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THE ROYAL YACHT CLUB OF TASMANIA

What's In The Wind

April 2021



Photo credit: Anthony Druett

FROM THE BOARD ROOM

I was very pleased to be able to personally thank about 70 of our volunteers who attended our annual Volunteers Thank You Function on 15 April. It was also my pleasure to introduce Cruising Yacht Club of Australia Commodore Noel Cornish who stressed the importance of the enduring relationship between the CYCA and RYCT for the successful delivery of the Rolex Sydney Hobart Yacht Race. Thanks for visiting us Noel and Meg.

RYCT success on the water continued in April with Sam King and his crew winning the 2021 Sailing Champions League Asia Pacific Final held in Newcastle. Well done Sam and crew!

The Combined Clubs' Womens' Keelboat Regatta held on 24 April in the RYCT Elliotts at the DSS was a huge success. Congratulations to all involved and I hope this event can become an annual fixture on our Combined Clubs' sailing calendar.

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pay \$60k off our loans. The Board also approved the 2021/22 budget.

In my March report I made some comments about culture and challenged us all “...to ask ourselves whether we behave in a manner that is tolerant and welcoming to all”. So it was very disappointing that less than a month later the Board found itself dealing with a disciplinary matter involving a member behaving inappropriately towards a staff member; this resulted in a temporary suspension of that member’s privileges of membership. Let me make it very clear that, regardless of membership category or duration, the same rules will apply to everyone and that inappropriate behaviour towards our staff or other members will not be tolerated.

As the Sailing season concludes I look forward to celebrating with you at the Combined Clubs, RYCT Keelboats and RYCT OTB presentation events during the next few weeks.

Richard Bevan
Commodore

FROM THE GENERAL MANAGER

Staffing Update

New Food & Beverage Manager Appointed

It is a pleasure that I announce we have engaged a new Food & Beverage Manager Mr.

Jason Allie who will commence with us on Monday 10th May 2021.

Jason’s current position is Hospitality Manager at Anglesea Barracks in Hobart, a position he has held for the past 7 years.

Jason has had extensive experience with effective rostering, stock control ordering and working well within budgets within both the Bar and Catering/ functions departments.

This position has involved Jason organising and running events for up to 800 people which included service to dignitaries.

Jason’s working career has been focused on the hospitality industry at Management level, he is also a fully qualified chef, who has led a team of 20 chefs’ and has worked in this position at several notable restaurants both in Tasmania and New Zealand.

I am confident that Jason will be able to take the Club’s hospitality up to the next level, please make him feel welcome.

Sailing Operations Manager

Recruitment for a new Sailing Operations Manager commenced last week.

‘A’ Arm Replacement Update

The RYCT Marina Working Group recently considered a report on the state of structural integrity of the ‘marina stub’ or entry jetty to the marina. The area of the marina stub incorporates the initial portion of the marina access jetty that houses the security gate, courtesy and rescue boat davits, wheelbarrow storage, and water supply shut-off valve. The integrity of the marina stub is essential to both continued safe access to the marina and fuel jetty, and successful replacement and operation of ‘A’ Arm.

The state of the marina stub is better than anticipated, and the report recommends relatively minor upgrades and maintenance that can be incorporated in the overall works required for the replacement of ‘A’ Arm.

The final design of the ‘A’ Arm replacement can now be finalised to allow overall costing and preparation of documentation for Council planning approval. The programme for

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Afternoon of Jazz at the RYCT

The Jazz afternoon on Saturday 24 April 2021 was a great success with over 100 members and guests attending. Both the lunch and music were well received and enjoyed. Thank you for your positive feedback.

Watch this space as our Business Development Manager is planning more of these types of events. We will also keep you updated via Facebook and the RYCT webpage as well as posters around the Club.

Look forward to seeing you at the Club.

Kind regards,

Sue Ball ACCM

General Manager

SAILING

Sailing Champions League Asia

Congratulations to Sam King, Chloe Fisher, Alice Buchanan and Charlie Zeeman on taking out the Sailing Champions League Asia Pacific final representing The Royal Yacht Club of Tasmania.

The RYCT team finished first in the qualifiers and prevailing in the finals held from 9 – 11 April at the Sailfest Newcastle Regatta.

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2.4 Championship

The RYCT hosted the International 2.4mR Australian Championship 2021 over the Easter weekend.

