

THE QUARTERDECK

PORT MOODY POWER AND SAIL SQUADRON

October 2017 Newsletter

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Julie Bruce, Commander

A Message from the Commander

I'd like to welcome you all back after a record hot, dry & smoky summer that afforded us the extended enjoyment of our recreational boating habit and fellowship. Many thanks to Cruise Master, Sukru Yigit, his team of Cruise Co-ordinators and to everyone who assisted them. Job well done!

Big thanks to Lynn Meisl and Glen Anchor for running the extra PCOC and VHF classes during the summer in spite of failing computer equipment that presented a stressful challenge. I am happy to announce that we have found the means to purchase new equipment for them.

Thanks also to Education Officer Michelle Warrington and the education team for getting the fall classes underway. We had a much better turnout than expected for our Boating 2 & 3 combined course, (formerly known as Boating Essential). Our volunteer instructors and proctors are now hard at work teaching safe boating skills to more boaters and potential new members.

Our upcoming Fall Halloween Social, Remembrance Day Service, and Student Cruise preparations are underway by the Socials team. The details are starting to come out by email and on our website so watch for them!

During the last weekend of October, I will be attending the National CPS-ECP AGM & Conference in Charlottetown. I look forward to sharing those details with you all.

(Continued on page 2)

WHERE TO FIND US



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www.twitter.com/portmoodypss



HAVE A STORY?

Have a story? Some pictures perhaps?
Article ideas? Or a celebration?
Send me an email!

editor@portmoodypss.com

Cheers,
Dianne Kakanowski, Editor

(Continued from page 1)

Regarding goals mentioned in the last issue of The Quarterdeck, we've taken a few positive steps in the right direction. We still have 280 members and I encourage all those whose memberships are up this fall, to renew. Thank you to all 67 of you who filled out the recent member survey; it helps direct us on where we need to focus our efforts.

I am totally thankful for all that our members selflessly do and give to keep our squadron active and fun. If you would like to become more involved in squadron functions, please let me know (commander@portmoodypss.com). We encourage all members to attend the Bridge meetings to get an understanding of the operational side of the squadron. Our next Bridge meeting is 1900 hrs at Willy's Galley, Reed Point Marina on Tuesday October 17th.

Respectfully yours,
Julie (Ryder) Bruce
Commander



Welcome! A Message from Jim Church

It is my pleasure to announce a new Membership Assistant Officer has been added to the PMPSS Bridge. Jenn Doerksen has graciously agreed to join the Bridge and focus her efforts on attracting and recruiting new members. This is a huge task and Commander Julie Ryder has found an experienced boater and Marketing Professional to take this over. Jenn brings a wealth of knowledge and skills to the Bridge. In Jenn's own words:

My boating experience goes back to when I was a kid. My dad, his older brother, and my grandfather were all shipwrights. My grandfather even built his own 60-foot sailboat in his backyard over a period of 15 years and made and installed every bulk head, hull plank, etc. himself. I think boating is in my blood - plus I'm half Danish, and my dad always talked about being Vikings.

When I was around 8-10 years old, my dad had a speed boat and we lived in Nanaimo and routinely went to Gabriola, Newcastle and Mudge island. Then we moved to Barbados for two years and had a 20-foot sailboat that my dad raced every other weekend, and I even sailed it by myself once. As a teenager and a young adult, I didn't go boating at all (other than BC ferries), but my passion was reignited about 10 years ago, and since then my husband and I have had five boats, doing the "two-foot-itis" thing. We now own a Bayliner 3587 named Ruff Life. We have three dogs and it is indeed a ruff life. :)

As for Sales and database experience, Jenn has loads of talent! This will go a long way in helping us attract and recruit new members to PMPSS.

As for professional experience, I have an engineering degree, and for the past 21 years have been involved with a company called SOLIDWORKS. In that time, I have been an engineer using the software to design products, have trained people how to use it and supported the product, and have also worked directly for the developer for the past 13 years. My job title is Territory Technical Manager, and I have several roles including demonstrating products to large prospects, connecting customers and resellers with the appropriate product managers and developers at corporate, as well as training new resellers and certifying them. I cover a large territory including all the western provinces from Manitoba to the West Coast and all the US states from Alaska down to California and across to Colorado. I used to travel 3 to 4 days a week, every week, but have been spending more and more time online over the past couple of years, doing GoToMeetings etc. I'm an expert Excel user, and am proficient at several other tools that will help with the Membership role.



