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THE ROYAL YACHT CLUB OF TASMANIA

What's In The Wind

February 2021



FROM THE COMMODORE

From the Board Room – February 2021

In February the Board commenced a review of the RYCT Strategic Plan, reflecting on the Club's performance over the past 12 months in what can only be described as an extraordinary year. We conducted a PEEST (Political, Economic, Environmental, Social,

At the February Board meeting we noted the success of Sam King and his crew in winning the Sailing Champions League Southern Qualifier. Congratulations Sam and thanks for publicly acknowledging RYCT's support for you and your crew to compete.

We were advised that a dilapidation survey of the Marina Entry Jetty Stub is about to commence, which is a key element of the A Arm replacement project.

We noted that revenue from our hospitality business continues to recover as COVID-19 restrictions continue to ease.

We also noted the GM's advice that a full review of the Club's sailing administration, training and coaching requirements will be conducted before recruiting to fill sailing staff vacancies.

Richard Bevan
Commodore

FROM THE GENERAL MANAGER

As we approach the second half of February, and the second edition of "What's in the Wind" for the year, we are starting to see and feel the seasonal change, even though I am sure you will all agree this has been a very unusual Summer.

Detailed below are some staff changes, Club events, and important information that I would like to share with you this month.

A big congratulations to Abbey Hall our Trainee Administration Assistant who has just completed her Certificate III in Business, in 12 months instead of the usual 2-year period. Abbey is going back to University to continue studies and we consider ourselves fortunate, that she will be staying on with us at Reception for 2-3 days a week.

Resignation of Sailing Operations Manager

Brian Hall, our Sailing Operations Manager has resigned and is moving onto a new and exciting role with Coral Expeditions. We wish Brian all the very best in his new role.

Nick Hutton will be stepping into the role on a temporary part-time basis which will allow us to look at the requirements for that area and undertake the recruitment process. Welcome back Nick, even if it is only for a short period.

New menu for the Deck

New Menu for the Bistro

Our Chefs have come up with a beautiful seasonal menu which will be introduced in the next couple of weeks. This is part of our strategy to introduce four changes of menu during the year to coincide with seasonal changes.

Speed signage in the Car Park

Car parks are generally low speed areas, and our Club car park is no exception. We will be installing new signs in the car park areas around the Club, and this is a reminder that these areas of our Club are also considered shared zones with high pedestrian traffic.

House Support Scheme

Reminder- House credit expiry date – 30 April 2021

In response to the Covid-19 pandemic, the deadline for using your 2019/2020 House Credits was extended from 30 June 2020 to 30 April 2021.

If you have any House Credit remaining on your RYCT Member Account, please make sure to pop down to the Club and enjoy a drink or meal in the Bistro or out on our new Deck to use those House Credits before they expire.

Change to House Credit Year- New dates will now be 1 May to 30 April

In response to Member feedback, the House Credit Year has been changed to align with the RYCT Financial and Membership Year. We have received several comments that the different year ends created confusion, so we have taken this opportunity to bring the year ends into alignment.

The billing cycle for the House Levy Charge will be in two instalments being 1 May and 1 November each year and all credits must be redeemed by 30 April in the following year.

Footy Tipping 2021

It is that time of year again, it's the start of the AFL season and RYCT Footy Tipping Competition.

This year the competition will be run online through **ESPN Footytips**. Information will be available on our Website, Facebook, the Club Noticeboard or by contacting Nicole Mudge in the office who will be able to assist you - GOOD LUCK.

Club Events

We are currently planning some exciting events for the coming months such as a Jazz afternoon on the Deck, a Children's Easter Egg Hunt, a special Mother's Day celebration and Christmas in July, just to name a few. Further detail will be in the March newsletter.

Look forward to seeing you around the Club.

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General Manager](#)

SOCIAL

What's Coming Up?

A promotional poster for a Summer Party at the RYCT Deck. The background is a photograph of a waterfront cafe with people sitting at tables, overlaid with a green-to-blue gradient. A white sun icon is positioned above the text 'Summer Party'.

