

AUGUST 2019

Volume 41 Issue 9

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8

12



Dispatches From The Delta

by Forest Blue & Francesca Smith

As this newsletter goes to press, the 2019 Delta Cruise is in its final week.

The cruise commenced, as always, with a pre-cruise party, this year hosted by Commodore Todd Mendoza and Connie Tudor. Delta Cruise Captain Forest Blue did a great job of compiling lots of valuable information for skippers and their crews with a focus on "Safety First" - and that's really the reason we get together ahead of time - to share insights, info and safety reminders.

The original plan included three nights at the Cove but as the old saying goes, Man plans, God laughs. When the first PYC boats arrived at The Cove they found a fifty footer was there ahead of time smack dab in the middle of the Anchorage and was not feeling the love during a high wind event.

Luckily with the help of the Devil's Isle staff the cruise was able to extend the stay there. We ended up with 14 boats in attendance at Devil's

Dispatches From The Delta War Wagon at PYC Social News Nautical Knowledge **Board Nominations**

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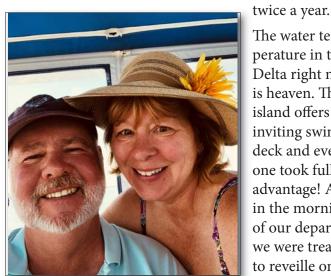




Pre-Cruise Party!

Isle including boats from PYC, Oxbow YC, Tiburon YC, Marin YC, and Devil's Isle members for the event. The island is beautiful and protected with safe swimming with a covered swim deck and a ladder.

The PYC flotilla at Devil's Isle included Blue Crew, Little More Pleasure, Patience, Tascher, and Lady Francesca. What a wonderful slice of heaven this island club is! Dan Borges hosted our cruise-in and treated us all to a chicken and bratwurst barbecue dinner. So nice to reconnect with friends we see possibly only once or



Mac and Cheese in the Delta!

The water temperature in the Delta right now is heaven. The island offers an inviting swim deck and everyone took full advantage! And in the morning of our departure we were treated to reveille on



There are times when the 'power gives way to sail' rule doesn't apply!

the bugle by Cathy Lehmann's daughter Harriet. For those with a long memory, Harriet played trumpet and Cathy played snare drum in our PYC precision kazoo, drum and bugle corps as we marched in the 2001 Butter and Eggs parade! You didn't know we had such

talent did you?? After five nights at Devil's Isle the flotilla moved on to the Delta Yacht club where with a collaboration this year with SFBAN-TA(Nordic Tugs), Tiburon Yacht Club, and Oxbow Yacht Club there where 15 boats.



The future of boating!

Petaluma Yacht

Club would not be able to attend this location without these partnerships. This is a current situation most yacht clubs are experiencing. Younger people are not buying boats and joining clubs. Combining clubs to go on cruises is the way we can sustain our Delta Cruise. Our fleet is diminishing.

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Delta Cruise - Continued from page 2



The fleet at Devil's Isle



Devil's Isle Hospitality!



