

Foghorn



FROM THE COMMODORE

Happy October !

Leaves are falling and the mornings have that “Nip” in the air. Summer is over. Now we set our sights on the year-end Holidays.

Things at the club are going well. Our membership is nearing capacity and the bar and kitchen are on track.

Project update:

The awning off of the locker room is finally moving forward. The higher costs of material we saw this summer is coming down. And that reflects in the estimates we are getting. Also, one contractor suggested some changes to the drawings (agreed upon by the engineer) that significantly reduced material and labor costs. As I gather the numbers, I will let you know where we are.

I am working with Kim Pugh, Rear Commodore and Keith Jamaitis, Fishing Chairman on some Halloween Festivities. Keep October 30th open and look for an e-blast with the particulars.

Finally, keep all dogs on a leash while on Club property. Keep a watchful eye on your children and bring all your plates and silverware back to the kitchen and all your drink glasses back to the bar.

That’s enough for now.

Bob Schley
Commodore FYC

FLAG OFFICERS

- Commodore**
Bob Schley
- Vice Commodore**
Bob Ellwanger
- Rear Commodore**
Kimberly Pugh
- Treasurer**
Gary Conrad
- Recording Secretary**
Antonio Ortiz
- Financial Secretary**
Claudine Mears
- Board of Governors**
Susan Kiely
Dave Nemeth
Johnpatrick (JP) O’Brien
Rich Parker
Mike Roberts
Phil Blagys
Tim Casey
Mark Michaels
Jim Hasak
- Appointed Officers**

Fleet Captain
Bob Butler

Fleet Chaplain
Brian Kelly
Larry Fullerton

Fleet Surgeon
Dr. Cosmo Filiberto

Club Manager
Dan Conroy

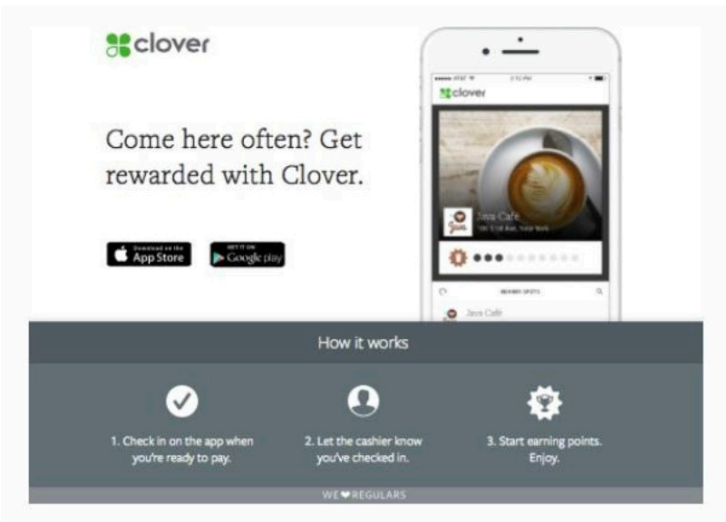
Auxiliary President
Debra Rosati

Foghorn Publisher
Andrea Helenthal Smith
helenthal.andrea@gmail.com

FROM THE VICE COMMODORE

Taco Tuesday started on September 28th to rave reviews, and will be offered by The Gonzalez Family Grill on the last Tuesday of every month from 5 – 8pm. And, as you can see by the menu included on this page, there’s much more than simply tacos to choose from! **Mark your calendars for the next one to be held October 26th.**

When using a credit card as payment for food at the Club, please keep in mind that the charge will be reflected on your credit card statement as “The Taste Garden Café” since that is the Gonzalez family’s primary business.



You can now earn reward points for your food purchases and redeem them for a credit on a future purchase. Download the Clover App on your iPhone or Android device, follow the steps to sign up and locate The Taste Garden Cafe! Once you’ve earn enough points (150 points), you’re able to redeem a discount on one of your meals (\$10 OFF)!

IMPORTANT NOTE: You will not be able to use the online ordering function from the app – nor be able to order ahead of time – since the app is connected to the menu from the Taste Garden Café’s Trumbull location. However, you can “check-in” with the app and use it to accumulate points for purchases made at the Club. Please see Jazmin at the grill for more information.

SHIP STORE

This month we are featuring the popular FYC navy windbreakers for just \$48. Features include an adjustable hood, cuffs and hem, with waterproof zippered pockets. Assorted men’s and women’s sizes are in stock. Any member of the dock or bar staff can assist you with your purchase.

As a reminder, 2021 drink tokens expire on December 31.



Bob Ellwanger
Vice Commodore

Computer Payroll Services, Inc.
Thomas J. Gabriel
President
1297 Park Avenue + Bridgeport, CT 06604
(203) 367-7734 + (203) 335-9375 Fax

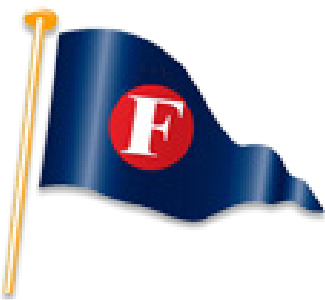
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FROM THE REAR COMMODORE

We are currently working on a Halloween Event for Saturday, October 30! Stay tuned for details.

