



Scuttlebutt



September 2019

FIFTY POINT www.fpyc.ca
YACHT CLUB

2019 Issue #9



8th Place Photo by; Karyn Maddeaux



FPYC Executive 2019

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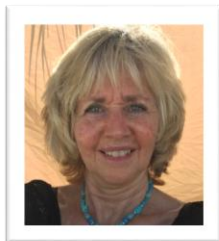
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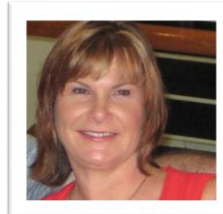
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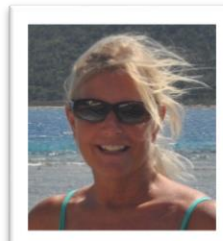
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**Cruising Director**

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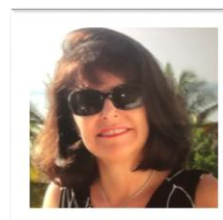
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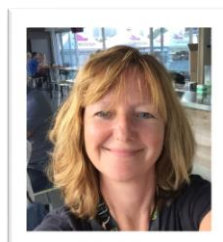
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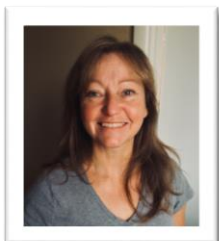
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Commodore's Message



Hello Everyone,

I know our boating season got off to a rough start this year with the cold spring and the stressful high water levels. I have to say it is still a great summer!

We have two events still to come this year, up first, [on November 9th](#) is The Commodores Ball which will be at a new location this year. The beautiful Liuna Gardens in Stoney Creek. I hope to see you all there! Then it's our Annual General Meeting [on November 23](#). Please try to make it. It is a good opportunity for you to see what's going on and have your say.

Hopefully Mother Nature can keep the warm wind blowing our sails until Thanksgiving

Have great September!

SINCERELY,


Jason Kirk



Save the date from your FPYC Social Directors

Steve Burgin & Susan MacDonald

Commodore's Ball - November 9, 2019, 6:00pm - 1am

-  What better way to close out a fantastic boating season than by attending the FPYC Commodore's Ball! Mark November 9th 2019 on your calendar and enjoy an evening of dinner and dancing at the Beautiful Liuna Gardens in Stoney Creek

FPYC Annual General Meeting - November 23, 2019

Cruising Report

Sue Fletcher & Dave Spragge

Another fine year of Cruising Lake Ontario has come to an end.

The season kicked off with a whimper when our mid-June visit to the Oakville Club was cancelled due to the high water levels, but roared back to life with our Canada Day Cruise to Port Credit. In all, the fine Fifty Pointers visited 5 clubs during our 2019 reciprocal cruises, capped off with a Labour Day long weekend visit to RCYC on the Toronto Islands.

Of note:

- Our new registration system seems to be a hit, with only two instances of people having difficulty signing up
- Our new FPYC brochure has been welcomed by our incoming cruisers (these are sent as e-copies prior to their arrival, and they get a hard copy when they register at the gas dock)
- Incoming cruisers have been very happy with the reception they have received at Fifty Point (we've heard nothing but glowing reports)
- Incoming cruisers have also been extremely happy having the two new tent shelters for their exclusive use.

We appreciate all of the help provided by our members, especially those who offered to be Cruise Captains – our events don't happen without you.

A full analysis of Cruising will be provided at the AGM, including a breakdown of how many members took part in FPYC Cruises in 2019.

We are in the midst of finalizing plans for 2020 – stay tuned for details in upcoming issues of the Scuttlebutt and at the AGM.

Finally, Dave has completed his tenure as Cruise Director, so we need someone new to tackle the duties along with Sue. If you are interested, please contact either of us via email.

All for now fellow boaters!

