

AUGUST 2012

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Editor: Liz Campbell

Asst. Frank & Sharon Sullivan

Pat Korecky



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Phone (805) 985-2492

Channel Islands

Yacht Club

currents

Learning Necessary
New Member
Skills



4th of July
Potential
New Members
For CIYC



Message From The Commodore Jerry Wood



Hello fellow club members

JULY really started off with a bang. On the 3rd we had the British Brass Band play a tribute to our Country. Then on the 4th we had a great meal prepared by **Cary** and crew which was followed by the annual Fireworks show.

We are well into the second half of the year which seems to be flying by. The summer vacation time is upon us and club usage is down. Please help by signing up for our dinners and other functions.

We had a great Saturday night dinner put on by **Diane Sabol** and her crew. It was a **Maryland crab-fest** with crab legs, lobster claws, shrimp, sausage, potatoes, and corn on the cob. Fabulous!!!

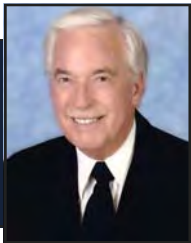
The **Beefeaters** put on a great dinner the following Saturday. Thank you, Beefeaters, for a terrific meal. At the time of this writing the Epicureans hadn't done their meal yet, but I'm sure that it will be great as usual!

We had a very good **Open House on the 15th**. I would like to welcome the new members that have recently joined our great club: **Karen and Don Wood**, **Cindy Crocket** and **Dann Daggett** as regular members; **Paul and Sandy Fredricks** as Marlins; and **Michell Smith and Sam Bradbury** as Rams. Cindy is the daughter of Wendell Morrisset and Michelle is with the Women's Sailing Assn. Let's make all of them feel at home. I would also like to thank everyone who came to the open house, making it a huge success: Frank Sullivan, who signed up a new member and got some terrific open-house flags; Erica & Zoran; and Mary & Kurt who talked to a lot of people. We have a new kitchen floor upstairs thanks to the hard work of **Darin Mackinga**. Darin and I worked for eight hours Tuesday on the floor. Thanks to **Tom Warden** who donated the tile for the floor.

I hope everyone has a great summer and can make it out on the water.

Jerry





Message From
Thomas Warden
The Vice-Commodore



Wednesday night dinners this month have been outstanding thanks to **Dana Hamilton, Frank Laza** and their respective **cooking crews**.

The **June 30th CIYC Dinghy Party** had perfect weather and perfect planning. **Gary Johnson** took charge of the **Dinghy Parties** this season. He and his wife, **Joyce**, organized everything with coaching from **Sherry Brisbane** to the onboard assistance of **Tim Haapanen**, chief cook, with help from **Willie Cline**. **Diane Van Arsdall** was in charge of **games**, assisted by **Jennifer Sparks**. It takes a lot of people working together to "make it happen". **Megan Cooper** manned the door and collected the money, **Cary Verstynen** bartended and **Jason Clay** provided the entertainment. Many others worked very hard and participated including **Cindy Arosteguy** and **Les Hardwick** who provided the "dinghy" involved in the ring toss. We have three more Dinghy Parties to go this season and they all will get better and better! There were about 60 people who attend and most of them stayed all day. We knew it was a very successful party when **John Anderson** tried to straddle two electric boats at the same time and took the plunge!!

July 4th **Cary Verstynen, Keith Moore**, and the help of others celebrated Jerry's best **Holiday**. It was also his birthday. **Happy Birthday, Commodore Jerry!**

The **crab and lobster fest on Saturday, July 7th** was a sell-out success. I have been to a number of crab fests over the years and this was the best . . . yes, even better than Cape Cod!

Thanks to **Diane Sabol, Jackie Biederman** and their multiple helpers for the great service, great food, and an outstanding time. Diane and Jackie even provided entertainment with a blackjack table, getting us primed for the Casino Night for Cystic Fibrosis at CIYC on **August 25, 2012**.

Watch your CIYC calendar and be sure to attend these outstanding events. You will always have a great time.



