

January, 2020

Ray Mitchell, Editor,
Cub Reporter

<http://sequimbayyachtclub.org/news/>



Scuttlebutt

Newsletter of the Sequim Bay Yacht Club

Happy New Year!

Commodore – Jerry Fine



Dear SBYC Members,

Welcome to 2020, oh that sounds so ominous, it really isn't but it just sounds that way.

The past year has been a whirlwind for me as it has for some of you. Lots of great times were had at the club and on the water. There was some crazy Happy Hours with creative decorations, and the attendance was over the top. I know a lot of members had a wonderful time. The "Pot Luck" food has been amazing and the bartenders have kept everyone "well-tuned". If you haven't "Hosted a Happy Hour" yet the sign up sheet will be at all the events coming up. Step up and take swing at it.

Thursday night Duck Dodge took a little different approach this past year with "Burger Bash". Not a better place on the whole Olympic Peninsula to watch a great sail boat race and enjoy a Cheeseburger for only \$3.00 and enjoy a cold beer to go with it. We will have a "Burger Bash" schedule to you in the near future. It's only going to get better.

There will be Regattas in 2020 which need help in making them a success, help is needed on and off the water. When the sign up sheets are out, sign up for some or all of them and see how much fun it really is. More on all these a little later.

The Rowers are having a great time and the interest in that aspect of our club keeps going and growing. I have been down early in the morning a couple of times and the teamwork and precision of launching and retrieving the boats is poetry in motion. And they all seem to be smiling after a great workout on the water. Keep it up folks.

I very much want to make the Cruising Calendar a bigger part of our club and enjoy the magnificent waterways around our area. The two cruises the Flora Mae went on last year were an absolutely wonderful time. We will work hard to come up with cruises that any of our members can enjoy and participate in. Making a passage short or long is always rewarded with the satisfaction that you made it for sure. Also there is the camaraderie at the designated anchorage or marina. Let's go cruising in 2020.

The SBYC is a volunteer club and every event is put on by "someone or a group of someone's". There is a wealth of knowledge in this club on how to put an event together. Step up, please, reach out for guidance, please, help us in 2020, please. It will be a great year.

I am looking forward to a fantastic year as your Commodore, let me hear from you. Until then, Happy New Year to each and every one of you.

Vice Commodore – Jerry Oden

I've been led to believe that one of the most important duties of the Vice-Commodore is to maintain the SBYC Clubroom calendar. When that awesome responsibility was formally passed to me during a training session with (PC) Schwarz and (C) Fine, the question: "Why are there two calendars and I can only find one on the website?" was discussed, (but not answered). After some discussion, it was agreed that maintaining just one calendar was worth trying. Here is the impact of that decision:

On the SBYC website (<https://sequimbayyacht.club/>), when you log in under Members and select Calendars, the Members' Calendar will open and you will see every scheduled use of the room, not just room reservations. Look for the events with a red dot preceding it. Those are our club events. We have shortened the event description where practical so we can list the start time as well as the planned end time for each event. You'll be able to see those times separately for Happy Hour, Sip & Sup and General Meeting when they occur on a given evening. The same details are included, for example for the Commodore's Ball on February 29.

A copy of the monthly calendars for the next several months is posted in the clubroom. And the Club website also lists upcoming events for members and the public, so please take advantage of this great resource.

I welcome your comments and suggestions on this and other ways to keep our members informed on what is going on at the club.

2020 SBYC Events Calendar

JANUARY

- 6 Board Meeting 3pm clubroom
- 15 General Meeting 7:30pm (6:30-7:30 cocktail hour)
(NOTICE DATE CHANGE, 3RD WED IN JANUARY)
- 18 SBYC Orientation for new members (10am-2pm)
- 24 Happy Hour "Aloha" (5-7pm)

FEBRUARY

- 3 Board Meeting 3pm clubroom
- 12 General Meeting 7:30pm (Valentines Cocktail Hour 5:00-7:00)
- 29 **Commodore's Ball**; Cocktail Hour 5pm, Dinner 6pm, Dance 7pm

MARCH

- 2 Board Meeting 3pm clubroom
- 11 General Meeting 7:30pm; **St. Pats Sip & Sup** - Cocktail Hour 5pm-6pm, Dinner 6pm-7pm
(Corned Beef)
- 28 **Men's Treat Champagne Breakfast**, First Mates Appreciation Social Hour 10:00am, Breakfast 11:00am
- 30 Board Meeting 3pm clubroom

Rear Commodore – Anna Richards



Have you seen boats out and about with RESEARCH on the sides? Chances are they are boats built by Armstrong Marine in Port Angeles. But that's not all the company builds. Patrol & enforcement, passenger vessels, rigid inflatable hulls for police, survey vessels, fishing boats, fire boats, dive boats, and landing crafts are all built to order.

