



SPYGLASS



Sierra Point Yacht Club Newsletter
December 2023 Edition



The Sierra Point Yacht Club was founded in 1984 and is situated at the Brisbane Marina. The club is managed by club volunteers and activities include social events, summer sailing races, Cruise Outs and Cruise In's, Yearly Regattas and Monthly Dinners.

Spyness Contents:

1. Editor's Update
2. Commodore's Commentary
3. Club General Updates
4. Getting to Know Your Neighbors
5. Events Calendar
6. Cruise Out's and Cruise In's
7. Beer Can Racing
8. Boat Maintenance, Tech Tips, Items for Sale
9. Monthly Article: Dinner & Seafood Chat with Jordan Bow

SPYC Officers and Directors

Officers:

Commodore	Martin Tali
Vice Commodore	Brian Hudon
Rear Commodore	Melissa Fleury
Port Captain	Michael Bell
Fleet Captain	Ron Davis
Secretary	Jim Lawrie
Treasurer	Lee Panza



Directors:

Larry Bushwalter
Stephan(Pix) Murphy
Megan Chandler
Dariusz Wodziak
Terry O'Connell
Dylan Garrett

1. Editor's Update

Greetings SPYC members. As Nigel mentioned in the last issue he is stepping down as the editor of the Spyglass and I, Lisa Boucher, will be taking the reigns. Nigel will guide me through this issue and then I will be on my own in January. So, I encourage everyone to contribute articles to make the newsletter a fun and interesting read.

A bit about my background – I majored in English Lit so writing has been a hobby of mine on and off since college. Now that our daughter is off to UCSB I find myself with more time so I thought it would be fun to take on a new challenge and become the editor of the Spyglass. I will be gathering the updates to the various events, races, dinners, etc. from the club members who are in charge of those events. As I mentioned above, I think the more interesting content will come from you – the members. I bet everyone at this club has some fun travel story, boating advice, or some other fun information to share with your fellow members. If writing is not your thing, but have an idea, let's collaborate and I can help with the writing process.

A fun fact about my boating experience – when I was 19 (just a few short years ago- HA HA) I went up to Alaska and worked on a fish processing vessel. I was trained as a fish grader and processed salmon. I was later promoted to “laundry person” which got me off of the processing deck but having to wash fishy clothes. It was much warmer in the laundry room so it was indeed a promotion. Then another jump up to fork lift driver in the freezer – back to the cold but they provided a lovely green freezer suit so not so bad. I was up in Alaska for 1-1/2 years doing various jobs for Trident Seafoods which took me from Clarks Point in Bristol Bay to Akutan. It was quite the experience, and I look back at that time with fond memories. And, I still love seafood!

I look forward to working on the Spyglass and hope you will reach out to me for article ideas and information to share with the membership.

[Fair Winds and Following Seas,](#)

Lisa Boucher
Lboucherca@gmail.com

2. Commodore's Commentary for November

I started writing this commentary over Thanksgiving holiday weekend, and as usual this is a time to reflect on what we are thankful for. I am thankful for the wonderful companionship of all of our members, and I am thankful for all the hardworking volunteers who keep this club going.

Holiday season is soon upon us and during the December 1st potluck we will be decorating the club to get into holiday spirit. I hope many of you will come and join us. It will be a fun way to volunteer and kick off the season.

On December 3rd Dariusz Wodziak will be cooking a Spanish style tapas breakfast. I think it's time to thank Dariusz for a full year of monthly breakfasts with different themes or cuisines each month. It's been a year of wonderful culinary explorations.

On December 9th we will be holding our annual Boat Decorating Contest and Holiday Party. There will be cash prizes for the best decorated boats and there will be many honorable mentions given out for more modest lighting budgets as well. You are in the running as long as your boat has lights, it's fun and reflects holiday spirit.

The judges will be our harbor master Andrew Rehberg and Michelle Salmon. They will be walking the docks after sunset on December 9 starting from dock 6 and moving down towards dock 1. As always, any attempts to bribe the judges with cookies and beverages are against the rules, but strictly expected and taken into account.

The winners and honorable mentions will be announced at our Holiday Party at 7PM. As usual there will be Yankee Swap style gift exchange, so please bring a \$25 wrapped gift to participate. The selection of 'heavy' appetizers will be provided by Megan and Michael Chandler and all the proceeds from the event will be matched by the club and donated to Lions Club and Fire Department charity.

We have a new project going on at the north deck grilling area. Brad Butz has graciously donated to the club two good quality built in grills that will be connected to the gas supply and permanently installed into a massive thick live edge cedar countertop. The cedar board for the countertop comes from the Murphy estate up in the Mi-Wuk Village and is complete with antique bullets from some long past target practice lodged into its surface. In addition to the countertop Pix has been doing all the carpentry necessary for installation. He has been helped by Dennis Lien, Dylan Garret, and Michael Bell. All the materials and labor for this project have been donated, so it will have no impact on our budget. I want everybody to join me in gratitude for the entire team! This kind of stepping up of ordinary members is what makes this club great!

Happy Holidays!

