

August 2025



Hello

Port Resident's

I hope you're doing well and enjoying the height of summer here at the Port.

We've experienced a few intense storms recently, leaving many areas of the grounds saturated. As you come back to your site, please take a moment to check for standing water or soggy conditions before parking. If your site is too wet, kindly use the Visitor Parking Lot to help preserve the grounds.

We are currently working on lease renewals for the 2026 season and will share more updates with you soon.

Mark your calendars:

August 30 – Join us for the Port Dinner, generously provided by the Board.

August 31 – Gather around the fire for S'mores by the Fire Pit!

I look forward to seeing everyone there.

A few important reminders:

Site Maintenance: Keeping your trailer and site clean isn't just a spring task. You are responsible for always maintaining the appearance of your trailer and site. This includes weeding your garden areas, managing undergrowth, and maintaining the space under and around your trailer. Please be sure your storage lot is also kept in accordance with Port rules and regulations.

Dumpster Use:

We have two designated dumpsters:

The green dumpster with a **yellow lid** is for recycling only.

The green dumpster with a **black lid** is for bagged household trash only.

Please do not dispose of trash from home at the Port.

Flyers with disposal guidelines have been mailed and distributed—reach out if you need another copy.

Propane Filling:

Propane service remains temporarily unavailable. We will notify all residents as soon as it resumes.

Lastly, let us continue to keep all our servicemen and women—at home and abroad—and their families in our thoughts and prayers.

Warm regards,

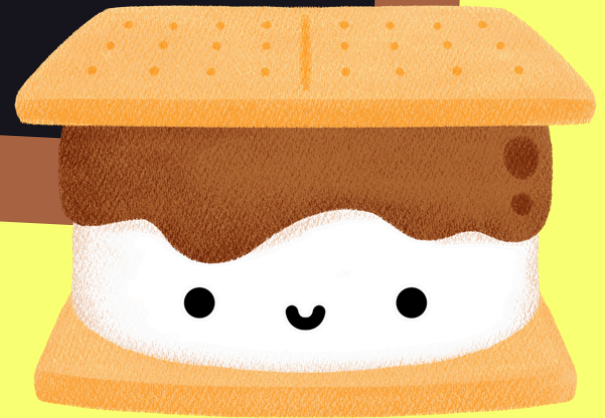
Jens Maly

President, PDMV

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S'mores by the Fire Pit!



♻️ RECYCLING IN DELAWARE ♻️



ACCEPTED IN BIN

Place only these materials loose, empty, clean and dry in your recycling cart or dumpster:



PAPER

Magazines, junk mail, paper bags, office paper, newspaper, etc.

PORT RESIDENTS



PLASTIC CONTAINERS

Leave lids on



CANS, BOTTLES, JARS

Remove lids and recycle

**KEEP YOUR RECYCLING
OUT OF BAGS. PLACE
ITEMS LOOSE IN THE BIN.**



CARTONS, PAPERBOARD, CORRUGATED CARDBOARD



NOT ACCEPTED IN BIN

Keep these items out of your recycling cart or dumpster:



SHREDDED PAPER



FROZEN FOOD/ REFRIGERATED CONTAINERS



FOOD WASTE



COFFEE CUPS

Visit the
website to
learn about
recycling
these items:



BATTERIES



STYROFOAM



GARBAGE



MIRRORS AND WINDOW GLASS



TANGLERS Garden hoses, string lights, nylon rope, etc.



SCRAP METAL



PLASTIC BAGS

Return to
retail store.



ELECTRONICS




YARD WASTE



DSWA

DELAWARE SOLID WASTE AUTHORITY

FOR MORE INFORMATION VISIT:
WWW.DSWA.COM OR CALL 1-800-404-7080



BEACH

REHOBOTH EVENTS

Monday, July 28 – Sunday, August 10

Registration for Flounder Pounder Fishing Tournament

<https://flounderpounderde.com/> Check out all the info for this ...

Saturday, August 02 – Sunday, August 03

52nd Annual Outdoor Fine Art & Fine Craft Show

10:00 am– 4:00 pm, 12 Dodds Lane, Rehoboth Beach. The Rehoboth Art League's signature ...

Saturday, August 09 – Sunday, August 10

52nd Annual Outdoor Fine Art & Fine Craft Show

10:00 am– 4:00 pm, 12 Dodds Lane, Rehoboth Beach. The Rehoboth Art League's signature ...

Saturday, August 09

Lego-Fest at Hudson Fields

6pm Hudson Fields, 29977 Eagle Crest RD, Milton. The Revival House ...

