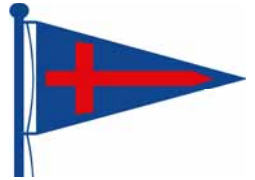


NOW HEAR THIS!



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ROCK HALL YACHT CLUB

NEWSLETTER

OCTOBER 2008

Saturday
October 25th
 (Rain date: Sun., Oct. 26th)
Annual Fall
Clean-Up Day!
Beginning at 9 a.m.

Bring your own rake



Saw & Hammer

Broom



Work Gloves



Block-and-Tackle



Paint Brush



Truck



and anything else you can think of.

Join the fun as we make ready for the winter and batten down the hatches.

This is a **VOLUNTEER EVENT**, and your help is needed!

Club will provide coffee, water, and a **FREE LUNCH!**

STOCKHOLDER 2008 LAST CHANCE

ANNUAL MEETING Nov. 16th!

October 10th is the deadline if you want to be an RHYC stockholder. The clock is ticking! The proxies for the 2008 Annual Stockholders Meeting will be going out soon. If you wish to purchase stock (single members may purchase one share; family members may purchase two), please take action immediately! The cost of a share of stock is \$200, plus a \$5 administrative fee. Make your check payable to RHYC, and in the memo area, please indicate it is for a stock purchase. Then mail it to the Club (to the attention of Fred Welsh) along with the name(s) in which the stock should be titled - and a mailing address to which the certificate should be sent!

The Club's By-Laws state that the Club has the first right of refusal to buy your stock back. It cannot be sold privately unless the Club cannot purchase it. If you no longer wish to own stock in the Club, please contact Maryann Ruehrmund, Stock Records Manager, by e-mail at :

stocks@RockHallYachtClub.org

Stocks need to be re-titled if ownership has changed - in the event of a death or re-marriage, for example. There is a \$5 fee for this type of transaction.

Lastly, if you have moved since October 31, 2007, please contact me with your new mailing address so that your materials can be sent to you on time!

Maryann Ruehrmund
Stock Records Manager

Note to Stockholders.....A sandwich lunch and non-alcoholic beverages will be available for purchase at the bar beginning at 11:30 a.m. on the day of the Annual Stockholders Meeting. Bar Service will begin at the conclusion of the meeting.

Thank You!

To Chuck Parry, Dyer Harris, Dave Shearer, Bob Wicks, Lee Urbani, Bob Emling, Jim Haupt and his son, Dave Teel, Linda Parry, Will Powell, Ty and Forrest Anderson, who all worked their patookies off in the blazing heat to get the club ready for Hurricane Hanna. We thanked our lucky stars that Hanna fizzled, but we could sleep the night before, knowing we were ready. We owe these dedicated volunteers major thanks for their time, energy and commitment.



October Notes



Please check out the October Calendar and Menu Sheet in this newsletter. We don't want you to miss anything!

Bar Service: Check Calendar for Bar and Food Schedule!

Oct. 5th - Club Racing

Intergalactic Championship

Oct. 25th - Annual Fall Clean-Up Day with FREE LUNCH

Oct. 31st - Possible Halloween Party.

WELCOME ABOARD
NEW MEMBER!

Heather Ransom of Rock Hall.

A CALL TO ARMS!!!

From Vice Commodore Lee Urbani

As many of you know RHYC has been very successful in creating "Special Event" weekends and dinners. Some examples of these are the Lobster Feast, Crab Feast, Commodores' Dinner, and various Regatta Weekends. The club needs to involve more folks in helping plan, carry out and make these events even more successful. To that end, we are re-organizing the Social Committee function. We are looking for fresh, new and creative ideas to improve these traditional events!

In the past, many of you have expressed a passing interest in helping out with the social aspect of the club and Special Events, but have been hesitant to volunteer due to the perception that it was a one-year, full-time commitment. Well here's the new deal. We would like to staff a Social Committee with as many folks as would like participate in making one or two of these events happen. The more the merrier.

Now we do not plan on having a committee design a horse and end up with a Camel, so our thoughts are as follows.

