



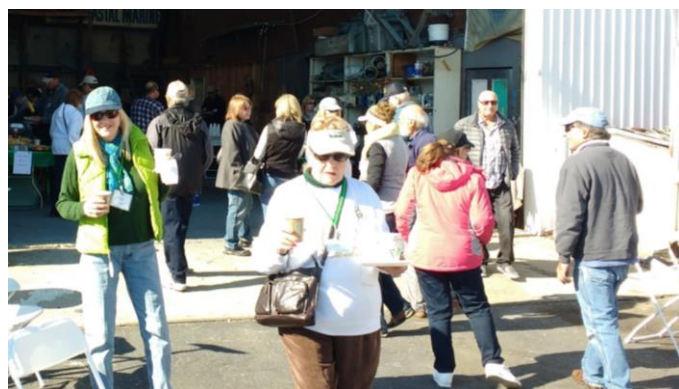
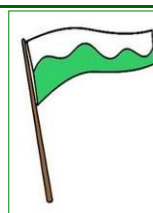
From The Masthead South Bay Cruising Club

November / December / January

Winter Edition

2016/2017

Volume 66 – No. 9



From the Helm

Commodore Dave Tedesco

The sailing season wrapped up with our traditional Boatyard Party at the Cook's Long Island Yacht Sales in Islip. Hospitality did another fantastic job serving up chili, hot dogs, and chowder, delicious desserts and spiced rum cider. The Salty Dogs keep getting better and better every time we hear them. And the Salty Sam was a success, helping our sailors move 'sailing stuff' from one boat owner to another! The weather couldn't have been more perfect.

Racing is complete, rendezvous are over and many of our boats have been put on the hard for the winter. Kevin is tallying up the results for the racing awards and Helen is preparing the cruising awards.

Thanks to Mara & Fred and the Hospitality Committee for another spectacular Holiday Party! It was a grand time for all who attended!

Plans are already in motion for next season. Committee members began sharing their visions for next year, so stay tuned for some exciting announcements in the cruising, racing, program events, etc. over the next couple of months. Please support the Club's Winter Program Series spearheaded by Rich Troy. Check out this edition and future editions of The Masthead for details!

I would like to express my thanks publicly to the SBCC Board. My first year as Commodore has been very enjoyable and stress free. I attribute it to the fact that the SBCC members who volunteer to head up our numerous committees, serve as Governors and serve as Flag Officers do so selflessly and put all their energy into serving all of us. There are those who have very visible positions, but there are just as many, if not more, who have behind-the-scenes functions. Their jobs are just as important as the more visible jobs. Together we are able to continue the traditions of the best sailing club on the bay!

I would like to wish all our members a very Happy & Healthy New Year to us all!

because it's all about sailing!

Dave



Report of the One Week Cruise

Respectfully submitted by the Joyce Gotard, SILHOUETTE :

The following boats are recorded as being on all or part of the cruise. Three nights or more on the cruise will get you an award. Any night on the cruise will get your boat name listed and hopefully a nice time to look back on in the throes of winter.

Becky, Belle Free, Captains Lady, Cayenne, Della.Calm, Eagles Wings, Fun Sway, Galatea, Kariana, Maggie Lee, Midnight Sun, Miss Liberty, Silhouette.

If you see an error, please contact Joyce Gotard.

The Salty Sam flea market was a great success

Thanks to Dorothy Becker, the go to person, and her group of volunteers.

Here are some interesting figures:

#of volunteers - 19 (5 have recently joined the club)

