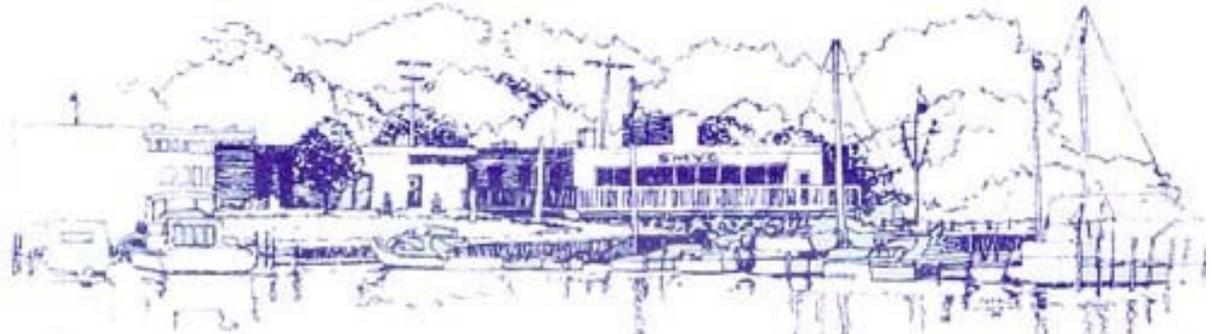




South Milwaukee Yacht Club



*101 Marshall Avenue
South Milwaukee, WI 53172*



North 42' 54.25" West 87' 50.52"

High Tide

June 2017

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Photo of the Month



Thanks to everyone involved
for our new flag pole.

2017 OFFICERS



COMMODORE

Jon Haag



VICE COMMODORE

Mike Gengler



REAR COMMODORE

Jan Ruggles



CORRESPONDING SECRETARY

Katy Steinhaus



TREASURER

Betsy Reifschneider

FINANCIAL SECRETARY

Bob Jepsen



FLEET CAPTAIN

Bryan Gahan

BOARD MEMBERS

Bryan Gahan
Michael Cieczka
Rick Klamrowski
Karen Kilman
Ryan Rybka
Randy Kempowski

2016 COMMITTEE CHAIRS

HOUSE AND BAR

Paul Mozejewski (Bar Manager)
Mary Jo Haag (House/Hall Manager)

CRUISE

Open

ENTERTAINMENT

Cheryl Rybka

FINANCE

Mike Gengler

FLEET CAPTAIN

Bryan Gahan

GAS

Jon Haag

GROUND

Harry Brunette

HARBOR & DOCKS

Randy Kempowski

HEALTH & WELFARE

Kurt Bruck

HOUSE MAINTENANCE

John Erickson

JUNIOR ADVISOR

Krissy Schroeder

L.M.Y.A.

Linda Daly & Jim Rothschild

MANPOWER

Mike Cieczka

MARKETING

Karen (Kiki) Kilman

MEMBERSHIP

Karen (Kiki) Kilman

PLANNING

Tom Schulz

AUDIT

Kyle Brunk

LAUNCH AND HAUL OUT

Bob Smith

RULES AND BYLAWS

Jon Haag

Commodore's Comments

In case you missed it...June just showed up. Time flies fast around the Club! We have had several events that were, in a word, awesome! To start summer off we enjoyed *Hammered Brass* at the Mid-May Par-tay sponsored by **Kiki Kilman** and **Mary Jo Haag**. Thanks to all who lent a helping hand. On Memorial Day, we commissioned our 40-foot Flag Pole. It was a bit of an impromptu ceremony. I want to thank **Kiki Kilman** in putting it together in record time. It was complete with a color guard (thanks to **Skip**) and 2 new officer candidates performed the honors of raising the flag – **Jerrica Kotarak** (Army) and **McCoy Swanson** (Navy). **Tom Billingsley** and **Mike Herington** put our Veterans to work as we also raised the flags of all the branches of our Military. I want to especially thank **Gary Gale** for the vision for getting the flag pole installed and the assistance in the construction. Gary has talked about getting this up for several years. It is a beautiful site in our harbor. Memorial Day is one of the most, or should be, revered holidays we celebrate every year. Always keep our Military (Present and Past) in your thoughts and prayers. Never forget those who have given the ultimate sacrifice to ensure we live in the greatest country this world has ever known.

