



fore' n aft



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Lining up for the Commodore's Sailpast

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RICK TINGA, PHOTO

From ugly duckling to graceful swan...

The photo opposite shows Julie Hinton with the cabinet she painted. This, in its previous life, was an insignificant storage unit that stood against the north upstairs wall in the Clubhouse.

Can't picture it? Exactly my point!

Now, thanks to Julie's vision, it's a stunning piece of functional art. She began by making a sketch of the scene she had in mind, mainly to determine scale and balance. Then prepped the surface by sanding off the old finish – to the annoyance of the Entertainment folks who were getting dinnerware ready for the Commodore's Ball!

After applying two coats of primer, Julie got down to the creative work with this vividly painted scene of a dingy race on what is clearly the Bay of Quinte. Nautical motifs stencilled on the top and sides completed her vision.

The whole project took about a month, but the result is not only stunning it's unique to our Club since it shows the view from our deck. Perhaps we could find a more prominent location—ideally on the end wall under a wall-mounted TV—where it can be seen and appreciated by all.



CAROL BAILEY, PHOTO.



Lois Irwin – May 14, 1947 - May 30, 2026

A valued long-time member since the 1980s, Lois passed away on May 30 at Belleville General Hospital. She was in her 80th year. Lois did a lot for the Club especially around entertainment. Known to enjoy a good party she was always ready to help plan an event. Her most significant contribution to the Club was in starting the Wednesday night barbecues which arguably have become one of the Club's most enduring events. A Celebration of Life in memory of Lois will be held at the Club, date to be advised.



FAYTHE BOTTOMS – 1934-2026

Faythe passed away on March 29 at age 91. Born in Saskatchewan, Faythe was teaching in Cold Lake, Alberta when she met and in 1960 married Lt. Keith Bottoms. His military career saw postings within Canada, to London, UK, and finally in 1974 to Trenton. They joined the Yacht Club in 2001 and were active members for many years until moving to Vancouver to be near family. Keith passed away in April, 2021 in his 90th year.



After the recent Artemis II Mission it's unlikely Jim Buckle's companion needs any introduction. But in case you've been living on the moon, it's Canadian Astronaut Jeremy Hansen. The two got to know each other back in the day when their career paths crossed at Mountain View Airbase. As you can see, they've managed to stay in touch.



The Annual Blessing of the Fleet

May 23 was cold and wet, like many days this spring, but that did not deter 28 members from turning out for the official opening of the boating season, the annual Blessing of the Fleet. This age-old maritime tradition is rooted in the Age of Sail when life at sea was hard and hazardous. Communities would join together to pray for a safe and bountiful season.



Pipe Major Alan Buchanan opened the service with the haunting *Mingulay Boat Song*, a favourite of pipers with its plaintive tone and gentle swaying rhythm. The lyrics tell of fishermen heading homeward through white-capped seas to their waiting families. In truth, life on the Hebridean island was harsh and ultimately unsustainable. Mingulay was abandoned in 1912.

Introduced by the Commodore, Base Chaplain David Godkin led members in a psalm reading and prayer followed by two verses of the Sailor's hymn "*Eternal Father, strong to save.*" The service concluded with the Mariner's Blessing, "*Fair winds and following seas.*" The traditional payment to the piper, a wee dram of single-malt Scotch whisky, was offered and accepted. Eight boats then headed out onto the water for the Commodore's Sailpast.

Rick Tinga, photo



The Commodore's Sailpast

Mark Bowering, photos.



What all boaters should know: Procedural words for VHF radio transmission

DOROTHY FLETCHER

Say what? That's not something you want to hear when you are communicating from your boat, whether it's on your radio or using your cellphone. Clear and precise language is important for everyone to be understood and critical in an emergency situation. Here is a list of words that allow for good communication and comprehension. See how many you already know and perhaps learn some new words.

Acknowledge	Let me know you have received and understood this message
Affirmative	Yes or permission granted
Break	To indicate the separation between portions of the message
Channel	Change to channel... before proceeding
Confirm	My version is ... Is that correct?
Correction	An error has been made in this transmission, the correct version is...
Go ahead	Proceed with your message
How do you read?	How well do you receive me?
I say again	Use instead of repeat
Mayday	The spoken word for distress communications
Negative	No, or that is not correct, or I do not agree
Over	My transmission is ended and I expect a response from you
Out	Conversation is ended and no response is expected
Pan Pan	The spoken word for urgency communications
Prudence	During long distress situations, communications can resume on a restricted basis
Read Back	Repeat all of this message back to me exactly as received after I have given "over"
Roger	I have received all of your last transmission
Stand by	I must pause, please wait
Say again	Do not use the word repeat
Security	Is the spoken word for the safety signal
Silence	Indicates that silence has been imposed on the frequency due to a distress situation
That is correct	Self explanatory
Verify	Check text with originator and send correct version
Words twice	Communication is difficult, send each word twice or I will send each word twice.

A	Alpha	J	Juliette	S	Sierra
B	Bravo	K	Kilo	T	Tango
C	Charlie	L	Lima	U	Uniform
D	Delta	M	Mike	V	Victor
E	Echo	N	November	W	Whiskey
F	Foxtrot	O	Oscar	X	X-ray
G	Golf	P	Papa	Y	Yankee
H	Hotel	Q	Quebec	Z	Zulu
I	India	R	Romeo		

The Belleville-Trenton "spirited" warm-up race

JULIE HINTON, PHOTOS.

Some pictures from the Belleville to Trenton race on May 16. With a forecast of cool cloudy weather and light southeast winds, this year's annual warm-up was a little less "spirited" than usual.

Only six boats registered for the race, one of which did not start.

