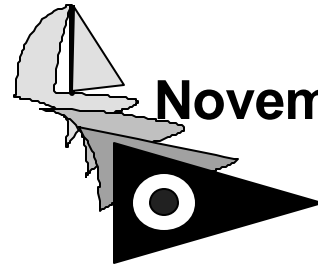


MELBOURNE YACHT CLUB

TELL-TALE



November 2002

<http://www.melbourneyachtclub.com>

Officers and Board:

Commodore

Gabe Denes 773-3376

Vice Commodore

Rob Van Name 752-8077

Rear Commodore

Rhonda Delmater 783-2225

Secretary

Marsha Millar 952-9100

Treasurer

Mike Dunne 773-0666

Directors

Docks Dave Nesbitt 726-9116

Membership Tony Barile 727-0681

Youth John MacNeill 723-6213

Fleet Gary Smith 698-4351

Bar / Food Ross Herbert 757-9231

Newsletter Editors

tell-tale@melbourneyachtclub.com

Sherry Beckett 779-3024

Pete Anderson 773-6848

Event Calendar:

NOVEMBER

- 1 TGIF Halloween / Birthdays
- 6 General Meeting
- 8 TGIF Dine-In (Soup Cookoff)
- 10 Winter Rum #1 (SUNDAY)
- 23 Charity Auction Dinner
- 27 Board Meeting
- 28 Thanksgiving Dinner
- 29-31 Thanksgiving Cruise

DECEMBER

- 4 General Meeting
- 6 Birthdays/Carry In
- 7 Champagne Brunch
- 13 Holiday Dinner
- TBD Board Meeting
- 31 New Years Eve w/ Karaoke

The Party Line

Upcoming Events

Nov. 23 Charity Auction Dinner

Those of you who have had the opportunity to enjoy Cheryl Whitaker's fabulous desserts will attend just for the Cheesecake, but the rest of the menu will be a treat as well: Filet Mignon, Rice Pilaf and Cesar Salad for only \$10.00.

We've had a conflict and unable to attend the auction for the past couple of years. I apologize for not being more "up with the program." I've been told that some people were offended that I suggested a dollar value for items to be donated (mea culpa). So, being consistent with previous years, please donate whatever items can be auctioned via interactive or ticket bidding. These may be purchased or home made and can also be secret items in a (plain brown or fancy gift) bag.

Bill and Betty Thon are once again assisting with the auctioning of items. The proceeds as always will go to a local charity (most likely the Sharing Center). The dinner will be great, the auction will be fun and entertaining, and it's for a good cause. So, please join us. (More details on page 3)

Nov. 28 Thanksgiving Dinner

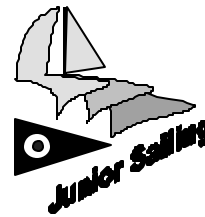
The "Orphan" dinner will be an official MYC event again this year. If you plan to attend, please contact Jackie Leahy to coordinate what dish you will contribute, so we don't end up with all salads and no desserts or vice versa, or gravy and no potatoes. (More details on page 7)

December 7 Holiday Brunch

The first annual holiday brunch was a great success last year, and Mary Williams has graciously offered to host the event again this year. Join us in decorating the club, and be sure to bring your appetite! (More details on page 8)

- Rhonda Delmater, Rear Commodore

The Commodore's LOG



October came and went. To some was a happy month, but to us it wasn't. Pat's mother had been ailing for some time and after a very hard and stressful month in October, she passed away on the 29th. It is a great loss for both of us, as well as for Pat's brother, the grandkids, and all the relatives and loved ones from South Florida to Pennsylvania.

For the club, it was a glorious time. If you had come to the general meeting last Wednesday, you would have learned that about 100 boats (including the models) participated in the regatta. I understand the club served close to 190 dinners on the last Friday. We owe thanks to Dave Noble, the chairman of the regatta, the fuel (or maybe the driver with the whip) that made all the parts work. Almost the whole club participated (except some old grouches, and they know who they are). The letters and e-mails received after the regatta praised MYC for the job well done. I am sure next year's will be even larger and more successful. A special thank you and well done goes to the Eau Gallie Yacht Club for their participation in hosting the 14 Melges sailors, as well as some of the lectures, luncheons and dinners.

