



# RELATIVE BEARINGS

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Official Publication Of The Flagler Beach Yacht Club, Inc.

October 2017

## Commodore's Corner — John Green

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### Inside this Issue

Vice Commodore	3
Rear Commodore	5
Maritime	6
Don't Forget	9
Calendar	13
Birthdays	14
Store	15



I hope everyone has now recovered from Hurricane Irma. Denise and I are still experiencing some inconveniences but nothing like some of our friends.



Our home did not get water in it but we had

real water front property for a couple of days.

At the September meeting, Mike Cocchiola presented this year's slate of candidates for the FBYC Board of Directors. They are:

Cindy Franco	Commodore
Jeanne Meyer	Vice Commodore
Ray Oakes	Rear Commodore
Susie Moya	Secretary
Carol Sposato	Treasurer
Mike Triano	Fleet Captain
Frank Ruffalo	Fleet Captain
Ed Caisse	Director
John Green	PC Director

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## PAST COMMODORES



1992-1993	Tom McBride	2003	Pat Slattery	2011	Rich Franco
1994	Ed Finney	2004	George Barnett	2012	Greg Hansen
1995-1996	Tom Johns	2005	Pete Poole	2013	Randy Meyer
1997-1998	Denis Thornton	2006-2007	Mike Cocchiola	2014	Len Dignard
1999-2000	John Darrow	2008	Claudia Towne	2015	Bob Jaeger
2001	Paul Van Buren	2009	Jane Gaulding	2016	Joe Lindholm
2002	Howard Graves	2010	Dee Cocchiola		



## Commodore's Corner — John Green - Cont.

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Suzanne Timko will complete her two year term as Director.

If you would like to be included for consideration for one of the positions, at the October meeting the Committee will open the meeting for nominations from the floor. The election of board members will take place at the November meeting. If you will be unable to attend, you may request a ballot from the Committee between November 1<sup>st</sup> and November 9<sup>th</sup>.

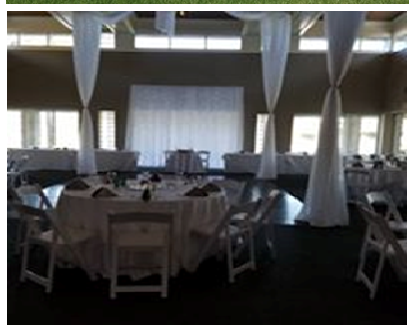


Also at the September meeting, Joanie King was recognized as a Life-time Member. Joanie and Bob joined the club in 1997. Joanie joins the Donaghys, Garcias and Joyce O'Meara as FBYC's longest tenured members.

The Commodore's Holiday Ball is set for December 1<sup>st</sup> at the Channel Side venue. The Channel Side is located at the site of the old Palm Coast Yacht Club facility.



RPS catering will provide the food and beverages. They have won several awards including Ormond's Reader Choice Award for food service. They will also be proving the liquor service as they are one of the few catering companies with a portable alcohol license. Look them up on Facebook for more pictures of their food.



We started the sign-up sheet at the September meeting and it will be available again at the October meeting. The tables seat eight people. Get your party together and be ready for a great evening.

The food drive normally held in October has been moved to November. Denise has taken on the food drive for the past 3 years but we are traveling in October.

Food Drive



The Pine Lakes Club golfing outing originally set for September 14<sup>th</sup> has been re-scheduled for November 9<sup>th</sup>. The nine hole gold tournament is \$20 per person and will be a shotgun start at 2PM. A social will follow at 4PM with happy hour pricing.

Please keep Renee Donaghy and Sandie Otresh in your thoughts and prayers. Renee is rehabbing at Florida Memorial Hospital after a fall which broke her hip. As you know, Jay Mitchell passed away and Sandie is dealing with his loss.