Sunset on the Delta



Beth Darrow & family kayaking on the Delta



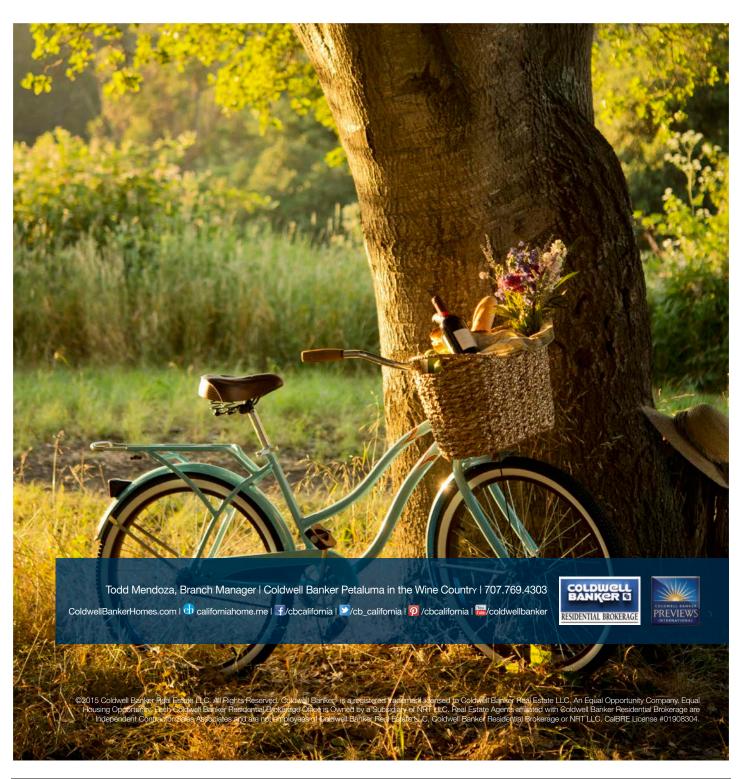
Water heaven at Devil's Isle

Photo credits: Forest Blue, Francesca Smith, Mike Freeman



COLDWELL BANKER IS YOUR GATEWAY TO WINE COUNTRY

Whether this is your first trip to Wine Country or you visit regularly, chances are you've fallen in love with the splendor of the region. So unpack your bags and stay a while. And should a short getaway turn into an extended stay, there's no team better poised than Coldwell Banker to serve as your gateway to Wine Country.



War Wagon at PYC

by Houston Porter



Independence Day is one of my favorite holidays of the year and so I thought we should do something special for this year's July monthly membership dinner. What better way to celebrate America than an extravagant BBQ dinner to honor our country's independence, which is where *War Wagon BBQ* came in.

A few years ago I set out on a sixweek cross-country tour in an attempt to prove that good BBQ could be had in all parts of the country. And what did I learn on my cross-country trek? I learned that great BBQ can truly be found throughout our country, even here in Petaluma!.

The first time I tasted *War Wagon BBQ*, I was thoroughly impressed, not only with their amazing rig, but also with their excellent and creative dishes and their great Petaluma caliber customer service.

When we talk about BBQ we are really talking about grilling, BBQing and smoking. *War Wagon BBQ*'s rig allows them to do all three, at once if they choose.

The port side of their wagon is lined with grills for direct heat grilling,

while the starboard side is all BBQ's, which allows for indirect heat, as well as smoking, if they choose.

The three main components of BBQing are the meat, the heat and the seasoning. Although we were initially going to only have ribs and chicken for the PYC dinner, I love brisket and so wanted to give that a try too.

For sides, I had tried *War Wagon*'s cowboy beans before but the version they brought to PYC was new and has since become my favorite. Instead of the normal bacon, they added smoked bratwursts and then actually smoked the whole bean dish. I was also thoroughly impressed that they brought along some veggies to grill for the vegetarians in our midst, as well as additional sides of salad and mac n' cheese, both of which were crowd pleasers.

And to round out the meal, I must give a special thank you to *Mariposa Ice Creamery* for donating ice cream bars. The unique peanut butter and jelly certainly gave the initial favorite cookies and cream a run for its money.

To say that the meal exceeded expectations would be an understatement. It was everything I had hoped it would be in celebration of our country's independence, which is why I was happy to pick up the extra tab, above and beyond the \$12.50 we charge for club meeting dinners. However, Leland Fishman and Garrett Hill immediately offered to help with the cost. And the show of support at the club during dinner was also heartwarming with many people donating additional funds to help cover the extra cost of dinner.

However, by far the biggest thanks has to go to Todd Mendoza who emptied his pockets of everything he had, which ended up relieving him of somewhere in the range of \$100. *Thanks Todd!*

For anyone looking to cater a special event, or even just a family gathering, *War Wagon BBQ* can be reached through their Facebook page. Same goes for *Mariposa Ice Creamery*. Fresh, locally made ice cream always adds a nice touch to any event.



