



Scuttlebutt



October 2020

FIFTY POINT www.fpyc.ca
YACHT CLUB

2020 Issue #10



10th Place Photo by Don Wood



FPYC Executive 2020



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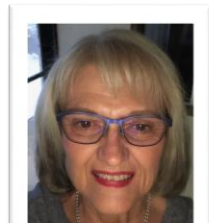


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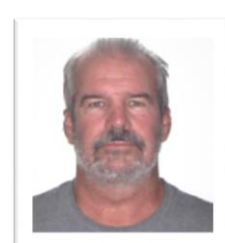


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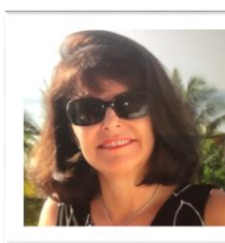


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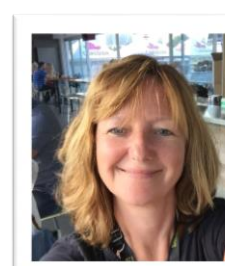


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Commodore's Message



Well hello all and we made it to Fall, Sad times all round!!!

The Covid year of 2020 has made life different and definitely made us all aware of many things that we used to take for granted. Things like a handshake and a hug from friends or grandchildren. But we have got there now and as we close up our boats and prep for haul out and covering up for the inclement weather to come. The summer for us was a great one with some great weather and great sails along with some good time off just enjoying the summer. As one who still works albeit at home now this year sure has made for a life change, with more emails and less human interaction.

But on to the club for 2020, as we have followed the social distancing rules given to us by the Marina as they in turn follow rules they must follow so we all are following rules on social distancing. The club has had to make many hard decisions this year and we have had to make another, that being delaying the AGM until March 2021. The Ontario Government has made changes because of COVID and one is the ability to delay the meeting for up to 6 months after the fiscal year end of a Not for Profit organization like FPYC. This is because of not allowing in person meetings (or at least not allowing enough people to attend) and the costs involved of setting up a virtual meeting with voting ability that can be audited. So the Board decided to delay until March 2021, the FPYC fiscal year end is October 30th. This time will allow us to see if there will be the ability to have a face to face meeting or we will be setting up a virtual meeting online. A question: does anyone not have the ability to view and participate in a virtual meeting through a computer or tablet?

With COVID 19 hanging over the year 2020, some things have come up on the bylaws and constitution of the club that we will be looking at changing and have to make some changes and they will be dealt with at the AGM. These changes will continue to keep the club moving forward and following the rules as set out by regulation.

As we look at this year what did we do other than enjoy the weather. Well the club went online in a big way as we looked to the future, the accounting was moved on line using Quickbooks which is easy to use and is easy to transition as the board changes personnel. We have pushed to only accept EFT payments with a few exceptions, we have paid invoices by EFT instead of cheques. We used online resources for clothing purchases which we think was an easier way. The board has used the Zoom platform for meetings which has been a great success with some members on their boats while attending the meetings.

So now as we look at a long and sometimes dreary winter waiting for next summer season when we can get back on the water and enjoy the marina life again. We have members that will spend their first winter in a while here in Southern Ontario instead of their normal winter home in Florida, Arizona and other warm spots. But also people who will miss a winter trip for a week to somewhere warm, so in essence lots of people will have a long winter. And no boat show in January!

So enjoy whatever good you can enjoy on the boat or on the water in the next month and we will see you at the marina.

Thank you to all of our members for supporting FPYC in 2020.

Doug Galvin
Commodore

From the Vice

It surely is a sad time of year as we prepare our boats for the upcoming winter. By now, we all have our lift out dates. We are deliberately following a regime to service engines, sails water systems and the rest. If you do not have a lift out date or you are not taking the boat away, call Nancy A.S.A.P.

Just a reminder that the gas dock is open Monday to Friday from 8:00 a.m. to 4:00 p.m. and Saturday and Sunday from 8:00 a.m. to 6:00 p.m. Plan wisely if you need marina services.

What to do what to do????? Due to Covid - 19 restrictions and the need to adequately plan a safe AGM, the Executive has decided to delay this meeting until a Sunday in March. A place is yet to be determined. This decision was not done hastily. It is based on the need for us to respect personal comfort levels due to Covid - 19 and our need to potentially rent a facility. Currently Ingledale House is not available and we did not think an outdoor meeting was acceptable given weather and the required systems setup for overhead projections.

Your Executive did look at scenarios for 2021. Currently, there are too many unknowns as to how restrictions and Covid -19 play out. This includes membership, fees, social interactions, reciprocals and other matters. Hopefully by March 2021 we are going to have some if not most answers to these questions so that we may have a better idea where things are going. So stay tuned.

We are still in need of members to step up and fill the void on your Executive. Hopefully we can soon put descriptions to the various positions and the time requirement. One thing Covid - 19 has taught us you do not have to be local to 50 Point and you can go south in the winter. This all thanks to Zoom and other such apps programs to have a digital meeting.

Stay well and stay safe.

Brian Weber,
Vice Commodore

Reminder

Photo Contest Time

The contest is open to all FPYC 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
- * Photos must be taken between June 1 and October 31 of 2020
 - * Entries must be submitted by November 15 2020
- * Editing is permitted but strong Photo-Shopping is discouraged
- * Entries to be submitted by e-mail to burginpaula@gmail.com

The 10 winning entries will be featured on the cover of Scuttlebutt throughout 2021!



October Funnies



Before the surgery, the anesthesiologist offered to knock me out with gas or a boat paddle...

It was an ether/oar situation.

Why aren't boats equipped with artificial intelligence?

Nobody wants to get on a thinking ship.



Cooke Naval Architect Consultants Inc.
Marine Architect & Yacht Surveyor

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“Pot’s” and Pans

This is a great make ahead recipe that is ready to cook when you are! These also freeze well....cooked or uncooked (thaw before cooking). We use crab meat from Costco (canned) and it works well.



Maryland Crab Cakes

Ingredients

$\frac{3}{4}$ lb/375g crab meat (canned works well)
1 egg
 $\frac{1}{4}$ cup/50 ml mayonnaise
1 tsp/5 ml Old Bay seasoning or to taste
1 tsp/5 ml Worcestershire sauce
 $\frac{1}{2}$ tsp/2 ml dry mustard
 $\frac{1}{3}$ cup/75 ml cracker or bread crumbs
Salt and pepper
1 tbsp. /15 ml each butter and vegetable oil (olive oil works as well)

Directions

Drain crab meat. Remove excess moisture with a paper towel. In a mixing bowl, combine egg, mayonnaise, Old Bay seasoning, Worcestershire sauce, mustard, crumbs, salt and pepper to taste. Mix in crab meat until well blended. Shape mixture into 6 balls, about $\frac{1}{3}$ cup (75 ml) each, and press into patties, about $\frac{3}{4}$ inch (2 cm) thick. Cover and refrigerate until ready to cook. Just before serving, in a skillet, add butter and oil over medium heat. Add the crab cakes and brown patties on both sides for about 2-3 minutes or until patties are golden brown. Makes 6 crab cakes or 3 main course servings.

Great with tartar or remoulade sauce.

(TV Guide, July 2004...with some Burgin twists)





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

[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>