

January - February 2019

HORIZONS

The Magazine of the Aberdeen Boat Club



HAPPY
CHINESE NEW YEAR
YEAR OF THE PIG

2019





FIRST

**FOREVER
FIRST**

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FIRST RANGE

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CONTENTS



| | |
|---------------------------------|----|
| Commodore's Letter | 2 |
| New Committee Members | 3 |
| General Manager's Letter | 4 |
| Feature Story - Angela Ho | 8 |
| DIY Pontoon Project | 10 |
| Past Event | 11 |
| Aberdeen Boat Club Academy news | 18 |
| Snooker Report | 23 |
| F&B Promotion | 24 |

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Horizons welcomes ABC member contributions of articles and photos.
 Please contact the editor at martin@drmartinwilliams.com



COMMODORE'S LETTER



Chris Pooley
Commodore

FIRST COMMODORE'S LETTER OF 2019

Taking a cue from the caption, I would like first to wish all members a Happy, Healthy and Prosperous New Year when you receive this edition of *Horizons* during the first week of January. As I write, the Club's famed NYE themed party is heading for another sozzled success, with 160 booked and two weeks to go.

Much has happened over the past month or so:

- A successful Southside Regatta, with the winner and three in the top ten of the Optimist Group and a clean podium sweep with the 29'ers as testament to the quality of the coaching staff;
- Despite the devastation on MI, there was no disruption to the ARA programme and activities. This is a credit to all concerned in their determination to carry on as normal with access to MI agreed *under supervision*, after taking advice from the A.P. and underwriters;
- Two Commodore's Cups took place. Firstly, an event where your Club went down narrowly against the RHKYC team, but in a thoroughly enjoyable contest that's now a regular calendar feature. Secondly, the traditional Sailors plus guests event on 16 December, which proved an extended party thanks to fickle winds delaying the racers' return. An excellent turkey and spread was enjoyed (by those who arrived in time!);
- The French Concert and Carol Service arranged at short notice by our ever innovative GM was a great success, on top of which attending members kindly donated HK\$22,500 to assist with MI re-building. The GM *must* be persuaded to wave his wand again next year; and
- By the time you read this, the Club's full

range of Christmas and New Year activities will have passed, with members who attended replete and no doubt enjoying a quieter January.

But, all members will be asking: What of the MI Claim and restoration? At the time of writing, the newly formed Working Group is in the final stages of reviewing the three tenders received for restoring the Clubhouse to its pre-typhoon condition. While the inevitable delays in such processes are frustrating, it is most important that every single point of Claim is adequately covered: The price of an inadequate review rushed through in order to speed the re-building could be "money left on the table", which is certainly not in the Club's longer term interest. Fortunately we have a considerable depth of experience in the field of construction work amongst our Committee and membership on which to draw.

Note that the tenders to restore are, *in effect*, theoretical, in order simply to form a legitimate claim in accordance with Underwriting Principles. The actual re-building will need to be more substantial given the weather conditions to which the site is exposed, and with rising sea levels potentially worsening.

Notwithstanding due process we are confident that once the Claim is in the process of negotiation, we will receive approval from the Loss adjuster to proceed to re-instate the changing rooms, which will allow members to return to a segregated part of MI to enjoy rudimentary service. Back to Nissan Hut days one might say.... The reasoned hope and plan is that this will take place before CNY.

On that note, and with the incoming Year of The Pig – Good Fortune and Luck according to one horoscope – I would like to wish all members Kung Hei Fat Choi and a happy return to a restored MI later in the year.



NEW COMMITTEE MEMBERS

At the AGM, the following members were elected:

FLAG OFFICERS

| | |
|--|------------------------------------|
| Chris Pooley - Commodore (Chairman) | commodore@abclubhk.com |
| Alan Child - Vice Commodore | vicecommodore@abclubhk.com |
| Richard Walker - Rear Commodore House | rearcommodore.house@abclubhk.com |
| Braeme Brechin - Rear Commodore Sailing and Marine | rearcommodore.sailing@abclubhk.com |
| Matthew Johnson - Honorary Treasurer | treasurer@abclubhk.com |
| Nick Bodnar-Horvath - Honorary General Secretary | honsec@abclubhk.com |

SAILING AND MARINE COMMITTEE & DINGHY SUB-COMMITTEE

The Sailing and Marine Committee is chaired by the Rear Commodore (Sailing). Members of this committee plan and organise all of the Club's races and training courses, liaise with other clubs and organisations for external events, monitor our Club boats and ferry services, and are responsible for ongoing maintenance and development of our sailing and marine facilities and services.

Members:

- Graeme Brechin (Chairman)
- John Berry
- Josephine Cheng (co-opted)
- Chris Pooley
- Stephen Perret
- Chris Tung (co-opted)
- Ian Skeggs
- John Currie
- Michele Clark (co-opted)

HOUSE AND BUILDING COMMITTEE

The House and Building Committee is chaired by the Rear Commodore (House) and deals with all issues involving the Club's non-marine facilities and services. These include all aspects of building maintenance, housekeeping, facilities up-keeping (swimming pool, gym, playground, DVD, etc.). The committee also oversees all the Club's food and beverage matters and social events.

Members:

- Richard Walker (Chairman)
- Jon Zinke
- Chris Pooley
- Sam Cheng
- James Smith

DEVELOPMENT COMMITTEE

The ABC Development Committee is chaired this year by an elected member of the committee, and is responsible for ensuring sustainable improvement of the facilities of the Club Main Clubhouse and Middle Island.

