

The CAT Tales

February 2006



Newsletter
of the
Chesapeake
Catalina
Yacht
Club

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View from the Bridge

Pete Bruzik, Commodore

The value of patience and listening to your "inner voice".

We have all waited for a bridge to open while the power boats wander through... We have all waited for the cats paw to reach us to fill our sails from a mile away... And yes we are patiently waiting for Spring!

What to do until SPRING? Attend CCYC events? SURE! But now is the time to make up that "to do" list for the boat – not the one for the house!

While your mind is wandering you know that "inner voice" I am talking about. The one that says "I should fix / check / replace / adjust... (you fill in the blank)". Do it now! You know if you don't, it will break / need adjusting / need replacing on the hottest day of the year or worse - when you want to leave the marina to attend one of the CCYC raft ups!

So take heart Spring is coming! Get out a piece of paper and patiently make that list. At least if you make a list, when it does break / need adjusting / need replacing you can say that it was on "The List".

Let's talk about our Raft Captain designation. Raft Captains are the organizers; they get to chose where the event is. What Raft Captain does not have to mean is "anchor boat". We always have volunteers with big anchors to set the hook so that the party can begin! So please don't let the anchoring portion stop you from being a Raft Captain. Please contact Jim Bergeron (CCYC Cruise Director) and pick your date to host an event!

See you soon! ⚓

March Member Meeting

aka CCYC Sleep-over

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.

The Club houses 26 elegant hotel rooms and 3 spacious suites, many of which overlook scenic Farragut Square Park. With its soaring ceilings, beautiful park view and warm ambiance, the Army Navy Club offers the perfect location for a meeting of the CYCC.

There is Valet, public garage, and street parking available. If you can use Metro, the Red Line Farragut North is on Farragut Square. Note: The Blue/Orange Lines Farragut West station is closed on weekends.

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 important part: Open Bar!

Second most important:

The Menu

☞ Mesclun Salad with Goat Cheese and Walnut Vinaigrette

☞ Sliced Tenderloin of Beef with Sauce Merlot & Potato Mushroom Galette

or

Grilled Norwegian Salmon on a bed of wilted spinach with Lemon Crème sauce

☞ Chocolate Framboise Cake with Raspberry Coulis

☞ Coffee & tea

\$50.00 per person for the Salmon Dinner

\$56.00 per person for the Beef Dinner

We need a minimum of 30 people to attend and a firm head count for the dinner. Bob and Lucia need your menu choice and check (payable to Klimek, Kolodney & Casale, P.C.) **no later than** Monday, March 13th, to confirm your attendance. Send your RSVP to:

Klimek, Kolodney & Casale, P.C.
1155 15th Street, N.W.
Suite 606
Washington, D.C. 20005

☞

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

Al and Vicky Lohman, *Rhiannon*

Let the games begin! No, I'm not talking about the Olympics, but the recent CCYC Games Night. On January 28th the club met at Lohman's Landing for a Pot Luck Dinner followed by fun and games. By our unofficial head-count we had 28 members come to the event. I have no idea who has the official count. Commodore Pete commandeered the party for a few minutes to conduct club business. After that short distraction, we got back to the eating and socializing. There was plenty of food and drink to go around, and we didn't even wind up with any left-behind dishes, at least that's our story.

After dinner, the games were afoot. Several

members demonstrated their drawing skills, and some mind-reading abilities, by playing Pictionary in the living room. The family room reverberated with a constant barrage of shouts as people enjoyed Scategories, although the game equipment seems to need replacement. The Foosball table got a good workout in the basement Rec room. At the kitchen table we played the Nautical Trivia game that Mike Davis brought. This board game combined trivia knowledge with sailing tactics.

Speaking of trivia, Connie Dooley and Jim Bergeron had the best score on the Trivia Test and took home some door prizes. Obviously, the test was way too easy, but we did learn the true meaning of the term: "Bobstay." And while the correct definition of Irish Hurricane is not "a good drink for a raft-up," the consensus was that it seemed to be a good idea. By the way, the Zondermans left their prize, the liqueur filled chocolates. If you guys want me to bring them to the next club event, please, let me know. I'm not sure how long I can keep Vicky out of the chocolate or how long she can keep me out of the liqueur. All in all, it seems that everyone had a good time, and that was the whole point anyway. We've had an overwhelming email response, well actually it was only one, saying that we should do this again next year. We'd be happy to do it again, unless, of course someone else wants to host a January event. We've got plenty of time to work out the details. ☞

Hardware Adventures With the Vice Commodore

Bob Klimek, Vice Commodore

One of the things we learned at the Lohman's party was Al's in depth knowledge of various and sundry obscure sailing hardware. For example Al told us that a ***Bobstay*** is what Lucia says when she doesn't want Bob to come along.

Fascinating, we had no idea Al was so knowledgeable about sailing hardware. As a result we begged the professor for a hardware segment for the February newsletter.

And from Al Lohman.....

Winter Cover *Blues*

I'm not sure of the exact rules for the "Tech Tips"

section of the newsletter. For instance, does the tip have to actually work? If not, then read on. Maybe this article should be called a semi-technical hint.

