

# Ocean Park Echo

Welcome to...

## OPCL

Ocean Park Civic League - Virginia Beach, VA



**Martin Thomas**  
**OPCL President**

### **Message from New Ocean Park Civic League President**

I hope everyone is having a wonderful holiday season. Rick Mercadante has been called to active duty, so I find myself trying to fill his shoes as President of OPCL. I would like to thank Rick for the great job he did the past year and wish him luck and safe keeping in his deployment.

I would also like to thank all of the volunteers who have made this an enjoyable year for the civic league. We will have a general membership meeting Jan. 6, at 7:30 p.m. at the Ocean Park Volunteer Fire Department. I urge all the members to please attend. We will be making an effort to keep these meetings to 45-60 minutes to make it easier for members to attend.

### **2011 Budget**

We need to have a quorum at this meeting because we have some important matters for the membership to vote on. First, we must approve a budget for this year and second, we need a vote of the membership to approve the signing of a contract to put on a Fourth of July fireworks show. Last year's show was a great success, and the board would like to engage the same vendor to do the show again this year. Last year's show was put on at no cost to the civic league thanks to the fund raising efforts of Rick, Jill Doczi, Mike Wills and others. Jill has agreed to chair the fireworks committee again this year and with an earlier start, we are certain we can obtain necessary donations to cover the entire cost again.

### **July 4<sup>th</sup> Fireworks**

You can make donations to the fireworks fund by mailing a check to OPCL at P.O. Box 55385, Virginia Beach, Va., 23471 or you can contact Jill at [jilldoczi@aol.com](mailto:jilldoczi@aol.com). I think we can all agree that having a legal and professional fireworks display is not only more pleasing but also safer for all of us.

### **March 19<sup>th</sup> Neighborhood Crawl out of Hibernation**

Dove Payman and the rest of the social committee are planning some great events this year so check out the newsletter for details. Please let us know if you wish to volunteer in any capacity to participate in the civic league. We welcome your input and help.

**OPCL Meeting / Thursday at 7:30 p.m.**

**January 6, 2011**



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## Pleasure House Point Update

The City of Virginia Beach is working hard with the Trust for Public Land (TPL) to close the gaps in funding the acquisition of this property. For details of what is involved, please visit [www.vbprf.org](http://www.vbprf.org). In addition, a grass roots effort has been mounted to preserve a portion of this tract, which is currently scheduled for rezoning to commercial to help finance the deal.

This effort has been largely supported by private individuals of limited means. In order to reach bigger donors, two steps are being considered. The first is the engagement of a professional grant proposal writer to pursue the identification of potential grant sources and to prepare appropriate submissions. Unfortunately, no money is likely to be awarded within the time frame set by TPL and the City. Interim financing would have to be found to extend the fund-raising window.

### Help Wanted: Kids for Pleasure House Point

The second avenue is a proposed mailer designed for personalization by school students to be sent to a celebrity of their choice. The concept is to offer the opportunity for the celebrity to purchase a "Monument Tree" to be planted on the site. The City has a number of live oak trees to be placed by this spring. These trees can live up to 1,400 years. What better way to immortalize themselves or a beloved family member or concept? Well, true, 1,400 years is not immortal, but it's longer than any man-made structure is likely to survive in VB.

The mailing pieces are ready. It is a tri-fold, self-mailer (which means no envelope.) The format is for the student to draw a picture of a tree on the cover of the piece. The first unfold shows a picture of the property and a preprinted text about what an opportunity this is for the recipient. The second unfold offers a space for the student to write a short, personal message. There is also preprinted text about the scope of the project.

The City has so far declined to formally involve the School System in this effort, so we need your help...we need **EVERY-ONE'S** help... to get these pieces in the hands of Virginia Beach kids. We need them to go out within the next 30 days, if possible. Please contact Carol Collins at [ccollins7@cox.net](mailto:ccollins7@cox.net) or call 226-9433 to arrange to pick up a stack.



