

Main Sheet

October 2014



Events

**OKTOBERFEST
SWEETEST DAY
SHOOPOWEEN
FALLFEST**

Stacey Lynn

EXPERIENCE THE DETROIT YACHT CLUB!

DYC DANCE CLUB

TONI & JOHN GIBSON / ERIKA GRAY

The DYC Dance Club will host



Sunday Afternoon Dance on December 28th

Ballroom with a live band
& Cash Bar

Featuring the Greg Koltyk
Combo

(Saxophone, Keyboard, Drums, Bass)

3:00 pm to 6:00 pm.

Tickets are \$15 per person

*We will also offer a basic one hour dance lesson from
2:00 pm to 3:00 pm at no additional charge.*

Recommended Dress:

Snappy Casual, Semi-Formal, Vintage Attire or Formal.

Invite your friends! DYC members can sponsor up to eight non-members for this DYC Dance Club event. Tables of eight may be reserved at no additional charge. Make your reservations at the reception counter.

Questions?

John Gibson at jgibson1074@gmail.com or Erika Gray at ejklemmer@gmail.com

Proceeds (after expenses) benefit DYC Foundation for restoration of the clubhouse.

Swing - Foxtrot - Latin - Waltz

SNOWBIRDS

Now is the time to think about which months you will be out of the area during the winter season.



Please be reminded, in order for the DYC to defer your Minimum to the summer months, we need a request from you annually. It is not automatic from year to year. Please contact the Office Manager or the Accounting Department for arrangements.

Also, please note, the DYC can no longer "credit" an account for the "Unused Minimum" Charge that can appear on the January, May or September Statements.

2 Thank you in advance.

2014 Sweepstakes Awards

Cocktail Party
Friday, November 21

Cash Bar & Appetizers
7:00 pm • Cash Bar
8:00 pm • Awards

Awards include:

- Off-the-Dock Races
- Flying Scots
- Boat of the Year
- Libby Mistele Memorial Trophy

Please call the Reception Counter for reservations.

*If you are staying for dinner please call the
DYC Grill Restaurant (313) 824-1200 x 234*

Sweetest Day

Saturday, October 18th

*Special Dinner Menu for A Romantic Dining
\$50 Inclusive for 2 people*

APPETIZER

Oyster & Shrimp Cocktail

ENTRÉE

Beef Striploin

With Potato & Baby Vegetables

Sole A La Murat

With Potato & Haircot Vert

SHARED DESSERT

Dobos Torte

AT THE HELM

COMMODORE FRED CARR

Indian Summer

A period of unseasonably warm, dry weather that sometimes occurs in the Northern Hemisphere, just not usually in Michigan! Which is why I've asked Vice Commodore Brooks, you'll recall he's in charge of weather, to ensure weather conditions that are sunny and clear with above normal temperatures. Joe's off to a great start as the last few weeks have allowed the outside pool to remain open and in use through the end of September. Thanks again to last year's MICSA Committee and everyone else who helped bring that fantastic addition to the pool deck; our DYC Tiki Bar. In its first full year of existence it proved to be one of the best investments we've made.



The new bar improved the member experience, improved the bartender's experience, increased Club revenue, looks a hundred times better than the old one and it really rocks!

With the fall season, comes some great traditions at the DYC. One I'm particularly fond of is campaign season. National and local government politics seem so distant compared to politics here at our Club. Talk about empowerment, right here, in our upcoming election each and every vote really counts! Seriously, over the years Rear Commodore candidates have won by as few as 5 votes to as many as 75 votes. The margin to be elected a DYC Director has been as little as 3 votes and the average seat is won by only 15 votes. Remember the Nominating Committee puts 8 Director Candidates up for only 4 available seats. Imagine only 4 more members voting in an election could have significant impact in shaping our Club's future. Given that statistic, several things become very important; obviously YOU need to vote, but equally important is, who you cast your vote for. The only way to know that is to know the candidates and with that comes my favorite part. The best way to know the candidates is to come down to the Club and spend some time with them, talk to them about your Club, but more importantly, listen to their thoughts about our Club. Knowing their version of how we get to a successful 2015 and 2016 will give you decision-making power! You'll also get a better understanding of a fellow member; turn an acquaintance into a friend, a friend into a close friend. New found friendships, enjoying our grand old club house and hanging out with friends; that's my favorite part, join in and make it one of your favorite parts too! The Board of Directors thanks this year's Nominating Committee for producing such a great candidate slate, and is looking forward to welcoming new members and wish all the candidates the very best of luck.

Another group of candidates were at the Club recently for a ceremony moving them from candidate to member, now members of the National Sailing Hall of Fame. One description I heard "The Gods of Sailing" and indeed that may be true, for on that stage were some incredibly talented people with some truly remarkable accomplishments. O'Day, the first sail boat I was ever on some 45 years ago was an O'Day Snark, George O'Day's wife Miriam attended on his behalf. Our very own Commodore Skip Gmeiner accepted for Frances Herreshoff. Nat Bowditch, the Harken brothers and the rest of the 2014 Class are truly amazing people. For more information go to www.nshof.org. The DYC partnered with the National Sailing Hall of Fame this year in an effort to upgrade our junior sailing program by incorporating their STEM educational materials into our shore



class training. The results are exciting as DYC takes a leadership position in this very important category. Look for this program to grow even further next year as the word gets out and we continue to raise the bar setting the benchmark for other schools, clubs and private programs teaching the next generation of sailors. Enabling this educational enhancement in no small part is due to another partnership, our partnership with the University Prep Schools of Detroit. The backbone of this initiative is having their continued commitment ensuring the integrity and credibility of STEM education in DYC's Junior Sailing Program is achieved.

