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THE ROYAL YACHT CLUB OF TASMANIA

## What's In The Wind

*June 2021*



### FROM THE BOARD ROOM

Congratulations to all staff at RYCT who contributed to the Club receiving the 2021 Tasmanian Hospitality Association Award for the Best Meeting and Events Venue! Well done team!

During June, the Board signed off the 2020/21 accounts noting once again an unqualified audit. A great result in a difficult year. The 2021 Annual Report has been published and looks great; well done to all involved in preparing the accounts and annual report publication.

Members will note a few changes around the Club, with some new staff, a new Point of

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more efficient for front and back of house operations; please bear with us whilst some training occurs. Remember to show your RYCT Membership card to receive your member discount.

Nominations for Flag Officer and Board positions have closed and there will be no need for a vote this year as the nominations received did not exceed the number of vacancies.

I look forward to seeing as many members as possible at the 140<sup>th</sup> Annual General Meeting on 28 July.

**Richard Bevan**

Commodore

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## FROM THE GENERAL MANAGER

### NEW STAFF APPOINTMENT SAILING OPERATIONS MANAGER

It is pleasure that I announce we have engaged a new Sailing Operations Manager Mr. Peter Watson who will commence with us on Thursday 1<sup>st</sup> July 2021.

Peter is well known to our Club and has previously held similar positions at the DSS and BYC and comes to us with a passion for Sailing. Peter has achieved recognition in major Sporting events both nationally and internationally, including competing twice in the Sydney to Hobart Yacht Race.

Peter has also had a successful career with Midway Ltd/ Macquarie Bank spanning many years, holding Management positions.

I am confident that Peter will be able to take the Clubs Sailing up to the next level, please make him feel welcome.

**Sue Ball ACCM**

General Manager

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## SAILING

### Combined Clubs Winter Series

A superb winters day greeted the eleven hardy crews that faced the starters "gun" for race 2 of the Combined Clubs Midweek Winter Series. A sparkling 12 to 15 knot West to North-West wind combined with excellent handicapping to provide close racing with several boats finishing within boat lengths of each other. Not even the departure of a Collins class submarine mid race could distract the determined crews with "Commbank" Craig Escott leading the fleet home however it was "Glenshiel XII " Hugh Garnham winning on PHS from "Sundance " Don Bailey and Commbank third.

A reminder that race 4 of the Combined Clubs Winter series commences this Sunday 4<sup>th</sup> July with the warning signal at 09.35 hours DSS.

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Peter Watson

Sailing Operations Manager



## 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:

**Saturday 17 July 21 (9:30am-13:30pm) – Click [HERE](#) to book**

**Saturday 31 July 21 (9:30am-13:30pm) – Click [HERE](#) to book**

For More information please contact our sailing administrator Michael Vincent at [otbtraining@ryct.org.au](mailto: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](mailto:jason.cummings@tasmanadventures.com.au) or Peter Watson (RYCT Sailing Operations Manager) at [sailing@ryct.org.au](mailto: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

### CYCT Winter Forum - All Things Paint

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## CYCT JULY WINTER FORUM

### ALL THINGS PAINT

This will be a **question-and-answer forum**.

Please bring all your problems (painting that is), or email any more technical questions beforehand to [ian.barwick@bigpond.com](mailto:ian.barwick@bigpond.com) for a more considered response!

Also please bring along any tricks you have learnt over the years to share.

The speaker will be **Simon Desmarchelier** who is a Sailmaker by trade, and has also worked in the building and waterproofing trades.

With 32 years working at Taspaints; starting in the factory, worked in the shop and ended up owning the business.

Dealing with all aspects of coatings, domestic, marine, industrial, spray finishes, signwriting.

Simon also has had extensive sailing and boating experience.

**Thursday 15<sup>th</sup> July @ 6 pm**

Venue: **RYCT**

All Welcome

Registration is compulsory due to Covid restrictions.

Go to [www.cyct.org.au](http://www.cyct.org.au) — Winter Forum — RSVP

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

## OFF THE BEACH

### OTB Kids Movie Night

After the success of the first event we are hosting another RYCT OTB Movie Night.

We will be showing more sailing films on the big TV screen.

Everyone welcome aged 10 - 17 years. \$10 entry ticket - this includes children's meal.

Dinner available in the restaurant for parents.