Perry Knudson, Armstrong Marine's managing director, will speak to the Sequim Bay Yacht Club on **January 15, 2020, starting at 7:30 p.m.**

From the company's website: "Anywhere. Everywhere. Armstrong Marine. The aluminum boat market is rapidly expanding. Mariners across the globe recognize the superiority of aluminum due to its weight, strength, and availability. With more

than two decades of experience, Armstrong Marine USA Inc. develops products to meet the demands of the marine industry around the world."

Hope to see you there.

From the Membership Desk – Ann Elliot, Margaret Schwarz



We inducted Frank Benson at the Change of Watch event on December 11th. He's the 39th person and 23rd membership added during 2019.

Congratulations to our membership for the excellent effort and success in recruiting new members. Only one month passed without at least one new application being received. Each year there is some attrition, but as always, we're hoping it's minimal.

Last year I put forth a challenge to the membership to secure 19 new memberships in 2019. We surpassed that. Not wanting to overwhelm you with increasing the challenge by a big jump, here's this year's challenge. Let's work to secure 20 new memberships in 2020. Of course Margaret and I will process as many applications as you bring to SBYC. There is no limit to how many we'll accept.

The updated membership application forms can be located in two places. They can be found in the clubroom to the left of the bar in a plastic brochure holder affixed to the wall. Our webmaster, Amy Holmes, has updated the membership part of the website to include our new application form indicating that we offer one membership per household. It doesn't matter if it is one person, a couple or a family. The application fee remains the same, \$50 to be submitted with the completed membership application form and mailed to;

SBYC Membership

PO Box 1261, Sequim, WA 98382.

The annual dues is \$375 which is prorated by quarters for mid-year entry of new members.

I am grateful to Durkee Richards for the excellent job he does maintaining our roster. It is most useful if you inform us of any changes in your information. Please send updated information to Durkee at dbrmj@earthlink.net. This is particularly important regarding phone numbers and email addresses, although I did have a difficult time finding a member's home once at a nonexistent address posted in our roster.

*******ATTENTION ALL MEMBERS*******

Mark your calendars if you haven't already. Saturday, January 18th, we are having an Orientation in the clubroom from 10 a.m. to 2 p.m. The morning will begin with coffee, tea and muffins. The focus of the morning will be a presentation by various members to include a summary of all aspects of our club, photos, how to navigate our wonderful, fairly new, website, areas in which you can participate to make our club run efficiently and bring new energy, ideas and activities to keep our offerings Fun! We'll end our time together with a free pizza lunch and share camaraderie with fellow members. The bar will be open to purchase beverages.

Sending each of you wishes for a healthy and very Happy New Year!

Your Membership Team,
Ann Elliot and Margaret Schwarz

Many requests were made for the following items from the Change of Watch Dinner.

REQUESTED RECIPES FROM THE 2019 COW

CRANBERRY FRUIT CONSERVE

- 1 12-ounce bag of fresh cranberries, cleaned
- 1 3/4 C Sugar
- 1 Granny Smith apple, peeled, cored and chopped
- 1 Orange, grated zest and juice
- 1 Lemon, grated zest and juice
- 3/4 C Golden raisins
- 3/4 C Chopped walnuts or pecans

Cook the cranberries, sugar and 1 cup of water in a saucepan over low heat for about 5 minutes, or until the skins pop open. Add the apple, zests, and juices and cook for 15 more minutes. Remove from the heat and add the raisins and nuts. Let cool. Serve chilled.

