



The Mainsheet

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Royal City Rangers Learning Boating Skills



A special Boat Pro/VHF Marine course combination package was delivered by the Royal City Squadron for the Royal City Rangers (Girl Guides).

14 Rangers attended the

Boat Pro Course and are currently participating in the VHF Marine course.

The Rangers wanted to learn about boating while also obtain-

ing their PCO Card and VHF Operator's License.

Word of Mouth is powerful.

Recommend a Squadron Boating Course to someone you know.

Schedule of Events

COW/Graduation

5 June 2004

Pitt Lake Cruise

11-13 June 2004

Summer Boating

All Summer Long

Fall Boating Courses

14 September 2004

Summer Boating - Fall Courses

Apply the knowledge you learned this Fall/Spring while enjoying a great Summer of Boating.

Don't forget, September will again start a new session of training.

Sharpen your boating skills with Boating, Piloting or Advanced Piloting.

Classes begin...

Tuesday 14 Sept 2004



Commander's corner

By John Neilson (Commander)

As I prepare to write my Commander's Report, I realize that this will be my last report in The Mainsheet as Commander, so it's fitting that I start off by thanking all the members of the Bridge for their untiring efforts in supporting both the Squadron and me. Without their help I would have been pretty useless; you could say "Up the river without a paddle". They are the ones who have done the work, mainly behind the scene, to keep the Squadron alive and vital.



Next come the instructors and proctors who perform the work that is the main reason for Power Squadron's existence, i.e. education. Without them I would feel decidedly uncomfortable traveling on our Nation's waterways.

Lastly I want to thank the membership for supporting the Squadron, flying the flag and attending our social functions throughout the year.

As for me, I'm not going to sail off into the sunset just yet. It is true that I've recently retired and bought a sail boat. I know; the stink potters are saying "Why did you do a silly thing like that?", but the others are saying "Fair winds". I'm planning to sail/motor to Alaska, leaving in mid June and returning in September in time for fall classes. In the meantime I'll be working on the boat preparing it for my summer trip. I'm sure that many of you are also doing boat work now that the welcome spring weather has arrived to chase away the gloom of winter.

I want to say that I gained a lot of pleasure and knowledge from working with the Bridge and I want to thank the incoming Bridge for taking on the responsibility of running the Squadron and wish them every success. I also want to urge the members to support the new Bridge in any way that they can.

Have a safe summer and I'll see you on the water. Fair winds.

Squadron

John & Sue Ottens have purchased a 2001 38' Bayliner.

John Neilson has purchased a 36' Jason sailboat.

Others are cleaning up their vessel for the start of the Summer cruising session.

District

The Pacific Mainland District AGM will be held in Richmond on 28 & 29th May.

Social events are on the schedule for any member and their guests. Squadron Bridge members should attend the Saturday training sessions. Please register.

National

National Boating Week is scheduled for 22 to 28 May 2004.

National Office is sending information, including names of contact persons in all participating Squadrons, to all the local news media across the country.

We hope that this raises public awareness of what Power Squadron can offer them.

