

JYC HAILER

FEB 2010

JUNEAU YACHT CLUB

Volume 21, Issue 2



Commodore's Wheelhouse

By Dean Rasmussen, 2010 Commodore

One thing I appreciate about this time of year is the noticeable increase in daylight. I see that we're up to 9 hours of daylight and gaining 5 minutes a day. We do live in an amazing place where daylight ranges from 6 hours to more than 18 hours a day!

At our last JYC board meeting, we reviewed and accepted the Juneau Youth Sailing summer schedule. Our club has been an important sponsor of JYS since 1997. We provide a rent-free facility to JYS where they can teach youth ages 10-19 boating skills and leadership. Most years, there are also a few adult sailing classes offered as well. Since JYS offered its first class in 1997, hundreds of youth and adults have learned to sail.

Our club can also be proud of our recent sponsorship of a Sea Scout program. Sea Scouts is a program for both young men and women ages 14 through 21. The group or "ship" meets regularly to learn sailing and cruising with a focus on learning the safe and proper methods of handling boats. With this type of structured training, youth can learn skills that will last them a lifetime. I think it's great the Juneau Yacht Club can sponsor these opportunities for youth in our community.

Please remember that annual dues need to be paid. Dues help pay the expenses of providing and maintaining the club. Another perk of your annual \$50 membership is that members can now advertise their business free of charge on the Juneau Yacht Club website. This same opportunity for non-members costs \$55 per year. Please see any board member or myself for more information.

Remember, our regular monthly meeting is Tuesday, February 16. Our social hour begins at 6:00 pm with dinner at 6:30. Our program is Jim Penor, the new CBJ solid waste coordinator who will talk about recycling and issues of waste management as it relates to our docks and harbor areas.

Best regards,

Dean Rasmussen
Commodore

This Month

Dinner for Jan will be:

Damon & Erin Cruz will be presenting apricot-glazed pork loin roast, roast potatoes, asparagus, spinach salad, rolls and ice cream with fruit.

February--2/16/10

Erin and Damon Cruz--Chairs
Ron and Julie Flint
Harold and Beverly Moeser
Gaylen and Dotty Brevik
Judy and Rudy Ripley
Bruce and Diana Gifford
Jay and Jane Ginter

March--3/16/10

Laraine and Romer Derr--Chairs
Jack and Liv Cadigan
Bev and Larry Schutt
Jim Mahan and Annette Coggins
Mike Windred and Heidi Hildebrandt
Jim and Mary Becker

PROGRAM

Our program guest is Jim Penor, the new CBJ solid waste coordinator who will talk about recycling and issues of waste management as it relates to our docks and harbor areas.



2010 BOARD of DIRECTORS

Commodore	Dean Rasmussen	463-5698
Vice Commodore	Budd Simpson	364-3179
RearCommodore	Kevin Jardell	364-2600
Fleet Captain Power	Don Kubley	789-9273
Fleet Captain Sail	Kurt Dzinich	789-4261
Past Commodore	David Carnes	586-4886
Treasurer	Chris Donek	789-0568
Director at Large	Harold Moeser	789-0703
Director at Large	Todd Buck	789-5782
Secretary	Melora Gaber	465-8707

Audit Committee: Harold Mosher and Kurt Dzinich will be performing an audit of our financial books soon. Our thanks to both of them and for our Treasurer, Chris Donek. She watches over our finances closely and does an incredible job for us. Thanks, Chris!

Need volunteers: Please contact the Commodore if you are interested in serving: House Committee, Membership Committee, Nominating Committee, and Finance/Audit Committee.



2010 Change of Command

Outgoing Commodore Dave Carnes, left, presents 2010 Commodore Dean Rasmussen with The Blue Gavel.

NAUTICAL TID-BITS

As the Crow Flies:

When lost or unsure of their position in coastal waters, ships would release a caged crow. The crow would fly straight towards the nearest land thus giving the vessel some sort of a navigational fix. The tallest lookout platform on a ship came to be known as the crow's nest.