Kim Pugh
Rear Commodore

AUXILIARY CORNER



We had a great meeting in September. It was so nice to see everyone in person and not on Zoom! There were a lot of new thoughts and ideas discussed. I am looking forward to seeing them come to fruition.

Some people have mentioned to me that they have not been receiving the e-mails for the Foghorn. You need to go into the FYC member's website. To the left is a box that says Quick Links. Select Update Profile. Go to the Contact Info tab. Scroll down to Email Addresses and add your e-mail address. Make sure it is checked. You should start receiving the emails. If you don't, let me know.

If your spouse is deceased and there is no member website, send me your e-mail, phone, street address and I'll forward on the information.

At this time of year we start to consider which positions will be opening up in January. We will be voting on the Vice President, Treasurer, and 3 Board of Governor positions. We have some people who have expressed an interest in some of these positions. If you might be interested but haven't notified anyone, please contact Debbie Selski at debrick@snet.net.

Our next meeting was October 13th, 7pm. We further discussed some of the ideas that came out of last month's meeting. We will also be voted on a dues increase.

Thank you Chloe and Kristie for being our hostesses for our

Hope to see you at the meeting!

Debbi Rosati
Auxiliary President

2021 EVENTS

October 30
Halloween

November 19
6:00pm
Harvest Dance Setup

November 20
7:00pm
Harvest Dance

December 18
12:00pm
Children's Christmas Party

Fairfield | Trumbull

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FISHING COMMITTEE

We hosted our annual HUNKY TURKEY NIGHT – Saturday 10/2. For those who do not know this event features fire pits in the side yard and we prepare fresh

Hungarian salzonna (harvest vegetables drizzled with oil on fresh rye bread), homemade kolbasz, traditional sides and a keg of beer. All members and their signed-in guests are welcome, \$20 per person.

The fishing season's "fall run" is really getting into gear now and over the past couple weeks. Let's hope the wind behaves and there should be some epic fishing days ahead. I know the FYC fleet has been doing very good with gator blues close to the harbor, sea bass out deep, and the whole crew is gearing up for tautog (blackfish) season. The fall tog bite is always and fun and competition on board will heat up for sure. Any member can still enter the annual fishing contest, just sign up at the bar. The Avet combo for 1st place blackfish is sweet! Good luck!

We have a couple more ideas for pop-up events, and are trying to have another movie night or watch baseball or football outside in the yard on our new 10ft x 20ft projection TV setup.

Keep an eye on email blasts and Facebook for the latest info.

All fishermen are liars, except you and me.... And I'm not so sure about you.

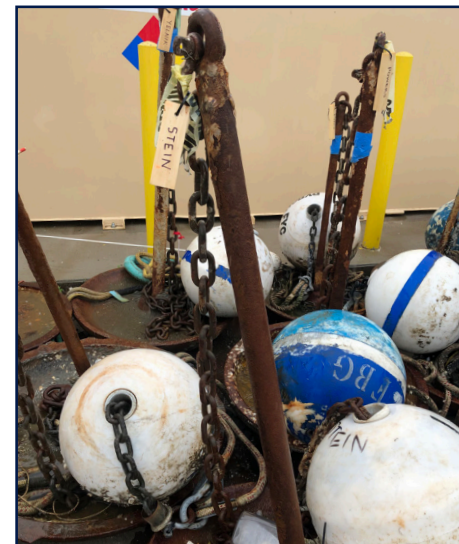
Keith Jamaitis

FYC Fishing Committee

FROM THE HAULING & YARD COMMITTEE

Hello Harbor Neighbors! We are fast approaching the end of the summer of 2021.

There are several moorings which had been stored on Club property this summer of 2021. Some are unusable. Any mooring which cannot be used should be so marked by the owner to be scrapped. It is the member's responsibility to communicate to the Club Financial Secretary and the Club Manager the status of their property.



Moorings once again this fall are being hauled by CT Marine Services (Tyler). Communication with Tyler has resulted in he wanting to be notified by email (tyler290@aol.com) when your mooring has been vacated for the season. This will allow him to haul moorings sooner this fall and account for billing by FYC for member storage for the winter on Club property.

Launch service will be ending soon. Please keep this in mind when scheduling your vacating your mooring.

Are you a Dink Rack fee payer? The Dink Rack has many paid for, but unused spaces. If you no longer require a space, please contact the Financial Secretary (finsec@fycct.org) so that members on the waiting list may be contacted for assignment.

Bill Selski

FROM THE SAILING COMMITTEE

We held our first annual Rum Runner Race Team racing regatta FYC vs BRYC with 10 boats attending. There were beginner racers to very experienced captains on the line. We ran three races with 2 being completed, the last one had to be canceled due to the dying wind conditions. The after party sponsored by the Fishing and Sailing committees was a huge bash, with the winning team Fayerweather Yacht club taking honors. The 5 Liter rum keg was enjoyed by all.

