

April 2022

THE MAIN SHEET



You'd never know that it's Linda Bange, Tom Vanlandingham, and Trish Bouley behind those masks at the Mardi Gras party! Check out all the photos of Mardi Gras and St. Patrick's Day activities. Much, much, more fun to come in April and May!



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Nancy Contel

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Mary Ryan
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Commodore's Comments

Dear Fellow Members,

April is upon us and with its arrival, the YCHHI social calendar begins to heat up! In anticipation of our deck opening, there will be a Deck Furniture Assembly Day on Tuesday, April 12th, beginning at 10 a.m. We need to move the deck furniture out of storage and up to our new deck. Then, our 5 new tables need to be assembled. We need all hands and tools on deck for the assembly. It should not take that long if we have several groups putting together our 5 tables.

On Saturday, April 23rd we will hold a Deck Opening Celebration for all members of the club. We are having live music, food, and complimentary wine, beer and sodas. The Celebration will begin at 3 p.m. and continue until 6 p.m. Please plan to attend and help us celebrate our new and improved deck.

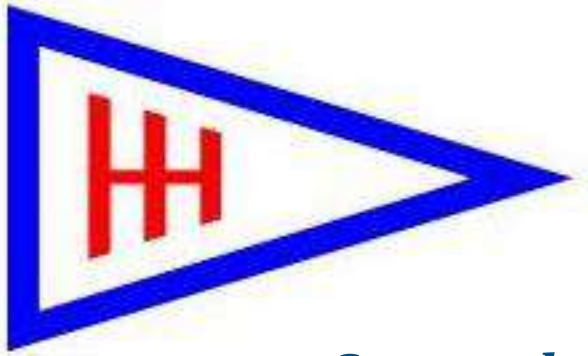
On Sunday, April 17th, Chef Wendell has agreed to prepared a delicious Easter Brunch. The brunch will be held from 11 a.m. and go until 1 p.m.

Looking ahead to May, the traditional Kentucky Derby Party will be held on Saturday, May 7th. The festivities will begin at 5 p.m. with the race beginning around 6:30 p.m. Ladies, start planning your hats for the Best Hat contest. This event will be a pot luck dinner with all members bringing their favorite fare to be shared by all.

I hope to see you soon at one of our delicious Friday night dinners. (The BOS voted to require all members and guests entering the club show proof of vaccination against COVID-19).

Thanks for all you do,

Candi Hough



*Commodore Candi Hough
Bridge
Board of Stewards*

Invite all members to a PARTY

THANKING YOU!

Come **CELEBRATE** our new

Deck and furniture

Saturday April 23, 2022
3:00 to 6:00 PM

Live Music

Free Food

2 Free Drinks (wine or beer)

Required Registration TBA
Non-Members \$20.00

Food & Beverage Committee

Leslie Gilroy
Chair
Dana Wheatley
Lynne Harlan
Cheri Sires

Reservations required for
dinner. Signups will be emailed
to members. Meals are \$24.00
unless otherwise noted.

Take-out is an option. You will
have your dinner served to you
in takeout containers. Takeout
dinner will be served first.

BARTENDERS

4/1

Bill and Lynne Harland

4/8

Bryan and Debbie Plonski

4/17

Sonny and Mary Ann
Compher

4/22

Jim Landis and Candi
Hough

4/2

Dave Shkor and Babs Erny

Friday Night Dinners

Chef, Wendell Osborne

Friday, April 1

Garden Salad
Chicken Florentine
Tuscan Shrimp
Penne Pasta
Zucchini and Squash Medley
Chocolate Cake

Friday, April 8

Garden Salad
Asian Spare Ribs
Honey Garlic Chicken
Fried Rice
Stir Fry Vegetables
Lemon Meringue Pie

Friday, April 15 (No dinner)

Sunday, April 17 Easter Brunch \$24.00 🐣

Assorted Danish
Bacon
Sausage Links
Skillet Potatoes
Fruit
Eggs Benedict
Scrambled Eggs
French Toast casserole
Bloody Mary's and Mimosas

