

The CAT Tales

April 2009



Newsletter of the Chesapeake Catalina Yacht Club

Commodore	Jon Van Tassell	571.434.9036
Vice Commodore	Mike Vaccaro	717.451.4690
Treasurer	Diane Benyus	443.482.9553
Historian	Sue Dennison	301.262.4985
Editor/Web	Michael Davis	571.522.6481
Cruise Director	Mario Taisch	703.412.1128

Website: www.SailCCYC.org



View from the Bridge

Jon Van Tassell, Commodore

I feel like Uncle Jon talking to all the boys and girls out there who are preparing themselves for a great 2009 sailing season. In this Cat Tales, our Vice-Commodore has some reminders on things to do to bring your Catalina out of winter hibernation. Add to the list the all-important task of visiting the CCYC website, marking your calendar - or entering the CCYC event dates in your computer/Blackberry/I-Pod/Raspberry/Crackberry or whatever other device controls your life - and then plan around those dates so that you do not miss a single 2009 CCYC event. Thus far we have had three well-attended events. If you did not attend, we may never pass this way again.--- Marilyn says I have to stop plagiarizing popular songs. OK here's the credit: Seals & Crofts, 1979

Our Vice-Commodore will host the next event at Hellas Restaurant on April 19th. Everything you need to know about that event is on the website. Be aware that I have asked Mike Davis to take roll and publish the list of attendees in the May 2009 issue of Cat Tales. Don't fail to be on the list.

We still have a few openings left for raft captains. I am looking for a Few Good Members to fill these coveted positions. The CCYC fringe benefit package for raft captains is extensive and I expect these positions to be filled quickly. So don't delay. Go to the website and "click" to volunteer before it is too late.

See you at Hellas! ☞

Spring Brunch

Hellas Restaurant, Millersville, MD

April 19th, 1:00 PM

Mike Vaccaro and Debbie Smith, *Resolve*

Back by popular demand! The Spring Brunch will again be at Hellas Restaurant in Millersville, MD. Hellas is easy to get to and there is plenty of parking.

We will have a buffet in our own room. The cost of the buffet is only \$29 per person (See menu below) and there will be a cash bar.

Peter Trogon, president of Weems & Plath, will speak on the History of Navigation.

RSVP via CCYC email on the website or call 717-451-4690 no later than Wednesday, April 8th.

Note:

We're again asking for payment in advance, with no refund for no-shows. Please mail your check for \$29 per person made out to CCYC to our Treasurer, Diane Benyus, at 128 Silopanna Road, Annapolis, MD 21403.

Directions

Hellas Restaurant

8498 Veterans Hwy, Millersville, MD

410.987.0948

From south:

☞ Take Rte 50 to I-97 north

☞ Take exit 10 for Benfield Blvd/Veterans Hwy

☞ Turn left at MD-178/Veterans Hwy

☞ Destination will be on the left

From north:

☞ Take I-95/I-195/I-695 to I-97 south

- ☞ Take exit 10 for Benfield Blvd/Veterans Hwy
- ☞ Turn left at MD-178/Veterans Hwy
- ☞ Destination will be on the left

From west:

- ☞ Take I-495 to I-95 north
- ☞ Take exit 43A to MD-100 east
- ☞ Take exit 13 to I-97 south
- ☞ Take exit 10 for Benfield Blvd/Veterans Hwy
- ☞ Turn left at MD-178/Veterans Hwy
- ☞ Destination will be on the left

Buffet Menu

- ☞ First Course
 - Spanakopites (Greek Spinach & Feta pies in Phyllo Pastry)
 - Maryland Jumbo Lump Crab Balls
 - Greek Salad
- ☞ Main Course
 - Spinach & Cheese Ravioli Parmigiana
 - Chicken Française (lightly breaded chicken breast sautéed & served with a light lemon sauce)
 - Slice Beef Top Round au jus
- ☞ Sides
 - Roasted Pearl Potatoes
 - Mixed Vegetable Blend
 - Homemade Bread Rolls & Butter
- ☞ Desserts
 - Assorted Dessert Platter (baked on premises)
- ☞ Beverages
 - Soft Drinks
 - Hot Tea
 - Fresh Brewed Ice Tea
 - Coffee

