



KNOT NEWS

Volume 113, No. 11

Anacortes Yacht Club's 113th Year

November 2004

Notes from the Center of Dah' Boat

Fall is on us and things on the water have definitely slowed down. The winds at my house off the Burrows Bay have certainly filled in for the winter. It's kind of hard to keep the cheap plastic chairs from flying away. The pots full of plants and soil, however, seem to be holding their own... but the tomatoes and basil... another story.



While the racers have had their last Club race with Octoberfest, we on *Cat Sass* are not done yet. One more regatta... Grand Prix this coming weekend at Shilshole and then she'll be in the barn for the winter and a major retrofit.

At October's General Meeting we had some fine crab delivered by Merle Thibert and served up with butter, bread, coleslaw and apple crisp... a simple meal, but it seems all enjoyed it. Wayne Erickson of NW MultiHulls, provided information on the F Boat Trimaran Class and their new F36.

This month will be the Annual Meeting and will be held on Saturday, November 20. The slate of officer nominees was presented at the October meeting and final voting will take place on this day. You will be receiving a ballot in the mail so if you cannot be at this gathering, mailing will work. The memorial plaque is complete and installed in "Bruce's Bar". We will take time to dedicate the bar at the November meeting. I am still trying to come up with a menu for this event so ideas will be appreciated.

The tentative date has been set for the Commodore's Ball... Saturday, January 15. So put it on your calen-

dar. We'll make every effort to make it fun and light. Racers... you need to be there too! Live music is an option if we can get enough folks to attend.

There is some general winter cleanup and maintenance that needs completed around the Club. One day this next month, we'll schedule a time for many to gather' as many hands make light work. If you see something you think should be fixed... go ahead and take care of it... I am sure no one will complain.

As always, if you have ideas to make the Club better, please jump in and help or let me know your ideas. Remember... Life is Short... Sail Fast. --Pat Barrett, Vice Commodore – Acting Commodore

From Dave...

My year as the Rear Commodore is fast coming to an end. We will be electing new officers this month and I am looking forward to breaking in the new Rear Commodore. One thing as an officer I am getting to know a lot of the great people who also happen to be members of the yacht club.



On October 6 we had a class for "Alcohol Servers Training" at the club. A lot of our members completed this class and we need to give them a big thank you as they are a key ingredient in having the bar open at our various functions. If you missed the class let me know and I will help get you directed to other classes as they are held, usually in Mt. Vernon. For those that did attend I need a couple of things from you. I would appreciate getting your current email address so that I can include you in the messages that go out to the

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From Dave.... continued from page 2

bartenders. I also need a copy of you servers permit as well as a food handlers permit, we have to maintain those at the club in order to be legal with the Liquor Control Board.

The Yacht Club will be closed Friday, December 3, for our annual bartenders function. Be sure and make this note on your calendar as there will not be a Happy Hour that night.

At this month's board meeting it was brought up that the Port of Anacortes is now not planning on including any kind of boat launching facilities as part of their redoing the Cap Sante Marina. I don't know about you, but I find this to be quite disturbing. The Port, through its boat launch, provides a big service to members of the club and public. Something that I feel will be missed if it happens. If you are of the same feeling that I am, I suggest that you let the Port know and maybe we can get it back into the project. There should be more information in the *Knot News* about this, but if you want more information, contact me or the Port and I am sure we can get it to you.

Just because it is winter or soon will be, doesn't mean we have to stop our boating activities. We may not get away from the dock as much, but come by the club on Fridays and enjoy being with our members. I know I will be there and look forward to seeing all of you. -- Dave Malsed, Rear Commodore.

Pat's Irish Chili

At the October \$2 night I served up Irish Chili and many asked for the recipe. In all fairness this recipe is only a "guideline," but it's where I start each time. The real key I think is NEVER, NEVER use ground meat of any kind but lots of cubed beef or pork. Of course, only fresh ingredients are used when possible.

IRISH CHILI

2 lbs round steak or pork chops or other cut (cubed)... use both if you like.

1 lb dried pinto and/or red kidney beans

2 large onions (diced)

4 green peppers (diced)

6-8 jalapeno peppers

2 16 oz. cans tomatoes (chopped)

4 medium can tomato sauce (10 oz.?)