By month's end most of the leaves will be off the trees and most of the boats will be out of the harbor. I'm told Indian Summer can last into mid-November. By then it will no longer be Vice Commodore Brooks held accountable for the weather; by then it should be within Vice Commodore Gierlach's purview. Again good luck to all the candidates in the upcoming election! To both members and candidates; don't be shy come on down to the Club, meet and greet as many as you can. Unlike national and local government politics, Detroit Yacht Club politics are up close and personal, positive, open, exciting, entertaining and lots and lots of fun. Don't miss out; experience all the DYC has to offer!

And that's the way it is from the Helm.

FALL FEST

Sunday, October 26
Lunch at 1:00 pm

Come down to the Club and enjoy an afternoon of activities for all the family

Special Fall Menu in the Grill
\$14** per Adult ~ \$8** per Child

Please make your reservations with the Grill

- Witches Brew Punch
- Fruit Punch with Gummy Worms
- Garden Salad with Ranch and French Dressings
- Penne Pasta with Meat Sauce and Parmesan Cheese
- Herb Roasted Chicken
- Fish Sticks
- Smashed Redskin Potatoes
- Cream Corn & Glazed Carrots
- Assorted Cookies and Sweets

Grill Restaurant Menu also available

Meet the Candidates for the Board
3:00 - 4:00 pm in the Grill

- Trick or Treat down the Docks at 2:00 pm
- Hay Ride around Belle Isle for the Kids 2:30 pm
- Caramel Apple Station
- Pumpkin Decorating 2:30 pm
- Fire Pit on the Patio
- Make your own s'mores

Make your reservations with the Reception Counter
(313) 824-1200

Cover Photograph Dave Taylor

FROM THE SECRETARY

TODD J. EIB

Greetings! The month of September was very busy for your Board. The Board ratified the 2014-2015 Operating Budget. This budget was achieved using realistic targets based upon recent trends in membership and member spend/usage. The Budget was cited by Club Management as appropriate and one with which we can work within our aggressive marketing, recruiting and retention efforts. The Board also requested an appropriation by the Preservation Committee/Trustees from the Capital fund for itemized 2014 maintenance expenditures. In conjunction, the Board took action to approve expenditures to make immediate repairs to the Trophy & Sweepstakes Rooms, in order to curb lost revenue from the banquets or events held in these rooms. While the Finance Committee spent a majority of its time working on the Budget, the House Committee has been working on many improvement efforts, including a proposed Member funded renovation of the former Barber Shop, of the Men's Washroom and the conclusion of the East-end building renovations. The focus on the Board continues to be long term health and growth of our great Club. Every month I look forward to our discussions and you can always reach me at: secretary@dyc.com.



GENERAL MANAGER

JIM SIDES

Fall is in the air and summer is officially over. Time to start preparing for Halloween and little goblins and ghouls running about. Looking forward to enjoying the smell of the pies baking and the roar of the football crowds. Leaves turning into fantastic blazes of color before falling to the ground and creating many raking opportunities. But hey, at least no more lawn mowing.



Even as we go into the off season we are working on improving the member experience and try to rebuild and rebrand during the Fall/Winter season. First, as announced in our last Main Sheet, we have a new Executive Chef. As we go to print I have identified 2 candidates, one for Catering Sales and one for Membership Director, who have offer letters and I am awaiting a formal reply. Both of these candidates come with great experience for their respective positions and it would be a big lift for the DYC to get both of these individuals.

I am also interviewing for a Food and Beverage Director and hope to have a candidate identified soon. I was speaking to another member, Mr. Dan Lemanske, who operates the Village Grille in Grosse Pointe, and he was telling me about how management labor was getting tight as so many new restaurants and venues are opening right now. So my search may take a while but I am determined to find the right person.

I am asking that all members utilize the Club during the off-season to help us in our rebuild. Whether it is coming here with friends, family, business associates or having a Holiday Party, the DYC wants to be your first thought and your first choice. And as we do more business we will become more efficient and more effective.

I hope everyone had a great summer.
Jim Sides

Sea Gulls Bake Sale

Monday, November 10

10:30 am until it s all sold!

Come support the Sea Gulls and buy their home baked cookies, cakes, pies and muffins.



All proceeds go to benefit the DYC!



Decorating Elves Wanted!

Transform our fantastic Clubhouse into a **Magical Holiday Wonderland!**

The DYC looks its absolute best over the holidays and our members are the elves that roll up their sleeves to get the job done.

Everyone is welcome to lend a hand.

Please put on your work clothes and plan on joining the decorating fun and friendship.

Saturday, November 22nd

Fun begins at 8:30 am
with coffee and donuts.

A complimentary lunch will also be served.

Save the Date!



*Commodore's
Coffee*

SAVE THE DATE!

Sunday, November 23

3:00 - 5:00 pm

This complimentary event is a great way to meet your new Board and Trustees. Enjoy coffee, tea and canapes.

Please make your reservations at the Reception Counter at (313) 824-1200 or visit www.dyc.com.

