



# fore'n aft



Email: [theforenaft@gmail.com](mailto:theforenaft@gmail.com)

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## PUBLISHER & EDITOR

Christine Flett

## PHOTOGRAPHY

Dona Neves

## CONTRIBUTORS

Dona Neves

Gerard O'Brien

Rick Jones

Michael Collins

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Available on Facebook  
Ask to join CFB Trenton  
Yacht Club Group.

# Andrew takes over helm as Commodore 2023

The October SAGM ushered in several changes in the Club's chain of Command beginning with the incoming Commodore, Andrew Hunt, who takes over from last year's Commodore Jason Leuschen.

Jason, who has been posted to Ottawa, was unable to attend the meeting in person but was present on line. He was represented at the hand-over by past Commodore Scott Creamer. In his farewell statement Jason said he hopes to return to the Club in a few years.

Andrew joined the Club two years ago but he has been quick to accept responsibility having served as treasurer (2021) and Vice Commodore (2022). He is "looking forward to the next year as Commodore, and to making new friends, both on and off the water."

He will be assisted by Scott, a seasoned Flag member since 2019. In light of Jason's posting Scott will continue as past Commodore for another year.

Two new members, Mark Bowering and Jason Bridge, were among those who responded to a recent request for military members to volunteer for the Flag. Mark will become Vice Commodore and Jason will be the Rear Commodore. Last year's Rear Commodore, Gerard O'Brien, will take on a new Flag position as Commodore at Large. Open to a non-military member, the Commodore at Large will represent the interests of Ordinary and Associate members at the Flag Committee.

Ex officio members of the Flag are Justyna Pietraszek (treasurer), Mary Game (membership), Dwight Koshman (volunteer co-ordinator), and Virginia Creamer (secretary).



Incoming Commodore Andrew Hunt (left) is welcomed by Past Commodore Scott Creamer.



Bill Tytula. Photo courtesy of DND.

## WILLIAM (BILL) TYTULA

1929 - 2022

COMMODORE 1981

The Club is saddened to announce the death of Bill Tytula, a longtime Club member and Commodore in 1981.

Bill passed away peacefully at BGH on November 24, 2022. He was 93.

A member of the RCAF for 61 years Bill retired with the rank of Lieut. Col. After retirement he joined a company called Field Aviation for which he overhauled aircraft.

He will always be remembered as the project manager who organized the restoration of the WW2 Halifax bomber recovered from a Norwegian fjord, which took place at 8 Wing from 1995 to 2005.

A Visitation followed by a Celebration of Life will be held at the RCAF Museum on Tuesday November 29 beginning at noon.

The Fore'n Aft will have a full obituary for Bill in the next issue.

## Diving for obstacles in the channel

On the barge checking for obstacles are

Dave Flett and Gerard O'Brien.

Diver Brad Power can be seen standing in the water to the left of the barge. Minimum depth that day was 5 feet 6 inches, probably the lowest ever recorded in the channel.

Brad did not find any stray anchors, old seaplane motors or concrete-filled barrels. But he did find rocks and boulders submerged in the silt. It appears these are what boats were hitting towards the end of the season. More survey work will be needed to determine what can be done to improve the channel.



## Resident beaver has causeway trees in his sights – again

BY RICK JONES, HARBOURMASTER.

The beavers have been at it again preparing for winter. Unfortunately that means several more trees have been gnawed badly with a few that will need to be cut down for safety reasons. I stopped to take a few pictures, and happened to catch the culprit having lunch.



# Past Commodore's Ball makes a welcome return!

PHOTOS BY DONA NEVES.

Due to Covid restrictions, the Club has not held an end-of-year party since 2019. Fortunately, with the return of the past Commodore's Ball on Nov. 5, that gloomy stat can now be relegated to history.

The event is intended to honour the outgoing Commodore but with Jason Leuschen being posted to Ottawa, his place was taken by past Commodore Scott Creamer.

