

NEAPS



Commodores Corner

No sooner does Christmas and the New Year holidays fade in ones memory than you look in the calendar and suddenly notice that the sailing season is just round the corner. With just three weeks to go as I write this and with the weather improving, (famous last words) now is the time to make sure everything is shipshape for the new season. I must admit my racing at Up River hasn't gone quite according to plan this winter but what with some rather bad weather on occasions and yet another episode with my back it's not really surprising. Still so far I think I'm fit for the new season and rearing to go. Just need to get Lonesome Dove back from Up River and I will be ready to go.

On Valentines Day the club held the annual at home social evening at Jennifer and Alan's house. I must say what a good evening it was. The food was fantastic and the company was perfect. Everybody seemed to have a really

great time. My thanks to Jennifer and Alan for allowing us to descend on there house and have such a good time.

Next up socially is the Fitting out supper and



this year again we are being entertained at Idris and Janet's house. For the second year running we are having outside caterers and if last year is anything to go by we should be in for a real treat. If you haven't got your name down for this event let Jennifer know ASAP as we do have an upper limit on numbers. This year's event is being held the day before the first race, i.e. Saturday 14th March.

Returning to sailing the keen eyed amongst you will have spotted that the Eyott calendar for 2009 has been on the web site for some time. If you're still awaiting you race cards this is the place to check the dates and times of the races. Hopefully however you should have received your race cards for this year.

Please remember to ensure that your boat is in seaworthy condition before launching and that your boats buoyancy is adequate. After having been laid up for the winter fixtures and fittings can fail much to ones embarrassment when and if you capsize.

Dates for you to note from the calendar include the Safety boat refresher day on Saturday 25th April when Idris will kindly take us through the procedures for operating the Dory. Always useful to have a refresher when you have haven't been in the boat for some time. It's

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amazing what one forgets, particularly as I get older.

Also you will see that the Widdy wid this year is going to be held on the 3rd May with a start time of 10.00am from Stowe Post. The Eyott Open Day is on the 9th May with visitors welcome from 11.30am. I shall be missing both of these events this year as I will be away on holiday in the USA. Please do support them if you can.

Early congratulations for 2009 go to Lewis and John Caton for winning the slow Handicap Warm Up Series at Up River. It's nice to see Eyott members get across to the other side of the Crouch and win Up River Trophies.



Well that's it from me for now. Hopefully I shall see many of you at the first working day on the 8th March or at the Fitting out supper the following week.

Bob Ettershank
Commodore

From the Treasurer

Hi I hope that you have all prepared your boats and are ready to start a new season with hopefully better weather than last year. As I am not as mobile as I would like to be I have attached a list of membership fees which I think are owed this year. You will notice that the only increase was to the Harbour Sticker fee which has gone up to £18.

I apologise to anyone who might object to others knowing their fee payments but sending out individual email statements was going to prove much harder work.

I would be very grateful if you could send me the cheques made payable to Eyott Sailing Club to my address

16 Shirebourn Vale
South Woodham Ferrers
Essex
CM3 5ZX

I will leave your harbour sticker in the galley cupboard clearly marked with your name and if you have any concerns or queries as to your fees please call me on 01245 321986.

I'm not going to be at the club early on in the season and this will really help me to keep up to date with our accounts.

Please can you also remind me of any telephone, address or email address changes when you send in your cheque so that we can up date our records at the same time.

Your help will be greatly appreciated.

Thanks

Liesl Hadley

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From the Editor 1

I thoroughly enjoyed the "At Home" with Jennifer and Alan; many thanks to them for their excellent hospitality. The food was, as ever, lovely. And I was particularly taken with a cheeky little bean salad, which I asked Sylvia to share with us. Her reply follows:

Answer 1: I most certainly will not give out my secret family recipes to all an sundry, how dare you ask!

Answer 2: Well actually, I better not give out the bean salad recipe, because then everyone will know how incredibly easy it is and they won't be the least bit impressed when I bring it again and again and again.....

Answer 3: Sure, no problem, it's from a series of tapas recipes I got out of the Waitrose magazine and it's the easiest thing going. The title alone is more or less all there is to it!