FROM THE HOUSE COMMITTEE

VICE COMMODORE JOE BROOKS



It is annual election season at the Detroit Yacht Club. As you know, the Detroit Yacht Club is a private membership club and is therefore an organization governed by its membership. We, as members of the Club, vote on other members to serve as our Commodores and Board of Directors and Preservation Fund Trustees, as well as on items like amendments to the DYC Bylaws. The Bylaws require an Annual Meeting to be held on the second Monday of November. During that meeting, members hear reports on club financials and a recap of events and happenings through the year. Any Bylaws amendments are voted on at the meeting. Under the Bylaws, a member must be present at the Annual Meeting to hear the discussion and vote on any Bylaw changes or business undertaken at that meeting. The Annual Meeting Agenda includes announcement of election results for both candidates and any proposals. A notice of the Annual Meeting will be sent to members later in October. Please mark your calendar now and plan to attend the meeting - **Monday, Nov. 10, 2014 at 8:00pm.**

Voting for candidates for election may be made prior to the Annual Meeting - the time and location of the polls being open will be posted on www.dyc.com or by Absentee Ballot. Absentee ballots may be mailed to a member if requested in writing (email or letter) by 5:00pm Oct. 15; completed ballots must be received by 8:00pm on the day of the Annual Meeting, as prescribed by the Bylaws.

You will begin to receive information about the candidates for Commodore, Vice Commodore, Rear Commodore, Board of Directors and Preservation Fund Trustee soon and it will be available on the DYC website. House Rule 33 governs the conduct of candidates and elections. It reads: "Club elections and voting shall be held with order and decorum prevailing at all times. On Election Day, "electioneering" (including but not limited to passing out of literature, cards, etc. to voters or any other type of solicitation of votes for a candidate or proposal) is prohibited on Club premises." In addition, during the course of the election, candidates are generally prohibited from electioneering on the second floor of the Clubhouse. A great way to get to know the candidates is to participate in the various events that take place at the Club in the month or so before the election. By then, the Nominating Committee will have selected 8 members to run for Director, 2 to run for Preservation Fund Trustee, 2 to run for Rear Commodore and 1 each to run for Vice Commodore and Commodore. Names of the candidates selected by the Nominating Committee are posted at the DYC in late September or early October. The Bylaws also provide that an eligible member may petition to run for office by obtaining 50 signatures of members in good standing and having the signatures certified by the Secretary and posted at least 15 days prior to the election.

Candidates often work as "guest bartenders" in the Grill Bar, pour wine at the Voyageurs Wine Tasting on the Saturday before the election and may have election parties or other events to get a chance to talk to more members about why they are running for office and what they bring to the DYC leadership. In addition to being a lot of fun, members can make informed decisions about who is elected to the Board.

A specimen ballot, including all candidates for election, will be mailed to members a week before the election. Remember that to vote the account of a voting member must be paid current.

BOOK CLUB

Meet at 1:00 pm
DYC Book Club

As fall descends, it is time to get cozy with a cup of tea, a pair of fuzzy slippers, your favorite pet at your feet **AND A GOOD BOOK.** We have a terrific list of books to take us through the fall and winter. Please join us for a great and lively discussion in the DYC Grill on each meeting date at 1:00 pm. Our roster of books and meeting dates are listed below:



October 19 - Still Missing by Chevy Stevens
November 16 - All The Light We Cannot See by Anthony Doerr
December TBD - The Invention Of Wings by Sue Monk Kidd
January TBD - Natchez Burning by Greg Iles
February TBD - All Fall Down by Jennifer Weiner

Thank you to the current members for a wonderful selection of books to keep us entertained.

Please contact me for more information or just join us for a test run.

Contact: MaryAnn Motyka at maryannm@wowway.com

NEW MEMBERS ARE WELCOME

EIGHT BELLS



Josephine Brovege

(Mother of DYC Members Linda and Larry Hart)
Monday, September 15

•

Robert Edward Connell

(Father of DYC Members Debbie and Mark Snethkamp)
Sunday, September 21

•

Mr. Dennis O'Malley

(Former DYC Member)
Monday, September 22

•

Mrs. Patricia Ingle

(Mother of DYC Member Martin Ingle,
Sister of DYC Member Joann Leo)
Thursday, October 2

FALL CLEAN UP AND MEETING DATES:

Mark your calendars and set **Saturday, October 18th** aside for the Garden Club Annual Fall Clean-up. This project is open to Garden Club members and all other members who are interested in helping with the clean up of all garden areas around the Club.

It's time to do the usual pruning, digging up the cannas, pulling out all annuals and cutting back many of the plantings in the gardens. It is also the day that we put the burlap around three of the gardens. With lots of volunteers we can complete the tasks quickly.

So set the day aside, dress warm, meet for coffee in the Starboard Haven Lounge at 9:00 am and we will get to the task of preparing the gardens for winter. We appreciate your support on this day.

Our next meeting is **Tuesday October 21 at 6:30 pm** in the Port Haven Room.

If you are interested in joining the Garden Club, please contact Pam Maloney at (248) 356-0042. We would love to have you join us.

INTERESTED IN
BECOMING A
GARDEN CLUB
MEMBER?



Contact Pam Maloney at (248) 356-0042. The Garden Club meets the third Tuesday of the month at 6:30 pm in the Silver Cup Room or in the gardens, weather permitting. We also meet many times in the gardens throughout the growing seasons. We would love for you to join us.



Clean Up Day
Saturday, October 18th
8:00 am
What is Clean up Day?

Members come together to help set the Gardens around the Club for the Winter months.

It is work but it is also fun to work beside your fellow **DYC Family members** and get to know people around the Club.

Things to bring

- Shovel
- Rake
- Casual Warm Clothing

"Many hands make light work"

Hope to see you there! Hot Coffee will be waiting!

DYC Fall Clean Up Day, Saturday, October 18

Please plan on joining in and helping to ready our Club grounds and flower beds for winter. We welcome assistance in the Voyageurs Garden as well.

