

SOLOMON SEZ



Solomons Island Yacht Club Newsletter

"One of the Friendliest Yacht Clubs on the Bay"

March, 2020



Commodore's Corner

Month two of 2020 and SIYC is setting a fast pace to having an awesome year. First, I would like to thank our V/C Brenda and our R/C Pat for picking up the slack while we were away taking care of our mother while she was having health issues. I would like to give a shout out to everyone who made the Valentine's Day celebration a huge success. Great food great music and a lot of fun had by all. I would like to reach out to any of our members who have a special dish that they would like to share with other members for a member-sponsored dinner. These dinners are always well attended and they definitely help the club. So please talk to your friends and let's see if we can't book some upcoming dates to have your special dish on the menu at SIYC.

said that the shrimp and filet mignon were both prepared to perfection. If you couldn't attend this event, you missed out on a delicious meal and wonderful experience. I also want to thank Rear Commodore Pat Healy for collecting monies for this meal.

I've enjoyed working with the Social Committee Co-Chairs who are focused on providing nutritious meals and fun filled events to increase attendance at SIYC events for everyone who joins in. I'm looking forward to the next Social Committee planned event to experience the delightful surprises they come up with. Your attendance at SIYC events is crucial to the success of our Club so come join in as often as you can.

This month most of my efforts are continuing to plan the Princess Cocktail Party on May 16th, and Opening Day ceremonies on May 17th, as well as printing of the Yearbook when it's ready for production. P/C Wilson agreed to help Kat Tyrell print and distribute this year's yearbook.



Vice Commodore's Corner

The Valentine's Day dinner last month was an absolute success thanks to the assistance of the Social Committee Co-Chairs, Monica Simpson and Anissa Hutchins-Stanton who helped plan this event. I also want to give a special thank you to P/C Bob Kuzmick for his efforts in making this meal an exceptional event with his culinary endeavors. Bob grilled the shrimp and filet mignon to perfection. All of the members I spoke with after the dinner



Rear Commodore's Corner

February has been a great month at the Club. Those of us who chose to brave what has so far turned out to be a non-Winter here have been coming to the Club to enjoy themselves. The Valentine's Dinner was a big hit and we partied late into the night. We celebrated Mardi Gras with Jambalaya that could not be beaten, followed by genuine





Rear Commodore's Corner

(cont'd.)

New Orleans king cake. Marge provided all kinds of good meals throughout the month and the Pasta and Tacos teams stayed true to form and brought out the crowds.

March promises to continue the good times and good weather. (I am being optimistic about the weather.) Highlighting the month is the St Patrick's Day celebration on Saturday, March 14. This is a sign-up event, so sign-up early online or in the lounge. We have surprises in store to make this a fun evening. Oyster Stew is planned for Friday, March 20, and the Taco & Pasta teams will be here on their usual Wednesday nights to serve you some of your favorite foods.

Once again, I want to thank all the volunteers who keep the Club going. I could not do my job without their help and good humor. I appreciate them more and more each day. If you would like to volunteer and be part of the fun, let me know. We can always use help. A good volunteer opportunity coming up is the Spring Clean-up scheduled for April 11. We will also have bartender training on April 18 for you aspiring bartenders! Save the dates!

To keep up with the happenings at the Club, I send out a weekly email called "This Week at SIYC." If you have items that you think would be of general interest to the Club, send them to me.

I hope to see many of you at the Club this month and look forward to seeing those of you returning from warmer places. Enjoy March! It's almost real Spring!



Fleet Surgeon's Corner

The fate of a person in cardiac arrest often depends on having an AED nearby and someone who knows where it is. Our AED is the easiest to use on the market.

But..... the very first step is knowing and performing CPR. If you are alone, 911 must be called. Please, if you have not taken a CPR class in the last 2 years, enroll in one. All CPR classes include AED use and First Aid. The Red Cross is always a good choice for classes. Remember, if you volunteer at Calvert Marine Museum, Anne Marie Gardens or any other institution you are able to get this training free of charge. Ask your volunteer coordinator about signing up for a class.

