#### **BYC MEMBER NEWS & EVENTS**

**MARCH 2019** 

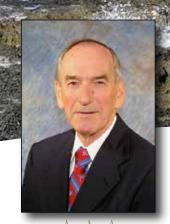
BYC – Established 1946

Lat. N 027° 31.50 Long. W 082° 36.72

Seafood Feast & Lobster Frenzy Mar. 1st Fat Friday Mardi Gras Party Mar. 8th St. Paddy's Dinner Mar. 15th Tiki Griff & Oyster Roast Mar. 22nd Cooking With Chef Brant Mar. 27th Potential New<br/>Member<br/>MixerMixerMar. 29thGarage Sale &<br/>Garage Sale &<br/>Mar. 30thFlea MarketMar. 30thMurder Mystery<br/>DinnerMar. 30th

(LEBERSTORN)

(TETTE:



TIM ROCKLEIN Commodore

Things are really looking up at our Club. Our new chef, "Chef Brant," has settled in and molded his kitchen team into a "well-oiled machine," and the results have

rom (The Helm

been terrific! Dinners at both the February 2nd Broadway Musical event, and again on the February 14th Valentine's Day dinner were true stand-outs and brought rave reviews. From the Garlic Grilled Jumbo Shrimp to the Classic Beef Wellington and the Duck Confit, Chef Brant and his crew have been "knocking it out of the park," and brought our dining experience to a new level. So, when you have the opportunity, thank the Chef and his staff for their efforts. I know it's taken longer than we expected to transition to the new kitchen and new chef, but I'm now confident that we are where we need to be. As always, if you feel your dining experience is not what you deserve, let us know, preferably with a comment card. We have another big month coming up in March, beginning with the Great Mates Gala on Saturday, March 2. This annual event is one that all our members can be proud of, as it raises thousands of dollars each year to benefit local charities and for scholarships that benefit, among others, our own employees. As I write this, the Gala is sold out. But, if you are interested, and have yet to sign up, contact Gedia at the Receptionist Desk and ask her to put you on the waiting list. Among other events in March, will be the St. Patrick's Day buffet on Friday, March 15th, a Wine Pairing on Thursday, March 21st and a cooking class with Chef Brant on Wednesday, March 27th. Please check them out, and plan to be "wowed" by the Chef and his crew.

I'll keep this one short. I'm confident our Club is "on a roll" and I trust that you will agree. Tell your friends and neighbors about us. We still have room for a few more members, and members and membership are what our Club is all about.

Take care, and Nel and I will be seeing you around our Club - Tim



**On the cover:** Beautiful photo of the BYC Gazebo overlooking the Manatee River captured by BYC Member Cecile Stanley. If you have a high-res photo you would like to share, please send to Jenifer at membership@bradentonyachtclub.com.



# New Orleans Style Party and Buffet Friday, March 8th 6-9pm

The French Quarter may have Bourbon Street, but we are going to have our own "Rum Stumbling Thoroughfare" at the BYC Mardi Gras Party! Buffet Menu: Soup: Seafood Gumbo, Traditional Salad Bar, Muffaletta Salad, Chicken & Sausage Jambalaya, Cajun Deep-Fried Turkey, Crawfish Etoufee, Boudin, Dirty Rice, Vegetable Medley, Assorted Dessert's including King Cake. \$25.95 + + Regular Menu also available. Reservations Please.

Live Entertainment: Dan Mobley

# "Murder Me Always"

ner

# Saturday, March 30th 6:00pm

Come enjoy an evening of mystery & comedy. Play your part as an audience member watching an amateur play. During a very bad performance of the play "Murder Me Always", an actual murder takes place off stage. The Director is shot. The "fake" murder mystery play comes to a screeching halt and a "real" murder mystery begins. Luckily, Det. Joe Mamet, was on a stakeout in the audience. Det. Mamet rises to the occasion to begin an investigation into this real mystery. Could it be that one of these very bad actors is really a very bad person? Will this "real" murder mystery be any better than the fake one?

#### 

Menu:

Starter: Mixed Artisan Lettuces, Heirloom Tomatoes, Red Onion, Carrot & Cucumber, Avocado Ranch Dressing Choice of:

Chicken Breast Cacciatore, Creamy Gnocchi, Broccolini or Seared King Salmon, 3 Citrus Hollandaise, Basmati Rice, Vegetable Medley or Smoked Pork Chop, Pineapple Chutney, Mashed Redskin Potatoes, Vegetable Medley Dessert: Key Lime Pie, Tropical Coulis, Toasted Coconut Coffee, Tea, Iced Tea Member Charge Bar Available 35.95++

IN MEMORIUM LIVES HONOURED AND REMEMBERED

PAST COMMODORE ROBERT KURZ WILLIAM BOYCE FAE WHISNANT DAVID SPENCER

# **MARCH FEATURES**

#### BYC Lunch Buffet! Tuesday and Friday, 11:30am-2pm

Enjoy fresh greens, garden veggies, house made salads, 2 delicious soups, sandwich station with an alternating hot entrée on Tuesday, and Chef's Famous Southern Fried Chicken Every Friday! Eat a little, eat a lot. Soup Bar \$6.95, Soup & Salad Bar \$7.95, the Whole Buffet, only \$9.95.

#### **TWO FOR TUESDAY**

5-7pm 2 for 1 well drinks & house wines, plus \$1 domestic drafts

6- 9pm Two dinners from our special menu for \$24

#### THURSDAY PASTA BAR 5:30-8:30pm

Pasta bar action station, homemade pizza, salad bar and carving station. \$17.95

#### **Prime Rib Friday**

**Every Friday** enjoy slow roasted tender prime rib of beef crusted with fresh herbs and spices.

#### Sunday Breakfast Every Sunday from 9am – 1pm \$12.95

#### BLOODY MARY & MIMOSA BAR

Last Sunday of every month 9am-1pm Build Your Own... For the Best Drink Ever!!! Special Garnishes, Seasonings, Veggies, Meats, Cheeses and more...





