PEASE DEVELOPMENT AUTHORITY BOARD OF DIRECTORS MEETING MINUTES (Revised)

Presiding: Kevin H. Smith, Chairman

Present: Peter J. Loughlin, Vice Chairman; Robert A. Allard, Treasurer; John P. Bohenko;

Margaret F. Lamson; Neil Levesque and Franklin G. Torr

Attending: David R. Mullen, Pease Development Authority ("PDA") Executive Director; Lynn

M. Hinchee, PDA Deputy Executive Director and General Counsel; PDA staff

members; members of the public.

I. Call to Order

Chairman Smith called the meeting to order at 8:45 a.m. in the Board conference room on the Pease International Tradeport at 55 International Drive, Portsmouth, New Hampshire.

II. Acceptance of Minutes: May 17, 2018

Director Allard <u>moved</u> and Director Lamson <u>seconded</u> that **The Pease Development Authority Board of Directors hereby accepts the minutes of the May 17, 2018 Board meeting.** <u>Discussion</u>: None. <u>Disposition</u>: Resolved by unanimous vote for; motion <u>carried</u>.

III. Public Comments

There were no public comments.

IV. Old Business

There was no old business.

V. Recognitions – Service Credit Union Donation

Paul Brean, Airport Director, explained Service Credit Union had a conflict but a \$2,000 donation to PDA from Service Credit Union will be used for a VIP lounge for service members.

Mr. Brean introduced Michelle Saccoccia from Service Credit Union who gave a presentation of the origin of the donation. Mr. Brean met Ms. Saccoccia at PSM and discussed future endeavors for improvements at PSM. When Mr. Brean suggested a device room for service members and civilians, Ms. Saccoccia asked to be considered first as a corporate sponsor. Ms. Saccoccia presented the check to Mr. Brean. Mr. Brean stated that the troops go through about a pallet of water a week and Service Credit Union will also support that.

VI. Golf Committee

Director Bohenko, Golf Committee Chairman, reported that the Golf Committee met on June 14, 2018 and introduced the patio design. Scott D. DeVito, General Manager of the Pease Golf Course ("Golf Course"), gave a quick overview outlining the proposed design, the functionality and what the impact would be and will there be any investment needs in the kitchen.