NO-BAKE CHOCOLATE TART

INGREDIENTS

Oreo Crust:

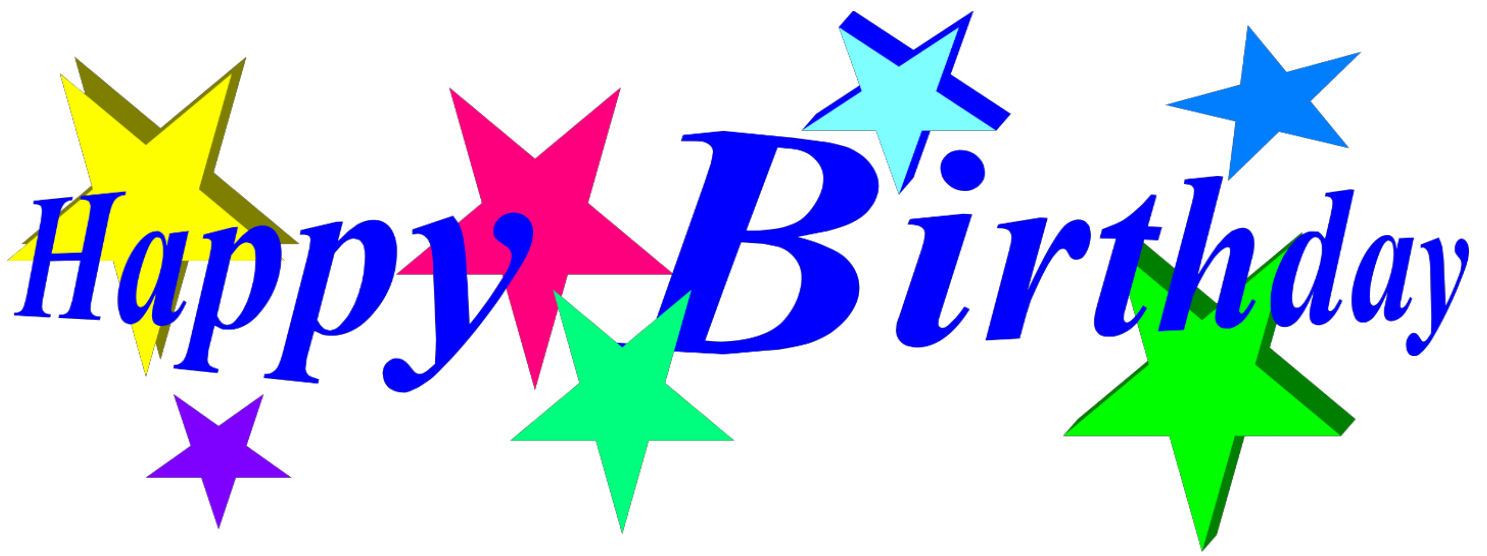
- 24 Oreo cookies with filling
- 6 Tablespoons butter, melted

Ganache Filling

- 170 g/6 oz coarsely chopped bittersweet chocolate
- 170 g/6 oz coarsely chopped milk chocolate
- 1 Cup (240 ml) heavy cream
- 1/4 C butter, cut into small pieces

To make the crust: Pulse the Oreo cookies, with filling, in a food processor until finely ground. Transfer crumbs to a medium bowl, add melted butter, and mix until combined and moistened. Press the mixture onto the bottom and up the sides of a 9-inch (23cm) tart pan. Place it in the fridge for 30 minutes to firm up before adding the filling (or before baking the crust). If possible, it is recommended to bake the crust in a 350F/180C preheated oven for 5-6 minutes, then let it cool completely on a wire rack before adding the filling. This will make the crust crisper and less soft.

To make the filling: In a medium heatproof bowl, place the chopped bittersweet and milk chocolates. Set aside. In a small saucepan over medium heat, bring the heavy cream and butter to a low boil. Remove from the heat and pour mixture over the chocolate. Let stand for 1 minute. Using a rubber spatula, stir mixture until melted and smooth. (If not completely melted, heat it in the microwave for several seconds and stir until melted. Pour mixture over chilled Oreo crust and refrigerate until set, at least 4 hours or overnight. You can make the tart a day ahead of time. Tart will keep well if covered for up to 4-5 days in the fridge.



