

THE JIB SHEET

A publication for the members and friends of the Yaquina Bay Yacht Club - Est. 1947

February 2016

Commodore's Log

Welcome to February! For a lot of folks on the coast February is a quieter, slow time; but not for us! Despite being the 'Off Season' we've had a bunch of beautiful sailing days already this year. In addition to the Frostbite Series every 1st and 3rd Sunday afternoon, the High School Sailing Team is holding practice on Mondays and Wednesdays after school and the hardworking YBYC Volunteers are gearing up for our biggest fundraiser of the year- Seafood and Wine Festival!

Your board is also forming plans for a Wednesday Night Education Series a little closer to race season, an Open House Membership Drive in the summer months, and a comprehensive advertising and marketing campaign to get our message out to our communities. The first of these marketing opportunities is on Friday February 12, where we invite the Chamber of Commerce Ambassadors to tour our facility and learn about the benefits of membership and involvement with waterborne activities.

I encourage you to talk with board members and committee chairs at the next club meeting and find out ways you can help. Our club survives through volunteer efforts, and you can make it happen.

Stephanie



Photo by Amy Greer

YBYC OFFICERS

Commodore.....Stephanie Brown
Vice Commodore....Eric Brasseur
Rear Commodore...Kelly Greer
Secretary..... Alice McNamara
TreasurerDorothy Bogumil

YBYC BOARD MEMBERS

Bridge to Bridge...Greg Krutzikowsky and
Jim Rice
Education....Mike Fulmor
Fleet.....Tom McNamara
Membership...Peggy O'Callahan and Dor-
othy Bogumil
Publicity.....Catherine Henry
Racing.....Greg Krutzikowsky and
Jim Rice
Hospitality.....Daniella Crowder
House.....Amy and Kelly Greer
Ship's Store....Tiana and Leon Noble
shipsstore@yaquinabayyachtclub.org
Webmaster.....Pat Blackburn
Jib Sheet Editor.....Pat Blackburn

CHECK OUT YBYC ONLINE

www.yaquinabayyachtclub.org
<https://www.facebook.com/YaquinaBayYachtClub/>

YBYC Monthly Meeting

February 20th 2016

The monthly meeting is Feb 20th at 6pm. We will be tasting Red Diamond Wine and having a pasta bar. Please bring salads and desserts.

The Seafood and Wine Festival will be Thursday Feb 25 thru Sunday Feb 28th. The last OLCC class will be on Feb 17th at 6pm, at the Elks club in Newport. Please attend if you are going to be serving wine. There are still shifts that need to be filled, go to the YBYC website under Events. Fill out the info and I will update it.

This is a big money maker for the club and we need your help. If you have a friend who would like to work the booth that would be great. If you help out you get a FREE pass to the festival. Please do not go on Saturday unless you are working. Thanks Kelly (541) 961-5830

Board Bits...

The YBYC board met on Jan. 5. Among items on their agenda were: Extensive remodeling of the floathouse is in progress; work on the 2016 budget began; most 2016 dues have been paid; new members were approved; member handbook has been updated; seafood and wine festival preparations are accelerating; plans for the spring regatta were made; frostbite sunday sailing begins. the board meets again on Feb. 2.

Newport Seafood and Wine Festival Theme



its kind of a
BIG DEAL!



We would like the volunteers to wear black/white clothing. We will provide green visors , so they will look like casino dealers. We are really excited to be serving "Red Diamond" wine in a festive casino booth. Of course the Yacht Club will be prominently displayed also!!

A note from the Ship's Store regarding the Seafood and Wine Festival

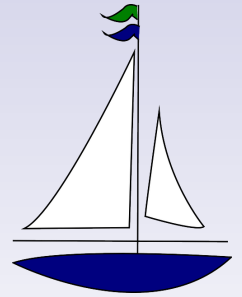
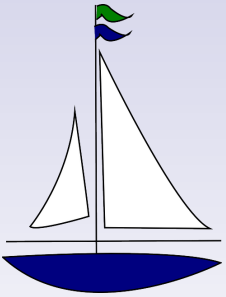
Because we are trying to increase our record keeping for better tracking of expenses and inventories, we are asking for at least one volunteer per shift (more is encouraged) to also volunteer to run Square on a smartphone or tablet (you will need internet for card processing). Leon is setting up Square to be very easy to use and will be conducting a training on Wednesday, February 24th @ 7pm.