Jenn and her husband, Derek
along with their 3 dogs

Please help me welcome Jenn Doerksen as Assistant Membership Officer to the PMPSS Bridge!

Jim Church
Membership Officer

Shoreline cleanup 2017



Thanks to all of the 20 adults and kids at the Shoreline Cleanup on September 16th, 2017. We had a good time, good weather and collected 98lbs/44.5Kg of garbage, including an industrial dishwasher basket and what appeared to be an improvised crab trap! Due to weight, some items could not be brought back to the picnic tables for pick up but the city of Port Moody was notified and given coordinates of these large pieces. A great job by all!



Shown left: an engine and a pallet of wood among other things. All deemed too heavy for volunteers to bring back to the picnic tables where garbage was counted and weighed.

HAVE YOU TAKEN THE VHF COURSE?

Courses for VHF run often throughout the year based on demand. Check www.portmoodypss.com or contact Lynn Meisl at 604-516-6072.

PMPSS Celebrates Canada's 150th!





Saturday
October 28, 2017

HALLOWEEN PARTY

Burrard Public House
2414 St Johns Street,
Port Moody

Socials@PortMoodyPSS.Com



7:00 pm
\$10.00/person
Appies Included

Cash Bar
Costume Contest
50/50 Draw

Calendar of Events



October 2017

Sun	Mon	Tue	Wed	Thu	Fri	Sat
1	2	3	4	5 Boating 2/3 Boating 4	6	7
8	9 Thanksgiving	10	11	12 Boating 2/3 Boating 4	13	14
15	16	17  Bridge Meeting	18	19 Boating 2/3 Boating 4	20	21
22	23	24	25	26 Boating 2/3 Boating 4	27	28 Halloween Bash see invite 
29	30	31 Halloween 				

*****Please see the Halloween Party invitation on previous page. Either notify the Socials Committee on the Facebook event page or by email if you plan to attend. Hope to see you there!**

Spiked Fall Cider Recipe

2 Cups Apple Cider
1/2 Cup Orange Juice
1/4 Cup Peach Schnapps
1/4 Cup Triple Sec
Pinch of Ground Cinnamon
Pinch of Nutmeg

Directions:

Pour the apple cider, orange juice, schnapps, triple sec, cinnamon, and nutmeg into a saucepan. Bring to a simmer over medium-high heat, then reduce heat to low, and cook for 20 minutes. Serve hot. (although cold is yummy too!)





November 2017

Sun

Mon

Tue

Wed

Thu

Fri

Sat

			1	2 Boating 2/3 Boating 4	3	4
5	6	7	8	9 Boating 2/3 Boating 4	10	11  Lest We Forget Remembrance Day
12	13	14	15	16 Boating 2/3 Boating 4	17	18
19 Student Cruise 	20	21  Bridge Meeting	22	23 Boating 2/3 Boating 4	24	25
26	27	28	29	30 Boating 2/3 Boating 4		

PMPSS is hard at work, planning for Remembrance Day. An email with details will be sent out shortly or you can watch our Facebook page for more information as it becomes available.

Please mark your calendars and plan to join us on November 11th, 2017 at Belcarra Park .



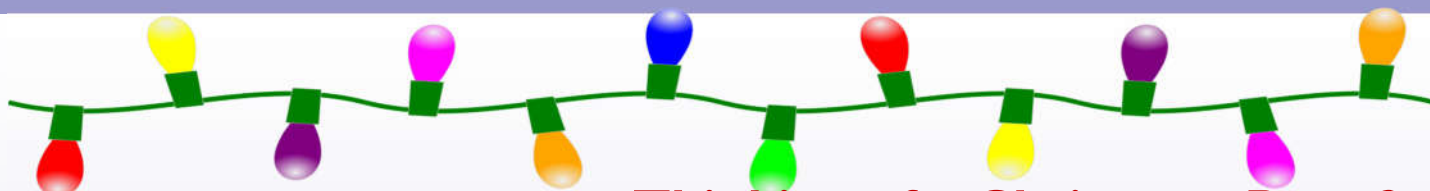
Photos shown were taken on Remembrance Day 2016.