One side-effect of Covid has been a marked reluctance on the part of club members to mix socially. With just 40 participants, this year's Ball was much smaller than usual, but those who came were ready to party – as you can see from these photos.

The evening kicked off with a complimentary cocktail. This was followed by a first rate buffet by Occasions on the Bay, featuring choice of salads, roast beef or chicken with a selection of side dishes. A light trifle dessert, with coffee or tea completed the meal.

Dancing was to music by The Marion Drexler Band, a group specializing in a mix of blues, rock, pop and country. Of their many great songs, the stand-out in terms of audience participation, was Neil Diamond's classic *Sweet Caroline*.

Photographer Dona Neves set up a fun photo booth complete with decorative masks, gaudy ties, feather boas, hats and other theatrical props. These are just some of the many great pictures that resulted.

An event of this size does not just happen, it takes a lot of organizing to get everything together. Many thanks to Carol Bailey for her weeks of hard work arranging all the details and for making the table decorations; to Dona Neves for her great photography; to Scott and Virginia Creamer for arranging the band; to Virginia for her vocal participation, and to all the volunteers who helped decorate, set-up and clean-up afterwards – you know who you are. Thanks also to the Flag for ensuring that despite low ticket sales this event could proceed.



Marion Drexler Band with Virginia Creamer (centre) vocals, and Brian Coughlan (right) on Saxophone.



# Members help with dramatic rescue of severely injured swan

BY CHRISTINE FLETT



The swan before the rescue.

Photo by Dona Neves.



Nate Craig with the injured swan following its dramatic rescue.

Photo by Dona Neves.



The captured swan on admission to Sandy Pines Wildlife Centre.

Some members may have noticed a badly injured swan hanging around F dock in late October. Dona Neves certainly did. Unsure who to contact for help with a wild bird, she phoned the Humane Society in Belleville, and they gave her the number for the Sandy Pines Wildlife Rescue Centre in Napanee.

Sandy Pines is a volunteer organization founded 25 years ago with a mandate to provide care and shelter for injured and orphaned native and migrating wildlife. Licensed by the Ontario Ministry of Natural Resources and Forestry, and by the Canadian Wildlife Services it provides care to approximately 5,000 animals a year, with the primary aim of releasing them back into the wild.

Nate Craig, an experienced volunteer at the Centre, came out to rescue the swan, but after two capture attempts, the bird was still at large. This, he said, is not unusual as without assistance from others, rescuing a wild bird can take a very long time. On this occasion Nate had help from Dona and Gerard O'Brien who, using the pontoon boat, were able to guide the swan into a position where it could be netted.

"The swan was not aggressive," Dona said, "but he really didn't want us to catch him." She added, "With a bit of fine boat manoeuvres and a dive from Nate, we had a rescue."

Nate was more explicit. He called it "one of the most dramatic rescues I've been on, and one of the rare times any animal had to be captured by hand."

He said without help, the rescue would have taken days and involved "chasing it down until it got tired enough to catch. Both your members did a fantastic job pushing the swan onto land with the barge (Gerard) and creatively guiding it in with a long pole/broom (Dona) after a few failed attempts by me to net it."

Sadly, the bird's injuries turned out to be too severe for any chance of recovery. Sandy Pines founder and director Sue Meech said its wing was missing a lot of primary feathers that are essential for flight.

"Whatever caused the injury had damaged nerve and blood supply to the wing. The bird was not releasable. Also, it was in pain from the dying wing. We had to euthanize the bird. I am sorry and I know you are disappointed, but the swan was suffering and would have had a lingering death in the wild had it not been rescued."

Meech did not speculate on the exact cause of the bird's injury but it was likely due to buckshot. Swans tend to scare off the ducks, so the hunters don't want them around.

Sandy Pines Wildlife Centre is a registered charity that receives no government assistance and relies solely on charitable donations, bequeaths and fundraising events. The volunteer staff care for up to 400 patients daily. Located at Sandy Pines Farm on Highway 2 west of Napanee, the centre can be reached by phone at 613-354-0264 or by email to [sandypines@gmail.com](mailto:sandypines@gmail.com).



