

ONBOARD

OCTOBER/NOVEMBER 2018



FUNCTIONS & DINING



Tech Talks #4

Bevan Ting, our Club's 'Techman' will present his fourth series of everything techy for your Smartphones and iPads.

'How to get into and conquer podcasts'

Tuesday 20 November 11.30-12.30, Kirribilli Room

- Their history and why they are good
- Best app players other than iTunes
- How to find the most suitable podcasts for you
- Q & A on our favourite podcasts

'How NOT to lose your identity and stay safe online'

Tuesday 27 November 11.30-12.30, Kirribilli Room

- How to secure your smartphone, tablet and computers – best programs and apps
- How to configure Facebook, Instagram, email, etc for maximum security to minimise getting hacked
- And of course Google

'App help for Apple devices'

Tuesday 4 December 11.30-12.30, Shell Cove Room

- Streaming music with iTunes, wherever you are. Demystifying iTunes
- How to print from your iPhone/iPad
- How to use Apple Wallet
- Some password savers. Why and How

Please stay for lunch and talk to Bevan one-on-one.

Cost: \$25pp per session. Includes notes.

Dinner and Duplicate Bridge

Wednesday 14 November

6pm for 6.30pm dinner, 7.30pm onwards for Bridge.

Members & Guests \$65 for 2 courses (excludes beverages).



Rooftop Bar re-opens

Friday 12 October from 5.30pm

Raise a glass to Summer and the new sailing season from Sydney's best harbour venue, serving beer, wine and cocktails.

Open to all Members and their guests.

Wine Appreciation Group

Wednesday 17 October, 21 November 6pm CCA

Cost: Members \$10 Tasting, \$52 Tasting and dinner, Guests \$15 Tasting, \$57 Tasting and dinner.

Do stay on to enjoy a 2 course set menu in the Carabella Room with featured wines available to buy at take away prices.

Bespoke Cellar Dinners

Enjoy your treasured wines at a private dinner party in the Fort Denison Cellar. Select your four best bottles and we will design a four course menu to match them.

Cost: from \$150 pp (\$30 corkage for each additional bottle) includes expert care of your wines, food matching, personalised menus and the Squadron's finest service for you and your guests.

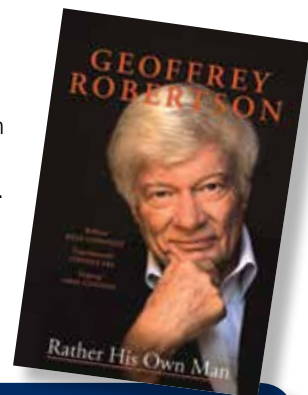
RSYS Book Club

11.30am Carabella Room

Tuesday 23 October 'Rather His Own Man: In Court with Tyrants, Tarts and Troublemakers' by Geoffrey Robertson.

Tuesday 27 November 'A Gentleman in Moscow' by Amor Towles.

Cost: \$7 includes tea, coffee, biscuits. Do stay and continue the conversation



Reception: 9955 7171

Website: www.rsys.com.au

Email: rsys@rsys.com.au



Functions: 9017 0156

Member Accounts: 9017 0135

Waterfront: 9017 0162

Membership: 9017 0157

Sailing Office: 9017 0152

Cellar: 9017 0121

Website password

Visit www.rsys.com.au

Members may access the secure area of the website and their personal accounts by logging in with their member number and unique password. If you have not yet received a password, please write to rsys@rsys.com.au.

FUNCTIONS & DINING

Paspaley Pearl Discovery Event

Thursday 22 November 6-8pm

Members and their guests are invited to an exclusive cocktail reception at Paspaley's Flagship Boutique in Martin Place, Sydney. Explore the latest 'Monsoon' range – perfect for Christmas shopping! RSYS will arrange bus transfer as required.

Est. cost: \$115 includes champagne, gourmet canapés and transport.



Family Buffet Breakfast

**Sunday 11 November from 7.30am
Carabella Room**

Gather the family and invite your friends to a sumptuous buffet breakfast. There will be children's activities in the Kirribilli Room so you can enjoy a final coffee in peace!

Sundays are Fundays

**4 November, 2 December, 13 January,
10 February, 10 March**

Bring the family or invite friends for fun and relaxed Sundays afternoons. The CCA will open for dinner and you can try your hand at boules and table tennis on the hardstand.

Lunchtime Live Jazz

**Sunday 28 October The Capitols
Sunday 25 November The Aston Martinis**

Squadron Grand Buffets

**Sunday Lunch: 12pm 18 November
Saturday Dinner: 6pm 8 December**

Cost: \$72 Adults, Children U12 \$32.

