





2019 Issue #10

October 2019

 FIFTY POINT
 www.fpyc.ca

 Y A C H T C L U B



9th Place Photo by; Julie Wickett

FPYC Executive 2019



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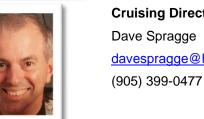


Vice-Commodore Doug Galvin doug.galvin@gmail.com (289) 679-0522



Treasurer Karyn Maddeaux kmaddeaux@mfco.ca







Membership Director Dean Maddeaux deanmado@icloud.com



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





Cruising Director Sue Fletcher <u>Jfletcher73@cogeco.ca</u> (905) 401-7899

Membership Director Donna Shepherd donnashepherd5@gmail.com (905) 802-9821

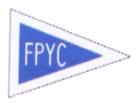
Social Director Susan MacDonald <u>suemacdonald@live.com</u> (416) 312-8432

Director-at-Large John Fletcher <u>ifletcher73@cogeco.ca</u> (905) 933-3207





Communications Director Debbie Hauser <u>debhauser@sympatico.ca</u> (905) 928-7555



Commodore's Message



Hello Everyone,

I hope you all had a wonderful boating season this year. I know we got off to a slow and cold start, but in the end it was a great summer.

However, it's not over yet. We saved the best for last, The Commodore's Ball!!! We are really excited about this year's Ball. We have a new venue with great food and an excellent location. You don't want to miss this party!! Please be sure to RSVP and select your meal online before the deadline of October 11th. You can send an e-transfer to Karyn Maddeaux. I can't wait to see you all there.

Our last order of business this season is the AGM. It will be held <u>on Saturday November 23th at</u> <u>2:00pm</u> at the Ingledale House. Please set the date in your calendar and try to attend. There are many items on our agenda to be discussed. One important topic will be next season's Board Of Directors. If you or someone you know is interested in joining the Board please put your name forward. Nominations will be received until <u>November 9, 2019</u>. The official list will be published in the November issue of Scuttlebutt. Here is the list of open roles to be filled.

Open Board of Directors Roles for 2020

Vice Commodore	Treasurer
1. Open	1. Open
Cruise Directors	Communications Director
1. Open	1. Open
Membership Director 1. Open	
SINCERELY,	

Jason Kirk

Fifty Point Yacht Club Commodore's Ball 201

Saturday, November 9 LIUNA Gardens 526 Winona Road, Stoney Creek

> **Roast Butternut Squash Soup** Liuna Field Greens Salad

> > choice of

- Roast Prime Rib of Beef

- Grilled Atlantic Salmon

- Roast Chicken Supreme

- Vegetarian option TBD

above accompanied by Sauteed Seasonal Vegetables & **Roasted Baby Potatoes**

Triple Chocolate Raspberry Truffle Torte Coffee/Tea/Espresso

Tables of 8 4 bottles of wine per table (included)

dancing Introduction \bigstar Cocktails @6:00 (cash bar) Dinner @7:00 Dancing @9:00 Tickets are now \$60/members

\$75/non-members

Reservations at fpyc.ca

Overnight Accommodation - rooms available at Super8







OF ANNUAL GENERAL MEETING

NOTICE

SATURDAY, NOVEMBER 23, 2019 2:00 p.m.

at

Ingledale House Fifty Point Conservation Area

Nominees to date for FPYC Board of Directors for 2019:

Vice Commodore (1 position) Treasurer (1 position) Cruise Director (1 positions) Membership Director (1 position) Communications Director (1 position)

Open Jeff Miller Open Sam Slate Open

Additional nominations must be received by the Commodore by November 9, 2019. Nominations may be sent to info@fpyc.ca

To our retiring board members;

Karyn Maddeaux Dave Spragge Dean Maddeaux Deb Hauser Treasurer Cruising Director Membership Director Communications Director





2019 Youth Learn to Sail "BOOM" Program

The FPYC Board is very pleased to report that this year's BOOM Program was a great success! The 26 participants thoroughly enjoyed themselves and we received wonderful feedback from parents and Ontario Sailing.

