



America's Boating Club of Gainesville, Florida

UNITED STATES POWER SQUADRONS, INC.



THE LEARNED LAMP

WINTER 2023



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Bridge

Commander	Laraine Teiss
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Secretary	Diane Howard
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Photo Credit: Paul Guzenski

Commander's Comments

CDR Laraine K. Teiss

Fall has arrived and is almost over. Our cooler nights and sunny dryer days have certainly been a pleasure unless you have gardens and plants and they certainly could enjoy some rain. We were fortunate in Gainesville with the August 30th Hurricane, Idalia, that battered so much of the North Western Gulf Coast with tidal surge and heavy winds. Cedar Key, Crystal River, Yankeetown, Suwannee, and other coastal towns are still cleaning up with many losses. Our Cedar Key Home did well since it's on pilings and is 17 feet above sea level, but our docks, decks, floating dock, and garage did not fare as well. We did have a great turnout for our Annual Cedar Key Fish Fry at our home, FINEVIEW, on October 28th, 2023. The tide was lovely, the Florida/Georgia Game not so lovely, but was available to watch if you were brave enough. We didn't get many photos since we were so busy eating and visiting with our members, and since two of our regular photographers were not there. Fortunately, we did remember to get everyone on the famous steps for our group picture, as you will see.

I want to thank the Squadron Members who joined me at the Daytona District Conference September 29-October 1, 2023. The weather was the worst I can remember between the wind, driving rain, and threatening surf, not to mention the dampness inside the rooms. We met lots of nice Squadron Members from our district, and had fun at the Hospitality Suite and then the Deck Party (inside due to the weather issue). The Saturday meetings were informative, and Yvonne and I made a mad dash to an ABC Liquor Store to get a Gift for the Silent Auction from our Squadron. We made it to the Hospitality Suite for more small talk and then on to a nice Buffet Dinner and Dancing. Joe Frangie, our son-in-law won the 50/50 Raffle and got \$145 on his \$10 purchase. Yvonne played the odds in the Silent Auction and as life would have it, won all but 2 of the baskets; I won one and someone in a different squadron went home with the last one. We could barely fit all the baskets into Yvonne's lovely new BMW. Our squadron's share of the profits was \$20 which is now in our treasury. We had lots of laughs and thanks again for Anne Wallace, Mike Urbaniak, Rick Gordon, Robyn and Joe Frangie, Yvonne Gilbert, Lisa and Clay Harris, and David and Yours truly for their participation.

Our September Activity was very special. We met at the Citrus Hill Tiki Hut/The Grill for dinner on Friday, September 8th. We had a large table in a fun-filled venue, and were we ever surprised when Elvis showed up to entertain us. He not only sang to us

Commander's Comments

(continued)

but managed to stop by to visit many of us at the table. His white classy suit with lots of dangles was perfect. If I didn't know better, I would've sworn, he was the real Elvis. What fun! We even got to dance!

Saturday morning, we met at the Weeki Wachee State Park and truly enjoyed the Famous Mermaid Show. As you can see, some of us tried out to become part of the show but luckily, we were not chosen. The Ranger Experience was amazingly entertaining. He certainly enjoyed his snake partners as they slithered in and out of his ranger shirt. As we headed for the Wilderness River Cruise, thunder suddenly was heard and all activities were postponed. Oh well, possibly another day.

The Boulware's Pool and Barbecue Party in their gorgeous home couldn't have been better. The setting is amazing, the food was delicious, and the fellowship, as always, fun! Many of us hit the pool and managed to swim without spilling a drop of our wine/beer. Thank you both, Gary and Diane for such a well-planned weekend. Fun was had by all, and the icing on the cake was the fantastic brunch that Anne Wallace and Mike Urbaniak provided at their new lovely pool home on one of the Terra Vista Golf Courses. Anne has always been a great cook and certainly proved that with all her delicious food.

We had some people come to all of the venues and some to one or two of them. I was lucky to be at everything, and thank you for the memories!

