



October, 2006

## 2006 BRIDGE:

Commodore: Brenda Bowers  
Vice Commodore: Mary Croke  
Rear Commodore: Neil McClelland  
Past Commodore: Bob Gautschi  
Secretary: Audrey Good  
Treasurer: Bob Jamieson  
Fleet Captain: Doug Bowers  
Entertainment: Bob Rogers  
Purchasing: Karen Cunningham  
Staff Captain: Shane Sitter  
Membership: Blanca Bunbury

### Phoning Committee:

Audrey Gautschi/Floss Hoskins

### AYC Pilot:

Audrey Good



## NOTICE OF 2006 ANNUAL GENERAL MEETING

Please take notice that the Annual General Meeting of the Airport Yacht Club will be held in the AYC Clubhouse on **Friday, November 10<sup>th</sup>, 2006**

**18:30 HRS BAR OPENS**

**19:00 HRS - ANNUAL GENERAL MEETING**

## MESSAGE FROM THE COMMODORE

Wow, what a spectacular summer!!! A wonderful time was had by all and there are pictures to prove it. There are also some pictures that should never be seen.

Shortly, the AGM will be followed by the Commodore's Ball and another year will be behind us. We have accomplished so much. I'm very proud of the Bridge and the support from all our members. YOU are what makes AYC work and we are currently in better shape than we've been in years.

Our membership has grown with a number of potential new members in the wings. The clubhouse has undergone repairs to the deck and the roof will be done shortly. With new curtains, a new TV and paint on windows, table legs, baseboards etc., we are looking just fine.

Financially, it appears we're in the best position we've been in for years with all loans and bills paid.

I'm looking forward to the upcoming social events. Let's relax a little, have some fun and enjoy our club.

See you there,

-Commodore Brenda Bowers-



Have you noticed a touch of fall color in the trees, as you walk the dog or anchor out on a clear crisp evening? Yes folks, before we know it the trick-or-treaters will be clamoring for candy on our porches. Can the Commodore's Ball be far behind? You betcha.....Yes, Saturday, November 25th is closer than you think!

*Drag out your party clothes and dust off those dancing shoes! You won't want to miss this very special event. Great food, great people, a great time. It starts with a no host bar at 6:00 PM, dinner at 7:00 PM and Dancing at 9:15 PM.*

### *Nautical Dress Code*

A boater brings his boat up to a restaurant dock to eat dinner. The dockhand says, "I'm sorry, sir, but I can't let you dine here tonight. This establishment has a necktie policy for the evening meal and you are not wearing one.

The boater said, "I'm sure I don't have a tie on my boat!"

The dockhand, not wanting to turn away a customer, said, "Well, why don't you just find something that approximates a tie. I'm sure that would be okay."

After some time, the boater emerged from his cabin sporting a pair of jumper cables. "Sorry", the boater said, "but this is all I could find to put around my neck."

Sighing, the dockhand said "okay, I'll let you in with those, but just don't start anything."



### CONSTITUTION

After a lot of hard work by Bob Gautschi, the new Constitution has been sent to Victoria. Thanks Bob!

### NOMINATIONS

All members are encouraged to attend our Annual General Meeting on Friday, November 10<sup>th</sup>, 2007. Nominating Committee would like to propose the slate listed below for the 2007 Airport Yacht Club Bridge:

Mary Croke, Commodore; Neil McClelland, Vice Commodore; Doug Bowers, Rear Commodore; Audrey Good, Secretary; Bob Jamieson, Treasurer; Karen Cunningham, Entertainment; Bob Gautschi, Membership; Bob Rogers, Purchasing; Mike Croke, Fleet Captain; Kim & Alain Welonek, Staff Captain(s). Brenda Bowers will become Past Commodore. Nominations are also welcome from the floor from any active member. Please participate, this is a huge part of what makes your club run.



## Reciprocal Moorage

We are pleased to let you know we recently received reciprocal privileges from the False Creek Yacht Club

What word looks the same upside down and backwards?



