



Tell Tale

April 2024

Shreveport Yacht Club Member News

HOLIDAY IN DIXIE REGATTA 2024

SHREVEPORT YACHT CLUB: APRIL 19-21, 2024

OPEN TO ALL SAILBOAT CLASSES

Location: Shreveport Yacht Club, 2905 Municipal Pier Road, Shreveport, LA 71119 – Phone (318) 631-7414

Fleets & Handicaps: All fleets welcome. Fleets expected J/22 (SW Circuit Stop #2), Catalina 22, and Portsmouth. Portsmouth Handicapping System will be used for non one-design fleets. There will be a simultaneous circuit stop for the Formula Wave Fleet on a separate course.

Courses: Windward Leeward Courses. Up to 6 Races Scheduled.

Rules: The regatta will be governed by the Racing Rules of Sailing (RRS 2021-2024 edition). Class Rules will apply.

Disclaimer of Liability: Sailing is an activity that has an inherent risk of damage and injury. Competitors participate in this event entirely at their own risk. See RRS 4; Decision to Race. The race organizers (organizing authority, race committee, protest committee, host club, sponsors, or any other club official) will not be held responsible for damage to any boat or other property or injury to any competitor, including death, sustained as a result of participation in this event. By participating in this event, each competitor agrees to release the race organizers from any and all liability that may arise as a result of their participation.

Lodging: Camping is permitted on club grounds. RVs are welcome but no hook-ups are available. Hot showers are available in the locker rooms. Please, no pets. Several major hotels are located five minutes from the club on I-20. Check travel websites for details.

Entry Fee:

\$175 per boat (Shore Crew Social package \$45/each)

Pre-Registration:

Send e-mail to syachtclub@comcast.net that includes boat and crew particulars.

Questions:

Contact Tom Hadel (903)331-1710 or e-mail thomashadel@bellsouth.net

Schedule/Meals:

Fri. 4/19	6:00 – 7:30pm Registration
Sat. 4/20	8:00am – Buffet Breakfast (included)
	9:00am – Competitor’s Meeting
	10:30am – Warning Signal 1st Race
	Lunch on Water (included), Keg Beer Post Race (included)
	6:00 – 7:30pm Cook-Your-Own Steak (included)
Sun. 4/21	8:00 – Continental Breakfast (included)
	9:30am – Warning Signal for 1 st Race of the Day
	No Warning Signal after 1:00pm



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:

shreveportyachtclub@gmail.com

Facebook:

[facebook.com/ShreveportYachtClub](https://www.facebook.com/ShreveportYachtClub)

BINGO NIGHT!

WINNERS!!



Bingo night was another huge success! We had our largest crowd yet and had several bingo pots that totaled over \$500! We were also able to use our newly purchased Bingo equipment that helped make the games easier and more exciting. Congratulations to all of the winners. We promise to have another bingo soon!



Welcome New Members!

Kevin & Laura Brown

David & Lynette Campisi



Commodore's Comments

This last month was busy with Bingo and Buffet, the St. Patrick's Day brunch, and the Easter Brunch. The kids also enjoyed a visit by the Easter Bunny. I'm seeing more and more "boat cleaning" and members' "projects" as folks prepare for the spring boating season.

Thanks to members Steve Durham, Tom Haydel, and James Coe for their efforts in recovering the club's work barge from the far end of the lake. It went in to exile last year after a storm. If you see them, thank them and ask them for full details on their efforts (and the temperature of the water).

Jeff Little – Commodore



Manager's Message

We are looking forward to another Holiday in Dixie regatta this month! Please remember that the "Cook Your Own Steak" night on the Saturday evening of the regatta is open to all members and will feature live music. We also have planned another "Pasta Night" on the 11th. Please make reservations early for this as it will fill up fast.

The two junior sailing camps for this year are scheduled for June 3rd – 7th, and June 10th – 14th. We know that everyone tries to get their summer calendar in order early so we should have all of the information and sign-up sheets on the website by early April. We are really looking forward to another year of seeing the future sailors out on the water this summer!

The swimming pool is scheduled to open no later than the first week of May. Weather and maintenance issues permitting, we could possibly have the pool open earlier than that. Keep an eye out on club emails to inform you exactly when the pool will open for the season.

The membership is still full and we have a small waiting list. Now is the time to encourage anyone you know that may be interested in joining the club to get on the waitlist before it gets too large and they are not able to enjoy the club this summer.

We hope everyone enjoyed their Easter weekend and we look forward to seeing you at the Club!

Rick Hutson – General Manager





Pasta Night

Thursday, April 11th
6:00-9:00pm

You pick the pasta, sauce and toppings and enjoy the show as our awesome kitchen staff prepares your order before your eyes in the dining room. With a wide selection of pastas, sauces, meats, vegetables, spices and cheeses, there will be something for everyone! A Caesar salad, garlic breadsticks and tiramisu will accompany your meal.

\$25.00 per person

Reservations Required

Pasta

- Cavatappi
- Fettuccine
- Farfalle
- Penne

Sauces

- Alfredo
- Garlic Butter Olive Oil
- Roasted Tomato Pesto
- Bolognese
- Pesto
- Vodka Sauce

Meats

- Bacon Crumbles
- Italian Sausage
- Shrimp
- Chicken
- Meatballs

Vegetables

- Artichokes
- Bell Peppers
- Capers
- Green Onions
- Pickled Jalapeños
- Roasted Red Bell Peppers
- Sun Dried Tomatoes
- Banana Peppers
- Black Olives
- Caramelized Onions
- Mushrooms
- Red Onions
- Spinach

Spices

- Crushed Red Pepper
- Roasted Garlic Crumbles
- Lemon Pepper
- White Wine

Cheeses

- Aged White Cheddar
- Fresh Romano
- Shaved Parmesan
- Fresh Mozzarella
- Pepperjack





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]

I've written a number of times about the naval tradition of punishment by flogging. By the 18th Century, some of those customs led to some unusual phrases which we still use today.

A sailor who was flogged was usually tied in a bending position to a field gun, his body lengthwise along the barrel, with his wrists tied together underneath so that he was embracing the barrel. This posture was referred to as "hugging" or "kissing the gunner's daughter." If the poor recipient of the punishment was tied to the four deck rings, which usually held the cannon in place, he was said to be "married to the gunner's daughter."

And so this gun barrel is the barrel that is referenced in the phrase "you've got me over a barrel," when someone wants to let you know they are at a severe disadvantage. Not to beat a dead horse, but I will write more on flogging next month.

Capt. Curmudgeon



April 2024

Sun	Mon	Tue	Wed	Thu	Fri	Sat
	1 Clubhouse Closed	2 Clubhouse Closed	3	4	5	6 Private Event Dining Room 50 Guests 5:00-8:00pm
7	8 Clubhouse Closed	9 Clubhouse Closed	10	11 SYC Pasta Night	12	13 Private Event Downstairs Bar & Patio Area 50 Guests 5:30-8:30pm
14	15 Clubhouse Closed	16 Clubhouse Closed	17	18 Private Event Downstairs Bar & Patio Area 130 Guests 5:00-8:00pm	19 Holiday in Dixie Regatta	20 Holiday in Dixie Regatta
21 Holiday in Dixie Regatta	22 Clubhouse Closed	23 Clubhouse Closed	24 Administrative Professionals Day Lunch Buffet	25	26	27 Private Event Downstairs Bar & Patio 60 Guests 12:00-5:00pm Private Event Dining Room 100 Guests 5:00-10:00pm
28	29 Clubhouse Closed	30 Clubhouse Closed				