

# July 2024

# Dockside

# CHATTER



## Bridge

Donna Webster, Commodore  
Dan Santry, Vice Commodore  
Nuno Couto, Rear Commodore  
Manuel Darosa, Treasurer  
Bob Bedard, Secretary

## Board of Directors

Chuck Webster,  
Immediate Past Commodore  
Paul Moitoza, Elected  
Howard Bibeault, Elected  
John Stewart, Elected  
Joyce Bedard, Elected  
Scott Creesy, Elected

## Commodore's Corner

Happy summer...

The recent rain and/or extreme humidity may have dampened some of your boating days. Lucky for us there is still a lot more boating season left to enjoy. Hope you have been able to get out and enjoy some time out on the water. We've had quite a few new members join the TYC this year so don't forget to welcome them, introduce yourself and share a cold one or a fun story or two.

The fundraising committee has been working hard all week attending to the last minute details for the Poker Run on the 20th. I've been looking forward to it all summer. T-shirts have been ordered, raffle items are being collected and the registration forms are just waiting for you to sign up. Even if you don't participate in the actual Poker Run, you can join us back at the club around 5:00 for hamburgers, hotdogs, cash bar, raffles and live music from Pink Granite. This has always been a fun event and we hope to see as many of you there as possible. There are more details on the Facebook Taunton Yacht Club Page and Taunton Yacht Club Members Only page. Just an FYI. The freezer has been stocked with some free summer treats. Enjoy and stay cool.

As always, there are always various projects of all skill levels being done around the club. Reach out to the house committee if you would like to volunteer to help with one of these projects.

Again, I appreciate everything that our members do for the club. Your hard work does not go unnoticed.

Stay safe and have fun.

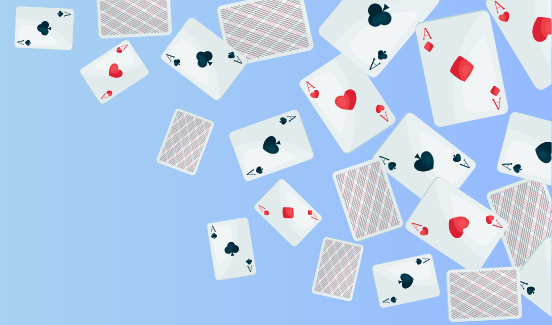
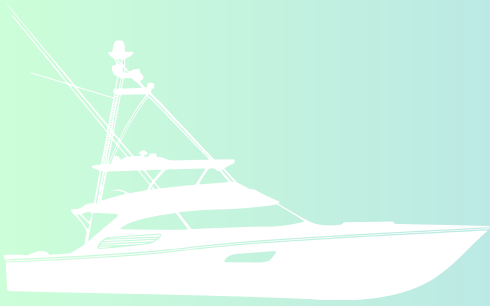
Donna Webster,  
Commodore



**Love TYC?  
Spread the Word...  
Tell Your Friends!**

**New Members Are Always Welcome !**

Get ready to plunge into the wacky world of the TYC! Our gang is not your average bunch - we are a lively crew that feels more like a big, eccentric family. From sailing the Taunton River to exploring Fall River, Newport, Narragansett Bay, and even embarking on adventures to Connecticut, there is never a dull moment. Join us for legendary bashes that keep the good times rolling all year long, even when winter tries to put a chill on our fun. Whether you're a speedboat ace or a sailboat fanatic, everyone is invited to jump on board and become part of the TYC crew!



**TAUNTON YACHT CLUB ANNUAL MID-SUMMER  
BOAT POKER RUN 2024  
SATURDAY, JULY 20TH  
REGISTRATION BEGINS AT 9:00 A.M.**

The cost is \$30 per person and includes one Poker Hand,  
a food ticket & one T-shirt.

Non-participants may purchase a \$10 meal ticket separately.

