

# PETALUMA YACHT CLUB CHICKEN SCRATCH



## January 2024 Lighted Boat Parade

January 2024

**Clubhouse Phone**  
707-765-9725

**Web Address**  
[www.petalumayachtclub.com](http://www.petalumayachtclub.com)

**Facebook Page**  
<https://www.facebook.com/PetalumaYachtClub>

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First Place Winner



Lots of great pictures are on Facebook at our Facebook page  
"Petaluma Yacht Club"

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## FLAG OFFICER'S REPORTS



### Carol Anderson- Commodore

Happy holidays and happy New Year everyone!

We've had a great start to the PYC new year with our December general meeting and fabulous Christmas dinner. The lighted boat parade was magical and the club was filled to the brim with festive revelers! Then the ladies Christmas lunch and gift exchange was a blast! Let's keep celebrating at the New Year's Day brunch prepared by Reny Madrid and his crew from 11:00 until 2:00.

Let's keep the fun events coming. If you would like to plan an event, let me know. It's time to plan our big event, Memorial Day weekend, hosting many Bay Area yacht clubs. At our next general meeting and dinner January 5th, I will be asking for volunteers for the event. Here's to health, happiness, and fun!

See you at the club!

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### Leland Fishman –Vice Commodore

Happy New Year PYC,  
I hope your year is off to a great start. I'm very excited about running the bar and the galley this year, and I hope everyone likes what's happening. At the bar you'll soon see a William Hill Sauvignon Blanc, a Frank Family Chardonnay and a Sonoma-Cutrer Chardonnay to compliment the new reds from Wilson Artison Wineries. On the back bar we've upgraded our sipping whiskey's, tequilas, and scotch selections. There truly is something for everyone. The club is yours to use and I hope these new selections make it more desirable for you to enjoy it.

One important housekeeping note regarding the bar. It is not necessary, and creates an accounting mess for me, to enter dollar amounts for cash sales in the Square System. I would

prefer that when entering a cash sale, you add the amount in your head and simply put the cash in the register. If you are tending bar, you'll fill out the cash reconciliation sheet at the end of the weekend and there will be an audit trail for the cash. The daily reports that the Square System generates include both cash and credit card sales as well as credit card tips, and its very cumbersome to separate everything and reconcile it to the bank deposits for my monthly bar report. So please try to put all cash sales directly into the cash drawer without putting the amounts into the computer.

If you haven't RSVP'd for January's General Meeting dinner, please do so asap. The meal that Mike and Susie are planning is not to be missed. See you there.

Your VC

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## Anne Gealta—Rear Commodore

Happy holidays and wishing all a fabulous New Year!

The club will be rented on January 6<sup>th</sup> from 12:00 pm until 4:00 pm and January 16<sup>th</sup> from 11:00 am until 4:00 p.m for private events. The club will be closed during these times.

A personal email from the RCO will be going out to all the local yacht clubs inviting them to cruise in to Petaluma Yacht Club. I am expecting a busy spring and summer!

As I put on my Membership Chair hat, I'm going to put a membership campaign together beginning in January 2024. For boat owners that would like to join the club, the Board approved waiving the initiation fee of \$500 for those potential members. The offer is good through June 2024. I hope this will encourage members who have boat owner friends to become PYC mem-

bers. Our ratio remains at 65.85%. Until we can increase boat owner membership to more than 67%, non-boat owners cannot be approved for membership.

The member's website can be found at **[members.petalumayachtclub.com](http://members.petalumayachtclub.com)**.

From the website, you can print off your membership cards. If you aren't familiar with the website, please take the time to peruse all the information available to members. You can print the Roster, check out the calendar for upcoming events, etc. It also has the Bylaws', Club Rules, Membership application and cruise-in instructions.

Let's embrace our membership and keep everyone in our prayers for a safe and welcoming 2024!!

### NEW YEAR'S DAY BRUNCH AT PYC

By chef Reny Madrid and crew

Monday, January 1st, 2024

11:00 to 2:00

\$25 adults \$15 kids

Menu:

Omelets to order with gourmet fillings, Eggs Benedict, Sausage, and bacon, Home fries, Homemade breads, Fresh fruit, Juice, and coffee

Special drinks at the bar \$5

Mimosa, Bloody Mary, Irish Coffee



## General Meeting Minutes

### Friday, December 1, 2023

Call to order at 7:59 PM

#### Commodore report – Carol Anderson

Thanked the new board members and those who handled the Changing of the Watch. The goal is to have a great new year with lots of fun and fellowship.

Guests at this meeting are Linda Frost's friend, Jim Ruddell, Lynn and Eric Rosa and Janet Powell. Big hello to Jim Symons, who missed coming for several medical reasons.

