

# RHYC

## anchor watch



## Cruise Report – IceBreaker 2020

What a way to start off the 2020 cruise season! This year's Ice Breakers Cruise was a Soup and Chowder Cook-Off at the Seattle Yacht Club Outstation in Elliott Bay. We had 12 amazing soups and chowders to judge and boy, was it hard! Along with great company and a beautiful view of the Elliott Bay Marina, we enjoyed a Mimosa Bar and Appetizers during cocktail hour. After our judges had a quick taste of each of the soups and placed their votes, we all dug in and tried the incredible soups and chowders our fabulous chefs whipped up for us. It was a close call, but Dennis McCrea took home first place with a fantastic Crab Bisque. You may see him sporting his new RHYC 2020 Cook-Off Champion apron (made by our friends Jon Edwards and Holly Palmer). Second place went to Larry Cronin who made Clam Chowder and coming in a close third was Sonja Sackett with Cioppino. We encouraged our winners to post their recipes in the upcoming anchor watch and we really hope they do. This was not an easy competition to judge and we want to send out a huge thank you to everyone who brought soup and chowder. You are all winners in our book!!

After we scarfed down the delicious soups and salads, we enjoyed brownies, cookies, and birthday cake. Dunn Sackett spent his 15<sup>th</sup> Birthday with us and we had a blast celebrating with him!

Shortly after dessert, Sonja welcomed our newest members, Mark and Lynn Vanderwall and presented them with their RHYC Burgee. Welcome to the club Mark and Lynn.

Those in attendance were; Parker and Noble Crompton, Larry, Sally and Shannon Cronin, Gary and Shirley Cummings, Jon and Linda Dilloway, Glen and Liz Dodge, Steve and Sandy Driscoll, Jon Edwards and Holly Palmer, Larry Gill and Shirley, Leslie Hannay and Randy McCoy, Orit, Matt and Emerson Hickman, Pete and Linda Jung, Jeff and Angie Kroeller, Bob and Verna Maruska, Robert McArthur, Dennis McCrea, Tom McGrath, Neil and Noreen Millen, Josh Nelson, Tyler, Amanda, Evie and Lexi Nelson, Steve and Michelle Nelson, Rod and Susan

Deadline for next newsletter..... March 10

Rombauer, Jon, Sonja, Ella, Dunn and Soren Sackett, Doug and Gail Stewart, William Stipek and Guest Ian Meng, Mark and Lynn Vanderwall, James Wagenblast and Lori Booth, and Craig and Ann Wilbour.

Your cruise team was Tyler, Amanda, and Josh Nelson with the very helpful hands of Michelle and Steve Nelson. This was our first time hosting a cruise and man, do the babies make it tough! Thank you to everyone who helped hold babies, clean up, and make this day a little easier for us. We are proud to be a part of this club and we look forward to hosting many more events.

Tyler, Amanda, and Josh Nelson



## C Commodore Report

I cannot believe how fast the year is already zipping by! The Boat Show just happened and it was super fun to sit at our booth and meet so many great people! And the Roster Committee met today and that was a busy and productive meeting. I continue to feel blessed to work with such wonderful volunteers, on and off the board.

Your board has been hard at work preparing for this year. In doing so we have been looking closely at how this club, with all of its wonderful outstations, reciprocals and club events, will continue to sustain in the coming years. Boating in the PNW is truly a blessing but there are certain realities that come along with this. The cost of owning and maintaining a boat, is something we are all familiar with. However, maintaining outstations and a website may not be. There is, of course, normal member attrition with any club of any size but the smaller the club the more this affects us. As we look at ways to sustain and maintain our club, we also look to the by laws to guide us. After this Anchor Watch, look for a Dinghy Watch in your inbox. It will have a list of proposed by laws changes that we as a board feel are necessary to continue to keep this club moving forward in the coming years.

This AW is chock full of information. From Advocacy to membership, your board is working hard to provide great information and great boating experiences this coming year. Enjoy and happy cruising!

