



August 2023

FIFTY POINT www.fpyc.ca

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8th Place Photo by Walter Schoppmann Full Sail Ahead!

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Commodore's Message



Greetings all, and can it really be August? Once the boating season train leaves the station, it really builds up speed and it is hard to slow it down! It has been great so far and we have enjoyed some wonderful social events and Club Cruises. I hope that everyone is building on their memories and planning for an amazing second half.

I would like to let everyone in on a bit of advance notice of a big event for Fifty Point Yacht Club. Next year, 2024, will be the Club's 40th Anniversary. As it says on our website, we have been "Messing About in Boats since 1984". It goes without saying that this is quite a milestone and one that should be recognized and celebrated. While it is still early on, the Board will be establishing a working committee to come up with some ideas and events that everyone can participate in. As it is our anniversary, it is also the anniversary of the marina itself. There have been some preliminary discussions with the marina staff to see if we can coordinate something together. So, it might be a golden opportunity to start going through your old photos and memorabilia. I am sure there is a treasure trove of goodies out there worth sharing again. Stay tuned for more news and announcements and I would be interested to hear your thoughts and comments.

Best wishes to everyone and enjoy a safe and happy Civic Day long weekend. See you at the marina or on the water.

See you all at the marina and on the water!

Steve Burgin Commodore

Scuttlebutt In Review

- Board Assistance Required
- Membership Update
- Social Update
- Getting to Know You maybe next month....
- Cruise to NYC
- Cruise to DYC
- Photo Contest Time!
- August Fun
- Scuttlebutt Sponsorship
- Recipe Ultimate Veggie Burgers

REMINDER.... OPPORTUNITY TO SERVE ON THE BOARD

The Board was sorry to learn that Jessie Holst Vincent needed to step down from her position as Secretary on the Board of Directors. Jessie has provided great assistance to the Board both as Treasurer and as Secretary and her contributions will be greatly missed. Thank you goes out to Jessie.

This now leaves a vacancy on the Board for Secretary, which is a Flag Officer position. The Secretary provides support to the Board by recording meeting minutes; sending out notices to members and giving guidance on procedural matters.

Serving on the Board is a very rewarding endeavor and you get the chance to work with a great group of people. Volunteers help ensure the Club can continue to thrive and offer ongoing benefits to its members.

Please contact the Commodore, Steve Burgin, if you would like more information on this opportunity.

Thank you.

Membership Update

We have renewed our Members Perks Program with the following Companies

Pita Pit- 10% Kelsey's-20% Hangry Chicken-10% Freshii-15% DNA Pizza -10% on orders over 15.00

New This Year

Booster Juice- 15% Sunshine Grill - 15% Marine Doctors - 10% off labour



Members must present their cards in order to receive the discounts.

John Robinson Art Veldhuizen Membership Directors



Social Events Update

Mark Your Calendars!!

August 26th Summer BBQ at the Beach Pavilion

November 4th Commodore's Ball at Galileo Gardens

Please watch for more details on each event in the Scuttlebutt as we get closer to the dates.

FPYC Social Committee





Saturday, August 26, 2023

Beach Pavillion

BBQ's ready at 5:30

Bring your own picnic dinner - including meat for the BBQ & beverages

Dessert will be supplied!

FPYC Members Only

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



2023 Cruise to National Yacht Club







Canada Day trivia: Ben and Lindsey on Island Fever

Music of Canada trivia: Three way tie -Ben and Lindsey on Island Fever Jim and Donna on Nepenthe II Phil and Rita on Perfect Day



Congratulations to all and thanks for playing!

BIG thank you to Fya and Art on Masego for organizing the trivia!!





2023 Cruise to Port Dalhousie Yacht Club







2023 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 2023
- * Entries must be submitted by November 15, 2023
- * 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 2024!



Getting To Know You...

We'd love to see your story here....



FIFTY POINT

YACHTCLUB

Become a member of the most affordable and friendly club on the lake with or without a boat!