December 2017



Sun	Mon	Tue	Wed	Thu	Fri	Sat
					1	2
3	4	5	6	7	8	9
10	11	12	13	14	15	16
17	18	19 No Bridge Meeting	20	21	22	23
24 Christmas Eve. 	25 Christmas Day 	26	27	28	29	30
31 New Year's Eve 						



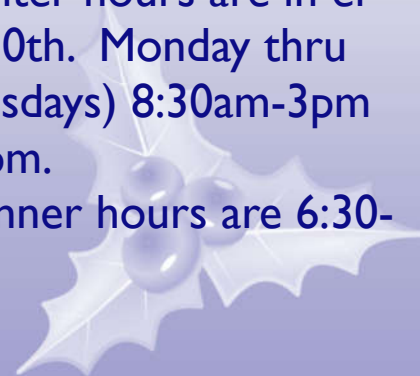
Thinking of a Christmas Party?



Willy's Galley has availability for your holiday celebrations. Contact them directly at (778) 871-1177.

In the meantime, winter hours are in effect as of October 10th. Monday thru Saturday (closed Tuesdays) 8:30am-3pm and Sunday 10am-3pm.

Friday & Saturday dinner hours are 6:30-8pm.



August Long Weekend



Beautiful weather overall yet wildfires created a haze on the water. PMPSS still had a great time!



2017 Labour Day Cruise to Bowen Island

What a weekend it was and very busy too. In fact some said it was too busy which was good to hear. Rather have a jam packed weekend than be bored I say! We had a great turnout of 30 boats, along with the land lubbers plus guests that was about 70 people!!

On Friday afternoon Arlene Gojevic had people signed up for our first Survivor challenge, 30 in all started and it came down to 3 on the Sunday. The winner was Travis Ryder's girlfriend, Missy who was selected by the "Jury". Survivor ran over the 3 days and though there was some trepidation by many in the beginning, it proved to be an extremely entertaining event. Great job Arlene! It took a lot of work to arrange all the challenges and get everyone organized and by all accounts was enjoyed immensely by all those that had partaken in the frivolities.

Saturday saw our 4th (?) annual golf tournament, this year organized by Tony Gojevic. We had 56 golfers play, which was a full slate. Going with the survivor theme a few twists were added this year with a hidden idol on the course and strokes added or deducted by draw of sealed envelopes to determine final scores. We feel this helped to make the event more about having fun than about the team with the best score. Also different this year, because the course could not provide food service, we headed directly back to the summer house after the round for snacks graciously donated by Ken and Cher Zotek (Orca Myst) of Binner Marketing. Thanks to everyone who helped out at the course and getting the smokies ready, you know who you are Thank you.

Sunday saw another fabulous feast at our potluck dinner with again way too much food and of course the wrap up of our survivor game. See you all at Bowen again for Easter; make sure to confirm your reservations. It's easier to cancel a reservation than trying to get in when it's sold out!

Kindest regards,
Tony Gojevic
Past Commander



See next page for fun photos!

HAVE YOU PUT OFF GETTING YOUR ROC?

Courses for VHF run often through the year on a demand basis. Check www.portmoodypss.com or contact Lynn Meisl at 604-516-6072.



Labour Day Weekend



Tony & Arlene Gojevic raised the bar and got PMPSS involved in "Survivor - Bowen Island 2017". So much work went into this multiple day challenge. Contestants were blindfolded, wore nylon stockings on their heads and other competitive games. All in good fun! Thanks Tony & Arlene! We appreciate the time and effort you clearly put into this!





The Tribe has spoken!



