

# ELDEAN News

September 2014

**INTERESTING STUFF FROM WADE**

## ***Congrats Racers!***

Many of our racing sailboats had successful campaigns this year around the race courses. Here are a few notable finishes: Willie J took a 1st at the Queen's Cup and also 4th at the Tripp Memorial Cup. At the 106th Chicago to Mackinac Race, Heartbreaker finished 3rd in the Turbo Division, Roxy (Z-35) finished 4th in Cruising Division 1, Sin Duda finished 3rd in Section 1, Challenge placed 3rd in Section 6, and, in the battle of the big boats and building #3 bragging rights, Windquest (E-35) finished about 25 minutes ahead of Il Mostro to take Line Honors at the Chicago to Mac race.

Nick Hurt (E-29) raced the Mac in the Double-Handed division and Tim Klaff (Z-46) raced all alone in the Solo Scramble - These are both amazing accomplishments regardless of time and speed!

There were many other boats and crews that sailed fast this summer, many of which sailed in the Bay Shore Yacht Club Wednesday Night Series. Some of the boats not mentioned above were Still Messin' (Z-12), Sufficient Reason (Z-10), Shillelagh (B-9), Reactor Factor (Z-19), Whitecap (E-23), Utah (C-20), Swiftsure (D-13), Black Gold (C-35), Shorthanded (A-43), Tripwire, Renegade, 18 Degrees, and several other boats sailing out of Eldean Shipyard, MBYC and Lake Macatawa. Congrats to you and your crews at putting forth a strong 2014 Campaign!

## **Fishing Teams Finish Well Too!**

There were several fishing tournaments this summer for Trout and Salmon on the Big Lake. Although my own boat, Team Rhino, didn't make a notable finish in the Big Red Classic, I heard that Ron (D-6) took 3rd place in Saugatuck's Big Lake Classic and Ken (Z-3) fished in the Top 10 of the Gold Coast Tournament. Way to go fisherman! If you do well in a tournament, please let me know (*and also give me a few hints while we're talking*).

## **Fall is Approaching; Prepare...**

As the fall season brings many nice days on the water, it usually brings a few foul weather days too. If you are not going to use your boat, we suggest hauling out now so you don't run the risk of being caught in a bad fall storm. We will be walking the docks when the storms blow through and tying and adding dock-lines as required. Please put your extra lines in an easy to find & unlocked location so that we have access to them. [Click Here for more information to help prepare for bad weather.](#)

## **WATER LEVELS...**

Wow, once again, what a difference a year can make! Levels were up about 2 Feet this summer over last year's all time low in Feb. 2013. [Click here to see the current lake level chart](#) and forecast. The forecast is notable in that they are not projecting the levels to drop very much this winter which means we could see the lakes rise by another foot next summer - *Hello 1986!* As of today, we have not seen the levels drop yet as they normally begin to drop in August.

Because of the water level improvement, some of the docks that we lowered are now in need of raising. We will begin this process in October and hopefully the barge and crane that is working onsite will not cause much interference with those of you with boats still in the water.

If indeed the water is a foot higher next summer, many of you may find the need for a step on the dock. There are a couple of options: We can build you a custom step, there are many manufactured versions available in the Shipstore (ask Jake), or you can furnish your own. Whichever the method, it should be a safe solution and agreeable with your dock neighbor. There may also be a slip available with a dock at a different height dock.

## ***The Usual & Important Stuff...***

**If you would prefer a different slip for 2014**, just let me know and I'll see what I can do. Often, I won't know next summer's slip availability until January. However, I prioritize requests by the date received, so just send me an [email](#).

**Remove your personal items from buildings** - We need you to pick up any Bikes, Dinghies, Tubes or other personal gear that you were using this summer and left in the building.

**Your Keys Please** - If we haven't received a copy of your boat keys, please drop a copy off at the Shipstore. We will need the keys if you are storing your boat with us. Further, if your boat is here in the summer, we do need to have access to the boat in the event of an emergency. This system also works out well if you leave your keys at home one weekend!

