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THE ROYAL YACHT CLUB OF TASMANIA

What's In The Wind

December 2022 - January 2023



NYE's Fireworks from the Race Village. Photo Credit: [Adventures of a Sailor Girl](#)

FROM THE BOARD ROOM

I hope all Members enjoyed a safe and happy Christmas with family and friends.

The 77th Rolex Sydney Hobart Yacht Race has been run and won! What a great event this year with the maxis getting a seasonal sleigh ride to Hobart while most of the fleet had some stiff southerly weather to deal with for a few days.

Congratulations to all competitors and a huge thanks to our RYCT army of volunteers that enabled us to fulfil our duties as Finishing Partner for the CYCA.

After some pretty awful weather earlier in December, the weather was brilliant and showed off Tasmania in all its beauty for locals and visitors alike.

The sold-out James Bond 007-themed NYE event at the Club was a roaring success with 180 attendees enjoying cocktails (shaken, not stirred), fine food and great camaraderie to see in the New Year.

Looking forward, RYCT is hosting the Sabre Nationals in January and the 2.4mr Nationals in early February.

Hopefully, the good weather holds for those events as well as for cruising members keen to get away.

On behalf of the Board, I wish you a prosperous 2023.

See you on the water!

Richard Bevan

Commodore

SAILING

77th ROLEX Sydney Hobart Yacht Race

And just like that – the Rolex Sydney Hobart Yacht Race is over for another year!

From the starting gun on Boxing Day to the speedy arrival of Andoo Comanche; the crowning of Celestial; and the tenacious arrival of Currawong just in time for the New Years' Eve fireworks, this was truly a great race. The race was run. The silverware and timepieces won.

It has been said many times already but I'll say it again – this race would simply not happen without the 250+ volunteers and the team of professionals who work behind the scenes, day and night, supporting the CYCA as Finishing Partner for the race; supporting every yacht and every crew member; making things happen to ensure a safe, enjoyable race for all.

Thank you to each team leader and their teams :

- Mick Hocking and the on-water crew.
- Peter Holmes and the Finish Box team.
- Luke Hegarty, Alastair Douglas and the Radio Room team.

- Scribes and Committee Members.
- Peter and Judy Martin and the Liaison Centre Army.
- Hughie and Julie Lewis and the crew of 'Destiny'
- Sue Ball and the RYCT staff at the Club.

Special shout out to Ken and Jenny Briggs and the team from Glenorchy Rotary Club for 30 years of managing the baggage collection services; and to the crew from SSAA Militaria Collectors Tasmania for the cannon action for Line Honours, once again in the middle of the night.

Also to our friends at Tasmania Police Marine Division, TasPorts, MAST, CSIRO, Hobart City Council and the Premier's Office.

Thank you to every single person who contributed to the success of the event. I hope you had as much fun as I did and feel enormous pride on behalf of The Royal Yacht Club of Tasmania in a 'job well done'!

Let's do it all again next year!

Past Commodore Tracy Matthews
Finish Coordinator - RSHYR

PS. Standby for details of the Volunteer Thankyou Event. I hope to see you there.

