

St. Paul Yacht Club  
**Anchor**  **Line**

STPAULYACHTCLUB.ORG

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MAY/JUNE 2015 VOL. 15

**COMMODORES BALL 2015**



Photos by Francine Anderson

## COMMODORES BALL 2015 CONT.



## COMMODORE'S REPORT

### Summer is officially here!

We got dredged and Mother Nature blessed us with a major dose of rain and nice high water!

Hopefully she won't fill back in the dredged areas with the dreaded silt. One thing I can say for sure on the Mississippi, nothing is for sure, and everything changes! For all the drama of another dredging, I think we did OK. As Roger has pointed out many times, the dredging contractors are hard to keep responsible to what we want them to do, and the cost is a moving target to get what we need to get done to stay in business.

This is not something that will get any easier. Portable Barge is quitting, selling their dredging equipment and Lametti & Sons will be the one contractor left. With the closing of the upper locks, we are the end of the line for dredging needs.

So I say let's enjoy what we have while we have it. I look forward to the Strategic Planning/Dredging committee proposals they are working on regarding our future. How we maintain our water depth and boating options in our club's future is not easy to plan for. I encourage you all to get involved, as your feedback is essential to get this difficult task accomplished.

So I am thankful to start the season with high water without a flood, newly dredged harbor mouths and cleaned out slips where it was critical to do so. We have been able to attract some new boaters to our club this year, and I welcome them aboard.

The more time I spend in this club, the more I learn about the complexities of our river, and the less I take for granted. I am here because I believe this is the best, most affordable boating on the Upper Mississippi. It's been 15 years since we left our slip in Stillwater, and I never looked back. Let's all look forward to a fun season of boating and I appreciate you all for coming to the Commodore's Ball!

— Dave McKusick



Illustration by Peter Kramer

<b>Board Members Present At Board Meeting</b>										
Commodore	Vice Cmdr.	Secretary	Treasurer	Board	Board	Board	Board	Board	Board	Past Cmdr.
Dave McKusick	MJ Babcock	Roni Brunner	Greg Jorgensen	Lynn Adler	Dave Nelson	Bill Gibbs	Terri Meredith	Lynn Gunstrum	Bill Tschohl	Pat Boulay
X	X	X	X	X	X	X	X		X	X

## **BOARD MEETING NOTES - MAY**

**Attest:** Roni Brunner, Secretary

**Present:** Roger Anderson

1) Call to Order: 7:05 p.m.

2) Guests: Dennis Sando, Ron Hilson

**Minute Approval:** *Minutes amended & approved for April meeting.*

### **Committee reports:**

**Finance Committee (Greg Jorgensen):** Report presented to the board with full content available by contacting the Marina Manager. Finance committee met once and has been reviewing different methods to increase some fees to cover our expenses. The next Finance Committee meeting is June 16th at 6:30 p.m. in the trailer.

**Staff (Roger Anderson):** A new forklift has been purchased for the yard at a cost of \$2,000. It needs a little work but should be easier to fix and to find parts than our current one. The gas dock has been painted and the floor decking redone.

**Harbor Maintenance (Dave Nelson):** Dredging report - some additional dredging was done to keep some rented slips open for the summer and our costs are over budget at this point. Our estimate was \$62,650 and our actual cost at this point is \$80,886. The dredging company will be back soon to complete the job by dredging the well and taking out the dead tree at the upper harbor entrance.

This additional work is expected to increase our costs by approximately \$3,000-\$5,000. The dredging committee is looking at long term solutions and one idea is hydro-dredging and building a pit in the yard for the material. One other idea mentioned would be to block-off the entrance to the upper harbor and dig it out during in the winter months.

**Operations Report (Dave McKusick):** Pat Boulay will be the club host for the Art Boat overnight and the Mississippi River Fund event at our facility on June 30th and July 1st. All questions should be directed to him and he will be the club contact the day of the events for all activities. Pat also agreed to contact the Mississippi River Fund and discuss their final catering arrangements etc. There is still an outstanding issue with the Art Boat that needs to be addressed by the group.

**Clubhouse (Bob Hill):** Presentation on the current clubhouse project list which will be used by the committee and marina staff to maintain the clubhouse. The checklist will be posted in the storage room with details on timing and personnel assigned tasks. The

board was updated on 2015 Capital Focus Items. Currently, the committee has found an AV system for the clubhouse with an approximate cost of \$1,800 for purchase and \$1,400 for installation of equipment. Dave McKusick completed and the Clubhouse Committee approved a drawing of the history center for the clubhouse and the current estimates to make the center are approx. \$8,000 for both top and bottom pieces. A decision will need to be made by the board at another meeting on both items.