#### Vice Commodore report – Leland Fishman

Leland discussed his bike accident and thanked all those who reached out to him and Anne. Bar duty – if you haven't signed up yet, you will be assigned. There will be a few new additions to the liquor choices coming. Thanked Kathy and Rick Wilson for stepping up to help with tonight's dinner. There are still openings for several coming month's dinner events. February the gentlemen are serving the ladies, and the planned menu is short ribs and mashed potatoes.

#### Rear Commodore report – Anne Gealta

Cruise in's – nothing in current schedule

Rentals –

December 2<sup>nd</sup> - Petaluma Rotary Club Christmas Party

December 15<sup>th</sup> – Sunrise Rotary Christmas Party – Leland Fishman

December 16<sup>th</sup> – Sea Scouts Holiday Party – James Matthies

December 17<sup>th</sup> – Wine Group – Kurt Schau

December 20<sup>th</sup> – Kiwanis Club Holiday Party – Francesca Smith

A new janitorial service has been hired – cleaning every Monday.

#### Secretary report – Judi Allewelt

No report





*(Continued from page 4)*

## Membership report – Anne Gealta

Currently membership is 65.85% boat owners – 67% is needed and it will take 4 more boat owners to make that number. Scott and Susan will be inducted in January, and they are boat owners.

## Treasurer report – Linda Blue

All bills are paid and if any are coming in, please submit them by December 11<sup>th</sup>.

Linda will be out of town until December 22<sup>nd</sup>.

## Coop report – Jill Olson

There are many items for sale – sales are on the honor system. Bartenders have the keys to the Coop. Simply leave a receipt and money in the drawer. January new jackets are coming.

## Building Report – Ted Adams

The right-hand light switch on the wall by the back door of the dining room is for lighting the flagpole. Be careful putting items down the garbage disposal as non-food items can damage it.

## Cruise out – Linda Blue

Looking for someone who can take on this position as Linda and her family are boating less this year.

## Events –

Saturday, December 9<sup>th</sup> is the Petaluma Lighted Boat Parade. The bridge will be opened between 6 and 6:15 PM. PYC will be open at 5 PM. Help is needed.

## PICYA – Linda Blue

The Annual Commodore's Ball and Installation is on January 27<sup>th</sup> at the Oakland Yacht Club and members of our club are asked to attend. The Petaluma Yacht Club has never missed this event. Linda reported that PYC is a 4-star member of PICYA.

A ruling has been determined that having copper on the bottom of a boat is not detrimental.

## PYCA Yearbook – John Wolthausen

Members should check to confirm names are correct and boat names are correct as the roster will soon be submitted.

*(Continued on page 6)*

*(Continued from page 5)*

## Sunshine – Karin Jones

Leland's bike accident brought many people willing to pitch in. Lynn Anderson had a very serious accident in her barn, broke many bones, was hospitalized for 5 days, and is now in Petaluma Acute Rehab on B Street. Let Karin know if anyone is sick or hurt.

## Newsletter – Diane Parker

The deadline for the newsletter is the Monday after the PYC board meeting. If any Flag Officer, Director, or Committee Chair prefers to substitute a different photo than the one that Diane is using, submit one by email to Diane Parker or have Debbie Powell take a new one.

## New Business – None

## Old Business - None

## Good of the Club

Cookie contest results – Best tasting and member's choice – Jill Olson

Best looking and best overall – Tom Griffin

The annual Ladies Holiday Party is at Connie Tudor's home on December 16<sup>th</sup>. Bring an appetizer or dessert and what you would like to drink. White Elephant gift exchange up to \$20. Please carpool since parking is limited.

The next board meeting is on December 21<sup>st</sup>. January meeting is January 5<sup>th</sup>

