and opening units. We have been asked to have an event on that weekend with hot dogs; burgers etc. and we will take that up at the February meeting to decide on date and time. I think that owners have taken a lot of interest in their units and that the park is looking very good at this point. We will try to keep the progress on the common areas going as well and would like any suggestions you may have for improvements. If you have suggestions or would like to contact me you can reach me through the website, the suggestion box in the foyer of the office or by my personal mailbox#41 here at the park. My best to all of you. Pat Heath

TREE TRIMMING PROJECT:

The Tree Project has been a large undertaking for WHP. Many days, weeks and hours of coordination between home owners and the office took place. A data file had to be created and updated daily as people called in their request for their trees to be trimmed, and or cut down. Over 200 trees had to be marked with color coordinated ribbon for the project. Maps had to be colored, and driving maps had to be prepared for the companies for bidding. Once the trees were marked and mapped out eight tree companies were contacted for the bidding process. All but 2 Companies came out and reviewed the park for hours; some took two days to come up with a bid. Four Bids were turned into WHP. The Bids ranged from \$16,500 to \$42,500.00.

Once all the bids were in I contacted the companies for licenses, insurance and referrals. I contacted several referrals from the tree companies. After a discussion with members of the BOD; I have selected Clearwater Tree Service & Excavation.

Clearwater Tree Service & Excavation is owned by Jeff Valdivia. The Company is out of Pittsville, MD and has been in service since the 70's. Jeff is licensed, insured and registered with the State of Maryland Department of Natural Resources Forest Service. I did call several completed jobs that Clearwater Tree Service was involved with and all the reviews were very favorable. The company was highly recommended.

The total job entails over 130 trees for trimming, over 70 trees coming down, 38 stumps to be grinded and all debris will be hauled away. The total cost to WHP is \$16,500.00. I will be sending out bills to the People who have signed up for the service. At this time it appears the cost will be broken down as follows: \$25.00 for each trim; \$150.00 for a tree removal and \$55.00 for stump grinding. This is a great deal since trimming is usually a couple hundred dollars, taking a tree down can be over a thousand dollars and grinding a stump is over a hundred dollars. The work will be done in Jan/ Feb time frame. At this time, I do not have the exact dates.

CRISP CHICKEN WINGS WITH CHILI-LIME BUTTER

Ingredients:

4 pounds chicken wings
Extra-virgin olive oil
Kosher salt and freshly ground black pepper
8 tablespoons (1 stick) unsalted butter, softened
1 big, fat rounded tablespoon Thai red curry paste
1/4 cup honey
1/4 cup soy sauce
1 lime, halved
Chopped cilantro leaves, for garnish

Directions:

Preheat the oven to 425 degrees F.

Rinse the wings under cool water and pat dry. Put them in a bowl, drizzle with olive oil and season well with salt and pepper. Toss to coat with the seasoning. Then spread the wings out on a baking sheet and roast about 25 minutes until the skin gets crisp and brown, and the meat is tender.

While you wait, throw the butter, red curry paste honey and soy sauce into a blender. Season with salt and puree. Scrape into a big bowl. When the wings come out of the oven put add to the bowl with the curry butter. Squeeze the juice of the lime over the wings. Give it a toss and you're done. Garnish with cilantro.