



Scuttlebutt



June 2018

FIFTY POINT
YACHT CLUB

www.fpyc.ca

2018 Issue #6



SAILPAST 2018



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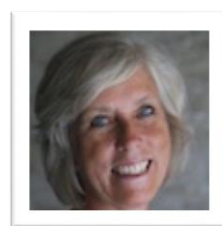


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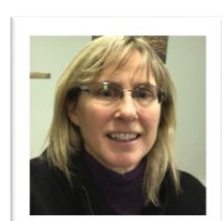
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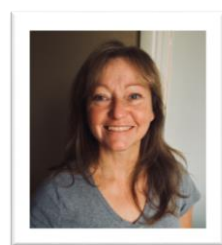


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Commodore's Message

Hello Everyone,

The boating season is now officially underway. With the weather and water levels cooperating and the boats now being blessed we are ready to go! What an eventful and successful Sailpast. It was truly an honour and a great experience to be able to Salute all of the wonderful people and boats, 38 in total.

If you didn't have a chance to come out it definitely was a great day. We started the day with a parade lead by the Air Cadet Squadron, followed by a blessing of the boats by Reverend Stephen Lindsey. Dinner was a hit, a nice start with complementary craft beer and wine than followed by an amazing dinner.

None of this would have been able to happen without the tremendous support and volunteer hours that each and every board member put into this as well non board members. A lot goes into this event and with this year's 2018 board who goes above and beyond and work amazingly well together what a great job. Thank-you!! An extra big Thank-you to Gunter Lorscheidt, who cooked up yet another amazing prime rib feast for all, it was delicious. Of course a special thanks to all of our Sailpast sponsors for contributing and donating prizes to our raffle baskets your generosity is greatly appreciated in supporting Fifty Point Yacht Club.

Limani Restaurant
Marel Real Estate Brokers
Fifty Point Marina
50 Point Market

Kavanaugh Creations
Doug & Judie Galvin
John & Karen Molnar
Scott McIntyre & Marnie Smith

Scuttlebutt

I also wanted to share a little exciting news with you. Tuesday I had the privilege to meet with the Council of Commodores at The Royal Canadian Yacht Club. This is a Council made up of all Commodores within Lake Ontario. Every quarter we meet at one of the Prestige Yacht Clubs around the golden horseshoe usually the Greater Toronto Area. I thought to myself this would be a great opportunity to showcase our club and the new restaurant. I offered to host a council of Commodores in March. They were a little hesitant at first as we have never been a host for this special event but the decision came to a yes. What better time than the present to show off our beautiful club to all the Commodores around the lake.

A couple up coming events to look forward to: the New Members Welcome, Saturday June 9 all members are welcome, please bring an appetizer to share. With almost 114 members and 22 being new, great job to membership. Plus the new apparel line is almost ready to launch, coming very soon so look out for emails as to where you can put your order in. Plus the first cruise of the season at The Oakville Yacht Club on June 15 weekend. Hope to see you there.

SINCERELY,

Jason Kirk



Notice of Nomination for Vice Commodore

At the 2017 Annual General Meeting in November we did not have a nominee for the position of Vice Commodore. The Board is pleased to report that Doug Galvin, dock F16 of Dream Weaver has volunteered and with this notification is officially nominated for the role. As this is a Flag Officer position, additional nominations will be accepted until June 22, 2018. If there are additional nominations a special general meeting will be called and a vote will be taken. In the absence of any other nominations Doug will be acclaimed to the Vice Commodore position.

The Board believes that Doug is well qualified for the Vice Commodore role and thanks him for offering to serve in this capacity.

Board of Directors

Sailpast pictures are compliments of the Hausers & Dave Allan



Scuttlebutt





Fifty Point Yacht Club

Welcome to New Members!

Sat. June 9, 2018

3:00 – 5:00 p.m.

What: Appetizer potluck gathering at the D Dock Shelter area.

Who: All members are invited to come out and welcome new members to the club. Established FPYC members please bring a small appetizer or favourite snack to share, new members please come and enjoy the hospitality and get to know your fellow FPYC members! Everyone- bring your own preferred beverage.

Save The Date

Peter Collins & Kim Short, FPYC Social Committee

Welcome Our New Members: Sat. June 9, 2018 3-5pm

❖ All members are invited to come out and welcome new members to the club.

Summer BBQ and Dance: Sat. July 21, 2018

Pot-Luck Beach BBQ & Dance Party at the Beach Pavilion

Looking forward to seeing everyone!

