



CRUISE NEWS

The monthly newsletter of the Cruising Club of Charleston

January 2011

Volume 10



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NEXT MEETING

Thursday January 6, 2011
Point Grill 6:30 PM
Speaker: Cyrus Buffin – Water
Keeper's International

**This Months Cruise – Mariner'sCay
Yacht Club on the Folly
River- Saturday January 8th
at 6:00 PM
Bring Heavy Appetizers**

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COMMODORE'S COMMENTS

By Mike Fauss

Ahoy Cruisers,

As 2010 comes to a close I look back with satisfaction on our cruising season. We have had some wonderful week-end cruises and our first long range cruise in a number of years. Who knows, next year we may even plan a longer cruise? Anything is possible in the Cruising Club of Charleston because we have some great people who love to cruise! When you drop the hook in some of the most beautiful spots in the world and then spend a few hours with some of the nicest cruisers in the world, hoisting a few of your favorite brews, it doesn't get much better!

That camaraderie carries over on land with our friendly meetings and fantastic social events such as the Luau, Christmas Party and the upcoming Oyster Roast. The Christmas Party Committee provided us with another very enjoyable party this year. A special thanks to Joann & Mike Lape and Pam Hicks & Paul Hensarling for making all the arrangements of advertising, collecting money, lining up the caterer and organizing the new "Holiday Desert Taste Off", a great idea! Thanks to Carl Beckman for arranging the Washington Light Infantry building and preparing the ham & turkey with the able assistance of Sharon Barnett. Nancy & Richard Wehle did a great job decorating! Thanks to Judy Fauss for checking-in and greeting the partiers as they arrived and to Elizabeth Beckmann for assisting in the Pirate Gift Steal. Another great party! Thanks everyone!

The Nominating Committee has been busy contacting members and encouraging them to accept nomination for the various Cruising Club offices for next year. The reason why this club works so well is that we try and change officers every year to share the responsibility and encourage new ideas. So, if you are contacted, please accept the nomination! We need your new energy and ideas!

Remember, the cruise this month is to Mariner's Cay Yacht Club on the Folly River and next months cruise is to the Annual Oyster Roast at Lloyd & Shirley Davis' on Clouter Creek.

Hope to see you all at the next meeting and **Let's Go Cruising!**

November 2010

By Steve Zwicky

Balance on Hand 11/01/2010: \$3,811.07

Income: \$36.66

Expenses: \$88.48

Balance on Hand 11/30/2010: \$3,759.25

Winners of the 2010 Christmas Bake Off

First Place – Eddie Sikes



TEAROOM LEMON CAKE

INGREDIENTS CAKE

1 18oz PACKAGE LEMON CAKE MIX

½ CUP BUTTER (SOFTENED)

6 EGGS

½ CUP HEAVY CREAM

½ CUP WATER

1 TBSP. LEMON ZEST

1 TSP. VANILLA

INGREDIENTS FROSTING

24 OZ. SOFT CREAM CHEESE

1 11OZ JAR LEMON CURD

1 CUP POWDERED SUGAR

3 TBSP. FRESH LEMON JUICE

1 TBSP. LEMON ZEST

INGREDIENTS LAYERS

¾ CUP RASPBERRY PRESERVES

1½ CUP SLICED ALMONDS (CAN BE TOASTED IF DESIRED)

PREHEAT OVEN TO 350 DEGREES. GREASE 2 9” SPRINGFORM PANS.

COMBINE CAKE MIX, BUTTER, EGGS, CREAM, WATER, ZEST AND VANILLA.

BEAT 2-3 MINUTES OR UNTIL SMOOTH. DIVIDE BATTER EVENLY BETWEEN PANS.

BAKE 25-30 MINUTES. COOL COMPLETELY. CUT EACH CAKE INTO HALVES FOR 4 LAYERS.

FOR FROSTING COMBINE CREAM CHEESE, CURD, SUGAR, AND ZEST. BEAT UNTIL SMOOTH.

ASSEMBLE CAKE FIRST LAYER CUT SIDE UP. SPREAD WITH ¼ CUP PRESERVES, THEN ½ - ¾ CUP FROSTING. REPEAT TO TOP LAYER.

FROST CAKE WITH REMAINING FROSTING. PRESS ALMONDS ON THE SIDE OF CAKE.