NOTEWORTHY

- Members are reminded that information and resources are available on our website - <http://juneauyachtclub.com>, including free Classified Ads.
- JYC is now a member of the Yachting Club of America.
- The YCA website is www.ycaol.com
- **CORRECTION BELOW**
Our UserID = club1040, pw=y100446c
- 2010 Memberships (\$50 per person) are due in January – why not pay now and be done with it?. Please see Chris Donek, Treasurer. Dues can also be mailed to the Yacht Club. Your membership card will then be sent. Members have to be current with their dues to receive discounts or waived entry fees in club sponsored sailing or power racing events and to be eligible in winning monthly ticket drawings.
- The JYC Membership Directory is available. Copies may be available at our meeting or contact the Commodore for a copy.
- Members are encouraged to bring in a framed picture of their boats so we can continue to add to the number of pictures in the club.
- We need your boat pictures.
- Rental Agent
Ms Erica Simpson
586, 2911, 723-2860 Cell

Juneau Yacht Club

“Promoting boating and marine recreational activities in Southeast Alaska.”

- Organized voice for boating
- Programs about marine interests
- Discounts or waived entry fees in club sponsored sailing or power racing events
- Newsletter and website
- Reciprocity at hundreds of yacht and sailing clubs nationally with current membership card
- Rental discount at Juneau Yacht Club for your personal functions
- Free monthly issues of “Northwest Yachting” and “Sailing” magazine; available at the club
- Discount on Boat/U.S. membership
- Sailing, boating, and social activities throughout the year
- A primary sponsor of Juneau Youth Sailing and Juneau’s Sea Scout program
- Monthly Socials (members and guests only)
- Monthly Club dinners (Sep – May)

The Yacht Club is available to rent for your special events or business meetings. Please see our website:

juneauyachtclub.com/

At the Christmas Dinner several people asked for Chris Donek’s potato recipe. So here it is.

Potatoes Gratin Dauphinois also know as Mammies Potatoes

4 cups very thinly sliced potatoes

1 t. salt

¼ t. pepper

1/8 t. freshly grated nutmeg

1 clove garlic very finely minced

1 ¼ cup grated Smoked Gruyere or Emmenthaler cheese

4 T. butter

2 eggs lightly beaten

1 cup heavy cream

2 T. parmesan cheese

Preheat oven to 375 degrees. In a bowl toss potatoes to coat thoroughly with ½ t. salt, nutmeg, and garlic. Place 1/3 of the potatoes in the bottom of a well buttered shallow baking dish. Sprinkle with 1/3 of the cheese and dot with 1/3 of the butter. Repeat twice. In a small bowl, beat eggs, cream, and remaining salt and pepper. Pour evenly over potato layers and sprinkle with Parmesan cheese. Bake covered for 35 minutes; (depending on the depth of your baking pan, baking time may be take twice as long). remove cover and bake for another 10 minutes or until potatoes are softened and top is golden brown and bubbly.

Food Committees

January--1/19/10

Tracy and Don Kubley--Chairs
Dick and Pam Knapp
Marjorie Quisenberry
Greg Fisk
Melora Gaber
Nora Laughlin
Marjorie Menzie and Bill Heumann

February--2/16/10

Erin and Damon Cruz--Chairs
Ron and Julie Flint
Harold and Beverly Moeser
Gaylen and Dotty Brevik
Judy and Rudy Ripley
Bruce and Diana Gifford
Jay and Jane Ginter

March--3/16/10

Laraine and Romer Derr--Chairs
Jack and Liv Cadigan
Bev and Larry Schutt
Jim Mahan and Annette Coggins
Mike Windred and Heidi Hildebrandt
Jim and Mary Becker

April--4/20/10

Tish and Tom Satre--Chairs
Lee and Marilyn Coffman
Dale Cornell
Sharon Kelly
Brock Weidner
Carol Young
Jim Shine
Steve Soenksen
James Wycoff
Art and Juno Chance