This is the 2010 Budget (approved and actual), as well as the 2011 Proposed Budget, current as of Dec 11, 2010 (Press time for the newsletter). Minor changes are likely to be made prior to the Jan 2011 Meeting, however the substance of the budget should be unchanged. Please review, and the 2011 Budget Proposal will be discussed and voted on at the Jan 2011 Meeting. Any questions, please contact Todd Parker at [opcl-treas@cox.net](mailto:opcl-treas@cox.net)"

**\*\*UPDATED 12/12/10\*\***

**OPERATING ACCOUNT**

Item	2010 Budgeted	2010 Actual	2011 Proposed
<b>Starting Balance</b>		<b>\$4,672.76</b>	
<b>Income</b>			
Advertising Revenue	\$3,500.00	\$3,925.00	\$3,500.00
Fireworks Reimbursement	\$3,000.00	\$5,000.00	\$3,000.00
Money Market Interest Earned	\$1,500.00	\$1,119.53	\$500.00
Membership Dues	\$3,000.00	\$2,530.00	\$3,000.00
Robbins Fund - Community Improvement	\$6,000.00	\$0.00	\$12,000.00
Pount Net Fund Transfer	\$2,500.00	\$0.00	\$0.00
Money Mkt Xfer - Pleasure House Point	\$0.00	\$25,000.00	\$0.00
<u>Prior Year Income (Rcvd 2009 /Deposit 2010)</u>	<u>\$0.00</u>	<u>\$5,023.77</u>	<u>\$0.00</u>
<b>Total Income</b>	<b>\$19,500.00</b>	<b>\$42,598.30</b>	<b>\$22,000.00</b>

**Expenses**

Item	2010 Budgeted	2010 Actual	2011 Proposed
Fireworks Startup	\$5,000.00	\$5,000.00	\$3,000.00
Virginia Corporation Fees	\$25.00	\$25.00	\$25.00
Social Events	\$3,000.00	\$1,358.84	\$2,500.00
PO Box Annual Fee	\$116.00	\$70.00	\$70.00
Newsletter/Flyer Printing	\$2,125.00	\$3,007.50	\$2,600.00
Umbrella Liability Insurance	\$548.00	\$548.00	\$737.00
Postage and Mail Supplies	\$25.00	\$8.80	\$10.00
Online Payment Fees	\$0.00	\$36.26	\$50.00
SDCC/VBCCO/Other Dues	\$50.00	\$25.00	\$100.00
Website Construction/Maintenance	\$1,600.00	\$1,196.02	\$300.00
Scholarships	\$2,000.00	\$2,000.00	\$1,000.00
Merchandise Purchase	\$500.00	\$0.00	\$1,000.00
Pleasure House Point	\$0.00	\$25,000.00	\$0.00
General Meeting Refreshments	\$600.00	\$121.97	\$0.00
Legal Expenses - Pound Net	\$2,500.00	\$2,500.00	\$0.00
Civic League Logo Design	\$250.00	\$500.00	\$0.00
Miscellaneous Expenses	\$1,000.00	\$305.45	\$1,000.00
Miscellaneous Donations (ie Rescue Squad)	\$0.00	\$0.00	\$6,000.00
<b>TOTAL EXPENSES</b>	<b>\$19,339.00</b>	<b>\$41,702.84</b>	<b>\$18,392.00</b>

**Ending Balance**

**\$5,568.22**

**OTHER Accounts:**

	Income	Expenses/Debits	Current Balance
<b>Fireworks Fund:</b> Starting: \$ 0.00	\$13,565.71	\$10,605.16	<b>\$2,960.55</b>
<b>Money Market:</b> Starting: \$ 79,027.11	\$1,119.53	\$30,146.64	<b>\$50,000.00</b>
<b>Robbins Account:</b> Starting: \$ 188,436.61	\$9,396.96	\$0.00	<b>\$197,833.57</b>

**TOTAL OF ALL OPCL ACCOUNTS (as of 12/11/10):**

**\$256,362.34**



## OPCL Finance Committee

As of the end of September, the Robbins Legacy account was valued at \$197,800 which is allocated 65% fixed income/cash and 35% equity/balanced funds. We expect to make a donation to the Ocean Park Volunteer Rescue Squad to fund operations at the next meeting and are exploring participating in an upgrade of the exterior of the OPVRS buildings on Shore Drive. Please attend the January meeting, and bring a neighbor so that we have a quorum to vote and put this money to good work. Other ideas for funding of community projects are encouraged and welcome.

