

HARBOR LIGHTS



Rear Commodore's Report

JON DUER



Happy Fall! What an amazing boating season we have had here at MHYC. As I write this letter, they are currently pulling our boat out and it is heading to the shed for the winter. With the haul out season in full swing at the club please make sure to reach out to Harbor Master, Ron May, to schedule your haul out. It is very important to check over your cradles, jack stands and all your winter storage items, making sure to label everything with your last name. If you know where your slings go on your boat, please mark these areas so that the haul out process is efficient. Prior to haul out please make sure you have a current winter storage contract on file with the office, along with proof of insurance, so we can have you hauled out.

Just because the boating season is coming to an end there is still plenty to do at the club this fall. For those of you who have not had the pleasure of enjoying the club in the winter we have lots of activities for everyone. You can join the cruising fleet. Yes, even without a boat you can join the cruising fleet...

The cruising fleet plans fun-filled events like winery trips, boat show visits, and ski trips to some of the best destinations in OH, PA and NY.

All members are also welcome to join the skeet club and try your hand and eye at knocking down some clays as we spend the winter weekends making friends and memories while watching the big games in the basement and helping to kill the winter blues.

I would like to take a moment and welcome our new head chef, Alex Demko. If you have not been to the club in the last few weeks, you are missing out on what is quickly becoming a new club favorite menu. Alex has been putting his spin on fast, fresh, and many scratch made dishes and appetizers. Make your reservations at reservations@mhyc.us so you can see for yourself what a great asset Alex and his team are quickly becoming.

In the month of October, we have many fun filled events for both the kids and adults. On October 29th we will be hosting the club adult Halloween costume party. There will be a special prize for first place this year brought to you by your one and only Commodore Pettrey. Sunday October 30th we will be hosting the Kids Trunk or treat in the lower parking lot. Bring all your children and grandchildren along with their friends for a chance to win best kid's costume. Parents be sure to decorate your trunks for a chance to win a little treat for yourself.

Finally, I would like to take a minute and thank Commodore Pettrey for his ongoing service to the club this year. This has not been an easy year as we have worked through some very challenging times from staffing to harbor repairs and day to day challenges of maintaining an almost 100-year-old property. Mike is not the kind of guy that ever looks for a pat on the back, but if you see him around, please let him how much you appreciate his service this year.

Heather and I look forward to seeing you at the club this fall.



RC Jon Duer

SEPTEMBER HIGHLIGHTS

Commodore's Ball PUT-IN-BAY GALA



**SHOUT OUT TO TERRY HARRAK
AND DAVE LEIFER FOR
DONATING OUR AWESOME NEW
TIKI BAR (AKA MOJITO BAY AT
THE GALA)!**





Timothy Campbell, a member of our wait staff for the past two summers, has joined the U.S. Marine Corps. Tim has been training for the past year to achieve the physical fitness required for his goal of being selected for the U.S. Marines Special Operations Command.

Tim and I became friends when he approached me to chat about military service. We talked countless times, and it became clear that Tim's focus was precise. The Marine Special Operations Command is the "Navy Seals" of the Marine Corps.

Tim will be impressed with our Commodore's decision to honor him with the singing of the Star Spangled Banner at the Commodore's Ball. I was driven to tears. Tim is presently in a 12-week program at Parris Island, South Carolina, and is learning all the challenges of the Marines, including the Confidence Course as well as Marine protocol. If you have a moment, look up the 56-hour Crucible challenge that all Marines master.

Our very close-knit staff of dining room associates this year miss him immensely. He is naturally homesick, but as a good Marine, he'll work through it. We are looking forward to Tim's visit at Christmas.

P.S.
WE WILL BE SENDING LETTERS
TO TIM FOR VETERANS DAY. IF
YOU WANT TO SEND HIM ONE,
PLEASE LEAVE FOR JORDAN AT
THE FRONT DESK, AND WE WILL
MAIL THEM AT THE SAME TIME.

THANKS!





Cruising Fleet CLAMBAKE

THANK YOU ED AND AMY FOR CAPTAINING THE CLAMBAKE. GREAT JOB, FLAT TIRE AND ALL! THANKS TO EVERYONE FOR ALL THE DELICIOUS CONTRIBUTIONS AND TO THE FLAG LINE FOR SERVING ETC.

SHOUT OUT TO JORDAN AND CODY, WHO HELPED SO MUCH, AND WHO STUCK AROUND FOR THE EVENING!

IT TAKES A VILLAGE ...