Commodores Ball: Sat. November 3, 2018

****Great pics are being submitted for the Photo Contest, don't miss out!***

The contest is open to all 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
- * A brief description or title would be great - I call the one below, Attack of the Flies
- * Photos must be taken between April 1 and September 9 of 2018
- * Entries must be submitted by September 14, 2018
- * Editing is permitted but strong Photo-Shopping is discouraged
- * Entries to be submitted by e-mail to debhauser@sympatico.ca

The 10 winning entries will be featured on the cover of Scuttlebutt throughout 2019!



2018 Cruise Schedule

Dave Spragge & Judie Galvin, FPYC Cruising Directors

June 16/17	<i>Oakville Club</i>
June 30-July 2	<i>Lakeshore Club...</i> (Long Weekend)
July 14/15	<i>Royal Hamilton</i>
August 4-6	<i>Queen City...</i> (Long Weekend)
August 18/19	Cancelled
September 1-3	<i>Etobicoke...</i> (Long Weekend)... Looking for a volunteer Cruise Captain

Sign-up for all cruises now open through the FPYC website. Sign up early so you don't miss out!!

Enjoy the camaraderie of your fellow Fifty Point Yacht Club boaters at some of the finest clubs on Western Lake Ontario. Each cruise will feature a potluck dinner and/or appetizer event organized by a volunteer Cruise Captain.

The cruise captain hosts a pre-cruise coffee meeting, usually scheduled on Saturday morning of the cruise weekend. At the meeting, the captain shares any instructions or other information from the host club (calling-in instructions and/or dock assignments), distributes the cruise list, assigns a radio channel for boaters and gets agreement on a fleet departure time for those planning to travel together.

On arrival the captain checks with the Dock Master or Officer of the Day at the host club to confirm slip assignments and where the group can get together for the potluck dinner/appetizer event.

Cruise captains who wish to organize other activities, especially on long weekends, are encouraged to do so!

If you are interested in being a Cruise Captain, please email fpyc.cruising@gmail.com

A list of confirmed cruisers will be posted and updated regularly in the "Members Only" section of the FPYC website www.fpyc.ca. The password for this section is now your 2018 membership number.

If you do not see your boat on the list and you have submitted a request, it means that either your membership has not been paid, or there has been a technical glitch with your submission. If the later occurs, please forward your cruise confirmation to fpyc.cruising@gmail.com.

BOATING & BORDER REGULATIONS

Planning on visiting Wilson or any other Marina in the States this summer? If so, this Sunday June 10th at **10am in the Marina Office**, Canada Border Services will have two officers here to meet with you! They will be here for about an hour to talk and answer any of your questions so that you can be prepared. - Nancy Arnold

Do your research with the links below

...without having landed in the US.

Bill S-233 was passed in June 2017, and the new regulations (and exemptions) are now in effect. So if you are "out in the middle of Lake Ontario", and have "crossed a line", it gets a bit easier to step back over.

* **Details here:** <https://www.cbsa-asfc.gc.ca/travel-voyage/pb-pp-eng.html>

Bill Wickett

Links; US Customs and Border Protection

The I-68 program allows boaters that are U.S. Citizens, Lawful Permanent Residents of the U.S., Canadian Permanent Residents who are nationals of the [Visa Waiver Pilot Program Countries](#) to enter or return to the U.S. from Canada by pleasure boat with only one inspection conducted by CBP per year.

* **Details here:** [Requirements and application process for the Canadian Border Boat Landing Program \(I-68 Permit Program\)](#)

CBP has implemented the [Small Vessel Reporting System](#) (SVRS) to improve the security of our nation's borders while enhancing legitimate travel specifically for small boaters. For information on how to enrol, please click on the [SVRS Enrollment Form](#) and/or call 1-800-432-1216 for additional question about SVRS registration.

U.S. pleasure craft and foreign-flag vessels without a cruising license, which are 30 feet or longer in length, must pay an annual fee of \$27.50 for the user fee decal. User Fee Decals may be purchased online through the CBP [website](#).

* **Details here:** [Pleasure Boats - Procedures for entering the U.S.](#)



Back Row: Dean, Peter, Chris, Dave Front Row: Karyn, Deb, Betty, Kim, Judie
Thanks for being good sports on this freezing cold day! Photo by Doug Galvin

Hello Everyone:

The wait will soon be over. We will have the order form for the new apparel up on the website in the next few days. Keep checking in. The deadline to have all orders in is July 3rd.
Thank you

For Sale:

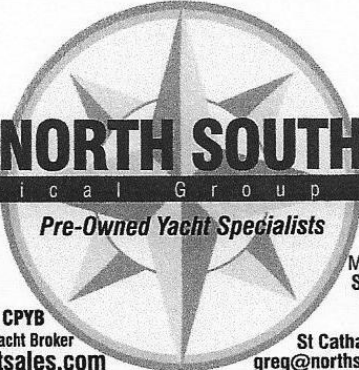
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LIMANI

at fifty

Cocktails

Caesar 7.99 (1.5oz)

