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Channel Islands Yacht Club

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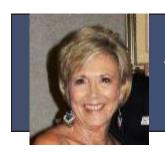
Currents





CIYC Opening Day April 7th





Message From The Commodore Diane Sherlock



Many thanks to the Channel Islanders, who invited me to be the guest speaker at their anniversary dinner. The "Life and Times of Diane Miner Sherlock" was a difficult task, but despite having to talk about myself, the evening was fantastic. Kudos to Joyce Sheridan and crew for a yummy dinner.

The following week was our **Opening Day 2019**. And what a spectacular event it was, with our dining room transformed into a "Tropical Paradise," complete with a mermaid ice sculpture. This was reminiscent of the Channel Islands Opening Days of long ago. Thank you to ALL who participated in this exquisite transformation, and a special shout out to **Rear Commodore Linda Weisfuss** and to **Deborah Tyhurst** for the gorgeous flower arrangements and decorations. To our **First Mate Laurie Preston**, I so appreciate your hard work! To all the cooks, the helpers who moved furniture, to those who helped decorate, those who registered our visitors, and to all who participated, I sincerely thank you! A special thank you to **Marty Sasson** for toting the Commodores in the Boat Parade, and to Bobby and **Lee Orgel** for their beautiful musical renditions.

May promises to be another busy month at CIYC. On Sunday, May 5^{th,} we will have a Burial at Sea at 10:00 am followed by a Celebration of Life at 12:30 pm for our dear Lady Dye (Dianne Merrill Drechsler). A light lunch will be served, and one of her favorites, Two's Company, will entertain us, just as Lady Dye would have loved.

Our Mother's Day format this year will be a bit different. In lieu of preparing a Mother's Day Brunch on May 12th, the Board of Directors will be preparing a **Mother's Day dinner** on **Saturday, May 11th**, at 7:00 pm. This will allow the mothers and our male Board members to celebrate with their families on Sunday. We have prepared an exceptional dinner menu, and for your dancing pleasure, DJ Jim Cubberly will be on -board. Please sign up on Club Runner, <u>reservations@ciyc.com</u> or in the bar book.

Saturday, **May 18**^{th,} we will be hosting a special **catered Wine Dinner**, with wine pairings offered with different courses. Truly a gourmet dinner! Please contact Vice Commodore Mike Farrell for reservations.

Don't forget to get your tickets for "CIYC's GOT TALENT" on Friday, May 31, and Saturday, June 1. This is a blast – an event you don't want to miss! See Jack Borkowski for tickets.

Many thanks to our dedicated group of table setters who come every Saturday to set up our dining room for the evenings' events. This is a dedicated group of women and men who give of their time tirelessly. Kudos to you all!

Diane Sherlock, Commodore 2019





Message From The Vice Commodore Mike Farrell





The first part of April was all about **Opening Day**...and WHAT A DAY IT WAS!!! Again, my thanks go out to all of our club members who participated in the Shipshapes and set up the club, and the Islanders who prepared the food, built the decorations, and did all the work that comes with putting on the best party in the County!

Wednesday dinners continued to draw good crowds. Pam Nast, the Smith Brothers (Tim and Mike), and David Strouse handled the first three Wednesdays, and I engaged a Taco Truck caterer for the last dinner of the month. As of this issue going to press, I have no Wednesday cooks for May. If we are going to continue these very popular dinners, I need members to take the risk and lead a dinner. I will always help finding experienced crew members to guide and mentor new fledgling chefs.

The **Epicureans** cooked an amazing Rack of Lamb Dinner on April 13, and DJ Brian Fitzgerald got many of us up on the dance floor to work off some of the great food. The **Beefeaters** fed us Ribs and Chicken as part of a Holiday BBQ menu. Ray Ray (Ray Broome) and his band provided the entertainment. On Friday, April 19, Karen and I (with lots of help) put on an Evening at the Races. Oven-Baked Chicken and Fries, plus a wonderful shrimp dish, were on the menu and, of course, the **horses were running**! I saw many of you riding those ponies and even more placing your bets. On April 21, the **Farrells** and the **Bechs** hosted a wonderful **Easter Luncheon** for members and their families. Lots of people turned out for ham, turkey, salmon, and plentiful side dishes.

