



The Daymarker



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

Member: PRYCA; CBYCA;
BoatUS, Accord #GA80979Y

From the Commodore:



And in what seems like a snap of my fingers, our 2020 boating season is nearly done.

Never could I have imagined the year ahead in October 2019.

With a ton of enthusiasm and fresh ideas, your board planned a year of exciting destinations, inclusive land events, and had high hopes for new traditions. The energy was truly palpable. We fought the boat tax, painted pottery, and “happied” at many an hour. Fast forward to March 2020: FULL STOP. The Novel Corona Virus took a hold of our country and with that, our boating season. Every land and sea event was canceled or postponed until mid summer. Even then, reservations at marinas were 50-50 at best. Through it all, your board persevered, planned, and rescheduled - stitching together a boating season like no other. It was an absolute honor and pleasure to serve with these fine people. They had nothing but your best interest and comfort level at heart, and worked tirelessly to find ways for our club to be together. The idea of a “virtual” club truly took on new meaning and in some very important ways, made us stronger, adaptive, and more flexible. I am so thankful our website, social media,

and online publication were well in place and highly functioning prior to the pandemic. We were able to quickly pivot to work apart, yet together. It was a year I'll never forget as well as a year of tremendous gratitude and appreciation for our tight knit club.

I am humbled to have served on the OYC board these past three years. Thank you for supporting me and the board members as we took the club into new territory. We fully embraced the virtual nature of OYC and as such, you are well positioned to handle anything the future throws your way. I urge you to get involved! Host a happy hour, plan a cruise, lend your considerable talents to continue building the best club on the Occoquan and the Potomac Rivers!

I offer my heartfelt congratulations and very best to Steve, Jerry, Karen, Dave, and John. You are all rock stars and ready to guide this club into, with any luck, a more “normal” boating season. Bruno, Lulu and I look forward to joining you on land and water. Cheers to you all!

Susan Millonig
Commodore
Millie Gael

The Daymarker
Occoquan Yacht Club
Volume XXXVII, No. 11
1 November 2020

Special points of interest:

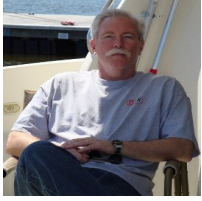
- Nov. 6 - Happy Hour, Electric Palm, PW Marina, 5 pm
- Nov. 21 - Virtual COW. Details TBD



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From the Vice Commodore:



Thanks to Rear Commodore Karen Hart for another great land event - the General Membership Meeting. I hope everyone had a great time. My apologies for missing the meeting. I had a family situation and was in Pittsburgh helping my sister and mother through a difficult time.

October was a great month to enjoy cool fall weather while anchored or simply tied up at the dock. We enjoyed several weekends on the hook with friends from the club and hope to continue enjoying the cool weather through November. As I write this we are anticipating a ghostly few days at The Yards for a Hardy Halloween Souls cruise. Once again thanks Karen for your flexibility in coordinating a cruise in these unsettled COVID times. Also, thanks to Commodore Susan Millonig for a spectacular year in leading the club through such uncertain times. Finally, we are still looking for a couple of positions for 2021. Please contact me directly if you would like to tweak 1's & 0's as the OYC webmaster or manage our logistics as the Quartermaster.

Cheers

Steve Preda
Vice Commodore
Anamchara



The OYC 2020 Board

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From the Rear Commodore:



Hello Members!
Thank you to all
who attended the
General Mem-
bership Meeting

- Chili Cookoff - Photo
Contest on Oct 18 at
Hoffmaster's. It ended up
being a beautiful Fall day
and we had eight delicious
chilis to taste and then the
difficult task of trying and
choose the hottest, the tastiest,
and the most unique. I think
everyone agreed they were all
winners but \$25 gift cards
from West Marine were given
to Jun Stewart (tastiest), John
Draper (hottest), and me,
Karen Hart (most unique). We
didn't get a lot of photos
entered into the contest but
the ones we got were all
good pictures. Special thanks
to my husband Dave, without
whom I couldn't do any of
this; Joe Hoffmaster for
allowing OYC to use his
showroom space; OYC members
Elsy and Brian Brazil, Kendra
and Richard Shock, Chris and
Alison Rose for getting there
early to help set up; Heidi
Bishop and Debbie Tucceri
for help in tallying votes;
Mike Bruhn for taking
pictures and for allowing us
to use an awesome bar
(tabletop) he and his dock
mates made. Seriously, it is
very cool bar and great story
to go with it! If you don't
know ask him about it
sometime. As always I thank
the entire board for your help
setting and cleaning up and



2021 Board (minus Steve) Introduced by our Commodore at
General Membership Meeting

your support in everything I
do.

