

# Seabrook Beach Civic Association

*"Promoting betterment issues to improve the livability of Seabrook Beach"*

Volume 9 Issue 3

November 2006



Photo by Jacqui Lewis

## A Monarch Butterfly at the Beach

During late September, the dunes on the south beach were covered with a cloud of Monarch Butterflies migrating to their winter home in Mexico. The profusion of goldenrod was the draw for these beautiful creatures and we had a wonderful opportunity to observe them.

## What is low income on the Seacoast

BY SUSAN MORSE  
SMORSE@SEACOASTONLINE.COM

SEABROOK – The Board of Selectmen wants to know what is considered a low-income household in the Seacoast.

The guidelines will be used to determine who is eligible for snow removal assistance as Easter Seals takes over the plowing of private driveways this winter.

Last week, selectmen released the figures used by schools to determine eligibility in the reduced lunch program. The federal income levels are set by Housing and Urban Development. HUD has criteria of \$18,000 annual income for one person; \$24,000 for a two-income family; and \$30,000 a year for three people.

Cost of living in the Seacoast is likely

higher than HUD standards, selectmen said.

"Looking at the numbers most DPW workers would qualify," joked Selectman Robert Moore.

The town's Department of Public Works formerly plowed private driveways of elderly and disabled residents who could not afford to hire someone else to do the job.

A state law disallowing public funds from being used for private benefit put a stop to the practice. Easter Seals stepped up and volunteered to take over the job.

As snow season approaches, Easter Seals is raising funds to hire a plowing contractor. The organization has more than \$6,000, according to Selectmen Chairwoman Cora Stockbridge, who, with Paula Wood, is coordinating the

fund-raising campaign as a private citizen.

In 2004, the last year town crews plowed private drives, the DPW had a list of an estimated 40 residents who needed assistance. Names were usually added to the list by a call from a selectman who knew the family.

Selectmen now need a more formal application process, including income guidelines. Applications are expected to be given to selectmen and then forwarded to Link Source, a company hired by Easter Seals to contract for snow removal services.

The board plans to get income figures from other government programs.

"Each program has its own set of standards," said Town Manager Fred Welch.

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# Hampton won't get \$30M bridge, yet

BY PATRICK CRONIN  
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HAMPTON – The state Department of Transportation unveiled its two options for rehabbing the existing Route 1A Hampton Harbor Bridge, and a new four-lane bridge without a lift wasn't one of them.

David Scott, of DOT's bureau of bridge design, told roughly 100 residents during a public hearing Thursday night that the state doesn't have \$30 million needed for a new bridge.

But Steven Boyington, of DOT,

said the concerns expressed by the Hampton Beach Commission led to one proposal: a relatively minimal rehab project with a price tag of \$4.3 million.

"This would buy you eight to 10 years before we would have to work on it again," Boyington said. "This could give you the time you need to look for other funding sources."

The second option was a full rehab of the bridge at a cost of \$7 million that would last 25 to 30 years. A minimal rehab could be done in one season while a full rehab could take up to three years.

Boyington said the work would be done during the winter months, either closing the bridge at night or using alternating one-way traffic, which would be more costly and take more time.

Scott said the DOT will allow the town to choose either option, but the bridge needs to get repaired.

Fred Rice, chairman of the Hampton Beach Commission, called the minimal rehab plan "the lesser of two evils" among the DOT options because it will allow time to raise funds for the four-lane bridge his group favors.

## Adopt-a-Highway



Photo by Dick Kirsch

Members of Adopt-a-Highway Committee after finishing a clean-up of Route 1A this past summer.

## Looking for an Editor

The Seabrook Beach Civic Association is actively looking for a new editor for its publication. The newsletter is published four times per year - February, May, July and November.

Linda Hughes is on the staff to handle the technical problems, and the practical execution of the printing and distribution, etc.

We need a person capable of tracking news, gathering reports, and someone who will follow up leads and see that they are incorporated into a newsletter in a timely manner and within a deadline schedule.

