

June 2022

# THE MAIN SHEET



Grill masters Brian and Deb Plonski cooked up delicious burgers and hot dogs for the Memorial Day cook-out. John Traylor, Trish Bouley, Julie Traylor and Dave Shkor are also enjoying the beautiful day.



99 HELMSMAN WAY  
HILTON HEAD ISLAND, SC 29928  
(843) 785-9244

## BRIDGE

Commodore  
Candi Hough

[candice.m.hough@gmail.com](mailto:candice.m.hough@gmail.com)

Vice Commodore  
Kathe Golden

[kathe.golden9@gmail.com](mailto:kathe.golden9@gmail.com)

Rear Commodore  
John Lang

[langjc4@gmail.com](mailto:langjc4@gmail.com)

Treasurer  
Jim Manning

[wbm28774@gmail.com](mailto:wbm28774@gmail.com)

Secretary  
Linda Bange  
[lbange@gmail.com](mailto:lbange@gmail.com)

Past Commodore  
Al Pepe  
[ajpepemd@yahoo.com](mailto:ajpepemd@yahoo.com)

### BOARD OF STEWARDS

#### Class of 2022

Carol Lang  
Jim Landis  
Bill Harlan

#### Class of 2023

Andrea Shotz  
Leslie Gilroy  
Nancy Contel

Class of 2024  
Dana Wheatley  
Mary Ryan  
Ed Weber

Main Sheet Editor  
Julie Traylor  
[julie.traylor17@gmail.com](mailto:julie.traylor17@gmail.com)



## Commodore's Comments

Dear Fellow Members,

Summer is officially here!  
Get ready for a very active  
time at the YCHHI.

For the first time since the pandemic began, we were able to have our first Host & Toast. Many thanks to Leslie and Mike Gilroy for opening their new home to club members. It is a beautiful home with fantastic views! Many thanks to the members who attended and enjoyed the event.

The Memorial Day Cookout was a big hit! Good to see members using and enjoying our deck. Special thanks to Brian Plonski for being our Grill Master and to Fun(d) for planning the event.

Many thanks to Dave Skhor and the other captains who have been dedicated to the Hilton Head Heroes. Our captains provided a day on the water for hundreds of

families. We were sorry to hear that the Hilton Head Heroes will no longer be working directly with families.

A new committee is forming. The chair of the Marketing Committee had to resign. In thinking about what the club needs, we have decided to have a Membership and Marketing Committee. The two go hand in hand. Mary Ryan will chair the committee and she would welcome volunteers. Please contact Mary if you are interested.

The litigation with Palmetto Bay Marina is moving forward. Our lawyer has responded to the complaint. We do not expect any kind of ruling for many months. Please refer questions to Mike Gilroy.

Thanks for all you do,

Candi Hough



# Derby Party







## Food & Beverage Committee

Leslie Gilroy  
Chair  
Dana Wheatley  
Lynne Harlan  
Cheri Sires

Reservations required for  
dinners. 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  
dinners will be served first.

### BARTENDERS

6/3

Randi Wolfe and Linda  
Bange

6/10

Jim and Julie Vaughn

6/17

Randi Wolfe and Linda  
Contel

6/24

Mary Jo and Terry Herron

## Friday Night Dinners

Chef, Wendell Osborne

### Friday, June 3

Garden Salad  
Smothered Chicken  
Baked Salmon with Mushroom Cream  
Saffron Rice  
Steamed Broccoli  
Lemon Bars with Berry Coulis

### Friday, June 10

Garden Salad  
Meatloaf  
Blackened Grouper  
Mashed potatoes  
Braised Green Beans  
Brownie

### Friday, June 17 Special Dinner \$29.00

Garden Salad  
Prime Rib  
Wild Rice  
Asparagus  
Chocolate Cake

### Friday, June 24 Birthday Night

Garden Salad  
BBQ Chicken  
Fried Flounder  
Mac & Cheese  
Collard Greens  
Birthday Cake





## Mother's Day Brunch



## Update

### Nauti Ladies

Carol Lang  
President

Debbie Plonski  
Vice-President

Mary Ann Compher  
Secretary

Julie Traylor  
Treasurer

### ***Greeters***

June 3  
Mary Ann Compher

June 10  
Julie Traylor

June 17  
TBD

JUNE 24  
TBD

Our May 12th meeting was a special one with a tour and lunch at the Hilton Head branch of USCB (University of South Carolina Beaufort) which houses the Hospitality Management degree program. The modern conveniences in the kitchen were amazing. We all enjoyed a tasty beef & chicken buffet followed by a slice of sumptuous chocolate cake.

