THE MAIN SHEET



Get your green on and celebrate St. Patrick's Day with your YCHHI friends! Participate in the two parades and enjoy a corned beef dinner at the club. FunD has several upcoming events planned as well. Celebrate Fat Tuesday on March 1!



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BRIDGE

Commodore Candi Hough candice.m.hough@gmail.com

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BOARD OF STEWARDS

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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
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Commodore's Comments

Dear Fellow Members,

With the arrival of the month of March, my mind starts thinking about Spring, Daylight Savings Time, and the St. Patricks Day Parade! This year there will be two parades, so that means double the fun.

The Boat Parade will be on Saturday, March 12th. Ted Compher has agreed to take us out on the Island Queen this year. His boat is docked at Broad Creek Marina and will leave at 10 am sharp. The cost is \$10 cash per person. A sign up will go out on Constant Contact so please look for this announcement soon.

The Land Parade will be held the following day on Sunday, March 13th. The parade begins at 3 p.m., but members need to show up at 1 p.m. at the Coligny parking lot to help decorate our boat float. Following the parade, Wendell will be serving our traditional Corned Beef and Cabbage dinner at the club. A Constant Contact will go out about this, also.

The deck is almost complete! The work on the railing continues and then the final addition will be the outside bench. After the deck is completed and our final inspection is secured, we need to assemble our five new deck tables. I hope this will be a very short work morning or afternoon. If you are handy with tools, please let me know that your are willing to help.

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

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.

Friday Night Dinners

Chef, Wendell Osborne

Friday, March 4

Garden Salad Italian Sausage and Peppers Garlic Herb Shrimp Penne Pasta Balsamic Glazed Asparagus Chocolate Cake

Friday, March 11 (no dinner)

Sunday, March 13 🎇

St. Patrick's dinner at 6:00pm Corned Beef Steamed Cabbage, Carrots, and Potatoes Bailey's Cheese Cake

Friday, March 18

SPECIAL DINNER \$29.00
Garden Salad
Prime Rib
Roasted Fingerling Potatoes
Broccolini and Carrots
Apple Pie

Friday, March 25

BIRTHDAY NIGHT
Bourbon Glazed Pork Loin
Herb Crusted Haddock
Sweet Mashed Potatoes
Roasted Brussels Sprouts
Birthday Cake

St. Patrick's Day Festivities 🎇

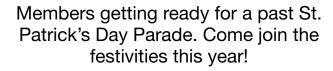
The Boat parade will be on Saturday the 12th. Last year members enjoyed the parade while cruising Broad Creek. Information on how to sign up coming soon.

Hilton Head will hold its 37th annual St. Patrick's Day parade on Sunday the 13th. We'll meet at the yacht club at noon to get the boat cleaned and take it to the Coligny Plaza staging area to be decorated. Decorating at 1pm and parade at 3 o'clock. Volunteers needed to walk and to decorate.

Corned beef dinner to follow at the club.

op Head Ize











Frances Viverette is serenaded by a barbershop quartet (including Charlie Brown) on Valentine's Day.





Dana Wheatley celebrates her February birthday on Birthday Night.

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

FUNd is full steam ahead planning events for the coming months. All profit from our social events is added to the YCHHI treasury. To date FUNd has raised about \$15,000 for the club! We need club support in the form of registrations for our events, generally a minimum of 20 non-FUNd members registered in addition to FUNd committee members who also register plus plan, shop, decorate, volunteer to prep, cook, bartend, run the event, and clean up. All you have to do is register and have fun attending!

Tuesday March 1-Fat Tuesday Mardi Gras Dinner 6:00-8:30, \$20

Assorted Appetizers, Coleslaw, Gumbo, Rice, Cornbread, King Cake Hurricane Specialty Drink \$5

Wednesday March 30-Happy Hour & Trivia Night 6:00-8:30, \$15

Includes Heavy Appetizers & Desserts, Trivia Individual/Team Entry Fee, Winner/s Cash Prize Mike Gilroy & John Lang Trivia Creators/MC's

Tuesday, April 26, Wine Tasting



In the Works: April 4/5- Organize attending Symphony Under the Stars, May- Kentucky Derby **Party**

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@vahoo.com

Club Sailing Hap Todd

Sailing,

The club sailors had a good meeting last Saturday. The meeting was well attended with many great ideas.

