

**LAKE HARRIET YACHT CLUB 1979**

## KING WIND

Of all the weathers  
wind is king.  
Snow would not blow,  
nor rain beat,  
Nor grasses ripple,  
nor trees break,  
Except for the will  
of this blind thing  
That neither is seen  
nor seen, but anyway  
Comes, and anyway goes  
--from where --  
To where? Nobody knows.

I never am tired  
of thinking of him.  
Even in sleep --  
but where is his bed?  
He dreams of filling the  
the world again  
With waves of water  
and walls of air  
That neither can stop  
or stand, but anyway  
Rise, and anyway fall.  
So on forever.  
Motion is all.

Mark Van Doren



# 1979 Season

"It began as a witch's brew of an evening ... black, hot, thick with humidity."

"Lakewood Cemetery lost more than 50 trees."

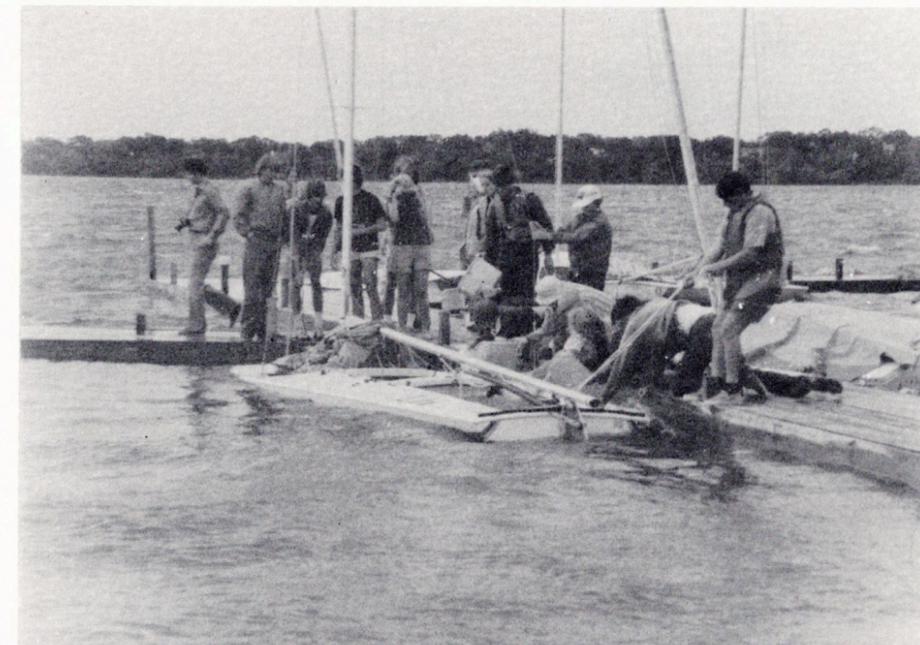
"Les Coleman of the National Weather Service said that the storm passed through the Twin Cities at almost 50 miles per hour."

"Windows in the Foshay Tower and the IDS Center were blown out."

quotes from the Minneapolis Star, June 20, 1979

Almost every boat on Lake Harriet was turned over during that ferocious June 19th storm. The judges' boat and crash boat were blown over the fence they were chained to, and a couple of boats actually ended up on land. But the next day, Wednesday, a hearty group of LHYC sailors worked till dark turning boats over ... dragging them to the dock ... digging masts out of the mud ... repairing ... sharing buckets, tools, sponges and stories. And we raced that weekend!

This year we salute all the hale, hearty, good natured, hard working, generous, persistent, fantastic folk who pitched in and overcame this disaster. (Plus all the folk in the Yacht Club who know how to work hard and play hard, to add up to another very good summer.)



# LAKE HARRIET YACHT CLUB



## OFFICERS

Commodore	Dorothy Schepers
Vice Commodore	Bob Wattson
Secretary	Dave Butler
Treasurer	Bob Hoyt

## DIRECTORS

Don Bailey  
Skip Chapin  
Ann Forsman  
Harry Fuller

## FLEET CAPTAINS

C Fleet	John Gilles
M Fleet	Leslie Seymour
MC Fleet	Pete Taylor
X Fleet	Tom Seymour

## FLEET SCOREKEEPERS

C Fleet	Steve Woldum
M Fleet	Joan Seymour
MC Fleet	Bob Mott
X Fleet	Joan Seymour

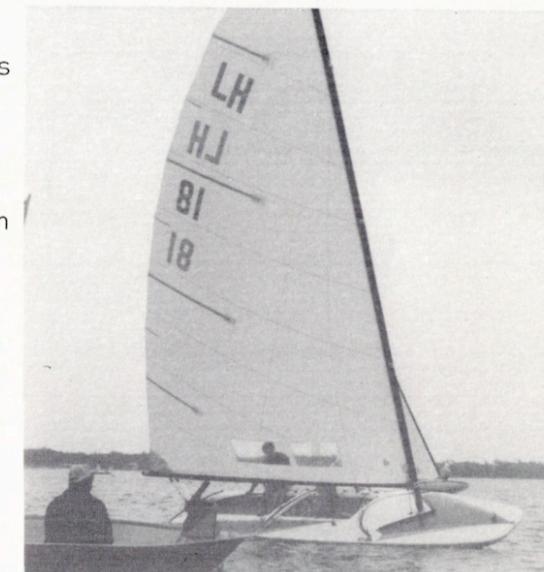
## COMMITTEE CHAIRPEOPLE

Social	Janet & Bob Mott
Banquet	Carole & Ernie Martin Marilyn & Tom Aldritt
Equipment	Jim Martin
Trophies	Liz & Al Fleming
Spring "M" Regatta	Brian Mathewson Martha & Dick Stehly
Die Hard Regatta	Harry Sand
Chief Judge	Tom Aldritt
Race Committee	Jack Friedrichs
Photography	Dee O'Neal
Publicity	Dick Adams
Yearbook	Pat & Bob Hoyt Moira & Rich Rummel
Chief Scorekeeper	Jim Schepers

# SEASON CHAMPIONSHIP FINAL STANDINGS

## CLASS C

Place	Yacht		Skipper
1	Teal IV	LH 81	Steve Woldum
2	Runnin' Wild	LH 82	Jim Morgan
3	Rushmore III	LH 118	Arnie & Rachel Caswell
4	Witchcraft VIII	LH 13	Jack Friedrichs
5	Que Pasa	LH 45	Bill Coppage
6	Harlequin	LH 19	Skip Chapin
7	Firebird	LH 1	Bill Stephens
8	Renegade	LH 77	John Gilles
9	Wind Song	LH 181	Jeff Land
10	White Tornado	LH 40	Jim Martin
11	Kwik Sand	LH 2	Harry Sand
12	Orange Crush	LH 42	Larry Johnson
13	Skoshi	LH 10	Ed Willems
14	C Gull	LH 11	Bob Boyce
15		LH 71	Jim Clark



## CLASS M

Place	Yacht		Skipper
1	Topper	LH 7	Martha Morgan
2	Prima II	LH 51	Chris & Leslie Seymour
3	Foxy Too	LH 136	Brian Mathewson
4	Grant's Girls	LH 79	Kathleen Feldman
5	Magic	LH 15	Sue Aldritt
6	Spirit of '76	LH 76	Dick Adams
6	Special K	LH 111	Chris & Tom Keppel
8	Mischief	LH 12	Tom Fleming
9	Grox Ventre	LH 65	Sue Clemmings
10	Meltemi	LH 9	Peter Asch
11	Ladies First	LH 17	Kathy Drozd
12	Swiftsure	LH 57	Mike Swift
13	Wind Wise	LH 47	Belle & Bob Scott
14	Grog	LH 23	Lloyd Schmidt
15	Duffer	C 15	Steve & Louie Hunt
16	Auntie M	LH 84	Peter Harris