Cruising Fleet CLAMBAKE



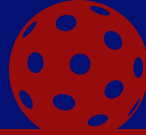
OCT 23 – CRUISE FLEET BANQUET

**WATCH FOR MORE DETAILS ON OUR
CRUISE
TELEGRAM APP.**

*Call, text or email Kelley if you
want to join in!*

440-279-3376, kelley@rapidshot.com





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REGULAR DROP-IN ROUND ROBINS

Mondays/Wednesdays

9-11am

Tuesdays

5:30-8pm

Wednesdays - NEW - Drills night

5:45-8pm

Fridays

5:30-8pm

Sundays

10-12pm beginners/novice upon request

1:45-3:45 intermediate/advanced

COMING UP

OCT 30 - HALLOWEEN
ROUND ROBIN



**STAFF AND PARTICIPANTS ENJOYING THE
PICKLEBALL OKTOBERFEST CELEBRATION**





It's fall y'all!

Budgets and wish lists for the 2023 fiscal year have been submitted to our Flag line and Board of Directors, for House Committee obligations. We look forward to a very busy 2023!

You will be seeing a couple of surveys coming out very soon. We have not done one in years and feel it's a good time to offer one again. You will receive one through our constant contact list (email) and the other is in the form of cards that can be completed and dropped in the new 'Improvement Opportunity' box in the foyer. Please do participate in these very important surveys. All comments are read and discussed in committee, with Management, and with the BOD. They honestly do make a difference in your clubs operations. Thank you in advance.



Some of the best boating days are in October, with wonderful off shore southerly breezes and flat water, (although it was a bit of a rough start to the month) we hope you're enjoying the last of a great summer. Dress for the water temperatures and please do wear a life jacket!

The pool has been covered and the repair work is scheduled for early spring. Thank you for your patience this past summer while extenuating circumstances kept us from making the repairs we had hoped to. Until then we are reminded of a beautiful season we had and the one we are enjoying now.

Chef Alex continues to bring us wonderful new dishes with his fall menu. If you have not been to the club for dinner, don't miss out on this amazing menu!

If you are traveling through the club daytime or evenings, or especially after dark, please be sure to keep a good lookout for boats, cradles and small equipment, now on the grounds where it may not have been all summer.

The season is not quite over yet and we hope to see you for some warm Indian Summer days and wonderful fall meals!

There are so many things to do in October please be sure to watch the weekly updates.
See you around our Club!



Yes! The Pot of Gold is really at MNYC!!



COMING UP

SATURDAY, OCTOBER 15TH

celebrate

Sweetest Day at MHYC



date plate

Starter

Peel and Eat Shrimp Cocktail

Entree

Two 6oz Filets and Two 4oz Lobster Tails served with Boursin Gratin and Asparagus

Dessert

Red Velvet Cupcakes

price TBD



his & her cocktails

Emperors Lure

Smoked Blueberry and Bourbon
Old Fashioned

Empress' Love Potion

Butterfly Pea Tea, Blueberry,
Elderflower & Champagne

\$11 each

HARBORSIDE

chat

with your membership committee

THURSDAY, OCTOBER 27TH AT 6:00 PM

before Queen of Hearts

Join the membership committee for a light, 30 minute conversation about club news, important upcoming dates, and more. This chat we'll be discussing what drives membership, so bring any ideas you want to share!

Weather will determine if we sit inside or out!

See you there!



KIDS

TRUNK OR TREAT

SUNDAY, OCTOBER 30TH AT 12PM AT MHYC

PUT ON YOUR FAVORITE COSTUME, SPOOKIFY THE BACK END OF YOUR CAR, AND HEAD DOWN TO MHYC FOR THE ANNUAL TRUNK OR TREAT!

LUNCH BUFFET

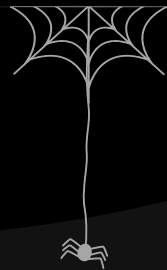
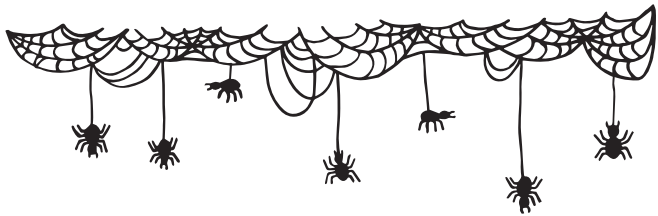
"SPOOK"GHETTI AND MEATBALLS

CHICKEN FINGERS

TATER TOTS

PEPPERONI FLATBREAD

AND CANDY LOADED "MONSTER MASH" FOR DESSERT!



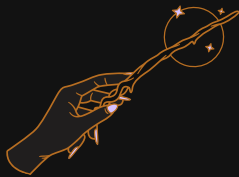
Mentor Harbor Yachting Club

HALLOWEEN

PARTY Saturday, October 29th

Music, food, and frightening fun! \$27 per person

Awards for best costume!



Menu

- CHAR-SPOOKERIE BOARD
- MEATBALL SUBS
- SPOOKY SLIDERS
- FREAKY FLATBREADS
- TATER TOTS
- ASPARAGUS



RSVP Today!!
reservations@mhye.us



COMING UP

Mark your
Calendar!

