



## Commodore's Message

My First Mate Jean-Marie and I would like to welcome one and all to another year of boating on Lake Huron.

The Grand Bend Yacht Club will arrive at a momentous occasion this year with the retirement of our "Debt" after almost 20 years.

As usual this year we will have our normal Spring repairs to the docks, and also our commitment to re-siding the Club House bringing her back to her original standard. There are of course "Work-Day" projects to be accomplished and I encourage all members to come out and lend a hand.

This year's Board of Directors are almost all new, but we will strive to continue the great work of previous Boards, being careful of our expenditures, putting on an exciting race program complimented by our regular parties dock side.

The race program is championed by our new Rear Commodore Dan Muller, who invites all the regulars out on the race course, and any and all new members to join in. For the more experienced the "spinnaker" class promises to be competitive and for the beginners the "White Sail" class is a great way to get out and learn. For those of you who have no racing experience and who wish to take part, there is always room on a boat that participates (almost always) and this is a great way to gain some knowledge of racing. Please feel free to contact me to see what arrangements can be made. The Race Program although taken seriously is meant to be FUN and is an excellent method of honing one's sailing skills.

The new Vice Commodore John McPhee will be taking the reins of the dinners and dock side parties to be enjoyed by everyone. It is a big part of the "Club" experience, and we hope to see you all out having a good time and making a memorable 2012 season.

As a gentle reminder I ask that all members and guests take that little extra effort to "lock" all doors to the Clubhouse and Washrooms when exiting. This will go a long way to help prevent the losses and vandalism that occurred last year.

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Jean-Marie and I would like to invite you all to the Commodores Brunch on the Saturday morning of the Victoria Day long weekend, our first official function of the sailing season.

Looking forward to seeing you "on the Docks" and out on the beautiful waters of Lake Huron

Fair Winds,

Billy Ive  
2012 GBYC Commodore



**Click for  
London Power  
& Sail Squadron  
Courses (several  
starting April 24)**

**Soundings submission  
deadline for the May  
2012 issue is April 25**

# Change of Watch



**Information Officer:  
Harry Harris**



**Wharfinger:  
Bernadette Cramer**



**Treasurer:  
Trish McIntrye**



**Rear Commodore/  
Race Chairman:  
Dan Muller**



**Vice Commodore/  
Social Chairman:  
John McPhee**



**Past Commodore:  
Ray Rogolino**



**Commodore:  
Billy Ive**



## Wharfinger's Memo

Welcome to spring 2012. After this past winter I'm wondering why we bothered with Haulout! This past week was outrageously hot in Grand Bend and just beautiful on the beach...I was envying the small fishing vessels out on the water.

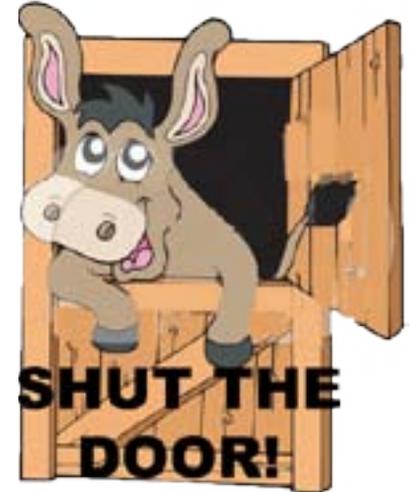
Just a few thoughts before the season begins:

Please ensure you're slip number is clearly displayed on your cradle so they are placed in the correct order along the road when moved for launch.



Please always lock the doors

Please report any water leaks along the docks, bathrooms, etc. to myself when you find them. Report any repairs needing done promptly.



Please take any refuse that Grand Bend won't take home with you and dispose of it there. Grand Bend (Lambton Shores) will only really take household garbage items in tagged, garbage bags. Read clickable Lambton Shores Solid Waste Services that includes recycling.

Please recycle everything you can guided by the link above, in the provided blue recycling boxes: separated paper, glass, plastic & metal.

Work Day promises to be really busy this year, with a shiny new Clubhouse we need to make everything else look new too! We also have to do some unexpected repairs to the steel wall that will require volunteers to assist. We need some volunteers before launch to help paint the numbers on the slips, hopefully on a beautiful sunny day. Volunteers will be needed later in May to plant flowers and tend the planters throughout the season.

Drop me an email if you are interested in helping out!

Let's hope this Summer is as great as our Winter has been and enjoy the Spring.

**Bernadette Cramer, Wharfinger**



# Instructions

On Saturday, April 28th, Launch Day, all members launching need to be present at 08:00 a.m. sharp!