If you have used Square before, you will be ahead of the game, but there have been changes to the program; how it is set up has been significantly changed and log in now uses a device code instead of a lengthy login. Please get hold of him directly by emailing the Ship's Store so that he can get you signed up and prepare your log in.



Congratulations to Team Lettenmaier

Terry Lettenmaier
Laurie Lettenmaier
Marissa Balough



Southern California weather was "picture perfect" for the 20 teams that attend the Thistle Midwinters WEST Championship held at Mission Bay Yacht Club February 3-6. All nine races of the regatta were sailed in brilliant sunshine in the Pacific Ocean with winds varying from 4-14 knots. Only 1.5 points separated the top 2 teams prior to the last race but Terry Lettenmaier with his wife Laurie and Marissa Balough as crew clinched the regatta victory. Taken from ThistleClass.com

Race and Cruise News February 2016

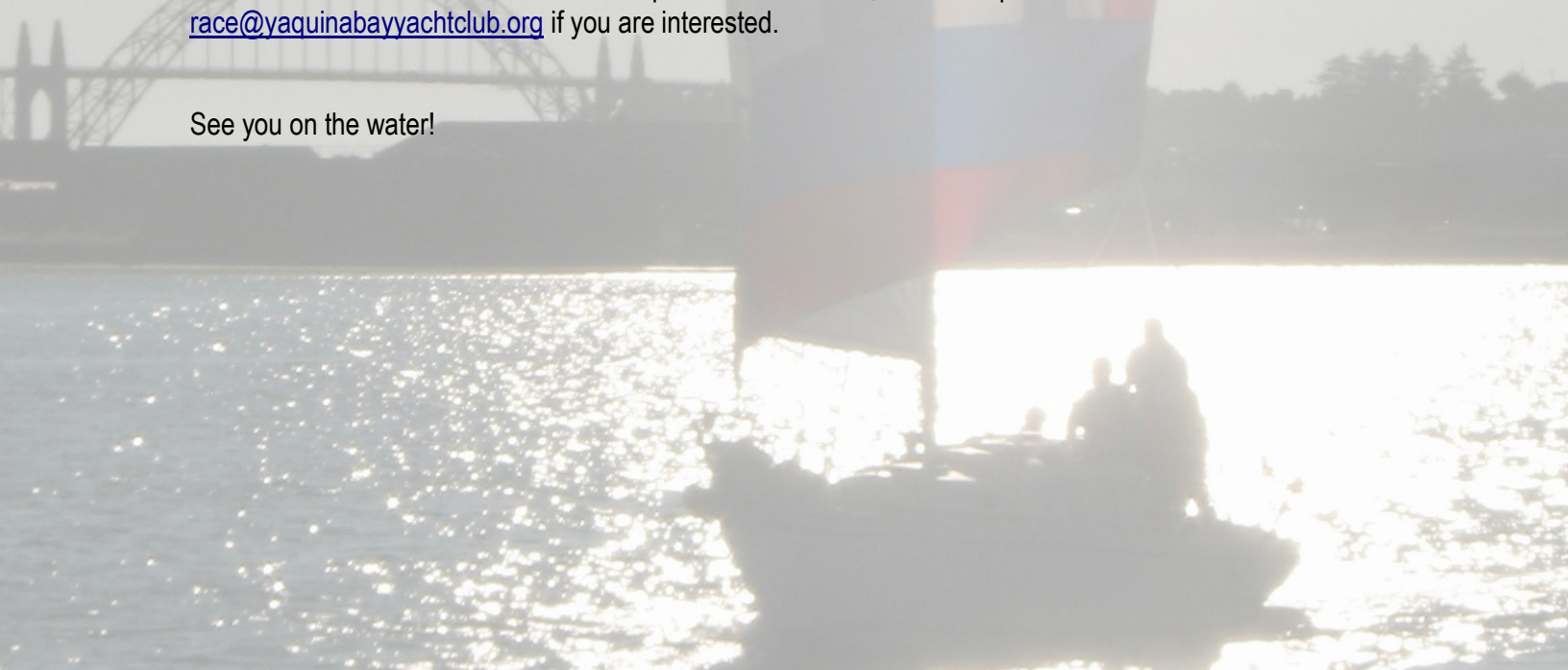
February Race and Cruise News

It feels like spring is in the air! We have had some fabulous weather lately. The first Sunday in February was a lovely day for a frostbite sail... without the frostbite! It was warm and sunny on Yaquina Bay with at least 5 sailboats out taking advantage of the fantastic weather. A nice easterly breeze and a ripping ebb tide along with the sunshine set the stage for a lovely afternoon of sailing. Nature has also started its springtime rituals with daffodils starting to bloom and the frogs out from their winter hibernation with a full chorus in the evenings. Combined with the longer daylight hours all these things make one look forward to the changing seasons heading our way knowing full well that sailing season is on its way! Let us know if you have ideas for cruising events or suggestions to improve our racing season in 2016.

We are starting to think ahead to spring racing and have gotten plenty of the illustrated Sailor's Guide to the Racing Rules and let our education Chair know that we have them. Stay tuned for an upcoming educational seminar on the racing rules before racing starts in 2016 to help get the racing season started off on the right foot.

We are still looking for people interested in helping out on the Committee Boat for 2016. Again we have the opportunity to help get more boats out racing each week if we can find folks to set courses, run starts and keep times. As mentioned last month most other clubs have a dedicated race committee and committee boat. YBYC now has the opportunity to do the same. We have a committee boat lined up, but now need the committee to run races. Prior experience is a bonus, but not required. Contact race@yaquinabayyachtclub.org if you are interested.

