Mainship Rendezvous

October 1-3, 2010

South Seas Resort

In spite of a potential Hurricane named Nicole, which fortunately turned to the northeast, 28 boats attended the Southwest Florida Mainship Rendezvous held October 1-3 at South Seas Resort on Captiva Island. We decided to enjoy cocktails and heavy hors d’oeuvres along the docks the day of arrival rather than venture out to a local restaurant or have food catered to the group. And, it was a wonderful decision as our fellow boaters really outdid themselves in making the food plentiful and tasty. Even though no appetizers were assigned to the attendees, we had a huge variety of choices from “soup to nuts” as the saying goes. Whoever coined the term “docktails” to describe the ambiance and congeniality of a cocktail party along the docks among fellow yachtsman coined a great word.

To make things interesting, we asked each person to submit the recipe for her or his dish on an index card. This booklet contains those recipes. Each card was given a number and the attendees voted on their favorite recipe. The votes were fairly evenly distributed but in the end, Bob and Sharon Tritschler on board their Mainship 39, *Living a Dream,* won first place with Salami Skewers. Chuck and Arlene Custer on board their Mainship 40T, *Turtle Trot* won second place with Ginger Shrimp. There were no losers! Bob and Sharon arrived at Captiva from a circumnavigation of the south Florida peninsula. Their boat is for sale and they are going ashore to tour the country in a RV. We wish them well.

On the second day, Saturday October 2, three very interesting seminars were presented. They were well attended and the audience asked a lot of great questions. First, Tino Mastry of Mastry Engines discussed “engine room” issues mostly responding to questions from the audience. He was very interesting and we had to cut him off to save time for other presenters. Next, two of our local boat brokers, Timothy Trotter of Bayside Yacht Sales in Fort Myers and Bradenton and Ron Vendegna of Starboard Yacht Brokerage in Punta Gorda, made timely and informative presentations on the state of the boat business in southwest Florida. They also gave us some tips on how to sell or buy a boat in today’s market. Lastly, Jim Krueger, Vice President of Sales and Marketing for Mainship made a presentation on the state of Mainship’s business. It was also very informative and prompted many excellent questions.

On Saturday night once again we decided to keep the group together and grill New York strip steaks served with the usual accompaniments. Billy Arledge, son of the cruise co-captain, Sonia Lomano, and Marc Anthony, a crew member for Richard Blake, on board *Private Reserve*, were our chefs for the evening and did a wonderful job cooking the steaks. Marc also treated us with Conch Fritters as an appetizer. Paesano’s Rosso (a red Italian table wine) was furnished for each boat. Before dinner, the traditional “docktail” hour was enjoyed by all. Pumpkin pie and coffee was served following dinner. Wonderful conversations flowed into the evening.

On Saturday morning before the seminars, coffee, orange juice, Bloody Marys and Screwdrivers were offered. But the hit of breakfast were the delicious do-nuts from Bennett’s Fresh Roast in Fort Myers. These were provided by our seminar speaker, Tim Trotter of Bayside Yacht Sales. They were delicious and none were left over. On Sunday morning, once again a continental breakfast was served. Bloody Mary’s and Screwdrivers were available but cautious boaters consumed very little.

Last but certainly not least, Jack and Sonia Lomano agreed to chair the 2011 Rendezvous with the help of Chuck and Arlene Custer. Send them any comments or suggestions you may have for the next rendezvous or send them to me and I will forward them.

Jack and Sonia Lomano co-hosted the rendezvous along with my wife, Vicki, and me. All four of us enjoyed putting the event together and hosting the boats at South Seas Resort. But the credit for a great rendezvous goes to each attendee who enthusiastically supported the seminars, the eating and drinking, and especially the camaraderie of sailors who love to go down to the sea in boats.

