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EMAIL: THEFORENAFT@GMAIL.COM

SPECIAL **HOLIDAY** ISSUE

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PUBLISHER & EDITOR

CHRISTINE FLETT

CONTRIBUTORS

Andrew Hunt

Scott Brown

Karen Mathias

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Wishing you all a **MERRY CHRISTMAS** and a **PEACEFUL NEW YEAR.**



ANDREW HUNT

MESSAGE FROM ANDREW HUNT

PAST COMMODORE

This past year the club has certainly had its challenges. Being the Commodore wasn't as easy as I had expected. From the broken docks in the spring, to dealing with PSP/NPF – and then, the God forsaken bridge! – all forced us to remove our sailing hats and put on our thinking caps.

However, with all of this, it has been a pleasure to be a part of it all and I'm very grateful for all the friendships that came with it.

Being commodore of the Yacht Club is similar to that of being at the helm of your boat. After all of the preparation you put in all year – you leave the harbour with a feeling of accomplishment.

As with most accomplishments in life, we surround ourselves with people who help us achieve it. I would like to thank the members of the committee and the Flag who have supported and assisted me in this endeavour. You have my upmost gratitude. And thank you, Mark Bowering, for fulfilling the Commodore position for next season.

This club means a lot to everyone, as it does me. Little did I think when Scott Creamer asked me to be treasurer, that I would be commodore a few years later – he didn't mention that, lol. But here I am, thankful for this memorable milestone in my life. I truly appreciate seeing all the members out helping each other, growing friendships and the care we put into our Yacht Club.

Working together whether it be building docks, putting up masts, or helping fellow members with their sails, and enjoying one of Wayne Jordison's donuts while the ladies prepare hot coffee on a cold day.

Having said this, it's obvious that everyone here is needed to keep this club moving forward and successful. So, I would like to say thank you to everyone that we are able to enjoy and celebrate another successful year.

I have one more person to thank for putting up with all the meetings I had to attend, emails to send and stress that would follow me home, but also holding my hand from the beginning – at the sail past in the spring to the last dance at the Commodore's Ball. Thank you, Sara my wonderful wife, for supporting me and standing by my side!

Thank you everyone!

Andrew.

*Where's that
Rudolph when
I need him?*



WAYNE DALE JORDISON (RET'D MWO CD)

JUNE 23, 1943 - NOVEMBER 30, 2023



The Club was saddened to learn of the sudden death of Wayne Jordison who passed away on November 30th, 2023 in his 81st year. He is survived by Nancy, his beloved wife of 38 years, his sons John, Larry, daughter Sheri, and their children.

A member of the Canadian Armed Forces for 27 years, Wayne served in the Sinai desert as part of a Multi-national NATO peacekeeping contingent. In 1974, he served with a UN peacekeeping force during the Cypress conflict, and was part of the Canadian Airborne Regiment that defended Nicosia against Turkish troops.

A chef by trade, Wayne was a member of the yacht club since 2002. He loved to cook for other people, and volunteered countless hours baking muffins and donuts for work parties. Over the years, he contributed to innumerable Club barbecues and events – too many to count. He will especially be remembered for the German-themed menu served at Oktoberfest. He received numerous citations and awards for his services, including the John Gower Memorial Trophy for long time dedication to the well being of the Club.

His passion for cooking extended beyond his own kitchen and into the classroom. For many years, Wayne taught professional culinary skills at both Georgian and Loyalist Colleges. He was responsible for setting up the on-campus store which sells student-baked goods, soups and other items to the public. Wherever Wayne went, he found opportunities to pass his knowledge on through cooking lessons and demonstrations, including on his boat, RV, and at the yacht club.

Wayne had many interests besides sailing and cooking, among them travel, antique and classic cars, playing bridge, and fishing. This last dovetailed nicely with his passion for cooking. The start of the Lake Ontario Bass fishing season would invariably find Wayne and Nancy on their boat at Main Duck Island with four stoves lit, cooking up a storm for as many as forty appreciative fellow boaters.

Wayne had suffered for some time with Myasthenia Gravis, an immune system disorder for which there is no known cure. It was his wish that his body be donated to medical research. Donations to the Myasthenia Gravis Society of Canada, or charity of your choice, would be appreciated by the family.

