

Erie Yacht Club House News

VOLUME I No. VI

SEPTEMBER/OCTOBER 1984

EYC HOSTS MORC NATIONALS

Congratulations to EYC MORC Committee persons who did such an outstanding job in organizing the National Regatta; particularly, Eric Ambro, Dick Robertson, Bill Lasher, Ken Sorenson, Bob Miller, Dale Walker, John Damcott and all of their staff. Without their well thought out and carefully planned schedule the regatta could not have been the tremendous success that it was.

On behalf of the staff and house committee I would like to take this opportunity to thank MORC for all of their input that helped us in preparation for the large numbers of people that used the House and Galley during this time. They certainly made it a pleasure to prepare for and facilitate the participants of the regatta.

The comments from all of the MORC people regarding the House operations were most favorable and complimentary and we appreciate their telling us so since this makes all of the effort well worthwhile.

I would also like to thank the EYC members who were not directly involved with MORC but continued to patronize the Club and be patient with the staff during this period of time.

EYC was fortunate to have the opportunity to host this event and should the occasion ever arise again we hope the Officers and Directors at that time will have the same good fortune as the present ones to have a MORC committee as dedicated as this year's.

The Goodbye to Summer party was well attended, even though Mother Nature didn't cooperate and knocked out the power, allowing the band to be able to play for only thirty minutes. The house committee sponsored the parties scheduled during the three major summer holiday weekends as an adjunct to the entertainment committee's regularly scheduled ones. There has been some criticism regarding the price, however the majority of the members knew what they wanted and supported them because all three were successful; the Lobster Party on Memorial Day weekend and the Crab Crack on the Fourth of July were sellouts. The Goodbye to Summer party on Labor Day weekend was well attended and everyone got plenty to eat.

We realize we are serving many members with varying interests and have tried our best to accommodate everyone. As the season now begins to wind down we hope you will continue to use the bar and galley. We like to think the Club is a year-round facility and, as always, is here for your use and enjoyment. Please check this publication for the new hours for the House since the Club hours are going on a more limited basis as the off-season approaches. Should any of you have any suggestions on the hours or any other areas of operation please feel free to give us your comments.

James L. Owen
Rear Commodore



All You Care To Eat Fish Fry Every Friday Night

Starting Friday, September 14, we will be featuring our all you care to eat fish fry. Featuring Chef Roppes' own beer batter fish. Each week we will be offering a different selection of only the freshest fish picked out personally by our Chef for our members. Best of all it is all you care to eat! Fish fry includes our salad bar (salad yourself to your hearts content!) coleslaw, french fries, and of course your main entree fresh beer battered fish. How much? Only \$4.25.

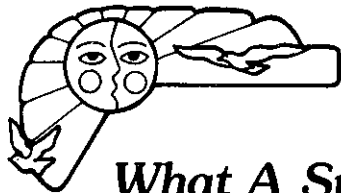
Tuesday Night is Family Night At the Erie Yacht Club

Now that cooler temperatures and shorter days are at hand, the Erie Yacht Club is offering family style meals on Tuesday evenings. We will feature different selections for your dining enjoyment. The family night deal includes all you care to eat salad bar, family style potatoes, and vegetable. Help yourself to a generous portion, plenty of fresh rolls and your main entree - all for only \$5.95. Get the family together and give Mom a much needed evening off! Call 453-4931. Children 10 years and under Only \$2.95!



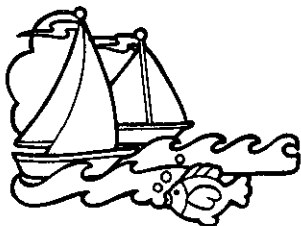
STAY TUNED

New Grill Room menu coming soon....New items....Bigger and better....all for you the Erie Yacht Club member!!!



What A Summer!

Thanks to all you Erie Yacht Club members who stuck with us throughout the changes that took place during the Summer of '84. Because of your support we were able to extend hours, improve service and most of all serve you the member when it was convenient for you. The days of the "Sorry we are not serving now" were soon done away with in May. We increased service to 7 days a week, started the Grill Room, introduced draft beer, began tableside service, presented all new menus, hosted the first Annual Lobster party, July 4th Crab Crack, Goodbye to Summer party - all Erie Yacht Club record breakers for attendance. Above all sales by August 1st surpassed any previous year at the Erie Yacht Club. Thanks again!