Summer Party

JOIN US ON THE RYCT DECK!

SATURDAY 27 FEBRUARY • KITCHEN OPEN 12–4PM
FREE ENTRY • TAPAS MENU • DRINKS • LIVE MUSIC
PLEASE CALL TO LET US KNOW YOU ARE COMING

 THE ROYAL YACHT CLUB OF TASMANIA

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NEW TAPAS MENU FOR THE DECK



TAPAS SPECIALS

ON THE DECK

PERI PERI SPICED SQUID With watermelon, feta and coriander salsa & citrus aioli	\$13.50
HOUSE MARINATED OLIVES WITH TOASTED SOURDOUGH Extra virgin olive oil and balsamic caramel	\$11.50
DUCK FAT PATATAS BRAVAS With spicy tomato sauce and garlic aioli	\$11.50
CHICKEN PINTXOS With garlic aioli and red chimichurri	\$13.50
ROASTED CAULIFLOWER With salsa verde, toasted almonds and rocket	\$12.50
PORK ALBONDIGAS In rich tomato and red wine sauce with toasted ciabatta	\$19.50
SMOKED SALMON With toasted ciabatta, rocket dill creme fraiche and fried capers	\$18.50
LIGHTLY FRIED WHITE BAIT With smoked paprika aioli, lemon and lime	\$16.50



International Women's Day Celebration

You will be treated to a drink on arrival before being seated at round tables to experience presentations by 3 amazing women and distillers, hearing their stories of women in the industry. Guided tastings of fine spirits and wine will be served alongside fine canapes provided by the RYCT staff. The Master of Ceremonies for this wonderful afternoon is Mr Bill Lark, 'the Godfather of Australian Whisky'.

You will then have the opportunity to bid for special whisky, gin, beer, wine and cider products in our live auction to conclude the event. Tasmanian producers have shown their support for this good cause by donating old and rare products to be auctioned-off to raise money for SASS. There will be some very exclusive products available to bid on, so don't miss out!

\$99 Tickets and a little teaser of what you'll be able to bid on can be found [here!](#)

All proceeds raised including \$10 from each ticket sold will be donated to Sexual Assault Support Service (SASS) in Hobart, who are a registered Australian charity.



STAFF'S RECIPE OF THE MONTH

Grilled Squid with Garlic, Chilli & Parsley



When it comes to seafood, simplicity is key and this grilled squid recipe uses simple cooking technique and a few high-quality ingredients to prepare a stellar meal that is also very nutritious.

INGREDIENTS

- 4 squid tubes
- 3–4 tablespoons of extra-virgin olive oil
- Sea salt
- 3 large cloves of garlic, finely chopped
- 1/2 long red chilli, diced (you can deseed it for less heat)

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- Handful of parsley, chopped
- Juice of 1/4 lemon

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INSTRUCTIONS

Using a sharp knife, score the tops of the squid tubes in a few places and cut away the tentacle pieces. Using a paper towel, pat dry the squid really well to remove any surface moisture. This will help to cook the squid faster and prevent it from becoming chewy. Set aside and prepare the aromatics.

Heat a tablespoon of olive oil in a large frying pan over high heat. Once really hot (this is important), add the squid and cook for 2 minutes on each side. Remove from the pan and sprinkle with sea salt.

Add 2-3 more tablespoons of olive oil to the pan. Reduce the heat slightly.

Add the garlic, chilli and most of the parsley to the pan and sauté in olive oil for a minute until the garlic is golden brown. Add the squid pieces back in and stir through. Cook together for 20-30 more seconds and drizzle with a little lemon juice (about 1/4 of a lemon).

Serve on a plate with all of the garlic and parsley oil topped over the top.

NOTES

***For BBQ/outdoor grilling over coals:** pat dry the squid and brush with a little oil, then grill for 2 minutes each side over high heat. Prepare the garlic and parsley oil in a small pan or you can even keep it uncooked, which will have a more robust flavour. You can brush it over the squid while cooking, or drizzle over the top once it is cooked.

