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THE ROYAL YACHT CLUB OF TASMANIA

What's In The Wind

March 2021



FROM THE BOARD ROOM

The Board met last Saturday for Part 2 of its review of the Club's Strategic Plan. One important discussion was about Culture, which is very much in the news at the moment locally and nationally, especially Canberra!

Are we happy with our Club Culture and does it really reflect our stated Values of Integrity, Heritage, Participation, Community, and Safety?

It is a fact that our Club membership is dominantly white males. Our average membership age is over 60 years! What does this mean for our future if we do nothing to inspire and sustain a diverse membership, including juniors and women?

These are really important issues that I will have more to say on in the near future, but in the meantime I challenge us all, as individual Members, within our friendship groups and Club as a whole to ask ourselves whether we behave in a manner that is tolerant and welcoming to all? Are we prepared to acknowledge good behaviour as well as, importantly, call out poor behaviour? Let's start the discussion!

At the March Board meeting we noted the end of the 2020/21 competitive sailing season and especially the great performance of

[Subscribe](#)[Past Issues](#)[RYCT sailors who dominated the Combined Clubs pennants.](#)[Translate ▼](#)[RSS](#)

The RYCT will be hosting the Combined Clubs Awards night on Friday 30 April as well as our own Club Awards night on 14 May and the OTB Awards on 16 May. Come along and help celebrate the achievements of season 2010/21! Please also note the separate article in this edition of What's in the Wind regarding RYCT award nominations.

The Board looks forward to thanking our volunteers at the annual Volunteers Thank You Function on 15 April. Without our volunteers the Club could simply not function and it is important that we recognise their contributions.

We also noted that we are on target to achieve our budgeted result for our 2020/21 financial year that ends on 30 April.



Richard Bevan

Commodore

FROM THE GENERAL MANAGER

Farewell Melissa Hardstaff

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It is with regret that I announce the resignation of Melissa Hardstaff, our long serving House Manager.

Mel has decided to pursue other opportunities and will be leaving the Club on Thursday 8th April 2021.

We are very appreciative for all the hard work and dedication that Mel has provided over the past ten years and she will be missed. She has played an integral role in building up the food and beverage side of the Club and has managed many successful events.

I would personally like to thank Mel for her continuous commitment to the Club and to wish her the best of success in all future endeavours.

A handwritten signature in black ink that reads "S. M. Ball".

Sue Ball ACCM
General Manager

SAILING

2021 RYCT Prize Giving

Enjoy a fun Friday night of celebrations
2 course dinner - mains and desserts

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



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

2021 Combined Club Prize Night

Friday 30th April 2021 at 6.30pm for 7.00pm

Club Uniform or Smart Casual

Crew & Family Welcome

Two Course Dinner \$45.00 per head, drinks not included.

Please RSVP to RYCT Reception before Monday 26 April 2021

Telephone 6223 4599 or membership@ryct.org.au

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COMBINED CLUBS PRIZE NIGHT 2021

HOSTED BY THE ROYAL YACHT CLUB OF TASMANIA



FRIDAY APRIL 30 // 1830 for 1900hrs

BRUNI ROOM, RYCT

\$45.00 pp

DRESS: CLUB UNIFORM OR SMART CASUAL // RSVP: APRIL 26, 2021

BOOKING: (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, then 6 June, 20 June, 4 July, 18 July and 1 August. Notice of Race and on-line entry are available on the Club website [here](#).

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COMBINED CLUBS

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2021 Women's Keelboat Regatta

The Tasmanian, Combined Clubs Committee (DSS, RYCT & BYC) will be hosting the inaugural 2021 Women's Keelboat Regatta on the 24 April, 2021.

We would like to extend an invite to you and your crew to consider an entry for this event as Australian Sailing affiliated members.

The Regatta will be raced on the River Derwent in the Elliott 6 one-design boats, with a maximum of 12 team entries for the one-day event.

This event is supported by Australian Sailing [SheSails](#) and the major sponsor will be Detail First.

The Notice of Race and Expression of Interest to enter is available HERE: <https://dssinc.org.au/2021-combined-clubs-womens-keelboat-regatta/>

This will be a great opportunity, with great prizes up for grabs!