If that description fits you, please contact any SBCA Board member. (One suggestion could be a co-editors' job-share ...)

## Correction

Unfortunately, I was misinformed regarding the Shore Club now nearing completion on Rte. 286. The units are studio condominiums, not time-shares as stated in our July newsletter. We regret the error.

*The Editor*

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# Oldest resident

BY SUSAN MORSE

SMORSE@SEACOASTONLINE.COM

SEABROOK – At 102, Michael Belka is still spry enough to be expected at the Seabrook Town Hall on Wednesday, to accept the honor of the Boston Post Cane as Seabrook's oldest resident.

"It's nice to get a nice cane from nice people," said Belka, who uses a walker to get around. He lives on Bristol Street in Seabrook Beach half of the year with his son David, one of his four children.

Belka, born on Jan. 20, 1904, has a valid driver's license and a vivid memory. He was too young to enlist in World War I and told he was too old for World War II.

Belka remembers the first World War. He was 14.

"They had a big draft, they took everybody," he said. "I know people who died there."

When he turned 100, Willard Scott mentioned Belka's milestone birthday on "The Today Show." Belka marked the day playing golf in Sarasota, Fla.

He attributes his long life to a wonderful wife, who predeceased him in 2000, four good children, and living as stress-free as possible.

Belka was among five children born in Haverhill, Mass. The family had little money. He went to work as a newsboy, selling the Haverhill Gazette at two cents a copy, getting a penny for every three sold.

On a bad day, he said, not elaborating whether it was a poor day for sales or bad weather, Belka stood outside of a theater on Essex Street he called the Lafayette. The manager saw him and said he could come inside and watch the movie as he worked the projector.

"That man was Louis B. Mayer," said Belka.

*"Seabrook has had good management all these years," he said. "It's a pleasure to be a resident."*

Louis B. Mayer (1885-1957), among the most powerful movie producers in Hollywood, did indeed buy a rundown motion picture theater in Haverhill in 1907, according to the Web site [www.particle.physics.ucdavis.edu/bios/Mayer.html](http://www.particle.physics.ucdavis.edu/bios/Mayer.html). Mayer renovated it and announced a policy of top-quality films, it said. Within a few years Mayer reportedly owned the largest theater chain in New England.

Belka credits the Boy Scouts for keeping him from falling in with a rough gang in Haverhill. When he joined, the only part of the uniform he could afford was the neckerchief, he said.

Belka managed a utility company in Haverhill in the 1920s. He took up golf, he told the Sarasota Herald-Tribune on his 100th birthday, because he was expected to play with clients.

Belka later went on to work as an analytical engineer for DuPont, though he had only a high school education. The company sent him to Rutgers University, he said. During World War II, through a contract with Remington Arms, Belka was sent to Kansas City, Mo., to help develop a new type of ammunition for aircraft.

He never fired anyone in his career, Belka said. Instead, he moved people into more suitable positions if they weren't working out in the jobs they held. This kind of management helped him keep stress to a minimum.

It was the kind of work, he said, "I was lucky enough to have."

His responsibilities, Belka indicated, do not include telling people the secret to a long life. Asked if he had any advice on the subject, he said: "That's not my job."

At home, his wife was the boss, said Belka. He married Madeline Heaton in 1932. The two went on their honeymoon with little money, he said, because it was a time when the banks were closed during the Depression.

He remembers people selling apples in the street then, and T-bone steaks selling for 29 cents a pound.

Asked about other big events, such as man walking on the moon, he said, "Those are recent things."

Belka retired at the age of 65. He took up painting, and his work hangs on the walls of his home, with more in storage. His other passion was golf, a sport he's recently had to give up.

He's lived in Seabrook summers since the house was built in 1954. Seabrook Beach had no paved streets then, he said, and no water nor sewer system. The town and beach district have grown well, he said.