Source: <https://irenamacri.com/recipes/grilled-squid-with-garlic-chili-parsley/>

WINE OF THE MONTH

Devil's Corner Sauvignon Blanc

Purchase this wine from the bar at the Club for \$8.00 a glass (members price)!

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A beautifully made Tasmanian Sauvignon Blanc! Devil's Corner has clean, fresh grassy notes with terrific concentration of passionfruit and citrus on the palate. Crisp finishing with great balance of acidity, leaving the flavours linger in the mouth. Pair this with our 'Staff's recipe of the month'!

SAILING

The Royal Yacht Club of Tasmania takes out first qualifier of the 2021 Sailing Champions League – Asia Pacific Event.

Congratulations to Sam, Alice, Chloe and Charlie representing the RYCT! Well done and we wish you a lot of success in the Finals which will be held in Sydney in April.

Click [here](#) for more information and photos of the series.

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**SCL ASIA PACIFIC
SOUTHERN QUALIFIER
FIRST PLACE**

ROYAL YACHT CLUB OF TASMANIA
ALICE BUCHANAN, CHLOE FISHER,
CHARLIE ZEEMAN & SAM KING (HELM)

sailing
champions
League
ASIA PACIFIC

CRUISING

Parade of Sail 2021

See the following video for a recap of the Australian Wooden Boat Festival's Parade of Sail 2021. What a wonderful day for all involved. 120+ wooden boats gracefully sailing the River Derwent in Tasmania, joined by local Tall Ships and many spectator boats.

Click [here](#) for the video!



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Photo credit: Stu Gibson

OFF THE BEACH



Discover Sailing

The Discover Sailing Experience is practical hands-on sailing focusing on having fun. Our qualified Instructor will be out on the water with you, ensuring your safety and is ideal for people who have never been sailing before.

People of all ages and abilities can participate in a Discover Sailing Experience. Partners, friends and work colleagues. You can book as a group or book a place for just yourself and join a group to meet other people new to sailing.

The RYCT offers a variety of Discover Sailing Experiences from Twilight Racing to more relaxed evening sessions, full-day and weekend sessions. It's an excellent opportunity to find out just how fun, safe, accessible and affordable sailing can be.

Prices start at just \$50.00



Tackers

Upcoming Courses

Tackers 1 and Tackers 2

Upcoming School Holidays and selective Saturday's

Please contact our Sailing Administrator Michael Vincent @ 6223 4599 or email otbtraining@ryct.org.au

Tackers is a fun, introductory, games-based sailing program designed for kids aged 7-12 years, delivered at recognised Tackers Clubs. Kids don't need to have any sailing experience or club membership to participate. Life jackets and boats are provided. Cost \$320 or \$220 for RYCT members + \$20 Australian Sailing booking fee.

MEMBERS

CREW MEMBERSHIP - Join now at the pro-rata rate of \$46.50 (normal annual rate \$279.00) and enjoy the opportunity to experience the facilities and amenities at The Royal Yacht Club of Tasmania.

Crew Membership is available to a person wishing to become actively involved in the sailing activities of the Club.

Crew members are required to be an active participant in racing events, a minimum requirement of five (5) races per calendar year and entrance fees are waived until 30 April 2021.

Call or email Abbey for more information at membership@ryct.org.au, or on 6223 4599.



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.

First up is Diane Stow, perhaps better known to some as Dr. Di.

[Subscribe](#)[Past Issues](#)[Translate ▼](#)**How long have you been a member of the RYCT?**

- I'm a veteran member now. I joined the Club as a Senior Member from 1 April 1986, almost 35 years ago. That's amazing really. Especially as I've never owned a boat and I'm not a sailor. I was introduced to the Club by Dr Michael Jackson, when women were able to be full members.

What do you enjoy most about the Club?