If you have any further questions, please don't hesitate to contact Sailing Manager Nick Hutton, on 6223 4599 or on n.hutton@ryct.org.au



Combined Clubs Two-Handed Long Race Series Results

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Dylan Reid's Planet X in third on Line Honours.

Midnight Rambler finished second in the PHS series behind Tom Stearnes and Alice Grubb's Sundowner which finished the series with a near-perfect 1, 2, 1 scoreline. Jiyuu (Peter Davis) was third.

In Group 2 it could hardly have been closer in PHS with Paul Einoder's Off-Piste beating Mike Faure's Piya on countback, and one point behind the pair were Chris Bobbi's Cool Change and Anthony Ellis' Moonshadow, with Cool Change taking third when ties were broken.

Today's race saw Group 1 go to the Pigeon Holes between the southern end of Opossum Bay and South Arm Beach, with the Group 2 fleet racing to White Rock. Both fleets finished as Castray finishing box after the course was shortened to one lap.

Starting in a stiff north-westerly breeze, the race slowed as the pressure dropped. And while there was sufficient breeze throughout the course, the initial excitement caused by Midnight Rambler, first to set a spinnaker (and first to have a wipeout), eased along with the breeze.

This series has been well-supported with 22 entries and some very entertaining racing. We hope that numbers hold as the series runs again in the 2021-22 season.

Words: Nick Hutton

Combined Clubs Summer Pennant Series Results

Last race of the season settles the series places.

Saturday's final race of the Combined Clubs Summer Pennant conducted by Bellerive Yacht Club wrapped up a season of close racing in all divisions.

BYC Race Officer Grant Sutton described the weather as extremely fluky with wind strengths ranging from zero to 20 knots and frequent wind shifts of up to 180 degrees.

It was a case of 'we were this close' when Don Calvert's Intrigue almost beat Gary Smith's Fork In The Road on line honours in Group 1, but Intrigue ended up the pennant winner on Performance Handicap by one point over Fork In The Road. Intrigue started the day nine points adrift and overtook Gavin Adamson and Janene Frawley's Madness and 'the Fork' to take the series win.

Ed Psaltis sailing Midnight Rambler won both the IRC and AMS rating division pennants, showing she is the best sailed Group 1 boat in the current fleet. Intrigue and Matthew Keal's Heat Wave took the minor placings in both rating divisions.

In Group 2 IRC Natelle Two (Glenn Roper) held on to take the pennant from Ian Snape's Frontline and Wings Three (Peter Haros), while in AMS rating a BYC trifecta of Mark Ballard's 42 South, Southern Swordfish (Ian Stewart) and Peter Masterton's Pirates Pride were successful.

Group 2 Performance pennant went to 42 South with Pirates Pride in third and David Brett's Illusion from DSS splitting the BYC podium.

In Group 3 both IRC and AMS pennants finished with Steve Chau's Young Lion in first place followed by Stewart Geeves in Footloose and Invincible (Bryan Walpole). In Group 3 Performance Invincible got up from Rumbeat (Justin Barr) and Charles Peacock's Serica.

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Group 4 PHS pennant went to Steve Mannering's Camlet Way from Wayatih (Allan Morgan) in second and Ian

Smith and Dean Aberle's Innovator third.

Saturday's race also wrapped up the Harbour Trophy Series with Intrigue just pipping Michelle and Paul Boutchard's Young Magic in Group 1 Performance, with syndicate-owned Joint Custody taking third. Midnight Rambler took both rating divisions from Intrigue with Heatwave in third on AMS and Young Magic third in IRC.

In Group 2 PHS the BYC trifecta was reversed with Pirates Pride taking the overall win from Southern Swordfish and 42 South which also won AMS. Group 2 IRC went to Natelle Two from Wings Three on countback and Frontline with one point separating all three boats.

Group 3 PHS was won by Invincible from Serica with Moonshadow (Anthony Ellis) in third. Young Lion, Footloose and Invincible took out the Group 3 rating divisions.

Camlet Way won Group 4 from Wayatih and Peter Bosworth's Astrolabe.

Words: Nick Hutton



International 2.4mR Class Australian Championship

The International 2.4mR class Australian Championship starts on Good Friday at RYCT with a small but quality field.

Due to be held in Canberra in October, last year's event was cancelled due to the pandemic so the entrants are very keen to get this event under way.

