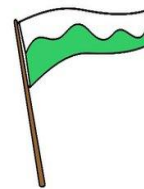




From The Masthead

South Bay Cruising Club



August 2015
Volume 65 - No. 8



Arrrggghhh Pirates!

Most of the summer cruises are now complete. Weather conditions were generally good, with mostly cooler than normal temperatures, no tropical systems to shake up the ocean, and all hands returning safe and sound. SBCC Boats have visited destinations in Connecticut, Block Island and Martha's Vineyard, not to mention England and Scotland. Silent P and Captains Lady visited points in the city and the Sound, and went as far east as Northport. We were delighted to learn that the Richmond County Yacht Club and the Port Washington town dock did not charge for a mooring.

I expect that many cruising tales, only slightly exaggerated, will be told at the Blast on Saturday, August 8th. Vanderbilt's Wharf will once again be the venue. It's always a great party, with plenty of good food, live music and a guaranteed (bite my tongue) beautiful day. But cruising is far from finished. The one week Bay Cruise begins the morning after the Blast, starting from the river, with destinations around Great South Bay and perhaps a well-attended night or two at a favorite restaurant. If you can't make the whole week, you can do part of it. If you can't do that, you can drive and join the cruise for dinner.

On the racing side, both the GSBYRA Race Week and the West Island Invitational have been run, with results pending as I write this. The Leukemia Cup Invitational scheduled for August 15th, has been cancelled. The combined Foulke Trophy and Smith Trophy will be run on August 29th, with an after party at the Bay Shore Yacht Club. The Band will be playing there!

Well, this summer may be half over, but the second half will see some of our most popular rendezvous and races. So come on out and join the exceptional camaraderie you'll always see at an SBCC event.

Hope to see you on the Bay.

Ed Pshedsky
Commodore

Some of you have been asking to see the "Fifty Year Pin" here is a picture.





SOUTH BAY CRUISING CLUB

Have a blast at The Blast

Saturday, August 8, 2015

1300-1800 Hours

General Meeting ~1500 hours

Come join the best party of the year by boat or car:

VANDERBILT WHARF

445 Vanderbilt Blvd, Oakdale, NY (on Great River)

Appetizers:

Salad, Clams-on-the-Half Shell & Cheese Platters

Main Courses:

Roll Your Own Lobster Roll

Grilled Steak Shish Kabob

Chicken Wings with Barbeque, Blue Cheese or Hot Sauce

Corn-on-the Cob & Potato Salad

Desserts:

Assortment of Homemade Delights

Wine - Beer - Soda

Hot dogs for children 12 & under – free!

Music by the *SOUTH BAY SALTY DOGS*

\$25.00 per person paid at the door with RSVP by August 6th

\$35.00 per person paid at the door without RSVP

Please note that a reservation is a commitment to pay

Make your reservation by emailing hospitality@sbccsail.org

Or telephone Della at (631) 539-2707

Technology Corner

Another Scam

A friend of mine got her Facebook account hacked last week. The hacker pretended to be her and sent out messages to all her friend that she collected funds from a government agency called Federal Grant Agency (**which does not exist**). The hacker directed her friends to another account to get information and apply for the funds. Well the account, one was directed to, wanted a fee to process the application (of course). It took a few days for my friend to regain control of her account and notify all of her contacts to warn them of the scam.

She has recently set up 2 level security on Facebook. It requires that you respond to a sign on with a code number (which changes each time) sent to your mobile Phone. This is required only once from your own PC and if you are using a different machine Facebook will require the code number sent to your mobile phone.

If it sounds too good to be true it is not true.

It is highly recommended that you use this 2 level sign on for all your accounts if the vendor has it available. This includes Facebook, Gmail, Yahoo and Hotmail to name a few. Read the information from your vendor to learn the particulars for that vendor.

This happened to me

Got a call from "Virginia". The person stated she was an IRS Agent and wanted to know my Attorney's name and address as they were starting Criminal charges against me for back taxes. I asked her have you sent any letters to my home. (**This is required by law**) She stated they tried with no success. I asked her to provide me with my home address from their records as I lived at the same address for years. She hung up.

