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ust leave it to Bruce Bruce Leavitt, your new Commander.

Thoughtfully caressing goatee ... "Although my salute to you (The Squadron) may have been ill-timed, I want



you to know that I salute you for the extraordinary welcome and confidence you have placed in me as your new commander.

We're on the Web: www.portmoodypss.com



Submit your stories, announcements, and photos to the Editor editor@portmoodypss.com

Editor: Julie Ryder





Church, Jen Lowther, Grace Burrell, Arlene Gojevic, Julie Ryder, Bruce Leavitt, Roni Clark, Doug Cousins, Glenn Richmond, Laurie Neiser-Braaten, Susan Cooper, Greg Archibald, Lorraine Yigit, Kellie Larsen, Jim Church & Jeanette Gordon



The Archives is looking for 4 past copies of the Roster / PropWash. This is the yearly publication that we all keep in our boats or homes to locate our fellow boaters. The years that we need are 2000, 1999, 1997, 1993. Please check your basements, attics, boats, and with any friends from other squadrons.

Thank you—Melody Hewson, Historian

A Matter of Course

Spring Student Cruise—Bedwell Bay



with this demonstration". "What a great day for a Student Cruise.

Thanks has to go out to Kristie (Jeanette) Gordon for

the awesome weather that she predicted and PRODUCED for the cruise. And, of course we could not have pulled it off without our studious students, proctors, and our skippers! Thanks so very much to Merlin, Seahorse, Pacific Peril, Caliente, Big Booty (on the hard) Getaway, Sea Baer, Blue Magic and Chel Sea!" ... Bruce Leavitt







Safe Boating Awareness



CPS CANADIAN SAFE BOATING AWARENESS WEEK May 26 – June 1, 2012

- 1. Wear Your Lifejacket
- 2. Don't Drink and Boat
- 3. Take a Boating Course
- 4. Be Prepared
- 5. Beware of Cold Water Risks



Canadian Power & Sail Squadrons 1-888-CPS-BOAT | www.cpsboat.ca Help promote Safe Boating Awareness and the Port Moody Power & Sail Squadron this summer by handing out T-shirts to the general boating public who you catch wearing their lifejackets.

Extending Safe Boating Awareness Week, our goal is to hand out at least 100 T-shirts during the summer months of July & August.

If **you'd** like to hand out a few Tshirts, and/or

shirts, and/or donate towards the purchase of the custom Tshirts, please contact the

editor@PortMoodyPSS.com by June 15th. Each T-shirt costs \$11. Sponsor logos will be included on the T-shirts upon request.



Boating Basics

PLEASURE CRAFT OPERATOR
COMPETENCY PROGRAM

'Anyone who operates a motorized pleasure craft must carry proof of competency on board'

<u>Training Department will be offering a</u>
<u>two-evening Summer Boating Basics</u>
<u>Course on:</u>

Thursday July 5th 7:00 pm- 9:00 pm Thursday July 12th 7:00 pm- 9:00 pm

For further information or to register for this or any course, please contact:

Lynn at 604-516-6072 or lmeisl@telus.net

VHF Radio Course

All those who operate the radio are required by law to have a Restricted Operator's Certificate (Maritime).

Classes On Request







Stand Up Paddleboards

Pransport Canada, like the United States Coast Guard, classifies Stand Paddleboards as human powered vessels when they are being used for navigation. When being used within the surf zone for surfing activities or within a beach area designated for their use (e.g. Jericho Beach in Vancouver). requirements are not in force. undertaking a trip or circuit such as a group crossing or solo outing, this is considered navigation.

As human powered vessels, Stand Up Paddleboards are subject to all carriage requirements, including lifejackets. There must be one Canadian approved lifejacket or personal floatation device available on board and available for immediate use. There are many PFD options available for ease of use, such as waist-pack inflatables (a popular choice among



c o m p e t i t i v e rowers, who are also short on space and require a broad range of movement) or low profile paddling vests.

While we have received many requests for the consideration of a leash in lieu of a PFD, Transport Canada does not recognize the leash/paddleboard combination as a floatation device. The department has received many inquiries from Stand Up Paddleboarders regarding Section 4 (Substitute Equipment) of the Small Vessel Regulations. This part is intended to provide like-to-like exemptions, for example for police marine units to make use of tactical PFDs, or for small commercial charter vessels to carry high buoyancy PFDs in place of small vessel lifejackets.