Every year about this time I start round two of trying to cover our boat with a tarp. I say round two, because round one, which started in November, has resulted in less-than-ideal protection. The problem is that the wind usually destroys the tarp. I've tried several different techniques with varying amounts of success. My best success has been using as many tie-down points as possible and getting the edge of tarp close to the deck or hull.

The idea is to minimize the open area that wind has to get under the tarp. To that end it seems to help to have a tarp both forward of the mast and one aft of the mast. If the forward tarp goes down to the deck all around, then it shields the front part of the aft tarp from getting wind under it.

This year I, foolishly only put one tarp on our boat, and last weekend I took the remaining shreds of the tarp off the boat. Looking back on this, I have several thoughts. First, the real weakness in this system is the tarp material. I think what might work is to first attach the tarp, and then rig a strong line over the tarp. That way the line can take the stress of the wind instead of the tarp material. Secondly, it's already Feb, and if that stupid rodent in Punxsutawney hadn't seen its shadow then maybe I wouldn't have to worry about this anymore this season. Thirdly, as many of you may have already figured out by now, the better solution to the whole problem is to get a winter cover, but that's another article. For now, I'll be trying the rope-rigged-over-the-tarp method for the rest of this season.

If there are any Napoleons of tarpaulin lurking in the club, I'd appreciate any extra hints. Of course you better hurry; that winter cover is moving rapidly up the wish list.

For March we are calling Martha Bliss and Marilyn Van Tassel to the bridge to explain custom made screen hatch covers. ☞

Food Glorious Food!

Lucia Casale, Lucia

The party at Lohman's landing had no shortage of

food. For some we carried away leftovers and that feeling of God if you let me live, I'll never eat again!

From Kathy Bruzik's galley abroad *Pekabu III*:

Apple Cheese Torte

If you have a food processor, this is very simple. Preparation time is about 30 minutes, including preparing the apples. Cooking time is about 35 minutes. Spray the pan with oil and then coat with flour makes it easier to remove from the pan.

Dough:

- ☞ ½ cup butter or margarine
- ☞ ¼ teaspoon vanilla
- ☞ 1/3 cup of sugar
- ☞ 1 cup flour

1. Mix the above ingredients.
2. Flour hands and spread dough into bottom and half inch up the sides of a 9" spring pan.

Filling:

- ☞ 1 brick softened cream cheese ("lite" is OK)
- ☞ 1 egg
- ☞ ¼ cup of sugar
- ☞ ½ teaspoon vanilla

3. Thoroughly mix the ingredients and pour into the pastry shell.

Topping:

- ☞ 4 cups of sliced apples (Mac, Fuji, etc)
- ☞ 1/3 cup (or slightly less) of sugar
- ☞ ½ teaspoon of cinnamon
- ☞ ½ cup sliced almonds

4. Shake apples, sugar and cinnamon in a plastic bag and gently pour into the filling.
5. Cover the apples with the sliced almonds.
6. Start to bake in a 450 degree oven for 10 minutes. Rack in the center position. Reduce the temperature to 400 and continue to bake for 25 more minutes. Watch to insure the almonds do not burn.
7. Loosen torte from the rim of the pan while still warm. Do not remove the ring until the torte is cool.

This is one of my family's favorites. Hope you enjoy as much as we do!

Kathy

From Marilyn Van Tassell's Galley abroad *Resolve*:

Chicken Pot Pie

- ☞ 6 pieces of chicken, cubed and cooked
- ☞ 1 double Pie Crust, commercially prepared
- ☞ 3 oz. sharp Cheese, shredded
- ☞ 1 can Cream of Chicken soup (undiluted)
- ☞ 1 tbsp sour cream
- ☞ 1 pkg. frozen mixed veggies
- ☞ 1 can Durkee Fried Onion Rings

1. Form one crust in the bottom of a pie pan.
2. Mix all other ingredients together and place in the shell.
3. Top with the second crust, seal edges and vent top.
4. Bake w/ rack in the center position @ 350 degrees for one (1) hour or until hot all the way through.

Enjoy! Marilyn Van Tassel

For March we look forward to a recipe from Lois Zonderman. You can submit your favorite recipes to recipes@sailccyc.org. ☞



2006 Schedule (Draft)

Date	Event	Location	Raft Captain(s)
Mar 18	Meeting	Army Navy Club, DC	Vice Commodore
April 8	Brunch/Sock Burning	Sam's Waterfront Cafe	Vice Commodore
May 6-7	Icebreaker	Quiet Waters	Ray & Lynne VanHorn, <i>Scimitar</i>
May 27-29	Memorial Day Weekend	Fairlee Creek	TBD
Jun 10-11	Raft-up	Leadenham Creek	TBD
Jul 1-4	4 th of July	Swan Creek	Rich & Claire Miller, <i>Viewfinder</i>
Jul 21-23	Catalina Rendezvous	Baltimore	TBD
Aug 5/12	Crab Feast	Bodkin Cr, Cheshire Crab	TBD
Sep 2-4	Labor Day Weekend	TBD	TBD
Sep 30-Oct 1	Oktoberfest	Lake Ogleton	Wayne & Joan Savage, <i>Jubilee</i>
Oct 28-29	Halloween	Purdy Point	Jon & Marilyn Van Tassell, <i>Resolve</i>
Nov	Meeting	TBD	Vice Commodore
Dec 2	Holiday Party	TBD	TBD

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