

# PORTSMOUTH YACHT CLUB

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## View from the Bridge Commodore David Wajda



It is hard to believe that July will soon be upon us. The weather has yet to cooperate for all members to truly enjoy as well as allow for completion of the projects that have been initiated and planned for this season.

On the other hand, it has not dampened the attendance at our scheduled events. We have had great turnouts compared to other years. I hope this continues for the rest of the season as we have many great events remaining on the schedule. I know our Vice Commodore has been working hard to keep the calendar filled. It is rewarding to see everyone getting together and having fun at these events.

Hopefully, two items should be completed that our members will notice as well as enjoy. There will be a new flag pole and a new screen porch with adjustable windows, like a three-season porch. Our Rear Commodore has been working on other projects that ensure the safe operation of our club. I thank him for his efforts as well as the silent members on the House and Docks Committee who devote their time, energy and experience.

Anyone interested in volunteering, especially new members and those on the wait list, please contact any Flag Officer or board member and we will be very happy to discuss your interests.

Even with good turnouts, some issues arise. At the "sold out" Steward's Chicken Dinner, there were just enough seats for everyone. However, a "couple" had spaces reserved at two separate areas that gave the impression that there were no seats available. A different couple on the list came in and paid but could not find an empty seat to sit and requested their money be returned and left. So please follow the procedure in the House and Dock rules and make sure you are reserving spaces for people who will be sitting with you.

David Wajda | 603.501.0858 | [Commodore@PortsmouthYC.org](mailto:Commodore@PortsmouthYC.org)

### MEMBERSHIP COMMITTEE NEWS

The Membership Committee met on Jun 3 & 11, and approved the following applicants and reinstatements to the Wait List:

Timothy & Cheryl Mardin, Richard Sullivan & Rosalie Andrews, Christopher Lara & Leigh-Anne Sapienza, Kristen McCormack, Scott Bridge & Carrie Ryan (Reinstatement), Geoff & Elizabeth Pendexter, Brad & Kate Helm, Claudia Bedoya & Alexander Choquette, Tanner Birr (Reinstatement)

We have received the following application for membership:

**Scott and Kim Gardiner** of Rye Beach, sponsored by Joan Nickell and Leonard Seagren. Scott is in finance, and Kim is in design and teaching. They are looking forward to social interaction with other boaters on the seacoast, community involvement, and opportunities to give back to others. They are both avid boaters.



### SHIPS STORE

I would like to thank everyone for the terrific response at the June 9th Lobster Bake. Our sales were \$1,195.00 that night. If anyone would like to order what we have sold out of, please contact me. The pink vest and zippered duffel bags were extremely popular.

Also, if any member would like to volunteer for Wednesday Night Dinners and other events, I am looking for help. Please email me.

Paulette Semprini  
[Ships-Store@PortsmouthYC.org](mailto:Ships-Store@PortsmouthYC.org)

### DATES TO REMEMBER

YOUR HOSTS FOR JUNE ARE:  
*Soni Christensen, Maggie Fogel*

- 7/4 (T) 4TH OF JULY MEMBER BBQ
- 7/12 (W) PULLED PORK DINNER
- 7/19 (W) FRENCH BASTILLE DAY
- 7/28(F) CARIBBEAN NIGHT



### Private Functions

Thursday, July 27

*Members, please use outside walkway*



### PLANNING AHEAD

- 8/2 (W) GREEK NIGHT
- 8/16 (W) STAFF APPRECIATION NIGHT
- 8/30 (W) WND - Catered w/  
Presentation by Sam Reid:  
Wood Island Life Saving Station
- 9/10 (SU) CHALLENGERS CUP  
REGATTA



## From the Vice Commodore



*Wood Island and Whaleback Light viewed from Pepperrell Cove*

The rain has stopped...is the drought over yet? Luckily the club has a good roof and we can stay dry while enjoying ourselves.

