

Channel Islands Yacht Club

CIYC



CURRENTS

Volume 64

Issue 02

64 Years of Service

FEBRUARY 2024



From the Quarterdeck

2024 Commodore Deborah Tyhurst



Ahoy, Shipmates!

I am so humbled by your well wishes, encouragement, and support as your 2024 Commodore. While I could not be there for our election January 6th due to illness, I thank you sincerely for rounding out our 2024 Bridge with the election of **Marc Gault** as Rear Commodore. He hit the ground running and is already doing a phenomenal job.

What a great start to 2024! The Blessing of the Fleet proved to be a gorgeous, warm and glassy day on the water. Thank you to **Frank** and **Gayle Laza** for their graceful maneuvering to members' boats for their personalized blessings, while Vice Commodore **Tom Webb** handed out Sparkling Wine to the Captains. Upon return to **CIYC** we were all treated to an amazing steak and/or salmon salad luncheon, beautifully prepared by **Marc** and **Eileen Gault**. Then there was the not-to-be forgotten Guinness chocolate cake baked by our new lead of the Beefeaters, **Phil MacPhail**. I'd like to take a moment to thank **Keith Moore** for all his years leading the Beefeaters.

In **CIYC** form, the Change of Watch was over the top. Commodore **Lisa Medlen** recognized her 2023 Bridge, Board, and Flag Officers for their contributions. After being sworn in, I had the privilege of swearing in the rest of our 2024 Bridge, Board, and Flag Officers. Next, 2023 Commodore **Lisa Medlen** was fondly recognized and relieved of her command, becoming our newest Jr. Staff Commodore. **Phil MacPhail** and crew showed off their culinary skills with Filet Mignon smothered in a crab bourbon glaze with all the accoutrements, including homemade chocolate crème brulee. We then danced the night away to the tunes of **John Medlen** and his band.

Your Vice Commodore **Tom Webb** and Rear Commodore **Marc Gault** have many off- and on-the-water events planned for you, starting in February. Check your calendar and watch your emails.

Our recent survey was a huge success. Thank you, **Gabe Soumakian**, for spearheading this. As it turns out, we're doing a lot of things right; however, we have heard you and there's always room for improvement. As a reminder, our first **General Meeting of 2024 will be February 23 at 7:00 P.M.** and we will be sharing a sampling of adjustments we've planned, based on the survey. I can give you one suggestion that we can all start practicing right now. Reach out to those newer or older members; sit with them, call them, invite them. **Step out of your comfort zone and enjoy new friendships.**



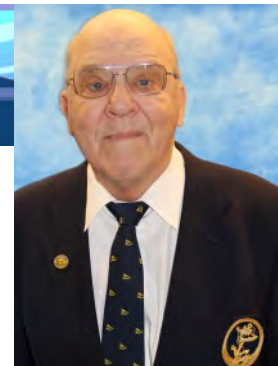
Finally, a big shout-out to 2023 and 2024 Islander First Mates **Carole Naylor** and **Eveline Paullin** for authorizing generous help to the tune of over \$1900 to cover an emergency plumbing issue at the club. This amazing group was set up years ago as a Women's Auxiliary to assist "The Big Club." They have continued this tradition and I'm sure they would make their founders very proud!

I'm looking forward to an exceptional year with great leadership and continued friendships.

That's a wrap...SEE YOU AT THE CLUB OR ON THE WATER, SHIPMATES!

Deborah Tyhurst, Commodore 2024

From the Quarterdeck *Vice Commodore—Tom Webb*



First, hearty thanks to you, CIYC members, for your enthusiastic support of my Vice Commodoreship. I take my fiduciary responsibility seriously and will strive to always do what is best for CIYC.

The 2024 RAM kickoff meeting was held 1/7/24. Our RAM Captain **Jane Thomas** did a beautiful job of chairing the well-attended meeting. Moving around the room, all skippers & crew members introduced themselves and gave a brief bio along with wants and needs. There was excitement in the room looking forward to the upcoming racing season, and signup sheets were circulated.

