



# *Scuttlebutt*



January 2022

**FIFTY POINT** [www.fpyc.ca](http://www.fpyc.ca)  
YACHT CLUB

2022 Issue #1



1st Place Photo by Don Wood  
Canada Day

*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

# FPYC Executive 2021



## Commodore

Brian Weber

[fpacca@gmail.com](mailto:fpacca@gmail.com)

## Vice-Commodore

Vacant

## Social Director

Vacant



## Secretary

Steve Burgin

[scburgin@gmail.com](mailto:scburgin@gmail.com)

(905) 570-4782



## Treasurer

Jessie Holst Vincent

[jessie.vincent@unb.ca](mailto:jessie.vincent@unb.ca)



## Communications Director

Paula Burgin

[burginpaula@gmail.com](mailto:burginpaula@gmail.com)

(905) 570-4782



## Director-at-Large

Donna Shepherd

[donnashepherd5@gmail.com](mailto:donnashepherd5@gmail.com)

(905) 802-9821



## Cruising Director

Glen Reynolds

[glenf.reynolds@gmail.com](mailto:glenf.reynolds@gmail.com)

(905) 512-1010



## Cruising Director

Bill Wickett

[billwick@gmail.com](mailto:billwick@gmail.com)

519-740-8509



## Membership Director

Art Veldhuizen

[veldhuizenart@gmail.com](mailto:veldhuizenart@gmail.com)

(289) 407-8793



## Membership Director

Tara Dinyer

[tdinyer@gmail.com](mailto:tdinyer@gmail.com)



## Director-at-Large

Jason Kirk

[filmtech74@gmail.com](mailto:filmtech74@gmail.com)

(416) 587-6369



## Social Director

Tom Dunmore

[thdlaw@gmail.com](mailto:thdlaw@gmail.com)

905-516-4478

# Commodore's Message



Happy New Year!! We trust everyone had a terrific holiday and were able to get some rest as well as spending time with family. We hope that you were able to get everything you needed for another boating season and we look forward to having you join FPYC again in 2022.

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In this month Scuttlebutt you will notice a few changes. We will now have a marketplace and advertisement part at the end each month. At the AGM, we announced that we are going to charge for the advertising to increase revenue. FPYC members will receive a 50% discount to advertise.

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In approximately ten days the Executive will be meeting to lay out much of the groundwork for the upcoming year. If you have any suggestion, please forward them along to the Director responsible or myself. One of the key aspects we need to review is our costs and our revenues. If you did not attend or look at our AGM presentation, you may not be aware of concerns. (The presentation is posted in the members section of the website.) We will also discuss the reciprocal cruise for the July long weekend, which will be determined soon.

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Please remember to stop by the marina or wherever your boat is stored to check it out and charge the batteries. Unfortunately again this year, the weather and winds have not been kind to us. Also be sure to follow the marina guidelines and stay with your boat when it is plugged into the power supply.

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If you missed it on Facebook, the old schooner was removed from the Jordan Harbour recently. The idea was to fix the vessel up and hold parties on it. Unfortunately, this vision did not last long. I am not sure it has ever been revealed as to who the culprit was that set the structure on fire. This left what many of us have seen as we have passed by. To some it has been an eye sore. But to others it was innovation destroyed by some irresponsible person(s) actions.

Stay well and be safe.

Brian Weber  
Commodore

## *Scuttlebutt In Review*

- Social Update
- 2021 Photo Contest Update
- Scuttlebutt Marketplace and Ads
- IYC, Wilson Mourns
- January Fun
- Try the [Roasted Mushroom and Vermouth Risotto](#) recipe

## *Social Update*

Happy New Year Members!

Again, we enter this new year in uncharted waters. We will strive to again assemble an enjoyable Social Calendar.

Last year we started the social year with something new, a virtual Dock Party. Using “Zoom meetings” we had a professional musician /singer play several songs live on our computers. With this we also had a fun conversation describing our silly mistakes and adventures as boaters to earn the “Block Head” award for the year.

Then we went on to Sail Past which was a perfect weather day to receive our salute from our Commodore. We then had our Beach Party BBQ and Dance and to end off our season the Commodore’s Ball.

If possible, I would like to again have our Members pre-launch BBQ and a New Members social event. We are always looking for new ideas, and member assistance in one or more of these events.

Best Regards

Tom Dunmore

## PHOTO CONTEST

We certainly have some talented photographers among our membership! There were many beautiful pictures submitted showcasing the things that highlight some of the reasons that we love boating. There was a total of 16 photos submitted and thanks to all who took the time to send them in.

The Pollard Family graciously agreed to be the judges and to pick out the shots they thought were the best. The photos were provided unnamed, so they were not aware of who the photographer was. From the 16, The Pollard's picked the top 11.

Beginning with the January issue of Scuttlebutt, the winning photographs will be posted, one each month, starting with the First-Place finisher.

Our thanks to The Pollard Family for agreeing to act as our judges and take on the difficult task of picking out the best from a wonderful selection of photographs.

Have your cameras at hand and be ready to submit for next year's contest!



## Reminder Scuttlebutt Marketplace Coming January 2022

New in 2022 - Scuttlebutt Marketplace. There will be a section at the end of Scuttlebutt for a Marketplace. This section will accommodate ads for items that are for sale or free, privately. Ads must be insertion ready and are subject to review and approval by the FPYC Board of Directors. Ads will be included in the current Scuttlebutt. Subsequent ads can be arranged through the FPYC Communications Director at info@fpyc.ca.