Members:

- Barry Hill (Chairman)
- Matthew Johnson
- Graham Price
- Paul Scroggie
- Eric Tang
- Chris Pooley

ABC MEMBERSHIP COMMITTEE

The ABC Membership Committee is chaired this year by an elected member of the committee and is responsible for ensuring recruitment, compliance and administration of the Club's membership structure.

Members:

- Nicholas Bodnar-Horvath (Chairman)
- John Berry
- Christopher Pooley
- Jon Zinke

ABC STAFF COMMITTEE

The ABC Staff Committee looks at business related to and issues regarding staffing and human resources, including communication with staff of all levels.

- Matthew Johnson (Chairman) treasurer@abclubhk.com
- Nick Bodnar-Horvath honsec@abclubhk.com
- Christopher Pooley commodore@abclubhk.com
- James Ross



GENERAL MANAGER'S LETTER



Philippe de Manny
General Manager

CLUB PRICES INCREASING - SLIGHTLY

Dear Members:

As every year, we will slightly increase our general prices in line with inflation and cost of living in Hong Kong. In this sense, please note that in 2019, the main Club prices will be as follows:

- Monthly Subscription: HK\$1,420
- Car Park Label: HK\$2,000
- Weekday Car Park Label: HK\$1,000
- Club Junk: HK\$4,900 for Weekdays / day and night section
- Club Junk: HK\$5,600 for Weekends & Public Holidays / day and night section
- Takeaway boxes will be charged at HK\$10 per box (unless you bring your own containers)
- Boat Label: HK\$450
- Mooring fees:

| | ATS | DWB |
|------------|-----------|-----------|
| 5M to 8M | HK\$2,990 | HK\$2,070 |
| 8M to 11M | HK\$3,390 | HK\$2,230 |
| 11M to 17M | HK\$3,860 | HK\$2,540 |
| 14M to 17M | HK\$4,330 | |
| 17M to 20M | HK\$4,960 | |
| 20M Up | HK\$6,010 | |

- Hiring Laser Pico: HK\$115
- Hiring Laser I: HK\$115
- Hiring RS Feva: HK\$170
- Hiring Laser 2000: HK\$250
- Hiring Stand up Paddle Board: HK\$45

TAKEAWAY ORDERS AND COSTS

Over the months since we have moved to a much more expensive and eco-friendly takeaway box, there has been an increasing demand for takeaways, even sometimes without any food or barely any in the boxes. These boxes seem to have been very well received, but to such an extent that their popularity is now drastically affecting our food costs, and the idea of recycling and reducing pollution.

Originally the idea, as mentioned in previous issues, was that you would bring them back for another takeaway order and receive a discount on the food, as they are reusable at least 5 times. Sadly this is not happening. Either you may have an enormous stock at home or they are again discarded into the bin.

What is worrying is the new trend seen of left over bread, one spoon of rice, or requests to have two boxes – one for the spoon of rice and one for the spoon of curry. This is not reasonable and counterproductive for our general effort to reduce our waste.

So, from 1 January any box for takeaway will be charged at HK\$10 each, yet again should you bring your own container or your used box we will give you 5% off the main menu price; this does not apply to the take away menu that is already discounted.

PLASTIC FREE IMPLEMENTATION (CONT.)

Continuing our plastic freedom campaign, I am delighted to inform you that BONAQUA sponsored our south side 2018 Dinghy race, with gallons of water for competitors to refill their own bottles. Not a single plastic bottle was seen during these two days of racing. So it is possible, with a little concern, to move away from these horrible pollutants.

Now in the Club, butter comes in paper. It's French butter from Normandy – the best in the world, and the only butter today with eco-friendly wrapping. Jam and ketchup are now served from a jar, and no longer in those tiny plastic packages or small bottles.

We are now working with our suppliers to stop deliveries of fresh vegetables, fish or meat in the horrible, Hong Kong heavy duty plastic bags. Some are very reluctant to re-think their delivery ways. So either they will do something soon, or we will switch to others who will.

For the time being, I gain lots of sadistic satisfaction in sending back to the managers of reluctant companies, one week's worth of plastic delivery bags by post, labelled "LOST PROPERTY RETURN MAIL".

Lastly on minimising plastic waste: please do remember to bring your own bags, and bottles.

PATIO CLOSURE

If you have read *Horizons* for the last six years, you will be aware that we have a leakage problem in the carpark during the rainy season, and sometime our patio gets flooded as the gutters were badly designed in the 1980s. This year, we have finally secured the budget to repair and improve this last structural black hole in the Club. We will therefore close the Patio from 2 January, to 31 March at the latest.

With a budget of over a million dollars, the work includes improvement of gutters, re-building the expansion joints between the swimming pool and the patio, a complete drainage and piping modification, extensive waterproofing and brand new tiling. All efforts will be made to keep noise and dust disturbance to an absolute minimum, but we cannot avoid some as you may understand.

During this time, the F&B team will try its best to minimise the disruption as much as they can. In this sense, the function rooms will be used as the Coffee Shop for the weekend busy periods, with the full Coffee Shop menu available, including the promotional hot pot set offers.

Please note, priority seating will be given to people with disabilities & senior citizens in the indoor Coffee Shop tables during peak hours and weekdays. The Four Peaks Restaurant, Waglan Bar & the Sun Deck will be operating as usual.

MIDDLE ISLAND REBUILDING

I am sure you have all read my various updates on the 15th and 22 November about the progress with restoring our Middle Island facilities. As I said, I had much to do but little to say, as progress has been very slow and we are all suffering from it. But be assured that it is not the result of laxness, but much more a result of red tape and complicated insurance procedures.