Happy Boating

John

**Vice Commodore — Cindy Franco**

cwindybrae@aol.com 386-986-3358



# FBYC Social News

Last month many members were faced with difficulties and challenges as they dealt with Hurricane Irma and the aftermath. It was also a demonstration once again of our community coming together to help one another. Our club made several changes during this time with some cancellations and changes. We had a quiet meeting and I would like to thank Suzanne and Mike Timko for their lead of our September meeting along

with their volunteers.



Our next FBYC Commodore's Social is Tuesday, October 10<sup>th</sup> at The Anchor, 500 S. Oceanshore Blvd., Flagler Beach at 5 p.m. Tuesday is their Fish Fry Special and they are offering us Happy Hour pricing for the evening. If you wish to attend but have not signed up, please contact me at 203-241-0340.



Calling all volunteers for our October general meeting to support our leads Liz and Ed Caisse in their first event. They are planning a special Halloween night with our favorite Pirate theme so grab your daggers, beards, and stolen booty to enjoy a fun filled night. Please give them a call if you are able to help (386-263-7978 or [lizcaisse@gmail.com](mailto:lizcaisse@gmail.com)). They are in need of members to help with decorating and setup, baking goodies for the members and a few able bodied members to stay just a few minutes after the meeting to clean up. Our leads work very hard to make our meetings fun and enjoyable for all and need your help to be successful.



We have changed the date of our annual FBYC Golf [Outing to Thursday, November 9<sup>th</sup> at the Pine Lakes Golf Club.](#) Start time will be 2 p.m. followed by a social at 4p.m. Please contact our lead John Green (386-225-5462) if you have not already signed up.



We have another social event planned coming up in December for the Stetson Mansion Christmas Tour. It is scheduled for Thursday, December 14<sup>th</sup> and the cost is \$25 per person. The tour starts at 10:30 a.m. and we can arrange a carpool for those who wish. If you would like any information on the tour please visit their website at [Stetson-Mansion.com](http://Stetson-Mansion.com). Janet Clerke has worked very hard as our lead and we had a great response from our members at

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## ***Vice Commodore — Cindy Franco — Continued***

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the September meeting. If you would like to sign up please call me at 203-241-0340. Payment is needed in advance so remember to bring it along to the October meeting.

Save the date for some upcoming events:

The Commodore's Holiday Ball

Channel Side, Palm Coast

Friday, December 1, 2017 at 6 p.m.

The annual Christmas Ladies Luncheon

Halifax Plantation

Thursday, December 7, 2017

More information will follow at the October general meeting.

See you soon at The Anchor,

Cindy

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## Rear Commodore - Jeanne Meyer

meyerpalmcoast@cfl.rr.com



Welcome aboard to new members Richard and Karen Sirbu originally from Colorado for 40 yrs. They now live in Grand Haven and Barry and JoAnn Barry were their sponsors. They will be introduced at the October meeting.



This month was scary; Irma sure brought devastation to Florida. I heard some of our club members had some damages to their homes. To the members we are like a big family and if anyone at all needs help to get your home cleaned up after a storm please call any of FBYC board members if you need help. I will personally

call volunteers to help to get you back in your homes safely.

Please keep Sandy Ostresh and family in your prayers she is going thru hard time losing Jay Mitchell the love of her life.

We currently have 133 members. Please sign up for the upcoming event our big Holiday Christmas/Commodore's Ball at Channel Side in Palm Coast. If you have not attended any of our Christmas or Commodore's Gala events you are missing out the fun and eventful evening. An evening out with your spouse, celebrate the holiday with friends, or makes new friends.

Rear Commodore Jeanne

# Maritime Moments



Unfortunately, Hurricane Irma forced us to cancel the Astor Pontoon Boat trip and lunch.

A few days before the event the St. John's river had still not crested in Astor. The water was still over the banks, running fast with with a lot of debris. Authorities had closed the river to all recreational and commercial boat traffic in the Astor area. We did inquire at Castaway's about re-scheduling but they were unwilling to even speculate when things may get back to normal. The event lead, John Yetter (386 246-6869) will be handling the refund of Payments.