A review of the total annual expense to operate the clubhouse has been updated with current insurance coverage at approx. \$22,630 with clubhouse fees covering only approx. \$17,000 – 18,000. To break even on expenses the clubhouse needs an additional \$8,000 - \$9,000.

### **New topic - Review of Clubhouse fees / usage / rates:**

There were 20 events last year that could have been charged or should have been charged the \$100 per event. The Coast Guard Auxiliary used our facility 25 times in 2014 and were charged no fee. In 2015, they are booked for 27 events and have been charged no fee.

The committee presented their recommended new clubhouse rules, usage, event types and clubhouse space usage agreement. The clubhouse rules are basically the same as last year, just reformatted and one additional rule added. The one additional new rule states: All events shall not limit usage of bathrooms, showers and utility rooms to SPYC members, associate members and their guests. Clubhouse usage definition presented followed by the event type rates by usage. All new rules will be posted in the clubhouse.

**New usage definition states:** SPYC members, Associate members and employees may use the SPYC clubhouse for private events, subject to Clubhouse rules, ordinances and state law. The Clubhouse is a benefit to SPYC members. The private usage should be reflective of that and shall be restricted to members, their family and friends. Exceptions must have SPYC board approval. A usage fee will be charged for all private parties held in the clubhouse. Please refer to the SPYC Clubhouse Event Type for usage fees.

Reservations will be honored by usage fee paid date and may be requested through the SPYC Marina Manager. No commercial or political usage is allowed by member private events.

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## SOCIAL AWARENESS

### GROWING CROPS TOO CLOSE TO STREAM Banks Pollutes Minnesota Waterways



Nearly 170 waterways in southern Minnesota get a grade of D or F because they lack the required protective strips of vegetation that prevent farm runoff from polluting nearby rivers and streams, according to a report card rating developed by Environmental Working Group.

Minnesota's progressive shoreland management rule requires landowners to establish and maintain a 50-foot "riparian buffer" between farmland and waterways to reduce the amount of sediment and nutrients that wash off crop fields and into streams. Using a combination of aerial photography and digital mapping of the state's waterways, EWG analysts evaluated 37 counties and found that only 18 percent – 87 waterways – had 100 percent of the required buffer zones.

"Polluted runoff from farmland is a major environmental and public health problem, but it is one that can be largely prevented in Minnesota and across the country," said Craig Cox, EWG's senior vice president of agriculture and natural resources and co-author of EWG's "Broken Stream Banks" report. "Minnesota is a national leader in recognizing the importance of buffers between cropland and waterways. Better enforcement of the shoreland management rule presents a remarkable opportunity to improve water quality."

In EWG's report, about 21 percent of waterways – 101 in all – got a failing grade because they had less than 60 percent of the required buffer acreage. Another 14 percent – 66 waterways – earned a D because only 60 to 69 percent of the buffer zones were in place.

The report, which includes interactive maps and detailed charts and tables on each county in southern Minnesota, found that the required buffer zones were even scarcer near smaller waterways. Small streams account for a third of the evaluated area but almost half the missing buffer acreage. "The missing buffers along smaller streams are bad news for Minnesota's water quality because small streams are more directly affected by cropland," said Soren Rundquist, EWG's

landscape and remote sensing analyst and co-author of the report. "It is our hope that county officials who are responsible for implementing the rule will use our data as a tool for enforcement and education."

The Minnesota River and its miles of tributaries are badly polluted largely because of runoff from row crops that reaches far downstream. As a result, sediment is filling up Lake Pepin on the Mississippi River near the Minnesota-Wisconsin border, where phosphorus regularly triggers noxious algal blooms. More consistent use of buffer zones could help reduce runoff by filtering and retaining sediment, storing and inactivating phosphorus and strengthening stream banks from eroding or slumping into streams.

"Stricter enforcement of the shoreland management rule won't solve all of the pollution problems, but it would be a big step in the right direction," Cox said. "Better enforcement would ensure that the water quality gains achieved by those landowners who do comply with the rule are not undone by others – often their neighbors – who do not."