Wayne will be missed by all who knew him, but especially by his many friends at the yacht club.



These photos illustrate Wayne's many interests. Above, his beloved dogs; below, Wayne with a classic Silver Jaguar; and centre, with Nancy by the Sphinx at Giza.



Above: Wayne accepts a Citation from Andrew Hunt in Fall 2022.

Below: René Foster presents the 2019 John Gower Memorial Trophy.



Above, Nancy and Wayne.

Below, Wayne with a tray of mouthwatering fresh-baked goodies



ODE TO CHRISTMAS EVE AND
'SOME ASSEMBLY REQUIRED'

(WITH APOLOGIES TO CLEMENT CLARKE MOORE).



'Twas the night before Christmas, and all through the house
I searched for the tools to hand to my spouse.
With the children almost asleep in their beds,
Their Dad and I faced our dilemma with dread

A kitchen, two bikes, Barbie's town house to boot
And, thanks to Grandpa, a train with a toot
Each flat-packed in boxes as when acquired,
And cryptically labelled "Some assembly required."

As we opened the boxes my heart skipped a beat
Let nothing be missing, nor parts incomplete.
Too late for last-minute returns or replacement
If we can't get it right, it goes in the basement.

When what to my worrying eyes should appear,
But 50 sheets of directions, concise, yet unclear,
With every part numbered and each slot named,
So if it all failed, only WE could be blamed.

More rapid than eagles the parts they fell out,
All over the carpet they scattered about.
Now bolt it! Now twist it! Attach it right there!
Slide on the seats, and staple the stair.

Hammer the shelves, and nail to the stand.
"Honey," said hubby, "You just glued my hand.
We spoke not a word, but kept bent at our work,
Till our eyes they went bleary, and our fingers all hurt.

The coffee went cold and the night it wore thin
Before we attached the last rod and pin.
Then laying the tools away in the chest,
We fell into bed for a well-deserved rest.

But I said to my husband before I passed out,
"This will be the best Christmas without any doubt
Tomorrow we'll cheer, let the holiday ring,
And not have to run to the store for a thing!

Then to sleep...
The sweet sleep of the sad self-deluded,
For we'd forgotten that batteries
Are **NEVER** included!

Happy
Holidays!

THE PAST COMMODORE'S BALL !!



This year's Past Commodore's Ball took place on November 25 at the Officer's Mess. Nearly 90 members and their guests attended the event, which was held to honour the outgoing Commodore, Andrew Hunt.

The evening began with a reception and cocktails, followed by a buffet dinner of herb-encrusted beef sirloin or pan-seared chicken breast, served with buttermilk and garlic mash potatoes, provided by Kaleidoscope Catering.

The meal over, the Club's racing trophies and special awards were presented by Andrew, with the assistance of Race and Regatta chair Scott Brown.

The final piece of business was the official Commodore hand-over from Andrew to Mark Bowering, originally planned for October, but which was delayed by world events. The rest of the evening saw members kick off their shoes and dance. Music was provided by the band Monkey Mountain from Port Hope.

Many thanks to Carol Bailey for all her hard work organizing this event, and to everyone who helped with decorations and clean up after the event.

Mark Bowering (left) officially takes over as Commodore from Andrew Hunt who now becomes Past Commodore.



The Band for the night was Monkey Mountain from Port Hope.

Presentation of 2023 SAIL RACING TROPHIES and INDIVIDUAL AWARDS



Sailing in the white sail fleet, Marty Mathias came first in the Greenleaf and Diehard Series. He was also the winner of the Single hand and Around the Bay trophies as well as the Belleville-Trenton warm up.



Above, Scott Brown was the recipient of the 2023 John Gower Memorial Trophy, awarded to the member who has shown long time dedication to the success of the Club, including Social and Infrastructure.

The Silver Shackle, for service above and beyond that expected, went to Rick Parish. Rick did not attend the presentation.

Awards given at the SAGM on Dec. 2, included the Bittersweet Trophy (winner of Harvest series) to Brian Coughlan; the Take Five (for most improved male sailor) to James Hill, and the Chuckie Poo (for most improved female sailor) to Dona Neves.

This year's Broken Pintle (for the most harrowing on-water experience) went to Bob Forgues who endured a devastating engine fire while sailing home alone.



