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THE ROYAL YACHT CLUB OF TASMANIA

What's In The Wind

2 May 2023



Photo: Mike Rouhliadeff

FROM THE BOARD ROOM

In April it was my pleasure to host our annual Volunteer Thank You Function. Around 80 volunteers attended. I'd also like to thank CYCA Commodore Arthur Lane and CEO Justine Kirkjian for flying to Hobart specifically for the event and to add their thanks to our RSHYR volunteers. We are indeed very fortunate to have such a loyal band of volunteers who regularly support many RYCT events and activities.

At its April meeting, the Board approved the 2023/24 budget, which has been based on modest rises in membership and marina fees. Membership renewals will be issued in May and we look forward to as many members as possible taking the opportunity to continue their support of our great Club.

I am very pleased to advise that a contract with Bellingham Marine for our Entry Jetty and A Arm Refurbishment project has been signed and work will commence soon. There will be

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The 64th Boags RYCT Navigation and Seamanship Cruise was a huge success. Congratulations to Claire Cunningham and her crew on “No Limitations” for organising the cruise and to the “Beaver” crew for another win.

Our Finance Manager, Stephen Smith, stepped down from his position in April. We would like to express our appreciation for his contributions to the Club and wish him and his family all the best as they embark on new ventures.

In May we have our presentation events and finally the Pear Tree Picnic to finalise the 2022/23 sailing season.

See you at the Club!

Richard Bevan

Commodore

SAILING

RYCT Prize Night 2023

Join us at the RYCT for our 2023 Prize Giving on **Friday May 19**.

This year we will provide a cocktail-style event to celebrate the prize winners. Everyone is invited!

\$30 per person, children under 12 years old \$15

6.30pm for 7:00pm - canapes served throughout the evening.

RSVP by 16 May on the following website:

<https://www.revolutionise.com.au/ryct/events/185537/>

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

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\$30 per person
\$15 for children under 12
6.00pm start
info (03) 6223 4599
RSVP via QR code
by May 16



CRUISING



J. Boag's Navigation & Seamanship Cruise Report 2023

On Friday evening a quality fleet of 13 boats started the 64th Boags RYCT Navigation and Seamanship Cruise, checking into various controls down the River before overnighting in Quarantine Bay.

Saturday morning was mirror calm and sunny, providing perfect navigating conditions before a vicious headwind made things more challenging whilst heading up the Huon River. The shore controls tested some other crew skills, including golf, cricket and beer and cheese tasting, though one crew member found getting in and out of their dinghy to be the biggest challenge of them all!

The experience of Navigation Cruise veteran Leigh Pilkington shone through, with 'Beaver' taking the victory. Second (or the real winner?) was John Silberberg on K Louisa and third went to Anthony Ellis on Paradiso 2. Novice Navigator was won by Charlie Nolan on Vivacious, who was a very close fourth overall.

A fleet of 12 participants and control vessels enjoyed the sunshine and calm conditions at the traditional Sunday raft up at Sheppards where the results of the crew questions were

A great time was had by all over the weekend. The cruise organisers would like to thank all control vessels for a great job done and the Port Cygnet Sailing Club for hosting us on Saturday evening and providing a delicious meal.

See results on our webpage - [click here.](#)







Pear Tree Cruise

Cruise Date: Sunday 28 May

Join us for the RYCT's annual Pear Tree Cruise.

BBQ & open fires on site.

BYO BBQ or picnic food.

From 11AM onwards.

Enquiries: sailing@ryct.org.au or directly with Cruise leader David Bowker

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THE PEAR TREE



28TH MAY 2023

BBQ & open fires on site.
BYO BBQ or picnic food.
From 11AM onwards.

CYCT Cruises in May

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).



GREAT TAYLORS BAY CRUISE

With a full moon shining overhead this will be a good week to head away to the south of Bruny Island and enjoy the anchorages of the Quarries, Tinpot, Mickeys, Little and Great Taylors Bays along with Butlers Beach and Partridge Island.

