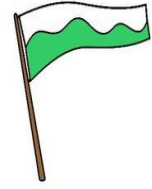




From The Masthead

South Bay Cruising Club



November 2014
Volume 64 - No. 11



Out & About at Bay Shore YC



When people ask me why we run to the boat for two and three day weekends each week, I always compare it to the scene in the Wizard of Oz where, in black and white, the farmhouse settles back down, Dorothy wakes up, and the camera follows her and Toto to the front door. As she opens it, the outside world is slowly revealed to be filled with awesome color...ahhh. That's what it feels like to board the boat with fresh provisions after three or four tedious days of work. It doesn't matter where we go. We're on vacation. Ok, so we get emails and the phone rings. But it's on the boat, so it's ok.

Now it's time to prepare for withdrawal. Six long months of...well, not boating. Actually, most weekends I find a reason to go down to the boatyard anyway. There's always something to fix or polish.

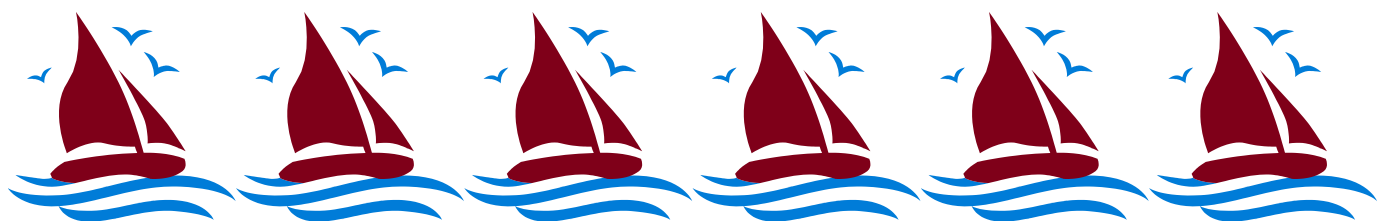
It's great that the Club has activities that carry us through these months. The Holiday Party is all about feel good holiday spirit; having a good time with friends (and no general meeting!); keeping sailing alive in our conversations. Helen and I will miss it this year (but that will be mitigated, thanks to Royal Caribbean).

The Racing Awards (maybe in November) and the Cruising Awards (probably in February) give us a chance to experience the sailing year all over again. Watch for announcements as soon as we nail down the dates and the venues.

As the 2014 sailing season winds down, and the 65th year of the South Bay Cruising Club approaches, I can report that our membership and our finances are stable. We have been fortunate to have in recent year's new members and associates that have made new friends and taken active parts in the Club. Of course, we always welcome more volunteers to our Yearbook, Hospitality and other committees. I always say: if not now, then when??

So things are going well. It's been a good year. But just in case, I decided to take a peek under the house. No witches.

Ed Pshedesky
Commodore



I was there only because my husband Harry was running this race. I thought to myself that morning, "What person in their right mind would be participating in a day that promised to be so miserable weather wise?" The week prior to the race I had been diligently following all of the weather stations hoping for a better scenario: very wet, windy, and cold was the prediction for the day, and unfortunately for all the sailors the forecast was accurate.

As we drove to the dock to begin our job of race committee the rain became even heavier. I could see the disappointment on Harry's face knowing full well that most of the 30 plus skippers who had signed up for this race would probably bow out and understandably so.

Anyone who knows Harry knows he puts his all in everything he does, and organizing this race was no exception. To my amazement, some boats with smiling, albeit wet and cold crews, showed up early. With a sigh of relief I said to Harry, "Well, we only need 3 boats for a race!" To my surprise we had 17 sailboats start.

I was truly wowed by this turnout. Honestly, most of the time before and during the race I remained down below staying dry, but also keeping a close eye on my Captain should he fall overboard. It was so damned slippery and the wind would have knocked anyone's socks off, so I was worried. Everything turned out fine.

Waiting at the finish line at Atlantique was DJ Greco, our Fleet Captain and a gal with great spirit! Helping her record everyone's times were Dave Hyer, Joe Mulle' and Greg Schneller.

Yes, this day was a big success. So next year, do you think I'll be on Full Circle promoting this race again? The answer is a definite YES! My raingear, if needed, will be packed, and my patience will be nervously ready. But, absolutely, count me in! See you all next time!

From our Fleet Chaplain-----

Sometimes it is difficult to be joyful, yet we have hope. Joy can't be contained, but must be free to come and go, which it will – just as trouble is never permanent.

At the beginning of each day, we make two choices: first, to accept trouble if it comes and to look for opportunities to do good in spite of how we feel, second, we should never cage joy if it alights on our shoulder.

