

From the Masthead

SOUTH BAY CRUISING CLUB

December 2018

FROM THE HELM Roger Daisley

Fellow SBCC Members & Associates,

It's the end of the year, but there's lots of excitement yet to come. One of the things I always look forward to in December is the cookie party at Vice Commodore Della Bucher's home. Della and Hospitality Chair Mara Liesegang are cooking lasagna, so as usual for any of our events, no one goes home hungry. Everyone brings 4-6 dozen cookies to contribute to the packages we distribute to members at the annual Holiday Party. We all go around a table and put a few of each type of cookies into the packages (except the broken cookies!), with others wrapping the packages to make attractive take-home remembrances from the party and the year. It's an assembly line, but a fun one, and a memorable evening getting ready for the Holiday Party.

The Holiday Party is always great fun – music, food, drinks and conversation with our sailing buddies, reminiscing about this past season and discussing plans for the upcoming season. And Unqua Corinthian Yacht Club is always a very lovely venue during the holidays. We've got new members coming, so be sure to say hi!

We have a few new committee chairs, so be sure to congratulate them and thank them for taking on these volunteer responsibilities for our club—Duncan and Barbara Burns are our new Regatta Captains, Wendy Gesele is now our Recording Secretary, and our new Fleet Chaplain is Rick Simpson. And though there are too many people to mention here, I must thank all of you for doing so much to make this a very good year – the officers, governors, committee chairs, cruise and race captains, rendezvous hosts, race committees and members who took part in a few or many of our events. All your suggestions, hard work and leadership make us such a great club. You are all wonderful and that is what makes this club the great organization it is today.

UPCOMING EVENTS

- Thurs Dec 6 at 6:30pm—Cookie Party at Della Bucher's, 1409 Ackerson, Bay Shore
- Sat Dec 8—Holiday Party, Unqua Corinthian Yacht Club
- NOTE: There will be no Masthead published in early January. Look for a late Jan/Feb edition instead!



The Commodore's family at the Boat Yard Party

But I think our real shining star for the year is the number of people who got out and raced, whether in the Tuesday / Thursday Twilights or weekend or GSBYRA races. In previous years, the numbers kept shrinking. But now we have more people racing than we've had since I've joined the club in 2004. If you've never raced, don't let that hold you back, as there are racers at all levels, from beginners to the very experienced. Or you can volunteer to crew on someone's boat. Everyone should plan to get out there in 2019 and join the fun.

Once again, thank you all for all you've done in 2018 to make the South Bay Cruising Club the best on the Bay!

Roger Daisley
SBCC Commodore
hrdaisley@gmail.com



See you there!
Don't forget—
Cookie Party at
Della Bucher's
Thursday, Dec 6th
6:30pm

Scuttlebutt

D.J. Greco joendj@yahoo.com

- ✿ Was that one of the best Boatyard parties ever? We had a GR8 turnout with 142 people there, including a surprise visit from Joel and Dorothy Becker who now live in Rhode Island. Pam McCarthy and Cathleen Messina did an awesome job! Thanks to all of those who made the chili and all the yummy desserts. And, as always, thanks to Laurie Messina for that addictive hot toddy!
- ✿ And while the SBCC was enjoying the Boatyard party, Charlie and Barbara Becker of *Becky* were down in their home in Florida visiting with Belle Baxter of *Belle Free* having their own Southern rendezvous.
- ✿ Congrats to Former Commodore, Ed Pshedesky, and Former Fleet Captain, Helen, of *Silent P* on their 50th Wedding anniversary. Many more years of happy sailing together no matter where you sail.
- ✿ The SBCC was in attendance and well-represented at the 2018 GSBYRA awards dinner at Unqua Corinthian Yacht Club recently. Looks like they all had a fun time. GSBYRA Delegate Mark Stang gave a report of the awards dinner, but was too modest to mention his own awards. So the Commodore had to do that for him! See page 7 for details.
- ✿ Dave Egolf of *Enjolie* sold his sailboat. What's next Dave?? Apparently those ads in the Masthead DO help!
- ✿ Bob and Peg Van Tassel left *Margaret Gale* in Brunswick, GA to head home for the holidays. They will return to the boat to continue their adventure soon.
- ✿ Mike Duffy has moved his new sailboat, *AfterLoon*, to its new location in New Bern, North Carolina. His dog Hardy is loving the captain's cabin. What a lucky dog!
- ✿ We have several people to congratulate for stepping into their new positions on the board for 2019. Thanks go to Duncan & Barbara Burns for volunteering to be co-Regatta Captains, Wendy Gesele for volunteering for the position of Recording Secretary, and Rick Simpson for stepping into the role of Fleet Chaplain.

