

THE HARBOR CRIER

DUNEDIN BOAT CLUB NEWSLETTER

Volume 16, Issue 7, July 2022 – Summer Fun!







Commodore Corner...

General Membership Meeting July 18th, 2022, 7:00 VFW Post, 360 Douglas Ave

The DBC Annual Pig Roast is coming up on July 16th. This is one of our most popular events at the Dunedin Boat Club. With that in mind, I wanted to interview one of the DBC Past Pig Roast BBQ Pitmasters. One of my staff was lucky enough to catch up with Former Pit Master Burnie Buird and ask him a few questions. Let's listen to what Bernie has to say.

Bernie, how long had you been involved in the annual DBC Pig Roast?

"I did the Dunedin Boat Club Pig Roast for 15 years....I took over from (Former Commodore) Chris Gattas who had been the DBC Pig Roast Pitmaster for 20 years."

Had you had any previous experience doing pig roasts or cooking?

"I have cooked for events like the Special Olympics and for my bowling team for years. I would also BBQ at birthdays and get togethers. Everyone always loved my special potato salad and ribs."

What did you enjoy the most about the times you cooked at our DBC Pig Roasts?

"The comradery! Different people would swing by while we were cooking to help out. People would show up individually or in groups. I WOULD PUT THEM ALL TO WORK."

What type of cooker would you mostly use cooking at the DBC Pig Roasts?

"We would rent a heavy-duty cooker on a trailer. Also, at Dunedin Meese Hospital, they used these big metal boxes with racks to serve food to the patients at the hospital. I 'commandeered' a couple of these and converted them into big smokers. That's what we would use to smoke our chickens and pork butts."

Cindy Cole, Commodore, butchandcindy@outlook.com, 727 408-0603



Commodore Corner...

Would you use any special type of wood to cook with?

"We would buy charcoal briquet's at Sam's Club and I would arrange to get seasoned split oak wood. I always soaked the oak wood in water prior to putting them on the fire."

What was the temperature of the cooker and how long would you cook the meat?

"Anywhere from 120 to 160 degrees for 16 hours."

You and your team of volunteers would cook the meat in the smoker overnight, what would happen if it started to rain?

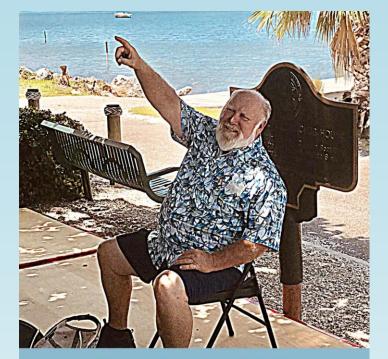
"It didn't bother us when it rained. The smoker had a lid but the rain caused us to drink more beer."

Did you use any special spices on the meat you cooked?

"We had a man mix up a very special combination of spices and herbs we would use. This person asked Chris Gattas and I to never reveal his name or the ingredients of his special meat seasonings."

Interviewer's note: I made several attempts to press Bernie about this shadowy individual and the mysterious formula. Bernie declined to comment further on that subject saying that he took an oath to this man and he intends on keeping his word.

Cindy Cole, Commodore, butchandcindy@outlook.com, 727 408-0603



Dunedin Boat Club BBQ Pitmaster Bernie Buird DBC 2019 Pig Roast

Commodore Corner...



Did you do anything special to the pig before you put it on the fire?

"We would wrap the feet and snout in aluminum foil to prevent those areas from burning. Other than that, we simply controlled the temperature of the smoker."

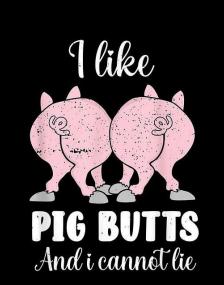
Are there any special pig roast secrets that you want to pass on to future DBC Pig Roast Pitmasters?

"Yes, we bought all the meats from Clearwater Egg over on Carroll Street, they are great to work with. Also, it is important to line up about 6 to 8 volunteers to help pull the meat after cooking. That part really takes a team effort."

What is your personal favorite BBQ sauce that you use on your plate?