SEASON CHAMPIONSHIP FINAL STANDINGS

CLASS MC

Place	Yacht		Skipper
1	Stessy	LH 31	Dave Butler
2	Avid III	LH 3	Pete Taylor
3	Viggen II	LH 4	Don Bailey
4	Bubbles	MC 364	Harry Fuller
5	Riff Raft	LH 35	Ernie Martin
6	Shadowfax II	LH 24	Bob Hoyt
7	Sun Dance	LH 8	Bob Mott
8	Watt Knot	MC 277	Bob Wattson
9	Mac	MC 271	John Rauma
10	Micro Cosm	MC 164	Bill Hanson
11	Santana	LH 68	Jerry Behrendt
12	Red Devil	MC 279	Andy Schepers
13	Flem Flam	MC 386	Al Fleming



CLASS X

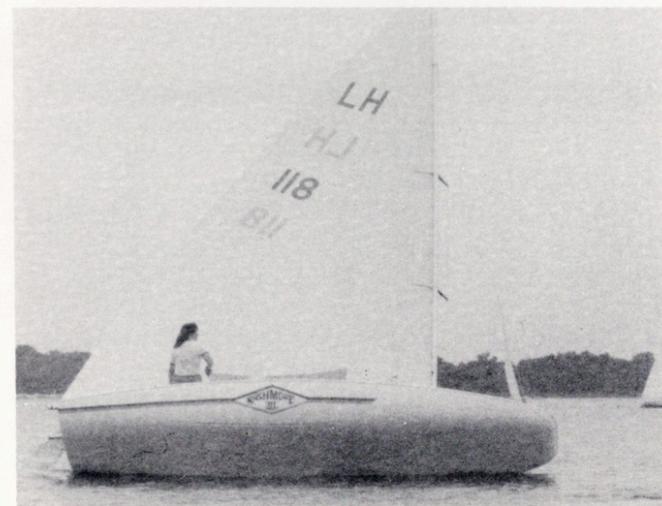
Place	Yacht		Skipper
1	Blithe Spirit	LH 32	Tom Seymour
2	Aeolus	LH 33	Rich Rummel
3	X-Pert	LH 21	Bill Butler
4	Flying High	LH 36	Jim Seymour
5	Red Ball Jet	LH 5	Tom Colburn
6	Flying Scott	LH 18	Jonathan Scott
7	Tom Cat	LH 16	Mimi Keppel

MOST IMPROVED SKIPPER

Class C	Rachel Caswell
Class M	Lloyd Schmidt
Class X	Tom Colburn

WOMEN'S CHALLENGE TROPHY

Martha Morgan



LAKE HARRIET YACHT CLUB WINNERS



SERIES	CLASS C	CLASS M	CLASS MC	CLASS X
I Reeves	Steve Woldum Skip Chapin Jack Friedrichs Jim Morgan A. & R. Caswell	Martha Morgan Chris Seymour Brian Mathewson Sue Aldritt Tom Keppel	Dave Butler Bob Mott Bob Hoyt Don Bailey Pete Taylor	Rich Rummel Tom Seymour Tom Colborn Jim Seymour Bill Butler
June	Steve Woldum R. & A. Caswell Jack Friedrichs Bill Coppage Jeff Land	Leslie Seymour Martha Morgan Brian Mathewson Dick Adams Tom Keppel	Pete Taylor Dave Butler Don Bailey Bob Mott Bob Hoyt	Rich Rummel Tom Seymour Bill Butler Jim Seymour Jonathan Scott
C.McC. Reeves	Jim Morgan Steve Woldum A. & R. Caswell Jack Friedrichs Skip Chapin	Kathleen Feldman Martha Morgan Leslie Seymour Brian Mathewson Sue Aldritt	Pete Taylor Dave Butler Bob Hoyt Bob Wattson Don Bailey	Tom Seymour Bill Butler Rich Rummel Jim Seymour Tom Colburn
July 4th	Steve Woldum Jim Morgan R. & A. Caswell Jack Friedrichs Bill Coppage	Brian Mathewson Tom Fleming Leslie Seymour Sue Aldritt Kathleen Feldman	Don Bailey Pete Taylor Bob Hoyt Harry Fuller Bob Mott	Tom Seymour Rich Rummel Jim Seymour Bill Butler Tom Colburn
Home	A. & R. Caswell Jack Friedrichs Jim Morgan John Gilles Bill Coppage	Brian Mathewson Sue Aldritt Dick Adams Tom Fleming Leslie Seymour	Pete Taylor Don Bailey Ernie Martin Bob Wattson Bob Mott	Tom Colburn Tom Seymour Rich Rummel Jim Seymour Jonathan Scott



## LAKE HARRIET YACHT CLUB WINNERS (CONTINUED)

Consolation	Jeff Land	Dick Adams Lloyd Schmidt Sue Clemmings Tom Fleming Mike Swift	Don Bailey Pete Taylor-tie Harry Fuller-tie Ernie Martin Andy Schepers
August	R. & A. Caswell John Gilles Jack Friedrichs Jeff Land Steve Woldum	Chris Seymour Lloyd Schmidt Dick Adams Kathleen Feldman Chris Keppel	Dave Butler Pete Taylor Don Bailey Bob Mott Bob Hoyt
Labor Day	Steve Woldum Bill Coppage Jim Morgan A. & R. Caswell Jack Friedrichs	Brian Mathewson Martha Morgan Dick Adams Chris Seymour Sue Clemmings	Pete Taylor-tie Dave Butler-tie Bob Hoyt-tie Harry Fuller-tie John Rauma
Wed. Night	R. & A. Caswell	Brian Mathewson	Bob Mott
Commodore Cup	Bill Stephens	Brian Mathewson	Dave Butler

### CLASS C

#### MYC SPRING

Skip Chapin  
Larry Johnson  
Bill Stephens  
Steve Woldum

#### TRI-LAKE CHALLENGE REGATTA-UMYC

Arnie & Rachel Caswell  
Skip Chapin  
John Gilles  
Steve Woldum

#### C INVITATIONAL - WHITE BEAR

Arnie & Rachel Caswell  
Skip Chapin  
Jim Morgan  
Bill Stephens  
Steve Woldum

#### C AQUATENNIAL - CALHOUN

Arnie & Rachel Caswell  
Jack Friedrichs  
John Gilles  
Jeff Land  
Jeff Ruehle

#### C INTERLAKES - MYC

Arnie & Rachel Caswell  
Bill Coppage  
John Gilles  
Jim Morgan  
Steve Woldum

#### C INLAND - MENDOTA

Arnie & Rachel Caswell  
Steve Woldum

#### LAKE WACONIA LABOR DAY

John Gilles

#### PRIOR LAKE

Arnie & Rachel Caswell



## REGATTA PARTICIPANTS



C DIEHARD

Arnie & Rachel Caswell  
Skip Chapin  
Bill Coppage  
Jack Friedrichs  
John Gilles  
Jim Martin  
Jim Morgan  
Harry Sand  
Bill Stephens  
Steve Woldum

SPRING M - LHYC

Sue Clemmings  
Tom Keppel  
Brian Mathewson  
Martha Morgan  
Chris Seymour  
Mike Swift

M INVITATIONAL - UMYC

Kathleen Feldman  
Tom Fleming  
Tom Keppel  
Brian Mathewson  
Martha Morgan  
Chris Seymour

M AQUATENNIAL - CYC

Peter Asch  
Kathleen Feldman  
Mike Morgan  
Leslie & Chris Seymour

M INTERLAKES - MYC

Sue Aldritt  
Kathleen Feldman  
Martha Morgan  
Brian Mathewson  
Leslie Seymour