### Broken Stream Banks FAILURE TO MAINTAIN BUFFER ZONES WORSENS FARM POLLUTION

Water pollution from farmland is a major problem in southern Minnesota and wherever row crops dominate the landscape across the United States. Much of this pollution can be prevented by the conscientious use of riparian buffers – strips of grass, trees or other permanent vegetation maintained along the banks of rivers, streams, lakes and other waterways.

Minnesota is a national leader in recognizing the importance of these buffers in combating agricultural pollution. The state's Shoreland Management Act confers legal protection of riparian buffers between most waterways and farmland. Like any other law, however, it must be enforced to be effective.

In 2013, the Environmental Working Group used high-resolution aerial photography to assess how well the law is working and to help county and state officials in their efforts ensure the required buffers are maintained between row crops and public waterways.

### Only 18% of perennial river and stream banks in agricultural areas are fully protected.

While sizable numbers of landowners maintain the required 50-foot riparian buffers, many others do not. Buffers are often

far narrower than required and in some cases are completely missing. Overall, about 72 percent of the required buffering acres were in place in agricultural areas. But the overall average is misleading, because there are large differences among waterways. Only 18 percent (87 waterways) earned an A, meaning 100 percent of the required buffer was maintained along the waterway. In contrast, 21 percent (101 waterways) got a failing grade – less than 60 percent of the buffer acreage was in place.

### Waterways that earn top grades are frequently next door to areas with failing grades.

Grade	Percent of Required Buffer Present	Missing Buffer Acres	Number of Waterways	Percent of Waterways
A	100%	0	87	18%
A-	99-90%	59.4	57	12%
B	89-80%	235.3	81	17%
C	79-70%	626.1	93	19%
D	69-60%	673.7	66	14%
F	59-0%	690.5	101	21%
	Total	2,285	485	100%



#### A-GRADE

The wide-strip of vegetation along this stream filters out pollutants and keeps the stream bank from collapsing. Runoff and broken banks are a major source of pollution in southern Minnesota waterways.



#### F-GRADE

The vegetation along this stream is far narrower than 50-feet – in some places crops are planted right up the stream edge. Poorly protected stream banks like this undo the water quality gains produced by other landowners maintaining wide buffers.

From: <http://www.ewg.org>

### AHOY SPYC MEMBERS AND FRIENDS!

Great Showing for the Steak Fry!  
Served 130 people plus. Thanks Mike Patten for cooking, Terri Meredith, Bill Tschohl for serving and everyone else who helped.

The 2015 Commodores Ball is one for the books!  
Awesome turnout - 94! Lots of fun, great food, music and memories made. Thank you Dave, Ruby, Terri, Karen, Tommie, Maria, Barb, Debbie, Diane, Linda, Mike, Shirley, MJ, Andi, Roger, Francine (our wonderful photographer), Brian, Rick and everyone who helped out!

Thank you Jerry Quaal for donating all of the hanging baskets.

ladler@c-b-m.com or 612-599-4545.

Lynn Adler – Slip UH63  
Board member and Social chair.  
Skipper of the good ship *Living' La Vida Loca*

### SOCIAL CALENDAR

SUN, JUNE 28<sup>TH</sup> 10:00am At the Clubhouse  
• CAPTAIN'S BREAKFAST

WED, JULY 1<sup>ST</sup> 7:00pm At the Clubhouse  
• RIVER CITY REVUE

SUN, JULY 19<sup>TH</sup> 10:00am At the Clubhouse  
• CAPTAIN'S BREAKFAST

MON, JULY 27<sup>TH</sup> 7:00pm At the Clubhouse  
• BOARD MEETING

SAT, AUG 22<sup>ND</sup> At the Clubhouse  
• SHRIMP BOIL



Photo by Maria Johnson

## DOCKSIDE GRILL - *Grilled Salmon*

4 servings - Total Time: 20 mins

This tasty grilled salmon recipe is the easiest and fastest way to cook salmon. Topped off with a sweet-tangy slathering of maple syrup and mustard really complements the fish's meatiness. Making the glaze right on the grill means you don't even have to turn on the stove. For a light, healthy alfresco dinner, serve this with some grilled corn on the cob.

**Special equipment:** You will need a pastry brush for this recipe.

**Game plan:** The glaze can be made up to a day in advance on the stove. Cook it uncovered over medium-high heat, let it cool slightly, transfer it to a container with a tightfitting lid, and refrigerate. Let the glaze come to room temperature before proceeding with the recipe.