☞



Wine Tasting The Winery at La Grange March 28th, 1:30 PM

Mike and Bev Davis, *Ayewash*

The crews from 15 boats were on hand for the tasting:

- ☞ Bev and Mike Davis, *Ayewash*
- ☞ Lucia Casale and Bob Klimek, *Lucia*
- ☞ Jeanne and Gerry Helldorfer, *Ragtime*
- ☞ Vicky and Al Lohman, *Rhiannon*
- ☞ Larry, Carol, Jennifer, John, Holly and Brian Logan, *Surprise*
- ☞ Mary Ann and Don McBride, *Coelumar*
- ☞ Betty and John McElderry, *Andiamo*
- ☞ Claire and Rich Miller, *Viewfinder*
- ☞ Sallie Moore and Lynn Dievendorf, *Breezing Up*
- ☞ Maureen and Glen Nemecek, *Sevilla*
- ☞ Jaye Sampson and David Dobbins, *Scarlett*
- ☞ Debbie Smith and Mike Vacarro, *Resolve*
- ☞ Lura Wharton and Roy Gillim, *Troubador*
- ☞ Kim Wolkins and Brian Armentrout, *Eos*
- ☞ Marie and Mike Yates, *Prego*

The weather didn't cooperate, so after a short tour of the Manor House, everyone headed for the Barrel Room for a taste of twelve wines, from Pinot Gris to Meritage to Snort (yes, Snort).

Following the tasting, the group headed to Carmello's Restaurant in Old Town Manassas for a great dinner...and of course, more wine!

Thanks to everyone for coming and for those who missed this event, we'll plan a make-up tasting in the near future. ☞

Food Glorious Food!

Marie Yates, *Prego*

This is an old favorite of mine, probably 10-15 years ago, from a chef in California, originally developed for a cooking contest. Although it didn't capture first prize, it's a winner in my books. You'll need those round, heavy duty tortilla chips to scoop it up----or add cabbage and it becomes a coleslaw. Either way, ENJOY.

Cowboy Caviar

Prep Time: 30 minutes

Serves 10-12 as an appetizer or 6 salad servings

- ☞ 2 tablespoons red wine vinegar
- ☞ 1-1/2-2 teaspoons hot sauce
- ☞ 1-1/2 teaspoons salad oil
- ☞ 1 clove garlic, minced
- ☞ 1/8 teaspoon pepper
- ☞ 1 firm-ripe avocado (about 10 oz.)
- ☞ 1 15-oz. can black-eyed peas
- ☞ 1 11-oz can corn kernels
- ☞ 2/3 cup thinly sliced green onions
- ☞ 2/3 cup chopped fresh cilantro
- ☞ ½ pound Roma tomatoes, coarsely chopped
- ☞ Salt
- ☞ 1 bag tortilla chips or 2 cups finely shredded cabbage

1. In a large bowl, mix vinegar, hot sauce, oil, garlic and pepper.
2. Peel, pit and cut avocado into ½ inch cubes. Add to vinegar mixture and mix gently to coat.
3. Drain and rinse peas and corn. Add peas, corn, onions, cilantro and tomatoes; mix gently to coat.
4. Add salt to taste.
5. Serve with chips or add cabbage and mix to make a salad.

☞

Meet a Member

John and Betty McElderry

We got into sailing by accident back in 1980. We spent a day or two on a friend's O'Day 25 on the Bohemia River in the Northern section of the Bay. Shortly after he decided to sell the boat and we decided to buy it. We had the boat for 3+ years and we knew that we were hooked. Here is what I remember of those days:

- ☞ At that time we had 2 very small children and what a great place to try and potty train the kids
- ☞ On our first overnight the alcohol burner caught fire – kids in the life jackets and I needed the fire

extinguisher to put it out

- ☞ Our first moon light sail and the outboard dies and I had no clue how to fix it
- ☞ A great 10 day trip with the crowd from the marina
- ☞ Met some great people and developed long term friendships

We sold the boat in 1983 – my job had taken us to Long Island for a time. I tried golf – but sailing seemed a better fit. In 1986, we moved back to the Philadelphia area and in 2000 the itch to get back into boating started again. As luck would have it we got the opportunity to move to the Annapolis area and in 2002, and before we had finished furnishing the house, we bought a Catalina 350 (hull#59) and named her *Andiamo* which translates to “Let’s go!” And go we did.