At the time I am writing this letter, in mid-December, I am still very hopeful that we will soon get clearance from all experts involved in the assessment on safety of Middle Island, and that all tenders will be cleared and a contractor appointed

to start the work in early January. What I know is that as soon as it starts, it will take two months to rebuild and fully open Middle Island.

I have ordered that the toilet and changing rooms take first priority in the scheduling, as once they are operating I can open the eastern part of the Island with BBQ, and especially the renting of equipment for sea activities.

All pontoons have been now licensed and should be operating, allowing you at least now go to Middle Island with your boat, but not yet go on land until further notice. Again, this is at time of writing, and maybe by the time you are reading, we would have managed to have a limited operation on land with proper licensing and insurance.

Closure was essential: We had to close and could not previously start anything on Middle Island, as uninterrupted experts visits had to be done on site, to assess the damage and advise the loss adjuster and us on the real state of the building and its utilities. We could not open even a limited operation, as the operating licence for the leisure part of Middle Island requires we at least have toilet facilities, the site had not being declared fully safe and surveys by experts were conducted all along. Given these conditions we could not decently let anyone go there, and with the potential for injuries doing so would have-not been responsible, complicating the negotiations if anything would have been disturbed by visitors.

Lastly, as advised by insurance experts, should we have proceeded with hasty building repairs, the insurer would not have considered the file any more.

As regards the re-opening: Once Middle Island is fully operating again, it will be open six days week and closed on Mondays.

This will offer you much more flexibility, in going there any time you want, or able to use all the facilities.

In this sense I must remind you that windsurfing, paddle boarding and kayaking do not require any certification, with us just a one-day familiarisation. So if you are not a sailor but still want to go and have a bit of fun at sea, please do come.

While Middle Island facilities and activities will now focus on pleasure and leisure for anyone, please note:

- Some will require prior certification, such as dinghy sailing and windsurfing.
- Some will require briefings, such as paddle boarding, kayaking and fishing.



GENERAL MANAGER'S LETTER

- Some activities will be revived and nurtured, such as hiking and diving.
- Some need encouragement and development, such as private dinghy sailing and ownership.

Most will be available for local community access; this must become the Club's ultimate target for the coming years.

The Sporting facilities will be open from 10:00 am to 17:00 weekdays, and 9:00am to 17:00 on weekends and public holidays; while Food and Beverage opening hours will be 10:00 am to 18:00 weekdays and noon to 21:00 on weekends and public holidays.

Ferries will operate regularly on weekends, and on demand during weekdays.

MIDDLE ISLAND FUND RAISING AND CHRISTMAS CAROL NIGHT

In all, 120 Members attended this great event. and we managed to extract after costs HK\$ 12,000 and received extra donations worth HK\$ 10,500. Therefore the evening brought HK\$ 22,500 to our Middle Island re-building fund.

But the best part of it was the concert offered by one of our Members – Mr. Laurent Perrin, and his friends – which really helped us and provided a memorable evening to the Members attending. Notwithstanding the Christmas tree lighting and the wonderful carol singing led by Ms. Mei Ling at the piano. An event to be repeated next year, certainly not under the same conditions but with the same enjoyment of a great Member's night, which is so rare these days.

FOUR PEAKS RACE

By John Currie, Four Peaks Race Manager

One event that marks the start of a 'New Year' is ABC 4 Peaks Race, which is traditionally held in late January or early February. The 35th race, scheduled on 26-27 January, is the yearly opportunity to unite Hong Kong sailing and trail running enthusiasts. The number of teams entering is normally 20 plus, with veterans and new comers alike; the extent of enthusiasm is highlighted by Harrow International School again participating this year.

During the Festive period, teams will have been busy 'receeing' trails and drop off zones, in order to gain suitable advantages, as strategies on water and hills are key to doing well.

Within the main clubhouse, there is a wonderful selection of memorabilia, which were previously located in the aptly named 4 Peaks Restaurant, with framed pictures of the peaks (Lantau, MOS, Stenhouse & Violet) in addition on the walls by the gym, posters and sponsored shirts.

For a participant, the event 'allure' can be evident in many ways, such as either taking in HK's dramatic landscape whilst under sail, or kayaking into or out of drop-off zones. Navigating trails at night and being rewarded by some stunning panoramic views as dawn breaks are also examples. It also brings about a unique camaraderie. The experience also extends to volunteers who man the control room, support vessels and scrutinise hills – all playing an integral part in making the race successful year after year.

We welcome Members to be part of the event; please contact Jennifer Li at marinecoord@abclubhk.com to find out about volunteer roles.



STAFF MOVEMENT & NEWS



Akira Sakai, the ARA sailing coach, has now departed after three years' employment. He is now pursuing his own Olympic campaign, and we wish him all the best, and hope he will succeed and one day come back with his big flashy gold medal.



Angela Ho, the sailing secretary for over 10 years, will be a mummy for the second time, and has decided that she will need more time to take care of her daughters; at least for the first few first years. She will still be doing some part-time work for us during intense periods such as regattas, and maybe one day, once family life means less pressure, she will be more than welcome to take back her old job.



Lo Ka Wing, our big boat coxswain, must now take care of himself, and we also wish him all the very best in his endeavour, much courage; and he must be sure that we will assist, help and relieve him whenever he needs it.

Howie Suen has just join our sailing team as boating and sailing coordinator. Howie has extensive qualifications, ranging from senior instructor for HKSF, RYA; he is also an RYA power boat instructor and a racing judge. Howie will take care of all course coordination, but also particularly to organise much more social sailing and marine activities from Middle Island. Welcome to the team !

Steven is doing as well as one can hope, but this year saw only very little progress in his overall state.

