



Bath Sailing Club

Newsletter



The Newsletter

This is an occasional update where you'll find information about the following:

1. The Annual Dinner
2. Our next meeting in January
3. Speakers and events for March and April
4. Proposed Rally – Plymouth in May

Happy Christmas

to all members.

Wishing you fair winds in 2019, wherever they take you!

ANNUAL DINNER



Here is a date for your diaries—and something to make your mouth water!

The Bath Sailing Club Annual Dinner will be held on Monday 11 February 2019 at the Cumberwell Park Golf Course.

We have opted for a Two-course Dinner – Main + Dessert (+Coffee/Tea) – at the price of £20 per head.

We will need to let the Golf Club know our menu choices ahead of the Dinner, so please look through the menu you'll find on the last page.

On arrival there will be a welcome drink for Members and guests 'on the Club', the pay bar will be open throughout and a wine list is available.

Here are some admin details:

- Please let David LeLohe know you will be coming, at the latest by Monday 14 January (the day of the January Club meeting in Bathford).
- Please make payment at this time (the Club needs to pay a deposit to Cumberwell Park at this point) and let David know your menu choices.
- Address and contact details for the Golf Club:

Cumberwell Park Golf Club
Cumberwell Park
Bradford-on-Avon
Wiltshire, BA15 2PQ
Tel: 01225 863322

- Arrival: The evening starts 7.00 – 7.30 pm. Don't hesitate to contact David or me if there is anything that needs clarification.

Do come. It is going to be an excellent, fun & social evening!

JANUARY CLUB MEETING

Monday 14 January 2019. After hearing about Cold War submarine activity, The Ice Maidens Antarctic Expedition and an (almost) impromptu West-East crossing of the Atlantic over the autumn, we are lucky that **Malcolm Shirley** has agreed to give the first talk of 2019 about the **Cape Horn leg of the First Round-the-World Yacht Race in 1973-4**. The race was clearly not without incident and it will be fascinating to hear Malcolm's views!

MARCH & APRIL MEETINGS

Monday 11 March & Monday 8 April 2019. We are waiting to hear from our potential speaker for either the March or April club meeting. Our first choice is someone for whom the sea and sailing are his business. He has considerable technical expertise - and a few tales to tell – so we hope he will be able to join us.

We have offered him either date, so if he chooses to be with us in March, we will hold the Members Evening in April (and vice versa).

More soon, I hope!

MAY RALLY—PLYMOUTH

Friday 25 to Sunday 27 May 2019 inclusive. As Martin Hobday outlined at our regular monthly meeting last week, we plan to get a number of boats together out of Plymouth over the May 2019 Bank Holiday Weekend.

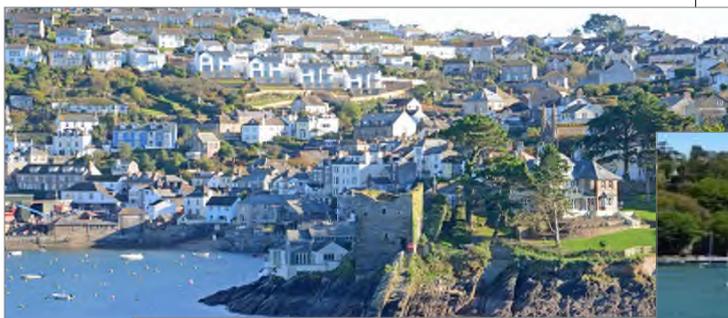
Three members - Martin Hobday, Jim Spencer & Michael Platt - are ready to take crew onboard their own boats, and other committee members (David LeLohe, Jeff Watkins and Michael Brady) have agreed to skipper charter boats as demand dictates.

We are looking at two nights – Friday 24 and Saturday 25 May 2019 – returning to base and heading home on Sunday 26. With the considerable scope the area offers we could head east or west out of Plymouth—Fowey? Newton Ferrers? Salcombe? - as the weather dictates.

We will aim for a good dinner onshore on the Saturday night!

At this stage we are looking for expressions of interest to help with initial planning. We will naturally keep you updated as plans start to firm-up in the first part of the New Year.

Please let me know (morleypotter@scott-mcgregor.com or 07976 253001) or get in touch with any of the committee members.



Fowey



Salcombe



Newton Ferrers

My best!
Morley
Hon Sec

Menu choices

Annual Dinner

Monday 11 February 2019

On Arrival

A drink 'on the Club'!

Main Course

Confit of Duck

with a Potato and Thyme Rosti,
Caramalised Apple and Red Wine
Sauce

Herb Crusted Fillet of Salmon

with a Spring Onion Potato Cake and
Herb Oil

Braised Lamb Shank

with a Parsley Mash and Red Current
Jus

Mushroom, Brie and Cranberry

Wellington (vegetarian)

with a Fondant of Root Vegetables and
a Rosemary Cream Sauce

Dessert

Warm Chocolate Brownie

with Chocolate Sauce and Vanilla Ice
Cream

Apple Strudel

with Vanilla Sauce

Raspberry Crème Brulee

With Ginger Biscuit

Tea and Coffee

A selection of Teas and Coffee served with Homemade Chocolates