

MUSKEGON YACHT CLUB

Portwatch

FEBRUARY 2024



3198 Edgewater, Muskegon, MI 49441 • 231-755-1414 www.muskegonyachtclub.org

FLAG OFFICERS

BOARD OF DIRECTORS

Jeremy Cox Marshall Lystra Kris Hoffman JD Wallace,Sr. Clark Miller

FLEET OFFICERS

Fleet Captain of Sail......Bobby Cox Fleet Captain of Power.....Paul Wickland Fleet Surgeon......Dr. Veronica Petty

STANDING COMMITTEES

By Laws......Bill Newman, Ben Broughton
Dock & Yard.....Jeff Blum, Rob Rafson
House....Karen Garvey
Social...Emily Turek
Juniors...Kim Blum
Race & Regatta...Steve Schiller
Membership...Melody Stenstrom,
Craig Rozelle

MYC STAFF

General Manager	Kim Nguyen
Business Manager	Sue Peters
Facilities Manager	Nicky Anderson
Chef	Samantha Angelini
Bar Manager	Jersey Elizondo

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Officers & Staff Commodore's Comments Meeting Schedules Committee Reports News & Articles Club Notices Calendar

Portwatch Submissions:

Please email Kim Nguyen kim@muskegonyachtclub.org
Deadline for content submission is the 20th of each month.



MYC Staff Contacts:

Kim Nguyen, General Manager:

kim@muskegonyachtclub.org

Sue Peters,

Business Manager:

sue@muskegonyachtclub.org

Nicky Anderson,

Facilities Manager:

nicky@muskegonyachtclub.org

COMMODORE'S COMMENTS:

It's February! Punxsutawney Phil has seen his shadow; the Super Bowl is a few days away and boats will be splashing back into the water in about 118 days.

Last Friday we kicked off the reopening of the 2024 season with a sparkling clean club featuring a new energy efficient ice maker, brand new slushie/frozen beverage machine and a brand-new menu. We had a great crowd with tons of laughs and stories shared.

It is also dues and fees season, and members are bringing up the question of "what do my dues do and who determines what our dues are?" Why is there an annual CIF fee and who the heck is paying for the docks and slips, especially if I am a member and don't even rent a slip at MYC and don't even have a boat anymore.

Our membership dues, which are determined on an annual basis, are designed to cover a significant portion of the expenses of running the day-to-day operations of the club. These expenses include property taxes, insurance, utilities, salaries, internet etc. Every year these expenses increase, and every year we as a membership determine whether to increase the annual dues or leave them at the prior years' level.

The CIF fund serves a critical function for the club, it allows major capital-intensive repair and replacement projects, such as windows, doors, flooring, electric, plumbing etc. to be paid for with funds held in reserve, which is a fancy way to say CASH! This allows MYC to not have to incur bank debt or issue assessment fees to our members to make these repairs and upgrades.

Slip Fees are used to pay off the loan which was used to install the current dock system as well as cover allocated expenses to the dock system, deicing systems, repairs, insurance, system upgrades and the dreaded unexpected repairs caused by Mother Nature.

Over the next 30 days all of MYC's committees, House, Dock & Yard, Membership etc. will be reviewing the annual budgets which need to be

submitted to the board and voted on in March. This is an incredibly difficult and challenging task, performed by members, for members!

If you, as a member, have questions, concerns, feedback and or suggestions please share them with your fellow members in a positive and constructive fashion! And as always, if you would like to volunteer for any of the committees, please reach out to our Club Manager, Kim, and she will connect you with the committee chairperson.

Best Regards,

Kevin Moore Commodore



2024 Capital Improvement Fund

2024 Collected: \$ 25,353 + 12/31/23 Balance: \$ 98,398



2024 Expenditures:
\$ 0

Available Balance:
\$ 123,751



	Bar	Kitchen	
Monday	Closed	Closed	
Tuesday	Closed	Closed	
Wednesday	4pm – 10pm	4pm – 9pm	
Thursday	4pm – 10pm	4pm – 9pm	
Friday	4pm – 11pm	4pm – 9pm	
Saturday	12pm – 11pm	12pm – 9pm	
Sunday	1pm – 9pm	1pm – 8pm	

MYC Committee Monthly Meeting Reminders:



Dock & Yard Committee – 2nd Saturday at 9:00 am

House Committee – 2nd Saturday at 10:00 am

Membership Committee – 2nd Saturday at 11:00am

Race & Regatta Committee – 3rd Wed. at 7:00pm

Social Committee – 2nd Saturday at 11:15am

Board Meeting – 3rd Thursday at 7:00pm



We are gearing up for a great year at MYC, starting with the Grand Rapids Boat Show! Please stop by and visit the MYC Booth beginning Wednesday, February 14th through Sunday, February 18th.