GBYC is a made up of volunteers that many hands make for light work. There are always cradles to move and help will be required on the two crane teams.

Team #1 works with the large crane putting the boats in the water. Team #2 co-ordinates with the smaller crane preparing the boats and the membership for putting the standing rigging on the boats.

To the right, Bernadette's slip assignments. Members before that weekend, should mark their cradles in a non-permanent way (possibly using bright green or orange tape) with their slip numbers so they are large enough to be visible by the crane operators and both of the crane teams.

Please be prepared with a minimum of 25'-30' bow and stern lines for your boat. You'll also need dock lines and bumpers for your boat once it is in the water.

Observe where the crane straps are when you're being lifted into the water. Put stickers on the sides of your hull where the straps were located for future use on Haul Out day.

If you're having your mast installed, insure that the mast is ready to go into the boat. Please be ready in regards to all the above points. When the cranes are slowed down, it costs the club and the entire membership extra money that might result in higher costs next year for lift-in and haul-out. Members assist each other in all phases of Launch Day. Don't hesitate to pitch in and/or help a fellow member.

Members are reminded that no boats are allowed in Grand Bend Yacht Club slips that have outstanding receivables. Any member who has not paid all dockage fees and late payment fee (s) by April 30, will not be allowed to launch or to take a GBYC slip until payments are received.

Feel free to ask questions or suggest improvements to these Launch Instructions.

