

PORTSMOUTH YACHT CLUB

Newsletter | March/April 2020 | Volume 122 | Issue 1



View from the Bridge Commodore Pat Dowey



As the 122nd year of the Portsmouth Yacht Club begins, I want to thank the Board of Directors for their support as I begin this season as your Commodore. It is also fitting to recognize the service of P/C Arthur Dionne and R/C Wes Smith, as well as those who have served on the Board of Directors for the past year: P/C Mike Coffey, Roy Briscoe, and Scott Blidberg. It is their commitment and talents that are bringing the pier project to fruition.

Watching the demolition and building of the new pier has been exciting! I urge you all to watch the action live on the [Webcam](#) on the PYC Website. You can also watch time lapse video captured from our Nest camera to see the progress over time. Also, be sure to follow PYC on Facebook to see the recent progress on the Dock House build. Thanks to the ongoing efforts of those mentioned above and others we are on track for project completion before Docks In.

In closing, I wish to welcome Capts. Maggie Fogel, Peter Dawson, and David McCardle to the BOD. Together, we are working to honor our traditions and embrace the changes that time unavoidably requires. I invite you to join with us and volunteer in whatever way you can to make a difference and keep PYC the wonderful place we know today.

Commodore Pat Dowey, Commodore@PortsmouthYC.org



DOCK HOUSE CREW



From the Vice Commodore | Dave Kenepp (email Dave)



As winter moves into its home stretch it is that time of year when we all begin thinking about another great social season at PYC.

Along those lines, the annual Spring Dinner/Speaker Event is scheduled for Saturday, March 21, 2020 at the Breakfast Hill Golf Club in Greenland, New Hampshire. This year's featured speaker is Rob Napier who has been a professional ship modeler and restorer for over 45 years!

Rob's presentation will focus on the history and restoration of the Clipper Ship *Roman*. Former PYC member, Carl Morin, has generously sponsored Rob's restoration of the *Roman*; which will be donated to the PYC. Rob will be available for questions following his presentation.

Prior to Mr. Napier's presentation, attendees will enjoy a delicious buffet dinner consisting of: Caesar Salad, Baked Haddock, Beef Stroganoff, Yukon Gold Mashed Potatoes, a Vegetable Medley and Tiramisu for dessert!

The evening is scheduled to begin at 6PM with a cash bar and hors d'oeuvres followed by dinner at 7PM and Mr. Napier's presentation at 8PM. An email notice has been sent to all PYC members with full details. The primary contact for this event is Pat Daly. Pat can be reached at pattydaly@comcast.net or 603-498-0612. Pat is hosting this event along with Roy Briscoe and Chris & Whit Weller. The cost for the event is \$40 per person.

The new PYC pier and boathouse should be complete and operational in time for Docks In which is scheduled for Saturday, April 25, 2020, beginning at 1100. Prior to Docks In, a Work Party will be held at 0800 on Saturday, April 18, 2020. Details about upcoming events for May will follow in the next Newsletter's Vice Commodore's Report.

As I embark on my duties as Vice Commodore, I look forward to working with Steward Frieda Kat and her crew, the monthly event hosts, and the many PYC members who will work on all the great dinners and events that will be held at PYC in 2020! Please do not hesitate to contact me with any questions or suggestions. I can be reached at ViceCommodore@PortsmouthYC.org or 617-877-7494.

DATES TO REMEMBER

- 3/21 (S) SPRING DINNER w/
SPEAKER EVENT
(details on page 7)**
- 4/18 (S) 0800 WORK PARTY**
- 4/25 (S) 1100 DOCKS IN
FOLLOWED BY POT
LUCK LUNCH**

PLANNING AHEAD

- 5/16 (S) OPENING NIGHT
DINNER DANCE**



A Rearview | Rear Commodore Art Dionne ([email Art](#))



March is here and that means Docks In is on the horizon. Docks In is scheduled for April 25. As high tide is around 1400, Docks In will get underway at about 1100. Our "Work Party" is scheduled for April 18 starting at 0800. All members (and members in-waiting) are invited to participate in Docks In and the "Work Party".

Our April Work Party will be the first time our new Pier will be used by the Membership. I am sure that all will be impressed with our new Pier that was designed by Duncan Mellor, P.E. of Tighe & Bond, Inc. and is being constructed during the winter by Prock Marine Co. of Newington, New Hampshire.

