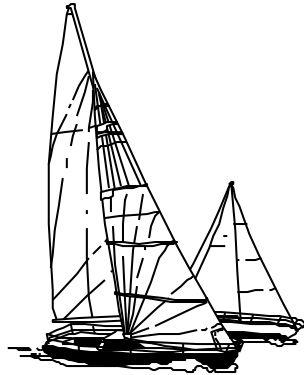


The CAT Tales

Chesapeake Catalina Yacht Club

January 2006



Commodore
Pete Bruzik
302.650.0276

Vice Commodore
Bob Klimek
301.888.2309

Treasurer
Diane Benyus
443.482.9553

Historian
Sue Dennison
301.262.4985

Editor/Webmaster
Mike Davis
571.522.6481

Web Site: www.SailCCYC.org



View from the Bridge

Pete Bruzik, Commodore

Winter – dark, dreary, COLD...
Let's think of some warmer times

to come!

Welcome to the 2006 CCYC Season! 2006 is the 26th year that the organization has been in existence! We need to take a moment to thank the efforts of those that have manned the helm in the past. Thanks go to Al Lohman for his leadership in 2005!

Bob Klimek - Vice Commodore and I along with our Treasurer Diane Benyus, Historian Sue Dennison and Mike Davis who is our Secretary / Webmaster extraordinaire are looking forward to a fun-filled sailing season!

To get us through the WINTER we are looking at three events during the darkest, bleakest months... January there is a "Games Night" scheduled, for February we will be able to meet for dinner in Baltimore with a speaker and March something SPECIAL is being planned! Please see the list of upcoming events and mark your calendars NOW!

Our organization is made up of a vibrant group of SAILORS looking for a party! We have been successful because of the hard work of so many people. Crucial to our success is our raft captains – with out raft captains we don't have too much fun! Let's talk about the roles and responsibilities of "raft captains". Volunteering as "raft captain" does not

mean that you have to be "Anchor Boat" – you can if you want to! The role of the raft captain is to schedule the destination – get the information to the webmaster – theme is optional – then show up! As other boats show up, you can (for A types) direct the raft setup – or collaborate with others as to balancing the raft.

Talking about events – I need some help. I am looking for a new place for the Crab Feast. What I am looking for is a marina / restaurant / park that has docking available with electricity. with a pavilion or a restaurant we can reserve, with an immediately accessible anchorage... Why? Our crab feasts are usually scheduled for a day that is usually the HOTTEST of the summer and as a result many people DRIVE to it. It would be great if we are able to find someplace central to the Annapolis area / Severn River / West River that meet the above criteria. Finding a location like this would give you the option of coming by boat and get a dock (and plug in AC), anchoring out and catching some breeze or getting in your car and driving in. We would not want to have the anchorage beyond reach of a fast dingy ride if bad weather sneaks in. If you just said to yourself "what about....", call me!

I am WIDE open as to ideas for CCYC events; we will be looking for volunteers as raft captains. I am going to send out a quick survey to find out YOUR favorite destinations... I will publish the results! Kathy and I really like Annapolis (mooring ball 1, 2

or 3 – but we will take what ever we can find), Swan Creek, Solomons and St Michaels.

Looking forward to a GREAT season!

Feel free to call me - cell is best! 302-650-0276 or email peterbruzik@iname.com. 📧

Pot Luck and Game Night
January 28th, 5:00 PM
Lohmans' Landing



Al and Vicky Lohman, Rhiannon

In order to help take the chill off these cold winter nights, come enjoy the warm company of fellow sailors for our pot luck supper and game night. We will begin with dinner at 5:30 followed by games until.....

It's a Pot Luck supper, so bring a salad, side dish or casserole, as well as BYOB. Based on last November's meeting, that was RED WINE!!! No, seriously, bring whatever you wish, we will provide soft drinks.

Then, let the games begin. Bring you favorite game to share and play with others. Also, be sure to brush up on your nautical trivia as there will be a trivia game with door prizes for those who are truly squared away!

