



Scuttlebutt



September 2021

FIFTY POINT www.fpyc.ca
YACHT CLUB

2021 Issue #9



9th Place - Sunset Through the Trees
by "Unknown"
Please let me know who submitted this....
August photo was submitted by
Walter Schoppmann

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 2021



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Vacant

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Vacant



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Commodore's Message



I wish to thank your Executive for their continued support of FPYC duties and responsibilities. We know that there have been many hurdles we needed to overcome for various different reasons. The main cause has been the need to act quickly due to changes in Covid restrictions. Based on those changes it caused us to be more reactive than proactive. This is something that members do not see. There is a lot of extra work that they have done unselfishly in the background. In part, it meant we needed to implement new processes quickly that we could manage. I know for myself; I spent countless hours working on matters and I can only imagine the hours the Executive members have spent before it came to me.

Thank you

This is also the time of year we start to look at replacing our retiring members who have completed their terms. We are looking for the following Directors. They are Social, Membership, Merchandise and something new, Facilities. The main duties will be to look after setup of visitor tents and social events.

We have planned the Summer BBQ for Saturday, September 11 at the Beach Pavilion. We hope to have a few interactive social distancing games starting around 4:30 p.m. The BBQs should be ready for you to cook your own meal by 5:30 p.m. We will also have some specially selected music for listening and hopefully you will dance after dinner. Please note that provincial Covid regulations will be in place. We are asking members to mask up for cooking. We know you will probably sit with your trusted group of friends. Please be respectful of those who wish to be extra careful and their comfort level with respect to Covid. More details are in Scuttlebutt.

We have planned a Commodore's Ball\Bash\Soiree for Saturday, November 6 at Galileo Gardens on Highway 8 by Winona Road. We have the musical band Introduction again this year. For anyone new, the band has played for us every year since about 2013. They are excellent and keep the dance floor full. This year we are charging \$65 per person. More details follow....

Stay well and be safe.

Brian Weber
Commodore

Scuttlebutt In Review

- Social Events
- Social Update
- Commodore's Ball
- FPYC Drinkware
- GAMRU – Did you Know?
- September Silliness
- Try the tasty **Stuffed Chicken Breast** recipe

Upcoming Social Events 2021

The Social Committee has been busy trying to plan Social events for the remainder of 2021. I know that you are all frustrated with hearing about Covid! We are too! We have planned a couple more events for this year that we feel that we can have safely.

Firstly,

Our Summer BBQ and Dance is on September 11, starting at 4:30 pm at the Beach Pavilion. We hope to start at with some social distancing games with the BBQs ready to cook at 5:30 pm.

Please bring your own picnic dinner, beverages, cutlery and BBQ utensils. We will supply dessert.

We ask that you register, wear a mask when using the BBQ's and make a \$5.00 cash donation to a 50/50 Draw.

If anyone would like to assist with set up or tear down please? Please contact Tom at 905-516-4478 or email at thdlaw@gmail.com.

https://docs.google.com/forms/d/e/1FAIpQLScHFP49u-h8XdN7uW8oAimtDjsd0qjhyZ1O_rdyJv12gvapnA/viewform?usp=sf_link

Secondly

The Commodore's Ball is on November 6, 2021 at Galileo Gardens in Stoney Creek. Please mark your calendars or computers with the date. We have Introduction band booked again this year. Full details with Menu and registration will be announced at a later date. Please register early, as we are limited to the number of attendees.

Thanks for all your cooperation!

Tom



**Saturday,
September 11**

at the
**Beach
Pavillion**

BBQ's ready at 5:30

Bring your own picnic
dinner - including meat
for the BBQ &
beverages
Dessert will be supplied!

**FPYC Members
Only**

There will be a
collection of \$5.00 each
toward a 50/50 draw!



Commodore's Ball

We have planned the Commodore's Ball\Bash\Shin Dig for Saturday, November 6 at Galileo Gardens 1223 Highway 8, Stoney Creek, which is just west of Fifty Road. We have the musical group Introduction secured again for the event. This is the same group that has played for us in previous years. Cost is \$65 per person.

Under current Covid restrictions, the hall is limited to 82 patrons with dancing. We are restricting registration to FPYC members until the end of September. The signup link is below. Afterwards we are opening up the event to non 50 Point guests using the same link.

This year, we have a set menu which is as follows:

Oven Fresh Baguettes & butter, Pepperoncino & Grated Parmigiano

Individually plated antipasto: grilled vegetables, bocconcini cheese, olive, and Prosciutto alongside a wedge of Seasonal melon with in-house Balsamic dressing

Platters of penne pasta with either tomato sauce or bolognese sauce

Entrée: Individually plated: Chicken parmigiana: Breaded chicken breast topped with tomato sauce and mozzarella with Roasted rosemary Potatoes & Seasonal Vegetables

Plus Platters of Roasted Vitello: Hand carved rib eye veal topped with a mushroom, red wine reduction

Veggie choices: Eggplant Parmigiana or Stuffed Peppers or Risotto alla veggie

Salad: Bowls Tossed greens in a Balsamic Vinaigrette

Hot Beverage: Coffee / Tea

Individually plated dessert: vanilla ice cream crepes

Choice of alcoholic beverage (Beer, wine or mix drinks) one per person

We have a cash bar:

Soft Drinks \$2

Juices (Apple, Iced Tea and Orange) \$3

Domestic Beer, Glass of House Wine \$6.50

Mixed Drinks with Rye, Rum, Gin, Vodka, and Scotch \$7

Imported Beers \$7.50

Bottle of House Wine \$30

https://docs.google.com/forms/d/e/1FAIpQLSdvbk3IUNd1_wICTjV1_wkvzjZPd6u320hhzjS46q0Wifs21O/viewform?usp=sf_link

FPYC Drinkware - Back by Popular Demand!

