

PORTSMOUTH YACHT CLUB

Newsletter | June 2023 | Volume 125 | Issue 2



View from the Bridge
Commodore Roger Wells

1898 - Celebrating 125 Years! - 2023



Ahoy Captains and Crew. The Portsmouth Yacht Club is celebrating our 125th Anniversary! We started off with a very successful and fun day at Docks In and several other volunteer Work Parties along with extensive club repairs from damages due to the 23 December storm. Organized club events opened up with the well-attended Kentucky Derby Day Party and the fantastic Opening Dinner Dance. Both events were great fun and thanks again to the organizers and all the volunteers. The Board of Directors has been busy with regular meetings. The Membership Committee has been meeting and we are well on our way with numerous scheduled applicant interviews. The Capital Improvement and Budget Committee has had several important meetings.

We are in good shape at this time and very pleased with the return of our General Manager Maddie Flagg and Dockmaster Wyatt Parsons as well as the returning and new dock and house staff. Let us hear it for RC Dan Gingras, VC Soni Christensen, and all the membership volunteers.

Roger Wells, Commodore

DATES TO REMEMBER

LADIES COMMITTEE MEETING
WEDNESDAY JUNE 24

JUNE

June hosts: Pat Lenz and Claudia Wilbur

- 6/4(SU) NEW MEMBERS COCKTAIL PARTY
- 6/9(F) MARDI GRAS NIGHT
- 6/11(SU) PRE-CRUISE POT LUCK DINNER
- 6/16(F) MEDITERRANEAN DINNER
- 6/21(W) SUMMER SOLSTICE CATERED DINNER
- 6/28(W) GREEK NIGHT

PRIVATE FUNCTIONS

6/1(TH) 4-8; 6/15(TH), 6:30-8:30; 6/22(TH) 4:30-9
Members, please use outside walkway

PLANNING AHEAD

7/3(M) INDEPENDENCE DAY COOKOUT

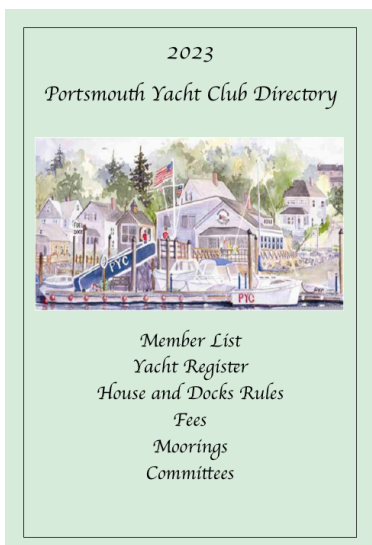
Follow up-to-date information on the
[PYC Website Calendar](#)

WELCOME NEW MEMBERS !

We would like to extend a warm welcome to the following new members for the 2023 season:

Amy Magnarelli & Douglas Oxley
(Reinstatement)
Joel & Donna Blumenthal
Michael DeCristofaro
Sean & Kerry Conner
Daniel & Xanthi Gray
Ron & Suzanne King

Betsy & Carl Stevens
Ellen Manero-Early & Dan Gosselin
Jochen & Marie-Francoise Meissner
Patrick & Linda Walsh
Owen & Molly Hyland
Lisa Letendre & Darryl Modjehi

**2023 CLUB DIRECTORY**

The 2023 Club Directory has been mailed to the membership. If you have not received your copy yet, you will shortly.

Reminder that when you have changes to your contact or boat information please be sure to update your information with our Club Secretary.

CONTACT INFORMATION

Commodore Roger Wells
Vice Commodore Soni Christensen
Rear Commodore Dan Gingras

Commodore@PortsmouthYC.org
ViceCommodore@PortsmouthYC.org
RearCommodore@PortsmouthYC.org

Treasurer Doyle Skeels
Secretary Beth Fraser
Communications Secy. Christina Weller

Treasurer@PortsmouthYC.org
Secretary@PortsmouthYC.org
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Steward Maddie Flagg
Dockmaster Wyatt Parsons

Steward@PortsmouthYC.org
DockMaster@PortsmouthYC.org



From the Vice Commodore | Soni Christensen

By now everyone is aware of our newly revealed liquor license problem. Hopefully the Yacht Club will have a resolution very soon. In the meantime, we will be offering set-ups from the bar and you will keep all alcoholic beverages at your table.

June is a very busy month for private events so please check the club calendar before you head for the Club. Thursday's seem to be the preferred choice for private events in June.

The Board of Directors has moved their Board meetings to the second Tuesday of the month for June, July, August.