Our Pier Project is proceeding and appears to be ahead of schedule. If you haven't looked into how the Project has progressed, I urge you to view the work in progress by visiting PYC website and view our [Webcam](#) where you can view daily work as well as past days of work on the new pier.

continued

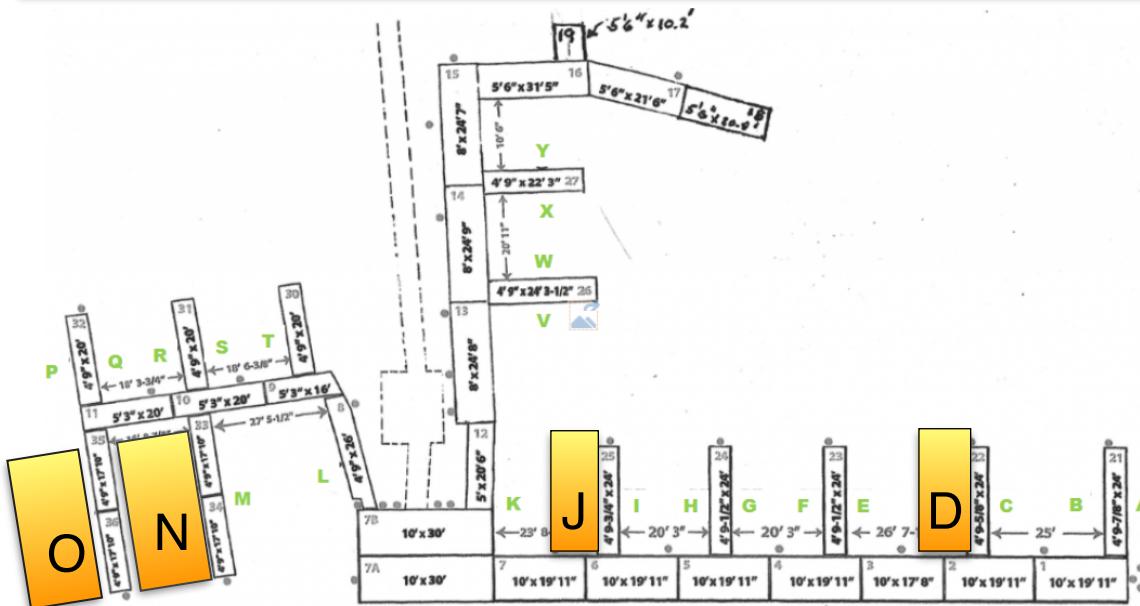




A Rearview | Rear Commodore Art Dionne *continued*

Special Notice to Members on the PYC Slip Waiting List: we have 4 vacant Slips available for occupancy. They are as follows:

AVAILABLE SLIPS:				
Slip	Dock	Max.	Min.	Beam Limit
D	22	32 ft.	25 ft.	11 ft. 3 in.
J	25	28 ft.	22 ft.	9 ft. 10 in.
N	34	40 ft.	32 ft.	14 ft.
O	36	40 ft.	32 ft.	none



Anyone interested in acquiring one of the open slips should contact me at as soon as possible at RearCommodore@PortsmouthYC.org, no later than March 15th.

I will select a new occupant for each open slip by mid-March!

(Check your position on the Slip Wait List here: [Slip Wait List](#))

I am pleased to announce that Frieda Kat is returning as our Steward. As part of her duties Frieda has already assembled our Dock Staff for the 2020 season. Six members of last year's staff are returning, with Matt Henck as our Dockmaster, and three new members have been added to the Dock Staff. Well done Frieda!

I am sure that all members will be pleased to hear that we are ready to purchase a new stove for the kitchen. My thanks to all of the Members who helped in the stove selection process.

NOTICE - Members who are present lessees of PYC moorings and slips are required to provide evidence of liability insurance coverage in an amount of at least \$300,000. A copy of an "in-force" policy declaration page or binder must be filed with the R/C prior to your use of your mooring or slip. You will be denied use of your mooring or slip if you do not submit the proper documentation.

CRUISE NEWS

*Rockabuy heading into the fog*

PORTS OF CALL		
PYC DOWN EAST CRUISE 2020		
PRE CRUISE: Portsmouth to Rockland		
Fri 7/31	Orrs-Bailey Yacht Club	50 nm
Sat 8/1	Booth Bay	28 nm
Sun 8/2	Rockland	24.5nm
CRUISE		
Mon 8/3	Seal Bay	14.8 nm
Tues 8/4	Camp Island	10.0 nm
Wed, Thur, Fri 8/5,6,7	Southwest Harbor	19.6 nm
Sat 8/8	Bucks Harbor	27.4 nm
Sun, Mon 8/9,10	Castine	11.28 nm
Tues, Wed 8/11,12	Belfast	21.6nm
Thur 8/13	Cradle Cove	11.9 nm
Fri, Sat 8/14,15	Camden	16.4 nm
Sun 8/16	Rockland	19 nm

If you would like to join the PYC Cruise, please contact
Cruise Director Ken Jones kmjdory@comcast.net.

*Peter Rabbit**Sea Quest*

continued

CRUISE NEWS continued - NEW CRUISING FRIENDS FROM ACROSS THE POND

Approximately 5 years ago Martin Rohr and Denise Mussato sailed their 40-foot Cumulant, **Skua**, from Switzerland to the east coast of the United States. The Cumulant is a steel hulled boat built in Holland. Only 4 Cumulants were built.