**All Boats are Welcome**

- 1st card draw at 10am: **TYC**
- 2nd card draw: **Bristol Marina**
- 3rd card draw: **The Bristol Mooring (sponsored by the TYC) located on the North side of Bristol (158 - 41°41.360N, 71°14.523W)**
- 4th card draw: **The Topsy Seagull**
- Final card draw: **Taunton Yacht Club**

Join us for a relaxing evening on the waterfront. Enjoy some food or a cold beverage from our cash bar.  
Listen to live music by Pink Granite 7:00pm-10:00pm

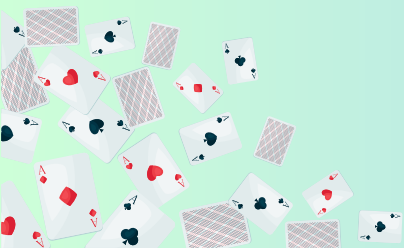
The winning hands will be announced at 6:00 p.m.  
All participants should arrive no later than 5:30 p.m.  
There will be a best hand and a worst hand payout.



**BEST HAND .... \$200  
WORST HAND ... \$100**

We are currently accepting donations for the raffles & sponsors for advertisement space on this year's t-shirt.

For more information, contact Donna at 774-644-1099 or  
Marianne at 508-294-0115



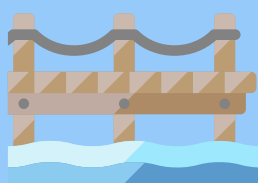




# Taunton Yacht Club's 2nd Annual Dock Party

Saturday, August 17, 2024

2:00pm



Come and join the TYC family at an amazing dock party!  
Expect games, music, and plenty of laughter.  
Remember to bring a tasty dish to share and your favorite  
drink for a relaxing time!



# TYC EVENTS: 2024 SEASON

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1. **March 16th** St. Patty's Day Dinner \$
  2. **March 24th** Easter Bunny Breakfast \$
  3. **April 1-May 5th** Savers Fundraiser
  4. **May 4th** Cinco De Mayo \$
  5. **May 18th** Opening Day
  6. **May 26th** Dinghy Cruise to Taunton Boat Club (John Stewart)
  7. **June 8th** Coast Guard Aux Vessel Inspection (Howard Bibeault)
    - **June 15th** Family Fun Day
    - **June 22nd** Jimmy Buffet Night
    - **July 5th July 8th** Trip to Mystic Seaport & Aquarium (Fleet Captain- John Stewart)
    - **July 20th** Annual Poker Run \$
    - **August 17th** Dock Party
    - **September 21st** Chicken Dinner \$
    - **October (date TBD)** Installation Dinner
    - **November 23rd** Turkey Raffle \$
    - **December 15th** Breakfast w/ Santa \$
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REMINDERS: GENERAL MEETINGS ARE THE 1 ST & 3RD MONDAY EACH MONTH (DURING THE SUMMER)

BOARD OF DIRECTORS MEETINGS ARE THE 3RD MONDAY OF EACH MONTH

ADDITIONAL EVENTS & MOVIE NIGHTS TO BE ANNOUNCED

NOTE EVENTS WITH AN \$ ARE FUNDRAISING EVENTS- FEES APPLY

# Family Fun Day 2024

By Howard Bibeault

June 15th, 2024 Saturday, the weather was perfect, sunny & breezy. Potluck was a huge success, plenty of food. Background music by Scott Creesy, great mix of songs. Fantastic Day!

Bounce House was a major attraction and a huge success for kids and adults. There was a pretty good breeze, but the bounce house stayed in place. All kids had bracelets on which designated that waivers had been signed. Thanks to Jen Creesy for getting those. Once the kids got in and bounced around they didn't want to come out! Lots of memories made!



In addition to the potluck were all sorts of treats. Donna & Chuck Webster's Ice Cream Sundae table was a big hit and very busy. Who doesn't like ice cream, especially on a hot day? Scott & Jen Creesy provided an array of treats. Hot Dogs, Popcorn and Sno-cones! Linda Bettencourt provided juice and water for all the kids.



Scavenger Hunt was sponsored and run by the Bettencourt Family. Thank you Cliff, Helen, and Linda! The kids took on the challenge of hunting for various items. One item was the requirement to tie a cleat hitch at Rick Costa's cleat hitch table. The kids took on the task and now we have another generation of mariners coming up the ranks! Thank you Rick, for your patience with the kids! Thanks to the kids for learning this indispensable knot.



Olde Fashioned Pie Contest was organized by Linda Bettencourt. With tension in the room the judges pondered, tested, and rolled eyes! Kudos to the Judges, Chuck Webster, Eric Jacobson and Stephanie Albernaz! 1st prize Peanut Butter Pie by Jessica Lebeau, 2nd prize Lemon Meringue Pie by Marcia Bibeault, 3rd prize Chocolate Pudding Pie by Linda Bettencourt. After the contest members got their chance to sample the pies!

