



# Rainier Yacht Club Burgee

December, 2004

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**Rainier Yacht Club**  
**Est. 1947**  
**9004 Seward Park Ave. S.**  
**Seattle, WA 98118**  
**(206) 722-9576**  
**www.rainieryachtclub.com**

## Commodore's Report

*Tom Neal*

Wow, what a fun-filled time we have coming up! We start out the holiday season with the annual Thanksgiving cruise to Poulsbo, followed by the lighted boat cruise by Coulon Park and the Annual RYC Christmas Party on December 3<sup>rd</sup>. The next night, December 4<sup>th</sup>, is another lighted boat cruise around Coulon, followed by the Seafair Special People's Cruise on December 5<sup>th</sup>. Then, if you haven't had enough for one short weekend, you can listen to the Christmas Ship at Coulon Park after the Special People's Cruise and again at Seward Park on December 6<sup>th</sup>! Whew! And who said you couldn't have fun in your boat during the winter?

I'm looking for aspiring actors and actresses to come up with a skit for the Bremerton Heavy Weather program on February 19<sup>th</sup>. We will need to get together and come up with something fun to the theme of "Cabaret". Maybe we can convince our award winning producer/writer/director Sylvia Croy to come out of retirement for an encore. Let me know if you're interested. It will be a lot of fun and we can try to gain our first-place position back and bring home the infamous "Rubber Clam Gun".

Chris and I would like to wish you all a Happy Thanksgiving and a very Happy Holiday season. We would love to see all of you at the upcoming club events. Let's all top the year off by coming to the RYC New Year's Eve Party! You'll be hearing more about this party and all of the other events in the upcoming days. See you there!

## Vice Commodore's Report

*Cheryl Webber*

Jim and I wish you all a very Happy Thanksgiving and we look forward to sharing the joys of the Christmas season with you!

The Rainier Yacht Club Annual is going very well with renewal of current advertisers and great support of new advertisers. Just a reminder: if you have **any changes** to be made to you annual information, please get this to me as my deadline with the printers is Nov 29. Thank you for your support! [cw4645@aol.com](mailto:cw4645@aol.com) or 206-650-4645.

We look forward to seeing you at the deck the hall party, and I hear I'm bringing the appetizers!

## Rear Commodore's Report

*Dennis Voss*

Hi, Everyone! The holidays are upon us; we wish everyone a safe holiday season. To start off Christmas, the annual Christmas Decorating Party will be on Tuesday, November 30<sup>th</sup> and Wednesday December 1<sup>st</sup>, if needed. The party will start at 6:00 p.m. Please send me an email if you are able to help out.

**If you are a new member, please bring a nautical theme ornament with your boat name on it to hang on the Christmas Tree.**

We have had good attendance at the last two dinner meetings. As a reminder, please let me know by Friday, December 3 if you will be attending. If you are on the permanent dinner list you do not need to call. The December dinner meeting is being catered by Maya's.

For any of you who have purchased a new boat this year, we would like to get it displayed on the wall. Please bring me an 8 x 10 picture along with your boat name.

On the rental scene, they have been light because of club activities and the holidays. Remember as a club member you can rent the club for a personal event for \$100.00.

We will be scheduling a work party for January to clean-up the outside of the club. The work will consist of pulling weeds and general clean-up around the outside of the building. Keep your eyes open for the e-mail.

## Fleet Captain's Report

*Dennis Voss*

The holiday cruises are here. It is a great time to get involved and kick off the Christmas holidays. RYC is beginning by having a decorating cruise on Thanksgiving weekend to Poulsbo. We will be heading over on November 26 and returning November 28. During the trip, we will decorate the boats for the Christmas Parade on December 3. If the weather is bad, we will still be cruising and decorating, but we will alter our destination to Elliott Bay Marina.

Make sure you mark your calendar for Friday December 3, 2004. This is the night of the Christmas Parade to Coulon Park for the lighting of the tree AND our club Christmas Party. Sam Olsson will lead the parade as usual. We will begin at the marina at 6:30 and slowly head to Coulon Park. Invite every one from the club and other boaters who would like to attend. After the parade, all club members are invited to the club for the Christmas party. Santa will be there to give gifts to the kids. Food and drinks will be available.