May--5/18/10

Todd and Jodie Buck-Chairs
Shari and Noel Grant
Rosemary Hagevig
Bev Ward and Brian Reeve
Anita Statter
Bud and Carolyn Palmer
John Stone and Nicki Germain
Paul Grant
Jack Brandt
Paul Grossi

September--9/21/10

Lawrence Lee Oldaker and Linda Blefgen-Chairs
Paulette Sill
Ken and Barbara Gehring
Del and Connie Carnes
Brenda Hewitt and Tom Nelson
Stuart Hallam
Kyle Mathers
Chip and Missy McMillan

October--10/19/10

Kurt and Zrinka Dzinich--Chairs
Gary and Marg Hedges
Barb Greening and Irl Palmer
Gerald Gotschall
Pete and Mary Claire Bernstein
Dave and Pat Carnes
Michael and Talitha Lukshin
Duane Gates

November--11/16/10--Bring Toys for Tots

Dean Rasmusson and Nancy Davis--Chairs
Bob Varness
Bruce and Barbara Lobdell
Paul Sargent and Rose Matt
Madeleine Lefebvre
Chuck Cohen
Bill Forman
Mark Hunt
Peter Wright and Karen Forrest
Steve Laing

December--12/21/10-Food Baskets

Laraine Derr--Chair
Andrea and Bob Doll
Bob and Pat Clasby
Phil and Deborah Smith
Chris and Tom Donek
Allen and Leslie Holzman
Paulette and Bob Simpson

Telephone Committee:

Zrinka Dzinich-Chair
Dotty Brevik
Melora Gaber
Pat Carnes
Philip Smith

2010 Juneau Yacht Club Calendar of Events

Jan 19 6:30 p.m.	Monthly Meeting & Dinner	JYC
Feb 16 6:30 p.m.	Monthly Meeting & Dinner	JYC
Mar 16 6:30 p.m.	Monthly Meeting & Dinner	JYC
Mar 19-20-21	Rotary Boat Show	Centennial Hall
Apr 20 6:30 p.m.	Monthly Meeting & Dinner	JYC
May 8	Club Used Boat/Equipment Sale	JYC
May 13-16	Petersburg Little Norway Festival	Area Activity
May 18 6:30 p.m.	Monthly Meeting & Dinner	JYC
May 28-29-30-31	Petersburg Salmon Derby	Area Activity
June 13	Juneau Cup Races, Round 1	Marmion Isle to Auke Bay
June 19-26	Spirit of Adventure / Around Admiralty	JYC Marquee Sailboat Race
July 10-11	Juneau Cup Races, Round 2-3	Juneau-Taku Harbor Taku Harbor-Juneau
Aug 6-7-8	Golden North Salmon Derby	Area Activity
Sep 21 6:30 p.m.	Monthly Meeting & Dinner	JYC
Oct 19 6:30 p.m.	Monthly Meeting & Dinner	JYC
Nov 16 6:30 p.m.	Monthly/Annual Meeting & Dinner	JYC
Dec 21 6:30 p.m.	Monthly Meeting & Dinner	JYC

MONTHLY SOCIALS: 17:00-19:00 hrs. First Friday Every Month

Juneau Yacht Club
PO Box 20146
Juneau, Alaska 99802

Postage
Stamp
Here

Address Label Here

JYC HAILER

Event Reminders

- Feb 16 6:00 Monthly Meeting and Dinner JYC Main Hall
 - Feb 20 8 – 4 Work Party JYC Main Hall
 - Mar 5 4:30 Social Hour JYC Graham Room
 - Mar 9 5:00 Board of Directors Meeting JYC Graham Room
 - Mar 16 6:00 Monthly Meeting and Dinner JYC Main Hall
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- Visit www.juneauyachtclub.com for details on all the club's activities.