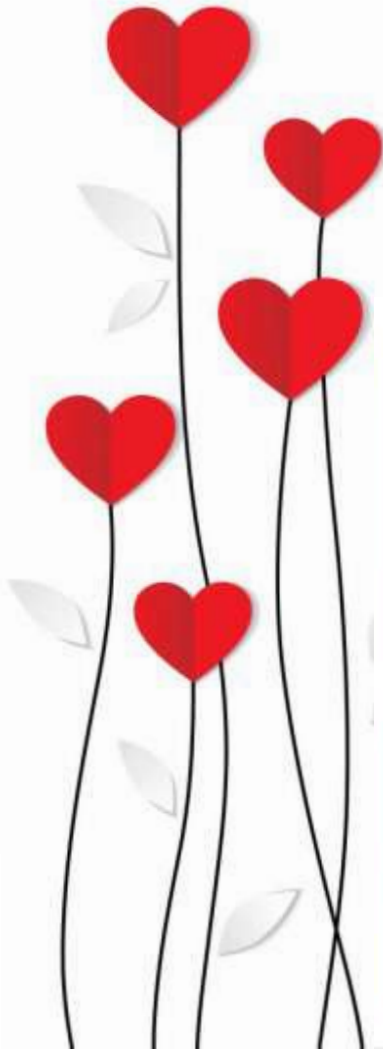


February 2021

THE MAIN SHEET



Happy Valentines Day!



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BOARD OF STEWARDS

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Class of 2023
Andrea Shotz
Leslie Gilroy
Nancy Contel

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Commodore's Comments

Dear Fellow Members,

The Yacht Club will remain closed to indoor dining until at least February 16, the next BOS meeting. We have hired Chef Aaron Goldenfield as our new chef for 2021. We look forward to having many delicious meals prepared by him. Please watch your emails for carryout dinners for the month of February.

While the kitchen is closed, the Nautiladies will be cleaning out all the cooking utensils in preparation for a deep cleaning and painting. This will be done during the last week of January and first week of February. The BOS is also looking into replacing the old kitchen stoves and ovens with gas appliances. We are in the process of obtaining bids on this possible renovation. No decision has been made at this time.

The new deck planning is on hold while we obtain bids on our construction plans. The construction industry is booming on HHI and all of the builders are extremely busy. We are waiting on several of them to get back to us with bids. Al Pepe is in charge of this project. If you have any questions or suggestions, please give him a call.

The floating dock planning continues with bids needed on two different types of anchors. Norm Shotz is pursuing this information.

Thanks for all you do,
Candi Hough



A Look Back





Food & Beverage Committee

Leslie Gilroy
Chair

Dana Wheatley

Tom Hough

Lynne Harlan

Cheri Sires

Weekly Dinners

From Our Kitchen to Your Table

Take a break from cooking every week in February! Chef Aaron will be cooking delicious, take out dinners prepared with all fresh ingredients. Dinners will be fully cooked and need only a short reheat in your oven. Menus and sign up will go out via email as usual but *take note* there will be a new registration cut off time.



Please support your Club and our new Chef Aaron Goldenfield. 🧑🍳

Menus

Friday, February 5th

Zucchini & Squash pesto salad
Meat Loaf
Roasted Potatoes
Sautéed Green Beans
Raspberry Cheesecake Croissant

Friday, February 12th ❤️❤️❤️❤️

Valentines Dinner
Romaine, grape tomatoes and carrots with Green Goddess dressing
Beef Roulade with creamy horseradish sauce
Honey glazed carrots
Lemon herb potatoes
Chocolate strawberry cake with berry compote

February 19

Tomato, cucumber and romaine salad with feta and Greek dressing
Lemon herb chicken
Roasted potatoes
Grilled broccolini
Strawberry cake

February 26

Garden salad, cucumbers, tomatoes & radish with lemon honey vinaigrette
Country fried steak with pepper gravy
Creamed corn bread
Collard greens
Filo apple pie