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# Lobstershack USA

BY SUSAN MORSE  
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Brown's Lobster Pound and employee Paula Wood received nation's on the New England list.

"It's a big drafty barn ..." began the author in the paragraph describing the restaurant.

Patriarch Bruce Brown appeared somewhat skeptical about the reference, when interviewed next to the "barn's" live lobster tank.

"Well," he said, "it sounds nice in the summer."

Brown's was the only New Hampshire lobster pound to make the list.

It came from Elizabeth Bougerol, author of the book, "New England's Favorite Seafood Shacks."

Brown's is featured in the book. Ron Schoolmeester of USA Today contacted Brown and told him the restaurant would also be included in the newspaper article. And, Schoolmeester asked, did he have any photos?

Brown approached employee and photographer Paula Wood. Wood took a photo from Route 286 at sunset, showing the deck of the restaurant overhanging the Blackwater River.

The photo appeared in USA Today, giving Wood credit.

"The caption is small, but I let everyone know it was going to be

there," said Wood, who keeps a now crumpled copy of the newspaper at Brown's where she has worked for 11 years.

Wood sells her photographs locally.

"I do take a lot of sunset pictures and sell them at Seacoast Bargains in Hampton Falls," Wood said. "I mainly sell my sunsets. Brown's has the best place to take pictures of sunsets year-round."

The restaurant is open throughout the year, though only on weekends during the winter.

Brown's also uses Wood's photos in its advertisements and in promoting the Hampton Beach Seafood Festival, where, last weekend, the restaurant cooked some 2,000 lobsters for its lobster rolls.

The family restaurant has been in business for half-a-century, competing with Markey's Lobster Pound across the street.

People have responded to the article. New customers have come in because of it, Wood said.

"That Friday, a gentleman had breakfast in Danvers, Mass., saw the article and came up," she said. "Quite a few people mentioned it."

Another man from Alabama saw the story and stopped in and bought lobsters on his way to Maine, she said.

Brown's picnic tables, porch

windows and self service give it an appearance that could be construed as barn-like, Brown admitted.

"It's a big drafty barn just across the Massachusetts border that's been serving seafood classics for more than 50 years," said Bougerol in the article. "The atmosphere is strictly summer-camp mess hall: Line up here for steamers, there for lobster, and head outside for fried clams, shrimp, scallops and oysters. After all that, you still have to stake out one of the in-demand picnic tables, but it's all part of the experience."



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# Historic low turnout at primary

BY SUSAN MORSE AND PATRICK CRONIN

HAMPTON – Voter turnout in the Seacoast for Tuesday’s primary was low, less than the 15 percent predicted for the election.

Whether people weren’t aware of the primary, didn’t know the candidates, or weren’t mobilized to vote in mostly races uncontested – with a Democratic congressional seat and a place on the state Executive Council exceptions – voters stayed home.

“I haven’t seen voter turnout that low since I’ve been here,” said longtime Hampton Town Clerk Arleen Andreozzi. “We didn’t have any big contested races in the state representative race that would bring out the party vote. I think a lot of times, people are just not interested in the primary.”

Turnout was 11 percent in Hampton; 10 percent in North Hampton; 12 percent in Hampton Falls; and 8.6 percent in Seabrook.

In Hampton, 1,367 of the town’s 12,082 registered voters cast ballots; in North Hampton, 415 out of 4,061 did; in Hampton Falls, 200 out of 1,669 registered voters voted; and in Seabrook, 511 votes were cast out of a possible 5,900.

In contested races, five Democratic candidates vied to unseat incumbent Jeb Bradley for in New Hampshire’s

1st Congressional District, and Bradley had competition on the Republican ticket from Michael Callis. The GOP race for state Executive Council pitted three candidates and two more on the Democratic side.

Yet local races for state representative went unchallenged.

“I think probably part of reason was that races were not that exciting,” said Lenore Patton, chairwoman of the Rockingham County Democratic Party.