Nine-time Australian Champion Matt Bugg has now entered for the Australian Championship, alongside other competitors from Royal Brighton Yacht Club in Victoria Malcolm Ware, Mark Seager, Peter Coleman and Glenn Norton are looking forward to taking on locals including former RYCT Vice Commodore Stephen 'Rowdy' McCullum, Jon Holmes, Bob Willis, Rob Pelley and David Graney.

Rowdy McCullum was runner-up to Matt Bugg in 2018, the last time the event was held in Tasmania and has been showing good form in lead up regattas including winning the class at the Crown Series last month.

Bob Willis has recently returned to the State after working overseas during the pandemic and David Graney has

David's boat has been renamed 'What Could Possibly Go Wrong', a question we are all asking and which will be answered by Sunday night.

The championship is an eight-race series sailed on windward/leeward courses and with there being little difference in boat speed in these tightly controlled one design craft, racing is expected to be tight.

See the RYCT Sailing page for results.

<https://www.ryct.org.au/2-4-metre-australian-championship/>

Words: Nick Hutton



CRUISING

62nd J. Boag Navigation Cruise

Join the crew of 'Norseman III' for the 2021 RYCT/J. Boag Navigation & Seamanship Cruise

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Friday 30 April - Sunday 2 May 2021

Entries online <https://www.ryct.org.au/nav21/>

\$35 per vessel. Enter by Thursday 29th April before 3pm.

Dinner function at Port Cygnet Sailing Club, \$25 pp. Pay on the evening at PCSC.

Please book online if you would like to participate as a control vessel.

THE ROYAL
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OF TASMANIA

NAVIGATION and seamanship CRUISE

30TH APRIL - 2ND MAY 2021



Join the crew of 'Norseman III'
for the 2021 RYCT/J Boag
Navigation & Seamanship
Cruise

ENTRY: \$35.00Enter online at [ryct.org.au/nav21/](https://www.ryct.org.au/nav21/)**DINNER: \$25.00**Saturday 1st May at Port Cygnet
Sailing Club. Book online and pay
at PCSC on the night.**BOOK ONLINE**If you would like to participate as a
control vessel.

OFF THE BEACH

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Tackers 1 and Tackers 2

Please contact our Sailing Administrator Michael Vincent on 6223 4599 or email m.vincent@ryct.org.au to have a chat about Tackers.

Tackers is a fun, introductory, games-based program designed for kids ages 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 booking fee.

OTB End of Season

OTB finished the season on a high note with a family pacer race. On behalf of the OTB committee, we like to thank all the parents who came along and who have supported the kids all season.

Thank you also to the BBQ champions, expert race officers and canteen superheroes who helped run the day and put on some great post racing food.

In addition, a special word of thanks to Colin Pearce for his week in week out commitment and efforts to support the OTB program on the Wednesday Evenings. We will continue to run the Jackpot over winter to raise more funds for the OTB program.



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PRIZE GIVING



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

BBQ TO FOLLOW

CLUB NOTICES

RYCT Annual Awards - Call for Nominations

In addition to Awards presented for pennant sailing achievements, the Club has a number of other Awards for which we seek your nominations.

These Awards are:

Governor's Cup

For outstanding yachting achievement – nominations sought for outstanding World, National, State or Club level achievements.

John Hyslop Memorial

For Female Sailor of the Year – nominations sought for outstanding World, National, State or Club level achievements.

Commodore's Trophy

The Past Commodores' Trophy for Service to Yachting

Seeking nominations for contributions to the wider yachting community.

Lesley Cooper for Services to the Club

Seeking nominations for contribution to the RYCT in any area of Club life.

E.J (Jock) Muir Trophy for Seamanship

Seeking nominations for outstanding seamanship in any context.

Keith Jenkins Memorial Trophy

For Best Performed Boat in a Class or Division – seeking nominations for outstanding performance in Club racing.

Martin Graney Memorial

For outstanding Mainsheet Hand – seeking nominations for crew normally engaged in trimming mainsails.

Scott Graves Memorial Trophy

For best performance by a crew member in keelboats – seeking nominations for crew in any position on the boat

Jeffrey Corkhill Memorial Trophy

For best performance by a forward hand seeking nominations for crew normally engaged as forward hand, bow or similar.