May will kick off with a **Derby Day event on May 4**. **Barbara Brauns** and **Joyce Sheridan** have a fun afternoon and early evening planned. I suspect that there will be an opportunity to pick your favorite horse in the real Kentucky Derby, as well as to ride our own horses in the club. More to come!

Our **Mother's Day** celebration has been moved from the traditional Sunday Brunch to a **Saturday Dinner on May 11**, similar to what is done for Father's Day. As always, your Board will prepare and serve the dinner.

In an effort to try something a little different, we are hosting a **Wine Pairing Dinner on Saturday, May 18**. This will feature a 5-course dinner prepared by renowned chef Ray Swanson (formerly of the Westlake Village Inn) of Chef805 Catering. The wines were carefully chosen by David Brodowsky of Epic Wines & Spirits. We are limiting attendance to 56 members and their guests in order to keep the quality high. Please sign up in the bar book or email me to reserve a spot. The cost is \$75 pp. Your house account will be charged on or after May 1.

We continue to maintain our aging building. It seems there is always something that needs fixing. In April, in addition to the many Shipshape tasks, we washed the windows, cleaned the carpeting, and dealt with clogged drains...several times. As a reminder, please, please, please scrape your dishes and don't put any food particles or grease in the sinks! House Captain Mike McKendry is a great plumber and has dealt with these emergencies, but he has more important things to do than to respond to a kitchen SOS!

Have a great spring, and I look forward to seeing all y'all at CIYC!

Mike Farrell, Vice Commodore 2019





What a spectacular month! Spring is here, yachting season starts, racing is in full force, and electric boat parties and cruises are happening.

I was so proud of our club's Opening Day! After working at the club for the Opening Day week, I realized Opening Day takes a village to put on, as they say. To put on this event takes over fifty volunteers. So, I will proceed to thank the members in charge. Please, please thank all who worked so tirelessly with you.

Under my flag are:

Fleet Captain Jane Thomas who worked on permits, the parade, and the Bristol Boat entries and inspections. The Bristol Boat winners were *Trxstr*, owned by Ruth and Paul Hatcher, and *Attitudes*, owners Melinda and Danny Irvin. Congratulations, it takes a lot of work to get one's boat ready.

The parade was great fun with many boats, including the Harbor Patrol and Coast Guard boats. Thanks, Rick Tyhurst, for providing and captaining our turn-boat. Marty Sasson, you came through for your club, taking the Bridge out on your yacht. *Ooh La La* really was an *Ooh La La!* yacht.

A big Thank You to Sue Woolf for getting our membership ready with perfect yachting attire. By the way, Ship's Store sales were off the charts, thanks to your hard work! Our Port Captain, Bill Cline: Well, what can I say? Thanks to you, we will be safe. Not only did you get our flags and cannon ready, you made sure there WAS NO MORE ICE IN THE SEA. Great job! Bill Brayton, my RAM Captain, thanks to you and the RAMS who set up the outside area and patio, and an awesome barbecue.

Not under my flag, but a Shout-Out to Chef Joyce Sheridan and Chef Jack Borkowski for a wonderful menu and delicious and amazing food! Kudos also to our decorators, Sharon Sullivan and Mary Ann Moore, for the Fireplace Room, and to Debra Tyhurst for the Bar and Dining Room. The John Medlen band rocked the house, and the dance floor was packed. People loved it! We are so fortunate to have such talented and hardworking volunteers!

Coming up:

4/28 E-Boat event: Frank and Gayle Laza in charge.

5/25 Island Cruise.

See you at the club!