When: 5 May 2023, 08:00 until Sunday, May 14, 2023, 17:00

OYSTER CLEAN UP

Collect together the gum boots, your gardening clothes, sturdy gloves, a strong metal bar, a bucket, and your sense of adventure and head over to Barnes Bay for the club's annual beach clean up. Clearing the approach and the shore of a beach of oysters and hazards to allow easy access to dinghies and humans alike. Cruise Contacts are Al and Dinah onboard "Trim" on 0400 473 248.

When: 20 May 2023, 08:00 until Sunday, May 21, 2023, 17:00

More details on Cruising Yacht Club of Tasmania [website](#)

OFF THE BEACH



VIC Youth State Championship

Congratulations to the young Tasmanian sailors who competed at the Vic Youth State Championship held at Sorrento Sailing Club a few weeks ago.





OTB Prize Giving

Join us at the RYCT for OTB Prize Giving on **Sunday May 28**.

We start with a BBQ on the deck with prize giving to follow at 2pm.

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

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Prizes to follow
info (03) 6223 4599
RSVP by May 24
m.vincent@ryct.org.au



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 cost is \$130 per person.

PROVISIONAL COURSES

The MAST Motor Boat Provisional licence for children 12-17 years can be offered during all courses.

The cost is \$100 for a provisional licence.

Click [here](#) to register.

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



MEMBERS



Every month we are asking one of our members some questions, so you get to know your fellow comrades a little bit better. This month, meet **Mark Bower!**



Photo: Bilge Rats team hard at work. To antifoul or not to antifoul is the question?

1. How long have you been a member?

14 years senior membership.

2. What do you enjoy most about the Club?

Have great conversations with members, having a few jokes and the old tales.

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

Working with my father Terry Bower as a Bilge Rat.

4. What do you do for a living?

Working at the RYCT Slipway doing boat maintenance and repairs.
Bilge Rats Marine - "We make it easy!"

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

For advice on boat/yacht maintenance.

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

"Water Rat"

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

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

I don't drink that much, but love a Thursday roast at the RYCT!

From the RYCT Kitchen

Every month we share with you our favourite recipes.

This month it is a delicious **Lemon Curd Slice** - recipe by Tahlia Cantwell.



PREPARATION NOTES

To ensure a smooth baking process, I recommend taking these steps prior to starting the recipe:

Preheat your oven to 180°C and prepare a tin or slice dish measuring approximately 20cm x 30cm by greasing it and lining it with baking paper. To grease the tin, you can use a small amount of butter rubbed onto a few spots with your fingers. Be sure to press the baking paper down firmly.

With these steps complete, you're ready to begin.

INGREDIENTS

- BASE
- 80g desiccated coconut
 - A pinch of flaked salt
 - 300g plain flour
 - 220g caster sugar
 - 200g unsalted butter (melted)
 - Icing sugar (for dusting)

- FILLING
- 4 eggs + 2 yolks (combined)
 - 50g plain flour (sifted)
 - 440g caster sugar
 - 250ml lemon juice
 - 1 tablespoon finely grated lemon zest

INSTRUCTIONS

In a bowl, combine the desiccated coconut, flaked salt, plain flour, caster sugar, and melted unsalted butter. Mix with a spoon until the mixture is crumbly.

Press the mixture firmly into the prepared tin, ensuring it reaches the edges. The back of a spoon works well for this step.

Bake the base for approximately 20 minutes, keeping a close eye on it to ensure it turns golden brown. Remove from the oven and let it cool completely on the bench.

Reduce the oven temperature to 160°C. In a separate bowl, whisk together the combined eggs and yolks, sifted plain flour, caster sugar, lemon juice, and lemon zest until the mixture is smooth.

Pour the filling over the cooled base and bake for approximately 30 minutes, or until it is just set. Let it cool.

Chill the slice in the fridge for several hours until it is firm.

Dust icing sugar over the entire slice for a powdery finish. You may choose to use a stencil for a decorative touch.