IRS never calls unless they have sent many letters to your home. You know that they are after you by all the letters that you get. They never want your attorney they want you.

Question any call you receive.

Never respond to an email that states it's you bank (call them on your phone never reply to the email) If they want you to Wire Money to them, it's a scam.

The person on the other end may not be a friend only someone pretending to be your friend.

-----Richard Mourino, Technology





WELCOME

Our Newest SBCC Members

What a perfect time to join and enjoy the Summer fun!

John and Suzanne Callis

25 Washington Street, Sayville, NY 11782

H- 631-567-8835 C- 631-848-9140 C- 631-848-8696

jsts@optonline.net

suzannecallis@yahoo.com

John and Suzanne sail "*Anticipation*" a Sabre MK 11 out of Sayville

Robert and Diane Gismervik

20 McKinley Street, Massapequa Park , NY 11762

H- 516-795-1440 C- 516-816-9376 B- 516-746-3204 (Diane)

B- 516-795-1440 (Bob)

indigopond@yahoo.com Diane & Bob)

Bob and Diane sail "*Bobby's Girl*" a Tanzer out of Massapequa

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***Free Fire Hose just for the asking to use on your dock bulkhead to help protect your boat. Just call (631-661-6440) or drop by the West Islip Fire Station at 309 Union Blvd. and ask for their used fire hose.***

## ***Out & About***



Dear members of the American Boating Community,

On behalf of the Board of Directors and members of the Hemingway International Yacht Club of Cuba we extend our most sincere congratulations to you, and your family on the Independence Day of the United States of America.

I take this opportunity to express that we are very happy for you all and the U.S. people, first of all, for the opportunity to celebrate in peace the 239<sup>th</sup> anniversary of your independence and secondly, because these celebrations are taking place on the normalization process of the diplomatic relations of our two countries, which will give us the possibility to finish the building of the bridge of friendship in which we can sailing along in both directions.

As a non-governmental non-profit society that aims to promote the relations of friendship and cooperation through the organization of academic and boating events, this Cuban nautical institution would be honored to host events like these with those yacht clubs, sailing and fishing associations and other institutions willing to do so.

We wish that everlasting love, peace, and prosperity be with you, your family and the people of the United States of America today and always.

Congratulations!!!!!!!!!!!!!!!!!!!!

Commodore Escrich

[www.hemingwayyachtclub.org](http://www.hemingwayyachtclub.org)

## ***From the Fleet Captain-----***

***D.J. Greco***

Well July seemed to finally be the month where everyone got out there!!! Many boats went out on cruises off the bay, as well as the Two-Week Cruise. The Sheppard's, the Krug's, and the McCarthy's headed out east along with Jeff Mattera. Our Commodore Ed and Helen went with the Carlberg's heading west and up to the Sound. The Bieselin's and the Tesoro's are also out east on their cruise. Most of you are back in the Bay and ready to join in the summer fun.

The attendance at the rendezvous dramatically improved in July, and we had several new members host rendezvous for the first time – Congrats guys!! Fred & Mara Liesegang celebrated the 4<sup>th</sup> of July out in Bellport with a very good turnout. George & Barbara Lanzarotta hosted their Hawaiian rendezvous in GR8 River with 18 boats that attended and stayed overnight. Mike Duffy returned to Long Island to host his rendezvous in Coast Guard Cove.

Pirates of the Caribbean, hosted by Charlie & Jane Margeson, was way too much fun!! Jell-O was served pirate style, beads were flying, and the grub was plentiful. What a BLAST!!

We sang and carried on till way after sunset. What fun!! Then the next morning everyone brought over breakfast goodies for our Champagne Breakfast. It doesn't get any better than that. Well yes, it does. We all had a FABULOUS sail home!!

