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What's In The Wind

May 2021



FROM THE BOARD ROOM

During May it was my pleasure to attend a number of presentations to celebrate the successes of Sailing Season 2020/21.

The Combined Clubs presentation night, efficiently hosted by RYCT Vice-Commodore Ross Mannering, was held at RYCT and well attended. Well done Ross and thanks also to

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Congratulations and many thanks to Ross for his efforts over the past year as Chair of the Combined Clubs' Committee (CCC) which is responsible for putting together and administering the Combined Clubs Sailing Program; not an insignificant task. The CCC is currently surveying keel boat owners for their views on last season's program, prior to developing the 2021/22 Sailing Program. The chair of the CCC will transfer to the DSS for the 2021/22 sailing season.

The Club's own presentation night was also a success and the Off The Beach presentation BBQ was also well attended by many junior and senior OTB sailors, parents and volunteers. It's just great to see the growing cohort of sailors, young and older, enjoying their OTB sailing at RYCT.

At its May meeting the Board signed off on the revised Strategic Plan and a revised Marina Lease Policy. The Club's finances for 2020/21 financial year are currently being audited in readiness for presentation at the AGM in late July,

Despite 2020/21 being an extraordinary year severely impacted by Covid-19 we anticipate a very positive financial result whilst at the same time have delivered many improvements around the Club, most notably the new deck which was enabled by a significant donation by a Club member.

If you are feeling philanthropic as you approach the end of your personal taxation year, remember that you can claim a tax deduction for your donation towards a Club project if the donation is made via the Australian Sports Foundation. For more details see the separate article in this edition of What's in the Wind.

Richard Bevan

Commodore



FROM THE GENERAL MANAGER

Farewell Jemah Cantley

It is with regret that I announce the resignation of Jemah Cantley, one of our long serving

Jemah has decided to pursue other opportunities and will be leaving the Club on Sunday 30th May 2021.

We are very appreciative of all the hard work and dedication that Jemah has provided over the past ten years and know that her happy disposition and hard work will be missed. She has played an integral role in the food and beverage side of the Club and has managed many successful events.

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

Sue Ball ACCM

General Manager

SAILING

RYCT Prize Night 2021

It was great to be able to host a full house after last year's shortened version. Congratulations to the winners and in particular the following:

Governor's Cup for Outstanding Yachting Achievement - Ed Psaltis

John Hyslop Memorial for Outstanding Female Sailor of the Year - Kirsty Salter

Commodore's Cup for Outstanding Youth Achievement - Oliver Hugo

Past Commodores' Trophy for Services to Yachting - Alan Perkins

Lesley Cooper Memorial for Service to RYCT - Peter Holmes

Scott Graves Memorial for Best Performance by a Crew Member in Keelboats - Anne

Stewart

Martin Graney Memorial for Outstanding Main Sheet Hand - Rohan Langford

Jeffrey Corkhill Memorial for Best Performance by a Forward Hand - Amelia Catt

Click *here* to see more photos!

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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 <u>MAST Motor Boat Licence</u> which is valid for a three year period (pro-rata) and all licences have a common expiry date.

New courses coming up:

Saturday 5 June 21 (9:30am-13:30pm) - Click HERE to book

Saturday 19 June 21 (9:30am-13:30pm) - Click HERE to book

Saturday 3 July 21 (9:30am-13:30pm) - Click HERE to book

Saturday 17 July 21 (9:30am-13:30pm) - Click HERE to book

Saturday 31 July 21 (9:30am-13:30pm) - Click <u>HERE</u> to book

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otbtraining@ryct.org.au



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.

