

Cloverfields Chronicle

HOLIDAY LIGHT CONTEST

It's that time of year again...Time to light up Cloverfields!

Judging will occur sometime between December 10th through December 21st evenings until 10:00 pm - So keep your lights on!

Contest Categories



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BEST DISPLAY
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We would like to wish you and your family all the best this Holiday Season

Merry Christmas and Happy New Years
from CPOA Board of Directors

There will be no breakfast with this Santa this year due to the Clubhouse construction.

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MARK YOUR CALENDARS FOR 2012 - 2013 EVENTS

<i>EVENT</i>	<i>DATE</i>
Thanksgiving Day	November 22nd
Christmas Day	December 25th
Community Light Contest	December 11th - 25th
2013	
New Years Day	January 1st
Holiday Contest Winners	January/February Newsletter
Easter Egg Hunt	April - TBD
Swim Team Sign-ups	April - TBD
April General Membership Meeting	April 21st (third Sunday of the month)
Clean Up Day	April - TBD
Memorial Day	May 28th
Community Pool Opens	May 25th
Community Yard Sale	June - TBD
4th of July Community Beach Party	July - TBD
Labor Day	September 3rd
Community Pool Closing	September - TBD
Community Crab Feast	September - TBD
September General Membership Meeting	September 15th (third Sunday of the month)
The Halloween Parade	October - TBD
Thanksgiving Day	November 28th
Christmas Day	December 25th

CLOVERFIELDS PROPERTY OWNERS ASSOCIATION

BOARD OF DIRECTORS MEETING

September 11, 2012

7:30 pm

MEETING MINUTES

ATTENDEES:

Bob Morelli (President)

Jim DiPietro (1st Vice President) arrived at 7:39 pm

Courtney Chambliss (2nd Vice President) arrived at 7:35 pm

Meg Walsh (Treasurer) arrived at 7:38 pm

Andy Hanas (Recording Secretary)

Cindy Koene (Corresponding Secretary)

Russ Shallue (Member-At-Large I)

Beth Yonts (Member-At-Large II)

Jay Herbert (Member-At-Large III)

Dfc. Sean Hampton arrived at 7:40 pm

Karen Maddy

I OPENING REMARKS/REVIEW OF MINUTES/APPROVAL:

OPENING: Bob opened the Meeting at 7:33 pm.

REVIEW OF MINUTES: Andy said the 8/14/12 Board Meeting Minutes were e-mailed to all the Board Members. He said he received no comments. "Motion made to approve the 8/14/12 Board Meeting Minutes as written." Motion passed 5-0-0.

II OLD BUSINESS:

CRIME WATCH: Dfc. Sean Hampton said he was filling in for Dfc. Davidson, who was on vacation. He said the only major call for service in Cloverfields was the tire slashing and spray paint vandalism. He said no suspects at this time. He said that the suspect in the Snack Shack break-ins has been charged with three separate charges.

GENERAL MEETING: Bob reminded the Board that the General Meeting is this Sunday at the Pool Pavilion.

CLUBHOUSE: Bob said the Demolition Permit has been secured, and that we are waiting for the Building Permit. He said Barton Ross who deals with historical restoration asked if he could secure a grant to help demo the Clubhouse and remove some brick and wood for future restoration projects. Bob said he told him he would talk to the Board and if the Board approves, it would have to be done in a timely manner before the main demo begins.

CRABFEAST: Bob said the Crabfeast was a success despite the rain/wind storm. He said 88 people attended, and it looks like the event broke out even. The Board thanked the following volunteers who set up and cleaned up the Crabfeast: Bob, Courtney, Andy, Russ, Jay, Bryan Cornelius, Bruce Chambliss, Lee Eutsler, Fred Mattes, Mike Oliver, Charles and Nan Pennington. The Board also thanked the following contributors for door prizes: Farmer John's, Love Point Deli, Harris Crabhouse, Andy and Tanya Kaplanges (GP66), CPOA Swim Team, Lowes Nursery, Dominos, CPOA Women's Association, AMJ Automotive, Classic Pizza, Big Bats, and Papa John's. Special thanks also was given to Two Guys Karaoke and Cris and Kris (great crabs!).