Message From The Rear Commodore Jane Thomas



On-the-water activities in **July** included the **Ladies' and Men's Fishing Tourneys on July 22 and July 29**, respectively. Check out Frank's Anglers Corner for details.

Although CIYC hosted no races in July, our racers were still busy competing in Wet Wednesdays and other regional races. In **PBYC's Milt Ingram race on July 14**, **CIYC Mary Howard** took first on **PARADISE FOUND** (VYC) and **Chris Williams** took sixth on Tom Warshauer's **QUIET TIMES** in the Lady Skipper class, while **Brent Swanson** took first with **VELERO** in the Non-spinnaker fleet.

At press time, SBYC's/KHYC's Santa Barbara to King Harbor race (July 27-28) and **PCYC's McNish Classic (July 28)** are approaching. The McNish attracts classic wooden yachts from all over Southern California. Our **Walter Russakoff** and his **VIGNETTE** have competed against Dick McNish and his **CHEERIO II** for many years. These wooden beauties are spectacular under sail!

Gary and Joyce Johnson are gearing up for another fun **dinghy party** – an encore to their **June 30** success, but this time at **Wendell Morrisset's** home – **Sunday August 5**. I'm sure there will be some great food and a band. Watch for details in the weekly email of upcoming CIYC events.

Our Race Committee will be on the water again on **Saturday, August 11**, for the **Neil Underwood Regatta**. If you're not racing, come join us on the Committee Boat!

Attention CIYC Cruisers: Meet with our Cruise Chairman, **Don Dickey**, on Friday, August 3, at 5:30 (before TGIF Fish Fry and Horse Races) to solidify plans for the rest of the cruising season; e.g., a week-long cruise to Catalina (August 17-25), Prisoner's Harbor cruise (October 5-7), Santa Barbara (October 28-28), and rescheduling the Fry's Harbor cruise. Additional or alternate ideas are welcome!

Hope to see you on the water!





Message From
Channel Islanders First Mate
Mary Ann Moore



**WHERE DID
ALL THE
ISLANDERS GO??**



Enjoy your summer.
The Islanders are enjoying theirs.
We'll be back in the Fall!
Be safe on land, air or sea.

Mary Ann "All Day All Night" Moore
First Mate

Anglers' Corner

By Frank Sullivan

Ladies Tournament:

What a great month for the Anglers! We had the Lady Anglers' Fishing tournament on **July 22nd** with **Joyce Johnson, Barbara Brauns, and Debra Tyhurst** on **Skip Miser's** boat "**Dawn Patrol**". On my boat the "**Valkyrie**" we had **Mary Howard, Lori Robinson** and **Pat Korecky**.

The "**Valkyrie**" headed for Anacapa Island then Smugglers on Santa Cruz Island but Skip had decided to take advantage of his boat's greater speed and go to the back side of Santa Cruz, and it paid off. Everyone caught fish on both boats, but the winners were all on Skip's Boat.

Joyce Johnson caught a 33.6 lb. Halibut, **Barbara Brauns** caught a 6 lb. Barracuda and **Debra** caught a 3.9 lb. Calico Bass.



On the Valkyrie, **Mary Howard** caught the first fish. It was a California Scorpion fish (Sculpin), which has poisonous spines. She decided that discretion was the better part of valor, and let it go.

Men's Tourney:

The men's Tourney was held July 29th. The **Valkyrie, Dawn Patrol** and Woody Underwood's **Absolute** competed. The boats were full and that indicates a much needed increase in participation. 1st Place was Gary Johnson with a 2.7 lb. Sheepshead, 2nd Charlie Farrell with a 1.1 lb. Sugar Bass and 3rd was Keith Moore's 1 lb. Olive Rockfish. It was scratch fishing all around.

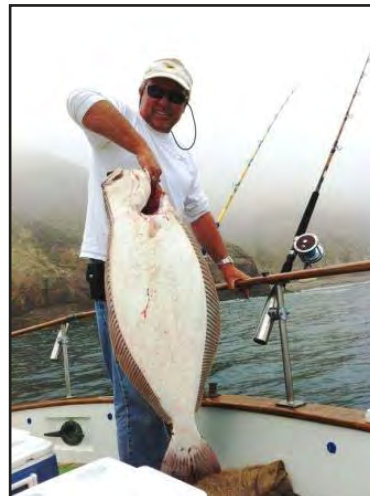
Big Fish of the month:

The big fish of the month so far is a 26.2 Halibut caught on the front side of Santa Cruz Island by Gary Johnson on July 12th.

