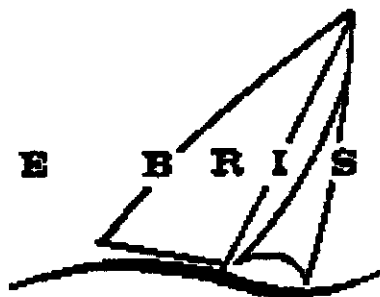




# C H E S A P E A K E      B R I S T O L      C L U B

VOLUME 28  
ISSUE 6

AUGUST, 2001



July 14 was a gorgeous day! Sunny, bright, breezy, and unbelievable for July on the Bay. Those who came up from the South had a lot of tacking to do, but the northerners had a great ride. SAVOIR FAIRE was the first boat to drop a hook in Cornfield Creek and was soon followed by TALISMAN, singlehanded by Bill Flynn.. (his Beryl was off with family in New Jersey) . Bill was the supply guy for the party and WIND DANCER transferred all the goods to shore and unloaded at the marina. CERULEAN which had returned from her Bermuda Junket on the 30th. was next to arrive, and then two Boecker boats, DAPHNE and RUSTY RIG rafted nearby. BONKERS TWO settled in and were joined by ACOMES. It might seem dangerous to tie three dogs up so close together, but Shelby and Relay were at the Vet getting their teeth worked on.. so Posey could rule the roost in peace. At one point they got within about 6 feet of the Boecker raft... stern to stern.. and some quick changes put the Hottles heavier plow in the mud... to everyone's relief. Will and Logan left their home on the South River at 9:00 a.m. and finally made it to the Bay Bridge by 1:30... Fluky north wind and the tide were agin them. Andy Lewis single handed his HARMONY and was joined by Wendy and Dave Hamnett's BEAUTIFUL DREAMER. What a delightful surprise to see CALISTO tied up alongside TARWATHIE. Bob and Nancy were back in the Bay after a great winter in Florida. They loved the Keys and decided not to go the Bahamas last winter... Next year? All three of them (Phoebe too!) look like the cruising life agreed with them. One of our charter boats, LIGHTFOOT, dropped a hook, and one of our newer boats, MERIDIAN, brought Tom & Elinor Adensam to another CBC gathering. Colby Munger and Carol McGonigal took a close look at the chart and decided that their MYSTIC ROSE, their wine colored J, drew just a little too much water for the creek and opted to anchor in the bight off Gibson Island. It was a long, long, dinghy ride up to the party for the two of them and their guests, Judy and Bruce McBride. Another Deep keeled biggie, LAST RESORT, stayed outside the creek and the Segermarks also had the long dinghy ride. There was another boat that started into the creek.... and, we suspect, ran aground... and we didn't see them until the sun had dropped below the horizon. Bill and Blondie have a Niagra 45, and are new members who were introduced to the CBC by slip neighbor Bruce Raymond. Hope they will come to another event so we can all meet them.

We all had another wonderful surprise! Charter members (and two former commodores) Ed and Betsy Plitt were there and they haven't changed a bit! Betsy said she had just retired so let's all hope we will see more of them this year. Two more dedicated sailors we have not had in our club!

