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# fore' n aft



Vol. 12 No. 6, November 2023

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## A smooth lift out wraps up the 2023 boating season



Avalon V begins its journey from the water to its winter home on land. This was the last of 51 boats to be lifted out during crane operations on September 28.

Christine Flett, photo.



You know the season is truly over when the pontoon work boat comes out of the water. Helping to work the crane hoist and secure the boat on the trailer are Gerard O'Brien, Rick Jones, Bruce Milliken, Rick Tinga, Scott Brown, Brian Keizer and Jason Bridge. Carol Bailey, photos.



All lined up on the visitor dock, the race marks wait for spring. Dave Flett, photo.



Believed to be named after its inventor, Sir Albert Farkle, this is a fun family game. Rolling the dice were Libby Buckle, Carol Bailey, Peggy O'Brien, Sonja Rasmussen and Christine Flett.



Playing Penny Puck Pool during the recent Games Night on October 20 are (l-r) Rick Tinga, Bent Rasmussen, Dave Flett, Jim Buckle and Carol Bailey. Games Night will continue every third Friday evening of the month through the winter. Christine Flett, photos.

# Lift out was long and arduous, but trouble-free

ALL PHOTOS BY DONA NEVES



This is what 51 boats on the land looks like. It was a long hard day after a week of long hard days, but the food was great and everything went to plan – no need for any back ups to the back ups. Just one problem – **SOMEONE FORGOT THE BEER!!**



# What do we call a fall BBQ? *OKTOBERFEST!!*

BY CHRISTINE FLETT



Gerard serves the Black Forest Cake.



Taking a break to enjoy their meals are bartenders Eric Lawlor and George Sandell.

With Schnitzel, Sausage, red cabbage, sauerkraut, cabbage rolls, Black Forest Cake, pies and plenty of beer, Oktoberfest is always a meal fit for a King – or should I say Keizer.

The only thing missing was the ubiquitous Oom-pah-pah band. Blame this on the Club TV which stubbornly refused to connect to YouTube.

With 30 tickets sold numbers were slightly lower than usual this year. On the upside, there were plenty of seconds for anyone who still had a corner to fill after consuming their more than ample first course.

Many thanks to Wayne Jordison and his team for the amazing schnitzel, sausage, cabbage rolls, etc; to Marina Kennedy for her delicious Black Forest Cakes, and to everyone who contributed to the meal. Thanks also to Entertainment Co-ordinator Carol Bailey for organizing the ever popular event, and to Eric Lawlor and George Sandell for manning the bar.



Black Forest Cake beautifully crafted by Marina Kennedy.



Enjoying their own meals following all the hard work are the chefs (l-r) Lois Irwin, Nancy and Wayne Jordison, Noriko Culhane and Larry Jordison. Not shown is Peggy O'Brien who contributed the red cabbage.



Marina Kennedy with one of the four Black Forest Cakes which she made for the occasion.



## Recent CPS marine flare live-fire demo a great success

BY CHRISTINE FLETT

PHOTOS: GERARD O'BRIEN

**T**HERE WAS PLENTY OF COLOURED SMOKE AND BRIGHT LIGHTS IN THE SKY during the recent FLAREX marine flare live-fire demonstration held at Baker Island on September 16.

The event is a long running partnership between 8 Wing, CFB Trenton Yacht Club and Canadian Power & Sail Squadrons (CPS) RCAF Trenton, Bay of Quinte, and Prince Edward.

Under Transport Canada rules, all vessels venturing more than one km. from shore must be equipped with marine flares, but these have only a four year lifespan after which they expire and must be replaced. This inevitably leaves the boat owner with a growing stash of outdated flares he might never use.

John Brewster, Commander of CPS RCAF Trenton SQN says the safe use and disposal of pyrotechnic marine flares was the main impetus behind the live-fire event.

"This is a unique opportunity for boaters to get rid of their expired flares while also learning how to safely fire them in an actual hands-on, non-emergency environment."

Forty people registered for the event at the yacht club, which saw 368 expired flares handed in. These will be returned to the manufacturer CIL/Orion in Montreal for disposal.

About 100 flares of all types were fired off during the afternoon, including many hand-held smoke flares. The high visibility and relative longevity of this type of flare makes them ideal for daytime use.