Good job Gary!

Upcoming events:

Sept 7th CI Billfish kickoff dinner
Sept 8th-12th CI Billfish Tournament
Sept 14th CI Billfish Awards Dinner
Nov 11th Anglers' Awards dinner



"Big Fish of the Month"
\$50 prize
is awarded at the end of every month...however, you can only win once per year. Legal fin fish only and no sharks.

"Big Fish of the Year"
At the end of the year there will be a Big Fish of the Year award for \$100.00. It does not have to be one of the monthly winners, it can be a tourney fish or not, so if you win one month don't quit, the next fish you catch may be worth \$\$\$\$.





CIYC BEEF EATERS
OLYMPIC CELEBRATION DINNER

SATURDAY - AUGUST 11

Swiss Steak in Belgium Mushroom Gravy

Irish Mashed Potatoes

***Costa Rican Corn – w/ Grecian Sun
Dried Tomatoes***

Romanian Salad

Italian Garlic Bread

American Chocolate Cake

French Vanilla Ice Cream

\$15.00



SEE WHAT'S COOKIN

part a.

Thomas Warden, Vice Commodore

For those of you who missed the **Tour of the CIYC galleys**, the following represents general information about our galley (kitchen) facilities:

CIYC KITCHEN TOUR

2 GALLEYS -

UPPER GALLEY PURPOSE:

Food distribution - no cooking

Microwave and coffee service available

Steam tables for cafeteria style service

Steam tables to be filled and set at temperature "5"

Close drain valve and fill to no more than 1 1/2 inches deep to prevent overflow when steam trays are placed into the water

Be sure to turn off the temperature settings and drain the steam table as soon as all food has been distributed

Commercial dishwasher is available for large quantity of dishes with provided racks. Use the overhead sprayer for maximum pressure to clean the dishes.

Dishes are stored under the table and also above the wash rack

DUMB WAITER - - - ----VERY FRAGILE DO NOT OVERLOAD

Maximum weight 20 lbs. Upper and lower doors must be closed for dumb waiter to operate.

GARBAGE

All garbage must be put in the garbage bags. Do not put any garbage down the drain. There is no garbage disposal.

SEE WHAT'S COOKIN

part b.

ACCESS TO MAIN GALLEY

The back stairs are now condemned so all access is either through the main stairway of CIYC or the dumb waiter.

All serving utensils must be brought up from the lower galley and returned to the lower galley after the meal has been served.

MAIN GALLEY

We have been told our main galley is equal or better than most commercial kitchens.

We have state of the art freezer, cooking facilities and ovens.

DOUBLE CONVECTION OVENS:

Double convection ovens are somewhat temperamental. Sometimes they appear to be "ON" and they are not. Be sure the gas valve, temperature setting and fans are working. Turn on the ovens early prior to preparation of the meal, and periodically check to see that the temperature is rising.

Always use asbestos gloves when opening or closing the oven doors. They are extremely hot and can cause serious burns, which can ruin your whole day. Be aware of the sharp knives.

The First Aid Kit is located to the left of the main sink. Also, latex gloves are available for cleanliness. No grease should EVER be poured into the drains. This will immediately cause a back up from the floor sinks. This can really put a blanket over a good meal.

There are cooling racks to the left of the ovens.

The main stove includes an upper broiler, griddle and a third baking oven. Check the pilot lights periodically as they have a tendency to blow out. Matches are available.

There is a big pot burner and water valve immediately above it, located between the sink and the big stove.

FREEZERS AND REFRIGERATORS:

Cleanliness and safety is of the utmost concern. Food storage is critical so that safe temperatures can be maintained. We are regulated by the Ventura County Health Department with routine inspections.

Read the temperature control notices for maintenance of food safety. The notices are posted around the kitchen at various locations and on the refrigerator doors.

