



Scuttlebutt



March 2023

FIFTY POINT www.fpyc.ca
YACHT CLUB

2023 Issue #3



3rd Place Photo by Don Wood
Dinner is Served

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 2023



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Commodore's Message



Here we are into March and nearing the end of our long winter exile! While Mother Nature has been showing us that she's not quite done with winter yet, we can definitely see the light at the end of the tunnel. All eyes I am sure, are looking towards March 20, when Spring arrives. Rather than "Visions of Sugar Plums dancing in our heads", it's more like visions of shrink wrap coming off!

Beyond the excitement of unwrapping boats and prepping them for launch, we also have a great season of Social Events lined up. You can read more details in Scuttlebutt and please be sure to mark those dates on your calendar. I hope to see record numbers out enjoying these events and getting the opportunity to say hello to you all.

And of course, we can't forget about our Club Cruises which are now being finalized. Look to see more details and the dates in the next issue of Scuttlebutt.

Finally, it is also time to think about renewing your Membership for the coming season. The Board decided that we would keep fees the same as last year while offering the same or better benefits. Remember the Early Bird deadline of May 15 and keep a little extra money in your pocket.

I am sure that we'll start seeing people down at the marina with greater frequency and like you, I'm very much looking forward to that.

Best wishes to everyone!

Steve Burgin

Scuttlebutt In Review

- Social Events Update
- Fifty Point Flea Market Returns!!
- Mailing Address Reminder
- March Madness
- Scuttlebutt Sponsorship
- Recipe – Stuffed Peppers

Social Events Update - Save the Dates!!

The social committee is planning for another great year of events.

Please save these dates for 2023:

April 29 - Pre launch BBQ - D Dock Pavilion 12 noon

May 27 - New Members welcome party - D Dock Pavilion - beginning at 12 noon. Buy, sell and swap flea market from 9am to 12pm.

June 24 - Sail past event - details will follow.

Aug 26 - Summer BBQ and dance - beach Pavilion - details will follow.

Nov 4 - FPYC year end gala. The venue and entertainment is currently under review and will be confirmed in the up coming weeks.

Updates will be included in the future Scuttlebutt issues.

FPYC Social Committee



50 Point Flea Market

SELL, SWAP or Give away your surplus gear!

Boating & Fishing supplies, Tools, or Whatever!

WHEN: Saturday May 27, 2023

WHERE: "D"-Dock Pavilion

TIME: 0900 - NOON

COST: \$5.00 per table

(table proceeds to be donated to GAMRU)

****Reserve your table by May 25****

(Sign-up sheet inside office)



"Your trash may be another's bounty"



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IMPORTANT NOTICE TO MEMBERS

Please be advised that effective immediately, the Yacht Club has a new mailing address. Please send all correspondence to:

Fifty Point Yacht Club

1479 Baseline Road

Stoney Creek, ON

L8E 5G4

Thank you for your attention to this matter.



FIFTY POINT

YACHT CLUB

Become a member of the most affordable and friendly club on the lake with or without a boat!

MEMBER BENEFITS

SOCIAL EVENTS:

FPYC holds numerous social events throughout the year that you and your guests will be welcome to attend. Plans for 2023 include: Pre-launch BBQ, New Member Meet and Greet, SailPast and Dinner, Summer BBQ and Dance, ending the season with the Commodore's Ball.

Social Member Do not own a boat?

Early Bird Fee
\$65/year

After May 15
\$75/year

Membership Renewal

Early Bird Fee
\$225/year

After May 15
\$250/year

RECIPROCAL PRIVILEGES:

Your membership will provide you with reciprocal privileges at over 75 Yacht Clubs around Lake Ontario.

ORGANIZED CRUISES:

FPYC Cruise Directors plan and organize 5 to 6 reciprocal club cruises - includes free weekend dockage, fun-filled activities, potluck dinners and much more!

New Member

Early Bird Fee
\$260/year

After May 15
\$285/year
Includes Burgee

**MORE
FPYC
MEMBER
BENEFITS!**

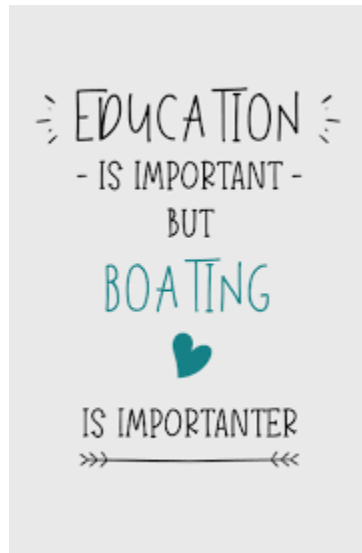
Partnership Perks Program - discounts year round at participating stores and restaurants in the Fifty Point area.