In October your Board asked Gary Smith to look into the possible purchase of the Tire Store across the street. The owners rejected the sales offer, but came back with the offer to lease it to us for an extremely low rent of \$400/month. This will increase our capacity to host more guests and offer more small boat storage, mast up or otherwise. Of course, the offer was accepted by the Board, and since Nov 1, you can enter that lot for parking (the back of the store offers an excellent "lovers lane"). We do owe a thanks to Gary Smith for his efforts. At the last general meeting, I appointed a committee (including myself) to look into the best use of the combined use of the club's original property and the new lease. I will keep you posted.

Thanksgiving turkey day is just three weeks away. Don't forget Jack and Jackie's annual orphans Thanksgiving dinner. We will be traveling to North Georgia to my son's house for a Thanksgiving Reunion and feast. And to thank God for the good life He has given us.

Thank you for being friends

- Gabe Denes, Commodore

Several new members listed sailing instruction experience on their nomination forms. We also have existing members interested in this. Please contact me this winter to work on our program. We must provide more than basic sailing instruction to encourage these students in a lifelong sailing interest. Teaching basic sailing in prams and Sunfish without follow-up isn't enough.

I'm just a seat-of-the-pants sailor and can only teach the basics. I was overwhelmed with demand. Many kids were out on the river right away and hungry for more instruction. Meanwhile, I was busy every class session teaching (and re-teaching) the other students in prams and Sunfish how to sail out of the harbor. We should be able to defend our club honors in the very active youth pram races in Florida.

We will activate our second chase boat for another instructor. If anyone has a short shaft 5-hp Yamaha, Nissan, etc. outboard for sale, let me know, I can trade it for an 8-hp Yamaha.

- John MacNeill, Youth Director

SILVER AND BLUE NEW YEARS BASH !!

KARAOKE with Helen Baker's annual fireworks

SINGING.....CHAMPAGNE.....DANCING.... GOOD TIME

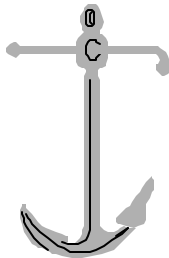
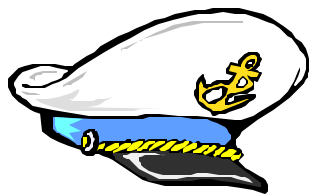
Bring Appetizers and your funniest new year hat



ATTIRE: Shorts to formal

TIME: 8 pm til the last man or woman stands

Call PAT DENES at 321-773-3376. If not there, leave message; prefer email: SIRVEY-OR2@AOL.COM, attention Pat



CHARITY AUCTION

Bring your favorite (or unfavorite) nautical (or non-nautical) item to be auctioned at the annual Charity Auction and Dinner. Always great fun. Don't miss it !

**Date: Saturday,
November 23rd**

Times: Bar opens 5:30

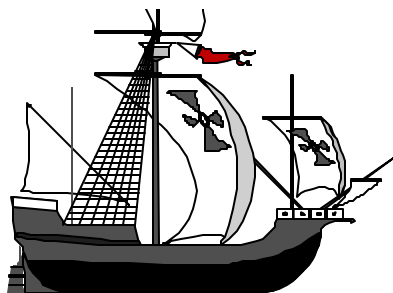
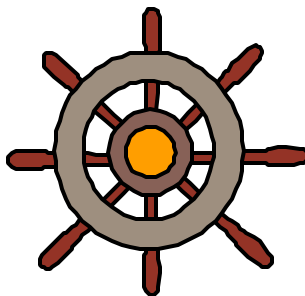
Dinner 6:30

Auction 7:30

**Menu: Filet Mignon,
Rice Pilaf, Caesar Salad, Cheesecake**

Price: \$10 each

Auctioneers: Bill and Betty Thon



Bulletin Board

Your Mother Doesn't Live Here

Remember the sign in your college dorm that said "Your Mother doesn't live here—please clean up after yourself?"

Please keep that in mind when you're leaving a table in the bar—take a minute to clean up after yourself and your friends...

