

Stockton Sailing Club

"where the fun begins"

November 2021

Where the fun begins!"



Stockton Sailing Club November 2021

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TOM LUECK

VICE COMMODORE

LINDA BUCK

REAR COMMODORE

RICK GIBSON

SECRETARY

PAM WRIGHT

TREASURER

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Linda Buck

JUNIORS

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REGATTA

CHRIS SHEPHERD

DOCKTALK

MARVIN McDougal JEANNETTE NOTMAN **MARIE GOODMAN RONNIE WILLIAMS**

SSC WEBMEISTER TOM LUECK

When submitting articles, stories and event listings they must be signed. Please identify places, persons or events in photos. Classified ads must have sellers name, price and contact number.

Send to:

docktalk@stocktonsc.org



Editor's Comments

Hello members and friends of SSC

The 2021 Club election is over and we have a new Board of Directors for 2022:

Commodore - Linda Buck

Vice-Commodore - Marvin McDougal

Rear Commodore - Sam Dameron

Past Commodore - Tom Lueck

Secretary - Pam Wright

Treasurer - Evan Lewis

Port Captain - John Purl

Director - Linda Driver

Director - Tim Callahan

Director - Andy Goodman

Director - Jim Painter



In other news I am sad to report that our member, Don Mortensen has passed away from complications of Covid-19. Don did a lot of volunteer work with the Junior Program and the High School Racing Team and enjoyed playing guitar at the Thursday Evening Jam sessions in the Little Sailor's Lounge.

This Month's Cover

A November Sunrise by Jeannette Notman





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Club House: 209-473-4450 LTS: 209-951-5690

www.stocktonsc.org



SSC Board of Directors 2022

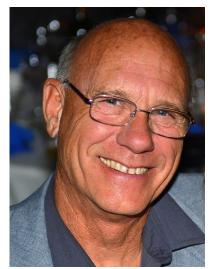
























CHRISTMAS COOKIE EXCHANGE DECEMBER 11TH

AFTER OUR FRIDAY NIGHT DINNER, WE WILL BE ENGAGING IN THE ANNUAL HOMEMADE COOKIE TRADE.

PLEASE BRING TWO DOZEN <u>HOMEMADE</u> COOKIES TO SHARE. CONTAINERS WILL BE PROVIDED FOR YOU TO TAKE HOME ALL OF YOUR DELICIOUS GOODIES.

ANY QUESTIONS- 209-406-6883

Stockton Sailing Club
"where the fun begins"

Turkey Dinner Friday November 19th

Big Rick and Crew along with the Supper Club presents the annual SSC turkey dinner with all the trimmings. The turkeys will be slow cooked in a smoker. Extra seating will be available for this "must attend" SSC event



Regatta News

By Andy Goodman

Fall race #3 saw six boats sail off the start line with a beautiful 6-8 knots of breeze. The wind was a little stronger than the forecast. The pre-start wind had a lot of South in it. A close-hauled starboard tack wouldn't have fetched the pin end of the start line. However, a few minutes before the start the wind shifted right and mostly evened the line for a competitive start. At the sound of the gun, the front runners were off and revealed the match race. Two Santana 20's were matched up and looking for some clear wind from behind Dave Van Dyke's J35 and Pat Brown's Moore 24. The wind started to pick up on the second half of the race with the later boats bringing some 12 knot puffs down the river. In the match race, *Sysyzy* didn't have enough upwind speed to hold off the downwind surge by *Cignus X-1*. The Santanas corrected out 2nd and 3rd, behind *Wiki Wiki*. Rounding out the fleet was the Catalina 30, *Tudo Bem*, and *Zig Zag*, the Zypher.

The next race is on Dec 4th.