RSVP: [otbtraining@ryct.org.au](mailto:otbtraining@ryct.org.au) or 6223 3599

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RYCT OTB

# KIDS MOVIE NIGHT

FEATURING AN ASSORTMENT OF SHORT SAILING FILMS

**FRIDAY 2nd JULY**

6.30PM TO 8PM BASS AND FLINDERS ROOM  
AGES 10 -17 \$10 per person  
RSVP - [otbtraining@ryct.org.au](mailto:otbtraining@ryct.org.au)

  
**RYCT OFF THE BEACH**

**FINGER FOOD PROVIDED**  
• Pies • Sausage Rolls • Pizza

Dinner available downstairs for parents  
Please book via the club ph 6223 4599

## BISTRO AND DINING

### Bistro Winter Menu

With the change of season, we change our menu. This is not the only change in the bistro, as we also changed our coffee supplier to Tas Caffe Coffee Roasters and have a few delicious cocktail specials on the go.



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We look forward to seeing you at the Club for lunch or dinner!



# BISTRO MENU

## The Royal Yacht Club of Tasmania

### STARTERS/LIGHT MEALS

Soup of the day	\$10.50
Garlic pizza	\$13.50
Peri peri spiced squid with pickled radish, fetta, rocket & lemon aioli	\$18.50
Karaage chicken bites with lemon & ponzu mayo	\$15.50
Japanese sauteed prawns with pickled radish Asian slaw & citrus mayo	\$18.50
Spiced zucchini & potato fritters with fetta, rocket, Spanish onion, tomato & balsamic glaze (V/GFO) **Add smoked salmon \$3	\$16.50

### MAINS AND FAVOURITES

Karaage chicken burger with Asian slaw and ponzu mayo	\$17.50
Cider braised pork burger with lettuce, Swiss cheese, tomato & tabasco aioli with fries	\$19.50
Steak sandwich, with bacon, tomato, lettuce, caramelised onion, cheese, aioli & tomato relish, served with chips	\$22.50
Haloumi, mushroom, rocket & cashew pesto pizza - Napolitano sauce	\$18.50
Truffle cauliflower salad, spiced hummus, rocket, cherry tomato, fetta, Spanish onion. With olive oil, Topped with pumpkin chips (GFO)	\$22.50
Char sui pork & noodle broth. Snow pea sprouts julienne veg & fried shallots	\$25.50
Chicken schnitzel with your choice of parmigiana, mushroom, pepper, or creamy garlic sauce and either chips and salad or vegetables	\$24.50
Panko crumbed scallops with tartare sauce, fresh lemon and a choice of chips and salad or vegetables	6 Scallops \$20.50 12 Scallops \$32.00
Market fish served battered, crumbed or grilled with tartare sauce, fresh lemon and a choice of chips and salad or vegetables (GFO)	\$29.50
250g Eye fillet cooked to your liking with a choice of mushroom, pepper, or creamy garlic sauce and either chips and salad or vegetables (GFO)	\$38.50

GFO - GLUTEN FREE OPTION    V - VEGETARIAN



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## SOCIAL

### What's Coming Up?

#### Kilchoman Whisky Tasting

Destination Cellars will be opening a great selection of peated whisky from the multi award winning Kilchoman Distillery on Friday July 30th at 7.30pm here at the Club.

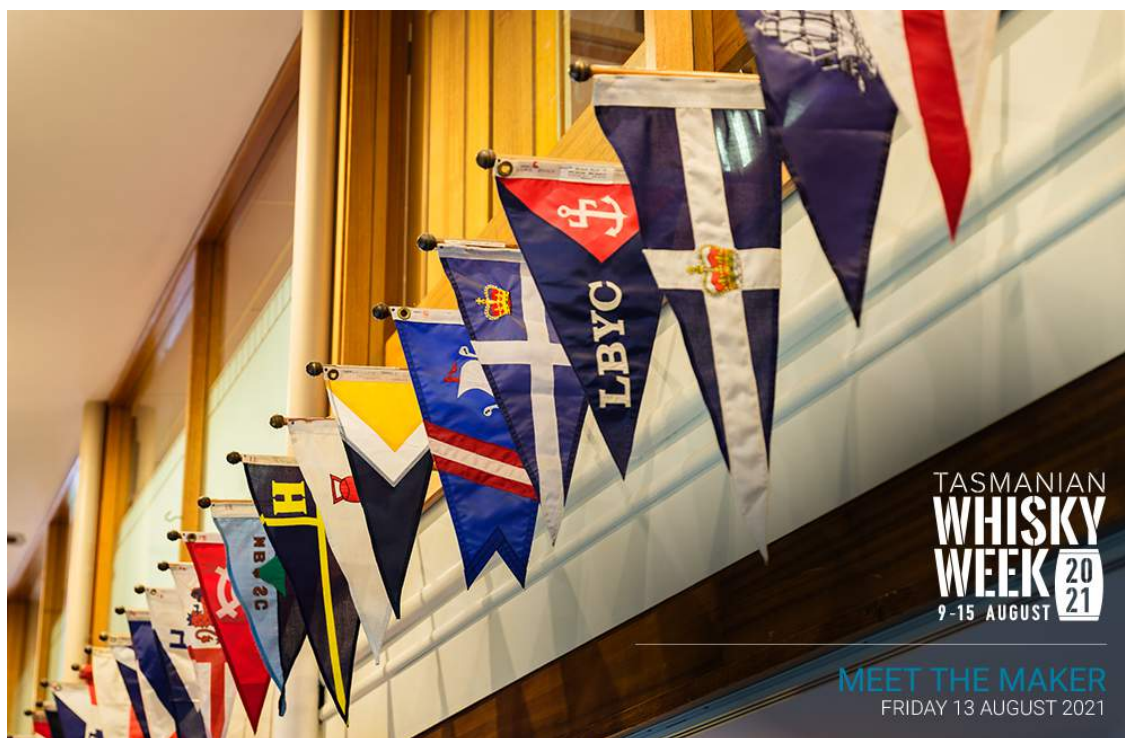
Tickets are **\$65 per person** and must be booked in advance as seats are limited.

