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THE ROYAL YACHT CLUB OF TASMANIA

What's In The Wind

January 2021



FROM THE GENERAL MANAGER

Welcome to our 1st "What's in the Wind for 2021.

GREETINGS FROM THE GENERAL MANAGER

I find myself reflecting on the enormous obstacles and changes that the Club has managed to navigate over the past 12 months, and acknowledge there is still uncertainty and changes ahead, but the general feeling in our club is one of optimism.

NEW YEAR'S EVE EVENT

My thanks and appreciation to Almer, Melissa and Matt and their staff for a highly

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by many with The Southern Lights Big Band providing music. A highlight of the night was being able to enjoy the Fireworks from the new deck.

CONSTRUCTIONS PROJECTS RECENTLY COMPLETED

- The first being the construction of a new large cradle in the slipyard, which was constructed using largely the in-house expertise of our employees namely Michael Vincent Karl Shoe & Pater Farley. "Job well done Boys"
- Construction of our new back deck. It is pleasing to see the usage of this area. Our Chef is currently developing a new menu for this area which will include Tapas and Share Gourmet Plates, along with some speciality cocktails and feature wines- so why not get a group together to enjoy this experience.

MEMBERSHIP

Thank you to members who have recently introduced their friends to the Club and encourage them to join.

Do you know someone keen to become a member? Help them find out more by visiting our website or get in contact with our friendly Membership Coordinator, Abbey.

Follow this link to our website: [CLICK HERE](#)

Click here to email Abbey re Membership options.

We are pleased to welcome 47 new members to the New Members Night on Wednesday 10 February 2021.

We look forward to seeing you around the Club.



FROM THE COMMODORE

From the Board Room – January 2021

circumstances. Much work done in preparation for the race, such as reviewing safety documents and emergency management plans will not go to waste.

We noted the success of the "Not the Nationals Regatta" for the Off the Beach classes and the tenacity of especially the younger sailors for persevering in some very robust weather conditions.

The Marina Working Group welcomes the addition of Life Member Mick Hocking to the group. We are in the process of engaging a consultant to prepare a dilapidation report on the existing Marina Entry Jetty to which the new A Arm will connect.

Many thanks to our Bosuns Peter and Karl and also Michael Vincent who built a new large cradle for the slip yard at considerable cost saving for the Club.

We are now 8 months into the Club's financial year and remain on track to meet our revised budget. The Directors noted the terrific work done by GM Sue Ball and her staff in carefully managing the Club's expenditures in what can only be described as an extraordinary year.

Congratulation to GM Sue Ball on her first anniversary since joining the Club in January 2020

Richard Bevan
Commodore

SOCIAL

What's Coming Up?



Save the Date – Saturday 27th of February

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Tapas Menu – Drinks – Live Music

FREE ENTRY

Details coming soon...



STAFF'S RECIPE OF THE MONTH

Creamy Garlic Butter Tuscan Salmon

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Rich and creamy, crispy on the outside, tender and juicy on the inside salmon fillets. The entire family loves this deliciously easy to make Salmon recipe. The creamy sauce is to die for! Enjoy this dish with our 'Wine of the Month'!

INGREDIENTS

- 4 Tasmanian salmon fillets, skin off (or Trout or any white fish)
- Salt and pepper, to season
- 2 teaspoons olive oil
- 2 tablespoons butter
- 6 cloves garlic, finely diced
- 1 small yellow onion, diced
- 1/3 cup dry white wine (OPTIONAL) -- (do not use a sweet white wine)

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- 5 ounces (150 g) jarred sun dried tomato strips in oil, drained of oil
- 1 3/4 cups half and half *SEE NOTES

- Salt and pepper, to taste
- 3 cups baby spinach leaves
- 1/2 cup fresh grated Parmesan cheese, (do not include for dairy free option)
- 1 teaspoon cornstarch (cornflour) mixed with 1 tablespoons of water (optional)**
- 1 tablespoon fresh parsley chopped

INSTRUCTIONS

- Heat the oil in a large skillet over medium-high heat. Season the salmon filets (or fish if using) on both sides with salt and pepper, and sear in the hot pan, flesh-side down first, for 5 minutes on each side, or until cooked to your liking. Once cooked, remove from the pan and set aside.