There will be a special incentive to anyone joining during the show - 1/2 off the initiation fee! Please share this opportunity with anyone you may know who is interested in joining MYC.

A Big Thanks to everyone who has volunteered to help at the show and represent our club - we appreciate your support!

Thanks!

MYC Membership Committee





SALE



Don't miss out on your chance to SAVE!

New Junior Member

Savings up to \$218.50

New Full Member

Savings up to \$437.50





Apply for Membership at the Grand Rapids Boat Show and Enjoy HALF OFF your initiation fee!

Don't Delay – Join TODAY and make MYC your destination on the lake!

Sale prices good through 2/14/24 – 2/18/24 Show Hours – Booth 31 Wed. 2-8pm, Thurs. 12-8pm, Fri. 12-9pm Sat. 10am-9pm, Sun. 10am-5pm





Muskegon Yacht Club

3198 Edgewater Street | Muskegon, MI 49441 | 231-755-1414 | www.muskegonyachtclub.org



Capital Improvement Fund (CIF):

Thank you to the 199 members who chose to pay the \$150 lump-sum for the Capital Improvement Fund by the due date of 1/31. All others will be billed at \$15 per month for the remainder of the year.

2024 Membership Dues:

If you haven't yet paid your 2024 Dues, please make sure to do so in the next few weeks to avoid a late payment penalty. Watch your mail for your new membership card! (Note to Autopay members – I will process your Dues payment on March 18, unless you have given me other instructions.)

2024 Roster Publication:

Do you have a new boat? Address, phone, email? Please update me so our 2024 Roster will include the correct information for you!

Did you know...



...you can receive your MYC statement by email instead of paper mail?

Contact Sue in the business office to sign up!

0

...you can pay your bill securely online from our website?

Visit <u>www.muskegonyachtclub.org</u>. Under "Quick Links" select "Pay with Card" or "Pay with Bank Account"!

8

...you can pay your bill securely online using your bank's billpay feature?

Visit your bank's website to learn more about it!



JOIN US FOR

SUPER BOWL LVIII



ON THE BIG SCREENS AND SURROUND SOUND SUNDAY, FEBRUARY 11, 2024 KICK OFF AT 6:30 PM

Pre-Game Jam Session 3-6pm



Dock and Yard Committee Report:

February 5th, 2024, the sun was shining, and temperatures nearly reached 50 degrees. It had all the makings of the beginning of spring. Prompting inquiries as to when boats can be launched. Dock and Yard will have future communications on this as the actual spring approaches. The good news is Punxsutawney Phil did not see his shadow therefore an early spring has been predicted by the famous of all groundhogs.

Eight (7) slips remain available for lease.

- Slip #2 46 feet;
- Slip #44 34 feet;
- Slip #52 30 feet;
- Slip #56 30 feet;
- Slip #63 28 feet;
- Slip #67 30 feet;
- Slip #81 28 feet.

If you have any interest in a slip, we recommend that you move quickly because we generally lease several slips each year at the Grand Rapids Boat Show.

Interested in becoming involved with the Dock & Yard Committee? We meet the second Saturday of each month at 9am. Attendance may be in-person or virtual. Contact Jeff Blum at jeff.blum213@gmail.com.

Thank you, Jeff Blum



Greetings fellow racers! It's February, so that means it's almost March, so that means it's almost spring! Do you like how I did that? Despite the cold temps and closure of MYC in January, the Race & Regatta committee has been hard at work planning the 2024 season of racing. We met on January 7th at 7pm at McKenzie Price Insurance Agency. Thank you to Andy Price and Josh Wallace for coordinating the use of the office space! All are welcome to join us at our next meeting, which will be at MYC on Wednesday, February 21st at 7pm.

The 2024 tentative race calendar is in the works and will be published soon. Please keep an eye out for that and for the racing registration links to come shortly thereafter. There is a one-day US Sailing Basic Race Management seminar scheduled on March 30, 2024, from 8-5 in the Lakeview Room. This course will start you on the path to becoming a US Sailing Certified Race Official. The cost is \$40 (lunch will be provided for an additional fee). Click this direct link to get registered today while there are still seats available:

http://www1.ussailing.org/enrollment/selectregistrant.aspx?courseid=1 3498808. Please consider attending the course if you'd like to improve your racing rules knowledge, learn basic race management skills, and discover just how exciting and rewarding RC can be! We are also in discussion with the Chicago Yacht Club Race to Mackinac Committee about making a stop at MYC on their 2024 spring tour of area yacht clubs. They would like to give our members an overview of the CYCRTM, provide updates for the 115th race, and answer any questions that skippers, crew, or those interested in the race might have. The date for that presentation will be announced soon.