Transport Canada supports leash use, but not as an alternative to a lifejacket or personal floatation device.

Pleasure Craft Courtesy Checks

Transport Canada works with various boating safety organizations, like the Canadian Power & Sail Squadrons (CPS) to offer free courtesy checks for pleasure craft.

If you agree to have a check done, a trained boating safety volunteer will board your boat, while alongside a dock or at a boat ramp, to check out the safety equipment and other requirements, identify any problems and discuss general boating safety issues. Education and prevention are the keys to this program. Since there are never any penalties involved, it's a great opportunity to learn more about boating safety and make sure that you are ready to head out on the water.

The knowledge you gain from a courtesy check will help you to stay safe on the water year after year.

Please note:

The Pleasure Craft Courtesy Check Program is an educational program being delivered on behalf of Transport Canada. The term "ON BOARD" means only that the equipment was on board at the time of check. Transport Canada does not warrant the condition of the vessel or any of the equipment on board. Responsibility for compliance with all regulations and for the safety of the vessel and related equipment lies solely with the owner and operator of the vessel.

Looking Astern

Easter Cruise to Snug Cove, Bowen Island



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Cruisemaster Grace Burrell. Many came not only because it was the first official cruise of the year.

potluck food on earth...and to catch sight of those

Dozens of trap laden dinghies set out in hopes of

honourary title of Crab Meister...but in the end

but also for the Crab Meister contest, the best

frisky Easter bunnies who are just too sexy for

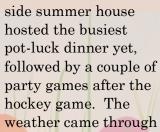
catching the biggest crab and winning the

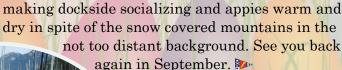
there can be only one...and that ended

Over 60 members, 20 boats, a dozen or so dogs and one cat, made their way, however they could, to Bowen island to the Union Steamship Company Marina, for the Easter long weekend, April 20-23. The now infamous Caribbean style dock tie up, of which our photo was featured in *Canadian Yachting West* magazine,

was once again perfectly executed. Thanks goes to the marina staff, namely Chelsey who was instrumental in finding space and assisting as each vessel arrived.

Fun & games topped the weekend's agenda thanks to















their ears.





Clark, Britney Bourke, Dave Burrell, Chris Sheldon and Grace Burre









Trivia party game in progress

June 2012 Page 5



2012 Annual General Meeting (AGM)





more than full house at the Arts
Center in Port Moody turned out
on April 28th to hear the former
bridge member's annual reports (all
joking aside) and officially vote in the
new bridge members.



& Change of Watch (COW)

Thanks!



Sukru Yigit, Susan and Don Mercer (PMD PRO) Jeanette Gordon, Bruce & Sheila Leavitt, Jim & Kim Church, Lynn & Jack Meisl. Susan Cooper, Dennis & Melody Hewson, Lawrence & Julie Schmidt, Alan & Carolyn Barrie

Holy Cow... what can we say?
What a beautiful, comfortable

and entertaining event! I know that everyone will join me in expressing public appreciation to Sukru and his posse for an event well planned and executed. It seems that each year the bar gets set higher and higher. Well done Socials Committee....*Bruce Leavitt*



Following a wonderful buffet dinner, a multitude of milestone merit marks, citations, and appreciations were awarded along with the swearing in of the new Commander and Bridge. The Spring students had their graduation ceremony, and the Editor presented the

Quarterdeck photo and writing contest prizes, along with a power point presentation to

introduce the "I Got Caught Wearing My Lifejacket" t-shirts that were handed out to members who had been caught with theirs on film during the past year. Finally the party and dancing got underway and a great time was had by all.



Goes to Avender Light Décor—Residential and Commercial Festival Light Installation who did an awesome job on the lighting.



Thanks also to Jim & Kim Church who setup and helped with the CPS display





The People's Choice Awards...Was Fixed!

in the B

Glenn Richmond

It's all fun and games until someone falls in the water... then they win the Bent Brick award as Glenn Richmond found out.

If you didn't do that, then doing nothing can

win you the Bent Prop/Green Jacket award as Steve McCoach found out...or was it the too many past discretions that went un-

"Four Strong Anchors..."

Dave Edgar

rewarded?

