

PORTSMOUTH YACHT CLUB

Newsletter | May 2017 | Volume 119 | Issue 2



View from the Bridge Commodore David Wajda

It is hard to believe but "Docks In" is fast approaching and Portsmouth Yacht Club will be awakening in her full glory. Our first formal events at PYC will be fast and furious with the Ladies Committee Kentucky Derby Party on May 6th, New Member Orientation on the 10th and the Opening Dinner Dance on the 13th. We will be settling down with weekly activities that have been scheduled by our Vice Commodore Glenn Michael with assistance from our monthly sponsors. A great deal of planning has gone into our summer activities that began in December 2016 and should provide our members with an atmosphere of cooperation and camaraderie.

Other activity has been going on through the winter by our Rear Commodore Michael Coffey who has singlehandedly replaced many worn and broken dock hardware that hold our floats together. In the Fall "Docks Out" we will have the remaining floats arranged for repair. The House and Docks Committee have met and will be preparing for the club opening before Docks In on the 29th of April. There will be changes in the grill area, the porch, completion of the dock house and replacement of the flagpole.

I am fortunate that I have two strong Flag Officers who I can lean on for support. I also have a strong Board that provides direction and support in keeping the club running on an even keel. We are blessed in having a terrific Secretary and Treasurer who stabilize the operation of the Board of Directors. I also want to thank P/C Christina Weller who has and continues to provide her services to produce the monthly newsletter and all the Club's email reminders, as well as keeping our website up to date with information. It would be difficult for any Commodore to operate without their support.

I would be remiss if I didn't thank the monthly sponsors and function leaders for the coming season – I have been there and it takes time and energy to set up and run an event of any kind from the New Member Orientation to Closing Dinner Dance. Please be supportive of all club events as your fellow members are taking responsibility to plan the functions for all of us to enjoy and display our camaraderie - plus making new friends. I hope every member supports and participates in all our scheduled events.

I am looking forward to a wonderful season and hope you all feel the same. Please feel free to volunteer.

David Wajda | 603.501.0858 | Commodore@PortsmouthYC.org

IN MEMORIAM



Evelyn (Evie) Wingo, 94, died Saturday, April 15, 2017, in her residence at Wentworth Senior Living in Portsmouth. A PYC Life Member, Evie and her late husband Art have been members since 1977. Evie was a "people" person - she enjoyed meeting new people and getting to know them.

Our condolences to her children, Cathy, Gary, David and Paul, and their families.

MEMBERSHIP NEWS

The following new members have joined Portsmouth Yacht Club since June, 2016:

- | | |
|---|--------------------------------|
| Thomas and Lisa Sherman | Ted and Lucy Mottola |
| Patricia DuBois | Thomas and Amy McClellan |
| Frank Limoncelli and Nancy Berry | Christopher and Kathleen Meyer |
| Ian Gebow and Lisa Weppner | Ryan and Karen Baker |
| Peter and Rose Dawson | John and Zoi Diamond |
| Kyle and Bridget Richter | Noah (Chan) and Chris Conrad |
| George and Nancy Kinser (Reinstatement) | |

The latest list of Applicants, Resignations and New Members may be found on the PYC website: [Member Area: Member Changes and How to Sponsor a New Member](#).

**2017
FLAG OFFICERS & DIRECTORS**

Officers:

Commodore David Wajda
 Vice Commodore Glenn Michael
 Rear Commodore Mike Coffey

Directors:

Roy Briscoe
 Wendy Courteau-Clement
 P/C Art Dionne
 P/C Dan Gingras
 Justin Gray
 P/C Nancy Gulley
 Ron Laurence
 Jeremy Small
 Tony Young

Secretary Carole Cartnick
 Treasurer Doyle Skeels

DATES TO REMEMBER
*Your May Hosts are:
 Laurie Clark, Elaine Perry and Elaine Syracuse*

APRIL 29 (S) DOCKS IN and POT LUCK LUNCH
MAY 6 (S) KENTUCKY DERBY COCKTAIL PARTY
*Hosted by the Ladies Committee
 (see page 6)*

**MAY 10 (W) WND POT LUCK DINNER and
 NEW MEMBER ORIENTATION**

MAY 13 (S) OPENING DINNER DANCE
(see page 7)

MAY 17(W) MEXICAN NIGHT
catered by Las Olas Taqueria

MAY 24 (W) CATERED DINNER

MAY 29 (M) MEMORIAL DAY BREAKFAST
Prepared by J&N Pappas, D&M Wajda

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**PRIVATE FUNCTIONS**

**May 4 (TH), 18 (TH), 20 (S) 21 (SU), 25 (TH)**  
*Members, please use outside walkway*

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PLANNING AHEAD

JUNE 3 (S) PRE CRUISE DINNER
JUNE 4 (W) NEW MEMBER COCKTAIL PARTY



From the Vice Commodore | Glenn Michael

Spring is here and the docks should be in on April 29. Let the 2017 season begin!!!!!! The March Dinner at the Portsmouth Country Club with speaker Laurel Seaborn was a wonderful evening. We had over 85 members in attendance and I want to thank the Goldbergs and the Wellers for all of their work putting this event together. Thanks also to Paulette Semprini for opening up the Ships Store at this event. It was a great season opener for the store!!