The swan after the rescue in a bathtub at Sandy Pines Centre.

# PRESENTATION OF CLUB TROPHIES AND AWARDS

PHOTOS BY DONA NEVES



Scott Brown, shown centre, was the winner of the prestigious Silver Shackle. This award is given for service above and beyond that expected of a member.



Wayne Jordison accepts a Commodore's Citation from Andrew Hunt on behalf of Jason Leuschen who attended the event virtually from Ottawa. Wayne volunteers countless hours prepping, cooking and baking for the Club.



Brian Coughlan received the Corinthian Trophy for outstanding acts of kindness, thoughtfulness and assistance. The award was in recognition of his volunteer work with a Base-run summer program for children.



Dale Harron, shown centre, received two sailing awards as winner of both the Single Handed race and the Once Around the Bay race.



The Broken Pintle for "the most harrowing on-water experience" went to Mike Collins for his dramatic and traumatic entry to the Club in a boat with no working engine, under tow and taking on water. Emergency action was required to prevent it from sinking. Mike denies any responsibility for toppling the D-dock sign during the fracas.



Scott Brown accepts the SAIL Trophy on behalf of his wife Mary Beth Stott who could not attend the presentation. The trophy is awarded for sportsmanship, distinctive service and dedication to the racing program.



Marty Mathias was the winner of four sailing awards. He is shown here sharing a laugh with Trophy Officer Michael Collins.



Your editor accepting a Commodore's citation. According to Jason Leuschen, if you are on my team I will "hold your feet to the fire." Jason should know, he was on my team.



Marty Mathias received the Sailor's Bowl awarded to the skipper competing in the most regular season races.

## 2022 SAIL RACING TROPHIES AND AWARDS



BY MICHAEL COLLINS  
TROPHY OFFICER.

TROPHY	AWARDED FOR	1ST	2ND	3RD
BABY SEAL	Best overall average in Diehard series, white sail.	Time One Marty Mathias	Kye Express Dale Harron	Fana-Sea Gerard O'Brien
YE OLD SEAL	Best overall average in Diehard series, spinnaker .	Zest 4 Life Erik Rasmussen	IMOK Carol Bailey	Express Passage Perry Petrie
BITTERSWEET	Best overall average in Harvest series, white sail.	Time One Marty Mathias	Take Your Time Brian Coughlan	Storm Boy Rick Jones
ALLEGRO	Best overall average in Harvest series, spinnaker.	Zest for Life Erik Rasmussen	IMOK Carol Bailey	Express Passage Perry Petrie
SAILORS BOWL	Skipper competing in most regular or regatta races.	Time One Marty Mathias	Kye Express Dale Harron	Fana-Sea Gerard O'Brien
BELLEVILLE-TRENTON	Warm up inter-club race.	Fana Sea Gerard O'Brien		
SINGLE-HANDED	Winning skipper of Single hand Race.	Kye Express Dale Harron	Take Your Time Brian Coughlan	Fana-Sea Gerard O'Brien
AROUND THE BAY	Winning skipper of "Once Around the Bay" Race.	Kye Express Dale Harron	Storm Boy Rick Jones	Layalee Eric Lawlor
HARMONY	Stink Pot and Rag Race.	Event Cancelled		
VICE COMMODORE	Winner of the annual Regatta.	Time One Marty Mathias	Layalee Eric Lawlor	Fana-Sea Gerard O'Brien
S.A.I.L.	Distinctive service, sportsmanship & dedication to racing program.	Mary Beth Stott		
TAKE FIVE	Most improved male sailor.	Paul Jahrling		
CHUCKIE POO	Most improved female sailor.	Barbara Watson		
ALIBI	Best safety record and evidence of highest safety practices by a member of the Club, power or sail.	Eric Lawlor		
BROKEN PINTLE	Most harrowing on-water experience.	Michael Collins		
SILVER SHACKLE	Service above and beyond what is expected of a member.	Scott Brown		
CORINTHIAN	Outstanding acts of kindness, thoughtfulness & assistance.	Brian Coughlan		
JOHN GOWER MEMORIAL	To recognize a member who has shown long time dedication to the health and continued success of the Club, including social and infrastructure.	Carol Bailey		
ROOKIE	Recognizes contribution from a new member whose participation goes beyond that expected.	David Craig		
COMMODORE CITATIONS	In recognition of outstanding contributions to the Club.	Wayne Jordison Christine Flett		

