

WHOO NEWS

NOVEMBER 2023



Holiday Cheer

Fall kicked off for us with our annual Halloween and pumpkin carving party and in traditional fashion, the winds joined in. Never fear, we all gathered in the clubhouse for pumpkin carving and gourd painting, Javier's bbq chicken and delicious side dishes from all of you, with a fun little dance party to add to the festive spirit. What a great group of people that are here at Owl Harbor – just perfect.

Next up is Thanksgiving with the office closed to spend time with our families/friends and for you to do the same. It's a time to be thankful and give thanks for all that we have, and to share that with others. Next to Halloween, it's my next best holiday; it requires no costume, only gratitude which is free to have. It's also a beautiful time to be on the water with blue skies, a breeze in the air and cool nights.

We will be having our Owl Harbor Holiday Potluck on December 9th hope you can add this to your busy calendar. Come by for some good holiday cheer, friendship, and camaraderie, and of course great food. This is an annual event that can always add joy to your spirit and even make you believe in Santa. More to come on this in December's Whoo News, so stay tuned.

In the meantime, be well, be safe, and be happy,

Devery

Adventures Continue

We seem to have made it through the bug/wildlife season, but for those that are new with us, there is the thing called "Delta Breeze".

Each fall/winter season, we have a few boaters that feel they are smarter than Mother Nature – myself included in this theory. Unfortunately, we are not.

The winds blow differently in the Delta, well they blow the same, but with a force that loves to remove everything possible from your boat that may not be hurricane secure.

Last year we had 6 jibs, personal items, lines break, and lots of fenders get removed from boats, so please, the time is now for new dock lines, securing fenders, halyards, lines, roller furling, and canvas.

It's a costly mistake to think you will win, especially with the holidays coming to spend your money on loved ones this time of year.

Thank you for checking your vessels.

November 5th

Daylight Savings Time
Ends



November 23
Happy
Thanksgiving



December 9

Holiday Potluck



Local Happenings Around Town

Rio Vista

November 11th, Gift, Craft, Art Faire & Jewelry Show at Trilogy from 10 – 3pm

November 23rd, Rio Vista Turkey Trot starts at 8:00 am

December 2nd, Hospice of San Joaquin Christmas Tree Lighting, Christmas Music, Caroling and Santa

December 2nd, Holiday Home Tour

December 2nd, Lighted Boat Parade

Thankfully, dreams can change. If we'd all stuck with our first dream, the world would be overrun with cowboys and princesses.

Stephen Colbert

First Recipe for the Season

With all the great cooks here, thought we would share some tasty treats to get you in the spirit.

Green Beans with Mushrooms

- 1 1/2 pounds fresh green beans (trimmed)
- 1 teaspoon Diamond Crystal kosher salt (plus more as needed)
- 1/4 teaspoon fresh black pepper
- 1/4 teaspoon fresh black pepper
- 8 ounces cremini mushrooms (cut into thick slices)
- 1 small red onion (halved and thinly sliced)
- 1 1/2 tablespoon unsalted butter (cut into a few pieces)
- 3/4 cup low sodium chicken stock

Spread the green beans into an even layer in a large skillet, add the salt and pepper, then toss to coat. Scatter the mushrooms, onion, and butter on top, then pour in the chicken stock. 2. Put the skillet over medium-high heat and cook, stirring the vegetables occasionally at the beginning and more frequently towards the end (to prevent the beans from boiling in the sauce), until the beans are cooked but still pleasantly crisp and the mushrooms are coated in a thick sauce, about 20 minutes. 3. If the beans are cooked to your liking but the stock hasn't reduced enough, raise the heat to high to help speed up the process. And if the sauce has nearly cooked off but the beans aren't done yet, add more stock 2 tablespoons at a time as needed. 4. Taste and add more salt if you like and serve right away

Thank you Mary A.

Have you ever been to the Dutra Museum?

We have heard that the local museum is a must see and we would love to have members from Owl Harbor who would like to go on the tour, join us for the fun.

We are looking at November 11th, if it's available, but there must be a group of 10 to attend. It is \$5 for adults and \$4 for seniors – sounds reasonable. This is tight frame for the date, but if we can get who would be interested, we can go from there for a possible other date. This is a great way to learn about the Delta, and her waters, the building of the levees, the history of the towns around and just plain fun. Please call 916-777-6055 to reserve your place.

Thank you,

Devery

Preparing your boat for Winter

*Prepare your canvas with Water Repellent and Seam Sealer from Iosso Products www.iosso.com

*Marine Gasoline Stabilizer www.liqui-moly.com

*West Marine for dock lines, fenders, bungee cords (don't forget to stop by to get our pricing on these items to save extra \$ for your holiday spending)

*Get a heater or light prepared for cooler weather to keep off the dampness

Tell us what you do so we can share it with others here at Owl Harbor – it always helps. Send us a note so we can add it to the next newsletter. Thanks.

Owl Harbor
Halloween Party
Oct. 28th

