



Longview Beach Club Newsletter

Volume 13

January 2017

Winter Is Here



BOARD OF DIRECTORS

Nellie L. Cureton
President

Sylestine Morton
Vice President

LaVerne Queen
Secretary

Cherry Daniels
Treasurer

Carroll Boswell
Honorary Member
Security

Kedija Duncan
Member

Wanda Robinson
Member





Thank you to everyone who helped support the Board of Directors during 2016.

The perfect way to start this New Year is to join the community with participating in our events and/or activities given on the beach or at the Clubhouse. When you participate it brings the community together stronger and it shows unity.

BOARD OF DIRECTORS

First, we also thank you for being a part of our Neighborhood Watch Team. Several members of the community have given us tips when people were breaking Longview's By-Laws. Obeying our by-laws is a must. More violation letters with fines were given out in the year of 2016, than the year of 2015. These violations are of great concern. The Reported Violations range from dogs not being on a leash to being openly naughty on the beach. Remember, this is where we live, have respect for yourself, as well as for our children, families and visitors. You know who you are !!! Next time, the St. Mary's County Sheriff/Police Dept. will be notified. Everyone who lives or own property at Longview is automatically a member of Neighborhood Watch. This has been working for us and it's a good thing. So, please continue watching and reporting, it helps us out, in a BIG way.

Several Board members terms are coming to an end this June 2017. They have faithfully served two or three terms and have truly been an asset to Longview and the Board. In saying this, we are advertising for new board members. So, if you are interested in becoming a board member and interested in helping your community, step-up and give the BOD a call and say, "tell me more about the responsibilities of a board member, because I may be interested".

You must first be a HOA member in good standing and a board member serves a 2 year term.

Think about it..... Thanks in advance! Call: (301) 769-2241 and leave a message...

With your continued support, I know the future for Longview is bright. So, please join the board in continuing the incredible momentum, "Moving Forward Step By Step".

Going forward, our board will continue working with our community to make it a better and safer place to live, on the Wicomico River. The community, residents and visitors of Longview, deserve nothing less.

Don't forget to Stay Warm, Be Careful, Obey Longview's By-Laws, Stop Speeding and Continue Supporting Neighborhood Watch!!! HAPPY NEW YEAR!!!

PRESIDENT'S CORNER

As the calendar year closes and a New Year begins, I would first like to say Happy New Year to the entire Longview community and Welcome to 2018! In December, we celebrated with our family and friends and reflected on our blessings. Now, our perspectives are to look forward towards our New Year 2018, with even more blessings.

In 2016, Longview was ahead with the restoration of our community. Our accomplishments have been large since 2012 and our Motto: "Moving Forward Step By Step", still gives us hope and determination. Since then, we have done numerous jobs to improve the infrastructure of our community and there is more to come.

The board is still receiving compliments about the improvements of Longview. Credit is given to both the board of directors and our maintenance team, James & Rick, who stays ahead of the game to maintain the beautification of our community.

At our board meetings we discuss many topics, but mostly we talk about the business of Longview and just what our next steps involve. Even at our HOA meetings, you have had the opportunity to give your input into the present and future of our great community. We welcome and encourage your input. Your passion to make a difference show through your loyal interest in where you live. The board takes this very seriously and I've said from the beginning, "we can make LV what we want it to be by working together". I still say this, today.



I'm inspired by the interest that some of our members of the community have towards the future of good old Longview. Hold on to your interest and this summer we'll come together to discuss – "Where do we go from here" and "How to keep Longview – Longview". Keep the Spirit and I'm looking forward to our discussion on Sat., June 10th, at our next HOA meeting.

Giving you a heads up, our major projections for this year are continuing with our road restoration and painting of our Clubhouse. Both are high on our 2018 - "To Do List". Both are very expensive projects and we are relying on our HOA members to pay their HOA Dues, so we can continue with the upkeep of Longview. So, I'm asking you to please pay your dues and to pay them on time. As you know, when the board sets their mind to do something we pretty much accomplish our goals. You're Great Longview!!

In 2018, as your President of the Board, I hope you, as the community, continue to support and encourage the Board of Directors. We cannot let Longview down. **This is my Vision – This is my Wish!**

With sincere thanks,

Nellie L. Cureton
Board President



Dear Members,

January 2017 Statement/Invoices have been mailed.

Please keep in mind Longview's \$15.00 late fee policy that will be charged on payments received after March 15th of each year.

