



Note: This page is here to allow for correct viewing as two page spreads

A New GM and a New Day at CYC



See pages 8-9 for more GM Welcome Dinner photos

Inside

A Magical CYC Night



See page 4 for more Magical Night photos

Dueling Pianos and More



See pages 12-13 for more Dueling Pianos photos

USCG Checks for Safety



See pages 14-15 for more USCG Safety Check photos

Commodore's Corner

HOT TIMES IN the Summer at CYC! Thanks for coming out to Comedy Magic Night, 4th of July BBQ, Lobster and Jazz Night, Dueling Pianos, Welcome to Peter, our new GM, and Grand Brunch, to name a few great events that kept us looking cool in the heat of July!



*Commodore
Curtis Wold*

August promises more great opportunities to hang out at "the fun club" with a CYC Cruisers Pool Party, Chicago Chop House Night, Elvis Blue Hawaii Night Pool Party, White Party on the Tiki Deck, and our annual Employee Turnabout Party. Keep an eye on the Compass, the Constant Contact e-mails, and the website calendar for all the wonderful experiences to be had at the Club. AND, be sure to make reservations for you and your guests whenever possible by phone, e-mail or online.

Thanks to everyone for welcoming Peter on board as our new GM. He hit the deck plates running at CYC and has been a non-stop force at all our various meetings and events. Please reach out to him when you're at the Club and keep providing constructive feedback to him and the Bridge and committee chairs.

The annual Nominating Committee will be seated shortly. Are you interested in serving CYC on the Board of Directors or Board of Trustees soon? If so, let John Minton know as chair of our standing Leader Development Committee.

As many of us have experienced in our homes, condos and businesses, insurance in Florida is becoming more expensive. Here at CYC, we recently had our annual insurance review, and our costs have gone up as well. We've paid our required annual premiums, borrowing from our savings to cover initial costs, and we'll be discussing at House and Grounds, Finance, and the Board of Directors how to cover these increased insurance costs now and in the future. One possibility is being explored with the Florida Council of Yacht Clubs (FCYC) of which CYC has been a long standing member, to develop a member-owned self-insured risk retention pool, with a goal to have a program in place next spring prior to the 2024 hurricane season. More information to follow!

See you around the Club! In the meantime, I can be reached at woldca@gmail.com or on my cell phone by text or voice at (727) 641-8633.

BOARD HIGHLIGHTS

by Carey Sauer, Secretary

The Board applauds our new GM for his hard work in his first two weeks. He is drinking from a fire hose AND making it look easy!

The CYC Board of Directors (BOD) met on July 20. The following items were addressed:

- The Board approved the purchase of all new flatware and dishes, so that, going forward, everything will match!
- The Board approved eight Summer/trial members as well as two downgraded memberships and five resignations. Look for and welcome these Summer members, so they will join us full time in the Fall.
- The CYC legacy wall was installed. Come in and take a look!
- The Board will meet with the Long Term Planning Committee August 9th at 6 pm to review ideas and proposals for upgrades to the Club.

The next meeting will be held on August 17 at 6 pm. Please note that all committee and Board meetings are open to the membership

Carey Sauer (703) 930-1806

2023 OFFICERS, DIRECTORS, TRUSTEES & APPOINTMENTS

CYC Officers

Curtis Wold	Commodore
Rich Libonate	Vice Commodore
Joan Carter	Rear Commodore
Phil Shaw	Treasurer
Carey Sauer	Secretary
John Minton	Fleet Captain
Greg Crist	Immediate Past Commodore
Jim Coats	FCYC Director

Board of Directors

Amie Crosby	Phylis Nordman
Tom Cummings	Keagan Pennycuff
Jim Hannigan	Rod White

Board of Trustees

PC Dave Billing	Harry Jamieson
Jim Coats	PC Hoyt Nichols
PC Collin Heimensen	PC Tish Wold

Appointments

Fr. Bob Wagenseil	Fleet Chaplain
Don Collins	Fleet Surgeon





**By John Minton,
Leader Development Chair**

THESE DAYS AT Clearwater Yacht Club you cannot help but notice all the changes. In the past year we replaced

the patio furniture at the Tiki Bar and pool deck, we have renovated the docks, painted the building, rejuvenated the main dining room and grill with fresh paint, carpet and furniture and I know much more-- and we have a lot more planned. Even with all this, does it leave you still thinking about other improvements that are sorely needed?

So, how do we get these things done? How can you influence what gets changed and when? Clearwater Yacht Club is a member run club with all sorts of committees made of our members that make things happen. I'm not sure who to give credit for this quote but "our best years are ahead of us" and we need you to make it so!