"Sonny's Authentic Sweet Bar-B-Q Sauce that I buy by the gallon at Sam's Club. That's the only place I could find it for sale."

Thank you so very much for sharing your Pig Roast experiences with the Club Members Bernie. We are looking forward to seeing everyone, smiling a lot and eating great BBQ at the Pig Roast! Thanks again David and David for hosting this great event.



Cindy Cole, Commodore, butchandcindy@outlook.com, 727 408-0603

Pig Roast...

Come join us at the DBC Clubhouse for a fun evening of great food and socializing with other members!

NOTE: Registration closes on Thursday, 7/14/2022 at Midnight so we can get an accurate headcount. Tickets will not be sold at the door.

OUR HOSTS: David Fisher and David Vose

WHAT'S INCLUDED:

Delicious BBQ Pork and Chicken cooked to perfection by our friends from the VFW, assisted by DBC volunteers, water and sodas, 3 drink tickets per person for beer and wine (will be attached to your wristband). **Bar will open at 6:00 PM sharp!** WHAT TO BRING:

Bring an appetizer or dessert to share. Bring your own chairs.

EVENT FEE:

\$20 per person - Online registration is required.

REGISTRATION:

Please register so we have an accurate headcount and can plan accordingly. To register, please click on the blue "Register" button on this page to register yourself and any guests you may be bringing.



THE CAPTAIN'S LAUNDRY RACE!!



Carol Elwood, *Captain's Laundry Race Organizer*

COME OUT AND PLAY IN THE BAY!!!

Here we are in the height of summer. So hot we could fry the egg on the sidewalk. But, ahhh, there is a time of the day when the sun starts ebbing, the temperature drops and the wind picks up. That's the time to bring your boat out for a fun evening of racing in the bay. The races are planned around the tide, giving about 7-8ft of water under our hull (most of the time, lol). The courses are short with frequent maneuvering. For those who also do the Gulf races, this is the perfect time to try out and train new crew members so you will be ready for the challenge of the Dunedin Cup.

The races are open to a Sunfish fleet and a fleet of keel boats with current PHRF ratings.

The dates are July 8th, July 22, August 5th, August 19th. Warning starts at 6:40pm. Sign up at Yacht Scoring. Brews and bites post race.

Those who don't race may want to come down and watch from the porch as all can be seen from there.



July 8th, Sunfish coming in & Keel boat starting their race.

Race Committee...

Bay Summer Series – July 8th was held this past Friday with two classes of competing sailors; Sunfish and Cruisers. The first race started at 18:51 hrs. for the Sunfish with the Cruisers immediately after. We completed two races each and the days races were followed by a bites and beverages party at the Clubs west side porch. The next races are set for July 22nd, Aug. 5th, Aug 19th. The Signal for the event was the Floating Dock outside of the DBC Clubhouse west side.

Fall Regatta – Sept. 10th, Oct. 22, Nov. 19th. The NOR for this Regatta will be available for Competitors to signup following the completion of the Summer Series which is noted above. The NOR is the same document as the Fall Regatta. A new SI will be posted when appropriate.

Dunedin Cup – David Kresge - Sept 24th; Documents are being prepared. The PRO will be George Pennington of SPYC and the Signal Vessel will be Craig Polito's Vessel: Gone with the Flo powerboat. We will be looking for on the water crew and support boats (center console boats). Please contact David Kresge dckoffsu@gmail.com, 813.833.2285 cell to volunteer. There will be a Social on Friday evening for crew, competitors and DBC Club members.

David Kresge, Race Committee Chair, <u>dckoffsu@gmail.com</u>, 813.833.2285



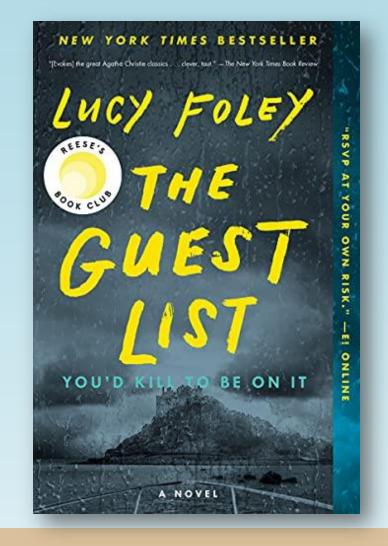


Book Club...