All members are welcome to nominate someone they consider worthy of these Awards. Nominations must be lodged at the Club office by 30 April 2021.

Awards will be presented at the Club's Awards Night on 14 May 2021.

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THE ROYAL
YACHT CLUB
OF TASMANIA



Easter Opening Hours

Good Friday - Closed

Saturday 10am - 7.30pm

Sunday 11am - 7.30pm

Monday 3pm - 6pm

Bar open as usual

Office and Kitchen Closed

FOOTY TIPPING 2021



Standing After Round 2:

Subscribe	Past Issues	#	TIPPER	TOTAL SCORE	Translate ▼	RSS
		1	 jim parties	20 (32)		
		2	 rnbatt	14 (4)		
		3	 Lucy, Henry, Molly and George	13 (10)		
		4	 TimG50	13 (10)		
		5	 Oli Burnell	13 (21)		
		6	 swanboy 1	13 (35)		
		7	 Patsy Batt	13 (46)		
		8	 Rae Batt	13 (46)		
		9	 DrDiStow	12 (10)		
		10	 SusieMG	12 (14)		

SOCIAL

What's Coming Up?

Join us for an afternoon of Jazz

After the success of the Summer Party we hosted at the end of February, we are looking forward to another RYCT weekend event on our outdoor deck and indoor restaurant.

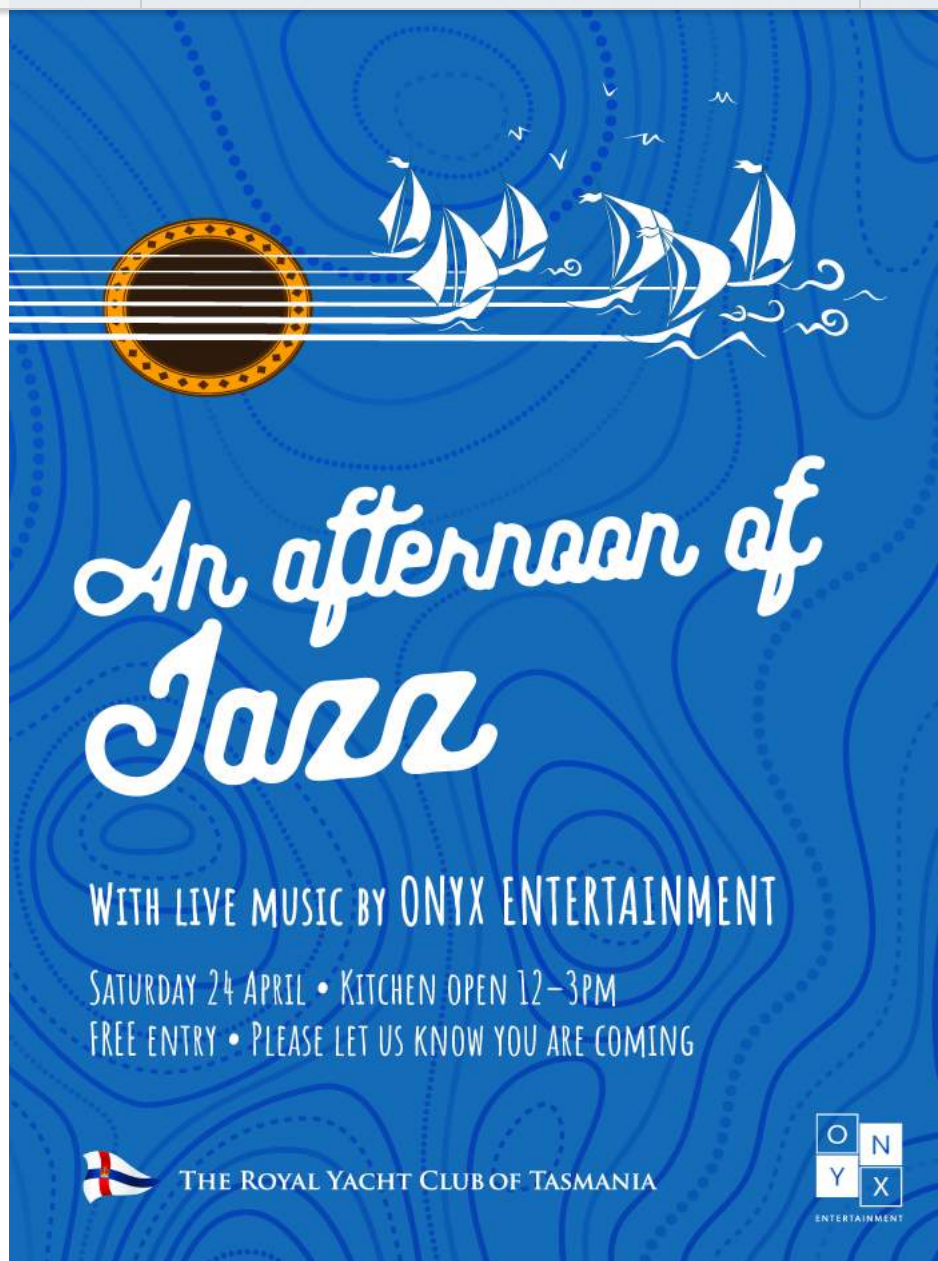
We are looking forward to having our outdoor heaters installed before then, but we will have a look at the weather closer to the date and maybe decide to bring the event inside with the fires going.