Right now, we are actively searching for people willing to serve on the Board of Directors, Board of Trustees and Committee Chairs. If you are truly interested in making things happen, and are willing to serve, or if you have any questions, please let our Leadership Committee know or anyone in Club leadership. Your Leadership Committee is made up of Phyllis Nordman, Richie Shaw, and yours truly. We look forward to putting your name up for nomination.



You're Invited
Tuesday, August 8
5 PM to 7PM



Come join us for
Bow Chasers Summer Fun
Meet us at the CYC Tiki Bar
Where it's Always 5 O'clock!

CYC New Members

At the July 20 Board of Directors meeting, the following memberships were approved:

Kyle & Eric Busch
Stephen & Andrea Lennon
Susan McClain
John & Angela Keane
Maria & Daniel Savino
James & Alicia Lawler
Tom & Evelyn Polizzi
Kevin & Colleen Stillwagon

If you see the Clearwater Yacht Club burgee on a table, please introduce yourself and give our newest members a warm CYC welcome!



CHICAGO CHOP
HOUSE NIGHT!

AUGUST 16TH



IF YOU WANT A CLASSIC MEAL IN A
TIMELESS CHICAGO ENVIRONMENT,
THE CHOP HOUSE IS WHERE YOU GO!!
COME IN AND JOIN US FOR SOME
SUCCULENT STEAKS, SEAFOOD,
PORK CHOPS, AND SIDE DISHES THAT
WILL ENTICE YOU!!

A Magical CYC Night

By Richard Libonate, Vice Commodore

WAS IT MAGIC or Comedy? Ask our members who attended and they would say, it was "Magical Comedy".

On Saturday July 1st, CYC hosted Erick Olson for a return engagement, playing to CYC's sold out house. Erick first appeared here in July, 2019 with the same rave reviews.

Several members played a role in Erick's Magic acts to

the amazement of themselves and the entire room. Prior to the show, our very own Chef Jermaine and his team worked their own "Magic" with pass-around appetizers followed by his signature Filet Mignon and Crab Crusted Grouper.

It was a terrific first "soft" event at our newly remodeled Main Dining Room and Grill Room and, it was wonderful to see so many having a great time.



The Yacht Club's New Head

By Joe Lane, Editor

AS YOUR EDITOR, I had the chance to meet with Peter Jutis, our new General Manager, to get a sense of the man, who he is, and where he will lead us at the helm of CYC. If my descriptions sound a bit staccato, it's not me. It's the raw, New Yorker Peter Jutis coming through. As you get to know him, I think you'll appreciate where his dialect is coming from.

Tell us a bit about you as a family man.

I'm 45 years old. I've been married for seven years, going on eight. I have three children, two with my wife and one with my ex. My oldest is eleven, my middle boy is seven and my daughter is six. We live in Palm Harbor.

Where do you hail from?

I was born and raised in New York. I lived in NY, worked in NY; my family owned a restaurant in NY. I grew up in the restaurant business. When I was fourteen, I moved to Florida and hated it. After three months, I moved back to NY and lived with my uncle. I worked in restaurants, bussing tables, making pizzas—I fell in love with it again. Since I was little, I just always knew I wanted to be in the restaurant business. I was a chef for about a year for **Long End Cafe** in Manhattan. The owner saw potential in me. He said, "You can do Italian, you can do Greek; go widen yourself. Don't just learn one-pan French cuisine."

So that's what I did. I ended up moving back to Florida. I worked at **Oyster Catchers**, **Dempsie's Steakhouse**—I worked at **Omanie's** and **Ditulios** in Palm Harbor. That's where I got my name as chef. I've cooked for Wolfgang Puck and got a review from Chris Sherman which put us on the map as the best new Italian restaurant in Tampa Bay. We won the Silver Spoon Award for Best Dining. After three and a half years, I opened **Redfish Bluefish** with Greg & Tanya Lori, the son-in-law and daughter of **Lucky Dill**. When they sold it, I went to Clear Sky.

I got over being a chef; I got burned out. At **Clear Sky** I was hired as a front of the house manager. They were still doing construction but we still got into menu tasting. Within a month, I was Head Chef and General Manager. Their chef was good but not great. The owner's wanted to make this restaurant like no other on the beach. No fried foods; we did Italian, we did Greek—the Asian menu was amazing. We did breakfast, lunch and dinner and it took off.

I left after eight years and opened the **Draft House**. I worked at Cleveland and the **Frenchy's Outpost** and left there for **Blinkers**. We got their training going but what I always wanted to do was to buy my own place with some buddies. Then we got the call that a business became available at a great price and we opened the **Crown and Bull** (which used to be **Kelly's Chick a Boom Room**, Dunedin).