In a cunning twist of fate, the twisted sisters lost out, but their antics are forever

Bent Prop/Green Jacket Award:

Steve McCoach

hilariously twisted tune sung by Dave Edgar. Better luck next year guys.



The QUARTERDECK Page 6

Shoreline Cleanup

aturday May 5th at Rocky Point, Port Moody.

"To everyone who participated, organized and planned: you do our Squadron proud. Thanks for your efforts





in helping to make our community a better place to live. Thanks for picking up the challenge Sukru.". ..Bruce Leavitt

Thank you Arlene Gojevic for the doughnuts and coffee! 🔊



Sailpast



Cunday May 6th, Bedwell Day.

"I can honestly say I felt a little overwhelmed by such a great turn out to participate in an age old tradition of welcoming your PORT MOODY SQUADRON new commander by salute. But



then, that is what we do isn't it... We (as a Squadron) don't do

things halfheartedly. The circle raft is always such a great accomplishment when it works, and it could not happen without a very organized and strong willed individual, especially when tides, winds and minds are always changing. We are lucky to have Tony fit that role like a glove. Thanks Tony for your organizational skills and temperament to pull it off AGAIN!"

....Bruce Leavitt There were 20 in this years circle raft, the most yet!

Silva Bay, Gabriola Island

abriola Island is **X**known as Petroglyph Island because of its wealth of ancient stone

carvings. One of the best places to begin a boating fishing trip in the Gulf Islands is from Silva Bay at the south end of Gabriola Island. Silva Bay is one of the most protected, yet accessible harbours in Canada's Pacific waters. It is ideally situated for boaters

traveling through the Gulf Islands, north to Desolation Sound, or south to the San Juan Islands. Use Chart 3475 or 3443.

> The nearby Flat Top Islands (Vance, Tugboat, & Sear) are a guaranteed hotspot to mooch for salmon. It's hard to keep where the fish are biting a secret. You can tell by looking to see where

> > boats are congregating.



courts, garbage disposal, and 30-amp power.

A stone's throw away across the bay is Pages Resort & Marina located on five acres overlooking stunning Silva

Bay. You will be welcomed by secluded, fully equipped seaside cottages, a pristine campground surrounded by forests with ocean views, a full service marina providing quiet nightly moorage for vessels up to 65 feet, a







book and charts store that

Sheila Leavitt, Nadine & Sarah Van Gaalen

features local authors as well as the best of marine publications, and their mountain bike/motor scooter rental store called Dock 'n Roll. The marina facilities include available 15-amp power, a yearround fuel dock public

washrooms, coin-operated showers and laundry, picnic area and gardens.

Free WI-FI is available at most of their slips while BBX marine internet access is available throughout Silva Bay. Contact either marina on VHF 66A.



Tugboat is a privately owned island for the Royal Vancouver Yacht Club.

bridge"....Chris Gordon

About 17 squadron vessels voyaged across the strait to enjoy the May long weekend at Silva Bav Resort & Marina. There they enjoyed memorable

island activities such as spectacular kayaking and sailing, incredible fishing, scenic hiking and gunk holing, or just relaxing with good company on the dock or at the marina pub/restaurant for dinner.

Silva Bay Resort amenities also include a liquor store, laundry, washrooms & showers, fresh water, tennis

Ian Waymark, Commander of Gabriola Squadron extended the following invitation:

'The Admirals' meeting took on a different tone this trip. First they pulled rank and kicked Tony off his boat, then took over his



Gabriola Squadron is hosting the VIND (Vancouver Island North District) Rendezvous at Pages Marina in Silva Bay on July 27, 28 & 29. If any of your members have a weekend with nowhere to go, they are invited. Happy hour, pot luck, nautical games, sail past, bar-b-q and a pancake breakfast. You are all welcome. More info to come.



Looking Ahead

Upcoming Activities & Events

June





AT REED POINT SPONSORED BY INLET MARINE

Saturday June 2nd

_10:00 a.m. - 4:00 p.m.

SWAP MEET – bring your new and used boating items to sell or trade - call Lynn to reserve a space - 604-516-6072

TRANSPORT CANADA - Office of Boating Safety

FREE HOT DOGS & **COLD DRINKS -**

provided by Inlet Marine



LOCAL BOATING EQUIPMENT **SUPPLIERS**

PLEASURE CRAFT COURTESY **CHECKS**

Representatives will be available to offer a free Safety Check, identify any safety concerns and discuss general boating safety and regulation issues.