Now quickly..... where is our AED?

Emalie Gibbons Baker

CAN YOU NAME THAT BOAT?



This eighty-five foot wood yawl was to be the first of four ships built for Hitler so he could conquer the yachting world along with the rest of it. Alas, he got seasick when he tried to entertain Eva Braun and Herman Goering aboard her, and immediately lost interest in the project.

See Page 9 for the answer.



Social Committee Report

Thank you to all who came out for the "Valentine's Day dinner and dance." Everyone enjoyed the Surf and Turf dinner and the awesome music that kept everyone on the dance floor. A huge thank you to Bob and Nancy Kuzmick for grilling the filet mignon (cooked to perfection) and preparing delicious jumbo shrimp. The jumbo shrimp were purchased at Captain Smith's Seafood. It is always nice to support a local business.

The February pasta night was another success, thank you to our team: Cindy Kobrine, Gail Gibson, Dot Sparlin, Barbara Raley, Carol Lighthouse, Dawn Szot, and our new addition Kate Wilson.

The luck of the Irish can be yours in March because you are invited to join us March 4th at 6 pm to celebrate a delicious Tri-color tortellini pasta dinner with spinach and chicken in vodka sauce (meatless available also) with your favorite pasta team Leprechauns. Where else will you be able to eat 24-Karat gold on a homemade cake for dessert. The rest is a surprise!!! Some of you may be watching your ingredients carbs and calories. We want you to know that we personally read the labels of ingredients to make sure there is no high Fructose Corn Syrup in our dinners in order to keep them as fresh as possible, organic and healthy.

Stay tuned for a lot of upcoming events throughout the year. Thank you for your support and attendance! Happy Leap Year 2020! And of course, don't forget about Pilates with Monica every Tuesday and Thursday 9 to 10 am.



ARTIST WALL

The next 2 months on the art wall are featuring Ted Catchings and John Okays' photography, and Larry Langfeldt, Marietta Van Natta and Richard Van Natta's art work.

Next month the mantle will feature some wood creations.

If interested contact Sue Stevenson.

NOT SO FUN FACT

In the 1890's there were enough oysters to filter the *entire volume* of Bay water in *four days!*
Now, it takes the remaining *one-hundredth* of that population *400 days* to filter the Bay's water.
(avg 50 gallons/day/oyster)

Source: J.P. Williams, "Chesapeake Almanac"

Also: Chesapeake Bay Foundation (various reports)



SPECIAL THOUGHTS

The Bridge, Board of Governors, and General Membership would like to extend our condolences to Mary Jo and Russ Leitch and their family for their loss of her mother. We would also like to extend our condolences to Janey and Tom Nodeen and their family for their loss of her mother. We would also like to offer our sympathy to Jean and Bruce Mason and their family for their loss of Jean's brother.

We extend get well wishes to Kathleen Stanton, Rex Miller and Palmer Esau and anyone else who might be recuperating.





BOG DINNER

Saturday, March 7
7 PM

Chicken Marsala
Parsley Potatoes
Veggie
Salad, Rolls
Dessert & Coffee
\$15.00

(Sign-Up Required Online or in the Lounge)



Friday, March 20, 6 pm

“OYSTER STEW”

*Prepared by Carolyn Keefe, Ken & Elnora
Wease, Cindy MacArthur & Pat Bower*

*Pennsylvania Dutch Slaw
Rolls
Dessert*

\$12



The Pasta team presents

Wednesday March 4, 6 pm

\$12

Tri-color Tortellini

W/Chicken & Spinach

in Vodka Tomato sauce

Meatless sauce available

Salad and fresh bread

Shamrock cake with REAL 24 Karat Gold





St. Patrick's Day Dinner & Entertainment

Saturday March 14, 6:00 pm

Corned Beef & Cabbage

Potatoes, Carrots

Irish Soda Bread

Mint Ice Cream with Hot Fudge

\$17

"Jameson's Irish Coffee - \$5.50"

(Sign-up Required Online or in the Lounge)



SIYC MEMORIAL SERVICE AWARD

The Board of Governors established a memorial service award, to honor deceased members. The Service Award is to be awarded annually to club staff members who have given outstanding service to the Club, their school and the community.