Marketplace - free advertising space in FPYC's monthly newsletter, Scuttlebutt, to sell personal items.

Sponsorship Program - discounted space in Scuttlebutt for company advertising.

FOR MORE INFO: info@fpyc.ca MEMBERSHIP APPLICATION: www.fpyc.ca

March Madness....!!



5 Boating Facts that may surprise you....

The English word “quarantine” comes from 17th century boating terminology. ...

Ship speeds are measured in knots- literally! ...

Sailing has been in the Olympics since 1900. ...

The COVID-19 pandemic created a boom in boat sales.

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

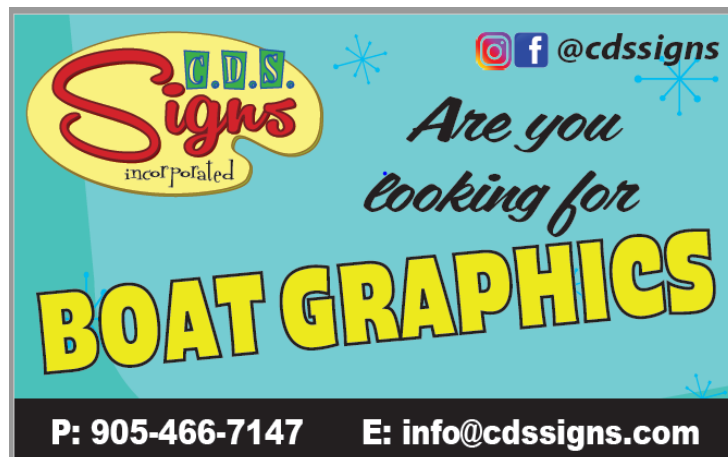
Cost: \$125.00
Includes Instruction, Text and Exam

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 courtesy of Once Upon a Chef)

We tried this a couple of weeks ago...yummy! Steve and Paula

Stuffed Peppers

Ingredients

1 pound 90% lean ground beef (we substituted ground chicken)
1 ¼ teaspoons salt, divided
Heaping ¼ teaspoon baking soda
3 large red, yellow, or orange bell peppers, cut in half from the stem to the bottom and cored
3 tablespoons extra-virgin oil
1 medium yellow onion, finely chopped
3 cloves garlic, minced
1 ½ teaspoons chili powder
½ teaspoon ground cumin
¼ teaspoon dried oregano
1 (8-oz) can tomato sauce
1 cup cooked rice, quinoa, or any grain
1 ½ cups shredded Monterey Jack or Cheddar Jack cheese



Directions

Preheat the oven to 425°F and set an oven rack in the middle position.

Tenderize the beef: In a medium bowl, using your hands, mash the beef with 1 teaspoon of the salt and the baking soda. Let sit for 20 minutes while you continue with the recipe.

Line a 9x13-inch baking dish with aluminum foil for easy clean-up, if you like. Place the peppers, cut side up, in the baking dish; drizzle with 1 tablespoon of the oil and sprinkle with the remaining ¼ teaspoon salt.

Roast the peppers for about 20 minutes, until slightly browned and tender-crisp. A bit of liquid will accumulate in the bottom of the peppers; that's okay.

Meanwhile, heat the remaining 2 tablespoons of oil over medium heat in a large nonstick skillet. Add the onion and cook, stirring frequently, until soft and translucent, 3 to 4 minutes. Add the garlic and cook 1 minute more; do not brown. Add the ground beef mixture, chili powder, cumin, and oregano and increase the heat to medium high. Cook, breaking the meat up with a wooden spoon, until the meat is browned and almost cooked through, 4 to 5 minutes. Add the tomato sauce and bring to a boil; reduce the heat to medium low and cook, uncovered, until the meat is cooked through, 2 to 3 minutes. Add the rice and ¾ cup of the cheese, and stir until melted. Remove the skillet from the heat. Remove the peppers from the oven and spoon the meat filling evenly into the peppers. Sprinkle with the remaining ¾ cup cheese and place back in the oven. Roast for 10 to 15 minutes, until the filling is hot and the cheese is melted and bubbling, and serve.

Make-Ahead Instructions: The peppers can be partially cooked and filled with the beef mixture up to 2 days ahead of time and refrigerated, or frozen in an airtight container for up to 3 months. When ready to serve, defrost overnight in the refrigerator if frozen, cover the dish with foil, and bake in a 425°F oven for about 15 minutes. Remove the dish from the oven and remove and discard the foil. Top the peppers with the cheese and place back in the oven for about 5 minutes, or until the filling is heated through and the cheese is melted.



Follow along with our FPYC club members on their travels!

John, Kathryn, Simon & Wavey Middleton

[WakaNahannis at Sea](#)

Bahamas: Part 3



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>