



# On the Breeze

Newsletter of the Mersey Yacht Club Inc - March 2016

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## Sailing Report

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The 2015 Melbourne to Devonport Rudder Cup ORCV Ocean Race was held between Christmas and New Year. Seven yachts entered the Bass Strait race and the catamaran Peadarillo won line honours, and White Noise won on handicap.

Thanks to Rik and Bruce from ORCV who did the official finish, Lenny, Rod, Tony, Andrew, Greg and John for helping the yachts from the mouth of the river and to tie up on the pontoon ( from 0200 to 0700ish ). Thanks also to Kerily, Gaylene, Jim and Denise for helping with the breakfast.

After the Advantage Pharmacy Top of the Island Race on 30 December was the trophy presentation and meals. Thank you to Kerily, Esther, Gaylene, Jim, David and Denise for helping with the meals. Justine Barber performed and I had the honour of handing out the trophies to the winners. Such an impressive collection of trophies.

The Rudder Cup itself was donated by Thomas Fleming Day in 1907, Editor of the Rudder magazine, to promote the sport of yachting with a race across Bass Strait, and cost 60 guineas. The first race was won by a 48 ft yawl called Thistle.



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## Sailing Report

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More recently, on 19 March 2016, the Ponrabbel Shield was held. Five yachts entered, three from Tamar Yacht Club, one from PDYC and one MYC boat, Dragon Dance. The wind was light for most of the afternoon which didn't suit the bigger boats, but Dragon Dance (an Adams 13) won outright and on handicap! Lance, the owner, and his crew were very pleased with the result.



## Coffee

As you enter the Clubrooms now you are welcomed by the smell of fresh coffee. We haven't gone all café, but we have a \$2 coffee machine now. It makes a very good coffee as it grinds the beans for each cup. It also does hot chocolate.

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## From the Committee

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The end of the Club's financial year is upon us, and soon we will be calling for nominations for the next Committee. So if you would like to help run the Club, I suggest you put your name forward.

## Keys

Every few years the matter of keys is raised. There are a lot more Club keys out there than there needs to be. So, to avoid the complication, and expense, of re-keying the Club, we are asking people to return any un-needed Club keys.

So, if you no longer need your Club key, please see Mike for your \$50 refund.

Also, I would ask, if you have a master key, and no longer are involved in the Club activities that required it, we would be happy to have it back.

A small disclaimer —this is only valid for current keys, not for old keys, prior to when we re-keyed in 2006.

And, if you still have the receipt to show you paid more than \$50 for your key, we will refund the amount on your receipt.

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## Owner-Builders

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Chris Davis is one of the owner-builders in the Club His boat is Sao, a dory design by Jay Benford. One of a range of dory designs, the most famous of which is Badger, a 34 ' junk-rigged schooner, that Pete & Annie Hill sailed from Britain to the Falklands. Chris chose this type after reading Annie Hill 's book. Badger was too big, so he chose the 30ft Sailing Dory. And the dory hull shape seemed straightforward to build. Sao has had the misfortune of being dismantled, and is looking forward to some time on the slip being restored to her former glory.



March 2016

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## From the Manager

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I would like to remind everyone that the Clubrooms are available free of charge on Friday nights, including complimentary use of the barbeque. So, should you wish to have a gathering, small or large, please contact me.

A reminder that due to increasing legislative requirements all boat owners that wish to use our facilities ( marina, slip yard, courtesy berth and moorings ) need to have a Public Liability policy to the value of \$10 million, and a certificate of currency needs to be provided to the Club.

If you are not receiving SMS news flash messages from time to time to your mobile phone you need to update your contact information.

Also, do you have access to email? Please ensure we have your current email address to receive updates on events and receive "On the Breeze" .

I can be contacted on 6427 8655 or by email to [myc1@iinet.net.au](mailto:myc1@iinet.net.au)

Mike Castles  
Manager

What 's that big boat on the Mersey Slipyard?



Last Vintage, owned by Julian Alcorso, a retired winemaker from Hobart (hence the name).

Originally called Markson and built of Fijian Kauri by the Whippy Brothers in Fiji in 1982 to a BW Donovan design as an island trader.

The extended deckhouse and upper wheelhouse were added when she was called Pacific Sunrise, to run cruises in the Whitsundays.

Last Vintage is 33m long and weighs 159 tonnes.

She makes my 10m boat look tiny.

Fair Winds  
Mark Stephenson  
Commodore

For those of you who are fans of Patrick O'Brien 's Aubrey/Maturin novels, here 's the recipe for Figgy Dowdy, which was mentioned in the book, Post Captain.

This is from the book, Lobscouse and Spotted Dog, the "gastronomic companion" to the Aubrey/ Maturin novels.

Ingredients:

- 1 lb Ship 's Biscuits,
- 1/2 cup flour
- 1/4 cup sugar
- 1/2 teaspoon ground nutmeg
- 1/2 teaspoon salt
- 3/4 cup coarsely chopped figs
- 3/4 cup dried currants
- 3/4 cup raisins
- 1/2 lb pork fat (finely grated)
- 2 teaspoons freshly grated ginger
- 3 eggs (lightly beaten)
- 1/4 cup rum
- 3/4 cup water

Method:

Pound the biscuit into fine crumbs with a marlinspike or belaying pin. Put crumbs in a large bowl, add the flour sugar, nutmeg and salt, and stir to combine. Stir in figs, currants and raisins, breaking them apart. Mix in the fat. Add the ginger eggs, rum and water, and work the mixture thoroughly with your hands. Tie tightly in a well-floured cloth. Place in a large pot with boiling water to cover. Cover and boil rapidly for three hours, topping up the water as necessary.

Remove the pudding from the pot, untie it, turn out into a serving dish. Slice into thin wedges and serve with custard sauce.