“There was only two races, executive council and the congressional race. That wasn’t enough to get people excited.”

Patton also waxed political.

“Another reason I think people didn’t go out and vote is because they are fed up with the government,” she said. “If you look in Hampton, more Democrats than Republicans voted. I think a lot of people are fed up with the war in Iraq and they feel betrayed and lied to by our president.”

Hampton resident and budget committee member Michael Pierce voted, but admits he didn’t always get to the primary.

“I’m not going to blame anybody,” he said.

When he was traveling for his job, he said, “The primary election wasn’t my first priority. And I don’t think a

lot of people know when the primary is.”

Seabrook’s special warrant article on Senate Bill 2 failed to affect turnout, despite efforts of the Concerned Taxpayers of Seabrook to get out the vote.

Concerned Taxpayer Matt Nastasia stood outside of the polls at the Seabrook Community Center, handing residents a paper urging them to pass the two special warrant articles to get SB2 into the town charter.

Nastasia and Elizabeth Elwy, who was campaigning in support of her father, state representative candidate Jim Webber, were alone in what is usually a crowded walkway into the polling place.

It was the same in every town.

In Hampton Falls, Bill Kenney held a sign in support of Portsmouth’s Sean Mahoney for Executive Council alone for about seven hours.

In North Hampton, Bill McLaughlin and Ed Rowan, a state representative candidate, held signs supporting Democratic candidates. They were alone in front of the old town hall. Other campaign signs lay on the grass nearby.

Moderator William Boesch quipped to them, “You look like the Maytag repairman.”



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# Seafood with Lebanese twist on menu

BY SUSAN MORSE  
SMORSE@SEACOASTONLINE.COM

SEABROOK – Ghazi and Luisa Azoury feel they are living the American dream as owners of Seabrook Harbor’s newest restaurant.

The Top of the Harbor on Ocean Boulevard has been busier than the couple expected since opening last month, said Luisa Azoury, the restaurant’s hands-on manager.

They planned a “soft opening,” she said, to test the business, not advertising or promoting the harbor-side restaurant, but customers found it anyway, especially the locals.

“One night we really got hit,” she said.

The restaurant seats 99 inside and 85 on a second-floor deck overlooking Seabrook Harbor. More tables are located on an outside patio downstairs. The atmosphere is comfortably casual. A large, square, wooden bar in the center of the downstairs dining room usually has a sports game on the television.

Last Wednesday, on a warm fall afternoon with a comfortable breeze and the sound of the gulls, the upstairs

deck was empty of customers as Luisa prepared for its opening. The couple had just received a state liquor license that day to serve alcohol outside.

Ghazi’s uncle, Tony Fakhoury, is a chef in the business. Head chef Rick Pierro calls Top of the Harbor’s full and varied international menu “aggressive.”

“It’s naturally a seafood restaurant with a Lebanese flavor,” Luisa said.

The restaurant is at the site of the former Mac’s Clam Bar. The couple spotted it while working next door as the owners of DiBurro’s Market.

Both grew up in the restaurant business. They moved to Seabrook from Methuen, Mass., in 2000 when they bought the convenience store.

In 2003, they started going through the lengthy permitting process with the Seabrook Beach Village District and the town to build the restaurant. It’s on the same footprint as the former Mac’s, Ghazi said.

They sold the store to concentrate on the restaurant they hope continues to stay busy.

“We have three kids to put through college,” Ghazi said.

Their children are Chris 13, followed by Kelly, 9 and Victoria, 5.

“This is our American dream.”



Photo by Andrew Moore

Ghazi and Luisa Azoury, owners of Top of the Harbor restaurant on Route 1A in Seabrook, stand on the new rooftop deck with their children, Kelly, left, Chris and Victoria.

There’s a bar in the corner and an elevator for handicapped customers. Luisa said she has no plans to feature live outdoor music.