Orit Hickman  
Commodore



## V Vice Commodore Report

The Boat Show yielded a list of thirty-five folks interested in learning more about RHYC and I am happy to report that we have had two new applicants submit their applications thus far. A big thank you to Jon Edwards for organizing our participation and all of the RHYC members who donated their time to staff the booth. The boat show membership deal of ½ price dues closes on February 15<sup>th</sup>. If you know of anyone thinking of joining RHYC, urge them to submit their application online pronto and they will save \$190.00. Maybe they will take you to dinner for giving them such a great deal!

I would like to take a moment to say goodbye to some of our RHYC family as they move on to new adventures and retire from the club. Bon Voyage to George & Nancy Austin, Jerry & Paula Baruffi, Tim & Carolyn DeCook, Joe Gisebert, Mike Goodman & Robin Haley, Keith & Kathy Hallman, Steve & Deanna Keller, Bob Moffet, Blain Nelson & Melissa Blankenship, Ted & Marianne Planta, Keith & Jeane Perry, Joel & Geogina Peterson, Carl & Elaine Rafello, Robert & Janey Rath, Past Commodore Lynn & John Sipkens, Ken & Cindy Spiker, Rick & Kelli Werth.

Did anyone buy a new boat at the boat show? This is your final call for updating your contact and boat information in your member profile. The 2020 roster will be sent off to the printers soon.

Sonja Sackett  
Vice Commodore

### New Applicants:

Dennis & Donna Friedrich  
Boat Name: Dolly's Tolly  
Homeport: Camano Island

Steve & Susan Warner  
Boat name: OZ  
Homeport: Elliott Bay Marina

David & Marie McBride  
Boat Name: Stella Marie  
Homeport: Poulsbo

### New Members:

Bob McArthur & Marty Lawrence  
Boat Name: Alice  
Homeport: Hood River, OR

### Returning Members:

Rick & Denise Evans  
Boat Name: Fearless  
Home Port: Gig Harbor



## Rear Commodore Report

Well here we are in February and with the boat show over and all the new toys for the boats have been purchased so, it is time to start getting out there.

I am still in talks with Kingston on our new contract and know they will be raising our rates but have been told it will be spaced out hopefully over a few years.

I will be visiting all the outstations over the next couple of months to check out conditions and pick up the registrations in the lockboxes. It is very important that these are filled out at the time you visit so we can get accurate usage. I will be sharing this information with you at our April Business meeting.

Larry Cronin  
Rear Commodore



## Secretary Report

No report submitted.



## Treasurer Report

We have finalized the membership renewals for the 2020 season. The Roster is produced using the information that is on the RHYC website so it is important that you review your information to make sure the information we have is correct. Have you changed your phone numbers, moved or changed boats? If you did not review your information when you renewed your membership it is important that you do that immediately if you want the correct information published in the Roster. Reminder that you have to go into the Primary members login as that is where the roster data is prepared from just like the renewal information. You will want to change the Secondary members information so the online information is correct but make sure you change the information in the primary members profile.

The annual tax return for the RHYC was filed in early February. We are required to file a tax return which is due by March 15 since our club operates on a fiscal year that goes from November 1 - October 31 each year.

The financial statements have been reconciled thru January 31 and presented to the board at our monthly meeting on February 4. As part of the preparation of the financial statements, our bank account with US Bank has been reconciled. You can find a copy of the financial statements on the website under the treasurer section of the Documents tab.

The financial statements and presentation of our 2020 budget will be available at the annual meeting on Saturday April 25<sup>th</sup> at 2:00 at the Sons of Norway Hall in Poulsbo. Be sure to plan on attending the annual business meeting as this is the opportunity for you to share your thoughts on the club and club operations.

Thanks everyone. I hope to see everyone on the water soon!

Michelle Nelson - Treasurer



## Fleet Captain Report

The January Cruise was quite a success and very competitive. 12 different soups and chowders were submitted for tasting and no one went away hungry! Who knew we had such outstanding Chefs in our club?