- There's so many things I enjoy about the Club; it's really hard to pick just one. I particularly enjoy the welcoming atmosphere of the Club; staff are consistently professional and pleased to see you, and keen to be of assistance — staff in the office, and staff in the food and beverage, catering areas. I enjoy that the RYCT is a go to place for so many people across the community, not just Club members, for different events, weddings, wakes, such a variety of functions and meetings. And the views from the Clubhouse are spectacular, out to the Marina and the Derwent and further afield.

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

- Over the years of using Club facilities for professional meetings, including set ups and catering, I always liaised with Mel; that was great. We had a routine, and a consistent, easy way of working together, and organising events was so straightforward. My best memories were leaving things in Mel's capable, efficient hands, and being free to focus on say running the meeting, giving the speech, whatever it might've been. Thanks Mel !!

What do you do for a living?

- Ah, I love my work. I work in private practice in Hobart as a registered counsellor, registered supervisor, and accredited mental health practitioner, in rooms in North Hobart. I work with clients presenting with grief and loss, anxiety and depression, and a range of other concerns; life matters. I've got qualifications in education and counselling. My PhD is titled 'Looking Up and Out: Transcending Techniques in Counselling for Grief and Loss with Philosophy'.

What could other RYCT members always ring you for?

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social housing complexes, and the like. Positive psychology research highlights the correlation of contributing to community and one's happiness quotient; we can increase our level of happiness by contributing, by doing things for others.

What would you name your boat if you had one?

- If I had a boat, I'd name her Luckie, with the fun spelling !! — because I'd be lucky to have her.

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

- I've been on a camper holiday to New Zealand; had a great time. I'd still much rather spend the rest of my life with a sailboat as my home, for the romance, and the challenge of the weather.

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

- I'm always drinking water, at work, at home, at the gym, on bush walks, most recently the South Coast Track — beautiful fresh water from fast flowing creeks, and I still like a cuppa, and drinks with family and friends. So, I'd give up anything that was cooked in an oven. There are so many exciting and delicious food options that don't need to be cooked in an oven. I think that's an easy question!

Would you rather be able to see 10 minutes into your own future or 10 minutes into the future of anyone but yourself?

- Wow what a question, and my answer is neither. It's so wonderful living in the present moment, being mindful, to be present to experience the joy of now — what we can see, smell, taste, hear, and touch, and the enormous gratitude that brings; to be present to our feelings, our emotions, love, and the freedom that brings.

MEMBER BENEFITS



**THE TASMANIAN
WINECENTRE**

Established in 1986, we are a Tasmanian family owned and operated boutique wine retailer in the heart of Hobart. We specialise in the finest Tasmanian and Australian wine, as well as imported, with an ever expanding portfolio full of quality wines, spirits, liqueurs and more. We have something for every budget and every taste. <http://www.tasmanianwinecentre.com.au/>

Offer: Purchase any product from the Tasmanian Wine Centre and receive 10% discount showing your RYCT

Bilge Rats Marine

Prop speed & anodes; teak varnishing & sanding; cut & polish hull and topsides; antifouling & washdown; scrape back & hull epoxy; dry sanding, repairs & general detailing.

Contact Mark Bower on 0419 321 949

Offer: Contact Mark for a personalised offer.

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(call the office for confirmation of code). Delivery fees might apply.

SPONSORS

Boat Sails Tasmania

FOR SALE

Jeanneau Merry Fisher 1095 \$339,950

This is a rare and special opportunity to purchase an 'AS-NEW' 2019-model Merry Fisher 1095. SKIP THE QUEUE! The next available MF1095 won't arrive until Christmas 2021.

Features include:

- * A huge private owner's cabin. Unequalled in any boat of similar size.
- * Three cabins in total
- * Full bathroom with separate shower stall
- * Twin 300hp 4-stroke Yamaha outboards (188 hours)
- * Well equipped galley incl. 2x fridges, two-burner gas stove and s/s sink.
- * Deep walkaround side decks.
- * Huge sliding side door from the cockpit to the saloon.
- * A sliding (skipper's) side door.
- * Huge storage spaces under floors, under beds etc.
- * Two opening sun-roofs.
- * Bow thruster.

Click [here](#) for more details!



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

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