



Sierra Point Yacht Club



Spyglass Newsletter

**Weekly
Summer
Sailing
Races**

**Club
Social
Events**

**Cruise outs
& Cruise ins**

**Monthly
Dinners**

**Club Managed
by Volunteers**



June 2019 Edition

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1. Editor's Update

I have been very busy over on the Isle of Wight, mainly working on preparing my classic sailing boat Frolic, the first of the Swan class, getting her ready for launch and to get a little sailing in her prior to returning to the US.

It was relaxing to get away from the US political scene but then I was thrust full scale into the Brexit mess in the UK. It seems to have consumed the entire population in debate and has severely fractured the population with remain and leave groups locked in 'heated arguments'. I always thought that Washington and Congress was bad enough to raise the blood pressure, BUT, the totally incompetence of the British Parliament and sitting Cabinet of ministers under a changing Prime Minister dealing with Brexit and the future of the UK in this mad world takes some beating..now Mr Trump has landed in the country and added his own tweeting into the mess....time to get back for me and sit on our club balcony with a beer.

Talking of beer, I have spent a lot of time at our twin club - the Brading Haven Yacht Club (BHYC) on this trip. We have a staffed bar and restaurant that is open on specific days depending on time of season. So there is nothing more relaxing than sitting out on our deck with a pint of real ale. The club is where I keep Frolic and I noticed that our SPYC burgee is now proudly displayed in the clubhouse.

BHYC will welcome any of our SPYC members to the club and facilities whenever any of our members and partners are traveling to Europe. I also encourage members and partners, if visiting the UK, to take a trip to my beautiful Isle of Wight for a few days enjoy the Island and of course our twin sailing club.

The Treasure Island race was so popular



last year that we are doing it again; details of this years Treasure Island race can be found in the Beer Can racing update.

It seems that Quincy and Sarah have some RUM secrets to share and are disclosed in an article in this edition



AND FINALLY - Come on members - ***get those articles to me.***

Onward and upward
Spyglass editor.
nigelbaker10@yahoo.com

2. Commodore's Commentary for May

June... longer days and beautiful weather (finally). Our hive has started buzzing more than the off months and I'm seeing a lot more boats leaving the docks and creating memories that will live in their hearts and minds for decades to come. Hibernation has given way to jubilation.

It's wonderful seeing all of you at the beer can races, potlucks and dinners. I'm consistently reminded of what a unique gem we hold in SPYC; built by members from the ground up. Watching the construction happening on our western front puts me to mind of the photos I've seen of our metamorphosis from a garage on that same land, to the building we now call home. Rather than the monotonous droning of pile drivers that they use, our parcel was raised by the hands of devoted volunteers with a single purpose. A camaraderie built on a common goal.

Our history is young, but very poignant. We may not have the distinction of being one of the first clubs in The Bay, but we're blessed to have so many of our founding members with us to this day to pass our history on to relative newbies such as myself.

We now find ourselves on a precipice of our own doing. A situation where a very small portion of our members are volunteering their time for the benefit of all of

us and our club. I know we all value their contributions, though I also know that we can't continue to expect so much from so few. I urge you to fill out your interests page on our website (simply log in, click your name – profile – interests) and volunteer for 1 event this year. It will make all the difference in keeping our club active and thriving.
I am grateful to you all.

Photos of our club's original construction



Michael Bell
SPYC Commodore

3. Club general Updates

Club Spring Cleaning

This seasons Club Maintenance Day was a success! About 20 people showed up throughout the day to help including Will Taylor, Martin Tali, Andrea Domel, Greg Dieguez, Bill Moody, Ed Wilkinson, Charlene Larson, Scott Harms, Dennis Busse... and many more. Sorry if I did not mention your name. A deep thanks to all members that volunteered to help. I'm sure there were a lot of better ways these members could have spent their Saturday but came and cleaned the club instead.

Some of the things accomplished were weeding, landscape pruning, rebuild of the irrigation valves, kitchen degreasing, bbq cleaning, window cleaning and much more. It's a great feeling when you're at the club wondering if anyone is going to show up and all of a sudden volunteers start trickling in. Soon you have a team asking what to do and so much is accomplished. Thanks again to everyone that showed up and gave time and energy that day.