In 2006, I thought about getting a second home at the shore and on the way down to Ocean City; Sail Annapolis was having their winter (February) Open House at Jabins and we thought we’d stop by. While I was looking at the 470, Betty and Julia (our daughter) were looking at the 440. Now I have a second home and a sail boat all rolled into one in the C/M 440, and we couldn’t be happier.

We took *Andiamo* to the 2006 Catalina Rendezvous at the Inner Harbor in Baltimore and had the slip next to Bob & Lucia (S/V/ *Lucia*); they introduced us to the CCYC. We are proud and happy to be sailing with such a great group of people.

In the next few years we hope to follow the ICW to Florida and then to the Bahamas - but for now, just give me those sunny and warm days on the Chesapeake. ☞

Welcome New Members!

Welcome aboard to new members:

- ☞ Sid Bergman and Carol Killian
Catalina 30 Simplicity
- ☞ Bob Casey
Catalina 30 Sojourner
- ☞ Bill Creadon and Laura Mattern
Catalina 380 Water Racket



☞ Frank and Sally Levy

Catalina 400 *Sally C*

☞ Larry and Carol Logan

Catalina 390 *Surprise*

We're looking forward to seeing you at the next event. ☞

Over The Transom

Bob Klimek and Lucia Casale

(The name "Over the Transom" is somewhat archaic now. At one time it referred to how manuscript submissions were offered to a publisher. The writer would shove his petty piece through the small window over the publisher's door. Then the writer would slink away before anybody caught him in the act. In a nautical context, that is exactly what I intend to do: gather information about CCYC Members that is figuratively thrown "over the transom" of S/V Lucia – Bob and Lucia)

CCYC certainly has its share of world travelers and intrepid adventurers.

WALT AND SUE DENNISON (S/V *Foxfire*) recently cruised down the beautiful Danube. Their cruise -- not on *Foxfire* by the way -- starting when Walt and Sue boarded their River Boat in Passau, Germany. They set off down the Danube visiting Grein, Durnstein, Melk; Vienna, Austria; Bratislava, Slovakia, Esztergom, Visegrad and ended their voyage in Budapest, Hungary. (Notice I said River Boat not Cruise Ship. I used to believe that the definition "boat" was that ships carried boats. However, I think that ships that cruise inland waters or rivers are also boats. Submarines are also called boats. I apologize for wandering off-course and will defer to our Navy members on this topic) Walt and Sue were so enthralled with their Danube cruise that they are planning a river and land cruise to Egypt. Sue says: "Come and join us!" And she is not kidding. Anyone for a raft-up on the Nile?

MIKE AND MARIE YATES (S/V *Prego*) seem to never stop moving although they were able to attend the CCYC Wine Tasting event before going off again. Mike is on his way to Japan on business. He will meet up with Marie in LA (Los Angeles not

Louisiana) for her father's 80th birthday. HINT: Next time you see Marie ask her about her adventure in Munich, Germany.

MAUREEN NEMECEK (S/V *Sevilla*) will soon be off again to Kazakhstan. She is one of our intrepid members that I referred to above.

We were all pleased to see our long-lost past commodore RICH AND CLAIR MILLER (S/V *Viewfinder*) at the Wine Tasting. Ready for a CCYC tale? When we joined CCYC in 2002, Rich was Commodore. At the 2002 Catalina Rendezvous in Baltimore, Rich was presented with a one-week stay at Frank Butler's luxurious condo in Puerto Vallarta, Mexico. I assumed that Frank Butler gave all CCYC commodores a one-week stay at his condo. On that assumption, I gladly agree to become commodore in 2007. Talk about naive! ☞

Spring Commissioning

Mike Vaccaro – Vice Commodore

Well it is finally spring. Our beloved vessels have been hibernating during the cold, dark winter months. We have winterized them and hopefully they have rested peacefully on land or in the water. Now the work begins.....