Karen Fay is sponsoring the New Members Cocktail Party on Sunday June 4, 2023. We encourage all new members and SPONSORS to attend this event. The event is free to New Members. Sponsors will pay for themselves. Everyone will need to bring their own Alcohol.

We are having three more events in June.

June 9 Mardi Gras sponsored by Nancy Oeser, Chris Stevens and Crew, 60 PERSON LIMIT.

June 16, Mediterranean night sponsored by Toby and Nancy Clarke, Kenneth and Theresa White, and crew

June 21, Summer Solstice, catered by UNH and sponsored by Mary Pat Gibson and Jude Blake.

June 28, Greek Night sponsored by John Pappas and John Samonas.

June is a very, very busy month. Have fun!

July 3, is our annual 4th of July Celebration. Pat Dowey and Maggie Fogel are sponsors for this very special event. The little town of New Castle comes alive with an old fashioned parade, food, and games. Check it out.

We have added a new event to the month of September: Wednesday, September 27 will be Oktoberfest/ German Dinner prepared by Ed & Fran Mallon and crew.

The club is fully operational and ready to have a festive season.

Welcome back!

*Sign up for events in the Sign-up Book
in the club or email Maddie at
STEWARD@PORTSMOUTHYC.ORG*

*Check the club calendar
portsmouthyc.org/calendar
for up-to-date information*

MEMORIAL DAY BREAKFAST

Hosted by Phyllis Breitman, Dan Gingras, & Crew

MON, MAY 29 | 9:00 AM

Scrambled Eggs, Sausage, Bacon,
Fruit, Breakfast Breads

Granola, Yogurt, and a
Special French Toast Bake

\$12 PP | Children under 10 Free

Signup / Cancellation Deadline: May 22

NEW MEMBERS COCKTAIL PARTY

\$25 per person, New Members Free

Hosted by Karen Fay and Crew

SUNDAY, JUNE 4 | 5 PM TO 7 PM

Crudit , D ps, Cheese, Charcuterie, Crackers & Bread
Italian Caprese & Thai Chicken Satay Mini Skewers

Chicken, Ham & Cheese & Beef Mini Empanadas

Cocktail Meatballs & Sauce

Buffalo Chicken & Pulled Pork Mini Sliders

Assorted Cookies & Dessert Bars

Dress: Cocktail Party Attire

Signup / Cancellation Deadline: May 28

Mardi Gras Night!

Friday, June 9

Hosted by Nancy Oeser, Chris Stevens, and Crew

6 PM BYOB Cocktails 7 PM Dinner

Hurricanes, Shrimp Cocktail,
Charcuterie board, Crudit s

Summer Green Salad

Jambalaya

Banana Cream Pie for Dessert!

Mardi Gras Masks Optional!

Signup / Cancellation deadline June 6

\$29 PP | Limit 60 guests

Mouthwatering Mediterranean Dinner

Seaside flavors from
Cote d'Azur to the Italian Riviera

A served, plated three course meal

Friday June 16, 2023

Hosted by Nancy & Toby Clarke,
Theresa & Ken White, and Crew

6:00 Appetizers & Aperol Spritzes

7:00 Dinner served at your table. Main course will be
fish. (If you prefer chicken, please let us know
NO LATER THAN June 10

Cost: \$30 PP | Limit 70 Guests

Signup / Cancellation Deadline June 10

SUMMER SOLSTICE CATERED DINNER

Hosted by Mary Pat Gibson and Jude Blake

Wed June 21 | \$35 PP | Limit 60 guests

6PM BYOB Cocktails | 7PM Dinner

Artisanal Greens Salad with Blueberries, Rainbow
Tomatoes, Sliced Cucumber and Crumbled Chevre;
Sea Salt-Blackberry Vinaigrette

Lemon Dill Potato Salad with Green Beans and
Toasted Walnuts

Cavatappi Pasta with Grilled Shrimp, Roasted
Summer Squash, Sun-Dried Tomatoes, Green
Beans, Capers, and a Fresh Basil & Thyme Olive Oil
Infusion

Smoked Paprika and Cumin Grilled Chicken Breast
with Tropical Mango Salsa

Turmeric Spiced Basmati Rice

Dessert - Lemon Meringue Pie

Signup / Cancellation deadline: June 12th

GREEK NIGHT

Hosted by John Pappas and John Samonas

Wed, June 28

6PM BYOB Cocktails | 7PM Dinner

DETAILS TO COME



From the Rear Commodore | Dan Gingras

Well the season has started and the docks are finally in. Thanks to everyone who was at docks-in session and the subsequent work party a week later. We've made a good start, and hopefully by the time you read this I hope we'll be substantially finished. The building inspector has signed off on the deck, so that part of our project is substantially completed. We still have to finish the repairs to the shed, the awning, heat shields for the grills and add a couple of tables on the deck. We've replaced the flooded old freezer with one to match the new refrigerator in the shed which now both have their compressors on top and will be more resilient to any future flooding. I was also able to negotiate with the freezer vendor to provide us with a FREE commercial grill (albeit used) and you'll see restaurant quality commercial grills on the deck available for your use.