Serve and enjoy! For an extra indulgent touch, add a dollop of double cream.

MEMBER BENEFITS

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

ABOUT THE BUSINESS:

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](tel:0419321949)

Offer: Contact Mark for a personalised offer.

ABOUT THE BUSINESS:

ArchitectInk is a local architectural firm that knows the value of working WITH the elements, not against them..as with our other passion, sailing! We will work with you, with your budget, and with your site. As registered architects, we love both residential and commercial projects, new or alterations.

We specialise in designing and drafting to realise the best outcome for your project, both now and well into the future. We bring decades of experience and skill from our work across Australia and New Zealand to bear on every project, and we particularly love working with our fellow yachties, who we believe are a special kind of person!

Phone: Shane Geard 0435 044 895

Email: hello@architectink.net.au

Offer: For fellow Club members, we offer a free initial consultation and member discounts for our services.

SOCIALS

Mother's Day at the RYCT

Don't forget to book in for Mother's Day on **Sunday May 14** before it is too late!

Lunch at the RYCT is a great way to celebrate your mum. This year we have a plated menu for mains and our very popular sweet buffet for dessert. Your reservation includes a glass of sparkling and live music by the talented Jess Clennett and Sean Hall.

Jess, who recently participated in Australian Idol, together with Sean have played at the Club before and always wow the public.

To make the day even more special we have a gift for all the mothers attending and some spectacular care hampers to be won.

Bookings are coming in fast so don't wait too long:

<https://www.revolutionise.com.au/ryct/events/183960/>

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



Mother's
DAY LUNCH

SUNDAY MAY 14

JOIN US @
THE ROYAL YACHT CLUB OF TASMANIA

\$70 PER PERSON

INCLUDES A GLASS OF SPARKLING ON ARRIVAL
CHILDREN UNDER 12 \$30

BOOKINGS ESSENTIAL

MUSIC BY
Jess Clennett & Sean Hall



THE ROYAL
YACHT CLUB
OF TASMANIA

Whisky Tasting at the RYCT

Destination Cellars in conjunction with The Whisky List is excited to invite you on a whisky journey from Tel Aviv to Tasmania.

Come along and share a dram with Tal Chotiner the VP of Global Sales for the multi-

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Tal will take us through a fabulous tasting showcasing a range of six M&H whiskies including the Elements Sherry Cask which was recently awarded The World's Best Single Malt for 2023 at the prestigious Whisky Magazine's Global World Whisky Awards ceremony!

Tickets are \$75 per person and must be booked in advance as seats are limited. Your ticket price includes tasting platters, good times and access to special pricing of M&H products on the night.

[M&H lineup for the evening](#)[BOOK TICKETS](#)



CLUB NOTICES

Vale Alan Ronald Quigley

Previous RYCT Bosun Alan Quigley passed on 17 April 2023 aged 86 years.

After building the beautiful yacht "YOUTH" in South Australia he plied the oceans, seas and rivers of the world for 17 years before he sailed to Tasmania, finding a berth and home in Geilston Bay and a job as Bosun at the RYCT in 1991.

RYCT. Alan was respected by all who knew him. He would often say “*he didn’t know any other job that had 2000 bosses.*”

Weekly Alan would grease all moving mechanic parts in the slip yard resulting in grease strategically placed throughout for unsuspecting punters to wear home and place on the entry carpet.

Alan continued as Bosun until his retirement in 2009.

Vale Alan.

Boat Sales Tasmania

Gone Fishing’ is more than just a figure of speech, with the Jeanneau Merry Fisher range of power boats, you can make it your reality.

Get one step closer to your dream boat, visit our stand at [Agfest Field Days, Tasmania](#) where you’ll be able to see the Jeanneau Merry Fisher 795 Series 2 and 695 Series 2 on display and chat with us about making sure you have the right 'tool for the job'.