Sue & Dave

Sue Fletcher (jfletcher73@cogeco.ca)/Dave Spragge (davespragge@hotmail.com)

Commodore's Ball

November 9th 2019

6pm-1am

What better way to close out a fantastic boating season than by attending the gala event of the year... The Fifty Point Yacht Club Commodore's Ball! Please join us Saturday November 9th 2019 at Liuna Gardens in Stoney Creek for an evening you won't soon forget. Cash Bar opens at 6pm for cocktails, followed by an award winning dining experience beginning with Roast Butternut Squash soup and the Liuna Field Greens Salad. Let your taste buds soar as you enjoy your choice of Roast Prime Rib of Beef, Grilled Atlantic Salmon, Roast Chicken Supreme, or a Vegetarian delight TBD. Your delicious meal will be accompanied by sauteed seasonal vegetables and roast baby potatoes. As you enjoy superb conversation with friends at your table, take a moment to savour dessert... the mouth watering Triple Chocolate Raspberry Truffle Torte and then relax with a cup of coffee, Tea, or Espresso. The fun continues as we dance the night away to the jammin' sounds of "Introduction".

For those interested in overnight accommodation, a block of rooms has been reserved at The Super 8 by Wyndam just down the road.

8 Standard Queen rooms - \$104

7 Jr. Suites (King) - \$124

- All stays include a delicious continental breakfast.

The rooms will be held until October 9th. (30 days prior to the event). Rooms can be booked by calling the hotel directly at 905-309-8800 - just ask for the FPYC block or by Nov. 9 arrival date.

Registration Opens on September 15th.

Be sure to reserve your seat for this fun-filled event by registering online at fpyc.ca.

****All forms must be filled out and payment made by October 26th.** No late orders will be accepted. Payment by e-transfer to Karyn Maddeaux or cheques can be given to any FPYC Board Member. Further details will be available on the order form.

Fifty Point Yacht Club presents Commodore's Ball 2019

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)

Tickets are \$65/person

Reservations at fpyc.ca starting September 15

Overnight Accommodation - rooms available at Super8

For more information - see the September issue of the Scuttlebutt



Annual General Meeting November 23, 2019

Elected Flag Officer positions to be filled are: Vice-Commodore and Treasurer. Also to be filled, three Director positions.

A big **THANK YOU** to those Board Members who have fulfilled their term and will be stepping down.

Treasurer - Karen Maddeaux
Membership Director - Dean Maddeaux

Cruising Director - Dave Spragge
Communications Director - Deb Hauser

Please direct all nominations to info@fpyc.ca, nominations must be received by November 9, 2019.

- Accounting experience would be an asset for candidates interested in the Treasures position.

Again this year we are seeing many of our close and wonderful friends turning the page and writing the next chapter in their logbooks. Wishing all of you the very best in the path that you are following. You always have a home to come back to.



Photo by: Tara Dinyer, Facebook

Appreciation Day

CONGRATULATIONS STAFF

This is your year. Although the boaters gave it their best, the Staff came out ahead.

Thank you to Nancy and her wonderful Staff for a fun day.



Scuttlebutt



Photo by; Nancy Arnold



Above, left & right
photos by;
Judie Galvin



Scuttlebutt



Above and below photos by; Nancy Arnold



Above and below photos by;
Jayne Herring



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Photos by; Jayne Herring

Scuttlebutt



Meeting up with friends in Cobourg

Photo by; Julie Wickett

Thank You for the Donated Lifejackets

Our borrow bin is now available and is located in the Clubhouse. Please use the sign out sheet and return clean and dry after use. Thank you to Diane Sutherland for this great suggestion.





10% OFF*
SANDALS
FOR YACHT CLUB MEMBERS



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

Remember to send in your photos for the Photo Contest Time is running out

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 May 1 and September 30 of 2019
- * Entries must be submitted by October 4, 2019
- * 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 2020.



This photo is not a submission for the contest but comes to you curtesy of Kevin Saloranta

Has anyone seen the Herrings?

Photo by; Cindy Shrubb



1988 Mirage 29 New Price \$26,000

One owner purchased new in 1989. Loved by owners and well taken care of.

18 hp Volvo Penta Diesel engine, fridge, 2 burner stove with oven, GPS, VHF radio, stereo.

New berth cushions in 2017 and folding cockpit cushions. Dodger & bimini, aft cabin.