## Meeting adjourned – 8:50 PM

Respectfully submitted,  
Judi Allewelt, Secretary



New Board



# M E N U

**January 5, 2024 GM Dinner**

**Sicilian Beef Stew**



**Pappardelle noodles**



**Green Salad**



**Cookies for dessert**



**Prepared by: Mike Deverell and Susie Muscatell**

**Cost is \$15.00 PP**

**Please RSVP to: Leland Fishman by January 2nd  
lelandfishman1957@gmail.com  
or call 707 974-7138**



## 2024 General Meeting Dinners

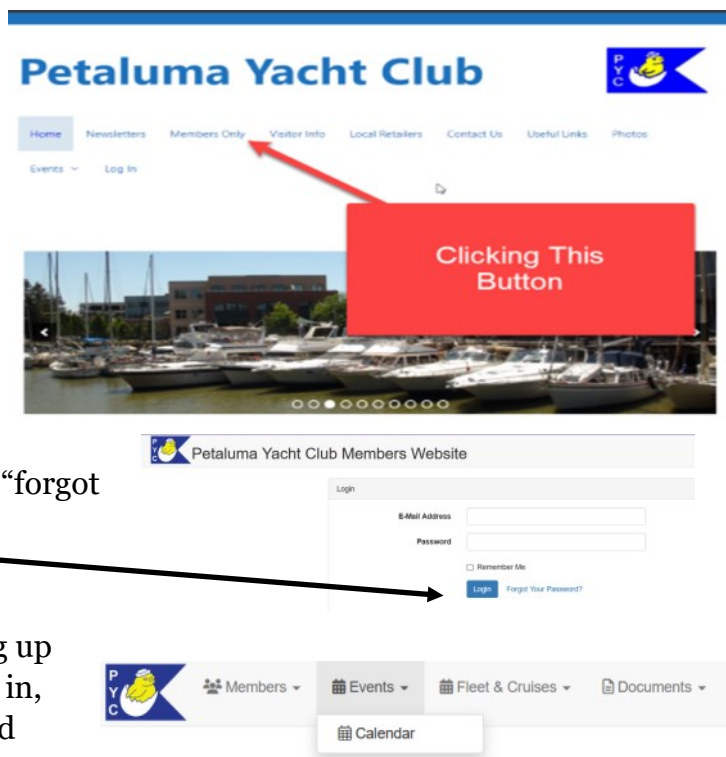
### Take The Lead

January	Comfort Food- Sicilian Beef Stew	Mike Deverell and Susie Muscatell
February	Valentine's Day Theme Men Cook	Men of the Club
March	Corned Beef and Cabbage	Garrett & Nicole Hill
April	Easter Dinner/Baked Ham	Kurt & Esther Schau
May	Cinco De Mayo-Mexican Buffet	Bruce & Marilyn Stender
June	Chili Cook-off Contest	Everyone
July	All American-BBQ	Mikkel & Lindsay Libarle
August	Fair Time Lamb BBQ	Leland & ??????
September	Surf & Turf Extravaganza	_____
October	Octoberfest-Brats & Beer	Gerry & Crew
November	Change of Watch	Leland & Anne



## PYC WEB PAGE UPDATE

Thanks to Gerry Reinartz we can now go to our website at “petalumayachtclub.com” and can click on the link that says “Members Only” and be directed to your sign on.



Just sign-on using your email address and password (if you forgot your password, click on “forgot your password”).

Once you are signed in, this is where you can see the club’s calendar, activities such as signing up for bar duty, checking which clubs are Cruising in, and who's on the wait list for membership.... and more.

I recently found out from Stephen Hamilton, that we can access the website easily by sending an email to [pycinfo@petalumayachtclub.com](mailto:pycinfo@petalumayachtclub.com) and depending on what you write in the subject area (i.e. roster, signup etc) the system will automatically get the information you need. I tried it and it works well. These are the subjects you can pick from:

The “help” option only come back listing the options you can enter.

I put in “roster” and within a few minutes I received an email with the roster attached.

Nice option!

[Roster](#) for an up to date roster of all active members.

[Ratio](#) for the latest statistics on the yacht membership ratio.

[Waitlist](#) for the list of current yacht club applications.

[Events](#) for a complete list of all upcoming club activities.

[Bar](#) for your future bar schedule plus a complete list of upcoming bar duty assignments.

[Card](#) for your membership card(s).

[Cruiseins](#) for upcoming confirmed club cruise ins.

[Rentals](#) for upcoming club rentals.

[Signup](#) for an automated link to Bar Duty signup.

[Profile](#) for a list and the ability to update your own membership details.

[Help](#) for a list of all valid email subjects (this email).

December's General Meeting Dinner  
Prime Rib



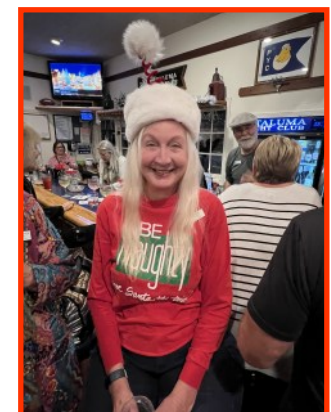
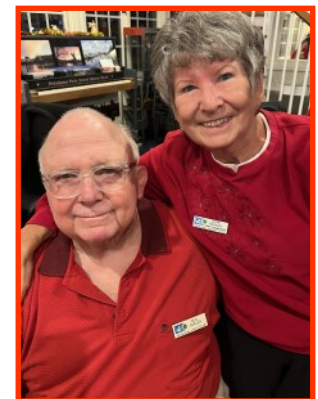
Cookie contest winner for  
best looking and overall  
made by Tom Griffin



Kathy & Rick Wilson  
Hosts for the dinner







## Last two Proprietary Memberships sold!



**Robert & Mary Neidel**

They bought James & Nancy Keller's PM

Robert (Rob) and Mary are Bay Area natives, and grew up in San Jose.

