



# Dodger News

911 Marina Blvd. SSF, CA 94080  
Phone: 650- 873-5166

www.opyc.com  
February 2018

## Oyster Point Yacht Club Officers and Staff

Commodore	Scott Grindy	commodore@opyc.com
Vice Commodore	Dave Parenti	vicecommodore@opyc.com
Rear Commodore	Richard Mortenson	rearcommodore@opyc.com
Staff Commodore	Ron Burns	staffcommodore@opyc.com
Entertainment Director	Liza Normandy	entertainment@opyc.com
Bar Director	Bruce McPhillips	bardirector@opyc.com
Race & Cruise Director	Ken & Gunn Galbraith	raceandcruisedirector@opyc.com
Membership Director	Anne Grindy	membership@opyc.com
Commodores' Dinner	Anne Grindy	asgrindy@yahoo.com
Dodger Articles	Anne Grindy	asgrindy@yahoo.com

### *Inside this edition...*

Commodore's Log.....	Page 2
Rear Commodore.....	Page 3
Membership, Farewell.....	Page 4
PAO Outreach Updates.....	Pages 5 & 6
Entertainment News.....	Page 7
Bar Director's Corner.....	Page 7
Save the Date.....	Page 8
House Update.....	Page 9
Silly Nautical Superstitions.....	Page 9
Sunshine Report.....	Page 10
Wine Tasting Results.....	Page 10
OPYC Scrapbook.....	Page 11



Dominic's Chef Mikey Ramirez working his magic with the Crab Cioppino Feed. Hands down, it was the best Cioppino in town.

**New OPYC Bar Hours: Friday 3PM - 11PM, Saturday Noon - 8PM, Sunday Noon - 8PM, and Monday 4PM – 9PM**

# Commodore's Log

In mid-December a member made a remark about how busy the club seems to be now. I laughed and said, "Nope! It's just another day at the Oyster Point Yacht Club during the holiday season!" Our club is gaining very positive reviews and interest, and we are all part of the membership, volunteers, and friends who are making this happen, it's great!

I have been, and continue to be, passionate about our OPYC. The past several months have been challenging for all of us. I recognize this reality. However, I believe that now is the time to move beyond the past, renew friendships, and look forward. I hope you agree. Our Club is such a special place and I hope you share with me a desire to build on our amazing heritage and set the stage for an even greater future; with more friendships and heart-felt connections. I invite you to make the most of your membership this year and share your enthusiasm for your Club and care for one other as we move forward.

OPYC is one of the most esteemed yacht clubs on the Bay, steeped in tradition but known for innovation. Our members are sailors, cruisers, and stewards of the bay. Our clubhouse, on the shores of South San Francisco at Oyster Point Marina, allows our members to enjoy on-water activity and camaraderie year-round. Changes are often necessary and I support our board in the many positive activities that have moved OPYC forward. This has been necessary for our club to continue.

When visiting OPYC one should note the outstanding dining, wonderful bar, and glorious views of the bay. Our club events and socials provide visitors with great food, friendship, and a venue that will not soon be forgotten. I need to emphasize that rave reviews for Dominic's and their amazing food and their hospitality are continual!

Our club is a place for family, friends, and community. OPYC membership opens the door to the club house, but it also provides members with reciprocity in yacht clubs around the bay and world!

I am hopeful that something in my message resonates with you. If you share my vision, how might you support it? Get involved. Offer to help set up for an event. Volunteer at the bar, help with a cruise out, or grab a paint brush and hammer for a work party.

I'm usually at the club on Friday and Monday nights, so come by and share your concerns, but be ready with a suggestion. I also encourage you to reach out to me via email at [commodore@opyc.com](mailto:commodore@opyc.com). Please attend the General Membership meetings (third Tuesday of every month) and keep an eye on the Dodger to see the many upcoming opportunities to volunteer and attend events.

I ask you for your participation to make 2018 an incredible year of renewal and camaraderie. Put on your life jackets—let's go BOATING!