#### **GEORGE GORDON**

The club is in full swing with many diverse activities and events available for our members! Looking back in February, a huge thank you to the Entertainment Committee for putting together a fantastic event... The Broadway Musical was exceptional and those who attended are still complimenting the event.

Thanks again to all who were a part of our annual Chili Cookout! This year's chili champion was the Romano Family, whose chili was enjoyed by all at our sold-out Super Bowl Party!

Each month I select an employee to spotlight with the help of our members via comment cards and verbal compliments. This month we have a very special young man who started here as a busser and is now a server in the Burgee and Lounge. Within his first month of serving, Calvin has received an overwhelming support from our members via the comment cards. Therefore, it is only fitting for him to be this month's Employee Spotlight.

We have many attractive events taking place in the club this month, such as, the Great Mates Gala on the 2nd, which was sold-out back in February; great job ladies! Our annual Fat Friday Mardi Gras party on the 8th featuring some of Chef Brant's southern specialties. We also have our annual

St. Patty's Day Buffet on the 15th. You definitely don't want to miss our first ever Oyster Roast and Tiki Grill on the 22nd – this will be live action featuring a traditional Ovster Roast and Florida style seafood boil along with live entertainment. Limited seating is available for Chef's couples cooking class on the 27th . If you miss it this month, keep an eye out for the next one in a few months. In addition, Chef Brant has released his first menu this past week. If you try some of the new dishes on the BYC menu, please stop in or fill out a comment card and let us know what you think!

See You Around the Club. - George







JANIE FINCK

Hi BYC! The year has sure started out with a bang. Lots going on and lots to look forward to! Our QOL Broadway at the BYC was a huge success, with everyone asking us to bring them back soon!! It is always very gratifying to see such a great turnout for our events and also many new faces coming out. We even had 6 couples come all the way from the Mount Dora Yacht Club to enjoy a fun evening at our club!! As the Entertainment Chairman, and as a committee, we try very hard to bring events to the club that we think will appeal to a wide variety of our members. When we bring something new, and it is so well received, it makes us very happy!!!

We have some great things coming and they have all been requested to return to the club so hopefully everyone will come out and enjoy the fun! One of our Murder Mysteries will be coming in March, and since our fellow BYC members are the actual actors, that makes it all the more fun. So please don't miss it!



#### Attention ALL BYC Members

Sponsored by BYC Investment Club - (2) members' names will appear hidden within the Poop Deck. If you find your name (with a dollar sign next to it), you will receive (2) complimentary bar drinks, one time during this month. Please let your server know that you are one of the chosen ones this month.

Investment club: Who should attend?? You.. Requirements, People who enjoy, eating, drinking, learning. Check the calendar for their next meeting!

Pretty soon the Entertainment Committee will be starting to discuss what to bring to the BYC for the upcoming year. With that in mind, I would like to ask everyone to please send me any ideas of what you would love to see us try and bring to the club. Come to a meeting if you can, or give me a call, or send me an email and just let me know your ideas. We will do our best to try and make it happen!!

Thanks again for supporting what we do and I will look forward to hearing any ideas you may have! See you around the club. - Janie



"Anchor Watch" is defined as Crewmen assigned to keep watch over the ship while at anchor. We are a subcommittee of Membership on duty to watch over our members. We want you to know each of you is important to our Club family. If you know of someone in the hospital, going through a tough time, or just needs a hand, please let us know, or the BYC office, and we will make sure the member knows we care. Pat Baker – Membership Director

### **MARCH MONTHLY EVENTS**

#### **BYC Event Cancellation Policy:**

Reservations are a must for BYC Special Functions or any BYC event requiring pre-ordered entrée selection. Cancellations must be made 24 hours prior to function or account will be charged. Meals may be picked up in lieu of attending, if Club has not been notified prior to 24 hours. This applies to all BYC events and special functions

#### First Fridav

Friday, Mar. 1st, 6pm Seafood Feast & Lobster Frenzy Friday, Mar. 1st, 6-9pm

Sail Fleet Dinner Wednesday, Mar. 6th, 6:30pm

**Great Mates Book Club** Tuesday, Mar. 12th, 6pm

**Power Fleet Dinner** Wednesday, Mar. 13th 6:30pm cocktails, 7pm Dinner

Navigators Club Tuesday, Mar. 26th, 6pm

9 & Dine - BYC Golf Club Thursday, Mar. 28th, 3pm

**Investment Club** Thursday, Mar. 28th, 6:30pm

Mah Iongg Every Thursday 11:30am

**Day & Evening Bridge** Day - 2nd & 4th Wed. of each month. 11:30am Evening - Every Thursday 5:30 dinner / 6:30 Play

# FRIDAY NIGHT LOUNGE BANDS

LICENSE TO CHILL **MAR.1** CAPT. DAN MOBLEY **MAR**. 8 **MAR. 15 CHRIS WARNER ROB SATORI MAR. 22 GABRIEL NEWELL MAR. 22** AT THE TIKI HATLEY BAND

**MAR. 29** 



#### FRED RUGGERIO Hello to all,

While our weather has been a little cool at times lately, it has been great for both working on and using our boats. The very worst thing one can do to a boat, other than sink it, is to leave it unattended and unused. I jokingly commented to someone about our ability, in Florida, to leave our boats in the water year round. Their reply stuck me to the quick "... because they, (people who can use their boat year round), can sail all year round they don't appreciate it. We may only have 6 months, but it is like deer season just started and the one on the water the longest wins." I conceded that not only was he correct, but I was guilty of under utilization of my boat. I think that a remedy is, as Nike says ... "Just do it."



