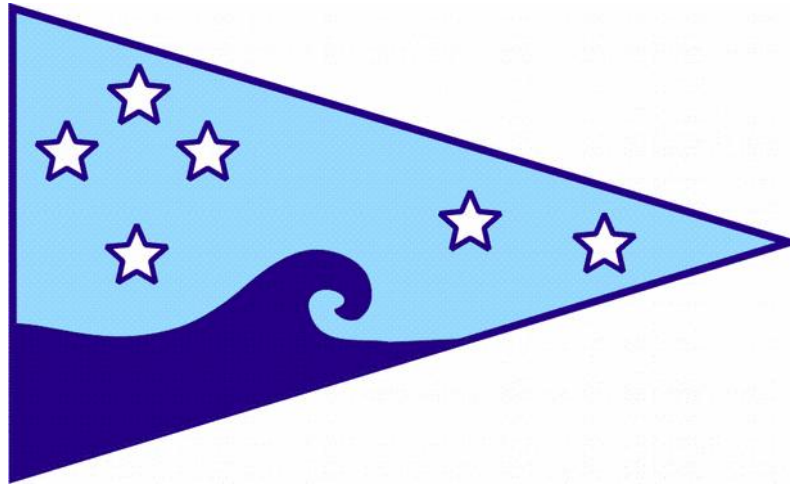


CANANZ Newsletter



November 2016

Featuring

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December 2016 meeting

The November meeting will be held at the normal date, namely the second Monday of the month which in November will fall on the 12th. Please do attend if you possibly can.

This is the last CANANZ meeting of 2016, so as per our usual custom, we like to mark the seasonal celebrations with our November meeting. Members are invited to bring a small edible treat along to be shared around during our meeting.

When : Monday 12th November at 1930h

Where: Richmond Yacht Club, 173 Westhaven Drive, Herne Bay, Auckland

Guest Speaker: Our very own Jim Lott of SV Victoria will give us and update on cruising in the Mediterranean... do not forget to read his latest article in this news letter as preparation.



A note from your editor



The prolific Tom Miller offers us more recipes. Aimed at those who sail without a fridge (your editor being one of them) they are delicious whether you have a fridge or not. Thanks Tom, your articles are much appreciated.

Basil reports on our annual Kowhai Cruise, despite the low attendance (only 4 boats) it must have been a very good one as apparently nobody remembered to take photos!

Once again Karin and Jim Lott entertain us with their continued adventures in the Mediterranean and your editor gives an update on Skatty's activities. If you are cruising and ever wondered if you should have a cat on board, I can highly recommend it.

Your editor would also like to bring to your attention that we do have a CANANZ Facebook page. It would be very much appreciated if members that do Facebook would visit the page, like it and post comments. It can be found here: <https://www.facebook.com/CANANZ-179587015549018/>

My dear readers my monthly plea (which I'm glad to say has got some response ... at last!)... please, please submit your stories and articles. Be like Tom Miller and Jim Lott! Please write! We all have stories to tell, they do not have to be tales of daring do in the southern ocean or extensive cruises to Fiji or the Caribbean Islands, even an afternoons pottering around the backwaters of Auckland will provide many an entertaining story. So please, don't be shy else you are at risk of a continuing diet of junk rig and junk related articles. I don't believe that your lives are so boring so as to be totally bereft of any tales to tell.

You can send anything for publication direct to me. My email is paul@bathroomdirect.co.nz

Lastly but far from the least, it is that time of the year again and whether Christmas is special to you for religious reasons or just because it is a great holiday. I wish you and your families a happy and joyful festive season.





Forward from our President



The highs are getting closer to Auckland and lasting longer. the troughs in-between still have clout, but with good time-management you should be able to get out sailing at least three days per week from mid-December until mid-January.

I offer you seasonal greetings—not just for the festive season but for the summer season.

The seasonal forecast is a combo of neutral and weak La Nina. this encourages the summer highs to sit over central NZ rather than northern NZ during late January and February. if that is the case then the outlook is for periods of easterly winds in the Hauraki Gulf after mid-January. One of my colleagues has done some research and found that, for some reason, in similar “neutral to weak La Nina” years a tropical cyclone occasionally drifts to NZ late in summer—say in March/April, and ingests some polar chilled air and becomes a very intense storm. Such as in 1936 (worst cyclone in NZ history) or in 1968 (the one that sunk the WAHINE). We shall see.

Anyway, as is usual for the December meeting, we invite you to get in the mod for seasonal festivity and bring along a Christmassy snack so we can share these during the meeting . Our patron Jim Lott and his wife Karin are guest speakers, taking us travelling around the Med.