His motion seems to be improving to such an extent that he can go out in a wheelchair more regularly than before, but his speech has not improved at all. Both his children have now finished their studies or are about to, and we still have a little of the money collected for that purpose, which will go towards Steven's medical bills.

We really hope he will make serious progress in 2019, as the doctors said with this kind of illness, patience from his family and time for him are the only friends who can make a difference. Well to me there is another one: a visit from whoever knew him would certainly, if not cure him, help him to get through the days.

I sure some of you remember **Chef Lam On**, our pastry chef back in 2015, who had a stroke. Well we have been following up his progress as well over the years; but sadly he is really not making any, the stroke was so severe he will be handicapped for the rest of his time on earth. We do have from time to time news from his family, but the reports are not as hopeful as for Steven.



Angela Ho's Decade of Developing the Dinghy Department

By Martin Williams



On 3 December 2008, a recent university graduate arrived in the Club office, wondering if it was really a good idea to start working closely with her boyfriend, especially as she knew nothing about sailing. Angela Ho had obtained a Bachelor's degree in Business Administration, and boyfriend Kevin Lewis was the Club Dinghy Coordinator, and had told General Manager Philippe De Manny and the committee that he needed help.

"I'll tell you what to do," Kevin told her; and soon, Angela was helping him build up the dinghy courses, almost from scratch. Today, Angela is known to most Club members, particularly parents

who have contacted her about sailing courses for their children. Yet soon, with two children of her own to look after, she will leave the Club, which has courses that are now thriving. *Horizons* spoke to her about her role, and memorable times with the Club, including learning sailing.

Soon after starting her job, Angela joined an adult beginner course, taught by Kevin and Ah Kee, who was the Marine Manger. "This was totally new for me, but it was my obligation to know a little bit about sailing," says Angela. "It was great – I had a private lesson with three others."

There was an issue on the second day, when the boat was going nowhere with lack of wind, and Angela began feeling seasick. But after taking seasickness pills, she perked up, enjoyed the remaining three days, and learned to control the boat.

"When the wind blew, I could go quite fast, and felt very free," recalls Angela. "We had several races on the last day, and I won one, so there was a sense of success."

But when Angela tried moving on, taking a follow-up course with a Laser 2000, she wasn't strong enough to right the bigger boat when it capsized. "I was a little frustrated," she says. And boyfriend Kevin failed her.

While this ended Angela's progress as a sailor, it did not wreck their relationship. In 2011, she and Kevin married, and three years later their first child, Charlotte, was born. After maternity leave, Angela returned to the Club, as she still liked her job.

Here, she mostly worked in the office, fielding calls from parents asking about courses, making arrangements with other departments - such as to ensure Middle Island would be open, there were lunches for the children, and transferring enquiries

from would-be new members.

Meanwhile, Kevin was responsible for aspects such as repairing dinghies, along with recruiting instructors, and sometimes finding instructors at short notice. Over time, the dinghy department grew, helped by funding by the Club, which supported the creation of a fleet of dinghies. "It's become a selling point of Club," says Angela. "Especially for family members with young kids, who can enjoy sailing."

Angela has also found her work satisfying when parents have told her their children really enjoyed the courses, and there was good enrolment - even though this meant hard work.

"One of difficulties is that every year there are four sailing programmes to launch, and this involves every department of the Club," says Angela. While the winter course is quietest, with maybe only 20 or so participants, others might see 90 percent of places filled, such as this past summer, when over 300 children joined.

At such times, Angela enjoys seeing the children in the mornings. "They gather in the coffee shop, and when I come in, I see they are happy, full of energy. There might be 10 to 15 minutes with excited children shouting. Then, it's totally quiet."

Angela's other main responsibility is organising two dingy regattas each year - the opening regatta in September, and the South Side Regatta in December, and this has given her a chance to leave the office, and enjoy the races. "It was a lot of fun; I could go to Middle Island, and see lots of beautiful boats." She enjoyed joining Kevin on the

speedboat, including to see the races start.

"There might be 70 to 100 dinghies in front of the start line, and I could see Hong Kong's top sailors, as we chased the fast boats," Angela recalls. The racing is especially fast in December, with more dependable winds, when Angela says, "Everybody goes to their limits; I've seen lots of capsizes, lots of exhausted people, some of whom retired."

After the excitement of the races, it's time to go back to shore, and calculate the times, for the results - trying not to make a mistake.

But not all has gone well for the department - especially last September, when Severe Typhoon Mangkhut wrecked Middle Island. Angela and Kevin were at home, watching online feed from the cameras there. Soon, the Club cameras failed, and they relied on pictures from the neighbouring Royal Hong Kong Yacht Club. "That looks bad," they thought, as pictures showed boats rolling in heavy seas. An hour later, the

image was even worse, leading them to ask, "Where have all the boats gone?"

While Angela hoped the Club facilities might fare a little better, as they were more sheltered from the wind, it later turned out there was even more extensive damage, with the clubhouse wrecked, many dinghies damaged. "It was just before the October term break, when we should be busy, and our income was down by about two thirds," says Angela. "It will take time to rebuild."

Angela is set to give birth to her second daughter in late February, and plans to briefly return after her maternity leave, before departing the Club in summer. Reflecting on being part of the Club, she says, "All the team have been very good to me - especially the Membership Manager, Cobo - who is like my big sister, my superstar."

While for the Club, the time will soon come to say goodbye and thank you to Angela, superstar of sailing administration.



DIY Pontoon Project

By Martin Williams

While considerable post-Typhoon Mangkhut recovery work is still required on land at Middle Island, the pontoons have been restored and even improved – through an in-house effort. "We have built a 50-foot pontoon from scratch and repaired a 15-foot section of the pontoon closest to the Yacht Club, which was also damaged," says Alex Johnston, the Club's Marine Services Manager.

