

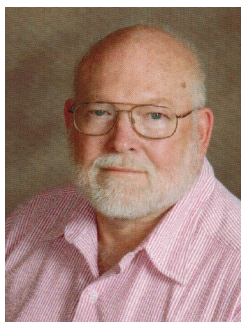
St. Paul Yacht Club Anchor Line

STPAULYACHTCLUB.ORG 651-292-8964 100 YACHT CLUB ROAD B-1, ST. PAUL, MN 55107

JULY 2016 VOL. 22

COMMODORE'S REPORT

Greetings to all Yacht Club members.



My last report outlined a number of things underway, and many are completed, and some are not.

The patio is open for use, and a volunteered gazebo now rests on the deck.

The logjam on Raspberry is still there, although somewhat smaller. However, the high water and extraordinary flow rate have deposited more logs on the Raspberry bridge, and they are pretty effectively blocking the channel upstream from the Dahlgren docks.

We have not done soundings in the harbors because the water depths are certain to change when (if?) the water recedes. There is still a large number of "unauthorized" stuff on the docks, especially on the shoreside docks. Please, please clear the docks and fingers of this material. Our lease with the city has verbiage requiring that the docks and fingers must be maintained in an attractive manner, so let's move plants, boats, power cords, etc. off or under the docks.

We have the gas dock staffed on Saturday midmorning to mid-afternoon, and we added several bollards to the dock to facilitate docking. Be cautious, however, because there may still be debris alongside the dock.

Now, to current events:

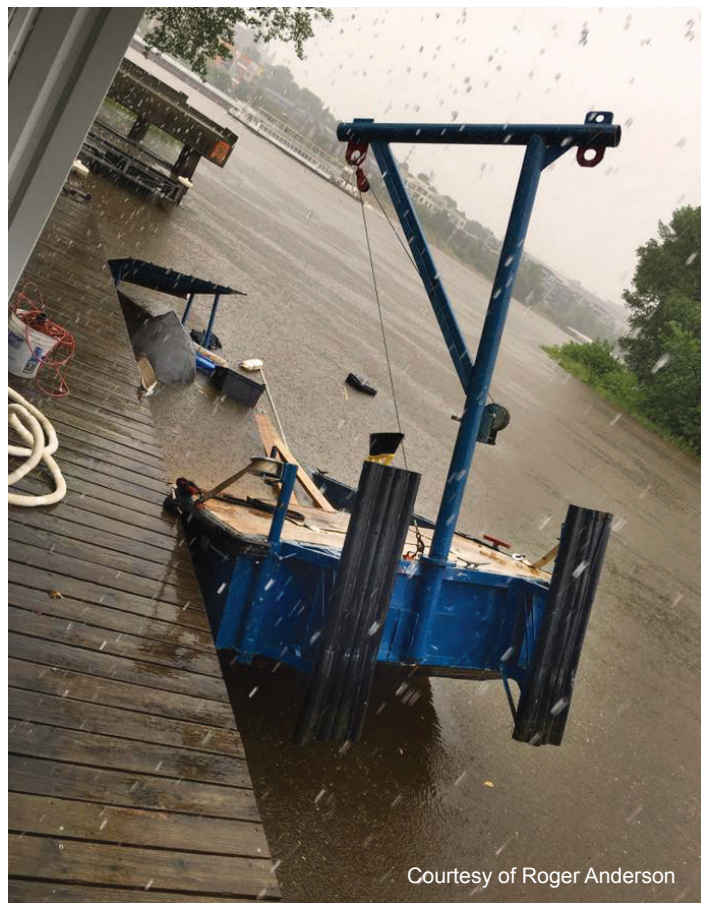
We had a great pair of event in the clubhouse with the Captains' Breakfast complete with live music, and the TGIF with a professional Bluegrass band. Great participation from our members, and really great music in both events!

Last, the major downpours sank the workboat! We had to bring in a crane to lift the boat and get it to the lift well. Fortunately, there doesn't seem to be any major damage to the boat, and we think the engines will both be OK.

Perhaps my next report won't have any big stuff to discuss! Thanks to you all for your participation and communications. That's how we keep our community strong.

Until next time, Good bye, and keep the river trips safe.

— Denny Sando



Courtesy of Roger Anderson

ROGER'S ARTICLE

As I write this we are on our way up to 8' over our normal water levels which is kind of unusual for this time of year. In a typical year with a dry spring like we had this year we'd be expecting the opposite problem of grounding in certain areas of the marina toward the end of July and the beginning of August. I would expect this will recede slowly and set us up well for adequate levels through the end of the season.