# Water Soldier marches on down the Bay

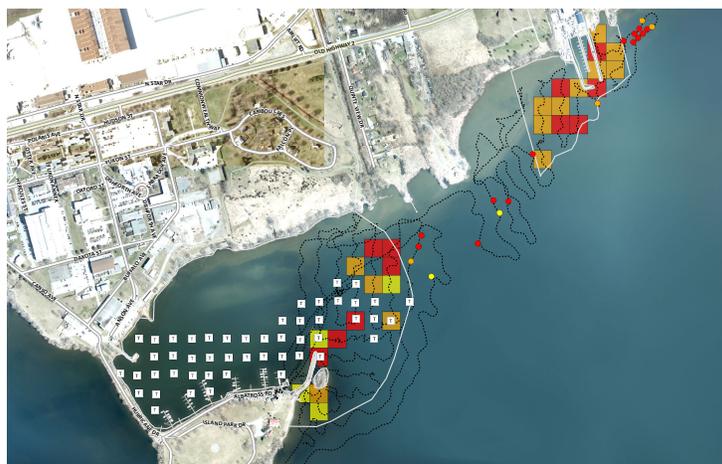
CHRISTINE FLETT  
SAFETY & ENVIRONMENT

A perfect storm of Starry Stonewort and unusually low water levels made things extremely difficult for many boats this summer.

While two days with a weed harvester dealt with most of the Starry Stonewort, low water continued to create problems for the club right through to second lift in October.

Water Soldier is yet another expensive headache we will have to deal with. Last year, we found a half dozen plants just off the dock in the south beach. This is a public area owned by DND, it is not part of the yacht club but it's obviously in our interest to keep the beach as useable as possible.

This spring, we placed weed blankets over the area where water soldier had been seen. These worked well, a survey in September found no water soldier plants where the blankets had been but we found over 50 plants in nearby areas. We also found and removed three plants near docks, and several more from along the shoreline.



Water soldier in Trent River.

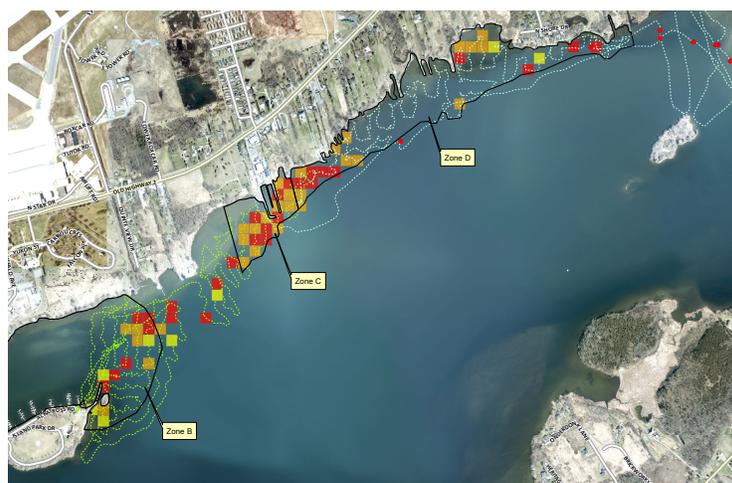
This was reported to the Ministry of Natural Resources and Forestry.

In early October, a team from Quinte Conservation came to the Club to collect water samples and to conduct a visual survey of the harbour. The samples were analyzed using a technology known as environmental DNA. A positive reading indicates the presence of water soldier DNA.