The restaurant serves dinner and will soon open for lunch. The menu reflects Luisa’s Portuguese and Ghazi’s Lebanese background, plus Italian, Caribbean and “California-style” food.

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# Bagteria

**Claim:** Your purse may be carrying disease into your home.

**Status:** True.

**Example:** [Collected via e-mail, 2006]

**Bacteria on Purses** – A study was performed on women’s purses. A health team went to a local mall and took samples from the bottom of 50 women’s purses. The purses were swabbed with cotton swabs along the entire bottom of the purses and placed into special containers. The swabs were then processed at a local laboratory.

The Health Report also showed where women place their purses: public rest-rooms (on the floor beside the toilet), kitchen counters & kitchen tables, on tables & chairs in restaurants, etc. The results of the laboratory tests contained the following most serious result: 1 out of 4 purses had E COLI

Other extremely serious bacteria also were listed, including Hepatitis.

They recommended that women should DAILY wipe their purses (particularly the bottom) with a disinfectant wipe and to be extremely careful where you sit your purse. Most important, do NOT place your purse on a table (anywhere) where you will eat or on a kitchen counter and do not put it anywhere close to a toilet.

Remember, when you flush a toilet, the spray goes a distance that is unrecognizable by the human eye.

WASH YOUR HANDS as often as

you can! Keep an antibacterial hand sanitizer cleaner (no water needed) in your purse and use it often! And as soon as you get home from shopping (or wherever you have been and used your purse), immediately wipe it all over with a disinfectant wipe.

**Origins:** This e-mail describing a segment on the evening news about bacteria found on women’s purses reached us in May 2006. It describes the news piece done on this topic by a Fox affiliate TV Handbag station in Cleveland on 3 May 2006 and re-broadcast by numerous Fox stations in the U.S. on 3 May 2006 (including Fox 5 in Atlanta, the station named in the e-mail).

In that news story, swabs from 50 purses were sent to a lab for analysis. While a few of the samples did not show evidence of bacterial growth, most did, and nearly 1/4 of the handbags tested proved to have E. coli on them. (Escherichia coli is a bacteria that lives in the intestines of humans and animals. While most of its strains are harmless, one strain, O157:H7, produces a powerful toxin that results in severe illness in humans. E. coli gets into us through being swallowed; it rides in as part of a contaminated foodstuff, or through hand-to-mouth contact by people who have handled items laden with the bacteria, or through our swimming in water where the microbes are present. Such infections usually culminate in severe bloody diarrhea and abdominal cramps,

with the illness resolving in 5 to 10 days without treatment. However, in about 2% to 7% of infections, usually in children under 5 years of age and the elderly, the pathogen causes hemolytic uremic syndrome, a serious and life-threatening condition in which the red blood cells are destroyed and the kidneys fail.)

The few pocketbooks in the study that did not show evidence of bacterial contamination were not necessarily lacking in the sorts of nasties that make people ill. They could still have carried viruses like hepatitis and mononucleosis, which the clinical testing the samples underwent would have missed.

A microbiologist who examined the samples taken from the 50 purses recommended women wash the outside of their handbags at least once a day with soap and water to help remove any lurking contaminations. Clorox wipes will also work to remove germs.

None of this should come as startlingly new information to anyone, given where the typical purse carrier will unthinkingly place her handbag on the floors of public restrooms, at her feet in restaurants or on buses or subways, the floorboards of her car, the fold-out child’s seat of shopping carts (where the diapered bottoms of little ones have likely been placed by the cart’s previous users). Yet, while a great many folks do remember to wash their hands after being out in public and handling a vari-


*continued on page 9*




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**BACTERIA** – *continued from page 8*

ety of items, they tend not to think about sanitizing the handbags, briefcases, and backpacks they tote with them. Given how often such carry-alls get handled by their owners and how seldom they are washed with soap and water or wiped with an anti-bacterial solution, it's surprising more contagions aren't passed this way.