Your Nominated Bridge - 2004/2005

Squadron Officers

Commander

Sid Lechner (604) 290-1991 sidlechner@shaw.ca

Lt./C Executive

Eleanor Hashimoto (604) 522-3448 ehashimoto@recochem.com

Lt./C Training

Alfred Cumiford (604) 299-1532 acumiford@telus.net

1st Lt. Secretary

Chantal Hudspeth (604) 522-3477 cjhudspeth@shaw.ca

1st Lt. Treasurer

Barbara Blake (604) 525-1751 bjb6040@telus.net

1st Lt. Membership

Robert Blake (604) 939-7652 robert.blake@telus.net

1st Lt. MAREP

Sharon Allman (604) 526-2113 izgoto@telus.net

1st Lt. PRO

Keith Davies (604) 522-3448 ehashimoto@recochem.com

Past Commander

John Neilson (604) 524-8402 johnn@shaw.ca

Staff Officers

Lt. Supply

Patrick Sweetnam (604) 521-2047 patricksweetnam@hotmail.com

Lt. Asst. Training

Don Hudspeth (604) 522-3477 cjhudspeth@shaw.ca

Lt. Regalia

Olive Connor (604) 433-2047 no e-mail

Lt. Historian

Harold Wright (604) 522-1012 hwright@shaw.ca

Lt. Editor

Tracy Tuura (604) 526-6784 no e-mail

Lt. Webmaster

Leisa Blake (604) 939-7652 leisa.blake@telus.net

Lts.-at-Large

Len Lambert (604) 540-6182 lenlambert@shaw.ca

Walter Kuhn (604) 430-2298 wahl@shaw.ca

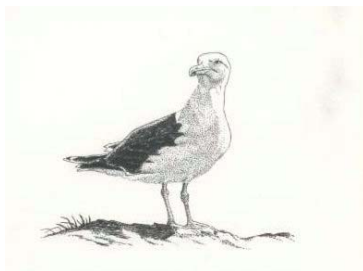
Tom Davy (604) 526-7443 mackit@shaw.ca

Walter Sweet (604) 524-4054 walter_glenda@msn.com

February Social

By Eleanor Hashimoto

Our first social gathering in the new year was held at Century House on Monday, February 16th.



A great visual and informative presentation was given to those present by Bruce Whittington, Seabird Survival Program Co-Ordinator.

Bruce heightened our awareness of

“do’s” and “don’ts” when we’re around birds, on land and sea. He shared his knowledge and identified many birds common to the West Coast.

Brochures will be made available to Squadron members in the near future and one can obtain a copy at the June 5th Change of Watch Dinner.



Fraser River Cruise



The Fraser River Cruise provides practical exposure to boating on the Fraser for the boating course students.

The cruise is timed to allow a down river daylight experience and, after a great pot luck dinner at anchor, an upriver night return!

Sunday 21 March 2004 saw four boats head down river to raft up for the pot luck dinner.

All enjoyed a great day & night on the water and food & drink at anchor.

Thanks to all the Captains who hosted the students and proctors on their boats.





Mission Statement

To increase awareness and knowledge of safe boating by educating and training members and the general public, by fostering fellowship among members, and by establishing partnerships and alliances with organizations and agencies interested in boating.

Wanted

If anyone has an old fashioned propane blow pot burner sitting idly in their boathouse, please call Wilma Pryma at (604) 538-0020

Cruise Recipes

By Harold Wright

[Editor's Note - This article was submitted after the Fall Fraser River Cruise but even though it did not find its way into the December 2003 Mainsheet, Harold's Chili and Olive's Danish Apple Bar were a hit again during the Spring Fraser River Cruise and the recipes are included here for your enjoyment.]

Well we found out one thing during the student cruise on November 2nd. If you have the editor along be careful. He always has his antenna up! One careless word, one casual comment and you find yourself preparing an item for the Mainsheet.

During the pot luck several students requested the recipe for Olive's apple bar and somebody was foolish enough to mention the chili. Relentless editorial pressure and this is what you get. Betty Crocker it is not- but what did you expect?

Olive's Danish Apple Bar

3 cups flour- 1tsp salt

1 cup margarine

1 egg (separated)

Mix as for pastry-add the beaten egg yolk with enough milk to make 3/4 to 1 cup of liquid.

Take 1/2 the dough and roll to fit a jelly roll pan.

Sprinkle with a couple of handfuls of crumbled dry cereal (corn flakes, rice crispies etc.)

Cover with sliced or coarsely grated apples(4 or 5), sprinkle with 1 cup of white sugar and 1 tsp of cinnamon. Dampen the edges and then cover with the rest of the pastry rolled to fit.

Seal and crimp the edges well.

Slash herringbone style.

Beat the egg white until stiff and brush on top-sprinkle with almonds if desired.

Bake until nicely browned(40 minutes at 400)

When slightly cooled drizzle with icing(1 cup of icing sugar and 2 tsps of vanilla or almond flavouring mixed until smooth and runny.

Sometimes I make it with rhubarb or other fruit- or add dried raisins or cranberries.

Ad Hoc Chili (or maybe Ad Lib- but always add pepper!)

What you get here is a list of ingredients. The amount depends on how many you are preparing for, which items you like best, and how hot you like it.

Here's the list:

Canned baked beans, Canned red kidney beans, Lean ground beef, Red and green bell peppers, Tomatoes, Tomato sauce, Tomato paste, Mushrooms, Onion, Garlic powder, Mexican chili powder, Coriander, Cumin, Cardomon, Red chili pepper flakes

Brown the beef with the garlic powder and then add the chopped ingredients and simmer - adjust the spices to taste.