



SEPTEMBER 2000 Bulletin

Editor: Colleen Kelly

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Meetings are on the 3rd Thursday @ 7:30PM. If you are on line, consider giving us your e-mail address to bring our newsletter into the Millennium.

CRYC 2000 Executive: Commodore: Hugh Silver 287-8213, Vice Commodore: Brian Kyle 923-7944, Treasurer: Mike Harris 923-4647, Secretary: Royeen Silver 287-8213 Directors: Membership: Brian Kyle 923-7944, Social: Kathy Mooney 923-7582, Cruising: Joe Wright 923-3915, Hubert Breukers 337-8752, Racing: Gary Wessel 337-8950, Bulletin: Colleen Kelly 337-8950 crindmac@oberon.ark.com, Programs: Jim Elliott 286-1354.

The Commodore's Message

Avast-Belay which translates to "Enough, stop what you're doing, tie it down." And come share some salty dips and tales at the clubhouse September 21st. It was a good summer, we all learned something. The Northern Cruise fleet on when to try a 'star' fleet mooring and when not to. Jim and Pat on visiting the Charlottes and how to use Parks Canada's help. Gary and Lee on how to make a blue water passage from Hawaii on a vessel with a coin operated head.

Several boats went south to cruise the Gulf Islands and found breezes, sunshine , and easy entertainment. (sounds decadent)

So bring yourself and your favorite tongue-oil and socialize. Club business will be dispatched with expeditiously.

Hugh SILVER.

Our Special Events Calendar

SOCIAL Summers End Get-Together Sept. 21 BYOB and finger food and all your best lies. Lots of tales to be told I hear.

Fine September Ladies Luncheon aboard the Seabear, was enjoyed by all attendees, the trial of a new venue is something to be repeated.

Our upcoming Program

September Social. Look forward to a visit from the Coast Guard to explain the new Operators Certificates and Waste Disposal Regulations- program tentatively offered at October meeting.

It's Easy Cruisin' with Wright

We will defer the tales of the summer's excellent cruising to the October Newsletter as Joe and Lynn are busy with family at this time.

Action Between the Sheets with Wessel

Look forward to the 'Fall Fracas, a Singlehanders Race, and possibly an alternate Skippers Race' on Sunday September 24. This is the last race opportunity of the season, and should prove to be great fun, it sure was last year!

Start 10:00 am and 1:00 PM respectively at our Olympic round the buoys course in front of Saratoga Beach.

Gary WESSEL

Gotta Luv Nautical Trivia from Elliott

"Twas a scurvy crew that served the ship." It was thought that scurvy was a disease that afflicted malcontents and slackers. Sailors that were "before the mast" especially ones who were pressed into service, were more likely to catch this disease than were the officers.

The officers were allowed to bring their own food provisions on board and generally ate better than the crew. Also the first symptom of someone coming down with scurvy was listless behavior and despondency. It wasn't difficult to come to the conclusion that this was a self-inflicted disease. This misconception carried by the officers and ship's owners resulted in years of failed attempts to cure or prevent scurvy. Some ships crews would fall victim to this horrible disease as late as one hundred and fifty years after it was discovered that certain fruits and green vegetables could prevent it.

Although they didn't know why, they found that the juice of tart fruits such as limes and lemons could cure for prevent scurvy. The British admiralty eventually proclaimed that all British ships would carry limes or lime juice. It wasn't long before this earned the nickname for British sailors as 'Limies">

The Identification and ability to measure the quantity of Vitamin C wasn't discovered until 1928. We are still learning the benefits of proper diet. I have found that having a rum and tonic with a squeeze of lime upon arriving at our port of destination has prevented both scurvy and malaria. Jim ELLIOTT

From the Galley Slaves Pot by Kelly

Fillet a salmon and marinade with 2TBSP Soy sauce, 2 TBSP brown sugar, 1 TBSP salt, and 1/4 C rye whiskey for 3-5 hours. Throw on the BBQ skin side down, or plank over a c

[HOME](#)