## ***Free Gym Memberships for YOU!***

[www.backtofitnessmindandbody.com](http://www.backtofitnessmindandbody.com)

We have partnered with the owners of "**Back To Fitness**" to offer **FREE memberships** to our Slip Customers! Interested boaters will receive a free "Full Access Membership" at Back to Fitness. This is \$29.95/month value. For registration, you will need to present your pool key at *Back To Fitness* and pay a onetime \$25 registration fee. A yearly \$29.99 enhancement fee is your only other obligation.



The gym is located in the Baker Lofts on 24<sup>th</sup> Street in Holland. Included in this membership:

- All Free Weights
- All Weight and Cardio Machines
- Fitness Center access 24hrs/day, 7 days a week!
- Free Personal Training Consultation.
- Lockers/Showers/Towels
- Hot tub and Sauna
- Free Group Fitness and underwater treadmill.

## ***The Service Department...***

If you have questions on your winter storage work order forms just ask Matt. If you are not certain what type of maintenance is required to prepare your boat for 2015, we are available to help you. The following are a few engine maintenance items that often get overlooked by the boat owner:

- **Change Sea Water Pump Impeller**
- **Change Transmission Fluid**
- **Test/Change Engine Coolant**

As always, if you let us know what you need before Jan. 1<sup>st</sup>, we can guarantee that it will be done in time for launch (*please allow a little extra time for major refits*).

## ***What's That Noise?***

After a great evening of fishing, my buddy Paul and I headed back to Macatawa at sunset. It was a rough night, but we were still speeding along at 30 knots as we bounced around on the 3-5 foot waves. After cruising a couple of miles, a strange vibration and noise emerged. Having poor hearing, I put Paul's ears on alert while I checked all the gauges and tried to evaluate the engines performance. While Paul was unable to locate the noise, I determined that the engines seemed to be performing correctly and the noises and vibrations were not linked to either engine. However, I decided it was best to slow the boat down to idle for the rest of the way in.

Entering the slip, not knowing if I had transmission problems and a functioning reverse, I took the boat in real slow. The boat coasted in real nice until it came to a slow stop, only 10 feet from being all the way in the slip. We tried to pull it in by hand and also nudge it in with forward, but with no luck. It was almost like an anchor was keeping me from making any forward progress. Hmm? Ah Ha! Maybe my anchor released?

Yes, my anchor had deployed itself back in the Big Lake and I dragged it along for quite some time. A quick inspection revealed that both the windlass and the stitching in the anchor's safety strap failed under the pressure of the waves releasing the anchor and about a hundred feet of chain. A more complete inspection followed at haulout the next morning and revealed about a dozen small holes in the hull from the anchor and a damaged gel caused by the chain rubbing across it.

I've been boating a long time and have seen a lot, but the stitching of my anchor's safety strap was not on my radar. Now, it's just one more thing I remember to think about when evaluating a boat and its seaworthiness.