#of hours worked collectively - 31.50

#of people parting with their treasures - 20

#of items sold - 94

Profit for club - \$280.00

In Memory of Marie Ferraro





SBCC 2016 Race Awards



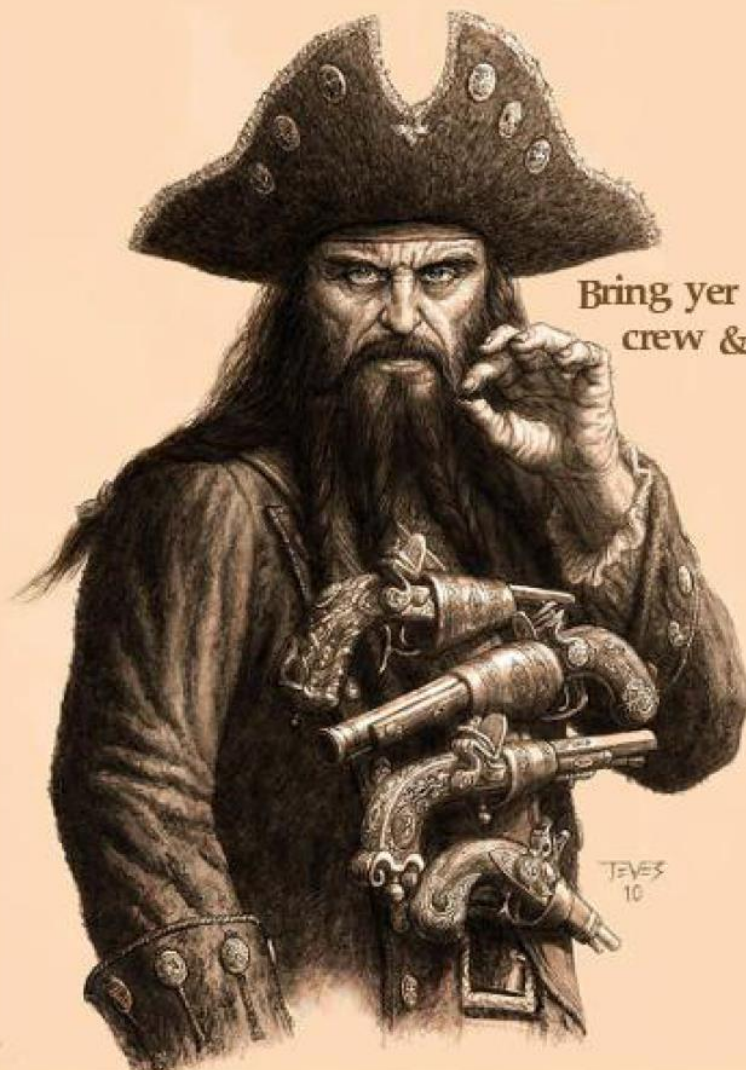
Gather ye Treasure at Farrell's

~~ Grub & Grog \$15 pp ~~

Farrell's of Brooklyn 263 Higbie Ln West Islip

February 16 @ 7pm

rsvp: Eddie eander1958@gmail.com



Bring yer
crew & mates

2016 Racers

Bionator 6+
Chanson 6+
Dark Star 6+
DragonFly 6+
JT9D 6+
Kickin' Back 6+
Lady in Red 6+
Merry Ann 6+
Pandemonium 6+
Rettsie 6+
Silver Bullet 6+
Aleboat 4
Amblin 4
Brokher 4
Full Circle 3
Annie B 2
Noddy 2
Polar Bear 2
Windswept 2
Alley Cat
Belle Free
Ceol na Mara
Fancy Nancy
Five East
Integrity
Kariana
Lady Adele
Outrageous
Pelagic
Rhodes 22
Shadow

Grub & 1 Free Drink \$15 pp

Holiday Alternatives

Everyone has their holiday traditions, particularly when it comes to the family holiday menu. But who says you can't take a classic and give it a new twist?

As I plan my holiday menu this year, I will be sure to include all my family's favorite dishesbut I will surely upset my mother by reinventing a few of them! :) *Here's what I'm thinking:*

Antipasto - classic mixed cheese platter with grapes, fruit spread and mini bruschette, maybe some pomegranate, apple slices and nuts....this, along with a good glass of wine, wakes up the appetite.



First Course - this year instead of a pasta dish, I want to offer some hot, decadent ***Crepes with Mushrooms in Nutmeg Béchamel Sauce*** (it sounds very complicated but it is so easy and is prepared the day before!)