History Luncheon

**Tuesday 26 February 2019, 12 for 12.30pm
Carabella Room**

John Maclurcan will select five paintings by the artist L Herbert Beecroft, on display in the Northern Entrance. In this talk he will examine: A C Saxton – who tragically lost his life off Barranjoey in 1926; E J Bayley Macarthur – in whose memory a trophy was presented in 1934; F W Hixson – a Commander in the Naval Brigade and awarded an OBE in 1920; T H Kelly – a prominent politician and Flag Officer in 1902 and our First Commodore – William Walker and the origin of the painting in our Club.

Cost: \$65, includes two course lunch and beverages.

SAILING & RACING

Cruising Division Evenings

**Wednesday 24 October
6pm for 6.20pm Carabella Room**

'The Future of Cruising and Open Forum' hosted by Phil Ross, editor of Cruising Helmsman magazine.



**Wednesday
28 November**

'Melbourne to Osaka race'
a talk by Rupert Henry.

Do stay for dinner to
continue the conversation
in the CCA.



Youth Sailing Mexican Fiesta

Sunday 21 October 5.30pm

Find out about our junior sailing programme. Prospective parents and kids are invited to join current Youth Sailing families at a Mexican Fiesta dinner to kick off the season. Q&A sessions for parents and kids.

Cost: \$17 kids \$30 adults. For more information call Locky Pryor 9017 0154

Stand-Up Paddleboards

Summer is the perfect time to make use of the Squadron's SUPs. The four SUPs are available between sunrise and sunset and can be booked online in half hour increments up to max 3 hours. Information, usage policy & bookings at www.rsys.com.au/sailing/stand-up-paddle-boards.



Sailing e-newsletter

The best way to receive all the latest sailing news is to subscribe to the weekly Sailing e-newsletter. Please visit the website at www.rsys.com.au – scroll down till you reach the 'Subscribe to News' panel.

Dates for your diary

Enter online at rsys.com.au

NOR at www.rsys.com.au/sailing/documents

Sunday Twilights

4 November, 2 December, 13 January, 10 February, 10 March, starting at 4.30pm.

End the weekend on a high with our new series for spinnaker and non-spinnaker divisions. Enjoy dinner afterwards in the CCA.



Alto Jaguar Land Rover Friday Twilights

Commences 12 October

Escape the office, ditch the suit and bring your friends to enjoy casual racing followed by dinner in the CCA. There will be four divisions, starting and finishing at the Clubhouse.

Paspaley Tuesday Twilights

Commences 13 November.

Pre Twilights Training sessions

Tuesdays October 16, 23 & 30

Briefing at 5.15pm, on water 5.30-7pm, 7.30pm dinner in CCA followed by an informal talk on racing with a guest speaker.

We are seeking new boats to join us as we have many enthusiastic crew. Please contact the Sailing Office.

Summer Dinghy Racing Series

Sundays 21 October, 18 November, 2 December, 24 February, 31 March, 7 April (Club Championship)

Optimist, Laser 4.7 and Laser Radial Classes – Youth & Adults.

Briefing 11.30am, racing 1pm.



Thursday One Design Series

Thursdays 1, 8, 15, 22, 29 November

Set your spinnaker for some action-packed racing against other one design boats. Start 4.30pm, short format, windward leeward. Followed by a sausage sizzle.



Adult Learn to Sail Courses

Get set for Spring sailing! Whether you're a nervous novice or looking to get back on the water and brush up your skills, RSYS runs a variety of sailing courses to suit you on our fleet of Elliott 7s.

We run courses for Ladies on Wednesdays and Mixed Gender classes on Sundays across four levels: Start Crewing, Start Helming, Start Skippering and Spinnakers.

Courses run throughout the Spring and Summer and are open for booking now.

Cost: Members \$480 non-members \$550.

Further information and enrolments at www.rsys.com.au/learntosail or call 02 9017 0154.

Junior Learn to Sail Courses

Tackers: Designed for 8-12 year olds with little or no sailing experience, taught by qualified Instructors in the Squadron's fleet of Optimists and is lots of fun!

Level 1: Having Fun; Level 2: Tricks & Techniques; Level 3: Sailing fast.

Term 4

8 Sundays, 21 October-9 December, 9am-12.30pm.

Cost: Members \$480 non-members \$550.

Further information and enrolments at www.rsys.com.au/tackers or call 02 9017 0154.



