



The Daymarker

Occoquan Yacht Club
P.O. Box 469
Occoquan, VA 22125
www.OccoquanYachtClub.com



Member: PRYCA; CBYCA;
BoatUS, Accord #GA80979Y

From the Commodore:



Greetings!

The heat of the summer - dog days for sure - is here. There is no better reason to get out on the water in your home away from home than to enjoy the breezes and to float your stresses away! I am thrilled we've been able to resume our season. It's wonderful to see our members again - enjoying this amazing area we live in and sharing summer stories over a drink or two. The Fourth of July Cruise was fantastic! Thank you, to Steve and Ginny Preda for organizing a spectacular weekend (it was also wonderful to see your daughter, son-in-law, and meet your beautiful grandbaby!). The flybys were awesome and inspiring, the fireworks incredible. Capital Yacht Club ensured our slips were on the same dock and their members were warm and welcoming. A great first trip for our club!

As I write this, I'm preparing for the big south bay cruise. Three of the destinations are new to me so

I'm incredibly excited to get going! Bruno has worked tirelessly to coordinate, incorporate changes, organize, and as well, get Millie Gael ready for the bay. This trip is a perennial favorite - and one which I hope our members will be inspired to think about organizing in the future. It takes a lot of work as well as volunteers to make these cruises happen - particularly in 2020. Please consider destinations you'd like to visit and plan a cruise in 2021.

We are quickly heading toward September and the fall. I'm continuing to put a plug in to encourage you to think about a position on the OYC board. Again - it's the hard work of our talented members who make this club possible. Please reach out to our IPC, Wayne Beal if you are interested!

May you have fair winds and following seas!

Cheers!

Susan Millonig
Commodore
Millie Gael

The Daymarker Occoquan Yacht Club

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Special points of interest:

- Aug 7 - 5:30 pm, Happy Hour at Belmont Bay Marina
- August 20-23 - Solomons Cruise



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From the Vice Commodore:



I hope everyone had a happy and safe 4th of July!

We were part of an OYC event that actually took place... the 4 July cruise to DC and the Capital Yacht Club (CYC). In addition to CYC's great facilities and the special camaraderie we enjoy on cruises/raft-ups, we were treated to flyovers of classic and current military aircraft and a fantastic fireworks display that was fired off from two separate locations near the Washington Monument and Jefferson Memorial. In addition to me and Ginny on *Anamchara*, Wayne and Garneta on *Wayne's World*, Bruno and Susan on *Millie Gael*, Doug and Sue on *YOLO*, Tony and Debbie on *Did It Our Way*, and John and Doreen on *Mi Amor* joined in the festivities, all while practicing our social distancing.

As I'm writing this note we are on the first stop of the Bay

Cruise. Guess things are getting a little bit closer to normal, although normal these days means masks as appropriate, social distancing, and flexibility. Speaking of flexibility, a special thanks to Bruno for putting the Bay Cruise together given all the adjustments Covid has necessitated.

The Solomons cruise planned for the weekend of 20-23 August is still on so for those planning to attend expect some final guidance from the coordinator in the near future.

Recent news from the US Coast Guard is that they are starting to schedule required inspections of commercial ships so hopefully the Coast Guard Auxiliary and Power Squadrons will soon commence their courtesy safety inspections.

Stay safe!

Steve Preda
Vice Commodore
Anamchara

The OYC 2020 Board

Commodore

Susan Millonig

commodore@occoquanyachtclub.com

Vice Commodore

Steve Preda

vicecommodore@occoquanyachtclub.com

Rear Commodore

Karen Hart

rearcommdore@occoquanyachtclub.com

Secretary

Jerry Sandors

secretary@occoquanyachtclub.com

Treasurer

Dave Hart

treasurer@occoquanyachtclub.com

PRYCA/CBYCA Delegate

Bruno Millonig

PRYCAdelegate@occoquanyachtclub.com

CBYCAdelegate@occoquanyachtclub.com

Quartermaster

Bud Bishop

quartermaster@occoquanyachtclub.com

Membership

Debbie Tucceri

membership@occoquanyachtclub.com

Historian

Vacant

historian@occoquanyachtclub.com

Webmaster

William Dornetto

webmaster@occoquanyachtclub.com

Daymarker Editor

John Draper

editor@occoquanyachtclub.com

Immediate Past

Commodore

Wayne Beal

ipc@occoquanyachtclub.com



Fourth of July at Capital Yacht Club

From the Rear Commodore:



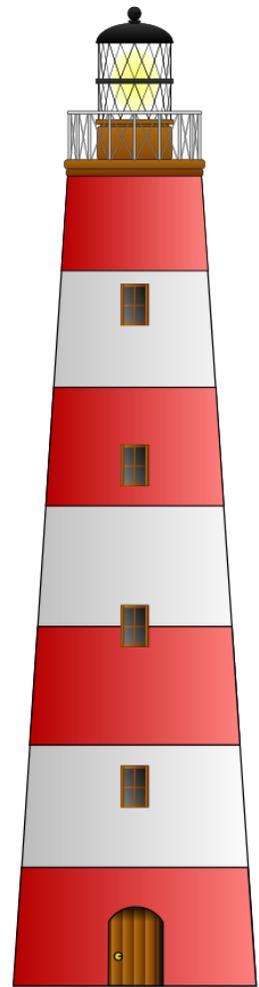
Thanks to the members that came to Brittany's Restaurant and Sport's Bar for happy hour on July 10th. We had a small group, but it doesn't matter as it was enjoyable just to be able to get together again at all! It was the first time Dave and I had ever gone to Brittany's and we liked it so well we went back again. If you want to support small business, or any business for that matter, I highly recommend them. The manager, Bob, was so kind, the food was really good (try his specialty 'Bob's Bowl'), and the best happy hour prices on beer in town at only \$2 a bottle. Maybe we will get a chance to have a happy hour there another time.

For our next happy hour, August 7th, 5:30 - ?, let's try outdoors at Belmont Bay

Marina. Rather than be on the dock we will set up our chairs at the marina pavilion or outside the marina office where we can social distance. I will talk to the harbor master and see what he prefers and send an email blast a few days prior to let you know for sure. Bring your own chairs, drinks, and food as you wish. Food is the tricky part because of Covid. I will set up a table in case folks bring anything they want to share but it is not required. If you would rather bring your own food and not share that's fine too. Please do whatever you're comfortable with. Just being able to spread out and socialize while we can is what's important.

Cheers,

Karen Hart
Rear Commodore
Hart-2-Hart



Fourth of July Cruise to Capital Yacht Club





Fourth of July Cruise to Capital Yacht Club



From Membership:



Hello Members! I am so excited to finally be able to get out on the water and cruise with fellow members! Our membership numbers have not changed this month. We are currently 54 memberships strong! This includes 41 family, 5 individual, 3 associate and 5 honorary memberships. If you would like to know who our members are, please look at our club directory. Many members have posted pictures of themselves and/or their boat which is very helpful. If you know of anyone interested in joining OYC, please let me know and I will reach out to them directly. See you on the water or at a land event!

Stay safe!

Debbie Tucceri
OYC Membership Chair
Did It Our Way

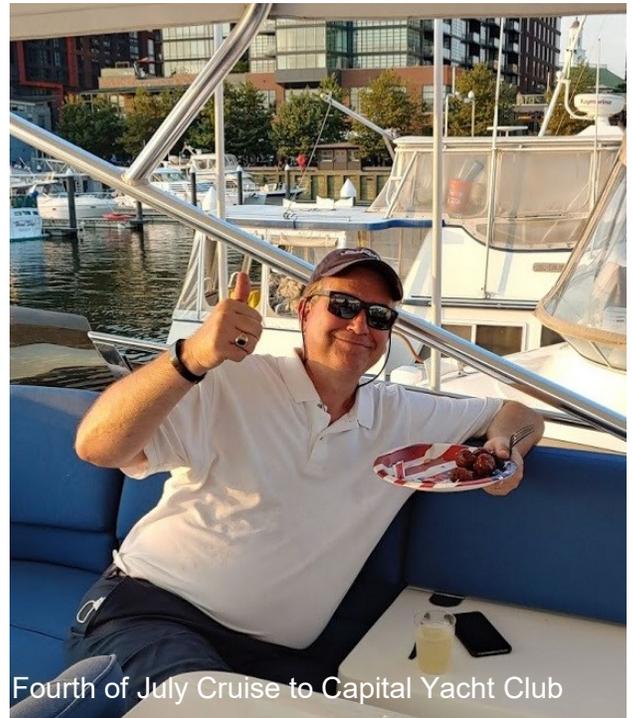
From the Webmaster:



Our Facebook page "OYC Members Only" is a great way to communicate and connect with our community in a timely and effective manner. Let's start using it to communicate when we are boating to generate interest in different places on the river or when we are rafting up with other members. Posting information about activities like planned Raft-ups is a great way to get us together, relax on the water and enjoy shared food and adult beverages in-between club activities. If you do not have access to our Facebook page send me a message at, webmaster@occoquanyachtclub.com to get connected. Let's get connected and have fun boating.

