



# MAY 2012 NEWSLETTER

## Message from our Commodore - Theresa Sullivan



Well, the season is starting off with a bang. The first function of the year turned out great! Thanks to everyone who helped out and brought food, everything was wonderful! Thanks to the Bridge for helping me bring it all together and a special thanks to Boolie for the use of the cannon and making sure our hearts got a jump start at the Blessing. And thanks to everyone who cooked breakfast Sunday morning. All in all it was a great weekend and the weather could not have been better. We had such a great turnout. For those of you who were not able to attend, we missed you!

The B-Dock May Function is May 5th. I know it's a little early this year, but we had to plan around some things, but I'm sure Bill Weber and his Dock members are working hard to make sure it turns out to be a great time as always. Also, as a reminder there will be a Flea market on B-Dock on May 5th, Saturday morning, from 9:00 to 12:00 before the function. Please get in touch with Bill Weber, B-Dock Director, if you need any information. Flyers are posted on the docks and they were sent with last month's Newsletter.

Congrats to everyone who caught those stripers on the first day of Striper Season!

To all who have entered the Reedville Fishing Derby to be held on May 12th, I wish you all the best.

Also, don't forget the Boater's Education class on May 19th. I'm even attending, go figure. ☺ I promised the Fleet Captain that I would go on the cruises, so I have to live up to my word (as long as we don't have waves coming over the boat like that one year going to the Bluegrass Festival, I was drenched. I think you can still see my handprints from holding on so tight. ☺) Remember lunch will be provided thanks to Freddie and Steve.

C-Dock's June function had to be rescheduled. The new date is June 23rd. Word has it from C-Dock's Director Steve Thompson that it's going to be a "RED SOLO CUP" theme. I'm sure by the end of the night we'll all be singing Red Solo Cup!

We're moving on up!!!!!! This month our new LCYC website is being launched thanks to Rob Van Arsdale. He worked real hard and did a really great job on putting it together and he deserves a round of applause. The website is <http://www.lodgecreekyachtclub.com>. We are still working out little kinks here and there, but all in all, it's really to roll. There is a place to register for a password. Our Membership information is protected so no one can get into it without a password. Rob is going to show me how to update the Roster on the website so we will always have a current copy that you can print out if you need a new one. We hope you enjoy the new LCYC Website.

Theresa Sullivan,  
Commodore

## Message from our Past Commodore - Bruce Williamson

Wow! If the covered dish and blessing of the fleet function was any indication of what the summer has in store for us, we are in for a good time! There was just so much good food at the covered dish dinner you could not sample it all. At least I couldn't, and believe me I tried!!! There was a good crowd there for breakfast on Sunday morning. The food was great and no one went away hungry. I would like to thank everyone that brought food, helped serve, set up, and cleaned up. Following breakfast on Sunday we had the blessing of the fleet and flag raising. Our Commodore, Theresa did an outstanding job on her first function and has a great summer planned for us all.

On the marina news front, the Trice family has a litter of beagle puppies looking for good homes. The father is our K-9 marina manager "Lukey" and the mother is Sweet Pea. They are very cute and if you see them you won't be able to resist taking one home. I took one home and George and Paige Utt took two of them home with them! There are four left as of last weekend so see Steve if you would like one.

The next function is on May 5th and will be put on by B-Dock, so make your plans to be there. I will see you then.

Take care everyone,  
Bruce Williamson  
Past Commodore

## TREASURER NOTES



Hey hey.....spring is flyin' by and summer is on the horizon. It was great to see all at the April function and look forward to seeing all of you again. I'm sorry that I will be unable to attend the May function, but I'm sure my replacement will more than adequate (probably better lookin' too!). I just want thank all that have paid their dues for 2012. For those that haven't, please feel free to contact me when you're ready.

JUST A NOTE: If any of you are attending the May function and had not sent me your dues prior to April 21<sup>st</sup>, just let them know when you check in so that you may be added to the roster and I'll send you an verification email when I return.

Much sunshine, fair winds, and good health to all...see ya soon.