WELCOMING COMMITTEE

Michele Jaeger

Welcome Aboard !

The South Bay Cruising Club is pleased to welcome Susan Moran as a member of our club. Susan sails a Catalina 36 named *Whisper* out of Brightwaters. Susan has sailed for many years and especially enjoys sailing with her children and grandchildren around the Great South Bay. Some of us were fortunate to meet her at The Fall Family Weekend in Atlantique in October, and also at the Boat Yard Party in November.

We also welcome as new members Pamela and Michael Jeshiva from East Meadow. They sail a Hunter 33 named *Ripple* berthed at LI Yacht Sail/Coastal Marina (better known as Cook's Boat Yard). Mike has crewed for SBCC member Gary Sebouhian on *Pandemonium*. He is a passionate sailor and may have an interest in racing *Ripple* in the future. We look forward to their presence and participation in many of our club events.

Our next and final event for the season is our Holiday Party on December 8 at the Unqua Corinthian Yacht Club in Amityville. I hope we will see Susan and the Jeshivas and many of our other new members in attendance. It is always a wonderful culmination of stories from our seasoned and not so seasoned sailors, reminiscing about the perfect 2018 summer sail and also perhaps that imperfect one, we may choose to forget next year!

Michele Jaeger

Welcoming Chair

Mjaeger01@optonline.net

New members who attended the Boat Yard Party



Welcome Aboard!

FROM THE FLEET CAPTAIN

Stephanie Pizer

I'm working on the 2019 rendezvous schedule and still need hosts for these weekends:

- May 11-12 (west/Mother's Day)
- May 18-19 (Race to Atlantique / Spring Family Weekend)
- May 25-26 (west / Memorial Day weekend)
- June 1-2 (east)
- June 8-9 (west)
- August 24-25 (west)
- October 12-13 (west)

If you haven't hosted before, give it a try!

Also, start thinking about where you'd like to go on the next 2-week cruise. We'll have a meeting in January (date and time to be announced) so come prepared to make suggestions!

And finally, who wants to host the One Week Cruise Around the Bay?

Stephanie Pizer

Fleet Captain

Stephanie@imaxproductions.com

We had fun at the Boat Yard Party!



Photos by Stephanie Pizer

More Photos from the Boat Yard Party ...



***Photos by
Stephanie Pizer***



SHIP'S STORE

Adrienne Tesoro

Get your holiday Christmas and Hanukkah shopping done easily!

There is still time to get that SBCC logo gift!

Please place an order through the SBCC website BEFORE 06 December and yours will be packaged and ready for purchase at the club SBCC Holiday Party Saturday, December 8th. (After that, the store will close for the holidays until 2019.)

Note that we do not take payment on the website for store merchandise. The website is ideal for placing an order to reserve items.

Once I get your order through the website, I'll contact you to make arrangements for payment and delivery.

Adrienne Tesoro ✨ Storekeeper

storekeeper@SBCCsail.org (preferred) ✨ 631-587-0300



FROM THE FLEET SURGEON

Pam McCarthy

WASH YOUR HANDS!!

I could hear my mom always yelling this to me from the next room over when she was calling me for dinner. I would run into the bathroom, throw some soap and water on my hands and be out in no time. It was spaghetti and meatball night! Don't want to miss this! But did I really wash my hands the correct way. NO WAY! And like most kids, always had a cold, sore throat or a runny nose, especially in the winter.

Last week I got my flu shot, which is one step, but I really want to protect myself as much as possible from those winter germs and viruses, such as colds and other respiratory issues that can make you feel miserable. So I read an article a few years ago about proper hand washing and have been doing this procedure ever since.

The CDC has some great info on what you should do and how to do it. So here goes:

WET your hands with clean, running water (warm or cold), turn off the tap and apply soap.