How do you see the character of the Club compared with the restaurants you've been affiliated with?

There are no tourists. This is my third day and I've seen the same faces three times, which is great. In most restaurants, you see faces and you never see them again. You guys are like family and I'm actually getting to know people's names. It's going to be tough but nice. In the fall, when the other members return, I'll get to know their faces too. It's not like in a restaurant, you'll do 500 covers and never see 450 of them again.

Have you ever been a member of a private club?

No, I have not but, from **Redfish Bluefish** to **Ditulios** to **Clear Sky**, when you're in the people business, there are always your "regulars" the folks that follow you from one place to another because you're you. I think this will be tough but I'm good at making people laugh, making people smile, fixing stuff, you know. I've never shied away from tough. It's what I do very well. I have friends that used to be members here that said they're going to renew their membership now that I'm here.

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SUMMERS are HOT at Clearwater Yacht Club!



Fine Dining



Monthly Parties



Warm Friendly People



Outdoor Dining and Bar



Heated and Chilled Pool

Clearwater Yacht Club is pleased to offer a Summer 2023 Membership program, with details as follows:

☼ Effective May 1–Sept 30, 2023

☼ **No initiation fee** (Summer member must provide a credit card to be on file. It will not be charged, so long as the summer member pays their invoices.)

☼ Dues of \$250/month.

☼ No monthly food & beverage minimum

☼ Use of CYC exclusively

☼ **Includes Daytime dockage at CYC when available**

☼ At the close of the summer membership, a summer member in good standing may be offered membership in a class of their choice (Full, Social, or Junior) at the then current offer rates for dues and initiation (not eligible to join under refer-a-friend program.)

☼ Prospective members can only take advantage of one such Summer membership program.

Call or email the office for more details!

727-447-6000 or

office@clearwateryachtclub.org

The Yacht Club's New Head

Continued from page 5

After three days, what challenges do you see for the Club?

Tuesday night was not busy. It gave me an opportunity to see the bar and what people do when we're not busy. Last night, Lobster Night, was phenomenal. We did over 100 covers, sold over 80 lobsters. It was nice to see how the staff handled it. Who needs training; who doesn't. Going forward, I have this little thing (*Peter brought out a small, pocket journal*). I write notes down all the time. I can't remember everything so I write constantly. It's leadership. There was no leadership when I walked in, nobody giving direction, nobody teaching, nobody training. That's what I'm good at. I told everybody last night, "There's nobody getting fired. I'll train you; I'll teach you how to do things the right way, the proper way."

Some of the equipment is out of date. So I told the chef, as long as you're buying coffee, negotiate a new coffee machine along with the purchase. They'll give you a new Thermos, stainless steel ones. He also got a call in for espresso, capichino, latte machine. Same thing, use their product and they give you the machine for free. The best part of it is that you press a button and it's consistent, the same drink every time. I've heard some comments that the food hasn't been consistent over the years. We'll get it.

I'm big with menus, recipe books—tartar sauce, for example. Mike in the kitchen makes tartar sauce, Joann makes tartar sauce, Jeff makes tartar sauce. Why does the Chef's taste better than anyone else? Chef knows the recipe, they don't. Carrabas, Bonefish all these big Corporations call it the "bible" of the kitchen. They catch you making something without a recipe, you get written up and we'll get there too. Not so much a bit of corporate but a little bit of structure.

What do you think about CYC summer vs: winter, basically double the population?

It's just like everything else, you have seasons. When business is there, you put people on call or staff up. When you're slack, everyone knows somebody's getting sent home. When everybody's here, we have no reservations tonight, we have three on, I just call Natalie, "Can we see if one of you guys wants to stay home tonight. I think we can run with two, the dining room and a busboy." It's just the nature of the beast.

Talk about the Crown and Bull a little.

That was a full menu, breakfast, lunch and dinner, night club, all in one—open 20 hours a day. There was someone in the building 24 hours a day so we never locked the doors or set the alarm. When we opened, I worked 100-120 hours a week; I didn't have a day off for a year and a half. Then I stepped back and let the other managers

Sailor's Table

JULY



THE SAILOR'S TABLE this month fell on the same night as "All You Can Eat TACOs night." Both were loads of fun and full of great sailing yarns. Chef Jermaine performed his usual magic and set out a fantastic table. We are planning a Sunset Sail for next month, weather permitting. If you are interested, be sure to let the office know.

Any Skipper, whether sail or power is invited to participate in this monthly event.



Ahoy Sailors!