SHRIMP LOUIS SALAD, Poached Baby Shrimp, Hard Boiled Egg, Artisan Lettuce, Tomato, Cucumber, Olives, Louis Dressing \$15.95

**CUBAN BLACKENED CHICKEN** BREAST, Yellow Rice, Black Beans, Baked Plantains \$18.95

CARIBBEAN SPICED GRILLED MAHI MAHI, Mango Ketchup, Yellow Rice, Baked Plantains \$21.95

**BEEF TIPS STROGANOFF,** Pappardelle Pasta, Crème Fraiche, Cremini Mushrooms \$18.95

Add: Soup Du Jour or Side Salad for 2.95

**Reservations & Entrée Selection** 24 Hour Cancellation

#### Guest Speaker: Andy Mele



Andy Mele, former Executive Director of a major Hudson River environmental group that was instrumental in forcing General

Electric to remove 300,000 pounds of toxic PCBs from the Hudson. He is author of Polluting for Pleasure (W.W. Norton), the book that rendered the old two-stroke outboard motor all but extinct, keeping millions of gallons of oil and gasoline from American waterways every year. Andy has an MS



ANDRE MELE

in environmental science, Bard College.



When the weather is just perfect for sailing, we need to get on the boat, no excuses. Just do it. Trish and I are going to work on this.

Feb. 6th was our Sail Fleet meeting.

Our guest speaker was Karen Bell.

As a third-generation Cortez resident, Karen Bell's home and livelihood are in Cortez, Fl. Since 1940, the Bell family has worked the docks, sorting and selling grouper, shrimp, stone crab, mullet, mullet row, and more, Today, the A.P. Bell Fish Company (named for Karen's grandfather, company founder Aaron Bell), operates 13 fishing boats, providing bait and seafood that's shipped all over the world, as well as served in a dozen or so local restaurants,

including the Star Fish Company, the dockside eatery that Karen acquired in 1998.

Karen is a leader in preserving the history of Cortez fishing by finding and keeping original fishing vessels, fishing gear, as well as homes that were owned by her family.

Cortez literally supplies seafood to the world, shipping to Europe, Asia, and points beyond.

Karen's company is the essence of vertical integration from vessels to generating tons of ice and bait for themselves as well as customers.

The Sail Cruising group had a cruise scheduled to Venice Yacht Club on the weekend of Feb. 16th led by Jim & Pat Keller on Orion.

All participants were hopeful that the weather allowed us to sail to Venice on the "outside" in the Gulf.

Our annual St Patrick's day cruise to Tampa Yacht Club, on March 16th will be led by Joe & Casey McClash on Windcaller.

March 6th Our March Sail Cruise meeting will have as our guest speaker, Andy Mele from the Suncoast WaterKeepers. He is the former Executive Director of a major Hudson River environmental group that was instrumental in forcing General Electric to remove 300,000 pounds of toxic PCBs from the Hudson. He is the author of Polluting for Pleasure (W.W. Norton), the book that rendered the old twostroke outboard motor all but extinct, keeping millions of gallons of oil and gasoline from American waterways every year. Andy has an MS in environmental science, Bard College.

All the best. Sea 'Ya – Fred

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We are Ready to Show Off Your Club! Now is the time to invite your friends and family your friends and family to join the BYC! Bring them to our Potential New Member Mixer, March 29th at 6pm. Great camaraderie, complimentary appetizers, drinks and good times for all! Initiation Fees haven't been this low in years! Plus....if they join by April 30th we will gift you both \$250 toward beverages. A great way to satisfy your minimum-On Us! Please contact the club for reservations.

by April 30th and will gift you and

sponsor \$250 toward BYC Beverag

INQUIRIES, PLEASE CALL 941-722-5936 OR EMAIL MEMBERSHIP@BRADENTONYACHTCLUB.COM VISIT US AT WWW.BRADENTONYACHTCLUB.COM LIKE US ON FACEBOOK · WWW.FACEBOOK.COM/BRADENTONYACHTCLUB

\$1.295. Discount is only valid for new Regular Membership Initiation Fee and expires May 31, 2019. A like value will be used to calculate discount off of Jr.

# **MARCH SPECIAL EVENTS**

**BYC Event Cancellation Policy:** 

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**Great Mates Community** Outreach Gala Sat., Mar. 2nd 6pm

**Brunch For The Bay** Sun., Mar. 3rd 12pm

Fat Fridav Mardi Gras Partv

Fri., Mar. 8th 6-9pm

Wine Pairing Sat., Mar 9th 6:30pm

**BYC St. Paddy's Dinner** Fri., Mar. 15th 6-9pm

Tiki Grill & Ovster Roast (

Fri., Mar. 22nd 6-9pm **Couples Cooking Class** with Chef Brant Wed., Mar. 27th 6:30pm

**Game Show Trivia** 

Wed., Mar. 27th 6:30pm

**Potential New Member Mixer** Fri. Mar. 29th 6-8pm

**BYC Garage Sale & Flea Market** Sat., Mar. 30th 9am-2pm

**BYC Murder Mystery Dinner** Sat., Mar. 30th 6pm



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The Bradenton Yacht Club offers you a way to reach an exclusive market of yacht club members, who are also business owners and important members of the local communities. Our Magazine is distributed to approximately 600 members as well as all of the member clubs of the Florida Council of Yacht Clubs. The Bradenton Yacht Club Magazine is posted on the BYC Website where hundreds of monthly visitors can view it. The Poop Deck web version contains "click-through's" for all advertisers with web addresses in their ads.