LATHER your hands by rubbing them together with the soap. Be sure to lather the backs of your hands, between your fingers, and under your nails.

SCRUB your hand for at least 20 seconds. Need a timer?

Hum the "Happy Birthday" song from beginning to end twice.

RINSE your hands well under clean, running water.

DRY your hands using a clean towel or air dry them.

Washing hands with soap and water is the best way to reduce the number of germs on them in most situations. If soap and water are not available, use an alcohol-based hand sanitizer that contains at least 60% alcohol. These hand sanitizers can quickly reduce the number of germs on hands in some situations, but these sanitizers do not eliminate all types of germs and might not remove harmful chemicals.

The CDC also gives instructions on the best way to use these. If you check the website on hand washing, they also tell you when you should wash your hands, like before eating, before, during and after food preparation, after blowing your nose, coughing or sneezing, after using the toilet, before and after caring for someone who is sick, after touching garbage, and a few other instances.

So be safe and further protect yourself this season and follow the CDC guidelines!

Pam McCarthy, Fleet Surgeon

pmccarthy58@verizon.net

631-905-6716

FROM THE GSBYRA DELEGATE

Mark Stang

The GSBYRA Annual Meeting/Awards Dinner was held at UCYC Friday, November 17. Joining Gretchen and I were a table full of SBCC officers and members. I'd like to thank them all for attending.

Dinner was followed by the presentation of the GSBYRA season perpetual trophies:

- F. E. Baumfalk Memorial Trophy for Race Management - Westampton YS.
- President' Trophy—Bellport Bay YC
- Non-sailing recognition—GSBYRA Service Award was presented posthumously to Doug Graham of the WYS

The last order of business was the election of officers. For 2019:

President --- Dave Hale --- WYS
1st Vice President --- Al Guardino --- WPSA
2nd Vice President --- Robert Gutmann --- HBSC
Secretary --- Dina Brandenstein --- BYC
Treasurer --- Melanie Oswalt --- MYC
Chairman of the Race Committee --- Jimi Grover

The next GSBYRA MEETING is scheduled for December 13. On the agenda will be the following:

GSBYRA REGATTA SCHEDULE
Jr. Regattas & Jr. Race Week
Invitation Regattas

GSBYRA CHAMPIONSHIPS

Midgets
Singlehanded, Double-handed, Triple-handed
Juniors
Singlehanded, Doublehanded, Triple-handed
Adult
Singlehanded, Triplehanded
Morgan (Women) WYS August 3, 4 in Flying Scot--- tentatively scheduled
Fenner (Men) WYS August 3, 4 in Flying Scot
--- tentatively scheduled

GSBYRA Yearbook.

Work has started on the 2019 book, and all clubs are requested to provide their updated Officer information, along with any interesting photos appropriate for the yearbook.

Mark Stang, GSBYRA Delegate

631-831-6264

thestangcorp@aol.com

COMMODORE'S NOTE: *Mark Stang, winner of many GSBYRA Awards*

Our GSBYRA Delegate, Mark Stang, is apparently too modest to mention all the awards that he and his crew (Atis Steppe) won this year at the GSBYRA annual dinner and awards ceremony.

Fortunately, I was there with Mark and his wife Gretchen, as were other members of our club—Charlie Margeson, Jean and Jerry Howell, Jay and Stephanie Pizer, Marilyn Brous and Lynda Lane.

Needless, to say we were very proud that our own Mark Stang was recognized for all the racing he did in 2018, and he collected the following awards:

- Charles A. Axtmann Memorial Trophy
- Paul W. Connelley 3rd Memorial Trophy
- James R. Grover Jr. Memorial Trophy
- Asa B. Smith Memorial Trophy