MYC Officer/Board Email Addresses

Gabe: Sirveyor2@aol.com
Rob: R.VanName@ieee.org
Rhonda: Rhonda@CSIHQ.com
Marsha: Mar1123@aol.com
Mike: mwilliamd@att.net
Gary: fivespeed05@hotmail.com
Dave: dnesbitt@matrixcomp.com
Tony: BarileTM@aol.com
John: john@macneillj.com
Ross: ross2629@bellsouth.net
Sherry: ITBecketts@aol.com
Pete: pand701@bellsouth.net
Newsletter: tell-tale@melbourneyachtclub.com

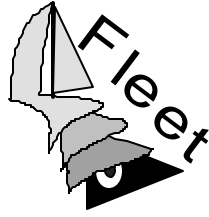
Got a contribution for the newsletter?

E-mail it to:

**tell-tale@
melbourneyachtclub.com**

Please include name &
phone number.

Upcoming Events:



The first of the Sunday afternoon rum races is scheduled for November 10th.

Women's ECSA races #6 and #7, November 3rd and 24th. Cocoa Beach Yacht Club has their make-up ocean race scheduled for November 16th. The ECSA river challenge sail off the dragon is set for Saturday, November 23rd. This should be the last big regatta for the year.

Fall Regatta Race Week:

Once again, Dave Noble and crew have out done themselves to put on what I would consider the best Melbourne Yacht Club fall regatta in recent memory.

The turnout for the dingy racing on the 19th and 20th was very impressive with 50 boats hitting the starting line. Activities during the week brought very good attendance and the Melges seminar at Eau Gallie Yacht Club drew about 50 people wanting to learn about making their Melges's go fast from Andy Burdick, recent world champion. Thanks once again to Eau Gallie Yacht Club for hosting the Melges 24s, for the seminar and the racing on Saturday and Sunday. Without Eau Gallie acting as hosts, we would have been hard pressed to handle the extra 15 boats. Thanks to Mike and Bobbie Huck, we had a separate race committee off the dragon.

Down on the south course we had plenty of help with race committee both weekends, and for the dingy racing actually had a start boat and finish boat so that we could finish boats upwind. Thanks to Larry and Connie Etheridge for acting as finish boat and Karen Knockel for providing the starting race committee boat. For the PHRF weekend, Jack Bibb did a wonderful job in some fairly light conditions running the five races. On both weekends we had plenty of help from Jack and Jackie Leahy, Rick Crockett, John MacNeill, Jim Edwards and the rest of the crew. Jim Edwards also doubled up as protest committee chairman and did a wonderful job dispensing with a number of protests. Ross Herbert acted as official scorer.

I can't hope to name everybody who helped but you all know who you are.

Thanks for a wonderful weekend. It was a pleasure for me to get back out on the water and sail Fivespeed on Friday night and Saturday. By then, I'd had enough and was happy to hand off the helm to Warrick on Sunday.

Just a couple of observations. We had to wait too long between races on the second weekend and I would highly recommend using a start boat and finish boat upwind for next year. We also need to keep Catalina 22s out of the PHRF fleet and force them to sail in their own class. Other than a couple of minor scoring glitches, especially in the multihull fleet, things went very smoothly. Detailed results can be found on the website. Sailor of the week went to Tom Clough. Boat of the week went to Fivespeed and the Bert McAllister trophy went to Gary Smith of MYC.

-Gary Smith, Fleet Captain



December Birthdays



We will be celebrating December Birthdays at MYC on Friday, December 6th

December	1	Betty Thon
December	2	Marty Bibb
December	3	Victor Lucas
December	6	Cheryl Beckett
December	9	Phyllis Harris
December	14	Brent Saunders
December	16	Harriet Diamond
December	18	William Baker
December	21	Lenny Beckett
December	21	Joanne Schneider
December	22	Joyce Alexy
December	22	Wendy Hughes
December	24	Cal Stow
December	25	Gordon Moskowitz
December	25	Chris Cook
December	26	Richard Robecki

Whispers from the Grog Locker



The November dine-in; which was the 2002 MYC Soup Cook -Off; was held on the ninth. There were 42 members present who imbibed on the great selection of 12 homemade soups. As I understand it, the judges (Richard Oliver, Pat Denes, Sandi McAllister, Lenney Beckett, and Larry Ethridge) struggled with their decision, tasting, scoring each soup, and finally decided that the top three soups were:

1st Place - Italian Sausage and Bean Soup by Sally Anderson (recipe on page 6),

2nd Place - Alice's Lobster Chowder by Alice Ahrens, and

3rd Place - Jack's Famous Brunswick Stew by Jack Bibb.