In 2002, they moved to Petaluma, and immediately fell in love with the city's quirky history and sense of community. A friend of theirs recommended that they volunteer for the Sesquicentennial, where they met Tom and Linda Corbett.

They are "culture vultures" who love history, art, and travel. They are both singers and actors. Mary has been in musical theater, The Mountain Play, and plays in Petaluma and Santa Rosa. Rob reads with Petaluma Reader's Theater, and is in two bands.

Rob grew up in Porsche Club of America, and has been everything from a driving instructor to PA announcer.

They were guests at a few PYC events, and immediately felt welcome. Because they are not boat owners, they waited two years for the opportunity to join. Their first official event as members was 2022 Memorial Day, where Mary sold raffle tickets, and Rob judged the cocktail contest. Mary spent this past year as PYC Sunshine.

Since they enjoy the people and camaraderie at PYC, when the proprietary membership became available, they knew that it was a great opportunity to show our commitment to the club.

They look forward to many years of fun at PYC.

Welcome Rob and Mary as new Proprietary Members!



**David Quist & Janny van Aalderen**

They bought Julie Voix PM

David & Janny moved to Petaluma in June 2009 from 8 years in Hawaii.

They met the Corbetts in August 2009. Their first club event was the 2009 LBP. (Lighted Boat Parade). They came to most meetings and were installed as a member in June 2010. The Corbetts and Frosts were their sponsors.

Even before becoming a member, David ran the 2010 Superbowl squares games. He has organized those every year since. He will be doing it again this February 2024!

David was club secretary from 2011-2015. In 2014 he took over as RCO. 2015 VCO. He resigned after 10 months to have both of his knees replaced. He said he didn't feel he could handle all that is required transitioning those 4 months, ending VCO and starting CO. He knew he had to do rehab on his knees, and it would take some time.

Lately, he organized the ABC Bartender's Certification process and participated in the PYC annual financial audits.

David wanted to say this about their proprietary membership. "Janny and I don't have children. If we quit or when the last one dies, we are going to donate the membership back to the club. We wish the board to 'gift' it to a non-proprietary member that has demonstrated outstanding club support over five years!"

Welcome David and Janny as new Proprietary Members!



Pacific Inter-Club Yacht Association



Commodore Larry Mayne and the Officers & Directors  
cordially invite you and your guests to the celebrated

## 32nd Annual Commodore's Ball & Installation of Officers

honoring

*Commodore Jan Lucas  
& the Officers and Directors for 2024*

Saturday the Twenty-Seventh of January  
at the beautiful Oakland Yacht Club

No-host Cocktails 5:00 p.m.

Appetizers 5:00 p.m.

Dinner 6:00 p.m.

Installation & Program 7:00 p.m.

Music & Dancing to Follow

Black Tie Suggested. More information to follow.



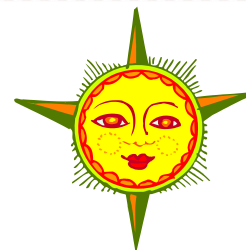


Sunshine Chairperson

Karin Jones

joneskarin77@gmail.com

Call me at 425-443-0399



Lynne Anderson Day will remain at the Petaluma Post Acute Care for two more weeks recovering from her many injuries due to an accident at her home. She would love to hear from club members and can have visitors. You can call her on her cell at 707-206-1103.

## PROUD PARENTS ANNOUNCEMENTS

### Nicole Stender

Our daughter Nicole recently graduated from the Santa Rosa Junior College School of Nursing. She was among 39 other graduates and was honored by receiving the very prestigious Nightingale Award, acknowledging excellence in clinical performance and compassionate care. She also was accepted into the Phi Theta Kappa Honor Society for achieving a 4.0 grade point average.



We celebrated with friends, family and my mom, Marilyn Stender was able to fly down from Portland, OR and attend the graduation pinning ceremony at the age of 91!

Needless to say, Marilyn and I are extremely proud of Nicole's achievements as she sets sail on her future as a professional nurse.

Congratulations Nicole!

Bruce Stender, Staff Commodore

Marilyn Stender, Director

### Cynthia Swift



Levi & Gail Swift's daughter, Cynthia, has been accepted at Sac State in their RN program. They are very proud of her diligence and tenacity!!

## Update to By-Laws & Rules by Garrett Hill

Dear Members,

We are writing to inform you that we will be updating our bylaws and rules. The current bylaws were adopted in 2004 and have not been updated since then. As such, they are no longer in line with current best practices and do not reflect the current structure of our organization.