- Melt the butter in the remaining juices leftover in the pan. Add in the garlic and fry until fragrant (about one minute). Fry the onion in the butter. Pour in the white wine (if using), and allow to reduce down slightly. Add the sun dried tomatoes and fry for 1-2 minutes to release their flavours.

- Reduce heat to low heat, add the half and half (or heavy cream), and bring to a gentle simmer, while stirring occasionally. Season with salt and pepper to your taste.

- Add in the spinach leaves and allow to wilt in the sauce, and add in the parmesan cheese. Allow sauce to simmer for a further minute until cheese melts through the sauce. (For a thicker sauce, add the milk/cornstarch mixture to the centre of the pan, and continue to simmer while quickly stirring the mixture through until the sauce thickens.)

- Add the salmon back into the pan; sprinkle with the parsley, and spoon the sauce over each filet.

Serve over pasta, rice or steamed veg.

NOTES

*Half and half is an American product, made from equal parts light cream and milk. Feel free to use half light cream and half 2% milk (or full fat if not worried about calories and fat counts), in place of half and half.

Alternatively, use all light cream or heavy cream.

WINE OF THE MONTH

Ninth Island Rose (Tasmania)

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



This Ninth Island Rosè has vibrant aroma's of strawberry, watermelon and fresh cream. The palate is bursting with juicy strawberries, pomegranate, and ripe watermelon, held together with fresh cool-climate acidity. Very moreish with seamless balance and enticing texture in this dry style rosè.

SAILING

Bruny Island Race – 6th of February 2021

The first ocean yacht race recorded in Tasmania was sailed on 17th March 1898 over the 89 nautical mile course which is still sailed as 'The Bruny Island Race' today. For the first 30 years it was simply known as 'The Ocean Race'.

Now, in its 94th year, The Bruny Island Race is the oldest, (almost) continuously conducted inshore/offshore race in Tasmania and arguably in Australia, providing the challenge of both inshore sailing through the winding reaches of the D'Entrecasteaux Channel and the open ocean waters of the Tasman Sea.

The conducting club was then, and still is, The Royal Yacht Club of Tasmania, with the historic race held in February each year.

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The race traditionally starts (and finishes) on a line off Castray Esplanade at Hobart's Battery Point although it now starts off the Royal Hobart Regatta Grounds, just south of the Tasman Bridge, to coincide with the Regatta opening day. The fleet then races down the River Derwent and circumnavigates Bruny Island, with the race committee setting the direction on the morning of the race.

Since the first race in 1898, most of Tasmania's best-known yachts, yachtsmen and women have contested the race around Bruny Island, and many famous yachts have won line and handicap honours, including yachts from Melbourne, Sydney and New Zealand.

There have been a number of breaks in the early years when the race was not sailed, the most recent being during World War II. However, except for 1959, it has been held continuously since 1946.

The 82nd Bruny Island Race in February 2008 saw two women skippers compete and the first woman winner in the 110-year history of the race, with IRC first place going to Dianne Barkas, skipper of the Sydney 38 Asylum which she owned with her husband Roy.

Another woman, Sally Rattle, was the IRC overall winner in 2009 with her Archambault 36 Archie.

The current race Record is held by *Konica Minolta* - Stewart Thwaites (RNZYS) with a time of 8 hrs 02 mins 59 sec, sailed in 2005.

Follow the 2021 edition of the race live via the Race Tracking link <https://yb.tl/brunyisland2021> or via any of the RYCT Social Media Accounts

(Historical information edited from an article originally compiled by yachting journalist and editor Peter Campbell, with assistance from Rowan Johnston, Past Commodore of the Royal Yacht Club of Tasmania.)



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Bruny Island Race

The Australian 2K Team Racing Championship

The Australian 2K Team Racing Championship will take place in Tasmania on the 20 and 21 February 2021. All states and territories have been invited to nominate teams.

2K Team Racing is 2-on-2 team racing in keelboats, in this case Elliott 6s and SB20s.