Congratulations to Matt Bugg finishing in first place, David Graney in second place and Rowdy McCullum in third place.

It was the 10th straight win for Matt Bugg, also Paralympic silver medallist in the class. The podium was taken up by all Tasmanian RYCT members who continue to dominate this tightly controlled one design class.

Peter Coleman from RBYC won the regatta point score award for most improved over the series.

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Keel and Rudder Inspections - Safety Categories 1, 2 & 3

World Sailing and Australian Sailing have noted with concern the high number of fatal and near-miss incidents involving keel failure. The reasons for keel failure are many with modifications and poor maintenance at the top of the list. In an effort to reduce the risk to racing sailors, and in particular those taking part in Category 1, 2 & 3 (i.e. off-shore) races, Australian Sailing has passed an amendment to the Special Regulations that will require boats taking part in Cat 1, 2 & 3 races to undergo an inspection of their keels and rudders.

The amendment comes into force on 1 January 2022 with the Bruny Island Race the first RYCT event to be affected by the change. Other races which start before January 2022 may, at the discretion of their Organising Authority, invoke the new requirement.

The practical application of this amendment is that a boat must be inspected within 24 months of the start of a Cat 1, 2 or 3 race. So an inspection once carried out will last two years unless the boat suffers a grounding after which it must be reinspected.

Australian Sailing has produced a document with answers to frequently asked questions, with the bulk of the content provided by World Sailing. This document also sets out who can conduct an inspection and how it is to be carried out. They have also provided an inspection form for completion according to the requirements of the Special Regulation.

Rather than summarise the changes we have provided below links to the three documents.

The amendment to the Australian Sailing Special Regulations can be found [here](#).

The AS/WS frequently asked questions document can be found [here](#).

[Subscribe](#)[Past Issues](#)[Translate ▼](#)[The Keel & Rudder Inspection Form can be found here](#)

2021 RYCT Prize Giving

Enjoy a fun Friday night of celebrations

2 course dinner - mains and desserts

\$ 45.00 per person, children under 12 \$ 25

6.30 pm for 7:00 pm

Bookings essential: (03) 6223 4599 or membership@ryct.org.au

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YACHT CLUB
OF TASMANIA

2021 RYCT PRIZE NIGHT

MAY 14TH 2021

\$45.00 pp

\$25.00 for children under 12

6.30pm for 7.00pm

RSVP by May 10, 2021 at the Club office on (03) 6223 4599

Combined Club Winter Series 2021

Due to COVID-19 restrictions last season's individual Clubs' winter series were amalgamated into a Combined Clubs series for the first time. The series was very well supported by boat owners and their crews so it has been decided that this winter there will be a Combined Clubs six-race series instead of individual club events. RYCT will continue to award a pennant in each of the divisions.

Racing will be conducted using mid-river starts and finishes. The first race is on 23 May,



2021 Women's Keelboat Regatta

RYCT TEAM SALTER TAKES WOMEN'S KEELBOAT CROWN

Skipper Kirsty Salter, Amelia Catt, Lizzi Rountree and Amy Potter, representing The Royal Yacht Club of Tasmania, won the inaugural Combined Clubs Women's Keelboat Regatta in Hobart on Saturday 24 April.

The unpredictable River Derwent kept Race Officer Ian Ross and the 48 female sailors on their toes with big wind shifts throughout the day, with the heaviest conditions kicking in from the south west at 15+ knots for the Gold and Silver Fleet finals.

Salter was expected to do well in the event and didn't disappoint, starting with a second place in the first flight of the Yellow Fleet Qualifier. A frustrating sixth in the next flight put the team on notice but a second in the final flight saw them sneak through to the Gold Fleet final on 10 points.

Charlotte Armstrong (Kingston Beach Sailing Club), skipper of the youngest team in the regatta, was the top qualifier from the Yellow Fleet with three wins from three races (3 points) and was the hot favourite while Lauren Keil (Midway Point Yacht Club) finished on 4 points.

In the Blue Fleet Qualifier, Chloe Abel was the top performing boat on 4 points from Clare Brown on 5 points and Felicity Allison (10 points), all representing the Derwent Sailing Squadron.

The intense competition and on-water rivalry was evident off the start line in the Gold Fleet final with tactics and tight racing the order of the day. An incident at the top mark on the first lap saw Brown and Armstrong take a penalty turn each which cost them podium positions.