Anyway, this is a heads up to login to our [rhyc.org](http://rhyc.org) website and sign up for the newly listed cruises. February, we have the Sweetheart Cruise/Event, March is our St. Patrick's Extravaganza at Port Orchard, and April will be our Annual Business Meeting at Poulsbo. I'm still looking for volunteers to co-host the Father's Day Cruise June 19-21 at Port Ludlow. This would be a great opportunity to have a few newer members help out and become "weekend heroes" for the Cruise Team! Let me know!

Last Anchor Watch I covered the requirements and ways to make it easier to enter Canada and return to the US. This month I want to introduce you to the new "Pleasure Boat Reporting Requirements". If you use the **CBP Roam App**, you can usually avoid physically checking in to a customs dock. This App is downloaded to your phone or Tablet and allows you to file your arrival and answer customs questions via mobile network connection (Verizon, AT&T, etc). The App has GPS Tracking Info, so Customs will know your location when you are reporting in (using the app). I highly recommend you download and fill in the Information fields. This is a major time saver, and if you don't use this app, you will have to report to a customs port/office and wait your turn.

### **CBP Roam App Info** **Pleasure Boat Reporting Requirements**

Pursuant to 19 CFR 4.2, operators of small pleasure vessels, arriving in the United States from a foreign port or place to include any vessel which has visited a hovering vessel or received merchandise outside the territorial sea, are required to report their arrival to CBP immediately (see 19 U.S.C. 1433).

The master of the vessel reports their arrival at the nearest Customs facility. Pursuant to 8 CFR 235.1, an application to lawfully enter the United States must be made in person to a CBP officer at a U.S. Port of Entry (POE) when the port is open for inspection.

**The CBP ROAM app qualifies as an Alternative Inspection System that satisfies the boat operator's legal requirement to report for face-to-face inspection.**

### **Overview of CBP ROAM APP**

The CBP ROAM app is a free mobile application that provides an option for pleasure boaters to report their U.S. entry to CBP via their personal smart device or a tablet to satisfy the above reporting requirements.

## Getting Started

Travelers should download the CBP ROAM app on their web-enabled smart device. The App is available from the Apple App Store and Google Play Store - Please Note that a free login.gov account is required to use the CBP ROAM app. After opening the CBP ROAM app, tap "Sign In".

Travelers who **do not have a login.gov account** should "Create an account" and follow the instructions  
Travelers who **already have a login.gov account** should sign into their existing account, and will be redirected back to the CBP ROAM app.

As always – happy boating and stay safe,  
Dennis McCrea  
Fleet Captain



**P**ast Commodore

Hope everyone is having a great new year so far. A bit wet around here so I hope no one has suffered any flood damage. I was watching the flooding Puyallup and noticed the large quantity of trees and logs floating down the river so be careful if you take the boat out, there is going to be a mess of floating debris in the sound for a while to come.

We're recruiting now for next year's Board of Trustees. We need a 2021 Fleet Captain, talk to Sonja. I need a Secretary to fill out the roster for the 2021 board. We have a willing Treasurer but we will need a vote of the membership in April to allow Michelle to continue in that role past her two year term limit per our bylaws.

I will be travelling south at the end of this month to join club members, Jeff and Fran Sharp on "Salpare," to help them sail from Puerto Vallarta to somewhere in French Polynesia, a short 30 day sail or so they tell me. Once there, wherever there is, I figure I will hang out for a week or so if they are not sick of me or I of them and enjoy the warm tropical islands of the South Pacific. Then I need to figure out how to get home so I can jump on my boat and turn it northbound for the trip to Alaska. So sorry, but if all goes as planned, Chris and I are going to miss most of our club cruises this year.

**RBAW. Recreational Boating Association of Washington. <https://www.rbaw.org/Membership>**

Our club is a member of RBAW and pays \$2.00 for every member in the club unless you are an individual member. We get a credit for every member that becomes a member on his or her own. Membership costs \$20.00 per person.