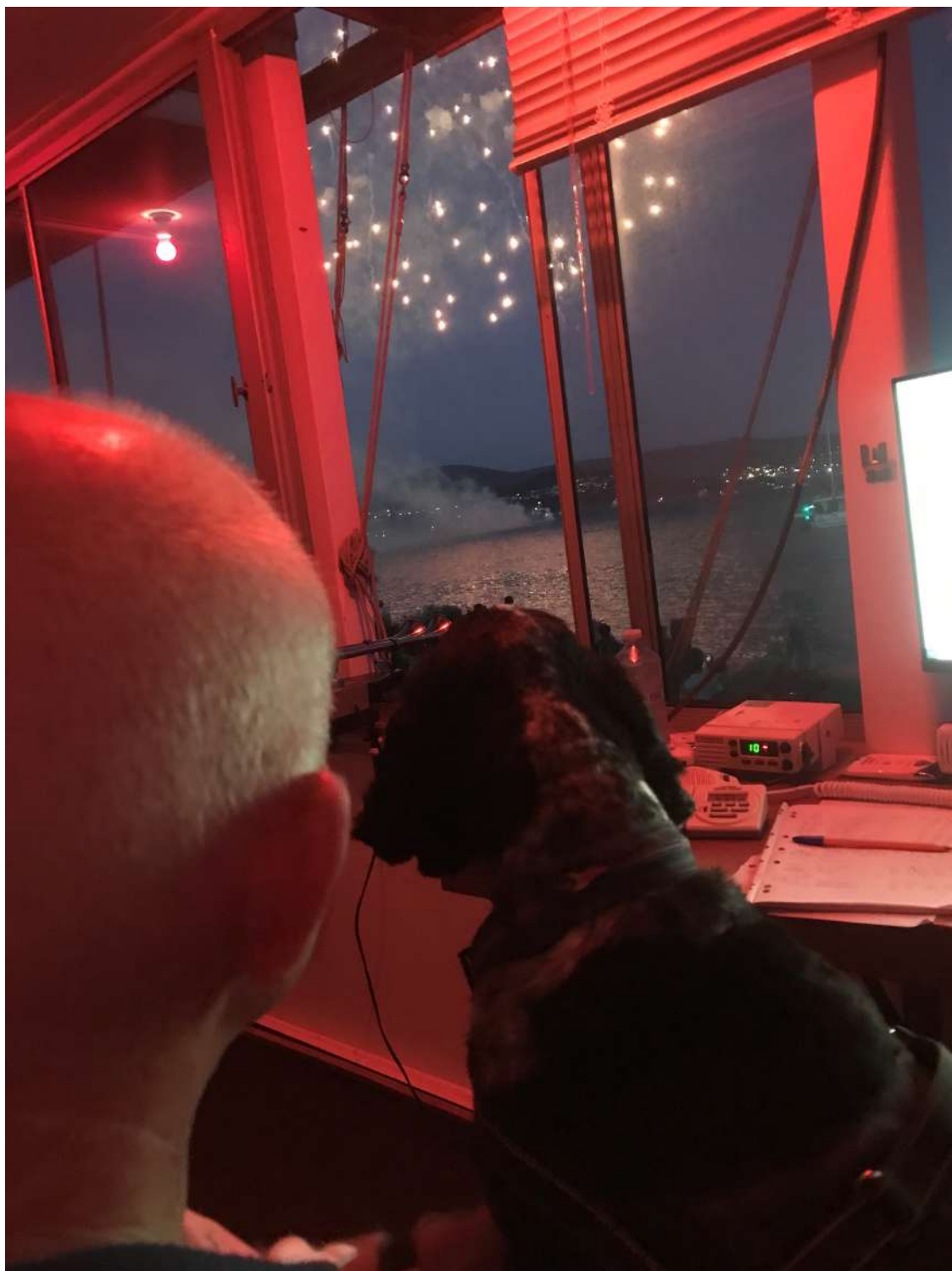
















96th Bruny Island Race

With the ROLEX Sydney Hobart Race as a fresh memory, we are already gearing up to host this classic RYCT sailing event.

In just 5 weeks the competitors will set off on an 89 nautical mile circumnavigation of the elongated island south of Hobart originally called 'The Ocean Race'.

The Bruny Island Race is the oldest, continuously (almost) conducted inshore/offshore race in Tasmania, arguably in Australia, providing the challenge of inshore sailing through

the winding reaches of the D'Entrecasteaux Channel and the open ocean waters of the Tasman Sea.

Notice of Race and Entries are open on the race's webpage - [HERE](#).



THE ROYAL
YACHT CLUB
OF TASMANIA

96TH

**BRUNY ISLAND
RACE**

11.2.2023

ENTER ONLINE
<https://ryct.org.au/96th-bruny-island-race/>

CRUISING

CYCT Cruising Calendar

RYCT members are invited to join the CYCT events below. Please see the CYCT website for more information (www.cyct.org.au) and to register your interest please email the CYCT Vice Commodore Mark Stephenson (Vice.commodore@cyct.org.au).