Salter held a small but consistent lead after the first lap. Abel, not content to follow Salter around the track, tacked away to the left side of the course but fell into softer air, failing to get through Salter, who increased her lead to take out the event from Abel and Allison.

Salter credits her win to some early on-water training sessions with husband Julian Salter, and to the strong experience on her team. "The training sessions were important for us and while the weather was challenging, the top sailors were always at the front end of the results," said Salter.

Jodie Sullivan, representing the Port Dalrymple Yacht Club, took out the Silver Fleet final in an almost dead heat from Clare Dabner (Derwent Sailing Squadron).

The event culminated in a social function where Her Excellency, Professor the Honourable Kate Warner, AC, Governor of Tasmania, presented the winning teams with their prizes. Guests also heard from female media trailblazer, Tiffany Cherry, and around the world offshore sailor, Jessica Watson.

The event, hosted under Australian Sailing's SheSails program to encourage female participation in all aspects of sailing, was a resounding success, with calls from across the fleet to make it an annual event.

Words and Images: Jane Austin



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TRAINING

MAST Powerboat Courses

In Tasmania, a motorboat licence is required to operate a vessel 4hp or more (except for a hire and drive vessel).

The RYCT is an accredited provider of the [MAST Motor Boat Licence](#) which is valid for a three year period (pro-rata) and all licences have a common expiry date.

New courses coming up:

Sunday 2 May: 0930-1330- Click [here](#) to register

Saturday 15 May 0930-1330- Click [here](#) to register

For More information please contact our sailing administrator Michael Vincent at otbtraining@ryct.org.au



Safety and Sea Survival Course

The RYCT is running a Safety and Sea Survival Course and a refresher course starting September 2021.

This course intends to provide all persons going to sea with skills and essential knowledge that will maximise their chances of survival in water or life rafts following a man overboard situation or vessel abandonment; and familiarise sailors with the latest personal and vessel safety equipment, its purpose, deployment, and most effective use; and present and discuss prevention and coping strategies for incidents and emergencies at sea.

In completing the course, participants will receive a Course Completion Certificate that satisfies the requirements for most Category 0, 1 and 2 races. With a 5 year validity the certificate can be updated by attending a refresher course.

Full Course - Click [here](#) to register

Refresher Course - Click [here](#) to register

For More information, please contact Jason Cummings (RYCT Instructor) at jason.cummings@tasmanadventures.com.au or Nick Hutton (RYCT Sailing Manager) at sailing@ryct.org.au

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Are you prepared for the challenges
you may meet at sea?

SAFETY AND SEA SURVIVAL

**UPCOMING COURSES
AT THE RYCT**

SAFETY AND SEA SURVIVAL COURSE

Two Day Course - \$400.00

Sat 11th & Sun 12th September 2021
9.00am - 4.30pm both days

**SAFETY AND SEA SURVIVAL COURSE
REVALIDATION**

Two Day Course - \$300.00

Wed 8th & Sun 12th September 2021
9.00am - 12.00pm both days

FOR ENROLMENT VISIT:
<https://www.ryct.org.au/safety-and-sea-survival/>

The Royal Yacht
Club of Tasmania



CRUISING

Winter Forum

Tolly and Josephine will be discussing the construction of their timber yacht "Gloria of Hobart". Many years in the making, this stunningly crafted timber ketch is the envy of everyone on the water. Come along and hear of the hard work and perseverance put into her construction.

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Cruising Yacht Club of Tasmania

2021 CYCT Winter Forums

The first of the 2021 CYCT Winter Forums

The building of the 13.9 meter

Herreshoff Mobjack Ketch

“Gloria of Hobart”