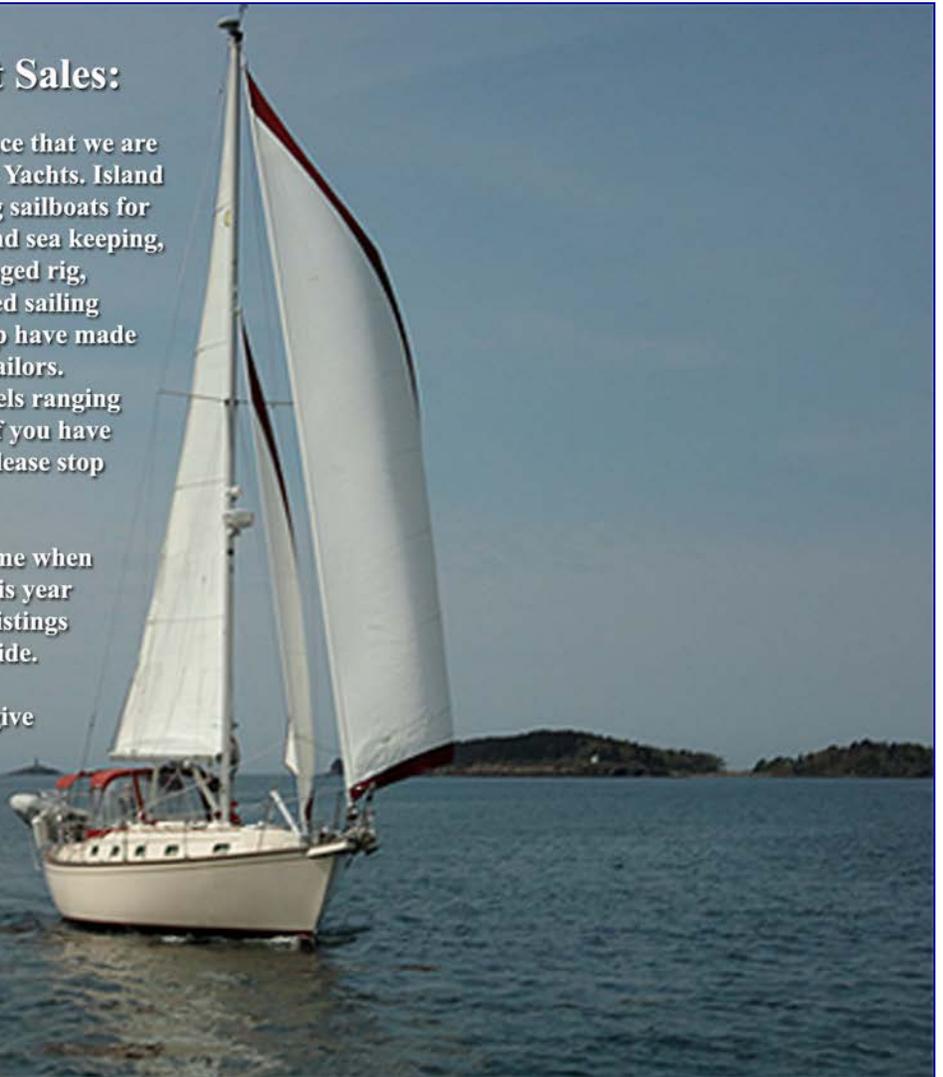
## News from Holland Yacht Sales:

Holland Yacht Sales is pleased to announce that we are the Great Lakes dealer for Island Packet Yachts. Island Packet has been building superb cruising sailboats for over 35 years. Their unmatched safety and sea keeping, together with a versatile and easily managed rig, exceptional comfort and livability, spirited sailing performance and excellent craftsmanship have made them the first choice for many cruising sailors. Island Packet currently offers eight models ranging in size from 36' to the exciting new 52'. If you have interest in a new or used Island Packet please stop by or contact us.

As fall is upon us it is traditionally the time when brokerage boats come on the market. This year is no exception, we have some very nice listings on the both the powerboat and sailboat side.

If I can be of any help please stop by or give me a call – 616.335.3144

Best regards,  
Henry DeJong - Holland Yacht Sales



## Got Shocks?

There are several things on the water that can take the fun out of your cruise. Biting flies and big waves come to mind right away! I haven't found a fix for the flies yet, but how about a boat that takes the bounce out of the water on a wavy day?



This novel approach by Nauti-Craft looks like it will get the job done. For more information, watch this [YouTube video](#) and check [out this article](#) on the suspension assisted catamaran.

## That was Tasty!

We tried something different this year and requested the Pig Out Truck stop by on 2 Saturdays this summer. On their second visit we already had our favorite menu item picked out and 4 out of 5 diners at my table ordered the Pig Out Fries, which are loaded with pulled pork, cheddar, BBQ sauce, & jalapenos. It might look like a mess in this photo, but we all sure enjoyed them! We



intend to have the Pig Out Truck back next summer for another feast or two. Mmmm...