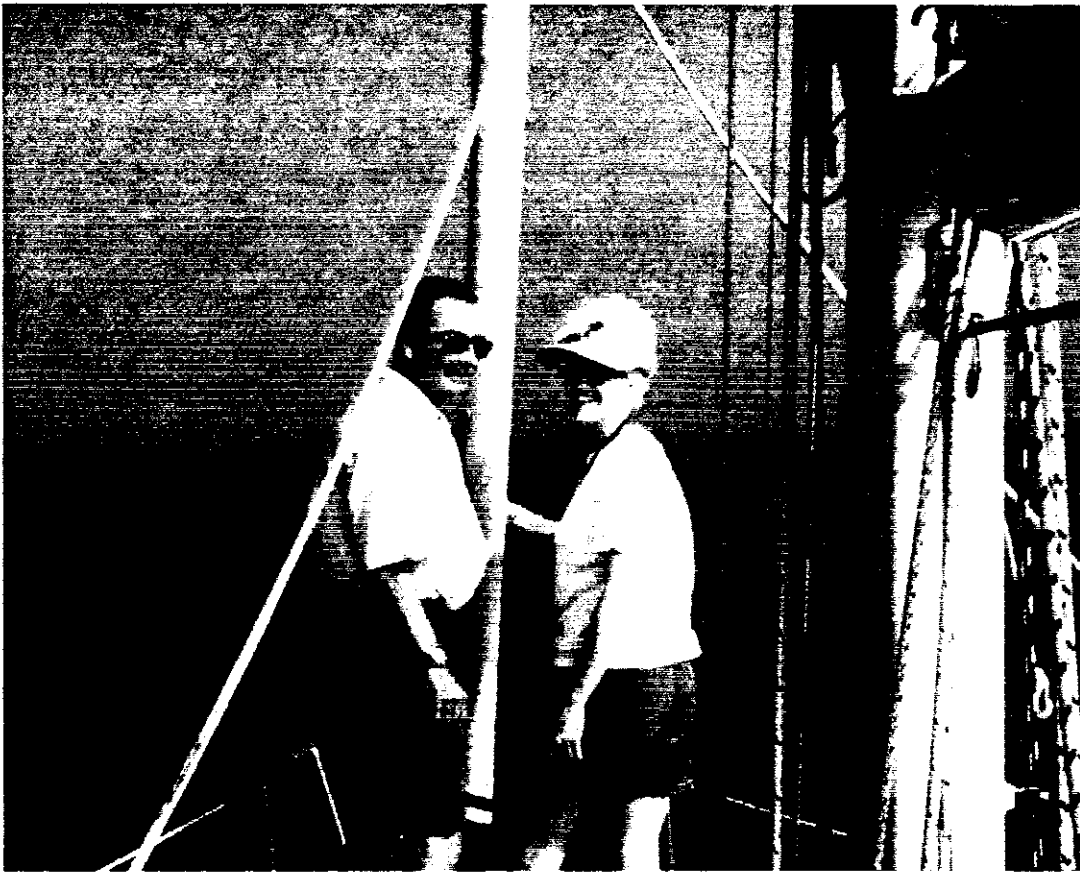
Anna & Steve Grant had tables all set out under the trees with lovely blue tablecloths, and two great gas grilles for our use... Some of the early birds went swimming, but it was such a delightful day, most just lazed around and enjoyed the chatting and eating. As usual the food table was laden with wonderful goodies and Logan Hottle's noodle salad was such a hit that the requested recipe will be printed at the end of this report.

Dick and Ruth Boecker were back from their junket down the ICW. They got as far as the Alligator River and the weather got rather unpleasant. They left the boat, rented a car and drove all around the area... to Ocracoke, New Bern, and enjoyed seeing new territory. Ruth said that as interesting as the trip was it made her realize that the Chesapeake Bay is truly the best and most beautiful sailing and cruising area to be found! We all agree!

Bruce and Jane Raymond and John McLaughlin (crew with Bruce's son, Dale,) regaled everyone with tales of their fantastic three weeks to Bermuda and back in CERULEAN. It certainly must have been a happy ship as there were giggles galore as we heard the tales. Bruce had discovered "Dark & Stormy's" and the tales got more fantastic as more D&Ss were consumed! We can all look forward to a complete report on the fantastic trip at our fall dinner this year.

As everyone was settling back after a great meal, the Grants appeared with a huge platter of brownies, nuts, chocolate syrup and vanilla ice cream! What a marvelous treat! Not only do they furnish a terrific place to party... with a pool... they provide a fantastic dessert too! A zillion thanks to our MilBur pair!