For your questions and concerns:

If you have computer access and internet service, please use Longview's email address for faster replies. Longview's email address always appears on your Statement/Invoice. Otherwise, please use Longview's mailing address.

Due to limited help, Longview's telephone message responses will be delayed.

Thank you for your cooperation with this matter.

Longview's email: longview@md.metrocast.net

Longview's address: P.O. Box 359 – Chaptico, MD 20621-0359

MOST IMPORTANT – Please give us your Home or Cell Phone Number

Please give us your E-Mail Address (if applicable)

You never know when there's an emergency.

Cherry Daniels

Treasurer

In Remembrance

Sonny Thompson – November 2016

Ronald Washington – LBC Tenant Apt No. 2 – October 2016

Hilda Butler – November 2016

Mother and Mother- In-Law of Mr. & Mrs. Mitchell Willett

LONGVIEW PRAYER LIST

Please keep the following LBC Members and Families in your daily prayers

Vernell L. Catlett, William (Billy) Bevans, Bernard Lucas, Ramas Poteat, Diane Tucker, Ernest Armstrong, James Washington, John Chesley (Mr. Abe), Pamela Smith, Randy Woodland, Marilyn Carpenter





CALENDAR OF EVENTS



JANUARY



1st
16th
20th

Happy New Year's
ML King, Jr. Day
Inauguration Day



2nd
11th
14th
20th

Groundhog Day
Board Meeting
Valentine's Day
President's Day



11th
17th

Board Meeting
St. Patrick's Day



8th
9th
16th
30th

Board Meeting
Palm Sunday
Easter
National Arbor Day



13th
14th
27th
29th



Board Meeting
Mother's Day
Beach Opens
Memorial Day

Joseph Blackwell
Block 61/ Lots 16-19
Oakley Drive
(410) 917-9280

Donna Brown
Block 56/Lot 7
Owens Drive
(202) 514-1655

Julia W. Brown
c/o John Gatton
Block 31/Lot 7
(301) 904-6939

Veronica B. Holt
Block 1/Lot 46
Pleasant Lane
(202) 546-1643

Katye McLaughlin
Block 56/Lot 37
Owens Drive
(202) 363-8577

Carl & Cheryl Moultrie
Block 6/Lot 7
Overland Drive
1-219-902-1121

Joseph Nabinett
Block 54/Lot 15
Block 56/Lot 16
(202) 309-2693

Marva & Brittney Russell
Block 54/Lot 5
marvaruss@comcast.net

Latrey & Jeanne Washington
Block 52/Lot 14
Overland Drive
(301) 769-3984
(240) 682-5000

Frances Rivers
Block 54/Lot 29
Wilson Drive
(301) 203-0992

BUILDING & GROUNDS

As the temperature continues to drop in our area, the challenges to maintain our grounds are more demanding.

During the wintery months, our team will continue with their regular ground routine, preventive maintenance and repairs of our equipment. In the extreme cold weather, our team will work inside the Clubhouse painting and performing other duties as assigned.

Even, in the mist of winter, our continued goal is to keep up the appearance of our community by staying on top of the maintenance of the roads and the cutting of the grass and trees.

Our Building and Grounds Team is awe-inspiring. They have helped the appearance and safety of Longview. It can be said; they have helped the value of our property, enhanced the quality of life and have improved the Longview environment. The cold blistering freeze like winds and snowflakes has transcended upon us again this year. Trust us and don't you worry: our Team is on top of Mr. Winter and Frosty the Snowman.

Longview's 2017 Winter Action Plan is in place and our Team is prepared. The salt, sand and snow removal equipment are equipped and ready. An emergency team is ready and made up of Longview volunteers to help, if times get really bad. If you see that James & Rick need a helping hand, please ask to help. I'm sure there may be a job you can help them with in removing the snow on the roads and helping to get people out to work.

Be Careful, Stay Safe, Dress Warm and Thanks in Advance. We can get through Old Man Winter, together! Just you see.....