## OPCL Zoning Committee Update

The cases listed below were heard Dec. 1, 2010. The OPCL Zoning Committee's comments and City BZA decision are noted.

**Case 2: 3845 Jefferson Boulevard**, request a variance to an 18-foot front yard setback (Madison Avenue) and to a 17.4-foot front yard setback (Jefferson Boulevard) instead of 20 feet each as required and to a 3-foot side yard setback (west side) instead of 8 feet as required and to 37 feet in building height instead of 35 feet in building height as allowed (Proposed Single Family Dwelling and Detached Garage).

*OPCL-ZC Discussion:* The committee reviewed this request and is not aware of any concerns from residents. The lot is irregular in shape but the applicant has made a good effort to stay within the required setbacks with the single family home design and protect the desirable live oak on the northeast corner. To avoid removal of the northeast live oak, it appears that a side yard and height variance is warranted. The front yard, second floor variance is also minor and would support more architectural detail and desirable aesthetics.

*OPCL-ZC Conclusion:* We are **not opposed** to this request.

*BZA Decision:* Approved with minor modifications.

**Case 17: 3820 Jefferson Boulevard**, requests a variance to a 5 foot front yard setback (Chesapeake Bay Drive) instead of 20 feet as required (Existing Shed)

*OPCL-ZC Discussion:* We have reviewed this request and encountered a good deal of concern among residents on Jefferson Blvd. concerning the placement of the shed. It is also our understanding that a mistake was made by the zoning department when the site plan was approved which included the shed as constructed. While we are disappointed in the unfortunate error, we have more concern for setting a precedent of allowing similar structures to be built along bayfront property lines. We empathize with the applicant for the expense incurred thus far but we do not feel that the sunk cost is adequate hardship to warrant a variance of this magnitude. The city should consider compensation to the applicant for the cost of construction and removal of the shed.

*OPCL-ZC Conclusion:* We are **opposed** to this request.

*BZA Decision:* Approved with conditions.

**Case 18: 2108 Woodlawn Ave.,** requests a variance to a 12.5 foot front yard setback instead of 20 feet as required (Proposed Additions to Single Family Dwelling).

*OPCL-ZC Discussion:* The committee has reviewed the request and has not encountered any opposition. We are pleased to see the applicant has made a significant reduction from the previous variance request. The pie-shaped characteristics of the lot present a hardship to improving the property. The proposed additions are modest and highly desirable by homeowners. The character appears to be in keeping with the neighborhood and a large natural buffer will continue to obscure the property and provide privacy along the city right-of-way.

*OPCL-ZC Conclusion:* We are **not opposed** to this request.

*BZA Decision:* Approved as-is.





## Beach woman is finalist in Pillsbury Bake-Off Contest

**Stephanie Sawyer** warms up for the Pillsbury Bake-Off with her Tapenade Flatbread appetizer. She could win \$1 million.

*By Lorraine Eaton - The Virginian-Pilot (© February 3, 2010)*

It's a Tuesday afternoon, but at Stephanie Sawyer's Virginia Beach condo it smells like Super Bowl Sunday.

That's because Sawyer has her own game on, a spread of original appetizers fanned across her shining granite island.

There's a bubbling Hot Pastrami Reuben Dip, Stuffed Hulapenos, a row of Buffalo Chicken-Phyllo Fingers. And just out of the oven is her MVP, pizza-like pies called Tapenade Flatbread Appetizers that might just win her 1 million bucks.