Resolve spent this winter in the water. Our winterizing routine is rather simple; "pink" all of the water systems, engine, and bilge and remove the sails and canvass anything that can freeze or that wasn't used for an entire season. (No matter what size boat you have, storage space is a premium and if it hasn't been used in a season...or sometimes 2....and it is not related to safety.....take it home).

It is now time to reverse the process. If you are like me, you've said every spring, and fall for that matter, that you should make a checklist so the next year everything will be right there in black and white. Well here is a list to start you thinking. It is in no way complete. I am sure I have forgotten to mention some things but it is a start. Perhaps this year I will finally write it all down.....

1. Water Tanks – We do not use the water tanks for drinking water but we still have to flush the pink out. The first flush, I fill the tank about ¼ full. After I run it dry, I will fill it ~ ½ full and run it dry again. Finally I fill it up, add a teaspoon of

bleach per gallon, and run it dry again. Once dry, I stick the dock hose in the fill and continue to run the water. For my first and second tank, I will run only the cold water. On the final tank, I eliminate the bypass from the water heater, close the drain, and run only the hot side as prescribed above. This seems to get the most pink out for me before I fill the tanks.

2. Heads – The only thing I do is remove the masking tape that says “winterized” from the lids and charge the system with a bit of water and my favorite chemicals.
3. Wash Down System – I did some re-plumbing this winter so I need to make up the final connections and test.
4. Electrical Systems – Check your batteries. Make sure the terminals are clean and they are topped off with distilled water to the proper level. Make sure your shore power and charging systems are working properly. Test your radio, navigation lights, instruments ... both engine and navigation, etc....
5. Engine – There are many who say that changing the oil and filters, air, oil and fuel in the fall is best but I do these chores in the spring. While I’m at it, I check the transmission oil and the engine coolant to see if it needs topping off or to be replaced. This year I am going to change the packing in the stuffing box with GFO packing and the exhaust riser that has been leaking slightly since the survey and was on the surveyors list of items that needed replacement. While you are in the “engine room” check the hoses, hose clamps, wiring and anything else that may get worn or tired like the belts and water pump impeller.
6. Inspections – Now is the time to check everything else that we take for granted most of the times that we use the boat. Check all of the standing rigging, life lines, hose clamps, thru hulls, valves, etc. All of the running rigging, dock lines, spring lines, anchor ground tackle, etc.
7. Lubrication – Time to get out the McLube and spray the traveler, blocks, and winches..... (I have already done the heavy cleaning and a light lube over the winter). Don’t forget the windlass and the steering mechanisms.
8. Cleaning –Open all of the hatches and ports and let that wonderful fresh spring air filter through

the boat to rid her of those stale winter odors. We now give Resolve a thorough cleaning both inside and out. This year, it will include removing the boom and clearing out what is left of the bird’s nests we found over the 4th of July raft up last year and thoroughly cleaning the bilge under the pullman berth where Debbie is convinced something has died.....

9. Canvass – Our canvass has been freshly cleaned and repaired over the winter. Now we inspect the snaps, bows, and other attachment points on the boat as we zip our canvass in place. This year we will rejuvenate its water repellent qualities with 303 fabric protectant. It is recommended by Sunbrella fabrics to restore the material to its original, waterproof condition.
10. Sails – Finally it is time to bend on the sails. As with our canvass, we inspected our sails in the fall and have had them at the sail makers for cleaning and re-stitching this winter. They should now be ready to hoist. We wait for a calm period and usually start with the main. As we hoist her for the first time we liberally lubricate the slugs with McLube. We inspect and adjust our Dutchman lines, reefing lines and inspect the connections about the boom for wear and corrosion. We lubricate as necessary. Next we move to the genoa, inspecting the sheets as we lay them out. Lubricate the furling drum per the manufacturer's instructions, make sure the furling line is coiled on the drum as if the sail were unfurled, and hoist away.....
11. Safety Equipment – If you have taken any items home to store for the winter, remember to bring them back to the boat. Inspect life vests, throwables, Fire extinguishers, flares, first aid kit, flashlights, radios, etc.
12. Provisioning – Perhaps the most important part of spring commissioning. It is time to restock the boat with the essentials for cruising on the Bay. Whether it is beer, wine, liquors, mixers, or bottled water it is extremely important that you wait, until there is no possibility that they can freeze and be ruined and wasted. This applies to everything except the liquors.....since they won’t freeze. Other necessary beverages like coffee and tea can also be brought aboard at this time. It is also important to stock up on all of those other ingredients that are used to make the fantastic hors d’oeuvre, dips, and spreads that we eat