Power Boats

Mike Gilroy

Looking Forward: 2021 Power Boating Schedule

Month	Date	Rain Date*	Event	Location	Menu
Mar	Tue 3/2	4-Mar	lunch	Lucy Bell's	HERE
Mar			lunch		
April	Thu 4/1	3-Apr	lunch	Huey's	HERE
April	Wed 4/14	19-Apr	lunch	The Cottage	HERE
May	Thu 5/13	17-May	lunch	Tubby's	HERE
May	Mon 5/24	26-May	DINNER	P. Bluff River House	HERE
May	Mon 5/17	19-May	lunch	Marker 244	HERE
June	tue 6/1	3-Jun	lunch	Crab Shack	HERE
June	Tue 6/8	8-Jun	DINNER	The Pearl	HERE
June	Mon 6/14	16-Jun	lunch	Fish Camp	HERE
July	Tue 7/13	15-Jul	lunch	Tortugas	HERE
July	Tue 7/20	22-Jul	DINNER	Calhoun St. Tavern	HERE
July	Mon 7/26	28-Jul	lunch	Q on Bay	HERE
Aug	Thu 8/12	16-Aug	lunch	Wyld Dock	HERE
Aug	tue 8/24	26-Aug	lunch	Plum's	HERE
Sept	Thu 9/9	24-Sep	lunch	A.J.'s	HERE
Sept	Thu 9/23	27-Sep	lunch	Buffalo's	HERE
Oct	Mon 10/11	13-Oct	lunch	Flying Fish	HERE
Oct	Tue 10/26	27-Oct	lunch	Hearth	HERE

*Given the vagaries of weather, I thought I'd add a "rain date" in case we got "weathered out" on our first choice.

**Tentative. Subject to COVID concerns.

Club Sailing

Hap Todd

Ken Cotogno and Hap Todd gave a presentation to the BOS about a sailing school to be associated with the YCHHI. The BOS were very interested and asked Ken and Hap to give the Board more details at the next meeting. Ken has operated the Coastal Carolina Sailing School for many years. The sailing school could give the Yacht Club a greater presence on the water, be a source of new members, and be a possible revenue stream for the club. More to come on the Sailing School.

I would like to improve the YCHHI Member Sailors list. If you are a Sailor, want to learn to sail, or would like to help with the sailing program PLEASE send me an email so that I can get you on the list.
haptodd@gmail.com

We now have some race dates:

YCHHI cosponsor race,
Low Country Hook Ocean Race - September 17-18

YCHHI Regatta Weekend - Calibogue and Harbour
Cups - October 2-3

Geechee Sailing Club, Savannah:
42nd. St. Patrick's Regatta - March 20-21

Hap



Following Wine



Have you sipped a Rosé lately? For the past several years they have been the talk of the wine world. Not that it's new, they have been around forever. Up until a few years ago France had the market pretty much sewn up and the ones that come from the Provence region are consistently high quality.

Today's Rosés are different than the White Zinfandel that took the US by storm in the mid 70's. It was actually a mistake that happened in the Sutter Home wine cellar. One they continued with and in 1987 Sutter Home White Zinfandel was the best selling wine in the US. As they say, we've come a long way baby.

Rosé is now made all over the world. In the US and France it is called Rosé, in Italy Rosato and in Spain and Portugal it's Rosado. The ones from Europe tend to be on the drier side, though not always, and those from the US are often sweeter. Some have bubbles while others are still. They range from fruity, sweet, savory to dry. The colors span from light onion skin to every shade of pink to a deep cherry red. The color is determined by the grape varietal plus time the juice sits on the skins. The bolder savory Rosés are good with a meal, no matter the outside temperature. Lighter ones are great for sipping in spring or summer and with lighter fare.

No matter the season all should be served chilled. Vineyards in warmer climates tend to produce light and zesty Rosés while the cooler climates, like in France and northern Italy, tend to be more bold and savory. Resulting color and taste depends a lot on the region and the process. There are many different grapes and just as many methods that are used. Rosés are meant to be consumed in the first few years after bottling for they do not improve with age. Two good ones from northern Italy are: Brachetto d'Acqui. It's slightly sweet, fizzy, light red and a perfect match for desserts; especially chocolate or fruity ones. The other is a Chiaretto (chiaro means light or pale in Italian). This one is not sweet but tastes of berries and citrus with a bit of spice and has a crisp dry finish. Chiarettos pair well with a wide range of foods. From France a very good and inexpensive (before tariffs) is La Vieille Ferme (the Old Farm) Rosé. This one comes highly recommended by Leslie Gilroy who has been enjoying Rosés for years. I tried it and agree. If you're unfamiliar with Rosés try one from a red grape varietal that you like: Pinot Noir, Zinfandel, Sarah, Grenache, Cabernet Sauvignon and more too numerous to mention. Rosé also works well as a cocktail base.