The Flying Scot fleet is looking to get some racing in this summer and fall. Jim Gawryszewski and new member Ken Loskamp have taken over the management of the white Scot and the blue Scot respectively. Jim Vaughn has donated Cameron Henderson's Flying to the club and hopes a member will take that boat on as well. Maybe the red Flying Scot can be brought out of the weeds, rigged and sailed this year.

At our meeting we decided to go ahead and set a race date for the HarbourTown and Calibogue Cups. This summer the club can proceed with the race or cancel if no one steps up to manage the race.

The sailors hope to do overnight trips to Beaufort and Savannah this summer and fall.

And in other sailing news John and Penni Singleton for several weeks have been cruising South exploring and enjoying the coasts of Georgia and Florida. If you want to follow their adventures log on to Sailblogs.com, Sailing South on Solitude.

Any Sailor that could not make the meeting and would like to be involved please contact me.

Regards,

Hap Todd - Sailing Chairman 🚣 🎩 704-500-6898

Power Boats

Mike Gilroy



YACHT CLUB POWER BOATING PROGRAM Description and Schedule

For several years, the Yacht Club has had an active Power Boating program. For all our newer members, here are a few details about that program.

- First, and most importantly, you don't have to own or have access to a boat to participate. Members who own or have access to a boat act as "Captains". For example Bob & Kathe Golden own "BobKat" and Commodore Candi Hough owns "Aye Candi"; and I (Mike Gilroy) have access to a boat as a member of Freedom Boat Club. If any of us are available on the date (or rain date) on which a trip is scheduled, they volunteer to be a "Captain". Other members who wish to participate on a particular trip, but don't own a boat, indicate their interest by volunteering to be "Crew".
- As "Coordinator" of the various cruises, I issue an email a couple of weeks before the various trips giving details and asking who wants to be "Captain" and who wants to be "Crew". Once I receive all the reply emails, I assign "Crew" to a particular "Captain's" boat, giving directions on how "Captains" and "Crew" are to meet and at what time and any other relevant details.
- On the day of the cruise, "Crew" meet "Captains" at the appointed place and time, load the boats, shove off, and all boats rendezvous at a particular time and place, e.g. "R 2" in Calibogue Sound at 10:00 a.m., and we all form a flotilla to go to the destination. At the end of lunch, each Captain and Crew make their own way home.
- You will note that if the weather is uncooperative on the originally scheduled date, we have established a "rain date" two days later to see if we can make it happen.

Although it's not fool proof, it's all worked pretty well in the past, and I have no reason to believe it won't continue to do so. I look forward to seeing everyone on the water in 2022.

Mike Gilroy

2022 Power Boating Activities

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	<u>Plums</u>	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	<u>Huey's</u>	SAVANNAH
Wed Sep 28	Fri Sep 30	<u>Hearth</u>	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

Click on name to learn more about the restaurant destination.

Following Wine



For March the Wine Club will be showcasing two heavily planted grapes in their regions. A Riesling from the Mosel in Germany and a Cabernet Sauvignon from Monterey California. Both are also Noble grapes, a classification we covered earlier.

LEONARD KREUSCH RIESLING

Germany-Mosel

Germany considers Riesling its greatest grape as this grape produces wines of great finesse. And the Mosel region, where our wine is from, is regarded as producing the best. Germany is the Northernmost wine producing country in Europe. It's climate is cool and erratic. Her wines are mostly white because red grapes need heat to ripen adequately. The Mosel region has Germany's highest and steepest vineyards. The vines hug only onto the South facing slopes. The soil is slate, which holds and reflects heat, it also gives a "flinty" or "minimality" flavor to the wines. The soil and the climate are what produce a crystalline clarity to the wines from here. Rieslings are also one of the most versatile wines around. They can be bone dry or very sweet and everything in between. However, the wines from the Mosel region are most often dry. This wine is an easy drinker and straight forward in its style with deeply concentrated stone fruit and citrus contrasted by earthy aromas and subdued smoke. (It boasts a lime backbone softened by a delicate note of vanilla. A fruity and demur lemon aroma followed by a firm dry mineral taste... From winemakers notes).

Color: Pale yellow Body: Light-medium

Aroma: Citrus, fruity & floral

Taste: Hints of grapefruit, green apple & tangerine, earthy & mineral.