Why would you want to be a member of RBAW? They are our representatives and lobbyists in Olympia looking out for our interests during the Washington Legislative sessions.

Your dues help boaters maintain freedom from overbearing legislation. The dues support our lobbyist, newsletter, periodic alerts about updates to legislation and boating news, and the right to discounts at Fisheries Supply and various other businesses.

RBAW has been around since 1956 and was instrumental in establishing Sucia Island State Park and supporting continued access to many other State Marine Park facilities.

RBAW has established a 501 (C) (3) Marine Parks Conservancy and has entered into a purchase and sale agreement for the historic Lakebay Marina on Key Peninsula in Pierce County with a goal of preserving it in perpetuity as another Marine State Park.

Did you know if you purchase marine gasoline, you may be eligible for a 17.5 cent refund per gallon. Go to the RBAW website to find out how. Sorry, Diesel does not get a refund.



RBAW needs your help in encouraging legislators to support funding \$5 million towards the derelict vessel removal program.

<https://www.votervoice.net/NMTA/campaigns/65258/respond>

Thanks for helping us get the word to the lawmakers to reduce the derelict vessel backlog and keep the pressure off attempts to increase recreational boat registration fees to solve a largely commercial vessel problem

Here is a short list of RBAW accomplishments:

- Helped to hold the line on taxes and fees. For over a decade, they have headed off efforts to increase registration fees, place a new tax on the sale of used vessels, and more.  
Keeping up the fight to get boaters their fair share of the taxes and fees they already pay.
- Significantly increasing funding for the Boating Facilities Program by successfully advocating for Capital Budget allocations and removing a future lid on the percentage of fuel-tax funding that goes into the BFP.
- Protecting the privacy of vessel registrations by successfully advancing legislation that keeps your information from being sold or marketed.
- Supporting sensible environmental programs and laws via our membership in the National Clean Boating Campaign.
- Provide financial support for the Derelict Vessel Removal Program and invasive species removal and we have joined with others on educating the public through the "Be Whale Wise" campaign.
- "BOATING IS GOOD CLEAN FUN, LET'S KEEP IT THAT WAY".
- Supporting state funding for boating safety projects, educating boaters on safety and environmental issues, and promoting the proper and safe use of marine equipment and marine radios.
- Working with our Canadian neighbors to better understand each other's problems with customs, fisheries, boating laws, safety and education, environmental regs, and Coast Guard operations.
- Supporting pro boating legislation at a national level. RBAW has formed a new partnership with Boat U.S. and is a principle member of the National Boating Federation (NBF). Our voice is heard in Washington, D.C.
- Keeping boaters informed. A periodic newsletter is sent to each member and is posted on this website to keep you up on pertinent issues.
- Helping the state to get it right on Boating Under the Influence, personal 'PFD' wear, and other policy issues where safety and civil liberties need to be carefully balanced.
- Saving boaters money by successfully pushing back on regulations such as a Department of Natural Resources Habitat Conservation Plan (HCP), electrical code rules put forth by State Labor & Industries (L&I), and a current marina mitigation program being evaluated by the National Marine Fisheries Service (NMFS).

Tom Miner  
Past Commodore



Continue to keep Roger Courson in your thoughts and prayers, He is still in the hospital and each day is better, he does have a long road ahead of him.

Also keep Ken and Julie Hammerquist in your thoughts and prayers . If you would like to send Julie a card please reach out to Ken to get their address.

Your Sunshine Man,  
Matt Hickman



## Winning Recipes from our Ice Breaker Cruise

The Cook-Off Top 3 Winning Recipes: Dennis McCrea took 1st Place, Larry Cronin, 2nd Place and Sonja Sackett 3rd Place. The recipes are attached for your pleasure.

