



Scuttlebutt



December 2022

FIFTY POINT www.fpyc.ca
YACHT CLUB

2022 Issue #12



scut·tle·butt 1 a: a cask on shipboard to contain fresh water for a day's use b: a drinking fountain on a ship or at a marine installation

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Commodore's Message



It's my honor and privilege to post my first message to you all as Commodore of Fifty Point Yacht Club. Thank you to all who supported my decision to put my name forward, and to all that attended the Annual Meeting and participated in the voting process.

I also want to extend thanks and congratulations to everyone else who put their name forward for a position on the Board and for being elected. Being a volunteer on the Board is much appreciated and without your involvement, the Club couldn't function.

And finally, a thank you to the previous Board and to those that have retired from their positions or moved on to a new role.

It is hard to believe, but here we are in December. We have completed our last two events of the year - The Commodore's Ball and our Annual Meeting. Both events, especially the Ball, were great successes. It was wonderful to see so many come out for the Ball, and by all accounts, everyone had a great evening. Fiddlestix provided a great show and had the dance floor busy all night. Thank you, Tom, for all your work in putting this together.

As the weather gets colder and the snow begins to fall, the best news is that summer docking notices have already come out! As we put up with short days and long evenings, we can take comfort in knowing each day moves us towards our Spring Launch!

And, after a long absence, the Toronto Boat Show returns. Always a perfect way to pass through a winter day and dream of warmer days to come.

Sending best wishes and happy thoughts to all for the coming Festive Season and I'm sure we'll see you down at the marina as we check on our sleeping babies!

Steve Burgin

Scuttlebutt In Review

- South Shore Search and Rescue
- 2022 Commodore's Ball in Pictures (pictures taken and provided by BettyLou....thanks!)
- December Fun
- Scuttlebutt Sponsorship
- Recipe – Christmas Cheesecake (Cranberry Jam White Chocolate Mousse Cheesecake)

Record marine rescue season for volunteers with work still to do....

The volunteers of South Shore Search And Rescue were called out 43 times in the 2022 boating season, a number that equals the record set in 2020 for rescue calls in a single year, the head of the marine volunteer group told members this week.

The 2022 tally included another record — eight victims saved in a single mission. It is the most people saved in a single call in the organization's history.

"By any measure, 2022 was an extraordinary season," unit leader Sean Coffey told members. "In addition to the volume of calls, the diversity of situations we met on the water challenged our crews. They met that challenge with discipline, skill and commitment."

The rescue volunteers came to the aid of disabled and overdue boats, vessels aground, persons in the water and other emergencies on Lake Ontario and adjacent waters. The season saw an increase in the number of small, self-powered vessels like paddle boards in distress and people on inflatable pool toys adrift on the lake.

Preliminary data from the 2022 season shows the average response time for the rescuers was 11 minutes. The crews logged more than 50 hours on rescue missions.

And while the rescue vessel has been hauled out for the winter, the volunteers' work on land continues, Coffey reminded members. The volunteers will be canvassing local businesses to collect gift cards and gift certificates for the annual online charity auction November 23 through November 26, 2022. The group's largest fundraiser of the year, the auction provides the essential funds for vital fuel, maintenance, training and repairs. Details are available at www.gamru.ca/auction.

The fall is also recruitment time for new members. Membership is open to anyone in the community. Candidates for crew must be 18 years or older, live within easy driving distance of the base at Fifty Point and physically able to function in a difficult marine environment; volunteers to help with projects like fundraising are also welcome. Interested candidates should contact Matthew Tulk at membership@gamru.ca.

South Shore Search And Rescue is a community-based volunteer emergency service that responds to rescue calls in western Lake Ontario, serving the communities along the south shore from a base in Fifty Point. More than 30 active volunteers maintain a fully equipped rescue vessel and train year-round to hone the skills and readiness to be effective on the water. GAMRU South Shore Search And Rescue is a member of the Canadian Coast Guard Auxiliary and a registered charity.

Contact:

Doug Mephram 905 3253431 doug.mephram@gamru.ca

2022 Commodore's Ball



Scuttlebutt



December Fun....!!