1. Make yourself a fresh batch of crepes or buy them already made and refrigerate until ready to use the next day.
2. Prepare your Béchamel sauce and refrigerate:
 - A) Bring 2 cups of milk to a gentle boil. Remove immediately from stove.
 - B) In another pan, melt 4 tablespoons of butter on low heat and gradually whisk in 4 tablespoons of sifted flour. Add the flour slowly so your mixture results in a velvety smooth roux without lumps. Allow to cook at low temperature for another 5-6 minutes, and then add a splash of room temperature white wine.
 - C) Remove roux from stove and begin pouring in the milk that was previously heated to a gentle boil. Whisk until you eliminate all lumps. Place mixture back on stove and cook on low heat for an additional 5-6 minutes or until you have a thickened sauce. Add salt and nutmeg to taste
 - D) Allow to cool, cover with plastic wrap and refrigerate overnight.
3. In a non-stick pan, sauté olive oil and garlic until garlic becomes golden. Remove garlic. Toss in a blend of mushrooms: baby Portabella mushrooms, Shiitake mushrooms and hydrated Porcini mushrooms. Allow to cook on medium heat. The mushrooms will release a heavenly

aroma and will brown when ready. Remove from stove and season with salt, pepper and some chopped parsley. Refrigerate overnight.

On the day of the holiday, bring all ingredients to room temperature. Lay the crepes flat on a large surface and spoon an even layer of the Béchamel sauce over the crepe. Next, spoon the mushroom mixture over the Béchamel sauce. Fold the crepe in half and then again in half, to create a large triangle. Set aside. When ready to serve, lightly butter and heat a non-stick pan. Place the triangles into the pan and allow to brown on each side. Serve immediately accompanied by a nice Pinot Grigio or Chardonnay.



Main Dish - At this point, everyone will decide what to serve as their traditional main course. Some will cook a stuffed turkey (try substituting 1 part of the bread in the stuffing with 1 part Quinoa)....some like glazed ham (try a glaze of cognac and red grapes instead of the classic honey glaze with pineapple) others will serve grilled fish (try brushing a pesto of rosemary, olive oil, and garlic over the fish while it is grilling)....still others will opt for a meatless dish like seitan (call for the Chimichurri Seitan recipe....amazing!).

Side Dishes - I will make the Puréed Cauliflower dish that I can prepare a day or two before and heat that day.

Cauliflower Purée with Baked Cheese Topping

*This dish can be prepared and assembled the day before and placed into the oven 20 minutes before ready to serve on the day of the dinner.

1 medium head cauliflower, coarsely chopped

1 (4 ounce) package cream cheese, softened

1/4 cup heavy cream (optional)

1/4 teaspoon saffron

1/4 cup grated Parmigiano cheese

1/2 teaspoon garlic powder

salt and ground black pepper to taste

1/4 cup shredded Cheddar cheese, or as needed to lightly cover top of puree

Preheat oven to 350 degrees

- Place a steamer insert into a saucepan and fill with water to just below the bottom of the steamer. Bring water to a boil. Add cauliflower, cover, and steam until tender, 5 to 10 minutes. Transfer cauliflower to a bowl.
- Mash the cauliflower in a food processor with the heavy cream. Do not blend too long avoiding making the puree too liquid. Add room temperature cream cheese until smooth; stir



in Parmiggiano cheese, garlic powder, saffron, salt, and black pepper. Spoon mixture into a casserole dish; top with Cheddar cheese.

- Bake in the preheated oven until bubbling and Cheddar cheese is melted, 10 to 15 minutes.

I will make a **Mixed Salad** with all the colors of the holidays. I will use radicchio, spinach, fennel, Belgian endive and dress it with a simple white wine and pepper vinaigrette.

I also want to serve a vegetable. I will choose **Escarole** but made in a pan with Parmiggiano cheese sprinkle. Here's how it's done:

A) Buy 1 large head of escarole for every 3 people you will serve. Cut the escarole in half long ways. Wash thoroughly and lay in a dish towel to dry.

B) Drizzle both sides of the halves with extra virgin olive oil and place in a pan to wilt and lightly brown on both sides. Remove from pan.

C) Sprinkle Parmiggiano on each face and then close the two halves together. Place in a shallow baking dish, in the oven, on low heat until your fork can easily pierce the escarole.



Serve hot or at room temperature

Every year my guests ask what they can bring to the holiday dinner. I think this time I will let my guests bring the desserts they like best so we can enjoy a variety of desserts at the end of our meal.