M INLAND- OYC

Tom Fleming  
Tom Keppel  
Brian Mathewson  
Martha Morgan  
Chris Seymour



X AQUATENNIAL - CYC

Bill Butler  
Rich Rummel  
Jonathan Scott  
Jim Seymour  
Tom Seymour

X INTERLAKES - MYC

Bill Butler  
Rich Rummel  
Tom Seymour

X INLAND - CLEAR LAKE

Bill Butler  
Rich Rummel  
Jim Seymour  
Tom Seymour

X DIEHARD - LHYC

Bill & Dave Butler  
Jonathan Scott  
Jim Seymour  
Lynn Seymour



FUN REGATTA- GULL LAKE

Kathleen Feldman

M DIE HARD - LHYC

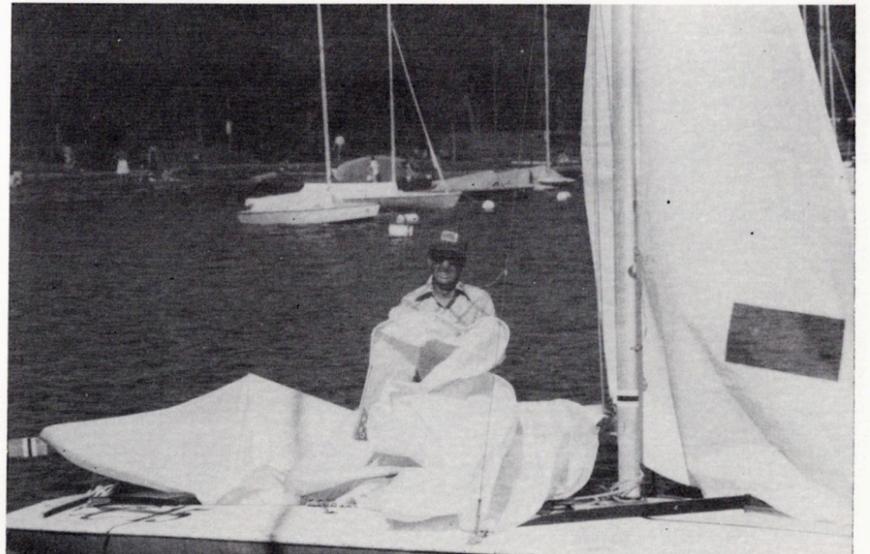
Dick Adams  
Tom Aldritt  
Sue Clemmings  
Kathy Drozd  
Kathleen Feldman  
Tom Fleming  
Steve Hunt  
Chris Keppel  
Brian Mathewson  
Martha Morgan  
Lloyd Schmidt  
Chris Seymour

PRIOR LAKE

Louie & Steve Hunt  
Chris Keppel  
Brian Mathewson  
Chris Seymour

DAVENPORT

Brian Mathewson



# WHY OUR DESIGNS GIVE YOU THE RACERS EDGE.

## COMPUTER DESIGN:

This fall our computer is helping to (a) design faster sail shapes (b) keep track of existing designs (c) duplicate existing sails on non-stretch mylar patterns.

## REGATAS:

We and our customers go to as many regattas as possible to race our sails against the competition in as many classes as possible.

## WORKMANSHIP:

All our panels are taped and double stitched to better hold shape so your sail will stand-up to hard use.

## SERVICE:

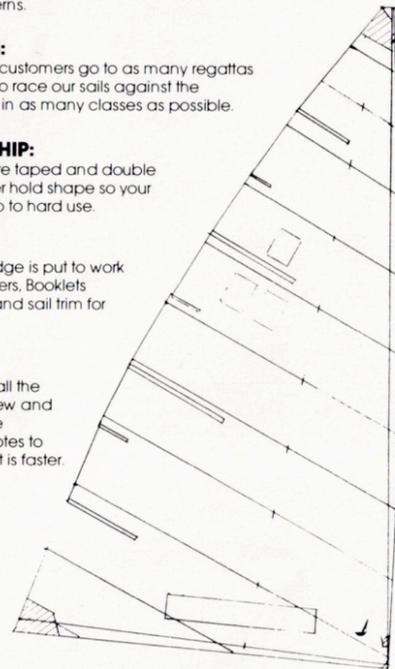
We are involved! Our knowledge is put to work for you in the form of Newsletters, Booklets and update sheets on boat and sail trim for your class.

## SAIL TESTING:

Our computer does not give all the answers. We sail test all our new and existing designs. We take time comparisons, pictures and notes to further refine our "feel" of what is faster.

## CLOTH ANALYSIS:

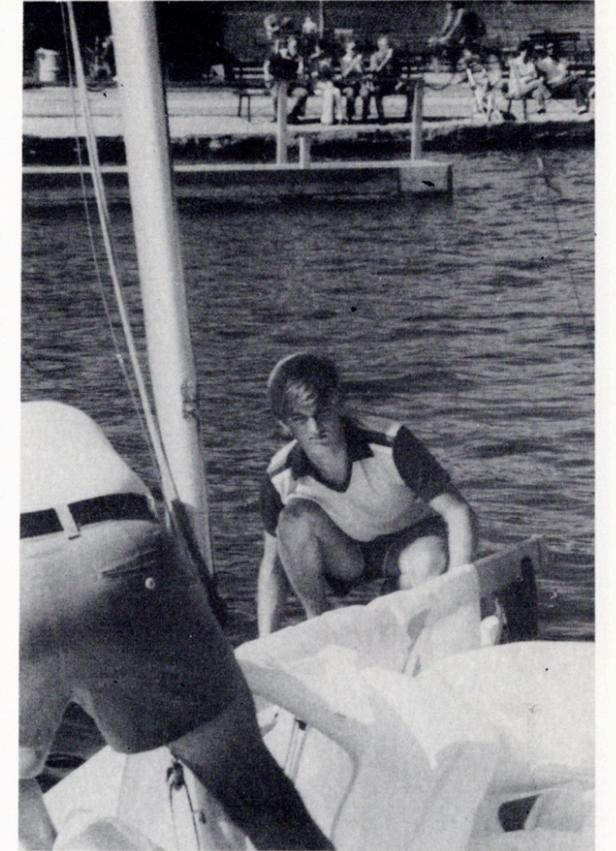
Every lot of sailcloth at Bowers has been stretch tested, thread counted, weighed and finally recorded in order to reproduce the same fast shape every time.

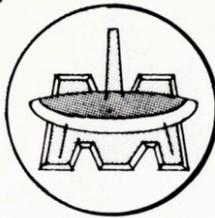


1978 was another outstanding year for Bowers Sails and our customers. Regatta results were gratifying with Boats carrying Bowers Sails winning more national, regional and club races than ever before. We learned alot in 1978 and we're incorporating that knowledge in our sails now. Making our sails a little better and a little faster. So buy Bowers Sails and get the Racers Edge in 1979.



