

July-August 2024

HORIZONS

The Magazine of the Aberdeen Boat Club



Summer Series 2024, Race 2



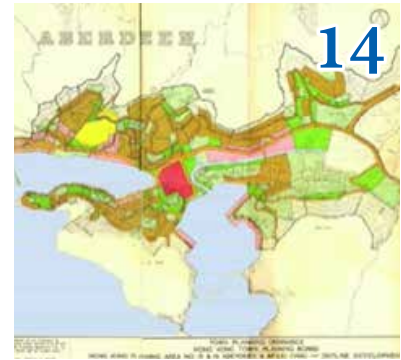


June – August 2024

Dates	Holidays	ABC - Yacht Races	Dinghies	Others
June 2024				
Sat	1			DBYC Mong Tun Wan Regatta / HHYC Summer Sat D1
Sun	2	Summer Series Race 1		
Sun	9		ABC Tong Po Chau - Summer Race 1	HHYC Typhoon Series D1
Mon	10	Tuen Ng Festival		COA DBF Men Challenge Rally
Sat	15			HHYC Summer Saturday D2
Sun	16	Summer Series Race 2		
Sat	22			HHYC Typhoon Series D2 - Mirs Bay / DBYC Cheung Chau Blast
Sun	23		ABC Tong Po Chau - Summer Race 2	HHYC Typhoon Series D3 - Mirs Bay
Sat	29			HHYC Summer Saturday D3 / COA HKSAR Macau Race or Long Distance Coastal Rally
Sun	30	Summer Series Race 3		COA HKSAR Macau Race or Long Distance Coastal Rally
July 2024				
Mon	1	HKSAR Establishment Day		COA HKSAR Macau Race or Long Distance Coastal Rally
Sat	6			HHYC Typhoon Series Resail
Sun	7			HHYC Typhoon Series D4
Sat	13			HHYC Summer Sat D4
Sun	14	Summer Series Race 4		
Sat	20			COA Sai Kung Seafood Team Rally
Sun	21		ABC Tong Po Chau - Summer Race 3	HHYC Typhoon Series D5
Sat	27			HHYC Summer Sat D5 (Final) / DBYC Mong Tung Wan Regatta
Sun	28	Summer Series Race 5		
August 2024				
Sun	4			HHYC Typhoon Series D6
Sat	10			HHYC Summer Sat Resail
Sun	11	Summer Series Race 6		
Sat	17			COA Four Bays Rally
Sun	18		ABC Tong Po Chau - Summer Race 4	HHYC Typhoon Series D7
Sat	24			HHYC Typhoon Series D8 (Final)
Sun	25	Summer Series Race 7		



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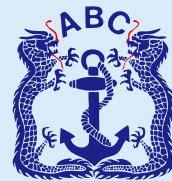
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Horizons welcomes ABC member contributions of articles and photos.
 Please contact the editor at martin@drmartinwilliams.com



COMMODORE'S LETTER



Chris Pooley
Commodore

Summer has set in with its usual severity.

[S.T. Coleridge]

Sometimes too hot the eye of Heaven shines.

[Shakespeare—Sonnets]

Although the quotations are European in context, they both provide an apt description of the weather we have experienced in HK as we enter the summer season---with much more to come. So hasten thee all to the cooler clime, shade and refreshments awaiting on Middle Island!

On the subject of MI and the proposed Development we are in the final stages of preparing our Submission to Town Planning Board in aid of which we have received very strong support in writing from HKSF-----the first we hope of many more similar letters to come. In addition, after a long delay, Lands Dept as the "Owner" of the site have written confirming their support for the Development. Most encouraging, but it all takes time.

Harking back to two topics from last month's letter:

- The Orkney boats successfully completed ABC Sea Trials after a 60 day delay from arrival in HK while we navigated our way through Mardep admin hoops, and were named at a Bai San ceremony on Sat 29th June--- --see this month's article for photos. Their entry into service will enhance the Club's support to boats on moorings and general workhorse duties.



- Philippe de Manny is now taking well-earned leave after the extensive and comprehensive handover to his chosen successor. Robin Sherchan is now at his desk as the GM and all members are invited to join his welcoming cocktail party on Sat 13th July. Philippe will assume his advisory role duties in Sept with a particular focus on a membership drive.

In another development---or saga--- one new mooring has finally been "correctly" installed only 16 years after ABC's application for an increased allocation was granted. Why "correctly"? Well, as first installed under Mardep's direction the distance between the mooring buoys was simply and palpably too small for the intended vessel -Shung Fung---to moor. Despite our immediate objection it took 3 months of wrangling and objections to abstruse denials of wrongdoing before the intransigent authorities agreed a compromise solution whereby ABC's contractor re-laid the mooring buoys correctly---at ABC's cost of course! A huge thank you to the Hon Sec for the power of his pen and his determined perseverance.