See you on the water!



Ed's Corner

I have just invested in a two-DVD video called "Learn the Racing Rules" narrated by Dave Dellenbaugh to share with you, which should be a painless and somewhat interesting presentation for those who are trying to learn the Rules, and a good refresher for those of us who think we know them pretty well.

My plan was to schedule a couple of Wednesday evening sessions in March, but if anyone is interested we could start any time. Right now I'm thinking 9th and 16th.

Also, haven't heard much interest in movie nights, but lately I've been enjoying some good old swashbuckling movies like *Horatio Hornblower* and *Billy Budd*. Those could be rented if you want, both full of actual sailing and realistic shipboard scenes. That leads me to the educational tidbit for this month, which many of you might already know, but some may not. The origin of the terms "head" and "poop deck".

The "head's" were what the bow of the sailing ship was called, and was where sailors did their "resting", out in the weather, often through the netting hung under the bowsprit. There was a natural cleansing from a bow wave coming up from below when conditions were right...

And the "poop deck", where you might imagine such activities taking place was far from it, at the stern (Wikipedia says: The name originates from the French word for stern, la poupe, from Latin puppis.) and was where the officers would strut and pace above and away from the common seamen.

So there you have it, have a great month.

Mike Fulmor aka "Ed"



Newport High School Sailing



Any interested students and their parent must attend a parent/athlete meeting on Wednesday February 3rd at 5:30 p.m. at the Oregon Boating Foundation Float House on Port Dock 7

- **No experience necessary!**
- **Athletes must meet all LCSD eligibility requirements**
- **Practice: Monday and Wednesday 4-6 PM (4 -7pm after Daylight Savings time)**
- **Season: February 10—April 24, 2016**
- **Varsity/Junior Varsity grades 9—12**
- **Participation fee: \$125 which includes Yacht Club membership, instruction and boat use.**

For further information call 541 270-4040

**Yaquina Bay Yacht Club
750 SE Bay BLVD
Newport, Oregon**

YBYC Chili Cookoff! Results

Our January chili cookoff did not disappoint as usual. Big thanks to our judges Michael from Saffron Salmon, Kevin Greenwood, Port of Newport Manager, and Jose Bravo. our youth judge from the OBF sailing classes and the Newport High School Sailing Team.

