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What's In The Wind

SEPTEMBER 2021



FROM THE BOARD ROOM

From the Boardroom

On 11 September it was my pleasure to attend the Australian Sailing 2021 Tasmanian Sailing Awards Night at BYC. RYCT was very well represented and special congratulations to Michael Vincent for his award of Administrator/Sports Professional of the year. (Disclosure; I am chairman of the Australian Sailing Tasmanian Regional Committee but had no involvement in the awards process).

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CEO Justine Kirkjian, met with Tasmanian Premier Peter Gutwein regarding the 2021 Rolex Sydney Hobart Yacht Race.

The Premier advised he is very much looking forward to the race being able to go ahead this year.

Although policy is yet to be finalised, it is forecast that Tasmania will reopen its border when 90% of the Tasmanian population has received two doses of COVID-19 vaccination. The Premier advised this milestone will most probably be reached by the end of November or the first week of December.

CYCA and RYCT are working together to ensure that collectively we are ready to comply with any health conditions that may be imposed on people associated with the race entering Tasmania.

On Saturday 2 October I am looking forward to hosting Her Excellency the Honourable Barbara Baker AC, Tasmania's new Governor and RYCT Commodore-in-Chief to take the salute from vessels participating in the 2021-22 Sailing Season Opening Day Manoeuvres. I hope to see as many members as possible participating in this important occasion on our sailing calendar.

See you on the water!

Richard Bevan

Commodore

SAILING



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COMBINED CLUBS MIDWEEK SERIES

SheSails Leadership Conference - Live Viewing

Come along to RYCT to view this year's SheSails Leadership Conference!

The SheSails Leadership Conference webinar event set for 6pm (AEDT) Wednesday 6th October is designed to champion female involvement in sailing and empower them to reach their full potential. This special event will feature guest speakers that will provide insights and explore the topic of Leadership.

REGISTER HERE

If you are unable to attend the live viewing, join the online webinar HERE

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SheSails Leadership Conference Live Viewing - South

October 6th, 6pm @ RYCT





OFF THE BEACH



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:

Monday 18 Oct 2021 1730 – 2130

Thursday 21 Oct 2021 930 - 1330

Monday 1 Nov 2021 1730 - 2130

Saturday 6 Nov 2021 930 - 1330

Monday 15 Nov 2021 1730 - 2130

Saturday 20 Nov 2021 930 - 1330

Monday 29 Nov 2021 1730 - 2130

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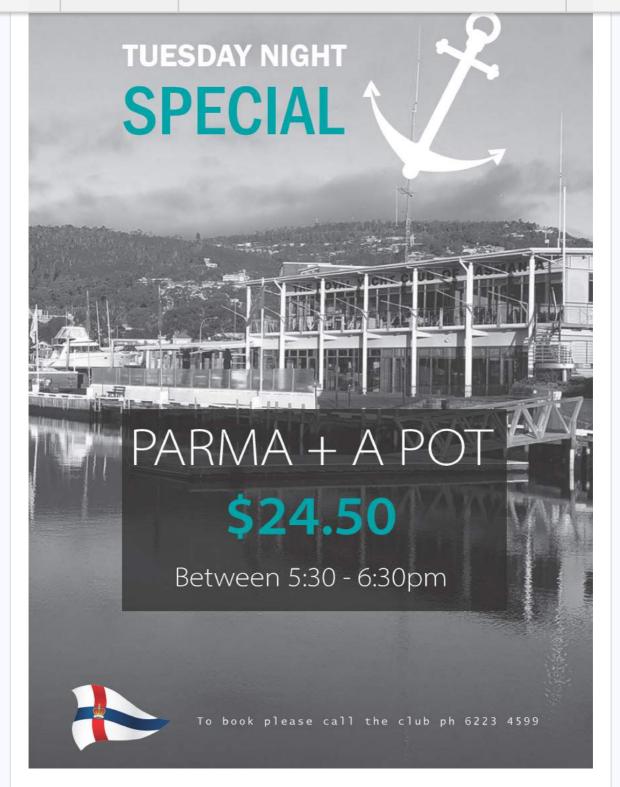
For More information please contact our sailing administrator Michael Vincent at otbtraining@ryct.org.au



SOCIAL

Bistro Tuesday Night Special

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Opening Day 2021

This Saturday is the official opening of the 2021/22 sailing season on the Derwent. You can pick up your program from the Clubhouse or download a copy from our website.

If needed, we recommend fueling before Saturday as the fuel dock may be occupied by official vessels at various times during the day.

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1pm onwards.

The current weather forecast is 15°C with light winds. It wouldn't be an Opening Day without some rain so dress appropriately.

We look forward to seeing everyone on Opening Day. Please celebrate responsibly



CLUB

Clubhouse opens at 9 am
Derwent Scottish Pipe Band 1.15 pm
Opening Day Menu available from 3.30 pm

ON WATER

Excella Boards at 12:45pm Sail Past Commences at 2:00pm Raft Up Drinks and Afternoon Tea

PARKING

Parking is at a premium on Opening Day. The boomgate will be in operation and members will need their electronic fob to access the car park.