I've been out on the rivers – first the St. Croix and now for the last 25 years the Mississippi – for a long time and I've noticed in the last 15 years or so that the water levels seem more reactive to local rain events than they used to be. It seems now that every time there's a good strong rain somewhere in the watershed there's an almost immediate rise in the river. I think the primary driver of that is the fact that virtually everywhere along the stretch of the Mississippi and Minnesota that flows into our area now has separate storm sewers and sanitary sewers, and my bet is that they drain an increasing amount of paved surface every year.

Any rain that collects in the small towns and urban areas is immediately ducted away into the river rather than going through a sewage treatment plant that might slow down the release of the water for hours if not days. And, it seems like we're getting more real heavy rain events than we used to. Last week there were areas in southern Minnesota that got 11" of rain in a matter of hours. That seems like something that used to happen once a decade; now it seems like it's happening a couple times a year.

After the crest on July 24th, it looks like we'll have higher levels for some time. Earlier this year, of course, we removed the end three slips on the Miller dock and this continued high water and



resulting faster current may give us a chance to see what effect removing them is having on the flow and silting problems that have plagued that area of the lower harbor. The change may have improved the situation, it may have had no effect, or it may just have changed where the material is deposited in the harbor. When the water returns to near normal levels we'll do a sounding of the area and see what we can learn.

The City finally did decide to remove the tree pile off the tip of Raspberry Island, and though they didn't get everything off they knocked a lot of the pile downriver and what was left over pretty much broke away and went downstream through the Raspberry Island bridge – thankfully not hanging up on anything.



We have some big changes happening over at the boatyard end of the park. Starting this last Monday, Lilydale Road was closed until sometime late this fall and work is starting on the completion of the Lilydale section of the park. This will include burying all overhead power lines, new sewer and water lines, and a new road surface – which I think anyone who has traveled that road can appreciate the need for.

The entrance to our boatyard will get a much needed facelift and resurfacing and I've requested that the bike path intersection by our boatyard gate be marked with better stop signs for the bike path and have the vegetation cut back so anyone approaching either in a vehicle or bicycle can see the area clearly. We've also had ongoing washouts and ruts in the approach to our gate and my hope is this will all be new, smooth (and reasonably thick) pavement laid down right up to – and possibly through the gate. That's what we requested anyway; time will tell what's in the budget and the overall plan. — Roger Anderson

DOCKSIDE GRILL - *BBQ Teriyaki Pork Kabobs*

6 servings - Total Time: 3 hrs 50 mins

A simple way to make kabobs for summer grilling, and easily adaptable to add your favorite veggies. Great with rice and a nice salad!

Ingredients:

- 3 tablespoons soy sauce
- 3 tablespoons olive oil
- 1 clove garlic, minced
- 1/2 teaspoon crushed red pepper flakes
- Salt and pepper to taste
- 1 pound boneless pork loin, (cut into 1 inch cubes)
- 1 (14.5 ounce) can low-sodium beef broth
- 2 tablespoons cornstarch
- 2 tablespoons soy sauce
- 1 tablespoon brown sugar
- 2 cloves garlic, minced
- 1/4 teaspoon ground ginger
- 3 portobello mushrooms, (cut into quarters)
- 1 large red onion, cut into 12 wedges
- 12 cherry tomatoes
- 12 bite-size chunks fresh pineapple



Instructions:

1. In a shallow dish, mix together 3 tablespoons soy sauce, olive oil, 1 clove minced garlic, red pepper flakes, salt, and pepper. Add pork cubes, and turn to coat evenly with marinade. Cover, and refrigerate for 3 hours.
2. In a saucepan, combine beef broth, cornstarch, 2 tablespoons soy sauce, brown sugar, 2 cloves minced garlic, and ginger. Bring to a boil, stirring constantly. Reduce heat, and simmer 5 minutes.
3. Preheat an outdoor grill for high heat and lightly oil grate. Thread pork cubes onto skewers, alternating with mushrooms, onion, tomatoes, and pineapple chunks.
4. Cook on grill for 15 minutes, or until meat is cooked through. Turn skewers, and baste often with sauce during cooking.

WET YOUR "BOAT" WHISTLE - *Fresh Strawberry Margarita*

2 - 4 servings - Prep Time: 5 mins Total Time: 5 mins

Ingredients:

- 1 pound (16 ounces) fresh strawberries, hulled
- 1 cup silver tequila
- 2/3 cup freshly-squeezed lime juice
- 1/3-1/2 cup honey or agave, more/less to taste
- 1/4 cup Cointreau or Triple Sec (or any orange liqueur)
- (for serving) ice, salt rim of glasses, extra fresh strawberries and/or lime slices for garnish

Directions:

Add strawberries, tequila, lime juice, honey, and orange liqueur to a blender. Pulse until completely smooth. Let the mixture rest for about 3 minutes, then skim off the foam on top. Taste, and add extra tequila or sweetener if desired.