2018 --- TO DO LIST

Paint Clubhouse

Road Restoration

Speed Bumps (4)

Gazebo for Beach

Flood Lights at Entrance

Install New Fence at Bath House

Exterior Painting of Bath House

Pier Repairs

Pavilion Repair

Apt. Roof Repair

2016 --- ACCOMPLISHMENTS

Added a School Bus Stop

Repaired Clubhouse Cracked Wall

Painted Parking Curb at Beach

New Chains & Seats for Swings

Placed Lot & Block Numbers on Street Posts

Directional Signs at Beach Area

Installation of Drain Pipes for Ditches

All Street Post Painted White

Sink Hole Repairs

Purchased a New Heavy Duty Bush Hog (Equipment)

Painted Clubhouse Wall

Painted Bottom of Trees White

Gate Repairs at Court & Beach Area

(On Going)

Lagoon Ditch Restoration

Pot Hole & Road Repairs

Made Additional Benches for Court Area

Rip Rap Placement at Drains



THE CLUBHOUSE AT LONGVIEW

The Clubhouse at Longview meets all of your needs. If you are looking for a location to host your next private event, our clubhouse is the place to be. It features a kitchen, dance floor, dining area, rest rooms and a cozy traditionally styled bar, all on one level. The Clubhouse at Longview can accommodate over 200 guests. One hundred guest on the first floor and one hundred guests on the second floor.

- Wedding Ceremony & Reception
- Anniversary Party
- Bar/Bat Mitzvah
- Bridal Shower
- Baby Shower
- Birthday Party
- Holiday Party
- Seminars
- Award Ceremony
- Retirement Party
- Family Celebrations
- Luncheons
- Graduation Celebrations
- Off Site Planning Meetings
- Class Reunions

LOOK FORWARD TO HOSTING YOUR NEXT FAMILY OR CORPORATE EVENT AT THE CLUBHOUSE AT LONGVIEW.

Priority booking is available to HOA members. The fee to rent the Clubhouse for members is \$325.00 and for non-members is \$425.00. At the time of filling out the application, a \$25.00 non-refundable application fee is required and a \$100.00 refundable security deposit is also required. Rental rates will be for a six- hour block of time and that includes set-up and clean-up. Tables and chairs are available for use. The Clubhouse at Longview Beach is one of our outstanding amenities.



Book Today and Your \$25.00 Application Fee Will Be Waived!

Offer Good for March 2017 thru August

2017

Remembering Dr. Martin Luther King Jr.



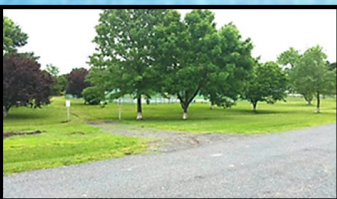
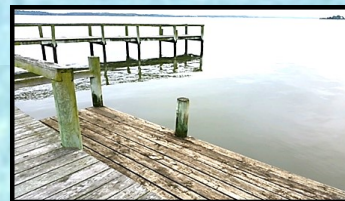
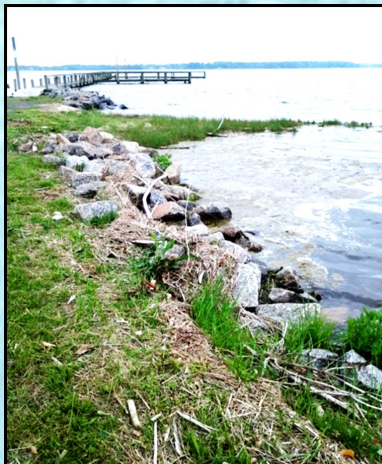
An excerpt from Martin Luther King's Acceptance Speech on the occasion of the award of the Nobel Peace Prize in Oslo, December 10, 1964

I accept this award today with an abiding faith in America and an audacious faith in the future of mankind. I refuse to accept despair as the final response to the ambiguities of history. I refuse to accept the idea that the "isness" of man's present nature makes him morally incapable of reaching up for the eternal "oughtness" that forever confronts him. I refuse to accept the idea that man is mere flotsom and jetsom in the river of life, unable to influence the unfolding events which surround him. I refuse to accept the view that mankind is so tragically bound to the starless midnight of racism and war that the bright daybreak of peace and brotherhood can never become a reality.

I refuse to accept the cynical notion that nation after nation must spiral down a militaristic stairway into the hell of thermonuclear destruction. I believe that unarmed truth and unconditional love will have the final word in reality. This is why right temporarily defeated is stronger than evil triumphant. I believe that even amid today's mortar bursts and whining bullets, there is still hope for a brighter tomorrow. I believe that wounded justice, lying prostrate on the blood-flowing streets of our nations, can be lifted from this dust of shame to reign supreme among the children of men. I have the audacity to believe that peoples everywhere can have three meals a day for their bodies, education and culture for their minds, and dignity, equality and freedom for their spirits. I believe that what self-centered men have torn down men other-centered can build up. I still believe that one day mankind will bow before the altars of God and be crowned triumphant over war and bloodshed, and nonviolent redemptive good will proclaim the rule of the land. "And the lion and the lamb shall lie down together and every man shall sit under his own vine and fig tree and none shall be afraid." "I still believe that We Shall Overcome"

Martin Luther King, Jr: January 15, 1929 – April 4, 1968

Gallery





Soups That Warm The Soul

Thai Chicken and Rice Noodle Soup

Made with rotisserie chicken and Asian pantry staples, this fragrant Thai soup can be on the table in just 25 minutes. One reader wrote:



"My husband gobbled and slurped. Truly. It wasn't pretty, but it is an accurate measure of how outstanding this recipe is."