Our first race for 2024 is the SCYA Midwinter Regatta on 2/24/24 and 2/25/24. This is a very special race that CIYC hosts. A yearly tradition, this prestigious yachting event began in 1928 up and down the Pacific coast. Previously, serious yacht races took place on the Eastern seaboard at renowned venues like the New York Yacht Club. By the roaring twenties, Southern California had the interest and the financial capability to produce serious competition - attracting Hollywood as well as racers from around the country. This is a big deal and an honor for CIYC to host this event. Both Saturday and Sunday dinners will be served to the Racers; an SCYA dignitary will present the trophy on Sunday. It takes a slew of our members to help put this on with cooking, decorations, and hospitality. If you would like to help and get involved, please reach out to Jane Thomas or me.



News Flash! We have a new Fleet Captain. **Mike DeSart** has stepped into this position. He has a long history in the boating community and we're sure he will do a great job on our "Bristol Boat" Competition and Opening Day Boat Parade. Speaking of "Bristol Boat," it is never too early to start preparing for this competition. It is only a couple of months away and we'd love to see as many boats as possible enter the competition. There are 5 categories: Sail & Power under 34', Sail & Power over 34', and Electric Boats. This is your opportunity to make those floating ladies strut their stuff! For more information on entering either the "Bristol Boat" competition and/or the Boat Parade, contact Mike DeSart or me.

Last, we had a very good year financially in 2023 that we are looking forward to sharing with you along with the 2024 Budget. Please be at our first **General Meeting on February 23rd at 7:00 P.M.**

Until then...

Wishing You Fair Winds and Following Seas,

Vice Commodore 2024

Tom Webb

From the Quarterdeck

Rear Commodore Marc Gault



I sincerely thank the membership for entrusting me to be your Rear Commodore for 2024.

You will notice a few changes that I hope will please you. First, we now have three major Saturday Dinner Crews: The **Beefeaters** this year will be led by **Phil MacPhail**, the **Epicureans** will be led by **Roberta Castro**, and **Pat Campea** will lead a new crew, **Crème**. Pat still needs a crew of four to five servers to assist him, so **please contact Pat or me if you can help out**.

For Wednesday Dinners, we have the **Law Dogs**, the **Property Posse**, the **Channelettes**, and quite a few additional volunteers who took leadership roles in presenting meals for us last year.

George Hornberger will return this year as co-House Captain together with Eileen Gault who has performed in this capacity in past years.

Dodie Duffy is returning as host of the Birthday Bash, presented on the first Friday of each month. She blew it out of the park last year, and we appreciate that she is willing to serve in this capacity for 2024. Remember that after the party, there is usually a mess that needs cleaning up. Help Dodie!

Super Bowl LVIII is on Sunday, February 11, 2024, and **Lisa Medlen** has volunteered to oversee the festivities. **Sharon Sullivan** will be running the boards in the dining hall, and an assortment of great foods will be served. The price will be \$20 per person for all the food you can eat, so join us for the last football game for the 2023 season.

We are investigating interest in a Dodgers trip, and if there is enough support, we will rent club seats for up to twenty people later this spring. More on this next month. The point of contact on this will be Bill Hoover.

On February 3rd, Casa Bella will be catering Chicken Alfredo Fettuccini. Mardi Gras is February 7th, with Evelina and crew (Marc, Eileen and Tom) providing the vittles. Our Valentine's Social is Wednesday, February 14th. Kat Sotiridy and her crew will be cooking, and there will be entertainment. We also have **Beefeaters** and **Epicureans**. **Gene Peck** is making Beer Boiled Shrimp, and another highlight of the month will be **Linda Perry's Better than In-N-Out Burgers**.

The calendar for this year is full and we anticipate a very successful year of great food as well as fun entertainment. Let me know if you would like to contribute in any manner.