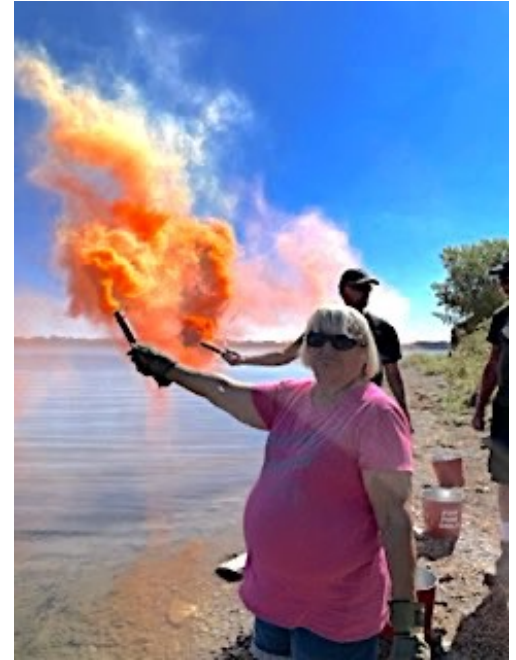
While some travelled quite a distance to attend, event registrar Phyllis Durnford says most participants were from the Quinte and Prince Edward County areas. Many heard about the event online via the website of their local marina or yacht club.

She noted with interest that of the couples who turned in their old flares, one or other of the partners did not have a Pleasure Craft Operator Card (PCOC). They were given information about the online PCOC course, and encouraged to learn how to fire a marine flare during the demonstration. She also noted that two groups of women attended the event without their boating partners because they felt strongly that they needed to learn how to safely fire off a flare.

Prior to the live-fire demonstration, participants were shown examples of the various types of flares currently available, and given an explanation of how and when to use each. This included the recently approved electronic distress signal – the Sirius Signal C-1002 – which currently sells for around \$400 on Amazon. Although impressed that it was safer to carry on board than its pyrotechnic equivalent, most people felt the LED flare was too expensive.

Brewster says as long as boaters continue to carry pyrotechnic flares, there remains a need for operator training. To this end, the three local CPS Squadrons have been working for several months on a new education program to teach boaters about the safe use of marine flares. This, he says, is now complete.

"It has gone to CPS National where it has been well received as a seminar for all squadrons to use across the country." He adds, this is "another national recognition for the CFB Trenton Yacht Club and 8 Wing Trenton."



The hand-held and floating orange smoke flares are excellent high visibility signalling devices recommended for use in day time with light to moderate wind conditions. Above, Carol Bailey demonstrates the safe usage of a hand held flare.



## Peterborough & County Military Museum — Connection

BY IAN KYLE  
MUSEUM CHAIR

WHILE SPEAKING TO CHRISTINE A COUPLE WEEKS AGO I mentioned that Janet and I volunteer at the Peterborough and County Military Museum. Christine asked if we could write an article, so here it is.

Around 2018, my late good friend Don Down was in Belleville for a memorial service. Remains of two WW1 Canadian soldiers had been identified and were from the Belleville area. Their names were added to the Cenotaph and a Ceremony was held.

After the service, Terry Honour, the administrator for Belleville Hastings and Prince Edward Museum, asked Don if he would be interested in starting a Museum in Peterborough. This would be a satellite of the Belleville location. Don was a very keen historian and also a member of the Trent Valley Archives. He thought he had won a lottery!

When Don returned to Peterborough, he asked me if I would be interested in helping. Of course, I agreed as I am interested in history as well as sailing. So we arranged a meeting with Terry in the store room for the Belleville museum. Don quickly got to work writing up mission statements, plans, requests etc.

The scene was set. Within two weeks the CO at the time, Col Van Der Berg, donated the old WO's and SGTs mess area in the Peterborough Armoury. For several years after the Regiment was downsized it was part of a Montessori school that rented space in the Armoury. As a result, the bars on the windows were removed which prevents us from displaying weapons.

We soon recruited a committee and got to work. The room needed some patching and painting. I was able to get in and clean and repair the walls. The wife of one of the sergeants I know is the rep for Dulux paint, so we had paint, rollers, brushes etc. donated or sold at cost. On a Saturday we got together and had the room painted in two hours. Thank you again Mal.

Next, we needed display cabinets. Looking on Kijiji I saw someone near St Catherines had some for sale. My son was in the area, so I asked him to check out the displays. He reported back they were in good condition. Next myself and fellow volunteer Slade McCalip rented a truck, drove down to St Catherines and collected them. Now we had displays for artifacts. Over a period of time we had some donated and purchased a couple more.