Friday, April 22 Special Dinner & Birthday Night \$29.00

Caesar Salad
Prime Rib
Potatoes Au Gratin
Balsamic Glazed Asparagus
Birthday Cake

Friday, March 25

Garden Salad
Veal Marsala
Fish
Fingerling Potatoes
Veggie
Carrot Cake

Mardi Gras Party





Update

Nauti Ladies

Carol Lang
President

Debbie Plonski
Vice-President

Mary Ann Compher
Secretary

Julie Traylor
Treasurer

Greeters

April 1
Candi Hough

April 8
Carol Lang

Our March 10th meeting started with a yummy lunch prepared by Chef Wendell with tables festively decorated by Marilyn for the coming St. Patrick's Day weekend. Many thanks to our members who participated and/or marched in the Sunday parade.

Before the lunch we had a very mini puzzle exchange. Many thanks to Mary Ryan who brought such a super 1000 piece puzzle. I brought puzzles & some games to be donated to the club for game nights. We're hoping to have a book exchange for our April meeting, so if you have a book you'd like to share, do put it aside for now.

The next 2 months are just bursting with upcoming Yacht Club activities. April 12 at 10:00 am those who are willing & able will put together the new outdoor tables. Then, with pleasant weather, we'll be able to have our April 14 meeting outside and enjoy the lovely view. And, the Sunday after our meeting we have Chef Wendell's Easter brunch to look forward to. April 23, there will be an all member party on the new deck from 3-6. Drinks will be free, and we've been asked to bring some favorite hors d'oeuvres.

May 7th is Kentucky Derby Day, which is always great. Several people have already stepped up to volunteer, but many are needed. Babs & Jean will be the hat judges for women & men, so do search through your closets for something festive. More on this party later.

May 12 Mary Ann Compher has organized an all member tour and luncheon at USCB Hilton Head (1 Sand Shark Way) which houses the Hospitality Management degree program. I understand the lunches are wonderful & the tours quite interesting.

April Birthdays: Jean Hillenbrand, Diane Stortz, Deb Pepe & Kathe Golden

Dues of \$15.00 are now due.

Our next meeting will be Thursday, April 12.

Carol Lang, President, 843-715-1198, langjc3@gmail.com

Update

The Fun[d] Committee

Cheri Sires

Mary Ryan

Babs Erny

Jean Hillenbrand

Candi Hough

Linda Bange

Trish Bouley

Linda Sheets

Jennifer Thompson

Debbie Plonski

Bobbi Leavitt

Mark your calendars for the following Fun-d events:

Tuesday, April 5th

“Symphony Under the Stars”

This year it’s a tribute to “local” Johnny Mercer. Lawn tickets are \$25, buy your own. Bring a chair, a libation and a nibble to share. If coming, e-mail Linda Bange at: (lbange@gmail.com) so we know how large a space to hold.

Tuesday, April 26

Wine Tasting at the Club 

Date, time and registration TBA

May

Memorial Day Cookout

Date, time and registration TBA

FUNd can always use more members, please join us, bring your ideas for fun, exciting events, and help fundraise for the club.

Questions, concerns, join FUNd—please contact Cheri Sires, Chair

Cheri.Sires@yahoo.com

St. Patrick's Day Festivities 🍀





Club Sailing

Hap Todd
Sailing Chairman
704-500-6898

On April 30, sailors are going to look over the Flying Scots to determine status and clean them up. It will be a good time to also clean up the sailing locker.

If you haven't had a chance to check out John and Penni Singleton's blog *Sailing South on Solitude*, you are missing a great read.

After spending time in Key West and the Dry Tortugas, John and Penni are making their way back to Key Largo. As of this writing, they are anchored at Niles Channel south of Big Pine Key. Follow along on their adventure at [**SAILING SOUTH ON SOLITUDE**](#).