A substantial upgrade to the WIFI network has been made including upgrading to 1gb fiber and insuring that the WIFI signal is sufficient at all of the locations on the property. If you have any problems with WIFI, please let me know. Since we've moved from Comcast to Consolidated Fiber, we did lose our TV connection, but we've added a ROKU streaming box on the TV upstairs allowing for many free channels.

The locker list has been reconciled, and any unpaid lockers have been reassigned. If you had a locker that you've not paid for and were using, please let me know and we'll put you on the waiting list as all the lockers which were unpaid have new owners!! We're still working on getting keys for those lockers which are missing them... unfortunately some of them will need new locks because the original lock manufacturer is no longer in business.

Maddie and a number of great members have done a wonderful job reorganizing the office and the storage in the attic. It looks great, thanks to all who helped. We're still reorganizing the shed, and the downstairs closet where we store extra chairs. We had to move some tables out of there because they blocked the fire alarm panel and the fire chief was not happy.

Staffing

We've finalized the staff, and they've all completed their federally required drug tests as operators of uninspected passenger vessels, but unfortunately problems at the US Coast Guard licensing facilities in Falling Waters WV has delayed the production of their license documents, which resemble a US passport and apparently requires special equipment. This may cause us some minor problems at the beginning of boating season, but we're hopeful that it will be resolved soon.

Marine

Both launches have been fitted with the required gear as uninspected passenger vessels and all the equipment aboard and the launches themselves have been checked to insure safe usage. Our neighbor Tap Taylor of Black Dog Divers has allowed us to put one of our launches on his dock, and we will be alternating their use unless circumstances require two launches to be operated at the same time. Having both launches provides us with redundancy and insures that those users will always have a way to reach their boats.

As always, if you have any questions, please don't hesitate to contact me.



BURGEE EXCHANGE with GRAND BAIE YACHT CLUB, MAURITIUS

This winter new PYC members Jochen and Francoise Meissner visited Grand Baie Yacht Club in Mauritius and exchanged a PYC burgee with the club. Here is a little background on the club provided by Francoise:

The Club was founded in 1941 and is located in the most beautiful bay in the northern part of the island. Mauritius is a 720 square mile island in the southern Indian Ocean about 1000 miles off the southeast coast of the African continent, east of Madagascar. Discovered by the Arabs in around 975, it was subsequently settled by the Dutch, the French and the British. It has a subtropical climate and is a favorite stopping off point for sailors rounding the Cape of Good Hope on their journeys from the Atlantic and Indian Ocean or vice versa. Fun fact: Mauritius was the the only place in the world that the dodo lived! Sadly, it has been extinct for many years, hence the expression "dead as a dodo".

Attached photos show the exterior of the Club, presentation of the PYC burgee to two members of the Club, my sister, Marie-Louise and a very dear friend, Jacques Pougnet. The third photo shows the view from the veranda with Mauritius' favorite beer, Phoenix. Cheers!

Francoise Meissner



Greetings from the Galley!

Crunchy Jumble Cookies

Thanks to Lois Laurence for sharing this great recipe at the 2023 Docks In Pot Luck Lunch!

INGREDIENTS

- ☐ 1 1/4 cup Flour
- ☐ 1/2 tsp Baking Soda
- ☐ 1/4 tsp Salt
- ☐ 1/2 cup Butter softened
- ☐ 1 cup Sugar
- ☐ 1 Egg
- ☐ 1 tsp Vanilla Extract
- ☐ 2 cups Rice Krispies
- ☐ 1 cup Chocolate Morsels



1. Preheat oven to 350F
2. Sift together Flour, Baking Soda and Salt
3. Blend together butter and sugar.
4. Add egg and vanilla and mix well.
5. Stir in dry ingredients and Rice Krispies and beat well. Stir in chocolate chips.
6. Drop on to prepared cookie sheet
7. Bake @ 350 degrees 11 minutes

Note from Lois: I use parchment paper on the cookie sheet or you can lightly grease the cookie sheet.