Wednesday, August 13 – Sunday, August 17

Flounder Pounder Open

<https://flounderpounderde.com/about/> Paradise Grill in Long Neck hosts ...

Friday, August 15

'Satisfaction' / The International Rolling Stones Tribute Show

8:00 pm, Rehoboth Beach Bandstand. Satisfaction – The International Rolling Stones ...

Saturday, August 23

Saltwater Luau

3–8pm, Hudson Fields, 29977 Eagle Crest RD, Milton. Come join us ...

Saturday, September 13

Indian River Marina Autumn Art Festival

10am–5pm, Indian River Marina, 39415 Inlet RD (south of Dewey Beach), ...

Saturday, September 20

Delaware Seafood Festival

The Delaware Seafood Festival will be held at Schellville in Rehoboth ...



MARK YOUR CALNEDARS FOR
THE SEA WITCH® FESTIVAL
OCTOBER 24-26, 2025

PERSEIDS METEOR SHOWER 2025

HOW TO WATCH IT AND BEST VIEWING TIMES

When Is the Perseids Meteor Shower 2025 at Its Best?

Timing is everything when it comes to meteor showers, and the Perseids peak in 2025 is expected to be around August 11–13, with the absolute best viewing likely happening in the early hours of August 12.

The peak occurs when Earth passes through the densest part of debris left by the comet Swift-Tuttle. That's when you'll see the most meteors — up to 100 per hour in dark-sky areas!

Best time to watch? Between midnight and dawn, when the sky is darkest, and the radiant point is highest. Just bring coffee — lots of it.

The Perseids are visible from almost everywhere in the Northern Hemisphere, and even parts of the Southern Hemisphere can catch some of the action. But your location still matters. Even though meteors can be seen more clearly than comets, it is important to be somewhere dark.

Dark-sky locations, like national parks, beaches, or rural fields, will give you the clearest view. Cities? Not so much — light pollution is a buzzkill for meteors.

Pro tip: Use apps like Dark Sky Finder or Stellarium to scope out a perfect viewing spot near you.

You don't need fancy equipment to enjoy the Perseids. In fact, using a telescope would actually make it harder — these meteors move fast and cover a wide area of the sky.

The Perseids are known for their brightness and speed, so once your eyes are ready, the sky will basically put on a fireworks show for free. However, if you'd like, you can use a telescope and leave it pointing in a specific direction and record what it sees. You never know, you may catch a big one!

What Causes the Perseids Meteor Shower Anyway?

Every August, Earth drifts through a trail of dust and debris left behind by Comet Swift-Tuttle, which swings by the sun every 133 years.

When those tiny particles hit our atmosphere at blazing speeds (like, 37 miles per second fast), they burn up and create the glowing streaks we love to watch.

Fun fact: The comet's debris is so consistent that the Perseids have been lighting up the sky for over 2,000 years. Ancient people watched the same show — minus the foldable lawn chairs.