### For the glaze:

- 1/3 cup maple syrup
- 3 tablespoons whole-grain mustard
- 1 teaspoon cider vinegar
- 1/2 teaspoon finely chopped fresh thyme leaves
- 1/8 teaspoon kosher salt
- 1/8 teaspoon freshly ground black pepper

### For the fish:

- 4 (6-ounce) skin-on salmon fillets
- Vegetable oil, for oiling the grill and the fish
- Kosher salt
- Freshly ground black pepper

1. Heat a grill pan or outdoor grill to medium high (about 375°F to 425°F).
2. Meanwhile, place all of the glaze ingredients in a medium oven-safe frying pan and whisk until combined.
3. When the grill is ready, place the frying pan on the grill, cover the grill, and cook until the glaze just comes to a boil, about 3 to 4 minutes. Using a hot pad or dry towel, remove the pan from the grill; set aside.
4. Pat the salmon dry with paper towels. Brush both sides of the fillets with vegetable oil & season both sides generously with salt & pepper.
5. Rub the grill grates with a towel dipped in oil. Place the salmon on the grill skin-side down, cover the grill, & cook undisturbed until grill marks appear & the skin is starting to crisp, about 2 to 3 minutes. Using a flat spatula, carefully flip the fillets over & brush the skin with some of the glaze. Cover the grill & continue to cook until the salmon is just opaque in the center, about 2 to 4 minutes more. Transfer to a serving plate & serve immediately, passing the remaining glaze on the side.

## WET YOUR "BOAT" WHISTLE - *The Summer Fruit Daiquiri*

After one sip, you'll be flip floppin' through summer's gates.

The perfect compliment to a summer celebration is of course a fruitful rum drink. Obviously right! This month's boat drink recipe is just that, the perfect cocktail to welcome in summer with. It's called the Summer Fruit Daiquiri and it's a delicious blast of fresh fruit and rum. I dare you to have just one, it's impossible!

**Makes three 8oz. servings**

- 1/2 a 12 ounce can thawed lemonade concentrate
- 1 cup sliced peeled fresh peaches
- 1 cup fresh strawberries
- 1 cup fresh cubed mango
- 1 cup seeded watermelon
- 6 ounces light rum
- 2 tablespoons powdered sugar
- 2 cups ice cubes

### Mixing Instructions:

Combine in a blender 4 cups fruit, the lemonade concentrate, rum, and powdered sugar. Cover and blend until smooth. With blender running, gradually add ice cubes through opening in lid until mixture is desired thickness. Serve in glasses. If desired, garnish daiquiris with fruit pieces. Raise glass and toast to Summer.



## DOCK RULES

**New SPYC Event types (details for each event will be posted in the clubhouse):** 1. Member - spontaneous; 2. Member - club; 3. Member - private; 4. Member - outside interest; 5. Outside organization - no member sponsorship; 6. SPYC sponsored.

The New Rules, Usage and Event Type categories and usage agreement were approved by the board and will go into effect immediately. All events currently on the calendar shall be grandfathered in under the old structure.

**Bylaws (Ruby):** Roni presented on behalf of committee: Next meeting will be June 2nd and the current intent is to bring this to the board June 22nd. Board members would like to have the by-laws in advance for review.

**Membership - Marketing - Social (Lynn Adler):** The first TGIF party was fantastic and we had fabulous attendance. There was some great food as well!

**Upcoming events:** Steak fry May 30th, and the social committee is expecting a large crowd. Come early and visit with friends. FYI - The Coast Guard has the building reserved until 2 p.m. on this date so please be respectful of their time. New Boater Orientation will be June 6th and the Commodore's Ball will be held on June 13. The RSVP date was not an invite so please send in your reservations early. Staff will assist with doing an update on the phone tree and thru several other media forms to communicate early response by members. Dave M. requested a social club meeting prior to Commodores Ball to make sure that all the volunteers' action items are covered on the day of event and for setup.

On June 19th - 20th, there will be a raft-off at 826 with Captain Ron Hilson in charge. Please contact Ron if you plan to meet everyone down there. FYI - We had our first transient visitor that received their "free come try us out" ticket from the Boat Show this weekend. There will be a push to update the mailing list with the office to ensure that everyone is receiving their materials etc. If you have moved or have changed addresses; please contact Lynn Adler and/or Roger Anderson with the new information. Our Facebook upgrade is still in progress with several tactical issues still needing to be worked out.

