

The CAT Tales

March 2010



Newsletter of the Chesapeake Catalina Yacht Club

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View from the Bridge Mike Vaccaro, Commodore

It is hard to believe the piles of snow that accumulated last month. Our dock owners called and advised us the docks were finally clear, the snow on *Resolve* was up to the middle lifeline, and that our cockpit was full of snow. A big thank you goes out to Gerry and Jeanne Helldorfer for saving us the trip. They cleared the snow for us. This is typical of what our club stands for. Members helping other members. Whether it is with boat problems or just the need for a new recipe or drink formula, they are always there.

The April 10th Brunch will celebrate the 30th Anniversary of the club. We have a very special program planned. This is a must make event so mark your calendars.....

Sailing is right around the corner so it is not too early to begin thinking of your Spring commissioning and projects. As for us, *Resolve* will receive an air conditioning / heating system for Christmas and some new 6 volt batteries for her birthday. Looks like Debbie and I will be busy installing them.

THINK SPRING..... ☞

Flag Raising Brunch Sam's on the Waterfront Annapolis, MD

April 10, 11:30 AM

Bob Klimek and Lucia Casale, *Lucia*

This year's Brunch will be a special celebration as 2010 marks the 30-year anniversary of CCYC! Join us at Sam's on the Waterfront in Annapolis, starting at 11:30 AM to socialize and reminiscence with other members.

A part of the program will be a review of the history of the club since its founding in 1980, with members sharing their experiences. You'll want to make sure you don't miss this event!

Please use the RSVP form on our website so we will know how many to expect and what you would like to eat. (Menu is also on the website.) Because of the variety being offered and the anticipated size of our group, we need to pre-order and pre-pay. That helps the chef prepare and it preserves valuable drinking time by not having to struggle over the menu the day of. The deadline for sending your RSVP and check is April 1st. Please send your check payable to:

Lucia E. Casale
Brookefield at Naylor
12607 Croom Road
Upper Marlboro, MD 20772

Hope to see you there! ☞

Welcome New Members!



Welcome aboard to new members:

- ☞ Pat and Cathy McGowan, Catalina 36 *Bay Dreamin*
- ☞ George and Kathy Williams, Catalina 350 *Odyssey*
- ☞ Michael and Missy deBettencourt, Catalina 42 *Two Drifters*

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

Food Glorious Food!

Marie Yates, Prego

Let's have breakfast/brunch by the fire and EAT. Here are a couple of a.m. recipes I love.

Poached Eggs And Parmesan Cheese Over Toasted Brioche With Pistou

(20 minutes prep time-Serves 2)

- ☞ 1/3 cup (packed) fresh basil leaves
- ☞ 1/2 small garlic clove
- ☞ 6 tablespoons olive oil
- ☞ 4 large eggs
- ☞ 2 1/2-inch thick slices brioche or egg bread, toasted
- ☞ Parmesan cheese shavings

1. Puree basil, garlic and oil in mini processor until very smooth. Season pistou to taste with salt and pepper. (Or, pull out the store-bought jar of Pesto)
2. Add enough water to medium skillet to measure 1-1/4 inches. Sprinkle salt generously into water. Bring water to simmer over medium heat. Crack eggs 1 at a time and gently slip into water. Cook until eggs whites are just set and egg yolks are still runny, about 3 minutes. (Or, cheat and use an egg poacher).

3. Place hot toasts on plates. Top each with Parmesan. Using slotted spoon, transfer 2 eggs, well drained, to each piece of brioche. Sprinkle eggs with salt and pepper. Drizzle with some of the pistou and serve.

