



# Rainier Yacht Club Burgee

November 2003

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## Commodore's Report

Dan Croy

Sylvia and I attended the Queen City Commodores Ball October 18<sup>th</sup>. We were going to travel by boat; but, got scared off by the wet & windy forecast and ended up driving to the Ball. It turned out to be one of the nicest October Saturdays I've seen in a long time.

**Committee Items:** We have some standing committees with varying levels of support. Our By-Laws call for 10 standing committees (pages 46 & 47 in the 2003 Annual). They are Regatta/IPBA, Entertainment, Membership, Publicity/Burgee, House/Grounds/Dock, Annual/Photography, Visiting, Reception, Yachting/Interclub Boating Association of Washington, and Planning. The annual has a bit more detail on each. Please be thinking of how you can support one or more of these committees.

**Board Meeting:** The Board Meeting was October 21<sup>st</sup>. There appears to be some misunderstanding about members attending board meetings – any member can attend a board meeting and the board encourages attendance by the members. Board meetings are held the third Tuesday of the month at 6:00 at the club. The next board meeting is November 18<sup>th</sup>. Contact the board chair (Sharon Olsson) if you'd like to be on the agenda.

As part of our efforts to clean-up the membership list, cutoff for being in the annual will be those members renewing (pay your dues) by December 31<sup>st</sup>. We received three withdrawals (John & Jo Anne Masker, Scott Younggren & Janeva Moses, Henry & Shana Revelez) this month – we wish them well in their future boating endeavors and enjoyed their time with us. There is one application for new membership (Brian Skaggs & Amy Saleumsay) – welcome aboard.

## Vice Commodore's Report

Tom Neal

Hi Everyone!

Things are progressing nicely toward getting a nice yearbook out before too much longer. I could still use pictures of anything you may have from events of the past year. These can be of work parties, dinners, the pasta feed, etc. and not just cruises. You can either email me the digital pictures or mail me the hard copies and we can scan them but either way, please try to get them to me as soon as possible. Also, don't forget that if you happened to change boats or didn't get your boat picture in the last yearbook I need that picture too.

The next part of the yearbook that I could use help with is in getting new advertising. Since the last Burgee, members have been great about helping and have come up with four new advertisers. As it turns out, I made an error in reporting the price for advertising in the last Burgee. The cost for advertising is \$119 for a full page (8 \_ x 5 \_) ad, \$70 for a half page, and \$40 for 1/3 page. These prices are reflected on the new advertising request form that I passed out at the last meeting. If you didn't get one, I can send you one via snail mail or email. Just let me know. Keep up the good work! Don't forget the pictures!!

## Rear Commodore's Report

*Cheryl Webber*

Hello Everyone! We sure appreciated your willingness to be flexible at the October dinner meeting while the new carpet was being installed. I heard many positive comments with change of venue in hosting our dinner and our meeting in the dining room.

A big thanks to Dennis Voss, Jerry LaRusso, Karen LaRusso and Jim Veldwyk for moving all the gear downstairs in order to make the dinner meeting run smoothly.

This month's dinner will be catered by a favorite of all of ours---VINCE'S. Dave has a variety of main dishes planned for our dinner.

This month's lucky winner for FREE MEAL is PAT HANULIK. Congratulations, Pat! This free meal is only good at the November meeting. We look forward to seeing you at the meeting.

Dining room setup: Sharon & Jim Danielson  
Bartender: Jerry LaRusso  
Cashier: Jim Veldwyk  
Cleanup: Cheryl Webber & Dennis Voss

The reservation/cancellation deadline is **Friday, October 31**. This means if you are on the permanent list (see below) and can't attend you must cancel. If **not** on the list, you must make reservations to make sure we have enough food. Call me (206-650-4645) or e-mail CW4645@aol.com.

### Permanent Dinner List

Lynn & Lila Baker	Mike Green	Tim & Barb Lodermeier	
Chris Barry & Nancy Patterson		Brad & Kristi Hartman	Tom & Chris Neal
Dianne Bomberg	Len Hathaway	Sam & Sharon Olsson	
Bob & Tess Brown	Tom & Leslie Hill	Randy & Willa Rockhill	
Dan & Sylvia Croy	Gene Jones	Pat & Larry Shrout	
Jim & Sharon Danielson	Jerry & Karen LaRusso	Fred Stauss & Cheryl	
Gene Fujita	Richard & Shirley Leonard	Carterman	
		Ron & Sandi Thompson	
	Jim Veldwyk & Cheryl Webber		

**MARK YOUR CALENDARS FOR NOVEMBER 01, 2003. IT'S WORK PARTY SATURDAY** from 9-12 p.m. We have many items on our punch list to knock out prior to our dinner cruise that evening. Let's have a good showing so we can accomplish everything on time. We look forward to seeing you all on Saturday, Nov. 1 from 9:00 a.m. to 12:00 p.m.