MEMBERS

Squadron Car Parks

Spring is here and the new sailing season has commenced. We have a full and exciting schedule of sailing activity ahead which means that the car parks will be in constant demand.

Onsite car parking is a key benefit of Squadron membership, so if you are inviting guests or crew to our Club, please explain that car park access is prioritised for Members and encourage them to park in the street, take a taxi or public transport (train/ferry.)

Squadron Treasures –
The Gascoigne Cup

The Gascoigne Cup, the first of the RSYS 'Triple Treat' offshore events, will be held on Saturday 20 October 2018. The Cup dates back to 1886 when Colonel F. G. F. Gascoigne presented a £50 Challenge Cup. A letter to the press from 1886 has been unearthed which stipulates the race conditions: a winner's cash prize of £20; a handicapped race for yachts of 6-30 tons; 3 consecutive wins and the cup remains with the holder; a 30 mile course and Amateur crews only, with the exception of the yachts' regular working hands.



Planning a Christmas function?

If you're thinking of holding a dinner party or work function, why not let the Club do all the hard work for you. We can offer you a range of rooms and locations, and a variety of food and beverage options to delight your guests. It's not too early to start planning! Please make your reservation early to avoid disappointment.

Contact frances@rsys.com.au or 9017 0156.

Christmas at the Squadron

There are many social occasions to look forward to this Summer. Why not invite some friends and introduce them to our wonderful Club?

- 2 December Summer Wine Show
- 6 December Members (Bridge) Christmas buffet lunch
- 8 December Grand Buffet dinner
- 12 December Christmas Dinner & Duplicate Bridge
- 13 December Christmas Dining in Night
- 16 December Children's Christmas party and buffet lunch
- 26 December Sydney-Hobart ferries and lunch
- 31 December NYE Dinner

Nominations

NAME	ADDRESS	OCCUPATION	PROPOSER	SECONDER
Metropolitan				
Wilde, Simon	Enmore	Lawyer/Company Director	T N Fern	J A Diacopoulos
Sadubin, Mik	Kirribilli	Designer	J J Taylor	R B Taylor
Papadopoulos, George	McMahons Point	Managing Director	M J Tyquin	P E Arnold
Proud, Virginia	East Lindfield	Retired	R J Roxburgh	P R Curran
Affiliate				
Chidgey, Samantha	Milsons Point	Practice Manager	A Fraser	B Fraser
McMahon, Ellen	McMahons Point		M J Tyquin	P E Arnold
Taylor, Jackie	North Sydney	Retired	R B Taylor	R Littlewood
Daubney, Jennifer	Sydney	Investor	J A Randall	D B Kellett AM
Absentee				
Charlesworth, Matthew	Switzerland	Management Consultant	D T Armstrong	R D Assender
Country				
Ham, David	Oberne Creek	Wool Grower	S R Weir	I D McCrossin
Youth				
Robinson, Anton	Lavender Bay	Student	R McLachlan	R G Cassidy

A list of Candidates for Membership is also displayed on the Clubhouse noticeboards fourteen (14) days prior to an Election Committee Meeting.

Flag Officers and Committee

Commodore
David Ward

Vice Commodore
Christian Brook

Rear Commodore
Russell Taylor

Captain
Karyn Gojnich

Honorary Treasurer
Ross Littlewood

Flag Officers and Committee

Richard Hammond

Michael Lindsay

David Albert

John Taylor

If you would like to contact the Flag Officers and Committee please contact the Club Secretary's Office on 9017 0157 or michelle@rsys.com.au.



OCTOBER MUST TRY WINES

FREE
home delivery
for orders of dozen
bottles Sydney
Metro

Liquor license number 230104

Inspired by 1001 Wines You Must Try Before You Die, here's a list of wines that should try at least once in your lifetime...