### First Place Recipe—Spicy Crab Bisque by Dennis McCrea

Active Time :30 MIN

Total Time Yield 65 MIN Serves: 10

#### Ingredients:

6 tablespoons unsalted butter	1 small can tomato juice
1 small sweet onion	½ teaspoon sweet smoked paprika
6 celery ribs, finely chopped	¼ teaspoon cayenne pepper
6 scallions, thinly sliced	Pinch of ground cloves
4 bay leaves	Dash of Worcestershire sauce
1/3 cup all-purpose flour	Pinch of grated nutmeg
4 cups vegetable broth	2 cups heavy cream
1 teaspoon garlic powder	½ - 1 tablespoon tabasco
1 cup whole milk	Salt to taste
3 tablespoons dry sherry	Freshly ground pepper
1 jar lobster juice	2 pounds Dungeness crabmeat

#### How to Make It:

Step 1: In a large soup pot, melt the butter. Add the onion, celery, scallions and bay leaves and cook over moderate heat until softened, 15 minutes. Stir in the flour and cook, stirring, for 2 - 4 minutes. Gradually whisk in the broth and Lobster juice and bring to a boil. Simmer, stirring occasionally, until the broth is thickened and the vegetables are very tender, 25 minutes.

Step 2: Add the milk; bring to a simmer. Stir in the sherry, tomato paste, paprika, cayenne, cloves, nutmeg, cream and Tabasco and bring to a simmer. Season with salt and pepper, then add the crab; simmer until hot. Discard the bay leaves.

Make Ahead: The crab bisque can be refrigerated without the crab for up to 3 days. Reheat the bisque gently and then add the crab just before serving.

## Second Place Recipe - Larry Cronin's Clam Chowder

### Ingredients:

½ pound bacon; medium diced	1-pound white potatoes; peeled and medium diced
1 cup yellow onions; chopped	(2) 8oz bottles of clam juice
1 carrot; peeled and diced	(5) 6.oz cans of chopped clams; save juice and add with bottled juice
1 cup celery chopped	3 bay leaves
2 cups heavy cream	½ cup flour
1 tablespoon fresh thyme chopped	

### Prep:

In a heavy stock pot, over medium heat, fry the bacon, until crispy, about 8 minutes. Stir in the onions, celery and carrots. Sauté for about 2 minutes or until the vegetables start to wilt. Season the vegetables with salt and pepper. Add the bay leaves and thyme. Stir in the flour and cook for 2 minutes. Add the potatoes. Stir in the clam juice. Bring the liquid to a boil and reduce to a simmer. Simmer until the potatoes are fork tender, about 12 minutes. Add the cream and bring up to a simmer. Add the clams and simmer for 2 minutes. Season with salt and pepper if needed. Remove the bay leaves and throw away.

## Third Place Recipe—Cioppino by Sonja Sackett

5-6 large garlic cloves, minced  
2 medium onions, finely chopped  
1 bay leaf  
1 teaspoon dried oregano  
1 teaspoon dried hot red pepper flakes (to taste)  
1 1/2 teaspoons salt (to taste)  
1/2 teaspoon black pepper (to taste)  
1/4 cup olive oil  
32 ounces canned whole plum tomatoes, drained, reserving juice, and chopped (I stew and freeze my own garden tomatoes in 2 lb bags or about 4 cups)  
4-5 cups shellfish stock (you could use one cup clam juice and 3 cups chicken stock or a prepared fish/shellfish stock instead)  
(I use this recipe and then freeze [https://www.simplyrecipes.com/recipes/how\\_to\\_make\\_shellfish\\_stock/](https://www.simplyrecipes.com/recipes/how_to_make_shellfish_stock/))  
2 carrots chopped  
12-16 ounces Dungeness Crab Meat  
18 small hard-shelled clams such as littlenecks, scrubbed  
1 pound halibut fillets, cut into 1 1/2-inch pieces (or other firm white fish)  
3/4 pound frozen sea scallops, defrosted  
½ pound fresh squid tentacles and tubes (you can omit this if you prefer)  
1/4 cup finely chopped fresh flat-leaf parsley  
3 tablespoons finely chopped fresh basil

Cook garlic, onions, bay leaf, oregano, and red pepper flakes with salt and pepper in oil in a heavy pot over medium heat. Stirring until onions are softened. Add tomato paste and stir it in cooking for a minute or so. Add chopped tomatoes and their juice. Add shellfish stock and carrots and bring to simmer, cover and simmer for 30 minutes until carrots are tender. Season with additional salt and pepper to taste. Bring Cioppino base to a boil and add clams, halibut, squid and scallops. Cook until clams open. Stir in fresh basil. Serve with a garnish of fresh parsley and crusty sourdough rolls.