## Macatawa History is Here!

We have 2 new additions to the Shipstore that will give you a great background on Macatawa's history of resorts, transportation, industry, people, and, of course, boating.

**Black Lake - Cradle of Tourism** - Former Holland Mayor Al McGeehan narrates this documentary DVD that takes you on a journey revealing many interesting historical events, people, and stories that you never knew about our resort area.

**Jenison Electric Park** by Lois Jesiek Kayes - This Book is an illustrated historical profile of the lakeside resort and its beloved amusement park that blossomed at the turn of the twentieth century. This painstakingly researched book brings to life a forgotten time in Michigan's fascinating history. Lois Jesiek Kayes is a member of the family that established Jesiek Bros Shipyard in Macatawa, now Eldean Shipyard.

Both the book and DVD are must haves for anyone interested in Macatawa's history!

## "Project Clarity" - Get on Board!

Project Clarity will help transform Lake Macatawa into a healthier, cleaner, and clearer lake. Project Clarity is a mostly privately funded initiative being headed up by the Macatawa Greenway and the Outdoor Discovery Center. The goal is to reduce the sediment, nutrient, and bacterial pollution in Lake Macatawa by 70% through wetlands restoration and mitigation techniques. Can you picture a clear Lake Mac and looking down and seeing the bottom?

This project will have obvious direct impacts for boaters and others who enjoy swimming and recreation in Lake Mac. As a boater and steward of the lake, we all should think about helping make this initiative a reality. One way to start is by [reading more about the program](#) and spreading the word. Another is by making a donation.

Individual projects have already begun and have included riverbank restoration and sediment control. Is it time for you to get on board with Project Clarity? Give them a call - 616-393-9453

## Dock Party Photos...



Success - A bunch of smiling faces!



D & E Dock really like a good party!



It's a great way for new slip members to meet neighbors



# Piper

## RESTAURANT

2225 South Shore Dr. Macatawa, MI 49434  
616-335-5866 [piperrestaurant.com](http://piperrestaurant.com)

### Starters

- Pesto Bread** 5.00  
Fresh pizza dough smothered with basil pesto and six Italian cheeses with a pinch of sea salt and a touch of evoo.
- Olive Spread** 6.50  
Mediterranean olive tapenade topped with our own soft herb cheese served with handmade naan bread chips.
- Crispy Squid** 7.50  
Fresh East Coast calamari rings and tentacles, deep-fried and served on spicy pepper puree with tangy mango.
- Lamb Pops** 7.50  
Fire-grilled skewers of seasoned lamb meat with lemon wedge and a side of creamy harissa dip.
- Goat Toasts** 7.50  
Rosemary focaccia toasts with chèvre brulé, tomato sofrito and **Fustini's** 18-year-old balsamic.
- Mussel Risotto** 8.50  
Meaty morsels from Prince Edward Island, Canada pan-roasted with andouille, apple and leeks on soupy saffron risotto.
- Blackened Scallops** 12.50  
**Natural** sea scallops pan-seared in Cajun spices with pink grapefruit salsa and spicy honey glaze.

### Salads and Soups

- Dinner Soup** cup 4.00 bowl 5.50  
An innovative composition of the freshest ingredients, hours of preparation and a big pot.
- Piper Gumbo** cup 5.50 bowl 7.50  
Wild-caught shrimp, andouille sausage, veggies and greens in rich shrimp broth with Cajun spices and dark brown roux.
- Leafy Greens** 4.00  
Leafy baby lettuce tossed with shaved carrot, radish and cucumber with choice of dressing: Simple Balsamic, Honey Sherry, Blue Cheese or Buttermilk Ranch. **Cider Bacon Bits, add .50**
- Baby Blue Wedge** 5.50  
Baby iceberg lettuce wedge with smoked blue cheese dressing, sliced red pear, crisp cider bacon and angel spice.
- Caesar Bowl** 5.50  
Romaine hearts tossed with creamy Caesar dressing topped with warm crostini, grape tomatoes and shaved Parmigiano Reggiano.  
-Anchovies, pepperoncini peppers or marinated olives available upon request. Add 50¢ each

