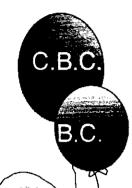


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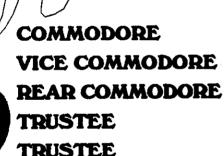
CLUB

VOLUME 27 ISSUE 7 GRAND FINALE NOVEMBER 2000



AT LAST!
A NONCONTROVERSIAL
JOYOUS ELECTION

THE CHESAPEAKE BRISTOL
CLUB
ANNOUNCES
THE SLATE OF OFFICERS
FOR THE SAILING SEASON OF
2001



TOM CAREY
MARCIA GOLDSTEIN-NATHANS
JOHN HILLS
WENDY HAMNETT
PAUL KAVANAUGH

Come and join everyone as we pipe our new officers aboard at the annual fall dinner at Fergies Waterfront Restaurant,
Saturday evening, November 18, 2000

The Menu and all Particulars for the Fall Dinner will be found on the final page of this Newsletter. Please reply ASAP to guarantee your spot at this terrific event.

Scrumptious Seafood and a Perfect Pot luck!

It was just another of these gorgeous fail Saturdays we have been blessed with this year, but only two boats sailed in and dropped anchor in Lake Ogleton for the Lobster Feast. Our own Tom Finnan and Joel Gross sailed in CHANTEY was joined by the lovely Cheoy Lee owned by prospective member Henry Young... who was discovered by Bill and Beryl Flynn at our Baitimore Rendezvous. It seems that TALISMAN had been in the islands concurrently with Henry and they discovered just what a small world this is. Mal and Louise Mellington, who had organized and set up the clubhouse for a real feast, were joined by Mal's folks, Mal and Ruth, and the four of them looked elegant in their matching creamy sweaters emblazoned with "Dark Star". (I suspect some White Marsh Stitchery work...) Joe and Jay Heidel arrived, both looking splendid, with their chocolate "Abigail Louise" on a leash. What a lovely, friendly, enthusiastic dog! Mal and Louise brought along "Abuelita" who would have made one small mouthful for Ab.The tiny Chihuahua is the latest addition to the Mellington household. sharing quarters with two Corgies and a 16* catl Bet she rules the roost.

Norm and Sandra Bogarde were both wearing huge grins.. still agiow from their visit to greet their second grandson. They may be doing quite a bit of shuttling to Atlanta these days...Our Vice Commodore, Tom Carey was gearing up to take over the helm soon, and it was great to see that Peggy (wearing a terrific sweater) was at last over the bad cold that had laid her low this fall. The Boeckers, senior and junior, were there minus the two teenagers... who have much too much going on to spend a Saturday with us old sailors. John and Pat Hills and their old buddles from Virginia Doc and Carol Johnson were having a great time catching up on all of the news. Will and Logan Hottle, Ted and Carol Reinhold, Mike Nathans and his bride Marcia, and Dave and Rebecca Burka, waited impatiently for the arrival of the steaming lobsters, clams and shrimp. Frank and Sharon Arsenault were uncertain til the last minute that they could come so picked up some standby fried chicken, but there were a couple of spare dinners available so they lucked out. George Thomas brought his Clary to the feast. It looked like the broken ribs were all fixed now and she looked great in a bright printed pant suit and a big smile. Long time friends Bob and Ruth Adams and Shiriey and Hunter Kennard settled down with gusto to one great meal. Our Bay Ridge residents Noel and Carol Patterson, were all excited over their plans for overseas travel soon. They will have a trip to London over the holidays and then in September will join the Sielings and the Meilingtons for an Italian adventure... partially on captained sailboats! There is still time to join the group and fill another Moorings boat... The youngest diner was young Michael Outerbridge who came with his folks. Tom and Michelle, who also hall from nearby. Paul Kavanaugh greeted everyone with a hearty hug and Marge helped get all of the "potluck" goodies out on the buffet tables. What a spread! From Chinese crab dumplings to bean and pasta salads, chicken salad, cornbread, and one whole table of incredible desserts. Cheesecakes to die for... or for Chocoholics a tremendous array of sinful stuff.... all absolutely delicious. Pat and Tom Bernhart came to their first Lobster feast. having finally gotten on our mailing list... and are looking forward to joining us this next year on their new (to them) 4 1.1.

Dave and Mendy Hamnett were late arrivals... but not so late to miss out on the good food.

As everyone settled back, sated with seafood and other goodles, our Commodore called us to attention, and we gave a rousing cheer to the Meilingtons for such a great party, Tom Carey asked for folks to think about activities for next year that would get more boats to our in-water rendezvous, and there was a some discussion of a potential locale for the Spring Dinner...

Adam took the stage and revealed some heretofore hidden talents. Although there were not many items for sale, he took charge and did a marvelous job of peddling our hysterical assortment of odds and ends....and managed to have the entire room almost rolling on the floor with laughter! He could have a second career!

Bill Flynn had been the clean up man who collected all of the shell and debris from the tables, and then when all the tables and chairs had been tidily stowed away, set about cleaning up the floor... with lots of good volunteer help. It is very, very important that we keep "our" clubhouse spotless... What would we do without it?

Tom and Joel and Henry adjourned to their boats in the lake and the rest headed away by land yacht. bearing large bags of trash... evidence of a truly satisfying afternoon, complete with terrific entertainment!