This is a great opportunity to get the word out about your business. We invite you to advertise in the Bradenton Yacht Club Magazine. Call the office for more details.



DIANE SULLO

wigators

I am very excited to have March arrive! The Navigators are going on our long awaited trip to New Orleans, March 12 - 16th. Steve and Debbie Hastings will be hosting this excursion and they have been researching and planning for quite awhile. Some of the highlights will include a Cooking Class and a River Cruise. Naturally we always include great food, and being in New Orleans, we will be entertained with the vibrant nightlife of fabulous Jazz and Creole music along Bourbon

Street. Next month I will report all the details of our adventures while on our New Orleans trip. So stay tuned....I know we will have a blast with many great stories to share....

February was a crazy month for the Navigators. We had an exciting event planned but due to medical reasons our host

Navigators Club Meets Tuesday, March 26th at 6:00pm The Navigators are a group of members that venture out by car/boat/plane to places in Florida and beyond with friends from BYC. We always have a great time and much laughs along the way. We are very excited about these upcoming adventures. Please know all are welcome to join on any of our journeys! Reservations Please

> had to cancel our Italian Wine and Dinner plans. We wish them all the best for a quick recovery and return to the Navigators. Knowing about the cancellation, Steve and Diane Clausen stepped up and hosted our February excursion. We saw Josh Sneed at the McCurdys Comedy Club in Sarasota

on February 21st. Josh has performed at many festivals, and was a guest on many television shows. We thoroughly enjoyed the show and the dinner was good. Thank you Steve and Diane!

The Navigators have many plans for fun-filled adventures in the upcoming months. The Navigators welcome all BYC members, so come and find out what our next excursions will be...there are adventures for everyone!

Our next Navigator

meeting is Tuesday, March 26th at 6:00pm. We have "Two for Tuesday" dinner together followed by our meeting. Remember to make your reservation in advance and your selections for your dinner entree. All are welcome! Hope to see you soon or around the Club – *Diane* 

# **See you soon, coffee is on us...** RETIREMENT • RISING DIVIDENDS • TAX-SMART PLANNING



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**EVAN R. GUIDO** President/Senior Wealth Advisor 2018 Forbes – Next Gen List Herald Tribune Columnist

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# **Power Fleet Dinner** Wednesday, March 13<sup>th</sup> 6:30pm

#### Topic: TBA - Speaker: TBA

BABY ICEBERG LETTUCE WEDGE SALAD. Blue Cheese Crumbles, Tomato, Cucumber, Scallions, Pecan Smoked Bacon, Baby Shrimp, Blue Cheese Dressing 15.95

HERB ROASTED CAGE FREE CHICKEN BREAST, Natural Pan Juices, Peas & Rice, Asparagus 18.95

COCONUT CURRY GROUPER, Panko Crusted, Coconut-Red Curry Sauce, Peas & Rice, Asparagus 28.95

GAUCHO RIBEYE STEAK, Peas & Rice, Asparagus, Chimichurri Sauce 29.95

- Add on Soup Du Jour or Side Salad for \$2.95



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Come have Fun learning how to Make money and...what Not to do!

This is a Fun networking group interested in learning more about real estate, buying and selling, wholesaling, renting, land-lording, and financing real estate. We are realtors, contractors, educators, handymen and women, and various

other professionals. We discuss exit strategies, buy and fix up methods, trends in real estate, and deals that we have to sell or wish to buy.

JOIN US every Tuesday at the Bradenton Yacht Club on Snead Island Road in Palmetto at noon, lunch is around \$11.00.

#### REAL ESTATE CONNECTION GROUP

Contact: Marc Mailloux Phone: 941-962-0000 E-Mail: MarcMailloux@aol.com Visit: Meetup.com/The-Real-Estate-Connection-Group/ Find us on: Facebook 🌇

**Buy Hold Strategies** 

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NEW!!! TIKI GRILL & OYSTER ROAST Friday, March 22, 2019 6:00pm – 9:00pm Enjoy a traditional Oyster Roast and Florida style seafood boil prepared before your eyes. Apalachicola Oysters on the Half Shell, Peel & Eat Shrimp, Traditional Salad Bar, Pasta Salad, Coleslaw, Coastal Seafood Boil with Shrimp, Clams, Crab Legs, Corn, Potatoes & Sausages, Roasted Apalachicola Oysters on the Grill with Garlic Butter Sauce, Grilled Local Mahi Mahi with Mango Salsa, **BBQ Chicken, Yellow Rice, Black Beans,** THE TIKI BAR Vegetable Medley, Cookies & Brownies, Banana Pudding, Fresh Baked Cornbread.