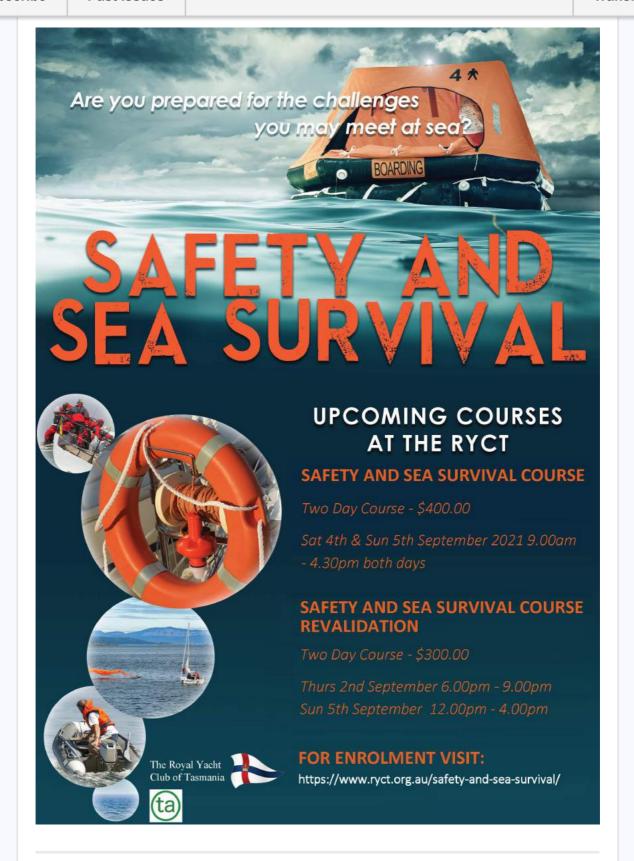
Full Course - Click here to register

Refresher Course - Click here to register

For more information, please contact Jason Cummings (RYCT Instructor) at <u>jason.cummings@tasmanadventures.com.au</u> or Nick Hutton (RYCT Acting Sailing

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CRUISING

Pear Tree Cruise 2021

'The best weather EVER' greeted the 49th annual Pear Tree Barbecue yesterday. Around 25 boats gathered for an afternoon of pears, bbq's, friendship, beanies and sea boots.

MYCT; and thanked Suzanne and Martin Betts and family for once again hosting this traditional and much loved event.

Suzanne presented the customary pear themed 'lucky boat' prizes and a great day was had by all.

Thanks to everyone for attending; the Betts family for hosting; and Biggsy for taking the wheelibin!

See you next year for the 50th Pear Tree!

Tracy Matthews

Past Commodore and RYCT Director

Click <u>here</u> to see all the photos!



UIB 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.

Fingerfood (pies, sausage rolls, pizzas) provided.

Dinner available in the restaurant for parents.

RSVP: otbtraining@ryct.org.au or 6223 3599



OTB Prize Night 2021

Congratulations to all the OTB sailors for a great season of sailing.

Trophies and awards were given to the following outstanding sailors and Off The Beach members:

Family Pacer Race - Nicole Pieterse, Michaela Pieterse, Alex Pulver Gibson Perpetual Trophy - Ansh Garg Scott Price Perpetual Trophy - Cameron Underwood

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Makepeace Perpetual Trophy - Nicole Pieterse

Les Speakman Perpetual Trophy - Charlie Cubit

RYCT Vice Commodore Trophy - Tom Fader

Peter Fitzgerald Perpetual Trophy - Rohan Langford

A Hargreaves Trophy / Encouragement Award - Sophie Robertson

Outstanding First Year in a Youth Class - Tom Hugo

RYCT OTB Trophy / Best Youth Class Sailor - Daniel Maree

Legend Award - Colin Pearce

Oh Bugger Award - Peter Maree

Off The Beach Chairman's Award / Achievement Award - Oliver Hugo

Ross Muir Trophy / Outstanding Club Member - Tony Tate and Peter Maree

Michael Desmarchelier Memorial Trophy - Sam King

Bugg Family Forward Hand Trophy - Max Gluskie

Top Sharpie - Finlay Crisp (boat name: Dying in the saddle)

Thank you to our main sponsors Banjo's Bakery Café Sandy Bay and Doyle Sails Tasmania.

Click *here* to see more photos!



SOCIAL

What's Coming Up?

Subscribe Past Issues

Destination Cellars is excited to announce that we will be opening a selection of the **Beam Suntory Bourbon Range on Friday June 18th at 7.30pm** in the picturesque surrounds of the **Royal Yacht Club of Tasmania**. The event will be presented by Australian Brand Ambassador Tom Scott, who will take us through some of the best Bourbon whiskey in his portfolio, including Maker's Mark Private Select and the Legent collaboration between East and West from two Master Distillers; Jim Beam's Fred Noe and Suntory's Shinji Fukuyo.

