WHALES! July 26 & 27 the orca whales gave us a show. If you were lucky enough to see them, they sure were a majestic sight. They played off of Reach and Stretch Island most of the day and we've never seen so many boats out too!

Whale photo credit: Tom Spaulding

INFO FROM THE ANNUAL MEETING & 4<sup>TH</sup> OF JULY PARADE!

Find out more online at:

with our neighbors!

https://www.ticconline.com/



## **Communication Tools for Treasure Island Members!**

**WEBSITE** - I think the most important thing that the homeowners and members of Treasure Island need to know about is the newest website. The address is <a href="https://www.ticconline.com/">https://www.ticconline.com/</a>

The board and other members are very good at posting more current information on a regular basis, so please be sure to look online at the website on a weekly basis. The new website can be found <u>here</u>.

**NEXTDOOR.COM** - Secondly, <u>Nextdoor.com</u> for Treasure Island, WA is another way to know what is happening in our neighborhood. From, whale notification, to community potluck events and opportunities, to volunteering on the island clean-up days, <u>Nextdoor.com</u> has been a wonderful tool for our neighborhood to stay connected. Sign up if you haven't already and stay in-the-know!

Community Potluck: Samantha, Sam, Sammy Finley (aka: "Island Sammy Girl" driftwood sign) has graciously hosted two community potlucks and bonfire events at her house. All have been welcome and she's extended the invitation through word of mouth and on Nextdoor.com. There were 30+ members at her house on Saturday, June 23<sup>rd</sup> (see photos). This truly was a wonderful way for everyone to meet and greet





**The Island Deer** – This seems to be the year of the deer. Between the mama with fawns and the growing male spike, it seems that they are everywhere and have less space to bed down, along with their food sources drying up in this heat. Hopefully they'll safely find their way back to the mainland for more food & water, or nature will just take its course. Either way – they've been kinda fun to watch. I'm sure there are a lot of opinions on this, so I'll stop for now with a darling photo. Photo credit Samantha Finley



#### **INTRODUCING THE NEWSLETTER VOLUNTEER - ME!**

Hello! My name is Kim Henwood and I'm married to one of the original Henwood's that built their cabin on Treasure Island in 1977. My father-in-law, Jim Henwood served on the Board of Directors and my mother-in-law, Madonna Henwood was involved in the community picnic and knew quite a few people on the island. They are both in their late 80's, so the neighbors that they knew, have come and gone, but all of those memories are special all the same. My husband, Jay Henwood has helped with the community clean-ups to get the island cleaned-up and ready for the summer months for all to enjoy the common areas. We have two adult children, Jamie and Kellie and an old springer spaniel dog that's almost deaf, and his name is **Rootie**. If you see the HENWOOD signs, Jay & I are the small beach house at the north end of the island with the scalloped trim. The Henwood Seniors are located next to the TICC Community Beach. Please stop by and say "hello" because we'd love to meet you. 

Also, I would love help with the newsletter so if you are so inclined to help with content, photos or editing skills, I would love it. I can be reached at KimHenwood@aol.com or 206-235-9877 or find me on Facebook.



# RECIPES



### **Grilled Corn** by Diane McCoy

#### **INGREDIENTS:**

2 T mayonnaise 1 lime, juiced ½ grated cotija cheese\*

2 ears ripe corn, shucked & cleaned

## 2 tsp chili powder

**INSTRUCTIONS:** 

Preheat grill or grill pan.

Combine mayonnaise with enough lime juice to make it smooth and thick enough to coat the corn (add too much lime juice and it will be so thin it will drip off the corn, making it difficult for the cheese to stick). Set aside.

Grill corn, turning a few times, until just charred, about 5 minutes.

Remove corn from grill and brush with mayo-lime sauce until well coated.

Cover corn with cotija cheese and sprinkle with chili powder. Serve hot.

NOTES: \*Cotija cheese is a mild, Mexican cheese similar to feta. If you have trouble finding it, use feta instead. Enjoy!