# TYC 1st Place "Best Pie" Winner 2024 Peanut Butter Pie



## Ingredients

2 cups graham cracker crumbs  
1/4 cup sugar  
1 1/3 (or more) smooth peanut butter  
7 tablespoons butter  
1 cup whipping cream  
3 oz or 1/3 cup bittersweet chocolate chips  
4 oz cream cheese  
1 teaspoon vanilla extract  
1/2 confectioners/powder sugar  
1 tub cool whip  
Reese cups cup into pieces  
9" pie pan (I use spring form pan)  
Preheat oven to 350

## Make crust first

2 cups fine chopped graham cracker crumbs  
1/4 sugar  
1/2 cup soften smooth peanut butter  
6 tbsp melted butter

Combine dry ingredients and mix well. Add soft ingredients and mix until all dry ingredients are incorporated.

Press into pie pan. Form crust up the edges as well.

Bake for 10 min. Do not over bake.

Let cool or place in fridge to help cool faster. Do not freeze!!!

## While crust is cooling- time to make the chocolate ganache

2/3 whipping cream

1/3 cup or 3 oz (more or less to your taste. More makes a bitter taste)

Heat whipping cream in small pot slowly until it bubbles. Slowly add in chocolate and whisk until smooth.

Take out crust and pour in ganache. Swirl around crust and allow it to cover the sides of the crust as well. Keep swirling for a few minutes to thicken layer on the sides.

Allow to cool completely. (I stick it in the freezer for 5 min or fridge for 20)

## After crust is cool you can make the filing.

1/4 cup whipping cream

4 oz cream cheese room temperature

2/3 cup smooth peanut butter softened (sometimes it may need a tad more to taste)

1 tablespoon softened butter

1/2 confections/powder sugar

In large bowl beat cream cheese until fluffy. Then one at a time add in peanut butter, butter, vanilla and confectioners' sugar. Whip until no streaks remain.

Use a rubber spatula to scoop out and layer evenly in pie pan on-top of chocolate ganache.

Then add a layer of cool whip on top of peanut butter filling. (There's no measurement - maybe half of a tub)

Top with crumbled peanut butter cups (whole peanut butter cups make it difficult to cut the pie)

Cover and store in the fridge for at least 2 hours before serving.

Pull from fridge 15-30 before ready to serve and it will be easier to cut through the crust.

**by: Jessica Lebeau**





## TYC 2<sup>nd</sup> Place "Best Pie" Winner 2024 - Lemon Meringue Pie



One 9-inch standard pie shell or homemade pie crust

### FILLING:

- 1  $\frac{1}{2}$  C granulated sugar
- 5 egg yolks carefully separated from their whites
- 6 TBSP cornstarch
- $\frac{1}{4}$  tsp salt
- 1  $\frac{1}{2}$  C water
- $\frac{3}{4}$  C freshly squeezed lemon juice
- 2 TBSP fresh lemon zest
- 4 TBSP unsalted butter

### MERINGUE:

- 4 egg whites (if any yolk bleeds into the whites during separating process, set aside for another project and start again, as meringue will not form properly with any yolk in the mix)
- $\frac{1}{4}$  tsp Cream of Tartar
- $\frac{1}{2}$  C granulated sugar

Pre bake your 9-inch pie shell according to your favorite homemade pie shell recipe or according to package directions until golden brown around the edges and the bottom appears dry. Remove and cool COMPLETELY. Set your oven to 350 degrees while completing pie filling and meringue.

**FILLING:** In a medium bowl. Whisk egg yolks till smooth and set aside.

In a medium unheated pot, whisk together sugar, cornstarch and salt. Slowly whisk in water, lemon juice, and lemon zest until cornstarch is dissolved. NOW place over medium heat. Continue whisking until mixture is thickened. You will see the mixture begin to congeal almost like scrambled eggs. Continue to whisk till all becomes of same consistency and the mixture begins to bubble, about 2 to 3 minutes.

Remove from the heat and whisk in the butter until fully melted and combined and pour into the prebaked pie shell.