CYCT Cruise

SAT 14 TO SUN 22 JAN

Lower Huon and Port Cygnet cruise

A week cruising in the sheltered waters of the lower Huon River and Port Cygnet should not be missed. After the chaos of the holiday season settle back with secure anchorages, easy day sails, interesting walks ashore, sundowners amongst friends, perhaps a coffee or a pub meal in town, take in a performance at the Cygnet Folk Festival or maybe watch a yacht race at PCSC.

OFF THE BEACH



2023 Oceania Australian Open & Youth Championships

The Australian Open & Youth Championships for ILCA 4, ILCA 6 & ILCA 7 (Laser) sailed on the expansive Botany Bay NSW.

A very competitive fleet of 185 boats is competing across the divisions with many overseas sailors taking advantage of the Southern hemisphere summer to hone their skills.

Best of luck to all the OTB RYCT competitors:

ILCA 4 Fleet

- Tom Fader (Good Question)
- Adelaide O'Donoghue (Hell's Bells)
- Indy Cooper (Sketchy)
- Tom Hugo (The Bird)
- Harry Pilkington (Sandy)
- Fredi O'Donoghue (Hannel)

ILCA 6 Fleet

- Eddie Reid (No Name)
- Oscar O'Donoghue (Salty)
- Joshua Ragg (No Limit)
- Jack Saul (Whiplash)
- Daniel Maree (Runaway)
- Nicholas Jones (Great Success)

ILCA 7 Fleet

- Sam King (Devo)
- Philip Reid (Sabrosa)

[Full results and event website here.](#)



School Holiday Sailing Courses

We still have a few learn-to-sail courses at our **Discover Sailing Centre** during the school holidays.

Children aged 7-12 can join **The Royal Yacht Club of Tasmania's** Tackers One and Two learn to sail programs during **Term 4 School Holidays:**

Monday January 16 - Thursday 19 January 2023

[Info and registrations here](#)

TACKERS


- » 20hrs tuition from qualified Instructors
- » Fun on-water & off-water games
- » Tackers Certificate

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**School Holidays
& Saturday mornings**

Where: The Royal Yacht Club of Tasmania
 Contact us now! (03) 6233 4599
 otbtraining@ryct.org.au

www.ryct.org.au/tackers

 THE ROYAL YACHT CLUB OF TASMANIA



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.

Sunday 15 January 2023 (13:00 – 17:30)

Thursday 19 January 2023 (17:30 – 22:00)

Saturday 28 January 2023 (10:00 – 14:30)

Click [here](#) to register.

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



SOCIAL

Best Wishes From the RYCT Hospitality Team!

Thank you for attending our NYE Party. We had a lot of fun serving you and look forward seeing you at the Club in the New Year.



12ft Cadet Dinghy 100 year celebration

Under the auspices of The Australian Wooden Boat Festival, which is happening from the 10th to the 13th of February we invite all wooden boat lovers and past Cadet sailors to join us at The Royal Yacht Club of Tasmania and catch up with old sailing mates to share stories of past fun times in Cadets.

Bookings keep rolling for what is gearing up to be a great evening.

More info and bookings here:

<https://fb.me/e/3BWhXP1YA>

FRIDAY 10TH FEBRUARY 2023

COST: \$35pp

TIME: 7.00 pm

Canapés will be served from
7.00 - 9.00 pm. Casual Dress.

**Bookings: (03) 6223 4599 or
via the QR code below.**



AUSTRALIAN WOODEN BOAT FESTIVAL



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 Scott Price, a life member of our Club.



Photo: Scotty and Ollie at the apple orchard

1. How long have you been a member for?

41.5 years and life member since 2016.

2. What do you enjoy most about the Club?

I enjoy catching up with old friends especially those that we shared family boating trips with.

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

My wedding reception in 1984 and helping young children discover the sport of sailing at any level which included my three children, Ben, Silka and Aleksandrs. The other highlight was when the RYCT hosted the 2004 Sabot Nationals with 204 entries when I was Vice-Commodore.

