

October 2025



2025 BRIDGE

Commodore - Rich Verdillo
Vice Commodore - Dave Teets
Immediate Past Commodore - Bobby Andrade
Secretary – Antonia DePascale
Treasurer - Jayne Miller
Fleet Captain - Heath Mullins

Ship Store - Antonia DePascale
Webmaster - Kenny DePascale
A-Dock Director - Ann Eichenmuller
B-Dock Director - Sue Eller
C-Dock Director - Laura Henson
D-Dock Director - Jamie Mullins
E-Dock Director - Bill Sullivan



COMMODORE: RICH VERDILLO

It has been an honor to serve as your commodore this year. It was not a responsibility I took lightly and I would not have been able to do it without my Bridge. I want to thank them for their time and energy that they devoted to making this season such a success.

Our first two overnight cruises in several years, a phenomenally well attended Pirate Beach float in and really enjoyable dock functions. (How many Presidents were born in Virginia?) Not to mention, our website kicks butt, go to it, use it and keep up to date on what's happening with the club. And guess what , the season is not over. We have the dock crawl on the 25th to close out the season. Costumes, chili, and candy for the trick or treating kids.

Lastly, more information and details will be coming soon for the Change of Watch. It's going to be a blast, if I do say so myself.

Humbly Yours
Commodore,

Rich Verdillo



VICE COMMODORE: DAVE TEETS

As the boating season comes to a close, I want to thank everyone for another fantastic year on the water. From the June Cruise to Point Lookout to all the dockside gatherings, it's been a season full of great weather, smooth sails, and even better company.

I'm especially looking forward to the upcoming Halloween Dock Crawl — one last chance for fun and fellowship before we tuck our boats in for the winter. And looking ahead, I'm truly honored and excited to be stepping into the role of Commodore next year. I can't wait to continue the LCYC tradition of camaraderie, community, and good times afloat.

Mark your calendars now for our Change of Watch in April, when we'll officially kick off another great season together.

Here's hoping everyone had a wonderful boating season — see you soon on the docks or around the clubhouse!

— Dave Teets

Vice Commodore (and soon-to-be Commodore)



IMMEDIATE PAST COMMODORE: BOBBY ANDRADE

I have some sad and unfair news it comes with a heavy heart summer is long gone and in our rear view mirrors. I hope all you pumpkin spice brats are happy! Jk don't worry be happy. Fall season comes with shorter days and cool nights and if there was a cruise destination you promised yourself? Best get on it before old man winter rudely shows up

- **Bobby Andrade**





PAST COMMODORE: THERESA SULLIVAN

Hi all!

Here are the recipes you asked me to send — two crowd favorites that bring Southern flavor and comfort straight to your table.

Grits-and-Gumbo Tarts

All the iconic flavors of this Southern stew are baked into bite-sized tarts perfect for parties!

Ingredients

- 36 unpeeled, medium-size raw shrimp
- 1 cup milk
- 4 tablespoons butter, divided
- ½ cup finely diced green bell pepper
- 2 garlic cloves, minced
- 2 teaspoons Creole seasoning
- 2 cups chicken broth
- 1 cup uncooked regular grits
- ½ cup finely chopped andouille sausage
- ⅓ cup finely diced red onion
- 36 (½-inch-thick) fresh okra slices (8–10 pods)
- 36 (4-inch) wooden skewers

Preparation

1. Preheat oven to 350°F. Peel and devein shrimp.
2. Bring broth and milk to a boil; whisk in grits and cook on low 10 minutes or until thickened.
3. Melt 3 tbsp butter; sauté sausage, bell pepper, onion, and garlic for 5 minutes. Stir into grits.
4. Spoon mixture into 3 greased 12-cup mini muffin pans. Bake 20–25 minutes until golden. Cool and make a small indentation in each tart.
5. Sprinkle shrimp and okra with Creole seasoning; sauté in remaining butter 3–5 minutes. Thread 1 shrimp and 1 okra slice onto each skewer; place on each tart.
6. Bake again for 8–10 minutes until warm. Serve immediately.



Bread Pudding with Praline Sauce

A Southern classic — warm, rich, and finished with a buttery pecan praline glaze.