Linda Weisfuss, REAR COMMODORE 2019





Message From First Mate Laurie Preston



What a wonderful **CIYC Opening Day** we hosted! We had the help of so many for the set-up, special ceremony, yummy food, beautiful tropical décor, rockin' music, and cleanup. I have tried to recall all volunteer names, but I know I will miss some, so please forgive me: Linda Weisfuss, Mary Ann and Keith Moore, Joyce Sheridan, Vera and Bill Cline, Evelina Arglen, Deborah Tyhurst, Linda and Jim Perry, Frank and Sharon Sullivan, Mike Farrell, Michelle Dilldine, Carole Naylor, Mike and Linda Greenup, Erika Barbaric, Jack Borkowski, Ruth Hatcher, Darlin' and Rocco Belmonte, Pam Nast, Marsha Anderson, Elyse Gonnello-Scheall, Sue Woolf, Pam Halford, Nancy Forrester, Maureen Fletcher, Melinda Irvin, Shan and John Engelhardt, Tom and Donna Hayes, Jeff Haas, Chuck Grethel, Carol Simon, Johnny and Mayra Zendejas, Kat Sortiridy, Skip Miser, Dick Olsen, Bob Deyling, Les Hardwick, Larry Stein, John and Lisa Medlen, Bobby and Lee Orgel, Ed O'Neill, Mike Turner, Shelly Johnson, Bonnie Chaney, Sharon Uhlig, Bill Brayton, Jane Thomas, Cindy Crocket, and Skip Preston. WHEW! Now that's what I call a team!

Donations from the following people certainly helped to defray the costs of our event, and we greatly appreciate our donors: Chuck Grethel, the Barbarics, Johanne Berg, Jim Lee, Michelle Dilldine, the Estabrooks, Ann Marie Gross, Georgie and Dick Olsen, Sandy and Bill Crocket, Rita Carter, Francene Thomas, John and Rose Hazeltine, Marilyn Osenbaugh, Stella Jordan and Jim Strickland, Bob Deyling, Rene Aiu, Jane Thomas, Betty Larson, Miles and Lenore Linman, Skip and Lee Miser, Keith and Mary Ann Moore, Ginny Johnson, Monica Norwood, Marilyn Sensabaugh, and Diane and Paul Paulin.

UPCOMING EVENTS: <u>Carpenteria Polo Games, Sunday, May 19th</u>. Every CIYC club member is welcome - first come, first served. The entry cost for the CIYC VIP tent will be \$40 per person. This includes a tour and private no-host bar. Sign up in the book at the bar or email Linda Perry directly at liborg2@gmail.com.

We are going to cook and serve a wonderful <u>Father's Day Dinner on Saturday</u>, <u>June 15th</u>. There will be music for our entertainment and dancing.

Remember, we welcome all CIYC members to join our group for \$20. You can email me at hoku524@yahoo.com

Again, heartfelt thanks to all of you!

Laurie Preston Islanders First Mate 2019

May 2019

Anglers' Corner - May 2019 By Frank Sullivan



Fishing Report:

Water temperatures continue to be in the 54-58-degree range, so most of the fishing is focused on Rock Fish and Lingcod. That fishing has been very good. Some surface action has been available for those who target Calico Bass, with a few White Sea Bass and Yellow Tail showing up in the counts.

There are some reports of salmon limits being caught off Avila. The recreational fishery for ocean salmon (PDF) is open from April 6, 2019, through August 28, 2019. The daily bag and possession limit: 2

salmon of any species except Coho, with a minimum size limit of 24 inches, total length. No more than two daily bag limits may be in possession when on land. On a vessel in ocean waters, no person shall possess or bring ashore more than one daily bag limit.

We haven't had a very good salmon season south of Santa Barbara since about 2006. We hope we'll have a chance to dust off our down riggers this year.