As usual, the Sharks 24 – *Tiger Niles* and *Krash* of Belleville – were hard to beat, finishing in first and second place, respectively. Brian Keizer in *Zest for Life*, put on a good show for Trenton with a third place finish overall. Belleville's Jay Copeland came fourth in *White Rabbit* followed by Trenton's Alex Novikov in *Blue Heron*.



The leading boat for CFBTYC, *Zest for Life* finished 3rd overall.



Tiger Niles and *Krash*, shown above, finished in first and second place respectively. Unfortunately, the boats above could not be identified for the Fore 'n Aft as the sail numbers do not correspond to those on the list below.



Tiger Niles left after the race, so the prize was awarded on their behalf to Matthew Jeffs and Don Sauer of *Krash*. We have no clue if it made it to Belleville – what happens on *Krash*...

Boat Name	Skipper	Sail Number	Boat	Place
<i>Tiger Niles</i>	Peter Aker	1762	Shark 24	1
<i>Krash</i>	Jeffs, Matthew	3880	Shark 24	2
<i>Zest for Life</i>	Brian Keizer	145	Ranger 29	3
<i>White Rabbit</i>	Jay Copeland	143	C&C 30 Mk 1	4
<i>Blue Heron</i>	Alex Novikov	6135	Hunter 26	5
<i>Rubadub</i>	Rob Legate	386	Shark 24	DNS

Three-alarm blaze guts Toronto Humber Yacht Club

CHRISTINE FLETT

An early morning fire that destroyed the 70 year old Toronto Humber Yacht Club building in Etobicoke, April 29, has been ruled arson. About 100 firefighters and 27 fire trucks responded to the three-alarm blaze which broke out around 4.45 am. They found the building fully engulfed.

The clubhouse was not located near a hydrant so extinguishing the blaze was complex. Fire crews had to use relay pumping to move water from one truck to another. No one was injured in the incident.

An investigation by the Office of the Fire Marshall determined the fire was deliberately set. Police say they are investigating the incident as arson. No further information has been issued and no charges have been laid, but the Yacht Club is no stranger to controversy.

Built in 1955 on city-owned property at Kings Mill Park on Humber Marsh, it's the only yacht club in Toronto region located on a river – a bone of contention for area residents who have long complained about excessive noise from power boats and jet skis.

Calls for the club to be shut down have grown increasingly louder over recent months. In March, Toronto City Council took notice, voting to end the current month-to-month lease with the Club on the grounds that its operations were "not in compliance" with city demands.

Council further voted to explore other uses for the land occupied by the Club with the stated aim of balancing "recreational opportunities with ecological protection, flood risk management, and long-term resilience of the Humber River."

A notice was posted at the Club entrance advising members to remove all boats and personal property from the premises. As of this spring, Club membership included 52 boaters, 40 paddlers, and 12 personal watercraft users.

Following the fire and in response to unsubstantiated accusations and finger pointing on social media, the THYC issued a statement saying, "Today's fire is a heartbreaking setback... Our focus is on supporting our members... we will not speculate on the circumstances."



Historic picture of the Toronto Humber Yacht Club. The city-owned building in Etobicoke was destroyed by fire April 29.



Remains of the building following the fire.



Sharing a giggle while earning their volunteer hours

Maureen Wood and Karen Mathias take a break from serving burgers and cooking onions at a recent Wednesday barbecue to share a laugh, and to blame each other for the subsequent rowdiness – which all goes to show how much fun can be had while earning your volunteer hours.

If you've not yet attended a Wednesday night barbecue, you don't know what you're missing. The barbecues run every Wednesday evening until mid-September, which begs the question why cook at home when you can join your friends for a laugh or two over a burger and a glass of wine or beer?

So come on out and join the fun. See you on the deck!

In spring ASPARAGUS is KING!

DOROTHY FLETCHER

That great harbinger of spring, asparagus, is now popping up in markets and stores ready to be enjoyed. Besides being delicious, asparagus is a nutritional powerhouse loaded with antioxidants, Vitamins C, B6 and Thiamin.

Unless you happen to have a patch of these perennial vegetables in your garden, you will want to buy the freshest and best available in the store. Look for stalks that are bright green with no shrivelling. The tips should be tightly closed and may have a slight purple tinge which is normal.

You will find both thin and thick stalks and one is not better than the other. Thin stalks cook more quickly but thicker stalks are meatier and better for grilling. If not cooking the asparagus immediately, trim the ends, place them upright in a jar with water in the refrigerator and loosely cover with plastic.

There are many ways to cook asparagus. There's steaming, grilling or roasting. Or you can sauté asparagus in a frying pan, roast it in an air fryer or oven or wrap it in foil over the barbecue.

Arguably, steaming or grilling are the best ways.

Regardless of your method, start by thoroughly washing the asparagus — often it is grown in sandy soil. Either trim or snap off the ends. Hold the asparagus by both ends and bend it, it will snap off where the woody part of the stem begins. If you are ambitious, you can peel the lower parts of the stem but it's not necessary if you have removed the tough portion.

To steam asparagus you need a steamer basket and depending on the width of the stems, it should take about 10 minutes. Season with salt and pepper when done. A pat of butter is a nice finishing touch.

To grill asparagus on the barbecue, drizzle the stems with olive oil and season with salt and pepper. Place on the barbecue at medium heat perpendicular to the bars and turn frequently until they are tender with a little bit of char. That should take about 6 - 8 minutes.

Whichever method you choose, take care not to overcook your asparagus. It should be tender but with a bit of a snap left in it. A final squeeze of fresh lemon juice brightens up the asparagus before serving and you can sprinkle grated cheese on it, or for the ultimate, pour hollandaise sauce on top.

Enjoy local asparagus while it is in season. Yes, you can get it from distant countries all through the year but the best without a doubt is right here, right now.