Yours truly,



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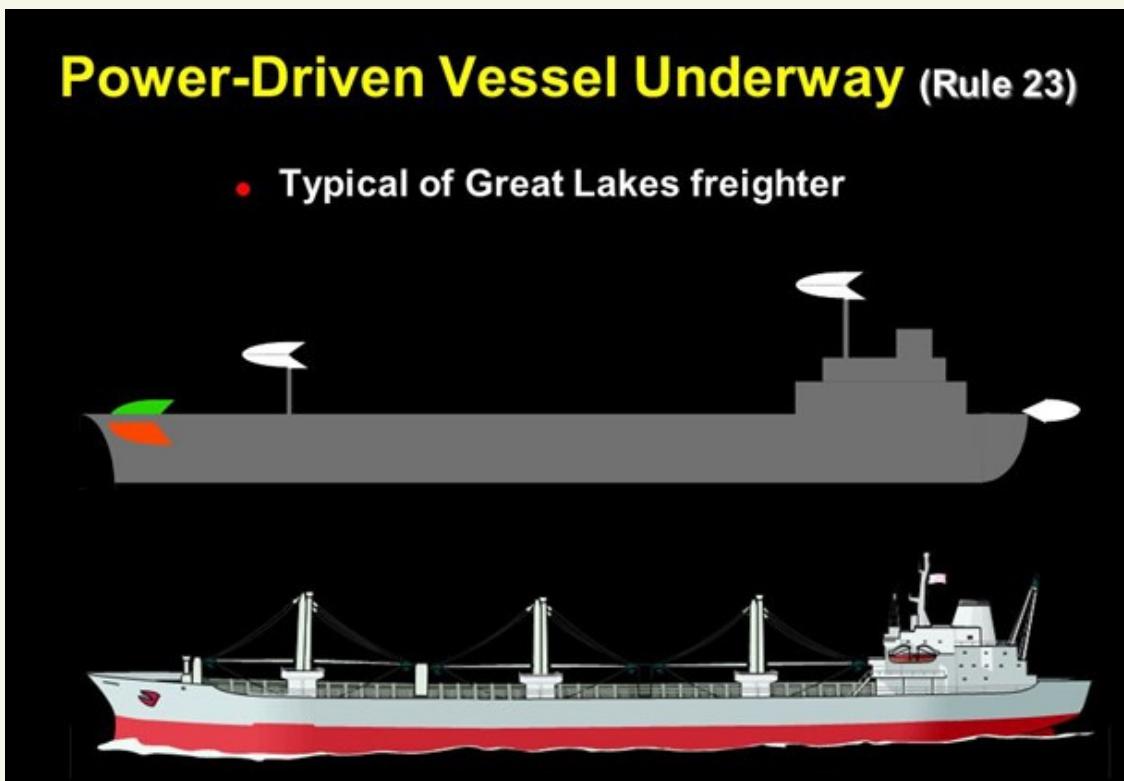
Bridge Officers Reports

Education

North by Northwest...an Educational Opportunity

What does that familiar term mean? Is it a novel by Alfred Hitchcock? The movie? Or maybe a line by William Shakespeare in Hamlet? It could be any of these. But tonight you have no interest in literature as you are being tossed by the waves, pushed by wind and current, and wondering when the blinking light on the next channel marker will make its appearance.

North by Northwest is actually the heading you are trying to maintain (337.5 degrees +/-) on your dimly lit compass. It was a long day on the water. You are tired and had hoped to be on your mooring before dark. You see a red light crossing your starboard bow followed by a white light not far behind at the same speed. What do the passing lights indicate and how should you react? Am I the stand-on vessel or the give-way vessel?



The answer that you wish would come to your tired brain may be answered in a forthcoming seminar addressing "Rules of the Road – A Practical Approach". The course is the first seminar of the 2019 Boat Handling curriculum produced by United States Power Squadron.

Bridge Officers Reports

Education (*continued*)

The full Boat Handling course is intended for newer recreational boaters who have completed a basic boating class (like America's Boating Course) and want to learn more about skilled boat handling in a variety of situations. It is offered as a complete course covering six topics that may be in any order or as free-standing seminars.

The topics are:

- (1) Rules of the Road: A Practical Approach,
- (2) Confidence in Docking and Undocking: Slow-Speed Maneuvering,
- (3) Boating with Confidence: Handling Your Boat Underway,
- (4) Anchoring with Assurance: Don't Get Carried Away,
- (5) Emergencies on Board: Preparation for Handling Common Problems, and
- (6) Knots and Line Handling: The Knots You Need to Know.