You may have seen some of the work in progress, on part of the main clubhouse carpark next to the crane. Here, the marine staff made fibreglass floats, and filled them with foam. "We had the fittings, brackets and new cleats made in a marine industrial complex on Shum Wan Road, here in Aberdeen," says Alex.

Once the pontoons were ready, they were lifted into the water,



towed to Middle Island, and put in the water, where they floated at exactly the right height. The entire process took two weeks.

"Now, we have a slightly different configuration; the pontoons will be in a U-shape, with Mediterranean style, stern-to moorings," says Alex, who hopes to obtain Marine Department approval that allows the moorings to open before Chinese New Year. The pontoon project looks set to deliver benefits including the

team gaining expertise, materials sourced locally, and work proceeding quickly – all of which will help if pontoons are damaged in future.

"Later, we will replace the Middle Island hard stand winch," says Alex. "It was used to tow heavy ribs out of water, but is often used for dinghies and is not very quick. The winch replacement is scheduled to be part of the Middle Island rebuild in spring."



51st Annual General Meeting (27 November 2018)



Champagne Dinner (7 December 2018)



Commodore's Cup

The past season is dead; long live the new season!

After eight games in 2018 and a final battle, which in the end did not happen in December, between the two leaders Felix Mak and Brendon Ho, the overall championship for the past year was by the latter.

The last game of the season was at Deep Water Bay Golf and saw 21 golfers from the RHKYC and ABC golf societies. This game was the final ABC club championship and the annual invitational Commodore's Cup.

The men's winner on the day was Chris Li for the RHKYC, and the ladies winner was Joyce Yu for ABC; with 42 and 39 Stableford points, respectively. The Commodore's Cup was won by Brendon Ho, with 40 points.

For those who do not know what I mean with these points, it would certainly be time to join the golf society. We will teach you how to have a great time while exercising (ish) and discovering this great sport for all – young and older, fit or fitter.





Santa Visits the ABC
(15 December 2018)











2018 Optimist Nationals

By Michele Clark

The Optimist Nationals took place over 17–21 October, and 70 boats competed, with teams from six nations. With the devastation by Typhoon Mangkhut just behind us, the Optimist teams from all clubs had relatively little time to train. The Academy, to their credit, were able to get 10 optimist sailors to the event: Casey and Cameron Law, Juliette Clot, Samuel Johnson, Nathaniel Italia, Aaron Dampier, Arno Zurcher, Emily Poulson, Christopher Lam and Ethan Kong.

Three races were completed on the first day of racing. The fleet was split into two flights of 35 boats for the qualifying series. Casey and Juliette got off to an amazing start, with Casey finishing 1st and Juliette 2nd in the first race. Casey continued to lead throughout the first two days of racing, which saw all of our team sail through varying winds varying from light to strong.



The third day of racing saw the fleet split into gold and silver fleets. Casey, Juliette, Cameron and Ethan went into Gold fleet; and Chris, Emily, Arno, Aaron, Nathan and Samuel were in the silver fleet. Casey had a bad result on the last day, which pushed him from 1st to 3rd overall, but did finish 1st in the boys category. Juliette finished 2nd for the under 12 girls category – a great achievement as she was sick throughout the event and did not manage to finish all her races. Our youngest sailor, Nathaniel Italia, received the coaches' prize, a promising sign for him. The event showed our coaches what they need to focus on in the months ahead.





Around the Island Race 2018

By Michele Clark



Three Academy teams completed the Turkish Airlines Around the Island Race, on Sunday 18 November; 121 boats competed in this annual event.

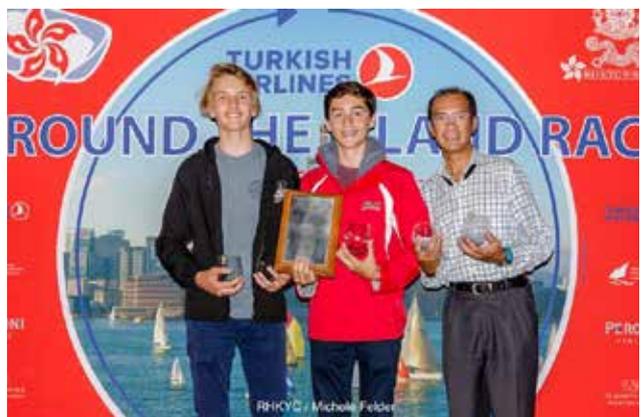
Representing ARA were Augustin/Adam - 29er, Malo/Anatole - 29er and Akira/Russell - 49er.

The 29ers started with three other fleets ahead of them, while Akira and Russell were in one of the last starts of the race.

There was a steady breeze throughout the event; the wind shifted from easterly to southeasterly and followed them around, pushing the fleet through the Lamma Channel. At Green Island there was a short period of doldrums, however the boats came out quickly and they all headed back into the harbour under 10 - 12 knots with a knot of tide against them. Malo/Anatole were extremely fast around the course, but unfortunately were over the line at the start and received a 5% OCS Penalty.



Akira/Russell finished with an elapsed time of 3:18.04, which saw them finish 3rd overall, also receiving the fastest dinghy prize. Malo/Anatole finished in 9th place and won the Hayes Morgan trophy for the first under 18 boat. This was Augustin/Adam's first Around the Island Race and they finished in 30th place – an excellent result for the boys.



Akira/Russell 3rd Overall - Fastest Dinghy Elapsed - Overall ATI Monohull - Tamar Cannon - RTIR Trophy.

