



Whoo News

November 2017

It is time to give thanks!

Fall is here and so comes my favorite holiday, Thanksgiving. This is the one holiday where family and friends gather together, laugh, share stories and eat a tremendous amount of food. It needs no gifts, no dress code, and no pretense - it's just appreciating all who gather to be a part of something good, and caring.

Casey and I recently lived through the fires in Napa, which came to our home. We opted to stay and fight the fires, but many were not able to, and have lost everything. During this time we experienced incredible support from neighbors, police, sheriff, Cal-Fire, and you here at the marina. We stayed at our home for 9 days with no power, we did have a generator, but it gave a person a lot of time to think and bring things into perspective.

I found that through all the black, moonscape terrain of only chimneys and sticks, the people gave me the strength I needed - for that I am eternally grateful.

Blessings to you, your families and friends,

Devery, Casey, and Max

What's Next and What's Coming Up...

October 28

Owl Harbor Pumpkin Carving, Costume and Potluck Party

November 5

Daylight Savings Time - set your clocks back

November 11

Veteran's Day - we will be open

November 23

Happy Thanksgiving - we will be closed

November 24

Black Friday - we will be closed, and back in the office Saturday, Nov. 25 @ 8:00

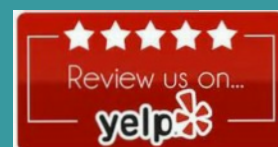


December 2

Owl Harbor Parade of Lights - show your holiday spirit by decorating your boat, more information to come.

December 9

Owl Harbor Annual Holiday Potluck Lunch. We will prepare turkeys and hams, you bring a delicious holiday side dish to share. More information will follow



www.OwlHarbor.com

Halloween Party Results - a good time was had by all!



Some good info...

- **We currently have 5 x 8 storage units available.** They are \$35 a month, if you are looking at "winterizing" your boat, you may want to store extra items in the unit, instead of your boat.
- **In preparing for the cooler season, we have heaters and dehumidifiers available in the office.**
- **We would like to help you fix up your boat** and save you money, so don't forget to contact us with your Port Supply or West Marine items to see if we can save you some money. We get free shipping, usually 1-2 days, directly to our front door. We pass our cost of the merchandise on to you. Feel free to call or email us to check prices and see if you could save 20% to 50%, or more, off the retail prices.
- **Each year, we require a current copy of your insurance** certificate with us named as additional insured. To avoid us being pesky, there is a friendly reminder on the bottom of your monthly statement when it is due to expire. If we do not get the current certificate from your provider, we will contact you to request a copy be sent to us. We appreciate your assistance and cooperation in making sure we have the current certificate on file.
- **We have a "rare" 36' long and 13.6' wide covered slip** that we would like to offer to our tenants first before we fill it with a new boat. It will run \$349.20 monthly rent at 36'. Please see Kurtis or Devery for further information.
- **Please be sure halyards and items are securely fastened on your boat.** The winds are here and time to batten down the hatches.
 - **Thank you and please let us know if you need** any assistance or have any questions.

Cheddar Apple - Pear Pie

I thought this sounded good, and interesting, with lots of great flavors (I haven't tried it yet, but I plan on it). After all, they say it's like a breakfast pie, so it must be good for you.

If you're not sold on the idea of adding cheese to your apple pie, well... just wait until you taste a slice of this. There's no turning back after you experience the wow-worthy flavor combination of sweet apples and pears matched with sharp, salty cheddar, further complimented by a smoky hit from bacon in a buttery crust.

Active Time : 30 Mins

Total Time : 1 Hour 25 Mins

Ingredients

1 (14.1-ounce) pkg. refrigerated pie crusts
2 bacon slices, cooked until crisp and finely chopped
2 pounds Granny Smith apples, peeled and thinly sliced
2 pounds Bartlett pears, peeled and thinly sliced
1/2 cup packed light brown sugar
1/3 cup all-purpose flour
1 teaspoon ground cinnamon
1/2 teaspoon salt
1/2 cup plus 1 Tbsp. granulated sugar, divided
4 ounces white cheddar cheese, grated (about 1 cup)
1 tablespoon cold salted butter, cubed
1 large egg white, beaten until frothy



How to Make It

Step 1 - Preheat oven to 375°.

Step 2 - Fit 1 piecrust in a lightly greased (with cooking spray) 9-inch pie pan. Sprinkle chopped bacon over bottom of crust, pressing gently with the bottom of a glass or the palm of your hand to adhere. Fold edge of crust under rim of pan, and crimp edge with a teaspoon.

Step 3 - Toss together apples, pears, brown sugar, flour, cinnamon, salt, and 1/2 cup of the granulated sugar in a large bowl; let stand 15 minutes. Stir in Cheddar. Spoon mixture evenly into piecrust, gently pressing mixture into crust and mounding slightly in center. Dot filling evenly with butter.

Step 4 - Unroll remaining piecrust on a very lightly floured work surface. Cut out various leaf shapes using 2- to 2 1/2-inch leaf-shaped cutters. Arrange leaves decoratively over filling. Brush leaves and edge of crust with egg white, and sprinkle with remaining 1 tablespoon granulated sugar.

Step 5 - Place pie on an aluminum foil-lined baking sheet. Bake in preheated oven 40 minutes. Cover pie loosely with aluminum foil, and bake 1 hour. Cool on a wire rack at least 2 hours before slicing.

Bon Appetit