Mojito 7.99 (1.5oz)

Liquor

Liquor Bar Rail 7.00 (1oz)
Rum, Rye, Vodka, Whiskey, Scotch

Beer

Domestic Beer Bottle 4.99

Import Beer Bottle 6.29

Beer Draft	18oz	60oz
Canadian	6.69	19.00
Coors Light	6.69	19.00
Rickards Red	7.39	20.00
Heineken	8.29	21.00

Coolers and Ciders

Ciders	Somersby	7.99
Coolers	Smirnoff	5.99

Red Wines

Peller Estates VQA Cab. Merlot Ont.	6oz 7 9oz 9.5 Bottle 26
Thalia Syrah Kotsifali Greece	6oz 8 9oz 10.5 Bottle 30
Folonari Valpolicella Italy	6oz 7 9oz 9.5 Bottle 32
Chianti Ruffino Italy	6oz 8 9oz 10.5 Bottle 32

White Wines

Peller Estates VQA Chardonnay Ont.	6oz 7 9oz 9.5 Bottle 26
Thalia Sauv Blanc Vilana Greece	6oz 8 9oz 10.5 Bottle 32
Folonari Pinot Grigio Italy	6oz 8 9oz 10.5 Bottle 32

Rose

Thalia Kotsifali Mandilaria Greece	6oz 8 9oz 10.5 Bottle 32
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Carbonated Spring and Mineral Water

Carbonated Natural Spring Water 780ml 5.00
Carbonated Natural Mineral Water 780ml 5.00

LIMANI

at fifty

Appetizer

Tzatziki 8

Fresh Greek pressed yogurt, cucumber, garlic and olive oil
Served with warm pita bread

Taramosalata 8

A red caviar blended with olive oil and lemon juice
Served with warm pita bread

Melitzanosalata (Babaghanosh) 8

A roasted eggplant puree mixture of peppers, onions and freshly chopped parsley
Served with warm pita bread

Tirokafteri 8

A feta cheese mixture of hot peppers and olive oil
Served with warm pita bread

Humus 8

A smooth chick pea mixture of garlic, olive oil and lemon
Served with warm pita bread

Tapenade 8

Greek Kalamata olives, fresh olive oil and oregano
Served with warm pita bread

Create Your Own Greek Dip Sampler 16

A trio of our delicious dips
Served with pita bread

Feta Cheese & Kalamata Olive Plate 9

Chunk of Greek Feta and Kalamata olives topped with olive oil and oregano
Served with warm pita bread

Saganaki OPA! 13

Pan seared Kefalotiri cheese flambéed tableside. OPA!!!
Served with warm pita bread

Greek Fries 9

French fries topped with feta cheese olive oil, oregano and lemon dressing

Spanakopita 10

A blend of spinach, and feta cheese and fresh herbs baked in a flaky filo pastry.

Tiropita 10

A fluffy feta cheese filling baked in a flaky filo. Served warm with a drizzling of Greek Honey and walnuts.

Fried Calamari 17

Fresh and tender squid lightly battered and fried to a golden brown
Served with Tzatziki and lemon slices

Grilled Calamari 17

Tender baby squid grilled and marinated in olive oil
Served with Tzatziki and lemon slices

Jumbo Wings (lightly dusted)

1 pound 13 2 pounds 25

Sauces Mild, Medium, Hot, Honey Garlic, Red Thai

Onion Rings 8

LIMANI

at fifty

Salads

Greek Salad 11

Crisp lettuce, tomatoes, onions, cucumbers and Kalamata olives tossed in an olive oil vinegar & herb dressing topped with crumbled feta cheese

Add Chicken: 5

Greek Village Salad 12

Traditional Greek salad.

Rustic cut tomatoes, onions, cucumbers, green peppers and Kalamata olives. Tossed in an olive oil, herb and lemon dressing and topped withof course...FETA

Add Chicken: 5

Classic Caesar Salad 12

A combination of romaine lettuce, bacon and seasoned croutons tossed in our creamy Caesar Parmesan dressing.