**The following is a list of Maritime events we have planned for the next three months.**

**New Smyrna Beach City Marina, October 12-15th.** Unfortunately, for the second year in a row, a hurricane has forced us to cancel the New Smyrna Beach boat trip and the Lunch at The Garlic Restaurant is being canceled as well.

The NSB City Marina did not suffer any damage from Irma but they have taken in many refugee boats that had their home docks damaged or destroyed. They have advised us they will not have room for us in October and have no way of knowing when they will. We have contacted other marinas from Daytona to Titusville and they are all full with refugees or damaged themselves.

**November 28-30th, St. Augustine Night of Lights.** As this is being written the St. Augustine Municipal Marina has partially reopened with a few slips for transients only. Most of the marina is still closed. They sustained significant damage during Irma. We are still planning on our trip but it could wind up being canceled if the marina can't make repairs in time. We have already looked at alternatives with little success. The Conch House Marina sustained significant damage but has now reopened with a significant reduction in capacity. Comanche Cove had no damage but is full with boats from the other marinas. **We are going to continue to plan to go November 28-30 but it could be canceled.**



Alan Hendry has the lead and Toni Mincin is the co-lead. Member feedback from last year has led us to change the date of this event this year. It has been traditionally been held on the weekend of the Grand Lighting and as a result been extremely busy. It was difficult to reserve enough slips, restaurants were all packed, members that came for the social at the marina could not find parking and those looking to stay in a hotel found them all booked or very expensive. As a result we have moved the date away from the lighting weekend and to midweek shortly after Thanksgiving.

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We reserved 15 transient slips for this event at the St. Augustine Municipal Marina. If you would like to sign up there will be a sign up sheet at the October meeting or you can contact Alan or Toni directly. The cutoff date for signing up is November 1st. At that time the unused slips will be returned to the marina. The marina does welcome day boats but will not take reservations for them and we do not have a sign up list.

**If you are not coming by boat please join us for a social gathering on the dock on Tuesday November 28 around 3:00. Bring a chair (if you can), snacks and of course BYOB.**

If anyone is interested in staying overnight in a nearby hotel there are three listed below. None are willing to hold rooms so make your reservations early if you plan to stay. They are in no particular order. There are many other hotels, B&B's and Airbnb to choose from.

The Bayfront Inn (Very close to the marina and downtown)  
138 Avenida Menendez, St Augustine, FL 32084, Reservations: 844-223-7405  
Rates for Tuesday starting at \$119 with free parking.

Hilton St. Augustine Historic Bayfront (Very close to the marina and downtown)  
32 Avenida Menendez, St Augustine, FL 32084, Reservations: 904-829-2277  
Rates for Tuesday starting at \$169, parking is valet only at \$25 per day.

Edgewater Inn (across the Bridge of Lions on the water)  
2 St Augustine Blvd St Augustine, FL 32080 Reservations: 904-825-2697  
Rates for Tuesday starting at \$119 with free parking.

**December 9 Caroling On The Canals at 11:00 AM.** Boats should meet up right at the intersection of the intracoastal and the canal by the Palm Coast Marina.

Following the Caroling there will be a party at Jill and Brad Hunt's house at 2:00 pm. The club is providing hot dogs and hamburgers. Please bring a dish or something to share and your own drinks.

Details for the Caroling and Party at the Hunt's will be in the November Newsletter.



# Don't Forget to Flush

This is a reprint from Boating World Magazine April 2014.

There are two rooms on a boat that should always have plumbing for proper flushing — the head and the engine room. While not flushing the head is merely inconsiderate, not flushing a raw water-cooled engine is irresponsible. Salt or brackish water can cause corrosion damage, and freshwater marine organisms can cause clogs. In either case, you may experience performance loss and, eventually, engine failure.

Do you have a raw water-cooled inboard or sterndrive engine — or two? Here's how you can install a three-port valve to simplify flushing your engine(s) while it's in the water.

Similar to their automotive counterparts, marine engines produce heat while converting fuel into mechanical energy (motion). Automobiles use air through a radiator to cool their engine, but boats use water from their environment.