**Custom Dinner Salads**  
Leafy Greens, Baby Blue Wedge and Caesar Bowl are available in a slightly larger size with:

- 5 oz. Grilled Chicken** + 5.50
- 4 oz. Bistro Steak** + 7.50
- 3 ea. Seared Scallops** + 12.50
- 5 ea. Wild Shrimp** + 12.50

### Main Plates

- Almond-Fried Walleye** 24.50  
Great Lakes filets crusted in almonds with Yukon gold mashers and string vegetables with orange brown butter and capers.
- Wild Shrimp Linguini** 22.50  
**Wild-caught** shrimp pan-seared with oven-roasted Roma tomatoes, toasted cauliflower and fresh basil tossed with linguini noodles and pancetta.
- Char-Grilled Duck** 17.50  
**Natural** petite breast filet with red grapes, fennel and pistachio on creamy polenta with string beans and vanilla bean vinaigrette.
- Fire-Baked Chicken** 16.50  
**Natural** bone-in half chicken roasted in our wood oven with red potatoes, Meyer lemon, garlic, broccolini and fresh herb salsa.
- Bayou Pork Chop** 17.50  
Cajun-grilled Duroc Pork lollipop with jambalaya style rice and buttered chard greens with cool pickled cucumber relish.

- Bistro Steak** 19.50  
Char-grilled USDA choice flat iron tender with hay-smoked mushrooms, toasted cauliflower and baby kale with romesco sauce.
- Piper Filet** 24.50/32.50  
USDA choice beef tenderloin, 5-oz. filet mignon or 8-oz. center-cut with toasted pearl onions, rainbow carrots, Yukon gold mash and black garlic butter.

### Veggie Plates

- Smoky Enchiladas** 14.50  
Toasted corn tortillas filled with refried white beans and cilantro with adobo sauce, Spanish black rice and chunky avocado salsa. Vegan
- Toasted Veggie Linguini** 14.50  
Pan-toasted tomato, root vegetables and marinated baby kale with linguini noodles and Parmigiano Reggiano. Ovo-lacto
- Butternut Lasagna** 17.50  
Roasted seasonal vegetables between sheets of butternut squash (lasagna) with baby spinach, pine nuts and red pepper sauce. Vegan  
**\*Add Goat Cheese 1.50**

### Small Sides

- Spicy Habanero Frites** 3.00
- Sweet Fries with Spicy Ketchup** 3.00
- Yukon Potato Mash with Fresh Butter** 4.50
- Red Potatoes with Romesco** 4.50
- Jambalaya Rice with Baby Greens** 4.50
- Hay-Smoked Mushrooms** 4.50
- String Beans and Pancetta** 4.50
- Toasted Cauliflower and Leeks** 4.50

### Stone Wraps

Served with Michigan Kettle Chips

- BLT Combo** 12.50  
Bacon, lettuce and tomato together with ham, roasted onion and four-cheese sauce all wrapped in soft stone bread.
- Korean Chicken** 12.50  
All **Natural** pulled chicken and crunchy cabbage slaw "kimchee" wrapped in flatbread with scallion and Korean barbecue glaze.
- Barbecued Pork** 12.50  
Hickory smoked pork shoulder, apple-jicama slaw and mustard barbecue sauce in flatbread with fresh cilantro.

