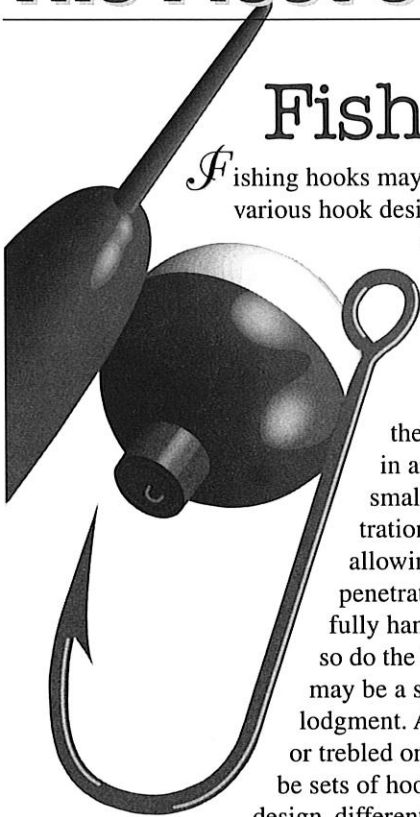


The Fleet Surgeon *From The Greater Erie Boating Association*

Fishing Hook Injuries



Fishing hooks may cause nasty injuries. There are various hook designs, but in general the hooks are sharp to allow for ease of deep penetration, and they are barbed to prevent release, both feature a disadvantage for accidental injury.

Fishing hooks vary widely in their geometrics. Single hooks vary in arc of curvature; some are very small with limited potential for penetration, whereas others have large radii allowing for a fairly easy capture and penetration of human tissue if not carefully handled. As the hooks become larger, so do the barbs, and with some designs there may be a series of barbs to prevent hook dislodgment. Additionally hooks may be paired or trebled on various fishing lures. There may be sets of hooks that allow, depending upon lure design, different hook sets to penetrate tissue simultaneously.

The manner and type of fishing hook injuries varies broadly. A single hook puncture may occur when searching through a tackle box, with penetration, hopefully, superficial and without barb involvement. Deeper penetration may occur with more forceful encounters, such as with extraction of a lure from a struggling fish.

Multiple hook penetrations can be reduced in management to the principals used for single hook penetration, by cutting the shafts at their base to remove the lure from the hooks, and converting the double and triple hook sets to singles, which are easier to handle. Retaining shaft length for leverage may be of some

advantage, so initially snip the shafts long when removing the lure.

The location of the injury does make a difference. Obviously a fishing hook into the eye or into the facial tissue may have greater consequence in terms of injury potential, scarring function, etc. than perhaps a hook elsewhere. Besides the type of tissue involved, the depth of penetration has an effect on management.

Hook penetration from a wild cast can lead to a deep penetrating injury of self or a fellow fisherman and increased risk of infection, vessel injury and other treatment concerns.

With deep penetrating wounds, particularly to specialized tissues such as facial tissues, cutting away the uninvolved hooks and lure is probably the most prudent first aid step. These injuries are probably best managed by a professional, and once further harm is averted by removal of the uninvolved hooks, hook resection should be deferred to a physician.

Given the environment of fishing, (shore lines and dirt, docks, tackle boxes, fishing boats, etc.) fishing hook injuries are not generally the cleanest, and putting aside the microscopic bacterial concerns, the hooks may be just grossly dirty and rusty. As a first aid measure, once the lure itself is removed, the wound can generally stand a little antiseptic. Betadine solution is effective (provided no allergy exists) and is quite acceptable for the pediatric age group, as it does not sting like alcohol or Merthiolate may. If the wound includes gouging with some flap

Proper medical attention should be sought promptly. Delay can increase the risks of infection, as well as collateral tissue injury, such as nerve or vessel compromise.

The Fleet Surgeon

Fishing Hook Injuries

(continued from page 1)

segments, certainly cleansing with soap and water and removing gross debris is an optimal first step. But for many fish hook injuries the appearance is simply that of a penetration, a puncture wound. A scrub of the region may actually lead to further undersurface hook penetration, so a spray of antiseptic on the shaft and skin surface may be the better path of first aid.

It is a disadvantage to the medical provider to have had the shafts cut off at skin level because it makes hook grip difficult, and a short shaft hook may migrate, requiring greater dissection to extricate the embedded piece. It is better to leave a long shaft to allow for ease of hook manipulation. The penetration, however, may be worsened by an extended shaft if it is not stabilized. Thus in those cases where the penetration appears severe and definitive treatment is deferred to a surgeon, clip away the lure, retaining a long shaft, cleanse/disinfect the skin surface, and dress the wound with fluffs, gauze or whatever is available. To stabilize and prevent the shaft from shifting, splint the limb, and if possible tape the shaft to the skin or dressing.

Proper medical attention should be sought promptly. Delay can increase the risks of infection, as well as collateral tissue injury, such as nerve or vessel compromise.