If you would like to serve these in salt-rimmed glasses, simply run a lime wedge around the top of each glass. Then dip the top of the glass upside-down in a bowl of coarse margarita salt. Garnish the glasses with fresh strawberries and/or lime slices if desired.

To Serve On The Rocks:

Fill up each glass about half full with ice, then pour the margaritas over the ice and serve immediately.

To Serve Frozen:

Add about 3-4 cups of ice to your blender with the strawberry margarita mixture, and pulse until smooth. Pour into glasses and serve immediately.



Board Members Present At General Membership Meeting										
Commodore	Vice Cmdr.	Secretary	Treasurer	Board	Board	Board	Board	Board	Board	Past Cmdr.
Dennis Sando	MJ Babcock	Bill Tschohl	Greg Jorgensen	Lynn Adler	Bill Gibbs	Charles Hart	Terri Meredith	Fran Potvein	Sue Walters	Dave McKusick
X	X	X	X	X	X	X	X	X	X	

GENERAL MEMBERSHIP MEETING NOTES - MAY

Call to Order: 6:31 p.m.

Attest: Bill Tschohl, Secretary

Guest: Brian Welchin and Cynthia Ropacz, Barb Haake, Ron Hilson, Thomas Marrone

Brian and Cynthia: Curious on Vessel Safety Check. CGA passed them by and did not complete their vessel safety check because no one was free to check their boat. Need it to be better communicated and interact with members regarding plans for vessel safety checks. Waited outside their boat and could not get any CGA engaged for safety check. Scheduled time was 10:00am – 2:30, some worked until 4 or later.

Brian and Cynthia have scheduled time with Denny for Tuesday, May 24th to have their CGA safety check completed.

Regarding Brian and Cynthia's SPYC Bill resolution: Greg J., Brian, Cynthia, Denny and Roger are working to organize and determine accurate and common agreement on resolution.

Brian and Cynthia's 2nd boat: Received a letter saying it's an eyesore. They've also been told that they can't get boat pulled out until bill is settled, so they're in a catch-22. Need to work on boat in yard. They have a friend coming to help them work on it for a week. Boat runs, but is winterized and exhaust boots need to be replaced so they need work boat to bring it up. Roger will coordinate with them and resolve this issue. Boat will be pulled tomorrow, May 24th and they will have 30 days to fix and return to water.

Barb Haake: Barb likes the look of the new website. Calendar – board and general meeting time changes not present on website calendar. It's hard to determine SPYC club events with right date and time. Roger will get those updated.

Social response: Also need to work on updating the phone system.

Gate D: When you hit the second 2 it beeps twice. **Response:** Second beep is indicating it's unlocked. Working as planned. Gate codes will likely be changed more often this year, maybe monthly.

Ron Hilson: June 24th - 26th Sail-away to 826

Minute Approval: 4/25/2016 meeting minutes: Motion to approve by Lynn Adler, seconded by Sue Walters. Motion passed.

Staff Report: Staff report submitted by Roger. Roger is concerned with the accumulation of driftwood on the raspberry island point. Pictures were taken of kids playing on the wood pile. Roger sent a letter to the city and they responded with putting up Keep Out signs and increasing police patrols. What's accumulated is too big for us to pull out and with the rain expected this week it's hard to say where it would go if it breaks loose. It could potentially jam up under the Raspberry Island pedestrian bridge.

Some letters have gone out to seriously delinquent accounts. Boat Launching is starting to slow down. The goal is to get yard boat free by June 10th.

Attendance at Orientation Saturday was good: 20 new boaters showed up. Brian, Denny and Greg D. have been able to keep up with yard work.

Operations: Continuing with yard operations and though launches are slowing things are going well. Next week they will be dismantling and disposing of three derelict boats in the yard. Operations is planning to do soundings and marking the channel in the lower harbor, but it will depend on water levels. Debris on island is currently marking the shallow area for now. Will be working on bringing dock sections removed from Miller Dock to build into a patio and crossing dock in the coming days though it will take a few weeks to finalize with cabling, etc. They will probably have a 20'x40' patio by the old lift well area. We will also gain some tie-along space.

Connie, our Internet rep, will be working with Denny to sort through WiFi coverage holes in the Lower Harbor.

The lock and door structure removed from the gas dock is now unused. Operations will be working to reconfigure that and make it into a keypad gate solution for Gate G. Solution should be ready sometime in the next 30 days or so.