Regards,

Ray Rogolino, Launch Organizer  
Sylvia Gozzard, Soundings Editor



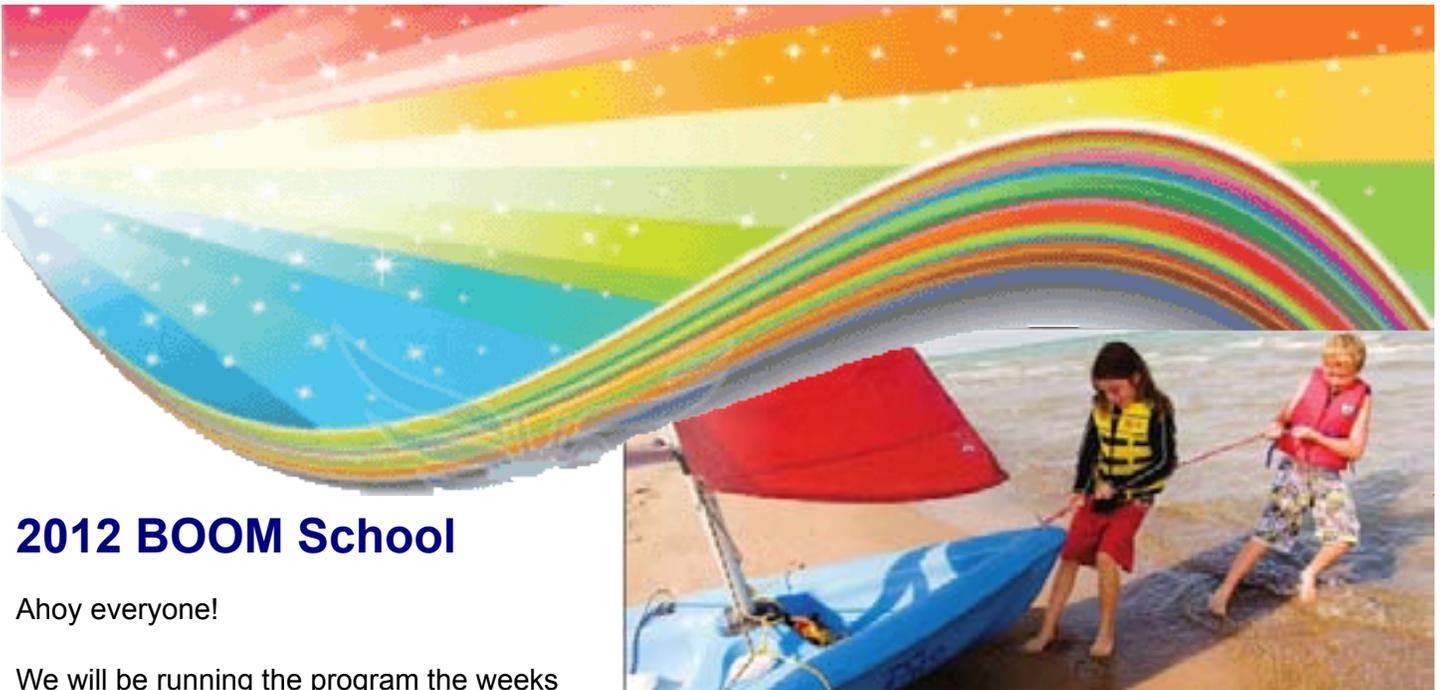
Photographs: Cat McMahon

## Grand Bend Yacht Club 2012 Slip Assignment Effective: Launch Day

1	27 Bill Morrison
2 Dave McLeod	28 Don Chalmers
3 Stephanie Donaldson	29 Ted Gillis
4 Suzanne Kelly	30 Don Masse
5 Dan Muller	31 Trish McIntyre
6 Graham Males	32 Richard Barr
7 Harry Harris	33 Dennis Long
8 George/Steve Dietrich	34 Bill Vezina
9 David Bannister	35 Randy Brown
10 Bill Newton	36 Rita Davis
11 Ole Hammerberg	37 Peter Englert
12 Ray Rogolino	38 Lee Males
13 Mike Potucki	39 Sheldon Aaron
14 Brian Thompson	40 Dave Maguire
15 Bill Gray	41 Herb VanWaterschoot
16 Jonathan Maurice	42 Fred Frangakis
17 Bob Laidlaw	43 George Dutka
18 Rick Zupancic	44 Mark Crompton
19 Dale Hughes	45 Billy Ive
20 Derek Hardman	46 John McPhee/Mike Backx
21 Jerry Jean	47 Mac Gilpin
22 Doug Nemeth	48 Dan O'Reilly
23 Andrew Allen	49 Werner Heitzmann
24 Kyle Procter	50 Paul Gunning
25 Greg Whitlock	51 Dan Balch
26 Bernadette Cramer	52 Rob Taylor

Subject to reassignment to accommodate member's needs, where reasonable.





## 2012 BOOM School

Ahoy everyone!

We will be running the program the weeks of July 23rd and July 30th.

The cost this year will be \$300 per week per child.

Please specify the weeks you are making the application even if already previously stated. To ensure you secure your spot we ask for payment to be made payable to "Grand Bend Yacht Club" by April 30th.

During these two weeks, the hours of operation will be Monday to Friday 09:00 to 16:00. We will provide further details later when the dates get closer.

Adult Boom School will commence the week of July 23. Some of you have attended last year's sessions and are wishing to come again this year and some of you have shown interest in starting the program. Adult School is held during the evenings Monday through Thursday.

Casey Lessard 2007 BOOM School photographs



If you have an interest in enrolling as a past student or a new one please email me no later than April 15th expressing your interest and I will send application forms along with more information such as costs and times related to the program. We only have spots for eight adults in that week so secure your spot soon

Please do not hesitate to contact me with any further questions

Thank you,

Ray Rogolino, Past Commodore  
GBYC BOOM School Organizer

# Annapolis Boat Show

by George Dutka



*Not all arrive by car!*



*Outbound 46' closeup*



*Pusser's Painkiller (s)*



*The Woody Look*



*Unboardable*

Last fall I finally made the trip to the Annapolis Sailboat show although I sadly missed the chore of making Thanksgiving dinner for 15 plus. I met up the day before with a good friend and his wife who sail out of Bayfield. The day we attended the show was sunny and very warm. We arrived at the gates just as they opened. I was surprised to hear a cannon go off just as if you were aging. The cannon also went off to mark the end of the day.

We spent most of the day boarding boat that we only see in magazines, which all are well above my budget. By the end of the day a \$300,000 boat seemed dirt-cheap. My favorite, if I had to pick one, was the Outbound 46' which would never fit into our club slips but would make a great live aboard home with a reasonable price tag. For lunch one must try the crab cakes which are famous in Maryland. A Pusser's "Painkiller" or two was needed to wash it all down and are readily available in many locations if you get thirsty again. Near the end of the day we sat in on one of the guest speakers to rest our feet. The topic was cruising in the Bahamas which I found really interesting. I spent a second day just visiting and photographing Annapolis which is rich in American history. All photos I took at the Annapolis show I took with my pocket camera which was easy to carry.