Here are some things you can do to decrease the likelihood of spreading illness with your pocketbook:

\* Clean your purse or tote bag regularly. If your handbag is not the sort of item that can be tossed into the washing machine with any hope of its surviving the process, scrub its outside with a soaped-up wet facecloth or take an anti-bacterial spray or disposable wipe to it. Don't forget to tend to its handle or strap

as well as to its sides.

\* Keep in mind that bacteria and viruses latch on far more readily in wet or damp environments than they do in dry ones (see our article about the supposed 5 second rule governing dropped food for more information about that conclusion) and if you set down your carry-all on a damp or wet surface, clean it once you're home, even if you only just washed it recently.

\* Don't set down your purse on any surface where food will be prepared or eaten. That means keep it off tables and kitchen or break room counters. If you are in the habit of eating at your desk, don't place your handbag there.

\* Remember that your purse comes into contact with most every surface your shoes tread on, and treat your handbag accordingly. If you wouldn't eat a hotdog after running your hand across the sole

of your shoe, don't eat one after handling your purse. If you wouldn't place your sandals on the kitchen counter, don't drop your pocketbook there either.

\* All the advice just given about handbags applies to briefcases and backpacks too. Your briefcase should also get a soapy wipe-down on a regular basis, as should your backpack. Both should also be kept off all surfaces where food is likely to be prepared or eaten.

While one might be tempted to regard the caution about bacteria-harboring handbags as being of interest to women only, members of the non-purse-slinging public (i.e., men) should also take it to heart with regard to their briefcases, as should high school and college students of both sexes in relation to their backpacks and book bags.

Barbara "common carriers" Mikkelson

**If you are going to be out of town,  
make sure to get your absentee ballot  
so you can vote in March**

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TOWN OF SEABROOK

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I am a duly qualified voter and entitled to vote in the Town of Seabrook, NH.

Mail absentee ballot to:


NAME: \_\_\_\_\_  
ADDRESS: \_\_\_\_\_

Mail this application to the Seabrook Town Clerk, Town Hall, Seabrook, NH 03874

The **Seabrook Women's Club** winds up its season with a holiday dinner party at the Old Salt Restaurant in Hampton on December 14 at 6 p.m.

Camille Lacey has resigned as President. We thank her for her enthusiasm and leadership. Our thoughts and prayers are with her on the recent loss of her husband, Donald.

For more information about the holiday party or membership, contact Janet Labrecque at 474-5159.




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# Annual Fireworks Cruise



Thanks to all who helped us to sell the tickets. We had a beautiful night for the cruise: up to Little Harbor followed by terrific fireworks. All on board had a merry time. The good news from SBCA Treasurer Bill Carroll is our profit of \$785.

Thoughts for next year are to possibly do a late afternoon trip with a Lobster Bake, or a Jimmy Buffet theme with Carribean food. Feedback or other ideas are most welcome.

Sue Manzi

## My Swan Song

Earlier this season I notified the board of my intention to resign as Newsletter Editor. Family health concerns were pressing and I didn't feel that I could do a satisfactory job under the circumstances.

Linda Hughes came to the rescue and joined the board as technical advisor to the newsletter, a position she's handled admirably.

However, I find that I'll have to follow through on my original intentions. This SBCA newsletter will be my last as Editor. I'm hoping that among our many talented members, someone will come forward to fill the position.

As a Charter member of the organization, it's been a privilege to work with such a group of dedicated volunteers. Thanks for the opportunity to expand my creative leanings.

Jacqui Lewis

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## A Vote to Appropriate Funds

To see if the Seabrook Beach Village District will vote to appropriate the sum of Six Thousand Three Hundred (\$6,300) Dollars to the Seabrook Beach Civic Association, which benefits all residents, primarily for 3 purposes. A break down of each follows:

Bench repairs, \$1,500; a point well plus electrical connections at the Cargill Monument, \$1,500; and phase 2 and 3 plantings at 2 islands on River Street, \$3,300.

