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Family day, on Saturday August 24, was a chance for kids of all ages to have some fun around the Club with activities and games including crafts, a scavenger hunt and a life ring toss. Not surprisingly, the water slide on the hill was a big attraction. Five year old Camille Emond made several runs, the huge smile on her face shows just how much fun she is having!

For more pictures see p. 7.

Christine Flett, photo.

Saying Farewell to Peggy & Gerard as they head to Nova Scotia



Peggy & Gerard with their new sign which will be fixed to a suitable post pointing in the direction of the CFB Trenton YC.

How to truly acknowledge the many and varied contributions of Peggy and Gerard O'Brien? That was the dilemma facing the Club as we bade them farewell during an August 16 party in their honour.

Members for 24 years, Peggy served at least six terms on the Executive as Club Secretary, in addition to being an active and reliable member of the Entertainment team. Gerard spent a decade as the Docks and Moorings Officer before taking on positions as Club Supervisor, Rear Commodore and Commodore at Large.

In recognition of their many years of service, Peggy and Gerard became the Club's latest honorary members which, as Peggy jokingly noted, entitles them to a free membership for the rest of their lives.

Rear Commodore Marty Marthias expressed his appreciation, saying

"I could not begin to list the contributions these two members have made to the Club," adding that they fully deserved the honour.

Dave Flett presented Gerard with a destination sign, similar to those on the hydro pole in front of the Clubhouse, with instructions "to fix this onto the nearest available pole at his new home near Halifax" as a permanent reminder of the Yacht Club.

For those who don't know, Gerard was the brains behind the signs outside the Club building, a project he suggested via email to Dave in September 2021 while enjoying a lazy holiday in balmy Newfoundland (thus conveniently unable to execute the task himself). It was duly implemented per his instructions on the eve of the Club's 60th anniversary celebrations a few days later.

The long serving members have promised not to be strangers, and say they plan to return for the Commodore's Ball in November. We will hold them to that promise!



Dave Flett completes some running repairs to the front platform on the Club's well-used pontoon work boat.

Clean, drain, dry boat: prevent invasive weed spread



To reduce spread of invasive aquatic plants, Belleville's Community Services Dept has joined a pilot project with Quinte Conservation to promote its Clean, Drain, Dry initiative.

The project includes positioning a washing trailer at water access points throughout Quinte region. The goal is to have users wash any debris from their watercraft to prevent the spread of invasive species through our waterways.

The CD3 Watercraft Cleaning Station is presently located at the George Street Boat Launch until Aug. 23, after which it will be moved to another access point in the region.

The station is free for boaters and anglers to use.

Passing of long time member Eric Irwin.

The Club is sad to announce the death of long time member, Eric Irwin. Eric passed away at home on Thursday August 29, one day before his 83rd birthday.

Eric and Lois have been active and valued members of the Yacht Club for over 40 years. He will be remembered for his permanent good humour and willingness to help.

A memorial will be held on a date to be announced shortly.

On behalf of everyone at the Club, I would like to offer sincere condolences to Lois, Tara and family for their loss.

Christine Flett, editor.

Please welcome our new Club Supervisor

Andrew Robertson

Andrew has been part of the Military family as a Reservist for several years. He joined the CFB Trenton Yacht Club staff in late July as the Club Supervisor. Below is a little background from Andrew.

Trenton is home, Ottawa is school. I have been a volunteer with 8 Wing pipes and drums since 2014 and have had many great memories with the band and around the base.

I came to the Club after knowing a few members who are engaged in the nautical community – some of whom may be reading this now thinking of a "dad joke" for next time I see them!

When I saw an ad on the CFMWS page I decided to apply, thinking back to when I worked along the Trent Severn waterway. I had the opportunity to see many people both civilian and military fully engulfed in their hobby – whether a short trip, or the Great American Loop.

I recall being fascinated by their dedication and cheerful attitude. Little did I know at the time, that was just the friendly attitude of most boaters when they're in their happy place. Though I seldom saw sailors, they were always commenting on the breeze, waiting to reach open water.

I have spent the past six years in the Army Reserves in Ottawa, and I have had the opportunity to work in a wide range of functions as I completed my undergrad at Carleton (University) and began pursuing a Masters in Public Ethics at St. Paul. As I complete my studies and venture out of the reserves, I would like to continue to support the CAF.

A couple of fun facts about me are I seldom turn down a learning opportunity, and I have been playing bagpipes since I was seven years old! Andrew.



A passing kayaker took this picture of Club boats anchored at Ox Point, near Belleville. They are Pengwyn (Ed Brake), Heartbeat (Simon Geller) and Sumfun (Bob Forgues).

August 17 Round the County race results.