CONTINUED ON PAGE 4



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LIENS: Bob said he filed 38 liens on August 17, 2012.

III OFFICER/COMMITTEE REPORTS:

1. 1st Vice President: CONSTRUCTION REVIEW COMMITTEE: Jim said the CRC requests have slowed down. He said he had been getting inquiries on issues with the new construction at the end of Monroe Manor. Jim said that the owner said he will be seeking a variance on a fence he is proposing. Jim said he is waiting on the request, and when he receives it, he will forward to the Board for review.
2. 2nd Vice President: POOL: Courtney said the Pool has generated about \$6,500 in Guest Fees this season. She said she will submit the final accounting. SWIM TEAM: Court said the Swim Team had over 100 swimmers, and she commended Meredith and the new young coaches for a great summer.
3. Treasurer: Meg gave out the Financial Statements ending 8/31/12, and said that the Budget looked good. Meg said she will have the Financial Statements printed up for the General Meeting.
4. Financial Recorder: Lisa not present, no report.
5. Corresponding Secretary: WEBSITE: Cindy said the website has gotten over 600 views. She said the General Meeting information is on the site, and that there have been some good inquiries.
6. Member-At-Large I: CRIME WATCH: Russ said the tire slashing and vandalism was spread around Cloverfields, and that it was also reported in other local communities including some churches. Russ also thanked everyone for the flowers and kind words on the passing of his father.
7. Member-At-Large II: PLAYGROUND: Beth said she will have weed killer applied to the Playground this fall. She also asked about changing the mulch to another product, but the Board informed her that all different types of surfaces have been used in the past, and that the wood chips seemed to be the best.
8. Member-At-Large III: BEACH: Jay said he is planning on removing the Nettle Net from the River on September 23. The Board thanked Jay and Bob for repairing the split rail fence.

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1. Member-At-Large IV: Kevin not present, no report.
2. Recording Secretary: Andy thanked Jim and his son JD, Eric and Trevor Lawler, Lee and Lee Jr. Eutsler, for helping him remove all the junk out of the Clubhouse. He also thanked Big B. for helping him inventory all the furniture and materials that will be going into storage during the construction of the new Clubhouse.

IV

NEW BUSINESS:

NEW RESIDENT: Karen Maddy said she just moved into the house near the Clubhouse and wanted to meet the Board. She asked if she could plant trees along her fence and the CPOA property line. Bob said it was OK and recommended the trees to be planted far enough away from the fence so that the limbs eventually do not interfere with grass mowing. Ms. Maddy said she was concerned about speeders along her road. She also asked about the new Clubhouse, and the Board informed her that a new Clubhouse will be constructed soon, and that it will be rented out for parties and functions.

WORK ON LOCAL ROADS: Bob said he was informed that the water valve vaults in the roads are being replaced, and that the roads will eventually be re-paved.

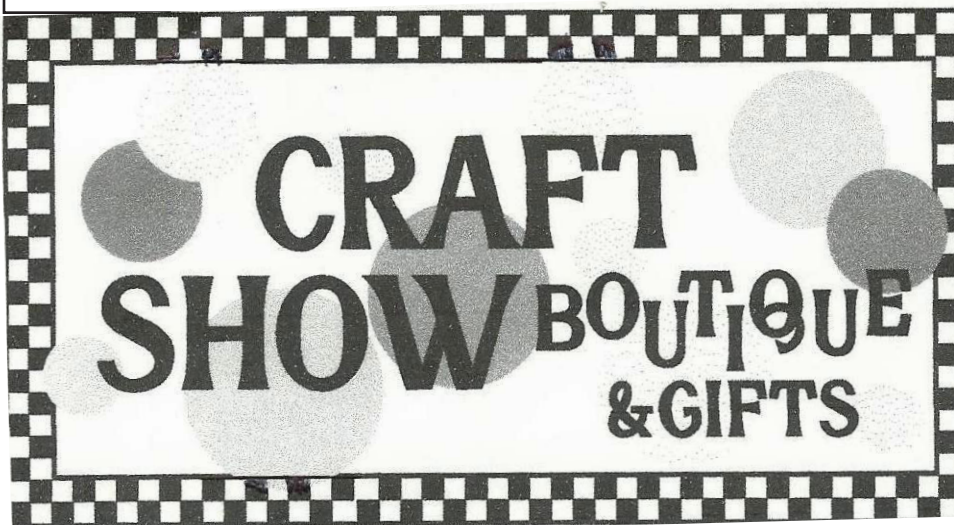
MARINA FLAGS: Bob thanked John Walsh for putting up the USA flag at the Marina. Meg asked if a Maryland flag can be purchased and raised, and the Board said 'yes'.