Happy + Healthy
Holidays
to All

Quinoa: A True Discovery

For quite some time, I have been searching for a healthy substitute to grains and cereals. I want something that I can use in place of pasta or rice, either hot or cold, and that can be flavored in many of the traditional ways. And finally, it has to be versatile enough to prep ahead of time and take on the boat. Quinoa was my answer!

Quinoa is not a cereal as it is not a grass but rather a flowering plant. Once the leaves are removed, it is a great source of gluten-free, plant-based protein, containing all nine essential amino acids. Quinoa is closely related to amaranth, beetroot and spinach. And did I mention it tastes good?

Typically, Quinoa is cooked the same way as rice and can be used in a wide range of dishes. The trick to Quinoa is not to stir it once it starts cooking so that the seeds don't fray. The cooking process requires very little effort and time because it is done all in the same pot. Here's how it's done:

1. I recommend to soak and rinse the Quinoa a couple of times to remove any residual bitterness from the de-leaving process.
2. For dosing, remember the 1,2,3 rule...for every 1 cup of Quinoa, you will need 2 cups of water. This will yield approximately 3 cups of cooked Quinoa.

3. For a basic side dish and to add texture to your meal:

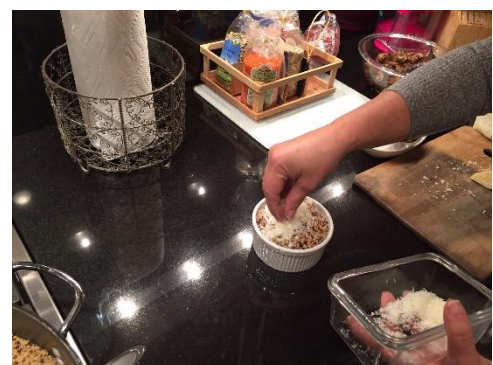
Chop onions, carrots and celery into small pieces and sauté in olive oil until the onions become translucent. Toss in the Quinoa and allow it to absorb the flavors and sauté for about 1 minute, and then add the water. At this point you can salt to taste or, as I prefer, add a little vegetable bouillon for added flavor. Place a lid over the pot and reduce heat to a simmer for approximately 20 minutes. Remove from stove and fluff with a fork.



But why stop there? Quinoa recipe ideas are endless:

Parmiggiano Quinoa- place a spoonful of Parmiggiano at the bottom of a ramekin, fill halfway with the Quinoa, top with Parmiggiano. Place in a 350 degree oven for 5 minutes then under the broiler until your top layer browns.

Yummy side dish.



Quinoa with sautéed Sausage - remove sausage from casing and sauté in a little olive oil under browned. Stir in the Quinoa and allow to become flavored with the sausage sauté for about one minute. Then add water, cover, simmer for 20 minutes. Add a side of broccoli rabe or buttered spinach for a complete, healthy and satisfying meal.

Quinoa with sautéed Shrimp - remove the shells from your shrimp and sauté them in a little olive oil and garlic on a low flame for a few minutes. They will produce a flavorful liquid that will flavor your Quinoa. Remove the shells from the pan and stir in the Quinoa for a minute to allow it to become flavored with the shrimp sauté. Then add water, cover simmer for 20 minutes. Add a side of steamed string beans with olive oil and fresh lemon juice for a complete, healthy and satisfying meal.

And the recipes can go on and on....Quinoa fried "rice", Quinoa con Pollo, Basil Pesto Quinoa.....and so on. Use your imagination...and enjoy!

FROM THE FLEET CAPTAIN

Helen Pshedesky

Hi Sailors!

Here is the list of boats who have attended at least four Rendezvous. Please let me know if you have any corrections.

Cayenne	12
Silent P	11
Miss Liberty II	11
Bleu Moon	11
Captain's Lady	10
Becky	10
Belle Free	10
Galatea	10
Tanzanite	9
della.calm	8
Laurie Jean	7
Kailani	7
Shoot'n the Breeze	6
Summerhome II	5
Sabbatical	5
Phoebe Rose	5
Free Spirit	5
Blue Horizon	5
On The Green	4
Kariana	4
Fun Sway	4
Eagle	4

Helen Pshedesky--Fleet Capt.