**MERINGUE:** While the pie filling is still hot, make the meringue. Combine egg whites and Cream of Tartar in a clean, cold mixing bowl. Beat on medium-high until frothy using a hand mixer or regular stand mixer with whisk attachment. Slowly add in the sugar while continuing to whisk. Continue to beat till meringue becomes stiff and glossy and will hold stiff peaks when whisk is removed from the meringue. About 5 minutes Spread the meringue over the top of the warm lemon filling making certain it goes all the way to the crust edge sealing in the lemon filing. This will help "cook" the raw egg whites underneath and reduce the chance of the meringue "weeping" when stored. Bake for 15 to 20 minutes or until the meringue starts to turn golden brown. Watch it carefully so as not to burn the meringue. Cool completely before covering or storing in the frig.

### TIPS:

1. To cut the pie, dip a cold knife in hot water before slicing to make it easier to cut through the meringue.
2. Cover a cold pie with a "tent" of plastic wrap supported by toothpicks inserted into the pies meringue. This will help minimize any condensation from forming on the meringue surface.
3. Any unused pie should be stored in the refrigerator and eaten within 3 to 4 days.

**by: Marcia Bibeault**

# TYC 3rd Place "Best Pie" Winner 2024 Chocolate Pudding Pie



## Layer 1:

- 1 1/2 cups flour
- 1 1/2 sticks of butter (softened)
- 1/4 cup walnuts (optional)
- Press into a 9x13 pan and bake at 350°F for 25 minutes, then let it cool.

## Layer 2:

- 1 cup confectioner's sugar
- 8 oz cream cheese (softened)
- Combine well & mix in half of a large tub of Cool Whip.
- Spread the cream cheese mixture over the cooled crust.

## Layer 3:

- Prepare 2 large packages of chocolate instant pudding with 3 cups of milk and let it sit for 4-5 min.
- Spread the remaining Cool Whip on top.
- Refrigerate before serving.

by Linda Bettencourt



- We have 2 new Grills for use: Please remember to clean the grill after use and replace the cover once cooled.
- The freezer has been filled with ice cream treats for all! (Thank you Donna!)



## DON'T FORGET

**Summer General Meetings take place on the 1st and 3rd Monday of each month at 7:30pm.**

**Board Meetings are set for the 3rd Monday of every month at 7:30pm.**

- Before leaving the club, remember to turn off all lights, including those in the restrooms.
- Make sure the refrigerator and freezer doors are securely closed.
- Check that the club door is closed properly when you leave.
- Remember to switch off the gas grills when not in use and clean them after each use.
- Cover the grills once they have cooled down.
- When using the fire pit, ensure the fire is completely extinguished by the end of the evening.
- Please comply with liquor license regulations by refraining from bringing outside alcohol into the club.
- While dogs are welcome, keep them leashed and provide updated vaccination records, considering others who may not be comfortable around dogs.
- Dog waste bags are provided for cleaning up after your pet.
- Help maintain cleanliness by cleaning up after yourself and your children.

**Let's make the most of our club experience together!**



# Current Fuel Prices As Of 7/13/24

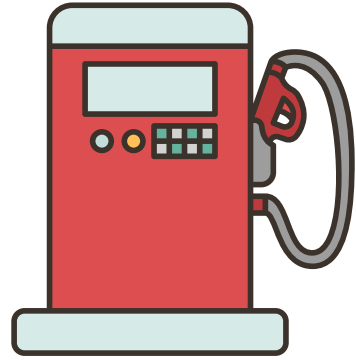


Mid-Grade Gas:  
Member - \$3.65  
Non Member - \$4.30

DIESEL:  
Member - \$3.42

Non Member - \$4.07

Fuel Prices subject to change without notice.  
Price posted at the pump will be charged.



Federal Law REQUIRES that all persons EXCEPT the captain must exit the boat while being fueled.



Hey, fabulous TYC Members!

Got a brilliant idea for our next newsletter? Don't hold back - zip it over to  
[TYCNewsletter@yahoo.com](mailto:TYCNewsletter@yahoo.com) before the 10th of the month!

I'm aiming to sprinkle some newsletter magic by the 15th, so get those creative juices flowing.  
Whether it's quirky photos, mind-bending facts, or topic suggestions, we're all ears!

Excited to see what you've got!

Best, Jenn





HAPPY  
*family*  
DAY



# Jimmy Buffett Night







*Jimmy Buffett Night*