I noticed that there was a Roast Beef and Gravy entrée from Jackie Leahy in the kitchen which disappeared very quickly. Mary Williams coordinated the event with the help of Brent & Laurie Saunders, Joyce & Paul Alexy, Sue Oliver, and Sally Anderson. I want to thank all the cooks, judges, helpers and Mary for a job well done. Your efforts were greatly enjoyed by all present.

I have been looking at the Club's social calendar and given the number of events taking place at the end of November and beginning of December, I decided to cancel the December Dine-in. The next dine-in will be in January 2003 on the 10th.

As if the soup Cook -Off wasn't enough, I have to mention the Fall Regatta. When the regatta was planned, I brought up the traditional keg of "Free Beer" we have after each race. Given the expanded nature of the Fall Regatta (two weekends), Dave and I settled on 5 kegs of Budweiser to be given out free. I planned accordingly. All went well for the first weekend and we were on track until Thursday evening when Jack Leahy mentioned

that we were low on Red Wine. A quick tally showed that each time we opened the bar for an event we appear to be going through a case of wine. Unfortunately, by the time I called our distributor on Friday morning, it was too late to get more wine for the weekend. But I did have several more Kegs of beer coming in and the sailing crews generally drank beer, so I felt we would be OK even we did run out of wine. Then the second weekend started with a bang. We made it through the TGIF, but on Saturday, the racers consumed that free keg of beer in no time flat (about 45 minutes). Now, normally at this point we would return to selling beer at the normal Bar prices, but after talking with Dave, we tapped a second keg. Disaster averted, but then came Sunday, and again the keg was consumed, this time before I got off the RC boat. Dave met me in the parking lot. He decided that the regatta would cover the cost and provided free beer throughout the rest of the evening. In all 9 kegs of beer and 11 cases (Kalik, Dos Equis, Hineken, Corona Extra, Coors Light, Red Stripe, and Bud Lite) of bottled beer were consumed. Boy can you people drink ! All in all everybody seemed to have a good time, and the bar is now restocked. By the way, we ended the weekend with a few bottles of wine left. Go figure.

On another note, here is a something to put on your calendars. Starting with the Sunday Rum Race on 10 November 2002, we will be opening the bar at 15:30 and lighting off the grill for people to cook on. Kind of like a Burn-it with no sides and no cost. Please join us and wind down after the race.

As usual, if there is anything, Bar or Kitchen, you see that we are out of, please send me an email at ross2629@bellsouth.net (the best way), or let me know at the next TGIF.

- Ross Herbert, Director of Bar & Food

Membership News

First let me welcome back to full resident membership our past commodore (1987)

ED ROBERTS

Slip A13 Telemar Bay Marina
P.O. Box 373173
Satellite Beach, FL 32937
Telephone: 321-773-6180
Cellphone- 321-693-4691

Let's welcome our newest members:

H. James Parker

and

Brian and Cheryl Howell

Our latest nomination for membership is:

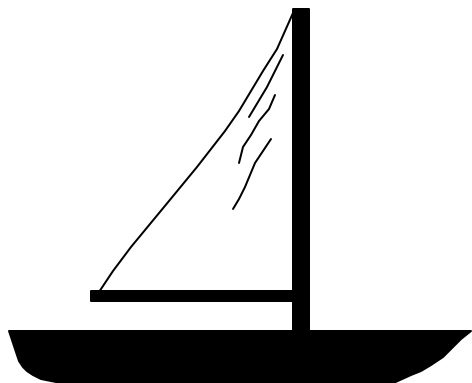
Garry and Aida Hart, Sponsored by Jacki Leahy

Garry works for Lockheed-Martin as a Program Quality Manager and has lived in Central Florida since 1978. Aida is a Veterinarian Surgical Nurse.