throughout the season. And of course, don't forget the sweets..... ☞

What are you doing with your old, perhaps torn sails?

David Dobbins, *Scarlett*

I recently replaced both the main sail and genoa on *Scarlett* and had placed my old sails in the corner of my basement taking up space I needed for other uses. But what do you do with old sails besides catching the chips and droppings of bottomcote painting? While at the Baltimore Boat Show this past month, I found a fantastic outlet company for recycling used sails. Ella Vickers Inc. had me box up my sails and they paid the shipping to their shop in North Carolina. UPS came by, picked up my sails and away they went. As an exchange for my two sails, Ella Vickers sent two beautiful and sturdy bags



to me made of recycled sails (pictured below). The craftsmanship is superb. Many of you who were at the Fishhook Restaurant after our meeting last month saw

them. There is another shop in Annapolis which recycles sails, but the quality cannot touch Ella Vickers. You can choose the type of bags you want from her website. So, if you want to get rid of your old sails, give them to Ella Vickers and receive a couple of very well-made and useful bags.

You can get on the website, ellavickers.com or make contact at:

Ella Vickers
7507 Anaca Point Rd
Wilmington, NC 28411
work phone: 910 686-4932
cell phone: 910 252-0216

Found on the Web

From Bob Klimek, *Lucia*:


<http://www.jst.org.uk/>, Jubilee Sailing Trust (JST), for the more adventurous members.

<http://www.cruiser.co.za/hostmelon500.asp>, 16 years living on Watermelon ☞



Bring me the sail maker!

Proposed Schedule for 2009

Date	Event	Location	Captain
Apr 19	Brunch	Hellas Restaurant, Millersville, MD	Mike Vaccaro and Debbie Smith
May 2	Icebreaker	Quietwaters Park, Annapolis, MD	Richard Schatz and Diane Benyus
May 23-25	Memorial Day Weekend Cruise	Baby Owl Cove/ 2nd location TBD	 TBD
Jun 6-7	Full Moon Raft-up	Rhode River	Mario Taisch and Marie Yates
Jun 13-14	Raft-up	Solomons Island	Larry and Carol Logan
Jun 13-28	Two-week Cruise	Multiple Locations	Gerry and Jeanne Helldorfer
Jul 3-5	4th of July	Leeds Creek/ 2nd location TBD	 TBD
Jul 25-26	Baltimore Cruise	Baltimore Inner Harbor	Bryan Armentrout and Kim Wolkins
Aug 15-16	Crab Feast	Masthead, Oxford, MD	Pete and Kathy Bruzik
Sep 5-7	Labor Day Weekend	Langford Creek/ 2nd location TBD	 TBD
Sep 26-27	Oktoberfest	Lake Ogleton	Wayne and Joan Savage
Oct 31- Nov 1	Halloween Raft-up	Mill Creek (Annapolis)	 TBD
Nov 14	Member Meeting	Havre de Grace	Mike Vaccaro and Debbie Smith
Dec 5	Holiday Party	Van Tassell Landing	Jon and Marilyn Van Tassell

Chesapeake Catalina Yacht Club
Michael E. Davis, Editor
7030 Balmoral Forest Road
Clifton, VA 20124-1539
Email: Editor@SailCCYC.org