



# Dodger News

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If you have a story, a picture, an article or a cartoon you'd like to share with our readers, please email Anne Grindy at [asgrindy@yahoo.com](mailto:asgrindy@yahoo.com).



OPYC Rear Commodore, Richard Mortenson – is getting ready to celebrate “Talk Like a Pirate” Day. See Nautical Terms on page 4.

# Commodore's Log

Ahoy! Эй, Ho'r, おーい, Ahoi, صيحة, 喂, tokanga mai,

*(English, Russian, Welsh, Japanese, Arabic, Chinese, Tongan)*

The nautical term of saying hello is usually a friendly and congenial term used by boaters. Maybe you have noticed that our new membership brings many new international conversations, and benefits to the yacht club dinner table and bar. The English version of "Ahoy", for those who are curious, is used in most of the international languages. The term "ahoy" is obviously nautical, although the exact origin is unknown. Some authorities think it dates to an ancient Viking battle cry. The meaning is the same as "hail!", a salute or greeting.

So much for my nautical lesson of the day. Moving ahead, the club is on course. Recently the number two heater, which heats the bar area was replaced due to a faulty motherboard. Repairs have been made to the fireplace in the bar, the ADA ramp out front has undergone a major facelift, and several boards on the deck have been replaced. Frank Ginotti is our House Director. If you see an item that needs to be fixed, please email him at [house@opyc.com](mailto:house@opyc.com).

OPENING DAY CRUISE! Yes, it's that time to plan again for the Opening Day Parade. Sign-ups will be available soon for those brave enough to participate as members of OPYC. The Opening Day date is April 22. For those of you who defied the rough seas, and bad weather last year, we all have our fingers crossed for smooth water and sunny skies.

Earlier this month I had the pleasure of being invited to the Club Managers Association of America (CMAA) World Event. It was the first time in 20 years to have the World Event here in San Francisco. The event enabled over 1,600 club managers from around the world to convene at the St. Francis Yacht Club, who, by ranking, is considered number one in the country. The Monday evening party theme was the "Streets of San Francisco". Specialty cocktails and cuisine matched San Francisco's different districts. Wrapping up the festivities of the day was an over-the-water laser light show and fireworks extravaganza. The networking and training opportunities for even smaller clubs such as ours, were great for future planning, goals, and general activities.

I hope you have had a chance this new year to enjoy some of your old favorite wines and then sample a few of the newer offerings at the Commodores' Dinners. Periodically, Richard Mortenson and Anne Grindy host blind wine tastings which include both regional and global wines. The tastings have been a blast and enjoyed by all.

The Alameda Yacht Club (AYC) cruised into to OPYC for the weekend. They first joined us for the Commodores' Dinner on Friday and then again in the bar on Saturday for cocktails and board games. I was thrilled to have so many flattering comments regarding our club, the food, and our friendly members. The AYC members were awesome guests and I look forward to their return.

In closing, time to check the condition of your boat's OPYC burgee. Email me if you need a new one. Orders will be going out soon and you don't want to miss out.

Fair winds and following seas,  
Scott Grindy, OPYC Commodore

# Rear Commodore

Bodega Bay's Wooden Boat Challenge – Richard Mortenson, OPYC Rear-Commodore

In April a few years ago, I took a drive up to Bodega Bay for the Wooden Boat Challenge, part of their annual Fisherman's Festival. Teams of four (max) are provided two sheets of plywood and other materials and have to build a wooden boat in just three hours using only hand tools. (One exception, a cordless screw gun for the sheetrock screws.) At the end of construction, the teams have to race their boats around a short course. Oars and paddles must be made from the provided materials.

This year's festival happens April 14 and 15th with food, music, craft booths, a pet parade and the blessing of the fleet — so be sure to file your taxes on time to unwind with a really fun getaway. More info at [bbfishfest.org](http://bbfishfest.org) or [woodenboatchallenge.org](http://woodenboatchallenge.org).



