

FROM THE GENERAL MANAGER

PAUL HUGHES



What a summer. The weather has cooperated and members and staff have stepped up to the plate. We cut many line items out of the budget this past year including staffing, hours of operation, and various other areas of the club. The goal is to make it better for less and we have proved that together, we can do it without sacrificing service.

We have paid off many old bills and continue to clean up our finances. If you have not met Marty Agnello, our CFO, please understand that he has brought a significant change to our club. He is the best thing since the crab cakes. We have a clear picture of where we stand with our finances and where we need to be. The work is not complete.

As the excitement of fun in the summer comes to a close, your management and dedicated board of directors and Commodore's have a serious task at hand. That task is to make absolutely sure that we move into the next year with longevity in mind. The good news is we are definitely going to make it. The tough news is we have to be very smart and lean. This involves taking a very close look at hours of operation, staffing decisions, and most importantly, service areas for our members.

The budget has to be realistic and conservative in regards to membership counts and various other projections from food and beverage, movie business, and race week to name a few.

We are on a positive track. We have had more visitors come to the DYC this year than in several years. Bill Bowman has been instrumental in this objective and once they get here, Chef Ken and the grill staff keep them coming back. The buzz is out about the DYC. They are flocking in for good food and service. Jack Lyon is always there at the right time to sign them up. We have signed up almost 100 new members this year, this only puts us at a net lost of 50 at this point. We will keep plugging with new marketing initiatives, incentives, and showcasing the DYC.

Have you done your best to bring in a new member this year? If not, please do what you can. No one person can do it alone. We are open to your ideas and need your help to carry it through.

Sincerely,
Paul

FROM THE CHEF

KEN DIXON

Hello again and what a great summer it's been!

Summer hits hard from a culinary standpoint and we have been hitting on all cylinders since mid April. I want to let you know how much we really appreciate your support by dining in the Grill and attending my events "Chef's Steak Roast" and "Ribs on the river". Both events were a lot of fun, great weather, great food, and friends having a great time. I have a few more ideas, and will continue to build on the successful events that we have.



Last summer a few long term members had mentioned the traditional "**Chicken dinner**" that the Club used to do in the late 60's, and I believe the early 70's also. Paul and I had heard this more than once, and past Commodore Dawes talked to me in the dining room one afternoon and mentioned how successful it was. Well in May when Mr. Hughes approached me and said we need to do it and do it every Sunday this summer, I was very skeptical. I thought maybe a few Sunday's would be good but every Sunday would be a push. Little did I knowSunday has turned into Family fun Day, large parties all enjoying what you all have told me is the "Best Chicken buffet in Michigan". The most rewarding part of it all is when I walk the dining room and do not recognize almost 50% of the dinners, who are usually visitors from another Club and took the boat ride to enjoy our facilities and hospitality. By the end of the summer I saw them repeatedly with different friends once again on Sunday for the Buffet. This type of return business is why we work so hard to service you and your guest. I know we as a culinary team are very proud of what we do, and I know from your comments and many "Thank you's" that you are enjoying your dining experiences in the Grill.

So one question we can answer here is that the Sunday Chicken Buffet we continue in the fall until further notice...hope to see you soon.

Chef Ken

GARDEN CLUB COOKERY CLASSES

In past years a cooking class, a major Garden Club fundraiser, has been a regular autumn event. This year we have decided to move the class to next spring. April 9th is our tentative date. This class will focus on local and seasonal foods, emphasizing the fresh garden tastes of spring and summer.

We do not want to give up the autumn date entirely, so we are planning a bread baking class. It will be a hands on class, focusing on Irish soda breads and its many variations such as pizza crust, focaccia, wheaten bread, scones and the like. Most Irish breads are made with baking soda, rather than yeast. They require little kneading; can be made in five to ten minutes, and bake at a high temperature for about fifty minutes. They are properly called 'cakes of bread' rather than loaves.

Each participant will make a cake of bread at the class. The class will be held on a weekday evening and be limited to a small number of participants. The cost will be rather low (\$10 - \$15 dollars) and cover the bread recipes, ingredients for the breads and some profit for the Garden Club.

Before we finalize our plans, we would like to 'test the waters,' find out just how much interest there is in a bread baking class. If you would like to participate in such a class, please email us at dycgardenclub@yahoo.com or call Jerry Maloney at (248) 356-0042.

Your response will not be a commitment to take part in this type of class but to give us an idea of how much interest there is.