Currently in its planning stages, our illustrious Captain Jib Davidson is reviewing the **Rules of the Road** section of materials and is interested in presenting the various technical details to his fellow boaters. I believe his interest was sparked by his and Teresa's latest adventure while completing the Great Loop cruise this past year. I expect that the details provided in the class were used by Jib and Teresa on their voyage. If they were not followed, we can expect that their trip may have included incidents worthy of mention while discussing Bent Prop nominations...

Stay tuned for more information concerning the how and when details for this interesting and valuable seminar (and actual experiences on the Loop).

Please email me at raptorenv@gmail.com to let me know if you are interested in attending this seminar or any of the five additional seminars.

Fair Winds and Smooth Sailing.

John Maxwell, Educational Officer
USPS Gainesville Boating Club



2023 Photo Gallery

July 14 - Concert at Bo Diddley Plaza
Downtown G'ville



July 27 - Potluck at Bobbi Korner's
Beautiful Home



2023 Photo Gallery (page 2 of 6)

Sept. 8-10 Weeki Wachee Weekend



Mermaid
Tryouts??



Pool Party/BBQ at Diane & Gary
Boulware's Home in Terra Vista



2023 Photo Gallery (page 3 of 6)

More Weekly
Wachee Weekend
Fun

Friends, Food,
and Good Times
at the Boulware's



2023 Photo Gallery (page 4 of 6)

Winding Down the
Weekend Fun with Sunday
Brunch at Anne Wallace
and Mike Urbanik's Home
in Citrus Hills



**District 5 Conference in
Daytona Beach (Sept 29-Oct 1)**



2023 Photo Gallery (page 5 of 6)

with Laraine



Oct 28 - Cedar Key Fish Fry
at Teiss Home "FINEVIEW"



without Laraine



2023 Photo Gallery (page 6 of 6)



Cedar Key Fish Fry...the Fun Continues...



Ringing the Dinner Bell

Rick Gordon, 3/11/1998

You know that creepy sixth sense that tells you someone is watching? I had an opportunity to verify its existence on one winter cruise. I had raced south along the East Coast to beat the cold weather in my 36' catamaran sailboat. Then I crossed over to West End in the Bahamas. Next I made the 40 mile hop to the small and shallow anchorage at Sale Key. I decided to take advantage of the warm weather and clear water to scrub the season's accumulation of slime and mini barnacles off the boat's bottom. I donned my mask, snorkel and fins, gathered up my scrubby and suction handle, and jumped off the stern into the water. By sticking the suction handle to the side of the hull I could hang on with my left hand while scrubbing with my right. The minor current carried the cloud of debris aft and away from me and the boat. Although I was alone in the anchorage I felt uncomfortable and kept looking around. I felt like someone was watching.

I got the rudder clean and started up along the port side of the hull. Finally instead of looking around to the right I glanced over my shoulder to the left: and there was Jaws!

The shock wasn't so much the close look at the snaggle-toothed shark visage as it was his accompanying cloud of fish. You expect remoras accompanying a big shark, but this fellow had three attached and two swimming alongside. And I'd never before seen a trailing armada of reef fish surrounding a shark. The cloud of little fish started at about the shark's dorsal fin then

extended back well past his tail to encompass a surprisingly big grouper centered in his own halo of respectful little fish: sort of a tail end Grouper Charlie.

The shark and especially his entourage created an immediate physiological effect: the little hairs on the back of my neck sprang straight out. It's hard to say how big the shark really was, he seemed at least as long as my leg. In my dive mask the shark looked not only long but threateningly thick and heavy. I managed to avoid biting through my snorkel, unpeeled my suction handle then used it to heave myself aft where I jumped up the swim ladder. Once safely tucked into the boat's stern steps I resumed breathing. As the adrenalin ebbed I eventually worked up the courage to stick my head back into the water for a look around. Jaws and his consorts had swum off.