FIREPIT: Bob said someone dumped a load of pine logs at the Firepit. He said he also asked Lloyd to purchase the special firebrick before the end of this year's Budget expires.

V

ADJOURNMENT:

Meeting adjourned at 8:30 pm.



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**CLOVERFIELDS PROPERTY OWNERS ASSOCIATION
BOARD OF DIRECTORS MEETING**

August 14, 2012

7:30 pm

MEETING MINUTES

ATTENDEES:

Bob Morelli (President)
Jim DiPietro (1st Vice President)
Courtney Chambliss (2nd Vice President)
Meg Walsh (Treasurer)
Andy Hanas (Recording Secretary)
Kevin Finney (Member-At-Large IV)
Dfc. Jeremy Davidson
Keith Proctor
Jeff Abbott

I OPENING REMARKS/REVIEW OF MINUTES/APPROVAL:

OPENING: Bob opened the Meeting at 7:45 pm.

REVIEW OF MINUTES: Andy said the 7/10/12 Board Meeting Minutes were e-mailed to all the Board Members. He said he received 2 comments, which he corrected. "Motion made to approve the 7/10/12 Board Meeting Minutes as revised." Motion passed 5-0-0.

II OLD BUSINESS:

CRIME WATCH: Dfc. Davidson said there were 8 calls for service in Cloverfields from 7/1-8/14/12, which included 2 assaults, 2 thefts and 1 vandalism. He said that the extra patrols continue, and the case of the vandalism at the Beach has been resolved.

NEWSLETTER: Bob said the next Newsletter needs to get out in time for the General Membership Meeting information.

CLUBHOUSE: Bob said the 30-yard dumpster is coming tomorrow for Clubhouse clean-up. He said it is cheaper to get rid of the junk in the Clubhouse with a dumpster than by the contractor who will demolish it. Bob also gave Andy the loan paperwork from the Bank to file.

MARINA: Bob asked Kevin to give him a list of current slip holders with their phone numbers. He said this list is needed to inform slip holders in case of any problems at their slips.

CRABFEAST: Bob reminded the Board that the Crabfeast is scheduled for 9/8/12. He asked the Board to solicit for more raffle prizes.

LIENS: Bob said he will be filing about 50 liens this week.

III OFFICER/COMMITTEE REPORTS:

1. 1st Vice President: CONSTRUCTION REVIEW COMMITTEE: Jim said that the owner who erected a wooden fence on the CPOA-owned property on Kimberly Way was in attendance at this Board Meeting, along with his neighbor. After some discussion, the owner stated that he will remove the fence next month. He asked the Board to reimburse him for the trees he removed from this lot in 2007. The Board later discussed this matter, and agreed not to pay that bill since we did not request that those trees be removed. Andy found in the archive Minutes that the Board paid for a large dead tree to be removed earlier because it was a potential insurance liability. This owner and his neighbor both complained about another matter – the re-digging of their drainage ditch. Bob said the Board has no jurisdiction over the ditch, and that they need to complain to the County.
2. 2nd Vice President: POOL: Courtney said the Pool has generated \$5,010 in Gust Fees to the end of July. She mentioned that the last day for the Pool will be the day of the Crabfeast. It will only be open that day for Crabfeast ticket holders.
3. Treasurer: Meg gave out the Financial Statements ending 7/31/12, and said that the Budget is in good shape.
4. Financial Recorder: Lisa not present, no report.