Respectfully submitted,

Walter Cox

Rendezvous Captain 2010

RECIPES 2010 MAINSHIP RENDEQVOUS

TABLE OF CONTENTS:

I. Soup and Salads Page

White wine Gazpacho 4

Greek Salad 5

II. Antipasto

Salami Skewers 5

Antipasto Kabobs 6

Potato-Pea Samosas 7

III. Seafood

Tequila Lime Crab Dip 7

Ginger Shrimp 8

Shrimp D’oeuvres 9

Shrimp Cheddar Dip 10

Conch Fritters 10

IV. Hot Meat Dishes

Meatball Alfredo 10

Teriyaki Meatballs 10

Sausage Italian 11

Sausage Peppers with Mushrooms 11

Buffalo Chicken 12

V. Dips and Spreads

Cheese Torta 12

Sausage Spread 13

Bacon and Chutney Cream Cheese Spread 14

Spinach Artichoke Dip 14

Taco Dip 15

Jezebel 16

***White Wine Gazpacho***

In the south we serve cold soups frequently as a refreshing foil to the heat. Thin slices of zucchini and piquancy of dry white wine plus Tabasco sauce give this gazpacho a delicious twist.

Ingredients:

3 ripe tomatoes, peeled, cored, and seeded.

1 tbsp vegetable oil

1 cup thinly sliced green onions

1 cup thinly sliced zucchini cut into quarters

2 garlic cloves, minced

1 green or red pepper, cored, seeded, and cut into ½ inch strips

2 tbsp chopped fresh parsley

½ tsp salt

½ tsp Tabasco pepper sauce

11/2 cups chicken broth

½ cup dry white wine

Coarsely chop the tomatoes; you should have about 1/14 cups. Drain and reserve the liquid (about ½ cup). In a large skillet, heat the oil over medium heat. Add the green onions, zucchini and garlic, and sauté for one minute. Add the tomatoes, pepper, parsley, salt and Tabasco sauce. Stirring frequently, cook for five minutes or until pepper is tender. Turn the vegetables into a large bowl and mix in the reserved tomato liquid and the broth and wine. Cover and refrigerate for several hours or overnight. Serves four.

John and Yvette Selmyer

Deja Blue

***Greek Salad***

This salad provides a welcome addition to the Mediterranean theme suggested by the beautiful surroundings of the waterfront and makes a wonderful companion to several hors d’oeuvres served by fellow Mainshippers. A nice white Chardonnay or light Merlot or Beaujolais is always nice with salad especially those containing Feta cheese.

Ingredients:

Feta Cheese - crumbled

Cucumber - chopped

Tomatoes - chopped

Black Olives - pitted

Green olives - pitted

Red Onion – thinly sliced and chopped

Green pepper – seeds removed, thinly sliced and chopped

Italian dressing

Mix ingredients together and serve. Salt and pepper to taste.

Donna and Lee Williams

Endeavor

***Salami Skewers***

This easy to prepare appetizer won first place at the 2010 Mainship Rendezvous. Not only was it tasty and easy to eat while clinging to a cold beer, wine glass or cocktail, but it was presented elegantly by inserting the sewers into a large pumpkin adorned with a black cat. Indeed, it was a fitting presentation for the autumn party along the docks of South Seas Resort.

1 to 2 pkg hard salami

1 to 2 pkg Swiss cheese (cubed)

1 jar Manzanilla Spanish Olives

1 container toothpicks

Skewer olive, wrapped salami and a cheese cube in that order on a toothpick. Enjoy!

Bob and Sharon Tritschler\*\*

Living a Dream

\*\*Bob and Sharon are selling their Mainship and going ashore with an RV this fall. We will miss them but they are always welcome at our rendezvous.

***Antipasto Kabobs***

Mainship owners have uncanny imaginations in preparing interesting combinations that rival the best prepared dishes of our favorite restaurants. This antipasto on a stick does it all and really goes well with either a light red Italian Chianti or a bold cold crisp white Pinot Grigio.

Ingredients:

1 pkg refrigerated cheese tortellini (spinach if available)

40 pimento stuffed olives

¾ cups Italian salad dressing

40 large pitted black olives

40 thin slices pepperoni

40 thin slices hard salami

6” bamboo skewers

Cook tortellini per directions on pkg, drain and rinse in cold water. In a large re-sealable plastic bag, combine olives, tortellini and salad dressing. Seal bag, turn to coat, refrigerate overnight. Add more salad dressing if needed while marinating. Thread on skewer-olives, folded pepperoni, tortellini, folded salami, olive. Garnish as desired.