	QTY
<p>NV Deviation Road Altair Sparkling Rosé, Adelaide Hills \$34</p> <p>A combination of Pinot Noir and Chardonnay, you get strawberry, spice and a citrus lift. Made by Kate Laurie, the wine's delicate structures displays her education in Champagne – and it must be good, since Champagne authority Tyson Stelzer named the wine the sparkling rosé of the year 2017.</p>	<input type="text"/>
<p>2017 Grosset Springvale Riesling, Clare Valley \$42</p> <p>When one thinks of Grosset, they think of Springvale (Watervale to the savvy) and Polish Hill Rieslings. The Polish Hill has the structure and intensity but the Springvale is rounder and has beautiful fruit. Back to the point, drink now or have later, this Riesling is a must.</p>	<input type="text"/>
<p>2013 Meerea Park Alexander Munro Semillon, Hunter Valley \$41</p> <p>The first time I was introduced to this wine was when it was matched in the cellar degustation. It was a 2004 vintage and it was one of the best wines I ever tasted at that time. I promptly bought a couple to the surprise of Jamie (as Semillon seemed too mature for me then) and I have never been disappointed. Side note, I had one bottle last year – 13 years old and it was stunning. Lovely toasty lemon sherbet and yes I will be buying some more.</p>	<input type="text"/>
<p>2018 Wooing Tree Blondie, Central Otago \$42</p> <p>A Blanc de Noir, it is a white wine with a pink blush made with 100% Pinot Noir. This one is a personal favourite and a great wine to match with Asian dishes and seafood. It is more textural than a rosé and has enough palate weight to work with deep sea oily fish. You get stone fruit, ruby grapefruit and a little brioche.</p>	<input type="text"/>
<p>2017 Reserve Mont-Redon CDR Blanc, Rhône Valley \$27</p> <p>We have featured the Reserve Mont-Redon range a lot recently. It is only because the wines are awesome, well made and perfect for drinking all year round. This little white is a combination of Grenache Blanc, Roussanne & Viognier and great to start the party or have with fresh seafood.</p>	<input type="text"/>
<p>Patrick Piuze Chablis Range, Burgundy from \$59 onwards</p> <p>Patrick Piuze had taken the Chablis world by storm – this Canadian has made the Chardonnay grape his forte and he sources only the best fruit for his wines and the grapes are hand harvested. His Villages Chablis is vast and what you should definitely try. Citrus, melons and minerality, all just that slightly different to showcase the particular sub-area.</p>	<input type="text"/>

It is against the law to sell or supply liquor to, or obtain alcohol on behalf of, a person under the age of 18 years.

OCTOBER MUST TRY WINES



Advise completed orders to Kim Smith (02) 9017 0121 Email: kimberly@rsys.com.au

	QTY
2016 Ata Rangi Crimson Pinot Noir, Martinborough \$36 This is one of RSYS's favourite Pinot Noirs from NZ. A little bit of chocolate, spice and a generous dollop of cherries. Ata Rangi really has made its mark in regards to new world Pinots and this wine though not the flagship definitely packs a punch.	<input type="text"/>
Armand Rousseau Gevrey Chambertin, Burgundy various vintages \$191 Armand Rousseau is one of the few legendary Burgundian wineries. Emphasis on FEW. LEGENDARY. Just ask our CEO, he loves the wines. Though pricey, this is the village level and should not be underestimated. Two wines are featured in the actual wine book (yes we have them as well) which goes to show Armand Rousseau is a winery that goes beyond our understanding of Pinot. We have 03, 07, 11, 13 & 14 in small amounts. After all it is a hard wine to find. A kiss of new oak, lovely spice and gorgeous dark berries, the tannins and structures are absolutely seductive.	<input type="text"/>
2014 Vasse Felix Cabernet Sauvignon, Margaret River \$40 Jamie and I absolutely love this wine. You get a French inspired cabernet focusing on the luscious dark fruits including blackberry, hints of cocoa and mocha and silky tannins surrounded by cedar spice. I believe it gets better with age too!	<input type="text"/>
2016 Mollydooker The Boxer Shiraz, McLaren Vale \$30 Mollydooker is getting somewhat a cult following with their wines. The Blue Eyed Boy (\$60) is an amazing reserve level wine but the Boxer is delicious in its own right. Be sure to do the Mollydooker shake – the winery uses Nitrogen as the preservative rather than extra sulphur. All you have to do is pour half a glass out, replace the cap and shake the bottle which brings out the nitrogen. We suggest to pour into a new glass and see the differences between the two! Dark fruit and gorgeous spice.	<input type="text"/>
2015 Charles Melton Nine Popes GSM, Barossa Valley \$94 There are so many wines that could be on this list, Torbreck, Rockford, Clonakilla you name it. But this time around it will be Nine Popes. Barossa's answer to the Rhone Valley's red blends, Charles Melton's stint in France made him fall in love with his three favourite grapes; Grenache, Shiraz and Mataro/Mourvedre. Raspberry, plum and cherry aromas with peppery spicy oak. It will reward in cellaring.	<input type="text"/>

Member's Name _____ House Account _____

Signature _____

Phone: Bus _____ Priv _____

Pick up Home Delivery

Deliver to: _____

_____ Postcode _____

Preferred Day/Time of Delivery: Day _____ AM / PM