



WORD FROM THE WATERFRONT

PRESERVING HISTORY AND GROWING COMMUNITY

VOLUME 24; ISSUE 22-4

DECEMBER 2022

From the Editor



Time flies, doesn't it? The museum hosted some wonderful late-summer and fall events and officially closed for the season on October 31st. But, work at the museum continues! The planning team is making arrangements for the annual New Year's Eve celebration on December 31st. And, Board members are busy doing . . . well, doing the wide array of awesome things Board members do! While you may not see the results until spring, vigorous work continues during the cold winter months!

Events Over the Past Few Months



Community Coffee Time at the Museum was held on Saturday, September 3rd from 8 to 10AM and was arranged by Curator Tina Bustos. Tina was on hand to chat and make sure cups stayed full. Conversations were lively and entertaining! This is always a fun thing to do.

The **10th Annual Crab Feast** was held on Saturday, September 10th from 4 to 6PM and very well attended! This event is always one of the favorites. Once crabs are served, the noise level within the pavilion drops by several decibels while people focus on the crab picking and eating process! 130 tickets were sold and a profit of over

\$5,200.00 was made. Believe it or not, 120 bushels of #1 crabs and 80 bushels of #2 crabs were served at the event. That's A LOT of crabs!



The **13th Annual Oyster Roast**, another community favorite, was held on Saturday, October 15th from 3 to 5PM and the weather was absolutely gorgeous for the event. 153 tickets were sold and a profit of over \$6,900.00 was made. Tables were full of people . . . and oysters!



Upcoming 2022 Events . . . the Final one of the Year!

On Saturday, December 31st, from 7-9PM, join us for the New Year's Eve Celebration at the museum! Music,

cheer and memorable merriment will be provided by the museum. (Ok, at least music and cheer!)

PLEASE bring an appetizer to share.

*RSVP by December 27th to

[MoratticoCurator@gmail.com.*](mailto:MoratticoCurator@gmail.com)



2023 Events

Many plans and dates are tentative at this time. Be sure to check Facebook and the web site as dates get closer. As it currently stands . . .

The Annual Meeting will be held Saturday, March 11.

Opening Day will be Saturday, May 6 and we will also be celebrating the Museum's 20th Anniversary!

Opening day for the season means we'll have opportunities for docents on Saturdays and Sunday from May through October. Check your calendar now and be sure to sign-up as a volunteer docent early to get your choice of dates. This is a rewarding, much needed and greatly appreciated service for the museum. We'll let you know when sign-up is

available in early 2023. And, THANK YOU in advance!

On the Maintenance Front

As you know, maintenance is never-ending. In September, Marsell Bustos assumed the role of Building and Grounds Chairman and we all look forward to working with Marsell on future efforts. Thank you Marsell! Also, in September the garage rooftop was painted by James "Big Boy" Smith. Thank you, James—it looks great! Gravel was needed to fill-in some of the "sizable crevices" in the front parking area. Looks much better! Thank you, Connie Conley. Some lighting and wiring have been repaired as the need has arisen. This is likely another task that will continue forever more . . . but that's ok!

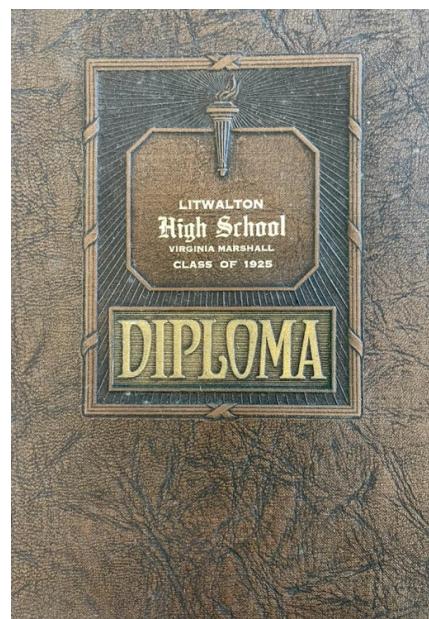
And Other Items...

Looking for a place to host an outdoor event during the 2023 season? The pavilion is available for rent to **MEMBERS-ONLY**. You **MUST** be a member for a minimum of 1-year prior to the rental date and in good standing. Cost is \$150 per day (\$100 for rent plus \$50 for security/cleaning fee which is refunded following a positive inspection of the property after the event). Of course, any COVID

restrictions or guidelines in effect at the time of rental must be followed. If interested, please email our rental coordinator, Marian Howell, at marian.howell@outlook.com.

Memory Lane

Do you remember?



Send your comments to Curator Tina Bustos at moratticocurator@gmail.com.

On the Local Scene

Pat Clawson, a local neighbor and frequent museum volunteer, asked for this recipe to be included in the newsletter. Pat has prepared this delicious cake and frequently receives requests for the recipe.

White Grape Wine Cake

Ingredients:

1 box yellow cake mix

1 box vanilla instant pudding mix

½ cup water

4 eggs

½ cup white wine

½ cup oil

¼ cup finely chopped pecans

Glaze:

1 cup sugar

6 T margarine

¼ cup white wine

Directions:

Mix all ingredients except pecans;
Beat for 2 minutes

Grease a 10-inch tube pan; sprinkle
pecans on bottom of pan

Add cake batter; bake at 350 for 45-
50 minutes

For glaze, combine all ingredients;
bring to a boil

Pour mixture over the cake while it is
still hot in the pan

Let the cake cool inside the pan.
Enjoy!



Other Information

Board Officers

President – David

Henley

Vice President – John Henry Taylor.

Treasurer – Debbie

Saunders

Recording Secretary – Betty Barrack

Corresponding Secretary – Connie

Conley

Directors March 2019- March 23

Suzanne Reynolds, Steve Sykes

Directors March 2020-March 23

Donna Hazzard, Kyle

Lee

Directors March 2021-March 24

Gale Dickerson

Museum Hours for 2023:

Opening Day: Saturday, May 6th

Saturday 12 to 4PM

Sunday 1 to 4PM

May Through October

THANK YOU for your continued
support. Stay safe!

We look forward to seeing you soon!