We also just finished the Boat Blessing, hosted by **Tara** and **Tom Billingsley** and they did a tremendous job. Thanks to everyone who assisted Tara and Tom. Pastor John oversaw the blessing and he too did a great job. As a sailor, Pastor John, truly understands this great gift that we share every day. One more thank you to **Kim** and **Kurt Bruck** for the use of their boat to get the Pastor and his entourage around the harbor safely. This is truly one of my favorite events every year.

So on with summer, enjoy your time on the water with family and friends. It may be short lived (thanks to Marc and Gil for reminding us) but it is a great time to be a Member of this fine establishment. We have a spectacular view, we have endless seas, and there, is at times, the capability to enjoy a cool refreshing beverage while we enjoy Lake Michigan.

See you down at the Club,

Jon Haag
SMYC Commodore
(c) 414-617-3438
(e) smyccommodore@gmail.com



Flag Raising Ceremony



As Gary Gale, SMYC's team leader for this project, watched our new flagpole go up on Saturday, 5/27/2017 with me, we decided to have an impromptu gathering for Memorial Day. We announced it that day (through FaceBook and e-mail) and in true SMYC passion and style, approximately 100 people showed up to watch the ceremony on Monday, 5/29/2017. Thank you to all who came down for the event and sorry about the short notice to those who couldn't make it. Our Commodore, Jon Haag, gave a short speech as we honored our fallen heroes. Jill Kotarak Gestwicki played patriotic music on her saxophone while two of our young members of the community, Jerica Kotarak and McCoy Swanson, who are going into the military were on hand to raise the American flag as the Color Guard looked on. With the help of veterans, Tom Billingsley and Mike Herrington, we then raised the POW flag and all branches of the service flags while our SMYC veterans of those branches stepped forward to help with the attachment of their own branch. It was a very moving experience with tears, hugs, and many rounds of applause.

-KiKi

SMYC Fishing Contest



For those who braved the high winds and 2-4 waves on May 21 for the 1st fishing tournament of the year all contestants came in with full limits.

Captain Mike Harrington and his crew from Gotcha came in with 12 fish including a leader board worthy 7 lb. 12oz Rainbow, 2 8lb Lakers and 9 Coho's.

The next tournament is on June 17, 5am-11am. \$35 per boat. If you want in, send a text to Dan Moshinski at 414-732-6544 **before** you go out!

Mike Harrington, Richard Casper, and Todd Attermeier

PARKING

GENERALLY

Parking inside the gate is for Members Only. Unauthorized vehicles shall be towed away at the owner's expense.

SUMMER PARKING

Areas designated for summer parking are as follows:

1. Outer Wall Parking (Far East parking area)
 - a. Parking on outer wall is permitted in designated area only, on a first come first serve basis.
 - b. Only one car per boat is allowed to park on the outer wall and during peak times is restricted to occupants of the outer wall.
 - c. All other parking, along the outer wall is limited to fifteen (15) minutes (loading/ unloading).**
2. All Other Parking Areas
 - a. Regular and Family Members are limited to two vehicles during daylight hours.
 - b. Associate Members are limited to one vehicle.
 - c. Junior Members are limited to one vehicle.
 - d. Designated parking for Members on vacation is along the West wall.
 - e. There is no parking allowed directly in front of the gas dock area or on the gas dock itself.
 - f. There is no parking in front of the fuel storage filler pipe cover.