**BOWERS SAILS, INC.**  
14916 Minnetonka Blvd.  
Minnetonka, MN 55343  
(612) 933-6262





**MELGES**  
BOAT WORKS

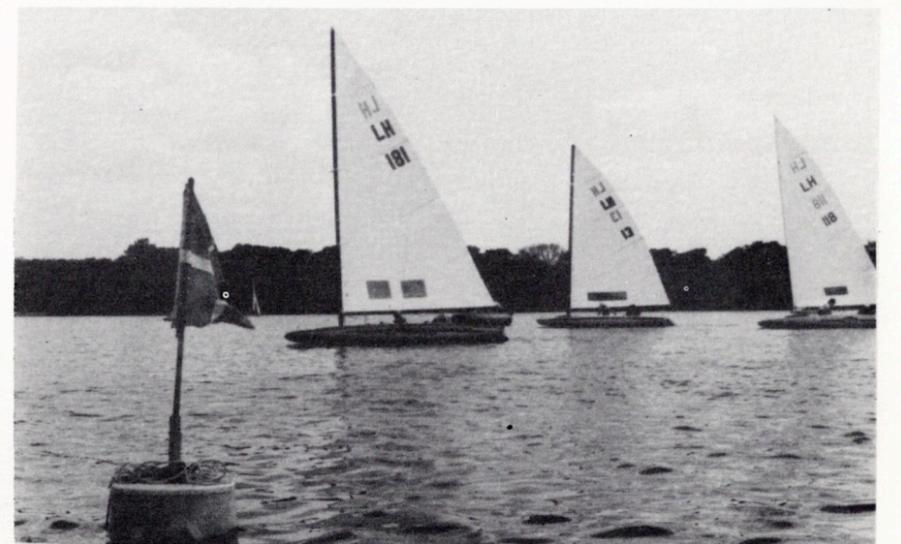
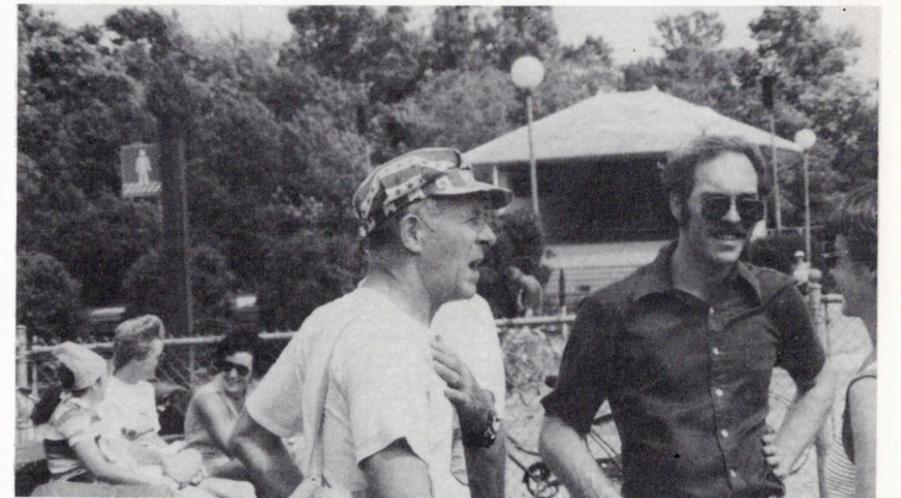
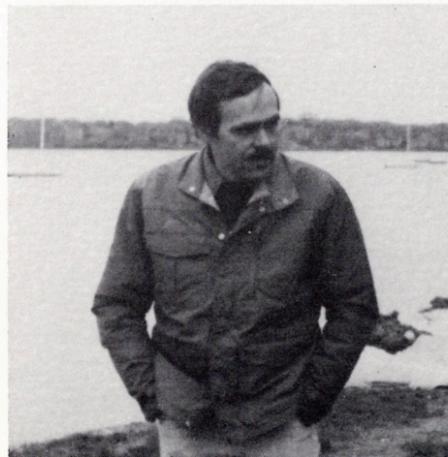
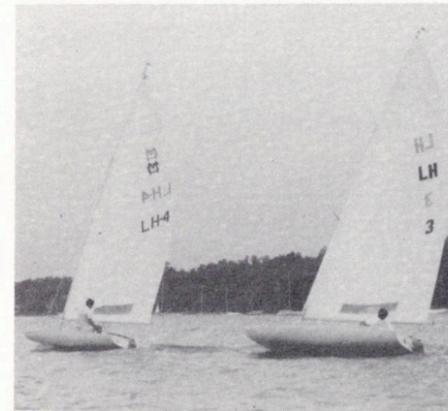
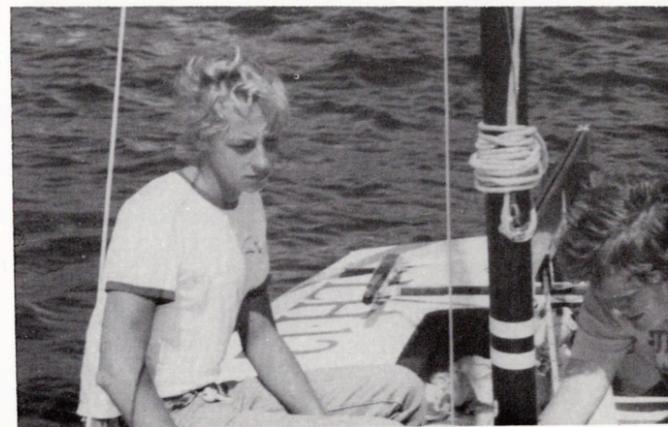


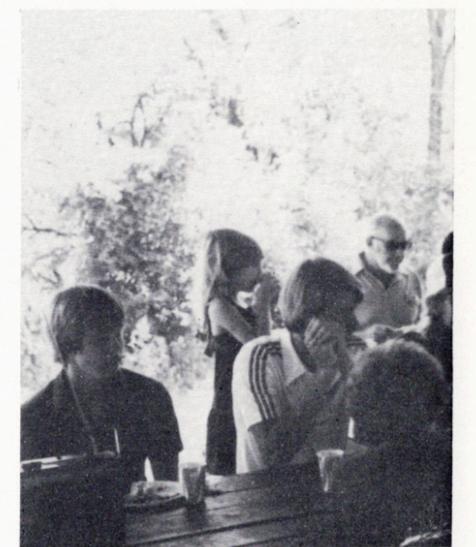
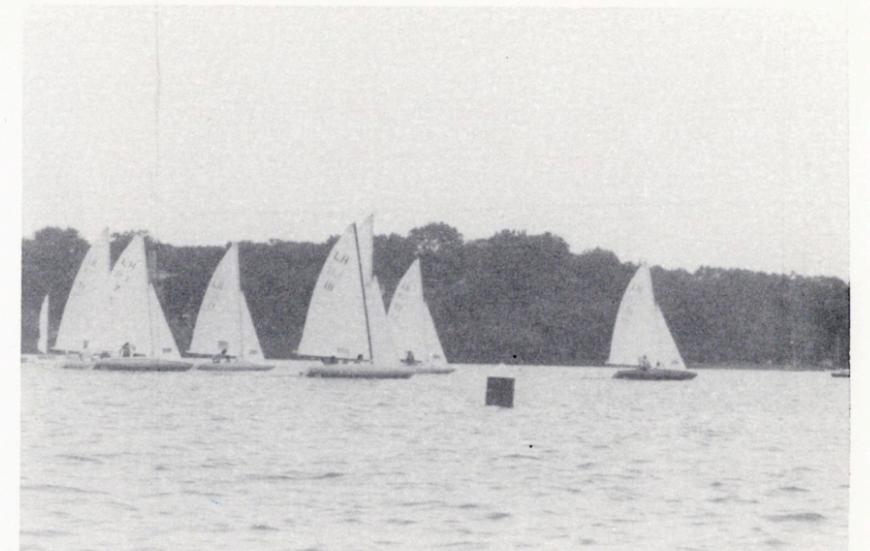
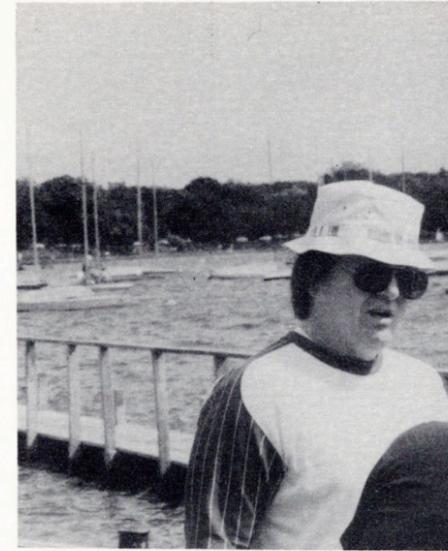
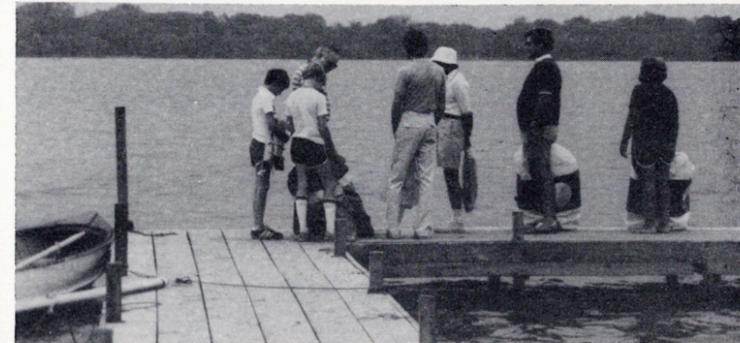
**MELGES**  
SAILS