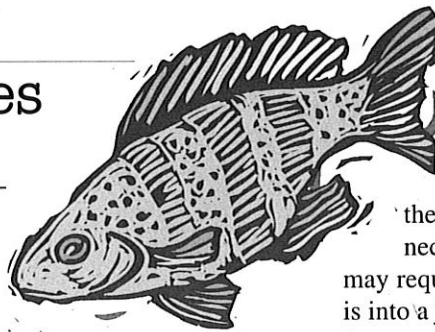
A surgeon will make a determination as to the extent and nature of the injury. Generally it is hard to extricate a bared hook by backing it out. The barb actually catches on other tissues and manipulation can worsen the tissue disruption. On the other hand, pressing the hook through can certainly cause additional injury to tissue ahead of the hook. Either option maybe rather painful, attempted in the field, and with deep penetration of the barb, it is best to defer care to a professional.

A surgeon can anesthetize the area to allow for a more comfortable and less traumatic resection of the hook. If the barb is buried, it is often preferable to use a scalpel and incise down along the inner radius of the hook to the barb, sharply releasing the barb from the soft tissue

and withdrawing the hook through its original track. If the hook is particularly dirty, or there has been tearing of tissue, or perhaps nerve or vessel injury, a clean incision allows for exploration and direct cleaning and repair of the tissue.

On occasion the surgeon may judge it best to press the hook on through, then once retrievable from the exit point, transect the exposed shaft and extract the hook from its tip. This becomes a more logical choice when the snap has been so rigorous that the point is already through or tenting the skin. There is concern, however, for debris, tissue death, and infection through this puncture track, and it is often the better part of valor to explore the area, particularly if there is an underlying patient condition such as diabetes or if the hook has been implanted for some time. In such a case, the risk of infection is increased and the need for more thorough debridement is heightened.

After a hook is removed and a judgment is made on the condition of the tissues, generally the wound is cared for with further cleansing, dressings, antibiotic ointments, antibiotics, mild analgesia, and splinting of the tissue until well on its way to healing.



If the injury is into the hand, there may be some rehabilitation necessary. Specialized tissue injuries may require specialized care. If the injury is into a joint, there is generally a concern for complications, compared to subcutaneous or muscle punctures.

In summary, for fishing hook injuries, it is generally best to release all tension on the hooks by cutting away the lure at the base of the embedded shafts, leaving as much length as possible to allow further care. Cleanse the region, apply an antiseptic, field dress the wound to prevent further injury, and seek medical attention. If care is delayed or unavailable, the surgical principal is to minimize further tissue damage by incising down to the barb along the inner radius of the hook, to prevent tissue tearing associated with an attempt at retrograde extraction. (A sharp, clean wound will heal with less complication than a jagged, torn wound.) On rare occasion the hook is pushed on through. Given that these injuries are typically dirty punctures, infection management, including tetanus, should be sought as soon as possible.

J.C. Lyons, MD, FACS, MSME
Fleet Surgeon
Greater Erie Boating Association

EYC Ship & Shore Gift Shop

Ahoy EYC members!

Another spring season is upon us. The EYC Ship & Shore Gift Shop is stocked with a fresh supply of apparel and gift items for the Boating Season. We have the latest designs in Polo Shirts & Henley Shirts as well as Tee Shirts and Sweatshirts. We have "Bucket Hats" to keep the sunshine out of your eyes as well as an assortment of Baseball style caps all await you in the Front Lobby of your Clubhouse. All new for 1999 are the elegant yet sporty ceramic coffee mugs with the traditional EYC logo on both sides.

There are still a few sweaters and denim shirts reduced to "cost" as well as the regular items, such as Burgees, lapel pins, license plates, Quill pens and 100% silk burgee neckties. And don't forget the totally new reversible jackets with logos on each side.

Stop by and visit our only location in the EYC Front Lobby. The office staff Mark, Bonnie and Kathy eagerly await you to serve your needs. Store hours are 8:00 am to 4:30 pm Monday through Friday, 8:00 am to 3:00 pm Saturdays or see the Hostess or Manager on Duty in the evenings and on Sundays.

In the near future, you can shop on-line at the Erie Yacht Club website.