When the engine is running, an impeller inside the water pump turns and draws in “raw water” and circulates it through the engine (an open cooling system) or through a heat exchanger on the engine (a closed cooling system).

Usually, to flush an open cooling system, you disconnect a hose from the water pump, connect a separate freshwater hose and then reconnect the original hose.

## **Intake Take Out**

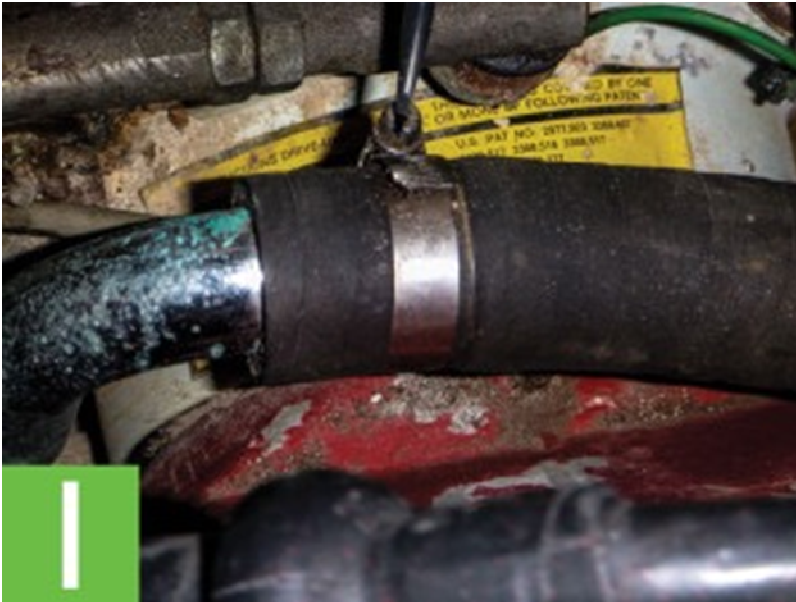
Locate your engine's water pump and identify the raw-water hose. Follow it to where it is connected to the raw-water source. Inboard engines typically use a through-hull, while sterndrives draw water through the outdrive. If the hose is connected to a shut-off valve, be sure it is closed. Remove the clamps at each end of the hose, and then remove the hose. Use this hose to find a replacement and to size the valve and fittings.

Important: If you do not have a shut-off valve, be sure to plug the raw-water source to keep water from entering your boat.

My 32-foot Bayliner Conquest has twin sterndrive engines. Raw water travels from the outdrive to the inside of the boat via a stainless steel tube. A flexible hose is used to deliver water from the tube (picture 1) to the water pump (picture 2).

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### Cleaning Boosters

Barnacle Buster ([trac-online.com](http://trac-online.com)) and Salt Away ([saltawayproducts.com](http://saltawayproducts.com)) are supposed to clean your cooling system better than flushing with fresh water alone. You can find them both at West Marine ([westmarine.com](http://westmarine.com)). Be sure you research products and carefully read their instructions before flushing your engine with them.

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## Tee Time

Use a T-shaped, three-port ball valve (picture 3) to connect hoses for raw-water and freshwater sources. It has two inline input ports and one output port. The water sources will be connected to the input ports. The output port will be connected to the intake on the water pump. The water flow can be switched from raw water to fresh by moving the valve's handle.



My parts list for both engines included:

- 20 feet of 1¼-inch wire-reinforced hose (\$200)
- 2 bronze 1-inch three-port valves (\$60)
- 6 1-inch-by-2½-inch nipples (\$40)
- 20 stainless steel hose clamps (\$60)

I used Teflon tape on the nipples' threads before connecting them to the valve (picture 4). Then I cut sections of hose to connect the raw-water source to one of the valves and the water pump to the output. I used some miscellaneous leftover hose for the freshwater input. I used two hose clamps on each end of the hoses.



Once everything was connected and leak-free, I mounted the valve to the inside of the transom (picture 5).



### Let it Flow

During normal engine operation, the valve's handle should be positioned to allow raw water into the cooling system.

