

PETALUMA YACHT CLUB CHICKEN SCRATCH



Clubhouse Phone
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Web Address
www.petalumayachtclub.com

December 2023

December
2023
Issue 1

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COMMITTEE CHAIR MEMBERS 2023-2024

	AUDIT David Quist
	BUILDING & STRATEGIC PLANNING Ted Adams
	BY-LAWS & RULES COMMITTEE Garrett Hill
	COOP Jill Olson
	CRUISE Linda Blue
	CRUISE-IN GREETERS Tom & Linda Corbett
	EVENTS Open
	GALLEY Leland Fishman

	MEMBERSHIP Anne Gealta
	NEWSLETTER Diane Parker
	PHOTOGRAPHY Debbie Powell
	PICYA Linda Blue & Jill Olson
	PICYA Yearbook John Wolthausen
	SECURITY OFFICER Garrett Hill
	SUNSHINE Karin Jones
	WEBMASTER Gerry Reinartz

These are the hard working members that have agreed to chair a committee this year. The club can not work without our members stepping up and helping.

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FLAG OFFICER'S REPORTS



Carol Anderson- Commodore

Ahoy, all! Happy holidays!

We are starting this holiday season with a new bridge, a new board, and some additional committee chairs! It's going to be a great year ahead!

The Change of Watch Celebration was fantastic, and I have many to thank for helping make it a fun and memorable event. The decorations were magical thanks to my helpers: Francesca Smith, Gail Swift, Connie Tudor, Jill Olson, and Sherry Adams. The dinner and drinks by the Boulevard Cafe were outstanding! Linda Blue made the presentations go smoothly. Rhett Hammer Band had us all out on the dance floor. Diane Parker did a great job creating the "Under the Sea" flier. Seeing our fellow PYC members dressed so beautifully was a treat! What a great night and wonderful club we have!

This next year will be full of fun events and cruises. We start with our general meeting on December 1st with a special Christmas dinner by Leland Fishman and his galley team! With our decorated Christmas tree, thanks to rear Commodore, Anne Gealta, and a newly acquired piano, we might be inclined to sing a few Christmas Carols!

The Lighted Boat Parade takes place on December 9 with the arrival of Santa, yummy things to eat, and festive drinks at the bar, organized by Linda Blue. And don't forget the Ladies Holiday Party and gift exchange on Saturday, December 16th, hosted by Connie Tudor.

A great month and year ahead! See you at the club!!

Carol Anderson



Leland Fishman –Vice Commodore

Ahoy PYC,

I'm very excited to move into my role as Vice Commodore and take over the duties of Bar Manager. I've got some great new things planned for the bar, including new wine and beer selections, as well as some premium sipping whiskies and tequilas.

To start with, you'll notice new wines from Wilson Artisan Wines. I've ordered a Chardonnay, a Cabernet Sauvignon, and a Sauvignon Blanc. These wines will compliment some of the selections we've had for a long time. If you like them, let me know and we'll make them permanent.

I'm going to add a few selections from Henhouse Brewing to our beer selection, and as we move forward, I'll be checking in with you beer drinkers to see what you like and what you'd like to see replaced.

Most importantly, its time to sign up for bar duty. If you haven't gone online, please do so as soon as possible and sign up for a weekend. If you need help signing in, please contact Gerry Reinartz for help.

And lastly, I hope to see all of you at our Xmas Dinner on December 1st. Kathy Wilson is planning a wonderful dinner.



Anne Gealta—Rear Commodore

I am super excited to be your Rear Commodore and will do my very best to make this year productive and fun. I am responsible for Club Rentals and Yacht Club

Cruise-ins and look forward to a busy spring and summer on the water.

I look forward to serving the Board and all the members of this great yacht club!!



From the Galley

Dear PYC,

I want to recap everyone on what's going on in the galley this year, as we've made a few changes, but most importantly I need your help to keep up with a few things.

As you know, since I took over as Rear Commodore last year, the club is making an attempt to be a zero waste facility. That simply means we're trying to reduce the amount of waste that goes into the black garbage can, and divert as much as we can into the green compost can and the blue recycling can. Not only is this a move that helps the environment, but it reduces the cost the club pays for garbage hauling. By using the smallest garbage can, the club saves almost \$1200/yr. So, how do we transition from where we were to where we should be? Its not that hard. Instead of using paper plates and disposal cutlery, please use the Corelle plates in the galley and wash them in the dishwasher after use. The same goes for the cutlery. We have plenty of reusable knives, forks and spoons. Please use them whenever possible.