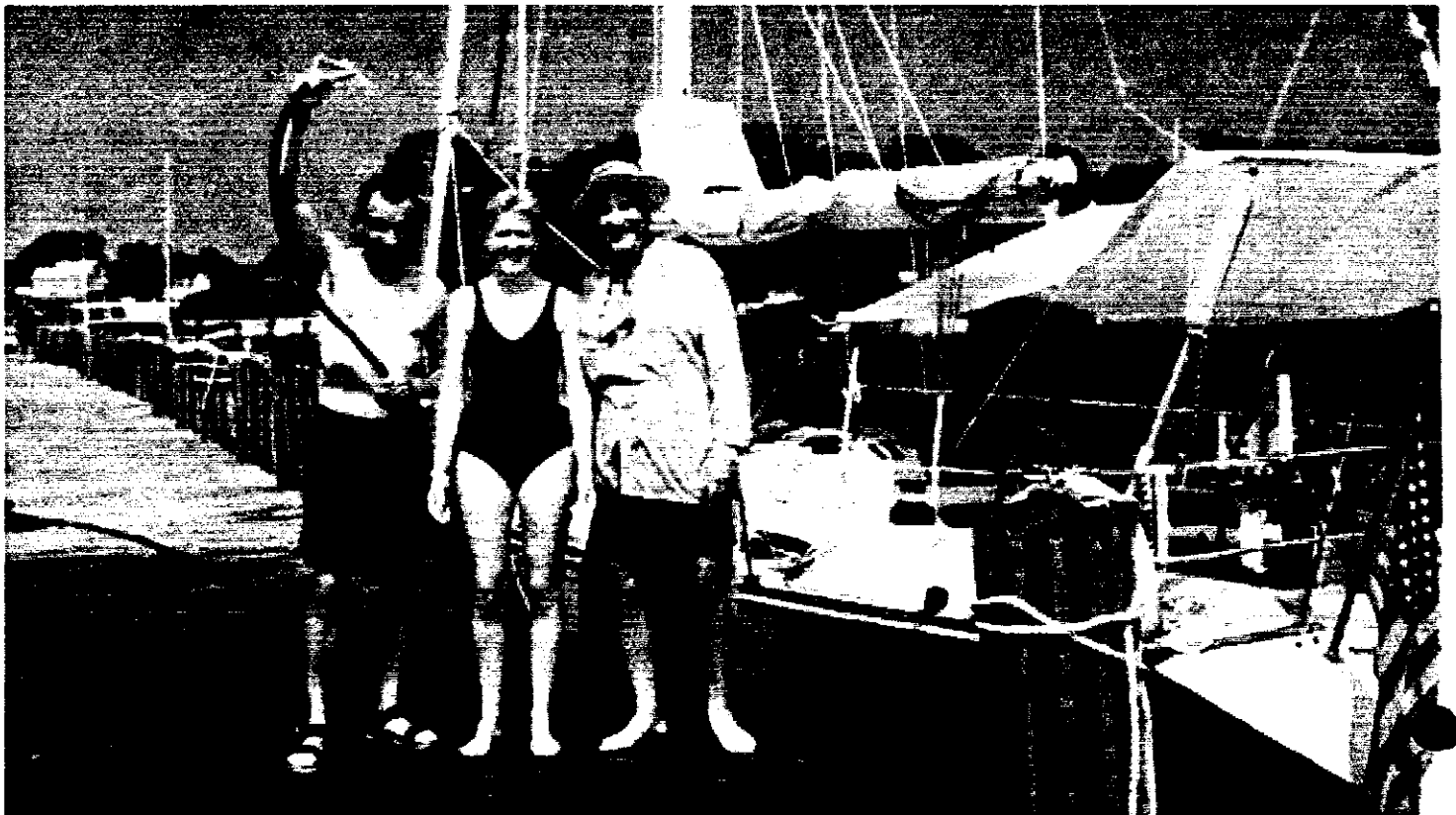
goodies on the next page!



HERE IS A  
PREVIEW OF  
WHAT YOU WILL  
SEE AT THE  
FALL DINNER.

Captain Bruce and First Mate Jane setting forth from Bermuda.. on the bow of the beautiful CERULEAN.

Here is the happy end.. Landfall in the USA with crew Richard Lewis.

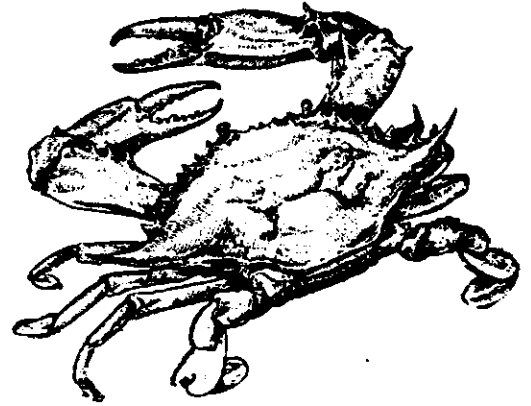


Pictures taken by 4th member of the crew, Jim Turner

# Come all ye seafood lovers

to The Bay Ridge Community Center on the eleventh of August at 4:00 p.m. for the Annual Chesapeake Bristol Club Crab Feast.

This year we will have #1 Jimmys..... by the bushel... and hot steamed corn.... and each hungry person will get 1/4 lb. of spicy steamed shrimp too! The Crabs will arrive at 5:00, hot and spicy and ready to dive into.



Please bring along a side dish, salad or dessert to share, your favorite beverage and a good appetite! Bring guests too!

