

Nautical Lines

Brownsville Yacht Club
9756A Ogle Road NE, Bremerton, WA 98311

November 2011
www.brownsvillyachtclub.org



Commodore's Report



Well the vote is in and the General Meeting time and day are changing. The vote to change the time to 7 p.m. was 25 for and 1 against and to change the day to Tuesday was 16 for and 7 against. Future meeting will be at 7 P.M on the second Tuesday of each month except August when there is no meeting. Don't forget there is a half hour social preceding the meeting.

The November General Meeting will start with a Pot Luck at 6 P.M. The club is providing the turkey and ham. Kathy Mark is providing mashed potatoes. We still need stuffing and all the other fixings. I hope to see many of you there.

Since no one volunteered to be photographer, I would like those of you who take photos of the cruises and events to send copies to Noreen. She has volunteered collect them and post some to the bulletin board and provide them to Tina after she able to post them on our Web site.

I am still looking for suggestions for speakers or other activities for our meetings. Also, anyone would like to host a Friday night get together or other event, please step forward so we can get it on the calendar.

Ron Smith has copies of the DVD's that Dan Olson put together of our 20th and 40th anniversaries plus Christmas Ships and other events. Price is \$10. All profits go to the club.

Don't forget the Club clean up on Nov. 5. Vice Commodore Carolyn will provide further details.

Our Christmas gift exchange, Tree decorating, and heavy hors d'oeuvres will be December 3rd. Additional details will be provided later.

May you have Fair Winds and Following Seas,
Bob

Upcoming Events:

- Nov. 5th Club House Clean Up 9:00 am
- Nov. 8th Thanksgiving Potluck 6:00 pm
General Meeting 7:00 pm
- Nov. 18-20 Cruise to Bell Harbor
- Nov. 22nd Executive Board Meeting 7:00 pm
- Dec. 3rd Christmas Tree Decorating and
Gift Exchange 6:00 pm
- Dec. 13th Social Gathering 6:30 pm
General Meeting 7:00 pm
- Dec. 16th Christmas Ships Parade
(Bremerton side)
- Dec. 17th Christmas Ships Parade
(Bainbridge Island side)
- Dec. 19th Executive Board Meeting 7:00 pm

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The Vice Commodore's Report



It's been a busy fall. I've had a survey done on my vessel in September, and all is in ship shape. Although the surveyor found two fire extinguishers that were out of date. (I thought I had them all up to date.) And he doesn't like the new set up to flush my manifolds and exhaust with "Salt-Away" that was installed a couple of years ago. He liked the idea but wants to see a fail-safe valve on each unit, which I'm working on. This week I had "Scorpio's" bottom scrubbed from all the growth and barnacles and I just need to top off the fuel before winter sets in. All is good.

Just one thing needs to be accomplished yet. And that is to grow our membership in the Yacht Club. I've been talking with the boaters I meet at the Port Orchard Marina, hoping to spark interest in our club. Many of the folks I've talked with are interested. This is my personal goal for our club. But if each of our membership could sponsor just one new membership, think of where we could be next year. The Brownsville Yacht Club has so much to offer new members; it really is an easy sell. I'm not sure why every boat owner at the Brownsville Marina isn't a club member? I guess what I'm saying is this.....a challenge. Are you up to the challenge? All you need to do is ask and let them know that you will be their sponsor and mentor. Just invite a prospective member to an event and set the ball in motion. JR and Tina were my sponsors and they invited me to an event (the Des Moines Marina cruise) and that's all it took. I immediately felt that the Brownsville Yacht Club was the right club to be a part of; any new members will feel it too.

John Watson



Rear Commodore's Comments

Check your calendars!

Reserve the clubhouse for your event date.
Rentals are filling up quickly
in the New Year.

Check the on-line calendar
for available dates.



**Rub-a-dub-dub
lets clean up
the club!
Saturday
November 5th.
9:00am.**

Rear Commodore, Carolyn "Absolutely"

Fleet Committee



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“Shop ‘Till you Drop Cruise” Bell Harbor November 18-20th

This is ALWAYS a very popular cruise and never too early to make your reservations.