Sail inventory: Main, Genoa, Storm sail & Asymmetrical cruising sail with dowsing sock.

Contact D. MacLean at 905 930-9627 or cell 905-520-8603





Marg Whorwood
MORTGAGE AGENT M11000188

651 Fennell Ave East
Hamilton ON L8V 1T9
P 905-574-9200 x218 C 905-523-9893
F 905-574-2920
margaret.whorwood@mtgarc.ca
<http://www.mortgageswithmarg.ca>



Abbott 33 Sailboat 1989; \$20,000

Inventory:

- Delivery main (Dacron) average condition
- Racing main (Mylar Pentex Doyle) good condition
- Delivery genoa (Dacron) average condition
- Racing Genoa (taffeta Bay Sails) good condition
- Spinnaker (original) used condition
- 2 new primary winches and 2 original secondary winches on coaming
- 4 halyard and reefing winches on coach roof.
- 9 HP Yanmar diesel (1GM)
- ST60 instruments wind, depth, speed
- Two AGM batteries
- LED navigation sailing running lights
- Sail cover
- Dodger (spray hood with zippered window/door/fly screen)
- Epoxy bottom with VC17 antifouling
- Alcohol stove
- FW and pump
- Head with holding tank and deck pump-out connection
- Shore power (110V)
- Winter steel folding storage cradle
- Winter Genco fitted cover with zippered door

Please contact Garry 905 317-0506





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HEIDI KIRK

Corner Kitchen

Peanut Chicken Zucchini Noodles

Prep Time: 30 minutes

Cook Time: 10 minutes

Total Time: 40 minutes

Yield: serves 4

Ingredients

- 2 Tablespoons **sesame oil** (you'll need more for the peanut sauce below)*
- 2 teaspoons minced or chopped **garlic**
- 1 cup shredded **carrots**
- 1 cup thinly sliced **cabbage** (I use red)
- 1 large **bell pepper**, thinly sliced (I use red)
- 3 large **zucchini**, spiralized into noodles*
- 2 large **chicken breasts**, cooked & shredded (about 2–3 cups)*
- **Toppings:** 1 Tablespoon sesame seeds, handful of cilantro, 1/2 cup peanuts, chopped green onion



© Sally's Baking Addiction

Peanut Sauce

- 1/2 cup creamy **peanut butter**
- 1/3 cup **honey**
- 1/3 cup **soy sauce** (I use reduced sodium)
- 2 Tablespoons **sesame oil***
- 2 Tablespoons **rice vinegar***
- 2 teaspoons **fresh ginger**, minced
- 1–2 teaspoons **Sriracha** or any hot chile sauce

Instructions

1. Heat 2 Tablespoons of sesame oil and the garlic in a large skillet over medium heat. Add the carrots, cabbage, and pepper slices. Cook for about 5 minutes until the vegetables are a little tender. (I usually begin the peanut sauce, step 2, during this time.) Once tender, add the zucchini noodles and shredded chicken to the skillet. Cook and stir for about 3 minutes until the zucchini is a little softer and chicken is warm. Turn off the stove and remove from heat. Set aside. (*If your skillet isn't quite big enough, you can do this step in batches.)
2. Combine all of the peanut sauce ingredients in a small saucepan over low heat. Whisk constantly until the peanut butter has melted and everything is combined. I usually use 2 teaspoons of Sriracha, but use the amount of heat you like.
3. Once the sauce is heated through, pour over chicken/vegetables. Toss everything around until combined. Place on a serving dish (or not!) and top with sesame seeds, cilantro, peanuts, and green onion. Serve immediately.
4. Leftovers keep well in the refrigerator for a few days. Reheat to your liking.



Follow along with our FPYC club members on their travels!

John, Kathryn, Simon & Wavey Middleton

[WakaNahannis at Sea](#)

Georgetown - Part Two



Steve & Lise Denison

[GaYa](#)

End of 2019



Al & Laurie Pollard

[Needfull Things](#)

NASA



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

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

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=c3977b60-7e55-4469-bc01-59f0330c6e0d>