Always boat safely!!

William Dornetto
Webmaster
Nauti-Buoys



Fourth of July Cruise to Capital Yacht Club



From the Daymarker Editor:



I copy pictures from our Facebook page so please add as many as you can!

This is your newsletter. Let me know if you would like to see additional items each month.

John Draper
Editor
Mi Amor

A Pirate's Tale:

A pirate bar was in full swing one night. The rum was flowing, the wenches were comely, and the pirates were in fine fettle. Then suddenly, BANG! The door flew open, and in staggered a pirate that looked very much worse for wear. He was covered in bruises, his hook was bent, his peg leg was cracked and splintered and even his parrot had one wing in a sling. He took two steps towards the bar and fell face-first on the floor.

His mates helped him up and into a seat. A chorus of arrrr's echoed through the bar as the battered pirate came to his senses.

"What happened, Pete?" asked the pirates, for this unfortunate buccaneer hadn't yet come up with a decent piratey nickname yet. "Did ye get into a fight again?"

"Nay, lads," spoke Pete, "ye all know very well that while all ye scurvy bastards went off for a night of drinkin' and wenchin', ye left me behind as the designated watchman. So I bin freezin' me arse off in the crows nest while ye all have bin havin' a good time. As I was up there, feelin' sorry for meself, I spied a pair o' wenches walkin' along the dock. Bein' a red-blooded pirate an' all, I whipped out me spy-glass to get a closer look. But as I did, it slipped from me grasp. I leant over the edge, and promptly fell out meself."

The other pirates leaned in closer, keen to hear how the story panned out.

"I worked up a great rate o' knots by the time I hit the deck, crashin' through it into the captain's quarters. I went through his floor, smashin' through the galley as well. I busted through the sleepin' quarters and the cargo hold, and ended up in the bilge."

"Arr!" shouted the Pirate King. "This poor bugger has the night off tonight! I'm buyin' him a rum!" He turned to the bruised buccaneer. "Sorry that you had to suffer like that, Pete."

"Arr, 'twas ok" smiled Pete, already feeling the warm internal glow of a tot of rum. "I've been through hard ships like that before..."

Happy Birthday

Bob Carr - August 7
Paul Cianciolo - August 10
Cindy Fuerst - August 1
Russell Ives - August 9
Stanford Rogers - August 8
Toni Rogers - August 3
Nicholas Roper - August 15
Alison Rose - August 1
Manny Sandors - August 4
Richard Shock - August 8
Curtis Stokes - August 16

Happy Anniversary

From last month:

Daniel & Debbie Kent - July 11

This month:

Nicholas & Jodie Roper - August 1

Carl & Debbie Schaefer - August 27



BoatUS offers discounted membership dues for members of OYC. You can join or renew your BoatUS membership for \$15 per year (instead of \$24) plus 10% off Unlimited Towing packages. To join, visit www.BoatUS.com/Join and enter our BoatUS Cooperating Group Number: GA80979Y in the Promo Code field. Existing members can add our Group Number to their membership by emailing coopgroups@boatus.com or by entering it in the BoatUS Coop Group# field when renewing on www.BoatUS.com/Renew. You can also call BoatUS at 800-395-2628 to join or renew your membership.

Membership benefits include:

- Water & trailer towing service
- Marine insurance
- Discounts on fuel, slips, repairs & more at over 1,200 boating businesses
- Shopping rewards at West Marine
- Boat graphics and lettering
- BoatUS Magazine
- Boater representation with lawmakers
- Boat finance
- Free MMSI number

The Recipe Locker:

These selected recipes have been previously used at club events. They are delicious and simple to make - ideal for docktails and potlucks aboard our boats.