Stock from the event will be available for purchase at discounted rates on the night, plus great stories, finger food and good times will be provided.

Click [here](#) for more information and bookings.

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## RYCT part of the Tasmanian Whisky Week 2021



### The popular Meet the Maker event is back!

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.

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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!

Drinks and canapes begin at 6pm for a 6.30pm start. Tickets are \$85 and can be purchased [here](#).

For more info visit the website [here](#).



High Tea at RYCT

Members discount now available - Tickets \$40.00!



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THE ROYAL YACHT CLUB OF TASMANIA  
PRESENTS

# High Tea

**SUNDAY  
18 JULY: 2-4PM**

Come and treat yourself with a sparkling High Tea in the comfort of our waterfront restaurant.

With a glass of Tasmanian Sparkling upon arrival, a selection of fine teas, barrista coffee and delicious sweets and savoury delights prepared by our chefs.

*For more details see our event page on Facebook.*

Tickets are \$45 and can be purchased at our reception or online.

PH: 6223 4599



## RYCT WINS 2021 THA AWARD FOR EXCELLENCE FOR BEST MEETING AND EVENTS VENUE

At the Tasmanian Hospitality Association's prestigious Awards for Excellence dinner presentation held yesterday at Wrest Point, The Royal Yacht Club of Tasmania took out the highly acclaimed Meeting and Events Venue category amongst other finalists including The Country Club Launceston and Wrest Point Casino.

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Melissa Hardstaff and Jemah Cantlay, our previous House Manager and Duty Manager respectively, who were instrumental in delivering a customer experience of excellence over the past years.

It has been a tough year for everyone in the hospitality industry but there is no better motivation than to be recognised for what we enjoy doing most.

We want to thank our clients and members for their loyalty and preference and look forward to putting on many more great events for you.

2019: Best RSL, Sporting or Community Club

2020/2021: Best Meeting and Events Venue



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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 Vaughan**, a **Senior Member of our Club**.*



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[Subscribe](#)[Past Issues](#)[Translate ▼](#)**1. How long have you been a member of RYCT?**


I have been a senior member since the year 2000 – so now 21 years. I also was a member during the 1990's. From 1992 until about 1996 or 97 I think.

**2. What do you enjoy most about the Club?**

People and boats. I love both of them. I'm definitely a people person and I've always loved boats. I love that whenever I visit the club always bump into a friend and have a chat. Usually it's out on the marina and whilst chatting we're surrounded by an array of beautiful boats. What could be better than that?

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

About ten years ago I won the Laser Radial Summer Pennant. Now, to someone like Don Calvert, that's not a remarkable state of affairs. But I am without a doubt the worst sailor, not only at the RYCT, but probably also at least in the Southern Hemisphere. When racing my Laser I have never ever seen what the bow of another Laser looks like when on the water. I am an expert in the appearance of Laser transoms because that's all I ever see of them. I was told by someone from the Off The Beach group that I better attend the prize giving which is a feature of the club calendar that I usually never need to attend. As usual during that season I'd come last in every race. However I did do every race both pre and post-Christmas....