Thai Chicken & Rice Noodle Soup

By Jennifer Segal

Servings: 4

Prep Time: 10 Minutes

Cook Time: 15 Minutes

Total Time: 25 Minutes

INGREDIENTS

- 1 tablespoon vegetable oil
- 1/2 cup thinly sliced shallots, from 1-2 large shallots
- 1 tablespoon minced fresh ginger
- 2 tablespoons Thai green curry paste
- 4 cups low sodium chicken broth
- 1 can (13.5 fl oz) coconut milk
- 2 tablespoons fish sauce
- 4 packed teaspoons light or dark brown sugar
- 2 tablespoons fresh lime juice, from 1 lime
- 1/2 teaspoon turmeric

For Serving

- 4 oz thin rice noodles
- 2 cups shredded cooked chicken, from a rotisserie chicken
- Handful chopped fresh cilantro
- 3 scallions, thinly sliced
- Sriracha sauce
- Lime wedges

INSTRUCTIONS

Heat the oil in a medium soup pot over medium-low heat. Add the shallots and ginger and cook, stirring frequently, until softened, 3 to 5 minutes. Add the green curry paste and cook, stirring constantly, for 1 minute more. Add the chicken broth, coconut milk, fish sauce, brown sugar, lime juice, and turmeric; bring to a gentle simmer. Continue simmering, uncovered, for 5 minutes. Meanwhile, cook the rice noodles according to the package instructions.

When ready to serve, taste the soup and adjust the seasoning. Gently reheat the noodles in the microwave, if necessary. Divide the noodles and chicken into serving bowls. Ladle the broth over top and sprinkle with cilantro and scallions. Serve with Sriracha sauce and lime wedges.

Note: As the soup sits on the stove, some of the fat may rise to the surface. Feel free to skim it, if necessary. Otherwise, you can stir it back in.

Nutrition Information

Per serving (4 servings)
 Calories: 530
 Fat: 31 g
 Saturated fat: 20 g
 Carbohydrates: 40 g
 Sugar: 7 g
 Fiber: 2 g
 Protein: 28 g
 Sodium: 942 mg
 Cholesterol: 53 mg

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<http://www.onceuponachef.com/2017/01/thai-chicken-rice-noodle-soup.html>

Beef Stew with Carrots and Potatoes

In this classic French beef stew, aka Beef Bourguignon, chunks of beef are slowly braised with garlic and onions in a wine-based broth. After a few hours, the meat becomes meltingly tender and enveloped in a rich, deeply flavored sauce. With over 900 reviews, it's one of my most popular recipes.



Beef Stew with Carrots & Potatoes

By Jennifer Segal

Servings: 6

Total Time: 3 Hours 30 Minutes

INGREDIENTS

- 3 pounds boneless beef chuck (well-marbled), cut into 1-1/2-inch pieces
 - 2 teaspoons salt
 - 1 teaspoon freshly ground black pepper
 - 3 tablespoons olive oil
 - 2 medium yellow onions, cut into 1-inch chunks
 - 7 cloves garlic, peeled and smashed
 - 2 tablespoons balsamic vinegar
 - 1-1/2 tablespoons tomato paste
 - 1/4 cup all-purpose flour
 - 2 cups dry red wine
 - 2 cups beef broth (I like the Pacific organic brand)
 - 2 cups water
 - 1 bay leaf
 - 1/2 teaspoon dried thyme
 - 1-1/2 teaspoons sugar
 - 4 large carrots, peeled and cut into one-inch chunks on a diagonal
 - 1 pound small white boiling potatoes (baby yukons), cut in half
- Fresh chopped parsley, for garnish (optional)