BEAUTY PRIZE

The boat with best overall presentation, including crew/passengers will win the Beauty Prize



Marieville Esplanade SANDY BAY, TAS 7005 (03) 6223 4599



www.ryct.org.au



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ALL MEALS - \$18.50

HALOUMI BURGER

Grilled haloumi, tomato, relish, rocket and onion served with chips

CIDER BRAISED PORK BURGER

With lettuce, swiss cheese, tomato & tobasco sauce

KARAAGE CHICKEN BURGER

With asian slaw and ponzu mayo served with chips

FISH and CHIPS

Blue Eye crumbed or battered served with chips and salad

LAMB CUTLETS

Served with red wine gravy, chips and salad

PEPPERONI PIZZA

With mushroom and mozzarella

HALOUMI PIZZA

With mushroom, rocket & cashew pesto pizza - Napolitano sauce



HILLWOOD TASMANIAN WHISKY TASTING EVENT

Destination Cellars is excited to showcase **Hillwood Whisky** on **Friday, October 29th at 7.30 pm** in the upstairs function room of The **Royal Yacht Club of Tasmania**. We will

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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 <u>here</u> for more information and bookings.



Melbourne Cup Luncheon 2021

We have started the planning for our popular Melbourne Cup event with bubbles, fine food, fashion and fun for all.

By listening to the feedback from the questionnaire we sent out a few weeks ago, we are bringing back our plated Carnival lunch (and not a buffet as we have done in the past).

There will be live race coverage on multiple big screens, with sweeps and competitions for giveaway hampers throughout the day. Some of the sweep proceeds will go to the Rotary Club of Sandy Bay for their support in the community.

Tickets include a glass of Josef Chromy sparkling and a delicious 2 course lunch with the Club's famous selection of sweets and chocolate fondue presented by Federation Artisan Chocolate.

This year's Fashion Parade is curated by Fella Hamilton.

Bookings are essential so make sure to book early and avoid disappointment.

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Bookings: 6223 4599 or membership@ryct.org.au



MEMBERS

Member Spotlight

Every month we are asking one of our members some questions, so you get to know your

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1. How long have you been a member for?

I Joined RYCT in 2012 when we delivered our yacht "Mercator" from Royal Geelong YC to the RYCT marina and became absentee members for a couple of years before moving down to Hobart permanently.

2. What do you enjoy most of the Club?

I greatly enjoy the sense of sailing history at the Club, perusing all the old trophies and photos truly highlights the rich sailing past that has occurred and continues today on the River Derwent.

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

It may sound strange but my best memory is from the 1988 and 1989 Sydney to Hobart race and being bused from constitution dock to the showers at RYCT !!! The Sydney to Hobart in those days even on a 40 foot. One Tonner, could take just under a week, so the thought of a hot steaming shower was sublime. The IOR racing yachts of that era were usually stripped out racing hulls, "Prime Suspect" the yacht that I competed in 1989 did not have a head (toilet) and no provision for water storage only bottled fruit juice so any thought of even a sponge bath was impossible.

4. What do you do for a living?

I am extremely pleased to be the new Sailing Operations Manager at RYCT.

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

Anything sailing related . Sailing has been my passion since I was 8 years old and continues today to captivate me. What other sport can you compete in from childhood to ninety years plus !!

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

I am fortunate to have a 35 foot cruising yacht called "Mercator" named after Gerardus Mercator who was a 16th century cartographer and who created the 1569 world map using the Mercator Projection. A cool name and easy to pronounce over the marine radio.

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as your home?

It goes without saying..... a sailboat of course. My wife Jenny and I often joke about taking our "floating unit" to all the beautiful anchorages around Tasmania, from Prime Seal Island in the Furneaux Group to Port Davey and everything inbetween.

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

I do enjoy a glass (or two) of Tasmania's superb wines so I do believe I could exisist without the convenience of an oven. Anyway experts say that we are better off health wise eating less processed foods.

MEMBER BENEFITS

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

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 personalized offer.



Doyle Sails has secured its place as one of the world's leading sailmakers by establishing a reputation for producing high-quality sails and for continually innovating.

PH: (03) 6225 6707

Offer: 10% discount on sail servicing and repair at Doyle Sails Tasmania. The value of the discount will also be donated to Off The Beach.