Here is the great lineup:

Maker's Mark Kentucky Straight Bourbon Whisky
Maker's Mark 46 Kentucky Straight Bourbon Whisky
Maker's Mark Private Select Bourbon Whisky
Jim Beam Single Barrel Bourbon Whiskey
Baker's 7 Year Old Kentucky Straight Premium Whisky
Legent Kentucky Straight Bourbon Whiskey

Tickets are \$65 per person and must be booked in advance as seats are limited. For bookings and further details click *here*.

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.

Questions: 0362313400 or chris@destinationcellars.com.au



Geeky Quiz 2021

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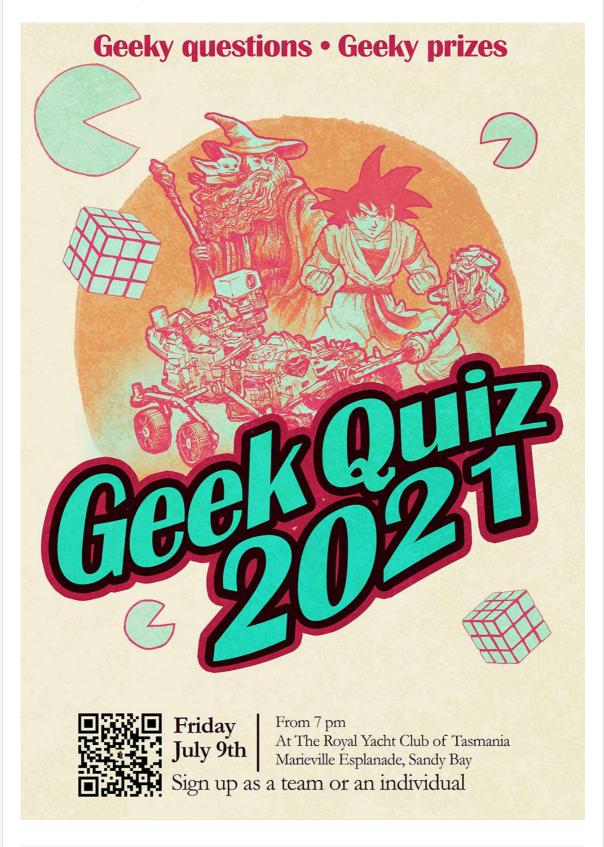
crown the gooklest team of 6 in Flobart. Come and test your knowledge of Gookdom,

STEM, Pop Culture and more.

Bookings with the Hobart Games Society can be made via email

to: <u>HogsGeekQuiz@gmail.com</u>

Teams of 6 for \$90, or individuals \$15



MEMBERS

Every month we are asking one of our members some questions, so you get to know your fellow members a little bit better. **Meet Colin Pearce, a Veteran Member of our Club.**



1. How long have you been a member of the Club?

I have been a member of the Club since 1994 I think, as a veteran member it is my prerogative to be not so sure!

2. What do you enjoy most of the Club?

I love the diversity of members in the Club. So many characters, male and female, so many stories told. I also like the connections between families, the parents and siblings, united in their enjoyment of not just the Club, but the sailing, the river racing, the trips away. The Club facilitates the interaction of members regardless of the reasons they are there.

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

My best memory of the Club is an easy one. In November 1987 my beautiful wife Claire and I were married at the Scotts church Hobart and our reception was in the Bruni room at the RYCT. It was a most enjoyable occasion and catered for by Mr Stuart Prosser whom was functions manager at the time. The food, wine, music ,company and surrounds were superb, a bit tough to top that!

4. What do you do for a living?

I am a dinosaur, I am a watchmaker, clockmaker, gemologist, registered valuer, and we have a full manufacturing workshop above the store, Golding & Son of Hobart. We have been manufacturing there since 1890. The firm is the oldest jewellery store in Australia, I purchased it in 1986 and am still enjoying producing top quality jewellery for future generations.

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

Other RYCT members could always rely on me to listen, provide advice if it was in my area of expertise, suggest other members whom might be more qualified than I in particular scenarios. I have spent much of my life coaching, mentoring others at sport, so feel I could help out in most situations.

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My first boat was called Alcatraz, named after the infamous prison in San Francisco Bay, but if I had to name a new boat it would be "Waste of Time". I am too busy to get out and enjoy it..