The One-Week Bay Cruise will start Sunday, the day after the BLAST meeting in GR8 River. If you are on your boat Saturday night for the BLAST, then you can chill out in the river while the rest of us meet up with you Sunday afternoon. Most of the folks who do this cruise are also on the Hospitality Committee, and we all need to be at the BLAST early to set up, so meeting on Sunday is just so much more logical. Weather and winds permitting, we hope to head to Bellport on Monday, Watch Hill on Tuesday/Wednesday, Atlantique on Thursday, Friday to either Oak Island Lead or GR8 River (your choice), and then the rendezvous is at Hemlock Cove on Saturday hosted by Rich & Sandy Czach. All of this is tentative on the weather. Remember, you can come and go throughout the week. No pressure, no problem!! More details are on our website.

We have info that Watch Hill Marina will close all of next year, so we'd really like to get there during the One-Week Cruise before they close down. As for Atlantique, as usual Islip Town would not approve our request for the resident rate during the summer, so some of us will anchor in the hole to the east of the marina. Plan on a few rendezvous, and two potluck dinners (one Italiano). It's a fun cruise to do a lot of sailing, some relaxing, some partying, and a lot of socializing. Hope you can join us this year.

It is August folks!!! Time keeps on slipping, slipping, slipping into the future. Get out there!!



# South Bay Cruising Club



## YEARBOOK NEWS

Thanks again to Vince Piazza for letting us use his watercolor of the iconic Fire Island lighthouse for this year's cover.

If you have not yet received your yearbooks, please contact me and I will make sure you receive them immediately.

Photographers: we look forward to seeing your photos each year from the various events, races, and rendezvous. And so does everyone else! Please feel free to send your best photos at any time. No need to wait until next year when we start working on the yearbook, as we have already started a photo file for the 2016 Yearbook.

Peg Daisley  
Yearbook Committee Chair  
[mdaisley@msn.com](mailto:mdaisley@msn.com)  
917-847-7445

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***What do we do about the Islip Pump Out Boat? He seems to be ignoring us, as witnessed by many of the club boats in the Connetquot River this past weekend. A new operator has obviously been hired so maybe some polite letters need to be sent out. Letters will be available at the Blast for us to then mail so that we can voice our concerns to the Town of Islip.***

*Joel Becker, George Lanzarotta, Ed Pshedesky---Contributors*

### **It's TOO HOT TO COOK!!!!**

It's summer and too warm to turn on the oven. You could barbecue as an alternative, but that would only move the heat from indoors to outdoors! A great way to cook food without ever lighting a flame is to make it Carpaccio style.

Carpaccio is a method of cooking thinly sliced meat, fish or vegetables in a marinade using lemon juice and salt. The trick to a good carpaccio is to use only the freshest ingredients and to prepare them well ahead of time so the marinade has enough time to permeate the food and thoroughly cook it.

The most classic carpaccio recipe includes making a marinade from freshly squeezed lemon juice (no pits please), olive oil, salt and pepper. I like to add a touch of Dijon mustard to the mix and shaved Parmiggiano on top. I recently found a new Dijon mustard made with Cabernet Sauvignon and I have to say it's added a whole new dimension to my carpaccio.

Meat carpaccio can be made with beef tenderloin sliced paper thin. Seafood carpaccio can be made using salmon, shrimp, scallops or any firm white fish. I always toss some veggies in with the carpaccio, and my favorites include zucchini, arugula or radicchio. So get out of the hot kitchen and enjoy!

### **Basic Marinade Recipe**

1/2 cup of freshly squeezed lemon juice (strained to remove pulp and pits)