Dueling Pianos-Karl's Cabin, Saturday, September 13

Eat-Drink-Laugh- Sing- Dance-Repeat

... and that we did. Thank you to all who attended this fun event.

CADIEUX CAFÉ/FEATHERBOWLING, SUNDAY, OCTOBER 12

4:00 PM

RESERVATIONS REQUIRED -

"It's Beautiful to be Belgian" - Come and join in the fun! Cadieux Café is the only home of Featherbowling in the United States. So, plan on having a great time Featherbowling - no experience necessary. We will have two lanes for two hours, which will allow a good sized group to play.



So, make your reservations at **DYC** either by calling **DYC** or using the online calendar link. If you do not wish to participate in Featherbowling, feel free to join in and watch, or simply come for dinner. Not hungry? Cadieux Café has an extensive list of beer offerings from which you may choose. Charge per person for Featherbowling is \$7.00, to be collected at the door by the Voyageurs. We will follow the Featherbowling with dinner (around 6:00pm) to be ordered from the Cadieux Café's extensive Belgian menu, paid individually. (Cadieux Café 4300 Cadieux Road, Detroit, MI 48224).

ANNUAL FALL WINE TASTING - MEET THE CANDIDATES NIGHT - SATURDAY, NOVEMBER 8 - 7:00 PM

This is a delightful traditional Voyageurs event. There will be many wines to sample, as well as three food stations to tempt your palate. For sweet endings, our candidates are sponsoring a wonderful array of desserts. Join us in the Port Haven and Grill Restaurant where our 2014 candidates for office will be introduced. Throughout the evening, you will have opportunity to individually speak with them as well. Cost is \$38.00 per person (inclusive of tax and gratuity). Reservations are limited for this popular event. Make your reservation at the Reception Counter (313) 824-1200 or online at dyc.com. See page 13 for details.

SAVE THE DATE:

Annual Holiday Dinner, Saturday, December 13

LOOKING FORWARD:

January 2015 (date to be announced) Sing-a-long and dinner at Dakota Inn-Rathskeller in Detroit

QUESTIONS ABOUT THE VOYAGEURS?

Email or call Patricia Thull O'Brien (248) 345-3457 or email PTHULL@msn.com

A MESSAGE FROM THE DYC FOUNDATION

MARYANN MOTYKA, FUND DEVELOPMENT CHAIR

*From The Opening Week Celebratory
Schedule from June 1923
Main Sheet
Wednesday, May 30, 1923
Inspection of Building from 9:00 am
Afternoon Concert
Dedication of Building - 4:00 pm
Ball - 8:30 to 11:30 pm*



Would the DYC pass that inspection today? Unfortunately, it clearly would not.

As the newly-appointed Chair of the DYC Foundation Fund Development Committee, I am appealing to all members to help us to Restore The Grandeur of this beautiful building. Designed by architect George Mason, this Spanish Colonial Revival is listed on the National Register of Historic Places. She's old but she has great bones and, as today's members, we have been given the responsibility to carry on her legacy as the home of one of America's great yacht clubs and as a Detroit landmark for generations to come.

In last month's Main Sheet, Mark Lifter, DYC Foundation President, announced the Matching Gift program. Because of Jim and Patti Anderson's generous matching gift of up to \$100,000 in each of the next five years, The DYC has an incredible opportunity to raise funds to accelerate clubhouse restoration..

THE MATCHING GIFT PROGRAM BEGINS NOW!

The clock is ticking for this year's campaign. Tax-deductible donations and pledges paid between July 1 and December 31, 2014 being matched by the Andersons at 50 percent of the gift. It is now October and our goal is to raise \$200,000 in new donations by year-end, which will become \$300,000 due to the matching gift. Payment of prior pledges will raise this total even more. So now is the time for all members to step up and give. Some of us can afford to give more, but everyone should give something. Let's make the DYC a club where everyone supports restoration of our clubhouse. With a three-year pledge, you will have guaranteed a match for the next three years. **The clock is ticking toward year-end.**



All members are in some way invested in the DYC. How many of you have had significant events in your lives such as weddings in the magnificent ballroom? How many of you have seen your children grow up as part of the Swim Team or learned to sail? How many of you are "DYC Brats" having grown up here experiencing a wonderful childhood? Now as adult members raising your own "Brats" at the Club. How many remember coming to the Club to visit Grandpa and Grandma or Uncles and Aunts and saying, "one day I too will be a part of this magical place". How many of you are newer members building your personal DYC memory book?

The Motyka's have their own story. My husband, Max, was a dock boy at the DYC in the late 60's and always dreamed of returning as a member. Well, we did. And here we are, and we are invested. The DYC Foundation is asking you to invest as well.

The DYC Foundation has completed Phase I of the Seal The Envelope restoration strategy. If you walk around the east end of the building, you will see an actual accomplishment of your donors' dollars at work. We now need to reach our next goal of Phase II which will continue from where work left off on the east end and will continue on just past the main entrance. This will include roofing, windows, paint, masonry, terra cotta, stucco, etc. for this large area that will change the first impression of the Club that many see.

Soon you will see indicators of our progress of our fundraising goals on display in the clubhouse. Progress will include not just dollars raised toward our \$200,000 goal for 2014 but also member participation rates.

That goal is to see 100% of our members contribute in some way to the Matching Gift Campaign.

*From an insert in the 1923 MainSheet celebrating
the opening of the Club's current Clubhouse:*

The directors of the club, backed by the entire membership, have accomplished most wonderful results in the last two years, and they are united in the determination that in the years to come everything possible shall be done to make the Detroit Yacht Club most notable in further accomplishment of all that which shall make it the finest and best yacht club in the world and the leading social center of Detroit.

