

Established 1894

September 2014

## News from the Sailing and Racing School

2014 saw a great season for the school. Revenue was up over 2013 as we're enrollment numbers, notably in adult sailing and the race team participation. The mood of the school was vibrant, seeing many students re-enroll for additional weeks.

This years' success was due not only to the hard work of our instructors, but also to the huge increase in parent participation. A notable thank you to parent Colleen Visci in this respect.

I would also like to thank all the members of the Sailing and Racing School Committee for putting this successful year together. Hugh Ritchie, Ned Kremic, Luc D'Aoust, Andy

and Amelia Leeksma, Michael Egberts, Jason Hearst, Samantha Glass; The NYC thanks you.

Lastly, going forward into 2015 we are putting in place a marketing program that will target not only youth, but Adult-learn-to-sail programs. Adult education has great potential for growth and increased membership as successful students continue on to crew, race, and keelboat programs offered by The NYC.

Well done everyone! And please wish us all a promising 2015 season.

**Paul Chandler**  
**S&RS Chair**

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**National**  
**The Monthly Newsletter**  
**of the National Yacht Club**

Please e-mail contributions  
and comments to:  
[newsletter@thenyc.com](mailto:newsletter@thenyc.com)

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### COMMITTEE

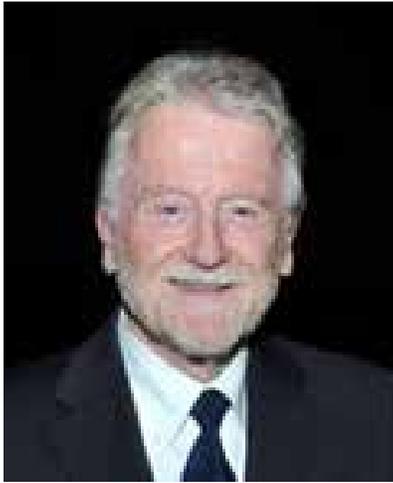
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# Message from the Commodore



Dear fellow members,

Can you believe it! My boat is hauled out and sitting in her trailer! And it is only September 21st. Unhappily, I will miss the final AMEN, Wednesday Fall Series and The NYC's Fall 'Round the Island Race.

Someone else will have a chance to win the trophy.



*Carpe Flying*

The reason Carpe Ventus is high and dry is because Anne and I are going to China very soon, do not rob the house!!!

## What an amazing season!

Without question, The NYC has once again proved that we are one of the most active boating clubs on the lake; Our members and volunteers just keep stepping up to the plate. Next week we are proud to host the 2014 2.4mR World Championship at The NYC

You may wonder about the containers that arrived in our parking lot this week. They contained boats, masts and other equipment from international competitors. We can happily advise that the competitors themselves used another form of transportation.



*2.4 Worlds*

I hope to attend the opening ceremonies to welcome international competitors to this wonderful event. May you enjoy fair winds and excellent sailing competition.

## The Future of The NYC

In one of my recent newsletter updates I expressed concern about the NYC's future and how important it is to encourage and recruit new membership. This season we have continued to add a number of new members and would be happy to welcome more. The good news is that we are in a very healthy situation. Part of this new membership drive must be in the education of current members and particularly in the development of young sailors.



*NYC S&R School*

## Success for the S&RS

I am delighted to tell you that our recent sailing and racing school season was a phenomenal success. The young participants displayed NYC colors on podiums on many of the Ontario regattas. At the

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Commodore. . . continued from page 3

Sarnia regatta the NYC sailors swept the podium and the buzz among the young sailors was “What is this NYC program? How come they are having so much success?”

At the Ontario Summer Games our team placed 1st and 3rd in a very competitive fleet; we are so proud of you WELL DONE! So ladies and gentlemen, hats off to the S & RS committee and instructors for a job well done.



Summer Games NYC winners

## Nominations for Board

You will shortly receive notification of this year’s nomination committee’s slate of candidates for next year’s Board of Directors. Most of the existing Directors will be pleased to stay on in their existing capacities. As you know, nomination from the floor is open until haul-out. I as Commodore will have completed my two year term.