Roger Daisley, Commodore SBCC

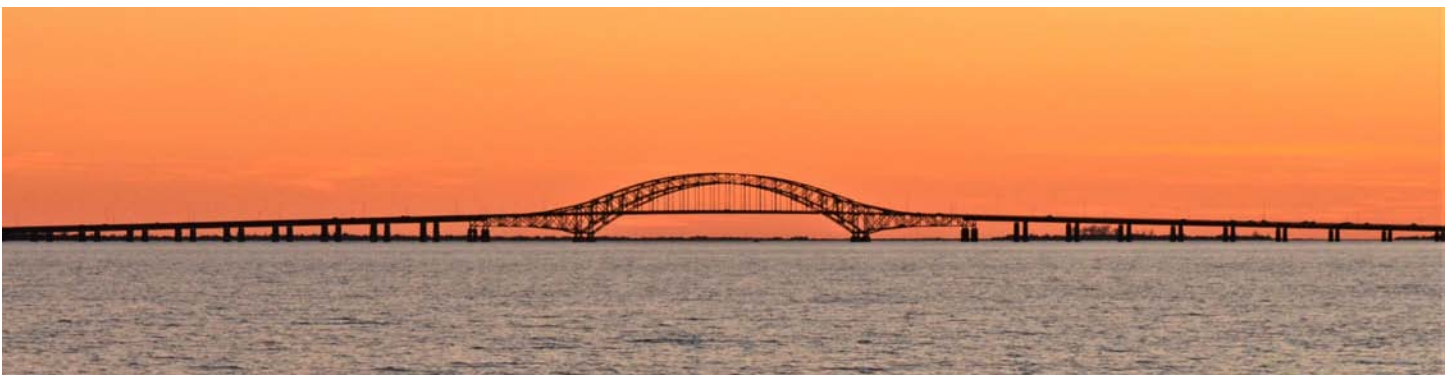
hrdaisley@gmail.com

Congratulations, Mark! We're proud of you!

REGATTA NEWS

photos by Eric Winberry

As our racing season comes to an end — the Turkey Race being the last gasp—we commemorate the 2018 racing season with a few last beautiful photos from a man who has done it all, and done it all year long. We're talking about racing, photographing, organizing racing, while also racing, and oh yeah, having more children along the way. Thanks, Eric Winberry, for all your contributions this year!



AND THE BAND PLAYS ON ...

photos from the Boat Yard Party by Stephanie Pizer and Gary Victor



Thank you, Chantyman Todd McCarthy, and the Chantywoman behind the scenes, Pam McCarthy, and all the band members for providing so much memorable music for so many memorable occasions in 2018!



SEASONAL RECIPES

Flori Grottoli

New Years Cocktail Spread

This year, I imagined skipping a large meal on New Year's Eve and inviting another couple to ring in 2019. An intimate celebration made of cocktails and munching foods, shared with good friends. Here's what I thought:

- Classic cheese and olives platter (no recipe needed here but use good cheeses, crusty baguette slices, thin breadsticks and some grapes and figs...yummy!)
- Warm Salmon Potato Loaf
- Lemon Seafood Salad
- Sage Shrimp Cocktail

Salmon Potato Loaf

(prepare that morning and store in fridge until ready to bake)

A friend of mine made this recently and it was delightful—a dish that brings together potatoes, a cream base and the wonderful flavor of smoked salmon, turning it into a comfort food. I used potato slices but it can be made with mashed potato layers as well. Don't mash too fine.

Ingredients for 4 people:

- 1/2 stick butter
- 1 large red onion, cut in half, then sliced fairly thick
- 4 really big Russet potatoes
- 2 eggs
- 1 cup heavy cream (light cream can be substituted for the heavy cream)
- 1/2 cup whole milk
- 2 packages of Smoked salmon slices
- Salt, pepper, nutmeg

Salt a large pot of water and boil the potatoes until a knife goes through them easily (careful not to overcook). While the potatoes are cooking, place the butter in a pan and sauté the onions until translucent. Add a pinch of salt when cooked and set aside to cool.

Butter a small loaf pan (I used a 10" pan and it was just right). Remember to butter well, even in the corners. Set aside.

Beat the eggs until fluffy. Add the cream and milk, a pinch of nutmeg then salt and pepper to taste, set aside.

Once potatoes are cooked, drain and let them cool. Peel the potatoes and cut into slices approximately 1/4 " thick.

Preheat oven to 350 degrees. Begin layering the bottom of the loaf pan with the potato slices, making sure all gaps are covered. Remember, this will be the topside of your loaf.

Next, create a layer of onions. Over the onions, layer potatoes and then the smoked salmon. Continue this 'lasagna' type layering until the last layer is potatoes. Cover well with potatoes remembering that this will be your base.

