



# MARLIN SKI-BOAT CLUB NEWSLETTER

**Date: November/December  
2011**

## General News

As this year draws closer to an end we would like to take the opportunity to say thank you for all the support from our members.

We have lots of entertainment planned for this December holiday. On the 9<sup>th</sup>, 10<sup>th</sup> and 11<sup>th</sup> we will be attempting to host the World's biggest Jet Ski competition. If you know any one interested, the entry forms are available on the website and at the ski-boat club, please remember there are limited launching spots available at Port Edward.

The Doc Wilson compo will also take place between Christmas and new Years.

We wish all our members a safe and enjoyable holiday season.

## The bar...

The bar has been given a touch of make up... a must look see!

Please note that the photo wall has been redone, if anyone would like to bring photo's for the wall please leave them with the bar ladies or Johan from Fotoden, Port Edward, as they have the correct sizes needed.

Happy hour will continue through out the season on a Wednesday from 18:00 - 19:00. The braai facilities will also be open.

Hope to see you soon in the festive season!

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## Recipe of the month

Christmas just wouldn't be Christmas without Mince Pies. Why? Take a look at this easy Christmas Mince Pie Recipe full of rich, sticky, sweet fruits wrapped in pastry. Delicious.

Mince pies have been eaten as part of a traditional British Christmas since as long ago as the 16th century. Then they were made of meat but are now made with sweet mincemeat; a mixture of dried fruits, sugar, spices and brandy. Home made

## December Compo's and AGM

As already mentioned earlier on, we are hosting two competitions in December...

The Jet Ski compo will be held on the 9<sup>th</sup>, 10<sup>th</sup>, 11<sup>th</sup> of December. We are attempting a world record, so should be great fun for all.

There will be entertainment and dinner for sale on Sunday night. Please purchase your tickets before Friday the 9<sup>th</sup> for catering purposes.

The annual general meeting will take place on the 16<sup>th</sup> of December, this will be followed by the Christmas dinner – tickets will be available at the club, please remember to book your seats for catering purposes. The AGM will start at 17:00.

There will also be safety officers doing boat inspections on the 16<sup>th</sup>. Please contact Gerard or Mike for further details. Please also look on the website: [www.marlinskiboatclub.co.za](http://www.marlinskiboatclub.co.za) for all the forms needed for the inspections.

Subs are also due and they can be paid at the AGM. As we know everything has gone up, and unfortunately our subs also needed a slight increase. Please take note of the following:

- Subs: R330
- Affiliation: R120
- Launching fee – yearly: R500
- Spouse: R110

Please also take note that according to the new liquor act you only have 3 months in which to pay your subs. Any member who has not paid their subs will forfeit their membership.

**"If quitters never win,  
and winners never quit,  
then who is the fool that  
first said:**

**'Quit while you are ahead?'"**



mincemeat is quick and easy to make and there are also many great commercial brands out there to use instead.

Shortcrust pastry is my preferred mince pie case, some like puff pastry, you choose.



**Prep Time:** 25 minutes

**Cook Time:** 20 minutes

**Total Time:** 45 minutes

**Yield:** Depends on size of tin used.

**Ingredients:**

- 350g all purpose/plain flour
- Pinch of salt
- 225g butter, cubed or an equal mix of butter and lard
- 1 beaten egg + 1 cold water as needed
- 1 jar of mincemeat, shop bought or home made
- 2 tbsp icing sugar

**Preparation:**

Heat the oven to 400°F/205°C/Gas 6

**Make the Pastry**

Place the flour, butter and salt into a large clean bowl.

Rub the butter into the flour with your fingertips until the mixture resembles fine breadcrumbs, working as quickly as possible to prevent the dough becoming warm.

Add the egg to the mixture and using a cold knife stir, add cold water a teaspoon at a time until the mixture binds but don't make it too wet that it is sticky.

Wrap the dough in plastic wrap and chill for a minimum of 15 minutes, up to 30 minutes.

The dough can also be made in a food processor by mixing the flour, butter and salt in the bowl of the processor on a pulse setting. When the mixture resembles breadcrumbs, add the egg a slowly, through the funnel until the dough, then add water a tsp at a time until the dough comes together in a ball. Wrap in plastic wrap and chill as above.

**Assemble the Pies**

Choose a muffin or bun tin for the size of the pie you want. Choose from a standard 12-cup muffin tin down to small canapé size. The number of pies will depend on the size of cup you choose.

Dust a work surface lightly with a little flour and roll out two-

## A word to pay attention to...

Hi Everyone,

As previously advised, the proposed moratorium (total ban) on catching red steenbras will soon be published for public comment. It should be noted that the original intention was to publish the ban regardless, without public comment. Thus it can be assumed that the decision had (has) already been taken and the officials concerned are merely going through the motions.

Therefore it is imperative, I believe, that every person who has interest in this matter writes in to the required address which presumably will be published with the draft for comment. It's not sufficient to leave this to one person, like the BDSAA Environmental Officer, or to a Club secretary. Everyone must write in.