We are working on providing vegetarian alternatives to our meals, so as we get into February, we will start to integrate that into meal planning.



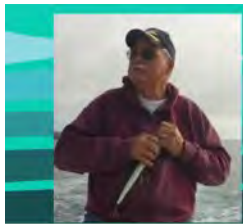
Volunteers who are cooking need to be present in the kitchen if burners and ovens are on. Leaving the appliances unattended constitutes a fire hazard and, if necessary, as in the case of a long-cooking meal such as turkey, then permission from a Bridge Member is required.



Also, all kitchen volunteers need to be made aware that chefs' knives are not to be left in the galley sinks. Janitorial staff have injured themselves, digging in soapy or murky water for knives. **Please stack them on the side.**

Marc Gault, Rear Commodore





Anglers' Corner

By Frank Sullivan



WSB Grow-out Pen Update:

We took delivery of approximately 8,294 White Sea Bass in the grow-out pens on November 3rd. But then we had a deluge of rain between December 19 and 23. The runoff created a mess of the harbor water, and over the following few days we had a spike in mortalities - losing over 800 fish between both pens! We did a peroxide treatment of both the pens on 1-4-24 and started feeding the fish medicated food, but the die-off continued so we did a 2nd treatment on 1-11-24. Since then, the mortalities have dropped off so we have hope for a successful grow-out season. We took delivery of 8,294 fish and we lost almost half: 3,915. **Thank you to all who came out to help with the difficult peroxide treatments, especially Jimmy Fillo, who took the lead on the 2nd treatment while I was sick.**

The fish that are left are survivors and seem to be strong; we are hopeful they can make it through the rest of the season.

Fishing Report:

Rockfishing is out of season now and many of you don't think it's worth fishing in the cold winter months.

Remember that the local fish are still there, and even if the water is cold, they still have to eat and if they are eating, they are biting! There are plenty of fish that are legal to catch during the winter: Calico Bass, Halibut, White Sea Bass, and Sanddabs come to mind.

Winter Calico Bass fishing can be good if you can adjust your technique to the cold water conditions. One method I was taught by a fishing friend, Cory Visser, he called the web technique. I believe the well-known local Charter Captain, Larry "Calico Hunter" Heron, originated it.

The system requires the use of 2 light line outfits with an 8-12lb line. Using lead head plastic lures such as a Big Hammer or similar brand, doctored up with 'Calico Sauce', a lure sent. The key is to cast out the lure into an area outside a kelp line or hard bottom let it sink to the bottom then, leaving the reel in free spool or very light drag to avoid overruns, put that rod in a rod holder. Then, pick up the other rod, cast it out, and do the same thing. Return to the first rod and begin a medium-slow retrieve for about 5-10 cranks if no bite, drop down do it again vary the number of cranks until you get in the strike zone. What happens is the lure at first darts up off the floor of the ocean. When a nearby Calico or Sand Bass sees it, it will often generate a reflex strike. We tried this technique one late winter day off of Deep Hole for some very nice Calicos and Sand bass.

Don't give up on fishing for the winter make sure you get your new License and give it a try, heck you might even win the monthly \$50 big fish prize!

BTW you need to get your dues in if you want to claim a monthly prize.

Upcoming events:

March 9th	Anglers' Dinner
May 18th	Men's Fishing Tournament
June 8th	Ladies' Fishing Tournament
July 6 th	In-Harbor fishing Tourney (free fishing day)
September 6th	Channel Islands Billfish Tourney Kickoff Dinner
September 7th to 11th	Channel Islands Billfish Tournament
September 13th	Channel Islands Billfish Tourney Awards Dinner at PCYC
November 9th	Anglers' Awards Dinner



New Visitor-Friendly Experiences At Fisherman's Wharf with Karls

The latest development plan to revitalize Fisherman's Wharf was welcomed by those who attended the initial public workshops held by Karls and the Channel Islands Harbor Department. Karls is the German Company, owned by Robert Dahl, that is proposing to build its first multi-experiences, family-welcoming operations in the US.