Races are sailed on short two-lap match race style windward/leeward courses in small keelboats without spinnakers. The course promotes close racing with the ultimate objective to not have the fourth (last) placed boat on your team of two boats. Racing is fast and furious with a range of tactics employed to slow the opposition and promote your own team mate. To enter, visit <https://www.revolutionise.com.au/ryct/events/81495/>

The event is open to a maximum of 10 teams, with 5 teams, including interstate competitors, already confirmed, so interested Tasmanian teams will need to move fast!



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Australian 2K Team Racing Championship

Crown Prince Maha Vajiralongkorn

Friday Night Match Racing is on again!

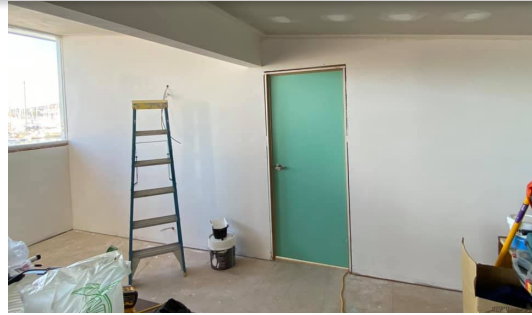
The superb and historic Crown Prince Maha Vajiralongkorn Trophy is to be contested once again with four weeks of Friday Night Match Racing starting on 12 February.

NoR and entry details can be found on the RYCT website. <https://www.ryct.org.au/friday-night-match-racing/>



OFF THE BEACH

Training Room Renovation

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The OTB loft renovation is coming along nicely, with all walls sealed and two coats of paint on one-third of the area!

RYCT Hosts Sandy Bay Regatta



The RYCT sailing team were happy to put on some racing at the Sandy Bay Regatta on Australia Day. All the sailors went home with a prize.

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Discover Sailing at the RYCT

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

<https://www.ryct.org.au/learn-to-sail-keelboat/>



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.

CRUISING

Kimberly Sail and Rail

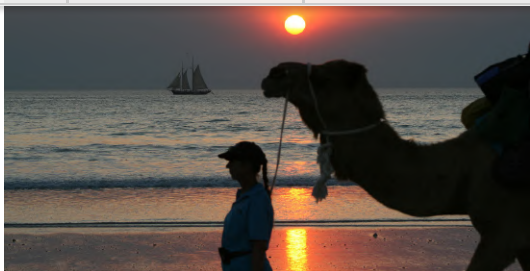
With cruising in international waters off the agenda for a little while longer, we are offering an awesome cruising adventure a little closer to home... but still far enough away!

Combine Rail and Sail with the Ghan rail journey Adelaide to Darwin, followed by 10 days cruising through the Kimberley highlights aboard a luxury converted pearler, the Kimberley Pearl.

