



The Blinker



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From the Commodore

The 2009 season, the 80th of the Yacht Club of Stone Harbor, has begun. The auspices of Flag Raising were extremely favorable. All who attended enjoyed a gnat-free twilight and an inspiring address by Colonel Bretschneider. Inside the club Chef Al and his staff outdid themselves with delicious hors d'oeuvres followed by a lobster and filet dinner.

We had a successful New Member's meeting, (thanks, Janis Abraham), introducing each family to the activities the club offers. One couple commented on the friendliness of everyone they had met. I encourage the club members to continue this tradition of welcome, as it means so much and only takes a minute!

The 2009 Yearbook and Quadfold are available in the ship's store. Bridge has begun and the ladies' organizational tea is at hand. Golfers, don't forget to sign up for the club wide championship and awards dinner. There is an activity this summer to suit everyone. Step up and enjoy the fun!

A. David Johnson, Jr., Commodore



Patrollers Needed

Help keep our Sailing Program Safe! The Weekend Patrol Red Shirts earn a coveted T-Shirt and have an exciting half day on the water. Flexible schedule. **No Boat? No Problem! You can be CREW.** For details call Roy Williams at 609-368-8192.



Coming Events

- Now - Every Friday & Saturday Night - **Grille Room open at 6 pm**
- Wednesday, June 10 - **Bridge Lessons - 10 am, First Duplicate Bridge - 7 pm**
- Friday, June 12 - **Golf Outing**
- Wednesday, June 17 - **Blinker Deadline, 5 pm. Dining Room Open for the Season**
- Thursday, June 18 - **First Contract Bridge, 7:30 pm**
- Friday, June 19 - **First Book Discussion Group - 10:30 am**
- Thursday, June 25 - **Women's Organizational Tea, 3 to 5 pm**
- Sunday, June 28 - **Public Open House, 5 -8 pm.**
- Thursday, July 2 - **First Fitness Classes, 8:30 am**



YCSH Open House

On Sunday, June 28 from 5-8 pm we will be hosting an Open House for the general public to promote and show off our club. Please encourage your friends and neighbors to come to see what we have to offer – or better yet, invite them to join you for cocktails and dinner! Call the club for reservations.



New Blinker Schedule

The Blinker goes green! In an effort to reduce paper and postage, the Blinker will move to an **every three week schedule** for the remainder of the summer. In addition, those who would like the Blinker emailed to them instead of snail mailed should notify the club office so that they can adjust the mailing list and add you to our email list. As always, the Blinker will be available on our website, and our weekly club wide emails will continue. If you're not on the weekly email list, call the office to be added.

<u>New Deadline for Articles</u>	<u>New Issue Dates</u>
June 17	June 24
July 8	July 15
July 29	August 5
August 19	August 26
September 23	September 30
October 28	November 4

The deadline for each issue will continue to be 5 pm on the Wednesday before Issue Date. Please e-mail your copy to me at blinker@ycsh.org or call me at 215-702-7041 to work out getting me your copy.

Ron Workman, Blinker Editor



**Miner's
Gems**



Hello YCSH Members,

Thanks to everyone who made Memorial Day weekend and Flag Raising so special. All events were well attended and all guests appeared to have a lot of fun. The kitchen staff and floor

staff, along with all of our volunteers made for a very successful weekend to kick off the summer.

At our new member's orientation, I stressed to the new members how important it is to make reservations for dining at the club. I would also like to remind long time members. It makes for a much more pleasant dining experience if the staff and the dining room manager are prepared to seat and serve you before you arrive. Call the office any day except Monday to make your reservations. We very rarely turn members away, except for the day of the big events, so make your reservations early.

I also spoke with the new members about using our kitchen staff to help with your next big party or event; we have catered parties on premise or off premise for many years. Give Chef Al or myself a call and we can go over all of the particulars. You can get out of the kitchen and have fun with your guests. Take advantage of our expert employees to make your party the best and the easiest.

Please be sure all summer long to keep your children inside the club for all events. We do not want to experience any tragedies this season or any season. All children must be attended by an adult when outside the building. Our staff watches and tells the kids to go back inside, but we need help from the parents, especially during big events.

We have the band **DROP DEAD SEXY** performing here on June 27th from 9 pm - 1 am. These guys put on an amazing show and will keep all of our adult members dancing and laughing all night long. This is adults only after 9 pm and is a cover charge night. The charge is \$10 per person and \$12 on the night of the show. Definitely make these reservations now. This will sell out.

Have fun and see you at the club

Peter Miner, General Manager



Book Discussion Group

First Meeting will be Friday, June 19 at 10:30 am
"The Soloist" by Steve Lopez

Friday, July 17
"Baker Towers" by Jennifer High

Friday, August 21
"Tall grass" by Sandra Dallas

The Atlantic Bookshop on 96th Street will stock each selection. Mention the YCSH to receive our discount. Call Jean Hepke at 610-644-7814 if you have any questions.