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

Easiest question to answer, Claire hates boats, would be an RV for sure, but parked in a Luxury Hotel car park overnight!

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

Would have two beers, two reds, and food cooked on a barby for sure!

MEMBER BENEFITS

See two of our many membership benefits below! Click <u>HERE</u> to see our other membership benefits!



We love having visitors join us for a tour and tasting at Spring Bay Distillery. Allow 90 minutes to see the still, hear how we make our coastal whisky and gin. Learn how our bond store matures whisky in its own special way then enjoy a taste of our products whilst looking over the bay that inspired our name. Bookings can be made with Suzy at 0418 270 054 or sending an email to: suzy@springbaydistillery.com.au

https://springbaydistillery.com.au/

Offer: Free tours and tastings at either distillery site at a) 6 Hoods Rd - Spring Beach. or b) unit 5/6, 205 Kennedy Drive - Cambridge. Plus 10% off all cellar door purchases*

*may exclude some rare release whisky.



Accredited AMSA Marine surveyor, specialising in private, domestic and commercial vessel surveys fully accredited and insured.

Contact Nick Fleming on 0488 252 104 or email nick@marinecraftsurvey.com.au for a quote.

https://marinecraftsurvey.com.au/

Offer: 10% discount to RYCT Members

STAFF'S RECIPE OF THE MONTH

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INGREDIENTS

Salmon

- 1/4 cup low-sodium soy sauce
- ¼ cup maple syrup
- · 2 garlic cloves, grated
- 1 tablespoon miso paste
- 1 teaspoon freshly grated ginger
- 2, 8-ounce salmon fillets, skin removed
- 2 tablespoons vegetable oil

Bok Choy

- 1 pound baby bok choy, rinsed
- 1 tablespoon vegetable oil
- · 2 garlic cloves minced
- · Scallions for garnish

METHOD

- 1. In a small bowl, whisk together soy sauce, maple syrup, garlic, miso paste and ginger until well combined.
- 2. Add salmon to a gallon size ziploc bag and pour the marinade over the top. Refrigerate for at least 30 minutes or overnight.
- 3. Preheat oven to 400 degrees.
- 4. Preheat a large cast-iron or ovenproof skillet over medium-high heat and drizzle with vegetable oil. Sear the salmon skin side down for about 2 minutes. Transfer the skillet to the preheated oven. Bake for 15 to 20 minutes and finish by broiling for 2-3 minutes until crispy and golden.
- 5. Make sure to reserve any leftover marinade.
- 6. Pour remaining reserved marinade into a large skillet over medium-high heat. Add the bok choy, oil and garlic and sauté for about 4 minutes until the bok choy is wilted and cooked through.

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Credit: https://theeclectickitchen.com/2019/03/07/seared-miso-glazed-salmon-with-garlic-bok-choy/

WINE OF THE MONTH

Bream Creek Pinot Grigio (Tasmania)

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



This Pinot Grigio reveals a complex nose of citrus and apples as well as a hint of spice. The palate is dry and crisp, showcasing a combination of green apple and lemon flavours.

CLUB NOTICES

Purchase of rigid inflatable boat (RIB) for sailing programs

The Royal Yacht Club of Tasmania has partnered with the Australian Sports Foundation to raise funds for a rigid inflatable boat (RIB).

The proposed RIB is a 5.8 metre boat with inflatable sides making it a very suitable

This RIB will enable the Club to continue to offer school and out of school hours training and instructing programs that have been provided to the greater Hobart community for many years.

This RIB will enhance our sailing program by adding to our existing fleet and provide sufficient instructor boats to enable the Club to train groups of up to 30 children.

The Club is seeking funds to assist with this purchase. You can claim a tax deduction for your donation if the donation is made via the Australian Sports Foundation and received by 30 June 2021.

Our fundraising goal for this project is \$16,000. For further information please visit https://asf.org.au/projects/the-royal-yacht-club-of-tasmania/purchase-a-new-4.6-metre-rigid-inflatable-boat--rib/ and to make a donation please visit https://asf.org.au/donate/the-royal-yacht-club-of-tasmania/purchase-a-new-4.6-metre-rigid-inflatable-boat--rib/

Why donate via the Australian Sports Foundation (ASF) and not directly to RYCT? The RYCT is a Not-for-Profit organisation and does not have Deductible Gift Recipient (DGR) status from the Australian Tax Office. Any donations made directly to the Club are not tax deductible.