Barring any inclement weather we will enjoy an outdoor lunch & get-together at our next scheduled meeting on June 9th, which will be conducted by Mary Ann Compher. News to follow as to whether it will be held on our deck or at the Black Marlin.

The month of May was certainly a busy one with multiple club events in the first two weeks. Along with the outing to USCB, we also greatly enjoyed the Kentucky Derby party. The NautiLadies decorated; Cheri introduced us to a handy simplified way of betting; Babs made special & ever so tasty mint juleps; Leslie & Mike bartended; Sonny & helpers set up the pastel ponies; and all in attendance provided tasty dishes for dinner. The ladies' hats were especially lovely this year.

It appears that June will be a much more relaxing month with lots of members traveling or entertaining at home. Mike Gilroy has organized several boating activities, which are always fun. Fingers crossed that the weather will cooperate.

We're looking for June Friday greeters, so please let Mary Ann Compher or me know if you're available.

All best wishes for a safe & healthy month.

Carol Lang, President  
843-715-1198, [langjc3@gmail.com](mailto:langjc3@gmail.com)

Our next meeting will be the luncheon on May 12th at USCB  
Carol Lang, President, 843-715-1198, [langjc3@gmail.com](mailto:langjc3@gmail.com)



**The  
Fun[d]  
Committee**

Cheri Sires

Mary Ryan

Babs Erny

Jean Hillenbrand

Candi Hough

Linda Bange

Trish Bouley

Linda Sheets

Debbie Plonski

Bobbi Leavitt

**Update**

**Can't go to Greece this summer? Don't worry. Greece is coming to you.**



Gourmet Greek dinner!! Get your taste buds ready for a real treat!! You won't be disappointed. This will be a classic Greek menu, appetizers to dessert.

June 14 from 5:00 to 7:00 PM

**Happy Hour – Member Discovery**



How well do you know your fellow club members?

Come and find out!

Bar snacks. No cost (except for your drinks).

June 29 from 5:00 to 7:00 PM

More details will follow via the event registrations.

**Let's have some fun this summer!!**



**Participate in the Dragonboat Racing event that supports cancer patients in Beaufort Count.**



A YCHHI friend and a participant with the team Swamp Dragons is inviting YCHHI members to participate with their team. The team uses 20 crew members. One of the requirements for being on this team is age 55 or older. Interested? Phone George Kops on his cell phone, [203-570-0599](tel:203-570-0599) for more information.

Information on the organization and races can be found here:

[DragonBoat Beaufort | Mixed Cancer Survivor Racing Team](https://www.dragonboat-beaufort.org/)  
[dragonboatbeaufort.org](https://www.dragonboat-beaufort.org/)

[Raceday 2022 – Beaufort SC. Returning Saturday June 25](https://www.dragonboat-raceday.com)  
<https://www.dragonboat-raceday.com>

Jim Landis

# Power Boats

Mike Gilroy

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Following two successful lunch cruises in May (Port Royal Fish Camp and Tybee Island Crab Shack), June will find us heading to Daufuskie Island's Old Crab Company and Beaufort's Plums. You can see the dates and destinations of future lunch cruises in the table below. Happy cruising!

Mike

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





# Following Wine



Babs Erny

Two wines from Italy will be the selections for June. Wine is just one of the arenas where Italy is a major player. Major indeed, for Italy produces more wine worldwide than any other country. Grapevines grow everywhere. Vines are Italy's version of the American lawn. They have more native grapes and grape varieties than anywhere. So many, that even native Italians have not heard of nor tasted the wine made from all of them. The range of these wines is almost endless. However, we will be enjoying two wines made from grapes that are very well known. The white is a Club favorite, Pinot Grigio. Apparently we are not alone, for of all the wine imported into the U.S., Pinot Grigio is the biggest seller. That does not take into consideration all the Pinot Grigio that is made and sold here; and there is a lot. Italian wines are made specifically to be enjoyed with food and Pinot Grigio pairs well with most foods. The red is a Pinot Noir another popular varietal. Both of these grapes tend to make wines lighter in body but very flavorful when made well. So these are good choices for the summertime.

**Terlan  
Pinot Grigio 2020 DOC  
Alto Adige, Italy**

The best Pinot Grigio come from the 3 Northeastern regions known as the Venezie or Triveneto. The 3 regions are: Friuli-Venezia Giulia, Trentino-Alto Adige and the Veneto. The Alto Adige is the farthest northern wine

producing region in Italy and is nicknamed the South Tyrol. It shares a boarder with Austria and 2/3 of it's inhabitants speak German. Wine was being made here before the Romans arrived. Cantina Terlan is small in size but well known in the wine world. It is one of the leading grower co-operatives in the region. All of their wines are designated DOC (explained later). They produce only two lines: Tradition and Slections. They also produce a different annual rarity which is always cellared a minimum of 10 years. White wines are 70% of their production, reds the remaining 30%. All of their grapes are hand picked. These are not mass produced wines and you can taste the difference. A typical Pinot Grigio is light bodied with crisp acidity and neutral aromas and flavors. This wine is more complex and very tasty.