2 tablespoons of extra virgin olive oil

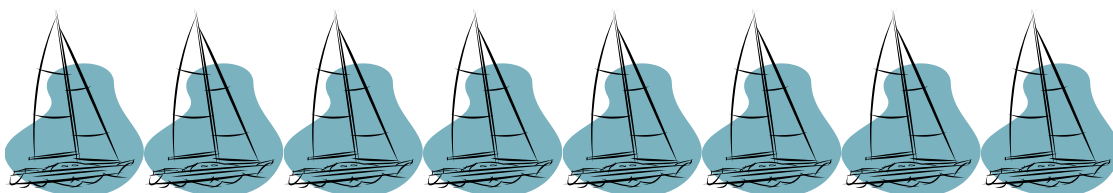
Salt and pepper to taste



Prepare your meat or fish by patting it dry of water or juices and placing it on a cutting board (a trick to thin slicing is to place the meat or fish in the freezer for a while. This will keep it firm and make it easy to slice). Using a very sharp filleting knife, slice the meat or fish into very thin slices that are almost see through. The thinner the slice, the less time it must spend marinating in order to cook. Place the slices in a chilled platter, sprinkle with salt & pepper. Drizzle the lemon juice evenly over the meat or fish.

On a separate platter, repeat the above process with your veggie slices or salad greens.

Cover with plastic wrap and refrigerate. The cooking process can take anywhere from 30 minutes to an hour, depending on how thin your slices are. The way to gauge if the carpaccio is ready is to see whether it has gotten lighter in color since the lemon juice tends to blanch out some of the color.



## **Anchor Locker**

***Does anyone have anything nautical for sale? Contact me, June Tedesco, at [capt1@optonline.net](mailto:capt1@optonline.net). Send me your short Ad along with contact information for the next Masthead.***

**"SUBSTANTIAL PRICE REDUCTIONS!!" from Joel Becker**

**Due to terrible economic conditions , we are forced to sacrifice our children's' future- please see new prices below**

**631 234-4062   [becker.joel.e@gmail.com](mailto:becker.joel.e@gmail.com)**

1. Dirty rail-mounted stainless circular charcoal grill-- will clean if necessary \$70
2. Teak cocktail table- fits on Edson pedestal. Appx15" x 24" Good condition not much wrong with it \$150
3. Fortress FX23 anchor \$195 Used 3 times- once successfully.
4. Anchor rode - Approx. 16' of 3/8" chain (sort of rusty) and 180' of well used 5/8" 3 strand twist. No weak spots. Won't wash this- you might want to wear gloves. \$145

### **For Sale**

Two Lewmar 30 non-self-tailing winches

Winch handles, several locking and non-locking

Schaefer 4 to 1 main sheet/boom vang

Windmate wind speed indicator

Velociteek speed indicator

Contact Greg Schneller, [mirage536@msn.com](mailto:mirage536@msn.com) or 631-560-9320

### **Dockage for Sale on the Avon Canal West Islip includes Split Level Home (2 canals from the bay)**

75 Feet of Creosote Bulkhead / Deep Canal / Large Deck

3 Bedrooms, 2 Full Bathrooms, Kitchen, Dining Room, Living Room, Great Room, Den

Please call Volker Kind for more information. Cell phone is the best form of contact 631-807-7017

### **Folding Steering Wheel for Sale**

Lewmar folding 36" wheel, elk hide cover, fits straight or tapered shaft, slightly used -\$750.00 -

Donald Zimmer - [203 988 8031 New Number](tel:2039888031)

### **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**

## Want Ad for Misc. Sail Boat Parts

New club Member is looking for extra blocks or other hardware to purchase for O'Day 22.

Contact Justin: [jrosee@ymail.com](mailto:jrosee@ymail.com) or 631-793-7225

### Boats for Sale—



**"Captain's Lady"** For Sale: O'Day 302 1989. Excellent condition, Yanmar 18HP engine, 2-30AGM Batt, Dytek Batt Chrgr, Ratheon Depth Sounder, Garmin GPS, ST3000 Wheel Auto Pilot, VHF radio, Tach, Doyle Sails, Roller Furling Lazy Jacks, Corinthian LX360 Wind Instrument, Auto Bilge Pump, 4cu ft 110/12 V refrigerator, Elec Flush pump head, 24 gal fuel tank, 30 gal water tank, 12 gal holding tank. 2-burner stove and oven, hand held shower, great storage, so much more.

Call Chris or Sandy 631-838-1476. Asking \$19,900.