MEMBER BENEFITS

SOCIAL EVENTS:

FPYC holds numerous social events throughout the year that you and your guests will be welcome to attend. Plans for 2023 include: Pre-launch BBQ, New Member Meet and Greet, SailPast and Dinner, Summer BBQ and Dance, ending the season with the Commodore's Ball.

Social Member Do not own a boat?

Early Bird Fee \$65/year

After May 15 \$75/year

Membership Renewal

Early Bird Fee \$225/year

After May 15 \$250/year

RECIPROCAL PRIVILEGES:

Your membership will provide you with reciprocal privileges at over 75 Yacht Clubs around Lake Ontario.

ORGANIZED CRUISES:

FPYC Cruise Directors plan and organize 5 to 6 reciprocal club cruises - includes free weekend dockage, fun-filled activities, potluck dinners and much more!

New Member

Early Bird Fee \$260/year

After May 15 \$285/year Includes Burgee

MORE FPYC MEMBER BENEFITS! **Partnership Perks Program** - discounts year round at participating stores and restaurants in the Fifty Point area.

Marketplace - free advertising space in FPYC's monthly newsletter, Scuttlebutt, to sell personal items.

Sponsorship Program - discounted space in Scuttlebutt for company advertising.

FOR MORE INFO: info@fpyc.ca MEMBERSHIP APPLICATION: www.fpyc.ca

Navigating Bad Weather

(Courtesy of BoatBlub October 2022)

As a boater, we can be reasonably assured that at least once in our boating lifetime we will find ourselves in nasty weather with a possible risk to our well being. While it may not be life threatening, you will recognize it as a situation that makes you and/or your passengers uncomfortable. When this happens, do you know the basic procedures to follow to ensure safe passage? Now is the time to review difficult water protocol, rather than waiting until it happens.

Deteriorating water conditions are something you must recognize when it first happens. Clues include windy conditions that you judge to be blowing at over 25 mph. There are whitecaps running on the surface of the water. Your ride is bumpy with some pounding. Running through the waves creates a spray, with some of it entering the boat. You need to ask yourself honestly if it is remotely possible for the water conditions you are experiencing could become worse?

Not all lumpy water is dangerous. Small boaters will often encounter a bumpy ride that, while of no real concern, is less than ideal. A procedure that I often apply for such conditions is to look for a larger boat going in my direction. When that larger boat shows up, slow down your boat down and wait for it to pass. As it passes, turn in behind the bigger boat that passed, cutting through his wake on a shallow angle, and positioning yourself three or four boat lengths behind it. Then throttle up to stay with the other boat. The larger the boat, the larger the flat water spot it leaves behind. If you haven't done this before, it may be a little intimidating, but once you tuck yourself into the flat water behind the larger boat, you will appreciate the smoother ride. It also helps to make sure you understand waves and wakes. You must remain extra vigilant and keep one hand on the throttle and the other on the wheel in preparation for any quick stop or turn that may be required.

But the main subject of this article is a review of what to do when you accidentally encounter really bad weather. The first precaution you should take is to have everyone onboard put on a life vest or life jacket. You should make this move well before it becomes necessary and more difficult to implement. It also identifies you as being in control of the situation. This is also a good time to locate and make ready your bail bucket, docking lines, and communication devices such as cell phones, VHF radio, and flares. Water splashing over the gunnels is a sure sign of ugly water, but it is no cause to panic. Turn on your bilge pump.

Consider your destination and heading. Is there a safe docking location that is closer and easier to reach than continuing to your original destination? If so, don't wait too long before setting that as your new destination. You should also consider the possibility of finding flatter water by running in the lee of a nearby land mass. If you see a protected shoreline and if you have time, boat towards the land that will provide flatter water.

Once you have considered all your options and you find yourself rocking and rolling with the weather trying to take control of your boat, you need to take serious defensive action. Choose a heading that is either upwind or downwind, depending upon which course will take you closer to your destination.

