



# Words from the Boathouse

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First I would like to thank everyone for their patience and understanding regarding the dead fish problem and be assured we are doing everything possible to keep the marina as clean as possible. Several boaters have asked if I had information about what killed the fish and I do not. I'm sure the city and the state are looking into it and if I hear anything I will let you all know immediately.

On a lighter note please welcome Mr.

Richard Larson, a new tenant, in slip B-31. He has purchased a 26ft 2010 Colgate sailboat and I'm sure will be an active member of the marina.

Well summer is certainly here, and just a reminder, use lots of sunscreen and long sleeves and hats. Unfortunately it also means Algae and the need for constant monitoring of thru hulls and strainers. If you intend to leave your A/C on or have an automatic

thermostat you need to check for proper raw water flow regularly.

Quite a few boaters who have been with us several years have failed to keep current insurance info with us, so if you have a renewal or change of policy please send us a copy as soon as possible.

Hope to see everyone around the docks!  
Captain John Tipton, Harbormaster

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## Epping Forest Yacht Club Power Fleet Minutes

By: Pam Fleming

June 3, 2010

The meeting began with the introduction of guests and a review of the June activities in the marina. Dave reminded everyone that the Mariners' Deck is now open for Sunday evening cookouts. Also a thank you from Trish Walker was read. Trish had knee surgery and received a fruit basket from the Power Fleet.

Ed Grey shared the story of a May 15 cruise of Morgan Marie with Nancy Nichols and a number of other guests on board and accompanied by John and Jan Tipton on their boat. They went out on a windy day beyond the jetties to fulfill our Harbormaster Steve Nichols' wish to have his ashes scattered at sea. Fate intervened, and it seemed as if Steve just couldn't bear to leave Epping as the wind scattered many of the ashes back onto Morgan Marie, and she gallantly brought him back home to Epping after all.

Dave Burrows shared that he is still in the process of choosing a new Assistant Fleet Captain since Logan Johnson resigned from the post. He assured us that he now has a short list and hopes to have a replacement by the July meeting.

John Tipton shared handouts on hurricane rules and checklists to help us all prepare for the upcoming season. Also introduced Jim Castle, a new dock and sailing camp assistant and reintroduced Kate McLean the sailing coach for the last five years. He also mentioned that the marina activities committee is look-

ing for suggestions for new activities.

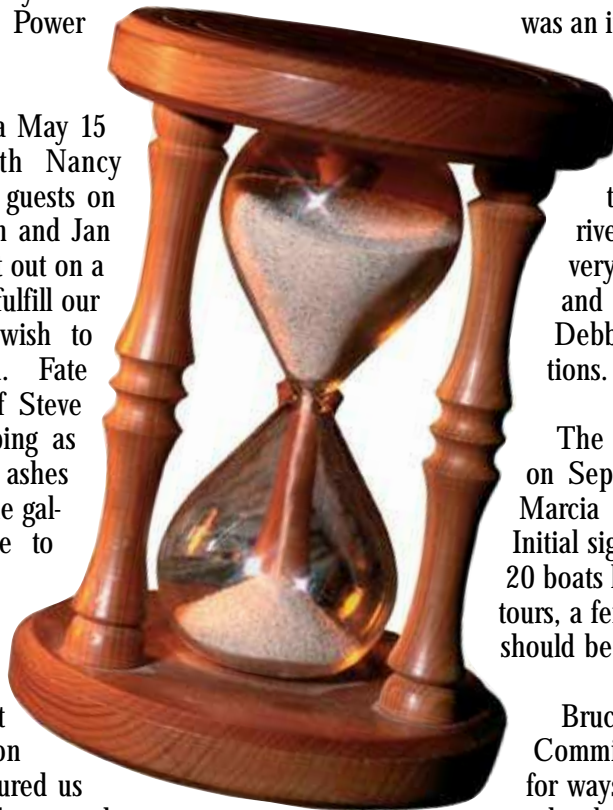
In the Waterways report, Ed Grey reported that there were 19 manatee deaths in the upper St. Johns, which raised a challenge about whether the speed limits were being enforced. The result was an intensification of patrols, particularly over one weekend.

Many thanks and compliments were extended to Ginny and Denny Lafer for the dock box party held at their beautiful river home. It was a perfect setting and was very well attended, including the Freedman's and the Benson's. Special thanks went to Debbie Coates who coordinated the food selections.

The next official cruise is the Fernandina Cruise on September 17, 18, and 19 hosted by Jay and Marcia Mederos and Ed and Nancy Lee Grey. Initial signups will be at the July meeting. Space for 20 boats has been reserved. Activities include segway tours, a ferry trip, and a tour of historic Fernandina. It should be a great trip!

Bruce Homeyer spoke on behalf of the Marina Committee, stating that the Committee is looking for ways to make Epping Forest into more of a true yacht club. The goal is to enhance the value of the waterfront for both boaters and non-boaters, and Bruce would be happy to have your suggestions.