The hour-long presentation, given by Axel Stelter, Karls' representative, featured a 50-foot-wide boardwalk along the waterfront - it will enable the public to stroll, bike, and enjoy live performances and events. The original Cape Cod-inspired architecture of the current buildings will be restored where feasible, and will be reflected in the newly developed buildings. The dock will continue to be used by fishermen to unload their catches. Karls believes this will provide interesting harbor experiences for visitors as well as enhance the maritime theme of the development.

The planned foodie experiences are mouth-watering and fun. There will be a bakery with fresh bread made daily, also pastries, along with a café for freshly ground coffee; a waffle shop with a variety of breakfast offerings; onsite freshly made jams, candies, and sausages; restaurants offering buffets and relaxed sit-down service. An attendee even commented that he could feel a 24-lb. gain coming on with Karls.

The entertainment experiences include live performances on the boardwalk and in-restaurant. There will be great shopping experiences in the open-concept artisanal marketplace. There will be fun family- and children-oriented experiences, many of them free, such as a splash pad, a pirate-themed playground, and a view park with food stands and picnic tables. There will also be attractions such as coin-operated boats, a potato sack slide, and a tractor ride through agricultural scenery.

There will be a 30-room hotel built and decorated with recycled materials. This concept has been very popular in Germany and its uniqueness will also make it another attraction for the harbor.

This may be the first harbor development project in many, many years to receive positive community enthusiasm and feedback. Next steps include finalizing a long-term lease agreement, conducting an environmental impact report, and a traffic study. The project is expected to go before the Ventura County Board of Supervisors in March or April this year. An opening could be in phases by project section to get the revitalization process started. A Grand Opening is possible in 2027.

Rene Aiu, Harbor Delegate

Channel Islanders First Mate Eveline Paullin

Hello, Members of CIYC,

As the newly elected First Mate of the Channel Islanders, I sincerely THANK Mike and Linda Greenup, George Hornberger, Erika Barbaric, Melinda Irvin, Carole Naylor, and Ash and Lynne Howden, for all their hard work taking down the Christmas decorations, putting them in boxes, and taking the boxes to the storage unit.

We had the Islanders' Change of Watch Luncheon on January 16th. There was a change in our Board and our new Second Mate is **Linda Perry**. Thank you, **Evelina Arglen**, our Head Chef, for the excellent lunch!

The new Board is planning some different events: The first will be in February. So, look forward to an email from our Corresponding Secretary **Carole Naylor** with the invitation and information regarding the event.

If you have not yet joined or renewed your Islanders' membership, there are forms and envelopes in the Islanders' Box located outside the CIYC office. Or ask any Board Member: me, Linda Perry, Elese Childs or Carole Naylor for information and forms.

I hope you can attend our fun and tasty events and perhaps volunteer to help.

It's a great opportunity to meet new friends.

Eveline Paullin

First Mate,

Channel Islanders



Left to right Linda Perry, Sue Wolfe, Carole Naylor, Eveline Paullin, Elese Childs



All You Need to Know About Fats

There are seven classes of fats. Some of them will save your life and some of them will kill you. Here are the seven listed in order from good - to bad - to "this will kill you". CIYC chefs, you may want to know this.

1. Omega 3 fatty acids. These are the most important, most valuable, and essential three fatty acids (**ALA, EPA, and DHA**). Essential, because we cannot live without them and we cannot make them. We can only get them through diet. They are anti-inflammatory, heart healthy, contribute to neuronal structure and function, and they are antidepressants and anti-Alzheimer's. ALA one can get from vegetables. But EPA and DHA come only from marine life. Fish get them by eating algae. Farm-raised fish don't eat algae. They are fed corn which is full of **omega 6** fatty acids (see below). So vegetarians and farm-raised fish eaters do not get all of the good omega 3s. Best sources are sardines, wild-caught salmon, and mackerel. We need more omega 3s.