2022 SSC Regatta Calendar

2022 Date	Event
Saturday, March 12, 2022	SSC Long Distance Race #1
Saturday, March 19, 2022	SSC Spring Series #1
Saturday, March 26, 2022	SSC Double Handed Long Distance Race #1
Saturday, April 2, 2022	SSC Spring Series #2
Saturday, April 9, 2022	SSC Spring Series #3
Saturday, April 30, 2022	SSC Spring Series #4
Saturday, May 14, 2022	SSC Spring Series #5
Saturday, May 21, 2022	SSC Spring Series #6
Saturday, May 28, 2022	SSC Single Handed Race
Wednesday, June 1, 2022	SSC Wednesday Night Race #01
Saturday, June 4, 2022	SSC Spring Series #7
Wednesday, June 8, 2022	SSC Wednesday Night Race #02
Saturday, June 11, 2022	SSC/RYC Delta Ditch Run
Sunday, June 12, 2022	SSC/RYC Delta Ditch Run
Wednesday, June 15, 2022	SSC Wednesday Night Race #03
Friday, June 17, 2022	SSC South Tower Race
Saturday, June 18, 2022	SSC South Tower Race
Sunday, June 19, 2022	SSC South Tower Race
Wednesday, June 22, 2022	SSC Wednesday Night Race #04
Saturday, June 25, 2022	SSC Race of Champions
Wednesday, June 29, 2022	SSC Wednesday Night Race #05
Wednesday, July 6, 2022	SSC Wednesday Night Race #06
Saturday, July 9, 2022	SSC Founding Fathers Regatta
Sunday, July 10, 2022	SSC Founding Fathers Regatta
Wednesday, July 13, 2022	SSC Wednesday Night Race #07
Saturday, July 16, 2022	SSC Jack and Jill Race
Wednesday, July 20, 2022	SSC Wednesday Night Race #08
Saturday, July 23, 2022	SSC Long Distance Race #2
Wednesday, July 27, 2022	SSC Wednesday Night Race #9
Saturday, July 30, 2022	SSC Double Handed Long Distance Race #2
Wednesday, August 3, 2022	SSC Wednesday Night Race #10
Wednesday, August 10, 2022	SSC Wednesday Night Race #11
Saturday, August 13, 2022	SSC Overnight Race
Sunday, August 14, 2022	SSC Overnight Race
Wednesday, August 17, 2022	SSC Wednesday Night Race #12
Wednesday, August 24, 2022	SSC Wednesday Night Race #13
Saturday, September 10, 2022	SSC Fall Race #1
Saturday, October 1, 2022	SSC Fall Race #2
Saturday, November 5, 2022	SSC Fall Race #3
Saturday, December 3, 2022	SSC Fall Race #4

LONG TIME MEMBER - PETER HINE



To the best of his recollection Peter has been a member since 1981. He bought a Coronado 25 the previous year then decided to join the club. However, he has had a boat in the harbor since 1978. Curiously they have all been berthed on B dock. He has had many different sailboats over the years including a Koralle Jr, Venture 17, Coronado 25 and a Catalina 27. Due to physical limitations he now is the owner of a CHB34 trawler.

He has been a sailor for over 50 years. With his father they have navigated all the islands in the western part of Lake Erie, including Canada. His family has had sailors since WWII. Peter has enjoyed many aspects sailing including cruising and racing.

He has raced every Delta Ditch race up to five years ago and done three Baja Ha-Ha's. Also he has coordinated the SSC Blue Water Cruise almost every year since 1987. He has cruised throughout the Delta, Bodega and Tomales Bay areas and as far south as Monterey.

A retired CPA he now enjoys communicating with his ham radio all over the world. He has a full station onboard his trawler, Just Us II. His call sign is K6PH. You will also find him walking all his dogs at the SSC in the early morning.

Peter has held every position on the Board of Directors except Port Captain. In the decade of the 2000s he prepared the tax returns for the club. Also, he was treasurer for 10-12 years.

He graduated from UOP with a BA degree in Economics and a minor in accounting. Peter and his wife Beverly have been married since June of 1974.



DON'T FORGET THE STOCKTON SAILING FOUNDATION.

Mission Statement

To help give to the youth of Stockton and San Joaquin County the ability to learn, enjoy and understand the art of sailing. To further develop in the young person a discipline to control what they do in their daily lives in and out of sailing.