Start your Christmas shopping, take advantage of big sales and bargains, tour the Pike Place Market - it's a must - taste some fresh pirogues or fudge.

Check out the Aquarium or Imax theater, the Sculpture Park . . .

Sooo much to see and do and *sooo* little time!



Friday night, by popular request, reservations for “The Portfolio” Restaurant at the Seattle Culinary Institute.
Saturday at 4:00 social hour - bring snacks.
Sunday Potluck Brunch at 10:00 on Last Waltz or dock.

Please call Bell Harbor at 206-787-3952 to assure your spot on the “C” dock with the club. Then let Sue & Carl Pedersen know (360-613-1888, lastwaltz@msn.com) or Bill and Kathy Mark (360-981-3965, rufyannemv@yahoo.com).

2011/12 Cruise Schedule

Dates	Destination	Host Boat
Sept 2-5 (Labor Day)	Mystery Bay	Bob & Diane Kombach
Oct 29-30 (Halloween)	Bremerton Marina	Bill & Kathy Mark
Nov 18-20	Bell Harbor	Carl & Sue Pedersen
Jan 12-16 (MLK)	Port Madison	Noreen & Ron
Feb 17-20 (Presidents Day)	Pacific Beach land cruise	Lester & Linda Dent
March 16-18	Shilshole Marina	JR & Tina Leaman
April 27-29	Poulsbo Marina	Bob & Maggie Stevens
May 25-28 (Memorial Day)	Quartermaster YC Vashon Island	?
June 22-24	Kingston	JT & Carolyn Thomas
Aug 31-Sept 3 (Labor Day)	Everett	Dan & Denise Olson

Please note Poulsbo cruise dates have changed to the following weekend April 27-29, 2012. Club reservations have been made but if you are planning on attending you will need to make individual reservations by contracting Poulsbo Marina at 360-779-3505. Bob and Maggie Stevens are host and will be providing additional details as time comes closer. We have made contact with both Part Madison (Jan) and Quartermaster YC (May) but are still looking for a host boat. If you are intereded please contact us.

Christmas Angels

Each year the Brownville Yacht Club sponsors a family for the Holidays. We receive information from Kitsap Resources as to the wants and needs for 4-5 children and expect to have details available at the November meeting. Please sign up and show our club generosity for a family in need. Our wrapped gifts usually have to be delivered by the 2nd week of December. Remember - no price tags or receipts.



For more information or questions contact

Sue Pedersen lastwaltz@msn.com or 360-613-1888

P.S. This is also a wonderful time to donate those non-perishable food items. Paper supplies, baby diapers, etc... There will be an empty box at the club.

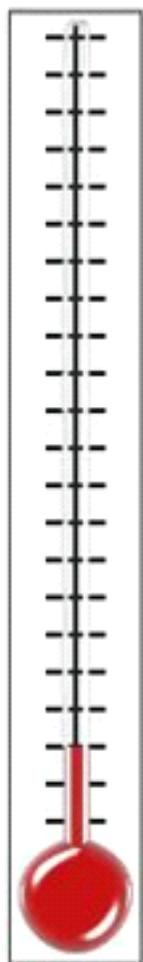


Christmas Tree Decorating and Gift Exchange:

Hope you can join us in our annual Christmas Tree Decorating and Gift Exchange on Saturday, Dec. 3rd at 6:00. Bring an appetizer to share and BYOB. If you would like to get in on the gift exchange, bring a gift to exchange (maximum amount \$25.00). We always have fun and it's a great way to get the holiday spirit started. Hope to see you there,

Santa Ron

Etch
Brownsville
Yacht Club
into
History
by contributing to the
BVYC
911 Memorial
Brick fund.



\$250

This brick
will forever be
a reminder
that BVYC
will never
forget the
events of
9/11.

Please see
Kathy or Bill
Mark if
you are
interested in
making a
contribution.

