



Hey WHSYC Members,

WELCOME! to the first issue of the new email newsletter of the William H Seward Yacht Club! The newsletter is a work in progress and will continue to evolve over time as we look to make it more exciting and engaging. If you have any ideas that you see that you would like in the newsletter then by all means let us know and we will see what we can do to incorporate it into the newsletter.

Some of the things that you will see will be sections dealing with the Facilities, Activities, Membership, Cruising Plans, Anchorage of the month, Recipe of the month, Drink/Cocktail of the month, Member spotlights, Quotes, Nautical Jokes, etc. maybe even a classifieds for that piece of gear you don't need anymore... so if you can think of other things you would like to see let us know. If you would like to be in charge of a particular section then that takes the pressure off of all of us and we would be happy to bring you on board... like Mike and Deb LaMagdeleine who are spearheading compiling this email newsletter! We need pictures too!...for the website and the newsletter so don't be bashful!

We are also working on being able to provide a hyperlink within the newsletter to where you can see the board of director's notes from the monthly meetings so you can see what the club has on the agenda and some of the various issues we are presently dealing with in order to make us more transparent and facilitate communication with the club in general as well as a way for you to update your membership information if there are any changes.

There are lots of exciting things that are happening with the William H Seward Yacht Club in 2012 already and plenty more to come. We've already had an Offshore Medical Emergency Class at UAA, a big Thanks! to member Jim Foster of S/V Sea Monkey and surgeon/fish whisperer Ted Rosenzweig, the Anchor's Aweigh Boat Show and a Life Raft and Survival Suit demonstration at Eagle Enterprises last week and the Polar Bear Jump Off in Seward where the club donated the use of its showers and a place to warm up for those brave souls. There is a lot more cool stuff on the way.

This has been a wild winter here in Alaska with record snowfalls all around in Southcentral Alaska from Anchorage to Cordova and the Seward Small Boat Harbor had a deep freeze that resulted in a some damage to at least one member's boat, MINE!

If you didn't see the pictures of my boat "getting the finger" as member Dave Summerfeldt so aptly put it, well you will!

But the days are getting longer and the summer bug is in the air as we just had the Anchor's Aweigh boat show down last week.

There are also new happenings with the facility itself as we look to install a new fuel tank and the possibility of new flooring to lots of new Activities being brought to us by Gary Cannon and Cruising ideas from Connie Livsey.

SAILING

We are preparing to bring back up Ray Hines and Keith Stone from Anacortes, WA for all of your boat rigging, electrical, lifelines, etc type of work so if you need anything done please let us know so we can schedule it.

If you have any airline miles you can donate to bring them up that would be most appreciated!

We have quite a few new faces on the board of directors and lots of enthusiasm and good ideas being floated to make this club more useful to you as members other than a place to shower and kick back and relax when in Seward. The board of directors and their contact information can be accessed via the clubs website, www.whsync.org, if you have any suggestions or ideas.

Also don't forget if you are on Facebook, the club does have a page there with pictures and upcoming activities there as well! If you would like to be in charge of the FB page and updating that that would be super cool.

Remember like so many things in life you get out of it what you put into it. So if you want a more responsive club then be a part! Find where you can help out and chip in!

So sit back and enjoy and let's get ready to go sailing!

Cheers!

Sam Steele
Commodore
William H Seward Yacht Club



SEWARD'S NEW HARBORMASTER

Mr Mack Funk, Seward Harbormaster, and wife Debbie attended VIP night at the Anchors Aweigh Boat Show. Mack has been kind enough to provide us with both his direct email,

mfunk@cityofseward.net and his phone number 224-4357.



Welcome Mack and Debbie!



Deb LaMagdeleine practices suturing on a pigs foot.

OFF SHORE MEDICAL EMERGENCY COURSE

In January several club members attended an offshore medical emergency course taught by Jim Foster (Sea Monkey) and Dr. Rosenzweig (Surgeon).

The classroom work included:

- Scene assessment
- Primary patient assessment
- CPR
- Rescue breathing
- Recovery position
- Clearing airway obstructions
- Epipens
- Bleeding control
- Injections - deep and subcutaneous
- Suturing
- Stapling

SAILING ALASKA

WHSYC Activities Report

February has been a busy month. We enjoyed VIP night at the Anchors Aweigh Boat Show. Besides having an early viewing of the show, members socialized and had the opportunity to meet with the new Seward Harbor Master, Mack Funk and his wife, Debbie.

On Saturday, February 11, members met at the Eagle Solutions new facility on the Old Seward Highway. We had the opportunity to see several different styles and sizes of life rafts. We inflated a life raft in the store to see how it works. Later, we practiced getting into survival suits. We ended with a discussion on EPIRBs. It was a very informative seminar. Many thanks to Eagle Solutions.

There are two upcoming activities. The first is scheduled for Thursday, February 23, at the Snow Goose Restaurant starting at 6 PM. Advanced Diesel will be presenting a seminar



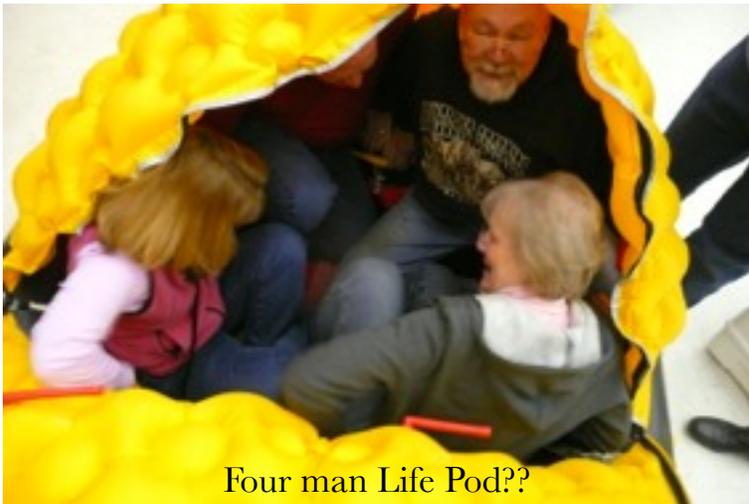
Chicken Chili in a Crock Pot



- 3 (15 oz.) cans Great Northern beans
- 2 1/2 c. cooked chicken, chopped
- 1 c. chopped onion
- 1 c. green or red pepper, chopped
- 2 jalapeno peppers, chopped
- 2 tsp. minced garlic
- 2 tsp. ground cumin
- 1/2 tsp. cayenne pepper, or more
- 1/2 tsp salt
- 1/2 tsp. Montreal Steak Seasoning, McCormick's
- 1/2 tsp. dried oregano
- 3 1/2 c. chicken broth
- 1/2 c. sour cream
- Cheddar or Monterey Jack Cheese, shredded
- 1 T. chives

Mix everything together except the cheese and chives in a large soup pot, cook on medium heat until it starts to boil, then simmer for at least 2 hours. This can be made in a crock pot and cook all day for 8 to 10 hours on low, or 4 hours on high. For the garnish sprinkle cheese and chives on top of individual bowls. Serves 6, freezes well.

SAILING ALASKA



Four man Life Pod??



Creola..Getting the Finger

For those of you who don't already know there is an exceptionally large amount of ice and snow this year. When checking your boats use caution walking on the docks since they have also had some problems. This really means you Sam.



Hope everyone enjoys the first issue of the WHSYC Newsletter. Please feel free to contribute any pictures, articles etc. If there is something you would like to see let us know. Send any information to our email svmultipass@gmail.com

Thanks and enjoy
Mike n Deb