Coastal Sailing Trip Opportunity

Norm Shotz, a former Commodore of YCHHI and a long term (15 year) member, former Secretary and certified instructor of the Hilton Head Sail & Power Squadron (now ABC), is planning to sail his Catalina 36 Mk II from Cape Cod, Massachusetts to Hilton Head in May.

Norm has space for up to two able bodied, experienced sailors from the Club who would like to join the trip for part or all of the voyage. He is planning to cruise just offshore down to Norfolk VA, then to enter the Intracoastal Waterway for most or all of the rest of the way home, maybe popping back out after Cape Fear. If interested, email Norm ASAP at normshotz@me.com with subject: "CC to HH."

Norm's boat - *Quintessence*



Power Boats

Mike Gilroy

“It’s April, are you ready?”



DATE	RAIN DATE	DESTINATION	LOCATION
Mon Apr 4	Wed Apr 6	Old Town Dispensary	BLUFFTON
Tue Apr 19	Thu Apr 21	Flying Fish	SAVANNAH
Wed May 4	Fri May 6	Fish Camp on 11th Street	PORT ROYAL
Wed May 18	Fri May 20	The Crab Shack	TYBEE
Fri Jun 3	Sun June 5	Daufuskie Crab Company	DAUFUSKIE ISLAND
Thu Jun 16	Sat June 18	Plums	BEAUFORT
Fri July 1	Mon July 4	Tubby’s Tankhouse	THUNDERBOLT
Sat July 16	Mon July 18	Lucy Bell's Cafe	DAUFUSKIE ISLAND
Tue Aug 2	Thu Aug 4	Q on Bay	BEAUFORT
Mon Aug15	Wed Aug 17	AJ’s Dockside	TYBEE ISLAND
Tue Sep 13	Thu Sep 15	Huey’s	SAVANNAH
Wed Sep 28	Fri Sep 30	Hearth	BEAUFORT
Fri Oct 14	Mon Oct 17	Marker 244	PORT ROYAL
Fri Oct 28	Mon Oct 31	Tortuga’s Island Grille	THUNDERBOLT
Mon Nov 14	Wed Nov 16	Buffalo’s	PALMETTO BLUFF
Mon Nov 28	Wed Nov 30	Salty Dog Pigout	HILTON HEAD

Following Wine



For April the Wine Club will be showcasing two wines from France, where more fine wine is produced than anywhere else in the world.

The white is a true “speciality” wine; a white Cotes-Du-Rhône from a well established producer. It presents a challenge to Pinot Grigio, our favorite. The red is from a small well regarded family run vineyard. Very similar in style to Cabernet Sauvignon and gets better when allowed to breath.

M. Chapoutier 2020 Belleruche Cotes-Du-Rhône

The Rhône, one of the oldest wine regions in France, is divided into North and South. The Northern is smaller and more prestigious while the Southern is larger and more well known.

Cotes-Du-Rhône from the North are usually red: 79% in fact, 15% are Rose and only 6% are white.

These Northern white blends are predominantly of Viognier; a fickle grape, sensitive to site and difficult to grow but possibly the most drippingly sensual white grape in the world. It is also low in acidity. California is the leading grower of Viognier.



This Cotes-Du-Rhône is produced by one of the oldest wine families in the Rhône valley. M. Chapoutier took over his family’s vineyards in the 1990’s making major changes in both winemaking and viticulture; the quality of the wines soared. The grapes are grown on sunny porous limestone slopes. His wines are organic and biodynamic. He was instrumental in drawing attention to the quality of Rhône wines that often surpassed the best Bordeaux. Similar wines usually cost 53% more. This delicious white wine definitely deserves a try.

Color: Bright golden yellow

Body: light with expressive mouth feel

Aroma: Apricot, floral and fennel

Taste: Fruity but complex; peach, apricot, nectarine

Finish: Bright, lively, elegant

Les Codrans de Lassegue '18 Saint-Emillion Grand Cru

Most French wines are named after places and often the wine and place will have the same name. Saint-Emillion (the wine) is inseparable from St.-Emillion (the place) which is in the Bordeaux region. Only red wines are made here and they are always a blending of two or more varietals. This wine is 60% Merlot, more than 20% Cabernet Sauvignon and the remainder is Cabernet Franc; which gives it a linear lift. It sits in French oak for 12 months.