Kitchen open from 12 - 3pm. Members and Non-Members welcome.

FREE ENTRY - but please give us a call to let us know you are coming.

Onyx is an exciting new Hobart based band delivering dynamic entertainment for a variety of events nationally and internationally. Featuring Nate and Naomi, the duo has over thirty years of combined experience in the industry. Both are world class performers who have performed at thousands of events and locations across the globe.

Media: <https://www.onyxentertainment.net/>

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Mother's Day

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

\$60.00pp includes a glass of sparkling on arrival - Children under 12 \$30.00

Buffet Menu to include variety of delicious mains and desserts - full menu announced soon.

Gift to all the mothers. Hampers and other surprises on the day.

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

BOOKINGS ESSENTIAL - (03) 6223 4599 or membership@ryct.org.au

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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



AWBF Maritime Trail

The AWBF is hosting a Maritime Trail to be held statewide on April 10 and 11, showcasing the rich maritime heritage and culture within Tasmania. You will be invited to explore hidden boatyards, tour marinas, take a sail on a tall ship, all to celebrate our maritime culture.

Click [here](#) for the full details of the events and participating businesses. Limited tickets are available!

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FROM THE BOSUNS

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With the sailing season drawing to a close, it is a great time to get your boat serviced. Our slipway now counts with an extra-large cradle and additional capacity.

Contact the bosuns to book in your spot at 0419 885 420 or email bosun@ryct.org.au



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 Catherine Cretan, a senior member of our Club.***

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How long have you been a member of the RYCT?

- I have been a member of the RYCT for 13 years, and was a family member with my father many years before that.

What do you enjoy most about the Club?

- I love that the Club is so close to home and it is easy to pop in and there is always someone to chat to about boating. Sometimes it takes half an hour to get out to the berth, so many friends stop to have a yarn on the way. As well as going in and out of the boat (we sail at least twice a week) I am often down watering the garden and pulling weeds or adding a few new plants. All our children are keen sailors and now we are taking our grandson Wes on board too.

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

- We enjoy the twilight racing as well as the long race series. Happy memories at the club include a few black tie and gala events, opening days (always a fun mix of people), helping my son rig his sabot many years ago and sunny winter mornings of baby music classes in the dining room.

What do you do for a living?

- I run two small enterprises: Hobart Baby Music Classes and a Garden Design Service. I have been a music and early childhood teacher all my life but retrained in horticulture 5 years ago when I left the school system for more flexible work. More time for sailing!

What could other RYCT members always ring you for?

- Members can always chat to me about garden problems and how to make the most of the situation they have: Gardens never stay still and constantly need attention. Sometimes there are easy solutions that are hard to see in your own garden but obvious to someone else with a fresh point of view. And sometimes simplicity is the key.

What would you name your boat if you had one?

- Our boat is named Tilt. The last one was named Tilt as well and I guess the next one probably will be too! It's a simple straightforward name and seems to suit.

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

- I have lived both on the boat and in an RV and love both- but always miss the garden. So I guess home is where the garden is.

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

- Drinking or baking... well I think if the tilt crew all went off the grog the revenue from the bar would be noticeably poorer so I would have to choose the baking. I do love that cold glass of wine after a hectic spin around the race track!