Sawyer is among the 100 finalists in the 44th annual Pillsbury Bake-Off Contest and the only finalist from Virginia. Her winning entry is based on a muffuletta sandwich that had her swooning during a visit to New Orleans. But unlike the classic version – olive salad topped with Parmesan and Emmentaler cheeses and cold cuts – hers gets finished with Parmesan and goat cheeses, roasted red peppers and peperoncini.

It's colorful, tasty and tantalizingly simple, but arriving at a contender for the \$1 million recipe prize was anything but.

Three months separated the announcement of the contest and the deadline. Along the way were disasters and contenders and some really tough calls.

Tasked with developing a recipe that used two or more eligible products – including slice-and-bake cookie dough, prepared pizza crust, refrigerator biscuits – the options seemed endless. Sawyer tried pressing a pre-made sugar cookie dough into muffin tins and filling them with baklava – one of the disasters.

She turned to the pre-made pizza crust, which bakes thin and crispy, just the way she likes it. She experimented with spinach pesto toppings and goat cheese but kept remembering that New Orleans sandwich. "I made muffuletta potato salad, muffuletta burgers," Sawyer said, her voice drifting off.

Testings took place at weekend gatherings around the backyard tiki bar, which foodie friends built for her husband, Steve Sawyer, for his birthday. "We've all gained weight for her," said Laura Mason, a regular at the Sawyers' house.

Stephanie Sawyer, a full-time flight attendant, is not new to the competitive cooking arena. Her 30-minute Pork Pad Thai earned her \$1,000 and inclusion in Southern Living's 2007 annual cookbook.

That first time on the contest circuit – cooking on deadline among more seasoned competitors – wrecked her nerves. "Every one of them was a 'contestor,'" Sawyer said, referring to people who enter scads of contests. "I was the only one with a full-time job."

Now that Sawyer knows what to expect, she's calmer, although she has started having dreams about not being able to find her cooking station or getting lost on the way to the cook-off.



But already she's a winner. Finalist status brought her that blue Pillsbury apron she's wearing in the picture, \$125 cash, a new microwave and an all-expense-paid trip to Orlando, Fla., where the April 12 cook-off will take place.

If she returns from Florida a millionaire, she plans to retire after 20 years of flying. And maybe attend culinary school.

**Editor's note: Stephanie did not win the Pillsbury contest, but she continues to compete in the competitive cooking circuit. She lives in Ocean Park.**

**Try some of Stephanie Sawyer's recipes:**

#### **Tapenade Flatbread Appetizers (makes 24 appetizers)**

- 1 cup pitted ripe olives
  - 1 cup pimiento-stuffed green olives
  - 4 cloves garlic, chopped
  - 2 tablespoons capers
  - 1/2 cup Italian (flat-leaf) parsley
  - 1 teaspoon dried oregano leaves
  - 1/4 cup Crisco 100% Extra Virgin Olive Oil or Pure Olive Oil
  - 1 11-ounce can Pillsbury refrigerated thin pizza crust
  - 1 cup grated Parmesan cheese
  - 2/3 cup (4 oz.) crumbled chevre, or goat cheese
  - 1/2 cup chopped drained roasted red bell peppers
  - 1/2 cup sliced drained peperoncini peppers
- Heat oven to 400 degrees.

In food processor, place olives, garlic, capers, parsley and oregano. Cover; process with on-and-off pulses until coarsely chopped. With food processor running, pour oil through feed tube, and process until well-blended.

Spray large cookie sheet with cooking spray. Unroll pizza crust dough on cookie sheet; press into 15- by 10-inch rectangle. Bake seven minutes or until light golden brown.

Spread olive tapenade over partially baked crust. Top evenly with cheeses, red peppers and peperoncini peppers. Bake 8 to 11 minutes longer or until golden brown.

Cut into 24 squares. Serve warm or cool.