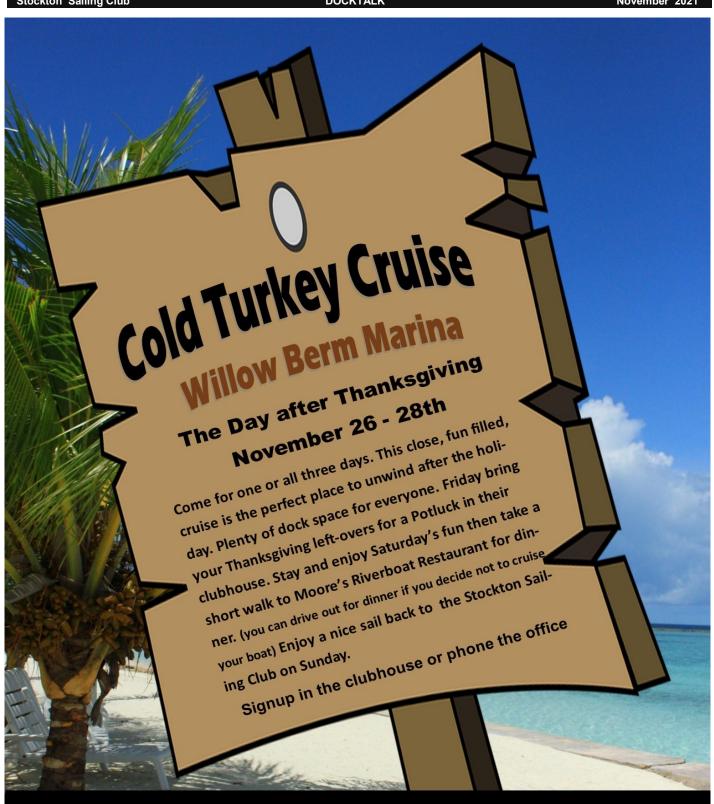
YOUR TAX DEDUCTABLE DONATIONS ARE GREATLY APPRECIATED.

FOR MORE INFORMATION OR TO MAKE A DONATION CONTACT:

William "Budge" Humphreys

209-603-4920

Tax ID. 36-447478





Stockton Sailing Club 4980 Buckley Cove Way Stockton Ca 95219 209-951-5600 www.stocktonsc.org



Willow Berm Marina

DISCOVERING THE ECOLOGY OF THE DELTA

THE CALIFORNIA SEA LION (Zalophus californianus) y Marie-Odile Noel-Goodman

California sea lions are a common encounter these days in the main channel, particularly when we sail towards downtown. Their loud barking and playful acrobatics make them noticeable neighbors!

California sea lions are impressive mammals. They could be mistaken for seals but, unlike them, they have ear flaps, small protuberances that are located on each side of the head. Their snout is long and narrow, like the snout of a dog, and they have thick whiskers called *vibrissae*, which they use to detect movements in the water. Their rear flippers are used to propel them under water while their broad front flippers allow them to steer while swimming. Sea lions' rear flippers can be rotated underneath their body for walking or running on land, which is another difference between them and seals. Sea lions can hold their breath for around 10-12 minutes and can dive as deep as 900 feet below the surface. They cruise around 1.5 mile per hour but can swim at burst speeds near 13 miles per hour; the fastest recorded sea lion swim speed is about 30 miles per hour!



When dry, the California sea lion's coat is light brown, but it appears much darker when wet. There is a sexual dimorphism among the species, meaning that the appearance of females differs from the appearance of males. Females tend to be shorter and slenderer, reaching maximum length of about 6 feet and weights of about 240 pounds. They also tend to be lighter-colored than males. The males are much larger than the females, with maximum lengths of nearly 8 feet and weights of 700 pounds! They also grow a sagittal crest (a ridge of bone) on top of their heads when sexually mature. Sea lion pups are dark brown at birth and weigh about 16 pounds. When pups are 4 to 5 months old, they molt their dark brown coats for lighter ones.