Social News

by Darby Tarantino



"Summer's lease hath all too short a date."

—William Shakespeare

Tasting Series News

Beer lovers reveled in copious amounts of brews compliments of Third Street Aleworks during our July Tasting Series. Sean Beering, (yes, that's his real name!) shared six beers with our group, the favorite being

Puddle Jumper a delicately hoppy Pale Ale packaged perfectly in a bright sea blue can with green lily pads. We also sampled an 8.2% ABV Hypocrisy Imperial IPA and Sean's very own wedding Pilsner fittingly called Something Borrowed, Something Brewed created by Third Street's Master Brewer Tyler Lafferty for his nuptials last month. Our food selections were courtesy of Chris Keegan who spoiled everyone with homemade German style soft pretzels and grilled sausages. The pretzels were such a hit, that Chris was asked to hold a class to teach the art of crafting these tasty treats, so stay tuned for more info on that!

Third Street Aleworks is located at 610 Third Street in downtown Santa Rosa. Enjoy up to 16 craft beers daily on tap and cask, and don't forget their \$2.50 Tuesdays—choose a pint of your favorite beer or a bratwurst for just \$2.50!

Coming up...

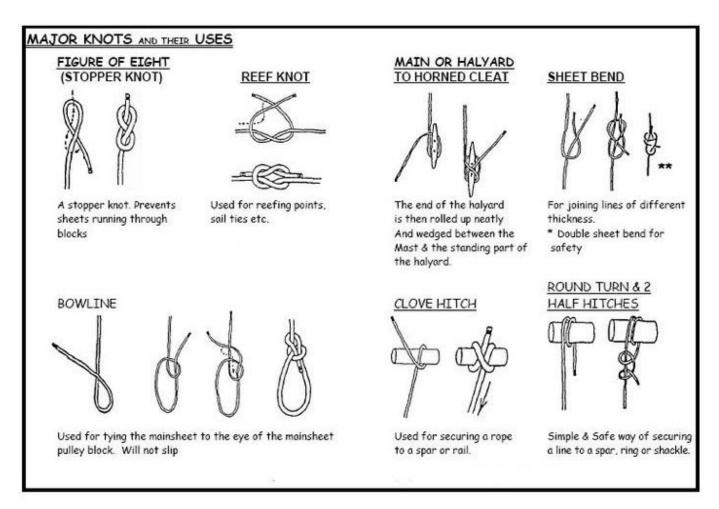
Join us on Wednesday, August 21 at 6 pm as we feature the first distillery in our series, *Young & Yonder!*Owned and operated by husband and wife team Joshua Optaz and Sarah Fiske, this dynamic duo has mastered the true art of distillation and are cleaning up at nationwide competitions for their 100 proof *H.O.B.S. Gin, Armont Vodka, Stave Robber 5-grain Bourbon* and their *Fellows & Foragers Absinthe*, which uses over 75 pounds of botanicals in each batch! Our tasting will include a full line-up of these craft spirits, followed by a cocktail made with your favorite spirit. It might be hard to choose just one!

Our email blast will be coming your way the first week of August so look for the link to buy your tickets online or, you can drop cash for a check by the club, ATTN: Darby. Cost is \$20 per person. We look forward to seeing you there!





Nautical Knowledge



Board Nominations

Attention PYC Members!

It is time to nominate our board of directors and bridge for 2020.

If you have interest in serving or would like to recommend someone please contact a member of the nominating committee to submit candidates.

This years Nominating Committee:

- ♣ Ted Adams Chair
- 4 Tina Powell -
- ♣ Gerry Reinartz
- ≟ Linda Blue

As stated in our by laws Article VII Section 5.

