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THE ROYAL YACHT CLUB OF TASMANIA

What's In The Wind

July 2021



FROM THE BOARD ROOM

At July's Board meeting we thanked retiring Immediate Past Commodore Tracy Matthews for her 13 years of service to the RYCT Board as a Director and Flag Officer. Tracy's position as Finishing Coordinator of the RSHYR, will ensure we will continue to see Tracy, Pete and Baby Grand supporting and around the Club well into the future.

There was no need for an election of Directors this year and following the AGM I'm

We commiserate with our friends at the CYCA in Sydney as their operations are severely impacted by the Covid-19 lockdown. How fortunate are we to be operating under almost normal conditions. Let's not get complacent and please continue to use the Tas Check-In App, and sanitise appropriately whilst at the Club.

Richard Bevan
Commodore





Photo Credit: PC Graham Taplin

SAILING

Garry Smith Donates Olympic Uniform to RYCT

Gary Smith, better known as the owner of competitive keelboat 'Fork In The Road', was an Olympic athlete representing Australia at the 1988 Summer Olympic Games in Seoul, South Korea.

With the 2020 Tokyo Olympics in full swing, Gary thought it was the right moment to donate his Olympic blazer and tie to the Club that supported him all the way. The framed uniform was handed over to Past Commodore Tracy Matthews together with a couple of photos of the 'Flying Dutchman' that got him there.

Gary mentioned that he is not seeking the limelight but rather wants to give our young sailors something to aspire to. It is a long road to the Olympics, and it takes a lot of effort and dedication to qualify.

Together with David Connor, another Tasmanian inducted in the Tasmanian Yachting Hall of Fame, they embarked on a journey in the 'Flying Dutchman' class with the Australian Olympics Selection Trials in North Haven, SA. The trials consisted of two regattas, each of seven races with two rest days in between. It all came down to the very last race in the second regatta with the RYCT sailors winning two heats in a row (and a successful protest against their direct competitors in Race 6) to receive the invitation to go to the Olympics. Just winning the trials was not enough. In those days you also had to have a notable

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quick two-handed boat was designed. It was not easy to be away from home for over six months, but the Olympic dream was paramount.

At the Olympics they were faced with tough conditions, with the course set eight miles off the coast in heavy open sea.

Busan, or formerly known as Pusan, in Korea was reportedly a light wind venue but no one realised until too late that this information came from the airport which was located in a sheltered valley. It turned out to be that the 1988 Olympic Games were one of the windiest ever with one day of racing postponed due to too much wind. One day of racing saw around 30 knots of wind with five knots of current going against the wind. There was a lot of equipment damage and rescues for many classes resulting in many sailors not finishing with associated requests for redress.

Out of the 26 boats, Australia finished 17th with their best result a 4th place in one of the heats. Gary mentioned that without the support of The Royal Yacht Club of Tasmania all of this would not have been possible, and the funds raised were crucial in their campaign. One year later Gary and Dave won the Australian FD Championship at Black Rock in Port Phillip Bay.

The emblematic mustard coloured uniform is on display at the Clubhouse over the next couple of weeks while we all enjoy all the action of the Olympics, after which a more permanent location is to be allocated. The photos that show Gary sailing in Korea were taken by late sailing journalist Peter Campbell.

Words: Almer Elzink



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Gary Smith and Past Commodore Tracy Matthews

Photo Credit: Peter Watson

Can you help? Equipment Auditors Required

With the recent changes to the Racing Rules of Sailing Regulations, from July 2021 a boat competing in Category 1,2,or 3 races shall annually demonstrate to the organising authority compliance with the Special Regulations at an audit conducted by an ***Australian Sailing accredited Equipment Auditor.***

Entrants in offshore races such as the Maria Island Race and Around Bruny Island (Cat 3) race will require to have a safety equipment audit before competing.

Australian Sailing in conjunction with RYCT are seeking expressions of interest from volunteers willing to undertake the AS Club Auditor Course at a date to be confirmed. Please contact RYCT Sailing Operations Manager, Peter Watson 0419 686 717 if you can assist.

