

THE RIVER VIEW VIEWS

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October 2004

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At the October meeting, candidates for RVYC's 2005 Bridge were nominated, and a great bunch of nominees were suggested. The ballot to be voted on at the November meeting is as follows:

VICE COMMODORE

- Herb Alfaro

REAR COMMODORE

- Dave Passmore
- Joe Bacile was nominated, but declined

TREASURER

- Mike Schrage
- Pat Thul was nominated, but declined

SECRETARY

- Joe Bacile
- Kevin Jariett
- Ray Lacey

DIRECTORS

Two directors are to be elected. Alphabetically, nominees are:

- Joe Clapper
- Chuck Koleski
- Ray Lacey
- Ed Pritchard
- Jim Roth

A Pizza Party, with pizza provided by the Club, will be held after the meeting. BYOB. Please make an effort to come to this meeting and vote for your favorite candidate.

Our December Meeting and Christmas Party will be held on Friday the 3rd at the home of Jim Roth and Carolyn Stoehr. They have graciously offered to host this annual event for us. Remember, we each bring a \$5 gift to exchange. The next

newsletter will have more information.

Our rendezvous at Belle River was a great success. All who participated enjoyed the progressive dinner, and I hope this can be an annual event. Now for a little humor ...

SIGNS THAT MAKE US SMILE

On a plumbing company truck:
Don't sleep with a drip, call your plumber.

At a tire shop:
Invite us to your next blowout.

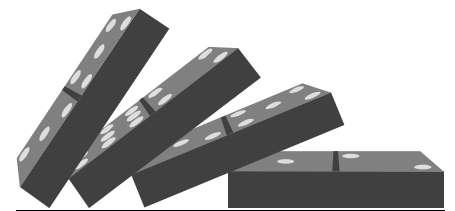
Plastic surgeons office:
Hello. Can we pick your nose?

On a tow truck:
We don't charge an arm or a leg, we want tows.

On a maternity room door:
Push, Push, Push.

In a counselor's office:
Growing old is mandatory, growing wise is optional.

Commodore Ray



FROM THE HELM!

VICE VIEWS!

Hi everyone. Well, it's pretty much over – boating season that is. The lot is filling fast with all those covered up boats. It's a sad sight indeed!

We really ended our season with a bang! The progressive dinner at Belle River was a HUGE success! Everyone seemed to have a great time and the dinner went off without a hitch. Here's a recap of the event:

We had 4 groups participate. Two of the groups consisted of 6 people and 2 consisted of 8 people. The groups were:

Group 1 was Ed and Jean Pritchard – appetizer; Dave Passmore and Carol Austin – soup; Dale and Pat Binkley – salad; Herb and Juice Alfaro – main

Group 2 was Mike and Therese Schrage – appetizer; Joe Clapper and Sue Grimm – soup; Bob Alexander and Cindy (guests of Ron and Ruthie) – salad; Chuck and Lynn Koleski (guests of Joe and Sue) – main

Group 3 was Ray and Barb Brown – soup, Pat and Judy Thul – salad; Marty and Marge Bledsoe (guests of Ron and Ruthie) – main

Group 4 was Lee Vauris and Mary Lou Payette – soup; Jon and Patti Jordan – salad; Ron and Ruthie Sherman – main

Jim and Linda Baran were along as guests of the Thuls. Although they didn't participate in the actual progressive dinner, they came to the cocktail party and the ice cream social. Thank you for being there with us!

Everyone did a very nice job hosting his or her courses. People were buzzing around, laughing, talking and generally having a great time. We met at the pavilion afterwards and enjoyed ice cream with a host of toppings, from chocolate syrup to cherries jubilee (that we just couldn't get flaming – too bad).

I want to thank all of you who participated in this event. It was truly a success because of your efforts and support while we tried to work out the logistics of it all. Now that we have done it once, the next time will be even easier.

Now, on to the next event; Ruthie and I, along with several RVYC members are planning a trip to Ann Arbor's Comedy Club on November 26th to see Haywood Banks. If you have never seen him, you are in for a treat! He is one of the funniest (but still clean) comedians I have ever seen.