Servings: 16

Ingredients

- ¼ cup butter, melted
- 1 (1 lb) loaf soft French bread, torn into small pieces
- 4 tsp vanilla extract
- ½ lb unsalted butter
- ½ cup chopped toasted pecans
- 2 cups half-and-half
- 3 eggs, lightly beaten
- 1½ tsp ground cinnamon
- 1 cup heavy cream
- 2 cups milk
- 3 cups white sugar
- ¼ cup raisins (optional)
- 1 cup brown sugar

Directions

1. Preheat oven to 325°F. Butter a 13x9-inch baking dish.
2. Soak bread in half-and-half and milk for 10 minutes. Stir in eggs, sugar, vanilla, cinnamon, and raisins. Pour into dish.
3. Bake 50 minutes, until firm and pudding-like.
4. For sauce: Boil butter, cream, and brown sugar; reduce heat and stir in pecans. Simmer 5 minutes until thickened. Pour over pudding and serve warm.

Fair winds and full plates,

Theresa Sullivan

Past Commodore





SECRETARY: ANTONIA DEPASCALE

What a Season to Remember! 🚢 🍷 🍻

As we sail toward the close of another wonderful season, we're still smiling from the incredible **D Dock Oyster Roast!** A huge thank-you to everyone who came out — your laughter, stories, and friendship made it an unforgettable evening by the water.

🎃 **Next up: The Halloween Dock Crawl on October 25th!**

Don your best costume and join us for one last dockside celebration before we tuck in for winter.

-Antonia DePascale

Secretary



TREASURER: JAYNE MILLER

The D Dock Oyster Dinner was a successful event resulting in a lot of full stomachs! At this time, I have received receipts totaling **\$2,334.43**. I am happy to receive any additional receipts for this event.

The funds from the **50/50** and **guest fees** totaled **\$906.00**.

My headcount was **92 people**, including **24 guests**, who attended.

Each dock has a **\$200 budget** for this weekend's **Dock Crawl**.

Account Balances

- **Checking Account:** \$3,196.79
- **Savings Account:** \$5,426.07

2026 Dues Renewal

Renewal forms for your 2026 dues are available on our website and in the clubhouse hallway.

Dues are currently being accepted until **January 31, 2026**.

Please remember to send them to the address noted on the form.

Closing Note

Thanks to everyone for trusting me to manage the LCYC funds for the last few years. It has truly been an honor and a lot of fun getting to know you.

-Jayne



SHIP STORE: ANTONIA DEPASCALE

Ahoy LCYC Crew!

The breeze is turning crisp, and the holidays are on the horizon — but things are still warm and cheerful at the **Ship Store!**

From cozy hoodies and festive beanies to nautical ornaments and holiday-ready burgee gifts, we've got everything you need to stay snug, stylish, and full of Lake Charm spirit.

🎃🍁 **Fall in before the rush — your favorites might jingle away fast!**

Fair winds and fresh merch,

-Antonia DePascale

Ship Store



FLEET CAPTAIN: HEATH MULLINS



Ahoy, Me Ghoulish Hearties!

Halloween Dock Crawl • Saturday, October 25th

Raise yer goblets and ready yer sea legs — it's time for the most frightfully fun night on the creek! Don yer creepiest costumes, grab yer mates, and join us for the **LCYC Halloween Dock Crawl** — where the spirits are high (and not just in the bottles)! 🧛🍷

⚓ Captain's Orders:

- Mark yer calendars and prepare to haunt the docks!
- Bring yer best costume — prizes await the most boo-tiful and fearsome crews!
- Beware of ghostly pirates lurkin' near D Dock... they've been known to steal snacks and souls alike! 🧛

🌟 So gather yer mates, hoist yer potion of choice, and come make mischief under the moonlight. The tides are turnin', and this be one **spook-tacular sail into the Halloween season!** 🎃 ⚓

-Heath Mullins

Fleet Captain



WEBMASTER: KENNY DEPASCALE

Ahoy, LCYC Family! 🎃 👻

Your friendly webmaster here with a *spook-tacular* seasonal update!

