



# CONNECTIONS September 2005

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## PORT ROYAL YACHT CLUB Redondo Beach, CA

### A Friendly, Casual, Fun-loving Group Devoted to Social and Boating Activities

#### Port Royal Yacht Club

555 N. Harbor Drive  
Redondo Beach  
CA 90277  
310-372-3960

#### PRYC OFFICERS

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Sue Meyer

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Penny Vowles

Secretary  
Helen Morgan

Fleet Captain  
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Junior Staff Commodore  
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Quartermaster  
Pat Paxson

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Treasurer  
Chris Dalziel

Chaplain  
Carolyn Coleman

Newsletter Editors  
Russ & Helen Morgan  
Amy Myers

Website Manager  
Cathy Mueller

Historian  
Lou Toth



### COMMODORE'S COMMENTS

The Port Royal Yacht Club owes a debt of gratitude to the many members who gave so much of their time and effort to make the End-of-Summer-Bash a great success.

Thanks to all the brave souls who went out and solicited gifts from the businesses in our area for items in our silent auction. And members are encouraged to patronize those who helped us in our effort to raise funds for the Topsail Youth Program. They are: Splash Restaurant, Breakwater Restaurant, Captain Kidd's, Polly's on the Pier, Ramada Express of Laughlin, Nevada, Boater's World, Port Royal Marina, King Harbor Marine Center, and Blue

Thanks also go to Lou & Jill Toth managing the sale of raffle tickets, meal tickets, and drinks. And Andy Davidson, of course, for manning the Barbeque as well as providing Dodger tickets for the silent auction. Mike McCarthy again procured a spectacular band for our dancing and dining pleasure. Thanks to all who contributed items for the gift baskets and to Helen, Tree, Judy, Cathy, and Sue, and Jack for assembling them so artistically. And who could forget the Bicycle Built for Two contributed by Bob and Cecelia Milligan? And we appreciate Chris Dalziel's impressive upgrade of the Club's stereo system.

Thanks to everyone's efforts, ( I know I must have forgotten someone; Please forgive me!) Port Royal Yacht Club will be able to contribute \$1000 to the Topsail Youth Program. Thanks again!

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Port Royal Yacht Club's Racing Program may seem a little thin at this point, in that we only have two events, but rest assured that because the Plastic Classic Regatta and the LaRue Thomas Memorial Predicted Log Race are now listed in the SCYA Racing Calendar for 2006, participation will increase significantly next year.

And speaking of the Log Race, plans are being formulated for this year's version as well as the annual Lobsterfest. And be thinking of costumes! The Halloween Party is on the horizon. We'll keep you posted.

Finally, a warm welcome to our newest members, Wally Hammons and family who just purchased *Ms. Cheeky*, the thirty foot Catalina right in front of the club.

# PYRC END OF SUMMER BASH

Benefiting Topsail Youth Program



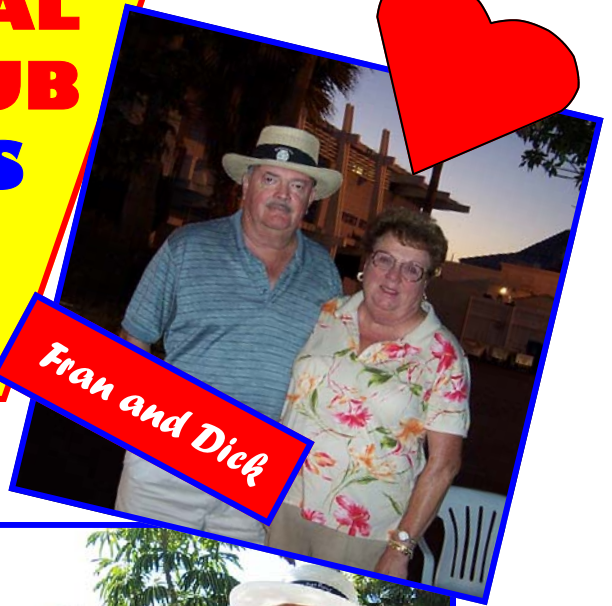
The End of Summer Bash included a raffle for fabulous meals at some of our local restaurants and a silent auction. The proceeds went to the Topsail Youth Program. In addition grill lunch and dinner was served featuring Andy and his famous Tri-Tip, The music and dancing continued into the evening and a good time was had by old and young, one and all. And we were able to support a great organization.



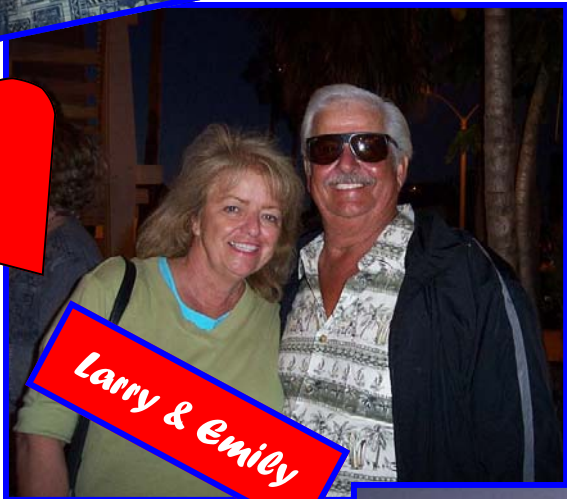
**PORT ROYAL  
YACHT CLUB  
COUPLES  
AT THE  
BASH**



