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FIFTY POINT www.fpyc.ca

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8th Place Photo by Julie Wickett Swim Up Bar

FPYC Executive 2022



Commodore

Brian Weber

fpycca@gmail.com



Secretary
Steve Burgin
scburgin@gmail.com

(905) 570-4782



Treasurer
Jessie Holst Vincent
treasurer50@yahoo.com

Vice-Commodore

Social Director

Vacant

Vacant



Communications Director
Paula Burgin
burginpaula@gmail.com
(905) 570-4782



Director-at-Large
Donna Shepherd
donnashepherd5@gmail.com
(905) 802-9821



Cruising Director
Glen Reynolds
glenf.reynolds@gmail.com
(905) 512-1010



Cruising Director
Bill Wickett
billwick@gmail.com
519-740-8509



Membership Director

Art Veldhuizen

veldhuizenart@gmail.com

(289) 407-8793



Membership Director
Tara Dinyer
tdinyer@gmail.com



Director-at-Large
Jason Kirk
filmtech74@gmail.com
(416) 587-6369



Social Director
Tom Dunmore
thdlaw@gmail.com
905-516-4478

Commodore's Message



When is it time to move on from 'friends' and boating? How do you know if it is the right time? We do know it is age for some as we become less agile or just do not want the hassle of getting the boat ready for the water or putting it away for the winter. For others it can be a combination of that and the loss of family or friends. Some are even much younger than us. It starts us to rethink what is really important and what we want to do? What is on our bucket list? What is going to fill the void that for so many years has been an active part of our lives?

Well for Ruby and I the time has come. We have decided to move on. It has been great here at Fifty Point Marina since coming here in 2005. We have seen many people come and go. We have stayed friends with some despite them selling their boat. But once you leave, it is sort of out of sight out of mind.

Regrettably, our decision to sell may have come at an inoperative time as Commodore. Our boat sale closed August 2nd. It appears our constitution precludes a non boat owner from having a flag position but does not specify what would occur in mid term. As Commodore, you see the strengths and weaknesses of people and it works both ways. I know there are capable people to fill the void. We will need members to step up to take on an Executive role for next season. Most are completing their second year and there is always a need for help.

We hope you have marked August 27th on your calendar for the Summer BBQ starting at 5:00 p.m.. It is being held at the Beach Pavilion again. We will be asking members to sign up for the event to help us plan for decorations, BBQs and other stuff to make it a successful event. Jim MacDonald will be playing our music during dinner and switching it up for us to dance later. Stay tuned as more information will come out via MailChimp.

I have stated that I would be willing to continue as Commodore with the full support of the Board if nobody was willing to step in and provided the members are in agreement. Regardless of the decision, I owe a great deal of gratitude to all who have supported FPYC and myself over the past many years.

Thank you!!

Stay well and stay safe Brian Weber Commodore

Scuttlebutt In Review

- Membership Update
- Message from the FPYC Board of Directors
- FPYC Summer BBQ and Dance!!
- GAMRU Fundraiser!!! THIS SUNDAY!!!
- Cruising to RHYC
- RCYC Cruise to FPYC
- Photo Contest Time!
- August Antics
- Scuttlebutt Sponsorship
- Recipe Linguine in Vodka Sauce

Membership Update

Happy Boating Season - it has been great to see so many of you on the water and meet so many new members!

As you know, we are trying something new this year with our Member Perks Program. I have heard of lots of people getting great deals with it!! As we expected, many places are dealing with a great deal of staffing issues and it is reasonable to assume that not all employees are aware of the discount program. I thought it might be helpful to send a summary of the locations, the discount and the manager that approved the discount. I would recommend taking a screenshot of this summary and keeping it handy when you go in to ask for the savings. I hope this helps!!

10% at **Pita Pit** (approved by Manager **Erin D**.)

20% at **Kelsey's** (approved by Manager **Kevin**)

10% at **Hangry Chicken** (approved by Manager **Kristen**; David is the owner)

15% at **Freshii** (arranged by **Gary**)

10% off orders of \$15 or more at **DNA Pizza** (arranged by owner **Manthan**)

15% off at Lazeez (arranged by Shyza)

15% off at **Pho Huy** (arranged by **Le**)

10% off at **Sunset Grill** (arranged by **Ritu**)

Just a reminder that these discounts apply to take out or dine in only (not available on delivery services).

HOW TO GET A MEMBERSHIP

If you missed the early bird deadline, not to worry! You can still sign up!! Registration form and details can be found on our website http://fpyc.ca/. Do this as soon as possible, because as soon as you have your membership card you can start saving with our new Membership Perks Program.

Happy saving and boating!!!

Sincerely

Tara Dinyer

Message from the FPYC Board of Directors

Hello Everyone!

We hope you are having a fantastic summer! It's hard to believe it's August already, but no worries, there is still lots of time left in the season!

We hope you have been enjoying the many benefits of being a member of Fifty Point Yacht Club, including SailPast and Dinner, the New Members Welcome, the Partnership Perks Program, Club Cruises and reciprocal visits to other clubs – there is lots to enjoy!

It's that time of year when we start approaching members about their interest in volunteering on the Board of Directors. Each term is two years starting in November 2022 (after the Annual General Meeting). The meetings are scheduled once a month (no meetings in December and July), and are held via Zoom. Board members have a great opportunity to meet fellow boaters, contribute to Fifty Point Yacht Club and have fun along the way!

Several current Directors are finishing their two-year term this Fall while others are finishing 3 years and 4 years on the Board, which results in all positions need to be filled. The positions include:

- Commodore 1
- Vice-Commodore 1
- Treasurer 1
- Secretary 1
- Communications 1
- Cruising 2
- Membership 2
- Merchandise 1
- Social 2
- Director-at-Large 2

If you are interesting in being nominated to the Board of Directors, please email <u>info@fpyc.ca</u> If you have any questions regarding specific duties/functions of the positions, please email <u>info@fpyc.ca</u> or speak with any of the current Directors. We would be happy to answer your questions!