Around this time two unfortunate incidents happened. First was Covid, then my good friend Don became very ill and passed away. He asked me if I would carry on the museum project to which I agreed. Don's wife Mary is still one of our volunteers.

I suppose a third sad thing happened – the Peterborough Naval Association closed it's doors. However, they were very kind to us, donating a generous cheque and a lot of their artifacts.



Due to Covid we could no longer do any work but the CO allowed us to store artifacts and donations in a room. Now I could get reimbursed for the cabinets!

Finally, later in 2022 we were allowed to continue creating our Museum. Belleville has a number (lots) of artifacts in their storeroom so some of the committee travelled down for a 'shopping' day. We collected up a number of artifacts from uniforms, medals to trench art.

In October, after a flurry of locating artifacts in our displays, arranging cabinets, putting wheels on everything, we were ready to open. The day we chose was Oct 22, the same day we have our Militaria show. This is a fundraiser that has gone on for over 30 years at the Armoury in Peterborough I took it over a few years ago when the organizer, L/Col Henry Clarke (Retired) stood down. The money we raise is for the Museum and the Army Cadet Corp. We were still feeling the effects of covid but we had a number of people visit the museum.

In November 2022, the doors were open to the public after the Remembrance service and it was a full house. Our normal opening times are Tuesdays 1 - 4 pm or by appointment. We are constantly adding new artifacts and changing our layout to better accommodate visitors. On Saturday 21 October, we once again hosted our Militaria show.

Over time, we have had some very unique donations from local citizens. We received a very heartfelt donation from the family of F/Sgt Kidd, a bomber crewman who was sadly reported missing in action during WW2. Included are some timeless photos, his medals, notice of being reported missing etc. Another donation is the complete uniform, medals, photo's, song sheets of local man Edwin Simmonds. Edwin served in the Royal Canadian Navy during WW2. We are still itemizing this donation.

We are a project in motion and things are always changing to best reflect the area's very rich military history for our citizens. I hope some of you can visit us in the future.

BY CHRISTINE FLETT  
ENVIRONMENT.

## Managing invasive weeds in the harbour

**B**ETWEEN TARPING, SPRAYING AND MONITORING WEED GROWTH, there's always plenty tasks to be done by the Club's Weed management team.

Our first challenge was treating the main channel to control Curly Leaf Pondweed, a troublesome recurring weed that peaks and dies back before fish spawning is over. Fortunately this year we were granted an early herbicide permit, which meant we were able to treat the channel on June 12 before it set seed. This should translate into significantly less pondweed next spring.

Also in June we laid eight weed mats in the south beach to prevent water soldier encroachment. When lifted on September 30, there was no sign of any weeds in the covered area, but we did find and remove some water soldier plants immediately to the east. For this reason, we will continue to cover the beach during the growing season.

Cleaning the weed mats after three months in the water is always an arduous task. This year it took 10 hours over two work parties to complete. Thanks to everyone who helped.

Just like us sailors, Starry Stonewort loves warm weather and bright sunlight. Weekly monitoring is essential to keep tabs on its growth. This year's cool wet July resulted in the Starry being slower and less aggressive than usual. In addition, the water stayed fairly high. This allowed us to delay harvesting until August 21, a full two weeks later than last year, with savings to the Club of \$4,300.

Back in 2021, the former SailAbility area east of A dock was a test site for ProcellaCor, a new long-lasting control for Eurasian Water Milfoil. This worked very well, only now, two years later, are we starting to see regrowth. Milfoil is no friend to boating, so the area will need to be re-treated next year before it gets out of hand.

The 2021 discovery of water soldier at Baker Island and its rapid spread through the Bay has prompted an unusual collaboration between Regional, Provincial and Federal Government authorities who are all working together to prevent its spread into the Lake.

Locally, that means finding and treating infestations from Campbellford to Trenton and east to Belleville. Surveillance also extends through the Murray Canal to Presqu'ile Bay. This may seem counter-intuitive since, as a floating weed, water soldier can't move against the current, but it is possible that plants could hitch a ride on the propellers of boats heading west, in which case the infestation could spread to Presqu'ile Bay. Vigilance is essential.