### Wood Oven Pizzas

- Piper Supreme** 14.50  
Pepperoni, sausage, onion, peppers and olive medley with wood-roasted tomato sauce and five-cheese blend.
- Pesto Chicken** 14.50  
Grilled chicken breast, basil pesto, pine nuts and roasted onion on four-cheese sauce with Parmigiano Reggiano.
- Pig Kahuna** 13.50  
Apple wood smoked ham, pulled pork, grilled pineapple and sweet peppers with wood-roasted tomato sauce, five-cheese blend and scallion.
- Veggie Medley** 13.50  
**Our vegetarian pie!** Sundried tomatoes, garlic and artichoke hearts with sautéed spinach, wood-roasted tomato sauce and **Country Winds** goat cheese.
- Kajun King** 13.50  
Andouille sausage, pickled peppers, red onion, oven-dried tomato and four-cheese sauce with pecorino Romano sprinkle.
- BYO Pizzas** 8.50  
Take out a building permit and create your own. BYO pizzas start with our special crust, wood-roasted tomato sauce and five-cheese blend.
- Toppings 1.50 ea.**

- |                  |                      |
|------------------|----------------------|
| Anchovies        | Onions, Red          |
| Andouille        | Onions, Roasted      |
| Artichoke        | Parmigiano Reggiano  |
| BBQ Sauce        | Pepperoni            |
| Bacon            | Peppers, Greek       |
| Basil            | Peppers, Green       |
| Basil Pesto      | Peppers, Pickled     |
| Cheese, Feta     | Peppers, Roasted Red |
| Cheese, Goat     | Pineapple, Grilled   |
| Cheese, Blue     | Pine Nuts            |
| Chicken, Grilled | Pork, Pulled         |
| Garlic, Fresh    | Sausage, Andouille   |
| Garlic, Roasted  | Sausage, Italian     |
| Ham, Smoked      | Scallions            |
| Mushrooms        | Spinach, Sautéed     |
| Olives, Green    | Tomatoes, Oven-dried |
| Olives, Medley   | Tomatoes, Sliced     |
|                  | Tomatoes, Sundried   |

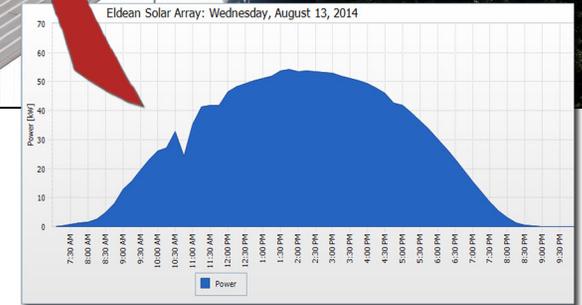
"Ask your server about menu items that are cooked to order or served raw." Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

A Gluten-Free and Dairy-Free Menu is Also Available.

Please inform your server about any special dietary needs or food allergies you may have.

Ask about our waterfront banquet facilities.

# Eldean Shipyard's NEW Solar Array is Now Generating Electricity!



**Eldean Shipyard**  
2223 South Shore Drive  
Macatawa, MI 49434  
[www.eldean.com](http://www.eldean.com)

- Contact -  
Wade Eldean  
616-335-5843  
[wade@eldean.com](mailto:wade@eldean.com)

## Eldean Shipyard Goes Solar!

Eldean Shipyard has installed a 66 kWh solar array mounted to the roof of a boat storage building. Eldean Shipyard is a marina and resort on the shore of Lake Macatawa just next to Lake Michigan. Hoekstra Electric of Hamilton installed the system and it went live at the end of July. Wade Eldean, president of Eldean Shipyard stated, "I really wanted to partner with one of our boating customers on this installation, so I was excited to see that Hoekstra Electric had the expertise and experience in solar power to spearhead this large project." This renewable electricity generating system operates in partnership with Consumers Energy's Experimental Advanced Renewable Program (EARP). This is a direct, grid tied system, which means Consumers Energy will be buying the energy and selling it to their customers. The EARP program assists Consumers Energy in meeting mandates regarding their production of renewable energy.

As a marina and resort, Eldean Shipyard depends on a healthy environment (picture clean and healthy lakes and fish) for its continued success. This solar array furthers their mission as a Certified Clean Marina so that future generations can enjoy fishing and boating in our amazing fresh water lakes.