



MARCH 2012 NEWSLETTER

Message from our Commodore - Theresa Sullivan



The Change of Watch was great as always! Bruce and Yoli did a great job with planning the Commodore's Reception and thanks to everyone who helped them bring it together. The dinner cruise was a fantastic idea and it turned out to be so much fun. They'll do anything to get me on a boat. ☺ It was great seeing all of you and I'm glad everyone had a great time.

I apologize for my speech being short after I was sworn in. If you couldn't tell I was a bit nervous speaking in front of everyone. I do better on paper. The good news is I won't talk long at the functions. ☺ I can't thank each and every one of you enough for voting me in as your new Commodore. It is a great honor and I am very proud. I promise to do a great job for you and make sure we have a great boating season. If there are ever any problems or concerns feel free to email me or come see me. I will always make myself available to you.

Remember! The Lodge Creek Yacht Club would not be a success without all of you pitching in and making your functions fun and exciting!

April will be here before you know it, and we'll be getting back to the marina and spending the spring/summer/fall with our friends. I can't wait!

The Function Calendar is attached to this newsletter and will be posted on the docks.

The April Function, will be our annual Covered Dish Dinner, which is always something to look forward to, because y'all are such great cooks! The dinner event will be held on Saturday, April 14th, and on Sunday morning, April 15th, we kick off the year with the Continental Breakfast of homemade Belgian waffles, bacon, sausage gravy, etc, followed by Blessing of the Fleet Ceremony. I hope everyone can make it to the first function of the year!

Thanks to Rodney Williams and Robert Van Arsdale, we are in the process of building a new website for the Lodge Creek Yacht Club and will hopefully have it up and running soon. You can still go to the old website is <http://lodgecreedk.org> to view old pictures, events, etc.

Looking forward to an exciting boating season and I hope to see all of you next month!!!

Theresa Sullivan,
Commodore

Message from our Vice-Commodore - George T. Utt



Thanks to all that attended the 2012 COW. What a great time! A special thanks goes out to our now past commodore Bruce Williamson. Just got back from the marina today things are starting to pick up; starting to see more people, starting to hear engines running. That is a sure sign that spring is coming. I am very honored and humbled to serve as you Vice Commodore this year. I feel we have a great Bridge this year and I look forward to working with everyone, but we also need suggestions from "YOU!" to make this year the best in Club history. Stop by and see me; E-Dock Boat Name Nauti Stuff.

See ya at the Rivah!

George T Utt,
Vice Commodore

TREASURER NOTES



The winter is fading, the clouds are parting and the birds are saying; "Get down there and work on the boat!!" All in due time...in the meanwhile, please remember that LCYC dues were due on December 1st and anyone's dues not paid by January 31st incurred a \$20.00 late fee.

If you have not paid your dues as of this newsletter, please remit them to me as soon as possible so that the Secretary may finalize this years' Roster. Thanks again for your help and look forward to seeing you at the Marina.

J.T. Taylor,
Treasurer

SECRETARY NOTES



The Rosters will be emailed to you the first or second week of April. For those of you who are going to have hard copies of the Rosters, you will receive them at the April Function. The Membership Cards will be handed out at the April Function. If you should have any questions regarding the Rosters, newsletters, not receiving emails, etc., please email Theresa Sullivan at theresasullivan6188@comcast.net, for now. Thanks.

Terri Sanderson,
Secretary

DOCK NEWS



MARCH BIRTHDAYS



1	2	3 Stephen Trice	4 Ann Simmons	5	6	7
8	9 Linda Evans Beverly Hollins	10	11 Byrd Chancey	12	13	14
15	16	17	18 John Olivier	19 Mike Steele	20	21 Karl Hertag
22	23	24	25 Fran Davis	26 Robert Evans Shawn Hill	27 Pat Payne Dacre Walker	28 Amy Andrade
29	30	31				

Minnow's Birthdays



1	2	3	4	5	6	7
8	9	10	11	12	13	14
15 Logan Andrade	16	17	18 Wyatt Novak	19	20	21
22	23	24	25	26	27	28
29	30	31				

RENEWAL NOTICE:

All renewals are due by the December 1st.