SITE #	ADDRESS	HENDERSON DRIVE	SITE #	ADDRESS	PORT ROAD	SITE #	ADDRESS	VIRGINIA DRIVE
1	36039	Craig&Barbara	53	36026	David&Rachel	104	21725	Steve&Kim
2	36043	Tom&Debbie	54	36022	Cheryl	105	21721	Christopher&Megan
3	36045	Rich&Sue	55	21776	Alan&Carol	106	21719	Travis&Jennifer
4	36049	Phil&Jena	56	21774	Tom	107	21715	Ruth
5	36051	Mike&Karilyn	57	21770	Jennifer&Jim	108	21713	Laura
6	36055	Doug&Nancy	58	21766	Justin&Jennifer	109	21709	Matt&Rachel
7	36059	Ellen	59	21762	Big Al&Karen	110	21707	Steve&Rebecca
8	36061	Mike&Patti	60	21758	Kristen&Dan	111	21703	Robert J.
9	36065	Jared&Erica	61	21756	Kevin&Jane	112	21699	Anthony&Lisa
10	36067	Bob C.&Nancy	62	21752	Jason&Jill Ann	113	21697	Duane&Valerie
11	36071	Joshua&Amanda	63	21748	Angela&Shane	114	21693	Jacklyn&Ronald
12	36075	James &Jo Ann	64	21744	Randy&Sue	115	21691	Janet
13	36079	Norb&Janice	65	21742	Jayne&Stephanie	116	2168?	Bobby&Donna
14	36081	Thomas&Linda	66	21738	Chad&Tracey	117	21685	Clyde&Linda
15	36085	Doug&Annie	67	21734	Bryan&Kathleen	119	21722	Wade&Lauren
16	36087	Bonnie	SITE #	ADDRESS	DELAWARE DRIVE	120	21718	Cynthia
17	36091	Justin&Melissa	68	21734	Dom&Cindy	121	21714	Kirk&Debbie
18	36093	Bob&Sue	69	21730	Jim&Cheryl	122	21712	Ryan
19	36095	Jeffrey&Kathryn	70	21728	George&Kathleen	123	21708	Tom&Diane
20	36099	Betsy	71	21724	Judson&Tracey	124	21706	Gordon
21	36101	Joyce&Dick	72	21722	Suzanne	125	21702	Bridget
22	36103	Harry&Ester	73	21718	Joseph&Kathryn	126	21698	Robert&Mary
23	36105	William	74	21716	Edwin&Stacy	127	21696	Aubri&John
24	36107	Barry	75	21712	Joanne	128	21694	William &Martha
25	36109	Robert&Nancy	76	21708	Albert &Cindy	129	21690	Edward&Linda
26	36111	Neil&Lucie	SITE #	ADDRESS	MARYLAND DRIVE	130	21686	Courtney&David
27	36113	Ken&Peg	77	21725	George&Diane	131	21684	John&Cheryl
28	36115	Jackie	78	21723	Angela&Donald	132	21680	B. Shelton
29	36117	Tom&Julie	79	21719	Dennis&Wendy	133	35924	Creig&Lisa
30	36119	David&Debra	80	21717	Rodney&Jane	SITE #	ADDRESS	PORT ROAD
31	36121	Ray&Terri	81	21715	Paul&Joan	134	21729	Jeff&Tyne
32	36123	Janet&Bob	82	21711	Douglas&Brenda	135	21727	Mary&Richard
33	36125	Mary Susan	83	21707	Alecia&Seth	136	21723	Jeanie
34	36127	Richard &Linda	84	21705	Jim&Sue	137	21721	Jens&Maggie
35	36129	Vince&Bridgett	85	21701	Duane&Sherri	138	21717	Allen &Kimberly
36	36133	Scott&Lori	86	21699	Sam	139	21715	Jeff
37	36135	Gerald&Kathy	87	21695	Reed&Linda	140	21711	Keith&Jennifer
38	36139	Brian&Beth	89	21722	Steve&Lucie	141	21709	Tyler&Emily
39	36072	Frank&Valarie	90	21718	Sean&Nicole	142	21705	Edward&Dolores
40	36070	Nick&Carol	91	21716	Ron&Louise	143	21703	Paulo&Brittany
41	36066	Daniel&Anita	92	21712	Allissa&John	144	21699	Denise&Jack
42	36062	Angela&Steve	93	21710	Dave&Terry	145	21697	John&Jennifer
43	36060	Jeremiah	94	21708	Lisa&Wally	146	21693	Diana&Roger
44	36056	Bill&Sandy	95	21704	Eric&Linda	147	21689	Richard &Edie
45	36054	Dave&Charlene	96	21700	Julie&Drew			
46	36050	Rich&Lori	97	21698	Reed			
47	36048	Kevin&Cindy	98	21694	Mark			
48	36044	Todd&Jamie	99	21692	Ray			
49	36042	Matt&Maxine	100	21688	Henry&Tasha			
50	36038	Sean&Melony	101	21686	Steve&Ellen			
51	36034	Patty&Duane	102	21684	Sandra			
52	36030	Lee&Beth	103	21680	Chris&Robin			



The Delaware Fishing Report offers information on when to fish, where to fish, which species are biting, and how to catch them. It is written weekly by Eric Burnley, Sr.

Updated: July 31, 2025

Delaware Bay

Patty at Captain Bones in Odessa said the Delaware Bay slot striper season is in full swing and a few of those fish have been caught along the shoreline from Augustine Beach on down to the fishing pier at Woodland Beach. Peeler crab, bloodworms, Fishbites and Gulp! have all worked on the stripers. Spot, croaker and white perch are also in the mix and will take the same baits. Catfish may be caught from the same location on cut bait or stink baits.

Lewes

Lewes Harbour Marina reported the sea bass and flounder action remains catch a lot, keep a few. Six-pack charter boats consider it a great day if they bring in 20 flounder. Some have been fishing in Delaware Bay where at least they can catch a decent number of croaker, spot and kings. The Angler and the Pirate King bring in croaker and spot from Delaware Bay when they have enough folks to sail.

