



Landmark Yacht Club

Established in 1955
P.O. Box 2342, Stafford, VA 22555

Volume 51

July 2006

Issue 7

Next Meeting

**** August 26 – Board Meeting at 4:00 p.m. – General Meeting at 5:00 pm ****

Landmark Yacht Club 2006 Bridge

Commodore: Gary Farrell
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434-296-8571

Vice Commodore: Jerry Rice
vicecommodore@landmarkyc.com
540-659-6164

Rear Commodore: Ron Cheek
rearcommodore@landmarkyc.com
540-370-0978

Fleet Captain: Gary Vineyard
fleetcaptain@landmarkyc.com
540-854-8353

Secretary: Dyan Stott
secretary@landmarkyc.com
540-720-9605

Treasurer: Pat Jones
treasurer@landmarkyc.com
540-659-4230

Membership: Nancy Vineyard
membership@landmarkyc.com
540-854-8353

**Programs & Attendance:
Peggy Myruski**
panda@landmarkyc.com
540-775-9567

**Immediate Past Commodore:
Harald Seiler**
703-494-9057

Visit our website at:
www.landmarkyc.com

Meeting Minutes

Commodore – Gary Farrell

The change in time for the meetings went to a vote among the members of the club. It was officially passed that meetings starting May through September will be at 5:00 p.m. to allow more boating time on the water. Meetings between October and April are scheduled for 3:00 p.m. which should get members home before dark during the cooler months of the year. This will officially begin with the August 2006 meeting.

Vice Commodore – Jerry Rice

Everything appears to be in good shape. I want to remind members that if they cannot attend their workday as scheduled, it is their responsibility to coordinate with another member to switch days with them so we have adequate help.

Rear Commodore – Ron Cheek

Thank you Chris & Don for rescuing our pontoon that was trying desperately to escape !!! We have scheduled a special workday for August 26th at 9:00 a.m. to fix the moorings. Any help that you can provide that day would be greatly appreciated!

Also, if you have not gotten your updated insurance papers to me, please do so as soon as possible.

Fleet Captain – Gary Vineyard

They have extended the registration deadline for the Aquia End of Summer event scheduled for August 18–20th. Please contact me if you need a registration form. On August 19–20th Stafford County along with Aquia Harbour Marina will be hosting the Discovery Days Festival at Aquia Landing Park. Check the Aquia Harbour website for a list of all the activities to welcome the historic replica of the Godspeed. We had a great time at the Float In. I believe there were close to 80 boats participating this year. We hope not to “blow out” any transformers next year!!

Secretary – Dyan Stott

Thank you everyone for “re-creating” June’s sign-in sheet for me.

Treasurer – Pat Jones

We’re all paid up and in good shape.

Membership – Nancy Vineyard

I have no new applications for membership. I have updated books and club keys for our members who have recently

joined, as well as membership cards. Please let me know if you have not received yours.

Programs & Attendance – Peggy Myruski

We want to extend our thanks to Crystal, Ray, Paulette and Charlie for a wonderful meal after the July meeting. We had so much good food !!!

Marty and Lamar Rodriguez will be sponsoring our August meal and will be preparing fried turkeys and various sides. Deserts will be provided by Shirley Miller, Alan DeShazo, Dyan Stott and Crystal Bowser.

Our thanks to Peggy & Andy Myruski for the invitation to watch the fireworks from their home after the meeting. This is the second fireworks display this season which was put on by SeaRay.

New Business:

Joan Elmlund is selling her cottage (previously Sam & Hilda Homrighausen's place). The cottage needs some TLC since Joan hasn't even used it a day since she purchased it from Sam & Hilda. Asking price: \$7,500. Feel free to call Joan at home at (703) 491-8680 if interested.

Old Business: None.

Welfare Concerns:

Very unexpectedly Nancy Jo Barr passed after a heart attack in mid-July. All of our thoughts and prayers go out to her family and friends touched by this tragic event.

Also our thoughts will be with Burt Burststrom as he gets his hip replacement on August 22nd. Better days are coming!

Potomac River Yacht Club Association (PRYCA)

Gary Farrell – Delegate
Harald Seiler – Member at Large (MAL-Board position)

Gary Farrell will be attending the PRYCA meeting at the Mt. Vernon Yacht Club on August 4th.

Chesapeake Bay Yacht Club Association – CBYCA

William (Bill) Jones – Delegate
Charlie Wilkerson – Alternate

Landmark Yacht Club Goodies for Sale

Charlie Wilkerson has a supply of hats, pins and t-shirts for sale. If you would like to purchase one of the club's burgees please see Sally Farrell.

2006 Calendar of Events	
Aug 5	PRYCA Board and Delegates Meeting – Mt. Vernon Yacht Club
Aug 26	LYC Meeting 5:00 p.m.
Sept 9-10	Party on the Potomac – Old Dominion Yacht Club (Alexandria)
Sept 18-20	End of Summer Event Aquia Harbor
Sept 19-20	Discovery Days at Aquia Landing - Godspeed
Sept 23	LYC Meeting 5:00 p.m.
Oct 28	LYC Meeting 3:00 p.m.
Nov 6	PRYCA Board and Delegates Meeting – Capitol Yacht Club
Nov 18	LYC Meeting 3:00 p.m.
Dec 2	Alexandria Parade of Lights
Dec 9	LYC Christmas Party and Meeting at the Club 3:00 p.m.

August 26 Workday

Alan & Julie DeShazo
Andy & Peggy Myruski
Marty & Lamar Rodriguez
Ray & Crystal Bowser

September Workdays

Gary & Nancy Vineyard
Tonyia & Trevor Young
Charlie Wilkerson
Roger Baxter

August Birthdays

13 – Ron Cheek
14 – Alan DeShazo
23 – Peggy Myruski

August Anniversaries

01 – John & Sharon Ashton
16 – Don & Yuko Basham
19 – Marty & Lamar Rodriguez

September Birthdays

04 – Paulette Fields
16 – Arlene Burtstrom
24 – Robert Cook
28 – Charlie Wilkerson

September Anniversaries

10 – Hugh & Carol Fleming
12 – Gary & Nancy Vineyard
14 – Ray & Crystal Bowser
27 – Don & Marge Cruse

RECIPE for those yummie hot hush puppies served last month !!!

1 cup all-purpose flour
1 cup cornmeal
2 teaspoons baking powder
¾ teaspoon salt

¾ cup cream-style corn
¾ cup chopped onion
1 egg, beaten
2 tablespoons vegetable oil

Combine first 4 ingredients in a large mixing bowl.

Next, add corn, onion, egg and oil – stirring well.

Drop by spoonfuls into hot deep fryer for approximately 3 to 5 minutes until hush puppies are golden brown. Drain well on paper towels. Yield: About 2 ½ dozen