The Sailors Table meets the fourth Wednesday of every month at 5 pm for Happy Hour cocktails then dinner. So if you enjoy sailing, imbibing, dining and telling sea stories then mark your calendars and join in on the Gab, Grog and Grub. **The next Sailors Table is on August 23, 5 pm**



in. I don't micro-manage; everybody's got to fail. You can't learn if you don't fail. It's breakfast, lunch and dinner—we stopped serving at ten on weekdays, eleven on weekends, then a DJ inside, live music outside. It holds over 500 people—\$7.2 million in sales; a monster of a place.

We don't have that kind of volume here at CYC. What do you see here compared with Crown and Bull?

The grand buffet here on the last Sunday of the month which is pretty nice—no, we're not taking the sticky buns away—we're going to build on it. I was talking with the girls here and they say the regular buffet is busier. I think we need to try different

things, a prime rib carving station, or try a pork loin or ham carving. We have to see what the members want. That's the difference between us and a regular restaurant, here we need the members' input to make us better. What do YOU like? We'll try it. If it doesn't work, it doesn't work. We have to make the members happy and keep them here. Keep members, entice new members to join and then build on those new members. That's my goal.

Do you have a message that you'd like to convey to the members through the Compass?

I'm going to be growing slowly. No major changes but, we're going to get better and better. We're going to get a whole lot better! ➡

A Grand Welcome for CYC's New GM

THE GRAND REOPENING of the Taver-Bayly Dining Room was special on many levels. Not only did we see Chef Jermaine at his finest, we experienced the new Manager's influence for the first time. The servers marched with choreographed precision, delivering timely dinners, kept warm with cloches. Dinners plated exquisitely on gilt dinnerware, a touch of excellence befitting the

occasion.

The music was subdued but led to a cadence that urged those so inclined to cut the new rug (pun intended). The decor was stunning although the chairs need sliders more suited to their weight. Punctuated by Commodore Wold's introduction, perhaps the most memorable aspect of the evening was the opportunity to meet Peter's family. Truly an evening to remember, the new beginning, we all so eagerly awaited. ➤





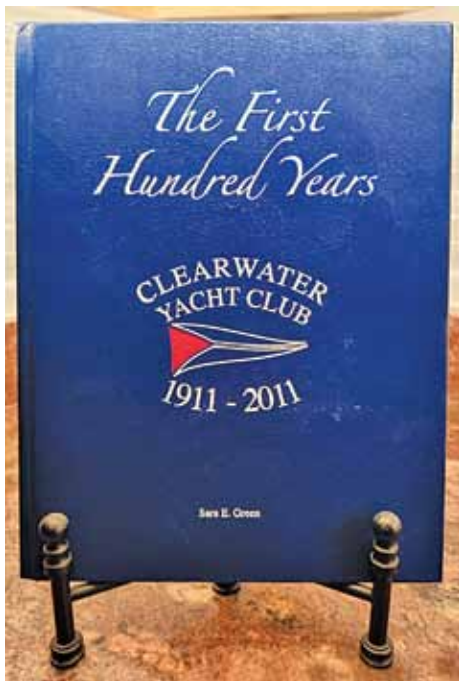
Reflecting on the OLD, Embracing the NEW

*History repeats itself over and over again,
but most of us have short memories – Mike Colter*

FOR THOSE OF us fascinated by the wonderful new addition to CYC, our Legacy Wall, (*see below*) please don't forget our Legacy in Words that already exists in Sara Green's ***The First Hundred Years***. This beautifully bound work that details the life of CYC in story form with photos throughout its pages, depicts the evolutionary growth of the Club, including fascinating photos of some of our Movers and Shakers. PCs that are still alive,

many remembered only at our annual Blessing of the Fleet ceremony, all grace the pages interspersed with captivating narratives of the life and times that form the foundation of the space we call CYC today. Many copies are in member's hands now, but if you would like an EXCLUSIVE second edition reprint, please contact anyone at the

office or your editor at JosephFLane@gmail.com. ➡



By Karen Watson

HOT DAYS AND HOTTER NIGHTS

It's been nothing but hot, hot and hotter this summer and so was snagging the hot inventory of available slips when it came to cruising to the Sarasota Yacht Club in July. This Yacht Club oozes swanky with its fancy pool and patio overlooking the marina, and bathes itself in artsy details. Chandelier after chandelier hang like giant jelly fish from the ceiling of the Club's grand entrance. Gleaming floor tiles continue the nautical vibe by enclosing a ship shape created in teak & holly. Every morning, the Club offers coffee and pastries in its cozy bar where one can gaze out at the lush landscape and sea. We won't tell you about the happy hour spread with shrimp, charcuterie,



and hot appetizers, beckoning for sampling, but we can remind all full members of CYC that they, too, can discover these pleasures themselves through the joys of reciprocity.