In 2020, the club's Board of Directors created a Rules and Bylaws committee to recommend to the membership for updates to these two documents. Although the committee got derailed by COVID-19, we are back in action this year.

The most recent club rules were implemented in 2022, but there are several sections that the committee did not complete. I aim to complete our work and have a new version of the rules ready for Board approval in March. The board of directors can approve a new version of the rules without a membership vote.

The bylaws are very old. Although various versions of the bylaws are circulating, the last version to be voted on by the membership was in 2004. Only a vote by the members can authorize a change in the By-laws.

At this point, this committee's goal is not to make any significant changes to the *spirit* of the Bylaws. Some sections contradict others, and several areas are unclear. Also, in an effort to modernize them, there may be some specific references allowing for email and remote participation in meetings. I aim to have a draft of the new bylaws circulated to the regular members by June 2024. Next will come the process of receiving and addressing any feedback from the Regular Members on the proposed changes. Again, I want to reiterate that our goal is not to make any 'big' changes that might be controversial with the membership. We hope that the changes will be seen as beneficial by all.

Over the past nine years of my membership at PYC, I have heard many ideas to make more extensive changes to the club's By-laws. While these ideas have been socialized honestly to secure the club's longevity, for many members, these ideas are tough to get behind. My goal is first to secure a good working version of the bylaws and, the following year, try to start the discussions surrounding these more divisive topics. Everyone has the best interests of the club in mind.

If you have any questions or comments, please email me directly. If you would like to participate in this committee, please email me. I welcome any regular member who can be reasonable and constructive to join.



## From Tom's Galley

This may seem difficult, but it really is not. Learning how to fill and seal the won tons is the most difficult process, however once you get the feel for this it becomes very simple. Take your time. Also, using fresh crab provides a much better flavor than canned crab, however fresh crab may not always be available. You can make and fry these hours ahead of time and let them sit at room temperature. Then simply heat them in the oven before serving so you're not frying in the kitchen when your guests are there. And they will be impressed that you made this hors d'oeuvre. Enjoy!

### Crab Rangoon Won Ton Wraps

#### Ingredients:

1 teaspoons oil	3 ounces cream cheese at room temperature
1/2 teaspoon sesame oil	1- 6 ounces can crab meat, drained
1 garlic clove, minced	1/2 teaspoon Kosher salt
1 teaspoon ginger powder	20+ Won Ton wrappers
1 green onion, minced	3 to 4 cups canola oil for frying
1/2 teaspoon soy sauce	



Mince garlic clove and green onions, set aside.

Place 1 teaspoon of oil and sesame oil in a skillet over medium heat.

Add garlic, ginger and onion and saute for 2 to 3 minutes.

Mix in soy sauce, cream cheese and crab meat. Remove to a bowl, add salt and mix well.

Refrigerate 2 hours or longer until mixture thickens.

When filling is chilled, place a won ton wrapper on a clean dry surface.

Dip a finger in water and moisten edges of won ton.

Place a heaping teaspoon of filling in center of won ton and fold edge over to form a triangle.

Press edges with fingers to seal around filling, removing as much air as possible.

Using the tines of a fork to press seams to securely seal edges.

For frying, fill a sauce pan with 3 to 4 cups canola oil and place over medium-high heat.

Use a thermometer, watch carefully and heat oil to 350°.

Fry won tons for 1 to 1 1/2 minutes, turning once, until bubbling reduces and won tons are a light brown.

Do not over crowd fryer with won tons when frying.

Drain on paper towels.

Serve with your favorite dipping sauce, i.e. a Teriyaki/Soy Sauce blend, or Soy Sauce/Sesame oil.

Yields 20

Tom Griffith is a Staff Commodore and owned Chez Tomas, an exclusive catering company for 25 years. He was trained at Le Cordon Rouge and the California Culinary Academy. He is a cookbook author, an instructor at various cooking schools throughout the Bay area, and his original recipes have been published in *Bon Appetit* magazine. He has been a PYC member since 1990.



## CHOCOLATE PEANUT BUTTER BARS

1 1/2 cups all-purpose flour  
2/3 cup packed brown sugar  
1/2 cup butter, melted  
2 egg yolks, slightly beaten  
2/3 cup semi-sweet chocolate chips  
1 1/4 cups powdered sugar  
1 cup creamy peanut butter  
1/4 cup butter, melted  
1 tsp. vanilla  
1 Tbls. milk  
1/3 cup semi-sweet chocolate chips  
1 Tbls. shortening

Heat oven to 350 degrees. Mix flour, brown sugar, 1/2 cup butter and the egg yolks until crumbly. Press evenly in bottom of ungreased rectangular pan. 13 x 9 inches. Bake 12 to 15 minutes or until set and light gold. Sprinkle with 2/3 cup chocolate chips. Return pan to oven for 2 minutes until chocolate has softened. Spread chocolate evenly – set aside.