The Captain's Table

Easy Paella with Shrimp, Chicken and Spicy Sausage

Bursting with flavour and more cost effective since saffron is not used yet you won't miss it! By adding other colorful spices, such as sweet smoked paprika and red chili powder, you can achieve a flavourful dish. Be sure to add only 1 teaspoon of each spice (paprika and chili powder) initially and then add more, if you desire more spiciness. Also, add just a pinch of turmeric – only for color purposes, as turmeric has a very strong flavor that will overpower other flavors. Enjoy!

Prep and Cook time: 60 minutes

Serves: 6

Ingredients:

- 3 tablespoons olive oil
- 4 or 5 spicy sausages, cut into small slices
- 2 chicken breasts, cut into small cubed pieces
- 1 red bell pepper, chopped
- 1 green bell pepper, chopped
- 1 pound shrimp (20-30 shrimp), deveined and peeled, with tails still on (however, I remove them)
- 8 green onions, chopped
- 1 teaspoon or 1 tablespoon sweet smoked paprika (start with 1 teaspoon and add more if desired)
- 1 teaspoon or 1 tablespoon red chili powder (depends on how spicy you want it)
- a touch of turmeric, for color
- salt and pepper
- 2 cups orzo or rice

Instructions:

Heat 3 tablespoons of olive oil in a large skillet over medium heat. Add sliced sausage, sliced chicken and cook for about 5 minutes, covered. Add chopped red bell pepper and green bell pepper, stir in with sausage and chicken, cover, and continue cooking for about 5 more minutes, on medium heat. Add shrimp and cook until shrimp just turns red. Add chopped green onions. Add spices (sweet smoked paprika and red chili powder), add just a touch of turmeric for color. Season with salt and pepper. Remove



from heat and keep the skillet covered. The shrimp and green onions will continue cooking slightly when covered and off heat – without overcooking.

Cook 2 cups of orzo or rice in a sauce pan according to package instructions. Drain, reserving a good amount of pasta/rice cooking water.

Add drained orzo (or rice) into the skillet with shrimp, chicken and sausage. Mix everything well, so that olive oil, juices from spicy sausages, and other cooking juices and spices coat orzo or rice. Add some reserved water from cooking orzo/rice to make paella more juicy vs. dry. Keep adding more water to achieve the desired consistency of your paella – I think the juicier it is, the better. Add more salt and pepper if needed.

HAVE YOU TAKEN THE VHF COURSE?

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Are you following Pawcific Purrsea on Facebook? You can!

<https://is.gd/5esW40>
or visit Purrsea's blog!
<https://is.gd/SSkhfa>



PRAWNS, MUSIC AND DINGHIES, OH MY!

Good day furiends. My humans finally caught me some prawns. Meowee, they are just delish when they are so fresh and raw. Cooked ones are purrty good too. That's how the humans eat them. I'm starting to learn that I can purrform my tricks without being asked and it's working well to get treats.

Here in BC we have prawns called Spot Prawns because they have white spots on their shell. They are the largest of 7 commercial species of shrimp found in Canada's west coast waters. According to [SeaChoice](#) (a watch dog organization concerned with the health of our fisheries and oceans), wild, trap-caught, B.C. spot prawns are a "[Best Choice](#)" option based on four sustainability criteria used for assessment:

1. Impacts on the species under assessment
2. Impacts on other species
3. Effectiveness of management
4. Habitat and ecosystem impacts

My humans use 4 baited traps on long lines attached to buoys that are lowered about 400 feet into the water. Meowee, that's a long ways down. Thank goodness they have an electric puller to bring them back up to the surface otherwise it would be really hard on their arms and they might not want to try prawn catching as often. That would be bad.

This evening was the dinghy concert. An American country singer named Robin Landry, and her band the Chicksie Dixs, flew into Prideaux Haven and purrformed for a couple hours on the swim deck at the stern of a huge 80 foot boat called Pres du Soleil. A sea of dinghies all raft together behind the boat with all the humans eating, drinking and generally being silly. It's getting bigger every year. Again I stayed behind and boat sat while all the humans left to go to it. It was the 5th annual concert, and my humans have attended 3 of them now. Two years ago it was the rain concert, last year the sun concert, and this year the smoke concert. What will next year's be weather-wise I wonder. If you like seafood and music, what kind do you like? Paw paw for now.