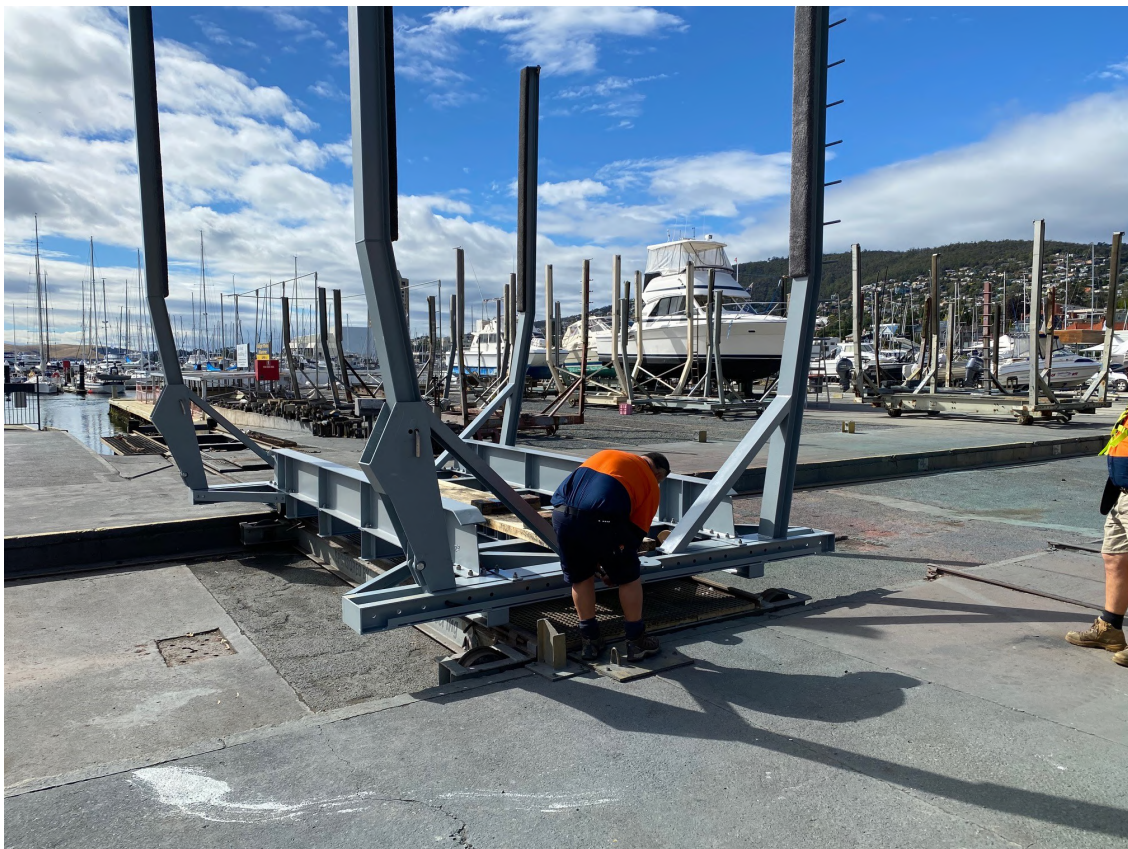
There are only 5 double (or twin) cabins available so check out the itinerary and contact Mariner Boating to secure your cabin.

Click on the link for the full details and itinerary:

<https://www.ryct.org.au/.../the-kimberley-rail-and-sail.../>

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FROM THE BOSUNS



RYCT'S New Cradle

COVID SAFETY AND UPDATED OPENING HOURS

The Club has updated its opening hours! See below for details. The Club has taken many measures to ensure a Covid Safe environment for all of our members and visitors. This includes regularly disinfecting all areas of the Club, as well as having a Covid sign-in sheet at all entrances. Ask our staff for more details!

THE ROYAL YACHT CLUB OF TASMANIA

CLUB OPENING HOURS

as at 20 January 2021

MONDAY	10 am to 7:30 pm
TUESDAY	10 am to close
WEDNESDAY	10 am to close
THURSDAY	10 am to 7:30 pm
FRIDAY	10 am to close
SATURDAY	10 am to 7:30 pm
SUNDAY	11 am to 7:30 pm

BISTRO DINING

LUNCH MONDAY-FRIDAY 12 pm to 2 pm

DINNER TUESDAY, WEDNESDAY and FRIDAY
From 5:30pm

OFFICE

MON/THURS/FRI	10 am to 5 pm
TUESDAY	8 am to 5 pm
WEDNESDAY	10 am to 6 pm

MEMBERS

CREW MEMBERSHIP - Join now at the pro-rata rate of \$69.75 (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.

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MEMBER BENEFITS

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



If you need to have any work done on your boat, caravan or household furniture give us a call on or message us via Facebook we are happy to talk with you about your needs. Top Quality Fabrics / Vinyls / Leather / Premium Foams

Give Max Rawlings a call on 0417 584 724 or call in to see us in Ferry Road Kettering

Offer: 10% discount to RYCT members

METALSPEC FABRICATION

Metalspec Fabrication specialises in all areas of welding for your home, marine or vehicle. Based out of Cambridge we are your one-stop fabrication shop for automatic gates and balustrades for your home, and marine stainless fabrication of bow rails, custom bimini covers and tender davits. Call us for a quote: 0400 090 414

Offer: 5% discount to RYCT members

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