\$39.95 per person Live Entertainment: Gabriel Newell

\$DAVID LEVENTHAL









SUNDAY	MONDAY		WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
WEATHER PERMITTING! The Outside Bars will close during an Electrical Storm, driving rain, or when the temperature is below 40 degrees	Tiki & PoolImage: Strike	10:00 p.m. to 10:00 p.m. o 6:30 p.m. 10:00 p.m. to 10:00 p.m.			1 LUNCH BUFFET 11:30-2pm 6-7pm Seafood Feast & Lobster Frenzy 6-9pm License to Chill IN THE LOUNGE	2 Great Mates GALA 6-11pm
3 Sunday Breakfast 9am - 1pm Outside Bars and Clubhouse close @ 6:30 Kitchen closes at 6 Brunch for the Bay 11:00am	4 Club & Fuel Docks Closed on Mondays	5 Water Aerobics 8am LUNCH BUFFET 11:30-2pm <b>Two For TUESDAY</b> 6-9pm ENTERTAINMENT COMMITTEE 6:30pm MEMBERHIP COMMITTEE 5:30pm	6 HOUSE COMMITTEE MEETING 5:30pm SAIL FLEET DINNER 6:30pm	7 Water Aerobics 8am MAH JONGG 11:30am BASIN COMMITTEE 5pm BRIDGE 6:30pm THURSDAY PASTA BAR 5:30-8:30pm	8 LUNCH BUFFET11:30-2pm PARTY & BUFFET 6-9pm Dan Mobley IN THE LOUNGE	WINE PAIRING 6:00pm
10 Sunday Breakfast 9am - 1pm DAYLIGHT SAVINGS TIME Outside bars close at 6:30pm Kitchen closes at 6:00 pm	11 Club & Fuel Docks Closed on Mondays	12 Water Aerobics 8am LUNCH BUFFET 11:30-2pm Two For TUESDAY 6-9pm GREAT MATES BOOK CLUB 6pm	13 BRIDGE 11:30am LONG RANGE PLANNING 6:30pm POWER FLEET DINNER 6:30	14 Water Aerobics 8am MRH JONGG 11:30am THURSDAY PASTA BAR 5:30-8:30pm FINANCE COMMITTEE 6:00pm BRIDGE 6:30pm BRIDGE 6:30pm Rob Satori IN THE LOUNGE	15 LUNCH BUFFET 11:30-2pm <b>ST. PATRICK'S</b> DINNER BUFFET 6-9pm Entertainment: Drake School of Dance Chris Warner IN THE LOUNGE	16
17 Sunday Breakfast 9am - 1pm Outside bars close at 6:30pm Kitchen closes at 6:00 pm	18 Club & Fuel Docks Closed on Mondays	19 Water Aerobics 8am COMMUNICATIONS COMMITTEE 6pm <b>Two For TUESDAY</b> 6-9pm	20 EXECUTIVE COMMITTEE 6pm BOARD OF DIRECTORS 6:30pm	21 Water Aerobics 8am MRH JONGG 11:30am BRIDGE 6:30pm THURSDAY PASTA BAR 5:30-8:30pm	22 LUNCH BUFFET 11:30-2pm TIKI CRILL & PYSTER ROAST 6-9pm Gabriel Newell in the Tiki Rob Satori IN THE LOUNGE	23
24 Sunday Breakfast 9am - 1pm Outside Bars and Clubhouse close @ 6:30 Kitchen closes at 6 31 Bloody Mary Mimosa Bar 9am - 1pm	25 Club & Fuel Docks Closed on Mondays	26 Water Aerobics 8am LUNCH BUFFET 11:30-2pm <b>Two For TUESDAY</b> 6-9pm NAVIGATORS CLUB MEETING 6pm	27 BRIDGE 11:30am TRIVIA GAME SHOW 6:30pm Cooking Class with Cooking Class	28 Water Aerobics 8am MRH JONGG 11:30am THURSDAY PASTA BAR 5:30-8:30pm BRIDGE 6:30pm Investment Club 6:30pm 9 + DINE BYC GOLF CLUB	29 Potential New Member Mixer <sub>6pm</sub> Hatley Band IN THE LOUNGE	30 BYC Garage Sale 9am-2pm Muser? 6pm



SUNDAY	MONDAY	TUESDAY N	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
	1 Club & Fuel Docks Closed on Mondays	2 Water Aerobics 8am LUNCH BUFFET 11:30-2pm <b>Two For TUESDAY</b> 6-9pm ENTERTAINMENT COMMITTEE 6:30pm MEMBERHIP COMMITTEE 5:30pm	3 HOUSE COMMITTEE MEETING 5:30pm SAIL FLEET DINNER 6:30pm	4 Water Aerobics 8am MRH JONGG 11:30am BASIN COMMITTEE 5pm FISHING FLEET DINNER 6:30pm BRIDGE 6:30pm THURSDAY PASTA BAR 5:30-8:30pm Great Mates DINNER EVENT 6pm	5 LUNCH BUFFET 11:30-2pm 6-7pm Shrimp & Suds 6-9pm License to Chill IN THE LOUNGE	6
7 Sunday	8	9	10	11	12	13
Breakfast 9am - 1pm LADIES AT THE HELM, 2pm Outside Bars Till Dusk and Clubhouse close at 6:00pm- Kitchen closes at 7pm	Club & Fuel Docks Closed on Mondays	Water Aerobics 8am LUNCH BUFFET 11:30-2pm Two For TUESDAY 6-9pm GREAT MATES BOOK CLUB 6pm	BRIDGE 11:30am COMMUNICATIONS COMMITTEE 5:30pm LONG RANGE PLANNING 6:30pm POWER FLEET DINNER 6:30	Water Aerobics 8am MAH JONGG 11:30am THURSDAY PASTA BAR 5:30-8:30pm FINANCE COMMITTEE 6:00pm BRIDGE 6:30pm	LUNCH BUFFET 11:30-2pm SUNCOAST RACE WEEK AT BYC Scott Curts IN THE LOUNGE	SUNCOAST RACE WEEK AT BYC
14 Sunday Breakfast 9am - 1pm SUNCOAST RACE WEEK AT BYC Ladies at the Helm (back-up date) Outside Bars Till Dusk and Clubhouse close at 6:00pm – Kitchen closes at 7pm	Club & Fuel Docks Closed on Mondays	16 Water Aerobics 8am LUNCH BUFFET 11:30-2pm Two For TUESDAY 6-9pm	17 EXECUTIVE COMMITTEE 6pm BOARD OF DIRECTORS 6:30pm	18 Water Aerobics 8am MRH JONGG 11:30am BRIDGE 6:30pm THURSDAY PASTA BAR 5:30-8:30pm 9 + DINE BYC GOLF CLUB WINE PAIRING 6:30pm	19 EURFET 11:30-2pm TIKI CRILL & OVSTER ROAST 6-9pm Gabriel Newell in the Tiki John Reno IN THE LOUNGE	20 Kitas Easter Party 12-2pm (this will be the only food service) we will resume lunch menu at 4pm
21 Easter Sunday Brunch 3 seating's 10 am, noon and 2pm (this will be the only food service) we will resume lunch menu at 4pm	22 Club & Fuel Docks Closed on Mondays	23 Water Aerobics 8am LUNCH BUFFET 11:30-2pm Two For TUESDAY 6-9pm NAVIGATORS CLUB MEETING 6pm	24 BRIDGE 11:30am TRIVIA GAME SHOW 6:30pm	25 Water Aerobics 8am MRH JONGG 11:30am THURSDAY PASTA BAR 5:30-8:30pm BRIDGE 6:30pm Investment Club 6:30pm	26 LUNCH BUFFET11:30-2pm New Member Ningle6pm Skyway Duo IN THE LOUNGE	Rocket Man Show 6:00pm
28 Sunday Breakfast 9am - 1pm Bloody Mary 9am - 1pm Outside Bars Till Dusk and Clubhouse close at 6:00pm – Kitchen closes at 7pm	29 Club & Fuel Docks Closed on Mondays	30 Water Aerobics 8am LUNCH BUFFET 11:30-2pm Two For TUESDAY 6-9pm	Ha Eas	<b>PPy</b> ter!		