Finish: Clean and flinty. Nicely balanced

CARMEL ROAD '20 Cabernet Sauvignon

Cabernet Sauvignon is the most widely planted grape in all of California. It is also widely planted worldwide. It grows well just about anywhere as long as the climate isn't very cold. The grape makes wines that are high in tannins and medium to full bodied. The textbook description of this wine's flavor and aroma are the black fruits, blackberries, black currents and black plums. The wines come in all price ranges and levels of quality. Because Cabernet Sauvignon is tannic it is often blended. The wines can be soft, fruity and medium- bodied or rich and firm with great depth, full-bodied with the classic Cabernet Sauvignon flavors. This later type can be aged 15 years or more. Good Cabernet Sauvignon needs both oak and bottle aging to become a Great wine. Oak imparts notes of baking spices and vanilla bean. Aging also creates depth as the tannins soften.

Color: Ruby red Body: Medium

Aroma: Blackberry, vanilla & coffee

Taste: Dark fruits, caramel & savory spices Finish: Dry & grippy with lingering vanilla notes

If you plan to try the Cabernet this month get it right away so it can be opened and allowed to breathe awhile before dinner. Allowing the wine to breathe enhances its flavor and helps the tannins to soften.



New Member Profiles

Get to know your new members

John and Vicki Westervelt

John and Vicki moved to Bluffton in late September of 2021 from Jonesboro, Georgia (just south of Atlanta) where they lived in the Lake Spivey Community for the past 21 years. John has worked for Heritage Southeast Bank for 21 years. He continues to work for the Bank as head of their SBA lending department. A merger with two other Banks a few years back, has allowed John to move his office to this area. Vicki retired several years ago from a



career in Human Resources and from her last job as the Volunteer Coordinator for the Henry County Hospital. John and Vicki have been married for 41 years. Vicki was born and raised in Atlanta, Ga. They met when John moved to Atlanta from Florida in 1977 to take a job with the then, Trust Company Bank. They have one son, Alex (30) who resides in Stockbridge, Ga.

John has been an avid boater since purchasing his first boat back in the 70's. Vicki enjoys the Boating life but is probably fonder of their 4 cats and cheering on her Georgia Bulldogs. Together, they have enjoyed boating on Lake Spivey for the past 21 years in their pontoon boat. In 2012 they purchased an interest with family and friends in a 38 ft. Mainship Aft Cabin motor yacht. The boat was maintained in the Daytona Beach area near John's hometown of DeLand, Florida. In 2018 they purchased a 40 ft. Mainship Sedan Bridge that was in Shelter Cove here in Hilton Head. After just two trips down to the boat, they fell in love with the area and made Shelter Cove Marina their home port.

With both the larger boats, as time permitted, John and Vicki have enjoyed cruising the ICW. Together they have cruised from Beaufort, SC to Islamorada in the Florida Keys over the years. In preparation for the move to Bluffton, they sold the Mainship and plan to downsize with a new boat purchase later this year. They are both very excited to make the Hilton Head area their home.

Steve Pittelli



Steve is a psychiatrist and practiced in the California Prison system for many years, while living in San Luis Obispo. He semi-retired to the mountains of Oregon for a few years, but life circumstances have me hitting the reset button, and I recently moved to Hilton Head to be near my parents. I learned to sail with a friend and coworker about 15 years ago in Santa Barbara, California and we kept a few small sailboats in Morro Bay, also escaping from our jobs for the occasional exotic charter. Now I live at the Palmetto Bay Club with my little rescue dog, Corey (he rescued me, really) and put a Compac 23 on a slip in the new marina in my backyard.

I look forward to sailing and seeing new people and places in the Low

Country. I also enjoy yoga, a bit of singing, and spectator sports. Any Detroit Lions fans who need to commiserate can find me yelling at my television on Fall Sundays.

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!

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

UPCOMING EVENTS

March

1 Fat Tuesday Mardi Gras Dinner	6 PM
4 Friday Night Dinner	6 PM
10 Nauti Ladies Lunch & Meeting	Noon
12 St. Patrick's Boat Parade 🤻	10 AM
13 St. Patrick's Day Parade 🤻	3 PM
13 St. Patrick's Day Dinner 🎇	6 PM
18 Friday Night Dinner—Special	6 PM
25 Friday Night Dinner—Birthday Night	6 PM
30 Happy Hour & Trivia Night	6:30 PM

April

26 Wine Tasting 🝷







At the store was an X on the floor by the register for me to stand. I've seen too many Road Runner cartoons to fall for that crap.

Oldtimers9.com