New member Alex Novikov receives the Rookie award from Andrew Hunt. The plaque recognizes the contributions of a first year member whose participation goes above and beyond that expected.



Sailing in Spinnaker fleet, Brian Keizer was first overall in the Greenleaf, Diehard and Harvest series. He was also runner up in Around the Bay and the Sailor's Bowl competitions.



The Corinthian trophy for outstanding acts of Kindness, thoughtfulness and assistance was awarded to Barbara Watson,



2023 CLUB SAIL RACING TROPHIES AND SPECIAL AWARDS

TROPHY		1ST	2ND	3RD
GREENLEAF	Best overall average, Greenleaf series white sail.	Marty Mathias	Dale Harron	Gerard O'Brien
DAFFODIL	Best overall average, Greenleaf series, spinnaker.	Brian Keizer	Carol Bailey	Perry Petrie
BABY SEAL	Best overall average, Diehard series, white sail.	Marty Mathias	Brian Coughlan	Dwight Koshman
YE OLD SEAL	Best overall average, Diehard series, spinnaker.	Brian Keizer	Carol Bailey	Perry Petrie
BITTERSWEET	Best overall average, Harvest series, white sail.	Brian Coughlan	Dale Harron	Marty Mathias
ALLEGRO	Best overall average, Harvest series, spinnaker.	Brian Keizer	Carol Bailey	Perry Petrie
FROSTBITE	Best overall average, Frostbite series, white sail	Event cancelled.		
SAILORS BOWL	Skipper competing in most regular/regatta races.	Dale Harron	Brian Keizer	Marty Mathias
BELLEVILLE - TRENTON	Warm-up inter-club race between BQYC, PYC and CFBTYC.	Marty Mathias	Rick Jones	Gerard O'Brien
SINGLE-HANDED	Awarded to winning skipper.	Marty Mathias.	Dale Harron	Gerard O'Brien
AROUND THE BAY	Awarded to winning skipper.	Marty Mathias	Brian Keizer	Dale Harron
HARMONY	Winners of Stink Pot and Rag Race	Event Cancelled.		
VICE COMMODORE	Winner skipper of annual regatta – white sail	Dale Harron	Perry Petrie	Brian Coughlan
S.A.I.L.	Distinctive Service, sportsmanship, dedication to the racing program	Dale Harron		
TAKE FIVE	Most improved male sailor	James Hill		
CHUCKIE POO	Most improved female sailor	Dona Neves		
ALIBI	Best Club safety record, power or sail	Not Awarded		
BROKEN PINTLE	Most harrowing on-water experience	Bob Forgues		
SILVER SHACKLE	Service above and beyond that expected	Rick Parrish		
CORINTHIAN	Outstanding acts of kindness, thoughtfulness and assistance	Barbara Watson		
JOHN GOWER MEMORIAL	Member who has shown long time dedication to success of Club, incl. social & infrastructure.	Scott Brown		
ROOKIE	Recognizes contribution from a new member whose participation goes beyond that expected.	Alex Novikov		
COMMODORE CITATIONS	In recognition of outstanding contributions to the well being of the Club.	David Craig		

HIGHLIGHTS FROM THE FALL SAGM

BY CHRISTINE FLETT

The long-delayed semi-annual general meeting, was held at the yacht club on December 2 with 23 members in attendance, which was sufficient for quorum.

Opening the meeting, Commodore Mark Bowering commended the Club on the vast quantity of work completed during last spring's work parties, noting that the number of man-hours recorded in the weeks following the late March storm was over 1100 hours

"The dock repairs we faced last April were pretty overwhelming," he said, adding, "It's amazing what was achieved in such a short amount of time."

No Treasurer's Report was presented, however the NPF report for November was available and showed the Club to be in a healthy financial position. Mark promised that full year-end financials will be provided at the Spring SAGM.

There were no Committee reports, so the next item under Old Business was the Race Committee boat. Mark noted that with the purchase of the new Tritoon and all insurance in place, that item has now been concluded.