🍁 As we sail into fall, it's almost time for one of our favorite LCYC traditions — the **Halloween Dock Crawl!** Get ready to break out your best costumes and join the fun on **October 25th** for an evening of tricks, treats, and dockside delight. It's the perfect way to wrap up an amazing season with your LCYC crew!

🔔 Don't forget: the **Lodge Creek Yacht Club website** is your go-to hub for all things LCYC — event details, photo galleries, club news, and important forms.

👉 lodgecreekyachtclub.com

Bookmark it. Browse it. Stay in the loop.

🎉 Let's make this Dock Crawl one to remember — full of laughter, great costumes, and a few ghostly giggles along the way!

-Kenny DePascale

webmaster@lodgecreekyachtclub.com





Dock Directors' Corner

Stay in the know with everything happening around the docks! Your trusty **Dock Directors** are Your trusty **Dock Directors** are back with the latest scoop as we sail into October — a month full of crisp breezes, cozy gatherings, and a touch of spooky fun around the docks!

🔔 From the upcoming **Halloween Dock Crawl** to fall clean-ups, festive get-togethers, and maybe a few ghost stories shared under the dock lights, we're here to keep our LCYC family connected and in the loop.

Whether it's a costume party, a new slip neighbor, or a post-cruise chili night, there's always something happening by the water.

🎃 **Anchors up — and costumes on!** It's shaping up to be a frightfully fun month at Lodge Creek!!

A DOCK DIRECTOR: ANN EICHENMULLER

As the days grow shorter and the air turns crisp, A Dock is winding down for the season. Boats are getting buttoned up, lines are being coiled, and the crew is savoring these last golden sunsets on the water. It's been a fantastic year of laughter, great meals, and good company — here's to smooth sailing into the off-season and even more memories next spring!

-Ann

B DOCK DIRECTOR: SUE ELLER

As we wind down this boating season, I'd like to thank all my B Dock friends for their help and support for the past two years. I couldn't have been dock director without them. Craig Cook will be a great director for the 2026 season. A big thanks to him for taking the lines! Looking forward to our final gathering together at the Dock crawl. Have a wonderful winter and see you at the Change of Watch in the spring. Rich and I looking forward to having our boat sitting happily in its slip next boating season. Come see us on the T!

— Sue

C DOCK DIRECTOR: LAURA HENSON

C dock is winding down for the season. Join us Oct. 25th for LCYC Halloween Dock crawl...chili & soups. We will be serving New England and Manhattan chowder. Remember to dress up in your Halloween costume...lots of candy to be had as well! 🚤

- Laura

D DOCK DIRECTOR: JAMIE MULLINS

What a blast our annual Oyster Fest turned out to be! Between the sizzling oysters, the key lime crushes flowing, and friends all around- it is safe to say we got fried up in the best way possible! Even with the weather trying to keep us guessing, the turnout was fantastic and the spirit on the docks never faded.

A big cheers to everyone who helped make the event (and the whole season) such a success! And while we are shaking the sand out of our shoes from another great summer, it's time to pass the torch (or maybe the tongs) to Sharrie who'll be taking over as the D Dock director next year. We know she'll keep the D Dock spirit alive and well!

We also want to give a heartfelt thank you to Jayne for her many years of service as our treasurer. Her patience and dedication kept everything running smoothly and she is so appreciated! I look forward to taking on this role next year, so here's hoping I can keep the books balanced and the bar stocked as well as she did!

- **Jamie Mullins**

E DOCK DIRECTOR: BILL SULLIVAN



The lines are slowing, but the stories are still strong!

E Dock is reeling in the last of the season and soaking up these crisp autumn days on the water. Whether you landed the big one or just enjoyed the company, it's been a fantastic year of fishing, friendship, and fun along the docks.

As we trade in tackle boxes for toolboxes and start prepping for winter, here's to one more cast, one more laugh, and a season well spent with great dockmates.



Tight lines and warm wishes for the off-season—see you back on the water next year!

- **Bill Sullivan**



Welcome Aboard, New Members!

Please join us in giving a big **Lodge Creek Yacht Club welcome** to our newest members! We're thrilled to have you as part of our boating family and look forward to seeing you at upcoming events, on the docks, and out on the water.