So then, what goes where when it comes to garbage? All food waste, paper napkins, paper towels and paper cups labelled as compostable go in the green cans. All bottles, cans, plastic containers and aluminum foil goes in the blue can. Other waste can go in the black cans. Trash liners unfortunately cannot be recycled or composted, so they go in the garbage after dumping the contents of the cans into the large containers on the street. It takes a little more time to properly sort waste, but the savings are worth it. Please ask me if you have any questions about recycling or composting.

We have a great calendar of General Meeting dinners for this year. For January Mike and Suzie are serving short ribs, February is our Valentine's Day dinner where the men will be cooking for the women, and in March, Garrett and Nicole will be leading the charge with Corned Beef and Cabbage. You won't want to miss any General Meetings this year as every dinner will be homemade. Mark your calendars now for the first Friday of every month and get involved with your club.

Thank You,
Your Galley Mate



General Meeting Minutes

November 4, 2023

Meeting and Installation of new officers and directors at Hotel Petaluma

Meeting called to order at 7:08 PM by Commodore Sherri Adams. Pledge of Allegiance was recited and the consent calendar was approved.

Award plaques were given to the 2022-2023 Board of Directors with much thanks for their service - Vice Commodore Carol Anderson, Rear Commodore Leland Fishman (in absentia), Secretary Anne Gealta, Treasurer Linda Blue, Board of Director members Bob Bubrer (in absentia), Gail Cardaropoli, and Junior Staff Commodore, Leanne Gallup.

The 2023-2024 Board of Directors were installed: Commodore Carol Anderson, Vice Commodore Leland Fishman, Rear Commodore Anne Gealta, Secretary Judi Allewelt, Treasurer Linda Blue, Directors Bob Buhrer, Gail Cardaropoli, Garret Hill, Marilyn Stender and new Junior Staff Commodore, Sherri Adams.

Outgoing Commodore Sherri Adams spoke about her great year and the accomplishments that had been achieved by the club.

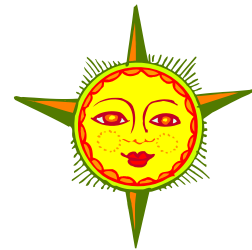
The oath of office was given to Commodore Carol Anderson. Leanne Gallup was presented the International Order of the Blue Gavel.

Thanks was given to those who decorated the evening event.


Calendar of events: Board meeting November 16, 2023, December meeting on December 1, 2023, Lighted Boat Parade December 9, 2023



Sunshine Chairperson
Karin Jones
joneskarin77@gmail.com
Call me at 425-443-0399



Please contact me if you know if one of our members are sick or any other news about our members. I can't do my job without your help.



Petaluma Yacht Club

December 1, 2023
Holiday Dinner and
Meeting

Dinner at 7PM
Meeting at 8PM

Menu:

Prime Rib
Leland's Caesar Salad
Delicious Potatoes
Red Wine

Holiday Cookie Contest - with Prizes

\$25 per person

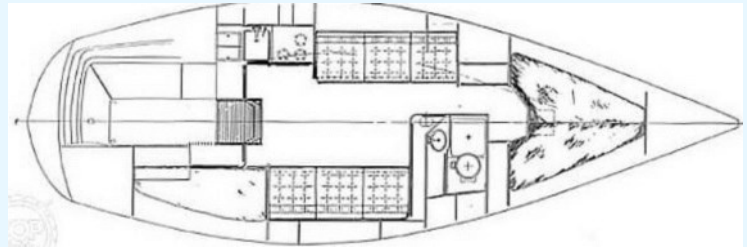
Please RSVP
(lelandfishman1957@gmail.com) by
11/24/23 so we can buy the prime
rib!

Holiday Cookie Contest Rules

1. No store-bought cookies. All cookies must be homemade.
2. Categories: Best Looking, Tastiest, Members Choice and Best Overall.
3. Judging is blind, so the cookies should have no indication of who baked them.
4. Bakers should provide some smaller pieces for judging. Consider cutting 10 cookies into 4 or 6 pieces.
5. All members attending the December meeting and dinner will receive a ballot for the Members Choice winner.
6. Best Looking, Tastiest and Best Overall will be chosen by 3 prior Commodores - Sherri, Leanne and Bruce.
7. Member ballots will be collected before the start of the meeting.
8. Any leftover cookies will be frozen so that they can be served during the Lighted Boat Parade.