I also attended the AGM when my father, John Price, received his 50-year membership.

4. What do you do for a living?

I am an apple orchard production manager for R&R Smith.

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

Club members can always ask me to volunteer or ask for my advice concerning junior sailing and relevant pathways to further their careers.

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

I have a boat called the 'Ark of Esperance' but I have always liked the name 'Prisea' or 'Priceless'.

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

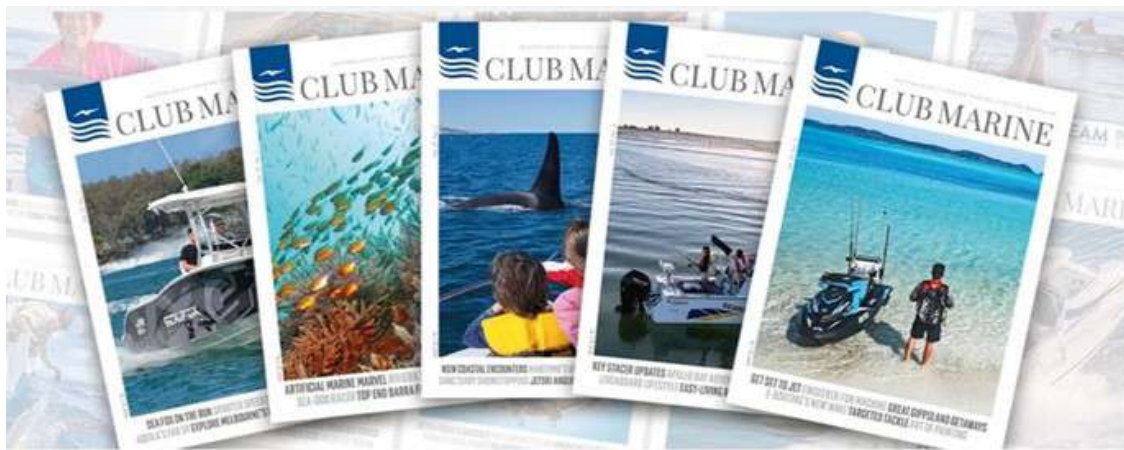
My first preference is the family home at Ranelagh but I could quite comfortably live on a boat.

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

I would give up everything cooked in the oven as I like my occasional whiskey.

RYCT Bistro Spotlight

Our Restaurant was featured in the latest edition of the Club Marine's





When most think of Tasmania, the first things that might pop to mind are those deserts, rugged and misty landscapes, hard-fighting rockfish, and really good, honest food made from local produce.

You might also think of sailing, whether it's on wilderness cruises and the wild western coast, a romantic cruise from Maria Island to Wineglass Bay, or the Rolex Sydney Hobart Yacht Race fleet, bustling down the east coast and pleading for a breather as they head up the River Derwent to Hobart's Constitution Dock.

Should you and your boat also find yourselves viewing Hobart from the water, go for a short sail south around Battery Point and into Sandy Bay to The Royal Yacht Club of Tasmania for where you are from the heart of Hobart. Call ahead to book a

casual berth and a table either in the dining room with baby blue velvet chairs, or on the separate deck overlooking the marina.

For this edition of Culinary Cruising, we visited the venerable club's bistro and met with the RYCT's Food & Beverage Manager, chef Jason Allen. When it comes to some of Tasmania's prime produce, he selected a cross-section of the menu that features seafood (oysters, scallops and striped trumpeter), succulent pork (with a smashing 'secret' bourbon rub), a hearty and satisfying beetroot and orange salad, and a decadent chocolate parfait.

As you'd expect in Tas, the recipes are down-to-earth and use mostly local ingredients – even the black pudding in the scallop recipe, which you'll find in the pre-packed multi-grade section or at the butchers. Crispy fried, it's delicious with Jason's cauliflower purée and seared scallops... it's also superb on a greenboard and as a full English breakfast.

