



January 2019

FIFTY POINT www.fpyc.ca

2019 Issue





FPYC Executive 2019



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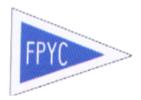
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Commodore's Message



Hello Everyone,

HAPPY NEW YEAR!!!

I hope you all had a wonderful Christmas and New Years. I wish you all the best in 2019!!

Now lets start the countdown to boating season. I am looking forward to getting down to business. Party planning business that is. First up for the season is the return of pub night, January 19 at Limani. I hope to see you there!

The Boat Show is this month as well. We go every year and dream of our next boat.

Have a fun and safe January.

SINCERELY,

Jason Kirk



Cover Page

Congratulations Lee Brubacher, our first place winner in the photo contest. Titled: "A 30 Foot Selfie Stick"

Joke of the month

Professional courtesy

A doctor, a dentist and a lawyer were in a boat together when a wave came along and washed them all overboard.

Unable to get back into the boat, they decided two would hold on to the boat and the third would swim to shore for help.

They noticed that there were hundreds of sharks between them and land.

Without a word the lawyer took off! As he swam the sharks move aside.

The dentist yelled, "It's a miracle!"

"No", said the doctor, "That's professional courtesy!"

- Jamie Bergman, Yachting & Boating World

New Executive Introductions

Steve Burgin, Social Director

We came to Fifty Point after looking at other available marinas in the area. It was such a beautiful spot that it was the hands down winner. This is our first boat and was our first year in the water. It's a 27' Monterey and the name comes from our nicknames for each other. We were lucky to get some great lessons on boating from club members and can't wait to be back on the water again!





Paula Burgin, Cruising Director

So pleased to have met such a great group of people during our first year of boating here at Fifty Point. Previous board experience sitting on, "Bereaved Families of Hamilton Board". Working at Oakville Hydro since April of 2011, serving as Director of Customer Care and Billing. I appreciate the chance to help out and look forward to the coming season.

"Hug Your Boat Weekend" - Winter Safety Tips

By Brad Roberts

Somewhere around the winter boat shows, for years our family calendar has a day marked off that we affectionately have referred to as "hug your boat weekend". It's late January, or early February each year, and of course weather dependent, but it's a time that we literally schedule in to go up and check on the boat. Whether it is the cottage boat or boat in a marina, it's a good idea to do this and potentially head off any issues that may haunt you come spring. It's a day of winter fun (we often coordinated it with our marina's "Winter Festivities Day"), a nice warm lunch out at a favourite restaurant (or a meal of hot soup in a thermos and cheese and crackers on board under the shrinkwrap), and a chance to start dreaming again about the upcoming season. Yes, it's also perhaps a day of work perhaps depending on what's happened with the boat cover. Does it need shoveling off? Do some of the lines need retying? Do the trailer supports need to be adjusted?

Plan ahead, take a broom, a shovel, extra rope, perhaps a ladder, and some extra "tarp-cleats" that you place as needed anywhere on the cover. Don't go visit your boat alone in case you fall or injure yourself (practice the buddy system) and remember to follow these winter boat-check safety tips courtesy of Boat US:

"Boating safety" usually means preventing injuries or accidents while on the water. Boats in winter storage have some unique safety concerns for boat owners who make periodic checkups over the long winter season. Here are five tips from the BoatUS Foundation for Boating Safety and Clean Water to help boaters stay safe while visiting their boat this winter.

- 1. Injuries from ladder falls can be severe but are preventable. When using a ladder to climb aboard your frozen boat, be sure it is firmly planted, secure it with a line to avoid shifting, and have someone hold the base. Never descend a ladder facing forward or with your arms full. If moving tools, supplies or other objects to and from the deck, lower or raise them in a bucket using a rope.
- 2. Don't trust the nonskid to do its job. Nonskid decks are slippery when covered by snow or encrusted with ice. Brush away any buildup on the deck where you plan to step, and always hold onto something, just as you would if you were underway. In warmer winter climates, decaying leaves and algae can also make decks slippery.

- **3. Snow and ice are heavy**. One square foot of dense, wet snow can weigh more than 20 pounds, so use caution when going underneath a tarp or winter cover that's loaded with snow. For even a small boat stored outside, over a ton of weight can be added after a storm, so brush off what you can before climbing aboard.
- **4. Check your jackstands for proper support.** Jackstands or blocking can shift as the boat gets laden with snow and ice, or due to repeated freeze/thaw cycles. Never adjust jackstands yourself. Have marina personnel adjust and move supports.
- **5. Trailer boat frames should be supported at the rear cross beam.** This prevents the tongue from lifting off the ground like a seesaw when climbing aboard from the stern.