Wishing you fair winds and following seas,

Scott Grindy  
OPYC Commodore

# Rear Commodore

## Beautiful British Columbia – Richard Mortenson, OPYC Rear Commodore

In the fall of 2014 a friend and I joined the last week of a three-week flotilla, sponsored by San Juan Sailing. We flew to the Campbell River on Canada's Vancouver Island and sailed south to San Juan Sailing's base in Bellingham, Washington. Five boats made up our flotilla: four sailboats and "Grey Goose," a 34-ft American Tug. We sailed with the flotilla captain aboard "Argonaut," a 1981 43-ft Hans Christian ketch.

Day after day, we sailed past stoic granite cliffs towering hundreds of feet overhead; watched resting sea lions, their bulls keeping a watchful eye on us. We saw blue whales, minke whales, orcas, and even an occasional eagle. Hardly a bee-line, we made a two-day sidetrip up Jervis Inlet to the Malibu Young Life summer camp — a wonderful, and wonderfully maintained, log-cabin structure. The mornings were crisp and fog-shrouded, the afternoons quite comfortably warm and sunny, and the evenings pleasantly cool — perfect for sharing tales in a local restaurant or around a fire pit.

If you every have the chance...you really need to visit beautiful British Columbia and the Pacific North-West.



# Membership – Farewell

Like I said last month, every January we say good-bye to OPYC friends, members, and family and this year was no exception. So, until we meet again...



**Vince & Maria Martinucci** - Honestly, how can you not love someone dressed like a pizza? Vince and Maria were long-time OPYC members, but they've just retired and moved to Vacaville. These are such special people; both have a wicked sense of humor, are always smiling, and more have more Halloween costumes than most people. They'll be missed, but we are counting on them to once again grace our dance floor.



**Arthur Rugama** – Arthur joined OPYC after being an invited guest of John Prouty's. He's the ultimate gentleman, beautiful manners, intelligent, funny, and a great dancer. Fortunate for him and unfortunately for us, he's recently moved to the San Jose area. Arthur, you and your lovely lady, Sylvia are always welcomed at OPYC.



**John Simms & Stephanie Duhau** –John and Stephanie are true water people to the nth degree. Not only are they boaters but both are devoted long distance swimmers. With his extensive boating background, John is a wealth of information and stories regarding boating and boat repairs. But, let's remember, it was Stephanie who drove their boat from Portland to SSF. ☺



**Mason & Teri Nichols** – Mason & Teri are our third dancing couple to say adios to the SSF area, but fear not both Mason and Teri are avid boaters, so I'm sure we'll be seeing them on the Bay again. Until then, stay dry and no more dunking.

We still have a few Oyster Point Dragons as members, but this year we are saying good-bye to many of them. We have consistently been able to count on the Dragon Boaters for all work parties, and when OPYC was looking for ideas on how to breathe life into the club, it was Sharon Tong-Robinson who volunteered her time to teach craft classes. We are and will remain Dragon supporters.



# Out Reach Updates

There has been a concerted effort by OPYC to build relationships with the various governmental and private organizations that surround us- as a good neighbor- and an advocate for the boating community. This article then is part update, part report out and part next steps.

Our Commodore, Scott Grindy, was contacted by the San Mateo County Harbor District (SMCHD) to participate in the Harbor District's strategic planning effort. Rauch Communication Consulting Group conducted a series of confidential interviews with key stakeholders, OPYC being one. Given the interviews were confidential, we will just have to leave it there! Nice just the same.

OPYC's comments to SSF Planning Department, regarding access and parking omissions in Oyster Point Development's (OPD) Draft Environmental Impact Report (DEIR), were submitted prior to the public comment closure date of Feb. 1<sup>st</sup>. We subsequently received an invitation from OPD to a meeting between the tenants of Oyster Cove and OPD on Feb 8<sup>th</sup>. The meeting was very informative.