Be sure the doors are tightly closed after removing items. Spills should be cleaned up as quickly as possible with hot cloths.

SEE WHAT'S COOKIN

part c.

This is a self-help Club, and we are all responsible for maintaining cleanliness and preservation of our Club assets.

CLEAN UP

Every dinner cooking crew should designate someone to clean up the pots and pans, etc. The Club provides professional dishwashers, but food left out overnight in dirty pans can cause serious health problems and can often result in nocturnal visitors.

Rinse out all cooking pans, trays and utensils and stack them in the main sink. All pans should be filled with water when left overnight, if not completely washed, dried and put back on the racks.

Never leave food out after a meal. If it is a small portion, throw it out or take it home. When in doubt throw it out! Placing small portions of meals in the refrigerator only creates clutter and mold, although, there may be good intentions in saving leftovers. This is not a Science lab!

Please put the equipment back where it belongs after use.

There are aluminum wraps and plastic wraps for food preparation and storage. Cutting boards are available. We use plastic not wood, as wood retains contaminated food and residue. Wash your hands always and frequently. Avoid cross-contamination of food during meal preparation, i.e. chicken and beef.

Before going to the market to purchase dinner supplies, always check the inventory of spices, condiments and other such food items as we may already have them in stock. Sometimes we end up with 5 bottles of Lawry's seasoning. The point is that we have duplications, which is an unnecessary expense for the Club.

Cooking at CIYC is usually a fun, wholesome, challenging and a rewarding experience. Ask to be on a cooking crew and you will not be disappointed.

This is a self-help Club and we would all benefit if we had more participation in our cooking events.

Studies have shown in most groups, whether they be professional or social, that 10% of the members do 90% of the work. CIYC has a lot more than 10% doing the work of operating our Club; however, it would be nice if more members stepped up to cook on the dinner crews for Wednesday night.

It seems we have the same reliable people stepping up to the plate all the time. Let's see more participation. The cooking experience at our Club includes team work; bonding of members and an over-all very rewarding experience.

You do not have to be Wolfgang Puck or Rachael Ray to get in the kitchen. If you can boil water, you can cook. Give us a call to team up with the more experienced cooks. It is an experience which will add a new dimension to your life!





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		Lesson 10	Powering Your Boat
		Lesson 2	Equipment For Your Boat
		Lesson 3	Trailing Your Boat
		Lesson 4	Handling Your Boat
	Sun., 12 Aug 9am - 5pm	Lesson 5	Your "Water Highway" Signs
		Lesson 6	The Rules You Must Follow
		Lesson 8	Boating Safety
		Lesson 13	Communications
	Sat., 18 Aug 9am - 5pm	Lesson 9	Navigation (hands on)
		Lesson 11	Knots & Lines (hands on)
			Course Review
			Test and Certificate

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Oxnard, CA 93035

PRICE: \$60 CASH OR CHECK

CONTACT: Doug Williams
dbw11s74@gmail.com



British Brass Band
July 3rd





British Brass Band
July 3rd





Channel Islands Yacht Club

August 2012

Sun	Mon	Tue	Wed	Thu	Fri	Sat
5 <i>Dingy party</i> <i>OPEN HOUSE</i>	6	7	1 Wed .Night Fun night & Bingo Dinner 6:30 Bingo 7:00	2 Bocce Ball	3 5:30pm Cruisers planning meeting 6:30pm TGIF	4 Room Rental- Wedding
			8 <i>1pm Bridge group</i> Wed .Night Fun night & Bingo Dinner 6:30 Bingo 7:00	9 Bocce Ball	10 BD BASH	11 <i>Neil Underwood</i> <i>Regatta</i> 6:30pm Beefeaters
12	13	14 Beefeaters Bonding	15 Wed .Night Fun night & Bingo Dinner 6:30 Bingo 7:00	16 Bocce Ball	17 Bar Appetizers	18 <i>Cruiser Nav #4 CIYC</i> 6:30 Epicureans W/Music
19	20	21 BOD Mtg	22 <i>1pm Bridge group</i> Wed .Night Fun night & Bingo Dinner 6:30 Bingo 7:00	23 Bocce Ball	24 Bar Appetizers General Meeting	25 5pm Cystic Fibrosis Casino Night fund raiser.
26	27	28	29 Wed .Night Fun night & Bingo Dinner 6:30 Bingo 7:00	30 Bocce Ball	31 Bar Appetizers	Labor Day Weekend



