

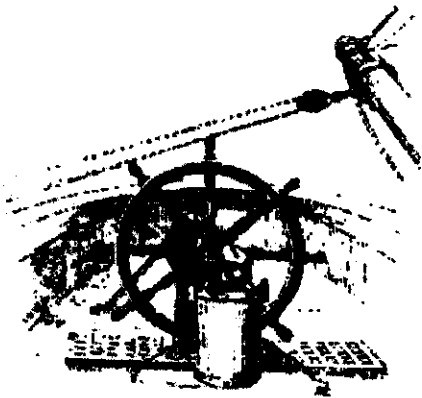
FROM THE HELM

The days may be getting shorter, but we still have a lot of activity at the Owasco Yacht Club. Adele and Audrey have even more great events planned. Be sure to check your calendar and keep your dates open for the Beef Roast, Wine Tasting Dinner, and Brunches. If you haven't been to a Friday Night Dinner yet, you don't know what you have been missing. A leisurely meal by the lake with friends can't be beat. A glass of wine, a cold drink, or a cup of coffee on the deck is a nice way to wind down after a hectic week. And don't forget the beautiful sunsets!

We have e-mail addresses for a small proportion of the membership. I have been sending out event reminders to all of the members for whom I have addresses. If you have not received yours, let me know at romig@localnet.com and I will get you on the list.

In spite of the unpredictable weather, the first half of summer has been fun filled here at the OYC. I hope that everyone will be able to get up to the Club as much as possible to share in the enjoyment that our jewel of the Finger Lakes provides. While at the Club, don't forget to check the bulletin board for events, notices, pictures, and other things of interest that are posted.

Hobie Romig



OYC MERCHANDISE FOR SALE

OYC sweatshirts, T-shirts, totebags, and hats are now available through the hard work of Becky Bye. Samples and order forms can be found in the Club House across from the Ship's Store window. Check them out. Becky needs 10 orders to send in at a time and turnaround is 7-10 days. We thank Becky for taking on this uncompensated task.

SOCIAL NEWS

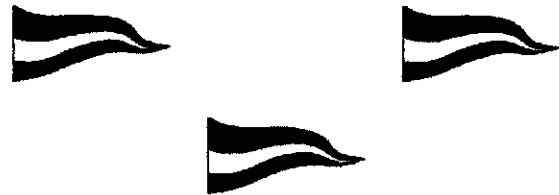
Thanks to everyone for being so supportive of all of our events. The food and attendance have been FABULOUS! We hope you have tried our Friday Night Dinners. There are many choices and you don't have to decide what your palate desires until you come down to the Club for dinner. Please reserve by Thursday night as a consideration to Liz. She'll take "walk-ins" if you really did forget to call. Guests are welcome. Service for dinner starts at 5:00 until everyone is served.

How about our "Kitchen Kids"? Joey, Kim, Lisa, John, and Caiti work hard for you; please remember them at the end of your meal. We are proud of their work ethic and enthusiastic spirit.

If there is enough interest we will bring back the Halloween Party. Let us know.

Have fun, no matter what the weather! Great things are coming in August—watch for flyers.

Audrey McNally and Adele Keegan



SHIP'S STORE NEWS

The first three "kitchen" events of this season were well attended and enjoyed by all. A vegetarian entree has been added to each upcoming Friday Night Dinner menu. Everyone is encouraged to bring their friends and enjoy Friday Night Dinner.

A new fan has been installed over the ovens to keep the kitchen more comfortable. Liz is making full use of her new pizza oven. A stainless steel prep table and round serving trays with stands will soon be purchased.

An enormous thank you is due to Bill and Robin Whiting, Sylvia Wasserman, and Polly Hutchinson for cleaning and painting the kitchen. A lot of time and hard work was put into this task. Thanks so much!!

Please support our kitchen and bring guests to all social events to make this 2000 season a success.

Shirley Bayus

BEFORE THE MAST

We got off to a great start. The June Frostbite Series was a success with 12 sailors participating. This is the first time in a couple of years that we completed a Frostbite Series. Hats off to all. One Sunday was a cool 60 degrees with a good breeze. When it started to rain, a few folks went in to shore...for wetsuits. People stayed on the water and had a fine sail.

The sailing lessons went off well with Instructor John Knaul. The first week of basic sailing was capped off with the rescheduled Hobie 14 seminar on Saturday. All those who attended, from 8 years old to 29, looked like pretty good sailors to me. I'm sure most of them who went on to the second week progressed quickly.

If anyone missed the 14 seminar and thinks they need a quick "how-to," give me a call, stop me at the Club, or drop me an e-mail, and I'll be glad to show you. The sails are stored in the black tubes near the boats.

We are asking all sailors (under 18) who use the Club boats to check in with the Lifeguards before leaving and after returning to the shore. There will be a white board in the swimming area to sign in/out. This simpler procedure will replace the Boat Usage Policy published in the Club handbook.

The Col. Peet Looooong Distance race was just that....It's not my fault! The Wind Gods were not looking favorably upon us that day. Russ Kincaid proved to have the most patience and took the honors, followed by me and Steve Vincent. Times ranged from just over three hours to about four and a half.

Although I didn't hear any complaints, I think three hours would be a more favorable limit in the future.

The Summer Series of racing on Wednesday evenings and Sunday mornings has begun. We've had good participation and competitive winds. Wednesdays will have shorter races, so we can get two in before dusk. Wednesdays are a good time to give racing a try. The Club Hobie 14s, Sunfish, and Daysailor are all available for use on racing days.

Before closing I have to thank a few people who have contributed time and equipment this year. Bob and Matt Sloan spent most of a day off helping build the Hobie 14 shore racks. John Hogan donated a large white board we used for the sailing lessons. Tony St. Phillips restored the committee boat hoist to usable condition and donated an anchor for the committee boat. Thanks.

Hope to see you all on the water.

Jim Kusche
jkusche@a-znet.com

FOR SALE

1994 Santana 2023 "A" model with a tall rig in excellent condition. The boat has many upgrades including: North fully battened main, 110% North jib, 150% Sobstad Genesis genoa (new in 1998), 135% genoa, two symmetrical spinnakers with pole and hardware (one new in 1999), Harken 16 two-speed winches, new standing rigging in 1999, 1994 8 hp Mariner OB, traveler, new battery in 1998, trailer, and other extras. Fast and stable daysailer/racer. Asking \$12,500. Peter Whiting 315-253-5231 (day) or 315-252-2709 evenings or e-mail at plwhiting@aol.com.

RESERVE THESE DATES IN AUGUST AND BRING GUESTS

12, Saturday, 2—5 pm

Family Beef Roast
Members: Bring dish to
pass for eight

6—9 pm Dalton/Keegan, acoustic
listen and sing-along

22, Tuesday, 6—8 pm

Wine Tasting Dinner, light fare



Mr. & Mrs. Robert Romig
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