If you would like to be involved in the next club maintenance day please email me, sign up under the volunteer section of the website or talk to me in person.

Dylan Garrett
Vice Commodore

Ed Wilkinson reports that a former member has sadly passed away:

"Former Member's Steve and Marsha Sears. Steve and Marsha were some of the first members to join the club. Steve let me know that Marsha and he got a bad flu a week ago and Marsha did not recover and passed on the 10th May."
Ed

Their boat was called Spirit

4. Events Calendar

Monthly Dinner

Our monthly dinner volunteer management is in transition right now and Terry Oconnell has kindly volunteered to manage the June dinner while we look for a permanent dinner event management volunteer. I will update on this in the next edition.

For the June dinner Patrick and Nancy Lydon who are great cooks will be cooking a fabulous spread featuring:

New York roast beef
Summer veggies
Corn
Loaded bake potatoes
Salad

Dessert



For entertainment there will be dancing to the Cuban beat with Carlos Escovedo

Look out for an email with more details and the date for this month.

BREAKFAST AT SPYC

Mark your calendar! Come hungry! See your buddies!
SPYC Sunday Breakfast

Future dates to come:
Next breakfast date update by email

Alison and Tim invite you to the SPYC Sunday breakfasts, a perfect venue to



enjoy a Sunday breakfast and catch up (gossip) with friends.

If you'd like to cook this spring/summer, please contact Alison (Alisondahlcrossley@gmail.com) with dates you can cook. Dates we need people are May 5 and then weekly throughout the summer.

We're looking for groups, individuals, whoever can pitch in and make breakfast happen. If you enjoyed a delicious breakfast in the past maybe you might like to get in the kitchen. It's fun!

Thanks!
Alison Crossley and Tim Kelso

5. Cruise-Outs/Ins Update

From the editor:

Nothing new to report for this edition, although please look at the new dates now for the Aeolian YC cruise out. I encourage our club boat owners to participate in our cruise outs to other clubs and marina's around the Bay and as far away 'Pacific Ocean wise' as Half Moon Bay. We do have a lot of fun on our cruise outs with dockside potlucks, dinners at our host YC, and sightseeing, cocktail galas. So, please sign up with our fleet Captain.

2019 Cruise Out Schedule:

June 7th - 9th

Planning stage -Possible cruise out to Benicia

Under 30' - \$18, 31 to 40' - \$27, 41 to 55' - \$36

Please reply to Jack asap if you are interested

Jul 4,5,6

St. Francis YC

Jul 19 – 21

Aeolian YC

Aug 9-11

Richmond YC

Oct 10 – 13
Schoonmaker Marina (Sausalito)

Oct 25, 27
Berkeley YC

Log in to sign up for individual cruise outs at: <http://www.sierrapointyc.org>

Kathy Stern, Fleet Captain
Fleet_captain@sierrapointyc.org

6. Beer Can Racing Report

It is June which means our annual Treasure Island Race is coming. Saturday afternoon, June 22nd. Captains meet at 1245 and the official start time is 1400. There will be a dinner after the race from 1800 for racers, families, and anyone else who wants to come. See the announcement elsewhere in this Spyglass. Our regular weekly races are on Tuesday evenings and we understand that not everyone can come to those. We hope that all our members and their friends who have wanted to race with us will take advantage of this annual weekend event. It's relaxed, it's fun, and a leisurely dinner afterwards at the Club is a great way to spend any summer Saturday evening.

All the race information is on our webpage. Highlight "Racing" and click on "Treasure Island Race". If you are not already registered for Beer Can Racing you will need to register.

Meanwhile, back on Tuesday nights, we are doing well. The first two races on May 7th and 14th had very good turn-outs. May 21st we cancelled due to forecasts of high winds.

May 28th we had strong winds at the beginning but the middle part of the race was almost windless. Some boats went searching for the wind and found that a straight line was not the quickest path between two marks. When boats finally turned at the #2 mark there was plenty of wind to bring them home.