Here are links to his web site:

<http://www.comedyhome.com/index.cfm?fa=displayComedian&comedianID=1>

& to Ann Arbor Comedy Club:

<http://www.aacomedy.com>

The event starts at 7:00 pm and lasts about an hour and a half. Tickets are \$19.19 each. We have a few tickets left so contact me if you want to go with us – I guarantee (well, almost) you won't regret it!

I gotta go, so I'll see you at the November 1st meeting at Kean's. Remember, it's election night so don't miss it!

Vice Commodore Ron

Greetings, Landlubbers! The 2004 RVYC boating season is now just a great memory! The final rendezvous of the season at Belle River turned out to be a perfect setting for the progressive dinner. With everyone sterner in together, it was like one big dinner party all weekend! Thanks to Ruthie and all who helped prepare breakfast Sunday morning! I hope this will be a yearly event, and I hope the Thuls' guests Jim and Linda Baran will participate in the dinner next year! (They seem *really* nice; it's hard to believe they don't like boating!)

DO NOT FORGET: Meeting on Friday November 5th! Free Pizza! Elections! Winner is chosen for the Losers 50/50! Winner is drawn for raffling of the handmade afghan from Mary Lou Tusset! Free jello-shots to anyone who has the RVYC by-laws memorized!

Unfortunately most of us are in dry dock now, and it's time for the off-season RVYC events to begin! With this in mind, Patti and I were very disappointed to hear that the RVYC square dance scheduled for October had been canceled. This event has a great turnout of members and guests that enjoy an evening of eating, drinking, and dancing! After talking to Commodore Ray, Patti called the Lazy J ranch to check on available dates. We will plan a square dance if there is enough interest, so don't be shy if you had fun at a previous one, ***call me!***

We can keep the price the same as last year: **\$15 advance, \$20 for walk-ins**, everyone brings a dish, and

REAR VIEWS!

Patti and I will provide the sloppy joes. We will need **50** people minimum to cover the **\$750 cost for the barn and caller.**

One final thought for all *sticklers to detail*: In RVYC's by-laws, Article I, Section 9, states in part that "Failure to pay dues by March 15 shall constitute forfeiture of membership." This is especially notable for officers in the club, as Article VII, Section 2, states in part that: "**Non-members shall have no voice in the conduct of the Club.**" Tell me the correct answer to the following question at the meeting for a free jello-shot: Do you have to pay the initiation fee to apply as a new member if you forfeit membership by non-payment of dues? (Note: You do have to apply as a new member!)

Now that I have everyone (or at least me) confused, have a super day!

Rear Commodore Jon

FACTS FOR THE FLEET!

Follow-up on 2004 Poker Run: In the spotlight of the October 1, 2004 meeting, other than some blatant misreads on the part of the bake sale auctioneer, was the final "playing" of the 7 card stud poker hands accumulated during the 2004 boating season.

hand would split the pot with the 50th RVYC birthday party scheduled for next year.

Sue Grimm played the best hand with a full house, deuces and nines. Second best hand, which got him nothing printable, was Joe Clapper, with three Kings.

Carol Austin played the worst poker hand with an 8 high nothing. Second worst was a 10 high nothing held by: Jon Jordan, Mary Lou Payette and Jim Roth.

Congratulations to the winners and all the participants; it gave us something to talk about this summer other than each other.

Sarnia Bay Highland Games
August 2005

Here is the list of people who have paid for reservations at the Highland Games next summer: Alfaro, Keith Armstrong, Bacile, Binkley, Brown, Bunge, Clapper, Hall, Jordan, Knapp, Koleski, Leone, Passmore, Perron, Pritchard, Jim Roth, Sherman, Vauris.

FLEET CAPTAIN ED

THE BEER FACTS!

Beer is made with malted grain (usually barley), water, yeast, and a flavoring. That flavoring is usually hops (the dried cone-shaped flowers of a vining plant), whose bitterness counters the sweetness of the malt.

malts that have been roasted to various degrees, by choosing different types of yeasts and hops, and by controlling when the hops are added.

Using other grains, such as wheat, in addition to barley also can change the taste of beer. Many American beers include corn and/or rice to lighten the taste and lower the price.

Beer is divided into two basic types: lagers and ales. Lagers are made with special strains of yeast that sink to the bottom of the brewing tank. Lagers are fermented and stored at cold temperatures. They tend to be light in color, with a subtle crisp, clean taste.