Many thanks again to the amazing FPYC volunteers who generously donated their time to assist with program logistics - it was a huge help!

Based on the success of BOOM 2019, the Board is hoping to offer the program again next year, including potentially offering an adult Learn to Sail program in the evenings. Stay tuned for more details in the November Scuttlebutt. In the meantime, if you have any questions or comments, please email <u>info@fpyc.ca</u>.

Donna Shepherd, Membership Director













Nonsuch 22, 1986

\$24,000

Tiller steering, 9.9HP Yamaha OB For upgrades & equipment list Contact Bill Wickett 519-841-8509 <u>billwick@gmail.com</u>





Karyn's Kitchen

Wow....here it is Fall already, boating season winding up soon and Thanksgiving fast approaching. In the spirit of Thanksgiving, I thought I would share my favourite Turkey Brine recipe with you. For those of you have never brined a turkey, I urge you to give it a try. It is a very easy recipe, but you won't believe the difference in makes in your turkey with this simple extra step. My family always rave about how tender and juicy the turkey is and this is my secret. Happy Thanksgiving from our family to yours.



TURKEY BRINE

<u>Brine</u>

- 1 cup salt
- 1 cup brown sugar
- 2 oranges, quartered
- 2 lemons, quartered
- 8 sprigs thyme
- 4 sprigs rosemary
- 1 large yellow onion, cut into 1/8th
- 2 bay leaves
- 10 whole cloves garlic, peeled
- 1 tsp black peppercorns
- 2 gallons cold water

Mix above ingredients and stir well to dissolve. Remove neck, giblets and liver from cavity of the turkey. Place turkey in a large non-reactive container (such as a clean bucket, large stockpot or a clean, heavy duty food grade plastic bag-you can buy these bags at Metro). Pour brine over turkey until fully immersed. If you need more brine than this, use ½ salt and ½ cup brown sugar for every gallon of water. Soak turkey in the brine for at least 4 hours, but preferably overnight up to 24 hours. If you do not have sufficient space in the fridge to keep cool, add ice cubes as needed to keep turkey at a cold, safe temperature and adjust salt and sugar as needed.

Remove turkey from brine and rinse under cold running water. Pat dry with paper towels, inside and out. Allow to air dry for up to 10 minutes. Remove oranges, lemon, thyme, rosemary, onion and bay leaves from brine and stuff into the cavity of the turkey. Rub turkey on all sides with butter, stuffing some underneath the skin of the breast. Season with salt and pepper. Cover breast with aluminum foil and cook for first ½ hour at 425. Lower heat to 325, remove foil and cook until done, based on size and temperature.

<u>Turkey</u>

4 tbsp unsalted butter, at room temperature Salt and pepper to taste



Monday November 11 to Saturday November 16



2019 ONLINE AUCTION

It's that time again! Help support GAMRU South Shore Search And Rescue

by taking part in our biggest fundraiser of the year

32auctions.com/GAMRU2019

- All contributions welcome! (excluding alcohol)
- Deadline for donations November 8th
- Tax receipts available for items with a retail value of \$25+ (not applicable for gift cards or certificates)
- Questions? Visit our Facebook page or email auction@gamru.ca

- Online bidding starts at 5pm November 11th and ends at 12pm November 16th
- Bid high & bid often!

WE NEED YOUR HELP TO RAISE

\$15,000



FOOTCARE FOR SMOOTH SAILING AT BIOPED GRIMSBY! "On Regular priced sandals, offer valid at BioPed Grimsby location only. BioPed Grimsby: 155 Main Street East Unit 105B, Grimsby, Ontario t: 905-309-9999 e: grimsby@bioped.com

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HEIDI KIRK



Follow along with our FPYC club members on their travels!

John, Kathryn, Simon & Wavey Middleton WakaNahannis at Sea

Bahamas: Part 3



Steve & Lise Denison GaYa End of 2019



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

Sail Canada https://www.sailing.ca/

Press - Star Sailors League http://finals.starsailors.com/

Ontario Sailing

http://campaign.r20.constantcontact.com/render?m=1117729130203&ca=c3977b60-7e55-4469bc01-59f0330c6e0d