If you are interested in Surf Fishing, check this event out:

Riptide Rendezvous is a surf-fishing "tournament," organized by the Southwest Council of Fly Fishers international, and run with the help of Coastal Conservation Association California. This year's event will be held at Rincon Beach Park, Carpinteria, on May 4, 2019! Sign in begins at 6 am. https://www.swcffi.org/riptide/riptide-rendezvous-home

Big Fish of the Month:

So far the winner is Stuart Horwitz with a 2.5 lbs. Rock Fish caught on the CSFV Pacific Eagle.

WSB Pen Update:

There is good news from the Ocean Resources Enhancement Hatchery Program (OREHP) after an extensive review by the CDFW: The program looks to be continuing and has been funded again. There may be some changes, including the possibility of adding other fish species to the grow-out program.



Because of the uncertainty of the future of the program, there was a delay in production of juvenile White Sea Bass for release. That means we may not be receiving fish for the grow-out pens until about late September or October. The delay gives us an opportunity to survey and repair our facility in advance of the next delivery. Watch for our call for volunteers!

Good Luck, and weigh in those fish!!!

Upcoming events:

June 8th Men's Fishing Tournament

July 6th Ladies' Fishing Tournament

August 3rd Coastal Conservation Assn. Fundraiser

September 6th Channel Islands Billfish Tourney Kick-off Dinner

September 7th to 11th Channel Islands Billfish Tournament

September 13th Channel Islands Billfish Tourney Awards Dinner

November 9th Anglers' Awards Scampi Dinner



Doc Lines

Specific Blastocyst Complementation

What the heck is that? Simply put, it's attempting to grow an organ of one species in the body of another species, and then harvesting it to transplant into the first species.

Say you need a kidney transplant, as some 95,000 patients in the US do. Could you possibly donate your stem cells to be implanted in an animal, say a sheep or a pig, while they are in their embryonic stage, and have them grow a pair of human kidneys? When the animals are fully grown, the kidneys could be harvested and transplanted to the stem cell donor. Essentially, this is your own organ grown inside another species. No problem with rejection. No more dialysis. No ten-year wait for a cadaver donor.

The procedure is somewhat complex, but was successfully performed in Japan. Mice that needed a kidney donated their stem cells, which were implanted in the early-stage embryos of anephric (kidney-less) rats and, voila, the rat's offspring developed mouse kidneys.

The same team did the same thing with the pancreas in mice and rats. So, for instance, if you have Type 1 diabetes, it is theoretically possible to grow your own pancreas and have it transplanted into your body. The same thing with the liver.

There are some ethical questions to be addressed, such as: Is it ok to experiment on larger animals? Could polypotent stem cells (those able to turn into different types of tissues) develop into brain tissue? What about societal acceptance? ...and so on.

When? This is projected to be five years in the future. Probably somewhat longer, as unforeseen problems always crop up. Also, sometimes I think mice have better healthcare than humans.

And then, there is 3D printing.

The first heart was printed in Tel Aviv, using stem cells from human fat cells. For the time being, the heart is small, the size of a cherry, but it has all the necessary major vessels. It still lacks the electric circuitry to induce contraction. Also, the resolution has to be improved to successfully print small capillaries. This is definitely a proof of concept.

Other structures that have been successfully 3D printed are the cornea (Newcastle University), a scaffolding for the spine loaded with stem cells which successfully reconstructed severed spines in rats (UCSD), and all three layers of skin for skin grafts (University of Toronto). Who knows what the future holds for humanity?!

Your Fleet Sturgeon, Zoran

Thanks to Erika for editing.

City to Decide on Fisherman's Wharf Proposed 400-Apartment Project

The City of Oxnard has notified the developer and County that it will begin its public review process of their request for a Local Coastal Plan Amendment (LCPA) regarding the proposed 400-apartment complex at Fisherman's Wharf. During this process the City will determine if this project is consistent with the policies of its Local Coastal Plan (LCP) and HCI Ordinances, and if not consistent, should the City amend its LCP to accommodate one development.