At least two of the three flag officers, Commodore, Vice Commodore or Rear Commodore,

- shall be YACHT owners when elected to an office.
- At least three of the five remaining Directors shall be YACHT owners when elected to the Board of Directors.
- At least TWO Directors shall be proprietary members when elected to the board of Directors.

For the interest of this count both Bridge and Board are considered Directors.

We will close the nomination window of interested parties to step up on August 26th.

If you have been pondering about a proprietary membership, this is also a good time to inquire about that too. Membership Chair (*Todd Mendoza*) has that information.



2019 Events Calendar

- Saturday August 10: **Monthly Tasting Series:** Young & Yonder Distillery
- Saturday September 14 Fall Maintenance Work

 Day
- Wednesday September 18, Monthly Tasting Series Sonoma Coast Spirits Works
- Friday / Sunday Sept 27-29 Napa YC Cruise Out
- Wednesday October 16, Monthly Tasting Series 4 Petaluma Gap Wineries
- Friday / Sunday Oct 18-20 South Beach Harbor, San Francisco Cruise Out
- Saturday November 2nd Change of Watch Dinner Petaluma Hotel

Whye Waite's Musings

Club Cruise From Hell

So I hear y'all are havin a little ol' delta cruise. That's good on you. Well let me tell ya bout the one I had back in



63'. Lost Key Yacht Club down in Florida was havin a humdinger of a cruise out, complete with a cajun creole deep fried Alligator kick off barbecue. We were all gonna head up the Escambie river all the way across the border to Alabama. Now, for you city folk, thats a hell of a long way, and fightin off the skeeters and alligators wasn't gonna be easy see, the skeeters can bite harder than a pit bull in a

fight with a poodle and the gators, well, they just plain don't play fair at all. I was all of 15 years old at the time and fancied myself as quite the sailor. Hell, I could sail circles around most of the old farts at the club and sure as Florida has Hurricanes I was gonna whoop em all. My little 22' Santana was all decked out for the trip, hell, I even had a clean port a pottie.

With my cousin Fast Eddie on board we headed out in the stiff Pensacola bay breeze, cruising along with our arms on the rail like Cheech and Chong in Up in Smoke. We had cheated the start a little and were gonna take the short way by cutting across the channel which would leave the old farts in the dust. The sun was shining as bright high beams in the rear view mirror, Buddy Holly blasting on the transistor radio when "C Ya" started loosin some speed. I thought maybe some seaweed salad had got caught up in the rudder so I stood up to have a look over the side when we hit rock bottom, and I mean r o c k bottom! "C Ya" came to a screechin halt faster than a june bug hittin a windshield. I went flyin over Fast Eddie who was plastered against the cabin with a shit eatin grin on his face from ear to ear. He was laughing so hard it looked like he had just ate a whole apple pie by himself! Next thing I know I'm standing in knee deep good of Florida mud. The kind of mud you wouldn't even throw at your brother. It smelled worse than week old underwear.

Eddie fished me in with the fishing net and gaff, nearly pokin a hole in my New York Giants t shirt that my grandpa gave me, some how managing to get us even more stuck in the mud and rocks until we became a semi permanent fixture of the bay. The fleet, passing by nicely in the channel, proceeded to heckle, howl, sneer, cheer and overall degrade me one by one like a just pantsed high school freshman. Fast Eddie and I, after a few hours to lick our wounds and having the tide rises high enough to float "C Ya", hightailed it back to the sleepy little creek where we tied her to a tree and walked ever so dejectedly home. Some cruise out.......



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From Tom's Galley Sweet and Sour Fried Pork



This may look complicated with all the ingredients but if you "Meis en place", which means everything in place by chopping and dicing everything before starting to cook this recipe becomes very easy. The sweet and sour sauce can be made in advance and the flavors will intensify and marry as it sits. Then just sauté the pork and serve, making your guests very impressed with your culinary skills. It will look so easy.

