

DLYC News



Volume 6

September 25, 2017

Flag Officers

Commodore

Mike Malone

Vice-Commodore

Louis Csokasy

Rear Commodore

Reid Francis

Treasurer

Marilyn Gardner

Secretary

Leslie Paul

Past Commodore

Julie Conboy Hesse

Board Members:

Term Expires 2018

Sharon Block

Phyllis Clark

Fred Dean

Andy Jones

Mike Malone

Leslie Paul

Mike Sharpe

Term Expires 2019:

Julie Conboy Hesse

Dave Dunlap

Austin Francis

Marilyn Gardner

Nancy Gerber

Sue Heinrich

Marilyn Quackenbush

Term Expires 2020:

Tommy Block

Ann Coles

Louis Csokasy

Laura Ferris

Reid Francis

Mike Jarrick

Emeritus

Ron Francis

AS THE SUMMER ENDS

We have had a full calendar of social events since Labor Day. The Wine Tasting and Salmon Dinner was a great success. Many thanks to the Dunlaps for arranging the event, especially to Dave for conducting the tasting. I hope everyone loved the salmon since I cooked it and the sides everyone brought made a delicious meal to accompany the wines.

Last Saturday we had the annual Chili Cook-Off. With temps in the 90's, it was not exactly chili weather but that didn't stop our competitors. The winning chili was made by one of our new members, Dave Bolen, who slaved all day in a hot kitchen, but the results were outstanding and he walked away with first prize! Following dinner, most people stayed for at least part of the Notre Dame/ Michigan State game which was projected on a large screen in the great room. It was a great event! My condolences to the MSU Spartans and a shout out to the Irish!

Later this week, the boards of the DLYC and the DLA will jointly host the public officials from the area for the second year in a row.

LOOKING FORWARD TO NEXT SUMMER

October is just around the corner. By the end of the month, the lake will have changed dramatically with boats, piers and shore stations stored until next spring. A number of homes will be winterized with their families relocating to their primary homes or warmer climates for the winter.

But the Board of the DLYC has begun planning for next season. At the last board meeting of the year, the governors approved two strategic recommendations; 1) enhancements to the Club's lakefront and 2) construction of a sports court at the back of the DLYC's property.

In addition, the Club will reach its 80th Anniversary and plans are underway for a fitting celebration.

Finally, the Club will conduct a Membership Recruitment Campaign in order to offer the opportunity for new members to join.

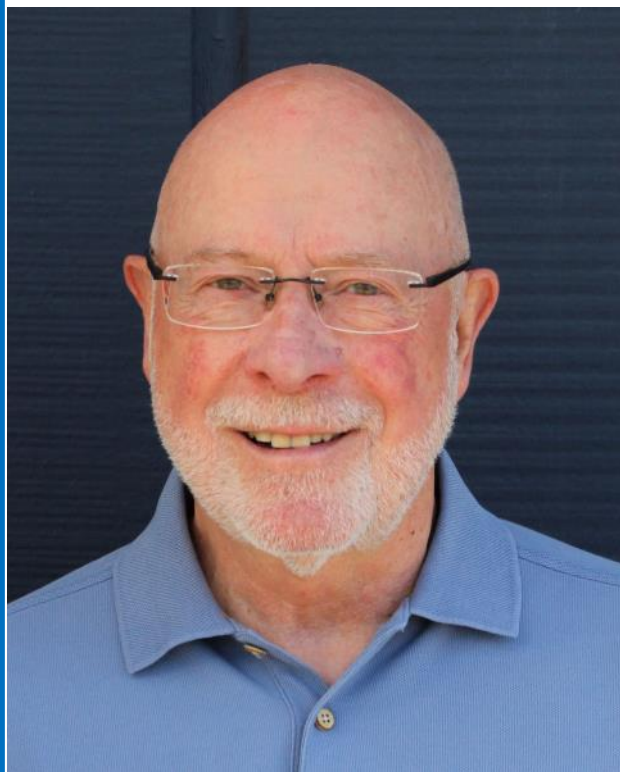
And these four major objectives are in addition to ongoing array of Sailing, Youth and Social programs that are being planned and organized.

It should be an exciting and fun-filled 2018 summer!

Mike Malone

Commodore

AS YOUR NEW COMMODORE... LET ME INTRODUCE MYSELF



Sally and I bought her family's cottage on Diamond Lake a number of years back. At first, we came up on weekends, holidays and vacation from our home in Ft. Wayne. Then our stays at the lake became longer and longer. We were invited to join the Yacht Club, which we knew nothing about. We did join and have enjoyed ourselves very much.

As we got older, so did the cottage...and it didn't age nearly as well as we did. Increasingly, we were coming to the conclusion Diamond Lake was where we wanted to be. And, largely through the DLYC we met friends, lots and lots of friends! Our social circle grew every year.