– Source: Stephanie Sawyer, Virginia Beach, finalist recipe in the 44th annual Pillsbury Bake-Off Contest



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#### **Hot Pastrami Rye Dip (Serves 8)**

- 8 ounces thinly sliced pastrami, chopped
  - 4 ounces cream cheese, softened
  - 1/4 cup spicy brown mustard
  - 1/2 cup mayonnaise
  - 1 1/2 cups Swiss cheese, shredded, divided
  - 1 cup sauerkraut, shredded and drained
  - 1/4 cup thousand island dressing
  - Rye crackers for serving
- Preheat oven to 350 degrees.

Place pastrami, cream cheese, mustard, mayonnaise and 1 cup of the shredded Swiss cheese in a mixing bowl. Stir until thoroughly combined. Spread mixture into bottom of 8- by 8-inch baking dish.

In another small bowl, combine the sauerkraut and thousand island dressing. Spread that evenly over the pastrami and cheese mixture in baking dish. Sprinkle remaining 1/2 cup shredded Swiss cheese on top.

Bake for 25 to 30 minutes or until bubbly around the edges. Let sit 5 minutes before serving with rye crackers.

Continued on page 15



## BRINN'S INN

If you have spent more than fifteen minutes in Ocean Park, this building probably looks familiar. The European touches have been downplayed as much as a paint job and neon will allow. The restaurant sign in the photo is difficult to read, but the name is quite clear on the business card that turned up in some family possessions.

Notice the reference to Lynnhaven oysters and the LO 3-0877 phone number. LO was the abbreviation for Lowell; the product of a fairly short-lived telephone number system. On East Stratford Road, the exchange was HO for Howard. The current tenant of the building is Don Julio's, although the



location has housed a number of different businesses since the original Brinn's Inn. It was a family restaurant operated by Hildegarde M. Brinn and her husband, George.



Hilda was a daughter of Paul Mueller who developed the original plat for Ocean Park. The building was almost surely designed by him. The Brinns lived on the property and there were several small summer rental cottages located behind the restaurant.

### Ocean Park History Project

Please visit the website at

[http://web.me.com/nadinecostenbader/  
Ocean\\_Park\\_History/Welcome.html](http://web.me.com/nadinecostenbader/Ocean_Park_History/Welcome.html)

An active link appears on the  
OPCL home page under  
Ocean Park History



## Hello Civic League Friends,

### **LED Lights Can Brighten Holiday Decorations for a Penny a Day**

The holidays may be over, but post-holiday sales are not. Consider purchasing LED lights for next season. The cost to light a holiday tree with LEDs is 13 cents to 17 cents per season, compared to \$6 to \$10 for incandescent lights, according to the Electric Power Research Institute ([www.epri.com](http://www.epri.com)).

Switching to LED (light-emitting diodes) holiday lights can bring a new brilliance to holiday decorations and use 98 percent less electricity than conventional holiday lighting. An online energy calculator showing potential savings is available on the Dominion Virginia Power website, [www.dom.com](http://www.dom.com), keyword "holiday calculator."

The calculator shows that three 100-bulb strings of LED lights cost Dominion Virginia Power customers just a penny a day for electricity to light them for six hours a day. That compares with 10 cents for three 100-bulb strings of incandescent "mini" or "icicle" lights.

For illumination, LEDs use electron movement in tiny semiconductors – miniature versions of the chips that help run computers – instead of filaments like incandescent bulbs. They are manufactured in a variety of traditional shapes, sizes and colors that blink and flicker. Because LEDs are encased in hard plastic instead of fragile glass, they are more durable.

EPRI estimates potential annual electricity cost savings in the nation would exceed \$250 million if all seasonal mini-lights were switched to LEDs. This translates into a potential carbon emissions reduction of 400,000 tons per year, the equivalent of removing 65,882 automobiles from roads for one year.

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## Police Report

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**WWW.OPCL.ORG**

Check out the Ocean Park Civic League Web site at **www.opcl.org**. The site contains information about important community issues, newsletters, by-laws, budget reports, meeting minutes, and photos. Visit "Recent Posts" for neighborhood news, and check the "Calendar" for upcoming events.