Hamilton Power & Sail Squadron

Register Now

Beyond the Pleasure Craft Operator Card

CANADIAN POWER and SAIL SQUADRON'S BOATING 2 (CLASSROOM)

Navigation, Charts, Lat-Long

Anchors, Anchoring

Ropes, Lines, & Knots

Docking, Undocking

Towing, Trailering

Compasses & much more

****THIS IS AN IDEAL COURSE FOR THE NEW BOATER****

COURSE TUITION \$130.00

Register online @ boatingcourses.ca

(Courses and Seminars, Quick View Available Courses)

Macassa Bay Yacht Club 80 Harbour Front Drive, Hamilton

January 12, 2023 to February 16, 2023 **REGISTER BEFORE CUTOFF DATE DECEMBER 19, 2022**

Time: 7:00 p.m. to 9:00 p.m. 6 THURSDAY NIGHTS

Need help? Contact Ron Warby 905-389-5719

or ronwarby46@gmail.com



BoatingCourses.ca
Don't Wait – Register Today!

Courses Starting Soon

Next VHF Marine Radio Course April 13, 2023

HAMILTON POWER & SAIL SQUADRON AGAIN OFFERS

BOATING 3 COURSE

INTRODUCTION TO NAVIGATION

The **third course** in our series explores navigation, charting cruises, learn how to plot and label on paper charts. Environmental responsibilities, electrical hazards, and much more.

5 weeks one evening per week

**Starts Thursday, March 2, 2023
7 p.m. to 9 p.m.**

**Macassa Bay Yacht Club
80 Harbour Front Drive, Hamilton**

Tuition Fee \$130.00

If you did not take Boating 2 you MUST contact Ron before registering

Register online @ boatingcourses.ca

(Courses and Seminars, Quick View Available Courses)

REGISTER BEFORE CUT OFF DATE FEBRUARY 16, 2023

**Need help? Contact: Ron 905-389-5719
ronwarby46@gmail.com**

Next VHF Marine Radio Course April 13, 2023

MARITIME RADIO COURSE

VHF MARINE RADIO

OFFERED BY
HAMILTON POWER & SAIL SQUADRON

Restricted Operator's Certificate (Marine)

A legal requirement of Industry Canada

ALL BOATERS SHOULD KNOW HOW TO PROPERLY USE A VHF RADIO

Thursday, April 13, 2023

7:00 p.m. to 9:00 p.m. Three Consecutive Thursday Nights

Registration cutoff date March 28, 2023 (books must be ordered)

Macassa Bay Yacht Club
80 Harbour Front Drive, Hamilton

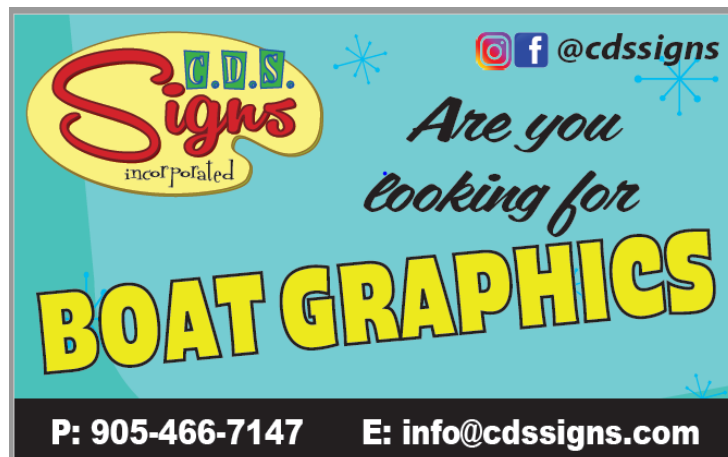
Cost: \$125.00
Includes Instruction, Text and Exam

Book Online
www.boatingcourses.ca
(Courses and Seminars, Quick View Available Courses)

Need help? contact:
Ron Warby 905-389-5719
ronwarby46@gmail.com



Scuttlebutt Sponsorship



Recipes from Your FPYC Board Members!