Also, in line with CANANZ adding an hospitality arm to structure, we have resurrected our Facebook site, so like us at

<https://www.facebook.com/CANANZ-179587015549018/> and post photos of your summer holidays to share.

Wishing you and your families all the fun of season.

President Bob





Our own sailing cat - Latest!

Your editor and more to the point his cat Skatty have owing to the vagrancies of the Internet have lately come to the attention of the media and as result have enjoyed some fame and notoriety.

Since we are not sailing again until the 22nd December, Skatty is having a quite time. However his Facebook page continues to proof popular and we are now (as of 27/11/2016) up to 2 700 likes. His popularity is amazing as it is baffling. When I first started his page it was just a light hearted way to keep our family and friends informed of his activities, I dreamt that maybe we might get possibly 100 likes... You can find Skatty's Facebook page here if you do not already have it bookmarked.

<https://www.facebook.com/straussvonskattebol/>

There has been yet another article on the two of us, I have to admit that it was news to me that Skatty helped with the navigation. I was unaware of this as when under way, I normally find him asleep on the settee.



<http://www.top13.net/cat-becomes-deaf-sailors-ears-helps-him-navigate/>



The Kowhai Cruise - Basil Orr

We delayed the Kowhai Cruise this year in the hopes of better weather, and more members getting into summer mood for sailing. We succeeded with the weather. As we had a Westerly expected to go North overnight, we headed for Man o War beach at the bottom end of Waiheke, with its lovely white sand, and room for games.

The wind was Westerly, about 8kts, rising to 20kts for a few minutes when a black cloud passed overhead. Only one very light shower. Nice sailing or motor-sailing.

When Pink Cadillac (Basil) arrived I found JL Seagull (Alan & Kathy) had been anchored there since the previous evening. In due course San Fran (Nick & Dave) came, followed by Mokoia (Jim & Karin).

We all dinghied to the beach at 4:30pm for a glass or two with discussion, to limber up our throwing arms. Dave from San Fran started with a very good throw of the seaboot for the Maggie Trophy, which was almost matched by Nick and Alan, then Nick got angry and threw so far past, that everyone else gave up, totally discouraged.

We then lit the BBQ, and had a good cook-up of steaks, sausages and chicken skewers, all washed down with appropriate libations, and finally headed back to our yachts just as dusk was arriving, satisfied that we had solved the ills of the world.

On Sunday morning JL Seagull and San Fran left early, and at 7:30am Basil enjoyed breakfast with Jim & Karin. We raised anchor at 09:15 to sail back to our marinas in a very pleasant 10kt Northerly and fine weather, both skirting the southern shore of Waiheke.





From Caesar to Odysseus - Jim Lott



Florence

not fail to impress the gloomiest Philistine. Yet these buildings predate tourists by centuries. It's ironic today that, when economies rely so heavily on the tourism industry, so many modern buildings in our cities fail to attract a single tourist.

The bar at the marina entrance near the mouth of the River Tiber was tranquil, quite unlike the breakers we rode as we entered. Ahead the islands and anchorages a day-sail apart made for ideal cruising: the novelty of night passages wore off long ago. The sun was hot and the summer sailing season in the Mediterranean was now upon us, with flotillas of charter yachts, families on holiday and escalated prices. Typically the day brings little wind until late afternoon when a strong breeze arrives for a few hours.



Not far from Naples, Capri is famed for attracting the rich and famous. It is a dramatic island with sheltered coves and high cliffs. The harbour bustled with high speed ferries leaving us rolling in their wakes. The jetties and marina were overflowing with mega-yachts and important people paying mega-prices in the restaurants and multi-storied hotels that filled the space anywhere near the harbour. But even the yachts with four or more decks could not outshine the spectacular high cliffs and islets. We imagined how it



was before people arrived, probably quite like Cape Brett in the Bay of Islands is now. We moved on, following the coast towards Amalfi.



For several miles the coastline can only be described as stunning. We spent a night at anchor off Amalfi village and its tiny harbour. The attractive houses and apartments climbed straight up the cliffs with a tortuous single lane road threading its way back and forth with tight hairpin bends. It seemed the houses clinging to the cliff face were about to drop into the sea, which is exactly what happened when an earthquake struck some centuries ago.

The summer causes marina prices in Italy to soar and anchorages are rare on the coast, but light winds enabled us to find a place to drop anchor and avoid spending over \$100 per night as we headed south.