NO PARKING AREA

Parking is prohibited:

1. On the roadway leading to the outer wall.
- 2. On the roadway of the outer breakwall itself for longer than 15 minutes.**
3. In front of the launch ramp (extending 100' to the west).
4. In front of the fuel storage filler pipe cover.
5. Next to the Clubhouse.
6. On the gas dock.
- 7. By cars other than those belonging to Member's inside the gate.**
8. In any roadway formed by winter storage that would hinder fire-fighting apparatus.
9. By unauthorized recreational vehicles or campers on an overnight basis. Special approval for such parking privileges should be secured from the Grounds Committee Chairperson in order to comply with local ordinances.
10. As per state law, no parking is allowed in the Handicapped area unless the vehicle has the proper plate or sticker.

Season End Party Update

After a great deal of membership input at the May 15th Membership Meeting it was decided that it was time to change up our biggest event of the yearour annual end of the season party.

We are slimming down the event from a three day marathon extravaganza to one spectacular Saturday Steak night with live music outside and a recovery Hangover Brunch on Sunday.

We will have a great band hired to play outside under the pavilion, a secondary tent with the ever popular outside bar, lots of raffles and the usual fun that we have all come to expect. Of course the Hangover Brunch will be featured on Sunday morning once again.

If you are interested in helping out that weekend there will be plenty of opportunities to get in some of your work hours. The duties will start early in the week with general grounds clean up and landscaping and end with cleanup of the grounds on Sunday. In between we will need help with the outside bar set up, band stage set up, food prep, organize raffles, supply shopping, cooks, bartenders, table busing, trash patrol, dish-washers, etc....

If you are interested in helping out that weekend please contact me. The more hands we have on deck the easier the job will be for all. Even a few hours of time will be greatly appreciated.

Debbie and Kyle Brunk
debandkyle@gmail.com
414-379-6805

SMYC Events Upcoming

(Cut and save for reference...don't forget to update from High Tide as events and times may change)

June

4	Blessing of the Fleet	1:00pm	Billingsley
5	Board Meeting	6:30pm	Club
17	Fishing Contest	5-11am	Moshinski
19	General Membership Meeting	7:00pm	Club

July

3	Board Meeting	6:30pm	Club
4	Independence Day!!!	Bar Opens at Noon	
8	Fishing Contest	5-11am	Moshinski
8	SMYC Summer Picnic	1:00pm-???	Club Pavilion
17	General Membership Meeting	7:00pm	Club
22	Fish On/Off SMYC vs. SSYC	5-12pm	Gengler

Just A Few Reminders:

We are in need of help for the **SMYC Picnic**. If you can lend a hand with the grilling, setting up, tearing down or if you can donate a side dish or dessert, give Jon Haag- AKA- "The Grill Master", a call. We are always looking for new and fun suggestions for club events. If you have any ideas, or would like to help, please give us a call.

*Calling all our **Sheepshead players**, join us on Wednesday Nights at 6:30pm for a fun game of skill.

Entertainment Chairperson Cheryl Rybka.
If you'd like to sponsor an event or have an idea,
Please contact Cheryl at
(C) 414-530-8770 or email: rybkaC@yahoo.com

Celebrators

Happy Birthday!

Debbie Brunk 7/2
Carol Dufek 7/2
Kiki Kilman 7/3
Marc Rybka 7/6
Linda Zoltak 7/6
Lisa Olson 7/9
Dan Flaten 7/10
Jim Spiess 7/12
Amy Gil 7/13
Larry Burss 7/14
Barb Mueller 7/14
Jan Ruggles 7/14
Colleen Hansen 7/16
Bob Smith 7/16
Barb Robish 7/18
Steve Steinhaus 7/18
John Rehak 7/19

Jessica Schmus 7/21
Jackie Felden 7/21
Jeannine Blaser 7/23
Coleen Martin 7/23
Rich Ilk 7/23
Fred Barclay 7/24
Cathy Juriewicz 7/24
Loree Raap 7/24
Katy Steinhaus 7/24
Kevin Klusman 7/14
Jason Schmus 7/25
Rick Nuyttens 7/27
Carol Baltutis 7/29
Stacey Wegner 7/30
Amber Zweck 7/30
Harry Brunette 7/31
Sandra Kilman 7/3

Happy Anniversary!