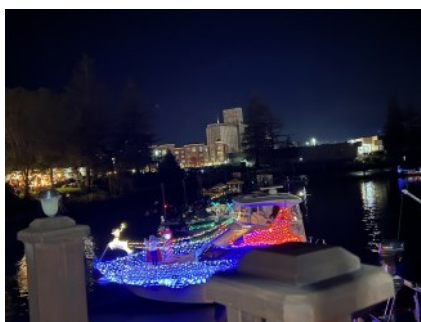
Mix powdered sugar, peanut butter, 1/4 cup butter and the vanilla until well blended (mixture will be very stiff). Stir in milk. Press a handful of mixture between your palms, peel, and place on melted chocolate until it is all covered. It will look like a flagstone patio on the chocolate.

Heat 1/3 cup chocolate chips and the shortening in the microwave. Careful not to burn the chocolate. Drizzle over peanut butter mixture. Refrigerate until firm and cut into 1.5-2 inch squares. Makes 36 bars.

Thank you judges and members for voting my cookies “Best Tasting”! They have been a family favorite of ours, and I wanted to share them with you. I found the recipe in one of those little Betty Crocker cookie recipe books you find at the grocery store check-out line 25 years ago. Enjoy!!! Jill Olson



# LIGHTED BOAT PARADE







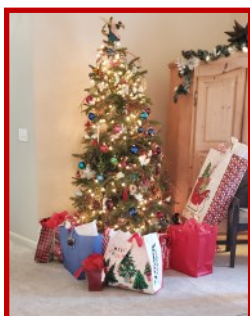
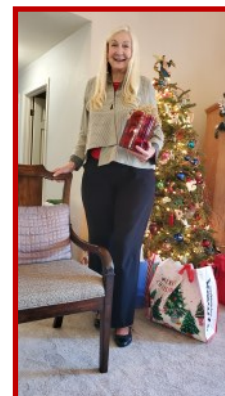
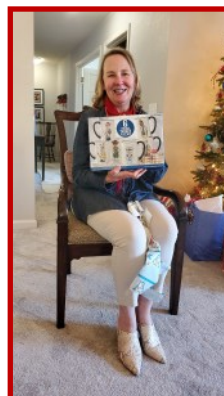
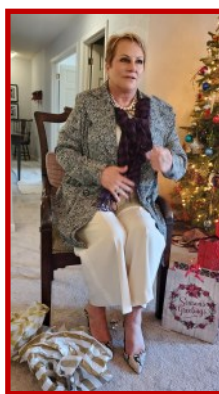
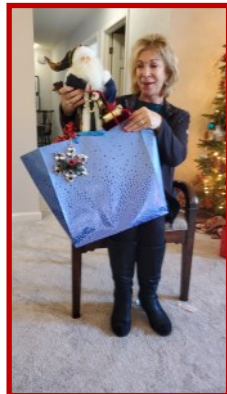
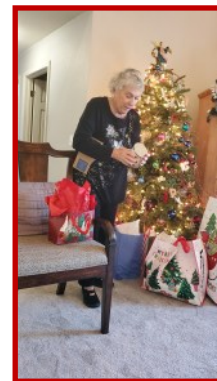
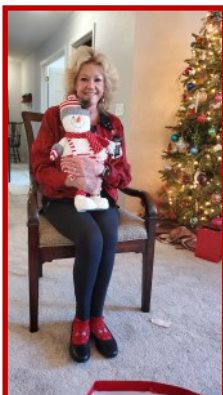


## Women's Holiday Gathering

THREE WISE WOMEN  
WOULD HAVE  
ASKED DIRECTIONS,  
ARRIVED ON TIME,  
BIRTHED THE BABY,  
CLEANED THE STABLE,  
BAKED A CASSEROLE,  
AND THERE WOULD BE  
PEACE ON EARTH







Our Hosts—Todd and Connie



# MEMBERS BOATS FOR SALE

## FOR SALE—Price reduced to \$34,900

1984 Californian 34 Ft. Flybridge Sedan powered by twin Crusader Marine 454 CID 350 hp gas engines with 760 hours on both engines. Westerbeke 5 kw generator - with 158 hours. Two Zone Marine A/C with Reverse Cycle heat. 6 new AGM 6 volt batteries all new wiring, fuses, terminals and connectors. Dual helm stations with Radar, GPS, Auto Pilot, digital depth sounders, engine synchronizers and flowscan fuel meters. Boat surveyed and hauled in June 2020. All recommended repairs completed including complete bottom job. Currently bottom is cleaned and zincs are inspected and replaced as needed quarterly. New carpeting and interior lighting. Includes ice maker & wine cooler. Oil change system for all three engines, dripless prop shaft seals. Boat located in covered slip at Safe Harbor Loch Lomond Marina in San Rafael. We welcome everyone to come check her out! If interested, email Linda at [lindalockwood@sbcglobal.net](mailto:lindalockwood@sbcglobal.net)