If you choose to travel downwind, trim your motor up slightly and set a speed that is equal to, or slightly faster than, the waves coming at you from behind. Be careful with your steering to hold a heading that is the same as the waves trying to overtake you. If you let them overtake you, they could cause your boat to "broach," which means scoot your boat around sideways and try to roll you over. Broaching is a classic concern that has taken down many boats. Once you are boating like this, you should be safe to continue for quite some time. Don't get excited, just continue until you get close to your destination.

If you chose to run into the wind (upwind) because that is closer to the direction you want to travel, steer directly into the wind and trim to neutral or slightly down. It is important to run perpendicular to each wave as you pass through it. By travelling at a slow and steady speed with your trim down, you will be less likely to go 'airborne' as you boat over the crest of each oncoming wave. Even the smallest of boats can usually operate over large waves for extended periods of time by following this system. If the waves are very large, you may be able to alter your direction slightly between each wave to help keep you heading more closely to the direction you desire. Just remember that it is better to arrive safely at a wrong destination than to get into trouble trying to get to your desired destination.

If you reach a stress level where you are finding it very difficult to continue, put out a "Pan" on channel 16 to notify the authorities of your predicament and location. Also, be sure to inform them of your intentions. Of course if sinking appears imminent, broadcast a "Mayday". Be prepared to provide your co-ordinates, boat type, length and color, plus the number of souls onboard.

So you made some mistakes and now your boat is full of water. Stay with the boat. Grab one of those mooring lines you pulled out earlier and while you shouldn't tie it to your boat, have everyone hold onto it. A larger boat may come to your rescue before the authorities get there. Do not scramble to get into their boat, but rather let them direct the individual attention they will offer.

While the definition of 'bad weather' is subjective, based on the skill level of the individual boater, all boaters at least once in their boating days will encounter water that is difficult and unpleasant for them to navigate. Follow the above suggestions and don't let that day be a bad memory --- or worse.

Bring 'em back alive

I recently had the pleasure of a private tour through the new York Regional Police Marine Unit's headquarters in Jackson's Point on Lake Simcoe, guided by Staff Sgt. Aaron Busby. For a fairly young guy, he has already had a ton of experience and that includes some arduous search and rescue emergencies. He shared the story of one experience that was fairly typical and could have been deadly.

A group of women were having a summer fun day on Lake Simcoe and they rented stand-up paddleboards. Paddling along, talking and having fun, they didn't notice that the wind was picking up.

Suddenly, one woman realized that they were being blown offshore. They tried to turn and paddle back but they couldn't make any headway against the gathering wind. The four all wound up in the water, in life jackets, but as the waves grew higher, they were not able get back on the boards or to see where they were. Luckily, one woman actually had her cell phone with her and it was working. She called 911.

The dispatcher asked where they were and the women really could not tell the dispatcher anything more than where they had started off. They could barely see the shore and had no idea how fast they were blowing.

Staff Sgt. Aaron Busby and the police boat were dispatched but by the time the boat reached the general area, the waves were making it almost impossible to see the people or the SUPs in the water. Almost incredibly, the women were located and rescued but Sgt. Busby wanted us to share two critically important ideas with our Boating Industry Canada News Week readers, for your own benefit but mainly, to share this with your customers for their safety.

It was a near-miracle that the four women were located before darkness fell and it was a long and arduous search. If the one woman had not had a cell phone, this would almost certainly have been four fatalities.

In this edition of Boating Industry Canada News Week, we have a feature story by Allegra Smith-Herriott about an app called "what3words". If that app had been on the cell phone that day, the women would have been rescued far faster. It's a simple system that would have guided the police boat to within 10 feet of the phone (and the women). It's free. It works all over the world as long as you have a cell signal.

The other point is to use a float plan and to encourage your customers to all leave a float plan with some responsible person before they head out. It's simple, cheap and can make a huge difference if the winds shift, the motor stops or some other problem arises.