The horses are lining up for the Kentucky Derby on May 6, so get ready to celebrate Derby Day at the club. The Ladies Committee is sponsoring this party, so plan on attending this fun event. Start time is 5:00PM. Post time for the race is around 6:30PM.

New member Orientation is on May 10, in conjunction with a Wednesday Night Pot Luck Dinner. All new members and sponsors please try to attend this activity as it is important to know how to “use” the club.



March Dinner w/ Speaker Display

The Opening Dinner Dance is scheduled for Saturday night, May 13. Pat and Jim Dowey are the sponsors and they have a great team assisting them. I want to thank all of these members for putting this together. Remember, volunteers run our club, so please consider getting involved in an event during the year. Contact me at any time if you would like to “step up to the plate”!!!

Just a reminder; rental of the club is available for members. The “fine print” to do this is contained in the House and Dock rules. The times available are very limited, so please contact me early with any questions or concerns.

Please have a safe start to the boating season and have a great time at your Portsmouth Yacht Club.

Glenn Michael | ViceCommodore@PortsmouthYC.org



From the Rear Commodore | Mike Coffey

Spring has arrived, not only officially but weather wise as well. I watched the last bit of snow disappear in my back yard, now on to yard work! And now, it's time to get busy getting the club open and ready for all to enjoy. The House and Docks Crew met on April 5th to discuss the yearly maintenance projects. The Crew is a vital part of the club, they are working diligently to complete the needed work, lots to do this year. The first work party took place on April 15th, the water was turned on, and the major appliances were checked out and are now up and running. Several other tasks got completed. Thank you to those who turned out to help.

"Docks In" is Saturday, April 29th, high tide is at 14:35 hour, we should be able to float the first dock around 11:30 hours. If we gather around 09:00 hours this will have time to set up and perform some of the routine tasks on our work list. The coffee will be hot and the donuts plentiful so come early to see old friends and share some fellowship before starting work. As in past years, I am confident Tony Young will be serving his famous steamed hot dogs as a mid-day snack. After the last dock gets put in, we will have our traditional potluck lunch. So bring your favorite dish to share. And let the summer begin! I look forward to a great turnout, people on the wait list are welcome to attend.



New Mooring Balls Ready for the Season

The House and Docks Crew have a lot of items on their list this season. I will post the work task list in the clubhouse. Please feel free to contact me if you are willing to help complete any of the tasks.

Before we begin the season, please take a few moments to review the House and Docks Rules. Some are more important than others but still a requirement to know, understand and adhere to for a safe and orderly environment for all members and guests.

Our Staff is in place for the season; there are several new employees. Please take a few moments to welcome them and introduce yourself.

Please contact me with comments of concerns or notify one of the staff. I look forward to seeing you all again.

Mike Coffey | RearCommodore@PortsmouthYC.org

New Member Orientation
and Pot Luck Dinner

Wednesday, May 10

Bring a dish to share and welcome
our new members to the club!

(no charge)



**WND catered by
Las Olas Taqueria!**

Wednesday, May 17
details to come

WND catered by
Mezzanine Catering

Wednesday, May 24
details to come

**Memorial Day Breakfast
Monday, May 29**

Prepared by
Nancy and John Pappas &
Marilyn and David Wajda

Details to come!



**NEW MEMBERS
COCKTAIL PARTY**

SUNDAY, JUNE 4, 2017

5:00 to 7:00 pm

All members, both old and new,
are invited to attend!

Join us to welcome our
New Members to the Club

Wine, Cocktails,
Hors d'oeuvres by Mezzanine Catering

\$25 per person – please sign up
by Tuesday, May 30th, 2017

Jacket and Tie for Gentlemen, please!





PARTY

hosted by the ladies committee

SATURDAY MAY 6TH

5:00 PM at PYC

(No Bar Service before 5 PM)

\$10 PER PERSON

BRING A DELICIOUS APPETIZER TO SHARE

PRIZES FOR MOST CREATIVE HAT

(women only)

Mint Juleps, Wine & Big Screen Viewing

GAME: "WIN-PLACE-SHOW"

(by chance of pick)

TO SIGN UP CONTACT

ELAINE PERRY

207 748 1169 | emprdh@comcast.net



Please join us for a
Seaside Soirée

*Portsmouth Yacht Club's Opening Night Dinner Dance
Saturday, May 13, 2017*

6:00 pm Cocktails (open bar)

7:00 pm Dinner

Catered by Mezzanine Catering

Choice of

Grilled Rib Eye Steak

or

Grilled Swordfish

8:00 pm Dancing

\$50 per person | Sign up by Saturday, May 5

Dress: Black Tie Optional

To Sign Up and for Table Seating Requests

Please Contact Pat Dowey

603 436 6843 | pdowey@gmail.com



Seaside Soirée

MENU:

Cocktails

Featuring a Blue Margarita

Appetizers

Stationary:

Sliced and Spreadable Cheeses, Crackers, Fruit, Vegetables

Passed:

Mushroom Palmiers

Maryland Crab Cakes w/spicy Remoulade

Salad:

Spring Mixed Greens, Garden Vegetables, White Balsamic Vinaigrette

Plated Dinner

choice of:

Grilled Rib Eye Steak or Swordfish

*Twice Baked Potatoes; Seasonal Vegetable
House Made Artisan Breads and Butter*

Dessert

*Dark Chocolate & Orange Tart
w/ Sambuca; Shortbread Crust*