OCEAN DUNES HOMEOWNERS ASSOCIATION

February 2025 Monthly Newsletter

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Super Bowl Party has been cancelled



Meet your Neighbors - Laurie and Patrick McCauley

Laurie and Patrick McCauley, ever ready for a new place to explore, came to Ocean Dunes through a long-term rental. The couple have lived in so many places and experienced so many cultures that our idyllic southeastern coast naturally appealed to their sense of learning and discovery.



Laurie and Pat met while working for Braniff in Las Vegas, got engaged in Hawaii, married in Dallas, and honeymooned in St. Croix. Their first date was to the Hoover dam; then, later, their first flight together with Pat piloting was to the Hoover Dam for an aerial view. While living in Vegas, they also ferried new small airplanes from the east coast back to Vegas for Piper company. It was certainly an adventure to fly across the country in a small airplane. They eventually moved back to Texas to start their family. They are retired now, having worked toward the time when their two kids were grown, and they could start the adventures that only come through reaching out and experiencing life in our diverse country.

Laurie's work career was at Braniff airlines, IT in the insurance industry for 20 years, then "six fun years" as an executive assistant with a wine distributorship in Dallas.

Laurie was born in Texas with an Air Force dad and a Royal Air Force Mum from England. When she was two, the family moved to England, where they lived until she was about nine, then back to the US, where she grew up in Waco, until she was 18. She moved to Dallas and went to work for Braniff Airlines. She then transferred to Las Vegas with Braniff and she and her cat, Dinky, drove her new Chevy Camaro across country to start her new adventure.

Pat's career has always been in the aviation field. He was born in Kansas City and his family relocated to Houston for his Dad's job with Braniff airlines. Pat went to work for Braniff after college, while at the same time getting his private pilots license. From Houston, to Chicago, to Vegas for his job, his lucky journey brought him to meet Laurie while both working for Braniff in Las Vegas.



They left their jobs in December of 2018 with a plan and focus on traveling to cool places that fired their curiosity. They hit the road full force from the beginning, driving from Dallas to Santa Fe to Vegas to Reno to northern California in the midst of a blizzard. They found a neat place in Rockaway Beach, Oregon, where, during their six months residency, they managed to hike 277 miles. While there, serendipity struck in the form of an offer to manage the Silk Cotton Villa on St. Thomas US Virgin Islands. Boy howdy! They dropped everything and drove to Dallas; sold the car; packed what they could fit in two duffel bags; and were off to spend a year managing Silk Cotton, 07/19-07/20. During this year they experienced an earthquake, tropical storm and hurricane Dorian. They said they were looking for adventure and they got it. What else hit during this period? Something we all remember oh too well: covid. "There was nobody in the villa, everything was shut down totally—cars, airport, yachts, the entire island," Pat described, "We were sequestered in the 7500 square foot villa with a 40 foot pool...alone....poor us!" Laurie continued, "There were no supplies for a time. We could see supply boats offshore, but they couldn't get into shore. We had a market, a store stocked with most everything, but fresh produce." Nearing the end of their year long stay, they began to get "island fever," a legitimate phenomenon wherein islanders, get "squirrely" and wish to leave, and leave they did, managing to get a

flight back to Dallas during a lull in Covid cases.



In Dallas, the McCauleys rented an apartment, near daughter Jennie and grandchildren (who are now 18, 17, and 8 years old) and just a plane trip away from son Ryan and his wife Megan, in Bend, Oregon. They stayed put for a couple of years and wanderlust hit them again, so off they went to visit Colorado and found a cute place in Loveland CO, near Rocky Mountain National Park where they lived for two years. During their time there, they explored Utah, Wyoming, most ski areas of Colorado and a road trip up to Vancouver Island, British Columbia. Pat gives all credit to Laurie for being the researcher/travel planner for the family. "She looks after everything," he says admiringly. Laurie was thinking, "East coast?" and started delving into possibilities. Hmm... Wilmington area looks like a possibility, so they flew into Raleigh and drove down. They booked a week at Ocean Dunes and spent time talking to their realty company. Long term, off season was what they decided upon, especially after visiting the available unit here in Ocean Dunes. "We fell in love with the view and marveled at so much privacy." Laurie and Pat appreciate our community so much. Since they love to swim and snorkel, they take advantage of the largest indoor pool on the island. The two venture out often, experiencing the bounty of things to do and places to go here in our area. "We've spoiled ourselves!" they exclaim.