Please attend our RHYC:

## Sweetheart Slider Saturday!

*Join us for an afternoon of conversation, group games and prizes.*

*We will be serving a twist on Sliders with salads and sides, Strawberry Margaritas and Dessert!*

In Downtown Kirkland

Saturday February 15<sup>th</sup> - 12:00 to 4:00

**Cost: \$30 per person**

Featuring a panoramic view of Lake Washington :

**Portsmith Condominium Clubroom**

**108 2nd Ave S**

**Kirkland, WA 98033**



*Please Note: If you wish to attend by boat, overnight docking is available - only 1 to 2 blocks away at the Kirkland Marinas - limited slips with power. For more information:*

[http://www.kirklandwa.gov/depart/parks/Permits\\_and\\_Reservations/Kirkland\\_Marina\\_Dock.htm](http://www.kirklandwa.gov/depart/parks/Permits_and_Reservations/Kirkland_Marina_Dock.htm)

*Please Register on the website ASAP – Space limited to the first 50*

*We will email a map to the club room for registrants*

PLEASE REGISTER  
ON THE WEBSITE BY  
FEBRUARY 10TH!

THE ROCHE HARBOR YACHT CLUB  
INVITES YOU TO THE



**RHYC**

# St. Patrick's Day Cruise!



MARCH 13-15, 2020  
PORT ORCHARD MARINA

FRIDAY 13TH: ARRIVE + LUCKY POTLUCK  
HORS D'OUVRES BYOB

SATURDAY 14TH: BREAKFAST TACOS

IRISH THEMED GAMES IN  
THE AFTERNOON

CORNER BEEF + VEGGIES  
FOR DINNER

EVENING IRISH BEER +  
JAMESON + MUSIC

SUNDAY 15TH: BREAKFAST + DEPART

**\$37** PER ADULT

**\$7** PER KID

CRUISE TEAM:  
RANDY MCCOY &  
LESLIE HANNAY

CONTACT RANDY  
MCCOY @ (206) 769-  
1469 IF YOU HAVE  
QUESTIONS + SIGN UP  
@ [RHYC.ORG](http://RHYC.ORG)



## Fun Games!

## Music!



--- TO BE ASSIGNED 1 WEEK PRIOR  
GUEST DOCK SLIPS 1 - 30 RESERVED  
PLUS 300' AVAILABLE ON BREAKWATER  
CHECK IN WITH HARBORMASTER AFTER DOCKING



# WANTED

RHYC MEMBERS for the  
Annual Business Meeting Cruise

April 24 - 26, Port of Poulsbo Marina

Cost: \$40 per person\* + \$5 per boat (Port Charge)



*Howdy y'all! Here's the Plan:*



**Friday**

**6:00 Pot luck Appetizers & BYOB on Dock**

**Entertainment: Karaoke at the Slippery Pig Brewery**

**Saturday**

**9:00 Wrangler Breakfast on the Dock**

**2:00 - 4:30 Business Meeting at Sons of Norway Hall**

**6:00 - 8:00 Cowboy BBQ dinner at Sons of Norway Hall**

**8:10 Colors**

**Sunday**

**9:00 Sluys donuts & coffee on the Dock**



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*\* Business Meeting & Dinner Only - \$28*

*Kids under 12 are \$15*

*Go to [RHYC.org](http://RHYC.org) to sign up for the cruise and moorage.*

*We need to confirm headcount for dinner and coordinate the moorage, so please sign up no later than April 6.*