Most importantly, the City will determine if this project is what it claims to be: A real mixed-use development that will attract tourists and provide genuine public access to the harbor waterfront and park. The proposed project is a fortress-like apartment complex, such as one would expect to see next to a freeway in LA, plopped onto 6.3 acres (the size of about 6 football fields) of public visitor-serving and harbor-oriented waterside land. It will be 55 feet tall and 2 city blocks long. It will deter and impede public access. The project's parking plan is inadequate to support the apartments, public recreation, and commercial/retail uses.

There are only 12 small boat harbors left along the California coast. If the City approves the LCPA, it will set a precedent for the entire harbor. Without the City's approval for an LCPA, the project cannot go forward, as the Coastal Commission in October 2017 determined that the project is not consistent with the City's Local Coastal Plan.

This review process will include 3 meetings that will be open to public participation. The first meeting was scheduled for Monday, April 22nd. This was a Public Workshop where the developer presented the project and the public spoke and ask questions. All who are interested and concerned should attend all 3 meetings. Each meeting is critical in the process. At these meetings the decision will be made: Is this the development we want at our harbor for the next 100 years?

Rene Aiu, Harbor Delegate

























St. Patrick's Day Dinner & Social March 16th

























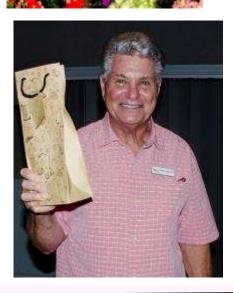
























March 30th

May 2019

May 2019	
	Channel Islands Yacht Club

Sat	4 3pm Derby Day dinner social		7pm Mothers' day din- ner	18 7pm Wine Pairing Din- ner	25	Memorial Weekend Cruise		
Fri	3 Happy Hours 5-7pm Birthday Bash 5pm Free Line Dance lessons	Class	10 Happy Hours 5-7pm Spm Free Line Dance lessons	17 Happy Hours 5-7pm 5pm Free Line Dance lessons	24 Happy Hours 5-7pm Stage delivered	Memorial W	31 Happy Hours 5-7pm Variety Show	
Thu	74	Maritime Institute Captains' Class	9 9:15 am Yoga with Heidi Stok Islanders BOD meet- ing 8:30pm Community meeting with Harbor	16 9:15 am Yoga with Heidi Stok 6:30-8:30pm room rental for USCG-Aux	23 NO Yoga Pull dance floor		30 NO Yoga Setup for Variety Snow	
Wed	1 8:30 pm Wed Dinner	Marit	6:30 pm Wed .Dinner	15 6:30 pm Wed .Dinner	22 6:30 pm Wed . Dinner		29 Setup for Variety Show	
Tue				41	21 6:30pm CIYC board meeting		28	
Mon	Sunday 3pm to close, Closed Mon. & Tues, except special events Wed. Thurs.& Fri. 5pm to close,		w	€.	20		27 Memorial Day Holiday supper club	kend Cruise
Sun	Bar Hours Sunday 3pm to clos Closed Mon. & Tues. excep events Wed. Thurs.& Fri. 5pm to Sat 4pm to close		5 10am Burial at Sea 1230pm Celebration of life for Lady Dye	12 Mother's Day	19 Islanders trip to Polo Games Room Rental (member)		38	Memorial Weekend Cruise