For information on how to donate, email us at info@dycfoundation.com or leave a message at (313) 757-5240.

The clock is ticking.

DYC FLYING SCOTS

AL TIMM, SCOTS PROGRAM CHAIR

The Scots Program is winding down for the year with the Haul Out scheduled for November 1. I hope all sailors will come down at 9 am to prepare the boats for the Winter. We will have lunch afterwards. Plans for an end of the year celebration will be announced soon.



Special thanks go to this season's Program Chairs:

- Program Chair, Al Timm
- Advisors, Sean and Kelli Murphy, Bob Cowles
- Instructional Chair, Bill McGuire
- Racing Chair, Carrie LeZotte
- Maintenance Chairs, Commodore Alan Minsterman and Dr. Jack VanRyn
- Awards, Connie Allen
- Interclub Racing, Bill Harmon
- Advanced Sailing Class, John Gallagher
- Helmsman to Skipper Class, Connie Allen
- District Regatta, August 8,9, Sean Murphy and John Gallagher

The program depends on the work of many volunteers. I am thankful for all those who helped to instruct this year.

Those who earned their Helmsman card are: Jocelyn Fuller, Rachel Urbanek, Josephine Cook, Erika Gray, Matthew Guinta, Bill Lopes, and Mike Thomas.

Going on to earn their Skipper card were Tobias Roberts, James Macon, Chris Stinson, Jerry Mangona, and Dan Wulf. We look forward to having you help instruct new sailors next season.

One sailor earned his Racing Skipper card, Scott Lange.

Thanks to all who participated this year to make the program great. Questions? Call me at (586) 899-8708. Or email me at al_timm@yahoo.com.



Dr. Jack VanRyn and Com. Alan Minsterman after preparing the Flying Scots for the Midwest Collegiates

DYC AROUND THE CLUB

FAMILY SAILING DAY



CANDIDATES FOR THE BOARD



For Rear Commodore
Dan Nowicki



For Commodore
Joe W. Brooks



For Vice Commodore
James E. Gierlach



For Rear Commodore
Patricia Thull O'Brien

Running for the Board



Brad Ballard



Leonard Chapital



Gordon Didier



Mary Caryl Hunter



Kelli Murphy



Jim Paye



William Schrader



John Tompkins



Dave Aller

Running For Preservation



Emanuel Saliba

WELCOME NEW MEMBERS!

The Membership Committee would like to welcome the following new members to the Detroit Yacht Club.

Active Boating

Jennifer & Lee Newcombe

Intermediate

Anna Pawlak & Aaron McLean
Nicholas Kyriakopoulos
Thomas Simon & Elizabeth Gotham

Non- Resident

James Steuwe & Joan Medland

Membership Meeting
Tuesday, October 28 ~ 7:00 pm
Everyone is welcome!

BAR & GRILL HOURS

Grill Dining Room

Tuesday through Thursday

11:30 am - 8:00 pm

Friday - Saturday

11:30 am - 9:00 pm

Sunday ~ 11:30 am - 7 pm

Sunday Chicken Dinner ~ 1 pm - 8 pm

Grill Bar Lounge

Tuesday through Thursday

11:30 am - 10:00 pm

Friday and Saturday

11:30 am - 11:00 pm

Sunday ~ 11:30 am - 9:00 pm

Call for reservations (313) 824-1200 ext. 234

FITNESS ROOM ~ Tuesday- Sunday 5 am - 9 pm
Monday ~ 5 am - 7 pm

You must be a min. of 18 years old to use equipment.

POOL HOURS

Monday - Friday 12:00 - 7:00 pm

Saturday - 10:00 am - 6:00 pm

Sunday - 9:00 am - 6:00 pm

Adult swimmers with a buddy or group are welcome to swim (without a lifeguard)

8am - 10pm. *You will need to sign a release form before using the pool during this time period.*

Forms available at the Front Gate or Reception Counter.

WELCOME

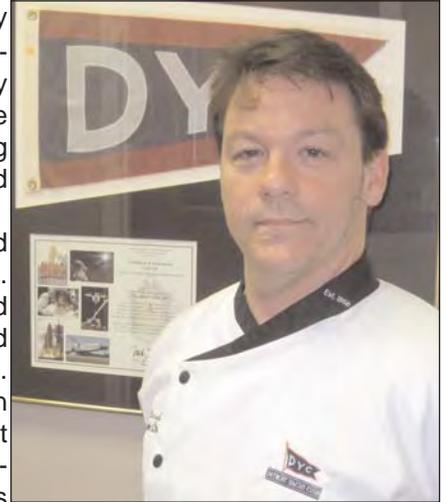
DAVID DOUGLAS

David Douglas has over twenty years experience in the food and hospitality industry, receiving his culinary training at The French Culinary Institute in New York City and served leading restaurants and clubs in Detroit and New York.

A native Detroiter, David attended St. David School on the city's east side. After graduating high school, David joined the U.S. Army where he served with distinction in Desert Storm. Awarded the Army Commendation Medal and the Army Achievement Medal. Upon being honorably discharged, David went to work at Tom's Oyster Bar, where he got his first bite from the culinary bug and four years later left to pursue his culinary education and experience. David has worked at such noted establishments as The Rattlesnake Club, The Detroit Club, and The Detroit Golf Club. During this time, David honed his skills and learned to manage finances, rising from cook to head chef.

An active member of American Legion Post #372, Grosse Pointe, David divides his time between home, The Club and Veteran Outreach work.

David is married to Judith and lives in Grosse Pointe Park.



DYC Boatique

Are you looking for certain items we may not have?