SEASONAL REMINDERS

- All members who have not filed a slip application for a dry sail boat must do so before bringing your boat on the property. Place your 1999 sticker on the boat and in clear sight. Any boat found on the property without the proper sticker will be chained up. To avoid any inconveniences in the summer, take the time now to fill out the proper form for dry sailing.
- All disposable winter tarps are to be disposed of in the large roll off container located at the entrance of the Club. Do not throw your tarps in the dumpsters located behind the Galley. Remember to dispose of all materials in the appropriate dumpster. All recycles in the container marked recycles. The Club will be fined for any items found not in the appropriate container.
- For the convenience of all members please be on time and have the right amount of help required for launch.
- After launch, please clean up your winter storage area and clean up all empty paint cans, tarps and maintenance materials. Place all blocking and shims on the pallets located in your area.
- No pets on the grounds without a leash. Keep your pet from barking at people walking on your dock. Observe the dog walking areas near the front gate. Please police your dog's deposits.
- Tie back all Halyards; this is very annoying for someone sleeping nearby.
- Keep your dock boxes back if they restrict the passage of emergency personnel.
- Children under 10 must wear a personal flotation device when on board or near the water. All children must be supervised when in the Clubhouse or near water.
- Don't fish off the catwalks when the boat owner is on board.
- No grills on the wing docks, D & E Dock, J & K Dock and M & N Dock.
- No bike riding, rollerblading, skateboarding on the wing docks.
- No swimming in the Club basin.
- No minors at the Bar.
- Keep all children under restraint in the Clubhouse. No running between tables, and hallways.
- Do not throw garbage overboard in the Club Basin.
- Control your car speed on Club grounds. **The speed limit on Club property is 15 miles per hour.**
- No parking along the front of the building. This is a fire lane and reserved for emergency vehicles. Handicap spaces are marked in front of the carport.



Maine Lobsterfest

FRIDAY, MAY 28, 1999

We've flown in fresh 1-1/2-pound Maine Lobsters!

plus

All You Can Eat!

*Peel 'n Eat Shrimp, Steamed Mussels,
Corn on the Cob, Garlic New Potatoes, and more!*

*After dinner, enjoy the music of
Key West Express*



\$29.95

Tax and tip not included.

Cocktails - 7:00 pm

Dinner - 7:30 pm

Entertainment - 8:00 pm

SwingSwingSwing

Saturday, May 29, 1999

Start off with a

**Juicy Prime Rib Dinner, Over-sized Baked Potato
and an assortment of accompaniments.**

**Then kick up your heels
to the swing music of**

Jump Kings



*East Coast Swing
West Coast Swing
Bogie Swing
Liddy Hop*

\$14.95

Tax and tip not included.

Cocktails - 7:00 pm

Dinner - 7:30 pm

Entertainment - 8:00 pm

Mother's Day

is
Sunday,
May 9, 1999

ALL FOR - \$14.95

CHILDREN 12 & UNDER - \$5.75

CHILDREN UNDER 7 - FREE

sales tax and gratuity not included

SERVING FROM NOON TO 6:00 PM

Call Nancy for Reservations

453-4931

The Erie Yacht Club
is featuring a bountiful buffet
that includes:

Assorted Salads
Prime Rib au Jus, Turkey Breast,
Roasted Pork Loin,
Seafood Stir Fry with Rice,
Baked Seasoned Cod, Baked Chicken,
Mashed Potatoes and Gravy, Stuffing,
Buttered Corn, Prince Edward Medley
Vegetables, Rolls

and a Delicious Assortment of Desserts.

Omelette Station from Noon to 3:00 pm

Pasta Station from 3:00 to 6:00 pm



The Erie Yacht Club presents

Manuscript Mayhem Poisoned Pens

It's the annual gathering of the Society of Mystery enthusiasts and Great Mystery Authors where the "Author of the Year" will be named. Each of the nominees are the crème de la crème of "whodunit" writers and are, without a doubt, the craftiest minds in the business.

Someone, however, seems to think otherwise and, before the evening is over, will try to commit the perfect crime.

BUFFET DINNER	
MIXED GREENS SALAD	FRESH STRAWBERRY
SLICED RED POTATOES	PIE
CALIFORNIA MEDLEY	ROLLS & BUTTER
CHICKEN MONTEREY	COFFEE, TEA, MILK

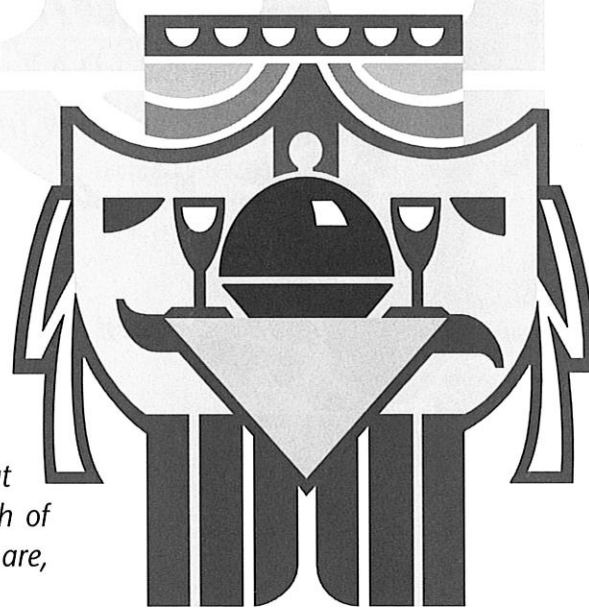
**Can you and your friends
match wits with these
masterminds? You'll have
a great time trying!**

Date: Thursday, June 10, 1999

Cocktails: 6:30 pm

Dinner: 7:15 pm

Price: \$18.00 plus tax & gratuity



PRICE INCLUDES DINNER AND THE SHOW

Sunset **Happy Hour** on the Deck!!

