



FHSC Working Jib



Friday Harbor Sailing Club

September 2022

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HERE'S WHAT'S HAPPENING AT the Sailing Club

Tuesday, September 6

Board Meeting & pizza

Wednesday, September 21

General Meeting and Dinner at the Grange 5:30

Bring your own stuff and a dish to share,
Grill will be hot

September 23-25

Northwest (Indigenous) Foods Cruise

Mark your calendar for the Sailing Club
Christmas Party Tuesday December 6th at the
Masonic Lodge

Friday Harbor Sailing Club
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www.FridayHarborSailing.com

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Green Flash Club dinner at Lime Kiln State Park



Get involved and don't miss out on our fun club activities!!

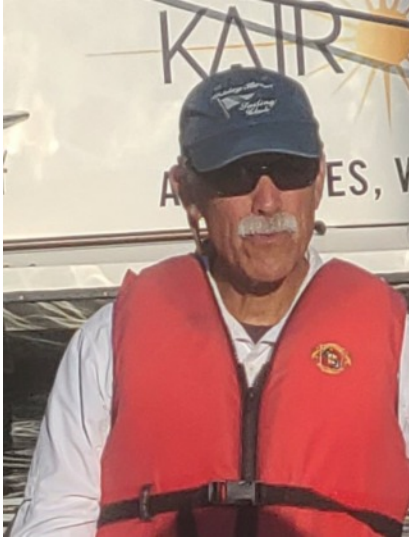
Sign-up for your club activities on the

The club's website

www.fridayharborsailing.com

NOTE from your WEBMASTER: Make sure your email account has
fridayharborsailing.com as a whitelisted or trusted sender of emails so club communications
do not end up in your spam file!!

COMMODORE's Report by John Salinas



A tiny drizzle, cooling evening temperatures, fall is around the corner.

September is a month to look back on our wonderful activities on and off the water, so much to be happy about. It is also a month to begin to think about handing off the baton to a new board of trustees. It is a pivotal month.

Join us for all the fun coming this fall. Remember to check the Club calendar at www.FridayHarborSailing.com.

Our Friday Harbor Sailing Club has a lot to look forward to, including planning for several important annual events, the Round the County Race, our Holiday Party and Awards Ceremony, our September Cruise to highlight the Indigenous People's PNW Cuisine, and all that surrounds planning for next year.

Important items to keep on you calendar include our September Club Meeting on Wednesday, September 21 at the Grange. We will have our BBQs aflame and available for items you might want to prepare. We will begin at 5:30 PM with appetizers and casual conversation followed by dinner, a short meeting and a speaker (to be announced).

Our cruising program has been popular this year and pleasant for all the participated. August included a cruise with a focus on local films. Norris and Karen dropped a screen from the fly bridge in Reed Harbor, Stewart Island, to show a film, just lovely. The film on the plight of our local salmon was interrupted by the rising full moon.

Racing is slowly returning as our Fleet Captains work to attract racers after years of low participation. Good luck to Ray and Stefan as they share their enthusiasm for the sport. They also have had some impressive wins out on the water. More later.

Hope to see each of you at the Grange later this month!

John

VICE COMMODORE's Corner by Kathleen Salinas



Reporting from The Port Townsend Wooden Boat Festival.

The Festival was great fun this past weekend. Here are a couple of images I captured from the event.



September General Meeting Guest Speaker



Etienne Pfenninger will be speaking to us about his experience with sailing and racing.

A number of years ago, Etienne and his mom visited San Juan Island from France and Switzerland, where they live. At the time, Etienne enjoyed sailing lessons through Island Rec, he learned to sail on Percich Pond. Etienne really took to sailing; he went back to Switzerland and joined a sailing team.

He sailed and raced with the team on Lake Geneva. He also became a master sailor.

This past summer, Etienne sailed a yacht from Fiji to Anacortes as part of a crew that delivered the boat to a customer.

Join us on September 21 with good friend, good food and a great presentation.

Film Cruise Report by Norris Palmer

One of the best "mini cruise vacations in our own back yards.

Stuart Island is one of many San Juan Islands known to have been used by Coast Salish peoples beginning more than 10,000 years ago.