Submitted by Susan Millonig

Ingredients

- 24 oz frozen, breaded chicken tenders (I use Tysons - 1 bag)
- 1-12 oz package Kings Hawaiian rolls (12 rolls)
- 1-8 oz package provolone and mozzarella cheese blend
- 1-24 oz jar of your favorite marinara sauce
- 1/2 cup butter
- 1 tsp garlic powder
- 1 tsp crushed red pepper
- 1/4 cup grated Parmesan cheese
- 2 Tbsp minced fresh basil



Chicken Parmesan Sliders:

Preparation method

Preheat oven to 375 degrees. Prepare chicken tenders according to package directions. Without separating the rolls, cut horizontally in half and arrange the bottoms on a greased 13 x 9 inch baking dish. Pour half of the jarred sauce on the roll bottoms, then layer the chicken tenders, remaining sauce, and provolone/mozzarella cheese. Replace top half of the rolls. Melt the butter with the dry seasonings. Pour over the rolls and sprinkle with Parmesan cheese. Bake, uncovered for approximately 20-25 minutes. Sprinkle with basil before serving.



Cheeseburger Frittata:

Submitted by John Draper

Ingredients

Serves: 4

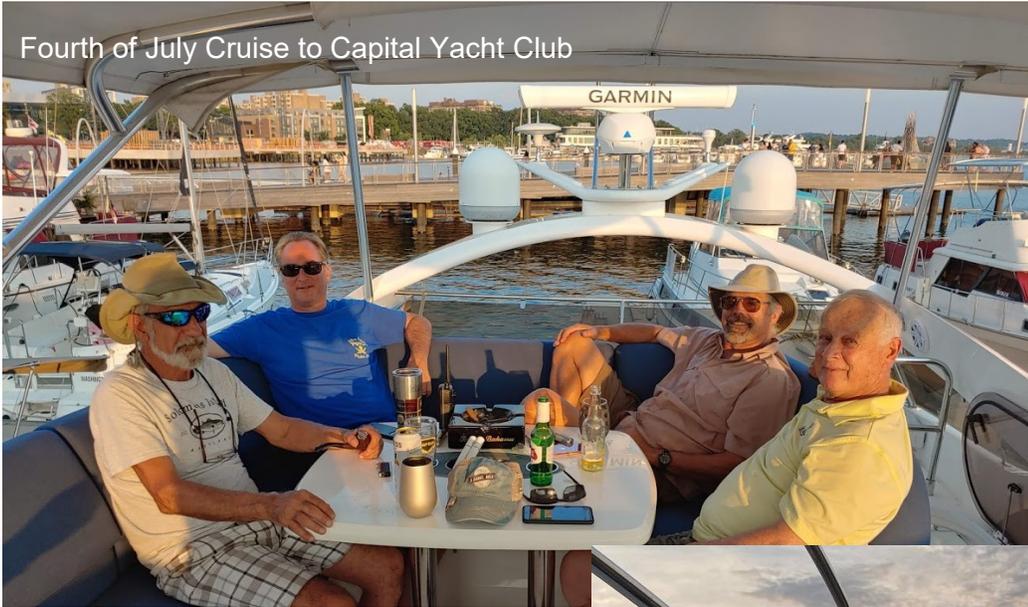


- 1 lb lean ground beef
- 1 Tbsp olive oil
- 1 medium white onion, chopped
- 8 large eggs
- 1/4 cup heavy cream
- 1/4 tsp garlic powder
- Salt and pepper
- 6 oz cheddar cheese, shredded
- Hot sauce or ketchup, for serving

Preparation method

1. Preheat oven to 350 degrees. In a 12-inch (oven-safe) cast-iron skillet, add a drizzle of olive oil and ground beef over medium heat. Cook beef, breaking it up as it cooks, until it's browned.
2. Once beef is cooked, add onions and cook for a few minutes until they're soft. Season the mixture with garlic powder and a pinch of salt and pepper.
3. Meanwhile, whisk together the eggs and cream.
4. Sprinkle the beef mixture with about 1/2 cup of shredded cheese (leave most of it to top the frittata later). Then pour the egg mixture over beef and onions and spread out eggs so they're even in the skillet.
5. Transfer skillet to the oven and bake for 20 minutes at 350 degrees.
6. Remove frittata and top with the rest of the shredded cheese. Then return to oven for 5 minutes.
7. Serve while warm with hot sauce or ketchup!

Fourth of July Cruise to Capital Yacht Club



Sunset at Capital Yacht Club



OYC Invades Onancock Wharf