## Join me at the Commodore’s Banquet

Please enter November 15th into your calendar for the Commodore’s Banquet. Our dining room will accommodate 130 seats for this event. It is my sincere hope that we will be able to salute you on that day. Please book your tickets; the entertainment and food will be outstanding. This will be an event you do not want to miss as it’s a wonderful opportunity to show our appreciation to our Board of Directors and outstanding volunteers.

Kind Regards,  
Denys Jones, Commodore

## The NYC Burgee Collection

This is to let you know that Henry Piersig and Dominique Molin are still very active in keeping the National Yacht Club’s burgee collection. Henry has taken over the cataloging of our collection which is now verging on 300 flags. I continue to arrange the flags on the sticks so that all the flags are presented in the same manner.

There will be two new burgees hung at the National in the next few days. One is from the Chicago Yacht Club, a very large club which hosts the Chicago/ Mackinac Race every year. The other flag is from the Ketchikan Yacht Club in Ketchikan, Alaska. This club is much smaller, having about 15 to 20 boats listed on their racing roster. You can see from the ‘rain bird’ on the Ketchikan YC burgee that they have some weather challenges in Alaska.....  
Marjorie Hare



Dominique Molin

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# From the Galley: Beef Lettuce Wraps

The illustrious Galley Chef returns!

## Beef Lettuce Wraps...

### Ahhh So Oriental!

Wholesome, fast and tasty lettuce wraps filled with ground beef, chopped cucumber and shredded carrot, flavored with hoisin sauce, peanut sauce and just a hint of mint. So fresh!

#### Recipe Ingredients:

- 1½ pounds lean ground beef
- ½ cup hoisin sauce
- ½ cup Asian peanut sauce
- 1 medium cucumber (seeded and chopped)
- ½ cup shredded carrot
- ¼ cup torn fresh mint leaves
- Kosher or sea salt and freshly ground black pepper to taste
- 12 large Boston bib lettuce leaves (about 2 heads)
- Fresh mint leaves

#### Cooking Directions:

- Brown ground beef in large nonstick skillet over medium heat 8 to 10 minutes or until beef is not pink, breaking up into small crumbles. Pour off drippings. Stir in hoisin sauce and peanut sauce; heat through.
- Just before serving, add cucumber, carrots, and torn mint. Toss gently and season to taste with salt and pepper.
- Spoon beef mixture in the lettuce leaf cups. Garnish with mint.

Makes 4 servings

Try this with the well-priced Open Riesling-Gewurztraminer VQA.

Gardening culinary herbs onboard can be a practical idea, since a little can go a long way. For these, all you need is a small planter, some potting soil, and the seedlings. The main trick here is to find a planter that fits well in a secure location, with plenty of sunlight. Treat your herbs like you would any other potted plant, giving water and fertilizer as needed. Harvest the leaves and/or flowers of the herbs as needed, leaving enough so that the plant can continue to grow.

**Damon G. Beggs**  
sparrow\_nyc@sympatico.ca

(Damon is the owner of CATERWAITER Event Catering & Service Staff)

Download recipe: <http://bit.ly/1CvC3D6>

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# FALL HOURS OF OPERATION

## DINING ROOM AND BAR

### Fall Hours:

**September 8, 2014 to November 9, 2014**

Monday to Friday

Saturday

Sunday

### Dining Room

11 am to 9 pm

10 am to 9 pm

10 am to 9 pm

### Bar

11 am to 11 pm

11 am to 11 pm

11 am to 9 pm

**To make a reservation please call 416-260-8686 ext. 23**

For private function inquiries please contact the catering office at 416-260-8686 ext. 31

**Important Notes to Dining Room Hours** These hours will be extended for special events and holidays. Food & Beverage Services will be adjusted according to seasonal demand.

**Closing Policy** Should there be fewer than 10 customers in the bar one hour prior to scheduled bar closing time, the clubhouse will close one hour early.

## WATER TAXI

### Fall Hours:

**September 8, 2014 to October 25, 2014**

Monday to Friday

Saturday & Sunday

9:30 am to 9 pm

8 am to 9 pm

## CLUB OFFICE

### Fall Hours:

**April 14, 2014 to November 9, 2014**

Monday to Friday

9 am to 5 pm