Every Thursday in June!
from 5 pm to 7 pm

June 3

Rum Runners \$2.00 & Coors Light \$1.25
Complimentary Nachos

June 10

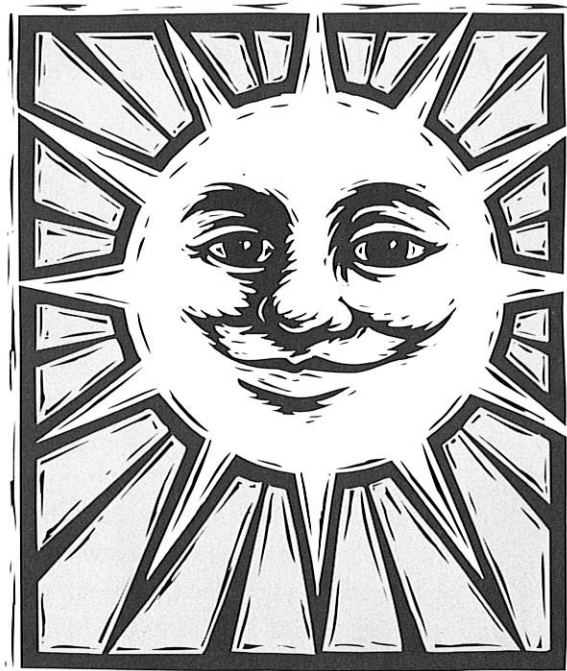
Sea Breezes \$1.50 & Red Strip \$2.00
Complimentary Hot Wings and Veggies

June 17

Madras \$1.50 & Bucket of RR Ponies \$3.00
Complimentary Hot Wings and Veggies

June 24

Budweiser or Bud Light \$1.25
& Lynchburg Lemonade \$1.25
Complimentary Pizza



L-M-N-O Dock Party

Friday, June 18th
at EYC Lighthouse

Party will be moved to Clubhouse Patio if poor weather

You need to bring:

Salads: L Dock

Main Dishes: M & N
Docks

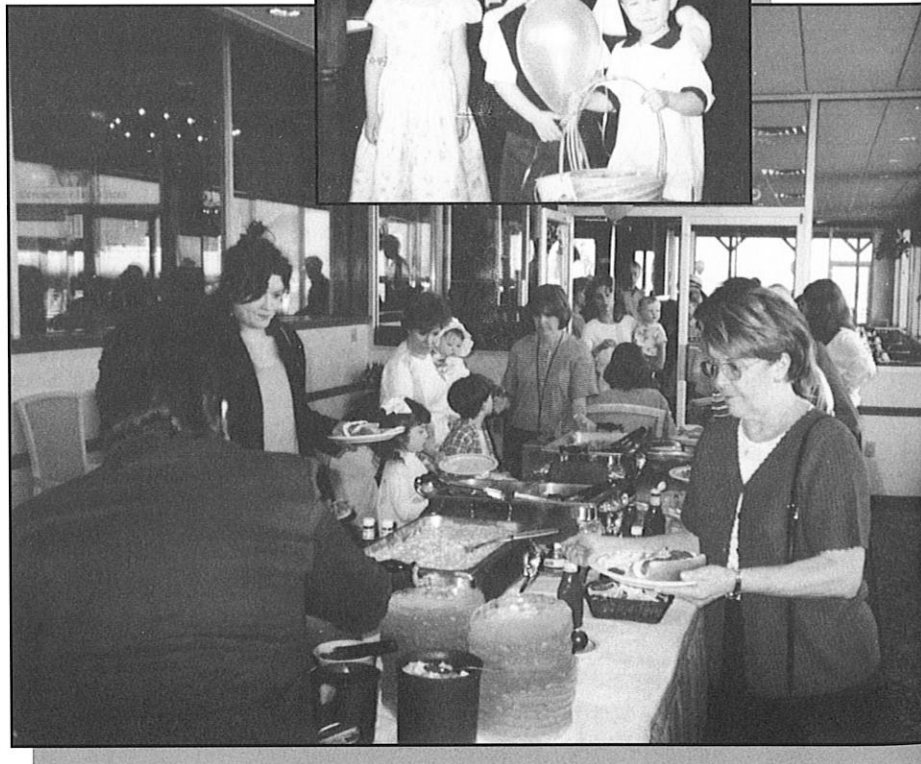
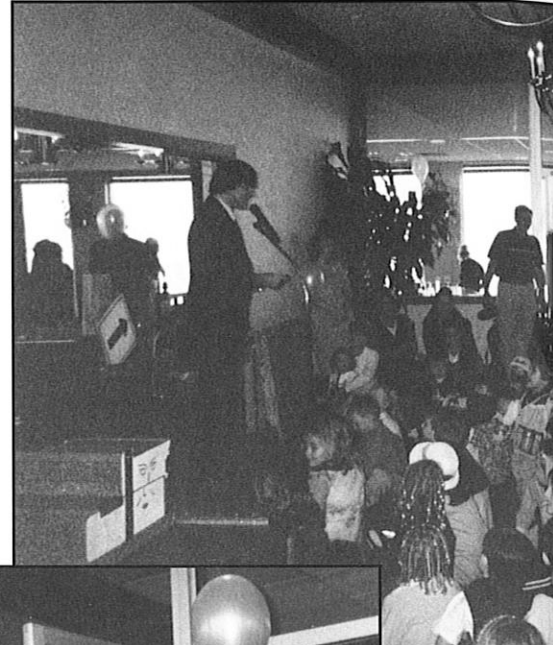
Desserts: O Dock