The drinkware on-line order form will be open again from September 10 to September 19. If you didn't get a chance to order in June and July, now is the time! A Mailchimp email will be sent to all members on September 10 with the link to the order form.

If you have any questions, please contact Donna Shepherd at donnashepherd5@gmail.com

GAMRU - Did You Know????

DID YOU KNOW?

South Shore Search And Rescue

Our average response time
in the 2020 season was
9 minutes

Your support makes this possible

Saving Lives on the South Shore



www.gamru.ca



GAMRU is a volunteer driven organization and when our team is called to action, we will be there. Your support ensures that we can continue to save lives on the water. Please consider donating today.

www.gamru.ca/donations

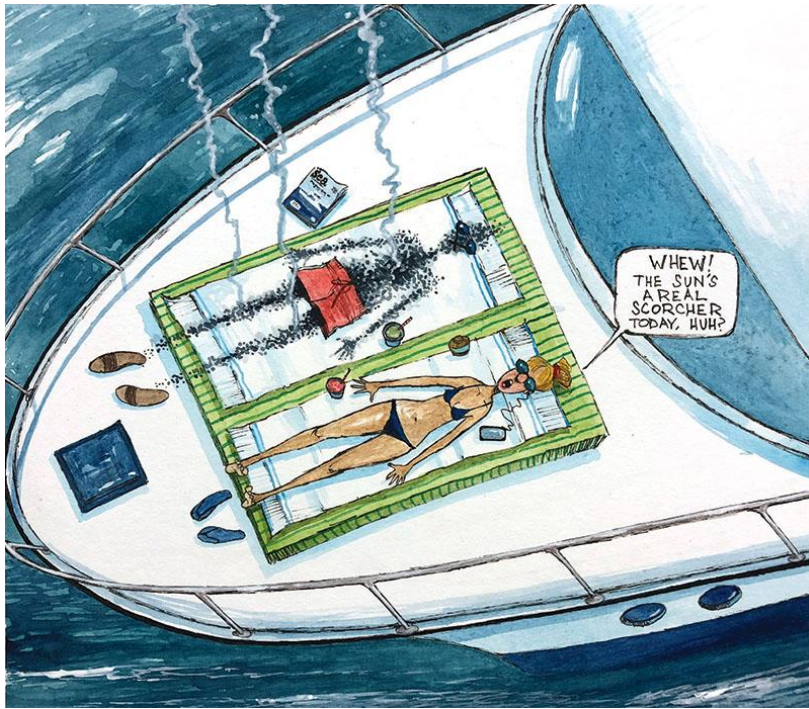
GAMRU FUNDRAISER AT FIFTY!!!

Congratulations to the Volunteers!!!

Raised over \$874 in one morning!



September Silliness





Cooke Naval Architect Consultants Inc.
Marine Architect & Yacht Surveyor

Garry Cooke C.Eng. P.Eng.
SNAME, RINA, ABYC

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Recipes from Your FPYC Board Members!

STUFFED CHICKEN BREASTS

This recipe takes some preparation, but the results are certainly worth it. And, best of all, they can be prepared ahead of time, so they can be ready for the grill when you are.

Steve and Paula Burgin

Ingredients:

4 tbsp. (60 ml) olive oil, divided
¼ cup (50 ml) finely chopped shallots
2-1/2 ounces (75 g) shiitake mushrooms, (discard stems), finely chopped
1-1/2 cups (375 ml) diced crusty bread
½ cup (125 ml) oil, OR, water packed sun-dried tomatoes, drained and finely chopped
2 ounces (50 g) prosciutto, finely chopped
2 tbsp. (25 ml) chopped fresh parsley
1 egg, beaten
4 boneless, skinless chicken breasts
Salt & pepper
2 tbsp. (25 ml) honey
1 tbsp. (15 ml) Dijon mustard

Directions:

In a small skillet over medium-low heat, combine half of olive oil with shallots and mushrooms. Cook, stirring occasionally, 10 minutes or until mixture is very soft, but not browned. Remove from heat.

In a medium bowl, combine bread, sun-dried tomatoes, prosciutto and parsley. Stir in skillet contents and the beaten egg.

Place each chicken breast between sheets of plastic wrap, with the side from which the skin was removed facing down. Flatten as much as possible without tearing, using the flat side of a meat mallet or a rolling pin. Chicken breasts should be about double their original size. Season the top side lightly with salt and pepper.

Dividing evenly, spoon stuffing mixture onto on half of each prepared chicken breast. Fold other half over stuffing. Pinch edges and any minor tears to seal. (Can be prepared ahead to this point; wrap individually and refrigerate up to 12 hours)

Whisk remaining 2 tablespoons (25 ml) olive oil with honey and mustard. Brush stuffed chicken breasts with honey mixture and grill over medium-low heat 6 minutes per side or until done.

(Recipe courtesy of International Olive Oil Council)



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>