PARTY ANIMAL FOR SALE

Islander 32 Auxiliary Sloop



Year built – 1977 Draft - 5' 04" Beam – 11' Hull – Fiberglass Fuel – Diesel
Location: Vallejo Marina at K dock, slip #08

Asking price: \$20,000 (we just put in \$8,000)

Reason for selling: Health issues

Please contact Neal Parker at 707-579-1589

New Raritan Electro Scan Waste Treatment System (\$2,000)

Recently pulled with new bottom paint (\$6,000)

Repowered with Volvo Penta D1-30

Fortress anchor & removable shank scoop anchor

Radio with AIS receiver

Galley – 2 burner cooktop and 2 cu ft bar refrigerator

Original alcohol stove available upon request

Microwave upon request

TV

Ray Marine auto tiller

Working jib, 150 Genoa, and main sail

Dodger (includes canvas to enclose the cockpit)

New V-Berth sheets and covers

Dishes, etc. upon request

Lots more that only a previous owned boat would have





From Tom's Galley

Jambalaya One-Pot Dinner

This is a quick dinner to prepared in about 45 minutes, and can be made a day ahead, refrigerated, and reheated to serve. Slice, chop, and measure the ingredients prior to starting to cook. This is called “mise en place”, a French cooking term meaning everything in place. I use a medium grain rice in this dish. Medium grain rice is stickier than the normal long grain rice, but long grain can be substituted. If using long grain reduce fish stock to 1 cup. I added some frozen roasted corn kernels I had leftover in my freezer to this recipe. Have fun with cooking, using a recipe only as a guide.

Ingredients:

- 2 tablespoons olive oil
- 2 cloves garlic, minced
- 1/2 cup chopped onion
- 1 celery stock, sliced
- 1 green pepper, seeded and cut into 1/4 inch strips
- 1 cup medium grain rice
- 1 (16 oz.) can stewed tomatoes
- 1 1/2 cups fish stock, or chicken stock
- 1/2 cup chopped cooked ham
- 10 thin slices chorizo sausage
- 1 teaspoon dried thyme
- 1 teaspoon salt and pepper to taste
- 1 pound 16 – 20 count raw shrimp, deveined and shelled
- Lemon wedges as garnish
- Crusty bread slices, toasted and buttered (optional)

In a large pot, heat oil over medium heat.

Add garlic, onion, celery, and green pepper. Saute just until softened, about 3 minutes.

Add rice, tomatoes and their juice, water, ham, chorizo, thyme, salt and pepper. Bring to a boil, stir occasionally.

Reduce heat to simmer, cover and cook 15 minutes, stir occasionally, until rice is cooked and liquid is absorbed.

Quickly add shrimp, cover and cook 5 minutes longer, or until rice is tender and shrimp have turned pink.

Serve garnished with lemon wedges.

Serves 6

CHANGE OF WATCH DINNER PICTURES







Kick off the holiday season by joining Petaluma Yacht Club's flotilla! Several thousand citizens line the shore to take in the spectacle. We need vessels of all sizes- power, sail, and man-powered to join us. The only requirement is all participants have a mounted or hand held Marine Radio.

Please arrive at Marina at 5:30 for a 6:PM departure. Large vessels over 27 feet will stage at the opening to the channel near Marina as they are the first to enter the channel first. Smaller craft please stay at least 15-20 feet away from all sides of large vessels so you can be seen by skippers that are visually impaired from lights reflecting on the water.

We ask ALL participants have a handheld marine radio or mounted marine radio and monitor Channel 68. For the safety of this event, this is the only requirement to join us. Please remember the flotilla is organized from largest to smallest vessels. Docking is from largest vessels to smallest vessels.

Please go to this website for registration.