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**CLOVERFIELDS PROPERTY OWNERS ASSOCIATION
GENERAL MEMBERSHIP MEETING**

April 15, 2012

2:00 pm

MEETING MINUTES

ATTENDEES:

Bob Morelli (President)
Jim DiPietro (1st Vice President)
Courtney Chambliss (2nd Vice President)
Andy Hanas (Recording Secretary)
Meg Walsh (Treasurer)
Cindy Koene (Corresponding Secretary)
Jay Herbert (Member-At-Large III)
Kevin Finney (Member-At-Large IV)
23 total Members in attendance (including Board Members)

I. INTRODUCTION: Bob opened the Meeting at 2:04 pm. Bob thanked everyone for attending, introduced the Board and Committee Members, and explained the volunteer work they do for Cloverfields.

II. REVIEW OF MINUTES: Andy read the draft minutes from General Meeting of 9/18/11 that was available to the General Membership as a handout. Andy asked if there were any comments or corrections to the Minutes, and there were none. "Motion made to approve 9/18/11 Minutes as written." Motion passed 21-0-0.

III. OLD BUSINESS:

None.

IV. OFFICER/COMMITTEE REPORTS:

1. 1st Vice President: CONSTRUCTION REVIEW: Jim said he has been handling the CR requests, and all have been approved to date.
 2. 2nd Vice President: POOL: Courtney said the Pool cover is off, and Gateguards are being hired. She said pool passes will take place on Saturday, April 28th at 10:00 am at the Clubhouse. WOMEN'S ASSOC.: Court mentioned that the Women's Assoc. will be hosting the Easter Egg Hunt again this spring. She said signs will go up before the event.
 3. Treasurer: Meg said the Financial Statements ending on March 31, 2012 were available as a handout.
 4. Financial Recorder: Lisa not present, no report. Bob said 93% of the Owner's dues have been collected so far. He also mentioned that the Marina and Pool loans have been paid off.
 5. Corresponding Secretary: Cindy said that so far the new Cloverfields website is going well.
 6. Member-At-Large I: CRIME WATCH: Russ not present, no report. Bob said the Extra Security contract will be starting in June.
 7. Member-At-Large II: Beth not present, no report.
 8. Member-At-Large III: BEACH: Jay said the Nettle Net will be placed after the additional piling is installed. He thanked Lloyd Miller and Matt Reeder for working on the Firepit. He said the Beach Clean-up is scheduled for 4/28. An owner asked if the new Jetty will grow a big beach. Bob said the engineer's study says that a new beach may take up to 2 years to build up.
 9. Member-At-Large IV: Kevin said he is gearing up for Spring Clean-up. He said he is planning to get a bucket truck to fix and add lighting, and to get the security cameras running.
 10. Recording Secretary: CLUBHOUSE: Andy said the Board is working on design plans for the Clubhouse. HORSESHOE PITS: Andy thanked Chambers, Tommy, Jay, Darin, Steve, Lee, and Dave Gardner for replacing the horseshoe pits.
- MARINA COMMITTEE: Terry said there are 2 slips left to be filled, and 2 that need to be paid up.

BETTERMENT COMMITTEE: Bob said there currently is no Betterment Committee. He said he is handling complaints, and is asking for volunteers for this Committee.

V. NEW BUSINESS:

MOSQUITO SPRAYING: An owner asked if the Community will be sprayed for mosquitoes again this summer. Bob said that the County is no longer spraying. He said that the State will do it, but will charge up to \$8,000 for Cloverfields.

LOTS ROAD SIGN: An owner asked if the vandalized Lots Road sign can be replaced and moved closer to Lots Road. Bob said he will talk to the State.

NEWSLETTER: Terry said that the next Newsletter for May/June will have a lot of information.

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TRASH CANS AT BEACH: An owner asked if trash cans can be placed at the Beach, and Jay explained that we stopped that many years ago because people were dumping their house trash in the cans.

TRASH CANS AT FRONT OF PROPERTY: Owners of a home were asking if something can be done to prevent people from placing their trash cans in the front of their properties in plain view. Bob asked them to attend a Board Meeting to discuss further.

ADJOURNMENT:

Bob thanked everyone for attending. Meeting was adjourned at 2:46 pm.

1. Member-At-Large II: Beth not present, no report.

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2. Member-At-Large III: Jay not present, no report.

3. Member-At-Large IV: Kevin said that people are telling him that the stickers are coming off the trailers. He said he will look into getting a better sticker for the trailer metal.

