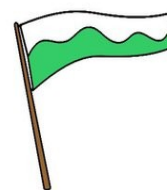




From The Masthead



South Bay Cruising Club

January 2012

Volume 62 Number 11

South Bay Cruising Club Installation of New Officers and General Meeting

January 21st 2012

1:00pm-5:00pm

**at The View in Oakdale New York
formerly The Riverview**

Twenty Dollars per person

Cash Bar



Expanded SBCC Program Schedule

Six New Events for 2012

See Page Four for Details

South Bay Cruising Club Awards for Racing and Cruising

March 10th 2012 1:00pm-5:00pm

**at The View in Oakdale New York
formerly The Riverview**

Twenty Dollars per person

Cash Bar



From the Fleet Captain

Rich Troy

I'm finally able to do my report on the SBCC 2011 Cruising and Rendezvous season, so here goes...

Please keep in mind that the information here is going to be used for our cruise awards event early next year. If you see incorrect information, please contact me to let me know how the information should be changed.

Cruise Captain Award:

Dave & June Tedesco, for their 2 week cruise which included stops in Essex, Connecticut and Block Island.

Cruise Attendees, for the 2 Week Cruise: Ed & Helen Pshedesky

Cruise Captain Award Roger & Peg Daisley, for leading the 1 week cruise in the Bay which included stops at Atlantique

Attendees, for attending at least half of the nights on the 1 Week Cruise in the Bay:

Belle Baxter

Charles & Barbara Becker

Jeff & Sharon Bieselin

Della Bucher

Chris & Sandy Carlberg

Lee & Margaret Christiansen

Roger & Margaret Daisley

Matt & Jennifer DeMarco

Robert & Mary DeSimone

Mike Duffy

George & Mary Dugoniths

Sally & Bill Eilbeck

Jurgen & Michele Fenske

Dan & Jane Glinski

Fred & Betty Golder

Tom & Joyce Gotard

Bill & Vivian Grauer

Joe & DJ Greco

Gerry & Jean Ann Holwell

Wilfred & Kathleen Kleisler

Jack & Barbara Levitsky

Gaspere & Laurie Messina

Don & Marianne Metznik

Lawrence & Irene Novak

Bob & Carole Sheppard

Nancy Sherman

Rob Torres

We had a total of 29 Rendezvous events scheduled, with only 1 cancelled due to weather. A total of 65 member boats attended at least one Rendezvous. The best attended Rendezvous was at Atlantique in October, hosted by Dennis & Adriana Krug who counted 26 boats.

Continued next page

Fleet Captain Report Continued

The following 23 folks hosted or co-hosted at least one Rendezvous

Nancy Sherman (hosted 2)

Bob & Peggy Van Tassel (hosted 1.5)

Jeff & Sharon Biesel

Della Bucher

Lee & Margaret Christiansen

Roger & Margaret Daisley

Matt & Jennifer DeMarco

Robert & Mary DeSimone

Dave Egolf

Jurgen & Michele Fenske

Joe & DJ Greco

Claudio & Flori Grotoli

Andrew & Krista Boyd Hemingway

Dennis & Adriana Krug

Charles and Jane Margeson

Jeff Mattera

Vince & Colleen Piazza

Ed & Helen Pshedesky

Chris (& Justin) Schaefer

Barry & Donna Schlossberg

Bob & Carole Sheppard

Dave & June Tedesco

Jane & Jack Tinelli

The following folks attended at least 4 Rendezvous, which is the point at which the Club recognizes you with an award. The number of Rendezvous attended is shown after their name:

The Sheila Daytz Award goes to Della Bucher, for attending 16 Rendezvous.

Della Bucher 16

Joe & DJ Greco 10

Sue Montana

& Bob Bennett 8

Chris (& Justin) Schaefer 8

Roger & Margaret Daisley 7

Matt & Jennifer DeMarco 7

Frank & Barbara Peter 7

Nancy Sherman 7

Belle Baxter 6

Chris & Sandy Carlberg 6

***Dennis Marzocco
& Lynn Liotta 6***

Vince & Colleen Piazza 6

Ed & Helen Pshedesky 6

Bob & Peggy Van Tassel 6

Dan & Jane Glinski 5

Gaspare & Laurie Messina 5

Barry & Donna Schlossberg 5

Rich & Sue Troy 5

Charles & Barbara Becker 4

Jeff & Sharon Biesel 4

Lee & Margaret Christiansen 4

Jurgen & Michele Fenske 4

Gerry & Jean Ann Holwell 4

Jack & Barbara Levitsky 4

Charles and Jane Margeson 4

Bryan McLoughlin 4

Dave & June Tedesco 4

Again, many thanks to everyone for their participation! ** Rich Troy

From the Program Chair

Bob Forman

Due to the great response to last year's program events we are expanding the SBCC Program Schedule for 2012. We have a number of interesting events planned.