#### My Gala Dreams are coming true!

Seats are sold out, amazing donations and sponsors!!! We are still accepting donations and bottles of wine for our Wall of Wine Charity Auction. Contact me , Janet Amar or Bobby Smith for more Information. Thank you all for your donations. See you March 2nd!

GAIL HENDERSON

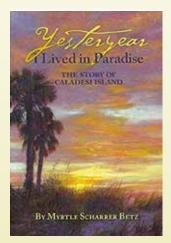
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The Great Mates loved February! A heartfelt thanks goes out to so many Great Mates and BYC members who helped us achieve an early sellout for our March 2nd Memphis Gala-- already a record-breaker! Next month after expenses are cleared, the board hopes to share with everyone how much was raised for the charity and how much for scholarships. We may break even more records. On May 4, we will present those scholarships at our dinner event to deserving high school seniors and qualifying BYC employees, as well as our check to THE HAVEN. With gratitude, "Let me count the ways" we love our club!

Winning our hearts this past month are our donors/sponsors: May

Ahdab, 1-800-Ask-Gary, Gettel Family Dealerships, The Haven, Elliott Fiduciary Services, Bobby and Tammy Smith, Rick and Kelly Askerud, Pam and Phil Burghardt, Bill and Ruth Baker, Linda and John Diem, Barbara and Bill Wheeler, Bradenton Yacht Club, Janet Amar-Golin, Bob and Gail Henderson, Becky Sirigotis, Friends of the Haven, and Pop Yachts. Thank you!

SPECIAL thanks to the Guidos, McClashes, Richardsons, The Eye Center, and Chris Olson (our Elvis entertainer, ESPKing.com). Super KUDOS to Janet Amar



and her committee for all their preparations! February also brought us Mrs. Terry Fortner, the speaker for our dinner event. She shared many interesting facts and historical tidbits about Caladesi Island, a place her grandmother, at the astounding age of 87 revealed in her book Yesteryear I Lived in Paradise. Keeping her grandmother's story alive, Terry is on the

speaker circuit for Pinellas County's Historical Society and she devotes much of her time now to maintaining Caladesi's pristine environment. We enjoyed hearing about another great place in Florida to boat or drive to.

Next month, mark your calendars for April 4th, the FIRST Thursday instead of our usual third. Why did we move our date? "Love the Pearls" is coming back! This year's presentation centers around Coco Chanel and her impact on the fascinating world of pearls. Mike Brennan returns and will answer any questions we have as well as bring a roomful (literally) of international pearl jewelry. He often returns yearly to yacht and country clubs across the country because he is such an entertaining speaker, shares expensive and beautiful pearl items for groups like us to raffle, and brings such quality and impressive pricing. Plus, everyone leaves with a complimentary pair of pearl earrings! Bring your friends... Let's fill up the room.

So proud, as always, to be a Great Mate! How about you? Membership is only a dollar per year and we are always looking for new folks to come aboard, or even serve on the board. May I remind you that we are a 501(c)3, yet for us, "Membership is a dollar, but the friendships are priceless."

From your friends on the Board. – Gail



# St. Paddy's Buffet Fri. Mar. 15 - 6:00pm



May love and laugher light your days and warm your heart and home, May good and faithful friends be yours wherever you may roam,

May peace and plenty bless your world with joy that long endures, May all life's passing seasons bring the best to you and yours. Join us tonight for an Irish dinner!!!



**ENTERTAINMENT:** Legacy Irish Dance Academy In the Lounge: Chris Warner



Buffet dinner starts @ 6pm / Regular Menu Also Available Corned Beef Brisket with Cabbage, Red Bliss Potatoes, Fish & Chips, Shepherd's Pie, Bangers & Colcannon with Onion Pan Gravy, Baby Carrots with Caraway Seed, Irish Soda Bread and Desserts \$25.95 + +

**REGULAR MENU ALSO AVAILABLE** 

Free Beers for those wearing Irish Green, Irish Coffees only \$4.95 Regular Menu too...Reservations please, 941-722-5936



Wed., Mar. 27 6:30pm

Elevate your culinary skills at our BYC Couples Cooking Class. This will be a fun, interactive, casual evening. Join Chef Brant as he demonstrates local seasonal farm to table cuisine using the bounty of Florida's land and sea.



