

February 2012

Gulfport Yacht Club LOG SHEET

LATITUDE N 30°21.65 - LONGITUDE W 89°05.35

New Years Eve Party



In this Issue:

- New Years Eve Party
- Chili Cook-Off Info
- Mardi Gras Party Info
- Saints Game Pics
- And Much More!



Gulfport Yacht Club Flag Officers

Commodore: Laurence M. Hage
Vice Commodore: Michael Seicshnaydre
Rear Commodore: Grep Pietrangelo
Fleet Captain: Beaux McCormick
Fleet Surgeon: Tom Landrum
Treasurer: James Kaigler
Secretary: William G. McGhee
Past Commodore: Kaleel Salloum, Jr

Board Members

Beaux McCormick
Buddy Hammet
George Boddie
Mark Loughman
Louis Bell
Barry Cottrell
Rance Love
Ron Werby



Committee Chairmen

History - Tommy Hewes
House - Harvey Kalil
Sailing - Sam Hopkins
Property & Maintenance - Louis Bell
Powerboat - Trey Sutton
Committee Boat - Tommy Doucet
Technology - Michael Seicshnaydre
Insurance - E.G. Warren
Jr. Activities - Katie Aschenbach-Doucet
Membership - Dickie Dunnaway
Finance - Emile Koury
Swim/Pool - Beaux McCormick
Ladies Auxillary - Sandy Morrison
Long Range Planning - Mark Schloegel
Logsheets - Laura Hanson
Rules & By-Laws - Robert Walker
Docks & Piers - Michael Hage
Entertainment - Kathy Hage

GULFPORT YACHT CLUB

Billing: PO BOX 600, Gulfport, MS 39502
Shipping: 800 East Pier, Gulfport, MS 39501
Phone: (228)863-6796
Fax: (228)863-9843
Email: info@gulfportyachtclub.org

General Manager - Steven Chatelain Ext 301
OperartionsMangaer - Alex Vasquez Ext 306
Office Manager - Jan Farnsworth Ext 300
Executived Chef - Ryan Bercier Ext 305
Sailing Director - SamVasquez (228)323-1336

PROPOSALS FOR MEMBERSHIP

Commodre Report:

Membership Drive

In 2012 the first 100 Approved Applicants will be allowed to join with no Initiation Fee!