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# 5th Annual Sand Sculpture Competition

## Sand Sculpture Competition Winners

### Family Category

1st Place Tie: Fishermen (Cherry Family)

1st Place Tie: Gillespie

2nd Place: McPherson

3rd Place: Ruth and Accardi

4th Place Tie: Jake and Jordan

4th Place Tie: Harter

4th Place Tie: Hart

5th Place Tie: Quinn

5th Place Tie: Tracy and Josie Gresco

6th Place: Baron

7th Place: Mollie

### Kids' Category

1st Place: Amanda, Josie, Alexa, and Luke

2nd Place: Bernardi

3rd Place: Catalano

4th Place: Pigott

5th Place: Gallahue

6th Place: Monkey Donut



Having fun at the Sand Sculpture Competition.

11. Gateway Fireworks - \$15 Gift Certificate
12. Sharon's Sea Grill - \$25 Gift Certificate
13. Eastman's Bar and Grill - Gift certificate
14. Seacoast Kayak Inc. - \_ day kayak rental (\$30 value)
15. Yankee Greyhound Racing - \$50 Gift Certificate
16. Fantini's Restaurant - 2 \$25 Gift Certificates
17. Cristaldi's Pizza - 1 box pizza w/ topping of choice
18. Round Rock Restaurant - 2 \$25 Gift Certificates
19. Hodgie's Ice Cream - 10 Gift Certificates of \$2.40 ea.
20. Wal Mart - \$25 Gift Certificate
21. Sam's Club - 2 cases of water for attendees
22. O'Keefe's General Store - bags of ice for attendees

*Our thanks and appreciation to all those who contributed prizes and support for our competition. Without your contributions, the SBCA Sand Sculpture festivities wouldn't have been possible.*

**Judges:** Pat Hart O'Donnell, Tom Derby and Marc Chagnon

**Volunteers:** Roland Jacques, Joanne Jacques, Chuck DeFrancesco, Alice Ziady, Gerri DeFrancesco, Gillespie Family, Peter Harter, Maureen Carey (Flyers), LeeLabreque, Claudette Ruth, Quinn Family, Several of Al Cestron's friends...

### Prize List:

1. Eastman's - Three passes for \_ day fishing or whale-watching
2. Ida Mae's Deli - \$15 of menu selections
3. ZAPSTIX Surf Shop - 2 T-shirts / youth XL; 2 T-shirts / Med.
4. Dunlap's - 6 Kiddie Cones
5. Carey/Giampa R.E. - \$100 Check to be split (\$25, \$25, \$50)
6. Tripoli - 2 certificates for 8 slices of Reg. Cheese Pizza
7. Markey's Lobster Pound - \$25 Gift Certificate
8. Brown's Lobster Pound - 2 Seafood dinners w/ beverages
9. Preston R.E. - 3 small plaques, 1 large plaque, 50 pails and shovels
10. Shaw's Super Market - \$25 Gift Certificate

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Photo by Dick Kirsch

## Dedication

**FROM THE SEABROOK TOWN NOTEBOOK BY  
ANGLEJEAN CHIARAMIDA ON 10-27-06.**

In October, the Seabrook Beach Civic Association paid tribute to two deceased beach residents. George Ziady, who died two years ago, was an SBCA charter member and board officer. He was an inspiration to that early group that took on the task of beautifying Seabrook Beach.

After the death this spring of former Seabrook Selectman, Karen Knight, a number of friends and neighbors contributed to a memorial fund in Karen's honor hoping to celebrate her life – she truly enjoyed the beach. Flowering crab apple trees were planted in their memory at the Cargill memorial at the corner of Hooksett Street and Ocean Boulevard. It was Alice Ziady who suggested the flowering trees knowing how much her husband liked them. Identifying plaques were placed under each tree.

About 40 people were at the afternoon dedication, which was followed by a reception at the Beach Village District Precinct Building where refreshments were served.

**Seabrook Beach Civic Association**

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