FUNCTION NOTICE:

When registering for Dock Functions, the Bridge request that Members, their family, and guests do so by entering the club house through the front door. Hopefully this will allow everyone to register and receive their name tags in an orderly fashion. The registration of members, their family, and guests will commence at 5:30 p.m. on the day of the function. Thank you for your cooperation.

Adults 21+	\$10.00 per person
Teens 13-20	\$ 5.00 per person
Children 12 and under	FREE

Special event fees, such as D-Dock and E-Dock functions are as follows:

Adults 21+	\$20.00 per person
Teens 13-20	\$10.00 per person
Children 12 and under	FREE

2012 FUNCTIONS AND EVENTS

Covered Dish Dinner:	April 14, 2012
Flag Raising: Breakfast/Coffee 9:00 a.m. Flag Raising 10:00 a.m.	April 15, 2012
B-Dock Function:	May 5, 2012
Reedville Fishing Derby (See Skip Campbell)	May 12, 2012
Boater's Education Class:	May 19, 2012
C-Dock Function:	June 9, 2012
Boat Parade/Ice Cream Social: (4th of July Weekend - Tentative Pig Roast)	June 30, 2012
Pool Party Cookout (a/k/a Dock Crawl - Everyone brings a side dish and/or dessert.)	July 21, 2012
A-Dock Function (Pig Roast): Fish Tournament/Dinner	August 11, 2012
Point Lookout Bluegrass Party:	August 18, 2012
E-Dock Function:	September 15, 2012
D-Dock Function: Trick-or-Treating	October 27, 2012

Social Hour: 5:00 - 6:00 p.m.
Registration for Dinner 5:30 p.m.
Meal served shortly after

CRUISE DATES - TO BE ANNOUNCED

SIGN-UP SHEETS WILL BE POSTED IN CLUBHOUSE AND FRONT OFFICE

B-DOCK

I have equipment to test the output strength of your VHF radios. If you would like, I can test your radio and antenna for no charge. For safety reasons, everyone should have a working VHF radio, so stop by and me! Slip B-31; Boat Name: Maybe Later.

Bill Weber,
B-Dock Director

FLEA MARKET:

I am trying to put together a flea market on Saturday (May 5th) the morning of our B-Dock Function this year. Set up will be from 8:00 a.m. to 9:00 a.m. and it will open 9:00 a.m. to 1:00 p.m. Every one may participate in the flea market, so please bring your items to sell. If anyone would like to sell any items, please contact me at maybelater3870@aol.com for further details.

Bill Weber,
B-Dock Director

E-DOCK

First, I would like to thank our Past Commodore Bruce Williamson for doing a great job last year! And I would like to welcome our new Commodore and Bridge for this year. It looks like another busy season is on the way and can't get here soon enough. I'm looking forward to some new ideas for this year, along with the good ones from last year. See you all in April.

Bill Sullivan,
E-Dock Director

WEST MARINE/BOAT US MEMBERSHIP

If you are joining Boat US/West Marine use the Lodge Creek Yacht **Discount No. GA83880Y** and your membership will be half price.

LCYC WEBSITE ARCHIVE

LCYC's archive website is <http://lodgecreedk.org>. You can see all of the past functions, etc on this website.

RECIPE CORNER



I would like to start a "Recipe Corner" for the newsletters and have recipes put in the newsletter every month. If you have a recipe you want to share please e-mail it to theresasullivan6188@comcast.net and I'll make sure they're in the newsletter.

I'll start! Bill and I tried this the other night and it was great! We used linguini and we used fresh shrimp and cooked it on the grill and doubled the recipe.

Cajun Shrimp w/Red Peppers, Angel Hair Pasta and Cayenne Alfredo (Serves 4) from www.yummly.com

1 lb Shrimp (pre cooked)	15 oz Alfredo Sauce	2 tps Creole seasoning
1-2 tps lemon juice	8-12 ounce Pasta	1/8 lb butter
3-4 tbsps olive oil	1/2 yellow onion	1-1/2 red bell peppers
1/8-1/4 Cayenne Pepper	Salt	Lemon pepper
3-4 Garlic Cloves (to taste)		

2 tbsps chicken baste (paste or 4 bouillon cubes in an 8 quart stock filled 2/4 with water for pasta.)