Martin Tali
Commodore

3. Club General Updates

Tagging on to Martin's note about the work at the deck area. I happened to be at the club during the construction of the countertop – quite the operation!



Hats off to all the volunteers making these improvements happen!

NOTE: There is a new keyed lock on ice machine. The key is located on a hook on the left side of the door leading out to the ice machine.

4. Getting to Know your Neighbours

Nigel beat me to the punch about the new location for Specialties Bakery at the Marina. Wondering if anyone has indulged in one of their famous cookies? Would love to hear if they are still as good as they were when I worked downtown and they catered corporate lunches.

5. Events Calender

Notes from the Galley

The November dinner was hosted by Jordan Bow with help from Rhiza, Aimee, and Dylan. They presented a Bounty of the Sea dinner served in family style with innovative and creative dishes. This was made from delicious sustainable seafood provided by Royal Hawaiian Seafood. The menu included caviar served on smoke salmon on top of cream cheese covered blinis and salmon and salmon SeaSausages in a bun for appetizers.

For the mains there were Tuna SeaMeatballs and Spaghetti in a red sauce; grilled halibut and salmon collars; garlic bread; salad; and many pies for desert. It was a delicious meal. Once again, many thanks to Jordan Bow, Rhiza, Aimee, and Dylan. Jordan presented a talk about the Bay preservation and restoration project. This dinner was well attended by old and new members and their families who had a chance to enjoy the cooking skills of our member volunteers.



Calendar of events for December 2023:

December 1st – 6 PM

Friday potluck and clubhouse decorating for the holidays
All members welcome – bring a dish to share

December 3rd

9:30 – 12:00

Sunday brunch hosted by Dariusz Wodziak

Dariusz needs help with preparing the Sunday breakfasts . Please contact Dariusz at Dwodziak@gmail.com if you want to volunteer to help him and make the breakfasts happen.

Remember that the SPYC is a *volunteer* club run by the membership. If you want something done *volunteer* to do it! It would be great to see some fresh faces volunteering around the club house.



SPYC 
Sunday
BRUNCH

Join Us on 12.3.23
New Extended Holiday Hours:
9:30 AM - 12 PM

Spanish-style Breakfast Tapas

- Classic Spanish Tortilla
- Fresh Tomato & Mozzarella Salad
- Patatas Bravas
- Chorizo & Bacon
- Hot Oatmeal Bar
- Homemade Dessert
- Plus Drink Specials and MORE!

Sierra Point Yacht Club
Members \$10
Non-Members \$15
No Registration Needed, Pay at Bar

OPEN TO PUBLIC - ALL ARE WELCOME

Sierra Point Yacht Club Members

Holiday Party & Gift Exchange

December 9th

**Heavy Appetizers at 6PM
Gift Exchange at 7PM**

Bring a wrapped gift (~\$25 value)
for the great **Gift Exchange,**
exchange being the key word!
Select a fresh gift from under the
tree **OR** someone's else's gift that
you covet. Rules will be enforced!

**Entry is \$20 donation to be
matched by SPYC for charity**
*****Members Only Event*****
plus their guest & Boat Contestants

December 9th

SPYC Monthly Dinner & Gift
Exchange

6 PM - Megan and Mike
Chandler will be providing a
heavy selection of appetizers.

7 PM - The Gift Exchange
(After the prizes awarded for the
Boat Decoration Contest)
If you want to take part in the
gift exchange bring a wrapped
gift (~\$25 value) for the great
Gift Exchange, exchange being
the key word! Select a fresh gift
from under the tree, OR
someone else's gift that you
covet. Rules will be announced
and enforced!

Please register yourself and your guests in advance so Mike and Megan know how much food to prepare.

Please register at the SPYC website.

\$20 CASH donation to charity* is suggested amount for entry to this event. This will be collected at the door. SPYC will match the amount collected in donations!

*This year we are keeping local and donating to the "2023 Brisbane Holiday Program by Brisbane Lions Charities, Inc."

December 9th

SPYC Boat Decorating Contest

5 PM - Andrew Rehberg and Michelle Salmon are the judges and they will be walking the docks after sunset starting from dock 6 and moving down towards dock 1.

7 PM – Winners will be announced and presented with their prizes

This is a Members Only Event plus their guests & Boat Decorating Contestants

Lighted Boat Decorating Contest Saturday Dec 9th

Hosted by
**Brisbane Marina &
Sierra Point Yacht Club**

Make your boat look wild, wonderful, whimsical, political, sinister, silly or whatever floats your boat!

Contest judges Harbormaster Andrew Rehberg and SPYC Member Michele Salmon will start the judging at 5 PM on Saturday, December 9. **Hospitality counts!**
If your boat is lit up, you are entered!
Prizes will be awarded immediately following at the Sierra Point Yacht Club Holiday so light them up!!!