The holidays will be over, the winter truly set in, snow on the ground..... too many days to count until spring!!!

See you then!

Al and Vicky Lohman

643 Plantation Blvd

West River, MD

410-867-3384

From Annapolis

Take Route 2 south to Central Ave (Rte 214), turn left on Central Ave. At the 2nd traffic light turn right on Muddy creek Rd (Rte 468). Follow Muddy Creek Rd south. Approx 2 miles past the traffic light, take a left on Plantation Blvd into the West River Estates subdivision (you'll notice white three-rail fences on both sides of the road). Lohmans' landing is on the right just after the third traffic hump.

From VA

Take Rte 4 exit east/south off of I-495. Follow Rte 4 to the Bristol – Deale exit (Rte 258). Follow Rte 258 approx 7 miles, go straight through traffic light at Rte 2. About 2 miles past the traffic light you'll cross a small bridge, take left on Swamp Circle Rd. Follow Swamp Circle to the end and take a left on Muddy Creek Rd. Take first Right on Plantation Blvd into the West River Estates subdivision. Lohmans' landing is on the right just after the third traffic hump. 📧

February Member Meeting
February 18th, 3:30 PM
Amicci's, Baltimore, MD

Pete Bruzik, Commodore

We will hold a Member Meeting on Saturday, February 18th, starting at 3:30 PM at Amicci's Restaurant, located in Little Italy in Baltimore. Amicci's is a fun place that provides great food in a laid back, casual atmosphere.

Fixed price dinner - \$32/person all inclusive (tip included). Bar drinks will be billed separately. We will need to let Amicci's know how many to expect, so RSVP as soon as you can.

Menu:

📧 Choice of salad:

- Amicci's House Salad
- Caesar Salad

📧 Choice of entree:

- Shrimp Marinara
- Veggie Gnocchi
- Tortellini with Peas and Ham
- Chicken Parmigiana
- Shrimp in Creamy Garlic Sauce

📧 Beverages:

- Soft drinks
- Coffee
- Tea

Our speaker will be Mike Snyder, President of Project Liberty Ship. Project Liberty Ship is a non-

profit organization dedicated to the preservation of the WWII Liberty Ship *S.S. JOHN W. BROWN* as a living memorial to the men and women who built the great Liberty Fleet and to the merchant seamen and Naval Armed Guard who sailed the ships across the the oceans of the world. The *S.S. JOHN W. BROWN* is normally moored at Pier One in Baltimore and is open for tours on Saturdays and Wednesdays between 9 am and 2 pm. Between May and October, there are cruises aboard that include breakfast, luncheon buffet, live Big Band music of the 1940s, military re-enactors and fly-bys of vintage World War II aircraft.



Directions:

- Take I-95 N to Baltimore
- Take the I-395 N exit 53 to Downtowngo 1.5 mi
- Continue on S Howard Stgo 0.2 mi
- Turn right at W Pratt St.....go 0.2 mi
- Continue on E Pratt St.....go 0.6 mi
- Turn right at S President St.....go 0.1 mi
- Turn left at Eastern Ave.....go 0.1 mi
- Turn left at S High St.....go 0.1 mi

Amicci's of Little Italy
 231 High Street
 Baltimore, MD
 410-528-1096 ☎

March Member Meeting
March 18th, 5:30 - 8:30 PM
Army Navy Club, Washington, D.C.
Bob Klimek, Vice Commodore

The March meeting is planned at the Army Navy Club on Farragut Square at 901 17th Street N.W. in Washington, D.C.

The Army Navy Club is not to be confused with the Army Navy Country Club. The Army Navy Club traces its beginnings to December 1885 when seven officers -- all Army, Navy and Marine Corps veterans of the Mexican and Civil wars -- met to form the United Service Club. In 1891 the Club was reincorporated as The Army Navy Club. Almost 100

years later, the Club reopened in its present location and was formally dedicated by President Ronald Reagan on January 12, 1988.