WELCOME

Please welcome the following new member to the Club:

**Vincent Tieniber sails "Flatline" a Pearson 30 docked at LI Yacht Sales.
Vtieniber @cpiaero**

Welcome also to our new associates:

Steve & Rita Loudon (917)842-6843 steve.loudon@hotmail.com

Scott & Jeanne Marie Flaughner (646)522-8434 sflaughner11@gmail.com

FROM THE REGATTA CAPTAIN

Kevin Padden

On Thursday, November 17, the SBCC Regatta Committee held a skippers meeting at the West Islip Library. Attendance was good and many topics were discussed. A brief summation of which is as follows:

- Awards night will be at Farrell's in West Islip on Thursday, February 16th, 2017 @ 7:00pm
- Thursday twilights will return to all Babylon starts.
- Tuesday twilights will race under umbrella of SBCC and will be on the schedule. As initiated by Gary Sebouhian and Ted Drossos, they will continue with a pursuit Start with no committee boat. They will be put on schedule as invitationals to encourage participation and future SBCC growth.
- The 2017 Twilights will be made up of five series with 4 races in each, with one throw out.
- We will schedule "tune up" race day in spring. 3 short races on a Saturday. Will re-visit in spring as to interest.
- Foulke Trophy will revert to old format. 1600 start.
- We will also try to schedule the Broadside race with a pursuit format, possibly with two divisions, all female, and female skipper?
- We will try to make Handicap adjustments for the twilight races as season progresses. This will likely just effect the first three finishers in each series.
- Combine Spin & non spin starts. We will look into scoring them combined with a HCP adjustment, as well as Spin and non-spin.
- Race week will coincide with the West Island race on a Saturday in 2nd or Third week of July, hopefully coinciding with a rendezvous.
- Possible team racing and Junior racing awards to encourage younger participation

BYC was represented by Doug Williamson the 2017 Commodore. In addition to continuing with the Babylon Cup in early June, the PHRF division of the BYC 4th of July Regatta will be held on Saturday July 1st, which will allow for other activities for the remainder of the Holiday weekend! They will also host another Saturday race invitational in late August, early September (TBD), that will include an invite to stay overnight after the race!

We wish everyone a happy and healthy year.

The Regatta Committee

FROM THE FLEET CHAPLAIN

Submitted by G. Howell

If you are kind, people may accuse you of selfish, ulterior motives;

Be kind anyway.

If you are successful, you will win some false friends and some true enemies;

Succeed anyway.

If you are honest and frank, people may cheat you;

Be honest and frank anyway.

What you spend years building, someone could destroy overnight;

Build anyway.

If you find serenity and happiness, they may be jealous;

Be happy anyway.

The good you do today, people will often forget tomorrow;

Do good anyway.

Give the world the best you have, and it may never be enough;

Give the world the best you've got anyway.

You see, in the final analysis, it is between you and God.

It was never between you and them anyway.

-Mother Teresa

ALSO FROM THE FLEET CAPTAIN

Helen Pshedesky

Host a Rendezvous!

We might be in the thick of winter, but I have to get the Rendezvous schedule for the 2017 season ready so you can have a place and excuse to party. Many of our previous hosts have kept the same Rendezvous, while others may have changed dates and locations. I have four uncovered Rendezvous. They are:

5/27 @ Oak Island Lead

6/10 @ Coast Guard Cove

8/26 @ Hemlock

10/7 @ Atlantique-Fall Family Weekend

These locations can be changed except 10/7.

If you have not hosted previously you can pair with a friend or please let me know and I will hook you up with a partner for your first time rendezvous.

Hope to see you at the Cruising Awards on March 11 at the Snapper Inn from noon – 3PM.

Helen Pshedesky— Fleet Captain





**You are invited to an SBCC 2017 Program Event,
a showing of the movie *One Simple Question***

Where and When: Sunday February 26, 2017 starting 1:30PM in Room A at the West Islip Public Library, 3 Higbie Ln, West Islip, NY.

Please RSVP by email to osq20170226@gmail.com or to Rich Troy to let us know how many people to expect from you or your group.



Seating is limited. This event is also open to the public so be sure to have your SBCC people arrive between 1:00PM and 1:15PM to get early SBCC priority seating.