Welcome aboard!

o **Jason King**

—we're glad you're here!

Your 2025 LCYC Bridge!

FROM THE SAFETY OFFICER

October Reminder: Time to Winterize Your Vessel!

As boating season winds down, it's time to make sure your vessel is ready for the off-season. Proper winterization now means smooth sailing come spring!

Why Winterize?

- Protect your engine, plumbing, and systems from freezing damage
- Prevent costly repairs and corrosion
- Keep your boat clean, dry, and critter-free all winter long
- Enjoy peace of mind knowing you'll be ready to launch when the weather warms up

Winterization Checklist:

- Drain and flush all water systems
- Change engine oil and filters
- Clean, cover, and secure your vessel
- Stabilize your fuel
- Disconnect or maintain batteries

Need a Hand?

Many local marinas and service providers offer winterization packages — schedule early before their calendars fill up!

Looking Ahead

Use the off-season to catch up on maintenance, plan upgrades, or brush up on your boating knowledge with **America's Boating Club—Richmond**.

Stay safe, stay warm, and we'll see you back on the water in 2026!  

Lodge Creek Yacht Club – Past Commodores

Year	Name	Year	Name
2024	Bobby Andrade	1997	Byrd Chancey
2023	Antonia DePascale	1996	John Phipard
2022	Bill Sullivan	1995	Ellie Culbertson
2021	Bob Woodburn	1994	Bill Selden, V
2020	Jay Novak	1993	Ron Sowers
2019	Barbara Woodburn	1992	Dick Roop
2018	William Ward	1991	Charles "Skip" Campbell
2017	William Weber	1990	Sandy Campbell
2016	Ed Rest	1989	George Thompkins
2015	Bill Sullivan	1988	Susan Secoy
2014	Steve Thompson	1987	Lee Bedsoe
2013	George Utt	1986	Wayne Burgess
2012	Theresa Sullivan	1985	Mason Cole
2011	Bruce Williamson	1984	Bud Zihelr
2010	David Teets	1983	Wayne Hedges
2009	Tony Andrade	1982	A.B. Skepstedt
2008	Bob Ryan	1981	James Harper
2007	Sarah Harman-Hopkins	1980	John Gup-ton
2006	Ed Rest	1979	James Bricker
2005	Jerry Hopkins	1978	Jimmy Morrison
2004	J.T. Taylor	1977	Charles Winder
2003	Ed Williams	1976	Gene Kohler
2002	David Deal	1975	Melvin Duke
2001	Tom Redford	1974	Joe Giannotti
2000	Mike Steele	1973	Bob Costner
1999	Parker Carwile	1972	Leo Huckstep
1998	Ken Brooks	1971	Leo Huckstep



Honoring Our History, Inspiring Our Future!

INFORMATION TO REMEMBER

LCYC Website link: <https://www.lodgecreekyachtclub.com/>

For quick access to the Member's Section Click [Here](#) . For the password please email the [Webmaster](#)

BOATERS SAFE BOATING COURSE - Effective July 1, 2019 all Virginia boater must have taken a Certified Boaters Safe Boating Course and have proof of this while boating in Virginia waters while operating any vessel powered by a motor of at least 10 horsepower. This law makes no distinction of age or experience.

As we start the boating season, we must all renew our commitment for SAFE BOATING.

VESSEL SAFETY CHECKS - The most cautious boaters can sometimes experience unexpected problems on the water. That's why the U.S. Coast Guard recommends that all recreational boaters, including personal watercraft and paddle sport users take advantage of the free Vessel Safety Check Program every year. We have certified Vessel Safety Check Examiners here at Olverson's Marina. Please contact the Marina Office and office personnel will provide you with contact information for getting this free examination. Once you have completed this free 15 minute examination, you will be given a decal that can proudly be displayed on your vessel. Taking a few minutes to have your vessel checked, just may save you from problems this season!

MEMBERSHIP RENEWAL

Annual Membership Fees are due on December 31st

Annual Membership Fee - \$150

Annual Membership Late Fee - \$20 if paid after January 31st.