4. Recording Secretary: Andy said he will assist in removing the junk from the Clubhouse on Sunday. **CRABFEAST:** Andy said The Wheel has been secured from KIVFD, and that he will order the beer for the Crabfeast. Bob gave Andy the County Gaming and Alcohol Permits for the Crabfeast to file.

IV NEW BUSINESS:

IRS RETURN: Bob gave Andy the Employer's Quarterly Federal Tax Return to file.

V ADJOURNMENT:

Meeting adjourned at 8:35 pm.

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Instructions for Cooking a Turkey

Prep time: 15 minutes

Cook time: 4 hours

INGREDIENTS

- 1 turkey, approx. 15 lbs.*
- Juice of a lemon
- Salt and pepper
- Olive oil or melted butter
- 1/2 yellow onion, peeled and quartered
- Tops and bottoms of a bunch of celery
- 2 carrots
- Parsley
- Sprigs of fresh rosemary, thyme

12-15 lb turkey for 10-12 people

15-18 lb turkey for 14-16 people

18-22 lb turkey for 20-22 people

METHOD

1 To start, if the turkey has been refrigerated, bring it to room temperature before cooking. Keep it in its plastic wrapping until you are ready to cook it. While in the refrigerator, and or while you are bringing it to room temp, have the bird resting in a pan, so that if the plastic covering leaks for any reason, you are confining the juices to the pan. If you get a frozen turkey, you will need to defrost it in the refrigerator for several days first. Allow approximately 5 hours of defrosting for every pound. So, if you have a 15 pound turkey, it will take about 75 hours to defrost it in the refrigerator, or around 3 days.

Handle a raw turkey with the same amount of caution as when you handle raw chicken - use a separate cutting board and utensils to avoid contaminating other foods. Wash your hands with soap before touching anything else in the kitchen. Use paper towels to clean up.

Remove the neck and giblets (heart, gizzard, liver). Use the heart and gizzard for making stock for the stuffing. The neck can be cooked along side the turkey or saved for turkey soup.

Note that if your turkey comes with a plastic piece holding the legs together, check the instructions on the turkey's package. Most likely you do not need to remove those plastic ties for cooking (unless you plan to cook your turkey at a very high temperature). If you remove the plastic ties, you will need to use kitchen string to tie the legs together.

2 Preheat the oven to 400 degrees F.

3 Wash out the turkey with water. Pull out any remaining feather stubs in the turkey skin. Pat the turkey dry with paper towels. Lather the inside of the cavity with the juice of half a lemon. Take a small handful of salt and rub all over the inside of the turkey.

4 In this method of cooking a turkey, we don't make the stuffing in the turkey because doing so adds too much to the cooking time. For flavor, put in inside the turkey a half a yellow onion, peeled and quartered, a bunch of parsley, a couple of carrots, and some tops and bottoms of celery. You may need to cap the body cavity with some aluminum foil so that the stuffing doesn't easily fall out. Close up the turkey cavity with either string (not nylon string!) or metal skewers. Make sure that the turkey's legs are tied together, held close to the body, and tie a string around the turkey body to hold the wings in close.

The neck cavity can be stuffed with parsley and tied closed with thin skewers and string.

5 Rub either melted butter or olive oil all over the outside of the turkey. Sprinkle salt generously all over the outside of the turkey (or have had it soaking in salt-water brine before starting this process). Sprinkle pepper over the turkey.

6 Place turkey BREAST DOWN on the bottom of a rack over a sturdy roasting pan big enough to catch all the drippings. This is the main difference between the way mom makes turkey and everyone else. Cooking the turkey breast down means the skin over the breast will not get so brown. However, all of the juices from the cooking turkey will fall down into the breast while cooking. And the resulting bird will have the most succulent turkey breast imaginable.

Add several sprigs of fresh (if possible) thyme and rosemary to the outside of the turkey.

7 Chop up the turkey giblets (gizzard, heart). Put into a small saucepan, cover with water, add salt. Bring to simmer for an hour or so to help make stock for the stuffing.