The annual race around the County is probably the toughest challenge faced by local racers. Conditions vary with each race section. Starting in Presqu'ile Bay, the race takes the outside Lake Ontario route, sailing overnight around Prince Edward County to Belleville. Results are as follows:

| PLACE | BOAT & CLASS | NAME | ACTUAL | CORRECTED |
|-------|--------------------------------|-------------------------|----------|-----------|
| 1st | Impact (Laser 28) | Kyle Boyce (PYC) | 15:31:56 | 15:13:40 |
| 2nd | Carrera 290 MOD CF | Charles Orchard (ABYC) | 14:48:16 | 15:43:26 |
| 3rd | First Light III (Beneteau 405) | Erik Rasmussen (CFBTYC) | 18:26:00 | 18:29:26 |
| 4th | Aggie (Hunter 35.5 WK) | Jeff Campbell (BQYC) | 19:36:54 | 18:33:28 |
| DNC | Obstreperous C&C 3/4 TON | Kevin Alstrup (CFBTYC) | | |

Thanks to Rick Tinga for providing the results.

It happens once in a Blue Moon...

Oh, wait, it was a **Blue Moon**

Even better, it was a **SUPER BLUE MOON!!!**

BY CHRISTINE FLETT

If you were looking at the sky on August 19, you might have thought the moon seemed bigger and brighter than usual. If so, you would have been right. That month's full moon was the biggest and brightest full moon of the year, a phenomenon known to astronomers as a "Supermoon."

It was also a blue moon, which makes the August 19th event a **Super Blue Moon** – a rare occurrence that only happens when three cosmic events coincide – a full moon, a supermoon and a blue moon.

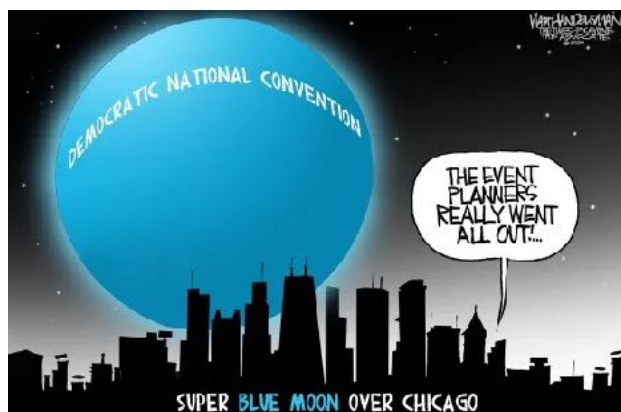
According to NASA, while 25 percent of full moons are super, only three percent of full moons are blue, so a Super Blue Moon is a rare event. And it all has to do with the moon's path around the Earth, known as its orbit.

The moon's orbit is elliptical rather than circular. This means the distance between the earth and the moon is not always the same. A **Supermoon** occurs when the moon is at its closest to Earth, at which point, according to NASA, it can appear up to 14 per cent larger than when it is at its farthest point from Earth. Visually, that is significant – about the difference between a nickle and a quarter.

The term 'blue moon' implies a rare event, but it has nothing to do with colour. We expect one full moon every month, but the moon takes 28 days to orbit the earth, which means that there are 13 full moons in a year. At some point, one month will have two full moons, the second of which is known as a monthly 'blue moon.'



Picture of the Super Blue moon which took place on Monday, August 19, 2024



August 19 political cartoon in the Baltimore Sun pokes fun at the Democratic Party Convention in Chicago.

Still, the phenomenon is relatively rare, occurring once every 33 full moons, or about 41 times in a century. Even rarer is when there are two blue moons in the same calendar year, which happens only about four times in a century.

The next **monthly blue moon** will take place on May 31, 2026.

A **seasonal blue moon**, occurs when there are four full moons in one season, the third of which is known as a blue moon. August 19's 'Sturgeon Moon' was the third of four full moons this summer, making that a seasonal blue moon.

The fourth full moon, known as the Harvest Moon, will occur at 10.34 pm on September 17, about four days before the Fall equinox.

The next seasonal blue moon will take place on August 21, 2032. The last Super Blue Moon took place in August 2023, but it is considered a rare event by astronomers. We will have to wait 13 years until January 2027 to see another Super Blue Moon.

One last fun fact about the August full moon, besides being a rare **seasonal blue supermoon**, it was the first of four consecutive supermoons to take place this year. September, October and November will all have supermoons, but the moon was closest to Earth in August, making that the largest supermoon of the four.

Dealing with Starry Stonewort

Weeds BGone was at the Club on August 6 to remove Starry Stonewort from the harbour. Areas cleared included the main channel, the mast crane basin and approaches to and from the pump out dock.

It may seem like a weed but Starry Stonewort is a filamentous type of algae. Extremely fast growing, Starry's dense mesh-like structure is not only an impediment to boat navigation, but a serious safety concern for folks who go in the water to free their prop.

With no chemical control approved in Canada, the Club's only option is to have it cut, for which we contract a weed harvester.

Working for seven hours, upwards of 15 loads of Starry was removed from the water, emptied onto a conveyor belt on the truck, then deposited in an approved area by the causeway to dry back.

With water levels dropping and several weeks still left in the growing season, another cut will be necessary to ensure weeds are not a problem during lift out on Oct. 1. Expect to see the harvester at work again on Sept. 5.



Left: dumping the Starry Stonewort at the approved site by the causeway. Algae disappears fast on land, as shown in the two pictures above, taken after one day and two weeks respectively.