Malo/Anatole receiving the Hayes Morgan Trophy for the first skipper under 18.



2018 Optimist Asian and Oceanians Championships

Juliette Clot with Casey and Cameron Law were selected alongside five other Hong Kong Optimist sailors to attend the Optimist Asian and Oceanians Championships. The event was hosted by Ngwe Yacht Club and Resort in Myanmar, 129 sailors competed from 16 nations. Here, Cameron Law reviews his time in Myanmar.

This year's Asian and Oceanian Championship was a vast competitive regatta, which allowed selected sailors from the top ten in rankings from the Asia, Oceania and North-America regions to participate. Though out of pure luck, I was 16th in the Hong Kong ranking. The reason I managed to squeeze into the list was because sailors who had better rankings than me declined the invitation to Myanmar, allowing me to gain a space, with the opportunity to experience a once-in-a-lifetime try.

Throughout the Myanmar trip, I appreciated the exceptionally great facilities, kind friends from all participating countries, and caring staff. Most of all, I would like to thank the sailors in Myanmar, who have kept the clean seas Ngwe Saung sailing club supplied us with. However, although the wind conditions during training were perfect, in the intensive racing days, it changed to negatively light winds. The first few day's wind conditions were so persistently dull, it barely offered the committee a chance to squeeze a single race in. The wind at the second race's start was 3 to 5 knots, but shifted and faded away. Afterwards, it started drizzling, and the day was called off with a disappointing AP over A. There were high hopes for the following day.

The Hong Kong team arose the next morning, only to find out that we were going to have to launch punctually at 8:00. This was an extremely early time to be on water. We skipped the morning jog and headed directly for breakfast and the briefing. We then rigged our boats, slightly panicked about how our bodies would be able to use such little energy from the exceptionally short rest. The races did not start until an odd time of 11:00. Predictions were proved wrong; energy and time were utterly wasted. The wind remained the same for the initial five days. Then, on the last day of racing, there were good winds of up to 10 knots! I finally kicked a great, leading start, allowing me to keep the position and finish fourth! I went back in with a smile of delayed gratitude.

I knew that without a good race, in my eyes, the competition was not complete, so I seized the chance to finish smoothly. Half the credit I give to ABC for supplying the durable equipment for my sailing performance, and training I would not receive anywhere else. Also, the productive sailing would not exist if not for Christos Atzeman from Royal Hong Kong Yacht Club, as he taught me many skills and tactics throughout the preparation week before racing.





Doubly Determined Hebe Haven Victorious in Three-Cornered Contest

By Dave Hilling



On Monday 12 November, we held a three-cornered snooker competition between the three sailing clubs – Royal Hong Kong Yacht Club, Hebe Haven Yacht Club and Aberdeen Boat Club in the Hong Kong Club. This was the 6th running of the event, in which each club provides four players who play two singles and two doubles matches: a total of 18 frames over six hours.

There is of course the customary break halfway through for dinner, which separates the tournament into two parts, and allows the captains to tally up the scores.

After playing the 12 singles, it was clear that the competition would be a two-horse race between Hebe Haven and ABC, with just one frame separating the two teams. There had been some really close play, with the match between ABC captain Dave Hilling and Hebe Haven captain CK Chan going down to the black, which is

actually the fourth time in a row they have played, with the winner being whoever potted the final black. However, it was the singles match between ABC's Nick Horvath and Hebe's Steve So that stood out, with some top quality snooker on show for everyone.

ABC's Barry Hill had an excellent evening, and finished the night undefeated in all his matches, which was really hard fought for given the standard of players in each of the clubs. However, Hebe Haven were in determined mood and continued their impressive match play into the doubles, and thereby secured a narrow victory on the pink ball in the final doubles match.

It was an excellent evening of much merriment, with Hebe Haven well deserving their victory as they were the most consistent team on the night. So well done guys, and we eagerly await the next instalment of this highly successful tournament.



F&B PROMOTION



JANUARY PROMOTIONS

The Galley & The Patio

New Year's Hot Pot Set Menu

The Four Peaks Restaurant

New Four Peaks Menu 2.0

FEBRUARY PROMOTIONS

The Galley & The Patio

Modern Chinese Festive Menu

The Four Peaks Restaurant

New Four Peaks Menu 2.0

Special Hot Pot Set for Winter

Catering to the new demand and the cooler weather, we will have a set hot pot available on request throughout January and February. Attractive price, starting at only HK\$199 per set (HK\$66per person).



Aberdeen Boat Club 香港仔遊艇會



BEER OF THE MONTH JANUARY

Duvel

DUVEL

BELGIUM
A.B.V. 8,5%
330ML



DUVEL IS A NATURAL BEER WITH A SUBTLE BITTERNESS, A REFINED FLAVOUR AND A DISTINCTIVE HOP CHARACTER. THE UNIQUE BREWING PROCESS, WHICH TAKES ABOUT 90 DAYS, GUARANTEES A PURE CHARACTER, DELICATE EFFERVESCENCE AND A PLEASANT SWEET TASTE OF ALCOHOL.

HKD 52 / BOTTLE



BEER OF THE MONTH - FEBRUARY

SOUTH PACIFIC I.P.A.

MOA NEW ZEALAND

A New Zealand take on the popular North American beer style. Showcasing the famous Nelson Sauvignon hops, the dominant features in this beer are unique to New Zealand and the Mocha bottle conditioned brewing method. It's hoppy strength displays powerful floral and tropical notes backed up with a strong, solid malt backbone. A sessionable 5.7% abv.



\$45 per bottle





Winter Cocktails of the Month

Grinch Hot Chocolate!