Ales often are fermented with yeasts that sit atop the tank and prefer warmer temperatures. These yeasts ferment more quickly and produce beer with fruitier flavors and more yeasty and malty aromas. Ales are made with more hops and have an earthier, stronger, more complex taste than lagers. There are many styles of both lagers and ales.

A little trivia: Nine-tenths of beer's volume is made up of water.

Some states don't allow the terms "beer" or "lager" to be used on brews containing more than 5 percent alcohol; "ale" is used instead.

Most beer in the United States has an alcohol content in the range of 3.2 to 8 percent, while some European beers can range up to 13 percent.

CHEERS!

We had 19 RVYC members participate in the event in which the best and worst poker

Different flavors and beer styles are achieved by using

Beer Can Chicken with Cola Barbecue Sauce

Chicken :

1 (12-ounce) can beer
1 cup hickory wood chips
2 teaspoons kosher or sea salt
2 teaspoons brown sugar
2 teaspoons sweet paprika
1 teaspoon coarsely ground black pepper
1 (4-pound) whole chicken
Cooking spray

Sauce:

1/2 cup cola
1/2 cup ketchup
2 tablespoons Worcestershire sauce
1/2 teaspoon instant onion flakes
1/2 teaspoon instant minced garlic
1 1/2 teaspoons steak sauce (such as A-1)
1/2 teaspoon liquid smoke
1/4 teaspoon black pepper

Open beer can; drink half. Carefully pierce top of beer can with "church-key" can opener several times; set aside. To prepare chicken, soak wood chips in water 1 hour. Combine salt, sugar, paprika, and pepper; set aside.

To prepare grill for indirect grilling, place a disposable aluminum foil pan in center of grill. Arrange charcoal around foil pan; heat to medium heat.

Remove and discard giblets and neck from chicken. Rinse chicken with cold water; pat dry. Trim excess fat. Starting at neck cavity, loosen skin from breast and drumsticks by inserting fingers, gently pushing between skin and meat.

Rub 2 teaspoons spice mixture under loosened skin. Rub 2 teaspoons spice mixture in body cavity. Rub 2 teaspoons spice mixture over skin. Slowly add remaining spice mixture to beer can (salt will make beer foam). Holding chicken upright with the body cavity facing down, insert beer can into cavity.

Drain wood chips. Place half of wood chips on hot coals. Coat grill rack with cooking spray. Place chicken on grill rack over drip pan. Spread legs out to form a tripod to support the chicken. Cover and grill 2 hours or until a meat thermometer inserted into meaty portion of thigh registers 180°. Add remaining wood chips after 1 hour and charcoal as needed.

Lift chicken slightly using tongs; place spatula under can. Carefully lift chicken and can; place on a cutting board. Let stand 5 minutes. Gently lift chicken using tongs or insulated rubber gloves; carefully twist can and remove from cavity. Discard skin and can.

To prepare sauce, combine cola and remaining ingredients in a saucepan; bring to a boil. Reduce heat, and simmer 6 minutes. Cool. Serve with chicken. Yield: 6 servings (serving size: 3 ounces chicken and about 2 tablespoons sauce) **BON APPETIT!**

October Birthdays

2 - Chuck Koleski
7 - Dave Hall
8 - Michelle Walker
9 - Mary Gavin
10 - Jack Kingston
16 - Ed Murphy
20 - MaryLou Payette
27 - Ray Brown
30 - Ken Armstrong
31 - Gracie Spicer

October Anniversaries

2 - Larry & Kelly Thomas
10 - Jeff & Bev Niermann

Other October Dates

31 - Halloween
31 - Daylight Savings ends
Set Clocks BACK 1 hour

November Birthdays

8 - Peggy Cornwell
17 - Dale Binkley
18 - Pat Binkley
25 - Ron Sherman

November Anniversaries

3 - Jack & Lori Ann Kingston
12 - Norm & JoAnne Crain
13 - Chuck & Lynn Koleski
22 - Jim & Linda Baran

Other November Dates

2 - Election Day
5- RVYC Meeting & Elections
11 - Veterans Day
25 - Thanksgiving Day