



Hard-a-Lee

Newsletter of the Wichita Falls Sailing Club, <http://wfsail.org>

Aug 2014

2014 WFSC Board of Directors

Commodore, William Robison, 691-2467
Vice Commodore, Lee Havins, 228-5579
Rear Commodore, David Johnson, 692-3169
Secretary, Tonia Hulse, 937-581-7794
Treasurer, Glenn Tole, 696-1749
Past Commodore, Debra Halter, 733-0077
House, Bink Davidson, 592-2614
Harbor Master/Fleet Chairman, Steve Priester,
781-7016
Grounds, Eddie Harvey, 733-4037

Lake Levels: Stage 5 Drought - COMBINED: 24.5%, Lake Arrowhead: 231.9% Lake Kickapoo: 31.4

*****NOTICE - Due to Hotter n Hell this weekend, we are moving the next Sunfish race to Aug 30!** See y'all on the 30th, at the 10:30 skippers meeting***

Commodore's Corner

We have had 4 Sunfish Sailing Races with the Sunfish Fleet! Steve Priester is in the lead w/ four 1st place finishes, with Eddie Harvey in 2nd & Bill Robison in 3rd closely chased by Dave Brunner. All races this season have been pretty competitive in ALL different wind conditions. Last race day was almost a drifter but we did get one in. Six boats made the start & I handled the R/C chores.

Reminder with the exception of this weekend because of hotter n hell (which changed our next race to Aug 30th... The Sunfish Fleet Sailing is the 2nd and 4th Saturday of the month to include a Raffle with many different items. Last race of the season we will be raffling a Sunfish Cover, tickets are \$10.00 and you do not have to be present to win.

Also, a special "Thanks" to Eddie Harvey who has provided us with some wonderful Hamburgers on race Saturdays to enjoy while we have the raffle and enjoy spending time with others who share our hobby.

I look forward to seeing everyone out sailing and enjoying the lake for the remainder of the summer season. See you at the lake!

Commodore Bill

REAR COMMODORE

Hope everyone is enjoying their summer and had a great vacation.

SAVE THE DATE – Oct 4, 2014 – We are currently planning the End of Summer Bash! Menu and details to be out shortly.

- *Dave Johnson, Rear Commodore*

Harbor Master & Fleet Chairman “Ramblings”

“Staying Competitive on Your Trailer” -- While many boats can not be launched, there is a new interest in mowing & weed eating. Don't be last to the weather mark, mow to port and starboard. Show your sailing neighbors that you can round the mark and pop your weed eater as you head to the finish line . This will give you a definite competitive edge! the club needs your participation).....

- *Steve Priester, Harbor Master & Fleet Chairman*

TREASURER

We made 280.00 at last Sunfish Fleet Race Saturday Raffle.

We hope no one is planning on leaving the club, but if you are please just let us know so we can remove you from the mailing/billing/e-mail listings.

Don't forget we have new WFSC T-shirts for sale \$15.00 each and new cold beverage Koozies with the club logo one side and PRAY FOR RAIN on the other for \$4.00 each.

- *Glenn Tole, Treasurer*

GROUNDS

We need a group/club work day, and are working to schedule a date in Sep/Oct.. Lets take advantage of the Cooler days and low water line to do some work around our docks and to do some painting and lawn care. In addition to the club work days for our public space let's not forget to keep up the area around our boat/s. Everyone taking care of their and their shipmates area helps to make the entire club area look neat and clean.

- *Eddie Harvey, Grounds Keeper*

BOATS FOR SALE

BOATS WANTED

NEWSLETTER articles/pictures/events ect wanted. If you have something to submit to the newsletter please email me at L.Hulse@yahoo.com and we will get it in the next available issue.

Recipe of the Month –

CAT'S PAW CHICKEN SALAD – (Cat's Paw – A light air of wind perceived at a distance in a calm, sweeping the surface of the sea very lightly, and dying away before it reaches the ship).

3 boiled chicken breasts chopped small (you can use canned chicken, I just don't)

2 bunches green onions (entire onion), sliced thin

3/4 cup finely chopped celery

3/4 cup (or to taste) dried cranberries

Enough mayonnaise to bind, I would think at least a cup

Combine ingredients in a large bowl. Salt and pepper to taste. Let chill overnight to blend flavors. Serve with your favorite bread and crisp leaf lettuce.

Winky

NEXT BOARD MEETING will be Sep 4, 7pm at the Club house, everyone is welcome.

PHOTO OF THE MONTH