Our conditions can be changing and changeable which makes our Tuesday evening racing both challenging and a terrific opportunity for improving your sailing skills. If you want to be a better sailor come and race with us.

Race to Treasure Island – June 22nd

The Sierra Point Yacht Club Beer Can Races will have their annual race to Treasure Island on Saturday June 22nd. Captains' meeting at 1245 and race start at 1400. Racers must confirm their intent to participate not later than June 18th.

This is Summer Sailstice day so make this your event to

celebrate sailing and summer on the San Francisco Bay!

The bar will be open from 1600 and we will have a dinner in the club after the race beginning at 1800. Meet your non-racing family and friends at the Club for dinner and tell them all about it!

Dinner cost is \$15.00 per person for steak or marinated whole boneless chicken breast or vegetarian lasagna, baked potato, salad, and dessert; beverages not included. Children 12 years of age or under \$10.00 each.

Everyone is welcome to compete – see details on our website.

Go to www.sierrapointyc.org and highlight Racing, or, write to racing@sierrapointyc.org



Quincy Bragg
racing@sierrapointyc.org

7. Tech Tips. Items for Sale

Club member William Moody has a 6hp Tohatsu outboard motor for sale. The outboard starts easily and has had a recent tune-up. Asking \$800

Contact Bill on: moody_bill@msn.com

8. Ti Punch in Martinique

Wherever one goes to visit or tour there is something the locals are proud of. In Martinique one of these is rum: there are over a dozen major brands, each of which has a variety of different offerings from the most raw white rum (good for killing fish and cleaning engine parts) to dark and subtle (sip after dinner, not for mixing).

Every restaurant offers “ti punch”. This is promoted as the most traditional way of having one’s rum with a meal. It’s like the classic daiquiri (which is undoubtedly a descendant of the punch) in that it has three ingredients: rum, sweetener, and lime juice. Nothing, however, is as simple as it first appears: each ingredient comes in a variety of forms so just saying, “I’ll have that,” is no guarantee you will get what you want or expect.



In Martinique when one orders ti punch there are choices to be made:

Lime: the default is two quarter wedges of lime. I expect if you asked for more you’d get them. Commercial lime juice is not even considered – as with many fruit containing cocktails the quality of the fruit is important and you want fresh for the best taste.

Sweetener: you can have syrup or sugar. I

assume the syrup is from cane since they grow so much in Martinique. The sugar is demerara which has larger, coarser crystals than ordinary white granulated and is a caramel color. (Don’t use brown sugar as that will add a molasses taste.)

Rum: light or dark is the question. Usually you have a choice with the dark being about half a euro more. One place there was no choice – they just brought a bottle of cheap white and the drink tasted medicinal. Adding more

sugar did not help – stick with dark. Depaz and Clement are the most common, but my first choice would be St. James if offered. Martinique dark rums are aged in brandy barrels and are more smooth and subtle than most. They are not sweet and syrupy. In our area BevMo often has Clement, Depaz, or Neisson. “Rhum Agricole” on the label means it is distilled directly from cane juice, not from molasses. “Vieux” means it is aged four to six years and this is what you should get for your tí punch.

The server brings you a small rocks type glass with the lime in it, a small container of whichever sweetener you chose, and a bottle of rum. No ice, you barbarian! One mixes one’s own drink. Give the lime wedges a stab or two with your fork, squeeze hard to get the juice into your drink, and drop the wedges back into the glass. I always choose solid sugar and like about half a teaspoon – I want to taste both the lime and the rum. Mix the lime juice and sugar in the bottom of the glass. Add your ounce and half or two ounces of rum (consumer discretion advised) and stir again to dissolve the sugar completely.

Relax. You are on vacation. It’s warm and there’s a light breeze ruffling the palm trees. With any luck you are in a beach-front restaurant with white sand and gentle swells of clear azure sea breaking quietly a dozen yards in front of you. The sky is cloudless blue. The pêche du jour is grilled dorado, local and fresh. Gratin de bananes is on the side. The love of your life is next to you. Sip your tí punch and feel fortunate – you are.



Les Anses d'Arlets in southwest

That's all for this month folks.
Spyglass Editor