Looking further ahead in 2024 for Monthly Dinners

January 20, 2024 - Patrick Tremo is currently planning this dinner

February 11, 2024 – Terry O’Connell – SPYC Super Bowl Afternoon Party Crab Feed

February 17, 2024 – The Hudons – Mardi Gras

March 16, 2023 – Monthly Dinner

April 20, 2023 – Monthly Dinner

May 18, 2024 – Monthly Dinner

June 15, 2024 – Monthly Dinner

July 20, 2024 – Monthly Dinner

August 17, 2024 – Monthly Dinner

September 21, 2024 – Monthly Dinner

October 19, 2024 – Monthly Dinner

November 16, 2024 – Monthly Dinner

December 7, 2024 – Monthly Dinner



If you are interested in cooking an SPYC monthly dinner in 2024 send email to:

spyc.dinnercoordinator@gmail.com

If you need a mentor in the use of the galley and dinner planning we have a person available to teach you.

Fair Winds.

The SPYC Dinner Coordinator.

email: spyc.dinnercoordinator@gmail.com

6. Cruise Outs' and Cruise In's

The Club's Cruise out or Cruise in updates will be reported and updated as the schedule is developed by Ron Davis. I will populate the working cruise out/in Spyglass calendar table as soon as dates are available. Cruise out/in information and sign up will also be made available on the Club website.

7. Beer Can Racing

Beer can racing on hiatus

8. Boat Maintenance, Tech Tips, Items for Sale

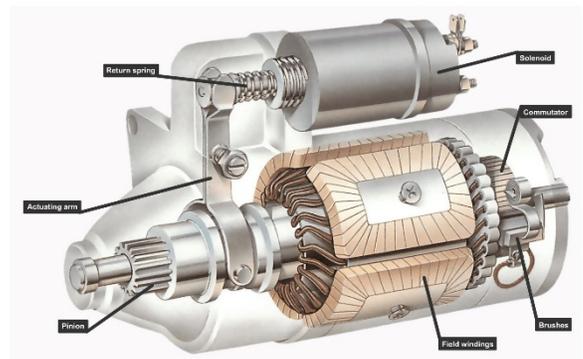
The saga of my boat engine starter motor...
Nigel Baker

Usually, when I am in town, I run Haven's auxiliary engine at least once a month for about 30 minutes. So, imagine my surprise when I went to fire her up a couple of weeks ago. Pressed the starter button but just a click...the actual starter motor itself did not run and engage. The click indicated that the solenoid at least engaged to activate the pinion to some extent.

A boat engine's starter motor that is normally buried deep in the guts of the engine is most often overlooked as part of boat maintenance, especially in my case as the bloody thing is almost impossible to get to.

As my boat is well over 40 years old, and with the original engine and wiring, The Guest 3-way battery switch was also original and not switching properly between battery one and two. So now I am in the middle of isolating the problem. Could it be the starter motor itself, or feeds to it. My isolation strategy before replacing the motor and Solenoid is as follows (I am halfway through this process):

1. Replace the Guest 3-way battery switch – clean wires feeding it
2. Clean solenoid terminals, renew the female spade connector to the solenoid
3. Inspect and clean the battery terminals on my two batteries
4. If I can get to it, clean the +12V high amp wire to the Solenoid switch



5. If none of that works then the difficult task of replacing the starter motor and solenoid – I have ordered a new one at 150 bucks including shipping from the UK (it is a British engine marketed by Westerbeke)

As mentioned before, my starter motor is very difficult to work on in situ as seen in the pics, so replacing it is going to be very difficult indeed considering its position. Any advice/help by our members will be much appreciated. I will update this section as I progress to get the old gal (engine) working again.



9. Monthly Article: Dinner & Ocean Chat with Jordan Bow

A HUGE thanks to Jordan for hosting our monthly November dinner while heightening awareness about sustainable seafood and ways to protect our oceans!

One of the deserts was chocolate covered octopus with pomegranate and pistascio garnishes. I was a bit hesitant but once I tried the first bite I was hooked! All seafood from

Jordan's SSF-based Royal Hawaiian Seafood Company is focused on sustainability, purchased directly from fisherman and farmers, thus lending confidence that all product is responsibly caught and tended.



In the after-dinner talk, Jordan advocated for education and outreach to protect the fish species and the oceans of origin. He encourages and supports environmental programs supporting Fishery Improvement Projects. The goal is to promote and enhance fishing practices and ocean restoration efforts to preserve and optimize ocean health. In turn, we

could look forward to an abundance of seafood for years to come.

One environmental program is *Renew San Francisco Bay (RSFB)*, a grass-roots, citizen-action initiative Jordan founded early this summer. RSFB intends to restore a neighborhood shoreline, approximately 408 acres extending from Oyster Point to Candlestick Park. Join RSFB as a volunteer to give, share, and learn together.

Some interesting tidbits from Royal Hawaiian Seafood's website:

- *Industrial meat production is grossly exhaustive on land and freshwater, while also being a leading contributor of greenhouse gas (GHG) emissions.*
- *Dietary nutrition is inextricably linked to both health and sustainability.*
- *There are 54.4 million people in the U.S. (17.7% of the population) without access to healthy foods.*
- *Unhealthy diets are linked to 678,000 deaths each year in the U.S. and 11 million globally.*
- *Healthcare in the U.S. is now 17.9% of GDP, higher than has ever been recorded.*

So, thanks to Jordan for a wonderful meal and for promoting awareness about sustainable seafood and ways to support our oceans!