Paul del Prete and Barbara Bebby

Quittin’s Time

***Potato- Pea Samosas***

Some Mainshippers might well ask, “What is a Samosa?” Wikipedia describes it as follows: “A **Samosa** is a stuffed pastry and a popular snack in South Asia, Southeast Asia, Central Asia …… It generally consists of a fried or baked triangular, semi-lunar or tetrahedral pastry shell with a savory filling, which may include spiced potatoes, onions, peas, coriander, and lentils, or ground beef or chicken.” Several recipes found at [www.foodnetwork.com](http://www.foodnetwork.com) looked delicious but not exactly something one could throw together in just a few minutes for a dockside cocktail party while underway. Our inventive cruiser said this, “I would really like to take credit for these but truthfully, you can find them at your local India Food Store. Bake at 400°for 6-10 minutes.” Oh, don’t forget to take them out of the package first.”

Ingredients:

Potatoes, onions, peas, an endless variety of spices to taste. Wrapped in a triangular shape of pastry and deep fried, normally.

Jeff and Nadine Davis

California Zephyr

***Tequila Lime Crab Dip***

Seafood always adds to the bounty of a heavy hors d’oeuvres dockside party. This crab dish goes equally well with a glass of dry white wine or ice cold beer, both favorites of Mainship yachters.

Ingredients:

1 tub of cream cheese

1 can of lump crabmeat

1 9oz jar tequila lime cocktail sauce

1 box of wheat thins

Place cream cheese on a plate and sprinkle the lump crab meat over the cheese. Pour sauce on top of dish. Serve with wheat thins for dipping.

Amy and Rick McElhenie

Golf’n Dolf’n

***Ginger Shrimp***

This tantalizing dish combines the seductive flavors of the orient with everyone’s favorite appetizer, the wild, gulf shrimp. Served on skewers, it is easy to eat while enjoying a cocktail or glass of wine with friends on the dock.

Ingredients:

11/2 lbs of medium shrimp, cooked, peeled and deveined

¼ cup soy sauce

2 tsp. chopped ginger root

¼ cup white wine vinegar

2 tbsp sugar

2 tbsp sake or apple juice

11/2 tsp salt

Arrange shrimp in a gal freezer bag to marinate better

Heat soy sauce to boil; stir in ginger root; reduce heat to simmer about 5 minutes (don’t let it burn)

Stir in vinegar, sugar, sake or juice, salt

Pour over shrimp; refrigerate 2-3 hours

Remove shrimp with slotted spoon, skewer on serving dish

Garnish with grape tomatoes, green onions or whatever!

Chuck and Arlene Custer

Turtle Trot

***Shrimp D’oeuvres***

This unique dish is a rich combination of special flavors that go really well with a crisp, cold glass of white wine. It is a “shrimp cocktail” served on a cracker or toast point. This is easy to eat at a cocktail party.

Ingredients:

¼ cup mayonnaise

¼ cup sour cream

8 oz cream cheese

1 lb salad shrimp

1bottle cocktail sauce

Chopped green bell peppers

Chopped green spring onions

4 Roma tomatoes

1 8 oz package of Mozzarella cheese

Combine mayonnaise, sour cream and cream cheese; spread on bottom of round glass dish

Spread a layer of salad shrimp and cover with cocktail sauce

Add a layer of Mozzarella cheese

Add a layer of chopped green peppers and onions

Layer tomatoes

Garnish top with sour cream and parsley

Serve with crackers or toast points

Doug and Gisa Tarbet

Starflyer

***Shrimp Cheddar Dip***

What can be more appropriate down by the sea than a seafood appetizer? This attractive combination of flavors can be accompanied by any adult beverage without spoiling its classic flavor.

2 6oz. pkgs Quick frozen Shrimp(Salad type) drain & squeeze dry

    1 Cup Mayonnaise  (I add a little cream cheese also)

    1 pkg. sharp cheese (grated)  to taste

    1 tsp. Worcestershire sauce

    1 tsp. Parsley Flakes

    Dash celery salt

    Dash garlic salt  or OLD BAY seasoning to taste!