(Recipe recommended by a co-worker of Paula,
courtesy of Will Cook for Smiles)

Christmas Cheesecake (Cranberry Jam White Chocolate Mousse Cheesecake)

Ingredients

Cranberry Jam:

16 oz fresh cranberries
1 cup white granulated sugar
1/2 Tbsp vanilla extract

Crust:

1½ cups graham cracker crumbs
¼ cup brown sugar
5 Tbsp butter melted
1 tsp vanilla extract

Cheesecake Filling:

24 oz cream cheese softened
¾ cup heavy whipping cream
2 Tbsp sour cream
2 eggs
1 tsp vanilla extract
2 Tbsp corn starch
½ cup white granulated sugar
1 vanilla bean

White Chocolate Mousse:

8 oz baking white chocolate bars (2-4 oz bars)
8 oz cream cheese softened
8 oz whipped topping like COOL Whip

Candied Cranberries: (Optional)

8 oz fresh cranberries
1 1/2 cups water
1 1/2 cups sugar
1/2 cup sugar or super fine sugar



Instructions

Candied Cranberries (overnight):

Combine water and 1 1/2 cups of sugar in a sauce pot, over medium heat. Heat the mixture until sugar is all dissolved, while stirring slowly. Take off heat.

Let the mixture cool a bit before adding cranberries. Add cranberries, stir, cover and refrigerate overnight.

Drain cranberries in a colander.

Add 1/2 cup of sugar to a shallow bowl and coat cranberries in sugar. Set aside until ready to decorate.

Quick Cranberry Jam:

In a sauce pot, over medium heat, combine cranberries, sugar and vanilla extract. Mix well cook cranberries stirring often. Cook for 12-15 minutes. Take off heat and let it cool completely. Preheat the oven to 325 degrees and grease a 9 inch springform pan. You will need a large roasting pan that's bigger and longer than the springform pan. (I use the aluminum foil disposable ones). If you are not sure about your springform holding up in water, you can wrap the outside of the springform pan in heavy duty aluminum foil from bottom up to the sides. (I recommend wrapping the outside of the springform in foil before adding the crust and cheesecake batter.)

Crust:

Mix the graham cracker crumbs, sugar, melted butter, and vanilla. Stir very well, until all incorporated. Press graham cracker mixture into the pan, evenly, all over the bottom and about halfway up the side. Spread half of the cranberry jam over the crust.

Cheesecake:

Start beating cream cheese and sugar on medium-high speed until smooth, about 2 minutes.

Add vanilla extract, and sour cream. Mix until combined.

Add eggs, one at the time, beating after each addition. Scrape sides and bottom of the bowl and beat until all incorporated.

Lower speed and add corn starch. While on medium-low speed, pour in heavy cream. Mix until all combined, scrape the sides and bottom of the bowl and mix again until smooth.

Cut vanilla bean lengthwise and scrape out the seeds into the cheesecake batter. Mix well until incorporated throughout.

Spoon all of the cheesecake batter into the springform, over the jam.

Place roasting pan into the oven and place the cheesecake springform pan inside the roasting pan.

Carefully add water to the roasting pan, about halfway up the side of the springform.

Bake for 70-75 minutes. Turn off the oven and open the oven door halfway. Let cheesecake rest for about 10 minutes and take it out of the oven (out of the roasting pan and carefully take off the foil).

Let it rest for 20 minutes on the counter and then gently run a greased butter knife between sides of the cheesecakes and the springform to carefully separate it. (You don't actually have to take the cheesecake out of the pan until ready to add topping.)

Cool cheesecake for an hour.

Spread remaining cranberry jam over the top of the cheesecake. Cover the pan with saran wrap and place the cheesecake in the refrigerator. Refrigerate for at least 4 hours before adding the mousse.

White Chocolate Mousse:

Break up white chocolate bars and melt them according the to package instructions.

Beat cream cheese with an electric mixer for a couple of minutes.

Drizzle in melted white chocolate while continuing to beat cream cheese. Mix well.

Fold in whipped topping gently until all combined.

Spread white chocolate mousse over the top of the cheesecake. You can separate the mousse in two batches and use one batch to decorate with a frosting tip.

If using candied cranberries, spread them on top of the white chocolate mousse.



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>