Our June events started with the New Members Cocktail Party. It was a wonderful event, and once again, welcome to our new members. A great big 'thank you' to the Propeller Club for a fantastic lobster bake on June 9th. As always, a good turnout and lots of fun. On June 14<sup>th</sup>, the Steward, Jerry Goldfarb, put on a fun event with the Steward's Chicken Dinner. A fantastic turnout for this dinner. Jerry once again gave us a great dinner on June 21 with the Hot Dog Safari.... thank you Jerry. In June we still have Asia Night on June 28, so please sign up early.

July is fast approaching and it starts off with the July 4<sup>th</sup> BBQ starting at 4:00PM for cocktails and 5:00PM for food. Come on out and celebrate Independence Day at the club. If we do not have any fireworks, we will just shoot the cannon at regular intervals (only joking folks). Wednesday, July 12 is the Pulled Pork Dinner which is a not-to-miss event. Also in July, is the French Dinner on July 19<sup>th</sup>. Come out and celebrate Bastille Day. The actual day is July 14<sup>th</sup>, but we will do it on July 19<sup>th</sup> at the PYC. If we have seven inmates, they will be released at the dinner. On Friday, July 28<sup>th</sup>, we will have oysters at a Caribbean Night at the Club. This should be a great event so get on the list early for this one. Looking way ahead, on August 30 we will have a catered dinner with a speaker. Sam Reid who is involved with the restoration of the house on Wood Island will give us a presentation. A lot of members have expressed an interest in this, so when the list appears, sign up early as this should be a wonderful evening.

I want to thank all of you for your participation and involvement in the club. Without committed members stepping up to volunteer, we would be like a power boat with no engine....dead in the water. Please attend a function and come out to the club...after all, it is your Portsmouth Yacht Club.

Also, please be a safe boater.....I will practice safe boating if I ever get my boat in the water...long story with a short ending...see me for the details.

Glenn Michael | [ViceCommodore@PortsmouthYC.org](mailto:ViceCommodore@PortsmouthYC.org)



## From the Rear Commodore

Summer officially arrived on June 21st, and we were all ready! The hard working staff has been busy cleaning, painting, and organizing the club for your enjoyment. Thank you to the House and Docks Committee and members who have helped complete many of the projects that needed to be addressed. If anyone has some free time, your help would be greatly appreciated to continue the work.

The new flag pole had been installed, and the porch painting is nearly complete. The screens will be arriving soon. As you can see, we have had a very hectic spring!

The first round of available slips was assigned, slip K was assigned to Captain Steven King, Captain Richard Weaver moved to G, and Captain Mark Fodero to I. Slips H and T have now become available. Interested members on the slip waitlist have been contacted. Also, all members have been notified that Mooring #1716 located in front of the club is available. The mooring will be assigned via a mooring lottery. A notice went out, contact me for more information.

The Board of Directors has approved the purchase of a new 22 ft. Eastern launch. Delivery is scheduled in about eight weeks. Also, our 24 ft. Eastern Launch will be re-powered with a new 115HP Yamaha. Modernizing our launches was necessary. Our goal is to provide timely responses to launch requests while providing safety to the members. As always, if you have questions or concerns, please contact me.



*The new Flag Pole has been installed.*

Mike Coffey | [RearCommodore@PortsmouthYC.org](mailto:RearCommodore@PortsmouthYC.org)

## 4th of July BBQ

Tuesday, July 4  
4:00 pm Coctails  
5:00 BBQ  
prepared by Jerry and Crew

Live music by the Key Elements Band

Grilled Chicken,  
Hamburgers, Hot Dogz  
Potato Salad, Chips,  
Watermelon  
Ice Cream  
Beer

Adults: \$20 pp  
Children under 12y: Free

## Southern Pulled Pork BBQ

prepared by David & Ellen Keefe and Crew  
Wed, July 12 \$22 pp

Shrimp, Assorted Cheeses,  
Vegetables and Dips

Southern Pulled Pork  
Baked Beans

Cole Slaw and Rolls  
Pecan Pie & Ice Cream

## PYC LUNCH SERVICE

Lunch will be served at the club on  
Wednesdays thru Saturdays,  
1100 to 1400 hours.