Women's Organizational Tea

This is the opportunity for all women of the Yacht Club to get introduced to the year-round activities of our club. You are invited to come as our guest to share a glass of wine and delicious tea fare while you meet the chairmen of the various committees. Each committee chairman will give you the opportunity to sign up to attend their event and/or the chance to volunteer to help at the event, if needed. This is a great time for the women of the Club to get together and to get involved in one or more /club activities.

Please RSVP by Friday, June 19th to the YCSH Office. This is a great chance to reconnect with

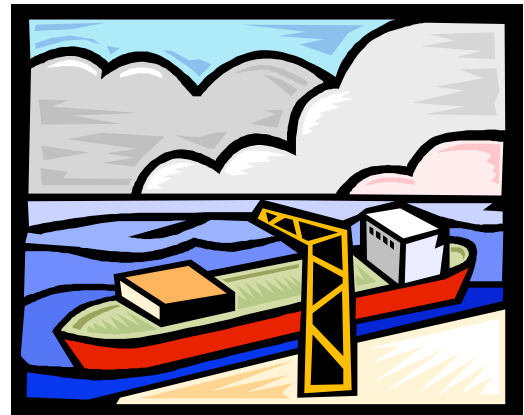
all your summer friends and make new acquaintances!!

COMMITTEE CHAIRMEN: Please contact the Club office if you would like to have a table assigned for your use. At the Tea, please have in hand a sign-up sheet which should include the title of your event/committee, date, time and cost (if applicable), as well as a place for volunteers to sign up, if needed.

Any questions, call Co-chairs Judi Wochok at 609-967-5753/610-935-9090 or Judy Phelps at 609-368-6786/610-375-0906.

Sunfish For Sale:

Used Sunfish (1980s) & double-bunk trailer (1990s). \$900. Contact Bob Herd, 10707 Corinthian at 484-802-3857.



Boat Slip Available

Erik Zapf has a boat slip available for rent at \$1,700 for the season. Please call 609-707-6034 if you are interested.

2002 Vanguard Optimist for Sale

Very Good Condition. Includes:

- ❖ One set of sails, spars and blades
- ❖ Colie Deluxe Optimist Top Cover
- ❖ Colie Deluxe Optimist Padded Bottom Cover
- ❖ Colie Optimist Blade Bag
- ❖ Colie Deluxe Optimist Club Rig Bag
- ❖ Optimist Dolly

COMPLETE PACKAGE FOR \$1,900
Will Deliver

Call Nancy Herd Hirschfeld at 610-220-8041



Tuesday Morning Bridge

TUESDAY BRIDGE has started, but we need more players. Come out and join us at 10 am in the Grille Room. We have a Two Prize and also a Top Score prize. No partner is necessary to play. On May 19 Loretta Lang won the top score and Jeanne Falgiatore won the two prize. On May 26 Jane Scott won the top score and Tom Falgiatore won the two prize. Any questions please call Claire Taylor or Jeanne Falgiatore.

Duplicate Bridge Starts Early

Even though the calendar states that the first game will be June 17th, we're going to begin the games this season on June 10th beginning at 7 pm. Come join us for a fun evening. Any questions, call Kay Wade.

Thursday Night Contract Bridge

Contract bridge starts June 18th at 7:30 pm in the Grille Room. You don't need to bring a partner. We usually play 4 rounds, 4 hands per round, winners move and change partners, and we try to finish by 10:30 pm. Looking forward to seeing you. Call June and Lee Duncan at 368-3734 or co-chairs Barbara and John Chatham at 967-8409, if you have any questions.

Sunday Night Bridge

We'll begin on June 28 at 7:30 pm in the Grille Room. Mark your calendar now - we'll be looking for you. Any questions call Marcia Beckwith or Jeanne Falgiatore.

Last Call for Bridge Lessons

Bridge Lessons are being offered again this year at the Intermediate Level. Lessons begin on June 10 and last for 11 weeks, with no lessons the

week of July 1 because of the Regional Philadelphia Tournament. Lessons will begin promptly at 10 am and last about 2 hours, with 1 hour for a lecture and 1 hour for playing practice hands.

There is a limited amount of space, so sign up early at Fbeisel@aol.com or call 368-5330 to ensure a place. There is no charge for the lessons except for the cost of a student book.



Mark your Calendars for Dance Club

Just a few weeks until the beginning of the second year of the YCSH Dance Club. Just enough time to do some regular stretches and some longish walk to get ready for the first class on Tuesday, June 30th at 6:30 (registration, insurance forms, etc.) lesson at 7:30 (sharp!). Remember to wear comfortable clothes with soft sole shoes (leather are best). Rubber soled or sneakers will make dancing much more difficult. Lessons will continue on the following Tuesdays at 7(review) with 7:30 to 8:30 lessons. Dates are Tuesdays June 30th, July 7th, July 21st, July 28th, August 4th, Wednesday August 12th, Tuesdays August 18th & August 25th. Cost will be \$7 per person per class, billable to your membership number. As last year, Charter memberships are available prior to and at the first class on June 30th for \$35 per person.

