

Ocean Ridge Tidings



Calendar of Events: August

1	Sand Sifters Beach Cleanup 8-10:30am "Beach Cleanup & Turtle Talk"
3	Regular Town Commission Meeting at 6pm
4	Code Enforcement Hearing at 10am (tentative)

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New Shoreline Anglers Rules

Beginning August 1, residents saltwater fishing from the shore, or from a structure fixed to shore will need a state fishing license unless you have a regular saltwater fishing license or are exempt. The fishing license is available for purchase now at the county tax collectors office, by phone at 1-888-FISH-FLORIDA, and on the web at myfwc.com and is \$9.00 annually. Price for non-residents is \$17 for 3-days, \$30 for 7-days. This license covers shoreline fishing only. For



more information and a list of exemptions please read the [Florida Fishing Regulations Saltwater Edition July 2009](#). If you have additional questions, contact the local Florida Fish and Wildlife Conservation Commis-

sion Law Enforcement office at (561) 625-5122. (Source: FFRSE July 2009)

Budget Book Online

The budget book for fiscal year 2009-10 is available online at oceanridge-florida.com. There is also a budget revision memo that has been posted that breaks down the adjustments made to the budget from the July 29th meeting. You may view it by clicking [here](#) or visiting our website.

The following are future budget meeting dates:

- * **Sept. 10:** Tentative Adoption of Budget @ 5:01pm with Regular Town Commission Meeting to follow immediately after.
- * **Sept. 17:** Final Adoption of Budget Meeting at 5:01pm.

Book Club

Ocean Ridge Book Club meets the first Wednesday of every month at 5:45 PM at Town Hall. Book Club meetings end promptly at or before 7 PM. If you are interested in joining and would like more information, please contact John Wootton, MD at JDWttn@aol.com.

Police Department News from Lt. Yannuzzi

We're "Walking the Walk"

July proved to be a busy month for your Police Department. We arrested 3 subjects; one of whom was a female who had been wanted by Broward County since 1990. In addition, while picking up his dinner at Wendy's, newly hired Ofc. Bob Massimino came to the aid of a purse-snatch victim and assisted members of Boynton Beach Police Dept. in arresting 2 males who fled the scene.

Despite the shortage of personnel that took place for various reasons in May & June, it is worthy to note that ORPD is some 500 case numbers ahead of this time last year. This doesn't mean that there has been an increase in crime. The additional numbers show the stepped up effort of your officers in self-initiated activity such as Town Code violations. Likewise, with regard to parking tickets issued at our parks, we have already more than doubled the number issued in all of 2008. Although this is not something we look forward to doing, enforcement represents additional revenue for the Town.

The recent ad requesting applicants for Police Officer resulted in 16 people expressing interest in the position. Of the submissions, 12 applicants remain eligible for continued processing.

Late notice is better than no notice, but not as good as immediate notice! What does that mean? When you see something or someone unusual, please call us when it is occurring so that we may respond and access the matter while it is in-progress. We would rather respond and determine the circumstances – even if it turns out to be nothing criminal – than to miss the opportunity to apprehend a violator or prevent an unlawful act in the first place.

"Found Dogs", then "Found Owners"

That's how the 2 emails read on July 16th when Town Hall Receptionist Lisa Burns put the word out via the Town's email list. The "Found Dogs" alert was sent out after Ofc. Galluscio recovered 2 Golden Retrievers that were wandering on A1A. Within minutes, a resident who received the email called to identify the possible owners. Contact was made with the resident who was not home and the dogs were happily reunited with their owner. This was just another example of the benefit of being a member of the Town's email listing service and the importance of having up-to-date emergency contact information on file at Police Hdqts. If you would like to sign-up to be put on the Town's email list to receive these monthly newsletters, email alerts, and other notices please send an email to oceanridge@comcast.net. ***Please pass this information onto others that may benefit from this service.***



Changes Within The Police Department

Last month we reported the retirement of Lt. Stefan Katz. On July 1st, Lt. Chris Yannuzzi was officially promoted to replace him. Lt. Yannuzzi had been functioning as “Acting Lieutenant” since August 2008.