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New Value Meals Coming Soon

All new selections for you bargain hunters! Value meals introduced in July were received so well that we are going to add some new dishes to give you an even better variety. Remember all Erie Yacht Club value meals include:

- 1.) All you care to eat salad bar.
- 2.) A generous portion of your selected dinner entree.
- 3.) Chefs' choice of our freshest vegetable.
- 4.) Potato of the day.

All this for \$5.95.

"A good meal and a fair deal".

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Saturday Lunch Hours Still Available Until 4 p.m.

Through September the Erie Yacht Club dining room and lounge will continue to serve lunch until 4:00 p.m. on Saturdays. We will monitor your support and regulate hours in October. Hopefully we will be able to continue lunches until 4:00 p.m. through the heavy haul out month of October.

ANNIVERSARY, BIRTHDAY, REUNION

Remember....the finest in dining is available at the Erie Yacht Club.



Price Shopping? Erie Yacht Club Is A Good Deal

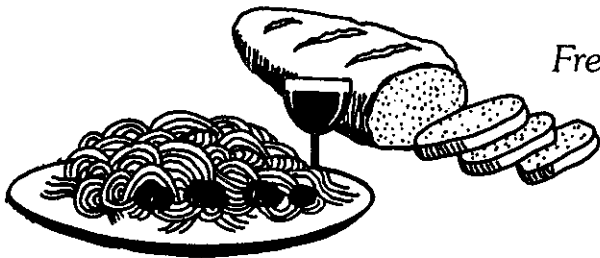
This year we printed all new menus and increased the selections to you the member 10 fold. Some members thought the price increases were high. We agree we did raise prices on some items, but please remember the Erie Yacht Club had not done so in 2 years. Instead of small increases over a period of time we had to play catch up to 1984 prices. We have done comparison shopping for lunch menu items within driving distance of the Erie Yacht Club and we have come to the conclusion that our prices are fair and quite reasonable. Case in point. Wendys lunch comparison:

1/4 pound single burger with cheese and bacon	\$1.87
Large Fries94
Large Soft Drink70
Tax22
	\$3.73

ERIE YACHT CLUB HELMSMAN BURGER

2 ounces more than Wendys quarter pounder	\$2.50
with bacon, and cheese cooked to your order	
Fries75
Large Soft Drink from fountain65
Tax23
	\$4.13

Price difference?!?!? 40¢!!! And what do you get for your 40¢? As you enter the dining room you are greeted by Nancy who knows your name. You are seated in a comfortable seat with a million dollar view. Your waitress will greet you by your name not with "Can we help you down here". You will be served on real china, silverware, your dishes will be cleared for you and above all you will be appreciated. Next time someone mentions price, remember all the little extras you get at the Erie Yacht Club - all for about 40¢.



Fresh made pasta, an everyday menu item for only \$4.95

WORKING LATE TONIGHT?

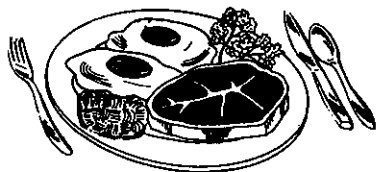
Why bother cooking. Come down to the Club for a sandwich, fries and ice cold draft. Your bill will be comparable to those fast food restaurants that lack our great "personal service".



Remember on those nippy boating days on the bay **hot chili**, a favorite, is available at the Club.

NEW CHEF JOINS ERIE YACHT CLUB

We are proud to introduce to the Erie Yacht Club membership our new Chef Gerald Roppe'. The Erie Yacht Club can finally say they have a "true chef" in Gerry. Born in New England, educated at Denison University in Ohio, as well as in Paris, France at the Institute D'Etudes Politiques. His culinary experience includes Banquet Chef at the Neilhouse in Columbus, Ohio, Sous Chef at Erie's renowned Aviation Country Club, and since 1981 he has served as Executive Chef of the Lake Shore Country Club. We wish Gerry all the luck in the world as he joins the Erie Yacht Club Staff. We look forward to improved quality and consistency of food as well as less waiting time for food.