Limited to 12 Couples Only. Reserve Early **24 Hour Cancellation** \$39.95 per person / House Wine Service Included Menu...Coming Soon - on Facebook and E-blast



Join Us for our Limited Menu Max-2

he Lounge



.95 Carved Prime Rib

INCLUDING A DISPLAY OF

Enjoy and indulge.... an all you can eat extensive buffet overflowing with items like: Lobster Bisque, Crab Cakes, Shrimp Scampi, Crumb & Herb Crusted Atlantic Haddock, Baked Potato and Sweet Potato Bar, Asparagus and Cherry Tomatoes, Assorted Desserts & More....

Event is Open to BYC Members and Their Guest's



**Communications Committee is seeking** a few volunteers. You don't even need to commit to monthly meetings.

We are in need of:

- Pictures Please share your photos captured at the club for the Website, inside of the Poop Deck or the cover.
- · Photographers Take photos of club events, you don't need to be a professional or even have a camera.
- · Committee Members Interested, please join us at 5:15pm on the 2nd Wednesday of every month.

Jenifer Gordon BYC Membership & Marketing Manager 941-722-5936 membership@bradentonyachtclub.com

Jordan Chancey **Communications Director** 941-545-8816 flbrokerjordan@yahoo.com





Lisa Fath

Pram Heet

This month is leading us into more sailing events, and leaving the cool breeze of January and February behind. The Buccaneer Blast Regatta is held in Key Largo @ the Upper Keys Sailing Club. This is wonderful little sailing club located on Buttonwood Sound and what a sweet little piece of paradise!



We had ideal conditions, 10 to 12 knots of a fresh westerly breeze, little gusts of puffs rolling down the race course.

Isaiah Jones sailed in the Opti Green Fleet of 57 boats. A lot of action on the starting line! He was up against some of the best from south Florida. He was able to roll with them and sailed fast, finishing at 13th! His best race was a 9th place!

Way to go Isaiah! Brodie Hausman sailed

SNEWELL H. YAPLE

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#### TABLESIDE WITH SOUS CHEF KATHY JO



Hello everyone, we hope you all had a lovely Valentine's Day, and for those of you who joined us for our Broadway at BYC ... what an amazing event! The team and I have truly enjoyed welcoming Chef Brant to the BYC family. On February 27th, Chef Brant and the team launched a new menu - of course, keeping the club favorites with the addition of a few of Chef's specialties. So far, everyone has enjoyed the new menu, and I

could not be happier! We hope to see you, your friends and families at the first ever Tiki Grill and Oyster Roast on March 22nd! This event will be held at the Tiki with live entertainment - Enjoy a traditional oyster roast and Florida style seafood boil prepared before your eyes. Be sure to call to make a reservation. Enjoy this month's cocktail along with a twist on a traditional baked brie. Happy Cooking! - Kathy Jo

# STRAWBERRY AND **BRIE BRUSCHETTA**

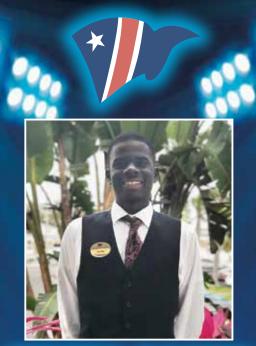
- 12 slices French bread, cut 1/2 inch thick
- 1/3 cup butter, softened
- 1/3 cup packed brown sugar
- 2 tsp ground cinnamon
- 12 slices (about 12 oz) brie cheese
- 1½ pounds (about 4 to 5 cups) sliced stemmed local plant city strawberries
- 1/2 tsp vanilla extract
- 1 cup sliced almonds, toasted

#### INSTRUCTIONS

- Heat oven to 375°F.
- Spread 1 side of each bread slice with butter and arrange, butter side up, on a large baking sheet. In a small bowl, combine
- sugar and cinnamon; sprinkle 1 teaspoon over each slice of bread. Reserve remaining sugar mixture.
- Toast bread in oven for 5
- minutes. Remove from oven and top each with 1 slice brie cheese.



- Return to oven for an additional 4 to 6 minutes or until cheese is melted.
- Meanwhile, in a large bowl, combine strawberries, vanilla and remaining sugar mixture; toss lightly.
- Place two bruschetta on each serving plate. Spoon 1/3 cup strawberry mixture over each; sprinkle with almonds. Serve immediately



# **EMPLOYEE SPOTLIGHT MEET CALVIN BIEN-AIME**

Calvin has been with the Bradenton Yacht Club for 9 months, he is an outstanding addition to our team. Calvin started as a busser and was promoted to server and strives to make every members' visit enjoyable, Calvin says, "If our members leave happy, then I am happy". Calvin was President of FBLA (Future Business Leaders of America) Palmetto HS 2017-2018. He now attends SCF and majors in marketing. Calvin is the youngest of 5, 2 brothers and 2 sisters, and truly enjoys spending quality time with his family and friends. He also enjoys playing basketball and swimming. If you haven't met Calvin, stop and say hi, or... request him as your server!

# STRAWBERRY MOJITO

- 2 oz. (60ml) White Rum
- 1 oz. (30ml) Soda Water
- 1 oz. (30ml) Simple Syrup
- Lime Wedges
- Mint Leaves
- Fresh strawberry slices

#### PREPARATION

- Drop lime wedges, mint leaves and strawberry slices into base of glass and add
- simple syrup. Muddle to release flavors.
- Add ice and rum and top with soda water.
- Garnish with mint and strawberry slices.





