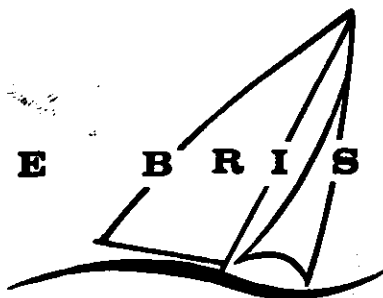




CHESAPEAKE BRISTOL CLUB



November, 1978

OCTOBERFEST RACE & RENDEZVOUS - October 21st, 22nd: The weather was perfect - temperatures in the 70s, the winds started out on the light side but steadily increased for the enjoyment of the racers and cruisers both days, the food was plentiful and our participation overwhelming. We came to the Maryland Yacht Club by land and sea - 90+ of us and guests including about 30 yachts. We especially thank Al and Marlaine Helfenbein who are also members of the Maryland Yacht Club for their efforts in making this event possible for us. Everyone left hoping that the Maryland Yacht Club will have us again next year.

The racers especially thank Carolyn and Lee Keenen aboard ARTEMIS for their excellent committee work at the start line and Marlaine and Al Helfenbein aboard CONNIPTION for their excellent committee work at the finish line. The results of the race on corrected time were:

1st TALISMAN (Flynn)	7th KALANEMOS (Serfass)
2nd DAME MAME (Plitt)	8th SIRENA (Hixon)
3rd JOIE DE VIVRE (Outerbridge)	9th BRISTOL FASHION (Abbott)
4th QUEST (McIntosh)	10th ANEMONE (Flower)
5th SEA URCHIN (Rollo)	11th STAR BRIGHT (Ketcham)
6th BONKERS (Kennard)	

Some of the cruisers for this weekend were: the Witkowskis aboard ANTICIPATION, the Careys aboard SPINDRIFT, the Kauffmans aboard BRAVO II, the Arnolds aboard YANKEE PRIDE, the Birelys aboard JAN-B, the Wells aboard SALTWHISTLE, the Mattinglys aboard ETESIAN, the Smalls aboard ANODYNE, the Browns aboard SUNDAYS CHILD, the Welches aboard MOONRAKER, the Druskins aboard MELTEMI, the Ebners aboard UNDINE, the Rackes aboard GAUDEAMUS, and the Brams aboard their 34'. Some of us who came by land were: the Kirbys, the Boeckers, the Wilsons, the Striplings, the Walldorfs, the Kratzers, the Marrons, and the Hollands. Our apologies to anyone we missed.

COMING EVENTS:

Nov. 18: Annual Fall Dinner & General Business Meeting at Empire Towers off Ritchie Highway (Route 2), Glen Burnie, Maryland. Details enclosed.

Mar. 24, '79: Mark your calendars now for the SPRING KICK-OFF DINNER. You will recall several months ago a questionnaire was sent to everyone about their thoughts on having this occasion at the Kitty Knight House on the Sassafras River. The response was excellent. However, although the Kitty Knight House advertises in boating magazine for banquets, dinners, etc., they have never responded to our inquiries about this affair starting immediately after our 4th of July excellent meal. We now learn, through phone calls that they do not want to have banquets, dinners, etc. for a group on a Saturday night in spite of their advertisements. For everyone who expressed interest in going to the Kitty Knight House and were looking forward to it, we are sorry that arrangements could not be worked out. Perhaps we can get together in small groups throughout next summer and enjoy their good food.

Therefore, arrangements are now being made to have the SPRING KICK-OFF DINNER again at Bay Ridge on Saturday, March 24th. This has been a favorite place for many of us.

FROM BRISTOL GALLEYS:

Compliments of ARTEMIS - HAM DIP

This dip is to be used with strips of fresh vegetables: carrots, celery, cucumbers, fresh onions, zucchini, etc.

1-6 3/4 oz. can Tender Chunk Ham (drained)
1 tsp. minced onions
pinch Old Bay seasoning
3 tbsp. mayonnaise

Drain ham, flake as preparing for salad. Mix well with all ingredients. Chill. Serve.

Compliments of SALTWHISTLE - SEAFOOD SUPREME

2 tbsp. dried onion
1 can cream of celery soup
1/8 tsp. pepper
1 tsp. Worcestershire sauce
1 can evaporated milk
1-7 oz. can tuna fish, drained
1-4 oz. can small shrimp, drained
2/3 cup sliced olives
2 drops Tabasco sauce

Combine all in sauce pan and heat till steaming. Serve over toast. Serves 4.