Pour cream mixture gently and evenly over the top of the layers. Bake for approximately 40 minutes in 350 degree oven until top has browned. Let cool completely.

Using a butter knife, separate edges of salmon loaf from pan and then turn over on a large, flat plate.

Variations: Add another layer of flavor and color with sautéed zucchini. Or use another type of fish as an added layer of protein and texture. You can also grate a little lemon zest over the salmon to make it citrusy.



Lemon Seafood Salad (prepare one day ahead)

While making this salad you can also prepare the sage shrimp for your shrimp cocktail—it's all cooked in the same pot!

Ingredients for 4 people:

- 1 pound cleaned calamari
- 1 pound bay scallops
- 2 pound bag of medium shrimp, deveined and tails off
- 2 dozen little neck clams
- 2 dozen mussels
- 1 small red onion, diced small
- 1 large red onion with skin on
- celery stalks with leaves, 1 left whole and 2 chopped in small slices
- green and black olives, drained and rinsed
- handful of capers, drained
- 3 cloves of garlic, crushed
- lemon slices from one lemon + 1/2 lemon juice
- lemon zest
- olive oil
- chopped parsley
- Splash of white wine

SEASONAL RECIPES *continued*

Lemon Seafood Salad - continued

Fill medium stock pot with water. Add 1 large onion in its skin, 2 large crushed garlic cloves, celery stalk, 2 lemon halves, a handful of bay leaves, salt. Bring to rolling boil.



While waiting for water to boil, toss garlic and oil in a pan. When garlic starts to become golden, put in the clams and mussels, and splash with white wine. Cover with a lid and cook until shells open. Put aside and let cool.

Once cooled, remove almost all the clams and mussels from their shells, leaving a few in their shells for garnish.

Back to the pot. Place calamari into pot. Cook for a few minutes until done. Remove calamari with a slotted spoon and set aside. Repeat the process with the shrimp, and finally the scallops. They should all go into an ice bath in order to stop the cooking and cool them down quickly.

Place all fish and remaining ingredients into a large bowl for tossing.

Make your dressing: Half lemon juice to half olive oil, add the lemon zest, salt and pepper to taste. Whisk it up until nicely incorporated. Drizzle over salad, coating all the seafood, and tossing so garlic and veggies get incorporated.

Sprinkle with chopped parsley, adjust seasoning to taste. Let marinate overnight.



Sage Shrimp Cocktail

Ingredients:

- 4 pounds of large shrimp, deveined and tails on
- Sage leaves
- Twig of thyme
- Cocktail sauce
- Thai chili sauce (optional)

In same pot of water used for cooking fish for the seafood salad, add a handful of sage leaves and twig of thyme.

Let the water boil for a minute and then add the shrimp. Allow shrimp to turn pink and, when cooked, remove with a slotted spoon and place into a bowl with ice in it. The ice allows the shrimp to cool quickly and stops the cooking process, allowing them to stay tender.

Arrange shrimp around a pretty bowl with the cocktail sauce at the center. I like to add a teaspoon of the Thai Chile sauce for some extra kick.



Flori Grottoli

calalieri@mindspring.com



RIGGING LOCKER

Contact for placing ads: Peg Daisley | mdaisley@msn.com



Specs

Keel: Centerboard

Dimensions: LOA: 32 ft 0 in | Beam: 10 ft 6 in
LWL: 26 ft 0 in | Minimum Draft: 3 ft 8 in, board up
7 ft, board down | Displacement: 10800 lbs Half Load
Ballast: 4400 lbs

Engine:

1) 1986 Westerbeke. Model: 21. Inboard. Diesel.
Propeller: 3 blade Max Prop Drive Type: Direct Drive
2) 1986 Westerbeke. Model: W21. Inboard. Diesel.
Engine Hours: 2300. Propeller: 3 blade Max Prop
Drive Type: Direct Drive. 21 HP. Mounts replaced in 2016; Heat
exchanger replaced in 2014; Raw water pump & strainer re-
placed 2011. Exhaust manifold and riser replaced 2007. Plenty
of spares.

