

Boulder Yacht Club

Boulder Bits



Bits and Pieces. Some Noteworthy; none newsworthy.

Vol. XXXIV/No. 9

<http://www.boulderyc.org>

September 2011

--COMMODORE'S COMMENTS--

Our 2011 BYC Charity Pig Roast was once again a great success. Thank you for coming. We had more than 100 people brave the hot windless afternoon only to be greeted to a thunderstorm and cool temperatures that evening.

Proceeds will be donated to the *Missouri Children's Burn Camp*. I'd like to offer a special thanks to the crew that stayed up Friday night and cooked the pigs and to those that helped prepare, serve and clean up afterwards. BYC people are a generous group.

On Sunday the 4th we had a club meeting to nominate new officers. If you were unable to attend we would still like to have your vote. Bill Schmidt emailed ballots this week to you. So far we have received nominations for the following people.

Commodore, Thor Schaeffe
Vice Commodore, Jon Miller or Lynn Green
Social Chair, Sharon Schmidt
Race Chair, Joel Elden
Sec/Treasurer, Jeff Morrison

If you have a nominee in mind or would like to become more closely involved yourself please use this ballot.

Jeff Morrison, Commodore BYC
morrison.jeff@ymail.com



---FROM THE VICE COMMODORE---

I guess I have nothing to report no article.

Stay cool, drink plenty of liquids and wear your PFD.

Ray Kritis Vice Commodore BYC
raybosailor@yahoo.com



---FROM THE SECRETARY/TREASURER---

The Hog Roast has come and I am reporting that even with the usual nasty weather it was a success. Thanks to Dennis, Larry Davis (beans), members that worked, other clubs that participated, we had a profit of \$750.41. A special thanks to Todd & Deanna and our Commodore for all their extra help in making this event a success.

Even with the hot weather and high water we are up to 105 memberships this year. We had three new members join last month they are: Andy Fuchs on a Wellcraft 18; Jeff Frost & Scott Smith on a carver named Cirrohsis of the River and . When you see them at the lake give them the BYC welcome.

Back to that year end prize, it still hasn't been decided so if you have something you would like to win make some suggestions to Jeff and Pam.



See you at the lake.

Bill Schmidt BYC Secretary / Treasurer

Magicdragon1@prodigy.net

-----THE SOCIAL CHAIR -----

Well we've had some hot weather and some hot parties in the past month! I want to start off thanking Tim, Lynne, Steve and Kim for hosting the Minute 2 Win It party. Some of us were apprehensive about the challenges, but they were all easy enough for a bunch of sailors. It was great fun and I hear rumor of it returning next year...

The other party was the annual Hog Roast. Man did we have some pork and was it tasty! I want to thank all the folks that donated food: Pritchard Farms - 1 hog, Boulder Marina (Dennis) – 1 hog, Super Value (The Schuettes) – corn and slaw and Larry Davis – beans. I also want to thank all the Boulder folks that brought other side dishes and desserts – it was a great selection! I also want to recognize the other volunteers that helped with the BBQ, food prep and party setup. There is quite a list: Todd and Deanna for setting up the smokers, Jeff who watched the hogs during the wee hours of the night and those that helped him stay 'awake' (you know who you are ☺). Then the next morning Todd and Deanna got busy again along with, Spero, Barb, Kacey, Bill, Kayla, Cassandra and Shelley – just to mention a few that helped pull the pork. There were also those that setup the tent and loaded up the coolers. And last but not least are those who served the food and cleaned up afterwards. Some of those folks were Jeff, Ray, Pam, Deb, Kort, Laurel, Kim, Sharon and Monica. I also thank Art from West Marine for our raffle prizes. I'm sure I missed some names, but a heartfelt thanks goes out to all that helped - it was a great team effort and greatly appreciated! And the best thing was that it was for a good cause as we've helped out the Missouri Children's Burn Camp.

The next events are the Chicken Dinner – September 24 (**PLEASE RSVP by Wednesday September 21**) and Chili Dinner/Cookoff October 1. Look forward to seeing all those RSVPs coming in on time so those can get entered into the prize at the end of the year!



See you all soon!

Pam McBride Social Chair

pammcb@brick.net

-----FROM THE RACE CHAIR -----

Several of us enjoyed the CYC's Moonlight Race last month. It took a while for the moon to come out from behind the clouds but the wind picked up nice.

Race number 6 for the BYC was canceled due to lack of participants but we had a great race number 7- the Renshaw Regatta Sat. Sept 3rd. Trophies will be awarded. Look for the "Notice Of Race" in your emails. Skippers meeting 9:30 AM Saturday (not mandatory to attend but recommended) race started 12:00 noon. • Awards Ceremony: 7:00 PM.

Wind mark back to finish.

1. Jim Stephenson-CYC
2. Tony Kroon-BYC
3. Dave Loveless –BYC

Wet Jam

1. Kort Juenger

May you have fair winds and flat seas

Kort Juenger BYC RC

kunderwater@charter.net

**Spiniker**

1. Bill Berland

Sport Boat Class

1. Joan Hall

Be sure to put on your calendar the Leukemia Cup Regatta Sept. 16-18th at CSA. Go to the Carlyle Sailing Association web site for more info.

