

# WHOO NEWS

## JUNE 2023



### We have celebrated this year's first official summer holiday – hope everyone had a great Memorial Day!

June kicks off with school out, summer plans, vacations, and of course seeing how to do more boating. We are having more reservations for the picnic areas, so be sure your plans include reservations for family and friends at a picnic area to enjoy the Delta and your boat.

Our garden is in, and we are fully automated which will make for more veggies as they start to produce. It seems to be a bit of a strange year with so much rain, we almost feel like we are late in planting, when actually it will be perfect timing for great things to come.

We are starting our events with the **Owl Harbor Nautical Swap Meet** kicking off on **June 10<sup>th</sup>**. Be sure to gather your goods as this is always a great time, with still plenty of day left to enjoy the water. Next, Isleton has brought back the **Crawdad Festival June 17<sup>th</sup> and 18<sup>th</sup>** filled with a lot of things to do and celebrate dad for the day (don't forget it's Father's Day too). Next up will be 4<sup>th</sup> of July celebration either at Mandeville for the Hilton Firework display, or a little quieter time at the marina. We may surprise you with a movie on the green night for those staying in. Next up **August 5<sup>th</sup>** is the **Tenant Party and Dinghy Poker Run**. This year's theme is **Owl Harbor's Whoo Hop**, so get your groove back to the 50's and 60's of rocking and rolling around the clock (or maybe deck). Always lots to do, so be sure to plan your summer fun!

Happiness daily,

Devery

### GENTLE REMINDERS

As the summer shenanigans begin, please keep in mind a few details:

1. If a slip next to your boat is empty, do not put anything in the space. If you would like to rent the slip, let us know and we would be happy to provide it for you. Otherwise, **consider all slips reserved**.
2. The restrooms/laundry are cleaned and **closed** every **Monday and Thursday** from **8-1:00pm**, be sure to plan accordingly. Also, we do **pump outs** on **Thursdays**, let us know and we will add you to the list.
3. We love to know you are having a wonderful time while being on your boat. Unfortunately, the rest of us are working our day jobs here to provide you with what you would expect. So, if you see us working on the grounds, please avoid the area; this is for your safety as well as ours.

Thank you for your courtesy.

### JUNE 10<sup>TH</sup>

Owl Harbor's Annual Nautical Swap Meet



### JUNE 17/18

Isleton Crawdad Festival Returns



### JULY 4<sup>TH</sup>

Owl Harbor Movies on the Green



# NAUTICAL SWAPMEET



**OWL HARBOR MARINA**  
June 10<sup>th</sup> SAM – NOON

Free Space & Free Entry

Reserve your free space now  
at 916-777-6055 or  
email [info@OwlHarbor.com](mailto:info@OwlHarbor.com)

## Boating Questions?

Stop by the swap meet and meet Sue Webb, with America's Boating Club (previously known as U.S. Power Squadron's) who will be joining in the fun to provide information and Safe Boater Kits (limited quantity).

Assisting Sue, will be Sid and Mary, of A dock, who also belong to the group, will be on hand to answer questions and provide information for Vessel Safety Checks to make sure you are ready for the summer boating season.

So, plan your morning to spend a bit with the three of them to get you on the waters and safe.

See you Saturday!

One day, your life will flash  
before your eyes. Make  
sure it's worth watching.

Author: Unknown

Owl Harbor Marina

August 5th

Tenant Party and Dinghy Poker Run



Welcome to the WHOO HOP!

Get the latest snaps from our Instagram!



# Farro Salad with Olives and Whole-Lemon Vinaigrette

## Ingredients

2 cups unhulled farro or spelt

Kosher salt

2 cups green olives

1 lemon, halved, seeds removed, finely chopped (peel and flesh) \*

2 medium shallots, finely chopped

Freshly ground black pepper

½ cup olive oil

2 cups coarsely chopped mint and/or cilantro

2 cups coarsely chopped parsley

Cook farro in a large wide pot over medium heat, stir often, until golden brown and toasted (it should start to pop like popcorn), about 4 minutes. Remove pot from heat and pour in cold water to cover grains 1": throw in a generous amount of salt (a healthy handful should do). Set pot over medium-high heat and bring water to a boil. Reduce heat and simmer, skimming surface occasionally of any foam that may rise to the top, until grains are tender but still have some bite, 25-35 minutes. Drain and transfer farro to a large bowl.

Meanwhile, using the side of a chef's knife, coarsely crush olives to break them up into large craggy pieces: discard pits. Place in a large bowl and add chopped lemon and shallots. Toss to combine, season with salt and pepper. Let the mixture sit 5 minutes to allow shallots to slightly pickle and flavors to meld.

Heat oil in a small saucepan over medium. Add olive mixture and cook, swirling occasionally, until ingredients are warmed. Through and shallots are slightly softened, about 4 minutes. Scrape vinaigrette into bowl with farro and toss to combine. Taste grain salad and season with salt, pepper, and little lemon juice if you want.

Just before you're ready to eat, fold herbs into the salad.

Grains can be cooked 1 day ahead; let cool, then cover and chill. Salad (without herbs) can be made 6 hours ahead.

## **Lisa's touch\***

Juice whole lemon and then cut up lemon and pulp (cut into small pieces). Add juice & pulp back into together.

Thank you, Lisa, for a great recipe!