## **Sailboat 30' O'Day Tabernacle Mast Step w/Swing Keel - \$22,500 (Bay Shore, NY)**



length overall (LOA): 30

make / manufacturer: O'Day

model name / number: 30-Swing Keel-Tabernacle Mast

propulsion type: sail

Description: 1984 ORIGINAL OWNER! All paper work & specifics--MANY EXTRAS at this price--Tabernacle mast base allows one person lower/raising of mast!--Shoal draft center board 3'9"up/7"down--Roller furling 150 jib + 2 sails--Points well under sail--Dodger & sun awning--6'2" headroom--PVC sanitation--27 gal fuel--25 gal water--6 gal hot water--18 gal holding tank--Additional mooring cleats added--Winter frame--Storage/transport cradle--Cruising Setup.

Equipment: Universal Diesel 14 hp--Engine Service manual--Entry/theft alarm--High density cockpit cushions--Cushioned back stay/life lines--Refrigeration 110/12 volt--VHF radio--Depth sounder--Microwave--2 burner alcohol stove--Cockpit shower + inside shower--2 Deep cycle batteries, set up for 4--Balmar high output alt.--Additional sun awning sides--Danforth anchor w/280' line--Pressure anchor wash--4 Bilge pumps--Bilge alarm--Hatch screens--Life ring W/48' line-- Fenders & mooring lines--Outboard motor mount--Crane lowering/raising of outboard--POSSIBLE ADDITIONAL EXTRAS for THIS price!!: Mast Mate ladder--Bosin's Chair--Mast winch adapter to wheel--Rig tension gauge--Anchor sail--Whisker pole--Detailed mast lowering/raising instructions

Contact Charlie Becker -- [bcbecker12@verizon.net](mailto:bcbecker12@verizon.net) or 631-374-1773

Hi, This is Lisa Donatelli, SBCC associate member and singer in the South Bay Salty Dogs. My husband Dan and I are sailors based in Manhasset Bay on the LI Sound. We are getting a larger sailboat and would like to sell our current boat, for which we love and care. My husband knows every inch of this boat like the back of his hand and reworked and improved many of the systems. I believe we were the 3rd owners; we have had her for 15 years.



Name "Steel Sky": \$19,500.

Sloop

Draw: 4'8", fin keel

Beam 12"

Length 30'

Built in 1983, very good condition

Yanmar diesel engine

Belowdecks:

Very roomy, great storage. Lights throughout.

Fore: V berth with custom steps, shelf and cubbies

Full electric/manual head with y valve, sink, handheld shower, electric drain

Salon: 2 couches that convert to 2 single beds, folding table for 4, storage, kitchenette area  
Sleeps 5 comfortably. Light and airy inside thanks to two large overhead and 4 side ports.

AM/FM/USB radio with custom cockpit speakers; wall mounted TV with dvd player  
Custom wood storage cabinets above couches, teak interior trim. Beige privacy curtains.

Salon Aft: Kitchenette area (to port): sink with faucet and foot pump; icebox, alcohol stove, storage.

Salon Aft: (starboard): Quarterberth, lazarettes

Salon aft center: engine access under hatch ladder

Lots of handholds

Abovedecks:

Roomy cockpit with cushions, built in cubbies, custom captain's chair, port lazarette

Standard instrumentation, full wheel

Swim ladder

Traveler on track in cockpit, easy to single hand sail

Dutchman system on mainsail, jib roller furling

Sails in good condition

Bimini, dodger, connector, mainsail cover.

Danforth anchor

Points very well and performs in light and heavy winds. Sturdy yet exciting to sail. Very comfortable cruiser.

Contact Dan Donatelli for information: 516-767-9500.

# SBCC LINKS

Regatta Captain Aileen Eppig  
[brokher759@aol.com](mailto:brokher759@aol.com)

Program Rich Troy  
[t4oyman@aol.com](mailto:t4oyman@aol.com)

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Ships Store Helen Pshedesky  
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<http://www.gsbyra.org/>

Masthead June Tedesco  
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Our club website is  
<http://www.sbccsail.org/>

Commodore Ed Pshedesky  
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