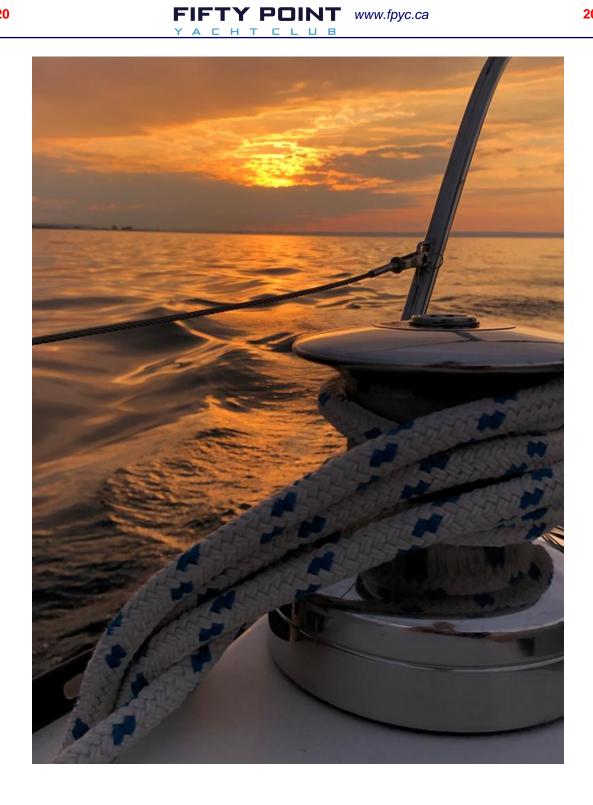




January 2020

2020 Issue #1



FPYC Executive 2020



Commodore
Doug Galvin
doug.galvin@gmail.com
(289) 679-0522



Past-Commodore
Jason Kirk
filmtech74@gmail.com
(416) 587-6369

Treasurer

Vacant



Vice-Commodore Brian Weber fpycca@gmail.com (289) 689-6833



Director-at-Large
John Fletcher
jfletcher73@cogeco.ca

(905) 933-3207

(905) 401-7899



Linda Goodrow

lgoodrow@gmail.com
(905) 580-4742

Secretary



Cruising Director
Sue Fletcher

Jfletcher73@cogeco.ca



Cruising Director
Art Veldhuizen

veldhuizenart@gmail.com

(289) 407-8793



Membership Director

Donna Shepherd

donnashepherd5@gmail.com

(905) 802-9821



Membership Director
Sam Slade
Sammyslade1972@gmail.com
(905) 518-5023



Social Director
Susan MacDonald
suemacdonald@live.com
(416) 312-8432



Social Director
Steve Burgin
scburgin@gmail.com
(905) 570-4782

Commodore's Message



Hello Everyone,

A New Year with new challenges and changes as we all go through the winter blues. So, welcome to 2020 and the unpredictable weather that is Southern Ontario!

Challenges once AGAIN will be a predicted high-water level and the problems that come with that for all the boating community. For more information, you can review the web site www.ijc.org which is the Joint commission on water levels. It notes that as of Dec 20, 2019 Lake Ontario outflow has been reduced, which does not bode well.

So, onto changes and good things. A change I'd like to report is that Gunter and Sue (retired FPYC members) have added grandchildren, now 4, with twin girls being born before New Years; both healthy and over 5 lbs. And other changes are the weather or lack of the winter weather, as we move into January and a new year. We are getting closer to the boating season which will be less than 125 days away or so depending on your launch date.

That leads to the Boat show which begins in January and that gives us all a chance to salivate on boats and equipment we will see but cannot afford even though we desire new toys and needed equipment. And to look longingly on equipment, radar, nav plotters, propellers, sails, etc. all of which will look good and a few will be bought and show up in our marina this coming season. But as we walk through the boat show please remember safety as well, so look at life jackets, flares and man overboard equipment. Make sure we are all up to date on that equipment, and check expiry dates!