September 2012



Channel Islands Yacht Club

Sun	Mon	Tue	Wed	Thu	Fri	Sat
						1 Cruise to Coches Prietos
2 Cruise to Coches Prietos	3 Labor Day Holiday Supper Club	4	5 4pm Islanders BOD Wed .Night Fun night Dinner 6:30 Bingo 7:00	6 Bocce Ball	7 CI Bill fish kickoff dinner- 6:30pm by Islanders	8 Cruiser Nav #5 VYC Room Rental BD Party CI Billfish Tourney
9 Wine tasting	10 MNF	11	12 1pm Bridge group Wed .Night Fun night Dinner 6:30 Bingo 7:00	13 Bocce Ball	14 CI Bill fish Awards dinner-6:30	15 6:30pm Beekeepers dinner
16 Open House and Dingy Dock Party	17 MNF	18 BOD Mtg	19 Wed .Night Fun night Dinner 6:30 Bingo 7:00	20 Bocce Ball	21 BD BASH	22 Lady at the helm race 6:30 Buffet dinner
23 Wine Tasting 3pm	24 MNF	25	26 1pm Bridge group Wed Wednesday .Night ends Wed. Night Fun night Dinner 6:30 Bingo 7:00	27 Bocce Ball	28 Bar Appetizers Gen election Mtg	29 Cruiser Nav #6 CIYC Oakley 6:30 Anniversary din-
30					Bar Hours Sunday 3pm to close, Mon-Thur. 5pm to close, Closed Tuesday except special events Fri & Sat 4pm to close .	



"CIYC DINGHY PARTY"



Sunday August 5th, 12:00-4:00???

At Wendell Morrisset's House
2505 Greencastle Ct.
Oxnard (Mandalay Bay)

Mexican Food!!!



Margaritas and Mexican Beer (And Bar)
Live Music, Raffles, Games and Prize

\$13.00 per Person



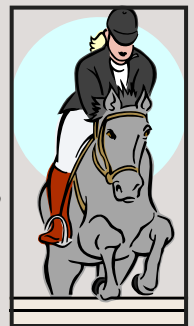
Please sign up at the Yacht Club!



THEY'RE RUNNING AGAIN!!! TGIF - August 3rd

TGIF will be held on August 3rd which features our famous FISH FRY, ponies, jockeys, wagering, and raffles. Dinner will be served at 6:30 followed immediately by the races and raffles. Join us for the best races in the harbor! Come bet on your favorite fillie, nag, number or jockey. Take a chance on the raffles, fun will be had by all!!

Joyce and Clark, TGIF Chairpersons



Epicurean Dinner

August 18th



A Western Flare with Gourmet Faire

Your Chef

Vera Cline



Melon Salad

Corn Bread w/Honey Butter

Babyback Ribs w/homemade Rootbeer BBQ Sauce



Lime and Cilantro Slaw

Baked Sweet Potatoes

Fruit Upside-Down Cupcakes

\$18.00



4th of July





4th of July





Walter Russakoff & Randall Alcorn
celebrating the win of
Vignette II
1st place in class in the McNish Boat Classic.