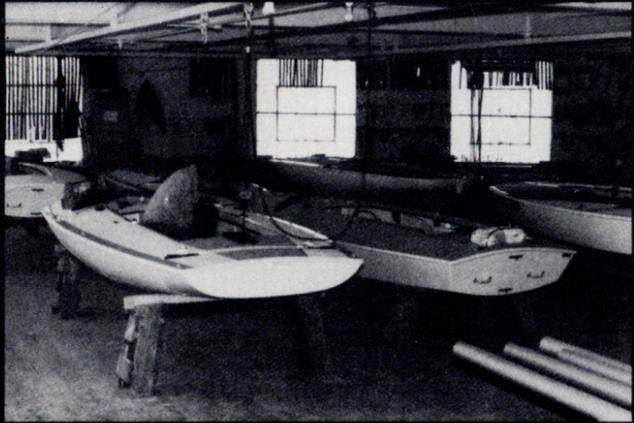
**MELGES**  
OFFSHORE

ZENDA, WISCONSIN 53195  
414-248-6621



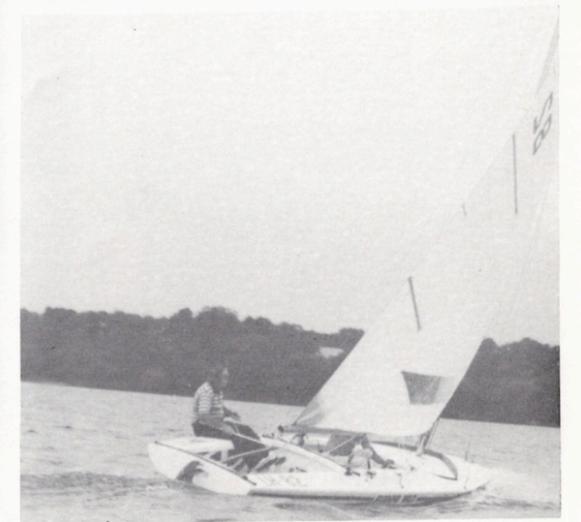
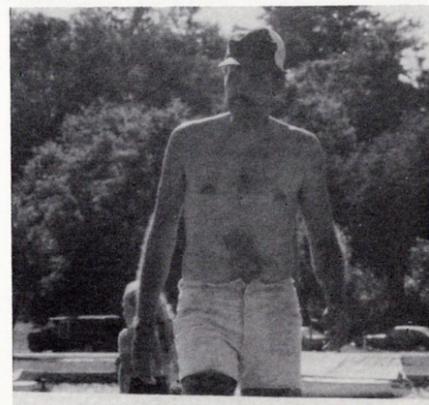


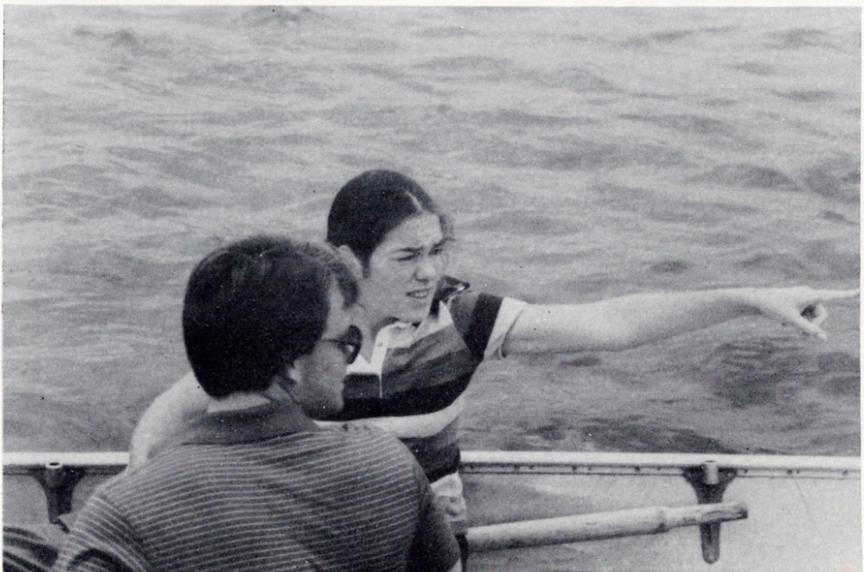
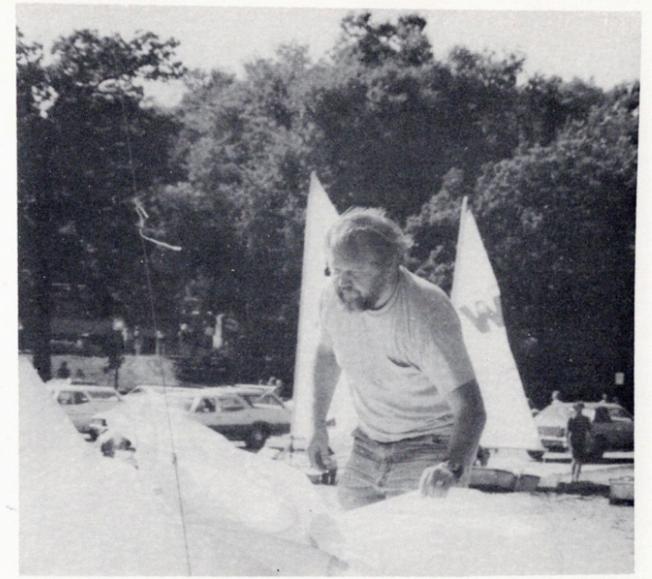
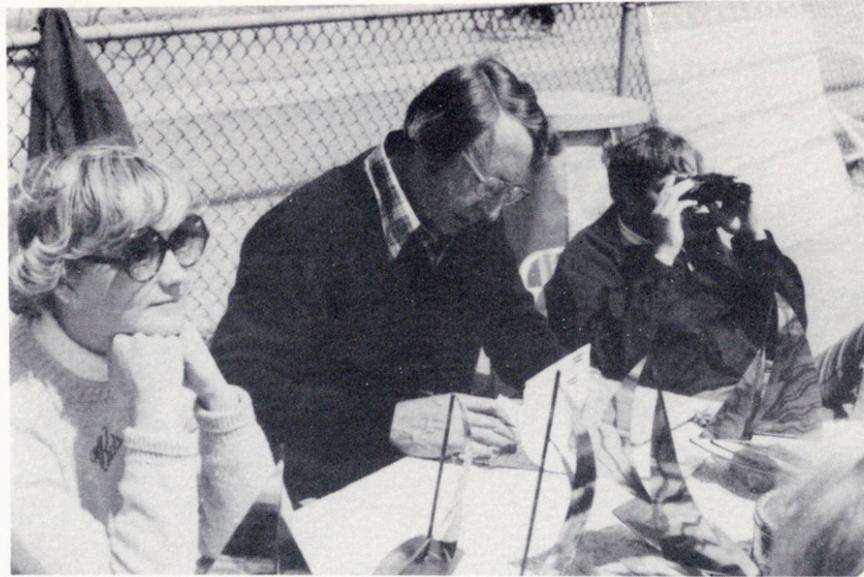
We spend our  
Winter improving  
your Summer.