PREPARATION:

Defrost shrimp (if needed) in cold water (20-30 minutes), remove tails off the shrimp, drain and set aside.

Dice onion and garlic. Cut the top off the bell peppers, remove seeds and interior meat and slice bell peppers into strips suitable for eating and set vegetables aside

Prepare water for boiling the pasta and mix in chicken soup base in the water to flavor the pasta.

Get the grill started and let it get hot.

In a cup or small bowl combine 1/2 the butter, (melted) and lemon juice enough to brush both sides of the shrimp once on the grill. In a large pan pour about 1 tablespoon of olive oil into the pan. In a separate cup, pour the rest of the olive oil or as much olive oil into it as you think you need to coat the grates of your grill. I have a gas-fired grill, but electric or charcoal grills will work also. If you try to 'fry' the shrimp in a pan or stove-top grill it won't turn out as good because the shrimp will sit in too much moisture.

Cooking: It takes about 10 minutes for the pasta to cook and about the same time to cook up the peppers and shrimp. You have to cook three things at once for a few minutes and move fast. I never seem to remember the sequence exactly but it goes something like this:

- Get your pasta water boiling on high.
- Make sure your grill is hot.
- Turn the heat on your pan to high to heat up the olive oil. Don't let it burn.
- Brush the grates on your grill with olive oil - it helps to keep the shrimp from sticking to the grill. Allow the oil on the grates to heat up. Return to the pan.
- Once the olive oil in the pan is hot, toss in the garlic, onions and peppers. Turn down heat to medium-high heat and let the onions and garlic caramelize with the peppers. Sprinkle with salt and pepper to taste.
- Toss the pasta in the water and cook for required time. Usually 8-10 minutes - DON'T overcook or undercook it. Stir occasionally.
- Take shrimp and place on the grill. Quickly brush lemon butter over each piece of shrimp. Sprinkle (not too heavy here) with Creole seasoning and lemon pepper. Close the lid and let cook 3- 5 minutes on each side.
- Go back to the pan and turn pepper, onion, garlic mixture. Don't let onion or garlic burn, but cook peppers until tender-crisp only. Turn down heat if necessary. It will take the peppers a little time (7-10 minutes) to start softening.
- Stir and check pasta.
- After about 3-5 minutes on the grill turn the shrimp over, brush again with lemon butter and sprinkle with spices, close lid. Usually the shrimp will get done before the other ingredients, try not to overcook the shrimp here, it will still cook slightly after adding to the pan. If the other ingredients are done or getting done, take them off the heat until shrimp is done. Keep a watchful eye on your foods.
- Once the shrimp is done on the grill, they should be slightly firm, slightly browned, yet tender. Add grilled shrimp to peppers in the pan once the peppers are tender-crisp. Turn heat down to low-medium. Pour in enough Alfredo sauce to coat all the shrimp and peppers. I use a store-bought sauce. If you know how to make your own Alfredo sauce - go for it. My preference when it comes to Alfredo sauce is to taste it without having my food swim in it. If you like your food to swim in the sauce, add more Alfredo. Stir. Bring sauce to a slight simmer then turn heat down to low. Sprinkle Cayenne pepper lightly over the mixture a little bit

at a time. Stir. Taste. Add more cayenne if necessary. Too much cayenne and you spoil it, too little cayenne and the dish lacks the flavor. It should be just enough to taste the cayenne pepper and Alfredo sauce without it being too hot on the tongue. Once you have it just right, cover the pan with a lid but keep warm to let the flavors meld together while you get the pasta and serving dishes ready. Do not let the sauce simmer at this point or the shrimp will and peppers may be overcooked.

- Drain pasta and add butter (don't overdo it) as angel hair tends to stick together. Stir.

We mixed it all together and served it with garlic bread sticks. It's a keeper! 😊
ENJOY!

Theresa Sullivan,
Commodore

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