Tanks

Fresh Water Tanks: 2 Plastic (60 Gallons)
Fuel Tanks: 1 Aluminum (20 Gallons)
Holding Tanks: 1 Plastic (25 Gallons)

Accommodations

Forward cabin sleeps two in the 6'4" v-berth. There is a v-berth
insert, night stand with storage, and book shelf. Aft on the star-
board side is a hang-up locker and on the port side is the head.
The head has a Raritan toilet (replaced 2015), vanity with coun-
ter top and pressure hot/cold faucet, hand shower with sepa-
rate hot/cold valves, and foot pump (recently replaced). Main
cabin has 2 settee berths (new cushions 2018) (port converts to
double) and a fold-up table. Forward facing Nav station on the
starboard side. There is a large quarter berth on the starboard
side aft. On the port side aft is a galley with CNG two-burner
stove and oven, refrigerator (Sea Frost 12V), sink, and foot
pump (new 2017). There is a stowable cover for the stove.

Electrical

Xantrex battery monitor and external voltage regulator
Battery charger | Two Group 31 AGM house batteries new 2016
and Group 31 AGM starter battery new 2010 | Bilge pump Rule
2000 with spare | Main cabin dome lights are LEDs

FOR SALE: *Habanero*—Sayville, NY—\$35,000

Photos: <https://photos.app.goo.gl/9m2R2iDergm9n7QN8>

Sabre 32, 1987. Hull number 85, sail number 89

Masthead tri-color, automatic anchor light, and strobe LED unit
12 volt outlet in cockpit

Electronics

Standard Horizon Explorer Series VHF radio with DSC and cock-
pit mounted RAM mike | Datamarine Depth Sounder | Rayma-
rine A95 - Chartplotter - New 2016 | Raymarine ST4000 Autopi-
lot with rudder position sensor - New 2008 | Stereo in cabin -
West Marine WM3000RF, with AM/FM, CD player, and USB/
AUX input - New 2012

Sails/Rigging

Mainsail UK full-batten, new 2000 | 135% UK passagemaker
genoa new 2014 | Smaller head sail (95 or 110?) | UK Cruising
Spinnaker, new 2000 | Headstay replaced 2013 | ProFurl roller
furler new 2013 | Lifelines replaced 2016

Galley: Two burner gimbaled CNG stove with oven and re-
tractable cover. Gas locker in cockpit with remote solenoid
switch and space for two CNG tanks plus room for small pro-
pane and butane tanks. Sea Frost cold plate refrigeration in ice
box, operates on 12VDC. Hot/Cold pressure water in sink, plus
foot pump faucet (pump replaced 2017) for fresh water.

Head

Located on port side, between main salon and vee berth. Rari-
tan toilet replaced 2015. Hot/Cold pressure water faucet and
foot pump (fresh water) faucet on sink. Hand held shower head
with separate Hot/Cold controls and electric pump for shower
sump. Opening port with screen, plus cowl vent from deck.

Deck Equipment

Whisker pole mounted to stanchions | Lewmar self-tailing
winches | Dodger new 2017 | Pedestal mounted table | Swim
ladder | Cockpit cushions and molded foam helm seat | 22
pound Delta anchor on cast alloy anchor roller with 20 feet of
chain and 200 feet of rode. | 15 pound Danforth with 200 feet
of rode. | Assorted fenders and dock and storm lines.

Safety/other

EPIRB - ACR RLB237 with built in GPS - New 2013 | Magma
round propane rail mount grill with storage bag and table stand
Extensive chart collection (Maine to the Chesapeake)

Call/PM/email for photos, questions, to see her in Sayville.

Sue Montana

631-567-7028

thesuemt@gmail.com

RIGGING LOCKER

Contact for placing ads: Peg Daisley | mdaisley@msn.com



1978 Tartan 27-2

Beam: 8'9"; Draft 3'2" board up, 6'6" board down
Electric Motor (easy maintenance!)