On a brighter note please take a look at Graham Price's article outlining plans to renovate and revitalise the Club's Entrance, Stairway and the Galley , which aim to enhance members' experience from arrival and when dining casually. In case anyone is unaware the Galley has the Club's largest F&B turnover.

The summer yacht racing Series or Restaurant Series is now well under way with some encouragingly large entries and good attendance at the Island restaurants.

So whether a sailor or not over to all members to make full use of the Club's facilities during the long hot summer days and cooler nights.

ABC Junk for Hire

Available for Parties, Day Trips and Water Sports



Picture by Fragrant Harbour

Pick-up at ABC, Central pier, Causeway Bay or TST public pier. The ABC can provide food and beverages including a range of hot and cold dishes, desserts and drinks.

Email fnb@abclubhk.com

Rental of speedboats, banana boats and water ski can be arranged via Freely Marine Services at 9276 2932.

Daytime: 9am – 5pm

Night-time: 6pm – 11pm

Monday – Friday: \$6,000

Saturdays, Sundays and public holidays: \$7,000

BOOKINGS - For junk booking please contact the Receptionist on 2552 8182 via booking@abclubhk.com



GREENER TOGETHER

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Pre-Registration is Required for Guest Parking



Scan the QR code or call 2552 8182 to register
For guest parking at least 2 hours before arrival,
to avoid being denied entry.

Guest parking is available only on weekdays
(Mondays - Fridays, except Public Holidays).

Fees: HK\$100 for the first 3 hours and HK\$50
per hour subsequently.





GENERAL MANAGER'S LETTER



Robin Sherchan
General Manager

Dear valued members,

Firstly, I have to say that I am extremely grateful and honoured to be writing this article from this desk. In pure honesty, if anyone had told me years back that I would be here today writing this article as General Manager of the Aberdeen Boat Club, I would have said that is absolutely crazy, not a chance of that ever happening. Growing up as a kid within the narrow streets of Kathmandu, I would have never thought I could be fortunate enough to be sitting where I am today. A big Thank You to our General Committee members, the Commodore for having faith in me, and to all Members who conveyed their best wishes. Our ABC Members are indeed the friendliest and nicest members in town, which helps us, your staff members, continue on our Club's mission to remain as friendly.

I would like to mention special gratitude to Philippe for hiring, grooming and mentoring me for the last eight years. I Could not have asked for a better mentor, teacher and friend. The Club is already missing his presence, and with this article, his humour – often featured in the “Panadol files”. As you heard from our Commodore, there is a lot of positive news, especially on the Middle Island Development front, and I am hoping there won't be a need for the resurrection of those (in)famous files – but we never know.

THE WAY FORWARD

After speaking to many of you and collecting your feedback, the constant comment I hear is that we love our Club, please don't change it – just help us make it better. We would take that as a piece of major advice, and will plan any improvements along those lines.

One of the major tasks I have been given by the General Committee is to find ways to improve the service delivery to all our Members. On this note, we have been constantly thinking with the team about how we can do better, and we have come up with a

few ideas. Please feel free to drop me a line of advice at genman@abclubhk.com, or say “Hi” to me when you see me doing my regular walks around the Club.

UPCOMING EVENTS

As we went to press, I planned to see Members at the finale of the wine tour series 3.0 on 18 July, which got fully booked within hours of sending out the invitations. If you would like to attend the Club's popular wine dinners, please email Henry or Lal at bar@abclubhk.com to be on the wine lovers' list for priority bookings.

STAY TUNED FOR NEWLY THEMED WINE DINNERS



Welcome to the New Members

December

Albert Au
Jennifer Cheung
Fang Kai
Michael Hieb
Vincent Lo
Krystal Lee
Mike Wan
Leung Kwok Choi, Edward
Sze Chi Lun, Alan
David Alexandre Francois
Lee Yat Leung, Raymond

January

Henry Chan
Cheng Tsin Ki
Jean-Manuel Camguilhem

Or Keir Mikie

Daniel Falconar
Danielle Chan
Isaac Wang
Cassidy Lee
Sophie Shek
Lim Sok Ching, Anya

February

Lee Ming Fai Clarence
Yau Cheuk Yung, Ringo
Ian Poon
Chayanin Isabella Pustea
Fung Ching Nam, Skylen
James Charles Taheny

April

Theodore Frederick Lee
Richard Oakley
Axel Granger
Eric Fong

May

Gary Fung
Chiu Ka Ho, Ivan
Lin Esther Sze Yi
Sean Taylor
He Kai Jun
Shaw Lauren Tsz Yan
Shaw Ethan Hiu Fung

Farewell for the Leaving Members

December

Lena Dawson
Lai Kan Wah
Homer Sun
Leung Mok Kwan, Simon
Vincent Lee
Galen Nelson
Oscar Yan
Tanisha Nigam
Alex Fang
Lam Fong Sin
Tam Jing Kiu Simone
David Alexandre Francois
Sun King Yee, Carol
Evan Feng
Andy Wong
Vincent Lee
Galen Nelson
Oscar Yan
Tanisha Nigam
Alex Fang
Lam Fong Sin
Tam Jing Kiu Simone
David Alexandre Francois
Sun King Yee, Carol
Evan Feng
Andy Wong

