

Breezes and Blows



Ocean Springs Yacht Club

April 2020

100 Front Beach Drive Ocean Springs, MS 39564

From the Commodore & the OSYC Board



The state of the OSYC is good. We have the capital to pay our bills, our staff, and provide the services to our members. Our kitchen has been busy and I hope you have availed yourselves of our menu. We are finding new ways to help members with dry goods for sale. We buy in bulk and can make some of the items into smaller portions for you. Your

club is doing well despite the challenges.

Let me heap praises on our management! Trisha Callahan has not wavered in this challenge. Her willingness to think outside the box has been commendable. The staff have been busy deep cleaning the club, assembling our new pool furniture, cooking food, and accomplishing the mass distribution. Please don't ever take their efforts for granted.

As of this writing, the club is still open for business. In the event the state mandates everyone to stay at home we will transition to this model. These are weird times and we need clever ingenuity to survive and thrive. Please don't hesitate to contact me or any member of the board if you have ideas.

Now, order some dinner and tip your staff.

Your Commodore,

Joseph Pocreva

Letter from Your Local Emergency Medicine Doc

The state of the Ocean Springs Hospital is good. The hospital is not overwhelmed. The Emergency Department has constructed a separate Covid Ward for patients that have high risk symptoms. This allows patients with no respiratory symptoms to get treated with a considerably lower risk of exposure. From my perspective the Social Distance Policy is effectively flattening the curve. While we are certainly seeing Covid positive patients, they are presenting at a rate that is manageable. We have been steadily ramping up the preparedness with stockpiling of Personal Protective Equipment (PPE) and the building walls within the department to make clean areas. We fully anticipate the worst is yet to come but this is why we are here. Let me add, as of today, I'm unaware of any Medics, Nurses, or Docs that have tested positive.

I say all this to let you know you should have confidence in the leadership at the hospital. These are tough times and they aren't sleeping much. The hospitals are in war time posture and will be until we get the word this thing is turning around. So, if you develop a fever and/or shortness of breath and are concerned you may have Covid call 228-809-5044. Someone will help you understand your symptoms and give you advice. Now, order some dinner and tip your staff.

Your local ER doc,

Dr. Joseph Pocreva, MD Emergency Medicine



From the Fleet Captain, Andrew Luquet FleetCaptain@OSYC.com

Challed I space

Greetings from your Fleet Captain!

As a reminder, to help prevent the spread of the Coronavirus, we are currently unable to allow the use of club boats. You should have seen this message last month in an email from the Club on March 22, 2020.

Use of private boats is not restricted, and I encourage people to get out on the water if possible. Just don't call all of your buddies and make it a group event. I can't think of a better way to be in isolation that on a sailboat.

Thanks for your cooperation and I really hope things get back to normal sooner than later.

Andrew Luquet

Fleet Captain

2020 Revised/Tentative Regatta Schedule

April 25-26: 1699 Regatta (buoy racing on Day One,

"sailing open house" on Day Two)

May 23-24: Slip to Ship (distance)

June 20 – Round Horn Island (distance)

June 27-28: (Horn) Island Hop (distance, buoys)

August 29-30: Katrina Memorial Club Wave Championship (buoy racing on Hobie Waves)

September 25-27: Formula Wave Deep South

Regional Regatta

October 17-18: Shearwater Regatta (buoy racing)

Monthly Membership Raffle



2020 Flag/Corporate Officers:

Dr. Joseph Pocreva, Commodore Tim Fortney, Vice Commodore Ron Rivard, Rear Commodore Andrew Luquet, Fleet Captain

Secretary - Glenn Hughes Treasurer - Dr. H. Todd Coulter

Board of Governors:

2nd Term Board - Mike Tosch 1st Term Board - Nicole McClendon, Janie Rayner, & Lloyd Hebert Past Commodore - Neal Olive



SUPPORT YOUR CLUB

Call in your order for pick-up ~ 875-1915 ~ Someone will even bring it to your car!

Ocean Springs Yacht Club

Appetizers & Sides

Soups & Salads

Seafood Nachos \$9.75

Freshly cooked corn tortilla chips topped with our Crawfish Queso, Grilled Shrimp, onions, Jalapeños, tomatoes, Green peppers, salsa, & sour cream

Add \$0.75 for Guacamole

Nola Shrimp

8 Tail on Shrimp in a white wine sauce served with three pieces of bread.

\$9.75

Homemade Stuffed

Mushrooms \$6.00

Pork Belly \$6.00

5 Thick slices of pork belly.
Teri-Bomb or Candied
GLUTEN FRIENDLY

Club Wings \$8.

Classic chicken wings, baked and then fried to order, served with your choice of ranch or blue cheese; served mild or hot (eight pieces)

Hot Lemon Pepper Mild Teri-Bomb

Crawfish Queso Dip \$7.50

Cheese with mild seasoning and crawfish, served fresh flour tortilla chips.

Fried Green Tomato

Bites \$5.50 Served with spicy dipping sauce.

Garlic Cheese Kurds \$5.50 Queso Fries \$6.00

French Fries (Hand-cut) \$3.00 Sweet Potato Fries \$3.00 French Fries \$3.00

Onion Rings \$4.50

Fried/Grilled Chicken Salad

Fried chicken tenders or grilled chicken breast, served over our house salad

\$7.50

Black N' Bleu Salad \$10.50

Sliced blackened steak and crumbled blue cheese, served over our house salad

Wedge Salad \$5.50

Quarter piece Iceberg lettuce served with bacon and Tomato.