- January 29th Sunday 1pm to 4:30pm at the West Islip Library we will present Preparation and Planning for Cruising off the Bay

Event Chair Jeff Mattera will be covering various aspects of planning and executing cruises off the Bay. This is a great opportunity for those who would like to expand their horizons

- February 5th Sunday 1pm to 4:30pm at the West Islip Library we will present Technology for Sailing.

Event Chair Rich Troy will be covering various ways to use technology that help with sailing. Included are; VHF DSC communications, Internet access, AIS, Smart Phone Applications, LED lighting and Geo-Tagging of photos from your trip. Rich is open to suggestions, the loan of a hand held VHF for the event would be appreciated.

- March 18th Sunday from 1pm to 4:30pm at the West Islip Library we will present Preventative Maintenance for Racing and Cruising

Event Chair Bill Danilczyk will review ways of keeping your boat in shape for safe and enjoyable sailing. Panel will include: Harry Manko, Scott Woodrick, Bob Forman and Steve Heimlich.

- March 25th Sunday from 1pm-4:30pm at the West Islip Library we will present The 2011 Trans Atlantic Race: Planning and Execution

Event Chair Bob Forman will review his planning and participation in his race across the Atlantic.

- April 12th Sunday from 1pm-4:30pm at the West Islip Library we will present Documenting your Racing and Cruising Experiences

Event Chair Harry Manko will share his knowledge of photo and video equipment as well as software, which will make your sailing more memorable.

- On November 4th at the West Islip Library from 1pm to 4:30pm we will present Long Distance Cruising

Event Chair Mike Duffy will be joined by a panel including Bob Bennett, Rich Troy, Bill Danilczyk and Eric Forsyth.

From the Fleet Chaplain

Frank Peter

It is an honor and frightening experience to be selected as the SBCC Fleet Chaplain.....Why me?

What have I done that would suggest that I am qualified?

Realizing that our membership consists of many religions I ask for your guidance and support.....

"May God fill our sails with fair wind, support our hulls in inviting seas, guide us toward pleasant places and bring us home to a safe and loving harbor."Frank Peter

From the Chanteyman

Bill Danilczyk

First, I would like to thank Roger and Peg for their great hospitality to the band over the last 3+ years. Roger has done a great job growing the band from a few musicians in his Mom's living room to a very capable band with a great variety of musicians performing at SBCC parties. The band has grown to heights that have never been seen by the SBCC in the past. To think that they accomplished this while running Hospitality is amazing. I would like to thank them again. They will be taking their great organizational skills to the Fleet/Yearbook Committee for the next 2 years but will stay involved playing with the band.

We will be playing for the Club at a minimum of 3 parties this year. First at the Memorial Day Party at Jeff and Sharon Bieselins, second at the Blast and third at the Boat Yard Party. We also would like to have small groups play at Rendezvous as requested by the hosts

I know this is a challenging format and I hope to be able to accomplish as much of it as possible with your help. If you know of members who would like to join in with us please encourage them to get involved. I prefer to have as many club members performing as much possible but it is ok to have musicians who are not in the club especially if they play an instrument that no club members play. I think you will find a great wealth of talent in our club. Ask around for that person who can play that interesting instrument.

I will be setting up a small rehearsal and recording studio at my warehouse by the Deer Park Train Station in the Heartland business district. We will have a digital board with multi track recording and multiple headphone mixes for rehearsing and recording. I would like to hold some musical education seminars in January at the studio; we can add more seminars or adjust these as needed.

Our club is growing in all aspects and I am proud to be a member. I am confident that we will expand our horizons in the future. I do encourage comments on how to better expand our focus for the joy of all. I look forward to seeing all of you and will contact you regarding dates for the seminars. I will ask for RSVP to get the approximate size of the group for the seminars. Contact me at wjdanilczyk@gmail.com

Spaghetti alle Vongole (spaghetti with clams)

This dish should be prepared and served immediately hot. It takes less than 30 minutes from start to finish.