To cover the costs of the food, all of the fixin's, the plates, cups and flatware, and the clubhouse rental, the fee will be about \$20.00 per person .... A pittance for such a wonderful party! Be sure to call Louise or Mai Mellington at (410) 992-8207 by Monday, August 6th, to reserve your crabs.



(If you are not a crab lover and only want shrimp, give Louise a call after July 30 to make

arrangements. )

To reach the feast by land: Head East on Forest Drive (rt. 655) from Rt. 2 at Parole, through nine traffic lights at which time you will be on Bay Ridge Road. Pass the Bay Ridge gates and turn left onto East Lake Drive. Bear right and go 4/10 mile to the sign on the left for the Bay Ridge Civic Association Clubhouse. Turn in and you will find plenty of parking.

To reach the feast by "Sea": You will find the Lake Ogleton entrance NW of AHI (formerly Tolly Pt.) Be sure that the #1 & #5 Flashers stay lined up with your fore and aft stays. Don't let the tide carry you out of the channel. Boats with 5' draft go in and out at all times with no trouble. Once inside bear to port and you will find plenty of room to anchor in good water. The Clubhouse is at the East end of the lake at the marina. Just dinghy in!



**LOGAN HOTTLE'S SESAME CHICKEN & PASTA,**  
from The New Basics Cookbook, Rosso and Lukins.

**8 ounces of spaghetti** (linguine, angel hair, etc.) I used angel hair  
**3 cloves garlic**, minced  
**1 T red wine vinegar**  
**1 T brown sugar**  
**6 T chunky peanut butter**  
**1/4 cup soy sauce**  
**6 T sesame oil** (look in baking oil section or in Chinese food section)  
**1 T hot chile oil** (or to taste)\*  
**2 cooked chicken breast halves**, boneless and skinless  
**5 T sesame seeds**, toasted  
**1 pound thin asparagus**, trimmed  
**3 scallions** (green onions), white bulb and 3 inches green, cut into 1  
inch julienne (or horizontally)  
**1 small cucumber**, halved, seeded and cut into 1/4 inch dice

1. Bring a large pot of water to a boil. Add the pasta, and cook at a rolling boil until just tender. Drain, cool and set aside in a large mixing bowl.
  2. Place the garlic, vinegar, brown sugar, peanut butter, and soy sauce in a food processor. Process for 1 minute. With the motor running, slowly add the sesame and hot chili oils through the feed tube, and process until well blended.
  3. Shred the chicken into 2-inch julienne, and toss with the pasta. Add the sauce and 4 tablespoons of the sesame seeds. Toss to coat well.
  4. Cut the asparagus on the diagonal into 1-inch lengths. Blanch for 1 minute, drain, rinse under cold water, pat dry.
  5. Place the pasta and chicken in a large flat serving bowl, and arrange the asparagus on top. Sprinkle with the scallions, cucumber, and remaining 1 T sesame seeds. Serve at room temperature.
- Six portions

\*(For the Cornfield Creek party, I used down through the hot chile oil plus the sesame seeds)

**Here is that recipe  
you requested. It is  
delicious!**

(This will do the back and front  
of a 3x5 card. Perhaps this will  
fit in your recipe file.)

This is printed on  
the wall of a neat  
restaurant/bar (the  
Trick Dog Cafe) in  
Irvington VA. on  
Carter's Creek off  
the Rappahannock  
River.

Couldn't resist  
passing it along to  
you all.

If I had my life to live over,  
I'd try to make more  
mistakes next time. I would  
relax. I would limber up. I'd  
be sillier than I have been  
on this trip. I know of very  
few things I would take  
seriously. I would be less  
hygenic.

I would climb more mountains, swim more rivers and watch more sunsets. I would burn more gasoline and eat more ice cream and less beans. I would have actual troubles and fewer imaginary ones. You see I'm one of those people who lives sensibly and sanely hour after hour.

Oh, I've had my moments, and if I had my life to live over I'd have more of them. In fact, I'd have nothing else.

I've been one of those people who never goes anywhere without a thermometer, hot water bottle, raincoat and a parachute. If I had my life to live over I'd go places and do things and travel lighter than I have.

If I had my life to live over I would start barefoot earlier in the spring and stay that way later in the fall. I would play hooky more. I wouldn't make such good grades, except by accident. I'd ride more merry-go rounds. I'd pick more daisies.

Nadine Starr, Age 85