2.



Woops! These two CBC craft made an unexpected trip while their captains were away and decided to come ashore on their own.. aided by a rather stiff wind and, unfortunately, a very high tide. The next very high tide was in 24 hours..... and after that not for 6 months! It was a squeaker getting loose and afloat, but ingenuity and a lot of tough winch cranking got BELLA VITA moving again. Note: No damage at all!

A REQUESTED RECIPE FROM THE LOBSTER FEAST....

SWEET & SOUR RED CABBAGE, BONKERS TWO

5 Cups red cabbage, thinly sliced (approximately 1/2 head)

1 Cup tart apple(s), peeled, cored & thinly sliced

3/4 Cup onlons, chopped

1/2 Cup seedless raisins

2 Tbsp. bacon fat, oil, or butter or mixed

3/4 tsp. sait 1/4 tsp. cinnamon

1/4 tsp. pepper 1/4 tsp. alispice

2 Tbsp. sugar 1/8 tsp. cloves

Put all ingredients in a pressure cooker and add

1/4 C water and 2 Tbsp. cider vinegar. Bring to top pressure (15#) and cook for 5 minutes. Reduce pressure instantly, stir & enjoy.

Date: Tue, 31 Oct 2000 09:19:12 EST

Subject: We're Off!

Dear All.

Sorry for the group letter, but time is short! We leave in 2 hours, on our sailboat Callisto, destination Florida. Our address is 411 Walnut St., #1412, Green Cove Springs, FL 32043. Please don't forget the #1412.

Our cell phone number is (410) 279-4044, an Annapolis number.

We welcome holiday cards and letters.

Sincerely, Nancy Warner and Bob Lehner



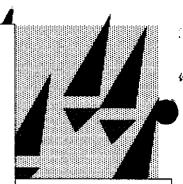
Former Members Eric and Nancy Weber are headed South and have been e-mailing wonderful pictures from the intercoastal. If you'd like to get in touch with them the e-mail address is: enweber@crosslink.net

Joel and Tom had a very nice
Octoberfest Dinner in town
it seems that no-one else
wanted to go out that
weekend, so they just enjoyed
a great meal and a couple of
days of good sailing on a
lovely October weekend.

HALLELUJAH! Art Bertapelle came home with Fran on the 2nd of November. It was a very long and tough four months, but home is absolutely the very best place to be! We are all joining Fran and Art in Celebrating.

3.

You are codially invited to join the members of the CHESAPEAKE BRISTOL CLUB at their FESTIVE FALL FEAST at FERGIES November 18, 2000



6:00 p.m. to 10:00 p.m.

\$ 32.00 per person

Celebrate the End of a very successful sailing season, give three cheers for our 2000 Commodore and his crew, and welcome the officers who will chart our cruise through Bay waters in the year 2001.

Please make your reservations for this wonderful occasion by calling Bruce Raymond at 410-849-5755 or e-mail him at BERFlyer@aol.com

by November 15, 2000 **

Cash Bar
Hors D'Oeuvres

BUFFET MENU

Top Round of Beef, carved to order

St. Mary's Red Snapper

Boneless Breast of Chicken, stuffed with Ricotta Cheese and

Spinach

Roasted Red Bliss Potatoes

Baked Spinach Souffle

Tossed Salad, Vinaigrette Dressing
Homemade Pasta Salad
Carrot Salad

Served With:
Assorted Relishes
Rolls and Whipped Butter

Coffee, Tea, Decaf

Topped off with:
An assortment of Fergies' Desserts.

FERGIES is on the West side of Route 2 just north of the South River bridge.

*As the CBC operates on a budget with very little surplus, please remember that if you reserve a dinner and do not come you will still be responsible for the cost

Have the After-The-Holidays-Blahs gotten you down?
Are you feeling restless and vaguely discontented?
Well, it might as well be spring...
We're getting a head start!

The Chesapeake Bristol Club

has arranged a seminar that should be really exciting for everyone! Saturday, February 17th at 1:00 p.m. QUANTUM SAILS will host a very special event.



Chuck O'Malley, of QUANTUM SAILS will guide us on a tour of their sail loft and give us a presentation of cruising sail options. This will be followed by a question and answer session.



Tom Wohlgemuth, President of CHESAPEAKE RIGGING, with members of his staff, will present a seminar on rigging with an emphasis on cruising boats. He will also preside over a question and answer session.



Dick Tudan, a certified Marine Surveyor, of BOSUN'S YACHT SURVEY INC., will speak on "Problems found on older boats through the eyes of a surveyor." Dick holds a USCG 100 Ton Masters license, has logged over 100,000 blue water miles, and is the skipper of BOLERO which won its division in the Annapolis-Bermuda race in 2000. He will also make time for questions and answers.

QUANTUM SAILS Is located at 951 Bay Ridge Road (Forest Drive extended) in Annapolis. They will provide light refreshments for the participants.

CBC has invited the sailing members of the Eastport Yacht Club to Join us in getting the benefit of this wonderful expertise.

If you want to attend please reply early to Tom Finnan by voice mail at 301-926-3589 or e-mail him at <tfinnan@juno.com>

After the event, we may want to get together for an Informal supper out.. and rehash what we have learned ...or just enjoy ourselves!