PMPSS Bridge 2017/2018

Position	Held by:	Email:
Commander	Julie Bruce (Ryder)	Commander@portmoodypss.com
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Education Officer	Michelle Warrington	training@portmoodypss.com
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Environment	Tom Kakanowski	environment@portmoodypss.com
Assistant Education	P/Cdr Glen Anchor	xxxx
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Port Commander	P/Cdr Jeanette Gordon	portcaptain@portmoodypss.com
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RVCC	Gary Coleman	rvcc@portmoodypss.com
WBAS Officer	P/Cdr Glen Anchor	wbas@portmoodypss.com
Member at Large	Laurie Braaten	
Member at Large	Chuck Calnan	
Member at Large	Dave Reed	
Member at Large	Glenn Richmond	
Member at Large	Paula Reed	
Member at Large	P/Cdr Lorraine Yigit	
Member at Large	Shelly Herron	
Financial Reviewer (assistant Treasurer)	Eric Lusk	



NEED A NEW SQUADRON BURGEE OR CPS FLAG?

Contact our Supplies Officer, Sukru Yigit at
supplies@portmoodypss.com for hats, jackets,
t-shirts and more!



Fun & Games

Halloween Fun Word Search

bat
black
broom
cat
costumes
ghosts
halloween
hoot
monster
moon
mummy
night
owl

pumpkin
scare
skeleton
spider
spirits
spooky
vampire
witch

g	h	o	s	t	s	b	a	t	n	t
b	o	l	h	s	p	o	o	k	y	p
v	o	b	a	w	i	t	c	h	o	u
a	t	l	l	b	r	o	o	m	w	m
m	q	a	l	n	i	g	h	t	l	p
p	j	c	o	s	t	u	m	e	s	k
i	n	k	w	a	s	c	a	t	p	i
r	s	k	e	l	e	t	o	n	i	n
e	j	e	e	m	u	m	m	y	d	f
i	m	o	n	s	t	e	r	q	e	v
m	o	o	n	o	e	s	c	a	r	e



Tank living it up!

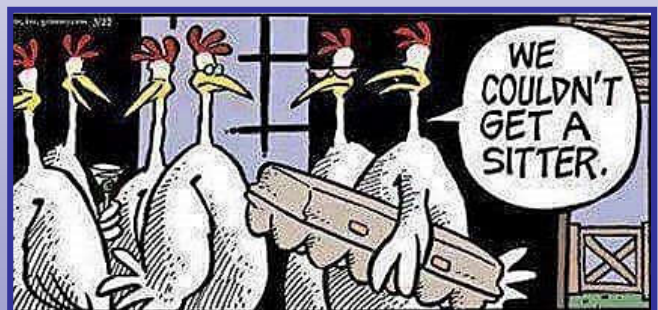
WHERE TO FIND US



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The Transom

A second RVCC (Recreational Vessel Courtesy Check) was held on a rainy day this summer at Rocky Point with the goal in mind to approach small vessels and ensure that they're on the water with all required safety equipment. Our Commander, Julie shown here.



RVCC held at Rocky Point



White Russian Pudding Shots



The recipe for the White Russian Pudding Shots made for the Labour Day weekend cruise. Enjoy!

- 1 small package of Instant Chocolate Pudding
- $\frac{3}{4}$ cup of Milk
- $\frac{1}{4}$ cup of Vodka
- $\frac{1}{2}$ cup of Irish cream (Baileys would be best)
- 8 oz of Extra Creamy Cool Whip

Directions:

Mix pudding and milk for a couple of minutes with an electric mixer (I used a fork, then a whisk), add alcohol, and then mix well. Now it's time to add the Cool Whip.

Then all you have to do is put the pudding mix into individual serving cups with lids (it's easiest with a spoon). You may want to provide some plastic spoons. Keep in the freezer. Your Irish variation of pudding shots is ready!

FYI, I made 3 batches of these pudding shots which yielded about 40 - 2oz. Pudding shots.

Do you have a service, product or items that you're looking to sell? Let me know and I'll add it to the Classified section in the next Quarterdeck! Email me at editor@portmoodypss.com