Ingredients:

4 tablespoons canola
oil
1 red onion
2 teaspoon ground ginger
3 garlic cloves, minced
1/3-cup red wine vinegar
1 green bell pepper
1/3-cup chicken stock
3 small center celery ribs
1/4-cup ketchup
1 pork loin

1/3-cup brown sugar
1/4-cup Madeira or sherry
2 teaspoons soy sauce
1/2-cup flour
1 1/2 cups pineapple
chunks, drained
1/2-cup cornstarch, + 3
teaspoons
1 egg
1 teaspoon Kosher salt

Method:

Finely dice red onion, set aside. Mince garlic cloves, add to onion and set aside.

Core bell pepper stem, slice both ends off pepper and slice pepper vertically.

Flatten pepper and with a knife, remove the white membrane and seeds.

Slice the pepper into ¼ inch strips. Dice strips into 1/4-inch pieces, set aside.

Remove bottom end of celery stalks and slice celery into 1/8 th inch slices, set aside.

With a sharp knife, remove as much silver skin from the pork loin as possible. (*The secret to presenting tender, melt-in-your-mouth pork tenderloin is remove the silver skin, which is the white membrane you will see on the sides. This tendon will remain tough so during cooking.*)

Cut pork loin into 1/2-inch thick medallions. Place pork in a bowl and add 1/4 cup Madeira.

Mix well to coat and set aside.

Mix 1/2 cup flour with 1/2 cup cornstarch and 1 teaspoon salt in a quart zip-lock bag or bowl and set aside.

In a saucepan heat 1 tablespoon canola oil over medium heat.

Add diced onion, garlic, bell pepper, celery and ginger. Saute until onions start to brown.

Add vinegar, chicken stock, ketchup, brown sugar, soy sauce and pineapple chunks.

Stir to mix and reduce heat to low and simmer 15 minutes to reduce liquid.

Meanwhile, place 2 tablespoons oil in a skillet over medium heat.

Remove pork and pat dry on paper towels.

Beat egg in a bowl. Add egg to pork loins and mix to coat all pork.

Place several pork loins in flour mixture and coat all sides.

Place pork loins on plate and repeat process, coating all pork loins.

When oil is hot, place pork loins in oil and sauté until lightly brown on bottom.

Turn and lightly brown other side. Drain on paper towels. Add more oil if needed, heat and repeat process.

Mix 3 teaspoons corn starch with 1 1/2 teaspoon water and add to sweet and sour mixture.

Mix well and stir until mixture thickens.

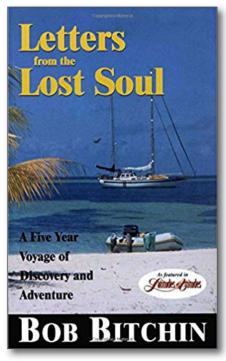
Place a small amount of sweet and sour sauce on plate, top with fried pork loins and top with more sweet and *sour sauce*.



Arm Chair Sailor

Letters from the Lost Soul by Bob Bitchin

Reviewed by Stephen Hamilton



For those of you who couldn't join the Delta Cruise, or who have aspirations, but not the time, to venture far beyond the Golden Gate Bridge, Bob Bitchin's *Letters from the Lost Soul* might be a good surrogate.

In this quick read, Bob heads off from Los Angeles on a five year voyage that takes in the Pacific, the Atlantic

and the Mediterranean

Attitude is the only difference between an ordeal and an adventure is the adage that Bob lives by as he ventures forth in his 1981 Formosa 56, the LOST SOUL.

Highlighting five years and 45,000 miles in a compact, analogy-laden book, Bob takes the reader from California to French Polynesia and back in a mere 83

pages; followed by another 51 pages of cruising down the West Coast and through the Caribbean on to the Azores; and then he squeezes in the Mediterranean and return passages, back to California, in the final 100 pages.

It appears he is either experiencing unbelievable clear blue waters and white sands, or terrifying storms and mechanical failures.