25

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It's never too early to be thinking about our **LAND CRUISE to PACIFIC BEACH**. It is scheduled for **February 17-20th** (President's Weekend - a three day holiday for most). And we hope to put together some fun things to do. We already have a house on the bluff volunteered for our famous dinner (or infamous?) and I think we'll visit the "pub" again for lunch. There is also a bar and restaurant at the resort, so plenty of options if you don't want to cook. We'll send out more info as we get closer.

For those of you who can make reservations on your own, you should do so as soon as possible as they fill up fast for this weekend. (See direct contact info below)

Pacific Beach Resort lodging is open to all military, active, retired and reservists, as well as DOD and federal employees. Authorized users may sponsor family members and friends as their guests, and many of us are authorized users. The resort has reasonably priced, fully furnished three and four bedroom cottages with kitchens line the ocean bluff providing guests with panoramic ocean vistas. Don't need an entire cottage? Check into their affordable hotel suites or try an RV spot. They have the right accommodations for every need. There are a few other lodging choices in town, but we can get you something at the Resort.

If you qualify as an authorized user please call the resort to book your individual reservations. First night's stay must be paid at time of making your reservations.

If you would like to be a guest, Bill and I or Linda and Lester Dent will be able to sponsor you. **We must make your reservations for you so please contact us directly.**

Check out their website to see all they have to offer: <http://www.navylifepnw.com/site/68/Pacific-Beach.aspx>

Contact information for authorized users:
(888) 463-6697 or direct at (360) 276-4414

Contact information for guest:

Kathy & Bill Mark
(360) 981-3965
rufyannemv@yahoo.com
Linda & Lester Dent
(360) 620-9344
lident@centurytel.net





Hal I oween Cruise

Friday greeted all with the normal Bremerton currents and wind. All ten skippers docked skill-fully. After the wind and rain cleared the Happy Hour and World Series took place onboard RufyAnne, with some enjoying the hunted ship (Turner Joy) afterwards.

Saturday broke with warm weather and everyone doing their own thing until we all meant under the "BIG TOP" for the potluck and two movies. The Ghost Busters and the much acclaimed Attack of the Killer Tomatoes, including a performance of the "Monster Rap" by the executive board choreographed by Kathy Mark.

Sunday all twenty four of us invaded the Coffee Club Dinner for the last bit of socializing and a wonderful breakfast. Afterwards all returned to the wind and rain to skillfully depart for home.

Special Thanks to Kathy Garcia of the Port of Bremerton for keeping the tent up (which is now down) and the loan of the Box Light projector.

Attending boats were RufyAnne, Last Waltz, Blue Soul, Thumper, Scorpio, Emerald Star II, Reely "R"s, Great White, Sea Hound, and Honky Tonk.



Chicken Noodle Soup

Ingredients

- 4 cups chicken stock, homemade or store bought
- 3/4 cup diced onion
- 3/4 cup diced celery
- 1 tablespoon minced garlic
- 2 ounces dried egg noodles, cooked to al dente
- 1/2 teaspoon finely chopped fresh tarragon leaves
- 2 teaspoons finely chopped fresh parsley leaves
- Lemon halves, for serving

Directions

Bring stock to boil for 2 minutes in a large, non-reactive stockpot with lid on, over high heat. Add onion, celery, and garlic. Lower heat and simmer for 2 minutes. Add noodles and cook 5 more minutes. Remove from heat and add herbs and salt and

pepper, to taste. Serve with lemon halves and add squeeze of lemon juice if desired.

I use Swanson's Organic Chicken Broth. Swanson's Chicken Broth is my second choice.

I've been making chick broth for 50 years looking for the best way.

Against my best in a blind test I think this would win. Notice no chicken is even introduced in this recipe (of course you could).

If you have a roast chicken carcass you could add it and bring to a simmer for a 1/2 hour or so.

Then separate and add frozen cooked Birdseye Steamfresh Mixed Veggie instead of noodles (or with). My choice of noodle would be Ditalini.

I also would double the recipe.

Rick Galasyn