    1 small grated onion

Mix ingredients in shallow bowl and serve with crackers or tortilla chips or other medium of choice.

Ben and Joanne Swann

Swann Song

***Meatballs Alfredo***

Meatballs are always popular with Mainship yachters looking to satisfy not only their palates but also quell the appetite after a long day on the water. This dish is easy to prepare and surely to be a crowd pleaser. It goes well with a robust red wine such as an Italian Chianti or Cabernet Sauvignon.

Ingredients:

2 lbs of ready made, precooked meatballs to taste

1 small jar of Alfredo sauce

Place meatballs into a microwave safe dish, stir in Alfredo sauce and cook on high setting for 5 to 6 minutes or until heated throughout. The meatballs may be spooned onto a plate to be eaten with a fork or with toothpicks or skewers.

Jim and Joann Waschbusch

Tutto Bene

***Teriyaki Meatballs***

Heavy hors d’oeuvres call for solid meat dishes to satisfy the demand for a real meal. This flavorful meatball dish fills the bill. Its oriental twist goes well with almost any adult beverage or soft drink.

Ingredients:

2 lbs of pre-cooked meatballs to taste

8 oz of teriyaki glaze

In a crock pot for ease of cooking and serving, heat meatballs and cover with the teriyaki glaze. Serve with toothpicks or skewers for ease of eating.

Bill and Jan Lorton

Good News

*Sa****usage Italian***

This hardy dish combines the flavors of Italian sausage with red and yellow peppers, onions, tomatoes and garlic. It can be presented as finger food with toothpicks or served on a small plate with a fork. It is easy to prepare and always a hit with the party goers.

Ingredients:

1 lb Italian sausage, hot or mild to taste

1 yellow pepper

1 red pepper

1 onion

Garlic cloves

1 16 oz can of diced tomatoes

Brown sausage; remove from pan and sauté peppers, onion and garlic in drippings. Add sausage and tomatoes and simmer until ready to serve. Garnish with grated Parmesan cheese and serve.

Jim and Sherri MacDonald

Pau Hana IV

***Sausage Peppers with Mushrooms***

A different spin on the classic sausage and pepper dish, this presentation uses sweet sausages, sweet peppers and sweet onions combined with mushrooms to offer a delicious heavy hors d’oeuvres guaranteed to satisfy the tastes of Mainship yachters everywhere.

Ingredients:

8 sweet Italian sausages

Whole mushrooms – washed

4 yellow and red sweet peppers

Two sweet onions (Vidalia if available)

3 tbsp olive oil

½ cup chicken broth

Cut sausages into 24 pieces and brown in olive oil. Slice mushrooms and peppers into 4 pieces each and add to browned sausage. Slice onions into 8 pieces and add to mixture. Add broth, cover and cook over medium heat until ready to serve.

Jack and Sonia Lomano

SeaDreamer

***Buffalo Chicken***

Buffalo wings are the thing! This dish offers the opportunity to capture the tasty wings and the various accompanying dips into one easy to eat appetizer served with tortilla chips, corn chips or crackers. It goes great with an ice cold beer or other beverage of choice.

Ingredients:

4 boneless chicken breasts cooked and pulled

6 oz of hot sauce (I like Tabasco)

8 oz cream cheese

1 jar of Marzetti’s chunky blue cheese dressing (add extra blue cheese, if desired)

Mix ingredients together, bake at 350° 20-25 minutes and serve with scoops, tortilla chips or Frito’s corn chips

Walter and Vicki Cox

Paws II

***Cheese Torta***

A fitting touch of Mediterranean cuisine adds to the ambiance created alongside the docks with beautiful Mainships everywhere.  This “torta” compliments the images created by the boats, the dazzling colors of the Gulf of Mexico, the swaying palms and even the sun setting into the western waters of the Gulf.  Its flavors are enhanced with a Sauvignon Blanc, a Greek or Italian white wine or Beaujolais.

Ingredients:

16 oz Mascarpone

16 oz cream cheese

Pesto

Sundried tomatoes

14 oz artichoke hearts

Mix cheeses together.  Process the tomatoes and artichoke hearts together.  Place 1/3 of the cheese mixture on the bottom of a round dish. Add a layer of the tomato and artichoke mixture, another layer of 1/3 cheese mixture, a layer of pesto and a top layer of the remaining cheese mixture.  Enjoy with Mediterranean style crackers.