20-25 boats had the vessel Safety Checks by the Coast Guard Auxiliary this past weekend. A good number passed. More actually passed than expected and the CGA ran out of stickers they had on hand. Denny will be working to get stickers to those that passed and didn't receive one.

Some people have asked how to get 'such and such' done. People need to be directed to Roger so Roger can write up a work order for Operations to work from and be aware of work requests.

Gas Dock attendant: Intention is to have someone. Roger is working to arrange and coordinate for Saturday's along with someone for a few days a week with Brian in the yard. Roger may find a person or combination of people for this role.

The next part of the Lilydale Park project will be starting in July or so to redo the road. The hope is that they will have enough funds to get past our yard gate. We are asking that they cut the trees back a bit further from the yard entrance and install larger stop signs along the bike path. It can be dangerous with the speed bikes go through and we all have limited visibility.

If the City does have enough money to get past our yard gate we may have limited single lane entry to the yard for a period of time. **Brian W.:** We may be able to get blacktop millings cheaply that can be used for entry/low spots. Nothing has been done regarding work boat research as yet, but Denny will work on it.

Finance: New business and Finance report will be handled at end of the meeting along with new business.

Standing Rules: Carry-forward comment: We will revisit the Standing rules at our July or August meeting for any potential adjustments.

Social, Membership, Marketing: The Commodores Ball on Saturday went well. Food was pretty good, though some had issues with pork under or over cooked. Issues seemed less pronounced for the chicken. We had about 83 people. Comments: We should be using a smaller venue so people mingle more? It felt a little lonely for some. The drinks were awfully expensive, \$10 for a gimlet. Maybe future plans for clubhouse events can include temp help cater?? Etc.

June 18th is the Steak Fry. Merchandise samples will be brought down to show Roger and then Lynn will order some small quantities hopefully in time for Steak Fry. TGIF plans. Will be scheduled, Lynn will find room in the calendar. Ron will lead next TGIF.

Skill Inventory list from members, can we collect via Anchor and Line. Clubhouse event/ calendar need to be scheduled via Roger so there are no conflicts. We need to find a way to post in the clubhouse somehow so it's easy to find/ see when you're in the clubhouse. Clubhouse calendar should only be in clubhouse so people can see schedule, not pencil in their events. Roger needs to be contacted to schedule events.

Revisit: Discussion: We would like to send a gift to Francine Anderson as a thank you for the wonderful work she did putting together the new website. We will give her a gift certificate to somewhere.

Harbor Maintenance: Nothing new to report.

Clubhouse: Nothing new to report.

Strategic Planning Committee: 501C – questions? Indicated we may have tax liability if we rent facilities to non-members. There is lots of vague and confusing language that we should have clarification on so we don't risk our tax-exempt status. MJ will reach out to some legal friends of hers for input.

We do have latitude e.g. we have the gas dock and sell to the public, but it would be good to have clearer definitions of our latitude.

Transients: Possibility of putting information on the member's only Facebook page so we know who / when people are arriving. We used to have a welcome packet, but it transient usage hasn't been really busy with the past years of challenges due to harbor depth. Comment: We can expect this to pick-up a bit with clearer harbor entrances.

Strategic asked if we could have a list of mechanics that are insured to work in yard. This list would be a resource we can provide to boaters. **The list is pretty short:** Mechanics are Dana Marine and Watergate. Shrink-wrap is Dana Marine and Tom Boehmer.

Requested painting of gas dock platform: Painting of gas dock deck was just done last year so may not need it.

New business: Trailer Storage motions presentation.

Motion discussion: Motion to adopt wording changes to the standing rule pertaining to trailers as shown in the Update 'Office Administration Policy, Fees item 8' to the following:

8. Boaters must submit a seasonal payment for the storing small boats and trailers in the boat yard and obtain an annual identification tag from the Marina Manager. Approval from the Marina Manager must be obtained prior to storing items in the boat yard and annual fees must be paid prior to June 10th each

year. If approval has not been given, or if items have not been properly tagged and paid for annually, we reserve the right to immobilize these items. Items will be returned to owners upon payment of the applicable fee.

Motion made to approve by Fran Potvein, seconded by Terri Meredith. Motion passed unanimously.

Motion: Motion to post trailer notice to members via email, Facebook and signage on dock gates.

Motion discussion: Motion may be too specific on where we can post and is actually unnecessary. Motion withdrawn.

One Rate Proposal presentation – Discussion on a proposed shift in rate structure to a more equitable pattern. Presentation made by the finance committee along with discussion of motions that will be posed at the June board meeting. Presentation lead time of a month so the idea can be discussed more broadly, percolate, etc. A vote on the motions will be requested at the June board meeting.