And last but not least, they are the perfect color to celebrate Valentines Day. ❤️

Cheers! 🍷

Babs Erny

Committee and Club Happenings

Due to COVID-19 many Yacht Club functions had canceled all of their events, but plans are to being made for cautious start-ups. More to come soon.

NautiLadies

Frances Viverette, President
Bonnie Leavitt, Vice-President
Mary Ann Compher, Secretary
Julie Traylor, Treasurer

The Fun[d] Committee

Mary Ryan
Babs Erny
Jean Hillenbrand
Candi Hough
John Lang, Speakers
Marilyn Owen, Consultant
Trish Bouley, Volunteer
Linda Sheets, Volunteer

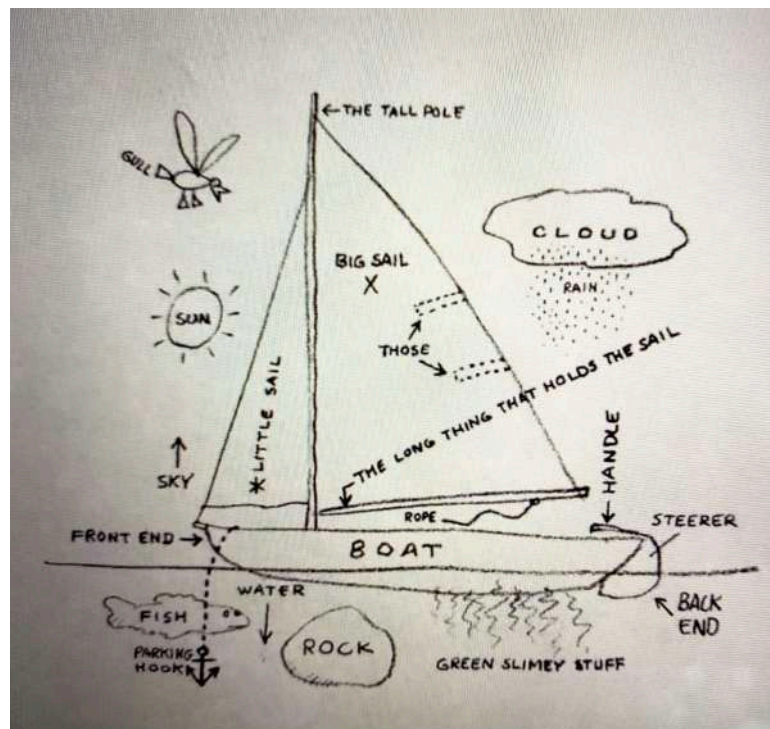
The Ship's Store

Marty Cohen, Chair
Andrea Shotz
Jan Vaughn

Thanks to the members of NautiLadies who cleaned out the cabinets so the kitchen can be deep cleaned and painted.

Thanks to Chef Search Committee Members, Babs Erny, Trish Bouley, Shelby Challenger, Lynne Harlan, and Mark Falkenstein, for their hard work in securing our wonderful new chef, Aaron Goldenfield and to Babs and Jean Hillenbrand for coordinating the February take-out meals.

Some call it multi-tasking, I call it doing something else while I try to remember what I was doing in the first place



Photos Wanted

If you participate in the February Take-Out Dinners, the Main Sheet would like you to take a photo of yourself and your dining partners enjoying your meal. Whether you like to dine fancy, picnic style, or somewhere in between, let's share the fun with each other!

Please email to julie.traylor17@gmail.com by February 25th. Thank you to all our photographers for the great photos this month.

YCHHI Members Welcome at the Harbour Town Yacht Club

The YCHHI and the HTYC are both members of the YCOA, Yachting Club of America. Members of the YCOA have various levels of access to yacht clubs all around the country.

The HTYC is located in the heart of Harbour Town. The club bar is open seven days a week from four in the afternoon. It's a great place for a break during a visit to the attractions of Harbour Town.

YCHHI members should have in hand their YCHHI membership card as well as the Yachting Club of America membership card to facilitate their visit. Cards are available for YCHHI members at Friday night dinners or by contact with the club secretary, Linda Bange.

Links on our website provide information about both the Harbour Town Yacht Club and the Yachting Club of America.