Did you know??

June Tedesco

A bug bite can make you a vegetarian. Watch out meat lovers, a bite from the lone star tick (found in the Southeast and the East coast) may cause an allergy to red meat. After an infected person bites into a burger they can experience a reaction that ranges from itching and hives to life-threatening anaphylaxis! Be careful out there.

Cranberry sauce is more than a tradition on our Thanksgiving table...it's a memory. I remember many a Thanksgiving when mom stirred the pot of freshly made cranberry sauce only a few minutes before the table was set and the guests arrived. I also remember those years when mom just simply opened a can of the jellied cranberry sauce (I found out years later that she used the canned sauce when the homemade stuff burned!).

Whether straight out of the can or homemade, it is the tart cranberry that enhances the flavor of the turkey meat and can never be forgotten at Thanksgiving dinner.

Here is a variation I like very much because the tartness of the cranberry is complemented by the brandy and the pear gives it a whole different texture. Make an extra batch to use with leftovers.

Happy Thanksgiving to all!

Pear, Brandy & Walnut Cranberry Sauce

- 1/3 cup of brandy + some water**
- 2 cinnamon sticks broken in half**
- 8 black peppercorns**
- 12 ounces fresh cranberries, rinsed**
- 3/4 cup light brown sugar**
- 2 medium Bartlett Pears, peeled**
- 1/2 cup toasted, chopped walnuts**



1. Pour 1/3 cup brandy into liquid measuring cup; add enough water to reach 1/2 cup liquid total. Set aside. Place broken cinnamon sticks and peppercorns in center of small piece of cheesecloth and tie closed.
2. In medium saucepot, combine cranberries, brown sugar and cinnamon-pepper bundle. Using large holes on a cheese grater, grate pears into saucepot. Stir in brandy-water mixture.
3. Over high heat, bring cranberry mixture to a boil; reduce heat to medium and cook 10-12 minutes, or until cranberries have burst and the mixture has combined, stirring occasionally. Watch carefully that mixture does not stick to bottom of pot. Remove from heat.
4. Stir in 2 to 3 tablespoons brandy. Let cool. Remove and discard cinnamon bundle. Stir in 7 tablespoons toasted walnuts. Transfer mixture to small serving bowl. Makes 6 small servings.



Message from the Fleet Captain

DJ Greco

Well the rendezvous season is officially over and what a season it was. Although we had a rough start this year with many boat issues for many of you, we ended with a bang on Columbus Weekend at Atlantique. We had the highest attendance of any rendezvous weekend this year and the weather was AWFUL!!! We had 14 boats sitting over at Atlantique Saturday morning in the pouring rain, wild winds, and our heaters on; sitting comfy cozy in our boats till it was time to man the finish line of the race. Meanwhile at 1100 Harry is at the start line of the Discoverers Race in Bay Shore with 18 cold wet captains and crew waiting to race to Atlantique, and what a race it was!!! Two boats that we know of even had very young sailors as crew!!! 14 boats did finish the race with 3rd place going to Tangled up in Blew from Wet Pants (John also won 3rd place in the Spring race), 2nd place went to Windswept (Bryan McLoughlin), and 1st place going to Brokher.

As the racers arrived, the rain soon ended, and the party began with our traditional Stirling Punch made by Mark Romaine. The punch warmed up most of the frozen sailors. The food prepared by our club members was just wonderful. Thanks to all who outdid themselves. We had 25 boats stay overnight Saturday which was the highest attended rendezvous we had in 2014 and with that weather??? Just amazing! We can't imagine how many would've turned out if the weather was gorgeous. Of course, the kids did decorate their pumpkins and more celebrating went on through the night. It was a GR8 end to the 2014 season.

So now we are planning the schedule for next year. We've had a meeting to go over the major party dates, major races, and we are working around these dates with our rendezvous/cruise schedule. We've sent emails to you asking for your input on when and where you'd like to go on the two-week cruise. Anyone with ideas should contact Roger at hrdaisley@gmail.com. Anyone with ideas for the one-week bay cruise in August should write to me at djnjoe79@yahoo.com.

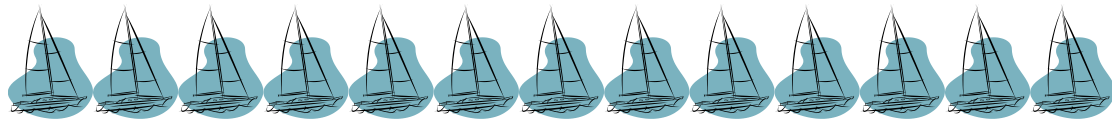
I will be at the Boatyard Party filling in the rendezvous schedule for next year. Let me know if you plan to host a rendezvous so we can lock in your preferred date and theme. If you have a small boat, we can get some larger boats to help you out. We've got quite a few already set up such as the Spring Race to Atlantique in May, Rendezvous at the Bieselins Memorial Weekend, the Pirates of the Caribbean, Labor Day Weekend in Bellport, and the Discoverers' Race in October.