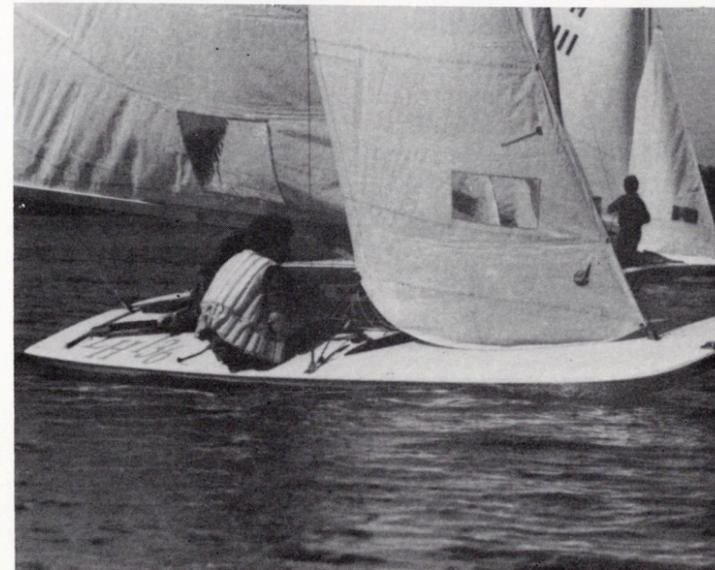
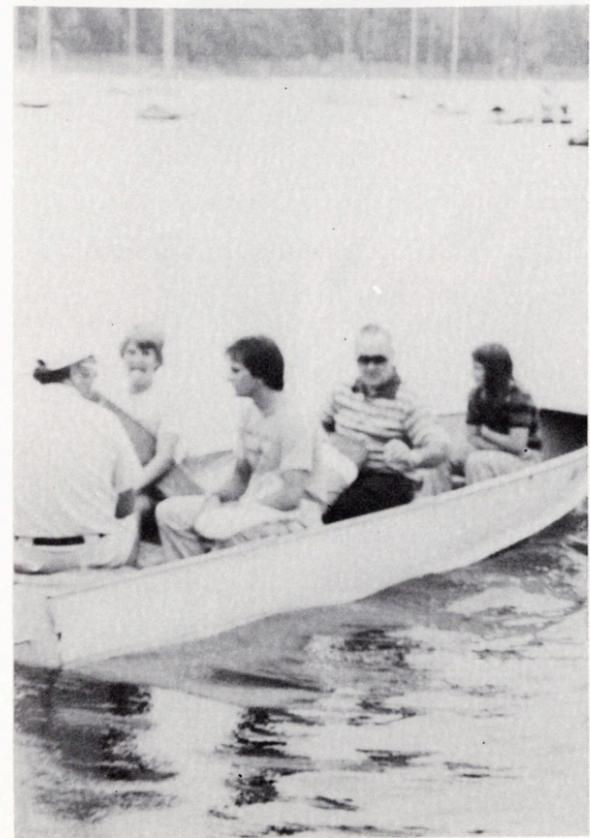
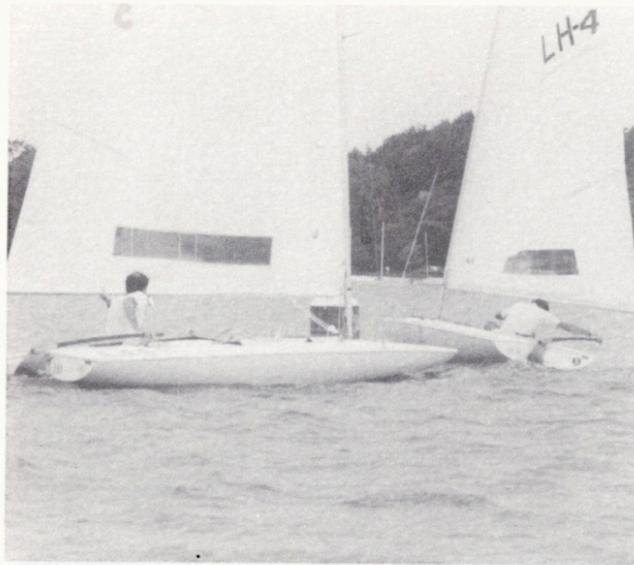