So grab a chilled rosé (for example, Holm Oak Tasmania's Pig & O'Proud merlot, which paired surprisingly well with all the dishes) or whatever your love is of choice, head to the galley and prepare a toast with these flavour-packed dishes.

The Royal Yacht Club of Tasmania
15 Marine Parade, Sandy Bay
Tel: (07) 6223 0999
ryct.org.au



Fire-roasted oysters with chorizo butter

Serves 1 serve
6 oysters
150g good-quality chorizo, 4cm dice
150g salted butter, 4cm dice
2 tsp smoked paprika
1 tsp chopped coriander

Preheat oven to 220°C.
Put the diced chorizo into a blender, blitz until it resembles fine crumbs.

Put the diced butter and blitzed chorizo into a large bowl. Using a whisk, whip until the butter is fluffy. Add the paprika and chopped coriander.

Place oysters onto an oven-proof tray of rock salt. Pipe or spoon the chorizo butter onto oysters. Put in the preheated oven for 5 minutes, serve immediately.



Beetroot, orange and goat's cheese salad

Serves 4
2 avocados
125g beetroot
100g good-quality cheese
100g rocket
100g baby spinach leaves
1 tsp balsamic vinegar
1 tsp cooked fennel (from 1 cup cooked fennel grains)
Olive oil

Fennel: Bring 2½ cups water to the boil in a saucepan. Add 1 cup cracked fennel grains, reduce the heat to medium-low and simmer, covered, until fennel is tender and liquid is absorbed – around 20 minutes. Spread on a tray

to cool. Refrigerate leftover cooked fennel in an airtight container for a day or two.

Beetroot: Preheat the oven to 200°C. Wash and trim the beetroot, chop into ball-size pieces (you might want to wear food-prep gloves for this). Place beetroot on a baking tray, season with salt and pepper, drizzle with olive oil – toss or stir to combine. Bake in the preheated oven for 10 minutes, or until tender.

Oranges: Using a sharp knife, remove the peel and pith, then cut into segments.

Top the spinach and rocket with the balsamic vinegar. Top the dressed salad with orange, beetroot and goat's cheese, garnish with fennel.

Tasmanian scallops with black pudding, cauliflower purée and chimichurri

Serves 1 serve
6 Tasmanian scallops
1 cauliflower
100g butter
10 small onion, finely chopped
2 cloves garlic, finely chopped
2 cups milk
1 tsp butter
1 cup chicken stock
1 to 2 tsp cream
Olive oil
1 slice black pudding

Chimichurri
1 cup finely packed fresh (flatleaf) parsley leaves
2 tsp fresh sage leaves (don't substitute with 2 tsp dried sage)
3 to 4 garlic cloves
1/2 cup extra virgin olive oil
2 tsp red or white wine vinegar
1 tsp sea salt
1/8 tsp freshly ground black pepper

Chimichurri: finely chop the parsley and sage leaves. Finely chop or mince the garlic. Combine all chimichurri ingredients in a small bowl.

Cauliflower purée: roughly chop the cauliflower into florets.
In a saucepan over medium heat, sauté the onions and garlic in the butter until soft and fragrant. Add the cauliflower, milk and chicken stock, season with sea salt. Bring to the boil, then reduce to a simmer. Cook until the cauliflower is very tender.

Drain cauliflower well, then place in a small food processor. Purée until smooth. Stir in the cream and season with sea salt. Return the cauliflower purée to a clean saucepan, keep warm while you cook the scallops.

Black pudding: heat a frypan over medium heat. Add a little olive oil and cook the slice of black pudding on both sides until crispy. Remove from the pan and drain on paper towel. Keep warm until the scallops are cooked.



Scallops: cook the scallops in the frypan for 1 minute on each side.

To serve, scoop a little cauliflower purée onto a plate, top with a slice of black pudding. Add the scallops, and drizzle some chimichurri over the top.

Note: store leftover chimichurri in a closed jar in the fridge for up to 2 weeks. Drizzle over meat, seafood and vegetables, or use as a salad dressing, and to make a quick pasta dish.