Bring enough for
8-10 people

The club will provide
beer, soda, coffee,
plates & silverware.

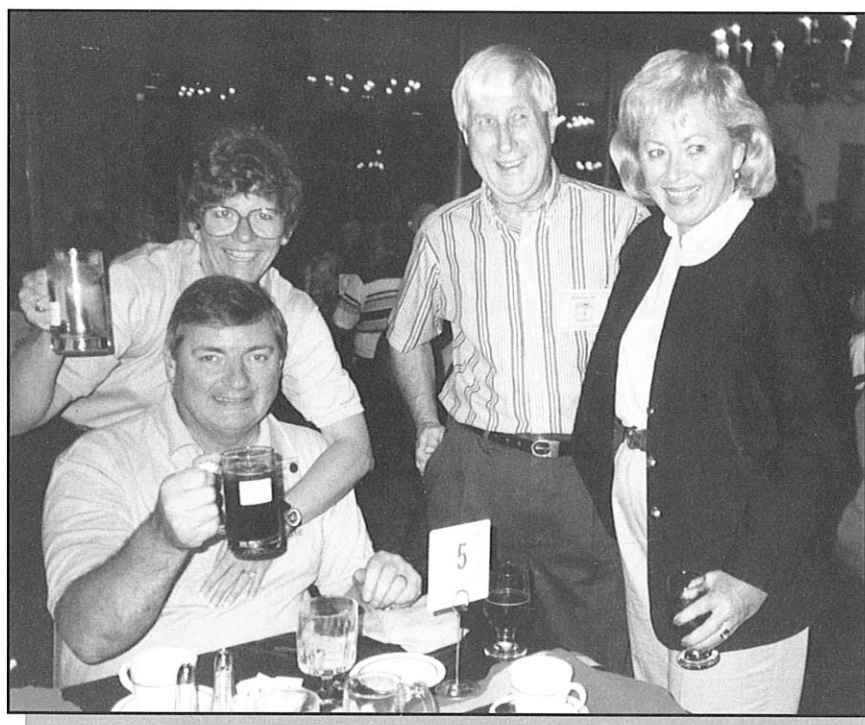
This is a great chance to meet your neighbor!

*Families enjoying
the traditional
lunch with the
Easter Bunny and
Easter Egg Hunt*





*Why are these
people smiling?*



*Because they attended
the 1998 EYC
Octoberfest!*

*Mark October 16th on
your calendar NOW!
for the best
EYC Oktoberfest yet!!!!*



from the General Manager's desk

It's been quite awhile since I started my *Log* article off in a negative tone. But a guy's gotta do what he's gotta do. In the last five weeks the Club had a number of random acts of vandalism. The first act started in the men's room with a signed pen and ink drawing by Sabol, which was ripped off the security hangers. One section of the security hanger is bolted to the wall. The culprit even pulled the bolt out. Which of course left a good size hole in the wall. The cost to repair and replace this incident will be over \$500. Member Michael Mashyna, of U-Frame It and Beacon Framing Gallery was nice enough to track down another Sabol print. Michael had to use a larger frame to cover the hole damage because the wallpaper in the men's room is out of stock and discontinued.

Within a week of this incident someone trashed the ladies room. The cleaning staff came in on a Tuesday morning to find the live hanging plant had been ripped down, the plant torn apart and the dirt thrown throughout the room. All the wreaths were ripped apart and found around the room with most of the parts in the shower stalls. Mrs. Claxton came down and took the wreaths and put them back together and replaced many of the parts. At this time I have no cost on the damage.

The third incident happened just a couple weeks ago and again it was the ladies room. Without going into detail the damage was similar but not as extensive.

I don't know what is happening here but it is just insane. This type of stuff shouldn't be happening at a Club such as this. It is a complete waste of the Club's financial resources and time. At this time we have no idea who or whom is responsible. I would ask the membership if they have any information or see anything such as this happening in the future to speak up. I really don't think the majority of the membership would want the type of people that do these acts to be members or guests in the Club.