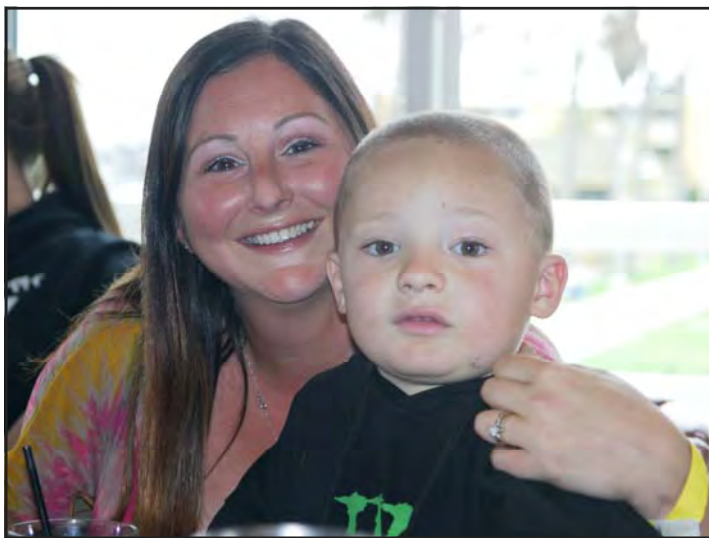


A NEW DUNKIN-DOLPHIN

Years ago, CIYC had a special group who were recognized because they had been “baptized” by salt water on a scheduled yacht club water event. They were awarded a gold felt patch in the shape of a dolphin. I had two: one for a landing at Forney's Cove and one for a sabot race in the harbor. **John Anderson** is our newest **Dunkin-Dolphin**.

While departing this year's outstanding first deck-dock-dinghy party at the Johnsons on Saturday, June 30, John untied his Duffy 18 which had been nested to my Duffy 18, Sea Star. With one of John's feet on each boat, and untied, the boats slowly drifted apart, and when John's leg split maxed out, all 6 foot 6, billfold, cell phone and all, entered the water. It was so graceful, and all in slow motion. When asked if he had a comment that would be printable in the Currents, he said “I should have had a third gin & tonic”. John wear your yellow Dunkin-Dolphin proudly.

Submitted by Wendell Morrisset, P/C 1977, Sea Star



4th of July





Sunday September 23, 2012

Wine Tasting at CIYC

The past two years we have had very successful wine tasting events thanks to you and your friends. With this notice coming out in August it will give you plenty of time to plan ahead. So mark your calendars tell your friends were doing it again. Southern Wine and Spirits will be this year's host distributor. Once again we will have a selection of domestic wineries plus international choices available for your pleasure. A variety of delectable delights will also be available. The charge will be \$20.00 per person.

Tasting Begins at 3:00pm. Registration Opens at 2:30. Tell your friends, bring your friends. Limited to the first 100 people, that sign up. Sign up at the Club or call me or my associate Connie Calo to reserve your spot.

Jack Borkowski 805 890 2623 - Connie Calo 805 815 0296



Birthday Bash - "Friday, August 10th"

*Come and join us for our monthly celebration
for members whose birthdays or anniversaries are in **August**.
Bring "munchies" to share and there is always a great birthday cake!*



August Birthday Celebrations are: *Judy Sandham, Bill Boyd, Roger Knippel,
Jim Carlson, Brent Swanson, Walter Russakoff, Alison Gabel, Carter Gage,
Jean Strangio, Bill Brayton, John Hazeltine, Ruth Hatcher, Jane Thomas,
Sandra Lochridge, Laurel Johnston, Cindy Pap, Dan Ward,
Graham Paine, Jack Jones, Clark Owens, Annette Staples and Bill Scarpino*

August Anniversaries are: *Dennis and Judy Fraser,*

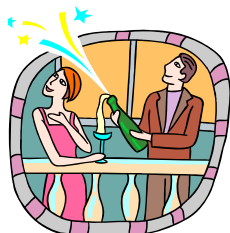
Mike Smith and Lisa Bishop-Smith,

Evans and Kim Hughes, Jr., Eric and Sherie Ireland,

Skip and Laurie Preston, Skip and Lee Miser,

Ev and Ellie Babbe & Martin and Ellen Walsh,

Tom and Gwen Everett, Paul and Diane Paulin



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Club Rental

The **CIYC dining room facility**
is available for rent

for private parties to members, or
non-members sponsored by a mem-
ber.

Please contact **Vice-Commodore,**
Tom Warden 805-985-3311

or **Rental Manager**
Sharon Sullivan 805-985-6155
for scheduling and rates.

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or send via facsimile to
(805) 985-2942

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DEADLINE NOTICE:

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

**Next deadline: August 15, 2012
for September 2012 Issue**

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