HK\$45 (Alcoholic) HK\$35 (Non-Alcoholic)

- Milk
- Vanilla
- Whipped Cream Topping
- White Chocolate
- Mint Liqueur

Hot Apple Cider!

HK\$45 (Alcoholic) HK\$35 (Non-Alcoholic)

- Cloves
- Brown Sugar
- Cinnamon Sticks
- Apple Cider

Hot Ginger Herbs Tea

HK\$45 per pot



Aberdeen Boat Club 香港仔遊艇會

Members' Day on the Junk

Sunday, 6 January

The Club Junk

11 am to 5 pm

Price: HK\$310 for adults, with unlimited Prosecco and a simple curry on board; and HK\$85 for children under 12 years, with a packed lunch



The Club has booked the junk for you and your family and guests to enjoy on this first Saturday of the New Year, for a cruise around Hong Kong island.

Limited space, for 38 passengers; so please book quickly so as not to be disappointed.



Aberdeen Boat Club 香港仔遊艇會



Wine of the Month January 2019



HK\$60



HK\$270



PETIT BOURGEOIS

SAUVIGNON BLANC 2016

TASTING NOTES

Remarkably aromatic with pleasant flower and fruit fragrances recalling the flower of the vine and the fruit of the Sauvignon. On the palate it reveals a freshness and vivacity characteristic of grapes harvested at good maturity. Citrus, apple and gooseberry aromas with hints of passion fruit

PETIT BOURGEOIS

CABERNET FRANC 2016

TASTING NOTES

Crisp and fruity, this red wine develops the harmonious notes of red fruits so representative of the Loire vineyards. Aromas of strawberries, red-currants, and cherries sweeten” by hints of spice. A wonderful freshness makes this wine delicate

Wine of the Month February 2019

SWINNEY



Red Wine :

Swinney 'Tirra Lirra' Frankland River
 Tempranillo Cabernet Sauvignon Grenache 2016 \$80 /GLASS \$360 /BOTTLE

White Wine :

Swinney 'Tirra Lirra' Great Southern
 Riesling Pinot Gris Gewurztraminer 2017 \$66 /GLASS \$299 /BOTTLE

Swinney Vineyards is a family winegrowing concern located in the Frankland River region of the Great Southern in Western Australia. The vineyards has been the home of the Swinney family for four generations. George John Alexander Swinney was a pioneer of the Frankland River Region and settled at 'Franklands' in 1922. This long farming history, coupled with a passion for understanding the complex relationship between soil, topography and other key aspects of the local environment and the production of wine grapes has been translated into a unique insight for vineyard site selection and wine grape production.

**Swinney 'Tirra Lirra' Frankland River
 Tempranillo Cabernet Sauvignon Grenache 2016**

Blackberries, cherries and raspberries are all in primary focus while walnut brittle, roasted root vegetables, dark chocolate ganache and a hedonistic perfume are all worth the wait as the wine unfolds. A powerful mid-palate of black fruit and nut punches straight past the graceful tannins to deliver a long, energetic finish.

**Swinney 'Tirra Lirra' Great Southern
 Riesling Pinot Gris Gewurztraminer 2017**

Overt florals ripe pear and spice, creamy textured mid palate tightening of the finish with long fine acidity. A balance of purity and power, riesling brings line and structure, pinot gris adds texture and gewürztraminer delivers fragrance.





CRAZY HOURS

BACK BY POPULAR DEMAND!!

**FOR THE MONTHS OF JANUARY & FEBRUARY
AT THE WAGLAN BAR & SUN-DECK!**

What better way to deal with holiday blues than get merry at the bar as we have got **Crazy Prices** on drinks every Monday-Friday between 5-8pm!

Daily Selection of Bottled Beers **ONLY \$28** each &

Wines **ONLY \$30** per glass!!

House-pouring Whisky, Rum, Vodka & Gin **ONLY \$18** per shot!!



Exclusive Valentines Dinner 2019

Date: Thursday, 14th February

Time: 7pm

Price: \$1,388 per couple

Venue: Four Peaks Restaurant

This Valentine's Day, The Four Peaks Restaurant will be converted into an exclusive romantic venue with roses & glitter. You will be served a 5-Course exquisite French meal paired with Free flow Sparkling wines. Romantic music will be played in the background & special gift for all the ladies.

**LIMITED 8
EARLY BIRD
GIFTS!!**

Early bird booking
starts now with
limited edition
mini-sparkling wine
for the first 8 couples!