And we, the Ocean Dunes community, are so fortunate to have you with us. Continue your incredible journey, Laurie and Pat



Brisket with Merlot and Prunes from Mike Brown

8 Servings Ingredients:

1 4-to 4 1/2-pound flat-cut (also called first-cut) beef brisket, trimmed of most fat 2 tablespoons olive oil

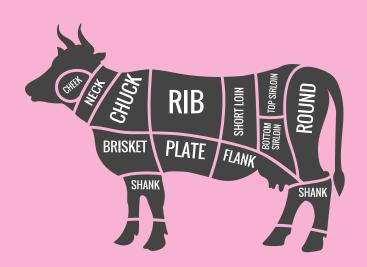
1 14 1/2-ounce can diced tomatoes in juice (preferably fire-roasted)

1 cup Merlot or other dry red wine

2 pounds onions, sliced 4 medium carrots, peeled, thinly sliced 16 garlic cloves, peeled 1 1/2 cups pitted large prunes (about 8 ounces) 1 tablespoon finely chopped fresh thyme 1/2 cup plus 1 tablespoon prune juice 3 tablespoons plus 1 teaspoon balsamic vinegar 2 tablespoons chopped fresh Italian parsley

Preparation

Step 1 Position rack in bottom third of oven and preheat to 325°F**. Pat brisket dry; sprinkle all over with salt and pepper. Heat oil in heavy extra-large skillet over high heat. Add brisket and cook until deep brown, about 7 minutes per side. Transfer brisket, fat side up, to large roasting pan. Add tomatoes with juice and wine to skillet. Remove from heat, scrape up any browned bits, and pour mixture over brisket. Distribute onions, carrots, and garlic around brisket. Add prunes and thyme; drizzle with 1/2 cup prune juice and 3 tablespoons vinegar. Sprinkle lightly with salt and pepper. Place pan over 2 burners and bring to boil. Cover pan with heavy-duty foil; place in oven.



Step 2 Braise brisket until tender, about 3 hours 15 minutes**. Uncover and cool 1 hour at room temperature.

Step 3 DO AHEAD: Can be made 2 days ahead. Cover with foil and chill. Bring just to simmer over 2 burners before continuing.

Step 4 Remove brisket from roasting pan, scraping off juices. Place on work surface; cut across grain into 1/4-inch-thick slices. Spoon off fat from top of pan juices. Place 1 cup vegetables (no prunes) and 1 cup braising liquid from pan into processor and puree. Return puree to pan. Add remaining 1 tablespoon prune juice and 1 teaspoon vinegar to pan. Heat sauce; season with salt and pepper.

Step 5 Overlap brisket slices in 13x9x2-inch glass baking dish. Pour sauce over brisket, separating slices to allow some sauce to flow between.

Step 6 DO AHEAD: Can be made 1 day ahead. Cover; chill.

Step 7 Rewarm brisket, covered, in 350°F oven for 30 minutes. Sprinkle brisket with parsley; serve. 2.

More info Step 8 Use a slender metal pin, like a turkey lacer, to check whether the brisket is tender. Insert the pin into the thickest part; if it meets no resistance, the brisket is done. ** I roast my brisket at a lower temperature (around 300f) for longer (4-4 ½ hours).



Cape Fear Museum

Visiting the Cape Fear Museum at 814 Market Street in Wilmington is a fine way to spend one of the upcoming gray days of winter.