Color: Light gold

Body: Medium

Aroma: Peach, pear, spring flowers

Taste: Complex and layered. Expressive fruit, peach, pear & citrus

Finish: Crisp with some minerality



**Italo Cescon  
Della'Amicizia  
Pinot Noir 2019  
Veneto, Italy**

The Veneto is the engine room of Italy's wine industry. It is the largest of the 3 in the Italo Cescon/Trivento region yet smaller than the other major wine regions in the country. Yet it out produces all of them and 25% of their wines are under DOCG/DOC designations. The Veneto encompasses Venice on the sea, inland to Verona and up to the foothills of the Alps. Many of the wines are IGT designated. This means non-native grape varieties

(tho grown in Italy) are permitted; with the Bordeaux (French) varieties most notably used. The region represents a transition from the Alpine to the warmer and drier regions of the South. The Italo Cescon Winery was established in 1957. It is located on the banks of the Paige River between the Dolomites and Venice. It is family owned and now operated by the third generation who have incorporated organic methods over the last several years. In the beginning the labels were hand written and a small piece of vine was hung around the neck of each bottle. The founder's grandmother would collect these pieces during pruning. They were a symbol to express a nod of thanks to the land for the wine in the bottles. The tradition continues, but the twig has been replaced with a rolled slip of paper, highlighting the winery's history and approach to wine making. So their nod of thanks to the land continues.

Color: Garnet to Dark Ruby

Body: Medium

Aroma: Ripe red cherries with hints of orange zest

Taste: Cherry, blackberry, pomegranate

Finish: crisp, dry and long with medium tannins



A brief explanation of Italy's designations.

DOCG- translated from the Italian it means: regulated and guaranteed place name

DOC- translates as: regulated place name.

To receive either of these designations a winery must comply with the rules of each which govern the area of production, permissible grape varieties, max yield per hectare, minimum degree of alcohol, pruning practices, trellising, winemaking methods and aging. The wines must pass chemical analysis and taste tests for typicality. The rules for DOCG are more stringent than for DOC wines.

IGT- translates as: geographic indication

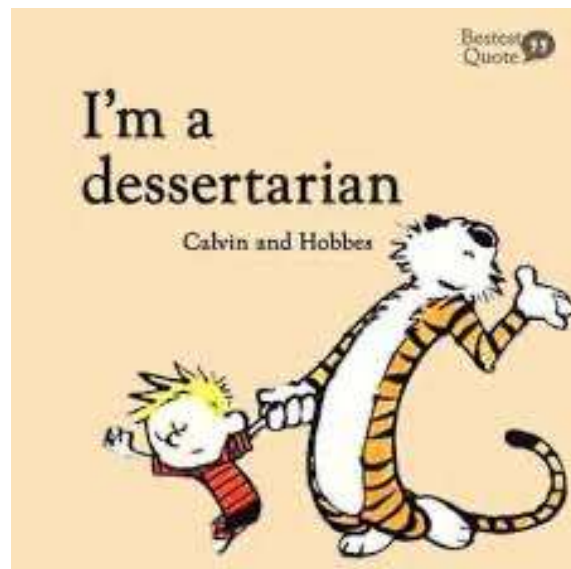
There are still many rules but they are less stringent.

When one of above 3 designators is not present and there is no designation but Italy then they are table wines of no particular locale. This does not always indicate an inferior wine. If it's a small winery or not interested in exporting, many winemakers do not want to pay the cost that the top designations entail.



**Welcome to all our new 2022 members!**

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



*Time and friends are the two  
things that become more  
valuable the older we get.*

# UPCOMING EVENTS

## June

<b>3 Cruise to Daufuskie</b>	<b>10AM</b>
<b>3 Friday Night Dinner</b>	<b>6 PM</b>
<b>9 Nauti Ladies Lunch &amp; Meeting</b>	<b>Noon</b>
<b>10 Friday Night Dinner</b>	<b>6 PM</b>
<b>14 FunD Gourmet Greek Dinner</b>	<b>5 PM</b>
<b>17 Friday Night Dinner - Special</b>	<b>6 PM</b>
<b>24 Friday Night Dinner - Birthday Night</b>	<b>6 PM</b>
<b>29 Member Discovery Happy Hour</b>	<b>5 PM</b>



The new Yacht Club deck hosts another fun event on Memorial Day. More pictures to come in the July Main Sheet.