Ocean Park also has a **facebook** site that can be reached under the "Links" entry. Some news items will be published there, but it is primarily for social interaction between members and residents of Ocean Park.

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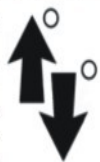
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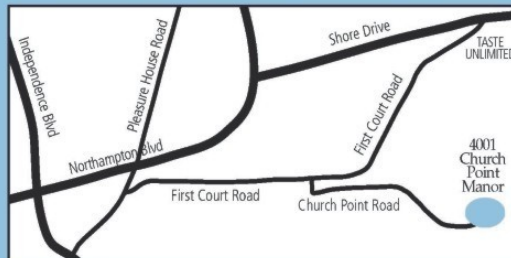
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# Neighborhood Happenings

## Neighborhood Crawl Out of Hibernation

Neighborhood Crawl Out of Hibernation Happy Hour will be held in March (date/location TBD)  
Neighborhood BBQ @ Loch Haven Park (date TBD)



## Winter Wildlife Festival January 28-30

Would you like to know more about the Snow Geese who visit us in the winter? Maybe you are more interested in whale watching or owls in First Landing State Park. There is something for everyone at the Winter Wildlife Festival. For more information on a variety of programs and to register, visit [www.vbgov.com/winterwildlife](http://www.vbgov.com/winterwildlife) or call 757-385-4461.

## Rain Barrel Workshop January 29th

Make your own rain barrel and help reduce stormwater runoff. Excess nutrient runoff is a serious water quality problem. It leads to algae which clouds the water and eventually leads to decreased levels of oxygen and possible toxins from algal blooms. A rain barrel is one way to reduce the amount of runoff entering the river through our storm water system. Rain barrels also provide homeowners with free non-chlorinated water to provide healthy irrigation to house plants and gardens.

You will leave this workshop with a completed rain barrel and simple installation instructions. Cost is \$65. Saturday, January 29, 10 am-12 pm. To register go to [vbgov.com/winterwildlife](http://vbgov.com/winterwildlife). This workshop is being offered as part of the Winter Wildlife Festival. If you have questions, please call our office, 757-962-5398 or email Helen at [hkuhns@lynnhaven2007.com](mailto:hkuhns@lynnhaven2007.com).

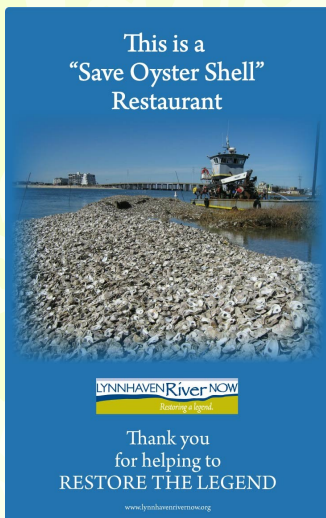


## Oyster Shell Collection: New Public Drop Off Location

Saving our oyster and clam shells to be used for reef restoration is a great way that you can help to rebuild the oyster population in the Lynnhaven River.

Two locations are available for you to drop off your shells: The east parking lot of the Virginia Aquarium and Marine Science Center on General Booth Boulevard and now, **in the Bayside area, the public drop off will be in front of the Lynnhaven River NOW office at 1608 Pleasure House Road, Suite 108.** In addition, I hope you will thank the following restaurants for their participation in our shell collection program: Bubba's, CP Shuckers on Pacific Ave. and Shore Dr., Dockside Restaurant, Harpoon Larry's, Lucky Oyster, Rockafellers, Seaside Raw Bar, and Steinhilber's Restaurant. We will also make arrangements to collect shells from private events and fundraisers. Please call in advance and we can provide baskets for the

shells and pick them up after your event.