The Book Club's next meeting is Wednesday, August 10th, at 7pm. Sign up on the event section of the Boat Club website.

The book selection is "**The Guest List: A Novel**," *by Lucy Foley*.

On an island off the coast of Ireland, guests gather to celebrate a wonderful wedding. Every detail has been expertly planned. But perfection is for plans, and people are all too human. The bride's oldest male friend gives an uncomfortably caring toast. And then someone turns up dead. Who didn't wish the happy couple well? And perhaps more important, why?



Sharon Grimshaw Book Club Chairperson, sgrimshaw983@gmail.com For more reading inspiration checkout our book list: https://dunedinboatclub.org/bookclub

St. Joseph Sound Flats Classic...

Dunedin Boat Club *and* Rotary Club of Dunedin 2022 St. Joseph Sound Flats Classic

Thursday, October 27, 2022 from 6 pm, 10 pm – Dinner/Auction Friday, October 28, 2022 from 8 am, 2 pm – Tournament

On Thursday evening, October 27th the Inaugural Dinner for tournament sponsors and guests will be held at The Dunedin Golf Club, 1050 Palm Blvd, Dunedin, Florida 34698. Friday morning, October 28th the Fishing Tournament will be a fun morning of fishing to be held at The Dunedin Boat Club, as professional guides take Anglers on an exciting fishing "catch and release" expedition.

The Inaugural Fish Tournament will help provide support for the not-for-profits. Poverty levels have reached an alarming high. Not-for-profits are stressed to provide the bare necessities for people. The funds will be able to help these not-for-profits the ability to host programs and services.

It takes a village... DBC volunteers, we need auction items donated. Ask your hairdresser, favorite restaurant, any local businesses to donate an auction item for our Silent auction. The committee will be making baskets combining gifts to auction off. See the flyers on the bulletin board at DBC or contact Cindy, Linda Christle, Stacey Miller, Rene or myself to email you forms for auction items. Sponsorships are also needed. If you have any contacts to a corporation or business who would donate \$500-\$7500 to Sponsor the event. They will get professional guides, fishing gear, shirts, dinner and more. See the bulletin board at the clubhouse for details.

Jeanine Metts, Silent Auction Committee Volunteer Jeanine@mettsgroup.com 727-418-5224





Fishing Report...

Scalloping Season Starts Friday July 15th in Pasco County north of the Anclote River and ends on Sunday July 24th. Two years ago, we were able to get our two gallon per person limit every day. Last year the red tide sent the scallops further north and only found 3-4 dozen per day. I will be leaving Home Port Marina on opening day by 7:30 am, anyone who would like to follow us to our hunt area is welcome.

Please be advised that new boating regulations took effect on July 1st stating all motorboats under 26 ft must have a kill/engine cut off switch with lanyard attached to the driver when the boat is under way. The purpose is to ensure that the boat engine will shut down if the driver is thrown from the boat.

Fishing for catch and release snook has been good on the beaches, also whiting and sheepshead can be found in the trough using shrimp for bait, both are great to eat. The fish are in 2 to 4 ft of water so do not walk into the trough to cast.

Offshore, gag grouper are available with snapper, grunts, porgy, and seabass. For grouper, I would start in 50 ft or deeper water as the temperature is too warm for them closer in. The other fish can be found in 30 ft with a hard bottom or structure using squid, shrimp, and cut bait.

Keep an eye out for thunderstorms and be safe out there!

Howard Metts, Fishing Committee Chair whmetts@yahoo.com, 727-631-4191









July Kayak Adventure - Friday, July 29th at 10AM

Kayaking in Search of Bioluminescence

For July's kayak adventure, we will be launching from the ramp at Safety Harbor Marina. The parking at the marina is free and it is an easy launch of your kayak down the boat ramp.

After research, this is one of the best times of the year to see bioluminescence. Interesting that there has to be a touch of red tide induced by the hot summer water in order for the plankton to proliferate. It is the plankton that we see as we stir up the water, watching as the water behind our paddles lights up in a beautiful iridescent blue color.