Here in the middle of the summer of 2023, with record-breaking heat and many extreme weather events, we should all be more focused on safety than ever before.

By all means – go boating! But bring 'em back alive.

Andy Adams – Editor – Boating Industry Canada

Oh August ...!!



Scuttlebutt Sponsorship



Ultimate Veggie Burgers

(Recipe/photo courtesy of foodandwine.com)

Ingredients

- 4 cups water
- 1 tablespoon plus 1/4 teaspoon kosher salt, divided
- ½ cup uncooked pearl barley, rinsed
- 1 dried bay leaf
- 1 pound fresh button mushrooms, stemmed and quartered
- 2 tablespoons tamari or soy sauce
- 6 tablespoons plus 1 teaspoon olive oil, divided
- ½ teaspoon black pepper
- 1 head garlic, halved crosswise
- 2 medium carrots, peeled and shredded (about 3/4 cup)
- 2 small beets, peeled and shredded (about 3/4 cup)
- 1 teaspoon ground cumin
- 1 teaspoon smoked paprika
- 1 (15 1/2-ounce) can chickpeas, drained and rinsed
- .6666 cup gluten-free panko (such as 4C Gluten Free Panko Plain Bread Crumbs) or regular panko
- ¼ cup finely chopped walnuts
- 1 tablespoon whole-grain or Dijon mustard
- Toasted hamburger buns, vegan mayonnaise, butter lettuce, pickles, sliced red onion, sliced tomato, and vegan cheese, for serving

Directions

- 1. Preheat oven to 400°F. Bring 4 cups water and 1 tablespoon salt to a boil in a medium saucepan over medium-high. Add barley and bay leaf; return to a boil. Reduce heat to medium-low, and simmer, undisturbed, until barley is al dente, 25 to 30 minutes. Drain well, and transfer to a large bowl; remove and discard bay leaf. Let cool slightly, about 15 minutes.
- 2. While barley cooks, toss together mushrooms, tamari, 2 tablespoons oil, pepper, and remaining 1/4 teaspoon salt on a large rimmed baking sheet; spread in an even layer. Place garlic head halves on a sheet of aluminum foil, and drizzle with 1 teaspoon oil. Tightly wrap foil around garlic, and place on baking sheet next to mushrooms. Roast in preheated oven until mushrooms are browned and beginning to dry out, about 40 minutes, stirring twice during cook time. Remove from oven; let cool on baking sheet 10 minutes. (Do not turn oven off.) Remove and discard foil from garlic; squeeze garlic cloves from skins, and set aside. Discard garlic skins.
- 3. Transfer cooled barley to a food processor; pulse until roughly chopped, about 15 pulses. Transfer to a large bowl; add carrots, beets, cumin, and paprika. Transfer roasted mushrooms to food processor; pulse until finely chopped, about 10 pulses. Transfer mushrooms to barley mixture. Add chickpeas to food processor; pulse until roughly chopped, about 10 pulses. Transfer 1 cup chopped chickpeas to barley mixture. Add roasted garlic cloves to remaining chickpeas in food processor; process until smooth, about 1 minute, stopping to scrape down sides of bowl as needed. Transfer chickpeagarlic mixture to barley mixture.
- 4. Add panko, walnuts, and mustard to barley mixture, and stir until well combined. Shape mixture into 8 (1/2-inch-thick) patties (about 1/2 cup each).
- 5. Heat 2 tablespoons oil in a large skillet over medium. Add 4 patties; cook until golden brown and crispy on both sides, about 2 minutes per side. Transfer seared patties to a large baking sheet. Repeat process with remaining 2 tablespoons oil and remaining 4 patties. Bake patties at 400°F until tops and sides are crispy, about 10 minutes. Serve on buns with mayonnaise, lettuce, pickles, red onion, tomato, and vegan cheese, if desired.





Follow along with our FPYC club members on their travels!

John, Kathryn, Simon & Wavey Middleton

WakaNahannis at Sea

Bahamas: Part 3



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