*Dean and Tree*



*Fran and Dick*



*Larry & Emily*



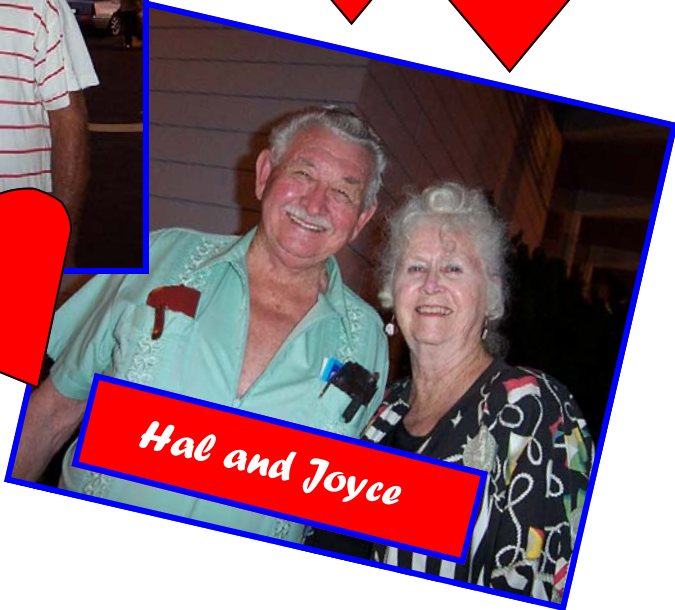
*Sue & Jimmy Z*



*Tom and Judy*



*Graham & Heide*



*Hal and Joyce*

# ***DISGUSTING WORMS INVADE THE MARINA!!***

***REVOLTING SPAGHETTI LIKE CREATURES GLOM ON TO  
ROCKS, PILINGS, DOCKS, BOATS...EVERYTHING!!!***

We certainly have experienced some unpleasant and abnormal events in the water this year. Excessive and reoccurring Red Tide. The revolting stench from the dead fish lying on the surface which attracted gangs of seagulls feasting and pooping on the boats. The thick putty colored gunk that was sitting on top of the water in our lovely marina over 4th of July, not a pretty sight for the visitors eating at the Cheesecake Factory. Water quality-wise, we certainly have been having a tough time. Now the water is looking clear and lots of little fishies are swimmin' around, but now worms appear to be multiplying, fixing themselves onto rocks, pilings, boats, and growing longer everyday. They look like writhing and squirming bunches of nasty old spaghetti and spinach .

These squirmy wormy things are called Polychaetes, which means segmented worm. There are thousands of species of worms that live throughout every ocean environment from the arctic to the coral reefs. They can range in size from a few millimeters to 50 feet in length! Some are actually quite colorful and beautiful unlike our pasty pasta-like pests. So what's going on here?

Please let me preface: I am not a marine biologist , but I called the Sea Lab and did some research on the internet .



PHOTO BY JENNIFER BESERES

These are my findings: We're not actually being invade by these pasta shaped pests, they may have drifted in or lived here all along, but the pollutants in the harbor may have killed off the original occupants of the ecosystem that may have eaten them so they've able to thrive while other creatures perish. Known as a "successor species", worms are often used in monitoring marine pollution. They love living in gunky water caused by runoff . Toxins that remain in the sediments and poison mollusks and bottom feeders don't the disturb the digestive tracks of the mutant mariney-linguine.

Oh my God, the  
Polychaetes are taking  
over!! Aaaaaa!!!

The scientist from the  
Sea Lab said the persistent  
pests might disappear as the  
water temp changes but Poly-  
chaetes are an indicator that  
something is very wrong with  
the ecosystem in the marina  
and the problem has to be ad-  
dressed and corrected to re-  
store it to a healthy state.

Thanks our PYRC and  
RBBA who have been inves-  
tigating and advocating for us  
and all of our underwater  
neighbors.



If you would like to find out more, here are some sources. *Ed*

<http://rmbn.nus.edu.sg/polychaete/Intrworms.html>

<http://Darwin.bio.uci.edu/~sustain/suscoasts/jsung.html>

Redondo Beach Sea Lab  
(310) 318- 7438

## ATTENTION

We want to hear from you  
Please submit any letters  
to the editor, jokes, news  
or photos to us and we'll  
include them in the news-  
letter.

Send to [amyjmyers@cox.net](mailto:amyjmyers@cox.net)





Mmmm! Delicious!!

*This yummy recipe comes from  
Chef Ted, the Galley Gourmet  
On Boating Today*

### **Ingredients:**

Sea Scallops

Course Dijon Mustard 2-3 tbsps

Extra Virgin Olive oil 2-3 tbsps

Rice wine vinegar 1 tbsp

**SALAD**

Flat Parsley Chop course

Tomato Chop chunks

Endive Cut in half, cut out core and  
slice thin pieces length wise



### **DIRECTIONS:**

Get a skillet good and hot

Add olive oil and heat

Add scallops to hot skillet

While the scallops are cooking,

In a bowl, mix mustard, salt and pepper, olive oil and rice wine  
vinegar. Mix well with whip or fork. set aside.

Turn over scallops

Mix tomatoes, parsley and endives in a bowl with a little olive oil.

Take a plate and spread the Dijon mix on the bottom, next stack the  
scallops on top of the dressing and top off with the salad mix. That's it,  
it's that simple and fast.