Toronto International Boat Show January 18 - 27, 2019

www.torontoboatshow.com







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5 Reasons You Should Own a Boat

Whether you are a famous celebrity or not, you should buy a boat. Here are the secret reasons why life is better as a boat owner.

The irresistible draw of boating is clear to celebrities, as we explained in our article on why <u>Johnny</u> <u>Depp, Alan Jackson, and Billy Joel own boats</u>, and it's clear the rest of us boat owners as well. But it may be difficult to understand for those who don't already own boats. Does that include you, dear reader? If so, allow us to introduce you to five indisputable scientific facts which will explain why you should go out and buy yourself a new boat, post-haste.

1. Fuzzy Math

Contrary to popular belief, upon closer inspection boating is actually an excellent investment. The more time you spend on the water the more relaxed and tranquil you become, strengthening your mind and body. In fact, boating is one of the few known activities that has been proven to extend your natural life-span. For every 10 hour period spent on a boat, you gain life by approximately 1.3 minutes times the square root of the length of your boat, divided by beam. Thus, your ability to remain in the workforce is extended, eventually paying for your boat, mooring expenses, fuel costs, and maintenance. If you use your boat for fishing, add in the average number of casts you take per trip divided by the dollar amount you spend on bait, minus the number of times you hook yourself.

Here's the actual Boating Additional Life Span (BALS) equation, for you mathematicians:

 $BALS = 1.3 \times (\{\sim LOA/Beam\}) + (C/worms) - ouch$

2. Family Matters

Boating helps to draw a family closer together. Want to spend more time with your text-obsessed teenager? Do you, your spouse, and your kids need to learn to work together as a team? Are you looking for a way to reconnect with your sibling? Boating can do all of these things for you. If only because you will be trapped together in an area slightly larger than a bathtub.

3. Save the Environment

We all know that powerboats burn fossil fuels (and sail boaters talk so much about not burning fuel that their hot air contributes to global warming), but becoming a boat owner helps planet Earth in a multitude of ways. There are all kinds of nasty chemicals in fiberglass resin, like styrene, methyl ethyl ketone, and uranium. By curing this nasty stuff into a boat hull, it gets locked up into a solid form and can no longer do environmental harm. Of course, people wouldn't just go out and make boat hulls if other people, like you and me, didn't buy them. So spending money on a boat gives scientists and boat builders the initiative they need to gather those chemicals together and turn them into boats.

4. Fame

Once you buy a boat, you'll be just like Johnny Depp, Billy Joel, and Alan Jackson—plus other famous boat owners, including Tiger Woods, Martha Stewart, Dennis Rodman, and George H.W. Bush. As fellow boat owners, their fame will trickle down to you, via a special kind of nautical osmosis. Seriously. We promise.

5. Enjoyment

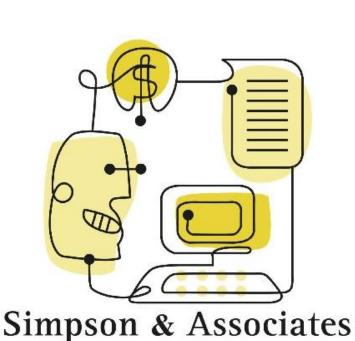
Boating gives us a healthy sense of humour. (These five reasons are proof of that.) Because how can we not laugh at ourselves, after spending half of our yearly salaries on an item that produces no income, breaks half the time we use it, and sucks all of our spare time away into some black hole?

If you don't own a boat just yet, you still might not get it. But trust us, one day you will. Because there's not a dedicated boater out there who can imagine life stuck on dry land—we love it that much.

Which means there is, in fact, a certain logic to owning a boat.

https://www.boats.com/on-the-water/5-reasons-vou-should-own-a-boat/ - .W2sTBtJKilU

By Lenny Rudow, August 08, 2018





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Pub Night Tanaary 19, 2019 6:00pm Limani Restaurant

The cost is \$20 per person, includes tax and gratuity. Limani will offer fresh made burgers and fries. Your choice of a Limani Burger with tzatziki and bacon or the Classic Burger with cheese and bacon.

Karyn Maddeaux will accept e-transfers for payment and no ticket will be required.