From 1988 to 2006

At Wilson Brothers boatyard Cygnet

By Tolly and Josephine Jaworsky



Thursday 13th May @ 7.00pm

Venue: RYCT

All welcome

Pear Tree Cruise

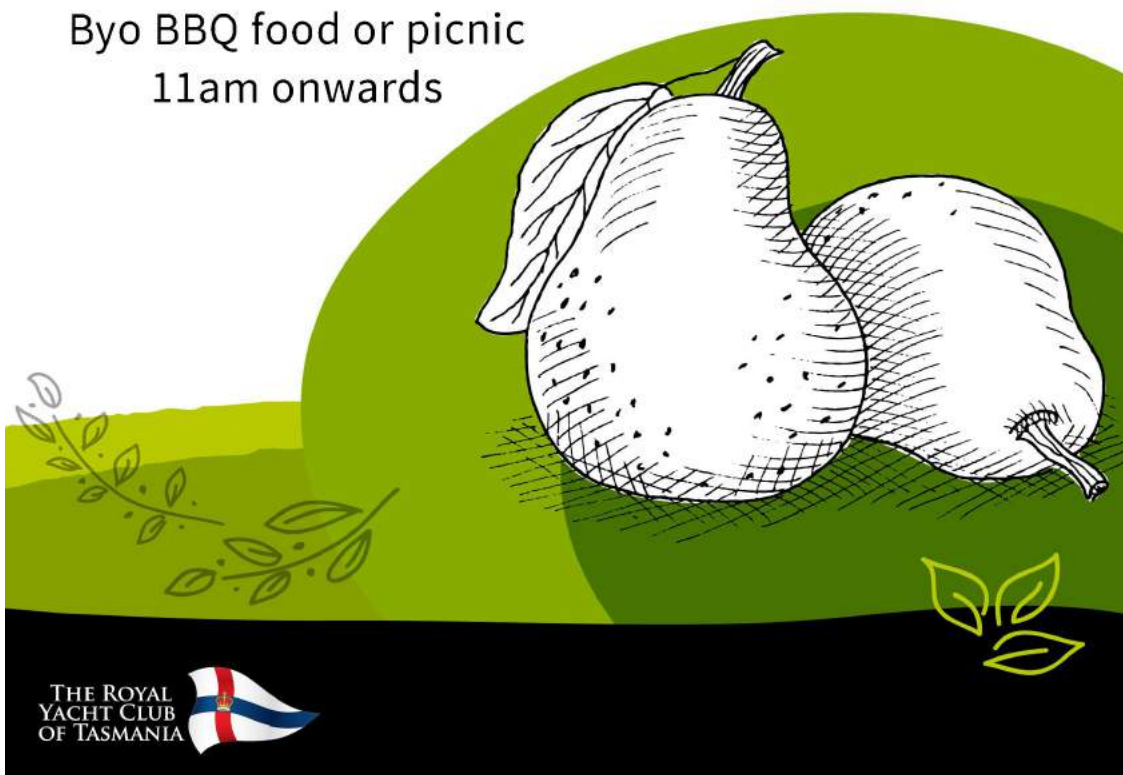
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Pear Tree cruise



Sunday 30th May 2021

BBQ and open fires onsite
Byo BBQ food or picnic
11am onwards



THE ROYAL
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OFF THE BEACH

RYCT Off The Beach Prize Giving

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PRIZE GIVING



16 MAY 2021 | 12.30pm
THE ROYAL YACHT CLUB OF TASMANIA, BRUNI ROOM

BBQ TO FOLLOW

SOCIAL

What's Coming Up?

Mother's Day

Celebrate your mum with a Mother's Day lunch at The Royal Yacht Club of Tasmania in Sandy Bay.

Subscribe	Past Issues	\$60.00pp includes a glass of sparkling on arrival - Children under 12 \$30.00	Translate ▼
	<p>Buffet Menu to include variety of delicious mains and desserts - full menu announced soon.</p> <p>Gift to all the Mothers. Hampers and other surprises on the day.</p> <p>Live Music performed by Bridget Pross who is well known locally and has supported many local and international acts including Joe Cocker, John Butler Trio and Tex Perkins.</p> <p>BOOKINGS ESSENTIAL - (03) 6223 4599 or membership@ryct.org.au</p>		

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Join us for

Mother's Day Lunch



Sunday 9th May 12pm

The Royal Yacht Club of Tasmania

\$60 per person

Includes a glass of sparkling on arrival

Children under 12 \$30

Live music by Bridget Pross



BOOKINGS ESSENTIAL

6223 4599 or functions@ryct.org.au

Menu

Salads and Sides

Artichoke, green bean and fetta salad

Roasted pumpkin, baby spinach, cashew and parmesan salad with balsamic caramel

Tomato, chickpea and roasted capsicum salad

Maple roasted pumpkin

Garlic and thyme roasted potatoes

Cheesy cauliflower bake

Buttered greens

Mains

Rosemary roasted leg of lamb

Pork scallopini, tender pork striploin with creamy mushroom and port sauce

Desserts

Selection of petite desserts

Spiced apple crumble with Chantilly cream and warm custard

Tasmanian cheese selection

Fresh fruit



Our Jazz Afternoon Was Well Received!