The evening program was a brief presentation by our own Jim Bailey, who is running for Mayor of Jacksonville. Dave introduced Jim with a reminder of his contribution to the Power



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Continued on page 4

# POWER FLEET BUSINESS MEETING

Next Meeting July 8, 2010

DuPont Room

5:00 p.m. Social

6:00 p.m. Meeting

7:00 p.m. Dinner

## Power Fleet Menu

Caesar Salad tossed with Summer  
Roasted Vegetables

Southern Fried Catfish and Hushpuppies

Grilled Marinated Chicken with  
Fire Roasted Tomato Salsa

Roasted Baby Red Bliss Potatoes with  
sautéed Onions and Peppers

Fresh Green Beans with Grape Tomatoes  
and Button Mushrooms

# Power Fleet July Birthdays:



July 2nd - Molly Knight

July 3rd - Jay Knight

July 4th - Ruth Klein

July 6th - TJ McGeehan

July 7th - Jon Jones

July 11th - Nathan Franzblau,  
Henry Page

July 12th - Norman Freedman

July 16th - Donna Bailey,  
Louise Grange

July 21st - Janet Horenstein

July 24th - Sandra Wells

July 27th - Jane Goodwin

July 31st - Marcia Mederos

# Power Fleet Agenda

## Power Fleet Meeting July 8, 2010

### Agenda

Recognize Visitors & Guests

Captain's Report

Treasures Report

Marina Activities Report

Waterways Report

Cruises and Events

New Business

### Program:

**Cindy Purcell**

Huckins Yacht Corporation

# POWER FLEET 2010 MEETING SCHEDULE

## July

8th Power Fleet Meeting

## August

5th Power Fleet Meeting

## September

2nd Power Fleet Meeting

## October

7th Power Fleet Meeting

## November

4th Power Fleet Meeting

## December

2nd Power Fleet Meeting

## 2010 EFYC Power Fleet

### Officers and Contributing Members

#### Officers

##### Captain

Dave Burrows

##### Secretary

Pam Fleming

##### Treasurer

Nancy Lee Grey

#### Contributing Members

##### Ship's Wheel Editor

Alex and Kami Harrison

##### Gourmet Galley

Debbie Coates

##### Photographers

Peter Fleming

Linda Keith

#### Advisory Committee

Dick Smith

*Power Fleet Captain 2009*

Nick Simonis

*Past Power Fleet Captain 2008*

Bruce Homeyer

*Past Power Fleet Captain 2007*

James Nicholson

*Past Power Fleet Captain 2006*

Red Keith

*Member At Large*

# The Gourmet Galley

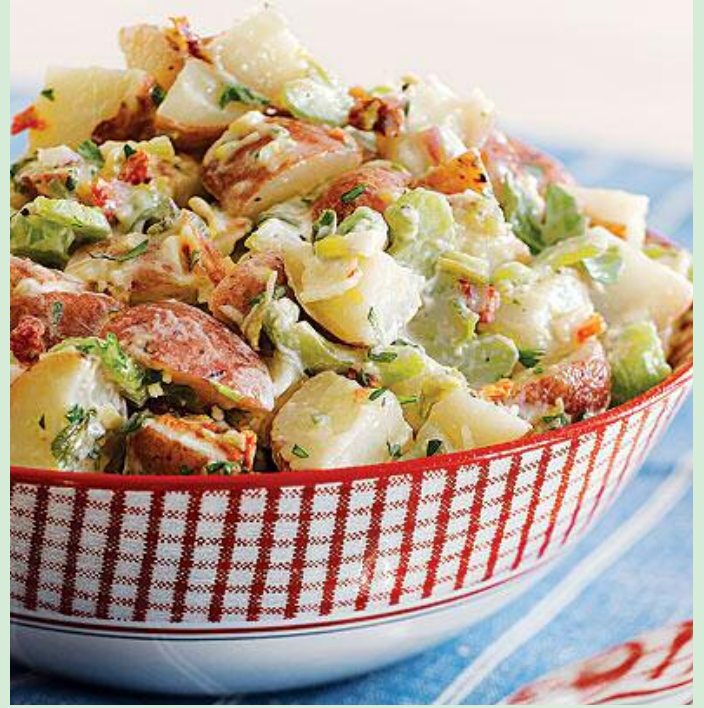
By Debbie Coates

## Judy's German Potato Salad

3 lbs. new potatoes, boiled in skins  
6 slices bacon  
1/2 c. chopped onion  
2 TB. flour  
2 TB. sugar  
1 tsp. salt  
1/2 tsp. celery seed  
1/2 tsp. pepper (or more)  
3/4 c. water  
1/4 c. vinegar  
1 TB. dijon mustard  
1/4 c. chopped fresh parsley  
dill (much as you like)

Slice potatoes thin (I don't peel). Saute bacon 'til crisp, drain. Saute onion in bacon fat 'til golden. Blend in next five plus mustard - cook over low heat, stirring 'til smooth. Stir in water and vinegar. Heat to boiling, stirring constantly. Boil one minute. Carefully stir in potato, dill and crumbled bacon.....remove from heat.

Sprinkle with parsley before serving. Adjust seasonings to taste. Serve warm or at room temperature.



## Power Fleet Minutes

Continued from page 2

Fleet by publishing our newsletter, his contribution to Epping on the Board and as a past Commodore, and his incredible history of service to our community, from the Boy Scouts to the Waterways Commission and much, much more. Jim

spoke briefly about the four key characteristics he believes will be required for the job:

1. FOCUS on the issues that are important to our city,
2. the DRIVE to make things happen,

3. being able to FACE REALITY, both good and bad,

4. LEADERSHIP to promote good citizenship.

A brief question and answer period followed, then the meeting was adjourned.