The 2020 BOOM Program registration will open on January 27 and fees will be confirmed at that time. Registration will be on a first come first serve basis and the form can be accessed on the Fifty Point website: www.fpyc.ca The program weeks are August 17 - 21 and August 24 - 28 and participants may register for one or two weeks. Just a reminder that the nominations for the Learn to Sail Director position close on January 10th. Thank you for your interest! We are still asking for help in getting the program staffed and are looking for someone to take on the challenge and run it for us. This position does not need to be a "Director" position but will be fully supported by the board and will have the support and experience of last years leader, Donna Shepherd. So, if you think you can help and support this initiative, please apply.

Happy January Doug Galvin Commodore

From the Vice

Happy New Year and trusting everyone had a Merry Christmas.

Well it is time to get out my annual wish list for the things I did not get over the holidays. The Toronto Boat Show is coming up January 17 – 26. We always find that there is a savings for the items we need even if it is just the taxes. We you have all paid your deposit at the marina and received your Boat Show tickets from Nancy.

Many thanks to Paula Burgin for taking over the production of Scuttlebutt. If you have something of interest, please forward it along. It helps make the job easier and gives others a chance to take advantage of your input. Many of us travel south or take trips during the winter months. Drop Paula a note and we can spotlight club members and activities. It was interesting last year as we were in Cuba and ran into Roy and Cyndi Case. Interesting how you can be so far away and run into a FPYC member or past member.

We still need a person to take over the e-mail address <u>info@fpyc.ca</u>. It is not necessary for you to be on the Board. The maintaining of the address takes only a few minutes each week to forward e-mails to the appropriate Board member or answer simple queries.

Over the winter months, your Executive will be busy planning out club activities. If you have a suggestion, please forward it on to anyone on the Executive.

Stay and travel safe so we can all enjoy your Fifty Point Yacht Club.

Brian Weber Vice Commodore

Cover Page

Congratulations to Sue Fletcher, our first-place winner in the photo contest. Watch for details for 2020's photo contest in the May edition of Scuttlebutt!

A Letter from the Editor

Hello, and welcome to this new generation and version of Scuttlebutt. I have very large shoes to fill after the excellent job done by Deb Hauser over the last several years and am hoping you'll all be patient! Deb has been supremely helpful in providing me with guidance and information and I'm very thankful to her and the Board for their support.

While I'm still getting my feet wet, I'm confident each issue will become better and will continue to bring FPYC members all the latest and greatest news regarding our Club and Fifty Point Marina.

Looking forward to your help; submissions and most of all, your readership throughout 2020!

Thank you:

Paula Burgin

January Jokes

How do you make a yacht look younger? Boat-Tox.

What detergent do sailors use? Tide!

A Note from Our Social Directors

Save the dates!!

Pub-Night/Trivia Night - TBD

Pre-Launch BBQ Sat. April 22, 2020 A fun event to get together with friends and enjoy a BBQ.

Sail Past and Dinner Sat. May 23, 2020 Official Season kick off event.

New Member Potluck Sat. June 6, 2020 All members are invited to come out and welcome new members to the club.

Summer BBQ and Dance Sat. July 18, 2020

Events are constantly being updated on the FPYC website calendar as well as in Scuttlebutt each month. Stay tuned for details for these fun get togethers.

A Note from Our Cruise Directors

2020 Cruise Dates

June 13-14 – Port Credit July 3-5 – Bluffers Park July 18-19 – Royal Hamilton July 31-August 1 – Oakville Club August 15-16 – TBA September 5-7 – Etobicoke

New Executive Introductions

We are Ruby and Brian Weber. Brian is your new Vice Commodore. But, Ruby is mentioned because when you join the Executive you do not just get one person you get both.