You join the "Social Committee" and choose the Special Event or two you would like to plan. The club management will give you, (and the others who would like to do the same event), some loose guidelines, such as historic attendance numbers and type of culture the event has taken on and you plan the rest. Planning would include timing, staffing requirements, menu, decorations, color scheme and, of course, cost/price. The rest is up to you. You organize the committee for roles and responsibilities, decide how the event will look, smell, and taste; it's all up to you. Be creative. All this with no interference from outside your event group. Of course, if you would like some additional advice or guidance, that would always be available.

An example of what we are thinking would be the traditional One-Design Regatta. For that event, (and true for all Regattas), all the on-water activities will be handled by the Regatta Committee. However, the land portion of the event would be handed over to the "Event Social Committee." Traditionally, for this event the club provides a Saturday night dinner. *Continued on Page 3*

Therefore the historic information that would be given would include facts such as: 1) the event has upwards of 100 participants plus 20 Race Committee (club members); 2) the Regatta Dinner has run the gamut from just a buffet dinner, through an event with a tent and live music; 3) for the evening the cost ranged from \$12 to \$20. per person; 4) there have been various comments about the food and entertainment, (we, of course, would share those comments), etc, etc.

The Social Event Committee in coordination with the Regatta Committee and the Club Manager, would plan and price all aspects of the land portion of the Regatta. The Regatta Committee would then include the cost and the promotion of this event to the One-Design Class groups, via the Notice of Race (NOR) for the event published on our website. Revenues for the on-land portion of the Regatta would be applied against the cost of the event, so that everyone would know what the profit and/or loss might be.

Sound like fun? Sound like something you would like to try? Join up now! The club can use your help through the Fall, until the end of the year and throughout all of next year. What do you say? Come on in - the water's fine!

If you would like to volunteer, please call the Club Manager, John Conley, at 410-639-2182, or e-mail him at

manager.rhyc@baybroadband.net

Only the actions of Congress and explosions are truly random, and perhaps not even the latter).

The social committee along with the entire Board of Directors is charged with searching for and implementing how best to maximize pleasure and satisfaction in the club facilities for members. A number of things were tried during the past year including longer hours with the club open and more varied food services. As a technical guy I labeled these as experiments, which by definition generate data related to success or failure. The discipline required is to react to that information. As the primary season draws to a close the data is in. We have observed what works, and just as importantly what it costs. So what is the answer?

Our General Manager, John Conley, put together a survey for members, focused on food services (included in the September Newsletter). A significant number of people responded to the survey, and he presented the Board with an excellent report. Fortunately, survey findings are quite consistent with our more qualitative view of the data from our experiments. In general its findings, along with financial constraints, will govern how we plan to manage food services going forward.

Here is a very brief summary which in its brevity is somewhat unfair, but maybe it will spark your interest in reading the complete report.

- Most members anticipate using clubhouse food services once a month or more, in all seasons.
- Favored nights are Friday and Saturday. Thursday and Sunday have about equal, but lesser popularity, and Wednesday has the least support.
- Under "type of service preferred", the Small Plates led by a large margin, followed by occasional Theme nights (lobster, crab, Valentine, etc.). Buffet dining was third, with a la carte having a very small following.
- Factors affecting increasing member use of the food services varied more, but clearly better food was high on the list. Interestingly, lower food price was not.

John's complete report is available to all members, and copies will be placed in the clubhouse lobby.

Dyer Harris



COMMODORE'S CORNER Chaos in the Kitchen

Many members have noticed and remarked upon the food services in recent months, mostly under the general heading of "What's going on?" Various reasons are hypothesized as the menus have varied, the type of service changing from week to week, and staff personnel changes. A revolving door installed at the rear of the kitchen for environmental efficiency had to be removed because a new cook seemed to come in every time one went out. Hypotheses heard around the bar might each have some basis from individual observations. Here is a larger view.

While it might have seemed chaotic, there was actually a thoughtful process going on. (The scientific definition of chaos is not randomness, but complexity in detail, making prediction of results difficult. Just ask the weather guy.



R.H.Y.C.
 22759 McKinleyville Road
 PO Box 317
 Rock Hall, MD 21661



OCTOBER 2008



Mission: To promote and develop sailing and other boating activities for member families, guests and the larger Chesapeake Bay Community.