June 2019



35		1				=
Sat	1 Variety Show	8 Men's Fishing Tournament	15 7pm Fathers' Day Dinner cooked by Islanders	22 Setup for DAV	29 Wild Bill Rig Race Room Rental Grad Party	Bar Hours Sunday 3pm to close, Mon. & Tues, except specie events Thurs.& Fri. 5pm to close,
Æ		7 Happy Hours 5-7pm Birthday Bash & TGIF	14 Flag Day Happy Hours 5-7pm 7pm Ventura British Brass Concert	21 Summer Solstice Happy Hours 5-7pm Beefeaters Solstice dinner	28 Happy Hours 5-7pm 6 pm Salad Bar 7pm General meeting	Bar Hours Sunday 3pm to close, Closed Mon. & Tues. except special events Wed. Thurs.& Fri. 5pm to close,
Thu		6 9:15 am Yoga with Heidi Stok 6:30pm Community meeting with Harbor	13 9:15 am Yoga with Heidi Stok Islanders BOD meeting 6:00-9:00PM, CIWSA	20 9:15 am Yoga with Heidi Stok	27 9:15 am Yoga with Heidi Stok	
Wed		5 6:30 pm Wed .Dinner	6.30 pm Wed .Dinner	19 Spm Islanders meeting 6:30 pm Wed Dinner	26 6:30 pm Wed .Dinner	
Tue		4	#	18 6:30pm CIYC board meeting	25	
Mon		3 Cleanup from Variety show	10		24	
Sun		2 Bloody Mary Show	9 Dinghy party Dining Room Rented	16 Father's Day	23 DAV Sail Day	30 1-4pm OPEN HOUSE

Sat 4pm to close

As of 04-,19-19

Birthday Bash — May 03 by Connie Calo Come and join us for our monthly celebration for members whose birthdays and/or anniversaries are In May. Bring "munchies" to share!

Happy May Birthday

01 Gene Peck, **01** Ricky Woodrow, **04** Bill Johnson, **05** Wendy Parmenter, **06** Cindy Crocket, **06** Stephanie Lundquist, 06 Ingrid Schuh, 07 Gayle Laza, 10 John Barr, 10 Karen Harvey, 10 Kathleen Reed, 11 Liz Campbell, 11 David Wardlow, 14 Donna Royan, 15 Arlene Beckwith, **18** Maureen Fletcher, **19** Meg Hawthorne, **20** Gerry Adams, 21 Stacy Miller, 21 Lori Robinson, 22 Paul Hatcher, 23 Paul Paulin, 26 Lee Orgel, 27 Deborah Tyhurst, 28 Howard Simon, 29 Kim Hoffmans, 30 Keith Laufer, **30** Rick Wilson, **31** Skoony Schoonmaker, **31** Duane Wherland, 31 Donna Eyman, 31 Melinda Irvin.

Happy May Anniversary

01 Lynda & Chris Norton, 04 Bob & Pam Nast, **05** Gareth & Rikki Jones, **13** Jim & Linda McCulley, 16 Howard & Carol Simon, 18 Ross & Kim Henriksen, 22 Steve & Pam Onderko, 26 Tom & Leslie Webb, 27 Hardy & Olga Moll, 28 Larry & Karen Stein, **30** John & Rose M Hazeltine.



CIYC Mother's Day Dinner

May 11, 2019 — 7:00pm

Celebrate Mom!







Menu

French Laundry Garden Salad with Vinaigrette Steak Diane over Spinach Roasted Rosemary New Potatoes Fruit Compote with Zabaglione Sauce \$25 per person

Dinner prepared by the skillful hands of your CIYC Board of Directors 👄



Dance to the sounds of DJ Jim Cubberly

May 2019





Sign up today on Club Runner or at the club before we sell out!

CIYC COASTAL WINE DINNER

May 18, 2019

Wine Presentation by David Brodowsky, CSW of Epic Wines & Spirits Cuisine by Chef Ray Swanson, Chef 805 Catering HORS d'OTUVRES:

Lucion Albrecht Brut Rose NV

HEIRLOOM TOMATO, CREAMY GOAT CHEESE, AND FRESH BASIL ON GARLIC CROSTINI
CRISPY VEGETABLE SPRING ROLLS WITH DIPPING SAUCE
SAUCY COCKTAIL LAMB MEATBALLS TRST COURS OM RAGO Four Graces Williamette Valley Noir 2017 our Graces Williamette Valley Handt Noir 2017 HISHAVED GREEN APPLE, PECAN AND GORGONZOLA ATOP MIXED BABY GREENS WITH BALSAMIC VINAIGRETTI RD COURSE: Foley-Johnson Rutherford, Napa Valley Cabernet Sauvi