Ruby and I came to Fifty Point in 2005 from Newport. We only started into the big boats in 2001. This was after our four sons had no interest in being around mom and dad anymore. Typically, you can find us either on the boat or travelling the lake during the summer months as we are both 'retired'. We have traveled Lake Ontario extensively and we have been into just about every port. And believe us when we say, we have the best spot on the lake. We have been graced by having so many friends here at Fifty and other ports of call. One of our favourite spots is Wilson, New York.

Come the end of January 2020 Brian will have been retired for 12 years after spending 37 years in the electric industry. Shortly after retirement Brian joined the FPYC Board and spent 4 consecutive years as Commodore from 2011 until 2014.

When we are not at Fifty Point, Ruby keeps herself busy with the Grimsby Seniors Choir. While Brian sits on the Board of McNally House Hospice in Grimsby.

We are at Slip F17 aboard Where's Teddy. Please drop by during the summer and say hello.









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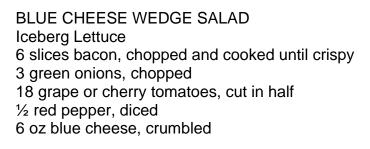


BROKER HEIDI KIRK

Karyn's Kitchen

Wow! Christmas is over and here we are in a new decade. Most of us probably had many big meals over the holidays and ready for something a bit lighter. Soup and salad is a great option, you can make these together or separately if you wish. For the potato and leek soup, I prefer a slightly chunky soup with some texture, so I only blend half, but if you prefer a smooth soup, you can blend the whole batch.

I hope you enjoy and wish you all the best for a Healthy and Happy New Year, and of course safe boating!



Blue Cheese Dressing
3 oz blue cheese
3 tbsp buttermilk *(see note)
3 tbsp sour cream
2 tbsp mayonnaise (not Miracle Whip)
2 tsp white vinegar
½ tsp sugar
1/8 tsp garlic powder
1/8 tsp each of salt and pepper



For dressing, mash blue cheese in a small bowl. Add buttermilk and mix to blend. Add remaining ingredients and mix to blend. (* if you don't want to buy buttermilk, you can make your own by mixing 3/4 tbsp lemon juice or vinegar with ½ cup milk). You can make this dressing ahead of time and store in fridge until ready to serve.

For salad, cut head of lettuce into wedges (approx. 1/8 head of lettuce per person). Place on plate and sprinkle bacon, green onion, chopped red pepper, tomatoes and blue cheese over top. Top with salad dressing.

This recipe serves about 4 people.

POTATO AND LEEK SOUP

3 tbsp butter

½ onion, chopped

3 or 4 leeks, sliced thinly

4 or 5 Yukon Gold potatoes, diced small

6 cups chicken stock

4 strips bacon, chopped

2 bay leaves

6 sprigs fresh thyme

½ cup white wine

1 tsp salt

1 tsp pepper

4 tbsp chopped fresh parsley (or 2 tsp dried parsley)

1 cup heavy cream (35%)

1 cup flour (mix with 1/ cup water) to make a slurry

1 green onion, slice in thin strips (for garnish)

Melt 1 tbsp butter and add bacon, cook until slightly browned. Add leeks and onion and remaining butter. Cook until wilted, about 5-minutes. Add wine and bring to a low boil. Add potatoes, thyme, salt and pepper, chicken stock. Cook at least 30 minutes, add parsley.

Remove $\frac{1}{2}$ of soup and allow to cool slightly. Blend with immersion blender, or in blender or food processor until smooth. Add cream and bring back to a boil. Add slurry (flour/water mixture) to thicken as necessary and simmer on low for 5 minutes.

Serve and	l garnish	with greer	n onion.		
	*****	******	********	*********	******

TIP: Wash leeks thoroughly to remove grit. Cut in half lengthwise and rinse under tap, shake to remove excess water.



Follow along with our FPYC club members on their travels!

John, Kathryn, Simon & Wavey Middleton

WakaNahannis at Sea

Bahamas: Part 3



Steve & Lise Denison

 \underline{GaYa}

2019-2020

Prep Time for Season 4 in 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

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