Also under Old Business was a decision on whether to scrap the Mason boat or put it back in service as an additional work boat. Several years ago, the Mason's 60 hp motor was transferred to the pontoon work boat to replace one that had become unreliable. Unused since then, the boat was assumed to be in poor condition. Rick Tinga, who had inspected the vessel, reported that although there are some weak spots, these are repairable. More importantly, the bottom is sound, which means the boat could feasibly be brought back into service for little more than the cost of an engine.

Gerard noted the Mason is a superior towing vessel than the pontoon boat, adding it would not be a bad idea for the Club to have another boat for use during lift operations or moving docks. Members were reminded that buying a second work boat was discussed at the Spring SAGM but put on hold until a replacement race committee boat had been secured. Fixing up the Mason with a reliable engine was a better use of funds at this time, especially as the engine could be transferred to another vessel in the future. A motion to add a line item to the 2024 budget to purchase a 40 hp motor was approved.

Turning to New Business, the first item, introduced by Rear Commodore Jason Bridge, was a proposal to redesign the work barge to increase its overall buoyancy and to enlarge the work platform. Much of the ensuing discussion centred around the advantages of using modern dock floats over barrels. Jason said he would like to have a team of two or three look into the design over the next couple of months, and come up with a plan that could be implemented as early as possible next spring. Contact Jason if you are able to help with this project.

A motion by the Commodore to waive the Club's winter storage fee for the 2024 season was debated and approved.

Another item of business, introduced by the Commodore, was a new matrix aimed at streamlining the Club committee structure. Under the proposal, the various executive roles would be grouped under one of four committee headings, namely Flag, Social, Harbour, and Power/Sail. Each committee would have its own chairperson, who would be chosen from within the group. (Under the present structure, oversight is provided by a Flag officer.) The appointed chairperson would be responsible for collating reports from members of that committee, and reporting issues to the Flag as necessary. The aim, Mark said, was to increase Flag efficiency by delegating routine decisions.

The proposal triggered a lengthy debate that raised a number of concerns. While the addition of a committee to guide the social side of the club had much to commend it, some worried that the new matrix would have the effect of distancing many on the executive from the decision-making process, and that the interests of associate members in particular would suffer. Ultimately, it was felt that some revisions to the matrix were required before it could be approved. Mark agreed to look into this. The proposal will be revisited at a later date.

With no further business to conduct, the meeting was adjourned.



EASY-TO-MAKE HOLIDAY GOODIES

SAUSAGE ROLLS

Always popular at parties, sausage rolls are easy to make from scratch. All you need is pastry and sausage meat. This is available from the supermarket or butcher, or you can buy ready made sausages and squeeze out the filling.

Ingredients:

- 1 tablespoon vegetable oil
- 1 medium onion, finely chopped
- 2 pounds sausage meat
- 3 medium eggs, divided
- Ground black pepper and salt to taste
- 2 tablespoons flour, for rolling out pastry
- 25 ounce package of puff or shortcrust pastry (or make your own).

In a frying pan, heat the vegetable oil on medium heat and add the onion to cook for approximately 7 minutes, or until it starts to lightly brown.

In a large mixing bowl, add the sausage meat, cooked onion, and 2 of the eggs. Season with a couple of pinches of black pepper and a good sprinkling of salt.

Mix well until all the ingredients are thoroughly and evenly combined.

Preheat the oven to 400 F.

On a lightly floured surface, roll out the pastry into two 8 by 10-inch rectangles. Cut each rectangle into 2 long strips (4 total) and rest them in the fridge for at least 10 minutes.

Place the cold pastry onto two lightly greased baking pans. Form the meat into a long sausage the length of the pastry strip. Beat the remaining egg in a small bowl and lightly brush the edges of the pastry.

Fold the pastry over the meat filling to form long rolls. Flip the sausage roll over so the seam is underneath.

Lightly brush the top surface with egg. Cut the rolls into 1 1/2 inch lengths.

Cook in the preheated oven for 20 minutes or until golden brown.

Serve hot.



EASY RUM BALLS

- 3 cups crushed Oreos; (Use whole cookies including centres)
- 1 1/2 cups walnuts finely chopped
- 3 tablespoons heavy cream
- 1/4-1/3 cup dark rum

Optional Coatings

- Chocolate sprinkles
- Coconut
- Cocoa powder
- Chopped nuts

Pulse the Oreos in a food processor until you have 3 cups. Set aside.

