

# THE SOUNDER

NOVEMBER 2003

SAND POINTE YACHT CLUB



## FLEET CAPTAIN'S NAUTICAL NOTES

Our next meeting is November 9th, at 2:00 pm at the VFW Hall. We will nominate the officers for the Bridge.

Things are pretty quiet around here. The holidays are upon us. To me, October is a kind of wind down month before the scurry of the holiday season. Unloading stuff from the boat and tucking it in for the winter. Making a list and checking it twice. Thinking about holiday decor. Putting my calendar of events in order. For some lucky enough to escape our wonderful Michigan winters—enjoy your vacation.

I thought this month I would put in some painting tips from an old Lakeland Boating magazine...

1. Underwater hardware can be protected with petroleum jelly and makes those paint drops wipe off easy.  
2. Boat paint is pretty expensive stuff. To keep it all in the can, punch or drill small holes in the rim groove. While the drill is out, add some holes to your paint stirrer, as it makes mixing more thorough and easier. A paper plate

taped to the bottom of the can makes a good drip catcher too.

3. At break time, wrap brushes in foil or plastic wrap; just tight enough to keep the air out.

4. If fumes from oil based paint give you a headache just add a teaspoon of vanilla to each gallon. If you have minimal cross ventilation, a dish or two of vinegar or ammonia nearby will help.

5. Removing paint drops and spills from fiberglass made easy... A clean rag around a putty knife will gently scrape up the paint. Wash afterwards with warm soapy water.

6. To save excess paint; first make sure the lid is tight, then store the can upside down to stop a "skin" from forming, this extends the paint's lifespan too.

Safe Boating,

Carole



COMMODORE  
MARV PARENTEAU  
VICE COMMODORE  
RICH PRENTISS  
REAR COMMODORE  
NANCY HORTON  
FLEET CAPTAIN  
CAROL MARTIN  
TREASURER  
CAROL TRINITY  
SECRETARY  
LOUISE KNAPP  
MEMBERSHIP CHAIRMAN  
GARY KNAPP  
SUNSHINE LADY  
PATTY PARENTEAU

### BIRTHDAY

CORKEY HANSEN 4  
KIMBERLY LAWRENCE 6  
JIM BICKFORD 9  
ROBIN DOWER 19  
CAROLE MARTIN 26  
GREG WITHERS 27  
LARRY ALIOTTA 28

### ANNIVERSARIES

NANCY & REG HORTON 7  
NONA & JEROME LOVRINCE 13  
EMILY & PAT LICAVOLI 23

# Voice Of The Vice

In early June, I was asked if the direction our boat club is heading was for the good of the club. In discussing the lack of respect for our own members, other boat clubs, and to marina personnel alike was brought up. (I have been guilty of that myself). Shortly after that multiple incidents occurred at one of our outings by numerous people, and the proceedings that followed. We received a "black eye" in the boating community, but worst of all, the lack of respect shown from all sides became more apparent. When things settled a bit, I was told that my job as incoming Commodore was to bring this splintered group of people back to a respected boat club, and it would be a daunting task. I feel that, we as a club, may have suffered a set back, but haven't lost respect from all clubs, and we can rise above it. One way to accomplish this is to remove all disrespect, and think as a unified group with no sects, or cliques (splinters). This may even work in my personal life. If anyone has any thought or comments I'm open to discuss them, and can be reached at (586) 725-5557, E-mail lightkeep\_spyc@hotmail.com, 35785 Bal Clair, New Baltimore, MI 48047, or the best way, in person.

The Commodore's Ball honoring Marv will be held at the Concorde Inn (Best Western) on February 21st, 2004, with cocktails starting at 6:30 pm and dinner served at 7:30 pm. Tickets for this event

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should be available at the November meeting. Larry and Barb Aliotta have graciously agreed to handle the tickets sales. There is a block of rooms available at a reduced rate, under the name of S.P.Y.C. To book a room, call the Best Western at (586) 493-7200, the address is 44315 Gratiot Avenue, Clinton Twp., MI 48036.

I want to thank our Fleet Captain and her Man (Carole & Bob Martin) for the excellent job that they did for us all year long. Your efforts have not gone unnoticed. Also, the help received from all the chefs and people involved in setting up tents, activities (adult and children).