The engine should be running when you are ready to flush it. Place a bucket of fresh water in the bilge, and put the freshwater input hose into the bucket. Move the valve handle completely to the freshwater position. Otherwise, you can still be drawing in raw water.

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Monitor the water level in the bucket. Shut off the engine before the bucket is empty, or you may damage the water pump's impeller. To flush longer, place a hose from a freshwater source into the bucket. The flow from the source should maintain a constant freshwater level in the bucket. Once you have sufficiently flushed the engine, shut it, and then the freshwater source, off.

To finish, return the valve back to the raw-water setting. Be sure the handle is completely moved, or you could damage the impeller.

Important: Always check the position of the valve before starting the engine.



# FBYC Calendar of Events

## October 2017 Calendar of Events

October 10th	Commodore's Social at the Anchor
October 17 <sup>th</sup>	Board of Directors Meeting
October 19th	General Meeting

For more information including directions, visit the Events section of the FBYC website. Click on Calendar and then the event you wish to access.



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## Hoist a Tankard of Grog to This Month's Birthday Pirates

CHRIS NELSON	1 - OCT
EDDA STEINMEIER	1 - OCT
TOM DONAGHY	3 - OCT
PAUL WILHEMLSEN	4 - OCT
JOHN GREEN	5 - OCT
DANIEL BASANY	9 - OCT
JUDY O'NEILL	11 - OCT
RAY STABA	12 - OCT
DORIS HOUSLANDER	14 - OCT
RANDY MEYER	14 - OCT
JAMES KELLY	23 - OCT
BETSY KELLEY	24 - OCT

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# FBYC SHIP'S STORE

Thank you to all for supporting the Ship's Store. Anyone interested in ordering FBYC T-shirts, we have true swatch color selector of 77 new colors. Ladies Anvil Tank tops available in Caribbean blue, yellow, haze violet, azalea, hot pink, heather grey, key lime and white: \$13 ea., XXL \$15 ea.

## **New Merchandise for Order**

Large Rolling Cooler with FBYC Logo and Name \$52. Capacity 12 bottles of wine or 48 cans of beer, collapsible for easy storage. Colors available in Black, Red w Black, Twilight Blue w Black. One had push button extension handle extends to 21 inches. Dimensions 14" H x 14" W x 11" D.

Port Authority 12 Pack Cooler: colors available in Red/Blk, Gold/Blk, Royal/Blk, or Black: \$24 each.

## **In Stock – Limited Supply**

Colored T-shirts, ladies tank tops, sleeveless Men's T-shirts: \$13.

20<sup>th</sup> Anniversary limited addition – Ladies large only \$10.

## **Any questions, please contact:**

Contact: Liz Caisse @ 203-558-4275 or svttrk@gmail.com

See any Board member for more information

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**Board Members**
**Ray Oakes**

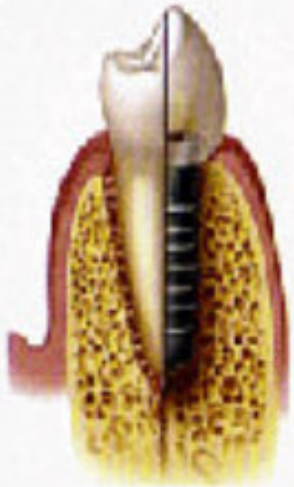
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**Suzanne Timko**

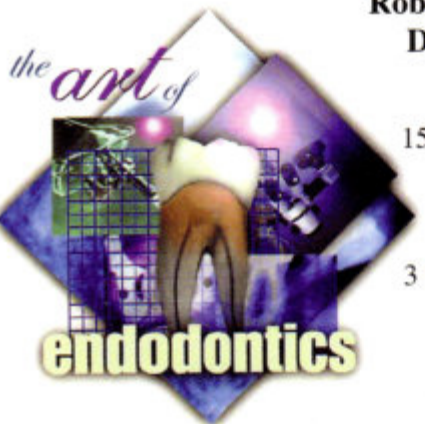
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