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MEMBERS

Member Spotlight

*Every month we are asking one of our members some questions, so you get to know your fellow members a little bit better. **Meet Michael Robertson, a Senior Member of our Club.***

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1. How long have you been a member of the Club?

Just over a year.

2. What do you enjoy most of the Club?

The people. Having been an officer in the Royal Australian Navy for nearly 30 years we were privileged to be involved with many Wardrooms and Officers clubs around Australia and overseas, the RYCT has filled this void for us. Furthermore, having moved from NSW last year the RYCT has given us as a family a real sense of community. The people have made this happen for us, from the Commodore (past and present), the staff (who go out of their way to make our daughters feel part of the club) and the members. Being new to boating the support and advice we have received has been and welcoming.

3. What is the best memory you have of being at the Club?

Probably my favourite memory was one of our first memories. We had just spent our first night on our new boat, we spent the night in the marina watching the fireworks and seeing out 2019. The next day we pulled around to the fuel berth. This was a first evolution and manoeuvring of our new boat so there was a military precision brief with the use of a mini whiteboard, pictures and lots of colour!

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As we approached the RYCT fuel berth I noticed "Ichi Ban" at the fuel berth on the Eastern side. No problem I thought, I'll do a little spin here and do a stern approach. I was so happy with my performance I failed to notice that Rosie was now fully aware that the Sydney to Hobart winner was only meters away. I quickly re briefed that the wind was now pushing us off the berth, not onto the berth as anticipated.

Whilst Rosie was looking at me as I communicated this important information she was in no way listening.

As we approach the berth I look back fully expecting Rosie to be on the fuel wharf getting some turns on, but instead she was standing there, line in hand waving to the crew of Ichi Ban, congratulating them on their win. By this stage the wind had pushed us off and I set up for another approach.

Thankfully the crew of Ichi Ban came over and took our lines and were absolutely lovely.

We still laugh about our first boating experience at the Club and we wouldn't change a thing about that day!

4. What do you do for a living?

Retired Royal Australian Navy helicopter pilot.

5. What could other RYCT members always ring you for?

A beer and a laugh.

6. What would you name your boat if you had one?

We have a Grand Banks 47 named "Maple Spirit ". The name is in memory of my wife's late father and her beloved Canadian heritage.

7. Would you rather spend the rest of your life with a sailboat as your home or an RV as your home?

Boat for sure. A boat gives you freedom, not constrained by roads, parking spots, noisy neighbours, traffic.....

Also, our boat requires the family to act as a team. We conduct briefs and assign jobs (except our Jack Russel Terrier "Daisy" she is rubbish at tying a clove hitch!)

8. Would you rather give up all drinks except for water or give up eating anything that was cooked in an oven?

I won't lie, by far the toughest question for me!

I am a foodie, but I am also a whiskey, craft beer and coffee lover.....

By oven, do you mean an inside oven as I love my wood fired pizza oven....

Ok, I think I'd give up the oven. There are lots of other ways of cooking delicious food.

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MEMBER BENEFITS

See two of our many membership benefits below! Click [HERE](#) to see our other membership benefits!



I work by the hour and often an hour's consultation on site and a couple of hours of research and sketching up rough ideas is enough for a small garden to get people heading in the right direction. And it can be beneficial to have advice about soil preparation and maintenance before the plants go in. Gardening is like making a cake and the plants are just the decoration on top: lots of work needs to go into preparing the ground first to ensure happy plants. Contact me for ideas and inspiration: No job too small! Contact Catherine at catherine@thecretans.com

Offer: A special rate for garden design to RYCT members.



Banjo's Bakery Café conveniently located on Sandy Bay Road is renowned for fresh baked bread, delicious cakes, slices and pies.

Offer: Banjos donates 10% of all purchases to the Club's Off The Beach program when showing your RYCT Banjo's member card.

Get your card from RYCT reception.