In the movie, Teresa Carey and her now-husband Ben sail from Huntington, Long Island, northeast with a goal of finding an iceberg. Along the way, they discover much more about themselves and life at sea.

This movie has won multiple recognitions as an independent movie, documentary, and adventure film. As a special bonus, Teresa Carey, a producer and a principal person in the movie, will join us by video Skype call after the movie showing for a Question and Answer session.

"Finally there is a movie that does a good job presenting life at sea on a small boat."

— Steve Conn

To find out more about the movie visit www.simplequestionmovie.com



an uncertain journey
to find an iceberg

oneSIMPLE QUESTION

a true story of...

- adventure aboard a small sailboat
- personal transformation
- an intimate connection with nature
- chasing dreams

Reminder- Where and When: Sunday February 26, 2017 starting 1:30PM in Room A at the West Islip Public Library, 3 Higbie Ln, West Islip, NY.



You are invited to an SBCC 2017 Winter Program Event Series

**Event #1: Everything you wanted to know about Marine Electrical Systems
(well almost everything)**

What: Dennis Krug and his partner John "Chad" Chadwick will repeat their Marine Electrical seminar. If you missed the previous event, now is your chance to see it. This has been one of the SBCC's most popular seminars. Even if you've seen it before you're likely to learn something by seeing it again.

When: **Sunday February 12, 2017 starting 1:15PM** in Room A at the West Islip Public Library, 3 Higbie Ln, West Islip, NY.

Cost: Free!

**Event #2: SailAhead, a non profit organization who uses sailing and the ocean to
heal veterans suffering from the traumas of war**

What: SailAhead will give a talk to explain what they've done and what they are doing to help heal veterans. Some SBCC members have been involved in SailAhead's use of SBCC member sailboats in 2016 for this in the Great South Bay.

When: **Saturday February 18, 2017 starting 1:15PM** in Room A at the West Islip Public Library, 3 Higbie Ln, West Islip, NY.

Cost: Free!

Event #3: Cruising Awards Luncheon (save the date)

What: The SBCC will give out its annual Cruising Awards during a buffet lunch.

When: **Saturday March 11, 2017 from noon-3PM** in the River Room of the Snapper Inn, 500 Shore Drive, Oakdale, NY.

Cost: \$40 per person. The adjacent cash bar will have a la carte wine, beer, etc.

Please RSVP by email to Rich Troy to let us know how many people to expect from you or your group for each, any or all events. Program@sbccsail.org

#12· Let Karma Sort Things Out!

Most people have been, and are raised, with The Golden Rule in the background. We are told as children (hopefully) that we must treat others well, or at the very least, in the way that we would like to be treated. The Hindus and Buddhists mention Karma and her vengeful ways for those who behave badly. The New Agers believe that we receive whatever we put out into the universe. Einstein, an avid sailor, wrote, "Everything is energy and that's all there is to it. Match the frequency of the reality you want and you cannot help but get that reality. It can be no other way. This is not philosophy. This is physics."

In my book, if there's something that everyone (including the physicists!) is in agreement with, then that's the way to go. I will freely admit to my fair share of bad behavior explained, of course, by youthful indiscretion. Between my bout with the Big C, my somewhat futile attempts to tame and raise my son and increasing age have managed, IMHO, to soften whatever rough edges were left. I try hard, on a daily and even hourly basis, to be kind, gracious and open hearted.*

*(*In My Humble Opinion or In My Honest Opinion or Is My Hearing Aid On)*

My new life as a sailor has solidified my desire to be surrounded by people who match my outlook on life. The Great South Bay and the sailing clubs that dot her shores, have been instrumental to the way I want to live my remaining years on Earth. As I have mentioned, SBCC and her over-the-top gracious and welcoming people have given me an enormous amount of joy over the past 3 years. I have enjoyed rendezvous and parties and countless connecting conversations with good-natured and highly intelligent people. They have gone out of their way to welcome me: whether it is rafting up, including me at their party table, to their house party or Board. I have raced in many different clubs and on different bodies of water. Unilaterally, every sailor, on any sailboat, on any body of water I have interacted with, has been lovely. And so I come to each sailing event with an open heart.