*Your cruise hosts are Gary & Betty Greene*

*Contact us at 206-794-2794; 206-890-7551; [gary@hood-view.com](mailto:gary@hood-view.com)*



We need Cruise Captains and assistants.  
If you have not been a cruise captain in the past 2-3 years, contact  
Fleet Captain 2020 Dennis McCrea at [fleetcaptain@rhyc.org](mailto:fleetcaptain@rhyc.org) to volunteer



## Roche Harbor Yacht Club 2020 Cruise Schedule



<b>Date</b>	<b>Location</b>	<b>Activity</b>	<b>Cruise Captains</b>
January 18	Elliott Bay/ Seattle Yacht Club Outstation	Ice Breaker Chowder And Soup Cook-off	Tyler & Amanda Nelson Steve & Michelle Nelson
February 15	Portsmith Condominiums Kirkland, WA	Sweetheart Brunch	Jon & Holly Edwards
March 13-15	Port Orchard	St Patrick's Day Cruise	Randy McCoy & Leslie Hannay
April 24-26	Poulsbo Marina & Sons of Norway Lodge	Business Meeting Cruise	Gary & Betty Greene
April 29 May 3	Montlake Cut	Opening Day	Jim Wagenblast Lori Booth
May 22-25	Port of Everett	Memorial Day Cruise	Jon & Sonja Sackett
June 19-21	Port Ludlow	Father's Day Cruise	Need Cruise Captain
July 3-5	Liberty Bay Poulsbo	4th of July Wagon Wheel	Ryon & Deb Figgins
TBD	TBD	On the Move/Progressive Cruise	
July 31—Aug 2	Roche Harbor Marina	Colors Cruise	Jerry & Kathy Norman / Co-hosts Joe & Lynn Nelson
Sept 4-7	Pemrose Point State Park	Labor Day Cruise - Wagon Wheel	Andrew & Jennifer Guyler (need cruise team)
Oct 9-12	Arabella's Landing Gig Harbor Guest Dock	Columbus Day Cruise	Will & Karla Cain
Nov 7	TBA	Change of Bridge	Orit & Matt Hickman
Nov 26-29	Des Moines Marina	Thanksgiving Cruise	Glen & Liz Dodge
Dec 11-13	Kingston Marina	Christmas Lights Cruise	Tom & Chris Miner
Dec 31—Jan 2	TBD	New Year's Cruise	Need Cruise Capt.

# Upcoming Cruises



**Sweetheart Slider**  
**Saturday**  
 Portsmouth Condominiums  
 Kirkland, WA  
 February 15



**St. Patricks Day**  
 Port Orchard  
 March 13-15



**Annual Business Meeting**  
 Port of Poulsbo  
 April 24-26



## 2020 RHYC BRIDGE CONTACT INFORMATION



### Commodore

**Orit Hickman**.....206-209-8005  
 (email address: commodore@rhyc.org)

### Vice Commodore / Membership Chairman

**Sonja Sackett**.....425-239-5946  
 (email address: vicecommodore@rhyc.org)

### Rear Commodore / Outstations & Reciprocals

**Larry Cronin**.....206-669-0757  
 (email address: rearcommodore@rhyc.org)

### Fleet Captain

**Dennis McCrea**.....206-900-6728  
 (email address: fleetcaptain@rhyc.org)

### Secretary

**Nikki Rampe**.....925-788 0042  
 (email address: secretary@rhyc.org )

### Treasurer

**Michelle Nelson**.....253-261-8288  
 email address: treasurer@rhyc.org)

### Past Commodore / Trustee

**Tom Miner**.....253-225-0215  
 (email address: pastcommodore@rhyc.org)

### Ship's Store

**We Need a Volunteer to step up for SHIP'S STORE**.....  
 (email address: shipsstore@rhyc.org)

Anchor Watch Editor: Verna Maruska

Visit our website [www.rhyc.org](http://www.rhyc.org)

Webmaster: Jon Edwards Communications: Kim Nance



**Roche Harbor Yacht Club**

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