On a small coral island like Sale Key the local fish must have evolved a symbiotic arrangement with their prime predator. The inhabitants of the entire neighborhood were carnivously intrigued by this strange new scrubbing sound, the accompanying cloud of algae, well mixed with tantalizing hints of seed barnacle chum. All of this emanating from a newcomer to their home patch of reef. Each fish assumed a practiced position in the inquisitive parade. To the piscatorial denizens of Sale Cay the sounds and scents for my late afternoon hull scrubbing must have resembled the ringing of a dinner bell.

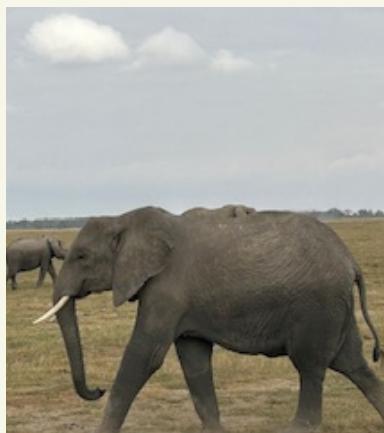
I finished cleaning the hull in a different neighborhood.

African Safari Adventures

Laraine Teiss

David and I have had many wonderful adventures in many parts of the Globe and our recent African Safari is certainly one of them. The best and worst part of our trip was our air travel. Yvonne Gilbert, one of our members and our long-time AAA Travel Agent arranged our American Airlines Travel Points with both of us flying a free round trip from Atlanta to Nairobi, Africa, and back again. Truly amazing. Also, David flew free from Gainesville to Atlanta with Delta Points. After flying to Nairobi tourist class, we tried to upgrade to business on the return but no luck. The worst was the 36 hours of flying and airports on the return trip.

Now for the fun in Kenya and Tanzania in the Preserves including the Serengeti Park. We had 18 people in 3 land cruisers. All six could stand up in the raised roof areas to gawk and photograph all the amazing animals we encountered. The hot air balloon ride was truly amazing. We gathered around 5:30 a.m., climbed into the basket of our balloon with 15 of our group, and took flight with 23 other balloons to enjoy the Sunrise over the plains and the mass of animals moving below us. We flew for just over an hour, landed, boarded our cruisers, and drove to the Champagne Breakfast. There were long tables of white linens, made-to-order eggs, plus the pick of all the wonderful choices in the buffet line. Champagne was free flowing and Porta Potties were conveniently nearby.



We watched the Zebras and Wildebeests' migration as they searched for food from Kenya to Tanzania. They walk in single file in the straightest line you can imagine. They travel

together as the Zebras can see very well and the Wildebeest hear better so they make perfect traveling partners. One of our guides mentioned that God made the Wildebeests with all his spare parts and that's why they are so ugly.

We saw a mother Elephant save her baby from a pack of Hyenas by thrashing them with her trunk. We had a pair of lions walk up to our vehicle and lay down in the shade of the cruiser right outside my open window. I was tempted to pet it but decided against it. We saw Giraffes everywhere we went and heard how the Rothschild Giraffes were almost extinct but their numbers have continued to grow after a British Couple took on the challenge of raising them on their personal conservation land.



We visited a Masai Village and learned how they lived off the land. The son of the Chief was at least 7 feet tall and told us that his Dad, the Chief, had 8 wives and he was one of 48 children in the Chief's family. They wear red and black blankets and we were each given one of the blankets by the Go Ahead Tour Company at our Welcome Meeting in Nairobi. I could go on forever but will spare you all. Please enjoy the pictures of our group dressed in our Masai Garb and a few of the Animals we met face to face.



Travels to Spain

Diane Howard

Three couples from the boating club traveled to Spain this fall, which is a great time to be in Europe. There were fewer crowds and slightly cooler temps with plenty of sunshine. España is steeped in history and culture. As we watched the Flamenco dancer, I wondered, “how can she move her feet so fast and does it hurt to pound them over and over?” We all tried using a little of our broken Spanish, that we learned in high school mainly to exhibit an appreciation for their language but fortunately most folks spoke English.

This trip included many of the largest and most visited cities in Spain. We flew into Barcelona and left from Madrid. Along the way we spent time in Valencia, Granada, Ronda, Seville, and Cordoba.