The purpose of the Australian Sports Foundation is to facilitate fund raising to support Australian sporting organisations. The ASF does have DGR status.

In practical terms, this means that if you donate \$100 to an RYCT project via the ASF website, \$95 comes straight to the Club, \$5 is retained by the ASF to support its activities, but you can claim the entire \$100 as a tax deduction.



Footy Tipping Scores

After Round 11

Past Issues	TIPPER	
1	Rob Gourlay	78 (321)
2	2 rnbatt	77 (301)
3	TimG50	76 (315)
4	Trout.	74 (334)
5	Yearofthesaint this year	74 (375)
6	JudieE	73 (364)
7	MethodicalFlameThrower	72 (304)
8	Oli Burnell	71 (323)
9	oriaci pqjaci	70 (343)
10	2 Patsy Batt	70 (349)
11	Rae Batt	70 (362)
12	🤵 jim paltos	69 (329)
13		67 (289)
14	☑ DrDiStow	66 (295)
15	SusieMG	66 (315)
16	Lucy, Henry, Molly and George	66 (318)
17	Sunpot	66 (328)
18	swanboy 1	65 (319)
19	Q Vic Parkes	55 (310)
20	Chris Oldfield	47 (329)

Fish Friendly Moorings Info Night

Come down to the Royal Yacht Club of Tasmania on the **22nd of June at 6pm** and learn about environmentally friendly moorings from some of the leading researchers making the initiative a reality for our ecosystem. You can grab a drink, have a chat and be part of habitat restoration in Tasmania.

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Windeward Bound Great Youth Adventure

Join a 10-day Great Youth Adventure voyage between July and December 2021 on Windeward Bound as she sails from Hobart to Bundaberg and back.

No sailing experience necessary.

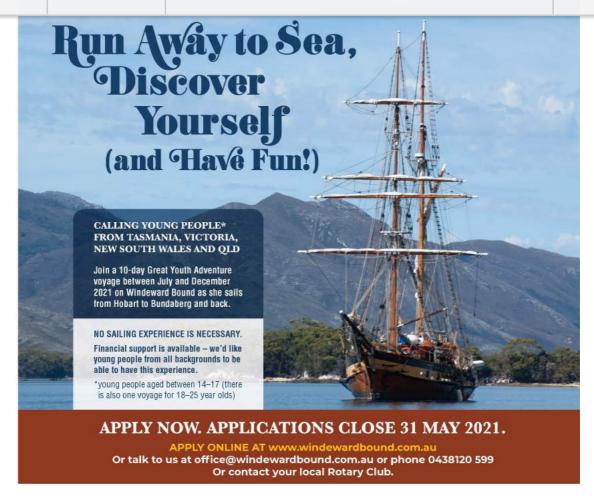
(For ages between 14-17, there is also one voyage for 18-25 year olds)

Apply now at: www.windewardbound.com.au

Applications close 31 May 2021

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WEATHER



Weather & Warnings ➤

<u>Australian Sea Surface Temperatures</u> ►



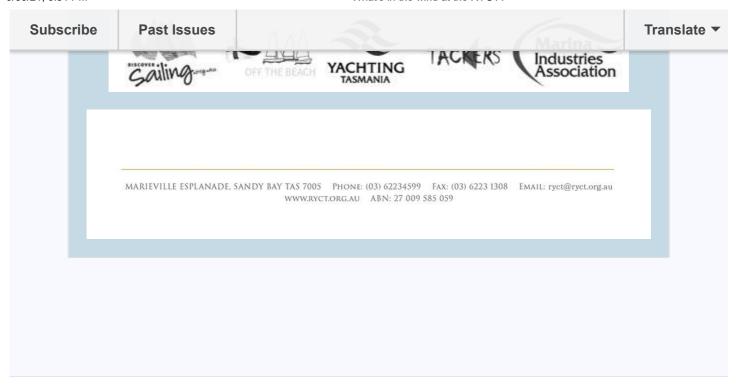
General Tide Predictions ➤

Racing Entry & Programs ➤





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