JT Taylor  
Treasurer

## SECRETARY NOTES



I will be taking over the newsletter and secretary duties as of May 1st. Please send me all future questions or concerns regarding the newsletter, roster, etc. at [terri5600@yahoo.com](mailto:terri5600@yahoo.com). If you would like to share something in the newsletter, please feel free to e-mail me or let me know and I will be more than happy to put them in. The deadline is usually at the end of each month so I can get them out by the 5th of each month. Thanks!

Terri Sanderson  
Secretary

# DOCK NEWS



## RENEWAL NOTICE:

All renewals are due by the December 1st. Late fees will apply after January 31st.

## 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.

## NEW LCYC WEBSITE IS AVAILABLE

The website is <http://www.lodgecreekyachtclub.com>.

## LCYC WEBSITE ARCHIVE

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

# MAY BIRTHDAYS



1	2	3	4	5	6	7
8	9	10	11	12 Gayra Berger-Maynard	13	14
15	16	17	18	19	20	21 Steve Thompson
22	23	24	25 Vi Shivok	26 Charles Williams	27	28 Ron Hoile
29	30	31				

## Minnow's Birthdays



1	2	3	4	5	6	7
8	9	10	11		13	14
15	16	17 Timothy Henson	18	19	20	21
22	23	24	25	26	27	28
29	30	31 Rachel Hill				

### 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

## B-DOCK

### ALL ABOUT BOATS CLOSING NOTICE

I would like to thank all the slip holders at Olverson's that have become my customers over the last 7 years. It is now time to close the doors and spend more time boating and less time working. As a result, I am no longer taking orders for any additional work. I would be glad to consult with anyone as to materials available or to help spec the job for another shop to do the work. If there is interest, I would also offer to teach a class in making your own bimini's, dodgers, enclosures or upholstery work. I will set up a sign-up sheet for anyone interested on the bulletin board at the club house. I would also be glad to offer fabrics, zipper, fasteners, vinyl, etc at my wholesale cost plus shipping cost to anyone interested in doing their own work. I will have my left over upholstery and canvas materials for sale at the LCYC Flea market on May 5 at prices 50% off my cost so please stop by.

Thanks again.

Mike Steele  
All About Boats

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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

## C-DOCK

I'd like to take a moment and talk about a great organization, Smith Point Sea Rescue. Many of us have been boating for quite some time and if you have ever been in need of help, you really appreciate it when it arrives. I had a situation like that happen a number of years ago in our area. I won't bore you with all the details, but bottom line is on a previous boat we owned, we struck a submerged log with the keel first and then the rudder which was rendered inoperable. Sailboats without a rudder or a stuck rudder are a nightmare on a good day. We were in plenty of water on a real windy day traveling pretty fast when it happened. That began a series of events as the weather turned bad. At the time, there was no Smith Point Sea Rescue but I have always carried towing insurance. So I called but they were too far away on a bad day. I had first called the Coast Guard relaying position and the security of the passengers as well as vessel. Ultimately that day, the Coast Guard dispatched a vessel and worked with me to insure the safety of the passengers as well as the boat. Let me tell you what you probably already know: The United States Coast Guard is a fine organization and very capable. The entire operation that day was difficult and they pulled it off without a hitch. I lost two good anchors and lots of rode, but it didn't matter. My passengers were safe, and ultimately after lots of work, so was the boat.

Here's the catch: Even though I had unlimited towing insurance, where we were located was farther away than an easy tow somewhere in the upper Potomac, etc. Sometimes your towing service may not be able to get to you for a variety of reasons. The Coast Guard is a final resort. Smith Point Sea Rescue is a very needed service in our area simply due to the vast amount of real estate between facilities that provide towing. It's important to remember that it's a volunteer organization and one of the easiest and fun ways to support them is to attend one of their functions such as the Oyster Roast earlier this year. Not only do they provide some of the best Oysters you will ever eat, they have other foods that are just as good such as homemade soups and other things well worth the trip. The Oysters served are fresh, commercially steamed and done just right. For an additional small charge, Beer and Wine is also available. When those tickets come around early in the year, please remember this fine group of men and women who give up their time to insure our safety on the water. You may be the next one to need their help.