2. Monounsaturated fatty acids. The best example is **oleic acid**, found in olive oil. It is a very good fatty acid - promoting liver function - and it has a lot to do with energy dynamics and mitochondrial function. The only thing one has to be aware of is that oleic acid has a low smoking point (310 degrees F) at which point it flips from its **cis** form to **trans** form which is really poisonous for us (see below). So never use olive oil for deep frying, and watch your skillet temperature. Best use - salad dressing. Be aware that most olive oils are adulterated with vegetable oils.

3. Polyunsaturated fatty acids - vegetable oils. They tolerate higher temperatures and are more difficult to flip from **cis** to **trans** form. But because these flips happen at the unsaturated bonds, and because there are more of them compared to oleic acid, they are also prone to creating the **trans** form. Most of these oils are made from **seeds** (not vegetables) in an industrial process using high pressure, high heat, and treatment with Hexane (talk about highly processed foods?). Many of these oils contain a high percentage of bad **omega 6** fatty acids (see below). They are cheap, used in restaurants and found in bread, chips, fried foods, doughnuts, mayonnaise, dried fruits, salad dressings, cereal, granola, fast food, French fries, etc. Vegetable oils are 20% of our daily caloric intake. Way, way too much. Obesity, type 2 diabetes, metabolic syndrome, increase in cancers and cardiovascular disease all coincided with the introduction of the low-fat diet (see below).

4. Saturated fatty acids. Bad for us? That's what the FDA and USDA and a US Senate Committee in 1980 told us. And we were also told we should severely limit their use. That is the origin of the **low-fat diet**. This was supposed to get rid of cardiovascular disease, heart attacks, and obesity. It obviously failed to do that and, instead, made things worse. The latest studies demonstrate that saturated fats from **meat** products (**even chains**) are neither good nor bad, kind of neutral. The others are found in **dairy** products (**odd chains**) and they turn out to be good. Some are essential and have a phospholipid component, bond with other compounds in the body, are anti-inflammatory, and promote mitochondrial function. So saturated fatty acids in milk and milk products are good for the development of children's brains. Provided in schools, skimmed milk only forces substitution with more carbohydrates. Hello, type 2 diabetes in children. One cup of whole milk has 4.5 g of saturated fat, low-fat milk 1.5 g, and skimmed milk 0.1g.

5. Medium-chain fatty acids. Coconut oil is the primary source. These fatty acids go straight to the liver. This is the primary oil used in a number of diets and is great. The problem is **if they are mixed with saturated fat**, such as in pan-frying a steak, our liver does not tolerate such a combination because it decreases mitochondrial oxidation. So coconut oil and meat together is a no-no. Could lead to a fatty liver.

6. Omega 6 fatty acids - Linoleic acid. These are also essential and we only get them through our diet. They are strongly pro-inflammatory, which is good if you have an acute infection, for example. But having too much omega 6 causes **prolonged, unhealthy inflammation**, which leads to metabolic syndrome, obesity, cardiovascular disease - bad in every which way, leading to early demise. Our ancestors had an **omega 3 to omega 6 ratio of 1:1.5**. Now, with our modern diet, that ratio is **1:27**. Where did this enormous quantity of omega 6 come from? From seed (vegetable) oils. And they're everywhere. In French fries, bread, doughnuts, cookies, chips, all fried food, all processed food. **Table: most vegetable oils: red. See % of Linoleic acid.**

7. Trans-fatty acids. Also known as **hydrogenated** oils. We have no enzymes that can metabolize these. They will stay in the liver almost forever. Margarine and Twinkies have them. Even bacteria and mold won't eat Twinkies! The major source now is by exposing mono- and polyunsaturated oils to high temperatures and flipping them from **cis** to **trans** form. The other source is from processed food. When a food label reads that trans fat = 0, that doesn't mean 0. The FDA allows it to be labeled 0 when it's less than 0.5 g per serving. So if there is 0.499 g per serving size, it's labeled 0. If you eat 10 Twinkies, that could be almost 5g of trans fat.