The Harts are interested in all water activities and Garry has completed a eight week sailing course in Greece and both he and Aida have sailed the Aegean Islands.

They have three children ages 15-21, and daughter Tara took Dave Noble's Youth Sailing Course.

- Tony Barile, Membership Director



MYC House Report—October 2002

1. Thanks to Rose and Bill Baker for weeding around the clubhouse and constructing a nautical theme display at the MYC sign on US 1.
2. Jack Leahy got the US 1 sign light working.
3. We had to replace the MYC lawn mower which finally succumbed to old age.
4. The gate company added an extra exterior sensor to the gate. This sensor reverses the gate should it detect an object coming into MYC, like a Porsche, in its path. If the gate is closed and the new beam is broken, the gate will not open.
5. Jack Leahy is working on adding a humidistat to the great room air conditioner to help keep the floor happy.
6. Replaced the toner in the MYC copier.

- Rob Van Name, Vice Commodore

2002 MYC Soup Cook-Off Winning Recipe

Italian Sausage and Bean Soup by Sally Anderson

1 pound sweet Italian sausage

1 onion

2 cloves garlic

Remove casing from sausage; crumble and brown.

Cook onion and garlic in drippings until soft. Reserve 1 tablespoon of drippings.

1 #2 can tomatoes with basil broken up

2 small cans chicken broth

1 small can cannelloni

1/2 pound fresh spinach rinsed and chopped

1 tablespoon fresh basil

1/2 box pasta

salt and pepper to taste

Note: Sally says her not so secret ingredient is to use Petty's sausage. There is just something about their spices...

Combine all ingredients and simmer. Serve with fresh grated parmesan cheese

MELBOURNE YACHT CLUB'S ANNUAL "ORPHANS"

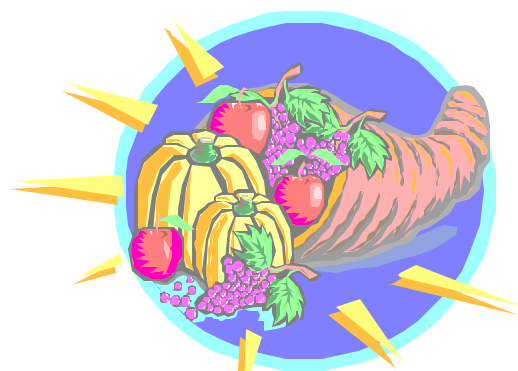
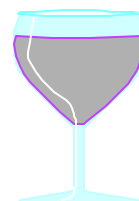
THANKSGIVING

DATE: NOVEMBER 28

BAR OPENS: 1:00 PM

DINNER : 2:00 PM

PRICE: \$6.00 + A DISH TO SHARE



This is for all of us who do not have family close by. We will cook the TURKEYS, stuffing & dressing and also a ham. Everyone else will bring a dish to share. What food means Thanksgiving to you? We have found that this works best if we have a "co-ordinated" pot luck. SOMEONE has to do mashed potatoes!

RESERVATIONS PLEASE BY 11-23-02
JACKI & JACK LEAHY 321 795 2156 RCHASER2@POCKETMAIL.COM
Jackie & Ross Herbert 321 751 0303 Ross2629@bellsouth.net

CHAMPAGNE HOLIDAY BRUNCH

Come and enjoy a great Brunch with club members, followed by an hour or so of decorating. Lots of great breakfast food will be served along with Champagne and Mimosas. Hope to see you there !



When : Saturday, December 7, 2002

Time: 10:00 AM

Price: \$6.60/person

Reservations needed by Dec. 5, 2002. Call Mary Williams @ 727-3456 (H) or 243-8337(C)

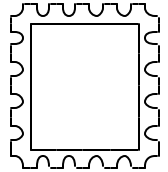


**MELBOURNE
YACHT CLUB**



1202 E. RIVER DR., MELBOURNE, FL 32901

**FIRST
CLASS
MAIL**



The Tell Tale is the official newsletter of the Melbourne Yacht Club. Deadline for submissions is the first Wednesday of the month. All MYC members are encouraged to submit articles or notices of interest to the Club.