Creamy Scrambled Eggs With Smoked Trout And Green Onions

(Toasted onion bagels are great with this)

Serves 4

- ☞ 8 large eggs
- ☞ 1 4.5-ounce pkg smoked trout fillets, broken up
- ☞ 4 ounces cream cheese, cut into 1/2-inch pieces, room temperature
- ☞ 1/2 cup chopped green onions
- ☞ 1-1/2 tablespoons chopped fresh dill
- ☞ 2-1/2 tablespoons butter
- ☞ Fresh dill sprigs

1. Whisk eggs in large bowl. Add trout, cream cheese, green onions and chopped dill. Season lightly with salt and generously with pepper; stir to mix.
2. Melt butter in large nonstick skillet over medium heat. Add egg mixture and stir slowly until eggs just hold together and are cooked through but still moist, about 4 minutes. Divide egg mixture among 4 plates. Garnish with dill sprigs and serve.

☞

Membership renewal

Mike Davis, Secretary

Everyone should have received a Membership Renewal Form by this time. Please submit the form, with your check for \$35, to our Treasurer, Kim Wolkins, by April 1st. If you have not received a form or can't locate it, let me know and I'll send you another. ☞

Travelers – Musings Of A Distracted Mind

John McElderry – Vice Commodore

The other day I was musing about the traveler on *Andiamo* and whether I should pay a little more attention to its function in the overall scheme of sail trim. *Like a circle in a spiral like a wheel within a wheel, never ending or beginning on an ever spinning reel*, because Hunter puts it on the bimini top so you can't even see those *ever spinning reels* when the line jams. On the other hand racing boats put the traveler and all its *ever spinning reels* in the middle of the cockpit where you can be sure to see it when you trip over it. Captain and crew becoming like *snow balls down a mountain* careening over the offending traveler bar, which is (in this location) little more than a waste of precious party space. In my humble opinion Catalina has found the optimal location for the traveler; handy but out of the way on the cabin top.

It is obvious that the traveler is a device that allows for changing the position where the mainsheet connects to the boat. On *Andiamo* as well as other Catalinas, there is a car that can be moved to port or starboard by control lines that lead to the cockpit. To move the traveler car to port, release the starboard control line and pull in the port line; reverse this to move it to starboard. OK, "So what," you might say *as the clock whose hands are sweeping past the minutes on its face* and you know you need to get to some hardware place of your own, rather than follow me through reasoning that is *like a tunnel that you follow through a tunnel of its own, down a hollow to a cavern, where the sun has never shone* on these important hardware questions that some cruisers rarely ask.

Summer goes so quickly, we should be as enlighten as possible on sail trim. One use of the traveler is to keep the boom centered when sailing close to the wind (close-hauled). Since the mainsheet covers a span between the boom and the boat, the boom will move to leeward no matter how tight the mainsheet is sheeted in. Moving the traveler car slightly upwind when sailing close-hauled can bring the boom back over the centerline which results in more

power from the mainsail. However, bring the boom to windward of the centerline will cause a loss of power. In fact some sailors will first *crack* the traveler in a wind that is piping up rather than reef as their initial reaction to *de-tuning* the sails. This includes the group that *never* rigs their reefing lines.

Another use of the traveler is in situations where the mainsail is trimmed farther off the wind by letting the sheet out, allowing the boom and sail to swing farther to leeward. However, the force of the wind on the sail also causes the boom to rise, making the mainsail less flat. Therefore, in certain situations on points of sail between close-hauled and a beam reach, it may be better to trim the main by moving the traveler down rather than letting out the mainsheet. With the traveler farther off center, the sail can be flattened by tightening the mainsheet and pulling the boom down without pulling the boom back toward the centerline.

You have to try it, without experiencing the affects of trimming using the traveler these words will seem to be *like a door that keeps revolving in a half forgotten dream*.

This article is meant to be a snap-shot perspective of using the traveler. I simply drop the idea into the pool and watch the idea ripple through your mind *like from a pebble someone tosses in a stream* or maybe when you are out sailing these hints and tips will come back to you *like a carousel that's turning running rings around the moon etc. etc. etc.*

As I labor over this installment of hardware I think I hear Betty come in, *keys that jingle in her pocket* is a dead giveaway that she is back from the bakery. Unfortunately the words for this article *continue to jangle in my head*.