1. Resident Membership

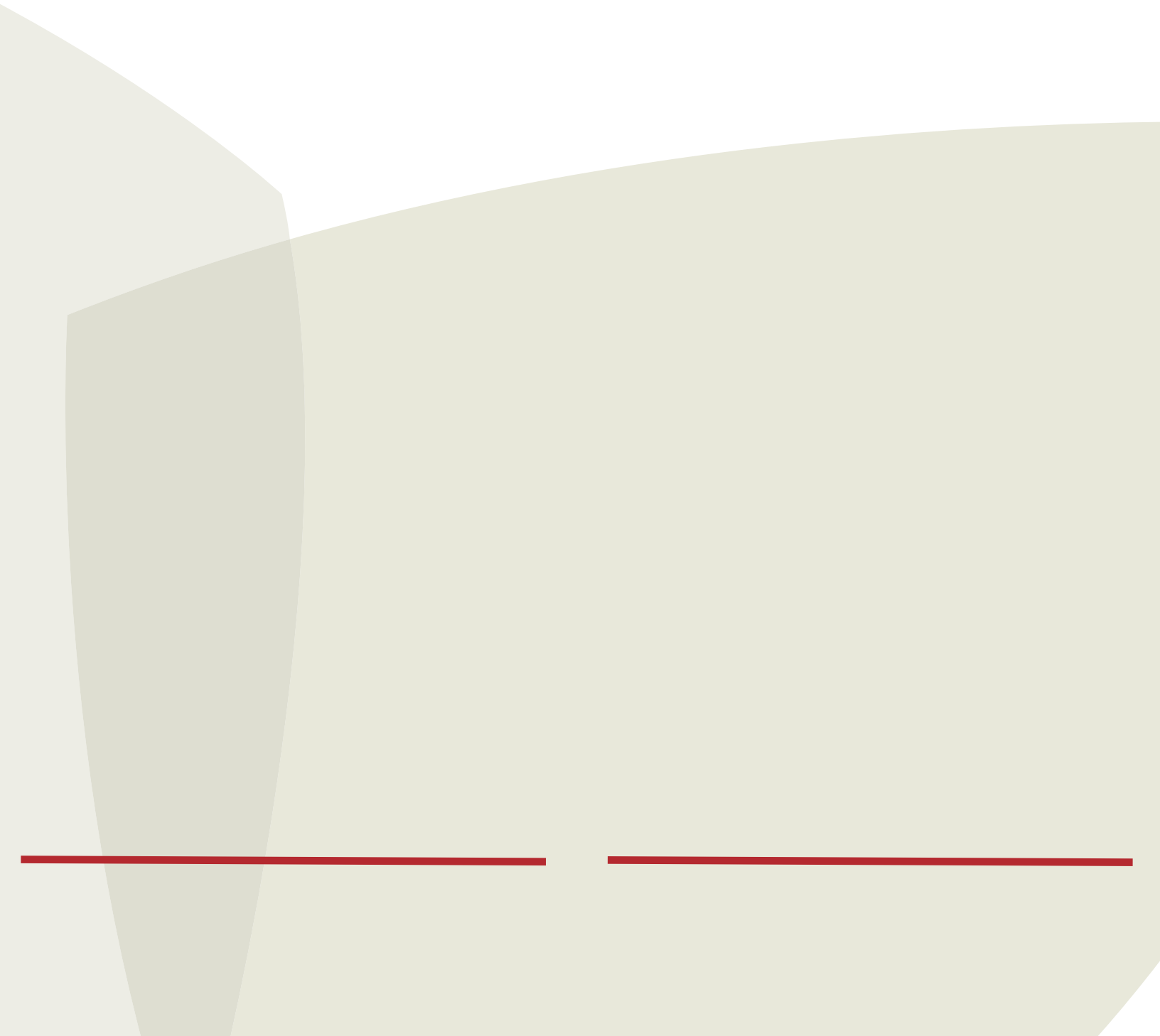
- a. Age 35 years or older
- b. Initiation Fee \$2,000.00 (2011) Paid in Full or \$1,000.00 down and balance paid within one year
- c. Dues \$1,750.00 Annually

2. Junior Resident Membership

- a. Age 21 -35
- b. Initiation Fee: 10% of the current Resident initiation fee (\$200.00) with the balance paid in full by the age 35 or in 24 equal monthly installments beginning in the month the member reaches age 35
- c. Dues: 50% of Resident Members (\$875.00)

House Report:

Entertainment Report:



1ST ANNUAL
Gulfport Yacht Club
CHILI
COOK OFF
SUPER BOWL SUNDAY FEB. 5, 2012

Know how to cook chili? Do you think it tastes good? Then, put your cooking skills to the test. GYC is challenging the membership to a Chili Cook-Off on Super Bowl Sunday. \$20 Entry Fee. Prizes for 1st, 2nd & 3rd.

Contestants bring: 1 gallon or more of Cooked Chili, Serving Spoons, Crock Pot/Warmer, & Extension Cord. GYC will supply sample spoons, sample cups, condiments, etc...

Sunday February 5th, 2012

4:00pm Chef Check-In & Set Up – Chartroom

4:30pm Deadline for 1 quart turned into Judges

Winners will be announced at Half time

Upcoming GYC Member Events

Day	Date	GYC Event Name
Sunday	February 5	Super Bowl Party & Chili Cook-Off
Tuesday	February 14	Valentines Dinner 6pm (RSVP ext. 310)
Saturday	February 18	Party Hardy Mardi Party after Parade
Wednesday	March 7	Asian Night
Saturday	March 17	St. Patrick's Day Party After Parade
Sat-Sun	March 17-18	Alfonso Sutter Regatta
Thursday	March 29	GYC Cooking Class 6pm (RSVP ext. 310)
Sunday	April 8	Easter Brunch (RSVP ext. 310)
Wednesday	April 11	Jamaican Night
Saturday	April 21	Crawfish Boil
Saturday	May 5	Cinco de Mayo Party 6pm
Saturday	May 12	Opening Day Flag Raising & Regatta
Sunday	May 13	Mothers Day Brunch (RSVP ext. 310)



GYC members are encouraged to bring their guests & prospective members down after the Gemini Parade.