STAFF'S RECIPE OF THE MONTH

Garlic Bread Spaghetti Carbonara



INGREDIENTS

- 400g dried thin [spaghetti](#) pasta

Subscribe	<div>Past Issues</div> <div><ul style="list-style-type: none">• 400g piece speck, rind removed, cut into 1cm pieces• 70g (1 cup) fresh breadcrumbs (made from day-old bread)</div>	Translate ▼
	<div><ul style="list-style-type: none">• 1 large garlic clove, crushed• 2 tablespoons chopped fresh continental parsley leaves• 4 eggs• 70g (1 cup) shredded parmesan, plus extra, to serve• 125ml (1/2 cup) double cream</div> <div><h3>METHOD</h3><div><div>Step 1</div><p>Cook the pasta in a large saucepan of salted boiling water following packet directions. Drain. Return pasta to the pan.</p></div><div><div>Step 2</div><p>Meanwhile, heat a non-stick frying pan over medium-high heat. Add the speck and cook, stirring occasionally, for 10 minutes or until crisp.</p></div><div><div>Step 3</div><p>Use a slotted spoon to remove speck from the pan and add to the cooked pasta, reserving the fat in the pan. Add the breadcrumbs to the pan and cook, tossing, for 3-5 minutes or until they start to turn golden. Add the garlic and parsley. Cook, stirring, for 30 seconds or until well combined and aromatic. Transfer to a bowl and set aside.</p></div><div><div>Step 4</div><p>Whisk together the eggs and parmesan in a large jug until well combined. Season.</p></div><div><div>Step 5</div><p>Add cream to pasta mixture. Place over low heat. Toss for 2-3 minutes or until cream is warmed through (be careful not to overheat). Remove from heat.</p></div><div><div>Step 6</div><p>Pour the egg mixture into the pasta mixture and toss until well combined. Return to low heat. Toss constantly for 1 minute or until the pasta is warmed through. (Do not overcook or the egg will scramble.) Divide among serving bowls and sprinkle with the fried garlic bread crumble and extra parmesan to serve.</p></div></div>	

WINE OF THE MONTH

Josef Chromy Pepik Chardonnay 2019 (Tasmania)




















Purchase this at the bar for \$43/bottle or \$9/glass members price

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This Chardonnay is unoaked and is fresh and crisp on the palate. Aromas of green apple, pear, and lemon with some lime zest. Medium-bodied on the palate with a creamy texture and medium acidity, with fresh citrus notes, and a clean, slightly mineral finish. Enjoy this with our 'Staff's Recipe of the Month'!

CLUB NOTICES

Footy Tipping Scores

Subscribe	Past Issues	UPPER	TOTAL SCORE	Translate ▼
	1	 TimG50	45 (131)	
	2	 Trout.	43 (166)	
	3	 JudieE	42 (200)	
	4	 jim paltos	41 (180)	
	5	 pqjaci	40 (173)	
	6	 rnbatt	39 (126)	
	7	 Rae Batt	38 (167)	
	8	 Patsy Batt	38 (167)	
	9	 Rob Gourlay	37 (139)	
	10	 Oli Burnell	37 (146)	
	11	 DrDiStow	36 (121)	
	12	 SusieMG	36 (135)	
	13	 JPDH	36 (144)	
	14	 Lucy, Henry, Molly and George	35 (127)	
	15	 swanboy 1	35 (162)	
	16	 Yearofthesaint this year	35 (177)	
	17	 Sunpot	34 (162)	
	18	 Vic Parkes	32 (136)	
	19	 Chris Oldfield	31 (167)	

Covid Safe App

By 1 May 2021 many organisations will be required to use the free Check in TAS app to collect contact information about everyone who spends time at their premises or event.

This Government mandate affects how we record your visitor data at The Royal Yacht Club as well. We would be grateful if everyone could start using the 'Check In Tas' app at one of our many 'check-in' stations around the Club.

Please find below more information on how to do this.

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KEEP
ON TOP OF
COVID

How to use the Check in TAS app

Check in
TAS

1



Download then open the Check in TAS app from the Apple App Store or Google Play Store.

2



Register your details (you only have to do this once).

3



Select 'check in now' and hover your smartphone camera over the venue's QR code.

4



You're checked in!

Your details are secure, will be kept for 28 days and then automatically deleted, and will only be used for official contact tracing purposes if required.

www.checkin.tas.gov.au



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