Finance motion items for June Board meeting. These may be adjusted depending on feedback and discussion at or before the June meeting.

- One rate concept; final rate for 2017 to be determined during budget process later this year.

Motion: The SPYC will adopt a One Rate concept for slip rate determination so slip rates are equitable.

- Linear vs. square feet

Discussion item: Linear vs. Square feet slip rate models

Motion: Motion to adopt the Linear length model as the one rate concept for the SPYC.

Or

Motion: Motion to adopt the Square Feet model as the one rate concept for the SPYC.

- Tie along rate will be 20% off rate for boats that are 30 ft. or less; boats greater than 30 feet get the full rate

Motion: The SPYC recognizes that not all slips are equal and directs the tie-along rate for boats 30 feet or less to be set at a discount of 20% for the summer slip rate, not to include fees.

- Marina Manager will need room for exceptions based on slip availability and suitability along with other mitigating factors.

Motion: The SPYC recognizes there are boats and slips unsuitable for full length, width, etc. that would typically fit. Where necessary the Marina Manager is directed to adjust rates as necessary to maintain best and highest use possible. In these cases slip size will not be the basis for slip rate, but boat size will determine slip rate. Exceptions will be documented by the marina manager and maintain a full list available for review by the board.

Discussion on One rate proposal tabled until June Board meeting so everyone has more time to review.

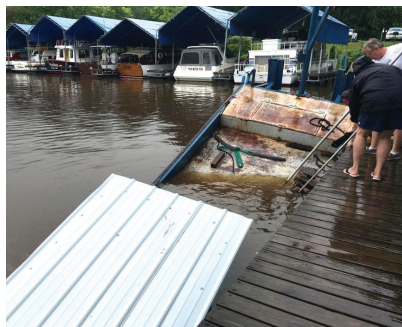
Motion to adjourn: Motion by Lynn Adler, seconded by Charles Hart. Motion passed

Adjourned: 8:20PM

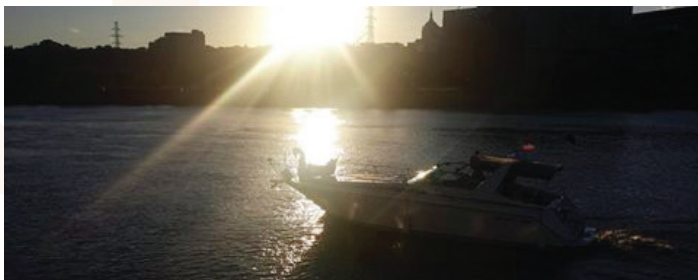
JAZZ CAPTAINS BREAKFAST



LOT-O-RAIN



THE LIFE OF SWANNY THE SWAN



AHOY SPYC MEMBERS AND FRIENDS!

What a summer of social events we have had and there are more to come. We served over 125 people at the steak fry – thanks everyone for coming and a big shout out to all the volunteers that make it all happen! Thanks Roger for setting up the Jazz Captains breakfast and the Musical TGIF – both events were over the top!! We are not done yet either – check the calendar for upcoming events.

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

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

SOCIAL CALENDAR

SAT, AUG 13TH

• **BOAT LIGHT PARADE** - Ron Hilson

SAT, AUG 20TH *At the Clubhouse*

• **HAMBURGER COOK-OFF**

MON, AUG 22ND 6:30pm *At the Clubhouse*

• **BOARD MEETING**

SAT, SEPT 10TH 5:00pm *At the Clubhouse*

• **CHICKEN FEED** - \$10

TUES, SEPT. 13TH 7:00pm *At the Clubhouse*

• **GENERAL MEMBERSHIP MEETING**

SUN, SEPT 18TH 10:00am - 6:00pm *At the Clubhouse*

• **BOATING WITH KIDS**

MON, SEPT 26TH 6:30pm *At the Clubhouse*

• **BOARD MEETING**

SAT, OCT. 1ST 7:00pm *At the Clubhouse*

• **HALLOWEEN PARTY**

MON, OCT 24TH 6:30pm *At the Clubhouse*

• **BOARD MEETING**

TUES, OCT 25TH *At the Clubhouse*

• **ALL BOATS OUT OF HARBOR**

FRI, NOV 25TH *At the Clubhouse*

• **X-MAS SEASON SETUP**



St. Paul Yacht Club

100 Yacht Club Road B-1
St. Paul, MN 55107



Courtesy of Roger Anderson

SPYC CONTACT INFORMATION 2016

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