INSTRUCTIONS

- Preheat oven to 325°F with rack in middle.
- Pat beef dry and season salt and pepper. In a large Dutch oven or heavy pot, heat 1 tablespoon olive oil over medium-high heat until hot and shimmering. Brown meat in 3 batches, turning with tongs, about 5-8 minutes per batch, adding one tablespoon more oil for each batch. (To sear meat properly, do not crowd the pan and let meat develop brown crust before turning with tongs.) Transfer meat to a large plate and set aside.
- Add onions, garlic and balsamic vinegar; cook, stirring with a wooden spoon to scrape brown bits from bottom of pan, about 5 minutes. Add tomato paste and cook a few minutes more. Add beef with juices back to pan and sprinkle with flour; stir with wooden spoon until flour is dissolved, 1-2 minutes. Add wine, beef broth, water, bay leaf, thyme, and sugar; stir with wooden spoon to loosen any brown bits from bottom of pan and bring to a boil. Cover pot with lid, transfer to preheated oven and braise for 2 hours. Remove pot from oven and add carrots and potatoes. Cover and place back in oven for 50-60 minutes more, or until vegetables are cooked and meat is very tender. Taste and adjust seasoning if necessary (freshly ground black pepper and a pinch of sugar go a long way). Let cool, then store in refrigerator overnight or until ready to serve. This stew improves in flavor if made at least 1 day ahead. Reheat, covered, over medium heat or in a 350°F oven. Garnish with fresh parsley if desired.

Nutrition Information

- Per serving (6 servings)
- Calories: 539
- Fat: 18g
- Saturated fat: 6g
- Carbohydrates: 32g
- Sugar: 8g
- Fiber: 4g
- Protein: 54g
- Sodium: 1189mg
- Cholesterol: 143mg

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<http://www.onceuponachef.com/2011/02/beef-stew-with-carrots-potatoes.html>





NUMBERS TO KNOW

SMECO
1-877-747-6326
1-877-74 SMECO

Sheriff's Department
(301) 475-4040

Marine Police
(301) 645-0067

Community Services
(301) 475-4200 Ext. 1846

Office of Aging
(301) 475-4200 Ext. 1050

Board of Education
(301) 475-4230

**FOR ALL EMERGENCIES
CALL 911**



Poison Control
1-800-222-1222

Health Department
(301) 475-4330

Animal Control (301) 475-8018

Use the list of numbers to get help quickly. We are our brothers' keeper and we need to watch over and care for one another. Fires, suspected criminal activity, unsupervised domestic animals, wild animals
-MAKE THAT CALL- it will protect us all. Remember, our objective is to make Longview safe for everyone.
Know your neighbors and keep watch around you and our beach, at all times. Be Alert -- Stay Alert.



Amenities

| | |
|------------------------------|---------------------|
| Beach and Playground | Fishing Pier |
| Tennis and Basketball Courts | Picnic Areas |
| Non-Fee Events at Clubhouse | Rental of Clubhouse |

Annual Assessments

| | |
|--|----------|
| Improved Property (Lot w/structure) | \$135.00 |
| Unimproved Lot (Vacant lot) | 85.00 |
| Each Additional Lot | 20.00 |
| Road Fee | 80.00 |

If you are **not current** with your assessments, the amenities of Longview Beach are **not** available to you and your guest. Entering these areas would be considered trespassing.

Special Thanks to all residents who have paid their assessments. Kudo, Kudo, Kudos!

There is a \$15.00 late fee charge on assessments paid on or after March 15th of each year and a \$35.00 charge on returned checks marked insufficient funds. The annual assessments payments are now due on or before the last day of February. There is an additional vacant lot increase from \$10.00 to \$20.00.

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Clubhouse Rental Fees

Rental of the clubhouse is for both members of Longview and outside residents. Rental rates will be for a six-hour block of time. That includes set-up and clean up. There is a \$25.00 non-refundable application fee and a \$100.00 Security Deposit fee due upon the completion of the application. No overnight use is permitted.


| | <u>Non-Member Price</u> | <u>Member Price</u> |
|--------------------|-------------------------|---------------------|
| 1st. Floor Rental: | \$425.00 | \$325.00 |
| 2nd. Floor : | \$425.00 | \$325.00 |
| Both Floors: | \$850.00 | \$650.00 |

Clubhouse: (301) 769-2241
E-MAIL: longview@md.metrocast.net
Website: www.longviewbeachmd.com

Barack Obama

*“Change will not come if we wait for
some other person or some other time.
We are the ones we’ve been waiting for.
We are the change that we seek.”*

Farewell Mr. President



Longview Beach Club

P.O. Box 359

Chaptico, Maryland 20621