

Boulder Yacht Club Boulder Bits



Carlyle Lake, IL

Bits and Pieces: Some Noteworthy, None Newsworthy

November 2021

OFFICER REPORTS

FROM THE COMMODORE



Well, it's that time of year when a boat owners focus shifts from having fun out on the water to completing the tasks necessary to get the boat ready for a long cold winter. I completed these tasks a few weeks ago and *Miss My Money* is now securely on the hard full of antifreeze. It's a bittersweet time, on the one hand I will miss the weekends of sailing, club events and spending time with good friends, on the other hand I am glad the winterization "To Do" list is complete and everything is secure until next spring. It has been a great summer, one a little closer to normal than the last.

Since this is my last Bits article as your commodore, I would like to thank everyone who attended or helped out in any of the wonderful events we had this year. In particular I would like to thank the officers for shepherding the club through yet another successful year. I would also like to thank Shanna and Rusty, owners of Boulder Marina, for being great partners with the club to ensure everyone has a fantastic time at the lake. Be on the lookout for fliers of upcoming events as we move into the holiday season and year end. Once again, thank you for letting me serve you as your 2021 commodore.

Tim Bira, BYC Commodore

FROM THE VICE-COMMODORE



We have had an event-filled October at the lake. *Gail Force* participated in its last race with me at the helm. What a fantastic sail! Wind, rain, and wonderful friends aboard! We didn't place, but we did finish. The chili competition after the race was also great. I managed a 2nd place there! Guess I'm a better cook than a racer. Here is the recipe. The ingredients below are for a single batch. Enjoy!

3 lb Ground Beef	2 tbsp Olive Oil
2 tbsp Ground Cumin	14 oz Diced Tomatoes
5 cup Water	2 tbsp Flour
2 tbsp Chili Powder	1 Onion (Chopped)
4 oz Tomato Paste	8 Beef Bouillon Cubes
2 tbsp Paprika	1 Jalapeno (Seeded and Diced)
14 oz Crushed Tomatoes	2 tbsp Garlic (Chopped)

Step 1: In a large bowl, combine bouillon, dry spices, tomato paste and water. Whisk until dissolved and set aside.

Step 2: Brown the beef until fully cooked. Drain the grease and set aside.

Step 3: In a stock pot heat the olive oil and toss in the onion, jalapeno and garlic. Sauté until onion is translucent.

Step 4: Sprinkle flour over vegetables. Stir and allow flour to cook for at least two minutes. You're making a roux.

Step 5: Pour the ingredients from Step 1 into the pot. Stir constantly and bring to a boil.

Step 6: Add cooked meat and simmer for 30 min.

Step 7: Add crushed and diced tomatoes. Simmer on low until ready to serve.

Enjoy the chili, as well as these photos I took over the past few weeks (the latter with my new drone).



Jeff Morrison, BYC Vice-Commodore

FROM THE SECRETARY-TREASURER



Well, the sailing season is about to end. The weather is getting colder and we are wondering if we should stay in for the winter or take out the boat and put *Schatz Sea* on the hard. It's been an adventure and a lot of fun with the new boat this year. Always fun to have a new toy.

It's been a good year for BYC too. Lots of fun events, new faces, and still a little bit more to come. Thanks to everyone for volunteering for events and races. We were not able to sail with the kids for Miracles N Progress but did raise over \$1,500 for the organization. Thanks to all for donating and helping with the

Seafood Boil that was the fundraiser for this worthy organization. It's been a pleasure to serve as the Secretary/Treasurer for the last 2 years. See ya on the lake or our next events!

Cheryl Schaette, BYC Sec/Treasurer

FROM THE RACE CHAIR



When you read this, the Great Race by CYC is in the books and we will know who the 2021 BYC overall champion will be. We are counting the results from BYC members in those lakewide regattas towards the championship.

Jeff Morrison, Kort Junger, Brian Chostner, Barry Nelson, Steve Rice, and Thor and Cheryl made it out to the Races this year. I hope that next year will see more participation.

The overall championship included all lakewide races from CYC and TYC plus our own of course. It started with the TYC Cup, then the Cruiser Cup, our Moonlight and Renshaw, Cruiser Cup 2, and our Commodore Cup and to finish the year the always great Great Race from CYC. It is always super fun to visit the other marinas after a lakewide race. Slips are always free thanks to Boulder Marina starting this some years ago and the other marinas followed suit.

The Guest overall 2021 championship was won by Determined, closely followed by Ella Jay and Genesis. Congrats very well sailed races. CYC has won the BYC Cruiser's Cup again and continues to hold that award. Perhaps next year we can win the trophy back? Until then, see you on the lake!

Thor Schaette, BYC Race Chair

FROM THE SOCIAL CHAIR



Hello All! We had a spectacular Chili Cook Off this year with nine delicious entries plus the house chili. Shanna Sampson won first place followed by Jeff Morrison, and then JoJo Henson. Congratulations to the winners! The Halloween Party was also a blast with costumes, live music, and, of course, delicious apps!

Our next upcoming event is the Thanksgiving dinner Saturday November 6 th at 3:00 PM for all those that RSVPed (the deadline was October 23). In December, we will hold the Winter Luncheon (formerly known as the Ladies Luncheon/Men's Review) on Saturday December 4 th at McGurks (time TBA on Facebook as we get closer). February 25th is the No-Boat Regatta which will be held at Crystal Gardens. Keep an eye on your email accounts for event flyers.

Carolyn Sutorius, BYC Social Chair

MARINA MEMOS



Well there's no denying it: we're approaching the finish line of our first season here at Boulder Marina. To say it's been fun would be an understatement. We've had an incredible first year! We've learned a lot, and made many new friends along the way. We want to thank you all for the welcome we've received from you and for every ounce of help that you've been to us. We've got miles to go to get this place where we want it to be and we hope you'll all continue to join us as the adventure unfolds.

Now we want to take a moment to remind everyone that haul out days are upon us. Please contact Shanna at 573-705-8127 to schedule your haul-out as soon as possible. We require a one week notice for all haul-outs, no exceptions. This year there will be a cut off date to ensure your safety as well as our own. The last day for scheduled haul-outs is November 30th. If you intend to stay in for the winter, please check in with Shanna to discuss your winter slip. Furthermore, the change in practice and policy is to help ensure that everything flows smoothly. We know that this time of year can be a bit disheartening as no one really wants to leave the water, but we need your consideration to make this transition easier on everyone.

There's still a few good weeks of chilly sailing weather left for you to enjoy though! Get out and use that blustery breeze to your benefit and then let's get ready to tuck those boats in for the winter and daydream about next season!

"A sailing vessel is alive in a way that no ship with mechanical power will ever be."
-Aubrey de Selincourt

Shanna Sampson, Boulder Marina Management

EDITOR'S NOTE



Thanks for reading the BYC Bits! This will be the last issue for this year, as I like to give all of our volunteer officers (and myself) a well-deserved break around the holidays. Look forward to the next issue which will appear in February of 2022. Thanks for reading, and happy holidays!

***Submission Instructions:** send an email to bycbits@gmail.com with your article as the email body and any pictures attached as jpeg files. Event flyers may be submitted in PDF format but if you would like me to check them for errors, please attach a word/google doc instead. Items received after the 25th of each month may be held over until the next edition.

Emily Elden, BYC Bits Editor