Unfortunately, that winning streak has come to an end. Recently, I had the misfortune of having my bow line tossed into the Bay by two separate sailors who had the audacity to look me in the eyes and who felt vindicated to send our boat

adrift, with downed sails, with one crew member bleeding while he tried to deal with the jib, spread-eagled on the bow, into the snowy, windy Bay. Although sailing is considered a "gentleman's sport," two separate "gentlemen" (and their crew) were not only not gracious, but they behaved hatefully and egregiously. At first I was shocked. The other sailors who witnessed it shook their heads and seemed embarrassed by their compatriots' behavior. I've spent the last week angry, indignant and hurt. But those are ugly, unproductive feelings. Those are not feelings I want to associate with my newly beloved sport. Those are not associations I want to have with my beautiful Great South Bay. Those men are the exception to the rule.

As I spend the next couple of weeks focusing on forgiveness and the high road, I will remember that Karma is the WonderWoman of the deity world. I will be gracious and continue with my open heart, while she takes care of those two "gentlemen" who have temporarily sullied our sport. Sometimes hers is a slow reaction, but I am content knowing that sooner or later those men will look to others for help and they will be left adrift. And since I have not yet reached the place of total forgiveness, I hope that they will remember the look on my face when she has them in her grip! #12. Let Karma Sort Things Out!

TECH CORNER

Rich Mourino

Office 2007 to 2016:

For those that have upgraded from Office 2003 to a more recent version (excluding Office 360), it is very difficult to find the location of things that you were used to finding, as the menus are really different.

This program, link shown below, when installed will add to the office Word, Excel and Power Point an additional "MENU" that when clicked will present to you the older 2003 style menu. It does not replace the newer ones but adds an additional one so you can find things again.

The software is free for home use and can be down loaded from this site.

<http://www.ubit.ch/software/ubitmenu-languages/>

Windows 8 or 10:

For those that are having problems with Windows 8, 8.1 or 10 as their system menus are again very different from Windows 7 or earlier this company sells 2 products, one for Windows 8, 8.1 and a different one for Windows 10. The windows 8 version is called START8 the windows 10 is called START10 and can be tested before purchase. Cost is only \$4.99 each.

You can hot key back to the original windows menu if desired or else it always boots up in a windows 7 style system menu.

<http://www.stardock.com/products/start8/>

<http://www.stardock.com/products/start10/>

Backing Up:

It is always safe to back up your pc with a system image in case it is damaged by either a bad install

or virus that damages your machine. There is a built in one called Windows Image under the Control Button under Backup. It is slow and only creates one image. You need an external drive to save the image to. You should back up an image at least 2 times a year at a minimum.

For those that install many facilities during the year this company provides a very good backup program free for home pc users. It also needs an external drive to save the images but can do both Full and Differential images (Things that changed).

The ability to just restore a folder is available with this software (Not available in the Windows image software above). It also contains a schedule that one can create to automatically create the backup you need. Whatever you use PLEASE BACKUP your PC.

The worst virus is Ransom-ware which will destroy your data forever and the only way to get it back is with a full restore.

<http://www.macrium.com/reflectfree.aspx>

Anti-Virus Software:

There are so many to pick from but please have one. I DO NOT recommend any free anti-virus software as generally they do not protect you fully. I have a purchased one and I also use the free version below as an additional scanner for virus.

This software is free and is good to get rid of virus (but it is after the fact. It is already in your machine)

Good anti-virus programs prevent them from getting in, in the first place.

<https://www.malwarebytes.com/>

Richard Mourino

The SBCC SHIPS STORE Belle Baxter

SBCC gear makes great gifts

Call or email me @ sailibrarian@gmail.com

Limited edition Tees & Hoodies
\$20 each



Windbreakers \$30



ANCHOR LOCKER

Does anyone have anything nautical for sale?

Contact me, June Tedesco, at capt1n1@optonline.net.

Send me your short Ad along with contact information for the next Masthead.



1971 Cape Dory Typhoon Weekender Sailboat - \$3000 (Babylon Village)

19 ft full keel draft 2 ½, New Main Sail, Harken roller furler, and through hull bailing seacocks. Interior cushions in good shape, has Spartan Bronze motor mount. No motor, no trailer, in winter slip ready to go! Selling because recently got ahold of a Cape Dory 25.