Between Italy and Sicily, the Straits of Messina were a severe test for ancient mariners in galleys powered by simple sails or banks of oars. The wind funnels between the hills and tidal currents can reach several knots along with the legendary whirlpool at Scilla, which swallowed ships, according to Homer. The Messina tides were benign and we did not find a vortex, but the sword-fishing boats amazed us. These distinctive high speed boats charge about with their spotter towers about 20 metres high. Their stability with the weight of a person so high had us wondering if they ever capsize during a high speed turn, but as we got closer we could see three people at the top of the tower.

3000 years ago the Greeks colonised southern Italy long before the Romans took control of much of Europe. The ancient city of Croton in the 'instep' was a crossroads then and still is today with refugees arriving in Italy from Greece or North Africa. The harbour basin has numerous derelict vessels, some sunk in the mud, and ashore there are dozens of small craft and runabouts tossed into a great pile several metres high, a macabre monument to those desperate for a better life in Europe.

There was so much to enjoy in Italy, but Greece was just a daysail away and Corfu was where we started our Hellenic paper trail. To clear customs and buy our essential "transit log" we tied up in town at a fancy new dock paid for by the EU. But the funds to do the last part of the infrastructure had 'disappeared' so the city sewer still drains straight into the dock. It was over a mile to walk in the hot





sun to customs where Jim somehow got entangled with the baggage train where all the suitcases for two cruise ships were being x-rayed, but the right man was finally found for the paperwork. We were then sent to the wrong port police where a grumpy man blew his top while others rolled their eyes. Eventually we departed from the sewer and found the 'correct' port policeman who described with mirth how angry his colleague had become. Welcome to Greece!



Mostly the water was so clear we could watch our anchor dig into the sand six metres below our keel. But the heat of summer was stifling so several hours each day drifted by as we read copious books and avoided moving, except to jump in the sea. Walks ashore tended to be brief as we tried to stay cool at the many islands in the Ionian Sea.

So many exotic names, the islands of Paxos, Antipaxos, Levkas, Ithaka and Meganisi were a peaceful delight until each evening when the arrival of the charter flotillas entertained us. Each flotilla had a dozen or more boats that would arrive en-mass and wait for the

long-suffering flotilla leader to tell them where to drop an anchor then how pull their sterns into a dock amidst yachts which had already arrived earlier. We happily stayed at anchor where it was quieter, quite bemused by the antics at the dock, or found a lonely anchorage not mentioned in the cruising guides.

At times thunder would develop in the evening bringing rain and very strong squalls, just when the flotillas and others in the bay were enjoying the local tavernas. It was easy to see why even boats at anchor left fenders out when squalls of forty knots or more sent numerous yachts across the anchorage dragging their anchors, which in turn caught other boats' anchors to add to the fun. Crews left unfinished meals as they scurried to dinghies or docks. Those rafted side by side to a dock looked like horizontal dominoes as the first anchor to drag started a process that ended with exploded fenders, scraped hulls and bent rails. Next morning it took hours for concerned skippers to sort out the mess and collect each other's insurance details.



Jim has one niece Anne, who was getting married in the UK. We discovered that the price for 10 days in a marina was the same as for a month, so we left Victoria safely at a marina in Corfu and flew to London where we



caught up with family and friends at a lovely ceremony. On the way back to Greece, we spent a week in Oslo with Karin's cousins. Our sojourn north was a welcome break from the relentless heat that was ready and waiting on our return.

In the past six weeks an extended cruise of the Ionian



Sea in search of ancient history has been relaxing, but not very educational. Greek myths and legends focus on this area but it's hard to find the sites of the tales. On Ithaka, where Odysseus returned and Homer wrote his epic missive, we had to hire a taxi/tour operator to take us to the places we wanted to see. The castle where Odysseus lived is inaccessible but the crumbling walls can be seen from the road and the guide pointed to an ancient stone wall where Homer lived, but there was not a sign anywhere. There is a model of the castle in a nearby village where we were the only tourists. Had such a fascinating historic site been in Italy or Britain,

there would have been no end of visitors providing a significant boost to the country's economy. So far we have seen only a small part of Greece whose history dates back over 4000 years, making the Roman era look recent.

Amidst the chaos, most things seem to work in Greece; it just takes a little patience. The people are friendly and welcoming and often speak English, sometimes French and German as well. In comparison we are illiterate. The spoken language is difficult for us and the Greek alphabet a mystery. Some signs have an English translation, but not outside tourist areas. It is not too much of a problem since often there is no signage anyway. Opening hours for castles and museums and churches seem to be random and a few signs or somewhere to get information would have saved us quite a bit of walking.

With Victoria now hauled out at Preveza, we are heading home to Auckland somewhat earlier this year to see if we can get Karin's shoulder sorted out. It will make a world of difference if she can get some use from it. Karin rarely complains and has adapted to having 1.2 arms, but it is uncomfortable and very limiting.