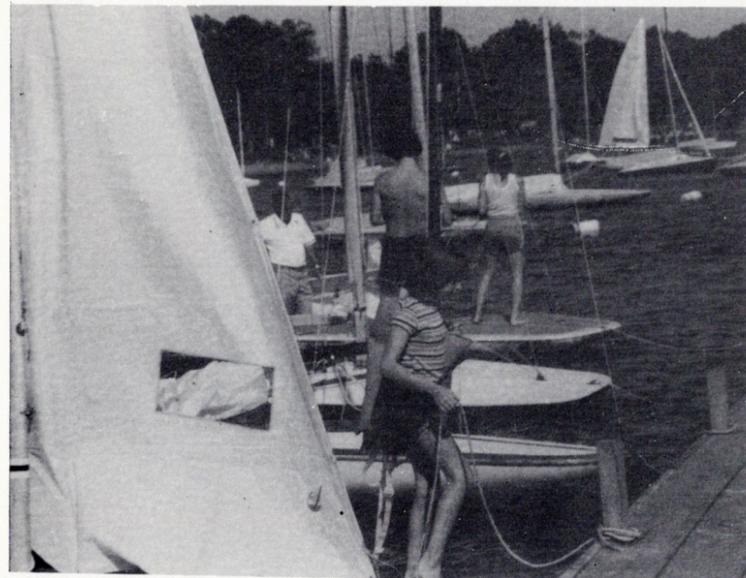
**Johnson Boat Works**

323 S. Lake Avenue  
White Bear Lake, MN: 55110  
(612) 429-7221









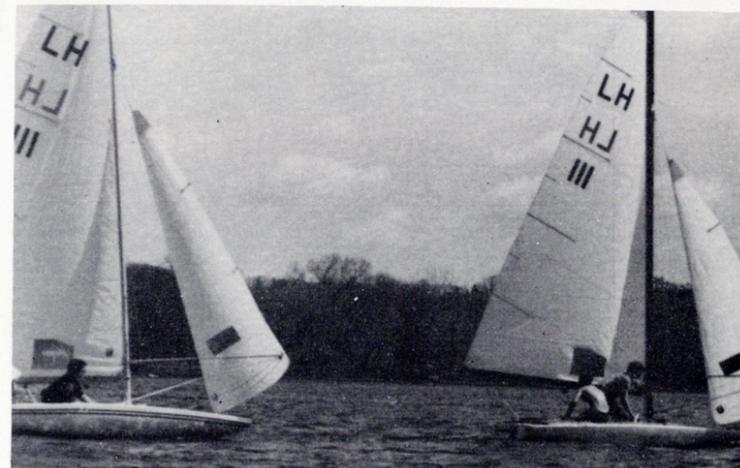
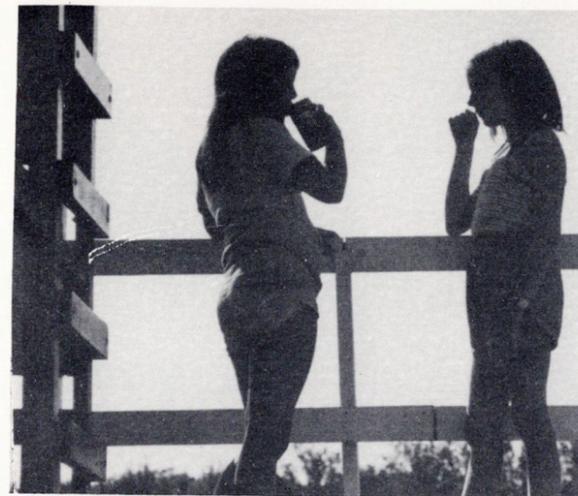
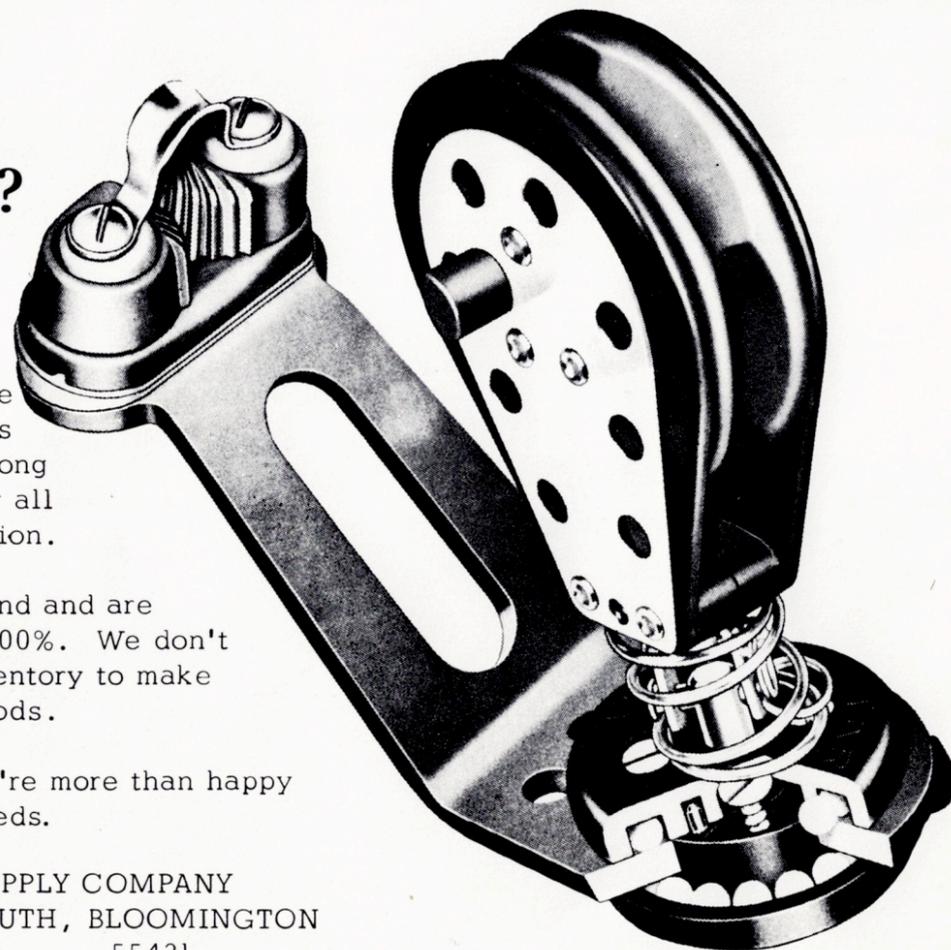
## DO YOU RECOGNIZE THIS BLOCK?

Well, if you are a Scow sailer, you should, and SEVEN SEAS carries the complete HARKEN line-up of blocks and accessories plus a long list of other hardware for all types of sailing application.

We're open all year around and are in the sailing business 100%. We don't push out our summer inventory to make way for winter sports goods.

Stop by and see us. We're more than happy to help you with your needs.

SEVEN SEAS YACHT & SUPPLY COMPANY  
9600 JAMES AVENUE SOUTH, BLOOMINGTON  
612/888-3978 55431



An extra in this year's annual is the inclusion of just a few of our favorite recipes from the parties and picnics we enjoy so much. By no means do they include all of the good food we've had ... just some of it, and we hope, in the years ahead to get delicious recipes from all of the good cooks in the Yacht Club.

OATMEAL CARMELITAS Barbara Morgan

- 1 cup flour
- 1 cup quick rolled oats
- 3/4 cup firmly packed brown sugar
- 1/2 teaspoon soda
- 3/4 cup melted butter
- 1/4 teaspoon salt
- 1 cup chocolate chips
- 1/2 cup chopped pecans
- 3/4 cup caramel ice cream topping
- 3 tablespoons flour

Combine flour, oats, brown sugar, soda, salt and butter. Blend at low speed to form crumbs. Press half of crumbs into 9 x 9" pan. Bake for 10 minutes at 350°. Remove from oven.

Sprinkle chocolate chips and pecans over mixture. Blend caramel with 3 tablespoons flour; pour over mixture. Then sprinkle second half of crumb mixture over all.

Bake 15 - 20 minutes at 350°. Chill for one to two hours.



GESPACHA Belle Scott

- Mix together ...
- 6 tablespoons bread crumbs (as in Peppridge Farm)
  - 1/4 cup olive or salad oil
  - 2 cups tomato juice
  - 1 cube bouillon, dissolved in 1/2 cup water
  - 1/2 chopped cucumber
  - 4 stalks cut up celery
  - 1 grated onion
  - 1/2 cup chopped green pepper
  - salt & pepper

Put in serving bowl\*; just before serving float on top ...

- 2 or 3 coarsely cut tomatoes
- juice of 1/2 lemon
- 1/2 teaspoon A-1 Sauce
- 1/2 thinly sliced cucumber
- chopped chives

\*or serve in separate bowls

VERY GOOD CASSEROLE Jan Taylor

- 24 ounces cottage cheese
- 6 eggs
- 1/2 pound American cheese, cut into cubes
- 1/4 pound margarine, cut up
- 3 packages frozen spinach, defrosted and chopped
- 6 tablespoons flour

"Throw" everything together; bake 1 hour at 350°. It will bubble up, so use a big enough dish so that it doesn't boil over.

YUMMY HORS D'OEUVRES Kathy Drozd Woldum

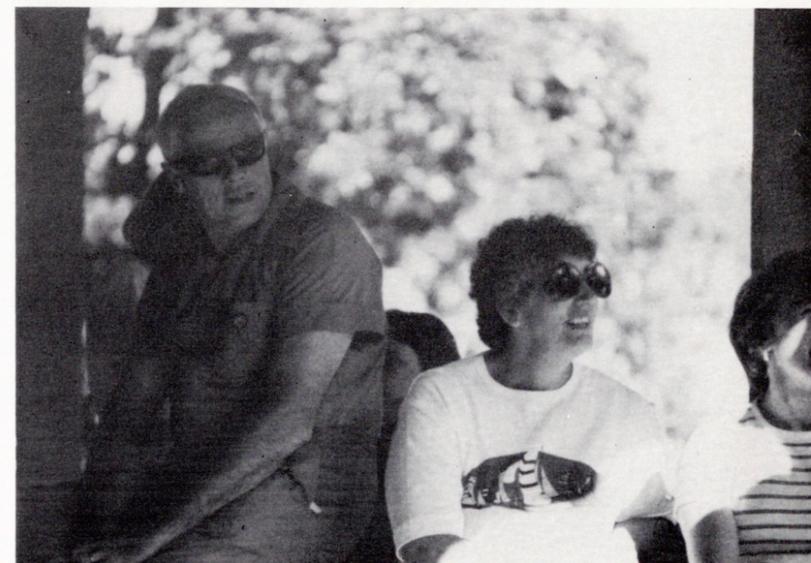
- 8 ounces cream cheese, mixed with 3 tablespoons milk
- 1/2 bottle chili sauce
- 1 package Wakefield combination shrimp and crab

Spread cream cheese on plate; top with chili sauce; place shrimp and crab over ail. Serve with crackers.