There are no penalties involved and the knowledge you gain from a courtesy check will help you to stay safe on the water.

> Call Lynn to book an appointment time 604-516-6072

Saturday June 9th



10:00am - 4:00pm

10 Gostick Place North Vancouver, BC V7M 3G3 (604) 988-0817

Public admission by donation to **Disabled Sailing Association** (Vessel boarding by Skipper invitation only.)



This is not a Squadron sponsored event, but our participation is greatly appreciated. Speak to any Skipper who has been involved before and you'll know this is a fun and heart warming event like no other.

Click here to register your boat as a Skipper, or for more info.

Dan Greenwood of Greenwood Yacht Sales is planning a theatre under the stars on Boulder Island. after the event, for all participants.

July & August







The L Vancouver Wooden Boat Society produces the annual Vancouver

Wooden Boat Festival which is held at Granville Island in Vancouver BC in August each year. The dates for the 2012 festival are August 23 -26.

June 2012





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These are cruises and destinations that I've chosen with care and with you in mind. If you are unsure if you can make a trip or not, why not make the

marina reservations now, and if your situation down the road is such that you can't join us, just make sure you cancel within the appropriate time. Better to get in on the list than to be left out in the bay. Again, if you book a slip at a marina, and for some reason cannot make it there, PLEASE make sure you cancel your reservation. Most of these marinas remember one thing:

"it was someone from the Port Moody Squadron who didn't show *up*". It puts a bad light on everyone if just a few people put us down the list with our "credit score". Help keep up our good name!

Make sure to book Marinas now!

For more info contact Grace Burrell, Cruisemaster at 604-816-7180 or 604-936-3644

DATES	EVENT	INFORMATION
May 31-June 3 rd	Bayliner Rendezvous Roche Harbor, San Juan Island, WA	Reserve your spot either by signing up at the Roche Harbor kiosk at the Seattle Boat Show or by contacting Roche directly at 1—800-586-3590
June 29-July 8 th	Southern Comfort Cruise San Juan Islands cruise with stops including: Telegraph Harbour, Montague Harbour, Roche Harbor, Stuart Island, Deer Harbor, Sucia Island	For further information or reservation details, please see our website (www.portmoodypss.com) or contact the cruisemaster at cruisemas-ter@portmoodypss.com
August 3-19 th	Destination Desolation Desolation cruise with stops including Garden Bay, Grace Harbour, Squirrel Cove, Prideaux Haven, Pendrell Sound, Von Donop, and Gorge Harbour	For further information or reservation details please see our website (www.portmoodypss.com) or contact the cruisemaster at cruisemas- ter@portmoodypss.com
August 31-September 3 LABOUR DAY LONG WEEKEND	Union Steamship Marina Snug Cove, Bowen Island	Contact marina directly for your reservation at (604) 947-0707
November 11 th Remembrance Day	Remembrance Day Services Belcarra Park	Further details to follow in future
December 2012	Christmas Ship Cruises	Further details to follow in future

When Booking into marinas, PLEASE make sure you mention that you are with the Port Moody Power & Sail Squadron!

Youngest Crabmeister Ever!



Dean with the largest crab, thus earning him the prestigious title of Crabmeister (along with the coveted Crabmeister trophy). What kind of pizza used however will remain a trade secret. Congratulations Levon!

30 Years!

awrence Schmidt received the Award of Appreciation at the COW for his 30 years of volunteerism, effort, commitment and tireless dedication to moving the Squadron to new levels.

Lawrence was Commander during 1990-91 & 1998-99. He has been a life member since 2002, and his wife Julie since 2003. Lawrence was very instrumental in advocating Advanced and Elective Training



Courses and spearheaded the Squadron's leadership in this field. He actively instructed, proctored, mentored, and recruited new & existing members.

Lest we not forget he was also editor of the Quarterdeck for many years., or his role in the Christmas ships, Port Moody's penguin swim, and the planning, preparation and organization of the Remembrance Day Service.

Members Count!

Have you Renewed?

Currently 324 members in Port Moody Squadron.

- 6 new members
 - 213 members renewed
- 105 yet to renew as at April 30, 2012 (grace period extended to May 31, 2012).

ongratulations to our Membership Officer. Jim Church has catapulted our Squadron to the top (in yet another category). He has lead our squadron to have the best membership retention of any Squadron in PMD. Way to go Jimmy!