COOKING OILS	% LINOLEIC ACID (LA) AVERAGE VALUE (RANGE IN PARENTHESES)
SAFFLOWER OIL	70%
GRAPE SEED OIL	70%
SUNFLOWER OIL	68%
CORN OIL	54%
COTTONSEED OIL	52%
SOYBEAN OIL	51%
RICE BRAN OIL	33%
PEANUT OIL	32%
CANOLA OIL	19%
OLIVE OIL	10% (3% - 27%)
AVOCADO OIL	10%
LARD	10%
PALM OIL	10%
TALLOW (CAFO)	3%
GHEE/BUTTER (CAFO)	2%
COCONUT OIL	2%
TALLOW (GRASS FED)	1%
BUTTER (GRASS FED)	1%

Vast Majority of Olive Oil and Avocado Oil Are Adulterated

Change of Watch 2024



The room was beautiful!
The food amazing!
The Change Of Watch
SPECTACULAR!



Thank You!

Cruising Corner *by Dr. Garry G. Kraft*

MAINTENANCE AND REPAIRS-REFERRALS

Last year, I published in CURRENTS the idea to start an in-house referral program-whom do you use to fix your boat? Clean your boat? I recently had a number of inquiries from members about this list so I am republishing it. If you have any suggestions for companies or individuals, especially our members, who perform boat maintenance, repairs, etc., please forward me that information and I will add to our list! docsails@gmail.com

Also, I'd like your feedback on having a sort of Club car show. I'm sure a number of our members have vehicles of interest, and it would be fun to get together. Over the years, I have owned some very interesting cars. Example, I bought a 1954 Porsche Speedster, one of the first ever made, in Colorado, brought it to California, had it stored in my mom's garage for a decade when 2 neurosurgeons found out about it, sent me a cashier's check, and a flatbed truck for transport to Florida. I lost track of it for about 20 years until recently contacted by a gentleman in Malaysia (!) who had later purchased the car and is restoring it.



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Wednesday, February 7th, 2024 6:30 pm

*Mardi Gras
attire and
masks
encouraged*

Dinner by Evelina Arglen and Crew

MARDI GRAS Party

Menu

\$20.00

Huge Refrigerator Salad
Red Beans Plenty of Gumbo served over Rice and parsley
Bread and butter to clean every morsel on your plate
Search for the baby in the King's cake

reservations.ciyc@roadrunner.com



Sunday, February 11th

By Jr. Staff Commodore Lisa Medlen and Crew

MENU

Nacho/Chili (with & without meat) Bar toppings:

Tortilla chips, Frito corn chips, ground beef, ground turkey, seasoned tater tots, beans, nacho cheese, salsa, jalapeños, olives, cheddar cheese, limes, red onions, tomatoes, scallions, guacamole, sour cream

Hamburger/Hotdog Bar:

Hamburgers (veggie burger available) & hotdogs with buns, sliced cheese, onions, tomatoes, lettuce and all condiments.

Feel free to make it a chili burger or chili dog!!

Baked chicken wings

Mac and cheese

Fresh pretzels with cheese fondue or mustard

Veggie platters with multiple dips and hummus

Desserts

Drink specials, raffles and prizes 1st quarter,
1/2 time and 3rd quarter!

Bar opens at 2pm. Food at 3pm. Kickoff at 3:30pm.

\$20 per person. Each membership can only bring 4 guests.
100 people MAX!