With its soaring ceilings, beautiful park view and warm ambiance, the Army Navy Club offers the perfect location for a meeting of the CYCC.

The Club houses 26 elegant hotel rooms and 3 spacious suites, many of which overlook scenic Farragut Square Park.

We have reserved six rooms for those who prefer to stay overnight at the Club. The rate is \$119/night If you want a room, contact Lucia at lucia@kccnet.com before March 6, 2006.

There is Valet, public garage, and street parking available. If you can use Metro, the Red Line Farragut North and Blue/Orange Lines Farragut West are both on Farragut Square.

We will be in a private room just off the main dining room. The dress code is coat and tie for the gentlemen, comparable dress for the ladies.

The menu and speaker have not be finalized but will be available in the February newsletter. ☎

**Hardware Adventures With
 the Vice Commodore**

Bob Klimek, Vice Commodore

The hardware section of the newsletter is for sharing. I don't profess to know *the way* of doing anything, but I've discovered a few things that work for *S/V Lucia* and so I'll volunteer for the January newsletter hardware page. We have eleven (11) more hardware pages to fill and we anxiously await your contributions.

For those of you interested in making a hardware contribution to the newsletter please send your write-ups in by the 10th of the month. We'll try to work in as many tips as we have time and space to accommodate. E-mail hardware tips to Hardware@sailccyc.org by the 10th of the month to be sure your hardware tips appear in print.

Don't be shy there is nothing more appealing than a guy or gal who *does not* have to hire a consultant. We know you inventor's are out there like Marylyn Van Tassel, Martha Bliss, Gerry Heldorfer, we'll be

looking for articles from these three (3) talented tool guys and from many more.

Hardware Tip for January: HEADS UP!

I profess no particular expertise on this topic. However I "nose" when there is a problem. One "head-ache" had been the odoriferous situation when Bay water has fermented in the hose leading from the thru-hull to the head from grass and other marine life trapped inside the hose. The hose is particularly long on the C-400. Of course, one solution is to flush with fresh water either from a special fresh-water tank (isolated from the boat's fresh water system) or from some other source. After tolerating the odor for a few months, I settled on installing a separate fresh-water tank. I measured the height, width and length of an area under the propane tank locker in the starboard lazarette which would hold a 50 gal fresh water tank and designing an installation scheme for filling and venting. However, about the time I purchased the tank, I became aware of a product called Tankette (<http://www.tankette.com/>) and decided to try it. Installation on our C-400 was easy:



We popped in the little blue pill – two are supplied with the unit - with great expectation. The water entering the bowl was now a deep aqua blue – but the odor was still present albeit somewhat reduced, but it was still objectionable. The solution for us as to replace the *little blue pill* with a slow dissolving household chlorine toilet bowl tablet. The tablet had to be cut in half to fit into the Tankette compartment. The undesirable odor was totally gone and replaced by a faint smell of chlorine. The amount of chlorine that is released is adjustable. On *Lucia*, one-half a tablet lasts all season. The "nose" knows when to insert another half tablet! I have heard that the chlorine in the toilet bowl cleaner tablets might

corrode head parts, but the chemist, well *former chemist* (Lucia) says chlorine can't corrode plastic. As for metal parts and fittings, empirical evidence would suggest that the release of chlorine from a very dense slowly dissolving tablet is insufficient to corrode hardware.

In any event after four (4) seasons of sailing with a tankette on the aft head we have had no problems and no foul smells. We just installed one on the forward head late fall 2005. Join us at a raft-up this coming summer and we will "head" below for a live demonstration! 🍷

Cruising Suggestions

Pete Bruzik, Commodore

This year we thought we'd like to get together the cruising locations and possible schedule by the January 28th meeting. The draft will appear in the February 10th issue of *CAT TALES*. Please send an email where you would like to cruise to Commodore@SailCCYC.org by January 28th, so we can factor that in to the proposed schedule.