Burgers, Roll-ups, Wraps,  
Salads, Grilled Sandwiches

\$7.00 donation.

## BASTILLE DAY Plus 5

prepared by Marj & Will Smith and Crew

Wed. July 19; \$25 pp

CRUDITES  
BAKED BRIE  
LIVER PATE  
SALAD/BAGUETTES  
RAGOUT OF BEEF WITH  
WALNUTS  
HARICOTS VERTS WITH  
TARRAGON BUTTER  
POMMES DAUPHINE  
GATEAU AU CHOCOLAT

## Caribbean Night

Friday, July 28

prepared by Paul & Martha Roy and Crew

Live Music  
Details to Come!



**PYC MOORING FOR MEMBERS | NUMBERS & LOCATIONS**

Mooring#	General Location	Latitude	Longitude
2487	Little Bay	43 07.025	70 51.460
319	Little Harbor	43 03.327	70 43.244
325	Little Harbor	43 03.346	70 43.182
1670	Shoals, NH	42 58.736	70 36.714
2141	Shoals, NH	42 58.718	70 36.718
2208	Shoals, NH	42 58.686	70 36.634
3167	Shoals, NH	42 58.702	70 36.630
3276	Shoals, NH	42 58.710	70 36.651
902	Shoals, ME (PCYC)	42 58.875	70 36.796
904	Shoals, ME (PCYC)	42 58.860	70 36.767

**GOOD PRACTICE & RULES TO FOLLOW FOR MOORING USE**

1. **ALWAYS** fly the Club Burgee to identify yourself as a PYC member. (Available from the Ships Store)
2. **DO NOT**, repeat **DO NOT** allow a non-member using your vessel to fly **your burgee** to obtain a mooring!
3. If PYC moorings are occupied by an apparent non-member, going along-side and asking if they are members is a good practice. Some answers may be evasive! If the occupants honestly say they are not members politely ask them to vacate. Make sure, of course that there are not other PYC moorings available.
4. Being insistent that a non-member vacate a PYC mooring **is not** "bad form". Remember, we all pay for the permits and maintenance!
5. Rafting of vessels on PYC moorings is OK. Please use common sense when doing so.



**WOOD ISLAND**  
 LIFE SAVING STATION ASSOCIATION

**SAVE THE DATE:  
 WEDNESDAY, AUGUST 30**

*Catered Dinner and  
 Presentation by*

*Sam Reid, President of the  
 Wood Island Life Saving Station Association.*

[woodislandlifesaving.org](http://woodislandlifesaving.org)



**SAVE THE DATE!  
 CHALLENGERS CUP REGATTA  
 Sunday, September 10**

The Challengers Cup Regatta will be back this year, hosted by One Sky Community Services and Portsmouth Yacht Club.

Our guests look forward to this event all year and it is a great cause to support!

More details will be in future emails and newsletters, the PYC website, a well as

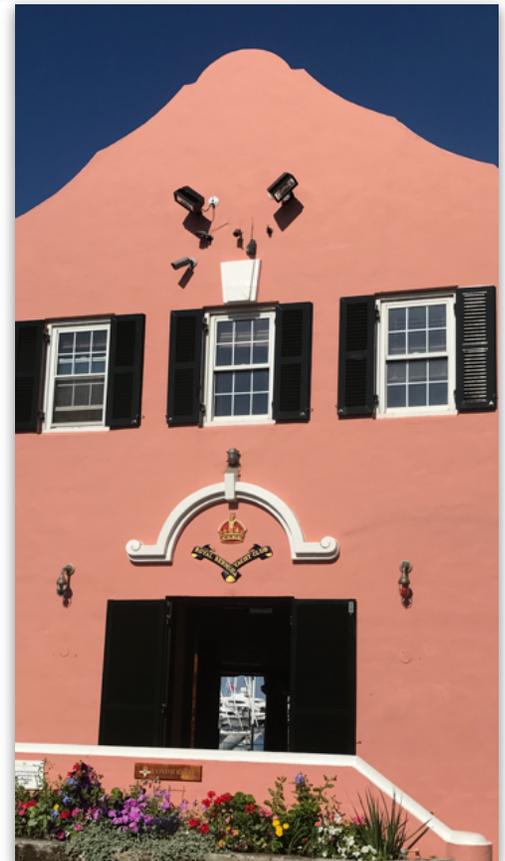
[OneSkyServices.org](http://OneSkyServices.org)