After the initial sign-up, jockeying to make the cut for docking privileges followed by the usual last minute cancellations, nine boats from CYC slid into Sarasota while Sarasota cruisers enjoyed the amenities and friendliness of our Yacht Club. The first night began with a hop-on a sight-seeing trolley and ended with a delicious dinner at Crab and Finn at St. Armand's Circle.

Weekend hosts, John and Cindy Minton, had more in store for us the next day. The men braved the heat to partake in Pop-



Stroke Golf, a putting course created from the vision of Tiger Woods. It consists of 18-holes of synthetic turf incorporating enough fairways, bunkers, and beer (but no windmills) to make everyone satisfied. In this case, losers won the prizes and everyone received a participation trophy big enough to hold a half-shot of liquor. (Not saying that anyone did that with their trophy!)

Meanwhile, the women found their way to shopping at St. Armand's Circle and lunch at Shore. Enjoying the Yacht Club's amenities continued over dinner in the main dining room and ended with a surprise birthday cake for Sondra Newcom, topping off the evening.

Saturday granted plenty of time to relax around the pool after the Mintons hosted a lovely morning of champagne, sweets, and lively conversation on the outdoor covered patio. Sunday arrived far too soon as the cruisers set sail for home, with captains and crew thanking their lucky stars for John and Cindy, and Gary and Sondra Newcom, for making this little escape into the glamorous life possible. Yet in the end, there's no place like (CYC) home. Nice to visit the fancy, but friendly faces (and dues) gives our Club great distinction.



DUELING PIANOS *Night*



By Joe Lane, Editor

WHETHER ON A cruise ship or at CYC, John Sackett and Ty Cheney, a.k.a. **Dueling Pianos**, is always a hit. Even when the keyboards are pseudo-pianos made to look like the real 88 key thing, the effect on the crowd is the same--ELECTRIC. Audience selections ranged from crowd pleasers as well as the performers own favorites, some better known than others, all offered with yeoman's effort. Ranging from a few bars of Beethoven to Queen's Hungarian Rhapsody, and everything in between, all were met with resounding applause, laughter and revelry.

John and Ty are splendid performers which always brings the house down. Whether pounding the keys with his shoe (foot still connected) or politely admonishing the audience that the evening is not intended to be a piano recital, both made memorable the short time spent with them entertaining us.





All Hands on Deck!

THE ANNUAL VESSEL inspections took place at CYC Saturday, July 29. A total of sixteen vessels were boarded, inspected and passed, some with dubious distinctions over which even Fr. Bob would wince in horror. It was a great day, nonetheless. As always, it is an impromptu opportunity for USCG instruction on any safety related issues that arose. Also an invitation to relate the stories only boaters on the water can identify with. That's what makes boaters, especially CYC boaters so special.



L to R USCG Auxiliary: Scott Kostreba, Lisa Repetto, Stephen Bielawski (Flotilla Commander), Arlene Merseal, Mike Riebe and Nick Sippl.





Continued on page 16

All Hands on Deck!

Continued from page 15



ENTERTAINMENT

By Jim Hannigan, Entertainment
GREETINGS CYC MEMBERS.



We are now halfway through the year and the heat continues. I do hope everyone is taking advantage of the cool climate at the Club and enjoying cold adult beverages served in the Grille or at the Tiki Bar--to keep properly hydrated! Speaking of beverages, all you CYC 'mixologists', please submit your recipes for that signature cocktail that will be our featured drink and representative of CYC among Clubs throughout the country. Should you need any info, please contact me directly. Good luck!

July activities featured the annual July 4th weekend, including a wonderful magic show in the middle of it. Dining offered fajita night and lobster/New England seafood night, Jazz night, Cruisers to SYC and SYC to CYC, Bingo, Shrimp night for dining, trivia, the ever popular "Dueling Pianos", taco night, and Jazzy "fun night". A special night was added to meet our new General Manager, Peter Jutis, and marvel at all the new Club décor, a "New Beginnings". We ended the month with our grand brunch.

We welcome the month of August with **Regular & Music Bingo** (8/1 & 15), fajita night in the MDR (8/2), CYC Cruisers pool party (8/5), specialty food night (8/9), "Chicago Chophouse" night (8/16), Trivia (8/17), "Elvis Blue Hawaii" night (8/19), specialty food night (8/23), "White Party" (8/26), grand brunch (8/27), and our very special "Employee Turn About" party (8/27).