We have southern Greece and the Aegean to look forward to in 2017.





Village at Ithaka



Ithaka



We anchored away from the docks



On a mountain above Vathi Harbour at Ithaka



Remains of Odysseus' castle,
(and a more recent power pole)



Fridge free cruising cuisine #2 - Tom Miller

Too continue the theme introduced in the September newsletter I have pulled out some basic eggy recipes from my collection for you to try . In the case of the frittatas one recipe can be prepared in a pan while the other uses an oven. Experienced cooks will have no problems with using a pan for the omelettes but I find folding them over usually ends up with a mess. The answer is to call in to a kitchen shop and purchase one of their split units where the omelette is cooked in one half and then flipped into the other half to finish it off. Makes the job really simple. The materials needed for each recipe is a guide only and will obviously depend on crew numbers. Adjust appropriately. The only constant would be two eggs per person.

Omelette for one

What you will need.

Pan or split unit as above

2 eggs

2 teaspoons of margarine /butter/ olive oil

Ham, herbs, tomatoes, mushrooms and peppers

Tablespoon of milk

Preparation.

1 Chop up the tasty extras that you enjoy with the eggs....ham mushrooms etc

2 Heat the pan to a medium heat.

3 Lightly beat the eggs and milk together.

4 Once the pan is hot add in the egg / milk mix.

5 Use a spatula to lift the mix as it starts to cook.

6 Add in the extras along with some pepper.

7 Once it looks semi solid fold in half and continue cooking until even texture throughout.

Serve with a side salad and sauce if desired.

Kumara pancakes

You will need

Half a cup of golden kumara, steamed until soft and then mashed well

2 eggs

1 tablespoon of coconut flour(or equivalent)

1 half teaspoon of cinnamon



1 quarter teaspoon of baking soda

Coconut oil to cook.

To serve.1 avocado, diced,1 cup chopped greens,1 half lemon,Tablespoon of herbs of your choice.

Sauce if available

Preparation

Mix together all the pancake ingredients except the oil and beat until a batter is formed

Heat the oil in a non stick pan to a medium heat

Pour a quarter to half a cup of batter into the pan and cook until bubbles start to form. Use a spatula to flip the pancake and cook for about another minute or two until evenly cooked. Repeat with the remaining batter.

To serve: mix together the chopped greens, diced avocado and the juice of a lemon. Serve on top of the pancakes.

Potato frittata

You will need

Potatoes sliced, mushrooms, garlic, basil(fresh), eggs, trim milk, grated cheese,chopped parsley

Preparation

1 peel,cook and slice potatoes into 5mm sections.

2 In a frypan cook the mushrooms, capsicum, and garlic until tender. Stir in half the basil.

3 Place half the potatoes in an oven proof dish and top with the vegetable mix from the pan. Cover with remaining potatoes. Combine eggs (2 per person), milk, cheese ,parsley. Mix well and pour over the potato mix. Sprinkle over the remaining basil.

4 Bake uncovered in a moderate oven (180 c) for around 35 minutes.

Grated vegetable frittata.

You will need.

Olive oil, finely chopped onion, grated carrot, grated zucchini, grated pumpkin pieces, salt and pepper, eggs (2 per person), cheddar cheese finely diced

Preparation.

1 heat 2 tablespoons of oil in a pan. Add onion and cook gently for 5 minutes. Add carrot, zucchini and pumpkin. Cover pan and cook over a low heat for 3 minutes.

2 Transfer to a mixing bowl, cool and stir in cheese, salt and pepper.

3 beat the eggs and add to the vegetables.

4 Transfer mix to an oiled pan for cooking.



2017 Russell Tall Ships Regatta - Paul Thompson



This years Russell Boating Club's Tall Ships Regatta takes place on the 7th of January. It's a weekend of fun filled and friendly racing. LC will be taking part and we hope to better our 2015 results where we managed a 9th overall on handicap and won the Junk class. The racing was particularly fierce between the Badger 34 Zebedee and LC. The lead changing no less than 10 or so times and although LC won in the end, it was only by the skin of her teeth. Exciting stuff... we'd all watch the Americas Cup if it were this good.

Anyway, should you be in Bay of Islands, I highly recommend joining in and sailing the regatta. I'm pretty sure that you will not regret it. If you do not want to race, just be on the water and enjoy the atmosphere. In the evening there is a Hangi hosted by the Russell Boating Club, All are welcome to attend.





Zebedee & LC - 2015 Tall Ships



LC at the Start - 2015 Tall Ships Regatta