As another year is coming to
a close I want to thank all
the members for allowing me
to be your rear commodore
again in 2021. It's been a
difficult year for planning
anything but I've tried to
make a few changes just to
be different and make my
own mark. I really do want
to continue on in my quest
to recognize all members and
all marinas represented in our
virtual club. Take a look at
our club directory and you'll
see our members are scattered
all up and down the river
and even in the Bay! I
welcome questions, comments,
and suggestions on any land
events or happy hours you'd
like to see in the next year.

Cheers,

Karen Hart



From Membership:



Hello OYC Members!

The 2020 boating season will go down in the books as one of the most challenging seasons ever! But we still managed to have some great times on and off the water.

Please welcome our newest members Chris and Sabrina Salter of "Salty Breeze," whose home port is Prince William Marina! We are excited to have them joining our amazing club.

Because of our limitations this past season, the Board and General Membership have approved the following discounts for current members: Family membership is being reduced to \$70, Individual membership to \$35 and Associate membership to \$0. We are hopeful that this makes things easier for all current members. We are all looking forward to an exciting 2021 season!

Debbie Tucceri
OYC Membership Chair
Did It Our Way

From the Webmaster:



Many members are still not signed up for the Facebook "Members Only Page." Just email me at webmaster@occoquanyachtclub.com and get connected to our community online. You can also follow the OYC on Twitter, @Occyachtclub;

Instagram at Occoquanyachtclub and the official OYC website at <http://occoquanyachtclub.com/>.

Best Wishes,

William Dornetto
Webmaster
Nauti-Buoys

From the Treasurer:



The 2021 Budget has been unanimously approved by the Board.

The renewal rate for 2021 for current members is one of the following:

Associate - \$0
Individual Membership - \$35
Family Membership - \$70

These reduced rates are a result of lower expenses this year due to COVID which caused many OYC events to be cancelled. For all new members the original, non-discounted rates are applicable.

You can pay your dues via the [OYC website](#). Login and go to "Your Profile." Towards the bottom of the page, click on the tab "Pay fees via PayPal or Credit Card." DISREGARD the drop-down box pertaining to the COW, since we are only doing a no-cost virtual COW. We are in the process of removing this drop-down, but in the meantime, just disregard it.

Income:

We had 2 guests at the Fall Event: \$30.00.

Expenses:

Food and Drink for the Fall event: \$858.60

Ledger Balance as of October 4, 2020: \$7,920.78

Bank Account Balance as of September 30, 2020: \$8,104.38

Dave Hart
Treasurer
Hart-2-Hart





Columbus Day Weekend Raft-up Mattawoman Creek





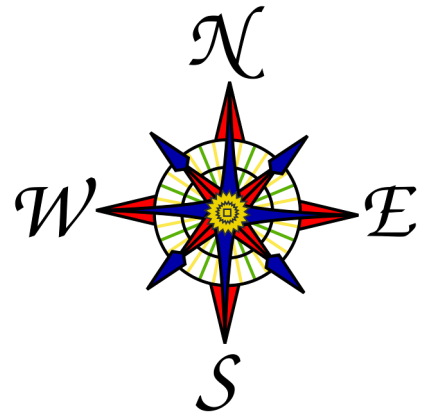
The pirate had spent a lot of time in the sun so he decided to go to the skin clinic and get the moles on his back checked out by a specialist.

The specialist takes a close look at them and says "it is ok, they're benign"

The pirate replies "Check again, I think there be eleven"



Sunset Over Belmont Bay Marina



October Happy Hour at Harbour Grill



Heidi Bishop - November 6
 Elsy-Rose Brazil - November 29
 Peggy Deputy - November 22
 Brian Field - November 21
 William Dornetto - November 20
 Kee Jun - November 16
 Eric Reuter - November 23
 Jodie Roper - November 9
 Christian Rose - November 18
 Jerrold Sandors - November 22
 Kendra Shock - November 4
 Benjamin Smith - November 7
 Jenna Smith - November 30



Russell Ives & Bill Dornetto - November 5
 Pat & Vanessa Schondel - November 5



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 Tastiest Chili



Jun did not follow a recipe to create her award-winning entry. She put in a little bit of this and a little bit of that and “Voila” - the tastiest chili for the 2020 OYC Chili Cookoff.



COOK~OFF

The Hottest Chili



Ingredients

- 2 lb top-round roast
- southwest seasoning
- 2 poblano chiles
- 2 cubanelle or Anaheim chiles
- 1 jalapeño chili
- 6 oz bacon
- 2 tbsp bacon fat
- 1 red bell pepper, seeded and diced
- 1 yellow onion, peeled and diced
- 6 tbsp minced garlic
- 1 lb ground sausage
- 1-1/2 tbsp chili powder (try a mixture of different types)
- 1/2 tsp cayenne pepper
- 1 tsp ground coriander
- 1 tsp ground cumin
- 1 tsp granulated garlic
- 1 tsp granulated onion
- 1 tsp paprika
- 1 tsp kosher salt
- 1 tsp pepper
- 1 15 oz can tomato sauce
- 4 oz tomato paste
- 1 28 oz can crushed tomatoes
- 6 oz beer
- 1/2 cup beef stock
- 1 15 oz can red kidney beans, drained and rinsed
- 1 15 oz can pinto beans, drained and rinsed



Preparation

Smoke the roast: The night before, liberally sprinkle the roast with the southwest seasoning on both sides then wrap tightly with plastic wrap. Refrigerate. The next day remove the wrap and smoke at 225°F for 1 to 2 hours. Dice into bite-sized pieces.