Now on to some better things. In my last *Log* article I asked the Membership if anyone would be interested in forming an Entertainment Committee. I had a very good response and am happy to announce the following members have joined the committee:

(continued on page 10)

Family Picnic

C'mon down for some
great family fun!



**Saturday,
July 3, 1999
3:00 pm to 6:30 pm**

Clowns

Organ
Grinder

Pony Rides

Giant Slide

Petting Zoo

Wall
Climber

Train Rides



★ **3:00 pm**

All the Activities Begin

★ **4:00 pm**

FAMILY PICNIC BUFFET

Adults – \$8.95

Kids – \$4.50

6 & Under – FREE!

tax & tip not included

Hamburgers, Hot Dogs,

Chicken Wings, Baked

Beans, Corn on the Cob,

Summer Salads & Ice

Cream Sundae Buffet

Dyno Jump

Face-
Painting

Free Snow
Cones

Free Cotton
Candy

Free
Popcorn



Remember:
Bring your lawn chairs
or blankets!!

Commodore's R E P O R T

Okay, I was wrong. Spring took a little longer to get here than I planned, and no boats were in the water when our last *Log* was published. Our boat, *Island Time* went in on April 15, which is early for us. It is always fun to take off work on a nice afternoon to prepare a boat for the season. Launching on tax day is probably a bad omen, but we are floating so far.

There are a few things going on at your Club. The contractor has finished work on this year's set of dock pilings. It is truly a coincidence that this year's work took place on the dock where our boat is moored. That was determined by Bill Vogel, and I had no say in the matter – thanks Bill, the check is in the mail.

We have a new dock hand- His name is Jason Wagoner please introduce yourself to Jason and make him feel welcome. Jason came to us from Lincoln Foundry, and is very enthused about working around the water. He also looks like he came from the same mold as Bill Vogel and Doug Pomorski. We wish Jason a long and happy career with the EYC.

The March Lobsterfest was such a spectacular success that it being repeated throughout the year. If you did not come down during the last one, you missed a great meal and a great time. Mark your calendars for the next one, you won't be disappointed. Everyone who attended the Easter Egg Hunt also had a great time. Mike Lynch recruits his family and

their friends to help out and they make this a must do event if you have small children – my thanks to the entire Lynch family.

The Memorial Day Weekend parties should be spectacular. I have already contacted Monsignor Biebel for help with the weather. Mike and crew have great food and entertainment planned all weekend. I look forward to seeing everyone who attends Opening Day Ceremonies. It is a great tradition at our Club.

In the Boardroom, we are still reviewing the benefits of a new trailer versus a second travelift. Both have advantages, and I will keep you advised of any decision.

*Thanks for the support of your Club, Board and Employees.
Welcome to Spring, and welcome to a new boating season!*

Regards,
Pete



COMMODORE PETE GORNY

July Kick-off 4th Cookout

FEATURING
"ENCORE"

FRIDAY, JULY 2, 1999

7 pm Cookout Buffet 8 pm Entertainment

YOUR CHOICE OF A

10 OZ. BLACK ANGUS MARINATED
NEW YORK STRIP STEAK

OR

BARBEQUE SHRIMP ON A STICK

PLUS ALL OF THIS!

SUMMER SALADS, RICE, SWEET POTATO OR
BAKED POTATO, CORN ON THE COB,
SAUTEED MUSHROOMS AND ONIONS.

CHEESECAKE FOR DESSERT!

FOR

\$12.50 PLUS TAX & GRATUITY

CANCELLATIONS WITHIN 24 HOURS OR NO-SHOWS WILL BE BILLED

RESERVATIONS FOR COOKOUT REQUESTED - 453-4931

Catering

Members

Please don't forget your Club the next time you need to arrange a business meeting/lunch.

Our catering manager Laurie Richardson, can help you arrange the perfect meeting with all the audio visual equipment and special lunch menus.

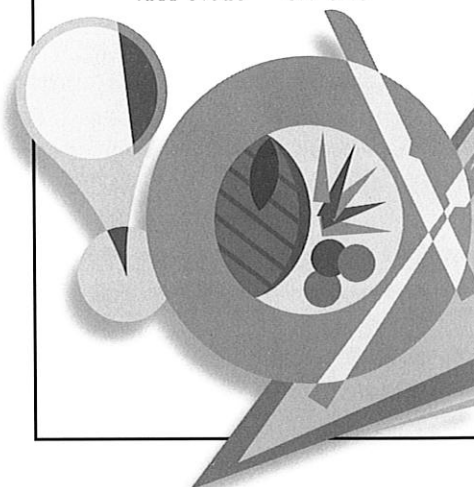
Remember to call Laurie for all special party needs...