Breakwater Tackle on the fishing pier at Cape Henlopen State Park said spot, croaker and kings made up most of the catch from the pier last week. Bloodworms, peeler crab and FishBites were the most common baits. A few anglers did try to catch flounder by working minnows on jigs or bucktails close to the pilings. For the most part their efforts were without result.

Indian River Inlet

Old Inlet Bait and Tackle reported the night bite for stripers continued but slowed considerably. Drifted sand fleas or eels remained the top producer along with a white bucktail with a white worm.

During the day tog and sheepshead are taken on sand fleas or green crab. The occasional blue is caught during incoming water on a metal lure.

In what has to have been a pleasant surprise, Landen Ganoung caught a 12-pound sheepshead on what appeared to me to be an imitation eel on Tuesday night. I feel sure Landon was hoping for a striper, but at lease he was able to take this catch home.

Captain Aaron Herd on the Gale Force had Bob and Cindy for a half-day trip at the Inlet. Cindy caught most of the fish with two keeper flounder measuring 18 and 18.5 inches. Bob did save face with the top fish of the day, a 23-inch flatfish.

Indian River Bay

Rick's Bait and Tackle reported spot and croaker caught at Massey's Landing on bloodworms. Flounder are available in Indian River and Rehoboth bays for those who drift fish with minnows or Gulp! on a bucktail.

Important Safety Reminder

Pay close attention to designated work zone areas associated with testing of the sand bypass system. Entering active work zones during pumping operations is dangerous and strictly prohibited.

Surf Fishing

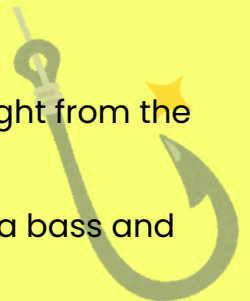
Old Inlet Bait and Tackle reported spot, croaker, kings and blues have been caught from the beach between the numerous skates and dogs.

Inshore Ocean

Hook 'em and Cook 'em told us the Captain Bob and the Judy V both caught sea bass and flounder with the amount depending on the weather.

Offshore Ocean

With most of the tuna moving up to 100 miles off the coast, both private and charter boats have been hitting the deep-drop fishery, catching Blueline and Golden tilefish.



How to Make the Best Guacamole

Prep Time10 mins

Total Time10 mins

Servings2 to 4 servings

Be careful handling chilis! If using, it's best to wear food-safe gloves. If no gloves are available, wash your hands thoroughly after handling, and do not touch your eyes or the area near your eyes for several hours afterwards.

Ingredients

- 2 ripe avocados
- 1/4 teaspoon kosher salt, plus more to taste
- 1 tablespoon fresh lime or lemon juice
- 2 to 4 tablespoons minced red onion or thinly sliced green onion
- 1 to 2 serrano (or jalapeño) chilis, stems and seeds removed, minced
- 2 tablespoons cilantro (leaves and tender stems), finely chopped
- Pinch freshly ground black pepper
- 1/2 ripe tomato, chopped (optional)
- Red radish or jicama slices for garnish (optional)
- Tortilla chips, to serve

Method

Cut the avocados:

Cut the avocados in half. Remove the pit. Score the inside of the avocado with a blunt knife and scoop out the flesh with a spoon. Place in a bowl.

Mash the avocado flesh:

Using a fork, roughly mash the avocado. Don't overdo it! The guacamole should be a little chunky.

Add the remaining ingredients to taste:

Sprinkle with salt and lime (or lemon) juice. The acid in the lime juice will provide some balance to the richness of the avocado and will help delay the avocados from turning brown.

Add the chopped onion, cilantro, black pepper, and chilis. Chili peppers vary individually in their spiciness. So, start with a half of one chili pepper and add more to the guacamole to your desired degree of heat.

Remember that much of this is done to taste because of the variability in the fresh ingredients. Start with this recipe and adjust to your taste.

Serve immediately:

If making a few hours ahead, place plastic wrap on the surface of the guacamole and press down to cover it to prevent air reaching it. (The oxygen in the air causes oxidation which will turn the guacamole brown.)

Garnish with slices of red radish or jicama strips. Serve with your choice of store-bought tortilla chips or make your own homemade tortilla chips.

Refrigerate leftover guacamole up to 3 days.

Note: Chilling tomatoes dulls their flavor. So, if you want to add chopped tomato to your guacamole, add just before serving.



PORT CLASSIFIEDS

www.gamefishtrail.com



www.gamefishtrail.com

Randall Huber Photos
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All of these pictures were shot
at Port Delmarva.

Photo canvases, note cards,
framed photos, magnets, tote
bags, coasters and much more

Contact Randy for wonderful
gift ideas or just something to
spruce up a room.



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