The comments submitted to the SSF Planning must be addressed by the city planners in writing and is currently underway. We will receive responses to our comments as well as the responses to all other comments submitted. The next steps involve Planning Commission certification of the DEIR process, slated for 3/15/18 and the final acceptance by the SSF City Council. Public input is part of these subsequent meetings. We will be attending them. Experience suggests the Planning Commission meeting will be long.....

The meeting with OPD and Marina Cove folks covered not only the environmental impact items but addressed many other concerns the tenants at Oyster Cove have. Regarding the parking and access, parking will be provided that has direct access to the bay front walking paths; 70 stalls split into a 40 and 30 stall arrangement. The 40 being in the southerly part and the 30 more centrally located, then moving north as construction takes place. Walking distances vary from 60' to 500' with final, after construction, distances varying roughly the same. When we receive the graphic from OPD displaying the location and distances we will send it out.

The Oyster Cove meeting attendees appeared to be relatively accepting of the parking and walking distances. Also of concern, but outside the scope of the DEIR, were items concerning bathrooms, security, and overall fate of the marina. New bathrooms will eventually be provided with temporary bathrooms supplied now. In the new buildings, bathrooms & harbormaster offices are included. Security concerns were heard and will be investigated further. OPD (Greenland), as the owner of Oyster Cove Marina, clearly stated they are keeping the marina as is with no intentions of closing or diminishing it-or raising the fees. No improvements are slated for the docks however.

Other discussions addressed other possible improvements; space for woodworking/meetings, composition and affordable housing.

OPD will be sending out a hardcopy of the meeting updates to the tenants. We have a standing invitation to all future meetings and are on their mailing/distribution list.

John Pettigrew, OPYC Public Affairs Officer



## Entertainment News

### Super Bowl Sunday at OPYC

Super bowl Sunday is not so much about who won or loss. It's the opportunity to get together at our favorite hometown bar. It's the chance to sample tons of food prepared by our members. It's the noise of a tackle or a fumble and it's always a fun filled, chaotic afternoon. Then of course, it's all about the chili cook off and bragging rights.

I was rooting for all our members, so thank you everyone for sharing the pull pork, deli meats, pasta, salads, fried chicken, dirty rice, and desserts including a fabulous cake...oh my!

Liza Normandy, OPYC Entertainment Director



## Bar Director's Corner

Hello to all of you Oyster Pointers! Thank you to those who have come out to support the club's new business hours. It has been four weekends now that the club has been opening with Dayna behind the bar on Friday, Saturday, and Sunday and yours truly on Monday nights. I am still receiving emails from members asking if the club has regular hours so I thought I would take the time to post them once again:

**Fridays**                      **1500-2300 hours**

**Saturdays**                    **1200-2000 hours**  
(unless there is an event, then Dayna will stay later)

**Sundays**                      **1200-2000 hours**  
(same as above)

**Mondays**                     **1600-2100 hours**

\* All hours are subject to patronage and if no members come in for 60 minutes then the bartender will have the option of closing early.

On another front, there is freshly split wood in the box across the parking lot. The wood is covered by a tarp, which is easily pulled up so that any member can access the wood.

As we move forward in 2018, I am looking forward to seeing everyone during our new bar hours.

Cheers!

Bruce McPhillips, OPYC Bar Director



# Save the Date...

## Commodores' Dinner

Birthday & Anniversary Celebration

Friday, February 16, 2018

Menu includes an Oyster Point favorite, Osso Bucco served with Creamy Polenta and Italian Sausage with Peppers, perfectly paired sides and a trio of salads. For dessert we'll be celebrating February birthdays and anniversaries with one of Mikey's famous cakes.

\$30 per Person

Please help us provide our chefs with an accurate head count by responding to your invite.

## Corned Beef & Cabbage Feed

Friday, March 9<sup>th</sup>

\$30 Per Person

More info to follow.