Singapore sling

1/2 shot gin of your choice
1/2 shot cherry liqueur
1 shot Benedictine
1 shot Cointreau
1 shot fresh lime or lemon juice
2 shots fresh pineapple juice
Ice

Pour all ingredients into a cocktail shaker, add ice and shake. Strain into a tall glass with ice. Enjoy responsibly.



Grilled bourbon pork cutlet, pickled salad, duck-fat roasted potatoes

Serves 1
150g pork cutlet
2 tsp RYCT secret bourbon dry rub*
2 tsp vegetable oil
4 duck-fat roasted baby potatoes (for each 1/2 kg of potatoes, you'll need 100g duck fat)
1 cup cold water

*The secret ingredients in The Royal Yacht Club of Tasmania's bourbon dry rub are:
2 tsp bourbon
2 tsp paprika
1 tsp ground cumin
1 tsp garlic powder
1 tsp ground turmeric

Pickled salad (best prepared a day ahead)
1/2 fennel, shaved
2 carrots, sliced
4 sweet potatoes, chopped
3 small brinjal, sliced
1 cup white wine vinegar
1 cup sugar
1 cup ice-cold water

Pickled salad: in a bowl, mix the white wine vinegar, sugar and ice-cold water until the sugar has dissolved. Add the remaining salad ingredients, leave to pickle overnight – cover the bowl and refrigerate. When ready to serve, drain the pickles, mix with the wild rocket.

Duck-fat roast potatoes: preheat the oven to 200°C. Place baby potatoes in a large saucepan of cold salted water. Bring to the boil over high heat, cook until just done – around 10 minutes. Drain well.

As soon as the potatoes are cooked, heat the duck fat in a large roasting pan in the preheated oven until very hot – 4 to 5 minutes. Carefully add the cooked potatoes in a single layer, turn so they're coated in hot fat. Season generously, roast in the oven until golden and crisp – 20 to 30 minutes.





Grilled Tasmanian striped trumpeter, orange and fennel salad, lemon parsley sauce

Serves 1
250g skinless fresh striped trumpeter, or other white fish
4 duck fat roasted baby potatoes (see recipe for grilled boudoir pork cactus)



Orange and fennel salad
½ orange, large dice (both only)
½ fennel, shaved
1 cup wild rocket
1 tsp lemon juice

Lemon parsley sauce
1 cup heavy (double) cream
1 tsp roast garlic
Zest of 1 lemon
2 tsp lemon juice
2 tsp chopped parsley
1 tsp butter
Salt and pepper

Prepare the duck fat roasted potatoes as per the grilled boudoir pork cactus recipe.
Combine the orange and fennel salad ingredients in a bowl, season to taste.
Combine the lemon and parsley sauce ingredients in a saucepan on low heat until hot, season lightly.
Season the fish and grill or fry until golden and just done, turning once.

Chocolate parfait

Serves 6

300g sugar
120ml water
250g dark chocolate
8 egg yolks
400ml cream, whipped
2 tbsp brandy

To serve: extra whipped cream, raspberry sorbet, savanad (chocolate) biscuits

Combine the sugar and water in a saucepan over medium heat, stir until dissolved. Take off the heat, add the chocolate and stir to make a smooth syrup. Allow to cool completely.

Beat the egg yolks until pale. Gradually add the cooled chocolate syrup. In a clean bowl, combine the whipped cream and brandy.

Fold together the brandy cream mixture and chocolate syrup mixture.

Grease individual moulds or a loaf tin with vegetable oil and line with baking paper or cling film. Pour the parfait mixture into the moulds or tin. Cover and freeze overnight.

To make a biscuit crumb, put a few savanad biscuits in a plastic bag and crush with a rolling pin or pulse a few times in a food processor.

Serve with extra whipped cream, raspberry sorbet and savanad biscuits.



MEMBER BENEFITS

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



ABOUT THE BUSINESS:

Marshall Batteries, Australia's largest supplier of batteries with service available 24hrs a day, seven days a week. Supplying premium Exide batteries.