Throughout there is a parade of characters, including a surprising large number of female crew members, who join Lost Soul for some part of the voyage. At the end of the voyage Bob marries his first mate, Jody, whom he claims he had kidnapped from the Portofino Marina Yacht Club at the outset of the voyage. I got a feeling that Bob and Whye Waite are close friends!

This is a travelogue with a difference written by an author whose *joie de vivre* is apparent on every page. At times his analogies get repetitive and even tiresome, but it's hard to say that I wasn't just a little bit envious!

Bob & Jody currently publish *Cruising Outpost Magazine* and are also very active on the http://www.cruisingoutpost.com website.

Have you got some favorite reads that you would recommend? Please email the editor Stephen@ CrescentCreative.com.

Note most books reviewed in this column have been donated to the club's library and are available to members

Stories please!

We are always looking for contributors to write for the newsletter.

Topics could include:

- Your first / last / favorite boat
- Share a cruise out/in story
- PYC history
- Book reviews

photographs are due by the 20th of the month prior to publication. They can be emailed to

Stephen@CrescentCreative.com

... and photos.... Please!





Sunshine and Birthdays



Sending our thoughts and love to Lynn Knudson who has been fighting cancer these past 4 1/2 years.

Lynn is at home and on Hospice care. Her visits are with family only at this time. They request no emails or phone calls, but cards are welcome.

Lynn WAS feeling up to a visit

to Bodega Bay recently where she and Thom had a mini get away

As always, if you have any news that I can or should share with the Club, please let me know via email at fflaura@ sonic.net



AUGUST

4th Sherri Adams

4th Tina Powell

9th Neal Parker

15th Saul Cohen

23rd Roy Johnston

24th Tom Corbett

24th Esther Schau

PYC General Meeting Dinner 7 pm, August 2

Hosted by: David Quist Catered by: Boulevard Café

Menu

Tasty, savory Beef Stroganoff over Fettuccine Pasta, (also Fettuccine Vegetarian available)
Fresh, Crisp local Green Salad,
Rolls & Desert

\$12.50 per person

Please RSVP by July 30
To Bruce Stender
Ostender1@comcast.net
(707)-585-1352



Flag Officer Reports



TODD MENDOZA - Commodore

Ahoy Everybody,

Well the boating season is upon us and the Delta trip has started with the pre-Delta party at Casa Mendoza headed up by Forest Blue. We had a phenomenal potluck and good boating advice from all with

the logistics disseminated by Forest Blue Cruse Chair. Thanks to all that attended. At the publication of this newsletter the Delta trip will be well on its way.

One important note is it is time to nominate our Board of Directors and our Rear Commodore and reconfirm the Bridge. Please note Nominating Committee that was appointed and approved by the board at the last Board Meeting headed by Staff Commodore Ted Adams as Chair. See elsewhere in this newsletter for details of the nominating process.

We will close the nomination window of interested

parties to step up on August 26th 2019

If you know of anyone that wants to step up and qualifies please contact the chair of the nominating committee or one of the committee members.

Thanks goes out to Mayor Teresa Barrett and all the partners for the dredging pledge in getting local support to supplement what our congressional representatives are doing to lobby the Army Corp.

If you notice our beverage cooler is colder thanks for the most part thanks to staff, Staff Commodore Ted Adams spending most of his day recharging the refrigerator. And once again a phenomenal experience with Sean from Third Street Ale Works and his innovative approach to the craft beer industry. Thanks Darby and Chris for another successful event.

See you at the next General Meeting

Todd Mendoza

Commodore











LELAND FISHMAN - Vice Commodore

Ahoy PYC,

We're officially on the home stretch for this year as we head into the last three months for the current bridge and board. Please mark your calendars for November 2, the first Saturday of the month, when we will

officially have our "change of watch" ceremony and party. This year we'll be at the beautiful Hotel Petaluma, with a catered meal, beer, wine and a couple of signature

cocktails......formal attire perfectly acceptable......stay tuned for more details, but mark your calendar now, you won't want to miss this......