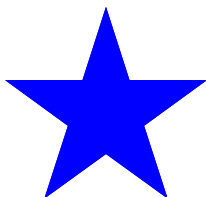
We both retired. So we decided to sell our home in Ft. Wayne, made plans to tear down the old cottage before it fell down and build our dream home here. But it would take nearly three years for everything to come together and we were finally able to move in to our new home this spring.

This summer I was selected as Commodore for the 2018 season. I couldn't be more honored or delighted with the opportunity. To us, the DLYC is the glue that holds together so much of what we hold dear in our community. It is the opportunity to work with friends to make the Club what we want it to be. We truly believe friendships are the greatest single asset we have here at the lake. So thank you very much for this opportunity.

Mike Malone

Annual Meeting Awards and Trophies

Star Awards:



Sue Heinrich
Dave Dunlap
Marilyn Quackenbush
Ginny Rapp
Jan Gates
Tom Swartz

Yachtsman of the Year:

Tom & Margie Yarger
Gary & Sharon Gries

Sportsman of the Year:

Ron Francis

Sailing:



Sunfish

4th of July Regatta

1. Leah Peluchowski
2. Reid Francis
3. Daren Nerad

Season

1. Leah Peluchowski
2. Reid Francis
3. Daren Nerad

MC Scow

4th of July Regatta

1. Austin Francis
2. Reid Francis
3. Leah Peluchowski

Labor Day Regatta

1. Austin Francis
2. Martyn Wills
3. Reid Francis

Season

1. Reid Francis
2. Austin Francis
3. Lane Francis

Bonds drawn for repayment:



James O'Connor
Jennifer Swartz
Nole & Rosie Walters

Ginger Luxenburger
Leslie Stanage
Jerry Van Dyke

The DLYC Chili Cook-Off

The Chili Cook-Off was once again a great success. Everyone can taste as many kinds of chili as they wish and then vote for their favorite. This year we had 8 different ones to try. This year's winners were the following:

First place:	Dave Bolen
Second place	Rosemary Bilicki
Third place	Marcia Jones



First Place—Dave Bolen

Servings: 8 servings

Calories: 532

Ingredients

2 tablespoons vegetable oil
 2 onions, chopped
 3 cloves garlic, minced
 1 pound ground beef
 3/4 pound beef sirloin, cubed
 1 (14.5 ounce) can peeled and diced tomatoes with juice
 1 (12 fluid ounce) can or bottle dark beer
 1 cup strong brewed coffee
 2 (6 ounce) cans tomato paste
 1 (14 ounce) can beef broth

1/2 cup packed brown sugar
 3 1/2 tablespoons chili powder
 1 tablespoon cumin seeds
 1 tablespoon unsweetened cocoa powder
 1 teaspoon dried oregano
 1 teaspoon ground cayenne pepper
 1 teaspoon ground coriander
 1 teaspoon salt
 4 (1 ounce) cans kidney beans
 4 fresh hot chili peppers, seeded and chopped



Directions

Prep 20 m Cook 2 h Ready In 2 h 20 m

Heat oil in a large saucepan over medium heat. Cook onions, garlic, ground beef and cubed sirloin in oil for 10 minutes, or until the meat is well browned and the onions are tender.

Mix in the diced tomatoes with juice, dark beer, coffee, tomato paste and beef broth. Season with brown sugar, chili powder, cumin, cocoa powder, oregano, cayenne pepper, coriander and salt. Stir in 2 cans of the beans and hot chili peppers. Reduce heat to low, and simmer for 1 1/2 hours.

Stir in the 2 remaining cans of beans, and simmer for another 30 minutes

Beer Bread — Sue Heinrich

3 cups self-rising flour
 3 T sugar

12 oz beer
 melted butter



Preheat oven to 375° Mix the flour and sugar together. Pour in the beer and mix, the batter will be sticky. Place in a buttered, 9x5 in bread pan. Bake for 55 to 60 minutes until the top browns. Remove from the oven and brush the top with melted butter. Serve warm.



COME TO

Margaritaville!

for a

Cheeseburger in Paradise!

And your favorite tequila cocktail

October 14, 2017 6:00

\$10.00 per person

Reservations online preferred





Christmas Kick-Off at the DLYC

Mark your calendars for December 2 at 6p.m.

Kick-off the Christmas Season at the club.


Bring...

- **Canned goods for the Cass Food Pantry**
- **A favorite White Elephant to exchange (this can be anything you own and want to regift).**

A Buffet Dinner will be hosted

No better way to welcome the holidays than with friends. Come join us for fun, food and frolic!!





80th

Save the Date

80th Anniversary Dinner

July 14th 2018

6:00 pm



Mark Your 2018 Calendars Now