Pulse walnuts in a food processor until you have 1 1/2 cups.

Combine crushed Oreos, walnuts and cream in a medium bowl and mix well.

Add rum starting with 1/4 cup and adding more as needed to create a consistency that holds its shape when rolled. Don't panic if you add too much and they are too soft, just add in more cookie crumbs to get desired consistency. The crumbs will soak up the liquid as they sit.

Using a small scoop (or melon baller) scoop dough and roll into balls.

Roll in sprinkles. Refrigerate for 2 days before serving.



CANDY CANE COOKIES

By Karen Mathias

- 3 cups of all purpose flour
- 1 tsp baking powder
- 1/2 tsp salt
- 1 cup butter
- 1 1/4 sugar (white)
- 3 cups of flour
- 1 tsp vanilla
- 1/2 tsp almond extract



Combine flour, baking powder and salt. Stir well to blend. Cream butter and sugar together with mixer until light and fluffy. Beat in eggs, vanilla and almond extract. Stir in flour mixture into creamed mixture. Pull out half of the dough and wrap each in plastic. Put in red or green food colour and mix well. Wrap in plastic and chill for about 3 hrs. Roll out in long lengths and twist together. Bake at 375 degrees for about 8 to 10 minutes.

My Grandsons love these. Enjoy!

GENUINE SCOTTISH SHORTBREAD

Shortbread has so few ingredients you can't get away with cutting corners. Good quality butter and sugar are essential. Rice flour, found in the organic section, gives it the sandy texture that sets it apart from other cookies, and a pinch of salt helps balance the rich sweetness. Keep dough cold until it goes in the oven. The recipe calls for weighed ingredients but cup measurements are provided.

- 5 ounces (1 cup + 3 tbsps) AP flour
- 1 ounce (3 tbsps) ground rice flour
- 4 ounces (1/2 cup) unsalted butter, chilled
- Pinch of salt
- 2 ounces (1/4 cup + 1 tbsp) sugar

Sift flour, salt and ground rice into a mixing bowl and stir in the sugar. Add the butter and gradually rub into the dry ingredients. (In a food processor pulse for 60-90 secs. until mixture begins binding together.) Knead until well mixed, but do not allow dough to become sticky. Wrap in plastic and chill in refrigerator for 30 minutes. Press or lightly roll chilled dough to approx. 1/2 inch thick. Cut into rounds or shapes as desired. Cool in fridge for a further 15 minutes. Meanwhile, line cookie sheet with parchment paper. Heat oven to 325 F. Place shortbread on cookie sheet pricking each with a fork. Bake in centre of oven for 20-25 minutes or until light golden. If shortbread spreads, reduce heat. Remove when firm to touch. Cool on wire rack. Dredge with sugar if desired.



CHRISTMAS M & M COOKIES

- 2 cups all-purpose flour
- 2 teaspoons baking powder
- 2 teaspoons baking soda
- 1 1/2 teaspoons salt
- 2 sticks (1 cup) unsalted butter, room temperature
- 1 cup packed light brown sugar
- 1 cup granulated sugar
- 2 teaspoons pure vanilla extract
- 2 large eggs plus 2 egg yolks
- 2 cups mixed red and green M & M's
- 2 cups rolled oats
- 2 cups pretzel rods, roughly chopped
- 1 1/3 cups peppermint puffs, chopped
- 1 1/3 cups white chocolate chips



Position oven racks in top and bottom thirds of the oven, preheat to 350 F.

Whisk together flour, baking powder, baking soda and salt. In large bowl, combine butter, brown and white sugar; beat with electric mixer on med-high until light and fluffy, about 3 minutes.

Beat in the vanilla. Add eggs and egg yolks one at a time, beating well after each addition. Add flour mixture, beat on low until dough comes together.

Add chocolate candies, oats, pretzels, peppermint puffs and white chocolate chips; stir with large spoon until evenly mixed.

Scoop eight 1/3-cup portions of dough, roll into balls and divide between 2 baking sheets, spacing the cookies evenly apart. Press dough balls into thick disks with your palm.

Bake, rotating baking sheets top to bottom and front to back halfway through, until cookies are golden brown at the edges and barely brown in the middle, 18 -20 minutes. Cool on wire rack.

Repeat with remaining dough.