---BYC DIRECTORS CHAIRMAN---

Notarized Absentee Ballots may be completed by Club members in good standing who are unable to attend the Annual General Meeting, and shall be sent to the Board Chairman via U>S> Mail or commercial courier service. Such Ballots shall be sent in time to be received by the Board Chairman a minimum of four (4) calendar days prior to the Annual General Meeting.

Dave Renard

111 Chatwood Terrace

St. Louis, Mo. 63126

David Renard Board of Directors chairman

www.renardpaper.com**----LEUKEMIA CUP NEWS----**

Due to the excessive flooding on Carlyle Lake, the 2011 Bob Levin Leukemia Cup Regatta has been re-scheduled to the weekend of September 16-18. For those who recognize the date, yes it is now on CSA's Whale of a Sail weekend which should make for one great event. All aspects of the weekend will be for the LCR.

Please forward this to all your contacts locally and throughout the Midwest as sailing on Carlyle Lake in September is a fantastic time of year.

Everything with the LCR is the same, we'll have the same great racing and meals and party as you've all come to expect from our great organizing committee.

----ASK THE MARINA----**---BYC FLOTSAM & JETSAM---**

The lake is back down to normal and we need to watch those shallow spots so be careful out there. Remember if it's going to happen it's going to happen out there.

If you have been at the marina this summer you probably noticed Dennis and Petra (Ulli's sister) spending a lot of time together. Now they're getting married sailor style by captain of the sea Mike Querry. Congratulations Dennis and Petra.

I was asked to put in the bits that some people are using the facilities on the hill and not washing the clubhouse dishes and leaving empties around the tables. I assured this person that none of our club members would do such a thing but just in case a nice wind comes up after you use the dishes be kind to the person that follows you and clean up after yourself. Leaving trash around at night invites the raccoons and

cats to come in and indulge. Speaking of animals if you are driving at night in this area be aware of deer. We have had one encounter with a deer and there are many more deer moving at night now.

The next Social Event is the Chicken Dinner please RSVP by Sept. 21 so they know how many to buy. Chickens that is.

---BYC RECIPES---

Kaila's Zucchini brownies Makes 16 brownies

Ingredients: 1/4 cup of cocoa powder, 1 cup whole wheat flour, 1/2 teaspoon baking soda, 1/4 teaspoon baking powder, 1/8 teaspoon salt, 1/2 cup white sugar, 1/4 cup applesauce, 1/4 cup plain yogurt, 1 cup grated zucchini, 1 large egg lightly beaten, 1/2 cup chocolate chunks, vegetable cooking spray. Kitchen Gear: medium and large mixing bowls, dry measuring cups, spatula, 8" x 8" baking pan, knife.

PREP STEPS

1. Preheat the oven to 350 degrees F.
2. In a medium sized bowl, mix the cocoa powder, flour, baking soda, baking powder, and salt with a spatula
3. In a large bowl, mix the sugar, applesauce, yogurt, zucchini, and egg.
4. Pour the dry mixture into the wet mixture. Stir with a spatula until well combined. Stir in the chocolate chunks.
5. Spray an 8"x8" pan with cooking spray
6. Pour the batter into the pan, spreading evenly with the spatula.
7. Bake at 350 degrees F. for 20 to 25 minutes or until a toothpick inserted in the center comes out clean.
8. Let the pan cool. Cut the brownies into squares with a sharp knife.

Kaila has been cooking for a very long time and has taken numerous cooking classes. She hopes to become a chef in the future. Maybe we'll have this at one of the upcoming parties.

---UPCOMING EVENTS---

September 16-18-----Leukemia Cup Weekend for information go to www.leukemicup.org/gat/.

September 24-----Schleper's chicken Dinner **RSVP by the 21st**.

October 1-----BYC Commodore's Cup & Chili Supper

October 2 -----Election of officers & general business meeting.

October 22-----Halloween Party



---EDITOR'S NOTE---

If you see an error in the Bits, or if you want the Bits by e-mail contact me at magicdragon1@prodigy.net. If you see an error when there is an attached BYC Roster E-Mail me and I will correct the error.

I don't know why I put this in here but the **deadline** for the next (Oct.) issue of the Boulder Bits is **9/25/2011**. We encourage everyone to send articles of interest to share with us. I know I will get articles on time this year. Bill Schmidt, Editor magicdragon1@prodigy.net

<i>BYC</i>	<i>OFFICERS</i>
<i>Commodore</i>	Jeff Morrison
<i>Vice-Commodore</i>	Ray Kritis
<i>Secretary-Treasurer</i>	Bill Schmidt
Race Chairman	Kort Juenger
<i>Social Committee Chairpersons</i>	Pam Mc Bride
<i>Historians</i>	Sharon Schmidt & Laurel Juenger
<i>Boulder Bits Editor</i>	Bill Schmidt
<i>Webmaster</i>	Rob Schmidt
<i>Co-Webmaster</i>	
<i>Social Ambassador</i>	Susanne Watkins
<i>Fire Marshal</i>	Todd Schroeder
Directors	
Chairman	Dave Renard
Secretary	Sharon Schmidt
Other members	Ken Schowe, Ulli Schaette, Schmidy