Add Chicken: 5

Entrées

Pork Souvlaki Dinner

Tender chunks of pork specially marinated and grilled

Small: 18

Large: 22

Chicken Souvlaki Dinner

Tender chunks of marinated grilled chicken

Small: 19

Large: 23

Fried Calamari Dinner 24

Fresh and tender squid lightly battered and fried to a golden Brown

Served with Tzatziki and lemon slices

Grilled Calamari 24

3 skewers of tender baby squid grilled and marinated in olive oil, spices and fresh parsley

Spanakopita Dinner 20

A blend of spinach, and feta cheese and fresh herbs baked in a flaky filo pastry

Tiropita Dinner 20

A fluffy feta cheese filling baked in a flaky filo served warm. A drizzling of Greek Honey and walnuts is optional

All above dinners served with:
Greek salad, Rice and your choice of Roasted potatoes or French fries
Substitute French Fries with Greek Fries 5

Pork Souvlaki on a Pita 13

Pork souvlaki skewer with French fries, tzatziki, tomatoes and onions wrapped in a warm pita
Served with a side of French fries

Chicken Souvlaki on a Pita 13

Chicken souvlaki skewer with French fries, tzatziki, tomatoes, and onions wrapped in a warm pita
Served with a side of French fries

LIMANI

at fifty

Sandwiches

LIMANI Hamburger 16

6oz grilled beef patty, topped with bacon, lettuce, tomato, onion, tzatziki and of course...FETA!!!!

Served with your fries

Classic Hamburger 13

6oz beef patty grilled and topped with lettuce, tomato, onions and pickles.

Served with French fries

Add cheese: 2.25 Add bacon: 2.50

Chicken Tenders 16

Served with French fries and plum sauce

Vegetarian Pita 14

Seasoned and grilled eggplant, onions, zucchini, green peppers, fresh tomatoes and mixed greens topped with feta cheese on a warm pita

Served with your fries

Sour Dough Club Sandwich 15

A grilled marinated chicken breast topped with our own honey peppercorn bacon layered with mixed greens, tomatoes, goat cheese and our in-house babagnoush mayo in between a sour dough bread that has been braised on the grill.

Served with French fries

Kids Menus

(12 years and under)

Chicken Fingers 10

Hamburger 10

Cheeseburger 10

Chicken or Pork Souvlaki 10

Kid's meals served with 1 side:
French fries, roasted potatoes, rice or greek salad
Choice of juice or fountain pop and
1 scoop of Vanilla Ice cream

Any additional side \$2.50

Sides

Roast Potatoes 4.25

Rice 3

French Fries 3

Greek Fries 5

Pita 3

Greek Salad 4.50

Caesar Salad 4.50

Village Salad 5.50

Olives 3

Tzatziki (1 order) 1.50

Desserts

Baklava 7

ADD: Vanilla Ice Cream 2

Galaktobouiko 7

Custard with Phyllo Pastry

Soft Drinks 2.50

Juice 2.50

Coffee 2.00 (Free refills)

Espresso 4.00

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Ask to join FPYC - Fifty Point Yacht Club

Karyn's Kitchen



One of our favourite activities at the marina and/or boating is sharing appetizers with friends. I made this one recently for an appy party at the marina and it was a great hit. It's an easy recipe to whip up at the boat or make ahead at home and re-heat. I hope that you will enjoy!

HOT CHEESE AND SAUSAGE DIP

Ingredients:

1 500 g package of Velveeta Cheese
1 jar of Salsa (my favourite for this recipe is Tostitos Salsa with Roasted Red Pepper)
1 lb of cooked sausage meat, crumbled
Hot sauce, if desired, to taste
Tortilla Scoops

- * Cook or BBQ sausage meat (no skin) and chop or crumble into small pieces. I like to use Hot Italian Sausage and remove the skin before sautéing in a frying pan. Drain and cool slightly on paper towels.
- * Cut Velveeta cheese into small cubes. TIP- if you can partially freeze or chill cheese prior to cutting, it makes it easier to cut.
- * Put drained sausage meat into serving container. If microwaving, I use a ceramic serving dish. If BBQing, I would suggest something fairly sturdy.
- * Add cheese cubes and salsa to sausage and stir ingredients to mix. Microwave or BBQ a few minutes at a time and stir in between. If desired, add hot sauce if you like it a bit spicier. Continue until cheese is melted. Serve immediately with Tortilla Scoops.

SATURDAY, JUNE 23rd



2018 GAMRU GOLF TOURNAMENT

SAWMILL GOLF COURSE

856 Sawmill Road, Fenwick

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BBQ lunch

Buffet Dinner

Cash Bar

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*Registration closes June 15th

Visit us on Facebook for more
details: fb.me/gamru.240

Ask about our sponsorship packages!

Items of Interest

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

Sail-World

Clipper approaches Panama, VOR fleet in Newport

<https://www.sail-world.com/newsletter/5926>

Canadian Yachting Magazine

<http://www.nxtbook.com/kerrwil/canadianyachting/june2018/index.php> - /0

Sail-World Cruising

<https://www.sail-worldcruising.com/newsletter/5942>

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>





Follow along with our FPYC club members on their travels!

Members are all home.
We will pickup with our fellow travels next season.



Additional pictures from Sailpast
compliments of Dave Allan

