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THE ROYAL YACHT CLUB OF TASMANIA

What's In The Wind

OCTOBER 2021



FROM THE BOARD ROOM

From the Boardroom

On Saturday 2 October it was my pleasure to host 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. The weather forecast for a pretty miserable day obviously deterred a number of people to stay home. Nevertheless, for those that did venture out the actual weather was much better than forecast; how typically Tasmanian is that!

imaginatively dressed crew award going to the recently renamed Priscilla of the Derwent (John Bourke).

In October we welcomed the Tasmanian Premier's announcement that the Tasmanian state border will reopen on 15 December. This increases our optimism that we will have a Rolex Sydney Hobart Yacht Race this year. "Planning with optimism" for the race continues.

During October the Board embarked on a formal Risk Review process, by initially filling in a survey of what individual directors considered to be our biggest risks across the business. These issues were discussed at a facilitated session at the October board meeting and work continues to prioritise the issues raised which will influence where we place our attention and audit focus into the future.

At the October Board meeting Vice Commodore Ross Mannering, supported by Director and Off The Beach Chairman Ed Fader, presented the draft OTB Strategy for discussion. The OTB Strategy is a subset of the overall Club Strategy and sets out in a structured manner the opportunities and priorities for investment required to support our growing OTB operations.

The 2021/22 Sailing Season is well underway, as is planning for cruising events including the Club's Annual Picnic at Richardson's Beach on Sunday 5 December.

See you on the water!

Richard Bevan

Commodore

SAILING

Maria Island Race



74th Tasports Maria Island Race 12th November, 2021

One of Australia's oldest ocean races, The Tasports Maria Island Race, around the rugged south-east coast of Tasmania, ranks second only to the Rolex Sydney Hobart Yacht Race in post-World War II ocean racing longevity.

See Notice of Race click [here](#)

Registration click [here](#)





Powell Motor Group Showdown Regatta

Big Fleet in Showdown 2021

The Royal Yacht Club of Tasmania is hosting the Powell Motor Group Showdown 2021 starting tomorrow/today (Saturday 30 October) and concluding on Sunday.

With over 80 boats taking part, there will be something for all levels of sailor. The junior Optimist and Sabot classes are well-supported, along with the Cadet with a great turnout of girls and boys gaining experience in preparation for their Australian Championships in December/January.

The Sharpie class is at the other end of the spectrum with a number of these very fast boats providing thrills and spills in what is forecast to be fresh breezes on Saturday.

The OK Dinghy is making a welcome return to regular sailing led by local boat builder Justin Barr, a long-time competitor in the class.

With the usual selection of ILCA 4, ILCA 6 and ILCA 7, formerly known as Lasers, the racetrack will be a mass of colour. The high performance 29er youth skiffs will be mixing it with the highly competitive B14s with all to play for at the high-speed end of the fleet.

A small but competitive group of NS14s will also be racing in preparation for their Australian Championship to be hosted by RYCT in January 2022.

Racing starts at 11:00 on Saturday and 10 on Sunday with each class scheduled to complete eight 40 to 50 minute races.



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 6 Nov 2021 930 - 1330
Monday 15 Nov 2021 1730 – 2130
Saturday 20 Nov 2021 930 - 1330
Monday 29 Nov 2021 1730 - 2130

See our website to register [here](#)

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



SOCIAL

Veterans Monthly Lunch

Next Veterans Lunch Tuesday 9th November from 12pm

Veterans Christmas Lunch will be held on Tuesday 30th November from 12pm

All Veteran Members welcome to come along to the monthly lunch catch ups



From Left to Right

Ollie Hedberg, Bill Cooper, John Bailey, Lyn Cox, Graham Woodward, Don Calvert, John Lucas, Phil Wallbank, John Mills, Wayne Wallace, John Sharman, Mike Hodgson, Malcolm Clerk, Geoff Burrows, Graeme Howard and Tom Loney



From Left to Right

Bill Schoe, John Honeysett, Bill Whitehouse, Rae Batt and Leigh Pilkington

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.

Charge: \$70.00 per person

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

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MELBOURNE CUP LUNCH

TUE
2 NOV
2021
\$70.00 PP

LUNCHEON
SWEEPSTAKES
FASHION
LIVE RACE COVERAGE
BUBBLY ON ARRIVAL

BOOKINGS ESSENTIAL: (03) 6223 4599 - membership@ryct.org.au
THE ROYAL YACHT CLUB OF TASMANIA: Marieville Esplanade, Sandy Bay

fellahamilton
EST 1969

THE ROYAL
YACHT CLUB
OF TASMANIA

JOSEF CHROMY
TASMANIA

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 Nick Fleming, a Family Senior Member of our Club.**

**1. How long have you been a member for?**

My father John joined me up as a junior member in 1987-88 and then when I turned 18, I became a Senior Member, so approaching 35 years.