Did you know we have a book at the front desk for member requests?



Please note our hours:

Closed on Mondays

Tuesday ~ Wed. ~ Thurs. ~ 9 am - 10 pm

Fri. - Sat. ~ 9 am - 11 pm

Sunday ~ 9 am - 9 pm

www.dyc.com

CONCERNS, CARES OR COMMENTS Your opinions regarding your experiences here at the Detroit Yacht Club are important. Please share any concerns or compliments with Margaret Gmeiner (313) 824-1200 Ext. 232. She will direct them to the appropriate department.

Whether they are small or large, please feel free to call.

DETROIT YACHT CLUB MISSION STATEMENT

"We are an Historic Private Yacht Club dedicated to providing a variety of outstanding dining, social, recreational and boating programs for our members, families and guests.



Grand and Glorious
Thanksgiving Buffet

Thursday, November 27

Fountain Room Seating
12:00 ~ Last Seating 3:00 pm

CLUB WILL BE CLOSED AFTER LAST SEATING

Adults \$27+
Children \$13.95++ 7-12 yrs.
Children \$ 7.95++ 4-6 yrs.
Jackets required for gentlemen.

No denim

Please make your reservations at the Reception Counter (313) 824-1200

Garden Salad bar

Tomatoes, cucumbers, dried cherries, sliced almonds, ceci beans, sunflower seeds
Bacon bits, croutons, pickled beets, sliced red onions

Specialty Salads

Cranberry compote
Antipasto Platter
Marinated tomatoes, artichokes, salami, green beans, pepperoncini
Olives onions and beets
Farro Salad
With oven roasted grapes, autumn greens
Brussels Sprouts in Vinaigrette

Hot

Classic Green Bean Casserole with flash fried onions
Autumn Harvest Vegetable Medley
Whipped Idaho Potatoes
Savory Sage Stuffing
Roasted Atlantic Salmon with Mustard - Dill Aioli
Oven Roasted Turkey with natural Jus

Carving Station

Vernor's Ginger Ale Glazed Ham
Roast Round of Beef
Rolls and butter

Sweet Table

Cookies, brownies, sweet potato pie, pumpkin pie
Carrot cake, apple pie, mixed nut tarte with frangipane

*Reservations Required - Call Reception Counter
(313) 824-1200*



CHEF DAVID'S CORNER

CHEF DAVID DOUGLAS

Greetings from the Kitchen!

As we wind down from a busy summer, let's look forward to a seasonal menu change to reflect the cooler months of the year and take advantage of the bounty of the harvest.

While it will be a bit on the chilly side, please patronize your Club by visiting the Grill Restaurant, the Starboard Haven, the River Vista and the Banquet facilities for your wintry entertainment.

We will pare our menu to accomodate the season's end at the Club, however, this will allow your kitchen staff to exhibit their talents by giving you more exciting specials to tantalize your pallet.

Please mark your calendars so you can reserve your seats for some of the new events planned for the fall and winter season. As always, reservations are appreciated in order to serve you better.

For your enjoyment, here is a recipe sure to satisfy you on a cool fall evening.

HORSERADISH BRAISED SHORT RIBS OF BEEF



6 - 8 ounce pieces of pre-cut short ribs.
(boneless or bone in, the marrow is excellent!)

- 1 onion, diced
- 2 stalks of celery, diced
- 1 carrot, peeled and diced
- 3 garlic cloves
- Fresh thyme, parsley sprig, and a bay leaf
- 3 ounces prepared horseradish. Half a root, large diced, if using fresh
- Preheat the oven to 300 degrees

Generously season the meat with salt and pepper.
Using a braising or roasting pan, sear short ribs on all sides...set aside.

Carmelize the mirepoix (onion, celery, carrot), horseradish and garlic. Add herbs and bay leaf.

Deglaze with Cabernet Sauvignon or other robust red wine of your choice.

Add beef broth, bring to a boil...add short ribs, cover and bake/braise for 2.5 hours.

Serve with starch and vegetable of your choice.

For sauce.....strain or puree pan juices, reduce to sauce quality, stir in a knob of butter and Enjoy!

Chef David Douglas

Thanksgiving Dinner or Sides- to- Go

Pick up your order form at the Club or go to the NYC web site to print and fax (313) 824-7962 a copy to the Club

by

**Sunday, November 23rd
by 3:00 pm**



Are you ready for some
Water Basketball???

SEA SERPENTS

"Water Basketball"

All levels and all ages of
players welcome !!

First Game 2nd Week in
November

Questions Call Pete Dryovage
at (734) 564-2384



FROM THE TREASURER

DAN NOWICKI

My fellow NYC member's, as you read this article we will be working to wrap up the fiscal year, completing our audit and in full election mode prior to the annual meeting. September seemed busy around the Club, we had some great weather at the end and I have been hearing good reviews of the new chef's efforts to improve your dining experience. I hope that translates into a profitable final month of the year.

I want to thank everyone who took advantage of the F&B discount for pre-paying your 2015 well. We had 45 members take advantage of this offer. Your support is greatly appreciated. This has allowed us to ensure we have a strong balance sheet for the fiscal year end.

As you look at the August flash report posted on the web site, you will notice that we are in line to the budget. While gross revenue is behind, expenses were managed lower and the net income is in line to the budget.

YTD we have a loss of (\$185K), after depreciation which will add \$260K of cash back, compared to a loss last year of (\$426K). I still expect to end the year with a loss in his range. Despite this loss we have managed to reduce AP by over 50% from last year, have funded CAP III through August 2014, made the first two deposits to preservation and will be current on all funding requirements by the annual meeting. This will increase total cash (including restricted accounts) by about \$170K over last year, with about \$84K paid out for capital/improvements.