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MEMBER BENEFITS

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See two of our many membership benefits below! Click [HERE](#) to see our other membership 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 member card. Discount also applies for online orders using the RYCT code (call the office for confirmation of code). Delivery fees might apply.

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.

STAFF'S RECIPE OF THE MONTH

Luxury Fish Pie With Rosti Caper Topping

from Delia Smith



This is a perfect recipe for entertaining and wouldn't need anything to go with it other than a simple green salad.

The fish can be varied according to what's available as long as you have 2¼ lb (1 kg) in total.

INGREDIENTS

For the fish mixture:

5 fl oz (150 ml) dry white wine

10 fl oz (275 ml) carton of fish stock
ready to use

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1½ lb (700 g) halibut
2 oz (50 g) butter
2 oz (50 g) plain flour
2 level tablespoons crème fraîche
6 cornichons (Continental gherkins), drained, rinsed and chopped
1 heaped tablespoon chopped fresh parsley
1 level dessertspoon chopped fresh dill
salt and freshly milled black pepper
8 oz (225 g) king scallops, including the coral, cut in half
4 oz (110 g) uncooked tiger prawns, thoroughly defrosted if frozen, and peeled

For the rösti caper topping:

2 lb (900 g) Désirée or Romano potatoes, evenly sized if possible
1 level tablespoon salted capers or capers in brine, drained, rinsed and dried
2 oz (50 g) butter, melted
2 oz (50 g) strong cheddar cheese, finely grated

METHOD

Pre-heat the oven to 220°C.

First of all, prepare the potatoes by scrubbing them, but leaving the skins on.

As they all have to cook at the same time, if there are any larger ones cut them in half. Then place them in a saucepan with enough boiling, salted water to barely cover them and cook them for 12 minutes after they have come back to the boil, covered with the lid. Strain off the water and cover them with a clean tea cloth to absorb the steam.

Meanwhile, heat the wine and fish stock in a medium saucepan, add the bay leaf and some seasoning, then cut the halibut in half if it's a large piece, add it to the saucepan and poach the fish gently for 5 minutes. It should be slightly undercooked. Then remove the fish to a plate, using a draining spoon, and strain the liquid through a sieve into a bowl.

Now rinse the pan you cooked the fish in, melt the butter in it, whisk in the flour and gently cook for 2 minutes. Then gradually add the strained fish stock little by little, whisking all the time. When you have a smooth sauce, turn the heat to its lowest setting and let the sauce gently cook for 5 minutes. Then, whisk in the crème fraîche, followed by the cornichons, parsley and dill. Give it all a good seasoning and remove it from the heat.

To make the rösti, peel the potatoes and, using the coarse side of a grater, grate them into long shreds into a bowl. Then add the capers and the melted butter and, using two forks, lightly toss everything together so that the potatoes get a good coating of butter. Now remove the skin from the white fish and divide it into chunks, quite large if possible, and combine the fish with the sauce.

Next, if you're going to cook the fish pie more or less immediately, all you do is add the raw scallops and prawns to the fish mixture then spoon it into a well-buttered baking dish. Sprinkle the rösti on top, spreading it out as evenly as possible and not pressing it down too firmly. Then, finally scatter the cheese over the surface and bake on a high shelf of the oven for 35-40 minutes.

If you want to make the fish pie in advance, this is possible as long as you remember to let the sauce get completely cold before adding the cooled white fish and raw scallops and prawns. When the topping is on, cover the dish loosely with clingfilm and refrigerate it until you're ready to cook it.

Then give it an extra 5-10 minutes' cooking time.

Credit: <https://www.deliaonline.com/recipes/type-of-dish/entertaining/luxury-fish-pie-with-rosti-caper-topping>.

WINE OF THE MONTH

Bream Creek Pinot Grigio

Purchase this at the bar for \$52/bottle members price

https://mailchi.mp/e9b10955058d/whats-in-the-wind-at-the-ryct-1725313?e=f15680b625

22/24



This wine offers the best of both worlds, showing pear and pineapple flavours typical of Pinot Grigio and the textural elements, including spice and herb notes, characteristic of Alsatian Pinot Gris. Pair this with our 'Staff's Recipe of the Month'!

WEATHER



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