Thanks to all who participated. Shout out to the fishing committee who put on a great Bar-B Que for the event.

LEARN TO SAIL

The J22 Club boat is being used every weekend. We hold Learn to Sail on the water training every weekend from 9 -1. With the current demand for club boats, we will be purchasing a second J22 for the new year.

SAFE BOATING CERTIFICATION CLASS

The Club will be sponsoring a Safe Boating class for club and auxiliary members in November.

WEDNESDAY NIGHT SERIES FINALE

Wednesday Sept 22nd, we held an awards dinner for this past years Wed Night Series. The dinner was attended by over 50 sailors with their crew and families.

THE WINNERS ARE:

Spinnaker

Boondoggle – Scott Kirkpatrick

Partnership – Todd Williams/Maryann Tortorello

Moana - Michael Curtin

Non-Spin

Dream Weaver – Thomas Hermann/David Raymond

WildFire - Kevin Curtis

Anemos – Christos Mallios

TOM BOBBIN AWARD

The Tom Bobbin award is given to celebrate the life of one of FYC greatest sailors and friend to all. The trophy is given to the Best Overall Fayerweather boat in the Wed Night Series.

THE 2021 WINNER IS: Partnership.

Congratulations to all the FYC and BRYC as well as the independent sailors who competed this year.

TERRY HUTCHINSON SEMINAR

On October 6th, BRYC will be sponsored a sailing seminar with Terry Hutchinson. Terry Hutchinson is an eleven-time world champion in Corel 45, J24, TP 52, Farr 40 and IMS Classes. In addition, Terry is a winning tactician of the Louis Vuitton Cup. In 2008 and 2014, he was named Rolex Yachtsman of the year. He has also been part of five America's Cup campaigns. Please feel free to stop by BRYC, (FYC has reciprocal membership with BRYC) to attend the seminar at the bar. You do not have to RSVP, but if you can please RSPV at Sailing@fycct.org

Fair Winds

Sailing Chair

Mike Mears

FROM THE SAILING
COMMITTEE



KITCHEN HOURS

Monday – CLOSED

Tuesday - Friday: Lunch
11:00am – 2:00pm

Thursdays - Fridays: Dinner
5:00pm – 9:00pm

Saturday Lunch
11:00am – 3:00pm

Sunday Brunch
11:00am – 3:00pm

Visit our website Galley Page for all current menus and also to place takeout orders.



WINE LIST

RED	Glass	Bottle
House Cabernet Sauvignon	\$2.75	–
Mondavi Merlot	\$3	–
Vendage Cabernet Sauvignon	\$3	–
Dark Horse Rosé	\$3.50	\$13
House Zinfandel	\$4.50	–
Block Nine Pinot Noir	\$8	\$30
Ghostrunner Red Blend	\$8	\$30
Shadowbrook Zinfandel	\$8	\$30
Broadside Cellars Cabernet Sauvignon	\$10	\$35

WHITE	Glass	Bottle
House Pinot Grigio	\$2.75	–
Placido Pinot Grigio	\$3	–
3 Pears Chardonnay	\$4	–
Vendage Chardonnay	\$4.50	–
Gooseneck Chardonnay	\$5	\$18
Giesen Sauvignon Blanc	\$7	\$25
Haymaker Sauvignon	\$7	\$25
KJ Riesling	\$7	\$25
Kris Pinot Grigio	\$8	\$30

SPARKLING	Glass	Bottle
Verdi Spumante	\$7	–
Enrico Brut	\$8	–

PORT		
Dow 20 Yr Tawney	\$25	–



The Gonzalez Family Grill

At Fayerweather Yacht Club



TACO TUESDAY MENU

Nachos \$14

Choice of Chicken, Beef or Pork

Quesadilla \$14

Choice of Chicken, Beef or Pork

Shrimp Cocktail \$14

Served w/ fried tortilla chips

Taco Platter (3) \$16

3 Street Tacos (Your choice of pork carnitas, beef birria, chicken or veggie tacos) served with rice and beans

Shrimp Taco Platter (3) \$20

3 Street tequila lime shrimp tacos topped with coleslaw & chipotle aioli served with rice and beans

Carne Asada Taco Platter (3) \$20

NY Strip charred on the grill topped w/ micro cilantro served with rice and beans

Tacos \$4 each

(Pork, Beef, Chicken or Veggie)

Shrimp or Carne Asada Tacos \$6 each

**All tacos are topped w/ cilantro, onion & fresh Mexican fresco cheese*

Sides

Guac & Chips \$8 | Rice & Beans \$7 | Rice \$4 | Beans \$4

Dessert

Homemade Flan \$5 | Mexican Strawberries & Crème \$4

Homemade Salsas

Guacamole Sauce (Low Heat)

Salsa Verde (Mild)

Arbol Chili Sauce (Spicy)

Mango Habanero (Spicy)