Deborah and Bill Thompson

Sea Biscuit

***Sausage Spread***

This dish is quick and easy to make and adds a zing to the appetizer table.

Ingredients:

1 lb bulk sausage (low fat Jimmy Dean works, hot or mild to taste)

Cook and scramble sausage well. (If I am taking this dish for a docktail party, I cook the sausage at home and put all together on board)

1 can of original Rotel

8 oz low fat cream cheese

Drain Rotel and mix with sausage and cream cheese.  Bake at 350° in glass serving dish for 20-25 minutes until warm.  Serve with corn chips or crackers

This dish is quick and easy to make and adds a zing to the appetizer table.

Gerry and Judy Tait

Reassurance IV

***Bacon and Chutney Cream Cheese Spread***

Unique combinations of ingredients add delight to the palate and make for an interesting hors d’oeuvre. The taste of bacon mixed with mango chutney is one of the unexpected delights one encounters at a Mainship “Docktails” get together. One can imagine it really compliments a nice Pinot Noir.

Ingredients:

6-8 slices of crisp bacon, crumbled

1 jar of Major Grey’s mango chutney

8 oz cream cheese

Favorite crackers like wheat thins

Place cream cheese on plate, cover with chutney and top with the bacon strip crumbles. Serve with wheat thins or other favorite cracker.

Terry and Karen Clark

Carolina

***Spinach Artichoke Dip***

This timeless classic is always certain to be a hit.  Not only is it flavorful, but one feels like he or she is getting all of the right vitamins and minerals needed for a long day on the water.  Best of all, this is a “light” version that doesn’t taste it.  Popeye would have loved it.  It goes very well with a crisp light white wine such as a Pinot Grigio or Sauvignon Blanc.

Ingredients:

Combine until smooth:

8 oz. light cream cheese, room temperature

¼ cup light mayonnaise

¼ cup light sour cream

3 tbsp reduced fat grated parmesan

¼ tsp salt

1/8 tsp cayenne

Add:

1 10 oz box of frozen chopped spinach- thawed and drained

1 14 oz can artichoke hearts (packed in water) - drained and chopped

½ 8 oz can water chestnuts – drained and chopped

3 tbsp minced shallots – sautéed with the garlic for 1 to 2 minutes

3 cloves of garlic-minced

Serve cold with favorite crackers.  This can also be baked for 30 minutes at 350 degrees (sprinkle with 1 tbsp. of parmesan).

Ron Vendegna and Linda Chesanow

Vero Amore 3

***Taco Dip***

One cannot imagine any man, woman or child not loving tacos but they are not easy to eat standing up at a cocktail party. This dip does the trick. It combines all of the flavors of the taco into one dish that can be spread on Tostitos or corn chips and there you have it! This goes great with your favorite cerveza or light red wine. For the real gourmet, one might try Sangria.

Ingredients:

1 lb hamburger

1 onion-chopped

1 pkg taco seasoning

1 large package of cream cheese (softened)

1 pkg Shredded cheese

1 jar taco sauce

Shredded lettuce and chopped tomatoes

Salt and pepper to taste

Brown hamburger meat, add chopped onion and taco seasoning, salt and pepper to taste. Spread cream cheese on large plate. Top with hamburger mixture. Cover with shredded lettuce and chopped tomatoes and spoon on a mild taco sauce. Add a layer of shredded cheese. Serve with Tostitos.

Craig and Julie Larmon

Lady 3

***Jezebel***

This unique sauce will really spice up the party. Serve it over cream cheese with crackers or as a topping for cubes of ham. It goes very well with an ice cold and crisp Chardonnay or Riesling wine.

Ingredients:

1 12 oz jar of pineapple preserves

1 18 oz jar of apple jelly

½ jar (about 3 tbsp) of dry mustard

Horseradish to taste

Pepper

Blend ingredients together and chill for 8 hours or so or overnight. Serve as a dip or spread over cream cheese.

Stephen and Penny Kapin

Pipenott