2. What do you enjoy most about the Club?

All of it, the Marina, Slipway and Club House. Good people with similar interests. Over the years there have been some real characters, unfortunately some are no longer with us.

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

I cannot limit it to one memory there are many.

1 - Saturday club racing in the Lightweight Sharpies.

2 - Meeting Sir James Hardie at the age of 13 on Jimmy McCreary boat the 'Lady Diane' following the King of The Derwent race.

4. What do you do for a living?

I started of working for John Muir at Battery Point as a Fitter and Turner, then went to the AMC to study Marine Engineering. Now been doing that and going to sea for the last 22 years.

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

If they require a Survey for Insurance purposes or require a Survey of a Domestic Commercial Vessel.

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

If I was to ever buy another boat, I would call it Wynsome, after my mother.

It would be a sailboat. Towing a RV around does not 'float my boat'.

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

Cannot beat a home cooked meal. Beer would be off the menu unfortunately!

MEMBER BENEFITS

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



Your Derwent Experience is really a big day out for your group that can involve two, three, four or more locations. We proudly support local businesses, artisans, guides, hosts and producers and at the heart of our service is to connect you with them, have a wonderful time and get you home safely. We can recommend, curate, reserve and take care of everything for you and your party – so whatever the occasion, be it an elopement where a Celebrant is required, or a private property for a bush BBQ, some whisky at the Distillery and a game of golf for a 60th, we can partner with you and make it happen.

derwentexperience.com.au

Offer: A complimentary bottle of wine from a Derwent Valley Winery and a free consultation and quotation on a private curated small group experience.



ABOUT THE BUSINESS:

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

PH: [0488 252 104](tel:0488252104)

EMAIL: nick@marinecraftsurvey.com.au

www.marinecraftsurvey.com.au

Offer: 10% discount for RYCT members

STAFF'S RECIPE OF THE MONTH

Rhubarb & Gingernut Cheesecake



INGREDIENTS

500g forced rhubarb, chopped into 4cm lengths
150g caster sugar
1 blood orange, zested and juiced
1 vanilla pod
100g butter, melted, plus extra for the tin
200g gingernut biscuits
500g mascarpone or soft cheese
100g quark or thick natural yogurt
1 tbsp pistachios, chopped

Method

STEP 1

Heat oven to 200C/180C fan/gas 6. Line a large baking tray with baking parchment and fill with the rhubarb. Scatter over the sugar and orange zest and pour over the juice. Scrape the seeds from the vanilla pod in there too, throwing the spent pod on top. Cover with foil and roast for 20 mins. Remove from the oven. Purée a third of the rhubarb, reserving the rest for the top.

STEP 2

Butter a 20cm springform cake tin and line it with baking parchment. To make the base, put the biscuits in a bag and smash them with a rolling pin, or put them in a food processor and grind to crumbs. Tip into a mixing bowl, and stir in a pinch of sea salt. Pour the butter over the crumbs. Mix it together with a fork and tip it into the tin. Tap the side of the tin with your hand to even the crumbs out, and gently compress it with the back of a large spoon until it's packed in and level. You want it fairly well packed so that it holds together. Put in the fridge to chill.

STEP 3

To make the filling, put the cheese and quark or yogurt into a mixing bowl, or the bowl of a stand mixer, and beat it together. Mix until combined and thickened, then fold through the rhubarb purée.

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chill overnight until set. Remove the rhubarb from its syrup with a slotted spoon, tip the syrup into a pan and bring to the boil. Reduce for about 3-5 mins until the syrup is more concentrated. Allow to cool.

STEP 5

Carefully remove the cheesecake from its tin. Pile the rhubarb on top and drizzle over some syrup (you can save the rest for drizzling over porridge), then scatter with the pistachios to serve.

<https://www.bbcgoodfood.com/recipes/rhubarb-gingernut-cheesecake>

WINE OF THE MONTH

NV Jansz Premium Cuvee (TAS)



Aromas of honeysuckle, citrus zest and fresh strawberries from the Chardonnay and Pinot Noir fruit. Extended time on lees during secondary fermentation contributes more complex aromas of nougat and roasted nuts. The palate is balanced with delicate fruit flavour, fine creamy texture and a refreshing natural acidity. The finish is dry and fresh with lingering flavours of citrus and nougat. Once released this wine is ready to enjoy.

Bottle - M \$54 NM \$59.50

CLUB NOTICES

RYCT Radio Operator Volunteers



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

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WWW.RYCT.ORG.AU ABN: 27 009 585 059

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