Before Getting Underway Join Us For Early Morning Breakfast

Remember we are still here every Saturday and Sunday mornings from 8:00 a.m. until 11:00 a.m. serving your favorite breakfast dishes. Eggs any way you wish, fresh 3 egg omelettes, bakery fresh breads and pastries, as well as the choicest breakfast meats. Before heading out to the boat why not meet for an enjoyable early morning breakfast. Your Erie Yacht Club staff is waiting to serve you!

Dinner is available in your Erie Yacht Club Grill Room!!!

Draft Beer Received Well



The draft beer system installed for those lovers of draft has been much more successful than planned. In fact the draft system originally was planned for a 2 tap system. Response was so good, we added a third selection! Surprisingly many die hard can beer drinkers have switched to draft. Due to the overwhelming support of our draft beer, the system has paid for itself months before it was planned too! Happy hour prices on draft are 50¢ for an ice cold 12 ounce pilsner glass. On tap we feature Bud, Miller Lite, and Lowenbrau.



Planning A Shower?

May We Suggest The Erie Yacht Club

What better place to hold those special showers for your friends or family, wedding or baby shower. We are sure you will be proud to host an event that will be the talk of all your friends. We can help plan that special event and work within your budget. The Commodore's Suite is ideal for parties up to 25 people. For larger groups the area that is partitioned at the end of the dining room is quite spacious. Give us a call at 453-4931 and let us help plan your event.

Hauling Out In September?

Why Not Treat The Crew!

That's right! We all know how we can work up an appetite when scrubbing down the hull and bottom. Come on Captian - treat the crew to breakfast or lunch in the Club. No more can you say "It's too early, the kitchen is not open yet" or "It's after 2:00 p.m. and the galleys closed". We are here to serve you so bring the crew up to the Club for libations and grub!

We Apologize For Sometimes Running Out

There is no excuse so we won't make any. Due to your overwhelming support of the Club we have run out from time to time. Especially in the Grill Room the finger food items have been so popular that we have sold our entire week's supply in one night. Again we apologize and due to added freezer and cooler space we now can stock up on some of our more popular items.



Try Our Charbroiled Seafood



Just like "at the shore" the Erie yacht Club uses only the freshest swordfish. A generous portion to satisfy the hearty seafood appetite. Broiled on our open flame, sauteed with lemon, a pinch of creamery butter, cooked until flaky and served hot to your table. We assure that it is the finest from here to the shore!

OUR HOT COFFEE DRINKS WILL BE BACK SOON!

As the Fall chill brings a nip to the air, we will again be featuring our international coffees. They are prepared with the finest cordials from around the world, served by the finest Club bar staff in Erie. After boating why not return to the Club for a warm up of one of our fine coffee drinks!



Erie Yacht Clubs' Clam Casino Recipe

A favorite this past yachting season was our clams casino. In fact we have a hard time keeping up with the orders on busy nights. Our recipe is a little bit different than the normal casino. Now that "at home" parties will be coming soon we thought we would pass along our special recipe!

ERIE YACHT CLUB CLAMS CASINO

1. Start with cherry stone clams. (Those are the small ones, much easier to eat.)
2. Grill fresh lean bacon. One strip will do between 4 to 6 clams.
3. Dice about 1/2 dozen red pimentos.
4. Dice 1/2 green pepper.
5. Grate 1/2 cup swiss cheese. Chuck clams. (Open with butter knife if you do not have a clam & oyster knife). Remove inside of clam and drain the clam juice into a small bowl. Discard the top half of the clam shell. Set the clam back into the bottom half of the shell. Place diced pepper and pimento on top of the clam. Add cooked bacon. Pour clam juice equally over clams. Layer grated swiss cheese on top. Place in cookie pan and cover with melted butter. Place in broiler for about 10 minutes or until cheese melts and the bacon becomes crispy. Enjoy!