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Changes to Australian Sailing Regulations

Special Regulations Amendment #9

Keel and Rudder Inspection

Effective from 1 January 2022, it is a requirement that any vessel competing in a Cat 1, 2 or 3 race must have had a keel and rudder inspection conducted by a qualified person externally with the boat out of the water prior to the race. See details at :-

<https://cdn.revolutionise.com.au/site/lcwlcm16bdvmbdsdp.pdf>

If you are intending to compete in an offshore race CAT 1, 2 or 3 after the 1 Jan 2022 (eg. Bruny Island race) you must conform with the above regulation.

If you are slipping your vessel this year and or prior to a race described above please arrange for an inspection by a qualified person addressing the regulation requirements.

Please contact Peter Watson sailing@ryct.org.au Mob. 0419 686 717 for any clarification or assistance with the above.

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TRAINING

Australian Sailing Courses at the RYCT

A number of professional courses and seminars are offered at The Royal Yacht Club of Tasmania over the coming month.

Full details and registration for each course at the following links:

Sailing Coach Course - Click [HERE](#)

National Race Officer Course - Click [HERE](#)

Club Race Officer Course - Click [HERE](#)

State Race Officer Course - Click [HERE](#)

Regional Judge Course - Click [HERE](#)

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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:

Saturday 14 August 21 (9:30am-13:30pm) – Click [HERE](#) to book

Saturday 28 August 21 (9:30am-13:30pm) – Click [HERE](#) to book

Saturday 18 September 21 (9:30am-13:30pm) – Click [HERE](#) to book

Sunday 26 September 21 (9:30am – 13:30pm) – Click [HERE](#) to book

Monday 4 October 21 (5:30pm – 9:30pm) – Click [HERE](#) to book

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

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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 Peter Watson (RYCT Sailing Operations 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 4th & Sun 5th September 2021 9.00am
- 4.30pm both days*

SAFETY AND SEA SURVIVAL COURSE REVALIDATION

Two Day Course - \$300.00
Thurs 2nd September 6.00pm - 9.00pm
Sun 5th September 12.00pm - 4.00pm

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

The Royal Yacht
Club of Tasmania



CRUISING

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CYCT August Winter Forum
ALL ABOUT INFLATABLE LIFEJACKETS
PRESENTED BY CHRIS & DAUN MORRIS



- **COME AND SEE HOW AN INFLATABLE PFD WORKS**
- **LEARN THE DIFFERENCE BETWEEN MANUAL AND AUTOMATIC PFD's**
- **IS A 150 N PFD SUFFICIENT TO ROLL OVER AN UNCONSCIOUS INDIVIDUAL IN ROUGH WEATHER?**
- **UNDERSTAND "IN WATER ACTIVATION"**
- **EXPERIENCE THE SENSATION OF ACTIVATING AN INFLATABLE PFD**
- **HOW IMPORTANT IS A CROTCH STRAP?**
- **DO YOU GO BOATING AT NIGHT?**

BRING ALONG YOUR LIFEJACKET AND RUN THROUGH THE SELF- CHECK PROCEDURE RECOMMENDED BY MARINE AND SAFETY TASMANIA, OR BRING A SPARE JACKET AND EXPERIENCE ACTIVATING IT!

Thursday 12 August @ 6 -7 pm

Venue: RYCT

All Welcome

Registration is compulsory due to Covid restrictions.

Go to www.cyct.org.au - Winter Forum - RSVP

If unable to attend, please cancel your registration as numbers are limited.

SOCIAL

What's Coming Up?

At Home Dinner Feast

Tickets are selling out fast! Call us on 6223 4599 to make your booking now!

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AT
HOME
DINNER FEAST

LIVE MUSIC
DAN VANDERMEER AND BIANCA CLENNETT

SATURDAY | 21 AUGUST 2021

3 COURSE BUFFET \$65 NON-MEMBER \$55 MEMBER
Drinks by Spring Bay Distillery and James Boag

FROM 6.30 PM

BOOKINGS: (03) 62234599



SPRING BAY
DISTILLERY

THE ROYAL
YACHT CLUB
OF TASMANIA



RYCT part of the Tasmanian Whisky Week 2021

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The popular Meet the Maker event is back!