Plan on bringing down your dinner and joining members in the shelter before launching.

We will begin launching around 7:30pm, leisurely paddle as we watch the sunset and then begin our search for the bioluminescence. Sign up at the Club's website.





Carol Elwood, Kayaking Event Chair

Ship Store...

Ahoy Shipmates!

In case you didn't know... the plastic name tags have walked the plank and are lost to the Kraaken!! New aluminum name tags with your Name and Year you joined the Club are available for purchase online only! A bargain at \$6 and you will keep them to wear at fun events and meetings!

Ships Store's Sunset Sales are on a Summer hiatus. DBC Summer Series has begun and is in full swing with the Dunedin Cup Skippers Dinner on our usual Sunset Sale night. So!!! Ships Store will re-open for a "Porch Sale" prior to the General Meeting, 9/19 at 5:30 pm! We will be open for a very short time, be sure to plan ahead!

Fair Skies and Following Seas.

NEXT SUNSET SALE Prior to Septembers Meeting, 5:30pm



Claudia & Rob Walker, Ship Store Committee Chair

Insights...



July Highlight

Sharon Kemp Gonzalez & Tom Travers New Members Hello DBC! My name is Sharon Kemp Gonzalez, I was born and raised in England, and have spent the past 30 years living/traveling in the US. After receiving my BA from Rutgers University and a Masters in Education, I enjoyed a lively teaching career in New Jersey's public school system. I've also traveled extensively around the world. - having lived and been educated in four different countries: UK, US, Borneo and the Bahamas. Additionally, my family has spent many years in San Miguel De Allende, Mexico, working extensively with local charities, (ultimately running Dia de Los Muertos/Day of The Dead Tours to the area).

My passion for education, coupled with a nomadic heart and an entrepreneurial spirit, led to Eat The Peach Travel (www.eatthepeachtravel.com) a small group travel business that I run alongside my husband, Tom (he's up next in the bio below:)). As Covid, began to halt travel, I began to reassess, refocus and strive to rebound our small group travel operation in a more sustainable manner. With this in mind, I enrolled in USF's Global Sustainability graduate program, and began using my love of travel to fuel another lifelong passion - the environment. I knew that travel would come back, but that it had to come back better, and that sustainability was the key. Locally, I'm on the board of Blue Green Connections - a local nonprofit, hard at work sustaining our local land and waterways.

Hello, My name is Tom Travers. I'm originally from Yonkers, New York, and am a retired Fire Captain of 30 years. After living in New York, and New Jersey for most of my life, I moved to Dunedin about 3 years ago. I couldn't be happier! Some of my hobbies are: boating, travel (too many places to mention) and I'm also a bit of a history buff. I'm currently listening to some audio books by Will Durant. I'm also a bagpiper, so Dunedin was a natural fit for me! I love getting out on the town in Dunedin and having a few pints of Guinness now and then. I like to bike and walk around town on a daily basis.

Thanks for reading, Tom & Sharon







This year, Dunedin Boat Club has partnered with Random Acts of Flowers providing beautiful flower arrangements to some of our members.

Please keep these DBC members in your prayers for speedy recoveries.

Jackie Herrity is home recovery from shoulder surgery as a result of a fall. She is scheduled for another surgery on her neck in August. Jackie wanted to thank members for our concern and she appreciated the beautiful flowers.

Please send your prayers & positive energy to **Tom & Lilly Kennedy**. They have been working through health challenges for the past 10 months, plus both have covid now. They miss their boat club friends and send best wishes to everyone.



Deb Tronvig, Sunshine committee chair, datronvig@gmail.com, 727-748-3743

DBC Business Marketplace...

Business Card 3.5x2 or 2x3.5\$25Double Business 4x7 or 7x4\$50

NEW ADS

Please support or Boat Club advertisers if you have a need for their services.

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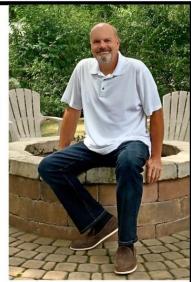
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