Weddings, Showers,

Christmas Parties,

Company Awards Banquets

CALL TODAY — 453-4931



from the General Manager's desk

Neal Baker	Pat Geary
Midge Ginader	Carol Otto
Mary Ann Curtze	Tony & Kitty Ferrari
Jan Brabender	Jim Lockwood
Pat Stuart	

We will be having our first meeting in the next month.

As most of you have seen, the first part of our parking lot re-surfacing is complete with the installation of concrete in the carport. The concrete was raised to accommodate the 1-1/2 inch of asphalt that will be put down in June. Be advised there may be some parking inconveniences for a day and a half after the asphalt has been laid. The paving will be done on a Monday and we are looking into having them start in the early morning hours so the pavement is ready for cars on Tuesday morning. We will try to limit any inconvenience as much as possible.

My knowledge of computers has been mostly self taught and my education continues with Holly Wolford O'Hare. As was announced last month the Club was building a website. At this time I would say we are about 90% finished, a couple more items are needed and Holly is starting to do some cosmetic touches. Holly and I have put in a lot of time. It just amazes me the exposure you can have with the Web. Last month, as the flyers were being finished for future club events, I was sending them to Holly and within a few hours she had them on the web site for the world to see. Here's a secret; don't tell anyone but if you want to get an advanced notice of upcoming events you should checkout the Club website. They are on the site before the regular mail. At the time I was writing this our website address is: www.erie.net/~eyc1895.com we used this address as we were building the site. Now that we are almost finished we have registered the Club for it's own web domain. Our new web address will be: www.erieyachtclub.org. When you can no longer get the site with the old address, it means the new one went into effect. For you out-of-town members we will have the Club's Ship's Store on the site in the future for you to shop on-line.

Bill and the Crew have completed work on the piling replacement on L-Dock. This year they put new pilings in docks L-22 to L-54. We also had some pilings put in the east side of the entrance to the basin to secure the wall. The low water has exposed a number of large boulders in the east wall launch ramp. We pulled out as many as we could with our own equipment and Bill has a contractor coming to get the last few out. If you dry sail, please be careful.

When the fuel dock building was built, a strobe light was installed on the roof so members and visitors can signal to a member of the staff that they are needed at the dock. Well, we are in the process of upgrading that system. Bill is having a button installed on the outside of the building that is wired to a radio that will send a doorbell sound to the hand-held radios that the Dock Crew carry. We hope this will eliminate the inconvenience of tracking down someone during the off times.

Vice Commodore's Report

Welcome to spring 1999 and another great boating season at the Erie Yacht Club. By now the boats are quickly filling the basin and it will not be long until the warm weather will be here to stay.

The dock committee has most of its work behind us and now we will be working to finish dock assignments for 1999. We have strived to fill member's request for docks to our best ability. I would like to thank you for your patience while we worked our way through all the requests that we received. Just a reminder the club has a "best fit" policy and sometimes shifting of docks must take place to best utilize all our docks.

As I have mentioned in my previous log articles, the low water situation is a concern. We will have to wait and see if we will need to address deep draft boats in the basin. I have heard that on the western end of the lake this season will be a major challenge. One rumor that has been reported is that a Marina to the west may not be able to open at all for 1999. The club will keep members posted if we need to shift some boats for the season and we ask for your cooperation.

The Erie Yacht Club is alive and well and it's always nice to see all the activity at the club once the weather warms up. There are all sorts of activities for this summer but even when there are no special events planned the club is a great place to enjoy with friends. Be it on your boat, on our deck, at the light house or in the clubhouse come down and enjoy the best club in Erie and on the North Coast.

As always, please feel free to contact me with any questions or concerns you might have.



VICE COMMODORE PATRICK GEARY

It's that time of year again, watch for the new lunch and dinner menus coming out in May. Our weekly Special Feature section has consistently been our best-selling items at dinner. Because of this Bernie has decided to expand them to eight from our current six. This will provide the membership with a variety of selections. A few members have asked about having some healthier items on the menu. Well without going into a long dissertation about the subject of healthier items let me say this. A few years ago we had a section on the dinner menu with five health (low fat), items. They did not sell. Space on the menu is limited and devoting a section to health items that don't sell was not working. What I would suggest to all members is this. If you see an item or special on the menu ask your server to ask the Chef how it can be prepared with low fat. We can leave the sauce off or cook with lemon juice or a number of other ways. You can also have a plate of assorted steamed vegetables.

Watch your flyers or visit the website for upcoming Club events.

That's it for now.