The fur of sea lions is incredibly thick, and it helps them to regulate their body temperature in the cold waters of the Pacific Ocean. They can also slow their heart rates and restrict their circulation away from their flippers to avoid hypothermia. On top of that, they have an impressive blubber, which is a thick fat layer that insulates their bodies. This blubber makes for most of a sea lion's weight! In the summer, they molt their thicker coats in favor of thinner ones and spend more time in cooler waters to keep themselves from overheating. They also eat and weigh less in the spring and summer months than they do in the fall and winter.

During the breeding season, which lasts from late June to early August, adult males, known as bulls, establish breeding groups that include a dozen females, using aggressive physical displays and intimidating vocalizations to defend their colonies from other males. A California sea lion pregnancy lasts for about 11 months. Three to four weeks after giving birth, females are ready to mate again. A mother sea lion typically nurses her pup for 1 to 2 days, then leaves the pup ashore while she travels to feeding areas in open water. She usually spends 2 to 5 days feeding, then returns to nurse. When returning from feeding, a female can locate her pup among hundreds of others by its vocalization; she then smells it as a final check. For the first six months to a year of life, sea lion pups stay close to and observe their mothers as they learn to navigate, hunt and use appropriate social behaviors. After that first year, juvenile sea lions become independent, sometimes traveling farther away to join a new colony, and other times staying closer to their home colony. They can live up to 20 to 30 years.

The California sea lions are marine mammals that feed in the coastal waters of the North Pacific Ocean and use rocky shores and sandy beaches, as well as human-made structures (such as marinas, jetties and buoys), for resting and breeding. Their distribution range goes from southeast Alaska to central Mexico. So why do we find some California sea lions in the freshwaters of our Delta? Sea lions are opportunistic feeders: that means that they pursue whatever prey is the easiest to catch, which might include squids and octopi as well as a wide array of fish species. Since early 2000, they are believed to look for preys farther and farther inland, because there would not be enough preys to support their population in the ocean waters. Part of the phenomenon is because the California sea lion population is increasing. Although once depleted after being hunted for their fur, they have rebounded due to the protection afforded by the Marine Mammal Protection Act of 1972. Another part of the phenomenon is due to decreasing fish populations because of different threats, like overfishing and climate change, which cause higher water temperatures and lower dissolved oxygen levels.

The presence of sea lions in the delta can lead to lovely scenes but also to some frightening encounters. They are often seen following fishing boats, trying to steal fish from nets and lines and, sometimes, from human hands. Even if it can be tempting, feeding sea lions is harmful and illegal, because it changes their natural behaviors and makes them less wary of people and vessels. The best thing to do is to admire those mammals from a distance, and to respectfully share the waters with them, for their safety and

Recycling Made Easy

By Andy Goodman

Have you noticed the new recycling cans around the clubhouse and retreat area? Perhaps you have been using the recycling cans at the ramps to our docks. What should we be putting in these recycling bins and what goes in the trash can? The city's evolving recycling policy, product technology and rumors lead to confusion over what can be recycled. Interestingly, what can be recycled here in Stockton may vary from what can be recycled in another city.

Stockton actually has the capability to process many different materials. This can make recycling very easy! Let's look at what goes into the recycling bins and what does not. If you have a doubt, throw it in the trash.

Items that DO NOT belong in the recycling:

- Disposable coffee cups (these are a mixture of paper and plastic)
- Plastic forks, spoons and knives (these are too small and fall in the sorting equipment, jamming up the machinery)
- Items contaminated with food (some containers are recyclable plastics but must go in the trash if not rinsed)
- No Food! (This might be compostable, not recyclable!)
- Styrofoam
- Plastic bags and similar plastic film (this stuff is too thin to process and clogs up the machinery)
- Scrap metal (electrical wires and cords, pots and pans, nuts and bolts, etc)
- Broken glass (someone handles this after us, so it's a safety issue when there's some sharp material mixed in)
- Diapers
- Clothing
- Shredded paper (unfortunately, this clogs the sorting machinery too)
- Bottle caps by themselves (they should be screwed back on the container, because 1)they're too small on their own, 2)they
 keep residual liquid contained)

What DOES belong in the recycling!