Aww shucks...I'm blushin'...Seriously, it's the top activities, cruising, events and people that keep members renewing year after year. Way to go Squadron!!!

...Jim Church

Click here to watch the "How To Renew" video on Youtube.

Click here to renew!

...Bruce Leavitt The top three PMD squadrons for the least membership loss (that is least loss) between April 20 2011 and April 2012 are: Fraser (-2%), White Rock (-2%) and,....drum roll... moving into first place is Port Moody (-1%). Nicely done you three squadrons!



Newest members, Suzanne & Simon Davies

MD's Public Relations Officer Don Mercer swore in the 2 newest members at the COW. Their

boat, a 285 Bayliner Ciera, goes by the name Quantum. Adding to the ever-growing



canine membership, meet the

Davies newest addition... Oliver, a Golden Retriever Poodle cross. sometimes called a Golden Doodle! 🗫

Galley Grits

The Pirate Way



at like a real pirate? No thanks, to the slop & flamingos, but oh yes to the rum. Actually you wouldn't want to eat what real pirates from the so-called Golden Age (1700-1730) really ate. Apparently, pirates didn't have a very glamorous diet and they didn't have refrigeration back then either. Pirates ate buckets of meat with ship's biscuits which might or might not be infested with weevils or maggots. Ewwwww. They ate a lot of stews and soups, something easy to prepare, almost like a slop, and the hardtack, the ship's biscuits, were so hard they used them like utensils to scoop up the slop. Sometimes they just made little dough balls and dropped them into the stew. Of course the ship's rats had probably been nibbling on them. A lot of time they would go without food resorting



Rum Glazed Pork with Spicy Pineapple Salsa

Serves: 4 Prep time & cooking time: 1 hr Or 15 mins if prepared ahead.

Ingredients

- Grilled Pineapple Salsa (prepare ahead)
- Rum Glaze (prepare ahead)
- 1 1/2 pounds pork tenderloin
- 2 tbsp canola oil
- 2 cups cooked Rice

Directions

Heat the grill over med high heat. Brush tenderloin with the oil and season with salt and pepper. Grill until crusty and charred on both sides and the internal temperature reaches 145 degrees F on an instant-read thermometer, brushing with the glaze during the last few minutes of grilling. Remove from the grill, brush with more of the glaze and let rest 5 minutes before slicing into 1/2-inch thick slices. Serve over rice drizzled with glaze sauce and topped with salsa.



Grand Pineapple Mojito

- Orange cut into 8 wedges
- 5 mint leaves
- 1/4 c pineapple chunks
- 2 tbsp lime juice
- 2 tbsp simple syrup
- 3 tbsp light rum
- 1 tbsp Grand Marnier
- Soda Water

Muddle mint leaves, wedges & pineapple in tall glass; add liquids. Top with crushed ice and a splash of soda water. Stir well & garnish if desired.

to cutting up leather shoes into strips and eating them.

When they were in ports in the Caribbean, they stocked up on supplies: dried grapes, plantains, cabbage or sauerkraut (good source of vitamin C to combat scurvy), rice, coconuts, flamingos, and iguanas and their eggs. They would get whole pigs and brine them in vinegar and salt.

So even if eating the pirate way isn't for you, you can still dress up like Jack Sparrow, hoist your colors and a pint of rum (preferably with some lime and mint added), and thank your lucky stars that we live a culinary age where we don't have to eat shoe leather...or poor pink flamingos....or maggot infested... oh never mind, just drink your rum.

Spicy Pineapple Salsa

- Rings of 1 small pineapple, peeled & cored, 1/2 " thick
- Canola oil
- Salt and freshly ground black pepper
- 4 green onions, thinly sliced
- 1 serrano chile, finely diced
- 1 tsp lime juice
- 1 tbsp freshly chopped cilantro leaves
- Honey, to taste

Heat the grill over high heat. Brush the pineapple with a few tablespoons of oil and season with salt and pepper. Grill until golden brown on all sides. Remove the pineapple from the grill, cut into fine dice and transfer to a bowl. Add the onion, chile, lime, cilantro, and honey. Season with salt and pepper. Let sit at room temperature for at least 30 minutes before serving. Reserve or refrigerate for later use.