The island is most strongly associated with the Saanich peoples, who maintained a village there. Stuart Island was first charted by Spanish explorer Francisco de Eliza in 1791.



Stuart Island is one of the best State Parks in the nation as far as I am concerned, at least for us boaters. They are putting in a million dollar revision to the docks on Reid Harbor.



Our sailors from the Club arrived early on Friday to claim a floating dock. Everyone tied up and made themselves at Sea.

Dogs were deployed to the land, some sailors anchored out and dinghied in. The temp was perfect in the "70s".



As happy hour approached, the Host's, Norris and Karen Palmer in their "Nordic Tug 32" brought out fresh spotted shrimp for all to feast. Crackers, cheese, shrimp, beer, wine and sunshine.

As dusk approached, we were all looking forward to the offering of Friday Harbor Film Festival's, movie "Artifishal". This film was funded by a company called Patagonia, named for a region of South America famous for the best sea-trout rivers in the world. The movie presents a powerful case for closing hatcheries and shutting fish farms in the belief that the genetic integrity of hatchery fish is harmed in the process which, when you look at the bigger picture, is rather ironic.

Just as popcorn and beverages were being circulated, intermission was called when the Largest Blue Moon ever arose directly at the opening of the entrance to the harbor.

As morning reflected on the evergreens on the hills and fresh coffee filled the air, it was hiking time.

As everyone settled in for the next beautiful evening, a vote was held for which video to watch. The Nordic Tug was equipped with "Starlink" making the ability to stream any video Roku can find in 4K, projected on a widescreen using no generator. We all gathered around to watch "Amazon Queen". The dock rocked as Bogart and Hepburn ran down the rapids.

Northwest (Indigenous) Food Cruise Plan by Sam & Sandy Johnston

September 23, 24 & 25

It's the last dance! The last cruise of the season is coming up! The Northwest (Indigenous) Foods Cruise will start Friday, September 23. Plans are for Friday night to be anchored in Garrison Bay for evening drinks and appetizers, then dinner on your own. Garrison is a good spot because it is a secure anchorage, has a dinghy dock for landing, the National Park is free and there are picnic tables for a gathering and light fare. However, we can't have a fire at the Park, so as evening wears on it might be best to retreat to our cozy boats! Perhaps some intrepid souls would wander into Roche Harbor for dinner at a restaurant? Roche Harbor is about 2.5 miles from Garrison Bay, so you'll need a fast dinghy and a DDD – Designated Dinghy Driver. Saturday morning we might have a look around English Camp, hike up Young Hill, or maybe even dig a few clams around Bell Point. We reserved lunch at the Westcott Bay Oyster Farm for 11:30. From Garrison it's about a 1 mile dinghy ride to the Westcott Bay Shellfish Company Pier and dinghy landing.

After lunch it's off to Reid Harbor on Stuart Island for the main Northwest Foods evening meal. Reid Harbor is about 6.5 miles from Garrison Bay. We'll try to secure a float or on-shore location with tables (we can't actually reserve a spot there). Water will be turned off after September 15 – but the last time we tried, the pumpout station actually worked!

The meal will be a potluck, with the cruise captain providing that most iconic of Northwest Foods – salmon. The salmon would not include a local salmon (right now the locals need all the help they can get), but an Alaska sockeye or coho, as these runs remain strong for now. Hopefully some crab may also be available, but after Labor Day it takes a while for the Westcott Bay crab numbers to rebound!

About indigenous – for this meal we can assume that Northwest foods might include foods the Europeans brought to the northwest, which then became established as Northwest traditional foods. If we are limited to truly indigenous Northwest foods, then we'll need to find some Gary Oak acorns, some late (and very woody) wild carrots, and maybe kill some animal to go with what berries are left, and the few mushrooms that might be around. Gary Oak acorns take forever to boil, and grinding them up just gets you mush. So, widening our fare to locally produced foods – even if imported from somewhere else in the past – would allow a variety of beans and squash grown in the Skagit valley, as well as other fall produce. Suggestions for potluck items might be salads, breads, side dishes, or anything local! Also, there are plenty of good local ciders, beers, and wines to consider.

Cheers!

*From Salmon
Sandy*