Respectfully,
Michael Lynch
General Manager

CLASSIFIED SECTION

Junior Sailing Items for Sale

- 1975 Ranger 22 w/ 1995 Mercury 5 hp, sails and equipment
 - 1967 MFG 12 foot dink w/ 1989 Mercury 5hp motor.
 - 1965 MFG Winner w/trailer
- All reasonable offers considered. If interested contact Dave Parry at 838-7740

"Severance"

The 28ft s-2 Tiara Severance is for sale. 8.5 meter, 9ft 6in beam, (5) headsails, full batten main, deluxe teak interior trim, Yanmar 15hp diesel engine, many options excellent condition. Located at the Club \$25,000.00 phone 814.459.7599

US-1 Sailboat

15ft. Fiberglass, Cat Rig, Needs some work, Trailer. Phone 474-3269.

Columbia 26 1972 Sailboat, "Jibby"

2 Sets of Sails, Mariner O/B engine mounted in cockpit. Good condition.
P/C Bill Walker, 833-4364 or 833-2242.

Bertram Bridge Cruiser 28ft 1982

(2) 230 BHP Mercruiser including all Standard Equipment plus extras. Only been in fresh water. Asking \$35,000 firm.
All Firm Dinkins (724) 834-5938

To place an ad in the Classified Sections please send all ads to Mike Lynch. There is no charge and the Ads will run for three Logs. If you would like it to run longer just notify Mike.

Deadlines

for future "Log" articles

Members are encouraged to submit any articles they may compose, as long as it pertains to the Club or boating activities.

May/June April 14, 1999
July/August June 16, 1999
September/October August 18, 1999
November/December October 1, 1998
(Election Edition)

January/February .. December 15, 1999

March/April February 15, 2000



May

1st Kentucky Derby Day – 3:30 pm
Grill Room

4th Ladies Annual Tea

5th Mid-Week Buffet – 5:30 pm

9th Mother's Day Dinner Buffet
– serving Noon to 6:00 pm

12th Mid-Week Buffet – 5:30 pm

19th Mid-Week Buffet – 5:30 pm

26th Mid-Week Buffet – 5:30 pm

28th Lobsterfest Party featuring
"Key West Express" – 7:00 pm

29th Swing Party featuring
"Jump Kings Swing Band" – 7:00 pm

31st Opening Day Ceremony – 11:50 am
Lunch Buffet featuring
"The Dixie Doodlers"

June

2nd Mid-Week Buffet – 5:30 pm

3rd Sunset Happy Hour – 5:00-7:00 pm
...on the Deck

5th "Dueling Piano Comedian's" – 8:30 pm
Grill Room

9th Mid-Week Buffet – 5:30 pm

10th Murder Mystery Dinner Theatre
Sunset Happy Hour – 5:00-7:00 pm

16th Mid-Week Buffet – 5:30 pm

17th Sunset Happy Hour – 5:00-7:00 pm
...on the Deck

18th L-M-N-O Dock Party Lighthouse

23rd Mid-Week Buffet – 5:30 pm

24th Sunset Happy Hour – 5:00-7:00 pm
...on the Deck

25th Inter-Club Regatta – 9:00 pm
"Reunion" performing in the Grill

30th Mid-Week Buffet – 5:30 pm

July

1st Sunset Happy Hour – 5:00-7:00 pm
...on the Deck

2nd July Fourth Kick-off Cookout – 7:00 pm
"Encore" performing at the Flag Pole

3rd Family Picnic – 3:00-6:00 pm

5th Monday – Club Open

7th Mid-Week Buffet – 5:30 pm

8th Sunset Happy Hour – 5:00-7:00 pm
...on the Deck

9th G-H-I Dock Party – 7:00 pm
Lighthouse

12th Frolic-On-The-Bay (Charity Event)

14th Mid-Week Buffet – 5:30 pm

22nd Sunset Happy Hour – 5:00-7:00 pm
...on the Deck

23rd A-B-C-D-E-F Dock Party – 7:00 pm
Lighthouse

28th Mid-Week Buffet – 5:30 pm

29th Sunset Happy Hour – 5:00-7:00 pm
...on the Deck

31st "Dueling Piano Comedians" – 8:30 pm
in the Grill

Waste Disposal

This is a reminder to dispose of all your waste in the appropriate container. The recyclable containers are clearly marked and are located throughout the Club. For the benefit of all members and the well being of the Club, don't throw oil, fuel, tires, acid or any other non-desirable items in either the trash or re-cyclable containers. The Club is held responsible for items thrown into the waste containers and will be fined if these items are found in the containers. Also, the containers are here for the disposal of garbage from the Clubhouse and members' boats. Do not bring your garbage from home down to be disposed of. Members seen throwing garbage from their vehicles and believed to be coming from some source other than their boat will be billed for that disposal.

DIRECTORY

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Dockmaster	William Vogel 456-6368
Member Billing	Bonnie Abramczyk ext. 222
Catering Manager	Laurie S. Richardson ext. 226
Food & Beverage Manager	Lori Snyder ext. 232
Office Manager	Mark Eller ext. 223
Executive Chef	Bernie Erickson ext. 230
Lounge ext. 227
Dining Room Reservations	Nancy Potts ext. 228
Guard House	456-9914

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