Barcelona is a popular city for folks who enjoy cruises, because of its great harbor. It is known for Gaudi art, which is represented in numerous buildings all over the city. His most famous work of art is the Sagrada Familia. It is a huge cathedral. Construction began in 1882 and it's still not finished. It takes hours to explore. If you go to Barcelona, definitely plan a late afternoon sipping their hot chocolate. It is more like chocolate pudding with a churro – really fun and tasty. The subway system is easy and inexpensive, as was the Hop on Hop off bus, but the best method is the feet.

Taking trains in Europe is an easy method of transportation so we jumped on a train to Valencia, home of the same named orange and numerous parks. There are orange trees everywhere and lovely botanical parks for those who love nature. Can you imagine living in the middle ages and going to the site where goods were sold long before they had a Walmart? That's the Silk Exchange – The United States didn't exist during the days the La Longa was a happening place. In those days Valencia was the center of Mediterranean commerce and La Longa served as a safe place to exchange goods.

We rented cars to travel into the interior of Spain to visit the Andualucia area. The first stop was Granada. Granada is the home of the famous Alhambra. This historic palace and fortress complex is best captured with a tour guide so we could take photos while hearing all about its history dating back to the 1400s. A note about tours – in most places you can use your earphones for an audio tour which of course costs less than hiring a guide, but a capable guide can answer clarifying questions plus help you find your way to the bathroom or the exit when needed. Yes I got lost a couple of times when I needed to find the exit, but so glad I had buddies I could call on my cell phone for a quick rescue. Traveling with friends or family as we get a little older is very comforting. Fortunately we didn't have any mishaps but I knew I could rely on them if needed. There are many ways to get cell phone service, which requires a bit of research, but well worth it because we need our communication devices that have become part of our attire.

Travels to Spain (continued)

Next we visited Ronda. It is a small town but quite popular because of the unique gorges that separate two sides of the town. An amazing town you don't want to miss. Check out the below photo on the left. Then on to Seville, which is a very old city rich in traditional Spanish architecture and you must see Plaza de España. Seville also has one of the largest and most ornate cathedrals in the world.

As one might expect food is an important part of travel. Spanish olive groves are all along the countryside roads. Restaurants put a small bowl of olives on the table for snacking and the olives are not like ours that taste like well mostly salt. I wish I could have brought home a case of olives, but we don't check our bags and can only bring one quart size with liquids. I guess I could have dumped my shampoo etc and stuffed my one little bag with olives, but with my luck there would have been some left over soap residue. Yuk. Speaking of dining out, people take siesta seriously and the restaurants don't open until 8. Generally we had our tapas at 5 and that covered dinner. Many restaurants are closed on Monday night so planning ahead is critical or you may get stuck eating at Burger King. Yes, I am embarrassed to say that happened one night. Poor planning!

Cordoba is located between Seville and Madrid and it was my favorite. A small town is sometimes much more warm and cozy. Our hotel was just outside the old city. To get into the heart of the walled city one must walk over an ancient bridge. There are few vehicles and you feel like you have stepped back in time as you walk on the charming alleyways. Finally we spent 2 nights in Madrid. Retir Park reminded me of Central Park in NYC. Huge beautiful green space with water fountains, glass castle right in the middle of the city so people could stretch their legs and walk their kids or dogs. The Madrid airport is easy to navigate so heading home was not difficult but bittersweet. Adios Amigos

Ronda, Spain



Cordoba, Spain



FROM THE GALLEY

Remember Diane Boulware's yummy cookies that everyone raved about at last month's Fish Fry? Wellllll, once again...it's your lucky day! WoooHoooo!!! Diane has shared the recipe:

Dried Fruits and Chocolate Chip Cookies (from Fish Fry at "FINEVIEW")

(Variation of the "Trail Mix Cookies", Copyright 2018, Lidey Heuck, All Rights Reserved)

Ingredients

1/3 Cup raw almonds
1/2 Cup raw walnut halves
1/2 Cup raw cashews
2 1/4 Cups all-purpose flour
1 tsp baking soda
1 tsp fine kosher salt, plus extra for sprinkling
2 Sticks (1/2 pound) unsalted butter, room temperature
1 Cup light brown sugar
1/2 Cup granulated sugar
1 1/2 tsp vanilla extract
2 large eggs, room temperature
1 1/4 Cups of miscellaneous dried fruits, chopped. I used cherries, mango, papaya, apricots, pineapple, and medjool dates.
1 Cup semisweet chocolate chips