Looking forward, September will be a busy month with the **Labor Day Weekend events** (9/1-9/4), along with College Football in full swing, and the **NFL kicking off on Sunday** (9/10). Please mark your calendars to hold the dates for upcoming big events including the annual **Halloween extravaganza** (10/28), the **CYC Annual Meeting** (11/11), **Thanksgiving** (11/22-pre gathering) and the feast (11/23), the annual **Change of Watch** (12/2), **CYC Lighted Boat Parade** (12/9), **Breakfast with Santa** (12/16), our **Christmas Gathering** (12/22), and the **New Years Eve spectacular** (12/31). Mark those calendars! More events will be added as they are confirmed.

We appreciate everyone's continued support of the Club and all its offerings. Any ideas or suggestions for YOUR favorite events or musical acts are always welcomed and will be considered for future possibilities. Please continue to make those ever important reservations when visiting the Club. When making those reservations, be sure to inform the Club of any food restrictions; the Club will make the necessary arrangements to adhere to your dietary needs.

The next Entertainment Committee meeting is on Tuesday, August 8th, at 6:00 pm, in the upstairs Board Room. All members are welcome to attend and be a part of our planning group. We are always looking for potential hosts or sponsors for particular events. This is my last year as Chair, so if you are interested in leading this group and keeping this wonderful Club entertained, please contact Vice Commodore Rich, or Rear Commodore Joan. We always look forward to seeing everyone around the Club and enjoying our CYC camaraderie. 🚩

Cheers always!

jhannigan@sgws.com—(727) 215-5418

A Recipe From the Chef

By Chef Jermaine Bass

Fried Green Tomatoes & Shrimp Remoulade

Ingredients:

- 1 c Mayonnaise
- 1/4 c Green onions, sliced
- 2 tbsp Creole mustard
- 1 tbsp Fresh garlic, minced
- 1 tbsp Fresh parsley, chopped
- 1 tsp Horseradish
- 1 ea Large egg, lightly beaten
- 1/2 c Buttermilk
- 1/2 c Self rising cornmeal mix
- 1/2 tsp Salt
- 1/2 tsp Pepper
- 1/2 c All purpose flour
- 3 ea Medium sized firm green tomatoes, cut into 1/3 inch thick slices (about 1 1/4 pounds)
- Vegetable oil
- 18 ea Medium sized shrimp, cooked and peeled
- Fresh pea shoots or arugula for garnish



Directions:

FOR FRIED GREEN TOMATOES

1. Whisk together lightly beaten egg and buttermilk. Combine cornmeal mix, salt, pepper and quarter cup flour in shallow dish. Dredge tomato slices in remaining quarter cup flour, dip in egg mixture, then dredge in cornmeal mixture.
2. Add half-inch deep layer vegetable oil to large cast iron skillet. Heat to 375° F over medium-high heat. Add tomatoes in batches. Cook until golden, about two minutes each side. Drain on paper towels. Sprinkle with salt while hot.
3. Place two or three tomatoes on each serving plate. Top each with 1 1/2 tablespoons remoulade and three shrimp. Garnish with fresh pea shoots or arugula.

FOR REMOULADE

1. Combine mayonnaise, green onions, Creole mustard, chopped parsley, minced garlic and horseradish. Cover and chill until ready to use.

Serves 6

Happy Anniversary

MEMBERS CELEBRATING
YEARS WITH CYC IN AUGUST

37 YEARS

Dick & Connie Boblenz

23 YEARS

Gene & Sally Fleming

15 YEARS

Barbara Chapman

6-10 YEARS

John & Benay Brawley

Craig Eihl & Carrie Stec

Carl & Lynn Guggino

Rich & LJ Libonate

Gary & Sondra Newcom

Paul Pudela

Daniel & Donna Snell

Rahul & Cathy Mehra

Robert & Judy Mizelle

Jay & Paula Ross

Michael & Cheryl Schulz

Mark & Jan Howard

Austin & Olivia Prince

Ken & Cheryl Schroeder

Greg & Christy Crist

Rick & Valerie Knight

Gracie Murray

Wilson & Marty Page

Christine Varkas & Jorge Otero

Peter & Carol Losi

1-5 YEARS

Deb Brown & Wayne Kent

Larry & Sondra Edger

Paul Greenhalgh

Walter & Heather Smith

Lee & Maryna Varela

Matthew & Diana Brashear

Jen Howard & Tim Meyer

Theo & Kelli Mellion

Charles & Shelly Robbins

Michael & Carey Sauer

Justin & Travis West

Lisa Avery

Jeff & Hebe Denis

Bon Idziak & Joe Thibadeau

Dave & Tracy Phillips

Hilda Scharen-Guivel & Rick Raimond

John & Trudy Schmalz

Jack Smith

Anne Torsney & Dan Rzepka

Micheal Peters & Denise Garcia

AUGUST

FUN & GAMES

Tuesday 1 - **REGULAR BINGO** 7 pm

Tuesday 15 - **MUSIC BINGO** 7 pm

Thursday 17 - **TRIVIA** 7 pm

Come and Join In on all the Fun!

