

DLYC News



Volume 7

December 31, 2017

Flag Officers

Commodore

Mike Malone

Vice-Commodore

Louis Csokasy

Rear Commodore

Reid Francis

Treasurer

Marilyn Gardner

Secretary

Leslie Paul

Past Commodore

Julie Conboy Hesse

Board Members:

Term Expires 2018

Sharon Block

Phyllis Clark

Fred Dean

Andy Jones

Mike Malone

Leslie Paul

Mike Sharpe

Term Expires 2019:

Julie Conboy Hesse

Dave Dunlap

Austin Francis

Marilyn Gardner

Nancy Gerber

Sue Heinrich

Marilyn Quackenbush

Term Expires 2020:

Tommy Block

Ann Coles

Louis Csokasy

Laura Ferris

Reid Francis

Mike Jarrick

Emeritus

Ron Francis

HAPPY HOLIDAYS

Poets have long used the seasons to symbolize the stages of life. For example, spring is the time for birth, summer represents growth, fall harvest and migration (especially true at the lake) and winter a time of peaceful serenity and reflection. Winter is now here, there is snow on the ground, the lake froze overnight the middle of the month, and last week was Christmas (so much for serenity and reflection).

Fall and early winter featured a flurry of Yacht Club events including "Beautify the Berm", a landscaping and planting party led by Zane Lankford. Thanks to Bonnie Shaffer, Margie Yarger, Stacy Lankford, Fred Dean and Sally Malone, we completed stage one of planning and planting a variety of indigenous plants, bushes and trees. We anxiously await next spring to see how successful we were.

There were a number of social events including a "popup tailgate party for an ND football game", Cheeseburgers in Paradise party and a Holiday Party featuring, in addition to great food and drink, a wildly contentious and great fun Chinese Gift Auction.

Several years ago the membership asked through the survey that we extend the DLYC calendar and season. Over the past two years we have done just that with the help of incredible Social Committees and so many members willing to plan and organize events. But it's hard to have a party if no one comes. All of the year's social events were very well attended and offer great support for next year.

Speaking of next year, there are three very special projects in the works; the Sports Court, Waterfront Renovations, and the 80th Anniversary Celebration.

The fund raising for the Sports Court is well over our minimum goals of 16 contributions and \$8,000. We received 40 contributions and \$14,650. Construction will begin in the Spring and the court should be available for play in the upcoming season. If you still plan to contribute please send your contribution to DLYC, P.O. Box 363, Cassopolis, MI 49031 or donate online at dlycmi.org.

There is a saying that "**friends are the family we choose**". For Sally and me our many friends at the Yacht Club are very much an extension to our beautiful family.

Happy New Year and we look forward to next season!

Mike Malone

Commodore

Social Notes:

This past fall, there were several scheduled and some unscheduled events held at the club – extending the season as requested by the membership. In the previous bulletin, Mike Bolen's winning recipe from this fall's **Chili Cook-Off** was included. In this bulletin, you will find the second place (Rosemary Bilicki) and third place (Marcia Jones) recipes. Many thanks to the winners for sharing their recipes.

In early October, the Malones hosted a pop-up **Beer, Brats and Football** party with food served prior to the ND vs North Carolina football game. The game was projected on the large screen in the great room making it easy for a crowd to watch. It was actually great timing because a large portion of the area was suffering from a power outage but the club had power.

In mid-October, **Cheeseburger in Paradise**, our Margaritaville party, was hosted by Jane and Bob DuComb and Sue Heinrich. The party was a great success with 45 attendees. The cheeseburgers and margaritas were delicious and everyone had a great time. The great room was transformed into a tropical paradise thanks to the Dunlap's collection of decorations.

The final event of the fall was the **Christmas Kick-Off** hosted by Leslie Paul the first weekend in December. Leslie made lasagna for the entire crowd which was well received. The turnout was larger than expected with a number of people coming at the last minute. The highlight of the event, once dinner was finished, was the white elephant gift exchange. Since you could choose a gift from the table or one someone else already had in-hand, it made for a lot of laughs. The most sought after gift was a box of high visibility golf balls followed closely by a power megaphone. Thanks Leslie for a great event to start the Christmas season!