Comment must be logical and sober - avoid "yelling" at them. The gist of what needs to be said is in the latest red steenbras article in Ski boat magazine and the previous article (not Graham Winch's...). Points to consider:

1. There's no need for a complete moratorium on catching. A ban on the commercial trading lengthened closed season and more effective compliance initiatives to prevent illegal catching and sale is what is needed.
2. There are likely to be severe unintended negative consequences of a complete moratorium. Deep-sea recreational fishermen are the "eyes and ears" of compliance initiatives and through launch-site licence requirements have a greater control over fellow fishermen. If recreational fishermen are not allowed to catch red steenbras, there will be reduced interest in protecting them from illegal activity and the illegal trade will go further underground which could result in even greater illegal harvesting, like has occurred with perlemoen.
3. The Department's reasoning and information regarding the proposed moratorium has not been made public to enable constructive comment. There is only a rumour they are acting on statistics which show that commercial catches have declined 99%. There is no correlation between that and a decline of the fish stocks, because with reduced number of commercial licences and greatly reduced quotas the fish is no longer of legal commercial significance and is no longer being targeted by legal commercial activity.
4. No attempt has been made by the Department to gather information on recreational statistics. These will also have declined with reduced catch limits (quotas) but most recreational fishermen have reported increased, not

thirds of the pastry to 1/8"/3mm thick. Cut circles to line the cups of your tin, don't worry if the pastry doesn't come to the top.

Fill the pastry lined tins 2/3 full with mincemeat.

Roll out the remaining pastry to the same thickness and cut smaller circles to fit as lids on the tarts or to be decorative, cut stars or other fancy shapes.

Dampen the edges of the tart bases with a little cold water and press the lids on. Make a small hole in the surface of each pie with a small sharp knife to allow the steam to escape (you can omit this if using star-shaped lids).

Bake in the preheated oven for 20 mins (15 mins if making canape size) or until golden brown. Remove from the oven and sprinkle with the icing sugar.

Mince pies are delicious served hot or cold on their own or with Brandy Butter. They will keep well if placed in an airtight tin - up to seven days. Sometimes they benefit from a gentle warming in the oven before serving.

## Things My Mother Taught Me

### ■ Author Unknown

- My Mother taught me LOGIC...  
"Because I said so, that's why."
- My Mother taught me MEDICINE...  
"If you don't stop crossing your eyes, they're going to freeze that way."
- My mother taught me FORESIGHT...  
"Make sure you wear clean underwear, in case you're in an accident."
- My mother taught me to APPRECIATE A JOB WELL DONE...  
"If you're going to kill each other, do it outside. I just finished cleaning!"
- My mother taught me about TIME TRAVEL...  
"If you don't straighten up, I'm going to knock you into the middle of next week!"
- My Mother taught me INTUITION...  
"Put your sweater on; don't you think that I know when you're cold?"
- My Mother taught me to MEET A CHALLENGE...  
"What were you thinking? Answer me when I talk to you... Don't talk back to me!"
- My Mother taught me HUMOR...  
"When that lawn mower cuts off your toes, don't come running to me."
- My mother taught me RELIGION...  
"You better pray that stain will come out of the carpet."
- My mother taught me about my ROOTS...  
"Do you think you were born in a barn?"
- My mother taught me about HYPOCRISY...

decreased red steenbras activity and releases indicating recovering and increasing populations. Quote from your own experiences.

5. Recreational fishing is an important contributor to the national economy, more so than commercial line fishing. A ban on catching fish will impact negatively on a significant economic generator and if taken to its logical conclusion, will result in a complete ban on recreational fishing as and when other species are regarded as collapsed.

There's lots of other stuff I'm sure everyone can contribute.

Please distribute this as widely as possible within your clubs and amongst sympathetic parties, especially commercial interests which recreational fishing supports, such a tackle shops, boat builders and boating shops.

The objective must be to have a deluge of considered objections to the proposed ban with constructive alternatives. Please make this the subject of pub and social talk and persuade everyone to make a submission. The response must be so significant and unprecedented that the Department will be unable to ignore it.

Regards,  
John.  
John Rance

Environmental Officer

Border Deep Sea Angling Association (Affiliated to SADSAA)

"If I've told you once, I've told you a million times - Don't exaggerate!!!"

- My mother taught me about the science of OSMOSIS....

"Shut your mouth and eat your supper!"

- My mother taught me IRONY....  
"Keep crying and I'll give you something to cry about!"

- My mother taught me about ANTICIPATION...

"Just wait until your father gets home."

- My mother taught me about STAMINA....  
"You'll sit there until all that spinach is finished."

- My mother taught me about JUSTICE...  
"One day you'll have kids, and I hope they turn out just like YOU... then you'll see what it's like."

- And she thought no one was listening!



**And always remember that you have never failed. You've just found 10,000 ways that won't work.**