It is uplifting as well as educational and, well, just a whole lot of fun. There are several exhibitions there right now for the picking.

Founded in March of 1898, by the United Daughters of the Confederacy (UDC), it first opened in one room on the second floor of the Wilmington Light Infantry's (WLI) building. It has moved around during its 126 years of existence, now located in what was the National Guard Armory building.

During WWI, the Museum's artifact collection went to Raleigh. After the war, it took a decade for Wilmington – through the work of the New Hanover County Historical Commission and the UDC – to reclaim the items. When the collection returned and the Museum reopened, a women's organization, North Carolina Sorosis, took over operations. They ran the Museum from 1930 until the early 1960s. Then, the City of Wilmington and New Hanover County jointly administered the Museum until the county took sole administrative control in 1977.

With renewed interest in history among the citizens, the scope of the museum has changed. It was originally founded to preserve Confederate objects and memories of the Civil War. Several transitions have occurred since then with the current focus on regional history, science, and culture.





There are several exhibitions now reflecting the "something for everyone" theme which makes the Cape Fear Museum a place worth visiting. Among these exhibits:

Game Changers Perfect for a family "let's get out of the house" winter's day Exhibit on View: July 6, 2024 through April 27, 2025.

Get your game on! Discover how innovation has shaped the video game industry. Game Changers takes you on a fascinating journey, exploring the past and uncovering the future of gaming. Game Changers examines how the intersection of audio, storytelling, graphics, and gameplay creates the immersive environment of current video gaming systems.

Live the video game evolution, from memorable Pong to the photorealistic, immersive games of today. Step inside a game, and become a character yourself! Try your hand at operating a supersized Nintendo controller, play Tetris on a giant Game Boy, and test your knowledge of retro video game music.



Discover original concept art, storyboards, level designs, and scripts of some of the most influential games ever developed, and listen to experts from the industry explain how they develop the games you love. Explore over 120 of the most influential games that have transformed the gaming scene, and test your skills with 16 games that have significantly changed the gaming experience, including Pac-Man, Super Mario Bros., Tetris, Angry Birds, Space Invaders, Flower, and Adventure.

Experiment with augmented reality, and examine upcoming video game trends while imagining what gaming will look like in the future.

Game Changers is a travelling exhibition developed and produced by the Canada Science and Technology Museum and managed by Science North in partnership with the Social Sciences and Humanities Research Council and Electronic Arts.

Michael Jordan: Achieving Success Homage to New Hanover County's own Michael Jordan, known worldwide for his spectacular basketball skills, grew up in Wilmington. He achieved phenomenal success in basketball, and he worked hard to achieve his goals at every level.

Our Michael Jordan: Achieving Success exhibit showcases his early years and Wilmington roots. Several artifacts are on display including an unworn pair of 1987 Air Jordan 1 shoes.

Michael Jordan now owns the Charlotte Hornets NBA team and supports charitable organizations in North Carolina.



Committee Reports

COMMUNICATION

Communication Committee

The committee met on January 2nd and discussed our upcoming interviews for February.

In addition we discussed information we will send out in February for the director's election self nomination process that runs in February.

We appreciate the good feedback we get from owners on the monthly content and the newsletter.

Thanks to Laura Lee and Blossom for the time and input into the newsletter.



Members of the committee are:

Laura Lee Kendziora

Blossom Gardner

Laura Haring

Evan Wittels

Mike Brown

BEACH PROTECTION COMMITTEE

Beach Protection Committee

There are no updates to the status of our grant applications.

Unfortunately we found out that the USACE (US Army Corp of Engineers) will not be doing the renourishment this Fall. Bids were delayed due to the requirements of the USACE that Carolina Beach and Kure Beach needed to comply with. Once bids were sent out the price was not accepted and the renourishment will now possibly occur in the Spring of 2026.