## Oakland Yacht Club – Cruise Out

Saturday, February 17<sup>th</sup>



1101 Pacific Marina,  
Alameda, CA 94501

General Membership Meeting - Tuesday, February 20<sup>th</sup> at 6PM

**Reminder – All OPYC business meetings are dry.**

*April 1<sup>st</sup> is Easter!*

*Make plans to celebrate it with*

*Brunch at*

*Dominic's at Oyster Point*

*More info to follow*

# House Update

Dear All,

Well 2018 started out with a bang as I came down with the wretched flu bug that everyone seems to have! I thought I was feeling better so I went back to work and it morphed into Pneumonia. So, for anyone who is feeling under the weather, take care of yourself, and make sure you get a Flu shot. I learned my lesson this year. While I was feeling poorly, my able assistant and Vice Commodore, Dave Parenti was able to facilitate our much needed roof repair at a very competitive price to the Club. It sure is great to have a full-time "Retired" assistant to handle these things, while I'm still providing great Ford vehicles to our Government entities in the Bay area. As we continue to review our financial condition, we will continue to prioritize any needed repairs based on the ability of funds to complete the job! Thanks again Dave for a job well done!

Frank Ginotti, OPYC House Director

## Silly Nautical Superstitions



Most superstitions are age old adages that came about when science was obscure and before the birth of technology. However, popular culture has given rise to widespread interest in the early seafaring days and given new life to old superstitions. Nonetheless, these silly beliefs keep conversations funny and interesting.

**Whistling Up a Wind:** It was believed that whistling on ship resulted in 'whistling up a storm'! Also, there existed a belief that clapping on ship resulted in bringing thunder and lightning.

One of the oldest seafaring superstitions is that women are bad luck on a ship. They are thought to bring storms and lead men to succumb to temptation. The superstition was so deeply held, in fact, that one story tells how sailors stuck in a storm off the coast of England threw more than 60 women overboard in an attempt to change the weather.

Despite the thinking that women themselves would bring disaster, carvings of women on the prows of ships were thought to calm angry seas and ensure a safe voyage.

# Sunshine Report



By: Jeannette Gregory

## February Birthdays:

01 Jeannette Gregory  
06 Sharon Pettigrew  
14 Kurt Anslinger  
20 Karen Ferrera  
24 Shill Yi Rose Zhou  
26 Erich Schoenwiser

## March Birthdays:

12 Gunn Galbraith  
16 Ella Hoffman  
18 James Kocher

## February Anniversaries:

21 Bill & Sandy Robinson  
25 Larry & Jeannette Gregory

**There are no March Anniversaries.**

**February birthdays & anniversaries will be celebrated on  
February 16th.**

## Wine Tasting Results

At last week's Commodores' Dinner, we had the opportunity to sample and rate four California sparkling wines. Drum roll please...here are the results:

- **Andis Sparkling Wine** (Brut) was the winner! This is a delicious, Champagne-style wine made from Chardonnay grapes with a touch of fruit. Produced in Amador County and it retails for \$16 per bottle.
- **McConnell Estates Blanc de Blanc** was our runner up. Light golden color with aromas of green apple and nectarines with an effervescence of bubbles. It is 100% Chardonnay grapes and has a noticeable refreshing fruity flavor. Produced in Lodi, CA and it retails for \$14 per bottle.
- **Parducci** (Brut) placed third. Aromas of green apple, grapefruit, and pineapple with a bubbly finish of rose petals and honeyed cream. This Brut is made from 50% Pinot Noir and 50% Chardonnay grapes. Produced in Mendocino County and it retails for \$36 per bottle.
- **Clautiere Vineyards Sparkling Viognier** finished last. On the nose, this sparkling viognier has chamomile, a dust of white pepper, and lemon zest. Produced in Paso Robles and it retails for \$34 per bottle.

I'm happy to report that there are more great wine tasting adventures to come.

Kirby Combs gets two thumbs up from the US Coast Guard when they made a visit to the Tutu. Remember...be a gracious host and be prepared.



OPYC Scrapbook