Compliments of SIRENA - CHICKEN BREASTS IN SOUR CREAM

4 chicken breasts
1-3 oz. can mushrooms, drained and sliced
1-10 1/2 oz. can cream mushroom soup
1/2 soup can sherry
1 cup sour cream
paprika

Arrange chicken in shallow baking dish. Cover with mushrooms, combine undiluted soup, sherry and sour cream. Blen thoroughly about 2 minutes. Pour over chicken, covering it. Dust with paprika. Bake 350° 1 1/4 hours.

Prepare on shore. Reheat aboard.

KEEP YOUR RECIPES AND GALLEY TIPS COMING IN - Send to: Betsy Plitt
641 Tebbston Drive
Pasadena, Maryland 21122

NOMINATION AND ELECTION OF OFFICERS AND TRUSTEES (By-Laws, Article VI): In accordance with the Club's By-Laws, the Board of Trustees recently met and selected a Nominating Committee for the purpose of recommending the 1979 slate of officers and trustees to the general membership to preside through 1979. The Nominating Committee proposes the following slate to the membership to be voted on at the General Membership Meeting which occurs at the Annual Fall Dinner on November 18, 1978:

Commodore	Betsy Plitt
Vice Commodore	Fred Hixon
Rear Commodore	Mike Wilson
Recording Secretary	Carolyn Keenen
Treasurer	Dick Boecker
Trustee-At-Large	Jeff Serfass
Trustee-At-Large	Pete Abbott

HELP WANTED: Volunteers to direct and/or serve on the Standing Committees of the Club listed below. While the pay is non-existent, the rewards are gratifying and the efforts greatly appreciated by the membership. These committee persons are very essential and important to continue the purpose of the Club - "to advance the sport of yachting and the individual and family enjoyment thereof; . . . to enhance the social enjoyment and good fellowship of its members."

1. Membership Committee: Margie Wilson has volunteered for a second year to head this committee but, help would be greatly appreciated. This committee is responsible for handling all applications for membership, coordinating the Directory, and is responsible for seeing that each yacht receives a copy. As you can see from the 1978 Directory, a lot of time and effort was put into it for everyone's use. Volunteers call Margie Wilson 301-730-5760 or write to her at 6159 Agail Place, Columbia, Maryland, 21045.

2. Cruise & Race Committee: Ed Plitt has again volunteered to head this committee but he needs help. He too has done an excellent job in the past with the help of his committee to provide the Club with a variety of cruises and races. This committee determines the Cruise and Race Schedule for the oncoming year, compiles the race results, etc. Anyone interested in helping with this aspect of the Club's activities, call Ed Plitt 301-255-5827 or write him, 19 Tebbston, Lake Shore Drive, Pasadena, Maryland, 21122. *John McHenry
Bill Flynn*

3. Publications and Publicity Committee: This committee is responsible for publication of the Club Newsletter and appropriate publicity to news media on Club activities. The Director of the Committee shall serve as Editor of the Club Newsletter. This committee is extremely important to keep everyone advised of what's what and who's who and the Club events. Volunteers call Betsy Plitt 301-255-5827 or write her, 19 Tebbston, Lake Shore Drive, Pasadena, Maryland, 21122. *Carolyn Keenen
Steve Walden*

4. Social Committee: This Committee shall determine the social activities for Club events. This includes the responsibility for our Spring and Fall Dinners and our summer shore party, activities at raft-ups, or any other ideas the committee comes up with. Volunteers call Betsy Plitt 301-255-5827 or write her at 19 Tebbston, Lake Shore Drive, Pasadena, Maryland, 21122. *Jan Bandy
Ruth Bandy*

BE ACTIVE, BE CREATIVE, BE HEARD. NEW IDEAS ARE NEEDED. SERVE ON THE COMMITTEE THAT INTERESTS YOU.

FROM BRISTOL GALLEYS:

Compliments of SALTWHISTLE - SWEET AND SOUR MEATBALLS

2 lbs. ground chuck
1 pkg. dry onion soup mix
1 15 oz. can tomato sauce & tomato bits)
1 8 oz. can tomato sauce & mushrooms) Tomato sauces put out by Hunts.
1 8 oz. can tomato sauce & onions)
1 8 oz. can whole cranberry sauce

Mix meat and onion soup mix and brown in bacon fat. Freeze. Combine all ingredients at the boat and heat through. Serves 8.