In addition, Ofc. Robert Massimino was hired as a fulltime officer effective July 7th. “Bob”, as he prefers to be called has 18-years of law enforcement experience having served the East Haven and Yale University Hospital police forces in Connecticut prior to moving to south Florida.



FPL: Storm Hardening

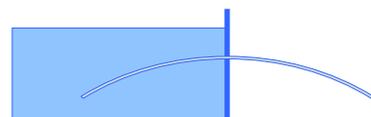
I'm sure that at some point during the month of July your ability to freely travel on A1A (North Ocean Blvd.) has been delayed on occasion by the work being done to replace many FPL poles. As you will note, the work being done at each location is rather intense because it not only involves the installation of the new pole and eventual removal of the old one, but all of the facilities (lines for power, telephone, cable television and street lights) must also be moved. Asplundh has been contracted by FPL to do the work. Your cooperation remains greatly appreciated and this work will end soon. Please remember that under Florida Law, you must follow the directions of the flagperson when encountering such construction areas:

316.079 Duty to yield to highway construction workers.

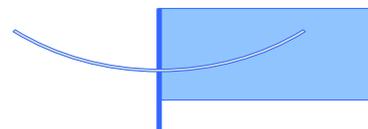
(1) Every driver of a vehicle shall yield the right-of-way to a pedestrian worker and flagperson engaged in maintenance or construction work on a highway whenever the driver is reasonably and lawfully notified of the presence of such worker by a flagperson and a warning sign or device.

This is a moving violation: Fine \$151.00 and 3 Points

Pet Owners: For your animal's safety and the safety of your neighbors, please remember to secure your pets by a collar and leash as you walk them around the Town and especially on Old Ocean Blvd. where pedestrian traffic is heavy. Thank you.



**Call the Citizen Information Line at
561-738-ORFL (6735)
for alerts and updates.**



Volunteer Opportunities

Sand Sifters Beach Cleanup & Turtle Talk

Join the Sand Sifters for a beach cleanup and hear an update about endangered sea turtles by our friends at the Palm Beach County Environmental Resources Management Team. A nest will be dug-up to release stray turtles if needed.



What: Join the Sand Sifters for beach cleanup.

When: First Saturday of every month. Next cleanup: August 1st

Where: Oceanfront Park, 6451 N. Ocean Blvd. On A1A, just north of the Ocean Ave. bridge in Ocean Ridge. Meet at the pavilion in the lower parking lot.

Time: 8-10:30am

Who: Individuals, schools, churches, clubs, businesses, organizations, and families are all encouraged to participate. All ages.

What's provided: Free parking, bags, gloves, and refreshments available to participants only. School and community service volunteer credit forms available.

What to bring: Please bring water, sunscreen and a hat.

Contact: Gary Solomon at 561-734-9128

Recipe: Nana's Pot Roast & Gravy; Side dish: Julienne Carrots

Submitted by: Lisa Burns

Ingredients for Pot Roast

3-4lb bottom round roast, trimmed of fat

Flour

Freshly ground black pepper

Onion

2-3 Carrots, halved and peeled

Vegetable or Canola Oil

3/4 cup of Burgundy wine (not cooking wine)

Directions for Pot Roast

Take some flour that has been mixed with fresh ground pepper and pat it into all sides of the roast. Set the roast in a Dutch oven type pan and add a little canola or vegetable oil to start browning the roast. On the last side that you are browning, add one sliced up onion, 2-3 carrots halved and peeled, and 3/4 cup of Burgundy wine. Cover and turn every so often. Cook for 4-5 hours until tender.



Ingredients for Gravy

Gravy from pan

One carrot from pan

Flour

Water

Kitchen Bouquet

Salt & pepper

Direction for Gravy

Take the gravy from the pan along with one carrot and onion and put it through a strainer. Add some flour mixed with water until the gravy thickens. Add salt and pepper to taste along with a spot of kitchen bouquet.

Ingredients & Directions for Julienne Carrots

Rinse a precut bag of carrots and microwave them for about 5 minutes. Drain. Place into a small pan and add about 2-3 tbsp of butter, 1 tsp of lemon juice, mixing. Add 1/2 cup of FRESH bread crumbs and toss in fresh or dried parsley.