The totals of last year's rendezvous, hosts, and cruises have been sent to the Awards Committee. Donna Schlossberg will be working her magic to find awards for all of you who qualify. The awards will be given out at the Awards event sometime this winter. Dates are to be determined.

As we get ready to haul our boat, Joe and I get in a funk. We know we will miss Tanzanite for a few months, but spring will be here before you know it. We hope you all enjoyed a wonderful 2014 season and took advantage of all our Club has to offer. If not, there is always next year. Have a wonderful Thanksgiving. We all have so much to be thankful for.



In Memory of Betty Gardner, a member since 1968, passed away on Oct. 11th. She is wished “fair winds and following seas.....”



2015 Treasurer Position – Please contact Ed Pshedsky (cyberpoosh@aol.com) if you are interested in serving the SBCC in this capacity. Thank you.

Anchor Locker

Do you have anything nautical for sale? Please contact me, June Tedesco at capt1@optonline.net Send me your short Ad along with contact information for the next Masthead.

Wanted: Photos of Sue Montana, Bob Bennett or Habanero taken during 2002 and 2003. Please email to bob.at.sea@gmail.com or contact us and we'll coordinate scanning the photos and returning your originals. Thank you!

Anchor for Sale

40 lb Danforth Anchor with 6 foot chain and 100 ft of line spliced-on

Price \$120.00

Please call Marilyn Brous at 631-264-3861

Boats for Sale—

"Dragon Fly" 1981 C&C 25 mark four. Proven racer still in active use, good sail inventory with new Main and Genoa. The hull is as solid as the day it was built and Mariner 9.9 HP motor runs like new. The boat could use some TLC, but the asking price is reasonable at \$5,000.

Contact John Davis at jdavisfly@aol.com or (631)987-4753

"Intrepid" - 1989 Tartan 28 shoal draft design. Extremely well maintained, in excellent condition. Sail inventory includes main, spinnaker, and 105, 130, 140, 150 headsails. Harken furling, new interior cushions, VHF, Yanmar 18HP 2GM20. Asking \$34,900. **Contact Ken**

Goodwin 516-527-0565

"Victoria III" 2008 Hunter 31' sloop, excellent condition, jib and main furling systems, Yanmar 21 HP diesel, auto pilot, A/C and heat, much more. Would consider deal to trade with someone who is moving up. \$93,000 Contact Carl Struck at struckc@sunysuffolk.edu

"Cherry Pi" 1974 C&C 25, Mark 1 Fully equipped for racing or cruising. Winning record. New galvanized steel Triad trailer, GPS and VHF Multiple suits of sails, OB motor, etc. Contact Nick DeMarco at sailvela@optonline.net

Anchor Locker continued on the next page

BOAT FOR SALE

Name: "ALIBI"

Owner: Niel I. Rising

Stored: Weeks Yacht Yard

Telephone: 631 665-6712

Email : nir4@outlook.com

40 foot 1956/57 Chris Craft Sea Skiff - Clinker hull

In "turn-key shape and ready to go

Twin Crusader engines (long block) - 454's - run great

Fuel efficient hull/engine performance

Automatic "engine room" CO2 extinguishing system - needs recharging

NEW BOTTOM - 2014

Original and Single owner

Clinker Hull - black / superstructure and trim - white

Moored in Brightwaters, Long Island, N.Y. boat canal (South Shore)

Always Stored INSIDE - EVERY winter

Monel fuel tanks

Stainless Water tanks

All covers and seats in good shape

Large cockpit area with Teak decks

Gin Pole

Sleeps 6 (including forward private stateroom for 2)

Full 6' 4" cabin head room

Power winch for anchors

Electronics in working order

Flying Bridge with full controls

Full galley

Head has inboard holding tanks OR waste can be discharged out board if in the right locality

Complete rope and bumper locker

Removable extended Dacron Cockpit cover

Swim ladder

Senior Citizen owner can no longer operate boat

Asking \$15K (Negotiable)

SBCC LINKS

Regatta Captain Aileen Eppig
brokher759@aol.com

Program Rich Troy
t4oyman@aol.com

Historian Tom Gotard
avopns@verizon.net

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