Lastly, I would like to thank our current Race and Regatta Committee members, of which almost everyone made it to the meeting this past

month. The RRC consists of managing so many different facets, and without every single one of these individuals' help, we could not manage a successful race season. Their commitment and dedication to our race program is invaluable. It takes a village!

Respectfully submitted,
Past Commodore Jessica Strecker

Steve Schiller Mark Marchido

Clark Miller Sam Nedeau

Tom Spoelman Kim Blum

Brad Alkema Cole Blum

Marshall Lystra Bobby Cox

Eric Bombery Karen Garvey

Josh Wallace



IN-PERSON Basic Race Management Seminar hosted by Muskegon Yacht Club.

3198 Edgewater St, Muskegon, MI.

Direct Registration Link:

http://www1.ussailing.org/enrollment/selectregistrant.aspx?courseid=134988 08

Seminar Description:

IN-PERSON Basic Race Management Seminar hosted by Muskegon Yacht Club.

3198 Edgewater St, Muskegon, MI.

3/30/2024

Instructor is Rich Reichelsdorfer.

The seminar consists of One In-Person session

Saturday, March 30, 2024.

8:00 to 5:00pm

There is approximately 90-120 minutes of REQUIRED pre-course work prior to the In-Person session. Attendance is required to complete and pass the course. Please be sure to download the Racing Rules App at:

https://www.ussailing.org/competition/rules-officiating/the-racing-rules-ofsailing-2021-2024/#the-rules .

About 10 days before your course begins, you will receive an email from inviting you to participate in the course through Canvas, US Sailing's online learning platform. Please click the "Get Started" link to complete your profile and access the required course materials.

The lead instructor will email you with additional course information.

US Sailing course registration fee: \$40. A discounted US Sailing special introductory membership is available for first-timers during the registration process.

Lunch will be provided for an additional fee that will be collected at the seminar.

Registration closes Wednesday, March 20, 2024. Walk-In registrations are not allowed.









One of life's greatest lessons...

Is there a single greater thing you can teach an 8-, 9- or 10-year-old than to sail solo? Name me another activity that teaches mechanics, geometry and physics while showing a small child that the mind always matters more than brute strength and that size and gender are irrelevant to success.

A sport where the playing field of wind and water mutates with every race to remind them that nature is ever dynamic, yet enforces rules of right of way, sportsmanship, and marine safety. Lessons that train them to assemble complex sails and rigging, wash their own clothes and not panic when capsizing.

Lessons that teach them to trust their judgement, take responsibility for their decisions, and not to blame anyone or anything else other than themselves. A lifestyle that begins with a love for the water and ends with a wizard-like ability to read its secret language in waves, clouds and currents, and the predictable movement of a boat. Sailing is a way of seeing the world without a digital screen. ~ Segel Leben

I invite you to watch the compelling video shared to our Facebook page here: Link to "One of Life's Greatest Lessons"

JOIN THE TEAM!!



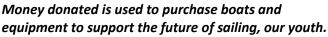
Registration for the MYC Junior Race Team and MYC Sailing School will open *February 15th*

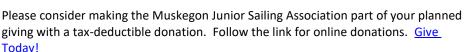
We would love to welcome your child to the program! Registration and information can be found at mycsailingschool.com after February 15th or email mycjuniorsailing@gmail.com with any questions.

MUSKEGON YACHT CLUB SAILING SCHOOL

As always, PLEASE SUPPORT MYC JUNIOR PROGRAMS BY GIVING TO THE MJSA

The MYC Sailing School and MYC Junior Programs are made possible through the generous support of the Muskegon Junior Sailing Association (MJSA) which is a 501c3 charitable organization.



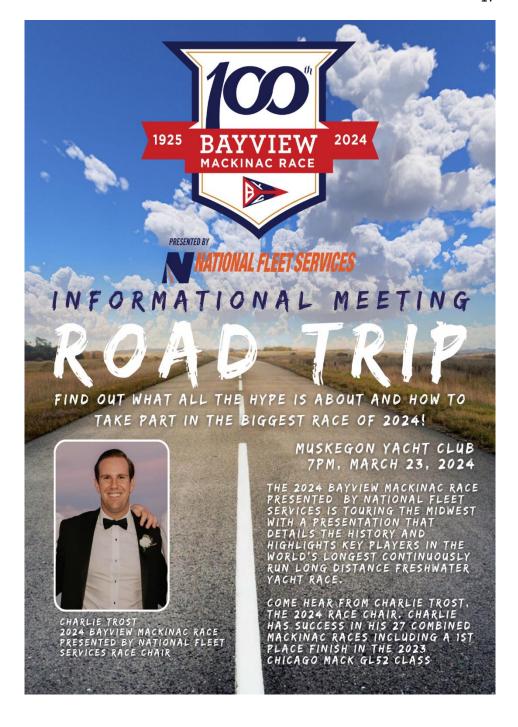


If you have questions you can speak with Bobby and Sandy Cox, Jeff Allen, Mary Greve, Steve Bawks or Steve Schiller