Pricing - Free!!!

## Reminder Scuttlebutt Sponsorship January 2022


Scuttlebutt Sponsorship Package - Sponsorship ads must be insertion ready and are subject to review and approval by the FPYC Board of Directors. Sponsorship ads will run for one year, commencing January 1st.

Pricing - \$275 for business card size and \$375 for quarter size (annually).

FPYC members will receive 50% off sponsorship ads pricing.

**FIFTY POINT**  
YACHT CLUB

Is offering you  
an opportunity to  
become a  
sponsor.



► Over 10,000 visitors each year to Fifty Point Conservation Area. By you becoming a proud sponsor we will feature your business behind our glass case display on the main building, below the Restaurant.

► Your business name/details/advertisement will be in every issue of our monthly Scuttlebutt Digital Newspaper emailed out to all members of Fifty Point Yacht Club and will be posted on the public portion of the FPYC website [www.fpyc.ca](http://www.fpyc.ca).

<http://www.fpyc.ca>

OPTION 1	OPTION 2
\$275 Business card size ad digital 12 issues and Glass case display 1 full year	\$375 Quarter size ad digital 12 issues and Glass case display 1 full year

## *Island Yacht Club, Wilson Mourns*

FPYC would like to extend our deepest sympathies in the unexpected passing of Lee Horn on December 12, 2021. Our thoughts and prayers go out to Joanne Horn, his wife, Lisa Larose, daughter and to the rest of his family and extended family.

Many of us have travelled to Wilson for Cheeseburger in Paradise and enjoyed the hospitality at IYC. Lee was that quiet figure that was always there in the background to help anyone in need. He worked tirelessly to make many things happen for the club and FPYC members.

As a dad, you experience many proud moments in family life. But one of his proudest moments was when Lisa married Tony Larose. Both are also known to us at FPYC as they have been active members of IYC.

Lee and Joanne completed a number of items on their bucket list. They purchased a Corvette and did the Route 66 run from Chicago to Santa Monica, California. They also did the great loop with the Joanne Marie in 2009/10.

Unfortunately over the past few years, Lee has experienced some ongoing health issues. In mid November, Lee's health took an unexpected turn for the worst and was hospitalized until his passing.

RIP Lee Horn, you touched many peoples' lives and made a difference in the world. You will be sorely missed.



# January Fun!!



Me when someone says, "should we just order a pizza?"



*Scuttlebutt Marketplace*

*Scuttlebutt Sponsorship*

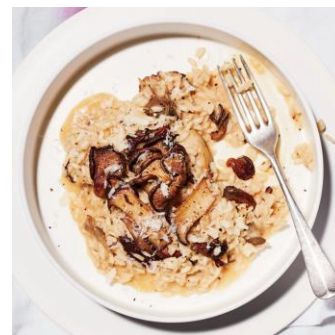
## **Recipes from Your FPYC Board Members!**

**(well this one is from Food & Wine actually)**

### **Roasted Mushroom and Vermouth Risotto**

#### Ingredients

1 pound mixed wild mushrooms, such as oyster, hen-of-the-woods, and chanterelle, torn into small pieces  
1/4 cup extra-virgin olive oil  
Kosher salt  
Pepper  
7 cups low-sodium chicken or vegetable broth  
1/4 cup unsalted butter, divided  
4 shallots, minced (about 3/4 cup)  
1 1/2 cups arborio rice  
1 cup dry vermouth  
1/2 cup freshly grated Parmesan cheese, plus more for serving



#### Directions

##### Step 1

Preheat the oven to 425°. On a rimmed baking sheet, toss the mushrooms with the olive oil, and season with salt and pepper. Spread the mushrooms in an even layer, and roast until golden and crisp, about 15 minutes, tossing halfway through.

##### Step 2

Meanwhile, in a medium saucepan, bring the broth to a simmer. Keep warm.

##### Step 3

In a large, deep skillet, heat 2 tablespoons of the butter. Add the shallots; cook over moderate heat, stirring, until softened, about 4 minutes. Add the rice, and cook, stirring, until lightly toasted, about 1 minute. Add the vermouth and cook, stirring until the vermouth is absorbed, about 2 minutes. Add 1 cup of the warm broth; cook over moderate heat, stirring constantly, until nearly absorbed. Continue adding the broth 1 cup at a time, stirring constantly, until it's nearly absorbed between additions, for 15 minutes.

##### Step 4

Add half of the roasted mushrooms to the risotto. Cook the risotto, adding more broth as needed, until the rice is just tender and suspended in a thick, creamy sauce, about 5 minutes. Stir in the remaining 2 tablespoons of butter and the Parmesan. Season with salt and pepper. Serve immediately, topped with the remaining half of the roasted mushrooms and more Parmesan.



*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**

<http://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.**

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### **Sail-World**

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

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### **Canadian Yachting**

<http://www.canadianyachting.ca/>

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### **Sail-World Cruising**

<https://www.sail-worldcruising.com>

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### **Spartan – Ocean Racing & Training**

<https://www.spartanoceanracing.com/>

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### **POWER BOATING CANADA**

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

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### **Get My Boat**

<https://www.getmyboat.ca>

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### **Sail Canada**

<https://www.sailing.ca/>

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### **Press - Star Sailors League**

<http://finals.starsailors.com/>

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### **Ontario Sailing**

<https://ontariosailing.ca>