1 Can black olives (chopped)

1 lb mushrooms

4-6 cloves garlic (minced)... you can't have enough of this... so more is better

½ to 1 cup fresh parsley (chopped)

1 lb bacon (chop up small)

¼ to ½ cup flour

2 or 3 tbl brown sugar

3 tbl cumin

6 tbl chili powder

2 tbl black pepper

cayenne pepper (small amount to taste)

1 tbl Worcestershire sauce

bay leaf

Soak beans overnight and then cook till tender. Cook the bacon and save drippings. Sautee onion, parsley, peppers, mushrooms and garlic in the bacon drippings (be sure to add garlic at the end to avoid overcooking). Add tomatoes, tomato Sauce, flour, olives and brown sugar. (mixture will be thick... sugar is to neutralize the acid in tomato). Add cumin, chili powder, salt and pepper, Worcestershire sauce, bay leaf. Simmer. Brown the beef and/or pork separate and add with bacon to the sauce. Add beans. Taste for spice.

Makes about 3 gallons of chili. You will need a very large kettle or two. Freezes very well so make lots for the winter. Best prepared a day ahead of time (preferably with Irish Whiskey as brain additive... splashing a bit into the pot for attitude)... then simmer for the evening and serve reheated the next day. --Pat Barrett

Annual AYC Dinner

The Annual AYC Dinner will be held Saturday, November 20, starting at 6:30 pm. The cost is \$10 per person and the meal will be prepared by Bill and Marcia Short, Jayne Carlson and others.

MENU

Black Forest Ham with Raisin Sauce

Brandied Yams

Corn Pudding

Spinach Salad

Rolls

Pumpkin Pie & Coffee

Please RSVP by Wednesday, November 17, to Bill or Marcia Short (360) 293-8844 or mshort@telcomplus.net.

Alaska Voyage Continued

The following is a continuation of a letter to Dick and Laura Smock from their daughter, Linda, and husband John, who cruised to Alaska last summer. The first half of the letter can be found in the October issue of the *Knot News*. We join them now on their way south to Anacortes.

The next day in Ocean Falls, Roger showed us how to get into the old hotel. We climbed in through a window. The fireplace in one of the main areas is still intact - big mahogany mantle with stone around the fireplace inscribed with a tribute to Archie Martin, the former mill manager, whom everyone loved. Around all this was a gold and red flocked wall paper. We toured the hotel, saw old beds, papers advertising 4th of July parades and Rotary Club.

It was beside this building that I found my porcupine bones (John doesn't wish to hear about them). We knew they were porcupine because, without being too specific, there were quills all around, and its tail. The best bone I have is 1/2 of a lower jaw bone, with teeth. No skull, unfortunately, although that's probably a relief to John. We also toured (broke into) the old apartment building for the mill workers. All decorating in

orange and brown and now wet shag carpeting. The hotel is in better shape. We had dinner at Eva's Holy Grill in the old Catholic Church with Roger and Myrna and Joe and had excellent meals both nights. Rained on and off during the night. We went back to Shearwater and had dinner with them all again, since it looked like we might want to weather there before heading around Cape Caution/Queen Charlotte Strait. We had the ice cream that night. The next two days we spent anchored in Pruth Bay in the rain and 35 knot winds. I have never minded the trip to shore with Cody, but pouring rain does make it a bit more difficult.

The next day we headed around Cape Caution and into Blunden Harbor. There were literally tons of logs in the water. We have yet to figure out why there are so many more logs in the water in B.C. than in Alaska. This was new cruising ground for us and we really liked it. The beach at Blunden was covered with broken white shells, 3-4 feet deep, an old Native midden. There were also logs from the old long house. While we were walking Cody there, in the rain, I might add, we saw 3 river otters half way out of the water, watching carefully to see what we were up to. Sort of like "spy hopping" in Orcas. It rained all night. It only rained in the morning when we took Cody to shore. That figures. We heard loons calling in the evening. We headed out, carefully because there were lots of rocks, into fog, which continued most of the way. We got to Greenway Sound in the early afternoon. One big, C-shaped dock and a restaurant, showers, laundry and book trade, all run by Tom and Ann Taylor. We ordered dinner at 3:30 and went back at 6:30. Excellent prawns. Does it seem that our day to day lives on this trip revolved around food? I think it did. We decided to stay one more day and hike up to the lake. The exciting part was walking in the river up to our knees (I wore my big West Marine boots, but John's aren't so tall). There was a very pretty lake up there, but the shore and shoreline trail were flooded and we ended up walking on the logs and sitting on the top of the picnic table, which was flooded to its seat. We had dinner in the restaurant, again, with Howie and Mindy. We all walked our dogs on the docks together, but Cody wasn't sure about Halsey and Nimitz, and really didn't like Jack, the Norfolk Terrier puppy with Rich and Sheron on *Arianna* - he stood up on his hind legs and bared his teeth at Jack while snarling! The next day we headed for Lagoon Cove. We zig-zagged back

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Alaska Voyage, continued from page 3

and forth across the channel, avoiding logs in the water. Must have been all the rain. When we tied up at the dock in Lagoon Cove, we were immediately invited by Bill to an appetizer party at the top of the dock, starting at 5:30. *Augenblick* was there, and *God Fornojelse*, and we talked to some people in *Pacific Dream*, a Pacific Seacraft, who were thinking of moving to a trawler, after the two weeks of rain they'd just had. It was a fun party, and was our dinner that evening. The next morning we headed out and had a pretty smooth ride on Johnstone Strait, although it began to get lumpy as we turned off toward Greenway and Whirlpool rapids.