In early September, Ministry of Natural Resources began treating water soldier colonies along the Trent River and Bay of Quinte with Reward herbicide. October 5 and 6 saw several sites between Baker Island and Bay Marine treated. This did not include the Baker Island shoreline since all DND property is under Federal jurisdiction. Wing Environment expects to have treatment plans in place for the 2024 fiscal year.



Cleaning weed mats are (from top) Scott Creamer, Ian Kyle, Dave Flett, Chris Foster and Marty Mathias.

## Learn to Sail at Brighton's ASA certified North Shore Reaching Sailing School

WHETHER YOU ARE INTERESTED IN LEARNING TO SAIL OR JUST WANT TO IMPROVING THE SKILLS YOU HAVE, a nearby training facility in Brighton might be just the ticket.

North Shore Reaching Sailing School is owned by Andy McCabe, a certified American Sailing Association (ASA) instructor. Founded six years ago and operating out of Harbour Marina in Presqu'ile Bay, the school teaches internationally recognized ASA courses at every level from beginner to advanced, as well as racing and cruising skills. McCabe has twice won the ASA Outstanding Instructor of the Year, in 2021 and 2022. This award, based on student feedback, honours the top one percent of active ASA instructors.

North Shore Reaching is situated on Presqu'ile Bay with easy access to Lake Ontario, the Trent-Severn Waterway, Bay of Quinte, and the Thousand Islands. In 2022, the school opened a second location adding Georgian Bay and The North Channel to that list.

For further information, contact North Shore Reaching by email: [andy@northshorereaching.ca](mailto:andy@northshorereaching.ca); telephone: (905) 259-7572; or on line at [www.northshorereaching.ca](http://www.northshorereaching.ca).

# Eggplant for dinner

RECIPE AND PICTURES  
BY SONJA RASMUSSEN

## EGGPLANT LASAGNA

2 medium or one large eggplant  
1 tsp salt  
250 g mushrooms  
5 or 6 green onions  
2 tbsp olive oil  
1 20 oz can diced tomatoes  
3 tbsp tomato paste  
¾ cup vegetable stock  
1 tbsp fresh rosemary or oregano  
150 g parmesan or mozzarella  
12 lasagna noodles  
2-3 tbsp breadcrumbs  
2 tbsp olive oil

## BÉCHAMEL SAUCE

25 g butter (1 oz)  
2 ½ tbsp all-purpose flour  
2 cups warm milk  
200 g mascarpone cheese  
¼ tsp nutmeg  
Salt and pepper to taste



Slice eggplant into approx. one cm cubes. Place in bowl, add salt, mix well. Let stand one hour.

Chop mushrooms and green onions. Sauté with eggplant in olive oil.

Add diced tomatoes, tomato paste, vegetable stock, rosemary, salt and pepper. Bring to boil and simmer for 10 minutes. Season to taste.

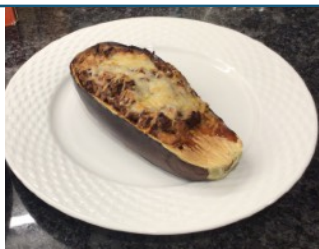
To make the béchamel sauce, melt butter in saucepan. Add flour. Allow roux to cook for about a minute. Whisk in warm milk and cook until thickened. Add the mascarpone cheese and nutmeg. Season with salt and pepper.

Assemble by layering lasagna noodles, aubergine sauce, béchamel sauce and parmesan cheese. Repeat this step. Top with drizzle of olive oil followed by the breadcrumbs. Bake 30 minutes at 400 F.

Serve with garlic bread and green salad.

## STUFFED EGGPLANT

2 medium eggplants  
1 tbsp olive oil  
1 onion  
1 clove garlic  
300 g ground beef lean  
1 tsp basil  
1 tsp oregano  
3 tbsp tomato paste  
Salt and pepper to taste  
½ cup water  
Parmesan cheese



Cut the eggplant in half lengthwise.

Using a spoon, hollow out the eggplant meat and set it aside. Place eggplant shells on a cookie sheet lined with parchment paper. Bake for 15 mins.

Chop onion and garlic, sauté with olive oil for 5 mins.

Add ground beef and stir until cooked.

Add the tomato paste.

Cut the saved eggplant into squares, add to the meat mixture.

Season with salt and pepper

Simmer for a few minutes then spoon into eggplant shells.

Bake for 20 minutes at 400 F.

Top with parma cheese and serve.