CYC EVENTS

Save These Dates

Club Dining Hours

Tuesday-Thursday 11:30 am - 9:00 pm
Friday & Saturday 11:30 am - 9:30 pm
Sunday Breakfast 10:00 am - 1:00 pm

Tiki Bar Hours

Tuesday-Thursday 5:00 - 10:00 pm
Friday 2:00 pm - closing
Saturday & Sunday 11:00 am - closing

August Events

Tuesday – 1st

House & Grounds - 6 pm

REGULAR BINGO NIGHT!-7 pm

Wednesday – 2nd

Gulls Social - 10:30 am

Membership - 6 pm

Cruisers - 6:30 p

Fajita Night!

Friday – 4th

Live Music by Ernest Collins

Saturday – 5th

CYC CRUISERS POOL PARTY

Tuesday – 8th

Entertainment - 6 pm

Bow Chaser Summer Fun - 5-7pm

Wednesday – 9th

Gulls Social - 10:30 am

Long Term Planning - 6pm

Specialty Food Night!

Thursday – 10th

Waterside - 5:30 pm

Friday – 11th

Live Music by JR Connections

Saturday – 12th

QUARTER 2 BIRTHDAY & ANNIVERSARY KARAOKE NIGHT

Tuesday – 15th

Book Club - 6 pm

Yachting - 6 pm

MUSIC BINGO NIGHT!-7 pm

Wednesday – 16th

Gulls Social 10:30 am

Finance - 6 pm

CHICAGO CHOPHOUSE NIGHT!

Thursday – 17th

Board of Directors - 6 pm

TRIVIA NIGHT! - 7 pm

Friday – 18th

Live Music by Scott Hardy

Saturday – 19th

ELVIS BLUE HAWAII POOL PARTY!

Tuesday – 22nd

Trustees - 6 pm

Wednesday – 23rd

Gulls Social - 10:30 am

SAILORS TABLE- 5 pm

Specialty Food Night!

Friday – 25th

Live Music by Chello Hollyday

Saturday – 26th

WHITE PARTY ON THE TIKI DECK!

Sunday – 27th

Grand Brunch! 10 am–1 pm

EMPLOYEE TURN ABOUT PARTY!
CLUB CLOSING AT 4 PM!

Wednesday – 30th

Gulls Social - 10:30 am

Specialty Food Night!

September Events

Friday – 1st

Live Music by Ernest Collins

Saturday – 2nd

WATERSLIDE ARRIVES!

Monday – 4th

HAPPY LABOR DAY! Club Open

LABOR DAY BBQ

Live Music by Peter Kern! 2–5 pm

Tuesday – 5th

House & Grounds - 6 pm

Wednesday – 6th

Gulls Social 10:30 am

Membership - 6 pm

Cruisers - 6:30 p

Friday – 8th

Live Music by Peter Kern

Tuesday – 12th

Entertainment - 6 pm

REGULAR BINGO NIGHT!-7 pm

Wednesday – 13th

Gulls Social 10:30 am

Thursday – 14th

Waterside - 5:30 pm

Friday – 15th

Live Music by Scott Hardy

Tuesday – 19th

Book Club - 6 pm

Yachting - 6 pm

Wednesday – 20th

Gulls Social 10:30 am

Finance - 6 pm

Thursday – 21st

Board of Directors - 6 pm

TRIVIA NIGHT! - 7 pm

21st thru 24th

CRUISERS CRUISE IN

Friday – 22nd

Live Music by Chello Hollyday

COMING NEXT MONTH



CYC Committees and Organizations

COMMITTEES

Entertainment, Jim Hannigan & Tom Cummings

Finance, Rod White

House & Grounds, VC Richard Libonate

Long Term Planning, PC Mary Kay Delk

Membership, Amie Crosby

Nominating Committee, IPC Greg Crist

Policy, Commodore Curtis Wold

Jr. Activities, Fr Bob Wagenseil & Rich White

Waterside, **Leader Development**, John Minton

Yachting, Gerard Kane & Ron Kratzke

Communications, RC Joan Carter & Carey Sauer

CYC ORGANIZATIONS

Bowchasers, Linda Dorn & Lynne McCaskill

Cruisers, Gary & Sondra Newcom

Gulls, Marcia Nichols

FCYC Director, Jim Coats

COMPASS

Editor, Joe Lane

Art Design & Production, Randy Gdovin

Photo Credits: Randy Gdovin, Jim Hannigan

Joe Lane, Rich Libonate, USCG Auxillary Lisa Repetto

The deadline for all copy, ads, photos is the Friday following the Board of Directors' meeting each month.