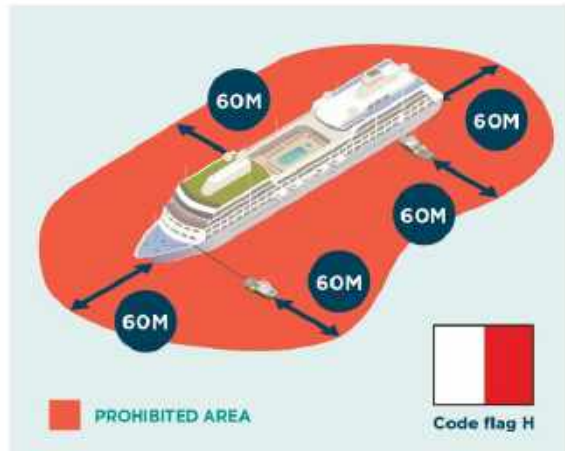
Read more about these exceptional boats [here](#)



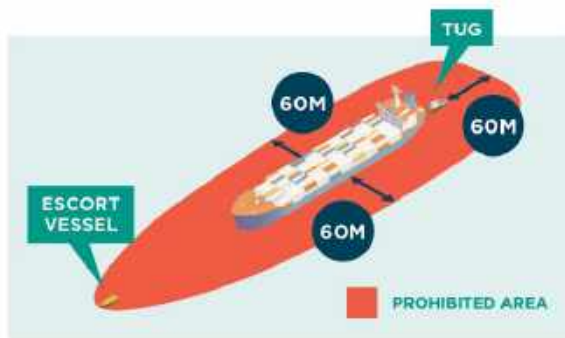
Safe boating on the River Derwent

NAVIGATING AROUND LARGE VESSELS

- If a ship is flying code flag H (right) it signifies it is under pilotage control and you must keep clear at all times. A 60m exclusion zone applies.
- If you can't see the bridge of a ship, the Master can't see you.
- Large vessels travel quickly and stop slowly – give yourself room and make yourself known using VHF.
- AIS is a handy tool when operating in busy waterways.



USE OF ESCORT VESSELS



- A vessel under pilotage may choose to use an escort vessel to assist in clearing a path to and from the vessel's intended berth.
- The escort vessel will generally be a pilot boat and will display a blue flashing light when engaged in escort duties. Vessels **MUST NOT** pass between the escort vessel and the ship, as identified in the diagram on the left.

TASMAN BRIDGE





NAVIGATING THE RIVER



GENERAL ADVICE
Keep a good lookout.
Remember, large vessels are limited in their ability to manoeuvre.

HOBART VTS CONTACT DETAILS
VHF Listening Channels: 12 & 16.

- OUTBOUND VESSEL TRACK**
- INBOUND VESSEL TRACK**
- NO ANCHORING**
- 5 KNOT ZONE**
No vessel is to exceed 5 knots in this area within Sullivans Cove.
- MAIN NAVIGATION CHANNEL**
Large vessels under pilotage have **right of way**.
Vessels under 25m and recreational vessels **MUST NOT** pass through the main span.
Keep clear of vessels in the main navigation channel.
TasPorts pilot vessel may be directed to escort vessels out of the way of a piloted vessel.
- CHANNEL ABORT AREA**
No anchoring.
Navigate with caution.
Stay clear of these areas while large ships navigate near Tasman Bridge.
- RESTRICTED AREA**
No anchoring allowed.
No swimming allowed.
Vessels not allowed to attach to any part of the bridge.
Vessels in this area must only navigate at right angles to the longitudinal centre line of the bridge (not east/west across the river).

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Help raise funds for Gynaecological Cancer Research

Organised by Hobart
Hash House Harriers Clubs

Monday
June 5



At the Royal Yacht Club of Tasmania,
Marievilla Esplanade, Sandy Bay
6.00pm for a 6.30pm start

\$25 per head, includes BBQ & refreshments -
beer, wine & soft drinks

Run 7—8 km • Walk 4—5km

Join in or just turn up for a night
of hash-style entertainment



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SANDY BAY



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