STAFF'S RECIPE OF THE MONTH

Herby spring chicken pot pie

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INGREDIENTS

Ingredients

- 2 tbsp olive oil, plus a little extra for brushing over the pastry
- bunch spring onions, sliced into 3cm pieces
- 250g frozen spinach
- 6 ready-cooked chicken thighs (or see tip, below)
- 350ml hot chicken stock
- ½ tbsp wholegrain mustard
- 200g frozen peas
- 200ml half-fat crème fraîche
- ½ small bunch tarragon leaves finely chopped
- · small bunch parsley, finely chopped
- · 270g pack filo pastry

Method

STEP ²

Heat oven to 200C/180C fan/gas 6. Heat the oil in a large, shallow casserole dish on a medium heat. Add the spring onions and fry for 3 mins, then stir through the frozen spinach and cook for 2 mins or until it's starting to wilt. Remove the skin from the chicken and discard. Shred the chicken off the bone and into the pan, and discard the bones. Stir through the stock and mustard. Bring to a simmer and cook, uncovered, for 5-10 mins.

STEP 2

Stir in the peas, crème fraîche and herbs, then remove from the heat. Scrunch the filo pastry sheets over the mixture, brush with a little oil and bake for 15-20 mins or until golden brown.

Credit: https://www.bbcgoodfood.com/recipes/herby-spring-chicken-pot-pie

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WINE OF THE MONTH

Pikorua Sauvignon Blanc (Marlborough)

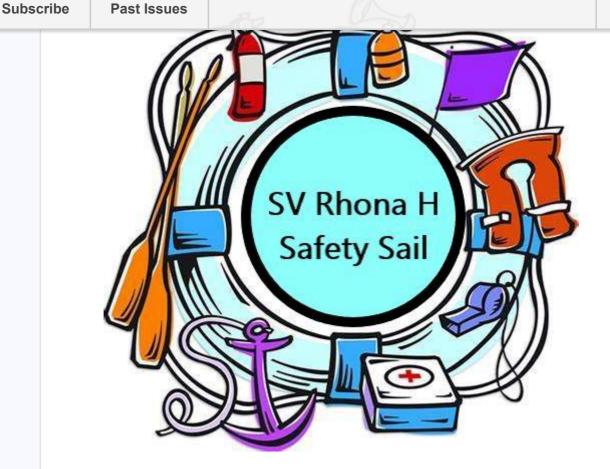


Pikorua Sauvignon Blanc features a pale straw colour with bright yellow-green hues highlighting the edges. The fragrant nose offers mesmerising aromas which integrate with a lush and juicy palate brimming with flavours of tropical fruits, gooseberries and herbs. These luscious elements end the wine in a crisp and refreshing climax. Serve this exquisite Sauvignon Blanc either on its own or with oysters and spicy Asian cuisine.

Glass - M \$7 NM \$8 Bottle - M \$30 NM \$33

CLUB NOTICES

SV Rhona H Safety Sail – 7 November



It is a chance for the crew to refresh their skills with guest participation. We will have some special guests onboard and the day will cover:

- * flares: including a flare demonstration!
- * person over board (with a dummy, not a real person)!
- * risk associated with cold water immersion and hypothermia
- * using the fire hose
- * includes a mini Personal First Aid Kit

The crew will participate in a Marine and Safety Tasmania (MAST) **30 Second Challenge** The 30 second challenge involves making sure your life jacket is on, accessing your flares, having your EPIRB ready to deploy and sending a dummy mayday call. This event has a minimum age of 10 years.

Afternoon tea will be served during the afternoon.

CONTACT DETAILS:

Julie Porter - email admin@rhonah.com.au

BOOK HERE

RYCT Radio Operator Volunteers

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CAN YOU SEE YOURSELF HERE !!!!!

The Club is seeking volunteers to assist in the operation of the TASCOAST Radio room for the 2021 Sydney to Hobart, 74th Maria Island Race and the 94th Bruny Island Race.

Please contact Alastair Douglas OAM at alastair@tashost.com.au OR Peter Watson on 0419 686 717

WEATHER



Weather & Warnings ➤

Australian Sea Surface Temperatures ➤

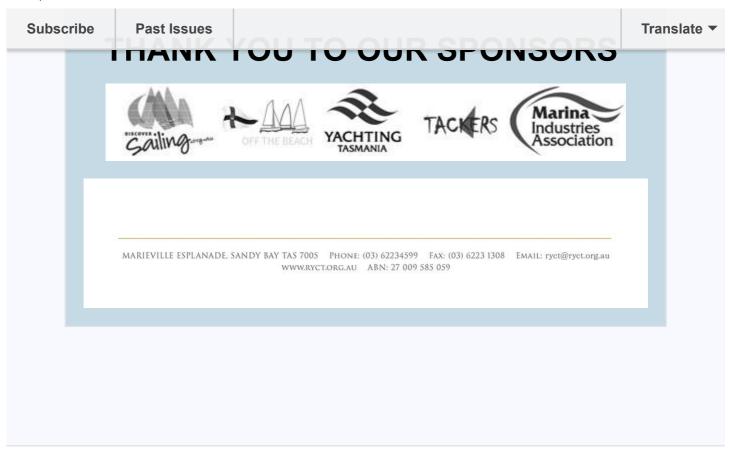


General Tide Predictions ➤

Racing Entry & Programs ➤







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