While you are getting the boat ready, don't forget your boating education! The basic Virginia Safe Boating Education class will be offered to Lodge Creek Yacht Club members on Saturday, May 19, 2012 at 8:00 a.m. As many of you know, the Virginia Boating Laws have changed to include mandatory education. While the program is being phased in by ages, all persons operating any type of motorized (10 hp or more) vessel, will eventually have to have taken and passed a certified safe boating class. We want you to have an opportunity to take the class at a convenient location, so we will have the class in the clubhouse!!! It is an 8-hour, certified class, and upon passing the class, you will be given your certificate of completion. Our "famous" Fred Olverson will be providing lunch for all participants. The cost of the class....there is no charge!!! Sign-up sheet will be on the bulletin board, or contact the Marina Office.

Steve Thompson

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## **Public Safe Boating Course - Virginia's "Boat Virginia" Class**

**Where:** Clubhouse, Olverson's Marina  
**When:** May 19, 2012  
**Time:** 8:00 a.m. - 5:00 p.m.

As all of you know, the boating laws in Virginia are changing. This is a "phase-in" law that started in 2009 and becomes in full compliance in 2016. **Effective July 1, 2011**, anyone under 20 years of age cannot legally operate a motorboat without certification. Anyone under the age of 50 must also be certified to legally operate a personal watercraft (PWC). As you can see, eventually all Virginia boaters will be legally required to have taken and passed a certified safe boating class. Why not take it this season! The course is open to the public and it is free. You must pass the exam at the end of the course, but you will receive your certification card at the completion of the course.

Sign-up sheets will be posted in the clubhouse so that you can sign up at your leisure

Thanks,  
Dave Teets

WONDER WHAT TO DO WITH OUTDATED FLARES ????

*We need them !!!!!*

As you check your safety equipment, please be sure to take your outdated flares to the Marina Office. Instructors use them for demonstrations in the Safe Boating Classes !!!!!

Also, want 10% off on safety equipment at West Marine??? Get a Vessel Safety Check and receive a coupon for 10% off on Safety Equipment at West Marine!!! We have several Vessel Safety Check Examiners at our Marina. See one of them real soon !!!!

Dave Teets

## RECIPE CORNER



### Crock Pot Taco Soup

1 pound ground beef, browned (have used ground turkey)  
16 ounces diced tomatoes  
16 ounces pinto beans  
16 ounces kidney beans  
16 ounces corn (white corn does better)  
1 envelope taco seasoning  
1 envelope ranch dressing

Mix together and cook on low for 6-8 hours. We put cheddar cheese and sour cream on top. Instead of spoons we use tortilla chips.

Brenda Guerrero - A-Dock Director

### CREOLE BAKED FISH

- 1/2 red bell pepper, chopped
- 1/2 green bell pepper, chopped
- 1 small onion, chopped
- 1 tablespoon olive oil
- 2 garlic cloves, chopped
- 1/4 cup dry white wine
- 1 (28-oz.) can diced tomatoes
- 1 tablespoon Cajun seasoning, divided
- 1/2 teaspoon pepper
- 2 teaspoons hot sauce (optional)
- 2 (12-oz.) packages frozen cod fillets, thawed according to package directions

**Preparation:**

Preheat oven to 350°. Sauté bell peppers and onion in hot oil in an ovenproof skillet over medium heat 5 minutes or until tender. Add garlic, and sauté 1 minute. Add wine, and cook 3 minutes or until liquid is absorbed. Stir in tomatoes, 1 tsp. Cajun seasoning, pepper, and, if desired, hot sauce. Cook, stirring occasionally, 10 minutes. Remove from heat. Sprinkle 1 side of cod fillets evenly with remaining Cajun seasoning. Place fillets, seasoned sides up, on top of tomato mixture in skillet. Bake at 350° for 25 minutes or until fish flakes with a fork. Serve immediately.

I've made this for E-Dock one night. It was a big hit!

Theresa Sullivan,  
Commodore

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