For more info on the nonprofit program please click the link below:

http://www.muskegonyachtclub.org/myc-juniors/mjsa/

Respectfully submitted. Junior's Chairperson Kimberly Blum





You can buy all the latest and greatest MYC gear at the Clubhouse, stop down today!

NOW IN STOCK:

Charcoal Grey MYC T-shirts, Beach Towels, Women's Swim Skirts, **Hoodies, Full Zips**Sweatshirts, Full Zip Vests, Long Sleeve
Dry Wicking Shirts, Hats, Stickers,
Burgees, MYC stemless Wine Glasses, Iron on Patches, Youth T-shirts, Racerback Tank Tops.

See the bartender on duty for assistance!

MUSKEGON YACHT CLUB

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SHAREABLES

FRESH VEGGIE PLATTER WITH ROASTED RED PEPPER HUMMUS | 10

Fresh celery, peppers, cucumbers, carrots, cherry tomatoes served with red pepper hummus and ranch.

CAPRESE SALAD | 11

Fresh mozzarella slices, cherry tomatoes, and basil drizzled with balsamic glaze and herb oil.

SOFT BAVARIAN PRETZEL STICKS (3) | 10

Flash fried and served with queso dip.

HOUSEMADE MEATBALLS (4)|8

Housemade meatballs with marinara sprinkled with mozzarella cheese. Served with garlic bread.

QUESADILLA | 10

Bell peppers, onions, colby jack cheese on a toasted tortilla. Served with salsa and sour cream. Add Chicken +2

CHEESE CURDS I 10

Choice of: garlic or ghost pepper Wisconsin cheese curd cubes. Served with ranch.

Choose From -

- House Dry Rub Traditional BBQ
- Buffalo Asian Sweet Chili

Comes with choice of dipping sauce.

FUNKY FRIES

Regular | 5

Fried to a golden crisp

Buffalo Ranch | 6

Fried to a golden crisp and tossed in buffalo sauce. Topped with ranch and green onions.

Fully Loaded | 8

Fried to a golden crisp and topped with melted colby jack cheese, bacon, green onions, and ranch.

Sweet Treat Funnel Fries | 7

Sweet, golden funnel fries dusted with powdered sugar.

CUSTOMIZE YOUR SALAD YOUR WAY

Traditional or

Boneless (8) | 15

Served with celery

and carrots

SALADS START AT 9

Lay your Lettuce

- Mixed Greens
 - Romaine
 - · Grilled Chicken +5
 - Salmon Filet +7
 - Chopped Bacon +2
 - · Grilled Shrimp (5) +7
 - Diced Ham +2
 - Diced Turkey +2

SALAD WORKSHOP

Step 31 Top it Off

Pick 5 Each Additional Item +.50

Step 41 Dress it Up Cucumber • Red Onion • Black Olives • Jalapeños • Bell Peppers • Carrots • Tomato • Green Olives • Green Onion • Hard Boiled Egg • Blue Cheese Crumbles • Mozzarella • Colby Jack • Parmesan • Feta Crumbles • Croutons

House Ranch • Italian • Caesar • 1000 Island • Blue Cheese • French • Balsamic . Honey Mustard

Step 2| Pick your Protein

JUNIORS

Served with Pub Chips Sub Fries or Tots +2

Kid Burger | 6

Kid Cheese Burger | 7

@Grilled Cheese | 4 Grilled Ham & Cheese | 5

Kraft Mac n' Cheese | 4.5

Chicken Fingers (2) | 6.5 Mini Corn Dogs (5) | 5



SOUP

Soup du Jour Cup with Oyster Crackers | 4

Soup du Jour Bowl with Oyster Crackers | 6

Coleslaw | 2

Vegetable de Jour | 3

Garlic Mashed Potatoes | 3

Basket of Tater Tots | 3.5

Basket of Onion Rings | 5

Basket of Pub Chips | 3.5

Side Salad 13

Queso Dip | 2

Can be prepared without meat for a vegetarian meal



HAND - HELDS

BURGER WORKSHOP I

Step 11 Pick Your Protein

- Patty
- Second Patty +4
- Veggie Burger (
- Ham +2 Bacon +2

Step 3|

Top it Off Pich 3

Burgers start at 10 Sub fries, onion rings, or tater tots | +2

> Lettuce • Tomato • Red Onion • Jalapeños • Caramelized Onions • Sautéed Mushrooms • Green