None of the above events would have been possible without the many volunteers who supported the hosts this fall and throughout the entire season. We sincerely thank all of you for your time and effort. 2017 is now complete and we are already into 2018. The 2018 season social events are already posted on the online calendar for your planning purposes. While you are making plans, think about volunteering to help this coming year. It's great fun and a good way to meet other members.

Happy New Year to everyone! See you in the spring!

Membership Renewal Reminder

Don't forget that it's time to renew your membership! Dues are \$275 if paid by February 15th and \$325 if paid after that. Just log on to the website, click on the red circle next to your name in the upper right corner, and follow the instructions. You can then pay online or send a check to the DLYC, PO Box 363, Cassopolis, MI 4031.

In Memorium



Our hearts go out to the families of the following men:

Brian Michael Blazek



Brian Michael Blazek, 48, died Monday, October 16, 2017, in the city of Angeles, in the Philippines. Brian is the son of Joe and Jo Ann Blazek.

Brian and his sister, Krista, spent their summers in a big group of children who became teenagers and then became college kids and then became young adults on Diamond Lake. It was a sprawling neighborhood of water and boats and freedom; they both soaked it all up. As an adult, Brian still returned to Diamond Lake to visit family and friends, and it remained a very special place to him.

Jo Ann and Joe had a two-week vacation in the Philippines just a few weeks before Brian died. They both remember his happiness and enthusiasm during that visit. He was happy with Eva, his wife, and their children and their life in the Philippines.

In lieu of flowers, the family ask that contributions be made to the Brian Michael Blazek Scholarship at Southwestern Michigan College (Southwestern Michigan College Foundation, 58900 Cherry Grove Road, Dowagiac, MI 49047, 269.782.1301. Checks should be made payable to: SMC Foundation Memo line: Brian Michael Blazek Scholarship Fund).

There will be a Celebration of Life service to remember Brian in the summer of 2018 at Camp Eberhart, Three Rivers, Michigan.

Tom Wurster



Thomas (Tom) E. Wurster, 82, passed away peacefully on December 27, 2017 in Glen Ellyn, IL. Tom is the brother of Bob Wurster.

Tom was a lifetime member of the Diamond Lake Yacht Club from 1958-2017, where he served in various leadership positions including Commodore, Fleet Captain, and Board Member, all of which supported his love for sailing and anything related to Diamond Lake.

Per his request, cremation will take place and a memorial service will be held at a later date in the summer of 2018. In lieu of flowers, memorial contributions may be sent to one of the following: Alzheimer's Association at www.alz.org (P.O. Box 96011, Washington, DC 20090-6011); or write a check to Indiana Beta of Sigma Alpha Epsilon House Corporation Inc. (Memo: Capital Campaign, IMO Thomas E. Wurster), Sigma Alpha Epsilon, P.O. Box 222, Lafayette, IN 47902.

James Kollar



James A. Kollar passed away Friday, December 29, 2017 surrounded by his loving wife and daughters. He was 94 years old. Jim was not a DLYC member but he was a longtime resident on Diamond Lake and served on the DLA board for many years.

Expressions of sympathy may be offered in Jim's name to the Cassopolis United Methodist Church, 209 South Rowland St., Cassopolis, MI 49031, or to Grace Hospice, 5838 West Brick Road, South Bend, IN 46628.

The DLYC Chili Cook-Off

The Chili Cook-Off was once again a great success. This year's winning recipe was published in the previous bulletin. The second and third place winners were the following:

First place:	Dave Bolen
Second place	Rosemary Bilicki
Third place	Marcia Jones



Spooky White Bean Chili—Rosemary Bilicki

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

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, breaking 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.

Notes: I doubled this recipe for the chili cook contest.

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

From Leah Eskin's memoir *Slices of Life: A food writer cooks through many a conundrum.*

Chicken Chili – Marcia Jones

1 jar Salsa verde (16 oz)	1 medium onion, finely chopped
2 lb boneless skinless thighs cut into 1½ in pieces	1 Tbsp ground cumin
1 can corn (1 oz)	½ tsp salt
1 can cannellini beans, rinsed (15.5 oz)	½ cup cilantro, chopped
2 cubanelle peppers, chopped	

Mix all ingredients in a 3½ qt slow cooker on high 5 to 6 hours or on low 8 to 9 hours until chicken is cooked through. Serve with lime wedges and sour cream..



80th

Save the Date

80th Anniversary Dinner

July 14th 2018

6:00 pm



Mark Your 2018 Calendars Now