I'm still looking for someone to take bar duty the first weekends in August, September and October, so if you haven't completed your obligation for this year and would like to take a busy evening, grab that weekend and enjoy tending bar during our general meeting.

Wine at the bar remains at \$5.00 for all varietals so stop in and have a glass or two.....that's it for now, sign up for bar duty and we'll see you at the club.

Your VC

Club House Bar Duty

August

<u>Duty Manager - Al Alys</u>

Fri 2nd - Sat 3rd
Open

Fri 9th - Sat 10th *Jeff Mayne*

Fri 16th - Sat 17th

Kevin and Rosemary Hart

Fri 23rd - Sat 24th

Open

Fri 30th - Sat 31st

Michael and Sharon Donovan

September

<u>Duty Manager - Chris Keegan</u>

Fri 6th - Sat 7th

Open

Fri 13th - Sat 14th

Renato and Connie Madrid

Fri 20th - Sat 21st

Open

Fri 27th- Sat 28th

Matthew and Jennifer Carter

October

Duty Manager - Leanne Gallup

Fri 4th - Sat 5th

Open

Fri 11th - Sat 12th

Mahoney /Anxolabehere

Fri 18th - Sat 19th

Dave and Debbie Powell Steve and Tina Powell

Fri 25th - Sat 26th

Iames Maria Matthies



You can sign up for your bar duty by simply sending an email to pycinfo@petalumayachtclub.com with a subject of **Sign-up**. You will get an automatic reply with all the instructions. It's simple, easy and fast! Try it now!!



BRUCE STENDER - Rear Commodore



Ahoy!

Petaluma Mayor Teresa Barrett held a dredging meeting at the PYC clubhouse on Tuesday, July 16 developing strategies to address the dredging issue. There was a good turnout of key individuals to spearhead the Mayor's plan to encourage the Corp of Engineers to start

dredging the Petaluma river, Basin and Marina. There is an article in the July 20, Argus Courier explaining the Mayor's plan. Hopefully, with Jeff Mayne's efforts and that of the Mayor, boats will be back at the PYC

docks and the City of Petaluma will enjoy a thriving waterfront.

Rentals are picking up! The PYC clubhouse is a great venue to have a special celebration. I will assist any members with the PYC rental process.

Ted Adams revived the bar cooler which is now operating great! Thank You Ted!

The PYC clubhouse is in good shape thanks to all of the PYC members efforts. However, I am organizing a Fall Maintenance Work Party on September 14, so we can take care of a few chores that need to be addressed before Winter. I will be sending out a flyer with the details. "Many hands make light work."

Let the adventure continue!

General Meeting Dinner Sign-up!



AHOY PYC Members! We need your help with our General Meeting Dinners!

What a great way to get together and provide a meal for everyone to enjoy whether it is a personal specialty or your favorite caterer. 2019 General Meeting Dinner sign-up sheet is posted.

Sign up NOW to get the date you prefer!

Dates Available: Oct 4, Nov 1, & Dec 6

Questions? Contact Galley Chair Connie Tudor (connie.tudor@camoves.com 707-888-0903)

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Duffy Stewart 1992-93 Ted Lehmann 1993-94 Cris Crispen 1994-95 Tom Griffith 1995-96 Steve Hand 1996-97 Tom Bamberger 1997-98 Glenn Burch 1998-99 Rose Collins 1999-00 Mary McDermott 2000-01 Harold Niles 2001-02 Larry Kubo 2002-03 McKenzie Smith 2003-04 James Keller 2004-05 Diane Parker 2005-06

Tom Corbett 2006-07 Don Roberts 2007-08 Levi Swift 2008-09 Francesca Smith 2009-10 Diana Holmes 2010-11 Linda Blue 2011-12 Marty Little 2012-13 Gerry Reinartz 2013-14 Ted Adams 2014-15 Tina Powell 2015-16 Ted Adams 2016-17