## Materials List:

- 2 sheets of 3/8" plywood, 4'x8'
- 12 pieces of 1"x2" lumber, 8' long
- 2 pieces of 2"x2" lumber, 8' long
- 2 lbs of 1" sheetrock screws
- 1 lb of 1" roofing nails
- 1 roll of duct tape
- 3 tubes of caulking
- 25 feet of poly rope
- 1 piece of plastic sheeting, 9'x10'
- Other materials are allowed only for decoration and decoration is encouraged.

## Race Rules (abridged):

- Be nice.
- No intentional boat contact.
- No whining.
- No flipflops. (Guess they get pretty swanky up there in Bodega Bay.)
- All decisions are final, whether they make sense or not.

## Awards:

- 1st place: Ultimate Bragging Rights medal
- 2nd place: Great Bragging Rights medal
- 3rd place: Bragging Rights medal
- Spiffy Skiffy Award: for best decorated boat
- Perseverance in the face of adversity plaque
- Titanic Award: for a spectacular sinking

## Bar Director's Corner

Ahoy! OPYC Members,

Lots of big changes coming in Spring 2018. The OPYC bar continues to thrive during the first months of 2018. Commonly, January – March would be considered the slow time of the year; however, because of our partnership with Dominic's our bar service is booming. We are still looking for more participation from members on Monday nights, but understand that it is hard to get over the Monday blues.

We have finalized the design for the new bar entrance doors and glass. They are in production and we should see them in the next 4-6 weeks. I can't wait to see the final product. For those who have not seen the rendering I have attached it below.



Once the doors are installed, we can begin looking for a lighted burgee or sign to put up on the "Bay Side" of the building to welcome boaters to our beautiful club.

Looking forward to seeing members more as the weather improves and the summer gets closer.

Cheers!

Bruce McPhillips, OPYC Bar Director

## Nautical Terms

International "Talk Like a Pirate Day" has been celebrated every year on September 19<sup>th</sup> since 1995. So, to get you ready for this parodic holiday, every month through September, I'm going to include some fun history notes on nautical terms. Our first two terms are courtesy of the Vikings. Enjoy!

**Crow's Nest** - The raven or crow, was an essential part of the Vikings' navigation equipment. These land-lubbing birds were carried on board to help the ship's navigator determine where the closest land lay when weather prevented sighting the shore. In cases of poor visibility, a crow was released and the navigator plotted a course corresponding to the bird's flight path because the crow invariably headed towards land.

The Norsemen carried the birds in a cage secured to the top of the mast. Later on, as ships grew and the lookout stood his watch in a tub located high on the main mast, the name "crow's nest" was given to this tub.

**Starboard** - The Vikings called the side of their ship its board, and they placed the steering oar, the "star" on the right side of the ship, thus that side became known as the "star board." It's been that way ever since. And, because the oar was in the right side, the ship was tied to the dock at the left side. This was known as the loading side or "larboard". Later, it was decided that "larboard" and "starboard" were too similar, especially when trying to be heard over the roar of a heavy sea, so the phrase became the "side at which you tied up to in port" or the "port" side.

# Bravo Zulu



Bravo Zulu is a Navy signal, typically conveyed by flag hoist or voice radio, meaning "Well Done." If you have any proud moments you'd like to share, please email me at [asgrindy@yahoo.com](mailto:asgrindy@yahoo.com).

Congratulations to Sharon Pettigrew!

Sharon Pettigrew just declared, "OK I am done now" and has retired. With a career spanning from Florence Crittenden's Home for Un-Wed Mothers to Vice President of Global Customer Service for GoPro, with stops along the way; teaching in Australia, moving to the business world at Sprint, Apple, an MBA and 20 years consulting in Call Center Management, she is, as the Aussies say, done and dusted (successfully finished). Now what? Time to breathe, get rested, and look around first. Passports are current. Grandkids are only a couple of miles away and with a history of volunteerism, there will be no shortage of activities!! Right now, sleeping in is really nice...



Sharon's Goodbye at GoPro San Mateo Head Office with her local gang.



Congratulations to Frank & Virginia Gibson and welcome to the world grandbaby Vincent Vaughn Elkins. Grandma Virginia helped usher Vincent into the world on February 18, 2018.

Vincent weighed in at 8.3. He is Frank and Virginia's 7<sup>th</sup> grandchild! There are two more granddaughters due this spring. Once this happens, their baseball team will be complete.