39° 6' 40" North Latitude - 76° 10' 58" West Longitude - 410 639 2182 - www.rockhallyachtclub.org

ROCK HALL YACHT CLUB NEWSLETTER OCTOBER 2008

Requiescat In Pacem

Our sympathies go out to the family and friends of beloved member **Ann Hennessy** who died on the morning of September 4. Memorial donations in her name may be made to:

Unitarian Universalists of the Chester River
 914 Gateway Drive
 Chestertown MD 21620

Chester River Home Care and Hospice
 6602 Church Hill Road, Suite 300
 Chestertown MD 21620

Rock Hall Volunteer Fire Company
 21500 Rock Hall Avenue
 Rock Hall MD 21661

November 2008 Events

Sun	Mon	Tue	Wed	Thu	Fri	Sat
 <p>DON'T FORGET! Daylight Saving Ends at 2 a.m. on Nov. 2nd!</p>						1
2 <i>Turn Clocks Back</i>	3	4	5	6	7	8
9	10	11 Board of Directors 7 p.m.	12	13	14	15 Commodores' Dinner with Awards & Entertainment
16 RHYC Annual Stockholders' Meeting 1 pm	17	18	19	20	21	22
23	24	25	26	27 <i>Thanksgiving</i>	28	29
30						



October 2008

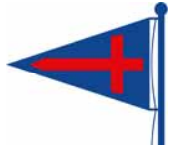


Call the club to make dinner reservations: 410-639-2182

Or E-mail: manager.rhyc@baybroadband.net

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Sun	Mon	Tue	Wed	Thu	Fri	Sat
			1	2 Bar Service and Bring-your-Own Hors D'oeuvres 5—9 p.m.	3 Bar Opens at 5 p.m. Dinner Service 6—9 p.m.	4 Bar Opens at 5 p.m. Small Plate 6—9 p.m.
5 <i>Club Racing Intergalactic Championship 1 p.m. Sharp! Followed by Family Feast at 5 p.m. Please make reservations!</i>	6	7	8	9 Bar Service and Bring-your-Own Hors D'oeuvres 5—9 p.m.	10 Bar Opens at 5 p.m. Dinner Service 6—9 p.m.	11 Bar Opens at 5 p.m. Small Plate 6—9 p.m.
12 Bar Service 5—8 p.m. Stews, Soups & Salad with Bread	13	14 <i>Board of Directors 7 p.m.</i>	15	16 Bar Service and Bring-your-Own Hors D'oeuvres 5—9 p.m.	17 Bar Opens at 5 p.m. Dinner Service 6—9 p.m.	18 Bar Opens at 5 p.m. Small Plate 6—9 p.m.
19 Bar Service 5—8 p.m. Stews, Soups & Salad with Bread	20	21	22	23 Bar Service and Bring-your-Own Hors D'oeuvres 5—9 p.m.	24 Bar Opens at 5 p.m. Dinner Service 6—9 p.m.	25 Annual Fall Clean-Up Day 9 a.m. Bar Opens at 5 p.m. Small Plate 6—9 p.m.
26 Bar Service 5—8 p.m. Stews, Soups & Salad with Bread	27	28	29	30 Bar Service and Bring-your-Own Hors D'oeuvres 5—9 p.m.	31 Halloween  Possible Party Details To Follow	



October Menu



NOTICE

Bar Service will continue **Thursday through Sunday** evenings, beginning at **5 p.m.** Remember, the bar is open until **9 p.m.**, but closes at **8 p.m.** on **Sundays**.

Thursday evenings will still feature *Bring-Your-Own Hors D'oeuvres*, which have proven to be extremely popular.

We will be open on *Friday evenings for dinner*.
Please watch your weekly E-mail for details.

Small-Plate Food Service, beginning at **6 p.m.**, is available on **Saturday evenings**.

“One-pot” Soup, and/or **Stew**, bread and **Salad**, beginning at **5 p.m.**, are available on **Sunday evenings**.

The Intergalactic Club Racing Championship on **Oct. 5th** will conclude with a **Family Feast** at **5 p.m.**

Reservations for the Family Feast are required by **Noon** on **Saturday, October 4th**.

- *Possible Halloween Party* on **Friday, Oct. 31st.** -
Stay tuned, and watch for your weekly E-mail!