And don't forget there's another lighted cruise on Saturday December 4, 2004, with the same parade route as Friday. We hope to see everyone again.

Sunday, December 5, 2004, is the date for the Special Peoples' Cruise. We already have 6 boats that volunteered to take 17 people boating. Meydenbauer Bay Yacht Club is sponsoring this event and is very excited about our participation. If you would like to participate, please give me a call and I will help you become a part of this rewarding event.

**WELCOME OUR NEW MEMBERS!!!** Mario & Michelle Walker  
10656 Rainier Avenue S.  
Seattle, WA 98178  
(206) 772-2954 [Mario.Walker@comcast.net](mailto:Mario.Walker@comcast.net)

Please add this information to your annuals.

### Other Club News:

<b>Birthdays:</b>	Shelby Poulin	12/12	Cheryl Carterman	12/30
	Kristi Hartman	12/26	Chris Neal	12/30
	Linda Christensen	12/27	Lance Carter	12/31

<b>Anniversaries:</b>	Sue & Lance Carter	12/17
	Barbara & Robert Lynch	12/26
	Cheryl & Paul Winchester	12/27

**FOR SALE:** 2002 Chevrolet Venture 7-passenger van: \$12,000.  
Includes power door locks & windows, sliding doors both sides, CD player, A/C, fold-down seats  
Excellent condition! Contact Dave Bomberg, (206) 772-6590

**Recipe:**

**Green Bean Casserole**

This is a different “twist” on a holiday favorite – courtesy of Food 911 (The Food Network)

- 3 pounds green beans
- Kosher salt and freshly ground black pepper
- 3 tablespoons unsalted butter
- 1 loaf crusty Italian bread
- 3 tablespoons chopped fresh chives
- 3 tablespoons chopped fresh thyme leaves
- 1 tablespoon chopped fresh rosemary leaves
- 4 tablespoons freshly grated Parmesan
- 5 tablespoons extra-virgin olive oil
- 2 pounds mixed mushrooms (such as button, cremini, shiitake), sliced
- 2 shallots, sliced
- 1 cup heavy cream

Bring a large pot of water to a boil; add a big pinch of salt and the green beans. Cook for about 5 minutes, the beans should still be crisp, they will be cooked more in the oven. Drain them and set aside. Butter a baking dish large enough to hold the green beans with 1 tablespoon butter and set aside.

Heat the oven to 375 degrees F.

Tear the bread into 2-inch pieces, put them into a bowl, and add 1 tablespoon chives, 1 tablespoon thyme, 1 tablespoon rosemary, 2 tablespoons Parmesan, and 3 tablespoons olive oil. Stir well to coat and spread onto a baking sheet. Bake just until the bread just starts to turn golden, about 10 minutes. Remove from the oven and set aside.

Meanwhile, melt the remaining butter and olive oil in a large skillet over medium heat. Add the mushrooms and shallots, season with salt and pepper, and cook until the mushrooms have released their liquid, about 10 minutes. Pour in the heavy cream, add the remaining thyme and chives, and cook for another 5 minutes. Add the green beans and stir well. Put the green bean mixture into the prepared baking dish, top with the croutons, and sprinkle on the remaining Parmesan. Bake until everything is hot and bubbling, about 20 to 25 minutes.

**WhoYa Gonna Call & Schedule of Events**

<b>Commodore</b> Tom Neal (253) 631-5061 <a href="mailto:tneal02@sprynet.com">tneal02@sprynet.com</a>	<b>Rear Commodore</b> Dennis Voss (206) 571-3339 <a href="mailto:dmvoss@comcast.net">dmvoss@comcast.net</a>	November 30 December 3 December 4 December 5 December 7 December 31	<b>Calendar of Events</b> Club Christmas Decorating Lighted Boat Cruise & Christmas Party Lighted Boat Cruise Special People’s Cruise Dinner Meeting New Year’s Eve Party
<b>Vice Commodore</b> Cheryl Webber (206)650-4645 <a href="mailto:CW4645@aol.com">CW4645@aol.com</a>	<b>Fleet Captain</b> Fred Stauss (206)767-1950 <a href="mailto:ffstauss@aol.com">ffstauss@aol.com</a>		