

WHOO NEWS

MAY 2023



May is here, and apparently, so is Summer!

Not actually the kickoff for summer, but we did go straight from showers to sunshining 80-degree days in a blip. I think we all can agree this year will be one for the books in all things weather related.

It's very exciting to have the Boat Show back and if you get a chance, go check it out. Tickets are \$15.00 which is great for a day filled with informative, entertaining, and mingling with like-minded people. It's also a great way to get "back at the helm" and invigorated with the sport you love/d so much. The more support it gets, the better it will be each year so hope you get a chance to visit.

Boat washers and detailers are getting very busy, so be sure to get on their schedules if you don't have the time, or desire, to keep your boat in top viewing pleasure. It really is a great way to come out, get on the boat, and enjoy other aspects of owning a boat – like boating.

Speaking of boating, be sure to check out, and sign up for, Latitude 38's Delta Doo Dah 15. This is a great way to meet new people and explore your own backyard. If you want a short trip to "test the waters", come see us in the office for more information on our Annual Summer Sailstice Cruise Out. It's a lot of fun and just the Owl Harbor clients/friends. If you are already planning on attending the cruise, please be sure to sign up in the office so we know who is coming.

Thank you for being a part of our special place,
Devery

DID YOU KNOW?

We have pet chickens.

We have had chickens now for over 13 years, not the same birds, but always a variety of fun-loving hens, and a few roosters too, to add to our lives and yours. We enjoy watching them and seeing the different personalities that have evolved since their arrival at 2 days old – in the mail!

The eggs they share with us are available to you in the office free of charge. We are always happy to share the egg process with you; things like they don't need to be refrigerated because we don't wash them – always a nice thing to know in tight quarters like a boat. We appreciate getting the egg cartons back, and of course chicken feed donations are welcome, but we do love to share them in any case with you, our clients and friends.

Enjoy!

MAY 4 -7

Pacific Sail & Power
Boat Show - Hooray



PACIFIC SAIL & POWER BOAT SHOW

MAY 14

Happy Mother's Day



MAY 29

Happy Memorial





Rio Vista Sidewalk Saturdays

What: Arts, Crafts, Food, Drinks, and Music

Where: Downtown Main St.

From 2nd St. to the River

Dates: 5/27, 6/10, 7/22, 8/19, 9/16

Vendors: 11:00am – 4:00pm

Music: 1pm – 7:30pm

Check it out, explore Rio Vista, and have a nice day outside.

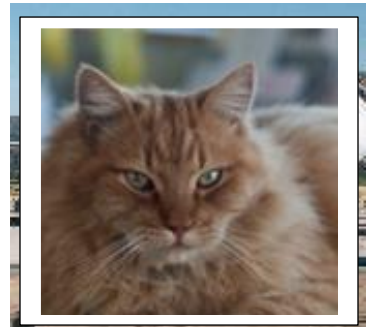
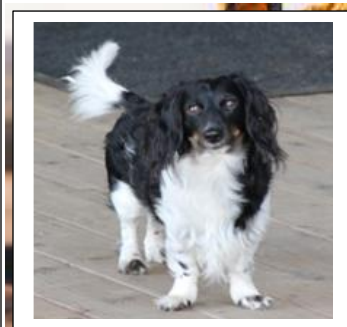
Gather your items for Owl Harbor's Annual Nautical Swapmeet – June 10th! 8:00 - Noon

Clients & Summer Visitors

Just a friendly reminder to those here at Owl Harbor year-round, and those guests coming to spend the wonderful summers with us; with the influx of people and changed routines there is a slight adjustment for everyone. So, we ask that everyone be a little kinder, patient, and respectful during this time. Show the guests how we roll around here and what makes Owl Harbor special, and Guests please consider your actions that this may be your neighbor's home.

On another note, we now have "Guest Parking" at the front office area, so please be sure to check for signs before you park. There is still parking in the area, just not directly in front of the office.

Thank you and here's to a great Summer Season!



Tortellini Salad



2 Tbsp grated Pecorino, Romano and Parmesan cheese blend

3 Tbsp red wine vinegar

1 tsp. honey

6-8 shakes TJ's 21 seasoning salute

¼ tsp. sea salt or to taste

¼ tsp. black pepper or to taste

1/3 cup TJ's Extra Virgin Olive Oil

2 (10 oz) packages TJ's Cheese Tortellini, cooked & drained

½ cup diced red onions

2 diced bell peppers

2-3 Persian Cucumbers diced

Grilled chicken (available in deli section at TJ's)

In a small bowl, whisk together cheese vinegar, honey, 21 season salute, salt and pepper. Slowly whisk in oil until emulsified. Taste and adjust seasoning as desired. Makes 1 cup of vinaigrette. Set aside.

In a large bowl, combine cooked tortellini, diced onions, bell peppers cucumbers and chicken. Fold in ¼ to ½ cup of prepared dressing. Taste and add additional salt and pepper as desired. Enjoy!

Make it your own by adding vegetables you like. Maybe green peas or small tomatoes.

Also, instead of the vinaigrette, you can use Balsamic, Goddess, or Caesar style dressing.

Thank you, Sid and Mary Abbott