## Get Ready Now for Winter Weather



**It's time to get ready for winter weather.** Last year's snow reminds us how quickly winter storms can sweep through the region. Many suffered through days without power. Road crews worked around the clock to clear roads to keep them open. Schools shut down for days and many communities set records for the number of days with at least one inch of snow on the ground. And it could happen again this year.

Preparations should be made now regarding personal and medical needs. Residents should make sure they have enough food and daily medications to last for at least 72 hours. Residents who use home oxygen should ensure they have sufficient supply, with

a backup system in case of power outage.

### Follow these simple steps to get ready for emergency weather.

- **Make a plan.** A family communications plan means discussing with your family what you would do in case of severe winter weather in your area. Decide on a meeting place if your family cannot return home because of closed roads. Choose an out-of-town friend or relative as a point-of-contact for family members. Always tell someone before you travel on snowy or icy roads where you are going and when you expect to arrive.
- **Get a kit.** Emergency supplies for winter weather include essential items to last a minimum of three days in case of a power outage. At a minimum, these supplies should include a battery-powered radio, extra batteries, food, water, flashlights, a first aid kit, blankets, warm clothing and boots; snow shovel, medications and if needed, diapers, formula and pet supplies.
- **Stay informed.** Before, during and after a winter storm, it is critical that you stay informed of conditions by listening to reports from media and emergency officials who are closest to you. Local television and radio stations will give instructions from local, state and federal agencies, including road conditions, winter storm watches and warnings, and power outages. Information specific to Virginia Beach will also be available on the city's website, [VBgov.com](http://VBgov.com), Facebook and Twitter sites, as well as Virginia Beach Television (VBTV – Cox 48/Verizon 45).

Go to [www.ReadyVirginia.gov](http://www.ReadyVirginia.gov) and print out an emergency supply checklist and a family emergency plan. For more winter safety tips visit [www.vbgov.com/beprepared](http://www.vbgov.com/beprepared).

For information regarding city services and information during a storm, please contact VB311 Citizen Services by dialing 311 on a landline within city limits, or (757) 385-3111 from a cell phone, or visit [www.VBgov.com](http://www.VBgov.com) for online assistance. Please do not call 911 for storm information as the 911 phone lines should be used for emergencies only.



**Buffalo Chicken Phyllo Fingers (Serves 8)**

- 1 cup chicken breast, cooked and shredded
- ¼ cup celery, chopped
- 2 ounces cream cheese, softened
- ½ cup blue cheese, crumbled
- ½ cup white sharp cheddar cheese, shredded
- ¼ cup hot sauce
- 1 tablespoon sriracha Thai hot sauce (available in Asian markets)
- 1 teaspoon cornstarch
- 15 sheets phyllo dough, thawed
- 2 to 3 tablespoons butter, melted

Preheat oven to 375 degrees.

Place chicken, celery, cream cheese, blue cheese, cheddar cheese, hot sauces and cornstarch in a bowl and mix thoroughly.

Place 1 sheet of phyllo dough (about 9 by 14 inches) onto clean work surface. Spray phyllo sheet lightly with cooking spray, then gently fold over lengthwise to make a 4 1/2- by 14-inch rectangle. Cut in half to form two 4 1/2- by 7-inch rectangles.

Place 1 tablespoon of chicken filling at narrow end of rectangle, leaving a half-inch border. Fold each end to keep filling from leaking out and carefully roll into a cigar shape. Place on greased cooking sheet, seam side down.

Repeat process with remaining phyllo dough sheets to yield about 30 cigar-size rolls.

Lightly brush each top with melted butter, and bake for 25 minutes or until golden.



*Try our new  
Dinner Menu!*

*Wednesday through Saturday*

*5:30pm-9:00pm*

*(Reservations recommended)*

*757.460.5327*

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Ocean Park Civic League (OPCL)

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<b>Rent:</b> <input type="radio"/>	<b>Own:</b> <input type="radio"/>

Circle areas of interest

Shore Drive Committees Liaison

Traffic Committee      Newsletter

Zoning Committee      Social Events Committee