Sunday – 24th

Grand Brunch! 10 am–1 pm

Tuesday – 26th

Trustees - 6 pm

MUSIC BINGO NIGHT!-7 pm

Wednesday – 27th

Gulls Social 10:30 am

SAILORS TABLE- 5 pm

Friday – 29th

Live Music by Ernest Collins

HOUSE and GROUND



By Richard Libonate, Vice Commodore



I AM CONFIDENT that most of our members have had an opportunity to view our completed Main Dining Room and Grill Room. We are pleased how all the work over the past year came together to give our members virtually a new Club. There are a few

more minor upgrades to include thirty two new Main Dining Room chairs including chair slides for all chairs, as well as a renovated Ship's Wheel centerpiece. We plan to have music through our existing speakers in the Main Dining Room, just as we currently have in the Grill Room, all thanks to the work of Bob Smith.

By the time you read this, you will have seen the new CYC Legacy Wall. This is the vision and many hours of hard work by Colleen Egan. The wall features pictures in both black & white and color of the early days of CYC, and many of the great times that have been enjoyed by our members throughout the years. We are confident it will bring back many great memories.

The House & Grounds Committee's direction has been to exceed all our members expectations from the time they drive in, to the time they leave and everywhere in between. That includes great food and service in a great environment. While there have been many major changes to the Club over the past 12 months, there are still a few items for us to complete. We are waiting for Duke Energy to complete their work and then we will pave the entire parking lot and driveway. To enhance your dining experience, we will be replacing all our dinnerware, flatware and glassware. Over the years, replacements for each of these have resulted in over four different styles or more of each knife, fork or spoon, creating a very un-professional look and feel. In fact, with several recent events, we did not even have enough to set all the tables. In typical CYC fashion, a member has graciously donated the funds for all the new glassware. Be on the lookout for several other improvements around the entire Club.

Most importantly, thank you for being a member of the Clearwater Yacht Club. We hope to see you at our Club, enjoying yourselves with other members. Bring your friends and let them see the "new" CYC, and enjoy our wonderful food and service. As always, if you have any questions or comments, please feel free to contact me anytime at (813) 541-8171 or rlibonate@gmail.com.

STAYING COOOOL!!



CYC BOOK CLUB

By Diane Switalski

THE BOOK CLUB meets the third Tuesday of every month at 6 pm in the Board Room. All members and their guests are welcome to join our stimulating and fun-filled discussions. If you enjoy reading, this is the place to be! Many of us stay for dinner. If you plan to do so, please make reservations with Virginia at (727) 447-6000. All books are predetermined by the members prior to discussion. Our upcoming meetings will feature the following:

August 15

THE DAUGHTERS OF YALTA
by Catherine Grace Katz

September 19

LESSONS IN CHEMISTRY
by Bonnie Garmus



Clearwater Yacht Club

BLUE HAWAII PARTY!

AUGUST 19TH | 7 - 10 PM

Join us on the Tiki Deck for our Elvis Blue Hawaii Party! Prepare to be wowed by an Elvis impersonator, a fire show, and an excellent Luau menu!

BIRTHDAY & ANNIVERSARY KARAOKE PARTY



SATURDAY | 7 PM | AUG 12TH

JOIN CYC FOR OUR SECOND QUARTER BIRTHDAY!
IF IT WAS YOUR BIRTHDAY IN THE APRIL, MAY, OR JUNE QUARTER YOUR BUFFET IS COMPLIMENTARY
AND IF IT WAS YOUR ANNIVERSARY YOUR FIRST COCKTAIL IS COMPLIMENTARY!



Clearwater Yacht Club
830 S. Bayway Blvd.
Clearwater, FL 33767
Phone: 727 447 6000
Email: office@clearwateryachtclub.org
Website: www.clearwateryachtclub.org

CYC Staff

Peter Jutis	General Manager
Jermaine Bass	Executive Chef
Virginia Vollenweider	Office Manager
Michelle Geis	Accounting Manager
Allyssa Ley	Communications & Membership Manager
Capt. Austin Danner	Dockmaster
Dan Geis	Maintenance Supervisor

End of Summer WHITE PARTY

Dress: White on White on White
Saturday, August 26

Employee Turnabout Party

Sunday, August 27 - 5pm




It's time again for CYC members to honor our fabulous staff and their families by taking on the sometimes hilarious role of cooks, servers, and bartenders. Don't miss out on this fun event that gives our staff a chance to relax and enjoy the Club as we do.

Please contact Virginia at 447-6000 with what job you would like to do (cook, serve, clear tables or bartend).

The Tiki closes to members at 4 pm and reopens to employees at 5 pm