Tara Withington & James Borne 7/1
Keith Randolph & Zayda Randolph 7/1
Jeff & Mary Dess 7/09
Moe & Sherry Landry 7/10
Dan & Sue Flaten 7/12
Mike & Katy Gengler 7/12
Ryan & Rachel Behling 7/16
Darrin & Jennifer Eubanks 7/16
Brian & Julie Fleming 7/17
Paul & Lindsey Keppler 7/17
Seth & Julie Yust 7/18
Michael & Tia Esser 7/23
Jeff & Kelly Eaton 7/28
Dean & Bonnie Schoenike 7/30

*If you don't see your birthday here,
please email
smycmembership@gmail.com*

SMYC SUMMER PICNIC

It is time for the SMYC Gang to get together for an Afternoon of Food, Frolic, and Fun!

As you may know, to get out of the Winter Doldrums, your crack sausage making team gets together for Sausage Fest in February or March. The goal of this group is to build the finest sausage this side of 5th Avenue. And again we have had a successful sausage making adventure.

Now our SMYC Family will partake of these Sausages and many other Summer Delights!

WHEN: July 8th, 2017

WHERE: The SMYC Pavilion

WHAT TIME: 1:00 pm until ???

COST: Adult \$6.00 Child (under 10) \$4.00 – A GREAT DEAL!

This is a BYOB party, bring a chair, bring your appetite!

We are looking for side dishes and desserts to be donated from the awesome cooks of SMYC.

We will need help with grilling, set up, tear down (a great way to get hours).

Contact your humble Sausage Maker Jon Haag at 414-617-3438 or email at smyc commodore@gmail.com if you want to help out. Or donate a delectable dish to share.



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South Milwaukee Yacht Club

*101 Marshall Avenue
South Milwaukee, WI
53172*



Cheeseburger Slider Bake

Make these at home for dinner, then reheat the leftovers in the microwave on your boat!

- | | |
|-----------------------------------------|------------------------------|
| 1 package (18 oz) Hawaiian sweet rolls | 1 can (8 oz.) diced tomatoes |
| 2 cups shredded cheddar cheese, divided | 1 tsp Worcestershire sauce |
| 1 pound ground beef | ¼ tsp each salt and pepper |
| ½ cup chopped onion | |

Without separating rolls, cut each package of rolls horizontally in half; arrange bottom halves in a greased 13x9 baking pan. Sprinkle the rolls with 1 cup of cheese. Bake 3-5 min. or until cheese is melted.

In a large skillet, cook beef and onion over med. heat or until beef is no longer pink and onion is tender, breaking up beef into crumbles; drain. Stir in tomatoes, Worcestershire sauce, salt and pepper. Cook and stir 2 minutes.

Spoon beef mixture evenly over rolls; sprinkle with remaining cheese. Replace tops. Bake, uncovered, 20-25 minutes or until golden brown and heated through.

To reheat in microwave: wrap a sandwich in a paper towel, cook at 30% power (defrost) for 40 to 50 sec.

Tips: Use ground turkey or chicken for the ground beef.

Sprinkle with cooked and crumbled bacon before replacing tops.

To freeze: Cover and freeze unbaked sandwiches. Partially thaw in refrigerator overnight. Bake at 350° for 30-35 minutes.

Savory sauce: In a microwave-safe bowl, combine 1 cup cubed butter, ¼ cup packed brown sugar, 1 Tbls Worcestershire sauce and 2 Tbls Dijon mustard. Microwave, uncovered, until butter is melted, stirring occasionally. Pour over rolls prior to baking.