Linda & Stacy

Boat Details					
Make:	Californian	Class:	Flybridge	Berths:	4
Model:	Flybridge Sedan	Hull Material:	Fiberglass	Heads:	1
Year:	1984	Drive Type:	Direct Drive	Fuel Type:	Gas/Petrol
Length:	34 ft	Beam:	12 ft 4 in	Max Draft:	3 ft 2 in
Price:	US\$39,900	Boat Location:	San Rafael, California, United States		
Condition:	Used	Name:	OUTTA HERE		



# PARTY ANIMAL FOR SALE

## Islander 32 Auxiliary Sloop



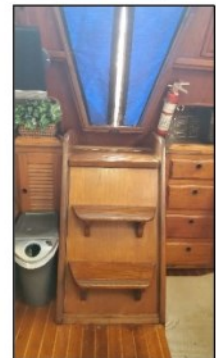
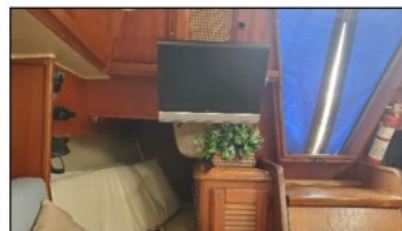
Year built – 1977 Draft - 5' 04" Beam – 11'  
Hull – Fiberglass Fuel – Diesel **Headroom – 6'1"**

Location: Vallejo Marina at K dock, slip #08

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

Reason for selling: Health issues

- **New Raritan ElectroScan Waste Treatment System (\$2,000)**
- **Recently pulled and 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, toaster, coffee pots, etc. upon request
- Lots more that only a previously owned boat would have



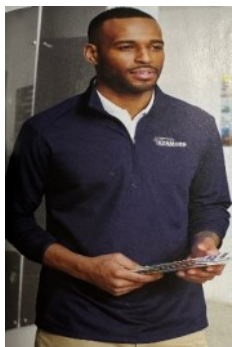


## COOP SWAG

Please let Jill Olson know by January 15<sup>th</sup> what you would like to order and the size.  
[jill@sonomacoastspirits.com](mailto:jill@sonomacoastspirits.com). She will collect the money when the items arrive.