Was a delicious affair with twelve red chili's competing. We had a fun shake out of winners with Annie Catalano's Vietnamese chili winning the judges' first prize, Ben Williams taking their second, and Stephanie Brown taking third. Ben's chili was the clear Peoples' Choice award winner. Thanks to the chili chefs for providing the main course, for the cornbread Anne and others for your sides, for setup and your bartending daughter, Barb and Mike Fulmor, and to Alice and others for cleanup and take down, and most of all to us all for our appetites!

Congratulations Annie! And here is how she transformed Bun Bo Kho to a prize winning Vietnamese Chili

It a Vietnamese dish called Bun Bo Kho. I modified a bit to be more like a chili (increased the amount of beef in the soup and thickened to broth to a more chili like consistency). It is traditionally served with a side of French bread or a baguette or over rice noodles. I chose rice noodles so that it would be gluten free since we have quite a few gluten free members. If you want to make this dish at home, you can get annetto seeds at Mai's Asian market. I also coconut oil to cook the anent seeds to give it a special touch that comes with homemade foods. I would like to add that I am both flattered and surprised that the judges and guests enjoyed it as much as they did. I love to share ethnic food with friends and family because it can be difficult to get some of the dishes locally. Additionally, I love to cook and tinker in the kitchen. It is my art and I get an immense joy from sharing my food and cooking with others. I especially get a kick out of sharing "interesting" foods and creations. The Vietnamese food I offered is a staple from my childhood. To have those flavors, that comfort food from my youth, warms my heart and fills me with memories of my mom in the kitchen and friends at the table. I want to share that whenever possible with anyone and everyone willing to try it. I remind my timid friends who may have reservations about trying new foods that life is an adventure and adventures take many forms...like trying one bite of a new food. I want to thank everyone who ate my Bo Kho and came back for seconds. For me, the real joy came from folks eating it and wanting more. I never imaged I could win, place, or show. That was just icing on the cake.

YBYC 2016

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- Jan 5 - Board Meeting
- Jan 16 - Chili Potluck
- Feb 2 - Board Meeting
- Feb 20 - Potluck
- Feb 25-28 - Seafood and Wine
- Mar 1- Board Meeting
- Mar 19- Potluck
- Mar 19 -Blessing of the Fleet
- Apr 5 - Board Meeting
- April 16 - Potluck
- April 23-24 - Spring Regatta
- April 27 - Wed Racing Begins
- May 3- Board Meeting
- May 21 - Potluck
- May 4, 11, 18, 25 - Racing
- June 7 - Board Meeting
- June 18 - Potluck
- June 1, 8, 15, 22, 29 - Racing
- July 5 - Board Mtg
- July 16 - Potluck
- July 23-24 - Toledo Summer Fest
- July 6, 13, 20, 27 Racing
- July 29-31 - Bridge to Bridge
- Aug 2 - Board Meeting
- Aug 20 - Potluck
- Aug 20-21- Toledo Boat Show
- Aug 3, 10, 17, 24, 31 Racing
- Sep 6 - Board Meeting
- Sep 17 - Potluck
- Sept 7, 14, 21, 28 Racing
- Oct 4 - Board Meeting
- Oct 5 -Wed Racing Ends
- Oct 8-9 - Columbus Day Regatta
- Oct 15 - Potluck
- Nov 1- Board Meeting
- Nov 19- Annual Meeting
- Dec 6 - Board Meeting
- Dec 17 - Potluck

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December						
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YBYC CLASSIFIEDS

ORIGO 4500 ALCOHOL/ELECTRIC STOVE



Origo 4500 Alcohol - Electric Stove. This is a two burner, built in model that uses 110 volts while at the dock and non-pressurized alcohol while under way. I just purchased this stove for my own boat but found it to be too big for the space in my boat. \$300 or best offer.



MEMBER-2-MEMBER NETWORK

Need a service but don't know who to call? Rather than calling a stranger or looking in the yellow pages, **call another YBYC member!** Email the YBYC newsletter editor at newsletter@yaquinabayachtclub.org with your listing information.

Alan Brown Tire Center (Les Schwab)

Ken Brown *manager* 155 SW Coast Hwy
Newport, OR 97365

(541) 265-6604

Email: tyrguy@yahoo.com

American Home and Stone

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www.americanhomeandstone.com

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Phone 541-961-6814

Fax 541-867-3513

Email amygreercpa@peak.org

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