LAYERED SALAD Marcie Adams

In a 9 x 13" glass pan place layers of broken up, bite sized lettuce, shaved cauliflower, bacon bits, sweet onion, each layer covering the other. Frost with mayonnaise (Krafft or Hellman's,) clear to the edge of the bowl. Cover all with parmesian cheese. Refrigerate overnight.

Serves 6 to 8



BARBECUED BEEF

Marilyn Aldritt

1 12 ounce can of 7-Up  
 1 bottle of ketchup  
 1 to 2 Tablespoons sugar  
 1 tablespoon vinegar  
 salt  
 4 tablespoons butter (optional)  
 1 tablespoon worchestershire sauce  
 Simmer it all and add shredded beef of any kind. Place in oven at low heat and simmer all afternoon until its a "mush" like consistency. Serve on hamburger buns.



GREEN BEAN CASSEROLE

Serves 6

(note: this is a very flexible recipe, use fresh, frozen or canned, switch ingredients, etc. I usually triple it for a picnic.)  
 Pat Hoyt

- 2 packages (10½ ounce) frozen french cut green beans
- 1 pint fresh mushrooms (or 8 ounce can button mushrooms, drained)
- 1 can (8 ounce) water chestnuts, drained and sliced
- 1 pint sprouts (or 1 16 ounce can bean sprouts, drained)
- 1 can (10 ounce) cream of mushroom soup, undiluted
- 1 cup grated cheddar cheese
- 1 small can french fried onion rings
- 2 tablespoons sherry (or other wine)

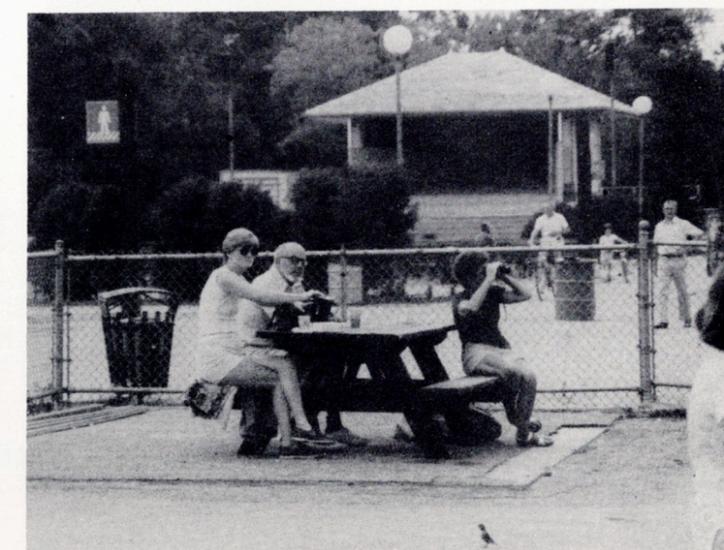
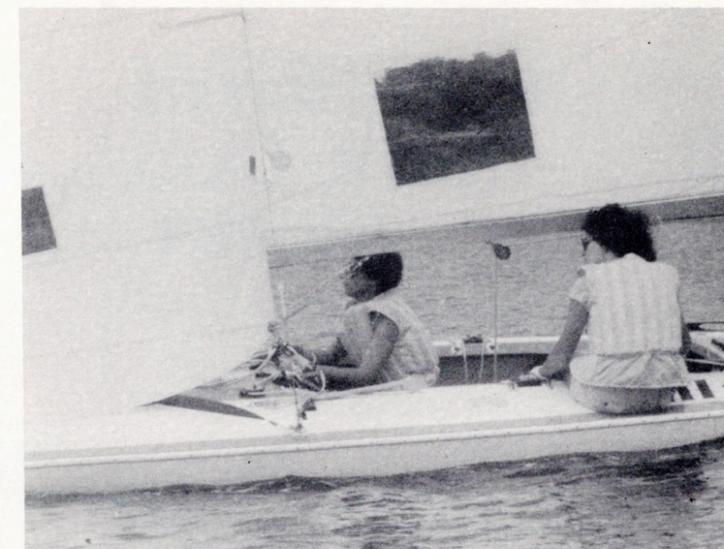
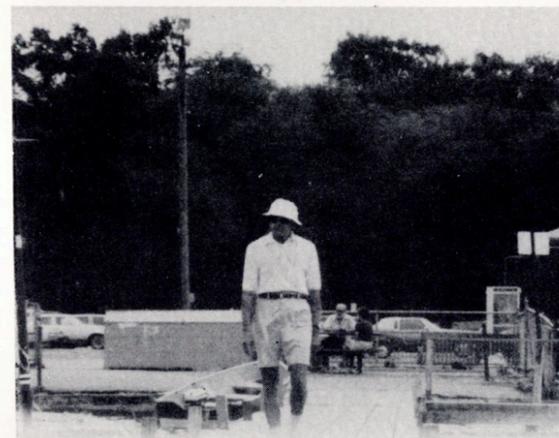
Cook string beans according to package directions. Drain.

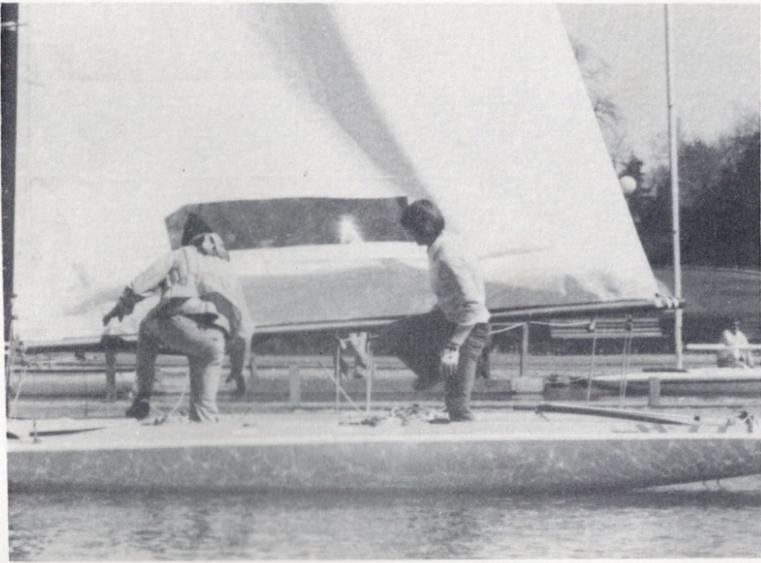
If mushrooms are not canned, clean and stem them and then lightly saute. (Or use them raw -- delicious that way.)

Mix together beans, mushrooms, water chestnuts and sprouts. Spoon vegetables over bottom of shallow casserole. Cover with soup and sprinkle with grated cheese. Bake in 350° oven for 20 minutes.

Remove from oven; arrange fried onions over top.

Sprinkle with sherry; return to oven; bake 10 more minutes or until delicately brown.







**sailing is x-tra special!**