Ocean Dunes Recreation Area Planning Ad-Hoc Committee

This committee of 14 has done great work in developing a plan, with costs, for the work to be done in the outdoor recreation area. While the project awaits funding direction we have narrowed the contractors for this work to two companies. The proposed area, and the work will probably be done in phases, will consist of two tennis courts, two pickleball courts, a new half court basketball court, shuffleboard, cornhole, a mini golf course and updates to the kids park area.

Due to the current uncertainty over insurance proceeds and our ability to finance the work beginning this Spring, the committee is looking at changes in what the phases look like.

As we receive information on insurance proceeds we can make the determination if work can begin in 2025.

Thanks to all the owners who have participated. The committee is made up of Tracy Snyder, Jeff Snyder, Martina Franz, Patty Twomey, Julie Knefelz, Eric Ryan, Joanne Durham, Mylie Durham, Bridget Bailey, Steve Channell, Mark Sposato, Mike Brown and Evan Wittels.

BUILDING COMMITTEE

There is a lack of movement on the insurance claims and this delay in funds to be received is creating a log jam, keeping major work from taking place. The insurance companies are being called every day and we hope to see some movement soon. It was was an unprecedented year for claims in the insurance industry and FEMA due to the number of destructive storms.

Whie we wait out the funding, the focus is on building repairs.

The elevator repair at 2200-2300 was started the week week of January 13th and last week it was halted due to the winter storm and because the necessary wiring, which was supposed to have a short delivery time, has not been received due to weather issues. Work has restarted the week of January 27th and is proceeding as planned.



FINANCE COMMITTEE

LONG RANGE PLANNING COMMITTEE

Facility Hours of
Operation HOA Office:
Monday - Friday 9:00 a.m.
- 5:00 p.m. Rec Center:
(Indoor pool, hot tub,
sauna & fitness center) 7
days a week 9:00 a.m. 8:00 p.m.

Contact Information

•	Rec Center/HOA Office	910-239-1370(opt. 1)
•	CAMS Customer Support	910-239-1370(opt. 2)
•	After Hours Emergency Line	910-239-1370(opt. 2)
•	Kure Beach PD "non-emergency"	910-452-6120
•	Kure Beach Fire Department	910-458-2014
•	Kure Beach Public Works	910-458-5816
•	Kure Beach Animal Control	910-798-7500
•	Duke Energy	800-419-6356
•	Kure Beach Water/Sewer	910-458-5816
•	Spectrum (Cable/Internet)	833-697-7328

Board of Directors

Evan Wittels - President
Barry Ehret - Vice President
Kristin LoMonaco - 1st Vice President
Mark Sposato - Treasurer
Debbie Stock - Assistant Treasurer
David Bianchi - Secretary

Management Staff Community Manager - Mike Brown
Assistant CM - Laura Lee Kendziora
Maintenance Lead - Siobhan Wilson
Maintenance Tech - Bryan Barton
Maintenance Tech - Chris Jackson
Rec Center Attendant - Olivia Granquist
Rec Center Attendant - Zach Pearce
Rec Center Attendant - Logan Ross

* Ocean Dunes Website:

https://oceandunesresortnc.com/
•The PRIVATE Ocean Dunes Owners

<u>Group Facebook page:</u>
https://www.facebook.com/groups/32
4887891854120 •

Town of Kure Beach:

https://www.townofkurebeach.org/

*NOTE: To register for alerts, look to the upper right corner for the tab "Register for Alerts" and click to receive email and/or texts from the town regarding storms, etc.

<u>·Kure Beach Facebook Page:</u> https://www.facebook.com/groups/42 704092681

·Kure Beach Pier:

https://www.facebook.com/search/top?q=kure%20beach%20pier

<u>•Carolina Beach Facebook Page:</u>
https://www.facebook.com/places/Th
ings-to-do-in-Carolina-Beach-NorthCarolina/109744462385819/

•Town of Carolina Beach: https://www.carolinabeach.org/

<u>·Carolina & Kure Beach Locals:</u> https://www.facebook.com/groups/11 22812144558265