<https://forms.gle/cFdW48yeGBgUf82c7>

If you have any questions please contact:
Staff Commodore Linda Blue
Linda.a.blue@gmail.com
(510)851-4387

BIRTHDAYS

December	1	Patty	Paula
December	2	Susan	Muscatell
December	3	Thom	Knudson
December	3	Connie	Madrid
December	5	Sal	Taormina
December	11	Sara	Ferrandini
December	13	Siobhan	Griffin
December	19	Ron	Kram
December	20	Bente	Niles
December	23	Drea	Pierotti
December	24	Lynn	Day





December 2023

November '23							January '24						
S	M	T	W	T	F	S	S	M	T	W	T	F	S
				1	2	3	1	2	3	4	5	6	
5	6	7	8	9	10	11	7	8	9	10	11	12	13
12	13	14	15	16	17	18	14	15	16	17	18	19	20
19	20	21	22	23	24	25	21	22	23	24	25	26	27
26	27	28	29	30			28	29	30	31			

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
26	27	28	29	30	1 Bartender: Olson Moynihan Dinner & Meeting at 7PM Bar Opens at 6 PM	2 Club Rental - Rotary
3	4	5	6	7	8 Bartender: Fishman/Mirante Bar Opens at 6 PM	9 Bartender: Fishman/Mirante Lighted Boat Parade leave marina at 6 PM Bar Opens at 5:30 PM
10	11	12	13	14	15 Club Rental - Rotary	16 Club Rental - Sea Scouts Women Holiday Party 1PM to 3PM At Connie Tudor's home
17 Club Rental - Schau	18	19	20 Club Rental - Kiwanis	21 Board Meeting at 7 PM	22 Bartender: Venton Tamborski Bar Opens at 6 PM	23 Bartender: Venton Tamborski Bar Opens at 5:30 PM
24	25 Newsletter Deadline CHRISTMAS	26	27	28	29 Bartender: Honor Bar Bar Opens at 6 PM	30 Bartender: Honor Bar Bar Opens at 5:30 PM
31 NEW YEARS EVE	1 NEW YEARS DAY	Notes				

Staff Commodores

Alfred A. Alys	1977-78	Duffy Stewart	1992-93	Don Roberts	2007-08
Alfred A. Alys	1978-79	Ted Lehmann	1993-94	Levi Swift	2008-09
Tony Smith	1979-80	Cris Crispin	1994-95	Francesca Smith	2009-10
Doug Robinson	1980-81	Tom Griffith	1995-96	Diana Holmes	2010-11
Barry Parkinson	1981-82	Steve Hand	1996-97	Linda Blue	2011-12
Charles English	1982-83	Tom Bamberger	1997-98	Marty Little	2012-13
Pat Ryan	1983-84	Glenn Burch	1998-99	Gerry Reinartz	2013-14
Harry Simpson	1984-85	Rose Collins	1999-00	Ted Adams	2014-15
Alfred A. Alys	1985-86	Mary McDermott	2000-01	Tina Powell	2015-16
Gerald Cooper	1986-87	Harold Niles	2001-02	Ted Adams	2016-17
Bill Bradford	1987-88	Larry Kubo	2002-03	McKenzie Smith	2017-18
Dave Simonson	1988-89	McKenzie Smith	2003-04	Todd Mendoza	2018-19
Donald Hoirup	1989-90	James Keller	2004-05	Leland Fishman	2019-20
Jerry Wright	1990-91	Diane Parker	2005-06	Bruce Stender	2020-21
Neal Parker	1991-92	Tom Corbett	2006-07	Leanne Gallup	2021-22
				Sherri Adams	2022-23

2023-24 Board of Directors



COMMODORE
Carol Anderson
707-529-9244



SECRETARY
Judi Allewelt
707-486-2713



DIRECTORS

Bob Buhrer



**VICE
COMMODORE**
Leland Fishman
(707) 974-7138



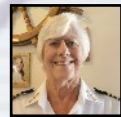
TREASURER
Linda Blue
510-851-4387



Gail Cardaropoli



**REAR
COMMODORE**
Anne Gealta
707 -753 -1617



Sherri Adams
(Staff Commodore)



Garrett Hill



Marilyn Stender

COMMITTEE CHAIRS



AUDIT

David Quist



BUILDING & STRATEGIC PLANNING

Ted Adams



BY-LAWS & RULES COMMITTEE

Garrett Hill



COOP

Jill Olson



CRUISE

Linda Blue



CRUISE-IN GREETERS

Tom & Linda Corbett

EVENTS

Open



GALLEY

Leland Fishman



MEMBERSHIP

Anne Gealta



NEWSLETTER

Diane Parker



PHOTOGRAPHY

Debbie Powell



PICYA

Linda Blue & Jill Olson



PICYA Yearbook

John Wolthausen



SECURITY OFFICER

Garrett Hill



SUNSHINE

Karin Jones



WEBMASTER

Gerry Reinartz