Buy any 2 Grill Room selections and get a small order of garlic toast FREE.

Good only through September 30, 1984



ERIE YACHT CLUB

SUNSETS AND GRILL ROOM

Now that September is at hand cooler weather is fast approaching. Fresh Autumn sunsets are a great setting for our menu in the Grill Room. Remember we are still here to serve you! We hope you will continue your support into September, October, and the colder months. Our Erie Yacht Club service staff is here to assist you. We look forward to seeing our "Summer friends" this Fall. The Grill room is open Tuesday, Wednesday, Friday, Saturday and Sunday nights. Hope to see you soon!



Grill Room Is Here To Stay

1984 was the year Rear Commodore Jim Owen and his House Committee tested many new ideas for the House. The Grill room was one of those experiments that turned out to be the most successful. Your response was fantastic! You expressed your desires for extended food service in the bar (Grill Room). We listened and now the Grill Room is a permanent part of Erie Yacht Club dining. In August when the House Staff and House Committee began discussing the wind down of the extended hours and service, the question was raised if the Grill Room should be discontinued until the Spring of 1985. After inquiring with many Erie Yacht Club members, it was decided to continue with the Grill Room throughout the year. During the slower months some hours will be discontinued but **whenever** the dining room is opened so will the **Grill Room**. Don't go away - please continue your support of the Erie Yacht Club Grill Room. What's next? Watch for a new and larger Grill Room menu coming soon!



A special thanks to the Erie Yacht Club staff for their help in making the Summer of '84 the best ever at the Erie Yacht Club!!! To all those going back to school, good luck and hope to see you all next year.

Erie Yacht Club

announces two special nights for the fall of '84

First!

TUESDAY Nights September thru October FAMILY STYLE MEALS

To give that special person a night off in the kitchen the EYC is offering Family Style Meals at family pleasing prices!

Here's what you get:

- 1) All you care to eat Salad Bar
- 2) Platter of Fresh Vegetables
- 3) Platter of Chef's choice of potato
- 4) Generous platter of our weekly special entree

Price: Adults \$5.95 Junior EYC Members (10 and under) \$2.95

Second!

FRIDAYS "Fish Fry" All You Can Eat!!! That's Right for \$4.25!!!

- 1) Salad Bar to your heart's content
- 2) Beer Battered Fish (Different type every week)
- 3) Coleslaw
- 4) French Fries

Seconds, Thirds, Fourths on the fish?

You Bet! Just Ask!

Your EYC is helping you **S T R E T C H** your dining dollar

CALL NOW 453-4931

Support Your Club! \$ SAVE! \$

OCTOBER NOTES IMPORTANT.

PLEASE READ !!!

As colder weather approaches we will be winding down some of our extended hours, but not all!!! Please note the following changes:

Monday - Bar open 4:00 p.m. - 12:00 a.m.
No food service

Tuesday and Wednesday - Bar open till 12:30 a.m.
Lunch 11:30 a.m. - 2:00 p.m.
Grill Room 6:00 - 9:00 p.m.
Dinner 5:30 - 9:00 p.m.

Thursday - Bar open 11:00 a.m. - 12:30 a.m.
Lunch 11:30 a.m. - 2:00 p.m.
No Dinner Hours

Friday - Bar open 11:30 a.m. - 2:00 a.m.
Lunch 11:30 a.m. - 2:00 p.m.
Grill Room 5:30 p.m. - 10:00 p.m.
Dinner 5:30 p.m. - 9:00 p.m.

Saturday - Bar open 11:30 a.m. - 2:00 a.m.

Lunch 11:00 a.m. - 2:00 p.m.
Grill Room 5:30 p.m. - 10:00 p.m.
Dinner 5:30 p.m. - 9:00 p.m.

Sunday - Bar open 11:00 a.m. - 11:00 p.m.
Brunch 9:30 a.m. - 2:00 p.m.
Grill Room 2:00 p.m. - 4:00 p.m.

EYC House News

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**IMPORTANT DETAILS INSIDE!! - New Family Style Meal's Tuesdays,
All You Can Eat Fish Fry's Fridays.
Reserve Now 453-4931**