Instructions

1. Preheat oven to 375 degrees; line two cookie sheets with parchment paper. Roast almonds, walnuts, and cashews for 10-12 minutes on one sheet pan. Can reuse same sheet pan for cookies. Chop nuts and set aside.
2. Combine flour, baking soda, and salt in a bowl and set aside (aka "dry ingredients").
3. Using mixer, combine butter, brown sugar, and granulated sugar. Beat on medium high speed for 3 minutes, until light and fluffy. With the mixer on low speed, add the vanilla and eggs; scrape down sides of bowl.
4. With mixer on low, gradually add the dry ingredients and mix until just combined.
5. Stirring with a wooden spoon, add dried fruits, chopped nuts, and chocolate chips to the batter.
6. Form round balls of cookie dough—can be as big as 2 inches in diameter; leave plenty of space between balls. Bake 12-15 minutes depending on size of ball. Remove cookies from oven when they are just starting to turn golden brown and still seem soft to the touch. Cookies should still seem to be underbaked—they will firm as they cool.
7. Sprinkle the cookies lightly with the kosher salt and let them cool at least 5 minutes before moving them from pan to cooling rack. Serve immediately or store in sealed container at room temp.

MORE FROM THE GALLEY

It's here! Rick Gordon's famous Painkiller recipe that you've all been waiting for...

Rick's Tortola Painkiller Recipe

Several fellow boaters asked for my Painkiller recipe at the Christmas party. So here is a description of how I learned it, together with various modifications I have experimented with over the last several years.

To fly to Tortola from my house I first drive to Orlando, then fly to San Juan, and then hop on a short flight to Tortola. Everyone who flies in and out of Orlando must share their airplane with families containing young children coming and going to Disney World. Which means a certain amount of exposure to whatever influenza is currently sweeping the nation's grammar schools. I guess I am particularly prone to catching colds on airplanes, for I developed respiratory infections several times within two or three days of my arrival in Tortola. I soon learned that a large glass of orange juice at the breakfast nook cost \$3, while even more and varied fruit juice could be purchased at the nearby bar for \$3.50 in the form of the local rum drink called a "Painkiller". The icy blend feels great on a sore throat, and even though it didn't cure my cold the rum created a welcome sense of improved wellbeing. There is no secret to the Tortola version of a Painkiller, and you too could join me on a barstool watching the construction of the local version.

To Make a Pitcher

Start with a can of Coco Lopez or similar type of condensed coconut milk. I'll describe the quantities for the 8 oz can, a smaller can is the available, just halve the amounts. Pour it into a gallon pitcher. Use rum, I favor Meyer's, to fill the can and mix with the remnants of the viscous coconut milk. Empty into the pitcher and repeat (i.e. 16 ozs of rum), stirring to get the last of the coconut off the bottom of the can. Empty this also into the pitcher and stir the pitcher. The idea is to use the rum as a solvent for the condensed coconut. Next add a quart of orange juice, and nearly a quart of pineapple juice to taste. In Tortola they used canned juices in equal quantities. At home we can get fresh or concentrated juices which to my taste create a much crisper drink. However, I find the pineapple juice in the US is too sweet, so I reduce the amount I put in the pitcher. If you desire add Grenadine to produce a slightly pink color in the concoction (if it seems too sweet I skip the Grenadine). Top with nutmeg and you now have a basic Painkiller, ready for embellishment.

MORE FROM THE GALLEY

Rick's Tortola Painkiller Recipe (*continued*)

Options

In Tortola the bars serve a Painkiller with a cherry. I prefer lime, and ask the bartender to substitute a large lime wedge. In my pitcher recipe I add an entire lime by slicing it, squeezing the ends into the pitcher, and adding the whole slices to float around in the mix. If I have it available I add chunks of fresh pineapple and an orange slice or two. (The foresighted Captain will take possession of his nearly empty pitcher, declaim sorrow over its demise, and sneak the remnants home with him. A night of marinating in the refrigerator will provide some tasty fruit chunks for the next evening, together with probably enough Painkiller to displace all pain from the task of cleaning the pitcher.) If your local bar makes their Painkiller with strait Bacardi or similar light rum, you might ask the bartender to top your second drink with an extra blast of Meyers. Although I grew up in a Meyers rum family, I will concede some prefer Captain Morgan's or similar spiced rums.