Ingredients

- 1 gallon of water
- 1 pound Barilla spaghetti
- Extra virgin olive oil
- 3/4 ounces garlic, minced
- 2 pounds vongole (any fish store will have them) or small clams
- 4 fluid ounce bottled clam broth (just in case pasta needs a little more liquid)
- a handful of parsley coarsely chopped
- salt and black pepper to taste (I add hot pepper flakes to spice it up a notch)

Procedure

1. Boil the water in a large pot with a tablespoon of salt.
2. Add the spaghetti once the water starts boiling. Cook until the pasta is *AL DENTE*. This should take about 12 minutes.
3. In the meantime, pour olive oil into a large, wide pan so that it barely covers the bottom and heat the oil (careful not to burn).
4. Add the garlic and sauté until golden brown (be careful not to burn the garlic).
5. Add the vongole or clams.
6. Put the lid on the pan and cook for about eight minutes. Shake the pan every minute or so to help the clams open. Throw out those that don't.
7. Drain the spaghetti and put it in the pan with the vongole or clams, and reduce the heat to low.
8. Add a little more olive oil to coat the pasta properly and to prevent from sticking. Clam broth should be added, a little at a time, if you think pasta needs to be a little saucier.
9. Season with salt and pepper (or pepper flakes) to taste and toss until the pasta is well coated. Add another tablespoon of olive oil if you like.
10. Sprinkle with chopped parsley. Serve hot.

VARIATION: *this dish is also very good if you prefer to make it with tomatoes. Just add some coarsely chopped plum tomatoes to the vongole/clams after they have opened and allow to simmer together so the tomato absorbs the flavors of the clams.*

South Bay Gourmet continued

Fritto Misto (fried seafood)

This dish should be prepared and served immediately hot. It takes approximately 40 minutes from start to finish and can be made while guests are digesting their first course and anticipating the next course!

Ingredients

- 2 lbs. of calamari (cleaned and ready to cook)
- 2 lbs. medium shrimp (cleaned and deveined)
- Small bag of flour
- Canola oil for frying
- Salt
- Fresh lemon wedges
- Lettuce leaves for garnish



Procedure

1. Prepare a deep fryer or any deep pot or pan for frying calamari/shrimp. Remember, the golden rule is that there should be enough oil in the pan to allow a single shrimp to be covered completely so it cooks evenly all around without having to turn it during cooking.
2. While oil is getting hot, rinse calamari and shrimp under cold running water to clean. Lay on paper towels to dry thoroughly prior to frying.
3. In a large bowl, fill $\frac{1}{2}$ the container with the flour
4. Prepare a large dish lined with paper towels. You will use this to lay fish onto after frying so that oils are absorbed away from the fish.
5. Take a handful of the cleaned calamari and shrimp and toss into the flour. Toss around so all areas are fully coated with flour.
6. Using a large strainer, scoop out the fish and shake off all the excess flour.
7. Place fish in hot frying oil and allow to become golden brown
8. Once golden in color, scoop out the fish, lay on the dish you have previously prepared with the paper towels, salt immediately to taste and allow to cool there.
9. When all fish is cooked, layer a serving platter with the lettuce leaves, place calamari and shrimp on the lined dish and garnish with fresh lemon wedges.

VARIATION: this dish is also very good if you serve it with fried veggies...slice zucchini into long strips, small artichokes thinly, large onion rings, etc. Using the same procedure as above, fry them before the fish and keep warm.

Wine Selection: Pinot Grigio delle Venezie

BUON APPETITO!

No Spin by Ed Pshedskey

The time: 0615 hrs. The place: just outside Great Kills Harbor, Staten Island. *Leprechaun* hails *Silhouette* over channel 9: "I'm having an engine problem".

Leprechaun, *Silhouette* and *Silent P* had departed the day before from the Club's two week cruise a few summers ago, backtracking down the East River, through New York Harbor and on to Staten Island for one memorable evening of feasting on Italian delights, before spending a quiet night on our moorings and making a planned early run to Fire Island inlet.

Early the next morning, *Leprechaun*, with Dennis Connor single handing, left the harbor first. Within minutes and without apparent explanation, the engine lost power. All the obvious culprits were checked, to no avail. Tom and Joyce and Helen and I caught up. Keeping in mind that we were on the usual hectic schedule to make the inlet during slack current, we quickly decided to tow *Leprechaun* into Rockaway inlet, and use Sheepshead Bay as a safe harbor so that Dennis could dive down and check the prop.