If you missed out on tickets for this sold out event please head over to the following website as a few tickets are now available. Drinks and canapes begin at 6pm for a 6.30pm start. Tickets are \$85 and can be purchased [here](#).

Similar to speed dating for distillers...distillers will move from table to table and pour their whisky for you, take you through the tasting and answer all the questions you've ever wanted to ask.

This event is held at the The Royal Yacht Club of Tasmania in Sandy Bay on Friday 13 August. Bill Lark will again be your convivial host and will be sure to regale you with one or two stories.

Your evening will begin at 6pm with either a glass of Jansz sparkling, Tasmanian beer or Willie Smith cider accompanied with a selection of canapes.

Guests will move through to where the fun will really begin.

Guests receive an antipasto plate, including dips, bread and cheese and other antipasto items, followed by dark chocolate.

Distillers from Furneaux Distillery, Hobart Whisky, Hunnington Distillery, Killara Distillery, Sullivans Cove, Lark Distillery and Taylor and Smith Distilling Co.

This is such a fun event...for distillers and guests alike!

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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 Frazer Read, a Senior Member of our Club.**



Frazer, Esther, Faye and Martha on the top of Mt Rugby

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2. What do you enjoy most about the Club?

Boats and the members.

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

Cruising with Dad, cadet dinghy and sharpie days.

4. What do you do for a living?

Town Planning Consultant.

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

Definitely not high-quality boat maintenance - I've been banned from this and have learnt to involve the experts.

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

It's Bigfish.

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

Sailboat.

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

Likely oven cooking.

MEMBER BENEFITS

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



An Online Program that will Find Any Business \$10 – \$100,000 within 60-90 days. This 12-month system is a DIY solution for small business owners, putting into the hands of those who need it the most, the A-to-Z resources to grow their businesses from 0 to 7-figures much faster than if they were on their own.
<http://businessbreakthroughpro.com>



In Command Health provides health and wellness services with dedicated personal training and nutrition tailored to your individual needs.

EMAIL: ali@incommandhealth.com.au

Offer: 15% off personal training services. Plus a free 30-minute nutrition consultation when taking up this offer.

STAFF'S RECIPE OF THE MONTH



Ingredients

- Whole fresh oranges
- Almond meal (aka ground almonds) – *see note below*
- Sugar
- Eggs
- Baking powder (make sure it's gluten free if you're making this as a gluten free cake)

Method

1. Boil oranges in water for 10 minutes;
2. Drain, then repeat twice more. (ie 3 x 10 minutes) The purpose of this step is to remove the bitterness from the white part of the rind – if you skip this (and there are some recipes that do) then the cake will be bitter. **Shortcut:** Boil 40 minutes without draining, but keep an eye on water level. The flavour is marginally “cleaner” if you change the water as directed, but this shortcut is perfectly acceptable;
3. Slice oranges and remove seeds; then

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4. Roughly chop – no need to be meticulous here, it's just to help it blitz faster.
 5. Place in a food processor. *Blender also works, but I find it more tedious to scrape all the batter out. A NutriBullet works brilliantly for the blitzing but is too small for the whole batch of batter . So just do the oranges first, pour into bowl, blitz remaining ingredients, then mix everything together in the bowl;*

6. Blitz for 3 x 10 second bursts on high, scraping down the sides well, until you no longer see the large lumps and it's looks like jam. It may take longer depending on the strength of your food processor. Basically, the less orange rind bits, the better – but some rind bits are ok, great jammy texture!
7. Add the remaining ingredients – almond meal, baking powder, sugar and eggs, then blitz until well combined. If at this stage you realise there's still too many rind chunks, you can blitz for longer;
8. Pour into a lined cake pan – 1 x 23cm/9" (cake will be 4 cm / 1.7" tall) or 2 x 20cm / 8" (cake will be 3 cm / 2.2" tall);
9. Bake for 60 minutes until the cake is golden and a toothpick inserted into the centre comes out clean; and
10. Cool in the pan – it's too fragile to remove while warm. The cake will shrink some.