If you are between 18 and 93 you are welcome.

Please send the request for Charter memberships to us at alice@scandura.com with a copy to Peter Miner and put Charter Membership in the subject line. As always, contact me if there are any questions. Joe and I look forward to seeing you this summer.



Fitness Classes!!!

Fitness classes will begin July 2 and continue to August 21. Mark your calendar! Classes will be held in the Dining Room from 8:30-9:30 am on Tuesdays, Thursdays and Fridays and will again be taught by Carol from Island Aerobics. Classes will include some aerobics, step, mat work, core work and "Zoomba". All ages and fitness levels welcome. Monday and/or Wednesday classes may be added. Bring a mat and towel. Cost is \$7 per class and will be charged to your YCSH account. Contracted Babysitting will be available upon request

Any questions call Jane Wilson at janelwilson03@comcast.net or 610-405-4874 or Pattie Ann Larkin at larkinpl@comcast.net



New Members Cocktail Party

Attention new members!!!!

Save the Date: Saturday evening, June 27th, from 7 to 8 pm

Who: New Members and their Sponsors

What: New Members Cocktail Party, compliments of the Yacht Club of Stone Harbor

This is a great opportunity to meet fellow new members, the Flag Officers, Board Members, our great staff, and other members of the Yacht Club of Stone Harbor. Chef Al promises some tasty Hors D'Oeuvres during the cocktail hour. Please call the club at 609-368-1201 to let us know you will be attending. While you're at it, you can try out your new membership card and reserve a

table for dinner and stick around for Adult Rock and Roll Night. Any questions, call Bill Coyle or Nancy Carson. We look forward to seeing you there.



Annual Golf Outing -June 12

YCSH Annual Golf Outing is Friday, June 12 at the Avalon Golf Club. Don't forget to make your reservations by returning the registration form that was sent out in the club wide email in May.

Any questions, call Miles Truesdell at 368-6018 or the office at 368-1201.

Hope you join us for a fun day!



Ladies Fashion Show

The annual YCSH Ladies Fashion Show will be held on Thursday, July 9. Cocktails will be served at 6 pm with dinner at 7 pm.

Tickets will be sold during the cocktail hour for the Tombola, which will feature wonderful prizes and the very popular "Money Hat". Additional Boutique items will be available for sale. Cash or checks please. All profits derived from this event will benefit the YCSH Sailing Program.

Make your reservations early. Any questions please call Beverly Mulrine @ 368-3866 or Denise Shields @ 368-4329.



Chef's Corner

Hello YCSH Diners,

Flag Raising has come and gone and here we are in the midst of the beginning of summer! The Yacht Club is getting busier and busier, and we are seeing more and more familiar faces filling The Club. The kitchen is gearing up to get ready for the busy and fun season that is planned for 2009.

I would like to remind everyone that the Main Dining Room will be opening on June 17th, with both our new menu and our famous Early Bird Specials. The Main Dining Room will be open Wednesday through Sunday this year and will have specials every night. Father's Day Brunch is on June 21st. Don't forget to make your reservations early for this usually booked event. We have also expanded the Grille Room's days. It will be open Thursdays, Fridays, and Saturdays, starting June 25th. The ever popular Wings 'n Things will also start on June 25th. So be sure to get here early to get a seat at the bar.

Well, I need to get back in the kitchen to start cooking. As I have said before, the kitchen staff can't wait for the season to begin so we can start cooking for everyone and their guests. This summer is going to be very fun!

Scallop and Pesto Crostini

Ingredients

- 12 slices Italian bread, such as ciabatta, about $\frac{3}{4}$ in (2cm) thick
- $\frac{1}{2}$ garlic clove
- 3 tbsp olive oil
- 6 sea scallops
- 1 tbsp fresh lemon juice

- salt and freshly ground black pepper
- 2 tbsp store-bought pesto
- 2 tbsp sun-dried tomato paste
- 12 fresh basil leaves, to garnish

Directions

Step 1 can be done in advance.

1. Preheat the broiler and position the broiler rack about 6 in (15 cm) from the source of heat. Broil the bread slices in the broiler until toasted golden on both sides. Rub one side of each slice with the garlic clove. Brush the garlic side of each slice with about 2 tsp olive oil.

2. Heat the remaining oil in a large frying pan over medium heat. Add the scallops, sprinkle with the lemon juice, and salt and pepper to taste. Cook for 2 minutes on each side, or until cooked through and tender; keep hot.

3. Spread one half of each toasted bread slice with pesto and the other half with tomato paste.

4. Cut each scallop in half horizontally and put 1 scallop half on top of each crostini. Grind black pepper over the top. Serve hot, garnished with basil leaves.

Bon Appetit
Chef Albert