**Happy January Birthday to the following SBYC
Members:**

1-05 Rick Morgan

1-07 Mark Basel

1-09 Victoria Marshall

1-11 John Donnelly

1-13 Dory Miller

1-21 Bob Macaulay

1-22 Dennis Miller

1-24 Frank DeSalvo

1-24 Elizabeth Prip

1-26 Charlie Roberts

Coxswain's Corner –Don Berger, Frank DeSalvo, Linda Carlson

“The Admiral” (formally known as the Juan de Fuca) has been declared ready for service. It was towed from Macauley Boat Works back to its permanent home at John Wayne Marina on December 6, 2019. It was rowed for a sea trial on December 8, 2019 and was deemed seaworthy after an 8,000 meter row.



New Year's Resolutions are very popular this time of year. Research tells us that on average a new year's resolution last 11 days or less. The high failure rate is often due to lack of support from friends and family. Consider rowing to improve fitness in an environment that maximizes peer support to keep you on track. The combination of fun and fitness is hard to beat.

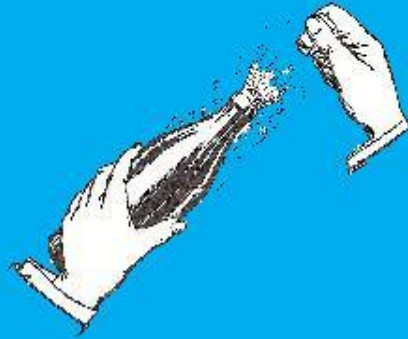
A huge thanks to all who participated in restoring "The Admiral", beautiful job.

Dennis Miller



On The Horizon

Make joining us for lunch
your first resolution for 2020!



New Year Cheer
with the
Sequim Bay Yacht Club
Lunch Bunch

Thursday, Jan. 2, 11:30 a.m.
Old Mill Cafe, Carlsborg

RSVP to Wes and Kathryn Haskell
kathrynfrances3@gmail.com, 360-683-4966

Hau*o*li Makahiki Hou (Happy New Year)

Tired of the gray sky's ?

Then put on your Flowered Shirt, Muumuu, Shorts, Sandals, Straw hat

and come to an evening of

Warm Fun at the Clubhouse!

Friday, January 24th, 5 pm

As is the custom of the locals, please bring along an Island themed dish to share.



Coming in April!

Happy Hour theme will be, "Kentucky Derby" with a ladies

Hat Contest and Horse Racing.

Important Boating information

Thanks to Lisa O'Keefe for reminding us about the discount that Boat US extends to us.



BoatU.S.
BOAT OWNERS ASSOCIATION OF THE UNITED STATES

As a member of _____ Sequim Bay Yacht Club _____,
a BoatU.S. Cooperating Group, you are invited to **become a BoatU.S. Member**
at a special rate:

\$15 BoatU.S. Membership Dues
and 10% off Water Towing Services

GA82820Y

BOATU.S. COOP GROUP #: _____

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| <p>NEW MEMBERS Sign up online at BoatUS.com/Join (enter your BoatU.S. Coop Group # on the first page of the application)</p> | <p>CURRENT MEMBERS Not receiving the discount? Email Membership@BoatUS.com</p> |
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MEMBERSHIP BENEFITS INCLUDE:

- 24/7 Dispatch to over 600 towboats in 300+ ports nationwide
- Marine insurance for boaters with 24/7 claims service
- Discounts on fuel, slips, repairs & more at over 1,200 boating businesses nationwide
- Subscription to *BoatU.S. Magazine* – 6 issues per year

Visit BoatUS.com/Membership to learn about all benefits
and services offered to BoatU.S. Members.

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| INSURANCE | DISCOUNTS | MAGAZINE | SAFETY | ADVOCACY | TOWING | TRAILER ASSIST | DISCOUNTS |

Boating Classes

Upcoming classes provided by North Olympic Boaters, America's Boating Club of the North Olympic Peninsula.. and held at SBYC club room. Below is the winter schedule. As a courtesy, SBYC members pay the North Olympic Boaters members rate for classes. Specifics and registration information is available at <northolympicboaters.com> under the Education tab.

Cruise & Cruise Planning

@SBYC 8-9 wks Tuesdays 1000-1200

Instructor: Steve Allen

January 7

Piloting

@SBYC 8-9 wks Wednesdays 1000-1200

Instructors: Ray Madsen/Bernie Armstrong

January 8

Marine Communications

@SBYC 8-9 weeks

Instructors: Bruce Cutting & TBD

January