Choice of Ranch or Bleu Cheese

House Salad \$5.50 With Gulf Shrimp \$9.50

With Mahi-Mahi \$9.50

Add Fried Green Tomato Bites to any salad for \$1.50

French Onion Soup \$4.00 Tomato Bisque Soup \$4.00

Add Grilled Cheese \$1.50

Gluten Friendly

Nola Shrimp \$9.99

Served with gluten free pasta

Parmesan Mushroom \$6.99

Served with gluten free pasta

With Chicken \$8.99
With Shrimp or Mahi \$10.99
With Ribeye \$12.99

\$7.99

Grilled Chicken Breast

All Burgers are Gluten Free

without the bun.

Served with asparagus

Thoroughly cooking food of animal origin reduces the risk of food borne illness.



Ocean Springs Yacht Club

\$8.50

Sandwiches

All Sandwiches served on a Brioche Bun with Hand-cut French Fries or Sweet Potato Fries

Substitute Onion Rings for \$1.00 Dressed w/ Lettuce, Pickles, Onions, Tomato

Club Burger or Club Cheeseburger

Fresh ground Angus Beef, 10oz. made to order Choice of American or Swiss cheese

Grilled/Fried

Chicken Sandwich \$8.00

Grilled or Fried Chicken breast, made to order Buffalo Chicken available on request

The BIG Burger \$9.50

Beef Patty topped with 2 slices of pork belly and Red onion marmalade. Choice of Teri Bomb, Candied

Mushroom Swiss Burger \$9.50

Po-Boys

Grilled mahi-mahi \$10.50 Fried shrimp or fish \$9.50

Osyc Po-Boy \$9.50

Blackened or fried shrimp served with fried green tomatoes and remoulade.

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Bacon, lettuce and fried green tomato.

BLT \$6.25

Bacon, lettuce and tomato.

Nathans Hot Dog \$7.00

Two All-Beef hotdogs. Choose Hawaiian (Pineapple & red onion marmalade), Bacon jalapeno onion dog, Chicago dog (yellow mustard, sweet relish, tomatoes, diced onions, kosher pickle) or Classic.

Entrees

10oz Ribeye \$16.00 **8oz Filet** \$18.00

Flame Grilled 1855 Black Angus Served with side house salad and our hand-cut fries or baked potato.

Homemade Alfredo \$7.00

Served with penne pasta

With Chicken \$9.00
With Shrimp or Mahi \$11.00
With Ribeye \$13.00

12oz Bone in Pork Chop \$10.50

Served grilled or fried with wild rice & mushrooms or choice of side. Add asparagus \$

Fish Platter \$11.50

Fried or Blackened Catfish, Crawfish Bites and Fries.

Shrimp Platter \$12.00

Generous amount of Fried, Large Gulf Shrimp, Crawfish Bites and Fries

Seafood Combo Platter \$15.00

Fried or Blackened Catfish, Fried Shrimp, Crawfish Bites and Fries.

Fried Green Tomato &

Blackened Shrimp \$10.00

Five thick cut fried green tomatoes & blackened shrimp served with remoulade.

Blackened Mahi \$12.50

Served with wild rice & grilled asparagus or choice of side.

Sides

French fries, sweet potato fries, onion rings, wild rice & mushrooms or baked potato.

Kids Menu on back page

Thoroughly cooking food of animal origin reduces the risk of food borne illness.







From Your Club Manager Trisha Callahan OSYachtClub@cableone.net



Ahoy There from Your Club!

Happy spring! We have the best members on the coast! Thank you so much for all of your help and especially for your support during these difficult times. Thank you for taking care of our staff; you have all been so kind and generous the minute we closed the doors. The staff is

very appreciative for all you have done for them. We plan to do something special for you in the future when this is over. The carryout option is working out great, and it is keeping the club afloat.

Your OSYC Board and I are constantly working on innovative ideas to keep the club going until this all blows over. The Board has approved to temporally suspend the "use it or lose it" monthly fee. If you are unable to participate in the use it or lose it \$25 because of the current circumstances, please email me at osyachtclub@cablone.net and I will take care of this for you immediately.

We will continue have the house raffle drawing since you do not have to be present to win. Timothy Fortney was our March winner and won free dues for the month! We will reschedule the complimentary dinner once it is safe to congregate in groups again.

The supply order was a wonderful idea, and we will continue to do this each week for those interested. We will not find out until March 31, 2020 if the disinfectant items will be available; I will send out an email blast as soon as I find out.

Thank you again, and I hope that you are all staying happy and healthy.

Galley Hours: Tuesday-Sunday 12:00 pm-8:00 pm The Club is closed until further notice (carry out only) April events on the calendar: **Events cancelled until further notice.**

Thank you for allowing me to serve as your manager. I will continue to work hard to support all aspects of our Club and the best interest of the membership. Please feel free to email or call and talk with me personally about ways to make our Club better!

Trisha Callahan General Manager

"You can still make something beautiful and something powerful out of a really bad situation."

For pictures from past events at the OSYC, please visit the OSYC Facebook page:

https://www.facebook.com/OceanSpringsYachtClub/

Photographs from recent and past events can also be seen on the OSYC website:

https://www.osyc.com/

Remember to check your email for "This Week at the OSYC" for special updates.

Please consider submitting one or two of your own photographs to be shared with your fellow members as a part of our monthly OSYC newsletter. Send them to our Club manager, Trisha Callahan, at OSYachtClub@cableone.net. She'll pass them along to the newsletter editor to be added to the monthly newsletter.

Thank you!