McKenzie Smith 2017-2018

Clubhouse Phone: 707-765-9725

Email: pycmail@reinwalk.com Web Site: www.petalumayachtclub.com

Membership System: https://members.petalumayachtclub.com or pycinfo@petalumayachtclub.com

Latitude: 38.2344467 N **Longitude:** 122.6397784 W

Photo's prior to 2012: www.shutterfly.com User Name: pycpictures@comcast.net Password: petaluma

General Meeting Minutes July 5th, 2019

- Officers and Directors— in attendance were Commodore Todd Mendoza, Vice Commodore Leland Fishman, Rear Commodore Bruce Stender, Secretary J Townley, Treasurer Gail Cardaropoli
- 2) Meeting called to order 8:04
- 3) Commodore's report
 - a) a. War Wagon provided BBQ dinner. Mariposa Ice Creamery donated delicious ice cream bars.
 - b) Houston Porter introduced his guests:
 - i) Steven and Suzie Gray (Steven is with the Petaluma Police Department),
 - ii) Katherine Wells (*Katherine is a financial advisor at Edward Jones*), and
 - iii) Jessica Berry and Kevin Larson (*Kevin is a Novato Firefighter*.). Houston's mother (*Carol Porter*) was the guest of Judi Allewelt and Gale Cardaropoli and was with Rosemary McCabe, who is a former PYC member.
- 4) Vice Commodore report
 - a) The more expensive wines that have been featured have sold out.
 - b) Bartenders were cautioned on bank deposit process issues.
- 5) Rear Commodore report
 - a) Club rentals have increased.
- 6) Treasures Report No report
- 7) Galley Report No report
- 8) Secretary's Report No report
- 9) Events Report Darby Tarantino No report.

- 10) Advertising Report-Connie Madrid No report
- 11) Memberships Report
 - a) a. Sebastien Marquet and Isabelle Truchon and Kevin and Rosemary Hart were in attendance.
- 12) Newsletter Report Stephen Hamilton. Always looking for contributions to include in the newsletter.
- 13) PICYA No report
- 14) Delta cruise No report
- 15) Web/Photography- No report
- 16) Coop Marilyn Stender, Chair and Anne Gealta and Jill Olson. No report
- 17) Galley No report.
- 18) 18. Sunshine Laura Brazil. No report.
- 19) 19. Cruise Outs Diane Parker and Mike Freeman. No report
- 20) Delta Cruise- No report
- 21) Building Committee
 - a) Tom Corbett is keeping en eye open for a book shelf to use with the planned boating library.
 He cautioned everyone not to bring in nonboating books!
- 22) For the Good of the Club
- 23) Adjournment Meeting adjourned at 8:21



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Advertisements - continued





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First Class

	August 2019					
Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
				1	2	3
					Bartenders - Olin Daunell Club Opens At 6:00pm	Bartenders - Olin Daunell Club Opens At 5:30pm
4	5	6	7	8	9	10
					Bartenders - Jeff Mayne Club Opens At 6:00pm	Bartenders - Jeff Mayne Club Opens At 5:30pm
11	12	13	14	15	16	17
		Rental		Board Meeting At 7:00pm	Bartenders - Kevin and Rosemary Hart Club Opens At 6:00pm	Bartenders - Kevin and Rosemary Hart Club Opens At 5:30pm
18	19	20	21	22	23	24
		Newsletter Deadline At 5:00pm	Monthly Wine Tasting - Young and Yonder Distilllery		Bartenders - Club Opens At 6:00pm	Bartenders - Club Opens At 5:30pm
25	26	27	28	29	30	31
					Bartenders - Michael and Sharon Donovan Club Opens At 6:00pm	Bartenders - Michael and Sharon Donovan Club Opens At 5:30pm