**Strategic Planning (MJ Babcock):** Thank you to everyone who participated in the two focus forums. We had 40 people attend both sessions and we received some great input. The committee will be meeting on June 1st and the 16th to review that input and start collating it into something that can be used by the board. The Committee Chair will also be setting up time with each of the various club committee's incorporate their plans into the overall the strategic plan for the club. The Board will have a one day retreat to review the comprehensive plan. That date has yet to be set.

**Adjourned:** 9:00p.m.

**Next Board meeting:** June 22nd at 7:00p.m.

The SPYC is dedicated to providing an environment where all members can enjoy safe and affordable boating. All boats in harbors or on club property must conform to the club rules for safety standards and overall appearance, as established in appendix B, SPYC Appearance & Maintenance Standards.

Periodically throughout the summer, visual inspections will be made by representatives of the Board to ensure compliance with the rules below. For complete Standing Rules, go to [www.stpaulyachtclub.org](http://www.stpaulyachtclub.org)

- All boats must meet applicable State and Federal laws / regulations for legal and safe operation.
- Safety of family and guests is the responsibility of the boat owner. Children must be supervised.
- Docks must be unobstructed at all times; clear of mooring, water and electrical lines. No part of the boat shall protrude over the main walkway. Hoses are not to be left on the docks or fingers unless in use.
- Wheelbarrows, wheeled utility carts, grills, bicycles, etc. must be neatly stored on the owner's boat.
- Docks and fingers are to be kept free of temporary or permanent materials storage or containers, seating, hammocks, etc. except for those dock boxes or containers approved by the Club.
- Planters for flowers and other plant material must not be placed on the docks or fingers.
- All storage boxes located on the docks must be the approved type, purchased through the marina operations manager office and installed by staff.
- Power cords are to be run under the docks.
- Quiet hours are as follows: Sunday through Thursday 10 p.m. until 8 a.m. Friday and Saturday: Midnight until 8 a.m.
- No political posters are allowed in the marinas or on any boats while in the harbor.
- All pets must be leashed when not on your boat and restrained on boat so they can not charge at people walking on dock. Any droppings are to be cleaned up immediately.
- Fueling of boats is not permitted in the slips or boat yard.
- All boats must be in their assigned slip.
- All boats shall be secured with adequate lines and in a manner acceptable to marina operations
- The exterior of boats must be clean and in good repair.
- Fishing in the marina is prohibited. Fishing line can wrap around a prop and destroy the seal.

We sincerely believe that implementing these Standards is in the best interests of the Saint Paul Yacht Club as a whole. We welcome any questions you may have and we appreciate your compliance with the Standards in the spirit of maintaining a yacht club and boating facility of which we all can be proud! Rev. 8-23-04

**Staff**

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**Rick Kappelhoff** - Cell: 651-747-6063

**Board**

**Dave McKusick** - Cell: 612-670-4859 - Email: crescentproduction@comcast.net  
Committees: Operations

**MJ Babcock** - Cell: 612-910-8585 - Email: mjbab@aol.com  
Committees: Strategic Planning

**Greg Jorgensen** - Cell: 651-283-4017 - Email: nottasinger@Hotmail.com  
Committees: Finance

**Roni Brunner** - Cell: 612-963- 5874 - Email: rb2001bugs@hotmail.com  
Committees: Member of several committees

**Lynn Adler** - Cell: 612-599-4545 - Email: ladler@c-b-m.com  
Committees: Social, Marketing/Membership

**Dave Nelson** - Cell: 612-735-7348 - Email: dnelson688@gmail.com  
Committees: Harbor Maintenance (aka Dredging)

**Bill Gibbs** - Cell: 612-940-5577 - Email: mpgibbs@centurylink.net  
Committees: Member of several committees

**Terri Meredith** - Cell: 612-910-4272 - Email: tlmeredith099@gmail.com  
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**Lynn Gunstrom** - Cell: 651-399-4612 - Email: Lynndock@live.com  
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**Bill Tsohl** - Cell: 651-335-1719 - Email: ahandiman1@hotmail.com  
Committees: Member of several committees

**Pat Boulay** - Cell: 651-983-8317 - Email: pboulay@newbizminn.com  
Past Commodore

**FOR SALE -**

**35ft 1957 Chris Craft Roamer**  
*Steel Hull / Chris-O-Matic*  
*Twin Hercules Engines*

*Last Time Run - Two Years Ago (Runs Good)*  
*Needs Body Work*

**\$5,000.00 OBO**

Contact: Debbie Richman  
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**STAFF/BOARD CONTACT INFORMATION 2015**

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