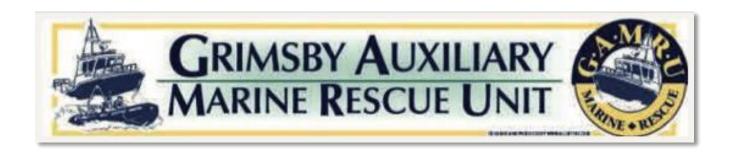
Payment is due by January 10th. Don't miss out! Send your payment in as soon as possible to secure your seat.

If you have any questions please send to info@fpyc.ca

Steve Burgin



<u>We would love to have your input on what you would like to see</u>. Some suggestions have been golf shirts and 3 in 1 jackets. If there is something you would like to see in the line up, please let us know at info@fpyc.ca



Karyn's Kitchen

Happy New Year Everyone. In honour of the New Year, I thought it would be fun to share with you the recipe that I made for our New Year's Eve dinner. As I often do with recipes, I looked up some on the internet and then did my own thing with it. They turned out really yummy, so while it was still fresh in my post New Year's Eve brain, I thought that I would type it up. It



may sound like a lot of ingredients, but it really isn't very difficult and the nice thing is that you can make it ahead of time, with minimal last minute cooking. I hope that you will enjoy and Dean and I wish you and your family all the best for a healthy, happy New Year with some great boating days ahead.

MARYLAND CRAB CAKES (with Optional Dipping Sauce)

Ingredients

1 pound lump crab meat

2 eggs

2 ½ tbsp mayonnaise

½ tsp Worcestershire sauce

1 tsp Dijon mustard

½ tsp celery salt

½ tsp pepper

½ tsp garlic powder

1 tbsp parsley

1/4 to 1/2 tsp hot sauce (as desired)

2 green onions, chopped

1 tbsp green pepper, chopped

1 tbsp roasted red pepper, chopped (or substitute 1 tbsp fresh red pepper)

1 tsp fresh lemon zest

½ cup panko bread crumbs

½ cup of your favourite fish coating mix

½ cup vegetable oil (for frying)

Combine eggs, mayonnaise, Dijon mustard, Worcestershire, hot sauce, lemon zest, vegetables and spices in a large bowl and mix well. Check crab meat carefully for any hard and sharp cartilage, then add to bowl with panko using a rubber spatula. Gently fold mixture together just until combined, being careful not to shred the crap meat. On a platter, put a layer of plastic wrap. Place 2 tbsp crab mixture between a piece of waxed paper and gently flatten to about 1 inch thickness. Smooth edges to make a round crab cake. Place on platter and continue until all mixture is formed into crab cakes. Cover with plastic wrap and refrigerate at least one hour prior to cooking (this is very important to allow the crab cakes to set).

Just before frying, coat both sides of crab cake with fish coating mix. Preheat oil in large frying pan and cook until golden brown, about 3 to 5 minutes per side.

Place on clean platter on paper towels and gently pat dry. Serve immediately. Serves 4, with 2 crab cakes per serving for a main course, or you can do 1 per person as an appetizer course to serve 8.

Optional Dipping Sauce

- 1 shallot, finely minced
- 1 clove garlic, finely minced
- 1 tbsp butter
- 1 tbsp white wine
- 1 tbsp brandy
- 1/8 tsp white pepper
- 1/4 tsp salt
- 1 cup heavy cream

Melt butter over low heat. Add shallot and garlic and cook until soft but not brown, about 2-3 minutes. Add salt and pepper, then add wine and brandy to deglaze the pan. Increase heat to medium and simmer about 2 minutes to reduce. Add cream and simmer another 2-3 minutes. Can be served over or under crab cakes or if you prefer, serve on the side in a small ramekin for dipping.





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Follow along with our FP4C club members on their travels!

John, Kathryn, Simon & Wavey Middleton <u>Nahanni V</u>

Taking Wakataitea



Steve & Lise Denison

<u>GaYa</u>

Stay tuned for the Bahamas



Items of Interest

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

Sail-World

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

Canadian Yachting

http://www.canadianyachting.ca/

Sail-World Cruising

https://www.sail-worldcruising.com/newsletter/6197

Spartan – Ocean Racing & Training

https://www.spartanoceanracing.com/

POWER BOATING CANADA

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

Get My Boat

Tips for Boating in the Great Lakes

https://www.getmyboat.ca/resources/top-destinations/472/tips-for-boating-in-the-great-lakes

Sail Canada

https://www.sailing.ca/

Press - Star Sailors League

http://finals.starsailors.com/