In 2015, Martin and Denise sailed their boat throughout Europe and then to the United States via Madeira, the Canary Islands, a roller coaster ride to the Cape Verde Islands and then on to Grenada, the Caribbean and Florida. **Skua** was under repair in 2016/2017.

Martin and Denise return home in the Fall to be with their children and grandchildren.

They have been coming back each year to sail the Atlantic and Canadian coast. This past summer (2019) Martin and Denise travels brought them to the seacoast NH region where they picked up a PYC mooring at the Isles of Shoals. They then went over

to **Cast Off** (Jan and Bob Bagshaw's boat) to ask permission to use the mooring!! The Bagshaws invited them to cocktails that evening aboard **Cast Off**. The Bondes joined them. Another PYC member arranged for them to be able to use **Veladare**'s mooring (Bud Myles) in the river, for which they were so grateful! The next day Betsy Bonde took them shopping and shared the PYC Cruising itinerary with them.

Skua joined the PYC cruise in Bucks Harbor, where we enjoyed cocktails and hors d'oeuvres on the deck of the Bucks Harbor Marina. They joined us again in Southwest Harbor at Dysart's Marina where we had a lobster bake, cooking our own lobsters on the deck at the marina. They were a fun couple with a lot of interesting stories about their travels aboard **Skua**.

A recent email from Martin and Denise regarding their plans for sailing **Skua**:



Martin and Denise



Skua

"Skua is on the hard at the Gold River Marina in Mahon Bay, Nova Scotia, and waiting for us. On June 2nd we are flying to Halifax and are starting our cruise towards the east. Nova Scotia, the Bras d'or Lakes, St. Pierre et Miquelon, Newfoundland and up north to Labrador is the itinerary. Beginning of September will be the end of this year's sailing as the warmer season will end. In 2021 we plan to sail Skua back "home", the route will be over Greenland, Iceland, the Faroes and Shetland to Scotland or Norway or Denmark. We will see....."

So we won't be joining you on your cruise but are wishing all of you many happy hours on the water and on land. Please say hello from us.

*With a big hug to all of you,
Martin and Denise"*

Blog: www.skua-and-mehr.ch

PORPSMOUTH YACHT CLUB'S SPRING DINNER/SPEAKER EVENT

Saturday, March 21, 2020

at BREAKFAST HILL GOLF CLUB

339 BREAKFAST HILL ROAD, GREENLAND, NH

Hosted by Pat Daly & Roy Briscoe, Chris & Whit Weller

6 PM Cocktails (Cash Bar); 7 PM Dinner;
8 PM Guest Speaker: Rob Napier, *Life as Ship Modeler*

Dinner Buffet including:

Caesar Salad, Baked Haddock, Beef Stroganoff

Yukon Gold Mashed Potatoes, Vegetable Medley

Dessert: Tiramisu

Cost: \$40 pp.

Please sign up by Saturday, March 14.

Contact Pat Daly | pattydaly@comcast.net | 603.498.0612

Rob's presentation will focus on the history and restoration of the Clipper Ship *Roman*. Former PYC member, Carl Morin, has generously sponsored Rob's restoration of the *Roman*, which will be donated to PYC.



The ship model world called to Rob Napier as a boy. He did his first commissioned work at 16 and accepted ship modeling as a career at 27. It has occupied him full time for the 45 years since. Rob's original models are created on a broad groundwork of documentation found in historical, photographic, and artistic records. His work has won awards at national and regional competitions, and he has judged numerous ship modeling events. He is considered one of the best ship model conservators in the country.

A US Navy veteran, Rob has worked with private and public model collections including the Forbes Collection; the Peabody Essex Museum; the Museum of Fine Arts, Boston; the New York Yacht Club; and the Art Gallery of Ontario. He is an active member of the USS Constitution Model Shipwright Guild. Rob lives in Newburyport with his wife Sherry.



Greetings from the Galley!

Instant Pesto Torta

*Thanks to Ann Mowers for sharing this great recipe at the
2020 Social Committee Planning Meeting (courtesy of Rachel Ray)*

Ingredients:

- 2 drizzles extra virgin olive oil
- 4 sun dried tomato halves
- 4 leaves of fresh basil
- 3 packages of Boursin garlic-herb cheese (5.2 ounces each)
- $\frac{1}{4}$ cup prepared sun-dried tomato tapenade (spread)
- $\frac{1}{4}$ cup prepared basil pesto
- 1 baguette sliced



Procedure:

Brush a small bowl with a little oil. Line the bowl with plastic wrap. Drizzle in more oil and brush it over the wrap. In the bottom arrange the basil leaves and sun-dried tomatoes like an open flower. Press in a package of the Boursin cheese without disturbing the basil and tomatoes and smooth the top. Add a layer of the tomato tapenade. Press in another package of cheese. Layer in the pesto. Carefully press in the last cheese.

Place a serving plate over the bowl and invert. Hold the edges of the plastic wrap to release the cheese; remove the wrap. Arrange baguette slices beside the torta and spread it on the bread.

Notes: Yield one pound. Can refrigerate up to 4 days.