Contact jack corcoran jcork@optonline.net



Catalina 22 fixed keel sailboat - \$5500

Catalina 22 1975 fiberglass great condition.

Most popular family Fixed keel sailboat draws 4.1 feet.

Rigged for solo sailing from cockpit

Mainsail and jib excellent condition. Extra sails. Jib furler.

Electrical system in excellent working order. 9.5 hp outboard w electric

start. Electric Bilge pump, Anchor w chain, Depth finder

Contact Dr. Barry Cohen at drbarryvcohen@gmail.com

1967 Oday Daysailer I (blue deck/white hull).

Very good condition. New mast with tabernacle, new standing rigging, new jib, new spinnaker (all used less than one season). Running rigging also in excellent condition. Good mainsail with one set of reef points.

\$1250.00 with the spinnaker/\$950 without the spinnaker

Contact: Jim at atlsrf@yahoo.com

S2 7.9 "Dark Star" - \$4,000

Too much to list!!

Please call Rick LaTorre 631-901-8263

Newport 30 MK II 1974 - \$12,900

Draft 4'9" Beam 10'8"

Gary Mull (12 Meter) Design

Owner is a licensed captain and sailing instructor. As the second owner I've enjoyed this boat for over 30 years of cruising to many destinations between New York City and Nantucket. She'll easily do another thirty for the next captain.

Sails – Full Batten Main, 150% Genoa, Ulmer Cruising Spinnaker

Schaefer Roller Furling

Ground Tackle 20 lb CQR 20 ft chain 180 ft line, Danforth 22H 20 ft chain 200 ft line

Primary Winches – Lewmar 40 Self Tailing

Secondary Winches – Main Halyard, Genoa Halyard, Mainsheet

Spray Dodger

Electronics – Raymarine Autopilot, Raymarine Wind Speed and Direction, Depthfinder Aft, Depthfinder Forward, Garmin 182C GPS

Engine – Atomic 4 Rebuilt by Moyer Marine 2010 Installed by Westins

Engine Instruments – Tachometer Ammeter, Oil Pressure, Temperature, Vacuum Gauge

Galley – Pressure Water – 40 Gal, Dockside Refrigeration, Microwave, Large Ice Locker

Head – Toilet rebuilt 2013

Contact David Egolf egolfd@sunysuffolk.edu

Catalina 36' Tall Rig Wing Keel



ClasSea M

LOA: 36'

LWL: 30'4"

Displacement: 15,000

Draft: 4'5"

Ballast: 6,000

Engine: Universal 25

Cruising Speed: 5.5

Max Speed: 6.5

Fuel Tank: 32

Water Tank: 75

Holding Tank: 16

Beautifully appointed – must be seen

Price reduced to \$44,900

Contact: 631-741-2216



Pearson 303 Sloop - \$19,500

Name "Steel Sky"
 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, hand held 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.

Hunter 280 (1998) 28' Sloop

Draws 3.5 feet and turns in its own circle.

Yanmar 2-GM Diesel, Bow sprit with 2 anchors, Dodger, Bimini, Furuno Color Map GPS with Radar.

Three sails (110% jib, Fully Battened Main, Cruising Spinnaker) Auto Pilot (2012) Masthead wind instruments. New Depth/Speedo in 2015.



Cushions and curtains redone for 2014 season including cockpit cushions. Cockpit table, propane stove with USCG approved propane locker Quarter berth has a full sized mattress.

Great weekend cruiser. \$22,500.00

(516) 971-4958

1971 PEARSON P35. SBCC# 10196,

Good condition, 850 hours on a Yanmar Diesel, Hard dodger, radar, engine-driven refrigerator, 80 gal. water, cabin heater, lots of "stuff". Good Bahamas live-aboard. Asking \$13000 in the water at Bellport.

DON, 631-286-1396

Perfect GSB starter boat!

1984 Tanzer "22 is for sale. 2'3" draft



- New jib - 2012
- New main sail - 2015
- New windows - 2016
- Hull sound - no leaks
- Sleeps 4
- \$4300 with 9.9 Tohatsu long shaft - 2012

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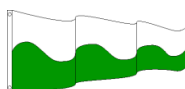
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