Happy Thanksgiving to you all! We are most grateful for our friends.

## Fleet Captain's Report

*Dennis Voss*

The final cruise is coming up for 2003.

The cruise for Thanksgiving weekend will be to Port Orchard. This is when we all get out our holiday decorations and do our boats up. Looking forward to seeing all the wonderful decorations. A sign up list will be at the next dinner meeting. Dave Bomberg has agreed to be the acting "cruise captain" in my absence. Thank you in advance, Dave.

The following weekend will be the Christmas cruise. Once again Rainier will join the City of Renton in the tree lighting ceremony at Coulon Park. Sam Olssen has agreed to lead us again. Please let me know who wants to join in.

Special People's cruise is coming up on December 7<sup>th</sup>. I have been in contact with Meydenbauer, and they will provide us with a representative at our next meeting. This is a great time to volunteer your time to the community.

During the cruises, take the time to introduce yourself to new members and/or take the time to get to know others. This is one of the few times we get together and the more people who get involved the more fun it is for everyone.

If anyone has any suggestions for cruises or new activities, let me know, it is always fun to try something new.

Happy and safe cruising through the holidays.

### **WIC Luncheon Schedule, 2003-2004**

2003	November 20	Everett	Thursday
	December 18	Port Orchard	Thursday
2004	February 12	Queen City	Thursday
	March 18	Meydenbauer	Thursday
	April 15	Bremerton	Thursday
	<b>May 20</b>	<b>Rainier</b>	<b>Thursday</b>

If each woman in the Club would commit to attending at least one luncheon during the year (other than our own) it would be greatly appreciated. You'll enjoy meeting ladies from the other Clubs, eat a fantastic lunch and be grandly entertained! You'll have an opportunity to sign up at the meeting prior to the luncheon date. Thank you!!

### **Other Club News:**

**Richard Frisch** and **Ed Nelson** have had knee replacement surgery. We wish them both speedy recoveries! **Willa Rockhill** was feeling under the weather and unable to attend our last meeting---hope you're feeling better, Willa!

<b>Birthdays:</b>	Tom Hill	11/2	Sheryl Funk	11/13
	Sandi Thompson	11/7	Richard Leonard	11/14
	Dan Croy	11/9	Shirley Leonard	11/28

**Anniversaries:** None for November

### **Recipe:**

#### **Sausage & White Bean Soup**

2 T. olive oil	1 _ lbs. Sweet or hot Italian sausage in casing
2 oz. thinly sliced prosciutto	2 med. Onions, diced
2 med. Carrots, diced	2 med. Celery stalks, diced
1 t. dried thyme leaves	3 15.8-oz. cans great Northern or other white beans, undrained
1 quart chicken broth	

Heat oil in soup kettle over med. heat. Add sausage and brown (about 5 minutes; will not be fully cooked at this point). Remove from pan; when cool enough to handle, slice into \_ inch pieces. Put prosciutto, carrots, onions, celery & thyme into the empty kettle; cook until well browned, stirring often, about 8-10 minutes. Mash one can of the beans in a bowl to make a chunky puree. Add broth, whole & mashed beans and sausage; cover & bring to a simmer. Reduce heat to medium-low; simmer, partially covered to blend flavors, 20 minutes. Let rest 10 minutes; serve. Can be cooked ahead and refrigerated up to 3 days. Serves 8. We've tried this soup, and it's yummy with cornbread or sourdough!

## Who 'Ya Gonna Call & Schedule of Events

<p><b>Commodore</b>                  Dan Croy                  (425) 226-5180  <a href="mailto:dscroy@comcast.net">dscroy@comcast.net</a></p> <p><b>Vice Commodore</b>                  Tom Neal                  (253) 631-5061  <a href="mailto:tneal02@sprynet.com">tneal02@sprynet.com</a></p>	<p><b>Rear Commodore</b>                  Cheryl Webber                  (206) 650-4645  <a href="mailto:CW4645@aol.com">CW4645@aol.com</a></p> <p><b>Fleet Captain</b>                  Dennis Voss                  (253) 813-1819  <a href="mailto:dmvoss@comcast.net">dmvoss@comcast.net</a></p>	<p>November 1                  November 4                  November 18                  November 20                  November 28-30                  December 2                  December 5 &amp; 6                  December 6                  December 7</p>	<p><b>Calendar of Events</b>                  Work Party/Dinner Cruise                  Dinner Meeting                  Board Meeting                  WIC Luncheon, Everett                  Thanksgiving Cruise to Port Orchard                  Dinner Meeting                  Christmas Cruise                  Christmas Party                  Special People's Cruise</p>
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