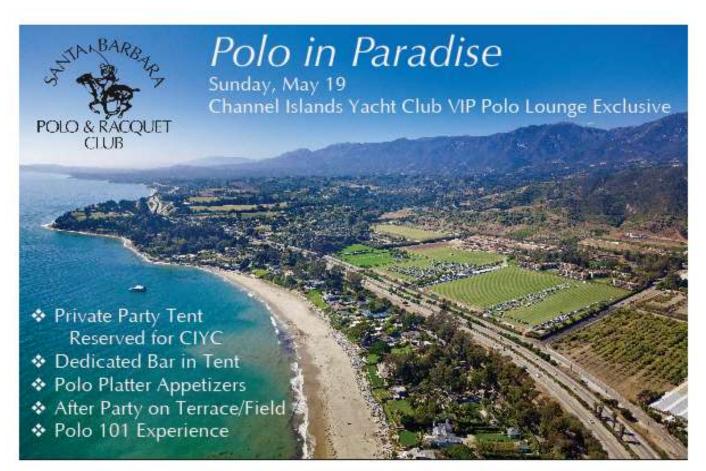
PEPPER CRUSTED PETIT FILET MIGNON WITH BACON WRAPP THOUSAND LAYER POTATO GRATIN

CHEF 805 SELECTION OF GLAZED BABY VEGETABLES DESSERT: Jorge Ordóñez Málaga, Nº2 Victoria 2014 CHEF 805 CHEESECAKE WITH CLEMENTINE COULLS AND SHAVED BELGIAN CHOCOLA

\$75.00 PER PERSON

Sign up in the bar or by email to Mike Farrell Your CIYC House Account will be charged on or after May 1





Santa Barbara Polo & Racquet Club Is Honored to Welcome the Channel Islands Yacht Club and Friends for a VIP Polo Lounge Experience

Sunday, May 19, 2019

Polo 101 Experience 2:00PM Polo Match 3:00PM – 5:00PM

Polo Pony Parade -- Divot Stomp Trophy Presentation -- After Party

Nestled between the Pacific Ocean and the Southern California foothills, lies the Santa Barbara Polo & Racquet Club, established in 1911.

Arrive in your best Sunday Polo attire – ladies' large hats and men's polo shirts or sport coats are welcome.

Enjoy the best polo on the west coast in style with our VIP Polo Lounge Experience.

May 2019



\$40 per person, payable by check to Channel Islanders. CIYC members, adult family and friends welcomed to join in the fun.







CIYC's GOT TALENT

MAY 31st and JUNE 1ST

Doors open at 6:00

\$25.00

Come share a night of memories as your fellow CIYC members entertain you with a variety of music and dancing.

Don't be left out. Shows traditionally are a sellout.

Tickets include a light dinner starting at 6:30.

Contact <u>Jack Borkowski</u> or <u>Barbara Brauns</u> for information and tickets.

805-890-2623 Jack

805-890-1610 Barb







































CIYC Opening Day April 7th











CIYC Opening Day April 7th



















Easter Brunch April 21st



May 2019



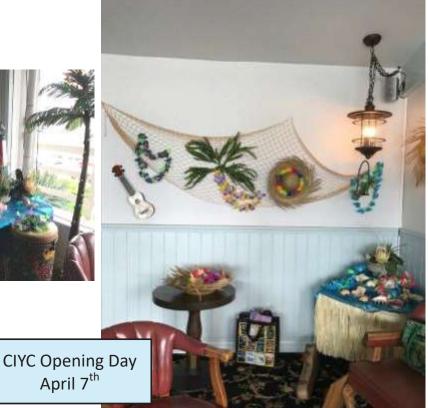


Channel Islands

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DEADLINE NOTICE:

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

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