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During January at our bi-monthly Sport Fishing Dinner, Captain Jason Stock of JMsnookykayakcharters.com gave us a slew of fishing tips and techniques for inshore and offshore fishing in the Bradenton/Tampa Bay area. The dinner was our best attended event so far. It is fair to say that Captain Jason's reputation helped build this "full house" event.



informative talk should help us understand the "Rules" and why they are what they are.

During January, Jeff Stephenson became the third club member to



contribute a "Trophy Catch" to our trophy board, which is behind the aquarium in the BYC entry vestibule. Jeff's catch was a 23" triple tail, caught on hook and line. Congratulations Jeff! Will you be our next record holder? All it takes is a camera and a ruler.

One of our members donated two commercial kitchen



faucets which have been installed on the BYC filet table with the help of our dockmaster Rob and his "crew". The faucets will allow for a cleaner table environment, cleaner filets, and should reduce the overall use of water. In the past, hoses were run to

the table and kept on for the duration of the filleting process, which has been at times up to two hours. – John

At the April fourth dinner meeting, Nancy Sheriden, one of FWC's Southwest Regional Biologists, who is a part of FWC's analysis and rulemaking team responsible for regulatory recommendations for state

waters, will be our next guest speaker. Nancy will discuss her duties and how the state determines fishing rules for the recreational and commercial fisherpersons. This

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COME SELL COME SHOP!!!! Space to sell your wares \$10 Tables available for \$5 Set up between 6:30am & 8:30am Sale runs from 9am to 2pm We will advertise in all of the local papers & Social Media. Set up will be in the parking lot next to the shell parking lot! Call and let us know if you are coming to sell!



BYC GOLF CIU Thursday, March. 28th

for more details!

**ALL ARE WELCOME TO ATTEND!!!** Come out and join our group. Watch for an E-blast or Facebook



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# Looking Toward April

# For more information visit our website, watch for eblasts or find us on Facebook

# **SAVE THE DATE!**

Mark your calendar for upcoming fun.

Ladies at the Helm Regatta	Sun., Apr. 7th
Wine Pairing	Thur., Apr. 18th
Kid's Easter Party	Sat., Apr. 20th
Easter Sunday Brunch	Sun., Apr. 21st
New Member Mingle	Fri., Apr. 26th
Rocket Man - Tribute to Elton John	Sat., Apr. 27th
Annual Meeting	Thur., May 9th*
Blessing of the Fleet/BYC Memorial	Sat. May 11th
Crosthwait Fishing Tournament	May 17-19th
The Stones Tribute Band	Sat. May 25th
Potential New Member Mixer	Fri., May 31st
Fire Charity Fishing Tournament	Jun. 7-9
Change of Watch	Sat. Jun. 29th
BYC Big Bang	Sun. Jun. 30th

(some dates may be subject to change) \*New date





Saturday April, 27th 6 pm Mocket Man Show Ultimate Tribute To Elton John

# Bradenton Yacht Club – FLAG OFFICERS



TIM ROCKLEIN Commodore

**FRED RUGGIERO** 

Fleet Captain Sail



**BOBBY SMITH** 

Fleet Captain Power

BILL WHEELER Vice Commodore



TOM GRUBB Rear Commodore



JACK GORMAN Past Commodore

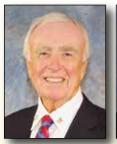


PASTOR JOSEPH SCHROEDER Chaplain

# Bradenton Yacht Club - DIRECTORS & COMMITTEE CHAIRS

JOHN IZMIRLIAN

Fleet Captain Sportfishing



**CARL BRETKO** Treasurer



**CINDY RHATEGAN** Secretary



**DR. DAVID KRULL** House



**BOB MURPHY** Long Range Planning



**JANIE FINCK** Entertainment

Welcome **New Members!** 



Mark & Jennifer Mercado and daughter Adalynn Sponsored by Tim Rocklein and second by Pat Baker

Mercado family is from Winter Park, FL., and vacation often at their second home in Holmes Beach. They enjoy spending time on Ocean Breeze, their 27' Shearwater as well as fishing and golfing.

Be sure to say hello and welcome the Mercado family to the BYC!





**BYC recognizes SUE WAFFLE** for 30 Years of **Loyal Service.** 



**PATRICIA BAKER** Membership



**HOWIE STEIN** Basin



JORDAN CHANCEY Communications





**GAIL HENDERSON** Great Mates

#### **BYC** Magazine

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**Communications Committee** (Jeanne Reeves, Howie Stein, Nel Rocklein & Cindy Rhategan) BYC Members & Staff - Ads, Photos, & More!

ABLE R D N G V R 0 . Α Δ P A L M E T T O ANIMAL CLINIC Dr. Jack E. Beal, Jr. 941-722-2456

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BREAKFAST Sunday 9:00 am - 1:00 pm LUNCH Tuesday through Friday 11:30 am - 2:00 pm Sat. 11:30 am - 6:00 pm

Sun. 11:30 am - 6:00 pm

DINNER Tuesday through Thursday 5:30 - 9:00 pm Friday & Saturday 5:30 - 9:30 pm

OFFICE Tuesday through Friday 9:00 am - 5:00 pm Closed Saturday, Sunday and Monday FUEL DOCKS Dockmaster Cell Phone: 941-374-2310 Closed Monday Open Tuesday through Sunday 8:00 am - 5:00 pm (Weather permitting)



#### The Outside Bars will close during an Electrical Storm, driving rain, or when the temperature is below 40 degrees

# Tiki & Pool Bar hours:

Friday, 4:00 to 10:00 p.m. Saturday, Noon to 10:00 p.m. Sunday, Noon to 6:30 p.m.

Friday, 4:00 to 10:00 p.m. Saturday, Noon to 10:00 p.m. Sunday, Noon to 6:30 p.m.