Compliments of SIRENA - HAWAIIAN TUNA DISH

1 can pineapple chunks and syrup	2 tbsp. cornstarch
1/4 cup vinegar	1 onion chopped
1/4 cup sugar	1 green pepper chopped
3 tsp. soy sauce	1 can tuna chunks
1/2 tsp. Accent	2 tomatoes, quartered
1/2 cup water	1 1/2 cups precooked rice

Cook rice. Pour syrup from pineapple can into pan. Add vinegar, sugar, soy sauce and Accent. Blend water and cornstarch and add to syrup mixture. Cook over medium heat until mixture thickens. Stir frequently so it won't stick to pan. Before serving, add pineapple, onion, green pepper, tuna and tomatoes. Simmer for 7 minutes. Serve over rice.

Compliments of SERENITY - CHICKEN IN ORANGE SAUCE FOR BOATERS

Shake Chicken pieces in 1/4 cup flour, 1 teaspoon salt, and pepper to taste. (Can be whole chicken, or part of the chicken as desired.)

Before leaving home put in plastic container:

1 1/2 cups orange juice
1 tbsp. each soy sauce, brown sugar, vinegar
1/2 tsp. each - ground cinnamon and cloves
1 medium size onion, chopped
2 tsp. orange peel slivers (optional)

Fry chicken in butter until browned on all sides. Pour orange juice mixture over browned chicken, cover pan, and simmer for 30-40 minutes.

Orange sauce is delicious and can be served over rice. Eat and enjoy!

Compliments of DAPHNE - CHILI DOGS OR HOT DOGS UNDERWAY

Before leaving home or anchorage in the morning, cook dogs with or without chili sauce and place in wide mouth thermos with boiling water or chili sauce and serve for a hot lunch on a nippy day without cooking underway. Your crew will love it.

The skippers of KALANEMOS and ARTEMIS report another outbreak of healthy, new bilge rats among their crews. The first sighting was on November 4, 1978 when Steve and Mary Anne Walldorf encountered Jenny Anne (81b 1 $\frac{1}{2}$ oz, 22"). Lee, Carolyn and Elizabeth Keenan added to the reports on December 8, 1978 with Lee Thomas Keenan, Jr. (81b 13 $\frac{1}{2}$ oz, 22 $\frac{1}{2}$ "). Both captains report that they have had to rearrange their watch schedules.

Stiff competition for the 1979 long distance cruise trophies is developing. Ken & Lila Ketcham aboard STARBRIGHT are coordinating a group cruise to southern New England during the first two weeks in July. Possible ports-of-call include Block Island, Newport, Cuttyhunk, Martha's Vineyard (for a Big Mac Attack) and Nantucket. The fleet already includes: BRISTOL FASHION-Pete & Dot Abbott, YANKEE PRIDE-George & Teen Arnold, SIRENA-Fred & Lynn Hixon, and SEA URCHIN-Reed & Pat Rollo. Join the fleet and miss the Bay's summer doldrums by contacting the Ketchams (11404 Channing Drive, Wheaton, MD 20902, 301-649-1558).

The CBC Committees are always looking for help in terms of special services or discount supply sources ("free" is always helpful). Such things as non-racing committee boats for the races, sound movie projectors/screens, bulk xeroxing, office supplies, and paper party goods have been needed in the past. If you can help or have any ideas, contact Betsy Plitt (301-255-5827) or the appropriate committee chairperson: Membership-Margie Wilson, Social-Jan Birely, Publications-Carolyn Serfass, Cruise/Race-Ed Plitt.

Here are more good recipes from the galleys of CBC members. These suggestions are enjoyed aboard SALTWHISTLE by Dick & May Wells:

CHICKEN AND VEGETABLES

2 lbs. chicken breasts boiled for $\frac{1}{2}$ hr.
1 can cream of celery soup
 $\frac{1}{2}$ soup can of milk
 $\frac{1}{4}$ tsp. poultry seasoning
 $\frac{1}{4}$ tsp. salt
dash pepper
8 oz. can carrots
8 oz. can white onions
8 oz. can small lima beans

Pick chicken meat off bones and freeze. Combine all ingredients at the boat and heat through. Serves 6.

TUNA TROPICAL

2-7oz. cans of tuna fish
1-14 oz can crushed pineapple
1-8 oz. can small peas
 $\frac{1}{4}$ c. mayonnaise (approx.)

Drain tuna, pineapple and peas. Combine all ingredients, adding mayonnaise to taste. Serves 6.