*Passport Yachts--not seen in southwestern Ontario*



*Outbound 46' Value for dollar but beyond my budget*



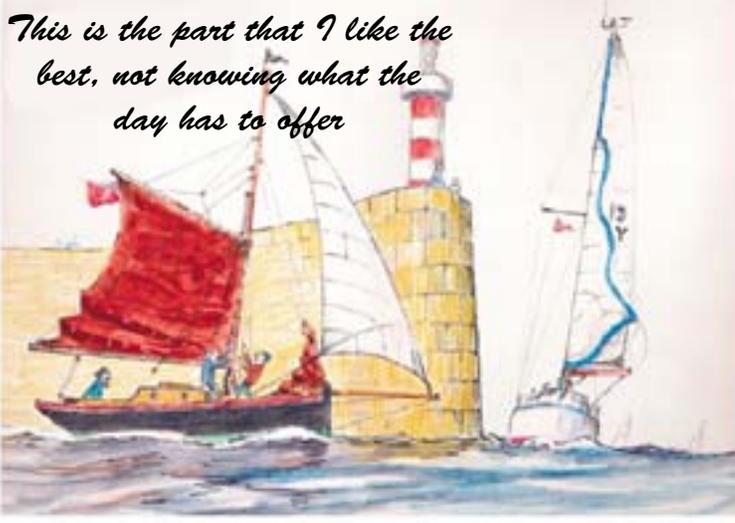
*Annapolis, Capital of USA  
Nov 26, 1783 to Nov 26, 1784*



*Gozzard Yachts--1st time aboard despite local manufacturer*

## Fun Pics

*This is the part that I like the best, not knowing what the day has to offer*



*"You're always talking about the good old days, so you'd better come on watch. The batteries are flat and we've got no engine, GPS, echosounder or log!"*



*"Do you ever think sailing's a bit overrated?"*

### Three Wishes

There were three men out sailing, when it began to storm. Their boat was wrecked by the storm, and washed up on a deserted island.

They started to walk along the beach and found a bottle. They picked it up and began rubbing the sand off, when all of a sudden, a genie popped out. The Genie said "Since you have released me from the bottle, I will grant each of you one wish."

The first man said, "I really miss my wife and grandchildren. I wish I were back home." Poof! He was gone.

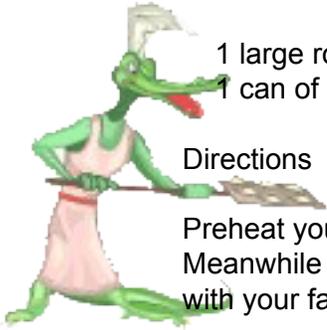
The second man said, "This is great! I wish I were in Hawaii on the beach, with a good hot meal to eat." Poof! He was gone, too!

The third man looked around and said, "You know, it's lonely around here, I really miss those guys."



# The Larder

## Beer-Can Chicken



- 1 large roasting chicken
- 1 can of your favourite beer

### Directions

Preheat your BBQ grill to high. Meanwhile season the chicken well with plain salt and pepper or with your favourite spice rub.

Open the can of beer and take a big gulp. Perch the chicken onto the open beer can sliding the can inside the cavity so that the bird is sitting upright balanced on its legs with wings at the top. Place the chicken on one side of the grill turning the heat to low on that side, leaving the heat on medium high in the rest of the grill. Close the lid forming an oven and roast until the chicken reaches an internal temperature of 165°. Depending on your BBQ this will take from 60 to 90 minutes.



## Roast Chicken Spice Rub

- 4 tablespoons paprika
- 4 tablespoons onion powder
- 4 tablespoons garlic powder
- 4 tablespoons ground celery seed
- 2 tablespoons dried thyme
- 1 tablespoon ground bay leaves
- 1 tablespoon salt
- 1 tablespoon pepper

Combine ingredients together and rub on chicken. .



## Greek Potatoes and Spinach Salad

- 1/2 cup olive oil
- 1 stick butter (8 tablespoons, 4 ounces or 1/2 cup)
- 6 Yukon Gold potatoes, cut into 12 pieces each
- 1 head of garlic, peeled into cloves
- 2 lemons, juiced and zested
- 1/2 cup more of olive oil
- 1 tablespoon dried oregano
- 10 ounces baby spinach
- Sprinkled sea salt and freshly ground black pepper, to taste

### Directions

Place a large, heavy skillet over medium-high heat and add the first olive oil and butter. When the butter has melted and begins to sizzle, add the potatoes and brown slowly and patiently for 15-20 minutes, turning them as necessary until they have evenly browned on all sides.

Meanwhile finely chop or puree the garlic. Whisk the lemon, second olive oil, garlic and oregano into a small bowl and whisk until emulsified. Put browned potatoes into a salad bowl and toss with garlic dressing, salt and pepper and spinach.

*Recipes are from  
Michael Smith,  
Chef-at-Home*



## Grilled Banana Splits

- 4 bananas, peeled
- 4 scoops of your favourite ice cream
- Various ice cream toppings such as: chocolate sauce, butterscotch sauce, candy sprinkles, nuts, whipped cream, maraschino cherries

### Directions

Preheat a grill to high and oil it well. Lightly oil the bananas then grill whole until heated through and lightly browned. Put bananas into banana boat dishes and dress up with a scoop of ice cream and your favourite toppings

Greetings