# A Recap & a Look Forward

I thought I would recap a couple of prior articles, their status, and then look forward to seeing what opportunities may be out there for OPYC.

The parking lot paving item, which did throw a scare into us, was resolved with the San Mateo County Harbor District (SMCHD). In working through the issue together, a reasonable plan was worked out with regular payments now being made. Our Treasurer has had direct contact with the district financial folks and both sides are happy. The arrangement freed up funds to fix the club roof and this was completed several weeks ago.

The Oyster Point Development (OPD) work is ongoing and, true to construction projects, defies the ability to meet earlier stated schedules. Not surprising and we just have to roll with it! The OPD organization has been very supportive of OPYC, from good conversations around the bar to informative meetings and public updates. Their response to concerns regarding Oyster Cove Marina (OCM) tenants was thorough and addressed many issues beyond the Draft Environmental Impact Report. The special meeting was well attended by OCM folks and they voiced appreciation for the information.

As OPD work progresses around the club, there will undoubtedly be some disruption. With the established communication paths and personal contact with OPD, we should muddle through OK and possibly, by the end, be better than OK.

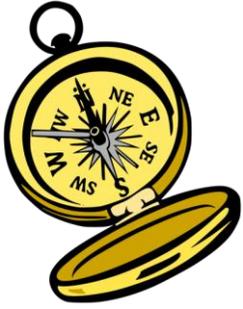
Earlier articles touched upon the OPYC invitation to participate in the SMCHD's strategic planning efforts and a review of the district's Oyster Point Marina Financial Analysis. All the forgoing, being preliminary, do signal implications for OPYC.

A lot is going on around us to put it mildly...

Now, we are financially better with decent reserves and solid operating funds. New processes are in place, strengthening accountability and audit trails. These processes are sufficient to withstand any rigorous review. The relationship with Dominic's/Chris continues to grow, creating a win-win business relationship. Lines of communications exist with the multiple agencies/organizations that are important to us.

Our Charter & By-Laws state we exist to support boating/maritime activities. We now can do that modestly, starting with an opportunity of financial assistance to the outstanding Under 18 Dragon Boaters in their international competition. As the area develops, there may be opportunities for partnering with the SMCHD to increase marina occupancy or with OPD to enhance site appeal. All actions have the potential for membership growth with some real upsides ahead for us.

Johns Pettigrew  
OPYC Public Affairs Officer



# OPYC Travel Log...

Welcome to the Dodger's Travel Log. Please allow us to live vicariously through your travels. If you have a picture you'd like to share with the Dodger readers, please email it to [asgrindy@yahoo.com](mailto:asgrindy@yahoo.com). A brief description of the picture would be appreciated.



Usually, when someone sends me a picture of their vacation, it's of happy members grinning ear-to-ear while standing in front of a recognizable landmark. Not so when you get a vacation picture from Frank Ginotti. Recently, Frank and his wife Vera went to the Vieux Carré with their traveling partners, Mark and Pan Bauer...and this is the picture they sent me! This Louisiana girl can promise you, that's 12ft of good eating! Alligator meat is firm like pork but taste like a combination of chicken and fish. Here's a tidbit for you...about three years ago, alligator was declared a seafood and added to the Lenten menu.

## LOL



# Wine Tasting Results

By: Anne Grindy

This week, at our Commodores' Dinner, we sampled four White Burgundies and had our first tie of the year.

Tied for first place was 2014 Saint Aubin "Le Champlot" Domaine Sylvain Langoureau – This wine is made with native yeasts and is barrel fermented and aged with a small percentage of new oak. Flavors include baked apple and citrus. \$44 per bottle.

Also tied for first place was 2015 Bourgogne Chardonnay Domaine Paul Perno – This wine has aromas of apple and lime along with a touch of cinnamon and some nutty, buttery notes. \$32 per bottle.

Placing third was 2015 Macon "Les Tilles" Domaine Sainte Barbe – This was my favorite wine. It is produced from grapes located on a clay-limestone plateau and aged in stainless steel tanks for eight months. Flavors include citrus fruits and green apple. Light and crisp! This is the perfect wine for a hot summer day. \$22 per bottle.