I look up furrowing my brow at my iPod and check my watch. At least twenty minutes has gone by. I feel a chill crawl over me as I proof read my article and sense that a *fragment of a song, half remembered names and faces* has invaded my article, *but to whom do they belong?*

Maybe it's cabin fever, as *the images unwind* I can feel the sweat beading on my forehead and I feel a little faint.

John are you all right you look so pale? Betty said with a hint of concern.

I look up from my tortured page and imagine that

my eyes are pleading.

Betty, I believe I have solved two of the greatest mysteries of the 1960's.

Betty look perplexed but I continued feverishly as if the ephemeral epiphany would dissolve into a whisper should I not express it instantly.

Betty....I found a radio station that took up the challenge to play "Windmills of Your Mind" from beginning to end!...I surmise it has been playing on without ceasing since 1969! I don't think it has reached the last chorus!" I glance furtively at the hands sweeping past the minutes on the face of my watch.

And,

Perhaps more importantly, the one hit wonder "Iron Butterfly" was trying to say "Anegada de Vida...Baby" You know the "drowned island" of the British Virgin Islands. Lucia and Bob just got back from there. But why would they say "de vida" meaning "of life," instead of "la vida" meaning "the life." I haven't figured that out yet." I shake my head in despair.

"It's like the circles that you find in the windmills of your mind on the cusp of entering spring after an endless winter!"

"John, Honey!" said Betty, with what seemed like alarm mixed with sympathy,

"John, I don't think I like how these forays into the world of hardware affect you. Maybe you could help Marie with the food page, OK Honey?"

She gave me a condescending pat on the shoulder, a peck on the cheek, a steaming cup of coffee, and a fresh, gooey, double fudge brownie.

"...and as for Iron Butterfly," she continued, *"historical references suggest that the line in the song is "In the Garden of Eden..Baby etc. etc. but the lead singer was so inebriated and/or otherwise under the influence that his speech was severally impaired and he could not say the words properly."*

As I take the first toothsome, chewy bite of my brownie, I feel my thoughts whirling silently in space like the circles that I find in the windmills of my mind. I'm sure Betty is wrong about *Anegada da Vida* and think to myself, *"I'll find that old vinyl, play it backward or half speed or something and prove it to her!"*

Then again perhaps I will volunteer my services to the food editor. ☞

2010 Schedule

Date	Event	Location	Captain
April 10	Brunch	Sam's on the Waterfront, Annapolis, MD	Bob Klimek and Lucia Casale, <i>Lucia</i>
May 1	Icebreaker	Quietwaters Park, Annapolis, MD	Bryan Armentrout and Kim Wolkins, <i>Eos</i>
May 29-31	Memorial Day Weekend Cruise	Reed Creek, Swan Creek	Pete and Kathy Bruzik, <i>Pekabu III</i>
June 12-13	Raft-up	Choptank River	Bob Klimek and Lucia Casale, <i>Lucia</i>
July 3-5	4th of July Raft-up	St Michaels	Jon and Marilyn Van Tassell, <i>Escapade</i>
July 10	Crab Feast	West River	Al and Vicky Lohman, <i>Rhiannon</i>
August 14-15	Baltimore Rendezvous	Inner Harbor East, Baltimore, MD	Bryan Armentrout and Kim Wolkins, <i>Eos</i>
September 4-6	Labor Day Weekend Cruise	St Leonards Creek, Hudson Creek	Dan and Martha Bliss, <i>Brunelle</i>
September 25-26	Oktoberfest	Rhode River	Wayne and Joan Savage, <i>Jubilee</i>
October 16-17	Raft-up	Mill Creek (Annapolis)	Larry and Carol Logan, <i>Surprise</i>
November 13	Member Meeting	Yates Landing, Gambrills, MD	Mike and Marie Yates, <i>Prego</i>
December 4	Holiday Party	Donahue Landing, Annapolis, MD	Ray and Jen Donahue, <i>Snapshot II</i>