Annual race around Waupoos Island

Nineteen boats from Trenton, Presqu'ile and Waupoos participated in this year's race around Waupoos Island. The event features a staggered start according to boat handicap, so order of finish is the final result.

Of the seven club boats competing, Erik Rasmussen, (First Light III) was 3rd over the line. 5th was Gerard O'Brien (FanaSea); 6th Dwight Koshman (Interlude); 7th Rick Jones (Storm Boy); 8th Eric Lawlor (Layalee); 10th was Carol Bailey (Imok); 11th Brian Keizer (Zest for Life). Patrick Sheridan (Claerwin) finished 12th in his first Waupoos Race.



Patrick Sheridan in Claerwin. Karen Mathias, photo.



At the finish line, Erik Rasmussen in First Light III.

Rick Tinga, photo



The first race in the Club's Harvest series was held on August 14. Wind was perfect for the spinnaker fleet to strut its stuff.



View from the Club deck of the boats rounding the A mark during the Harvest 1 Race on August 14.



Start line for the Round the Bay race which took place on August 24. This race featured a staggered start.

Family Day!!

Family day, on Saturday August 24, was a chance for kids of all ages to have some fun around the Club. Attractions included crafts, a scavenger hunt and life ring toss, guaranteed to appeal to the child in us all.

The weather was a perfect warm August day, thus ensuring a steady stream of business for the water slide on the hill – a popular event with big kids and small. Here are some pictures taken during the day.

Many thanks to Carol, Lisa, Rick and Mary, and to everyone who helped make the event a success.



Going over clues for the Scavenger hunt are Lisa Cossar, Bennois Cossar, Carol Bailey and Francois Cossar.



The craft table is always popular on Family Day. Above, showing off the pirate ships they'd made, are Francoise and Bennois Cossar.



Even these 'big kids' are into the crafts



Four year-old Julius had fun practising his killer serve.



Oooh, that water is **COLD!!**



At the craft table, Stella adds some colouring detail to the boat she is making.

Garden tomatoes: not just for spaghetti sauce

TOMATO & RED PEPPER SOUP

- 4 cups chopped fresh tomatoes
- 2 red bell peppers
- 4 cloves garlic
- 1 sm. onion
- 2 cups chicken broth
- 2 tablespoons butter
- 2 tablespoons all-purpose flour
- 2 teaspoons white sugar, or to taste
- 1 teaspoon salt, or to taste
- 1 teaspoon dried basil or thyme

Serve with curl of fresh cream, fresh chopped basil, cracked pepper or sprinkle of smoked paprika.



Set an oven rack about 6 inches from heat and preheat the oven's broiler. Line a baking sheet with foil.

Rub oil on peppers and put under broiler until blackened, turn to get all sides. Put into paper bag and seal. Let rest for 15 minutes, peel will come right off and core will fall out. Chop peppers.

Combine tomatoes, peppers chicken broth, garlic, and onion in a stockpot over med heat. Bring to boil, gently simmer for 20 mins.

Remove from heat, run mixture through blender into large bowl.

For roux, melt butter over medium heat in the empty stockpot. Stir in flour to make a roux, whisking constantly, until mixture turns med brown.

Gradually whisk in a bit of the tomato mixture to prevent lumps forming, then stir in the rest. Season with sugar and salt to taste.

RATATOUIE

- 1 tablespoon olive oil
- 1 large onion, chopped
- 3 cloves garlic, minced
- 2 zucchini, chopped
- 3 large tomatoes, chopped (substitute with cherry tomatoes or canned)
- 1 green or red bell pepper, sliced
- 2 teaspoons dried parsley
- ½ cup of red wine
- Salt and pepper to taste
- Fresh basil leaves, roughly chopped
- Grated Parmesan cheese



Heat olive oil in a skillet over med. heat.

Add onion and cook until clear, about 3 minutes. Add minced garlic. Cook and stir until golden brown.

Add zucchini, tomatoes, peppers, parsley and red wine. Season with salt and black pepper.

Cover and simmer gently about 20 minutes. Overcooking will make the zucchini rubbery.

Taste and adjust seasoning as needed. Add freshly chopped basil and stir. Sprinkle with parmesan cheese and serve.

This simple but tasty side dish is great with fish, chicken or pork.

GREEN TOMATO CAKE

BY KAREN MATHIAS

- 3 cups grated green tomatoes
- 2 cups sugar
- 1½ cups vegetable oil
- 3 eggs
- 2 tsp vanilla extract
- 3 cups All-purpose flour
- 1 tsp cinnamon
- 2 tsp baking soda
- 1 tsp cloves
- ½ tsp salt



Heat oven to 350 degrees F.

Spray 9 x 13 cake or bunt pan with cooking spray.

Grate green tomatoes and allow to sit in a colander for 20-30 minutes so liquid can drain.

Cream sugar and oil. Alternate adding eggs with dry ingredients flour, baking soda, spices, salt etc.

Mix all ingredients together. Pour into prepared pan. Bake for approx. 40-50 minutes.

Frost with cream cheese frosting if desired, but it's also great plain.