Thank you to all members for their continued support of the Club this past year and I look forward to seeing you at the Club in October.



Voyageurs Present Their Annual Fall Wine Tasting Meet the Candidates Night

Featuring 24 Fine Wines,
Michigan Craft Beers & Light Jazz
Saturday, November 8

7:00 pm to 10:00 pm

\$38 including tax and gratuity
Grill & Port Haven

Garden Salad Bar

- Choice of Local Fresh Produce with Assorted Salad Toppings and Dressing also to Include 3 House Made Specialty Salads

Station I

- Javanese Roasted Kurobuto Pork Loin
- Three Onion Potato Gratin
- Buttered Rolls

Station II

- Norwegian Smoked Salmon Lollipops with Poppy Seeds and Caper Vinaigrette

Station III

- Orrechiette and Penne Pasta
Marinara, Pesto Sauce and Balsamic Brown Butter
Fresh Garlic, Herbs, Tomatoes, Artichokes, and Red Peppers with Chicken or Baby Shrimp

Sweet Ending Dessert Table

- Assorted Mini Cupcakes, Cookies, Brownies, Chocolate Dipped Strawberries, Assorted Mousse Cones, Mini Cheesecakes and Petit Fours

Wonderful Dessert Display
Sponsored by
Your Candidates for Office

Reservations are Limited
Make your Reservation at Reception Counter
(313) 824-1200 or dyc.com



NYC Trip to Chicago
Friday, October 31-
November 2
\$600 per couple

Round Trip and Two Night Stay at
Tremont Hotel - just off the Miracle Mile
Welcoming Cocktails on Friday Night
ALL MEMBERS WELCOME!

We leave from Dearborn train station Friday
morning and return Sunday evening.

26 people limit

Any Questions Contact: John Tompkins
(313) 894-2222 X 110 ~ tompkinsdetroit@yahoo.com

NYC SEA GULLS

NANCY FORAN

THE NYC SEA GULLS

OLDEST SOCIAL CLUB IN THE NYC - SINCE 1926

We Play Cards!

The Sea Gulls invite you to join us for duplicate bridge Tuesdays at 12:30. We welcome players. You don't have to be an expert, and you don't need a partner. Haven't played for a while and need a refresher? Let us help with that.

Call for details. Nancy Foran (313) 815-1626

Euchre Nights are the third Friday most months at 7:00 pm. No reservation or partner necessary, just come for friendly fun. We Raise Funds for Club Improvements.

Bake Sale on Election Day
Book Sale on Father's Day

Sea Gulls continue to make nice improvements around the Clubhouse with any profits from our events.

TRADITIONS COMMITTEE

PATRICIA THULL O'BRIEN

We are finishing the last of the tabulating of responses from the members of the focus/facilitation sessions regarding the ratings of over 60 events and protocols. I thank all who have taken the time to reply. Hopefully a link will follow for you to be able to view the findings of our work in this particular area.

In the meantime, management continues to be responsive to the comments, suggestions and conditions that surfaced in our focus/facilitation sessions in the areas of Rules and Behavior, Membership/Marketing, Traditions, Location, and Management. There are over 125 pages of commentary and we have been discussing each line item in order to work toward the betterment of the DYC, the DYC experience, and DYC's image in the marketplace.

Due to the amount of material that needs to be covered in this issue of the Main Sheet, I have been asked to keep my article short. So, I obliged and will have more information for you in the next issue.

For more information, to volunteer in a specific area, or to join the committee, contact Patricia Thull O'Brien, Chairman - PTHULL@msn.com - (248) 345-3457 or Marilyn Maisner, Co-Chairman - (248) 473-4167 - Imaisner@sbcglobal.net.



ROD & GUN CLUB

BILL & RICK

Detroit Yacht Club In-House/Cross-Club Pheasant Hunt Invitational

The morning of Sunday, November 16th the Rod & Gun Club will hold its annual pheasant hunt competition at the Huntsman Hunt Club. This year two of our annual pheasant hunt events will be combined into one magnificent day of hunting!! This day is open to *all interested hunters* not only DYC members but also family, friends and business associates. Note!!! Individual hunters are welcome ~ we will match you up with a team. The cost for this event is \$240.00 and includes: 5 birds per person, cleaning, dog & handler, coffee & pastries and a fixed menu lunch. Cash tips for your handler are extra as are drinks. Hunting will begin at approx. 9:00am with things wrapping up at around 2:00pm. The In-House Pheasant Hunt is a fun event where DYC teams will be competing for Club trophy and year-long bragging rights. The Cross-Club Invitational will pit one of our "crack shot" DYC teams with teams from Bayview Yacht Club and the Detroit Athletic Club. Please contact Bill Schrader as soon as possible ~ we need to secure fields and good handlers early.

Often a smaller group of non-hunters will gather to shoot wobble or sporting clays while hunters walk the fields. We welcome novice shooters in our group I am pretty sure that these folks have as much or more fun than the hunters!!!

Enjoy the Outdoors!

