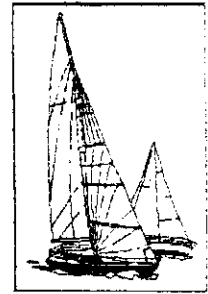


THE WINDWARD

Owasco Yacht Club, Inc.
Auburn, New York

August 1994



COMMODORE'S CORNER

We have passed our summer's midpoint and are heading toward the end of our summer season. Normally one could say we are winding down - but when I looked at our social calendar, our sailing program, and our children's activities, I realized that doesn't apply. We don't wind down at the Owasco Yacht Club, but we do unwind.

Several changes have taken place this year and I would like to better explain them because some people are not aware of the changes.

Workman's Compensation reared its head this year, so we changed the way the kitchen is operated. Your Yacht Club is now in the position of operating the kitchen as a profit center. This fact encourages us to allow members to have groups use the Clubhouse and patronize our kitchen facilities. If we make a profit operating the kitchen, the profits go back into the club budget. This will help pay for the improvements needed at your club. It can also be a loss center, depending on your patronage.

This year we have been fortunate to employ two lifeguards and a steward who are also members of our Owasco Yacht Club. Because of this, they also enjoy the benefit of the Yacht Club. In their off hours, they have been sailing a Flying Dutchman which brings back memories to some of our older sailors.

I believe that there are five or six sets of parents out there who are most grateful for the watchful observance of our swim area.

The lifeguards work a forty-one hour work week and they also spend much free time at the club. We are posting an hourly schedule so the other club members will know who is on duty and who is benefiting from their club membership.

The lifeguards have been very careful with our safety. They also have been aware of weather conditions and have closed the swim area as appropriate weather conditions exist. Please respect their decisions.

Remember - it's YOUR Yacht Club. Pitch in and help out. These hot summer days are hard on our flowers and other plant life. Please feel free to water them as needed.

The fall is approaching and with it there will be openings on the board of directors for Grounds, Buildings, and Swimming. If interested, please speak up.

Jake Harding

WELCOME!

The Owasco Yacht Club would like to welcome our new members:

Bill, Johanna, Anderson, and Joseph Ellis

Tony, Linda, Theresa, and Katherine Gero

Martha Henderson

David, Karen, Brooke, Abigail, Heather, Somer, and Alexander Iocolano

Mary Rita Lawler

Lucy, Melissa, and Katelyn Mackey

Joe and Lynn Marinelli

Greg, Mary, and Michael Monashefsky

Hobert, Judith, Mark and Daniel Romig

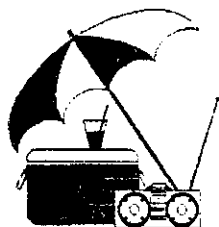
Thomas, Gael, Stephen, and Benjamin Sopchak

Chris, Judy, and Patrick Stephens

Paul, Amy, and Chelsea Underhill

Bob, Nancy and Jon Westover

SOCIAL EVENTS



What a terrific summer we are having! Even the weather is cooperating and the commodore promises to solve the problem of the uncooperative mosquitos on Wed. nites. He promises they won't zoom in at 9:35PM anymore.

Many thank-you's to Blake Dodge for donating the ever popular ping pong table. Also thank-you to the Buschaman's for the sofa bed for the steward's cottage. A special appreciation to Leo Warren for hanging the windsocks.

We will continue our Wednesday night music through August from 7 - 10PM on the deck. In addition to our Wednesday nights, we will have J.D.'s Jazz Trio on **Friday night August 26th** from 7 - 10PM. Our last Wednesday night entertainment, **August 31st**, will be OPEN MIKE with Ron Cunningham. Club members and guests are welcome to perform. Let me know if you would like to be on the program. I know we have lots of talent at the club.

On **Labor Day**, we will have the Bob Doyle Trio from 6 - 9PM and Jack Cavanaugh will be taking family photographs - more to come. Watch for notices at the clubhouse.

Our Thursday Kidz Days have been excellent. Mrs. Wuerslin and Justin Wright have given our children some special fun and adventure. We have some very creative children at OYC. Thank you to Tricia Purdy for helping out every Thursday. We always need help - especially on Art in Nature days. Volunteer if you can. Thank you, Diana, for all the special lunches for the children on Thursdays. They love them!

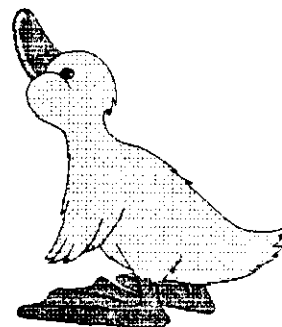
Our last event for the season will be our HALLOWEEN PARTY on **Saturday, Oct. 29th**. Ron Cunningham's Band will perform. More to come on a flyer and clubhouse posters.

Check out the serve-yourself coffee in the clubhouse.

Thank you everyone for supporting all our events.

As ever -

Adele



FOOD FOR THOUGHT KITCHEN NEWS



Because of the beautiful weather and the frequency of various (fun) social events, the OYC kitchen has been busier than ever. Although Friday Night Dinners have been a bit slow, Ladies Day Luncheons have been extremely well attended with as many as 52 women.

The Kidz Days specials on Thursdays have gone along great with Art in Nature and water games. It seems that the average day in the kitchen can be extremely sporadic, with a very slow period followed by a hectic surge of customers, which cannot always be predicted ahead of time. Please be patient if there is a bit of a wait.

Due to extreme humidity and puddles on the clubhouse floor, the new carpeting could not be installed until almost a month after opening. Thanks to David Knaul for putting it back together just before Ladies Day and for getting those planters painted.

One "policy" I would like to restate is that your trash and your children's trash from food bought in the kitchen or otherwise is your responsibility to dispose of properly. I have often walked through the clubhouse and seen trays with paper trash etc. left behind. Annie, Danny and Katie are supposed to wipe down dining room tables regularly, but the job of trash disposal is yours. Thanks.

REMINDERS

Make reservations for Friday Night Dinners!

There are grilled items available on Wednesday nights 7-9PM

Check the "board" for Daily Specials

Our meat slicer is operational.

Ice is for sale - \$1/bag

In the last two weeks of the season, the kitchen will be winding down, which may mean permanently running out of some menu items in order to have as small as possible inventory remaining. This can make the difference in profit or loss of the operation for OYC. Your understanding is much appreciated.

Sincerely,
Linda Hartnett