THANK YOU IN ADVANCE FOR YOUR INTEREST!!



Saturday, August 27, 2022

Beach Pavillion

BBQ's ready at 5:30



FPYC Members Only

There will be a a collection of \$5.00 each toward a 50/50 draw!



GAMRU Coffee Fundraiser

Hello Fifty Point Marina!

I'm sure by now many of you have seen GAMRU busy with calls this summer. As boaters, we want to do what we can to support them so that they are here when we need them!

This Sunday August 7th, Dani from Second Wave, Taylor from Pride & Toy and Sam from Gossamer would like raise money for GAMRU. They will be coming around from boat to boat via dingy with free coffee! You can also come by the gas dock where we will have a stationary stand with coffee.

Coffee is free and any donation to GAMRU will be happily accepted. The dingy will start visiting boats at 8am and coffee will be available until it's all gone.

Hope you can help us out!

Sincerely, Dani, Taylor and Sam



Cruising to RHYC (photos courtesy of Tara Dinyer...thanks!)



Cruise Captain, Bill Wicket chasing Second Wave out of the marina.



Maggie May on the way!!



Elsa getting ready to go under the bridge.



Pool time for Boa Vida!



What a great looking group! The FPYC Cruise Group!



Swim time for Dani and Sam during a hot/windless crossing!



Time to head home....



FPYC App Night!! Yummy.



Vitamin Sea headed home...

RCYC Cruise to FPYC RCYC enjoying Fifty Point on Canada Day (photo courtesy of Jeff & Cindy Shrubb...thanks!)



2022 Photo Contest!!! It's Time!!!

The contest is open to all FPYC members and it's easy and fun.

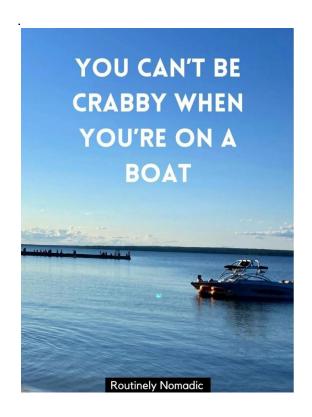
To keep everyone on the same page, please see the following simple rules:

- * Photos must be of a nautical theme, e.g. boats, water, marinas
- * Photos must be taken between June 1 and October 31 of 2022
- * Entries must be submitted by November 15, 2022
- * Editing is permitted but strong Photo-Shopping is discouraged
- * Entries to be submitted by e-mail to burginpaula@gmail.com

The winning entries will be featured on the cover of Scuttlebutt throughout 2023!



August Antics!!



What do you do with a sick boat?

Take it to the

doc already.

Which sailors blow their noses most often?

The Anchor Chiefs.

Scuttlebutt Sponsorship



Recipes from Your FPYC Board Members!

(Recipe courtesy of Donna Shepherd)

LINGUINE IN VODKA SAUCE (ADD SEAFOOD AS AN OPTION)

INGREDIENTS

- 3 tbsp. butter
- 1 shallot, minced
- 2 cloves garlic, minced
- 1/2 c. tomato paste
- 1/2 tsp. crushed red pepper flakes
- 2 tbsp. vodka
- Kosher salt
- 1 lb. linguine
- 1/2 c. heavy cream
- 1/2 c. freshly grated Parmesan, plus more for serving
- Basil, for serving
- Shrimp, lobster, crab, etc. (optional)

DIRECTIONS

- 1. In a large skillet over medium heat, melt butter. Add shallot and garlic and cook, stirring frequently, until softened, 4 to 5 minutes.
- 2. Add tomato paste and red pepper flakes and cook, stirring frequently, until paste has coated shallots and garlic and is beginning to darken, 5 minutes.
- 3. Add vodka to pot and stir to incorporate, scraping up any browned bits from the bottom of the pot. Turn off heat.
- 4. Bring a large pot of salted water to a boil and cook pasta until al dente. Reserve 2 cups of pasta water before draining.
- 5. Return sauce to medium heat and add 1/4 cup of pasta water* (see below if adding seafood) and heavy cream, stirring to combine. Add half the Parmesan and stir until melted. Turn off heat and stir in cooked pasta. Fold in remaining Parmesan, adding more pasta water (about a tablespoon at a time) if the sauce is looking dry. Season with salt if needed. Serve topped with more Parmesan and torn basil leaves.



^{*}Add seafood at this point if using, cook until approx. 75% cooked then add heavy cream, etc.



Follow along with our FPYC club members on their travels!

Gunter and Sue Millar

https://sunspiritmillar.blogspot.com/?m=1



John, Kathryn, Simon & Wavey Middleton

WakaNahannis at Sea

Bahamas: Part 3



Steve & Lise Denison

https://gayadenison5.blogspot.com/
Off to the Bahamas – Updated Blog



Items of Interest

FPYC is not endorsing these sites, but they may be of interest to our Club members.

GAMRU

www.gamru.ca

Canadian Yachting

http://www.canadianyachting.ca/

Sail-World

https://www.sail-world.com/Canada

Sail-World Cruising

https://www.sail-worldcruising.com

Spartan – Ocean Racing & Training

https://www.spartanoceanracing.com/

POWER BOATING CANADA

https://powerboating.com/lake-ontario/

Get My Boat

https://www.getmyboat.ca

Sail Canada

https://www.sailing.ca/

Press - Star Sailors League

http://finals.starsailors.com/

Ontario Sailing

https://ontariosailing.ca