- 10/27 Harborside Chat
- 10/29 Club Halloween Party
- 10/30 Kid's Trunk or Treat
- 11/23 Guest Bartender Night
- 11/24 Thanksgiving
- 11/30 Annual Meeting
- 12/3 Change of Watch
- 12/9 Club Christmas Party
- 12/11 Santa Clause Brunch
- 12/14 Ornament Exchange
- 12/24 Christmas Eve
- 12/31 New Year's Eve

STADIUM SERIES MENU

AVAILABLE DURING SELECT
GAMEDAYS



SIDELINE SNACKS

\$2 HOT DOGS

**\$11 NACHOS
WITH QUESO AND CHEDDAR
CHEESE AND CHOICE OF TOPPINGS**

(ONIONS, JALAPENOS, TOMATOES, LETTUCE, SOUR CREAM,
GUACAMOLE AND SALSA ADD CHICKEN FOR \$4)



Game 1: 10/11 7:30p
Game 2: 10/13 7:30p
Game 3: 10/15 7:30p
Game 4: 10/16 7:00p



Sunday 10/16 1:00p

**\$10 GIANT SOFT PRETZEL
WITH CHEESE & HONEY MUSTARD**

**\$12 CONFIT CHICKEN WINGS
1 POUND TOSSED IN YOUR CHOICE
OF SAUCE**

**TOUCH
DOWN!!**

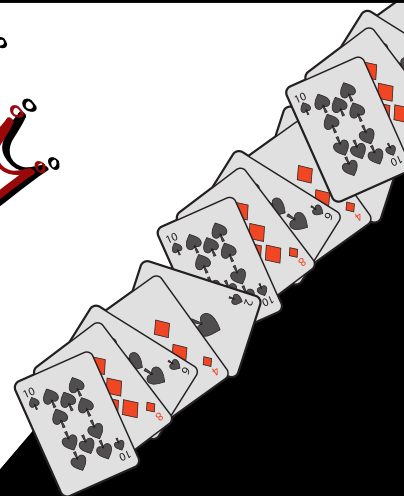
\$12 BUCKETS

**ANY 4 ALUMINUMS
EXCLUDING LONG DRINK**

QUEEN



HEARTS



EVERY THURSDAY

TICKETS ON SALE @ 5PM

DRAWING @ 7PM

October 2022 Dining Hours

CLOSED MONDAY & TUESDAY

	<u>LUNCH</u>	<u>DINNER</u>
WEDNESDAY	12PM-3PM	5PM-8PM
THURSDAY	12PM-3PM	5PM-9PM
FRIDAY	12PM-3PM	5PM-9PM
SATURDAY	12PM-3PM	5PM-9PM
SUNDAY	12PM-4PM	CLOSED



@mhyc5330



Send an email to membership@mhyc.us to be added to the e-mailing list



Text 440.221.5060 to receive text message alerts and updates!



Members Only Page <https://www.facebook.com/groups/434272377243502>
Public Page <https://www.facebook.com/mentorharbor>



A message from the manager...

As I look out over the harbor it is clear that fall has arrived. Each day I see more and more boats being lifted from the water and moved over to the East beach for storage. With November first quickly approaching, please be sure to schedule a time with the Harbor Master to lift your boat for storage.

Although September has past, we are still cleaning up the damage from the winds and waves that rolled through the harbor the last few weeks. The most evident damage is the collapsed section of the east wall of the channel and the turned over B finger dock. A temporary repair has already been made on the East Channel wall by Bendz Marine. In order to construct a permanent fix, Bendz must first build up the land around that section of the wall to have access to it. For the finger dock, we are still putting together a plan to repair or replace it.

Along with fall comes the start of the holiday season. For Thanksgiving we will be offering both a sit down meal, as well as a carry out options. Chef Alex is diligently working on this year's menu. It will consist of the traditional Thanksgiving offerings, complete with homemade pies. Please be sure to get your reservation or take out order in early.

Before we get to the holiday season, we still have some fun events to look forward to. The last Saturday and Sunday in October we will be hosting an adult and kids Halloween party. For both events we will be offering fun food and beverage options that compliment the spirit of Halloween. We strongly encourage everyone attending to come in costume.

In my September article I briefly mentioned that we would be soliciting feedback from the membership after each meal. The goal of this is to get an idea of what the memberships feels we are doing well, not so well, or what we can do differently. After careful consideration, we have decided against handing the surveys out in the dining room. Instead we have placed a suggestion box at the front desk with dining surveys, as well as blank cards for any suggestions. I look forward to reviewing these cards weekly and learning from them. Once again, thank you for your continued support.

Sincerely,

Stephen Goczko
General Manager