Rum Glaze

- 2 tablespoons canola oil •
- 1 small red onion, coarsely chopped
- 2 cloves minced garlic
- 1/4 cup dark brown muscovado sugar
- 1 cup dark rum
- 4 cups chicken stock
- 1 habanero chile, left whole with 3 slits cut
- Chinese 5 Spice
- Salt and freshly ground black pepper

Heat 2 tablespoons of the oil in a medium saucepan over high heat. Add the onions and cook until soft. Add the garlic and cook for 30 seconds. Stir in the sugar, add the rum and cook until reduced by half, about 30 minutes. Add the stock, habanero, Chinese 5 Spic. Bring to a boil and cook until reduced by half, stirring occasionally, about 30 minutes. Strain the mixture into a bowl then return it to the saucepan and continue cooking until reduced by half and thickened to a glaze, season with salt and pepper. Pour the mixture into a bowl and let cool to room temperature.



Qrossword

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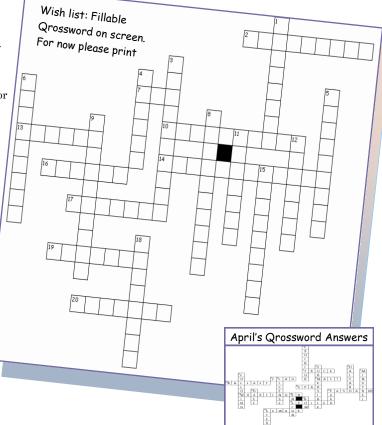
Across

- 2. A long-established custom or belief that has been passed on from generation to generation.
- 7. An alcoholic liquor distilled from sugar-cane residues or molasses.
- 10. Personal Flotation Device that is worn
- 13. To greet or address with a gesture of respect made to or by a person.
- 14. The recognition and enjoyment of the good qualities of someone or something.
- 16. A cocktail consisting of white rum, lime or lemon juice, sugar, mint, ice, and carbonated or soda water.
- 17. Trash
- 19. A person or organization that provides funds or support
- 20. Small beetles that damage stored grain.

Dowr

- 1. A hard biscuit or bread made with only flour and water
- 3. The state or fact of according with or meeting rules or standards
- 4. Energetic, lively, and playful
- 5. A person who commands
- 6. A complex set of relationships among the living resources, habitats, and residents of an area
- 8. A carving or line drawing on rock, especially one made by prehistoric people
- $9. \ Wholly \ committed \ to \ a particular \ course \ of \ thought \ or \ action$
- 11. A heavy object attached to a rope or chain and used to moor a vessel
- 12. Intertwined
- 15. The state or condition of having knowledge; consciousness

18. A collection of historical documents or records.



Got a good story that's
"newspaper" worthy? If so,
send info to
news@portmoodypss.com

As Seen In The News

Port Moody Bans Shark Fin Trade

Port Moody's City Council passed, by unanimous vote, a ban on the possession, trade, sale and distribution of shark fin products in it's municipality. The new bylaw includes a fine of \$500 and potential revoking of business licenses for violations of the ban.

Rob Sinclair, executive director of WildAid Canada said "we're thrilled to see British Columbia's first municipality join four million other Canadians and dozens of jurisdictions around the world in acting to end this unsustainable practice", adding "I have no doubt that other municipalities in British Columbia will follow suit." Gabriel Wildgen, campaigner for Humane

Society International/Canada said, "the City of Port Moody has shown tremendous leadership in taking a stand against the cruel and wasteful practice of shark finning".

Sharks have existed on the planet for over 400 million years – before the first dinosaur roamed the earth. Sharks are known as top predators, which means they maintain the health of our ocean ecosystem by keeping the food chain in check and balance. However, the shark finning industry is driving shark populations around the globe to extinction and threatening the stability of our ocean ecosystem – something we all depend on

"Shark finning" involves cutting off the fins of sharks and then throwing the sharks back into the ocean, often while still alive, leaving the animals to die a slow death. The fins from as many as 73 million sharks each year are used to feed the growing demand for shark fin products. Shark fin products are primarily served in a soup broth at Chinese banquets, such as weddings. The demand for this dish, coupled with unsustainable fishing methods have led some shark populations to decline by as much as 99 percent in recent decades. Unlike other fish species, sharks produce very few young and mature slowly and, consequently, overexploited populations can take years or even decades to recover.

Shark Truth is a nonprofit organization founded in 2009 with a mission to protect sharks.

