



# YARINGA

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## BOAT HARBOUR

YARINGA BOAT HARBOUR - 1 LUMEAH ROAD SOMERVILLE VIC 3912 - (03) 5977 4154 – INFO@YARINGA.COM.AU

SUMMER 2017



Summer came early this year with those hot last few weeks of November, however as is typical for Melbourne it was followed by heavy rains and strong winds. But as the new year draws near the weather is improving again and its tipped to be a long hot summer. The fishing club and boat hire have both had some good catches including snapper, kingfish, nice whiting getting caught off Quail Bank, and gummy sharks on the drop offs.

In other news; a new telecommunications tower has been installed on the corner of Bungower, Whitney's and Tyabb-Tooradin Roads. Whilst it is not yet operational we hope this will significantly improve the mobile and data reception for the Yaringa area. You may have noticed the changes with the boat sales building; the boat sales yard will be operational early in the new year and we hope to have a chandlery or similar operation as soon as possible. Finally, a fond farewell to our long-time yard assistant Nigel, we wish him well in his future endeavors.

**THE HARBOUR OFFICE IS OPEN AS NORMAL OVER THE NEW YEAR PERIOD.  
FROM ALL THE STAFF AT YARINGA WE WISH YOU A HAPPY AND SAFE NEW YEAR**



## SOMETHING IN THE WATER

Congratulations to our receptionist Jaimie and husband Travis who had a baby boy, *Bailey Keith*, on 23<sup>rd</sup> July and also Samara of Clow Marine Electronics and partner Scott, who also had a healthy baby boy, *Samuel George*, on 2<sup>nd</sup> October.

## SLIPPING & TRAVELS

We have had some notable launches in the last couple of months.

After 18 months preparing for the Melbourne – Osaka 2018 race, “Elektra” was launched from the hardstand. Owner Chris is now doing sea trials on the boat including competing in the upcoming Melbourne – Hobart yacht race.

The vessel “Matrix Reloaded” arrived by truck in November. The 3 metre draft keel arrived separately and has been attached and the mast rigged. Due to launch in the new year, owner Bill also plans to compete in next year’s Melbourne – Osaka race.

“Sarabande II” had her maiden launch at the end of September. The boat, an O’Brien designed steel cutter sloop, had been undergoing final fitout and completion during the last 11 months. Stine and Wes have headed north with the boat to Sydney, although sailing back to Stine’s native home of Norway is a longer-term plan.

Brian, new owner of “Walrus”, a unique double ender, had the boat launched this month after nearly six years being on the hardstand. Brian plans to take the boat back to his home on NSW’s north coast in the coming months.



Barry and Deb of “Lumeah” cast off and headed north in October to Port Macquarie. “Leumeah”, a steel John Pugh 48, was launched earlier this year after several years of rebuilding and refurbishment. Despite some seasickness, the crew all arrived safe and well.

Martin (left) and Sue from “Manookatoo” regularly check in with news from their travels and still call Yaringa home despite spending most of their time sailing the east coast. Currently in Cairns, you can follow their travels on their blog: [manookatoo.blogspot.com.au](http://manookatoo.blogspot.com.au)

## STRADDLE CARRIER COURSE

Our new boatyard and marina supervisor Andy and yard assistant Mark both attended a straddle carrier operations course in October. The Marina Industries Association course specialises on marine straddle carriers up to 100 tonne and involves theory and practical training, log books with minimum of 20 lifts and a video assessment. Both will receive their certifications early in the new year.



## PHOTO COMPETITION WINNER

Congratulations to Andrew H for his winning photograph. The almost perfect reflection of the morning sky in the Yaringa channel; do you know which is the sky and which is the sea? Andrew wins a gift voucher to the Yaringa Restaurant valued at \$100. Don't forget to send us your boating or fishing pictures too.



## TRAILER BOAT OWNERS

Our trailer boat storage is again at capacity for the summer season, with a long waiting list for both outside and undercover storage places. Welcome back to all our seasonal boat customers. There are just a few reminders for both new and old customers alike:

1. 5 knot speed limit in channel. No wake. It's that simple.
2. Please book all boat movement requests with the harbour office with a minimum 1 hours' notice.
3. Last booking is strictly 4 pm (however see point 4)
4. There is a limited number of overnight berths (5 pm to 9 am); book early to avoid disappointment especially on weekends/ fishing competitions / public holidays.
5. Have fun and hopefully catch some fish too.