The location of each sample point is shown below left, while the upper chart shows harbour survey points. The letter "T" indicates turbid conditions which unfortunately included most of the yacht club basin. As a result the team could not be precise as to where water soldier might be located. A more accurate assessment will be required before the harbour can be treated.

But the team was able to see and identify several large colonies beyond the break wall. Acting on this, the survey was expanded to include a larger area than originally planned. The chart above shows confirmed Water Soldier beds extending from the south beach along the land-spit toward the north shore, and east from the floating break wall to the red/green channel marks. The chart below, right, shows its progress along the Bay. Single plants are shown in yellow, scattered plants in brown, and dense colonies are coloured red.

Water Soldier is a perennial plant which means it will not die back over winter. In other words, what was there in the fall will still be there in the spring. As to treatment, the Club will be working closely with Wing Environment as well as with Provincial Authorities to develop a plan to eradicate water soldier on our property.





# TASTY TREATS FOR CHRISTMAS



## Thumbprint Cookies

1 3/4 c. all-purpose flour  
 1/2 tsp. baking powder  
 1/2 tsp. salt  
 3/4 c. (1 1/2 sticks) butter, softened  
 1/2 c. granulated sugar  
 1 large egg  
 1 tsp. pure vanilla extract  
 1/3 c. assorted jams, for filling cookies



Preheat oven to 350°. Line two baking sheets with parchment.

In a large bowl, whisk together flour, baking powder, and salt.

In another bowl, beat butter and sugar until pale and fluffy, about 3 minutes. Beat in egg and vanilla, then add dry ingredients in two batches until incorporated.

Using a small cookie scoop, spoon 1" balls onto prepared baking sheets. Press a thumbprint into centre of each ball, 1/2" deep. Be careful not to split the dough. Fill with a small spoonful of jam.

Bake until edges of cookies are golden, 13 to 14 minutes. Cool on baking sheets before serving.

## Mince Pies

Mince pies have been part of a traditional British Christmas since at least the 16th century. Back then, they were made of a sweet spiced meat mixture, but are now made of dried fruits, sugar, spices, and brandy.

### Ingredients:

Shortcrust pastry (homemade or store bought).  
 Large jar of Mincemeat, available at most supermarkets.  
 Confectioner's Sugar for dredging.

Preheat oven to 400 F.

Dust work surface lightly with flour and roll out 2/3 of the pastry to 1/8 inch thick.

Cut circles to line the cups of a muffin tin; don't worry if the pastry doesn't come to the very top.



Fill the pastry-lined tins 2/3 full with mincemeat.

Roll out the remaining pastry to the same thickness and cut smaller circles to fit as lids on the tarts or, to be decorative, cut stars or other fancy shapes.

Bake in preheated oven for 20 minutes (15 minutes if making canapé-sized pies) or until golden brown. Let cool and sprinkle with the confectioners' sugar.

## Scottish Shortbread

Shortbread has so few ingredients you can't get away with cutting corners. Good quality butter is essential as is rice flour, found in the organic section or Bulk Barn. This gives it the sandy texture that sets shortbread apart from other cookies. A pinch of salt helps balance the sweetness. Castor sugar, found in Bulk Barn, is finer than regular sugar, but you can use regular sugar. It is important to keep the dough as cold as possible until it goes in the oven. The recipe calls for weighed ingredients but cup measurements are provided.

5 ounces AP flour  
 1 ounce ground rice flour  
 4 ounces unsalted butter, chilled  
 Pinch of salt (or you can cheat and use salted butter)  
 2 ounces castor sugar  
 Castor sugar for dredging

1 cup + 3 tablespoons AP flour  
 3 tablespoons ground rice flour  
 1/2 cup unsalted butter, chilled  
 Pinch of salt  
 1/4 cup + 1 tablespoon castor sugar  
 Castor sugar for dredging

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 one with a fork. Bake in centre of oven for 15-20 minutes or until light golden. Watch carefully. If shortbread spreads, reduce heat. Remove from oven when firm to touch. Allow to cool slightly on a wire rack, then dredge with castor sugar or confectioners sugar.