Bill Schrader

pmmmarine@sprynet.com or (313) 622-6271



DOCK LINE

A Message From Your Harbor Operations Committee

FALL IS IN THE AIR BUT YOUR HARBOR STAFF IS ON DUTY TO SERVE YOU

**** IN WATER STORAGE AGEEMENTS DUE **
NOVEMBER 1**

Contact Nancy in the office

Check your boat and Dingy for Muskrats
They are busy this time of year

YOUR HARBOR STORE NOW HAS ANTI-FREEZE AND FUEL STABILIZER
AS ALWAYS, AT MIKE'S PRICES

Fall Harbor & Store Hours

Monday- Thursday 2:00 - 7:00 pm

Friday 11:00 - 7:00 pm

Saturday & Sunday 9:00 - 7:00 pm

STORE CLOSSES FOR THE SEASON OCTOBER 26

REMEMBER YOU WILL NEED YOUR BOAT REGISTRATION AND CERTIFICATE OF INSURANCE AT WELL RENEWAL TIME IF YOU KEEP THEM ON YOUR BOAT PLEASE MAKE A COPY BEFORE YOU PUT YOUR BOAT UP FOR THE SEASON

For those who will need to bid on a new well please review the bidding rules

AS THE SEASON BECOMES A MEMORY YOUR HARBOR OPERATIONS COMMITTEE WILL BE WORKING ON NEXT YEAR.

PLEASE SHARE WITH US ANY THOUGHTS YOU MAY HAVE ON HOW WE CAN IMPROVE OUR SERVICE, STORE AND HARBOR.

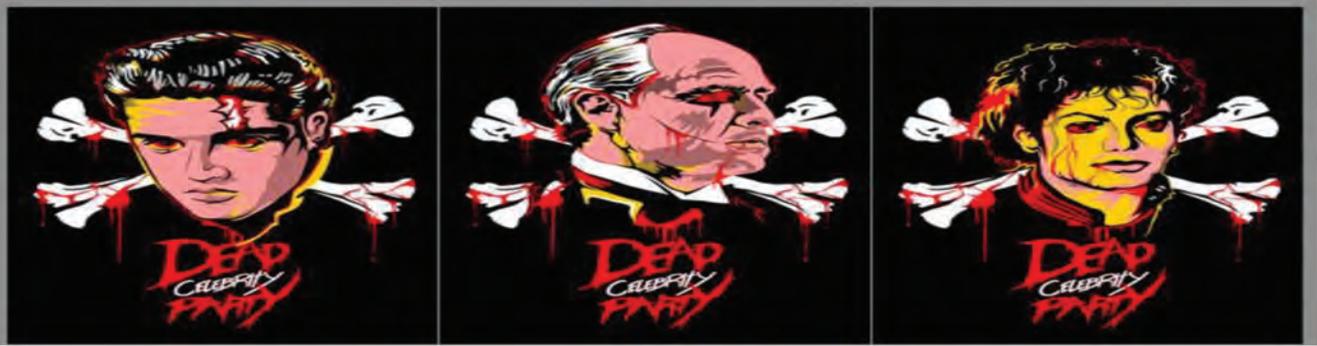
DYC THE PLACE TO BE



DYC Sea Gulls Present
EUCHRE NIGHT

Next game will be
Friday, October 17th ~ 7:00 pm

You may sign up at the DYC Reception Counter or contact Catherine Nierle for details at (313) 567- 2571 or cnierle@comcast.net



SHOOPOWEEEN 2014

OCTOBER 25, 8PM

D&C GRILL BAR



Costume Theme:
Dead Celebrities



2014 FIVE STAR WEALTH MANAGER

As seen in *HOUR Detroit* magazine and *DBusiness* magazine



Left to right: Kevin M. Murphy, CFP®, Financial Advisor; 2014 winner D. Gregory Baker, CAP®, President; two-year winner Donald B. Baker, CLU®, CAP®, Chairman; Theodore J. Moss, Jr., CLTC®

Building wealth while reducing risk and protecting your legacy is what we do best. Because we are independent and fee-based, we can create a personalized strategy to help clients meet their goals. Our "put-the-client-first" philosophy has been rewarded by the continued loyalty of satisfied clients. Whether you are a business owner or professional who has relied on our expertise and experience for just a few or for a number of years, we thank you as we accept this award.

Wealth managers do not pay a fee to be considered or placed on the final list of Five Star Wealth Managers. Once awarded, wealth managers may opt to purchase additional profile ad space or promotional products. The award methodology does not evaluate the quality of services provided.

The Five Star Wealth Manager award, administered by Crescendo Business Services, LLC (dba Five Star Professional), is based on 10 objective criteria: 1. Credentialed as a registered investment adviser or a registered investment adviser representative; 2. Active as a credentialed professional in the financial services industry for a minimum of 5 years; 3. Favorable regulatory and complaint history review (As defined by Five Star Professional, the wealth manager has not: A. Been subject to a regulatory action that resulted in a license being suspended or revoked, or payment of a fine; B. Had more than a total of three customer complaints filed against them [settled or pending] with any regulatory authority or Five Star Professional's consumer complaint process. Unfavorable feedback may have been discovered through a check of complaints registered with a regulatory authority or complaints registered through Five Star Professional's consumer complaint process; C. Individually contributed to a financial settlement of a customer complaint filed with a regulatory authority; D. Filed for personal bankruptcy; E. Been convicted of a felony); 4. Fulfilled their firm review based on internal standards; 5. Accepting new clients; 6. One-year client retention rate; 7. Five-year client retention rate; 8. Non-institutional discretionary and/or non-discretionary client assets administered; 9. Number of client households served; 10. Education and professional designations. Wealth managers do not pay a fee to be considered or awarded. Once awarded, wealth managers may purchase additional profile ad space or promotional products. The award methodology does not evaluate the quality of services provided and is not indicative of the winner's future performance. 3,448 Detroit wealth managers were considered for the award; 658 (20 percent of candidates) were named Five Star Wealth Managers.

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2014 Five Star Wealth Managers