Tom Gotard called it, even before Dennis went down: a clam bag. Sure enough, Dennis went down four or five times, each time emerging with pieces of what looked like a potato bag. Although we celebrated a happy ending, this little encounter with New York Harbor debris cost us a few hours, which ended up costing us an extra overnight at Hemlock Cove.

Having participated in ten to fifteen coastal cruises, one of my biggest concerns is to be forced to dive down to free a prop that refuses to spin, while the boat bobs up and down in the otherwise enjoyable ocean swells (also known as the no wind zone). My solution is to make Helen do it. Failing that, I could always fake an illness and call on *Phoebe Rose* for a tow.

My mind wanders to all those times we've had to be extra vigilant trying to avoid the numerous lobster and crab traps that seem to randomly populate all the waters in New England, and even in the Great South Bay. In the Bay, in a light chop with the sun in your eyes, it's near impossible to spot the tiny floats, which become more numerous after Labor Day.

So last year I decided to buy peace of mind....with a line cutter, I could relax, even in the fog.

I did the research online. There are several different kinds, with varying degrees of price and ease of installation. The one I chose (see photo) mounts right behind the prop. It doesn't interfere with the flow, and it doesn't need the line to first wrap itself and create tension before being cut. It acts as a sharp scissors-one half fixed on the strut, the other half rotating with the prop. It will slice up anything that comes its way. Installation does not require removal of the prop or shaft.



Ah...peace of mind. To tell you the truth, if *Silent P* has encountered a crab trap recently, I have no way of knowing. And ask me if I care.

South Bay Cruising Club 2011 Holiday Party



In Memory of Jack Young & Mary Schwarting

**Jack Young was a founding member, Past Commodore and our first
Corresponding Secretary**

Mary Schwarting and her husband Ted recently rejoined the Club

They will be missed

Sunset and evening star,

*And one clear call for me!
And may there be no moaning of the
bar,*

*When I put out to sea,
But such a tide as moving seems
asleep,*

*Too full for sound or foam,
When that which drew from out the
boundless deep
Turns again home.*

*Twilight and evening bell,
And after that the dark!
And may there be no sadness of
farewell;
When I embark;*

*For tho' from out our
bourne of Time and Place
The flood may bear me far,
I hope to see my pilot face to face
When I have crossed the bar.*

Alfred, Lord Tennyson

Lassitude

I laid me down beside the sea,
Endless in blue monotony;
The clouds were anchored in the sky,
Sometimes a sail went idling by.

Upon the shingles on the beach
Gray linen was spread out to bleach,
And gently with a gentle swell
The languid ripples rose and fell.

Mathilde Blind



SBCC Membership Dues

THANKS to all of you who have already paid your membership dues and sent in your updated info for the Yearbooks. We've received quite a few already!! Just remember all dues and data forms should be submitted by January 31st. Thanks again everyone!!!

Happy New Year!!!

Joe & DJ
Membership Committee
joendj@yahoo.com



SBCC 2011 Turkey Race November 26th 2011 Race Chair Jack Morgan

Class	Pos	Ord	Sail#	Boat	Skipper	HCP	Start	Finish	Elapsed	Cor.
spin	1	1	51841	Full Circle	H. Manko	135	12:35:00	13:41:56	01:06:56	00:55:25
non-spin	1	3	5861	Dragon Fly	J. Davis/C. Toner	207	12:40:00	14:00:18	01:20:18	01:00:54
non-spin	2	4	2224	Pandemonium	G. Sebouhian	185	12:40:00	14:00:39	01:20:39	01:02:46
non-spin	3	6	1419	Firewater	C. Hartnett	207	12:40:00	14:03:26	01:23:26	01:03:16
non-spin	4	5	719	Flying Wasp	A. Hemingway	181	12:40:00	14:00:45	01:20:45	01:03:09
non-spin	5	1	8754	Stealin Time	C. Schaffer	160	12:40:00	13:59:46	01:19:46	01:04:00
non-spin	6	2	1227	Kickin' Back	M. O'Connell	152	12:40:00	13:59:46	01:19:46	01:04:38
non-spin	7	7	33855	Heritage	S. Woodrick	142	12:40:00	14:03:27	01:23:27	01:08:29
non-spin	8	8	50376	Emma	C. Drossos	230	12:40:00	14:14:10	01:34:10	01:09:33



photos by Harry Manko