We sat in Douglas Bay in Forward Harbor, waiting for the correct tide to go through the rapids, and arrived in Cordero lodge just in time to make reservations for dinner. The German couple who run the place are great, and she makes a wonderful weinerschnitzel. Also, apple strudel for dessert. From Cordero we went through Dent, Gillard and Yaculta Rapids and on to Westview/Powell river, where they use old WWII ferro- cement cargo ships for their breakwater. Really cool. The next day we headed across the Straits of Georgia for Nanaimo, and felt like we were in our home waters. Back to Wesley Street Cafe for dinner, one of our favorites. We packed a lunch and took the dinghy across to Newcastle Island. We walked around the Island with Cody off leash for a good portion of the time. He was really good and had a great time. We even scared a little white-tailed buck up out of the salal bushes, and were startled ourselves as he went bounding away. We had a good trip to Ganges the next day. Flat seas, and sun, so we enjoyed a bit of time on the flybridge. Took pictures of Entrance Island light house and Polier Pass beacon for Karl and Barbara, who collect them. We relaxed in Ganges and while John got a hair cut and foot massage, I practiced piano, which, Sharon, I have tried to do all summer. I have to admit that whales in the water were a major distraction at times, however. We had dinner at Piccolo's, a fine restaurant. The next day was breezy when we headed out early for Anacortes. It got lumpy at some points, but it was sunny and we were on the flybridge most of the way. The wind came up just as we were docking, of course. I love having our own slip with a dock on either side. Put fenders down on both sides, and you can't get into too much trouble!

Of course, lines on both sides would have been even more helpful. I guess I just got distracted about being "home." All in all, a terrific voyage, and one that we will repeat, but never duplicate, sometime in the future.

I appreciate all your patience about reading such a long e-mail. I used my journal this time, since it was mentioned to me by someone who shall remain nameless, that I had the order wrong for some of the ports-of-call listed in my last letter. For those of you who were kind enough not to mention it, thank you. Using the journal this time, however, did prompt the addition of more detail here. Thank you to those who e-mailed us. It was always a delight to dock or anchor at some settlement with an internet hook up and read what you were doing at home. Until next time, this is Linda, John and Cody, signing off.

Slate of Officers

The Nominating Committee has proposed the following slate of candidates for 2005:

Commodore: Pat Barrett

Vice Commodore: Dave Malsed

Rear Commodore: Vic Childs

Secretary: Jerica Carsberg and T. K. Wegg

Treasurer: Warren Walz

Directors at Large:

Position 1: (1 yr) Dick Smock

Position 2: (2 yr) Marvin Klinger

Voting will take place at the Annual Meeting on November 20. --Jim O'Neill, Chair, Nominating Committee.

New Editor Needed

Please contact George Hatfield [(360) 588 1443 or gphatfield2@comcast.net] if you are interested in editing the *Knot News* starting in January, 2005. I will provide training, if needed. I'd even be willing to share the editorship.

Anacortes Yacht Club

November Activities

AYC Bar opens Friday, November 5, 5:30pm

AYC Bar opens Friday, November 12, 5:30pm

\$2 Night, Friday, November 12, 5:30-8:30pm

AYC Bar opens Friday, November 19, 5:30pm

AYC Annual Meeting Saturday, November 20, 6:30pm

Board Meeting, Tuesday, November 23, 7pm

AYC Bar opens Friday, November 26, 5:30pm

Puget Sound Sailing Championships

The Puget Sound Sailing Championships were held in Seattle two weeks ago. Saturday there was moderate wind, but on Sunday it blew in the high twenties with reported gusts to 37 knots!

Lots of gear breakage. One big boat dismasted and numerous spinnakers blew up!

Multihull division was once again well represented by the Anacortes Yacht Club with *Son of Raven* finishing in 1st place and *Cat Sass* taking 3rd in class 1, the multihulls. Most all the other boats were from Seattle. Yea Anacortes! --Chris Sherman

Email and Other Changes

For all address changes (including telephone and email), contact Dave Thomson, (360) 293-7900, eltortuga@comcast.net, or drop a note to the address shown in the Roster.

***Knot News* Contributions**

The deadline for the December issue is Saturday, November 27. Please send an article, photos and other items of interest to George Hatfield, Editor, at gphatfield2@comcast.net.