



### EASTER WEEKEND AT SYC





9:00am - 10:00am - Breakfast Buffet

10:15am - Easter Egg Hunt

10:30am – 1:00pm – Games, Crafts & Egg Coloring

#### Breakfast Buffet Menu

Scrambled Eggs

Bacon

Sausage

Pancakes

**Assorted Pastries** 

Fresh Fruit

Juice, Milk & Coffee

\$15.00 for ALL attendees



Sunday, March 31st Seatings at 11:00am & 1:00pm

**Reservations Required** 

Adults \$35 Children (4-8) \$16

#### Menu

Garden Salad Bar

Boiled Shrimp with Cocktail & Remoulade

Smoked Salmon Display

Carved Prime Rib

Fried Chicken

Honey Glazed Ham

Red Snapper with Crawfish Cream Sauce

Macaroni and Cheese

Mashed Potatoes and Gravy

Squash Casserole

Green Beans Amandine

Roasted Baby Carrots

**Peach Cobbler** 

Banana Pudding

Chocolate Cheesecake



### BOARD OF DIRECTORS

Jeff Little - Commodore

Donald Hathaway – Rear Commodore

Don Olson - Vice-Commodore

James Coe - Treasurer

Shelly Wagner - Secretary

George Carroll -Member At Large

Patrick Garrett - Member at Large

**Charles Tabor – Member at Large** 

#### **STAFF**

Rick Hutson - General Manager

Brian Keller - Assistant Manager

Scott McCall - Executive Chef

Mona Smith - Sous Chef

Kaelyn Hutson – Member Communications

Lee Hughes – Maintenance

Clubhouse:

318.631.7414

Email:

shreveportyachtc@gmail.com

Facebook:

facebook.com/

ShreveportYachtClub





#### Bingo & Buffet

Friday, March 8th

Dinner Buffet – 6:00-7:00pm

Bingo Begins at 7:15pm

Buffet to include:

Taco Bar with Nacho Station

Buffet - \$15.00/per person

Bingo - \$25.00 per packet

You do not have to dine from the buffet to play Bingo!

Children are welcome.



#### Welcome New Members!

Scott Howard

John & Adrienne Frierson

Robert & Chloe Thornton





## Commodore's Comments



## Manager's Message

The Annual Business Meeting was well attended. Several long-term projects were discussed along with the budget. The club is in great shape for the upcoming boating season.

Last month's Super Bowl Party/Chili & Gumbo Cookoff was well attended. Yours Truly got to sample all the entries. Likewise, the Valentine's Day dinner, Jazz Brunch and Bingo night events were also near capacity. I'm looking forward to a little more boating as the weather warms up.

Jeff Little - Commodore



It appears that an early Spring may be upon us. The weather has been amazing lately! Almost time to get the boats out and enjoy the lake again. The warmer weather has certainly been bringing out the members to the restaurant and we will be hiring additional staff soon to help with service.

We have a busy month planned starting with the ever popular Bingo & Buffet night on the 8<sup>th</sup>. We have purchased new bingo sheets, daubers, and a new bingo board to make the experience even better. We will follow that with our annual St. Patrick's Day brunch. The Chef and our kitchen staff will prepare an Irish buffet that you are sure to enjoy. Easter weekend is always one of the busiest weekends of the year. The Easter bunny will grace us with his presence on Saturday, the 30<sup>th</sup>. This is a great event for the kids featuring breakfast, egg coloring, crafts, games and an egg hunt. We will follow that on Sunday, the 31st with our Easter brunch. This event is sure to sell out so please make your reservations early to ensure a spot!

We are working on dates and sign-up sheets for this summer's junior sailing camps and will have all of the information for this posted on the website once everything is confirmed.

Many thanks to everyone for supporting the Club!

Rick Hutson – General Manager





Celebrate St. Patrick's Day at the club with a fabulous Irish Brunch.

Sunday, March 17th

11:30am - 2:00pm

### MENU

Reuben Sliders
Shepherd's Pie
Corned Beef Carving Station
Colcannon
Irish Bangers with Roasted Potatoes
Bacon Fried Cabbage
Beer Cheese & Jumbo Pretzels
Root Vegetable Blend
Cheese & Beer Bread
Apple Crumble with Ice Cream

Reservation Required

Adults - \$26.00

Children (4-8) - \$12.00





# Ask Captain Curmudgeon

#### CAPT. CURMUDGEON

[Editor's Note: You may send questions to Capt. Curmudgeon in care of the editor. The opinions expressed by the Capt. are entirely his and not shared by anyone, including the editor]

Did you know that scientists estimate that Earth's Oceans contain 50 quadrillion tons (that's 50 million billion tons) of dissolved solids, most of which are dissolved calcium, potassium, magnesium or sodium salts. If they were spread over the land masses, they would create a layer 500 feet high.

Sodium Chloride (ordinary table salt) was the original method of payment for Roman soldiers and sailors. The payment of a quantity of salt was called their "salarium" and is the origin of the word "salary" (from the Roman word for salt - "sal").

If a sailor was flogged, salt would be rubbed into the raw injured flesh to make the punishment more painful. This is the origin of the expression "rubbing salt in the wound." However, it was discovered that salt actually helped the healing process and so sailors injured in battle would also rub salt in their wounds. Even though the salt came from the sailor's own salary (ouch!), it is NOT the origin of the expression "taking a pay cut."

Capt. Curmudgeon



March 2024						
Sun	Mon	Tue	Wed	Thu	Fri 1	Sat  2 Private Event Downstairs Bar and Outside Areas 175 guests
3	4 Clubhouse Closed	5 Clubhouse Closed	6	7	8 SYC Bingo & Buffet	9
10	11 Clubhouse Closed	12 Clubhouse Closed	13	14	15	16
<b>17</b> SYC St. Partick's Day Brunch	18 Clubhouse Closed	19 Clubhouse Closed	20	21 Board of Directors Meeting	22	23
24	25 Clubhouse Closed	<b>26</b> Clubhouse Closed	27	28	29	30 Breakfast with the Bunny Easter Egg Hunt
31 Easter Brunch						