## MEMBER TRAVELS

Rick Vaillancourt

Here are a few photos from my recent trip to Bermuda where I was fortunate to be able to see America's Cup racing from an Official Spectator Boat, providing a thrilling view of the cats and their crews. On June 2, I watched Emirates Team New Zealand (hydraulics powered by onboard cyclists) complete the entire course 96% on foils to beat the defender Oracle Team USA, and later that afternoon run the course 100% on foils to win over Groupama Team France. It was incredible to see the boats up close and amazing to witness the speed and precision the crews can achieve.

America's Cup in Bermuda isn't all high tech catamarans though.... tall ships and J boats were in residence in Hamilton harbor and a J Boat regatta was also part of the event. I enjoyed watching several of these beautiful boats arrive at the Hamilton Princess marina while enjoying lunch at their 1609 dockside restaurant. Thanks to an email from David Wajda and Chris Weller, I scored a guest pass to the Royal Bermuda Yacht Club (good for two weeks), and spent a late afternoon and early evening enjoying drinks and dinner on their open air veranda.



## GREETINGS FROM THE GALLEY

*Thanks to Jerry for sharing this recipe we all enjoyed at his Steward's Chicken Dinner!*

### ASIAN SOBA NOODLE SALAD WITH SOY DRESSING

*Asian soba noodle salad with soy dressing is a flavor-packed dish. Bold soy citrus flavors infuse into crunchy vegetables and nutty buckwheat noodles.*

#### INGREDIENTS

##### Soba Noodle Salad

- 6 ounces soba noodles
- 1 cup carrots *shredded*
- 1 cup edamame beans *shelled and cooked*
- 1 cup red bell pepper *thinly sliced*
- 1 cup english cucumber *thinly sliced, seeds removed*
- 1/2 cup sugar snap peas *cut in half diagonally*
- 1/2 cup red cabbage *thinly sliced*
- 1/4 cup green onions *thinly sliced on a bias*
- 2 teaspoons sesame seeds *toasted*
- 1/3 cup cilantro *fresh*
- black pepper *freshly cracked, as needed*

##### Soy Dressing

- 2 tablespoons soy sauce
- 2 tablespoons rice wine vinegar
- 1/4 cup orange juice
- 1 tablespoon lime juice
- zest of 1 lime
- 1/2 teaspoon sugar
- 1 1/2 teaspoons Sriracha *or to your spicy level liking*
- 1 clove garlic *minced*
- 1 tablespoon Sesame oil
- 3 tablespoons grape seed oil *or olive oil*



#### INSTRUCTIONS

- 1** In a large pot, fill with enough water to cover the pasta once added and bring to a boil. Cook the soba noodles according to the manufacturer's instructions, about 4 minutes. Drain and transfer noodles immediately into an ice bath to stop the cooking process. Drain the cooled noodles and lightly dry on a paper towel.
- 2** In a large bowl, combine soba noodles and all of the cut vegetables and set aside.
- 3** In a medium sized bowl, whisk together all of the soy dressing ingredients except for the sesame oil and grapeseed oil. Gradually add the sesame oil and whisk until combined. Then slowly add the grapeseed oil and whisk until combined into an emulsified dressing. Pour dressing over the soba salad, and add sesame seeds and cilantro, toss to combine.