Roast and smoke the chilies: Place the chiles on a hot grill. Roast, turning them from time to time until the skins are 60-70% blackened on all sides. Place them in a bowl and seal the top with plastic wrap. Let them sit for 10 minutes or so until the skins have loosened. Peel the skins, slit them open and remove the seeds and membranes. Place them on a smoking rack and smoke for about an hour at 225°F. Remove chiles and dice.

Cook the bacon and sauté aromatics: Cut the bacon cross-wise into 1/4 inch strips. Sauté in a large Dutch-oven until crisp. Remove bacon but reserve the fat. Sauté bell pepper and onion. Cook for about 5 minutes then add garlic and cook 1 minute longer. Transfer to a bowl and set aside.

Brown the sausage: Brown the sausage in the Dutch-oven, stirring from time to time to break it up.

Prepare and cook the chili: Add the bacon to the pot along with the cooked, aromatics, smoked chiles and smoked roast. Add the spices and cook while stirring for 1 minute. Add the tomato sauce and tomato paste, cook while stirring for 2 minutes. Add beer, beef stock, tomatoes and kidney and pinto beans. Bring to a boil, lower to a simmer and cook for 2 hours, uncovered.

Serve and enjoy: Serve and garnish as desired. Enjoy!!

The Most Unique Chili

Ingredients

Chili

- 2 cups onion, diced
- 2 cups celery, diced
- 2 cups red pepper, diced
- 2 cups carrot, diced
- 15 oz fire-roasted tomato
- 15 oz red kidney bean
- 15 oz chickpeas
- 15 oz black beans
- 15 oz corn
- 1 package taco seasoning
- salt, to taste
- pepper, to taste

Preparation

1. Sauté onions, celery, red peppers, and carrots in a pan. Salt and pepper to taste.
2. Mix in package of taco seasoning.
3. Add fire-roasted tomatoes, kidney beans, chickpeas, black beans, and corn.
4. Simmer for 15 minutes.
5. Preheat oven to 375°F (190°C).
6. Prepare boxed cornbread mix according to box instructions, then fold in the cheese.
7. Spread cheesy cornbread batter over chili.
8. Bake at 375°F (190°C) for 20 minutes.
9. Let cool for a few minutes, then garnish with sour cream and cilantro
10. Enjoy!

Cornbread

- 1 box cornbread mix, prepared
- 2 cups Mexican blend cheese

Garnish

- fresh cilantro
- sour cream





Marine Safety Information Bulletin

Commandant (CG-5PC)
Attn: Inspections and Compliance Directorate
U.S. Coast Guard
2703 Martin Luther King Jr Ave SE, Stop 7501
Washington, DC 20020

MSIB Number: 20-20
Date: October 13, 2020

E-Mail: HQS-SMB-CG-672@uscg.mil

Performing a VHF Marine Radio Check

Sea Tow Automated Radio Check System no longer available:

For several years, Sea Tow operated an Automated Radio Check System, which was available on VHF Channels 24 to 28 for the benefit of mariners in over 130 locations. However, on October 2nd, 2020 that service was discontinued.

How to test a VHF Radio using Rescue 21:

The U.S. Coast Guard continues to offer an automated Digital Selective Calling (DSC) Test Call capability from each of its Rescue 21 coastal stations. All fixed mount marine radios certified by the Federal Communications Commission since 1999 are required to have a DSC capability. All such radios sold since 2011 must also have a DSC test call capability. Marine radios transmitting and successfully receiving a response from a DSC test call can be expected to operate acceptably in the voice mode as well.

To perform a DSC Test Call, enter the U.S. Coast Guard's coast station group identity "003669999" into the radio's DSC memory. Once entered and stored, a DSC test call can be made by executing the following three steps:

- (1) Select "Test Call" from the radio's DSC menu,
- (2) Select the USCG number entered into memory, and
- (3) Transmit the call.

The radio display should indicate when that test call is acknowledged and display the acknowledging station's nine-digit identity. That identity may be different than the group identity previously entered into memory.

Please use VHF Channel 09 and do not use VHF Channel 16:

VHF Channel 16 is not for the purpose of radio checks. Please use VHF Channel 09, which has been designated by the FCC as a boater's calling channel.

Questions concerning this notice may be forwarded to Coast Guard Spectrum Management and Communications Policy Division (CG-672) at HQS-SMB-CG-672@USCG.MIL or to the [Coast Guard Navigation Center's "Contact Us" page](#) by selecting "Maritime Telecommunications" as subject.

-uscg-