Decoration Suggestions

- **Dusting of icing sugar / powdered sugar** – simple and pretty!
- **Fresh oranges** – cut thin slices of oranges with rind on, then cut a slit to the middle. Then twist and place on the cake, as shown – it will hold itself in place;
- **Orange rind** – use a knife or zester to cut thin strips of orange rind. Orange part only, not the white pith. Twist them around a wooden spoon handle or similar, leave for 10 minutes or so then it will hold it's shape in loose curls, as pictured. For tight ringlets, leave overnight!
- **Fresh flowers**
- **Candied orange peel** or dried orange slices – scatter! With or without icing sugar;
- **Toasted almonds** – flakes or slivers. To make them stick, you could brush the surface with warmed marmalade loosened with a touch of water;
- **Pomegranate seeds** – for a wow-factor pop of red colour!

Recipe Credit: [Recipe Tin Eats](#)

WINE OF THE MONTH

Barefoot Moscato

Purchase this at the bar for \$25.00/bottle members price

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Barefoot Moscato is ripe with sweetness and bursting with stonefruit flavours of peach and apricot, with a lingering lemon and orange notes, this wine has a refreshing and crisp finish and smooth mouthfeel. It is perfectly paired with dessert, spicy curries or on its own!

CLUB NOTICES

Footy Tipping Scores

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2021 Footy Tipping Comp

Round 19 scores

RANK	TIPPER	ROUND 19 SCORE	ROUND 19 MARGIN	TOTAL MARGIN	TOTAL SCORE
1	Rob Gourlay	6	7	535	119
2	RNB	6	1	518	116
3	ESPNFAN8254662334	5	10	536	115
4	MethodicalFlameThrower	5	9	535	112
5	Helen	12	18	580	111
6	Yearofthesaint this year	6	7	617	111
7	Oli Burnell	6	6	541	108
8	JudieE	5	2	582	108
9	JPDH	5	14	482	107
10	SusieMG	5	0	517	107
11	Patsy Batt	5	13	555	107
12	Trout.	6	4	582	107
13	DrDiStow	5	4	467	106
14	Rae Batt	5	8	552	106
15	Lucy Henry Molly and George	6	3	477	104
16	jim paltos	6	2	599	104
17	Vic Parkes	5	38	631	96
18	Chris Oldfield	3	28	559	82

Maritime Museum Seeking Volunteers

AHOY THERE! VOLUNTEERS NEEDED

The Maritime Museum of Tasmania is a much-loved Tasmanian institution. But it needs help. More volunteers are needed to assist in areas such as curatorial and collection management, education and outreach programs, but most particularly as Front of House - to regularly help out on the front desk, meeting and greeting visitors and serving customers in the museum's gift and bookshop.

Located in the Carnegie Building next to Constitution Dock, the Museum is ideally situated to tell the stories of our maritime heritage. It has been in operation for 47 years after originally being in Battery Point. It is an independent, volunteer-managed, not-for-profit organisation and relies on entry fees and shops sales for its ongoing funding. It is one of the largest volunteer museums in Tasmania.

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The Museum is an active participant in the Wooden Boat Festivals, as well as getting involved with many external activities and partnering with other museums.

As with so many attractions, things were tough during the Covid-19 lockdown last year, with no income. But the Museum decided to use the closure to bring forward its first major redevelopment in over 20 years. And it has been a mighty task – stripping out three exhibition galleries, undertaking installation of new display walls and repainting, creating new storage and workspaces. Two galleries were completed at the beginning of the year and they are proving very popular. There is still have some work to do in the upstairs gallery, which is hoped to be open during the spring season. As with many organisations, some volunteers were lost during the lockdown, but many are also getting older and no longer able to devote many hours to the Museum.

The museum is open 9 to 5, seven days a week, so a roster of volunteers keeps the museum open. That means they need 30 volunteers a week, just for the Front of House, working morning or afternoon shifts. But by all accounts, it is a great place for volunteering with full training provided. You don't have to be a boatie, you don't need to have been in the navy or been a boatbuilder, just have an interest in maritime history and a willingness to support the Museum.

If this sounds exciting and floats your boat (ha!), then call the Museum on 6234 1427 or email Beth at: office@maritimetas.org



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