## FACTORIES FOR LEASE

**WEEKLY OR MONTHLY STORAGE IDEAL FOR ALL-WEATHER BOAT REPAIRS FOR VESSELS UP TO 50 FT. LONG TERM LEASES AVAILABLE ALSO. FOR ALL ENQUIRIES SEE MIRANDA AT THE HARBOUR OFFICE.**

## HOUSEKEEPING: BANK TRANSFERS, BERTHING AGREEMENTS, RUBBISH & INSURANCE

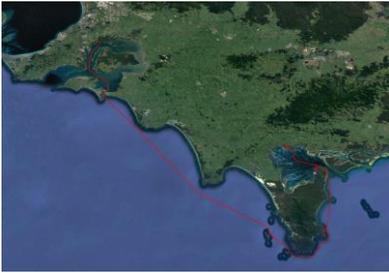
We are receiving an increasing amount of bank transfers with references of "Yaringa" or "Boat". This makes it somewhat difficult to allocate payments to the correct person. If you pay your account via bank transfer please use the invoice number or your name as the reference so we may easily allocate your payment. If you believe you have made a payment but it is not reflected on your account please contact the harbour office.

If you have been requested to complete a new or revised berthing agreement could you please complete and return the agreement as soon as possible. It is compulsory. If you require a replacement sent to you please contact the harbour office or they can be completed in person at the harbour office too.

Hardstand customers are reminded to keep the areas surrounding their boats clean from rubbish and debris. Timber or supplies should be stacked neatly beneath your boat, and please be mindful of snakes in summer.

All customers are required to have insurance for their vessels and provide current copies of the insurance policies to the harbour. Please remember to provide a copy of your policy each time it is renewed either by email to [info@yaringa.com.au](mailto:info@yaringa.com.au) or drop in a hard copy to the harbour office.

## YARINGA SUMMER CRUISE



Des is again planning to head to Wilson Promontory for a cruise this January (in his new boat) and he will be returning in April. The cruise initially to Corner Inlet may be extended to Port Franklin or Deal Island depending on interest. If any

other boat owner would like to join Des on his trip down - power or sail, Des is happy to coordinate a cruise. If you are interested, please call Des on 0419 992 939 or ask at the Marina office.

## RECIPE

### Sheryl's Baked Ginger and Basil Snapper

Serves: 4

- 1 (750g) whole red snapper, cleaned and scaled
- 1/2 cup fresh basil leaves + extra for garnish
- 2 tablespoons peanut oil
- 2 tablespoons fish sauce
- 2 cloves garlic, minced
- 1 teaspoon minced fresh ginger
- 2 red chillies, sliced diagonally
- 1 yellow capsicum, seeded and diced
- 1 tablespoon brown sugar
- 1 tablespoon rice vinegar
- 2 tablespoons water
- 2 tomatoes, seeded and sliced

1. Preheat oven to 190 degrees. Line a baking tray with foil.
2. Stuff the cavity of the snapper with 1/2 cup basil leaves and set aside. Heat the peanut oil in a large frypan over high heat until it begins to smoke. Place the snapper in the frypan and quickly brown on both sides, about 1-minute total. Place the fish into the baking tray and sprinkle with fish sauce. Reserve the peanut oil in the frypan.
3. Bake fish in oven until the flesh flakes easily, 25 to 30 minutes.
4. Meanwhile, heat the remaining peanut oil over medium heat. Stir in the garlic, ginger, chillies and yellow capsicum and cook until softened, about 5 minutes. Stir in the sugar, rice vinegar, water and tomatoes. Bring to a simmer over medium-high heat until thickened to desired consistency.
5. Pour the sauce over the snapper and garnish with the remaining basil leaves to serve.

## BUSINESS PROFILE LIVING WATER ENTERPRISES



Garry is our newest tenant in the marine service precinct and he has over 37 years' experience in the fibreglass industry.

Specialising in fibreglass molding, manufacture and production, he can make moulds to suit your design, or you can supply your own.

Garry Hilyear

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## QUOTE

I have fished through fishless days that I remember happily without regret – Roderick Haig-Brown