Jambalaya, Reb Beans, King Cake, Music, and Hurricanes & Daiquiris.

Activities for all ages: Egg Toss, Tug-0-War, & a Moon Pie Eating Contest.

Click here to Pre-Order your shirts today!



Sailing Report:

The Committee feels that 2012 is going to be the best year in GYC Sailing! The Frostbite Sailing has kicked off. Regatta and Camp dates are set. To-List is Posted and most important we have a eager group of members to get the jobs done!

Spring Sailing Camp:

April 9-12 (Mon-Thu) 12pm-4pm \$125

Summer Sailing Camp:

Session 1: 13 Days

May 29-June , June 4-9, June 11-14

Session 2: 13 Days

June 18-21, June 25-29, July 9-12

Memorial Hospital Jr Regatta:

July 11-12 (Wed-Thu)

Sailing Banquet:

August 7 at 6:00pm (Tue)

Lipton Send Off Party:

August 30 at 7:00pm (Thu)

GYC Big Boat Sailing:

With the sailboats starting to fill the slips again we have reestablished the GYC PHRF sailing fleet again. Feel free to explore the GYC BigBoat Sailing Page to see the Staggered Start Time Sheet, Fixed Course Sheet, and Much More! Frostbite Sailing Sunday Jan 29, Feb 5, Feb 12. 1:00pm Start

Day	Date	GYC Sailing Event Name
Sat-Sun	March 17-18	Alfonso Sutter Regatta
Saturday	May 12	Opening Day Flag Raising
Sunday	May 27	Race for the Case
Thursday	May 31	Galveston to Gulfport Awards
Saturday	June 9	New Orleans to Gulfport Race
Sat-Sun	June 9-10	Champan Team Racing Regatta
Friday	June 15	Gulfport to Pensacola
Fri-Sun	June 22-24	Challenge Cup at PensacolaYC
Wed-Thu	July 11-12	Memorial Hospital Jr. Regatta
Sat - Sun	July 28-29	Weatherly Regatta
Tuesday	August 7	Sailing Banquet
Sat-Sun	August 11-12	Knost at PCYC
Sat - Sun	August 18-19	Galloway Regatta
Thursday	August 30	Lipton Send Off Party
Sat-Sun	Sept 1-2	Lipton Regatta at PCYC
Sat-Sun	Sept 15-16	Race Week Regatta

Mississippi High School Sailing Championships

November 12-13,2011 at BWYC



St. Patrick Catholic High School wins the Rock for the second year in a row!



Gulfport High School 420A team finished 3rd in class!



Sailing Director
Samson Vasquez
(228)323-1336
 sam@gulfportyachtclub.org

Logsheet Information:

Logsheet Chairmen: Laura Hanson

Logsheet Photographer: Liz Flatt

Logsheet Editor: Samson Vasquez

If you have any pictures, videos, ideas, & stories that you would like to share with the Logsheet Staff please send to logsheet@gulfportyachtclub.org

Cooking Off The Stern: Brennen's Banana Foster

From Brennen's Website

Ingredients:

- 1/4 cup (1/2 stick) butter
- 1 cup brown sugar
- 1/2 teaspoon cinnamon
- 1/4 cup banana liqueur
- 4 bananas, cut in half lengthwise, then halved
- 1/4 cup dark rum
- 4 scoops vanilla ice cream

Directions:

Combine the butter, sugar, and cinnamon in a flambé pan or skillet. Place the pan over low heat either on an alcohol burner or on top of the stove, and cook, stirring, until the sugar dissolves. Stir in the banana liqueur, then place the bananas in the pan. When the banana sections soften and begin to brown, carefully add the rum. Continue to cook the sauce until the rum is hot, then tip the pan slightly to ignite the rum. When the flames subside, lift the bananas out of the pan and place four pieces over each portion of ice cream. Generously spoon warm sauce over the top of the ice cream and serve immediately. Serves Four



GULFPORT YACHT CLUB

Phone: (228)863-6796
Fax: (228)863-9843
Email: info@gulfportyachtclub.org

PRSRST STD
U.S. POSTAGE
PAID
Permit #135
Gulfport, MS 39502

To:

