

DLYC BULLETIN



Volume 18

October 30, 2015

Flag Officers

Commodore

Marilyn Quackenbush

Vice-Commodore

Julie Conboy Hesse

Assistant Vice (ad hoc)

Dave Dunlap

Rear Commodore

Austin Francis

Treasurer

Victoria Maione

Secretary

Laura Ferris

Past Commodore

Jerry VanDyke

Board Members:

Term Expires 2018

Sharon Block

Phyllis Clark

Fred Dean

Sue Dunlap

Andy Jones

Mike Malone

Leslie Paul

Mike Sharpe

Term Expires 2017

Tommy Block

Kaye Coffel

Louis Csokasy

Laura Ferris

Janeen Godfrey

Victoria Maione

Georgy Ann Peluchowski

Jerry Van Dyke

Term Expires 2016

Joe Blazek

Julie Conboy Hesse

Dave Dunlap

Austin Francis

Nancy Gerber

Sue Heinrich

Marilyn Quackenbush

Bonnie Shaffer

Emeritus

Larry Balok

Ron Francis

For this final letter, I'd like to comment on a few of the activities that closed the year, reflect on the summer season in total, and also give you something to look forward to ahead in 2016!

In September, there was a wonderful Wine Appreciation Dinner, hosted as always by Dave and Sue Dunlap. They had help from Sally and Mike Malone, who coordinated the delicious salmon for the dinner, with cooking help from Jerry Van Dyke. 36 members signed up to enjoy tasting various wines, along with cheese and crackers to cleanse the pallet! Everyone who attended brought wonderful sides, and the evening was a great success!

The Diamond Lake Swim Camp in September was a huge success as well! Thanks to Tom Swartz and Jeanne Jourdan for organizing this event and donating their private pool for many of the lessons. Thanks also to other Diamond Lake members who gave their money and/or their time to give Sam Adams kids a chance to learn how to swim. These members include Donna and Louie Csokasy, Jill and Tom Vihtelic, Nila and Wally Wells, Carol Bieneman, Janet Hall, Sally and Mike Malone, Ginny Rapp, and Gretchen Stamp. Thanks to all of these members for their dedication to providing swimming lessons to promote safe children at Diamond Lake!

This event was followed by the traditional Chili cook-off, with 45 members in attendance! Believe it or not, there were 16 chili dishes to sample! I could see Dave Dunlap scrambling to make more numbered cups to accommodate all of the chilis presented. In the end, Edie Felton won the first place prize, followed by Rosemary Bilicki with her 'spooky chili', and Sue Heinrich in third place. Thanks to all of them for their superb dishes, and to the other 13 who also brought wonderful chili! Sue Heinrich also made her famous Beer Batter Bread, which was delicious! There was also a huge salad and wonderful dessert to top off the evening.

All in all, 2015 was a great season for the Diamond Lake Yacht Club! Although the weather wasn't always the best, all of the activities went on regardless! Our finances are in great shape, and the web site went live in September, allowing our members to have an updated experience with DLYC news! We are anxious to hear your feedback, so please contact Sue Heinrich, David Gardner, or me, if you have any comments or concerns regarding the new website. Next season we plan to have all of the functionality available for youth sign up and payment, along with party reservations and payments. There is some work remaining to make this all possible, but hopefully it will all come together before April 2016.

P.O. BOX 363, CASSOPOLIS, MI, 49031 269-445-3201 WWW.DLYC.ORG

Finally, the Social Committee, under the very able direction of Sue Dunlap, has put together a wonderful calendar of events for the 2016 season. I'd like everyone to save the date for the Commodore's event, which will be held on June 25, 2016. My goal with this event is for everyone to come, meet the Board, have something to eat and drink, and perhaps even enjoy some entertainment. Wouldn't it be fun to have all of the Diamond Lake Yacht Club family together for a party? Hopefully the long-time members, as well as the younger members with kids, will come to the party that day. We may even have prizes for those who introduce themselves to all of the Board members! Mark your calendars and more info will come out in the Spring Bulletins!

Happy Halloween, Thanksgiving, Hanukkah, Christmas, Kwanzaa, and New Years to you all!

I'm looking forward to seeing you all in 2016!

Sincerely,

Marilyn Quackenbush

Commodore

Back to School Swim Camp

for fourth graders at Sam Adams Elementary School



As mentioned in the Commodore's Letter above, Diamond Lake Yacht Club once again offered the Club's waterfront and bathroom facilities for a post Labor Day "Back to School Swim Camp" To the fourth graders of Sam Adams Elementary School. This project, organized by Tom Swartz and Jeanne Jourdan, gives these kids an opportunity to learn basic water safety procedures and to learn how to float and how to take those first swimming strokes.

DLYC received thank you notes from some of the 4th grade children who took swimming lessons this year at Diamond Lake in September.

"Thank you for making 4th Grade Swim Class possible. We had a great time and learned so much. Thank you!!!" (signed by 27 children)

"Dear Diamond Lake Yot Club. Thank you for leting us swim on the Diamond lake yot clup shore and raising the mony for us to swim. I liked when you taut us how to swim so we don't draun. Thank you a lot. From your friend sincerely Lyndon"

Dear, Diamond Lake yacht club. Thank you for helping to raise the money to help us swim. We really enjoyed the time swimming with the instructors. Thanks for the help. Sincerly, Kenny"

Sailors Memorial Fund

Earlier this summer monetary donations were received by the DLYC in memory of Jim Bieneman. Jim was a long time participant and active supporter of the DLYC sailing programs. As a result the club has decided to establish a SAILORS MEMORIAL FUND to assist the DLYC sailing programs. This fund will be designated to enhance sailing activities for both the youth and the adult programs. Our sailing programs and the participating sailors represent the club in both local and regional events. The SAILORS MEMORIAL FUND will be designated to assist these sailing activities.

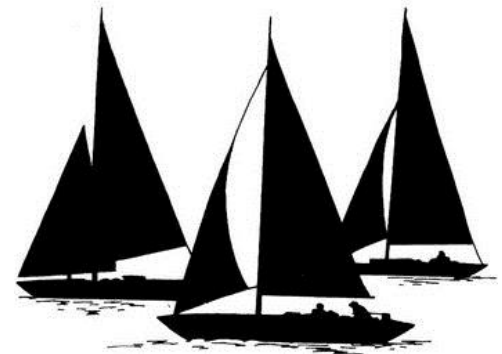
Individuals wishing to participate in this fund should send donations made out to the DLYC at P.O. Box 363, Cassopolis, MI 49031. Donations made in memory of an individual, need to include the appropriate information.

Sadly, we have lost 3 past commodores in 2015 and several people have already made donations to this new fund.

2015 DONATIONS TO SAILOR'S MEMORIAL FUND

Donations have been made in memory of the following people:

Jim Bieneman
Floyd & Pat Wertz
Mary Lou Schadt



Donations have been made by the following people:

Marty & Tom Athanos	Marilyn Quackenbush & Dave Trelease
Carol Bieneman	Bonnie and Harry Shaffer
Ron & Marsha Francis	Sarah & Nick Stanage
Andy & Duke Jones	James & Judith Sullivan
Karen Judd	Jeanne Jourdan & Tom Swartz
John Lozier	Nila & Wally Wells
Sue & Dick Peterson	Bob & Carol Wurster
Kathy Price	

The DLYC Chili Cook-Off

The Chili Cook-Off was once again a great success. Everyone can taste as many kinds of chili as they wish and then vote for their favorite. This year we had 16 different ones to try. The chili appetizers are followed by a main course of the chili of your choice, salad and beer bread, and dessert, of course.

This year's winners were the following:

First place:	Edie Felton
Tied for Second	Rosemary Bilicki Sue Heinrich



The second and third place winning recipes along with the beer bread recipe are printed here for you.

Second Place—Rosemary Bilicki



Spooky White Bean Chili

3 tab oil (olive or vegetable)	1/2 tea freshly ground black pepper
1 onion chopped	1 pound ground turkey meat
2 cloves garlic chopped	3 cans 15oz cannelloni beans drained rinsed
1 tab ground cumin	2 cups chicken broth
1 tea ground coriander	
2 cans 11oz each whole tomatillos drained, rinsed, whirled in food processor	
2 cans 4 oz each chopped mild green chilies.	
kosher salt	1/4 cup chopped cilantro
sugar	2 tab shopped fresh jalapeno
	sour cream

Soften: heat oil over medium in a large pot. Tumble in onion and cook, stirring, until golden brown, about 9 minutes. Scrape in garlic and stir until fragrant, 30 seconds. Stir in cumin, coriander and pepper

Brown: drop in turkey; cook, braking up meat with a wooden spoon, until it begins to brown, about 8 minutes

Simmer: add beans, broth, tomatillos and chilies. Stir, scraping up browned bits from bottom of the pot. Bring to a boil, lower heat and simmer, partially covered, until thick. 35 to 40 minutes.

Serve: Taste chili. Doubtful it will need salt. It may need 1-2 tea sugar to balance out those tangy tomatillos. Scoop into bowls, scatter on cilantro and jalapeno: add a spoonful of sour cream and serve.

I doubled this recipe for the chili cook contest.

Tomatillos are the Mexican green tomatoes, also used in Salsa Verde

From Leah Eskins memoir "Slices of Life: A food writer cooks through many a conundrum."



The DLYC Chili Cook-Off

Third Place — Sue Heinrich

- | | |
|------------------------------------|---------------------------------|
| 5 cups canned tomatoes | 2½ pounds ground beef chuck |
| 2 cups water | 1 pound ground pork |
| 1 heaping tablespoon cocoa powder | ½ cup chili powder |
| 2 tablespoons vegetable oil | 3 strips of bacon |
| 4 cups chopped green peppers | 1 bottle dark beer |
| 1 poblano pepper chopped | 1½ teaspoons ground pepper |
| 4 cups chopped onions | 2 teaspoons crushed cumin seeds |
| 2 tablespoons chopped garlic | ½ teaspoon cinnamon |
| ½ cup finely chopped fresh parsley | 1 bay leaf |
| 8 tablespoons butter | Salt to taste |



- Place the tomatoes and 2 cups of cold water in a saucepan and bring to a boil. Add the cocoa and stir until blended.
- Chop the bacon then fry until mostly done, but still soft.
- Heat the oil in a skillet adding the bacon fat and then add the peppers. Cook, stirring, about 5 minutes. Add the onions and continue cooking, stirring, until the onions are translucent. Stir in the garlic and parsley.
- Meanwhile, heat the butter in a casserole large enough to hold all the ingredients. Add the beef and pork and cook, stirring to break up any lumps, about 15 minutes. Sprinkle with the chili powder and cook, stirring occasionally, about 10 minutes longer.
- Add the green pepper mixture and the tomato mixture to the meat. Add the bacon and beer. Add salt to taste, ground pepper, cumin, cinnamon, and bay leaf. Cover and simmer about one hour. Stir often to prevent scorching or burning. A great deal of fat will rise to the top, but this will be skimmed off later.
- Uncover and simmer 30 minutes longer, stirring occasionally.
- Tilt the casserole so that the fat runs downward. Skim off and discard as much of the fat as possible. Remove the bay leaf. Serve piping hot. Garnish with sour cream, chopped scallions, and shredded cheddar cheese.
- Best if made a day or so ahead and reheated. If making ahead, chill before skimming. The fat will solidify and be easier to remove.

Beer Bread — Sue Heinrich

- 3 cups self-rising flour
- 3 T sugar
- 1 12oz beer
- Melted butter



Preheat oven to 375° Mix the flour and sugar together. Pour in the beer and mix, the batter will be sticky. Place in a buttered, 9x5 in bread pan. Bake for 55 to 60 minutes until the top browns. Remove from the oven and brush the top with melted butter. Serve warm.

May 2016 (Tentative)

Sun	Mon	Tues	Wed	Thurs	Fri	Sat
1	2	3	4	5	6	7 Derby Party 5:30 p.m.
8 Mother's Day	9	10	11	12	13	14 DLYC Board Mtg
15	16	17	18	19	20	21
22	23	24	25	26	27	28
29 Pancake Breakfast 9:00 – 11:30 Youth Sign Up	30 Memorial Day	31	June 1	June 2	June 3	June 4

June 2016 (Tentative)

Sun	Mon	Tues	Wed	Thurs	Fri	Sat
May 29 Pancake Breakfast 9:00 – 11:30	May 30 Memorial Day	May 31	1	2	3	4 DLA Mtg
5	6	7	8	9	10	11 Hayden's Stock the Bar Party 6:00 pm
12	13 RSVP for Weds Lunch	14	15 Ladies Lunch	16	17 BYOAppetizers	18 DLYC Board Mtg
19 Father's Day	20	21	22	23	24 Swim Assessment & Pizza Lunch	25 Commodore's Event
26	27 RSVP for Weds Lunch	28	29 Ladies Lunch	30	July 1	July 2 Fireworks

July 2016 (Tentative)

Sun	Mon	Tues	Wed	Thurs	Fri	Sat
					1	2 Fireworks
3	4	5	6	7	8 Happy Hour 4:00 – 7:00 Host: Conboy-Hesse	9 Rental
10	11 RSVP for Weds Lunch	12 Evening Youth Social	13 Ladies Lunch	14	15 Set Up for Saturday Party	16 Board Mtg Christmas in July Party Hosts: Maione Riordan&Sharp
17	18 Island Swim	19	20 Rain Date Island Swim	21	22 Matt Taggart Races Regatta Register BYOAppetizer Party 6:00pm	23 Regatta Races Regatta Dinner
24 Regatta Races 31	25 RSVP for Weds Lunch	26	27 Ladies Lunch	28	29	30 Trivial Pursuit Host: Gerber

August 2016 (Tentative)

Sun	Mon	Tues	Wed	Thurs	Fri	Sat
	1	2	3	4	5 Golf Outing 1:00 p.m. 19 th Hole Party 6:00 p.m. Host: Brady	6
7	8	9	10 Ladies Luncheon Details to Come	11	12	13 Moveable Feast Host: Blocks
14	15	16	17	18	19 Rafting Party	20 Board Mtg Rafting Party Rain Date
21	22	23	24	25	26	27 BYOAppetizer Party Host: Scalise 6:00 p.m.
28 _____ Sept 4 Hog Roast 6:00 p.m. Hosts: Heinrich/Maione	29 _____ Sept 5 Labor Day Annual Mtg	30	31	Sept 1	Sept 2	Sept 3



August 10, 2016

DLYC Ladies Luncheon

SAVE THE DATE

Paqui Kelly,

Guest Speaker

Paqui will share with us her journey over the years... A breast cancer survivor, the Kelly Cares Foundation, being a mother and wife of Notre Dame Head Coach, Brian Kelly.

Host: Victoria Maione

New DLYC Website

On September 16, our new website went live. You can access the website at dlycmi.org (or dlycmi.com, or dlycmi.net). All active members with an email address in our records should have received a welcome email which included your userid, password, and instructions on how to review your information. Please take some time to explore the new website.

In the beginning of November, the first of three automatic notices will go out reminding you to renew your membership and pay your dues before February 15th. You will be able to link from that email to the new website, renew your membership and pay online with a credit card. You will also be able to send a check if you prefer.

If you have any questions about the new site, or your account, or how to do something, please contact one of the following:

Sue Heinrich 269-445-5956 sue_heinrich@yahoo.com

David Gardner 239-415-8436 dgardner39@gmail.com

We hope you enjoy this new website and would love to hear your feedback!