



CONNECTIONS

August 2006

www.pryc.us

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
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PRYC OFFICERS

Commodore
Sue Meyer

Vice Commodore
Penny Vowles

Rear Commodore
Pat Paxson

Secretary
Helen Morgan

Fleet Captain
Jack Laisure

Junior Staff Commo-
dore
Russ Morgan

Quartermasters
Pat Paxson
Bob Carlson

PRYC DIRECTORS

Andy Davidson
Bob Carlson
Shawn Milligan
Mike McCarthy

Judge Advocate
Kevin Herink

Treasurer
Chris Dalziel

Race Captain
Dave Coleman

Newsletter Editors
Russ & Helen Morgan
Amy Myers

Website Manager
Cathy Mueller

Historian
Lou Toth



COMMODORE'S COMMENTS

**OUR BIG HAWAIIAN LUAU FUNDRAISER
IS COMING IN LESS THAN ONE
MONTH!!!
MARK YOUR CALENDARS-
SATURDAY, SEPTEMBER 9th!**

Make this a large part of your PRYC plans. We need a lot of volunteers to bring side dishes for the Authentic Hawaiian Kalua Pork Roast, Lomi Lomi Chicken, Huli Huli Chicken; bartending upstairs, manning beer/soda sales downstairs, moving tables, etc.

Most of all, we need our members to donate items or services for the Silent Auction. This can be baskets filled with things like wine, cheese, bath products, coffee or tea, tins of seafood, i.e. sardines, herring. Also boating equipment, apparel or accessories. We're bringing a couple of kayak paddles. Fishing gear is an excellent choice. If anyone can offer services—haircuts, boat rides with lunch or dinner, ect., that would be great. Sports tickets, travel, vacation, or golf packages would be wonderful, too. Handmade items are also welcome and appreciated. We've already contacted all the restaurants, marine stores, a gym, and spas in our area. The more items we have to auction, the better—all to raise funds for the Maritime Top Sail Program in San Pedro.

A Dirty Dinghy Race is planned if we can just get one more Avon-type dinghy. Jim & I have one that can be used. So, please consider lending yours.

A planning meeting is scheduled for Saturday, August 26, at 1pm at the Club. Please come on down and help make this event a success. See you there. Remember, this is your Commodore speaking. Thanks. Sue



KALUA PORK

This traditional Hawaiian specialty is a mainstay at any luau. Andy Davidson has arranged to have our piggies flown in direct from the Islands for our Summer Bash. The story and photo are taken from Wikipedia... ed.



Kalua is a traditional [Hawaiian cooking](#) method that utilizes an **imu**, or underground [oven](#). The word kalua literally means "to cook in an underground oven" and also describes the [flavor](#) of [food](#) cooked in this manner - e.g. **kalua pig**, which is commonly served at [luaus](#).

Traditionally, extremely hot rocks were placed in a hole approximately 6' by 4' by 3' and the hole was lined with [vegetation](#) such as [banana](#) leaves. A salted pig was placed inside and covered with more banana leaves to preserve the [heat](#) and flavor. In some regions an [apple](#) was placed in the pig's [mouth](#) to add additional flavor and for show. Once removed from the imu, the pig was ready to be served.

Modern-day technology has replaced the use of rocks and leaves, but kalua pig slow-cooked in an imu pit continues to be a main attraction at most luaus, such as those held at [Paradise Cove](#). Unfortunately however, [USDA](#) standards prevent traditional kalua pig from being sold [commercially](#). Some companies have attempted to imitate the kalua taste and even devised the *imu pao* (an above-ground variant of the imu), but most have failed to capture the distinct taste of a kalua pig.

The term "Kalua Pork" is frequently used to describe any pork shoulder butt which is rubbed with salt, wrapped in [ti plant](#) leaves, and slow smoked, without regard for an imu.



More Club News



Board of Directors Positions Opening

There are four openings on the Board for next year. The present members are putting together a nominating committee to recruit members who would like to run. The open positions are for Secretary, Quartermaster and two Directors. If you are interested, and want to find out what duties are involved, get in touch with Sue or Russ.



You Wanted to Know....



Lately there have been large numbers of rays lounging about on the rocks down in the marina. They look like so many spotted gray pancakes all stacked on top of one another. Some folks say they're skates, some call them rays Well, which are they..... *You be the judge*

Skates are a type of "ray" that differ considerably from stingrays of the Order Myliobatiformes. Skates, such as the clearnose skate pictured on the left, do not possess venomous barbs like stingrays although many do have sharp thorns located on their dorsal surface and tails. Also, unlike stingrays, skates primarily live in marine habitats and rarely enter brackish or freshwater environments. The most prominent difference between the two groups is that all stingrays give birth to live young while skates reproduce by laying eggs in leathery capsules sometimes called mermaid's purses. *From MOTE Marine Laboratory* www.mote.org

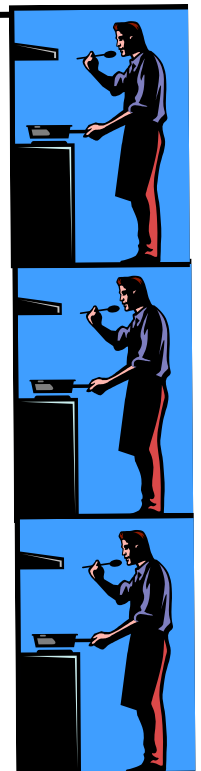


New Constitution and Bylaws to Be Approved

The committee has finished revising the Club constitution and by-laws. The updated version will be sent out to all the members for their input. Please send your comments and suggestions back in writing so they may be addressed. We will vote to see if they are approved on September 9th at the Summer Bash. Sue will be sending out an email with further information.

Check Out Our New Kitchen & Bar Floors

Due to an overflow of water from the tray under the fridge, the kitchen floor totally buckled up and had to be replaced. Jimmie Z and Shawn took charge in ripping all the bad pieces out and hauling them away— a nasty big job even when it isn't super hot! The new floor is in place now and it looks great. It's also in behind the bar. Let's take good care of it. Thanks again to Jimmie and Shawn and anyone else who helped out.



Bruce taking a call on the wine bottle.



Don focussing in on the big picture



Shawn and Lou rehearsing "Oklahoma"....



Lou and Shawn rehearsing "Oklahoma" in sign language



All in favor of purchasing a Margarita machine say "Aye".



Everyone say "Cocktail Time" Click... great shot!

Port Royal might not have the most the most regattas, or trophies, or world class yachts, but we certainly know how to enjoy ourselves as illustrated here aboard Bruce and Toni Stafford's boat, Last Resort at Cabrillo Yacht Club. We were warmly welcomed up tp the clubhouse into the bar where for 5 bucks we got giant burgers with all the trimmings which Bruce cooked for us on the patio. San Pedro is an interesting spot to visit, with the Port, galleries, interesting architecture and the Cabrillo Aquarium which only has species common to our local oceans. When you do, stop in to Cabrillo YC for a drink, they have a great bartender and a friendly atmospere.