- Plastic #1-7! (That's pretty much any plastic container including our wine/beer/cocktail cups)
- Bottles and jars (keep the cap on the bottles)
- Aluminum cans, trays and foil
- Tin cans
- Paper products
- Cardboard

It's that simple! Things to remember: If the item is small enough to fall between the seats of your car, it's too small to recycle. If it's dirty, it's trash. If it's food (like a lemon wedge), it's trash. If you think it's made of different types of material, like paper and plastic or plastic and metal, throw it out. When in doubt, throw it out!

Why recycle? Do you like sailing or kayaking around islands of trash? Swimming? Most of what we see floating by the SSC should be in a recycling bin. So the first reason to recycle is just to properly dispose of the item before it ends up in nature.

Modern packaging has made our lives so much easier. Plastics have improved our way of life. However, producing these materials requires using a limited amount of raw materials. Plastic that is not recycled will degrade into never ending smaller pieces of plastic and will never fully breakdown. We can avoid piling up these materials and avoid using our shrinking supply of raw materials by processing what has already been made.

There is some big motivation to properly sort our trash. We all have tax money at work in our garbage and recycling programs. Would you like your money to work smart or to be spent fixing equipment that shouldn't be broken? By doing our part, we can increase the efficiency of our money, not just our recycling.

Is recycling harmful to the environment? Yes, the recycling process itself does impact the quality of our environment and not all the material is recovered. However, the negative impact of NOT recycling is far greater. Choosing reusable items, such as real forks and metal/plastic coffee cups or water bottles, can make the biggest difference in promoting a clean and healthy environment. We can even reduce our impact by reusing a traditional "single-use" item before it "becomes" trash.

The new recycling cans may be blue or green and they have a triangular recycle symbol on one side and a recycling guide on the other. At the dumpsters, recycling has the yellow lid and a recycle label. Hopefully, this information helps clear some of the confusion around recycling. For more information, go to www.stocktonrecycles.com if you live in Stockton or search the web for your local guidelines.





FOR SALE

2017 WEST MARINE 10'2" INFLATABLE HARD

BOTTOM DINGHY WITH 8 HORSEPOWER NISSAN

MOTOR. \$1200

CALL TOM NOWAK (209) 333-1386

TURKEY STUFFING RECIPE BY JEFF CANEPA

Saute chopped onion, celery, carrots and mushrooms

Use your bread stuffing of choice

Add sausage or pine nuts if you want

Salt & pepper

Italian seasoning

Blend this all with some chicken broth

Bake as per instructions on the bread container

Don't be afraid to try new ingredients

FOR SALE

I have a 8 foot Walker Bay row boat I am not using and it needs a new home.

I am asking \$175 or best offer. The best way to contact me on the boat is skip@volcano.net or 209-296-5322.

Skip & Janet Schippers. 53 Maukanani Rd Kula, HI 96790

STUFFING RECIPE FROM LYNN LUECK

SI Grumpy's Christmas Stuffing

Good for a Crowd

- 1 lb hamburger
- 1 lb sausage (garlic)
- 5 leaves chopped sage (fresh) added to your braised meat

Make sure hamburger & sausage are thoroughly cooked and mixed together well. Cook sage with the meat.

- 2 cans black olives
- 2 cloves garlic minced
- 4 cups celery chopped
- 2 white onions chopped
- 1 cup green onions
- 3 cups chopped mushrooms
- 1 cup chopped parsley
- 2 jars green pimento olives

Saute all of the above except olives and add salt to taste.

4 packages Mrs. Culbersons cornbread stuffing and put in a large mixing bowl.

Mix meat, sauted vegetables and stuffing. Then add the black and green olives. Mix. Then add chicken broth to moisten.

Heat in a covered pot for 30 minutes or until dressing is 160 Degrees internal temperature.



Stockton Sailing Club DOCKTALK November 2021

Stockton Sailing Club

4980 Buckley Cove Stockton , CA 95219 PLACE STAMP HERE