Cannellini Bean and Chorizo Tapas

A bit of olive oil

1 medium onion, chopped finely

150 g chorizo sausage (more is fine)

Tin of cannellini beans, mostly drained

1 dried chilli or some chilli flakes – quantity as per taste and depending on spiciness of sausage

A small handful of chopped parsley

Heat the olive oil in a frying pan over medium heat and add the finely chopped onion. Cook for 5 minutes or so until they soften. Skin the sausage then cut it into pound coin thick pieces. Add those to the frying pan too. Continue cooking until things go golden and crisp. Add the cannellini beans with a tiny bit of their liquid

and sauté until the beans have warmed through. Remove to a serving dish and sprinkle on chilli flakes and chopped parsley.

My comments: The recipe mentions salt and pepper, but what the heck for? It also wants the beans drained and rinsed. I prefer the final product being enrobed in a tiny bit of thick liquid, and the bean liquid is perfect for that. I also cut the sausage 'coins' in half whenever I make it for a buffet, so that it's easy to take small spoonfuls.

I find it comes out a different degree of spiciness each time I make it. When the recipe says 'turns golden', it is being silly, as the paprika and cayenne of the sausage will have turned everything a glowing orangey red almost immediately. Just cook and stir for as long as you dare.

The recipe uses the word "tablespoon" when referring to the parsley. In my household, parsley only ever comes in handfuls. (After all, I married Martin because he had parsley growing in his garden.) The recipe says serve hot, but as you experienced at the Eyott 'do', it's lovely warm as well. Just don't serve it cold, because the fat in it neither looks nor tastes appetizing when cold. You can make it the day before and give it a reheat before serving too. Enjoy!

Sylvia

From the Editor 2

I should have put this significant article in the December edition of Neaps, but it slipped through the net. So a very important message from Jennifer:

10 YEARS OF SOCIAL SECRETARY

Over the years Alan and I have introduced fun and games at the bonfire party, ice-cream and

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lollies on sale in the galley, the annual crabbing contest and not forgetting making all the club's burgees. A new event last year was the Eyott Week pub games evening at the village hall. This was a great success and an excellent ice-breaker for some newer members. Any fresh ideas for new social events or enhancements for existing ones would be welcome.

Although we are a primarily a sailing club, we pride ourselves in being a friendly family club. I have always felt as a non-sailor, that it is as important for members' families to enjoy themselves at the club just as much as the sailors. It is lovely to see wives, grandparents and children supporting the social events, or just chatting or playing around the clubhouse while the sailors are out on the river. The last ten years have flown by and I still enjoy stocking the galley and running the social events. The problem I have is that as the years have gone by, I have lost several members who keenly supported me and my workload has increased. To compensate we have had to reduce from three quizzes to just one at Eyott Week. These two events involved a lot of work as they included a 2-course hot meal and was quite a daunting task to cook for 30/40 people even with help. It was a shame as they were great fun and I know a lot of us enjoyed them. I don't think it would be the same if we just ran a quiz without a meal.

Now I really need your help to share some of the work. If I am to continue next year as the social secretary, and as yet I haven't had anyone knocking on my door for the job, I want to have a list of willing helpers whom I can call upon, or better still will ring me, with offers of help in advance. This can range from cooking sausage rolls, preparing the onions for the BBQ, right up to a main course for an event. The extra support will mean that I might get a day off or do not have to rely on the same few people time after time. If you can help in any way please let me know so that I can have a list ready for the start of the 2009 season.

Many thanks to all those people who have helped me over the last ten years!

Jennifer

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Fairly Old Age

Farm Buoy was reported missing after the Great Flood of a couple of weeks ago.

Idris and grandchildren Charlotte & Scott went for a walk to look for it. Arriving on the Fenn Creek bank alongside Jones Buoy the conversation went:

Idris: 'We are looking for a yellow buoy, like this one but with an 'F' on it instead of the 'J' we can see here'.

Charlotte: 'Oh you mean that one?' pointing downstream toward Ditch Buoy.

Idris: 'Yes, but that one has a 'D' on it'.

Charlotte: 'Its an 'F'".

Idris: 'Perhaps you need glasses'.

Arriving alongside said buoy, which indeed had an 'F' on it:

Charlotte: 'Granddad, perhaps you need *NEW* glasses'.

Alan Brunning & Idris recovered the buoy after a short voyage in the tub, neither could read the lettering from Jones, perhaps it's the age difference.

Well spotted Charlotte

Idris

And finally...

Many thanks to Sylvia for divulging her recipe, sounds good to me. If you have any snippets, recipes or articles for NEAPS, they are always welcome. Please send to my home email markbuxton@dsl.pipex.com or preferably work: mark.buxton@infra-techuk.co.uk