Lastly, we sampled a 2015 Petit Chablis, Damppt – Also fermented in stainless steel tanks and aged for six to eight months before bottling. This wine is fruity and delicious, with the classic chalky/tonic/lemon-lime flavors that Chablis is famous for. Crisp and dry. \$19 per bottle.

# Sunshine Report

By: Jeannette Gregory

## March Birthdays:

12 Gunn Galbraith  
12 Renato Pena  
16 Ella Hoffman  
18 James Kocher

## March Anniversaries:

Renato Pena & Martha Romero

## April Birthdays:

09 Cheryl Johnson  
16 Francis Garner  
17 Bill Ferrera  
17 Larry Gregory  
18 Trudy Teismann  
20 Korilyn Jenson  
22 Ted Gourlay  
28 Diane Lemke

## April Anniversaries:

03 Jim & Lin Metz



If your anniversary or birthday was missed, please accept our apologies and contact

Anne Grindy (Membership) or Jeannette Gregory (Sunshine Girl) to update our anniversary/birthday list.

March's anniversary and birthdays were celebrated on March 9<sup>th</sup>. April's birthdays and anniversaries will be celebrated on April 27<sup>th</sup>.

# Dates to Remember...

## Commodores' Night

**March 23<sup>rd</sup>** – Tri-Tip and Mahi-Mahi with pineapple chutney \$30

**April 27<sup>th</sup>** – Charbroiled Steak and BBQ Chicken \$30

Our menus always include perfectly paired side-dishes, a trio of salads, and fantastic desserts.



### Lucky Friday the (April) 13<sup>th</sup>

Fund Raiser for the Oyster Point Dragons Youth Team, who will be competing in Hungary this summer.

Menu includes: Tapas, tapas, tapas (one of our favorite dinners)

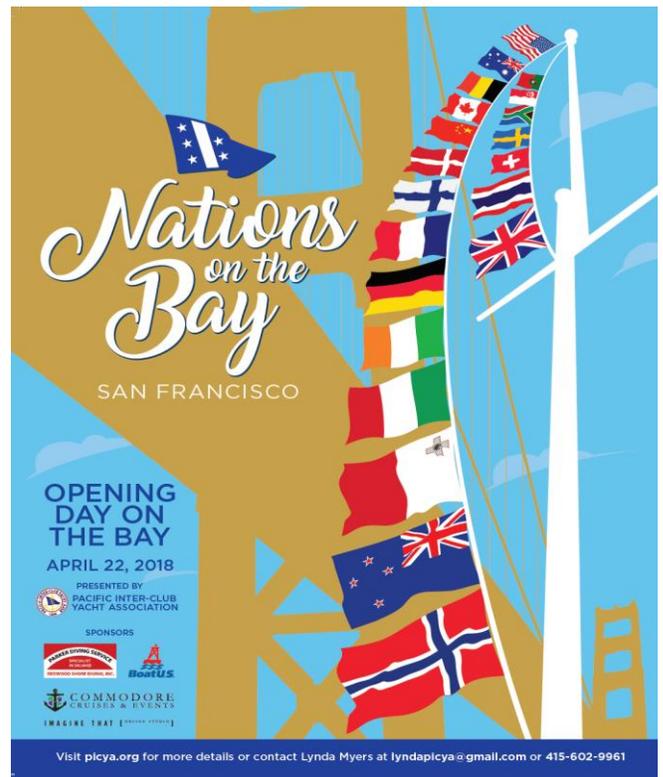
\$30 Per Person, Youth Dragon Boaters are our guest.

**Be sure to wear red for Victory!**

Silent Auction!

Anyone wishing to donate a silent auction item, please contact

Anne Grindy.



### New Bar Hours

Day	Time	Bartender
Friday	3PM – 11PM	Dayna
Saturday	3PM – 11PM	Dayna
Sunday	Noon - 8PM	Dayna
Monday	4PM – 9PM	Bar Director's Night



Soon to be a family tradition, Easter Brunch at Dominic's at Oyster Point

For info and reservations (650) 589-1096



OPYC  
Scrapbook



Alameda Yacht Club March 9, 2018