FOR LEMON FLOWER PEEL VERY THINLY FROM MIDDLE ALL THE WAY AROUND USING WAVE MOTION. PLACE ON CUTTING BOARD.

AFTER FIRST PIECE IS CUT MEASURE CUT NEXT PIECE ½” SHORTER AND INSERT INTO FIRST PIECE. CONTINUE THIS UNTIL

FLOWER IS FORMED. ADDED DROP OF PRESERVES IN MIDDLE OF FLOWER.

Second Place – Pam Hicks



HUMMINGBIRD CAKE (Ivory Qualls)

3 cups all purpose flour; 2 cups of sugar; 1 teaspoon salt; 1 8 ounce can crushed pineapple; 2 cups chopped pecans; 2 cups chopped bananas; 1 ½ cup vegetable oil; 1 ½ teaspoon vanilla; 1

teaspoon baking soda 1 teaspoon cinnamon and 3 eggs, beaten.

Combine dry ingredients; add eggs and vegetable oil, stirring until dry ingredients are moistened. DO NOT BEAT. Stir in vanilla, pineapple, 1 cup nuts and bananas. Spoon into three well greased and floured 9” pans. Bake at 350 for 25 – 30 minutes. Cool in pans for 10 minutes. Remove from pans and cool completely. Spread frosting between layers and on top and sides. Sprinkle with remaining nuts. If you make a sheet cake, use a 9 X 13 pan and bake for about an hour (till a toothpick comes out clean when inserted in middle).

Cream Cheese Frosting:

1 8 oz. Package of cream cheese, softened; ½ cup of butter, softened & 1 16 oz. package of confectioners sugar & 1 teaspoon of vanilla. Mix & spread.

Third Place – Laurie Kramer



Chocolate Bourbon Tart

Take pre-made pie shell and form into a 10" tart shell. Melt 1 stick of butter and add 1 cup sugar, ¼ cup of corn starch, ¼ cup bourbon, 2 eggs and mix well, trying to dissolve sugar as much as possible. Add one cup of dark chocolate pieces and 1 cup of chopped walnuts or pecans and pour into crust. Bake at 350 degrees for about ½ hour or until just set. The very best when served with some good vanilla ice cream or whipped cream.

CCC MAIN MEETING MINUTES 12/2/10

Commodore Mike Fauss called the main meeting to order and received a motion, second and approval of last months meeting minutes. Mike then called for and received a motion and second to suspend the regular order of business in order to hold the Annual Christmas Party. The motion was approved and the regular meeting was adjourned.

Recording Secretary,

Eddie Whittington

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SAIL PLAN – MARINER'S CAY – FOLLY RIVER

If coming by car, follow Folly Beach Road (highway 171) to Folly Beach and turn right into the marina/condo complex just before crossing the bridge over to Folly Beach. The gate will be open.

If coming by boat, proceed south on the ICW from Charleston Harbor through Elliott Cut and turn to the left down the Stono River. The mouth of the Folly River will be to your left about eight miles down the river as you approach the ocean. It lies just across from Sandy Point and has markers almost all the way up to the marina (which is just before the Folly Bridge on highway 171). Proceed with caution when entering the channel off the Stono River and **follow the markers carefully** for the first quarter mile or so. After that, the rest of the trip is an easy passage up the river (about two miles) to the marina which will be on your left.

You can make reservations at the marina ahead of time or anchor off the marina and use your dinghy to get to the docks. Call Ed Geiger @ 843-607-4254.

Tide Table

Date	Sun	High	Low	High	Low
Saturday – 8 Jan 2011	Sunset –1730	1017 +5.2	1612 +0.1	2228 +4.7	0432 +0.5
Sunday – 9 Jan 2011	Sunrise – 0723	1054 +4.9	1700 +0.3	2310 +4.7	0514 +0.7



BAH HUMB

Michael



2010 Oyster Roast

When: Saturday February 5, 2011

Where: Pinefield on Clouter Creek

Time: 3:30, Oysters 4:00 until.....

Hosts: Lloyd & Shirley Davis

Menu: Oysters, Hot Dogs, Chili, and much more

Refreshments: Liquor Locker

Cost: \$18.00 per person for Oysters and all, \$12.00 Chili, Dogs and Dessert

PLEASE SEE THE ADDITIONAL ATTACHMENT TO THIS E-MAIL FOR MORE INFORMATION REGARDING THE OYSTER ROAST.

HOPE TO SEE YOU THERE!