## AYcruising

Unfortunately for Bob and me, we didn't get out to many of our cruises this year. However, I can certainly tell those that didn't get to the Thanksgiving Cruise to Bowen Island, that you missed a blast of a good time! There were a few of us that were able to go over to Bowen on Thursday, some on Friday and by Saturday there were eight boats. On Sunday some members took the ferry over to join us for a beautiful day of sunshine. Around 1:30, about 30 members, friends and family joined together and ate a Thanksgiving Dinner fit for Royalty. We were able to use the large tent up by Docs and it was nice to have everyone seated for dinner at the same time. Many thanks to Neil McClelland & Angela for roasting the turkey; Mike & Mary for cooking up a bunch of potatoes, and to Stephen & Jane for cooking an impressive deep-fried turkey as well as ham and more potatoes. Another big thank you to all the other members that contributed towards the fabulous trimmings and desserts (not to mention the extra pounds!). Later on we were served up with some delicious homemade French-Canadian pea soup made by Stephen & Jane. Some people, and I won't mention who, partied hardy at the bar and others took it easy on the dock (okay, some partied on the dock too!). On our way home, Bodacious I, although now safe at their slip, had a bit of a scuffle with some wood, but fortunately, Mike & Mary were able to assist them up the river....Oh! Oh! Possible bent shaft award?? This was definitely a weekend full of camaraderie and fun!

-Audrey Good-

PS – Would you like another martini twist Mary?

ENTERTAINMENT

Written by Bob Rogers, Entertainment

The next few months promises to be exciting and is already booked with the following not-to-be missed events. Mark your calendars now!

**October 28/06 (Sat.)      Halloween Party\***  
**November 10/06 (Fri.)    AGM**

**November 25/06 (Sat.)    Commodore's Ball**

Bar 6:00 PM – 7:00 PM  
Dinner 7:00 PM – 9:00 PM  
Dancing 9:15 PM – 1:00 PM

**November 26/06 (Sun.) Grey Cup\* Pools/Food**

\*Our phoning committee will let you know more info on these events as soon as it is available.

The bar remained open all summer and I would like to thank all those who made an effort to attend on Fridays and on the long weekends during boating season. A new TV has been installed, courtesy of Neil McClelland, on a trial basis for the enjoyment of all members. We hope this will prove to be a 'plus' for the Club.



### **WORK PARTIES – Bob Rogers**

A successful work party was held by the Club membership and a lot was accomplished. Thanks to the painters – Doug & Brenda Bowers, Karen Cunningham, & Doug Lighthouse. A terrific job has been done on the new curtains – thanks to Audrey Good & Janet Rogers, thanks to Floss Hoskins for washing the inside windows. All the drains have been installed with the exception of the ones over the stairwell. A special thanks to Neil McLeod for the tedious work of running the drain lines – great job – and to Neil McClelland who brought his boat around so that we could run the line out the side of the Club. All the outside ramps have been painted. We are in discussions with Mike Short Re the intercom and, hopefully, this will be completed within the next two to three weeks.

A job well done!



Every morning a man drives to the dock, and every morning a man takes the ferry to work. One morning he woke up, and had no electricity. He had no idea what time it was, and he thought that he was late for work. So he quickly got dressed, ate breakfast, and rushed out the door. He got to the dock and saw the boat ten feet away. So he got a running head start, and jumped as far as he could, and landed on the boat. And the captain of the boat said to him, "You know, if you had waited five minutes, we would have been in."

### **Chocolate Nut Bar Recipe – YUMMY!**

1 ¾ cups graham cracker crumbs  
½ cup (1 stick) butter or margarine, melted  
1 – 14 oz can Eagle Brand sweetened condensed milk  
2 cups (12 oz) semi-sweet chocolate chips  
1 tsp vanilla extract  
1 cup chopped nuts

Preheat oven to 375F. Combine crumbs and butter, press firmly into 13 x 9 inch baking pan and bake 8 minutes. Reduce oven temperature to 350F. In small saucepan over medium heat, melt sweetened condensed milk with 1 cup chocolate chips and vanilla. Spread chocolate mixture over prepared crust. Top with remaining 1 cup of chocolate chips, net nuts; press down firmly. Bake 25-30 minutes. Cool. Chill if desired. Cut into bars, store loosely covered at room temperature. Makes 2-3 dozen bars.

**Answer: SWIMS**