Aberdeen Boat Club 香港仔遊艇會



Home Wine Delivery January 2019

Free Wine Tasting (Friday 18 January) 6:30pm – 8:30pm at Waglan Bar

| SPARKLING | HK\$/ Bottle | Qty | Amount |
|---|-----------------|-----|--------|
| Ruffino Prosecco – Italy Crisp, clean and delicate with fine bubbles on the palate. Intense flavours of apples and peaches lead to a pleasant finish with lingering fruit and floral notes. | HK\$115 | | |
| WHITE WINE | HK\$/ Bottle | Qty | Amount |
| Ogier Tradition Artois – France (Côtes du Rhône) Subtle hints of delicate flowers meld harmoniously with fruity notes rounded by almond and acacia honey. The palate develops a beautiful freshness with a superb finish and long minty finish on the nose. | HK\$120 | | |
| Clos Henri Bel Echo Sauvignon Blanc 2017– New Zealand This wine typically displays intense flavours, ripe tropical fruit with an appealing rich and chalky palate. | HK\$185 | | |
| Louis Jadot Chablis 2017 – France (Burgundy) Very nice golden yellow colour. It is a lipid, bright and fresh wine, which taste and bouquet develop relatively quickly. | HK\$215 | | |
| Bibi Graetz Casamatta Bianco 2016- Italy A bright and energetic young white with sliced pear, green apple and light stone character. Medium body, citrusy flavours and a vivid finish. | HK\$140 | | |
| RED WINE | HK\$/ Bottle | Qty | Amount |
| Château d'Aussière Rouge 2017 – France (Corbières) Ruby red colour. Nose characterized by red fruit and spices. Very noticeable aromatic complexity on the palate, related to the large number of grape varieties in the blend. Lots of fresh fruit with good length and freshness. | HK\$115 | | |
| Banfi Chianti Classico 2014 - Italy Ruby red in color, this wine offers intense notes of cherries, plums and violets. On the palate, it shows rich flavors of cherry and leather, with supple tannins and good acidity. | HK\$170 | | |
| Irony Pinot Noir 2014 - USA Elegant aromas of black cherry, sweet plum, coco and violet. Supple tannins and balanced acidity are complemented on the palate with sweet, lush fruit flavours and hints of almond. | HK\$185 | | |
| Norton Privada 2015 - Argentina Ruby red colour of remarkable intensity. Excellent aromatic complexity with notes of ripe fruit and a fine touch of smoke and coffee. Rich on the palate with an excellent concentration. | HK\$175 | | |
| | Grand Total : | | |

Member Name: Mr. / Ms / Mrs. Membership Number: _____

Tel No: (Office) _____ (Home) _____

Delivery Address: _____

Delivery Date: _____ Member Signature: _____

Total amount will be charged to Member's account. Orders accepted by mail, fax or in person.
 Contact the Food & Beverage Department at 2555 6216 or Fax: 2873 2945
FREE delivery will be offered for purchase over 12 bottles, please allow 3 working days for delivery.
 All wines are subject to availability

Home Wine Delivery February 2019

Free Wine Tasting (Friday 22 February) 6:30pm – 8:30pm at Waglan Bar

| SPARKLING | HK\$/ Bottle | Qty | Amount |
|--|------------------|-----|--------|
| Castelforte Prosecco Extra Dry NV – Prosecco, Italy Fresh and velvety with scents of golden delicious apple, pear and acacia blossom. | HK\$130 | | |
| CHAMPAGNE | HK\$/ Bottle | Qty | Amount |
| Champagne Mansard Brut NV – Champagne, France A fresh vintage that is smooth and harmonious, endowed with good persistence. | HK\$240 | | |
| WHITE WINE | HK\$/ Bottle | Qty | Amount |
| The Grand Dazzle Goldfinch Moscato 2013 – Victoria, Australia Intense aromas of melons, ripe passion fruits and freshly crushed grapes with an abundance of frizzante and elegant finish. | HK\$115 | | |
| Swinney ‘Tirra Lirra’ Frankland River Riesling 2016 – Frankland River, Australia Aromas of kaffir lime, jasmine blossom and green papaya. | HK\$185 | | |
| Bleu de Mer Sauvignon Blanc 2017 – Languedoc, France Fresh, intense fruit aromas with mineral notes. Well balanced with good acidity. | HK\$120 | | |
| De Stefani Pinot Grigio 2017 – Veneto, Italy (Luca Maroni 91 pts) Straw yellow colour with coppery hues, elegant and delicate bouquet, with fruit notes, full body, with a nut and toasted almond finish. | HK\$190 | | |
| RED WINE | HK\$/ Bottle | Qty | Amount |
| Chateau Marsau 2014 – Bordeaux, France (Wine Enthusiast 90pts) Heralded by Robert Parker as “The Petrus of the Cotes de Francs”. Deep, rich colour. A nose of black fruit, menthol, evolving into mineral notes. | HK\$190 | | |
| Chateau Belgrave 2013, Grand Cru Classe En 1855 - Bordeaux, France (James Suckling 89pts) Aromas of blackberry and cassis-laden black fruits, aligned with notes of precious woods and menthol. | HK\$320 | | |
| De Stefani Cabernet Sauvignon 2014 – Veneto, Italy Intense ruby colour, ripe red fruit bouquet, full body, smooth, with the right level of tannins and notes of wild fruit. | HK\$180 | | |
| Castelforte Amarone della Valpolicella DOCG 2014 – Valpolicella, Italy Notes of cherry jam, ripe black cherries and spicy notes of vanilla and licorice. Full bodied with fruity finish. | HK\$270 | | |
| | Grand Total : | | |

Member Name: Mr. / Ms / Mrs. Membership Number: _____

Tel No: (Office) _____ (Home) _____

Delivery Address: _____

Delivery Date: _____ Member Signature: _____

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RACE 1: 7 OCT 2018
RACE 2: 4 NOV 2018
RACE 3 & 4: 25 NOV 2018
RACE 5: 9 DEC 2018
RACE 6: 16 DEC 2018
RACE 7: 6 JAN 2019
RACE 8: 10 FEB 2019
RACE 9 & 10: 24 FEB 2019
RACE 11: 10 MAR 2019
RACE 12: 31 MAR 2019
RESAIL: 7 APR 2019



**WAGLAN
SERIES
2018-2019**

Bernard Magrez

WL
WINE'S LINK

fuegy

Poliform

MONDRIAN SOFA COLLECTION, DESIGN JEAN-MARIE MASSAUD.



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e/ info@viahk.biz www.viahk.biz

opening hours :
10.00 > 19.00 monday > saturday
11.00 > 18.00 sunday



Poliform

KITCHEN PHOENIX, DESIGN R&D POLIFORM.



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