Olives • Fried Egg • Sliced Pickles

Step 2 | Choose Your Cheese +1

- American Swiss
 - Provolone
- Cheddar
- Blue Cheese Crumbles
- Feta Crumbles

Step 4

1000 Island . Honey Mustard . Mayo • BBQ Sauce • Ancho Sauce it Up Chipotle Sauce • Caiun Aloli

All sandwiches can be turned into a wrap upon request Served with pub chips and pickle spear. Sub fries, onion rings, or tater tots | +2

SANDWICHES

YACHT CLUB | 11

Ham, turkey, bacon, cheddar, lettuce, tomato, and mayo on toasted white bread.

MYC GRILLED CHEESE | 10 (8)

Cheddar, Swiss, provolone, bacon, and tomato on toasted white bread.

BLT | 10

Crispy bacon, lettuce, sliced tomato, and mayo on toasted white bread.

BUFFALO CHICKEN | 12

Choice of crispy or grilled chicken, tossed in buffalo sauce topped with lettuce. tomato, bacon, colby jack, and ranch on a toasted craft

PHILLY CHEESE STEAK | 14

Thinly sliced prime rib, sauteed onions & peppers, and melted provolone on a toasted Vienna roll.

REUBEN | 13

Choice of corned beef or turkey, layered with Swiss, sauerkraut, and 1000 island dressing on toasted marble rve bread.

Pepperoni Flatbread Pizza | 10 (4)

Flatbread style crust topped with pizza sauce. mozzarella, and pepperoni.

Chicken Cavatappi Pasta | 16(4)

Cavatappi pasta tossed with fresh mushrooms, peppers, onions, cherry tomatoes, and bacon in a white wine parmesan cream sauce. Served with garlic bread.

DINNERS

Sesame Salmon | 18

Grilled salmon filet brushed with a sesame glaze. Served with vegetable du jour and rice pilaf.

Grilled Shrimp Skewers | 15

Two shrimp skewers (8pc) grilled and seasoned with lemon pepper. Served with rice pilaf and vegetable du jour.

Chicken Tender Basket | 13

5 breaded tenders, fried golden brown. Served with French fries and your choice of dipping sauce.

Perch Basket | 18

5 pieces of lake perch. lightly breaded and fried golden brown. Served with French fries, coleslaw, lemon wedge, and tartar sauce.

Italian Power Bowl | 10 (4)

Five grain protein blend with peppers, onions, and mushrooms sautéed in balsamic vinegar and herb oil. Topped with cherry tomatoes, basil, feta, and black olives. Add a Protein | Chicken +5 • Shrimp +7 • Sliced Steak +7.

Garlic Parmesan Beef Tips & Gravy | 17

Slow roasted beef tips in brown gravy served on a bed of creamy garlic mashed potatoes. Served with vegetable du jour and a baguette.

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, pulltery, seafood, shelffish, or eggs may increase your risk of foodborne illnesses.



Did you know your membership includes reciprocity to over 900 other Yacht Clubs in America?

To see a list of reciprocating Yacht Clubs, please visit the following website:

Click "Members Only" Section of the YCA's website www.ycaol.com

For Access:

User ID: club1040

Password: y100446c





Get noticed!

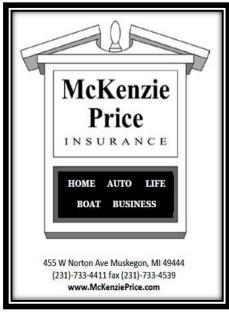
Promote your business in the Portwatch.

Business Card Size Ads only \$15/month. Half Page Ad only \$30/month

> Email Kim for more information kim@muskgeonyachtclub.org









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MYC February 2024								
Sun	Mon	Tue	Wed	Thu	Fri	Sat		
				1	2 Reopen at 4pm	3		
4 Jam Session	5	6	7	8 Book Club	9	10 Committee Meetings		
Jam Session Super Bowl	12	13	GR Boat Show Valentine's Day	15 GR Boat Show Board Meeting 7pm	16 GR Boat Show	17 GR Boat Show		
18 GR Boat Show	19	20	21	22	23	24		
25	26	27	28	29				

If you have events or meetings you'd like added to the Portwatch or website calendars, please contact Kim Nguyen - kim@muskegonyachtclub.org