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ABOUT THE BUSINESS:

We love having visitors join us for a tour and tasting at Spring Bay Distillery. Allow 90 minutes to see the still, and 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](tel:0418270054) or sending an email to: suzy@springbaydistillery.com.au

www.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.

CLUB NOTICES

RYCT Wine Deals



WINE OF THE MONTH

PLEASE TICK

PACK 1: \$120 ☐

6x Christmas Bubbles: Leconfield Syn Rose and Syn Rouge, Serafino Goose Island Sparkling, Josef Chromy NV, Holm Oak Sparkling Rose and Calabria Bevi Prosecco



PACK 2: \$130 ☐

6 Table wines: d'Arenberg Olive Grove Chardonnay and High Trellis Cabernet Sauvignon, Stoney Range Riesling, Josef Chromy Pinot Gris, Coriole Redstone Shiraz and Freycinet Louis Chardonnay.



Pack 3: \$230 ☐

Sparkling and Table wines (12 total)

Available until sold out. Sold out items will be replaced with an equal or greater value item

DETAILS

NAME: _____ PHONE: _____

ADDRESS: _____

EMAIL: _____

CARD DETAILS

MASTER CARD: ☐ VISA: ☐

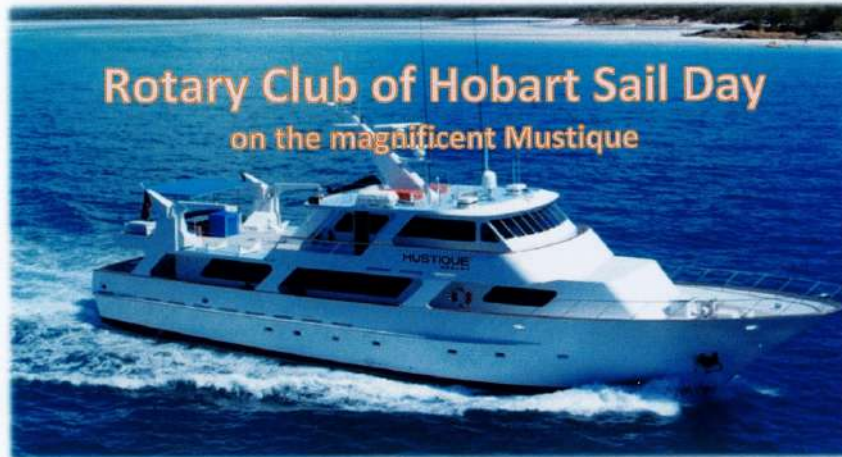
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Orders must be collected from The Royal Yacht Club Tasmania
 Marieville Esplanade, Sandy Bay, TAS 7005
 (03) 6223 4599



The Rotary Club of Hobart Sail Day in conjunction with Glen Albyn Estate

Rotary Hobart has been running the Rotary Sail Day out of the Royal Yacht Club of Tasmania for over 25 years. In that time Rotary has raised over \$850,000 and the event has become a favourite for Tasmanian businesses to "buy" a boat for the day. Companies reward their staff, entertain special customers, take a day to team build or simply relax and enjoy Tasmania's natural state.

This year, thanks to the generosity of Glen Albyn Estate, Rotary Kingston has joined in the fun, offering 55 places on board the magnificent Mustique, Tasmania's own superyacht. At 110 feet long she is a genuine five-star floating palace that brings a new level of cruising to Hobart's waterways.

This is the inaugural Mustique cruise in the Rotary Hobart Sail Day, and we are going to make it a day you won't forget and an opportunity you don't want to miss.

\$200 PER HEAD

Includes gourmet lunch and drinks with a day cruising the pristine waters of D'Entrecasteaux Channel

PICK UP AND DROP OFF

Friday 3rd March at 10.30am from the Royal Yacht Club of Tasmania. Returning 4.30pm.

John Bourke 0417 379 259 jpbourke@iinet.net.au Bruce House 0487 310 100 bruce@stiv.com.au



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