8 Put the turkey in the oven. Check the cooking directions on the turkey packaging. Gourmet turkeys often don't take as long to cook. With the turkeys mom gets, she recommends cooking time of about 15 minutes for every pound. For the 15 lb turkey, start the cooking at 400 F for the first 1/2 hour. Then reduce the heat to 350 F for the next 2 hours. Then reduce the heat further to 225 F for the next hour to hour and a half. If you want the breast to be browned as well, you can turn the bird over so that the breast is on top, and put it in a 500°F oven or under the broiler for 4-5 minutes, just enough to brown the breast. Note that if you do this, you will have a higher risk of overcooking the turkey breast.

Start taking temperature readings with a meat thermometer, inserted deep into the thickest part of the turkey breast and thigh, an hour before the turkey should be done. You want a resulting temperature of 175°F for the dark meat (thighs and legs) and 165°F for the white meat (breast). The temperature of the bird will continue to rise once you take it out of the oven, so take it out when the temperature reading for the thigh is 170°F, and for the breast 160°F. If you don't have a meat thermometer, spear the breast with a knife. The turkey juices should be clear, not pink.

9 Once you remove the turkey from the oven, let it rest for 15-20 minutes. Turn the turkey breast side up to carve it.

Website: http://simplyrecipes.com/recipes/moms_roast_turkey/

Halloween Parade Winners 2012

0-2 years old

Cutest: 'Monkey' - Emmerson Miller

Most Original: 'Lady Bug' - Sam Bryne

3-5 years old

Scariest: 'Wolfman' - Brendan Thomas

Most Original: 'Pirate' - Connor Bryne

6-9 years old

Cutest: 'Indian' - Ally Green and 'Pink Girl' - Chloe Boggs

Funniest: 'Robin boy' - Trevor Thomas

Scariest: 'Vampire Girl' - Lindsay Moran and 'Ninja'-Erin Bowen

Most Original: 'Redskin Football player' - Patrick Claborn

10 years and up

Cutest: 'Lady Bug' - Morgan Fleegle

Funniest: 'Blue Monsters Inc' - Hannah Boggs

Scariest: 'Pumpkin Head' - Hannah Moran

Most Original: 'Bumble Bee' - Katie Norman

Best in Show: 'Waitress' - Ashley Martin

Winner of the Great Pumpkin

Guessing weight was 88 lbs. actual! - Hannah Moran

Winner of Candy Corns

Guess 428, actual was 456 - winner: Ashley martin

Thanks everyone for coming out before the Big Storm!
it was fun, Happy Halloween 2012!

'Big thanks' to our Judges, good job!

CPOA CONTACT NUMBERS

Bob Morelli	President	410-643-7488	General Issues
Jim DiPietro	1st Vice President	410-643-9969	Grounds and Building Permits, CRC, & Legal
Courtney Chambliss	2nd Vice President	410-643-7739	Pool, IDs, Women's Association, Children's Events, Swim Team
Cindy Koene	Corresponding Secretary	410-991-8990	Volunteers & Website
Andy Hanas	Recording Secretary	410-604-3885	Clubhouse
Meg Walsh	Treasurer	410-604-3227	CPOA Finances & Title Transfer
Lisa Cunningham	Financial Recorder	lisac@atlanticbb.net	Billing Issue & Car Permits
Russ Shallue	Member-At-Large I	410-490-9130	Crime Watch
Beth Youts	Member-At-Large II	443-249-3466	Playground
Jay Herbert	Member-At-Large III	443-786-6436	Beach Issues
Kevin Finney	Member-At-Large IV	410-643-6322	Marina Cameras & Electrical Work, Boat Stickers, Rentals, & Slip Waiting List
Terry Finney	Newsletter Editor & Marina	410-643-6322	CPOA Newsletter Production, Marina Yearly Rentals, Boat Stickers
Kelly Oliver	Newsletter Advertising	410-253-7230	CPOA Newsletter Advertisements

Send Newsletter Items To: CPOAFinney@gmail.com

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1/2 PAGE \$60

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The Cloverfields Chronicle is published on or about the 1st of the month per the discretion of the Board of Directors. Artwork is due the 15th of the month prior to publication

Send electronic files to cloverfieldsnewsletter@yahoo.com (this is the preferred method).

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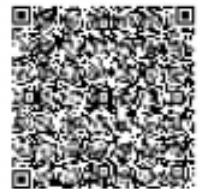


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