The top world renowned Bordeaux are but a small percentage of the regions output. The remainder are neither famous or terribly expensive but they are excellent dinner wines. The word Bordeaux derives from “au bord de l’eau”, meaning along the waters. St.-Emillion is on the right bank of the Gironde River. It is a modest fortress like medieval town carved out of limestone and it is by far the most stunning in the Bordeaux region. The terroir is a patchwork quilt of varying soils producing wines with a wide range of styles and qualities. The vineyards tend to be small and run solely by families. This is a refined, yet young wine and needs time to breath before drinking.

Color: Clear brilliant ruby

Body: Silky, balanced integrated tannins

Aroma: Red fruits, mint, slight smoke

Taste: Dry with red cherries, red currants, spice

Finish: Smooth, well balanced, smooth

I hope you enjoy this month’s selections. Both are incredible buys at \$20 each. I feel lucky to have snagged them.

Remember, each bottle holds a little over 4 glasses and you can take whatever you don’t finish home with you.

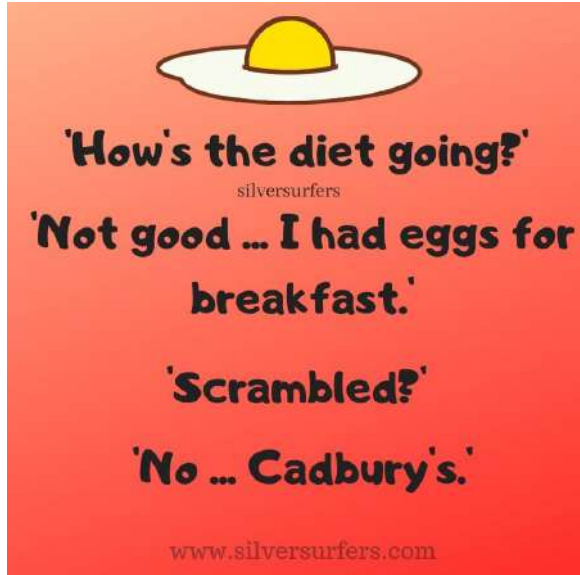
Cheers! 🍷

Babs Erny

Welcome to all our new 2022 members!

Have you seen little blue dots on the name tags of new members? This is your clue to welcome them. We would like these dots to remain for a few months, but may be removed at the discretion of the wearer!

Mark & Ann Baker
John & Vicki Westerveldt
Steve Pittelli
Errol & Holly Hammet
Trent & Heidi Witthoef
Ken Loskamp & Maria Morrell
Gina Patrick & Bill Mitchell



UPCOMING EVENTS

April

- | | | |
|----|--|----------|
| 1 | Friday Night Dinner 🍴 | 6 PM |
| 4 | Cruise to Old Town Bluffton 🚢 | 10:30 AM |
| 5 | Symphony Under the Stars 🎵 | 6 PM |
| 8 | Friday Night Dinner 🍴 | 6 PM |
| 12 | Deck Furniture Assembly | 10 AM |
| 14 | Nauti Ladies Lunch & Meeting 🌺 | Noon |
| 17 | Easter Brunch 🐣 | 10 AM |
| 22 | Friday Night Dinner—Special & Birthday 🎂 | 6 PM |
| 23 | Deck Celebration | 3 PM |
| 26 | Wine Tasting 🍷 | TBA |
| 29 | Friday Night Dinner 🍴 | 6 PM |

May

- | | | |
|----|--------------------------------|-----|
| 7 | Kentucky Derby 🐎 | TBA |
| 12 | Nauti Ladies USCB Tour & Lunch | TBA |
| | Memorial Weekend Cookout | TBA |