To Make a Single Glass

You can make Painkillers by the glass (or mug) by using Coconut Rum instead of the condensed can of coconut milk. I use equal amounts of Meyers and Coconut Rum, then add orange juice, pineapple juice and lime to taste. The supernatant poured from the plastic container of a fresh cored pineapple, containing lots of little chunks of pineapple, makes for an especially flavorful mug sized drink. You can also purchase single dose cans of pineapple juice. Top with nutmeg and enjoy! Coconut rum can be used to make a pitcher of Painkillers, and it is neater, but you will miss the little pieces of coconut floating around in the condensed coconut version of the drink.

The best part of traveling is the exposure you get to foreign cultures. Most of the Caribbean islands have their own version of a rum drink, varying with what is locally available. I encourage you to sail your boat to as many as possible, dinghy in to the beach, and test each yourself.

Rick Gordon
Christmas 2004

CHEERS!

EVENTS CALENDAR

2023 - 2024

November - February

Gainesville Boating Club Activities

MARK YOUR
CALENDAR!

MONTH	DAY	START TIME	ACTIVITY
2023			
NOVEMBER	18 Saturday	6PM	Francois Roulet's Birthday Bash at 9604 SW 35th Lane, Gainesville 32608 (in Haile Plantation) Francois always cooks the best and most interesting dinners. This is not a potluck. You won't want to miss it!
DECEMBER	8 Friday	6PM	Holiday Party, hosted by Laraine and David Teisson (Friday 12/8) at their home, located at 11619 NW 2nd Avenue, Gainesville 32607 (neighborhood is Sawbuck). This is a potluck; the squadron will provide turkey and ham so please concentrate on appetizers, casseroles, vegetables, or desserts. Please bring a dish to share, beverage of choice, and a guest or two, if you'd like, plus a GAG GIFT TO PARTICIPATE IN THE GIFT EXCHANGE. (Holiday dress, and a sweater if weather dictates since we'll be on our patio and in the house.) Wrap something you no longer want; do not identify yourself and we'll celebrate each other by opening the gift you pick, or you can take someone else's previous treasure as your own until someone wants what you just confiscated. Always a fun exchange and lots of laughs!
2024			
JANUARY	20 Saturday	11:30AM	Potluck Luncheon and Change of Watch (COW), hosted by Kay Stedman at her home on Lake Alto, located at 16218 NE 124th Avenue, Waldo, FL 32694. Bring your potluck dish and come 11:30-12 and enjoy the dock and lake, assuming the weather cooperates. Eating will begin at 1:00 PM
FEBRUARY	14 Wednesday	6PM	Valentine's Potluck and Meeting, hosted by Diane Howard and Jerry Steinberg at their home: 8507 SW 5th Place, Gainesville 32607. Bring your favorite partner, your special dish, and the beverage of your choice.

NOTE: For more details, see event-associated emails from CDR Laraine Teiss.

Additional Note:

Please email Laraine any ideas you have for activities or dates that you might host the group--can be something at your home, a park, an attraction, a community gathering building in your neighborhood or apartment...or any other original idea you have. Maybe an activity on a pontoon boat or cruise out of Tampa or Jacksonville. Name it and let's make it happen.

CLOSING NOTES

Call to action

If you have any stories, articles, and/or photos to submit for future newsletters, please send them to wendykinsermaxwell@gmail.com.



Selling a Boat? Looking to Buy a Boat?

An inventory of sailboats from the Maxwell Fleet are being readied for sale soon including:

- 1988 Catalina 22 cruiser w/wing keel, rigging and trailer,
- 1983 Boston Whaler Harpoon 5.2 w/rigging and trailer,
- 1979 Boston Whaler Harpoon 4.6 w/rigging and trailer, and
- 1980 AMF Force 5 w/rigging (similar to AMF Sunfish) potentially w/trailer.

The vessels are currently maintained by Bill Maxwell in Deland, FL. Details, photos and pricing will be available soon. Landlocked sailors interested in getting back on the water can respond to John Maxwell (raptorenv@gmail.com).