**Moisture-Wicking ½ Zip Pullover by Port Authority, 100% polyester in True Navy:**

Men's K806 XS-4XL \$40



Ladies L806 XS-4XL \$40

**Micro-Mesh Polo Shirts by Sport-Tek 100% polyester in White or True Navy:**

Men's ST680 XS-4XL: \$35

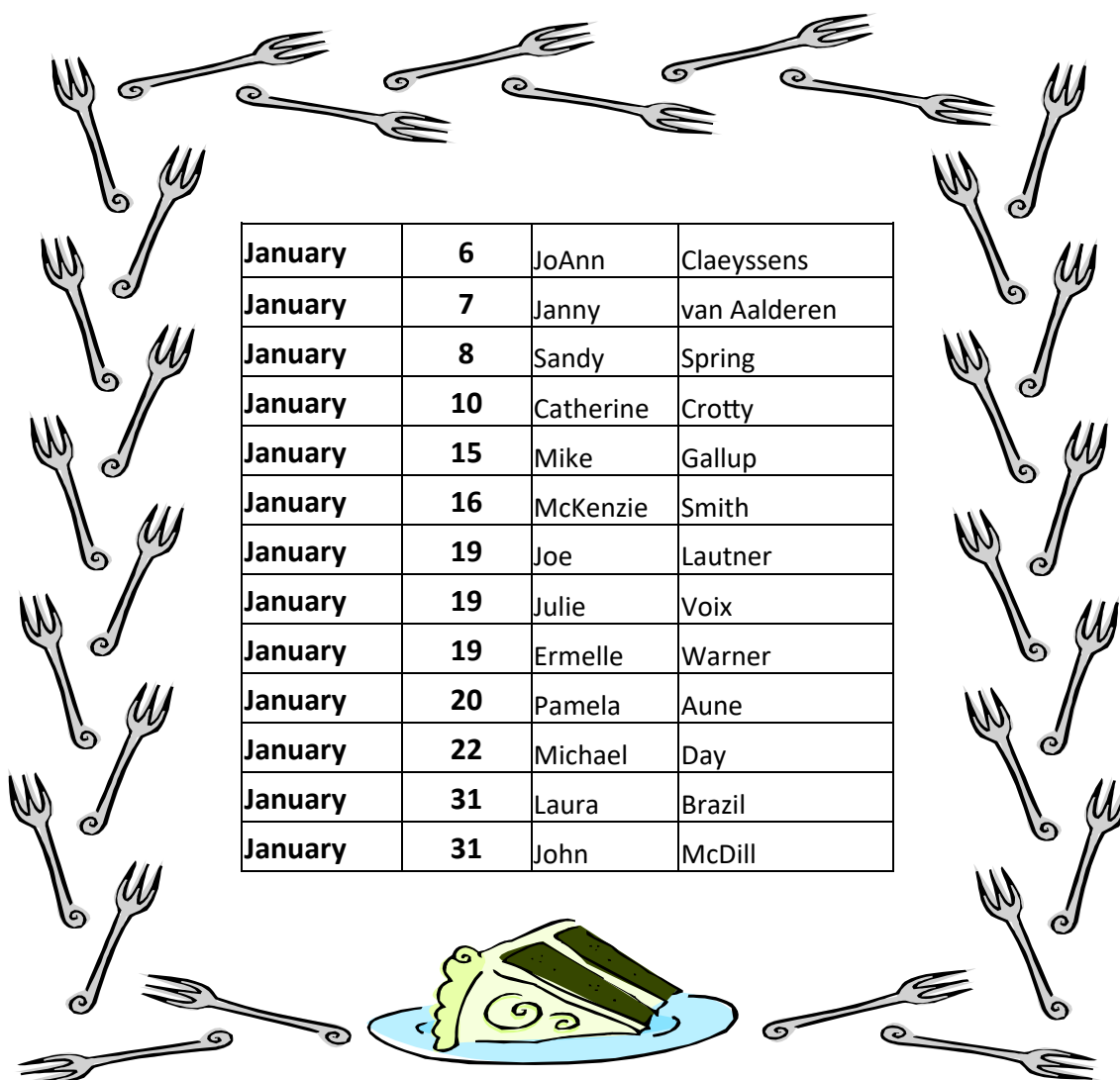


Ladies LST680 XS-4XL: \$35

**Soft Shell Jacket by Port Authority Full Zip in True Navy or Black:**

Men's J707 XS-4XL \$50 Ladies L717 XS-4XL \$50





January	6	JoAnn	Claeysens
January	7	Janny	van Alderen
January	8	Sandy	Spring
January	10	Catherine	Crotty
January	15	Mike	Gallup
January	16	McKenzie	Smith
January	19	Joe	Lautner
January	19	Julie	Voix
January	19	Ermelle	Warner
January	20	Pamela	Aune
January	22	Michael	Day
January	31	Laura	Brazil
January	31	John	McDill



# January 2024

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

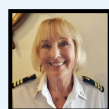
Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
31	1 NEW YEARS BRUNCH 11 - 2 pm	2	3	4	5 Bartender: Hill  Dinner & Meeting at 7PM Bar Opens at 6 PM	6 Bartender: Hill  Club rental by Olin Daunell Bar Opens at 5:30 PM
7	8	9	10	11	12 Bartender: Adams  Bar Opens at 6 PM	13 Bartender: Adams  Bar Opens at 5:30 PM
14	15	16 Club Rental by Drea and Houston	17	18 Board Meeting at 7 PM	19 Bartender: Hart  Bar Opens at 6 PM	20 Bartender: Hart  Bar Opens at 5:30 PM
21	22 Newsletter Deadline	23	24	25	26 Bartender: Gealta  Bar Opens at 6 PM	27 Bartender: Gealta  Bar Opens at 5:30 PM
28	29	30	31	1	2	3

## Staff Commodores

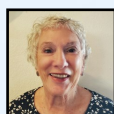
Alfred A. Alys	1977-78	Duffy Stewart	1992-93	Don Roberts	2007-08
Alfred A. Alys	1978-79	Ted Lehmann	1993-94	Levi Swift	2008-09
Tony Smith	1979-80	Cris Crispin	1994-95	Francesca Smith	2009-10
Doug Robinson	1980-81	Tom Griffith	1995-96	Diana Holmes	2010-11
Barry Parkinson	1981-82	Steve Hand	1996-97	Linda 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



Garrett Hill



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



Sherri Adams  
( Staff Commadore )



Marilyn Stender

## COMMITTEE CHAIRS



**AUDIT**  
David Quist



**BUILDING & Strategic planning**  
Ted Adams



**By-Laws & Rules Committee**  
Garrett Hill



**COOP**  
Jill Olson

**CRUISE**  
Open



**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