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	<p>4. What do you do for a living? I worked as a surgeon for some years but retired from Urology a couple of years ago.</p> <p>now work as a "Marine Technician" (according to Royce) at Salter Marine Services. I've been doing this for nearly a year and no matter how hard I strive, I'm yet to win the "employee of the week" award. Once again I think it's like my Latin at school - trying hard but showing little aptitude.</p> <p><b>5. What could other RYCT members always ring you for?</b> They used to ring me for a vasectomy or prostate rebore. Now I tend to get a call from the club to say that someone has crashed into my boat in the marina... For some reason my boat seems to be like a boat magnet in the marina and not infrequently she seems to be bumped into. As it turns out, I've made a couple of good friends with this unfortunate introduction. Every cloud has a silver lining.</p> <p><b>6. What would you name your boat if you had one?</b> My boat was already called "Island Vertue" when I was lucky enough to purchase her. She is such a special boat and of such a special class, The Vertue Class, that I couldn't change her name. My favourite boat name is "Eximious" which is my favourite word and it's a great name for a boat too!</p> <p><b>7. Would you rather spend the rest of your life with a sailboat as your home or an RV as your home?</b> I would love to spend the rest of my life on a boat. However, my wife feels ill just at the thought of boats. She gets seasick while walking out on the marina. She doesn't even reach the fuel berth at RYCT before she does a U-turn. As I'm rather fond of my wife and rather attached to her, the boat live-aboard dream will never come true.</p> <p><b>8. Would you rather give up all drinks except for water or give up eating anything that was cooked in an oven?</b> The choice is easy for me. Water is the elixir of life and great to drink. Bread is the miracle of life and impossible to do without. The alchemy of the combination of flour, salt, yeast, water and heat to create bread is one of the fabulous miracles of the universe. It's not easy to perform this miracle in a 26 foot yacht at sea with a metho stove - but like most good things, if you try hard and have a little aptitude, it is possible.</p> <p><b>Congratulations to Michael Hocking OAM!</b></p> <p>On behalf of the Flag Officers, Board and members of The Royal Yacht Club of Tasmania we offer our warmest congratulations to RYCT Life Member Mick Hocking on his Order of Australia Medal in this year's Queen's Birthday Honours.</p> <p>Mick's service to sailing, including decades of volunteering on-water for weekly racing, championship regattas and the Rolex Sydney Hobart Yacht Race, on committees and around the Club is an example to all.</p> 	



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*Michael Hocking OAM (to the left) with fellow volunteer Michael Rouhliadeff*

## MEMBER BENEFITS

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



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. Link to website [here](#).

**Offer: Purchase any product from the Tasmanian Wine Centre and receive 10% discount showing your RYCT member card. Discount also applies for online orders using the RYCT code (call the office for confirmation of code). Delivery fees might apply.**



At Salters Hire, we can cater for a small intimate home party, through to a gala dinner for hundreds, to a convention for thousands. With the best and most comprehensive range of equipment of its kind, available for hire in Tasmania. PH: (03) 6234 8687

**Offer: Donate 5% of transaction value to junior sailing at the RYCT**

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STAFF'S RECIPE OF THE MONTH

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## One-pot Creamy Vegetable Pasta



### INGREDIENTS

- 2 cups Vegetable Liquid Stock
- 1 leek quartered finely sliced
- 200 g mushrooms thickly sliced
- 375 g spaghetti broken in half
- 3 garlic cloves thinly sliced
- 1 tsp salt
- 1 cup frozen peas
- 0.6 cup parmesan cheese
- 1/4 cup parmesan cheese \*to serve \*extra
- 1/2 cup thickened cream
- 100 g baby spinach

### METHOD

1. Place stock, leek, mushrooms, spaghetti, garlic, salt and 2 cups water in a deep large saucepan.
2. Bring to the boil. Boil for 6 minutes, stirring very often.
3. Add peas, parmesan and cream. Boil for 2 minutes, stirring, or until pasta is cooked and liquid is mostly evaporated.
4. Remove from heat and stand for 2 minutes for sauce to thicken a little more. Stir through spinach until just wilted.
5. Season with pepper and serve with extra parmesan if you like

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## WINE OF THE MONTH

### ***Hughes and Hughes Riesling (Tasmania)***

Purchase this at the bar for \$50.50/bottle members price

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














Highly aromatic with floral, citrus peel and hints of green herbs. Fully textured with a little grip and crisp acid, sweet flavours of ripe citrus and green apples provide balance. Highly aromatic with floral, citrus peel and hints of green herbs.

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## CLUB NOTICES

### Footy Tipping Scores



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	1	 Rob Gourlay	95 (411)	
	2	 TimG50	94 (397)	
	3	 rnbatt	93 (399)	
	4	 Yearofthesaint this year	89 (468)	
	5	 MethodicalFlameThrower	88 (385)	
	6	 Oli Burnell	88 (425)	
	7	 Trout.	88 (431)	
	8	 JudieE	88 (450)	
	9	 Patsy Batt	87 (407)	
	10	 Rae Batt	86 (414)	
	11	 JPDH	85 (351)	
	12	 DrDiStow	84 (353)	
	13	 Sunpot	84 (429)	
	14	 SusieMG	83 (396)	
	15	 Lucy, Henry, Molly and George	82 (359)	
	16	 jim paltos	82 (456)	
	17	 swanboy 1	79 (428)	
	18	 Vic Parkes	73 (441)	
	19	 Chris Oldfield	64 (421)	

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