Recipients shall have been employed by SIYC for at least a year and have been recommended by the Club Manager. The award shall be made in the Spring and recognizes service to the club, their school and the community, with academics a consideration. Applicants must be a full-time student in high school (at least a senior), college, or a trade school.

SIYC members are strongly urged to donate to the fund for this award. Please make checks payable to SIYC with "Memorial Service Award" on the memo line. Checks should be placed in the Treasurer's box or mailed to the Club, attention 'Treasurer'. Donations received prior to February 21, 2020 will be recognized in this year's Yearbook. Donations received after that date will be included in the 2021 Yearbook. You of course may remain anonymous if you so choose. You may also donate in the name of a loved one.

CAN YOU NAME THAT BOAT?



The Ostwind (East Wind). Goering subsequently used her while plotting air raids against England. She ended up as property of the U.S. Naval Academy, which eventually sold her into private hands. Her next owner poked his eye out aboard her, and she finally became a bordello in Miami. She was eventually abandoned and left to rot in the intercoastal waterway—a not unfitting end to Hitler's ambition.

MARCH BIRTHDAY BABIES



MARCH, 2020 MENUS

March 4, 6:00 pm, \$12.00

Tri-color Tortellini w/chicken & spinach in
Vodka Tomato sauce

Salad

Fresh Bread

Dessert

March 7, BOG Dinner 7:00 pm, \$15.00

Chicken Marsala

Parsley Potatoes

Veggie

Salad & Rolls

Dessert

Coffee

March 11, 6 pm, \$12.00

Beef Stroganoff

Buttered Noodles

Green Beans with Almonds

Salad

Dessert

March 14, St. Patrick's Day Dinner, 6 pm, \$17.00

Corned Beef & Cabbage

Potatoes

Carrots

Irish Soda Bread

Mint Ice Cream with Hot Fudge

"Irish Coffee"

March 18, 6 pm, \$8.00

Tacos, Tacos, Tacos

Black Beans

Ice Cream w/Hot Fudge sauce

March 20, 6 pm, \$12.00

Oyster Stew

Pennsylvania Dutch Slaw

Rolls

Dessert

March 25, 6 pm, \$10.00

Fajitas, Chicken or Beef with Fixin's

Dessert

March 28, 6 pm, \$10.00

KFC (Fried or Grilled)

Mashed Potatoes & Gravy

Corn

Cole Slaw and Dessert





Founded 1937

March, 2020



Founded 1937

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
1 Club Closed - Winter Hours - Contact the R/C in advance if you want to open the bar.	2 Jack Chenevey	3 Member Bartender	4 Mike & Carol Snapp Pasta Night - Tricolor Tortellini	5 Mike D'Errico & Richard Van Natta	6 Staff Bartender	7 Staff Bartender Bog Chicken Marsala. Sign up required here or in the Lounge by 4 Mar.
8 Club Closed - Winter Hours - Contact the R/C in advance if you want to open the bar.	9 Nancy Rinie & Gary Heal	10 Curt & Judy Larsen	11 Betsy Montanio & Carolyn Keefe Beef Stroganoff	12 Bruce Dickinson	13 Staff Bartender	14 Staff Bartender St Patrick's Day Dinner - Signup required here or in the lounge.
15 Staff Bartender	16 Bob & Carol Lightstone	17 Member Bartender	18 Kat Tyrrell & Jerry Budnick Taco Night	19 Member Bartender	20 Staff Bartender Oyster Stew	21 Staff Bartender
22 Staff Bartender	23 Regis & Terrie Johnston	24 Bonnie & Gary Gateau	25 Dee Peters Fajitas, Chicken or Beef	26 Carolyn Keefe March Birthdays	27 Staff Bartender	28 Staff Bartender KFC with Marge's sides
29 Staff Bartender	30 Member Bartender	31 Member Bartender				