Reservations are a must!

reservations.ciyc@roadrunner.com

Attention *Friends and Lovers*

*Come eat, drink and dance your heart out!
Let's toast to good friends, good food and good times*

Wednesday, February 14, 2024
Dinner served at 6:30

Head Chef Sherry Nolan and Crew

Menu

Appetizers

Love Me Some Hawaiian Chicken
Canoodles
Darling Peas and Pearl Onions

Beloved Chocolate Mousse
and Heart Cookies

Entertainment by
"Piano Man" Dave Zaremba
and Kevin Slagg

Reservations.ciyc@roadrunner.com

\$25

REMEMBER: If you do not get a confirmation reply to a reservation request, you do not have a reservation. PLEASE SEND AGAIN!



They sold
out on
Jan 24th!



thomaswarden@att.net

Tel: (818) 710-8131
Fax: (818) 710-8130

THOMAS H. WARDEN
Attorney At Law



THOMAS H. WARDEN
Law Corporation

5850 CANOGA AVENUE
SUITE 204
WOODLAND HILLS, CA 91367

Important Note

If you RSVP for a dinner
and do not receive a
confirmation, you should
send a second request!
Or CALL or TEXT Janis!

Thanks to our sponsors!

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CIYC 



CURRENTS is only delivered digitally.
Calendar events are updated by email
and the Calendar is available and
updated online at
<https://ciyc.com/events/calendar>



[Click here to join our Facebook group.](#)
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HAPPY FEBRUARY ANNIVERSARIES!

Sharon Uhlig & Jim Stych Feb 02
 Bobbi & Jeff Kahn Feb 16
 Duane Wherland & Lori Robinson Feb 19
 Bill & Pat Magee Feb 20
 Leslie Rehak & Paul Crisafulli Feb 20
 Frank & Sharon Sullivan Feb 25
 Mike & Karen Farrell Feb 26

HAPPY FEBRUARY BIRTHDAYS!

Sanchez, David	Feb 02	Van Daalwyk, Dennis	Feb 13
Schoonmaker, Fredyann	Feb 02	Rogers, Melissa	Feb 15
Dilldine, Michelle	Feb 03	Stillar, Burt	Feb 18
Nelson, Louie	Feb 04	Glass, Katrina	Feb 20
Morgan, Paul	Feb 06	Stevens, Maggie	Feb 20
Corcoran, Hank	Feb 07	Langley, Thomas	Feb 21
Organ, Julie	Feb 07	Bell, Sheila	Feb 23
Jarvis, Maria	Feb 08	Dugan, Blair	Feb 23
Hoover, Bill	Feb 10	Paulin, Diane	Feb 24
Wales, Mary	Feb 10	Fowler, Jamie Marie	Feb 25
Resler, Tom	Feb 11	Khirallah, Kathleen	Feb 25
Osenbaugh, Marilyn	Feb 12	Ward, Shelly	Feb 26
Arstill-Burke, Carmela	Feb 13	Estabrook, Dan	Feb 28



BIRTHDAY & ANNIVERSARY BASH POTLUCK
FRIDAY FEBRUARY 2nd



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Thursday's at 6:30PM

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Bring your teams and join us for some fun and games!

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 +and more...

 **SAVE THE DATE**

The First General Meeting of
 2024 will be
 February 23 at 7:00 P.M.

Your Bridge and Board endeavor to control costs so that our members can enjoy the benefits of Club membership at a reasonable cost. In light of this, starting January 1, 2024, there will be a 3.5% service charge added to all payments made via credit card.

Please consider making Club payments via check or ACH transaction to avoid this charge.

Thank you for your help in keeping our Club's operations efficient.

Volume 64—No. 02

Currents is published monthly by the
 Channel Islands Yacht Club
 4100 Harbor Blvd., Oxnard, CA 93035.

CURRENTS SUBMISSIONS

E-mail submissions and photos to
currents.ciyc@roadrunner.com
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DEADLINE NOTICE:

Articles must be received by the 15th of the month
 preceding the next publication month.

Next deadline February 15, 2024
 for the MARCH 2024 Issue.

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We honor Judy Fraser as we proofread every issue.

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If you submit photos please make sure they are high resolution
 of at least 150 dpi or above.

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