Jim Albrecht and Larry Martin deserve a thank you for working with me to find a sandblasting booth, to create our Ball's centerpieces. A special thanks to D.T.S. and my wife, Kelly as they provided the booth that would work with the sand needed to etch the glass. At the October meeting, some wood workers are needed to create the bases for these center pieces. A few people have volunteered and a date will be set at the November meeting.

In closing, I hope your boats are tucked away nice and snug for the winter. See ya soon!

## JOKER'S CORNER

Two hillbillies from Kentucky walk into the local bar to wash the dust from their throats and grab a beer. They stand at the bar, drinking a beer and talking about current cattle prices. Suddenly a woman at a nearby table, who is eating a sandwich, begins to cough. After a minute or so, it becomes apparent that she is in real distress.

One of the hillbillies looks at her and says, "Kin ya swaller?" The woman shakes her head no. "Kin ya breathe?" The woman begins to turn blue and shakes her head.

The hillbilly walks over to the woman, lifts up the back of her dress, yanks down her panties, and runs his tongue all over her butt cheeks in a circular motion. The woman is so shocked, that she has a violent spasm and the obstruction flies out of her mouth. As she begins to breathe again, the hillbilly walks slowly back to the bar and takes a drink from his beer.

His partner says, "Ya know, I'd heard of that there "Hind Lick" maneuver, but I ain't never seen nobody do it.

# LOCAL EVENTS

\*IOBGA (Int'l Order of Blue Gavel Auxiliary) will be hosting their 2nd annual Fashion Show on Nov. 8th (Noon to 4pm) at Paul's River House. Choice of 4 different entre offered. Donation of \$20/person. All proceeds to various charities. If interested, please call Chris Rodgers (586) 725-2932 for tickets.

\*ABYA Christmas party will be held on December 6, 2003. Our club has reserved two tables for members wishing to attend. Tickets: \$120/couple. If interested, please call Sam Caracusi at (586) 463-2685.

\*BWYC will be hosting a Mardi Gras Party on January 24, 2004 at River House Banquet Hall. Tickets: \$40/person or \$75/couple. If interested, please call Joe Faucher at (586) 675-5862 to make reservations.

\*Y-Knot Boat club's 29th Annual Commodore's Ball will be held on February 7, 2004 at Fern Hill Country Club. Tickets: \$100/couple. If interested, please call Cora Harten (586) 739-8222.

\*ABYA Spring Rendevous will be Friday, March 5th to Sunday, March 7th. A reservation form has been enclosed for those wishing to attend. Ticket: \$350/couple.

## A QUICK REMINDER

\*Please bring your bottle to the November meeting for the Commodore's Ball Gift Baskets. Also any other donations of baskets, wrappings, or whatever you would like to see in those baskets will be graciously accepted.

\*Club dues are payable on or before December 31st in the amount of \$50/person or \$100/couple. Please make your check payable to SPYC and mail them to Carol Trinity, (Treasurer), 24717 Culver, St.

# FOR SALE/RENT

\*1998 10Ft. Caribe Inflatable. Fiberglass floor with inflatable hull, 9.9hp Johnson outboard motor. \$1300.00 If interested, please call Reggie Horton at (586) 296-3493.

\*Winter Storage (paid for & available) at Markley Marina. If interested, please call Tony Fralowicz at (586) 268-3958. (Tony has sold his 34' SeaRay and is presently looking to buy a 40' Express).

\*2 Bedroom/2bath Condo in the Ft. Myers Beach area is available for rent January & February 2004. Condo is located on a lagoon 1/8 of a mile from the beach. \$2600/month or \$700/week. If interested, please call Bob Peltier or Carol Trinity at (586) 776-6114.

# CHEF'S CORNER

## CHICKEN VEGGIE ALFREDO

3 Boneless skinless chicken breast halves  
1 tablespoon vegetable oil  
1/4 teaspoon garlic salt  
1-1/2 jars (16 oz.) Alfredo sauce  
1 Broccoli Bunch (chopped)  
1 yellow squash (sliced)  
1 zucchini squash (sliced)  
3/4 box of Bowtie noodles (cooked)  
Mrs. Dash Seasoning Salt

In a large skillet, brown chicken in oil, with garlic salt sprinkled in. Add in Broccoli, yellow squash & zucchini squash. Brown with the chicken. Drain oil. Add in noodles and Alfredo sauce. Sprinkle on Mrs. Dash to taste. Low simmer for 10 minutes. Yield: 4 servings.