MANY upgrades over past 6 years, including:

- Sandblasted bottom and repainted with 4 coats Interlux barrier
- New electric motor and battery bank
- New cutlass bearing and stuffing box
- New ports and headliner
- New interior cushions
- Centerboard and mechanism rebuilt, new pennant
- New galley foot pump, Origo two burner Alcohol stove
- Most running rigging replaced
- New windex, VHF antenna and cable, mast sheaves, all mast wiring new and tied off, LED anchor light, some LED cabin lights, cowl vents, telescoping swim ladder, new Genoa blocks
- ON board battery chargers for house batteries and motor batteries
- New docklines
- Danforth 25 lb. anchor with chain and nylon rode
- 150% genoa on roller furler, Gennaker on furler
- Mainsail cover, dodger (windows replaced 2016), lazy jacks
- Porta Potti (original holding tank was removed but available)

\$ 9,500.00

Contact: Fred Liesegang

fred4936@yahoo.com - 516-567-3567



PRICES REDUCED AGAIN!

25Lb CQR Anchor

with 6ft coated 3/8" chain & Galvanized Shackles. **\$250**

350ft 3/4" New England Ropes Premium 3 Strand anchor rode, stainless thimble on one end and eye spliced on other end. **\$300**

Anchor & Rode have been used at most six times and have been stored off-boat. Both are in pristine condition and ready to give you a good firm hold on the bottom no matter what the weather.



Contact: Rich LaBella

labellarj@optonline.net

RIGGING LOCKER

Contact for placing ads: Peg Daisley | mdaisley@msn.com

1976 Pearson 35 Sloop Rig Sailboat \$24,500



Polar Bear is a clean, solid boat that sails great. Sails are in very good condition. Main is equipped with a Dutchmen flaking system installed in 2016. Custom made sail cover new in 2016. Custom made awning (2017) covers entire cockpit, with batten pockets added for stability. New windows and zippers added to dodger in 2016.

This boat has a very spacious cockpit. Head on port side just aft of V-berth. Manual toilet with seals and hoses replaced in 2016. H & C running water and shower. Another hanging closet opposite the head for storage.

- Rig Type: Masthead Sloop
- LOA: 35.00' / 10.67m
- LWL: 25.00' / 7.62m
- Beam: 10.00' / 3.05m
- Draft (max.) 7.50' / 2.29m
- Draft (min.) 3.75' / 1.14m
- Mast Height: 44'6"
- Displacement: 13000 lbs./ 5897 kgs.
- Ballast: 5400 lbs. / 2449 kgs.

CABIN: V-berth sleeps two comfortably. With a hanging closet and ample drawers and shelves for storage. The port settee folds down to a double bed and the starboard to a single. Starboard and port couches fit 6 comfortably with a large pull-down table. AM/FM stereo with CD player. Ample storage. New curtains in 2017. Tinted hatches in V-berth and main cabin.

ELECTRONICS: Autohelm 3000, VHS Standard Horizon ship to shore radio (new in 2017), Cockpit Wind indicator.

TANKS: Water: 90 gals., Fuel: 18 gals., Holding: 15 gals.

ELECTRICAL: 2 house batteries in good condition, 1 engine battery new in 2017, Built in battery charger. Electric bilge pump with float switch (Manual bilge pump in cockpit)

GALLEY: Well-insulated ice box, ample storage, SS gas grill that hangs off stern

DECK: Aluminum mast requires 44'6" of clearance. 5" Ritchie Compass mounted on an Edison pedestal w/cover. 28" SS wheel, Lewmar 43 2-speed winches, mechanical anchor windlass, CQR & Danforth Anchors w/ground tackle, Shore power cable, Cockpit H & C pressurized shower, Teak cup holder that attaches to Edison Pedestal. Quantum Main and jib in very good condition. Spare main and spare jib. Dock lines. Fenders.

OTHER: Hot plate, SS sink, Pressurized hot & cold water, Engine heated hot water.

Contact: Ed Anderson

631-275-1312

eander1958@gmail.com



1999 PROLINE WALK AROUND CUDDYCABIN

150 HP Mercury outboard with new powerhead
High performance stainless steel VENGEANCE PROPELLER
DUAL AXEL TRAILER WITH DISK BRAKES
\$10,000.

Contact: Larry Novak

novak34@optimum.net

631-793-4717

RIGGING LOCKER

Contact for placing ads: Peg Daisley | mdaisley@msn.com

1998 Catalina 250 Water Ballast with Factory Trailer— \$17,500



Wild Blue is a very clean example of the Catalina 250. She is the perfect trailer-sailer for weekend trips. Draft 2' - 4" with the centerboard up, 6' when down. The centerboard can be configured partially up.