So far we seem to have a consensus on the following repeats:

- 🍷 Baltimore
- 🍷 St. Michael's
- 🍷 Purdy Point on the Magothy 🍷

Food Glorious Food!

Lucia Casale, Lucia

I'm Italian! I suppose I could stop there, but I knew we needed to schedule an *intervention* for me *after* I hit rock bottom.

It was a dark and stormy night, not a street light or landmark in sight. I sat huddled in the back seat of my older brother's Dodge Durango (so that means I could not see out the window) as my sister-in-law and brother sitting beside her sped toward our goal: a small intimate gourmet restaurant in the middle of *frigg'in nowhere* says my brother. It was *The Brown Cow* wonderful food, respectable wine list.

Months later I'm driving to a friend's house during

the day. I had been there several times before during the day. So I set off without a chart or a GPS. I got *hopelessly lost* in the middle of *frigg'in nowhere* ...but I found the *Brown Cow*, never reached my friend's house.

Bob bought me a GPS and an introductory membership to weight watchers.

So in honor of those gems like Martha Bliss' *Dilly Beans*, Mike Davis' *Hot Wings* AND *The Brown Cow* we want your recipes, **except** your signature dish and your *Secret Family Recipes*.

Since this is the January newsletter, I'll volunteer with the first recipe.

This recipe is good, easy and best served warm with a good dense cracker like Stone Ground Wheat Crackers or crusty bread. As it cools down it is still good so ideal for the open air cocktail parties. You need a working oven to make this. Thanks to Dan Bliss, the *S/V Lucia* **finally** has a working oven, so I'll be putting this one on my list.

Artichoke Heart Dip

☞ 2 Cans of Progresso Brand Artichoke Hearts, Fork Mashed

☞ 16 oz. by weight Shredded Mozzarella cheese

☞ 2 Cups Real Mayonnaise

☞ ½ to 1 cup Shredded or grated Parmesan Cheese (Reserved for Topping).

1. Mix well: mashed artichoke hearts, mayo and mozzarella cheese.
2. Place in a casserole dish lightly greased with olive oil
3. Sprinkle parmesan cheese as a topping.
4. Bake in a 350 over about the middle rack for 25 minutes or until bubbly.
5. Serve with crackers or crusty bread, copious amounts of alcohol and friends.

All Chefs on Deck!

Chefs...we look forward to your recipes, Claire and Rich, Marylyn Van Tassel, Lois Carla, Sue Dennison and others we know what magic you are

capable of cooking up in those galleys; we look forward to seeing the *how to* in these pages.

Prepared Food Suggestions:

For those that would like to share their secret spots for ready to eat, please do. It's always great to be able to pick something up and hit the boat ready to party. Nothing goes better with 3, 4 or was that 5 bottles of champagne than *The Market's Apple Pie*. We'll be asking Vicki to provide the 411 on that secret!

Remember to submit recipes by the 10th of the month to recipes@sailccyc.org. ☞

Bulletin Board Page

We had a suggestion that people contribute to a bulletin board page if they had events outside sailing that they wanted to share or have support for. For example the National Museum for the American Indian is an incredible new museum on the Mall in downtown DC. Anyone interested in going or wanting company, put your *Play Dates* in the news letter.

DON'T FORGET FIRST PLAY DATE: Lohmans' Landing January 28th at 5:00 PM

Looking forward to sailing season. ☞

Membership renewal

If there is a Membership Renewal Form in this newsletter, our Treasurer Diane has not yet received your membership renewal and dues.

CCYC dues are \$35 for each calendar year (January to December). The money is used to cover rental of the meeting places, speakers, the cost of publishing the newsletter, some of the expenses of CCYC parties and other business of running the club.

Please check over the information and correct anything that is wrong or missing. This will be the information used in the Member Directory. ☞



Chesapeake Catalina Yacht Club
Michael E. Davis, Editor
7030 Balmoral Forest Road
Clifton, VA 20124-1539
Email: Editor@SailCCYC.org