2013 Yamaha 9.9 Four Stroke w/ electric start and power tilt; Asymmetrical Spinnaker with Sock and Turtle Bag; GPS; Autopilot; VHF; Pop Top; Whisker Pole, Bimini (not shown above). Latest updates include Self Tailing Winches - 2017; Standing Rigging- 2017; Main Battery - 2018; Sea Hawk Bottom Paint; Running Rigging; Trailer Updates.

Additional pictures available.

Reason for sale: upgraded to a Catalina 30

Contact: Scott Gesele

sgesele@yahoo.com | 631-987-4595 (cell)

Happy Sails to you, until we meet again ...



Photo by Eric Winberry

SBCC OFFICERS, GOVERNORS, COMMITTEE CHAIRS, 2018-2019

OFFICERS

Commodore—Roger Daisley
Vice Commodore—Della Bucher
Rear Commodore—Charlie Margeson
Treasurer—Rich Troy
Recording Secretary—Wendy Gesele

BOARD OF GOVERNORS

Bob Forman
D.J. Greco
Rich LaBella
Laurie Messina
Bob Sheppard
Dave Tedesco
Bob Van Tassel

Fleet Captain—Stephanie Pizer
Regatta Captains—Duncan & Barbara Burns
Fleet Surgeon—Pam McCarthy
Fleet Chaplain—Rick Simpson
Chantyman—Todd McCarthy
Corresponding Secretary—Peg Daisley

COMMITTEE CHAIRS

Cruising—Stephanie Pizer
GSBYRA Delegate—Mark Stang
Handicap—Jim Reichel
Historian—Fred Liesegang
Hospitality Chair—Mara Liesegang
Mailing—Fred Golder
Membership—Jeff Frederick
Program—Luis Rodriguez
Protest—Rick LaTorre
Scoring—Eric Winberry
Storekeeper—Adrienne Tesoro
Trophies—Kevin Duschenchuck
Webmaster—Rich Mourino
Welcoming—Michele Jaeger
Yearbook—Jay Pizer

SBCC Website: www.sbccsail.org
Racing Website: www.sbccracing.org
Questions for the Board: corsec@sbccsail.org
Mailing: P.O. Box 365, Babylon, NY 11702

DIRECTORY of Handy Contact Information

See the **SBCC Cruising Guide** for much more information about cruising in the Great South Bay and points beyond. The Guide is available to members and associates on the [web site](#). See the Table of Contents—Cruising Guide.

Anchorage Yacht Club, Lindenhurst
Marina & Pump-out
631-991-7372

Atlantique, Fire Island Marina
631-583-8610

Bay Shore Marina Snack Bar Gas Dock
631-665-1184

Captree Bridge
631-433-3919

Captree Marina Fuel Dock
631-587-3430

Davis Park
631-597-9090

Fire Island Pines Marina
631-597-9581

Jackson's Marina, Cormorant Point
631-728-4220

Long Beach Bridge
516-571-7785 or VHF 13

Loop Bridge
516-578-5903 or VHF 13

Meadowbrook Bridge
516-578-5903 or VHF 13

Ocean Beach Marina
631-583-5153

Pump-out in Patchogue or Moriches
Pump-out boat at VHF 73

Railroad Bridge/Channel Bridge
516-889-9169 or VHF 13

Robert Moses State Park Boat Basin
631-321-3515

Sailor's Haven
631-597-6171

Seaview Marina
631- 583-9380

Shinnecock Canal Lock Tender
631-852-8291

Shinnecock Canal Slip RSVPs
631-854-4952

Shinnecock Canal
Tobay Marina
516-679-3911

TowBoatU.S.
631-666-5380
VHF Ch16

Wantaugh Bridge / Sloop Channel
516-242-2637 or VHF 13

Westhampton Beach Yacht Marina
631-288-9496

Watch Hill: 631.597.6455



Note that contact information for all yacht clubs and sailing associations on the Great South Bay can be found in the annual GSBYRA yearbook and the GSBYRA web site at:
<http://gsbyra.org/contacts.htm>