January

Cheng Shuk Fan
Kitty Kuk
Phoebe Lam
Benjamin Tse
Larry Leung
Barry Mitchell
Stanley Chan
Colin Tubby
Caroline Higgins
Mathias Ogier
James Veneau
Yan Hei Ching, Larissa
Mike Bryant
Fong John Yale
Wu Shu Hong, Winston
Sarah Cunich

February

Helena Smith
Rupert Oliver
Marcus Enoch Li
William Zhang
Hu Yi Fan

March

Susan Clift

Derick Yue

Andy Wong
Chittur Subramanian

April

Wong Kai Cheung
Jocelyn Briggs Aidan
Alice Woo
Oliver Wong
Tiffany Kwok
Ethan Chan
Yves Wu

May

Francois Corompt
Li Heung
Serverine Brichard Rooney
Rico Yue
William Chen
Sydney Jan
Addison Lee
Steve Sze



YOGA



Instructor
Nana

What better way to kickstart your weekend than by working out, stretching, refocusing, and calming your mind while enjoying the breathtaking harbor views.

We are thrilled to welcome instructor Nana to ABC. Nana is a full-time architect and a part-time yogi who keeps her passion alive through continuous learning. Her teaching style is fun, light, calm, and focused on alignment. With her sensitivity and compassion towards others, she continually deepens her knowledge of human body anatomy and restoration to assist her students. Nana finds joy in teaching at ABC, building a small community with regular clients who enjoy weekly classes. She began her 200-hour teacher training in 2018 and has since pursued studies in anatomy, Yoga Bou, and advanced sequencing.

The class lasts for 60 minutes and emphasizes strength, mobility, postural corrections, and gentle stretches to unwind. The class is open to all levels, welcoming both complete beginners and advanced yogis.

First time:
One free class
Members:
\$120
Non - members:
\$150

For booking details,
contact Embody at
852 6624 8712.

Every Saturday at 10 am

ABC MAIN CLUB SHOP

Cooler
\$30



Club Belt \$138



White / Navy Blue
Cap \$88



Sailing
Gloves \$160

Sun Bum \$230



SPF 50 Zinc \$170



ABC MI CLUB SHOP

Donut Dry Bag
\$460



Swim Buoy \$480



Sea Safe Anti
Jellyfish Sunscreen
\$180



fast drying Towel \$240



Happy Nappy Duo \$350



ATTACK Goggles \$320



HOUSE COMMITTEE UPDATE

By Graham Price, Chairman, House and Building Committee

Here we are in high summer in Hong Kong. It's a great time to relax at Middle Island or to cool off in our beautiful swimming pool and refresh yourself with a cool cocktail on The Patio as the sun goes down!

You have read in previous issues of *Horizons* about our plans to revitalise our main Clubhouse at Shum Wan. As our building looks like a ship in silhouette, we have called this Project Refit!

By the time this edition reaches the printers, we will have appointed our best-value selected contractor, who will be conducting the "project preliminaries" – ordering materials, making plans and setting up safety systems, and preparing to start construction. Work will start on 17 August and will be finished by 15 October.

The work includes a complete refresh of most of the 1st Floor, plus the main entrance, staircase, reception lobby and of course The Galley – our most popular restaurant and the beating heart of the Club.

There will be, from time to time, some disruption but I'm sure you will bear with us as temporary inconvenience will lead to a much better Clubhouse. We will minimise as far as possible inconvenience to Members, but there will be occasions when we have to close a section of the staircase, for example. While the Galley is being refitted, we will provide alternative dining options elsewhere!

All this upgrading does cost money, and we can only proceed as fast as funding allows. The best way to increase the amount of money available to us, so we can continue with our plans for other parts of the building, is to encourage more of your friends and colleagues to join our fabulous, friendly Club. You will not only be helping our Club, but you get a waiver of one month's fees as a reward!

We have achieved a lot recently:

- All three function rooms are in tip top condition, with improved audio-visual equipment and removal of clutter;

- New toilets for the Waglan Bar/Four Peaks and The Harbour Rooms; and
- Refreshed Swimming Pool and Playground

Behind the scenes, there has been a lot of work repairing our infrastructure – from repairing car park ceilings, to replacing pipework, and improving staff facilities and operations.

House Committee remains committed to improving our facilities, with a focus on what makes a better experience for all our Members. We have many more plans to implement. Your support is a great motivator, and we will strive to make our Clubhouse even better.

As promised, let's find out some more about:

OUR TROPHIES

Our club has a rich yacht racing history and every trophy at the entrance to the club represents a story, a memory from a team of sailors. With that in mind, starting from this edition of the *Horizons*, we will bring you on a journey to discover our trophies.

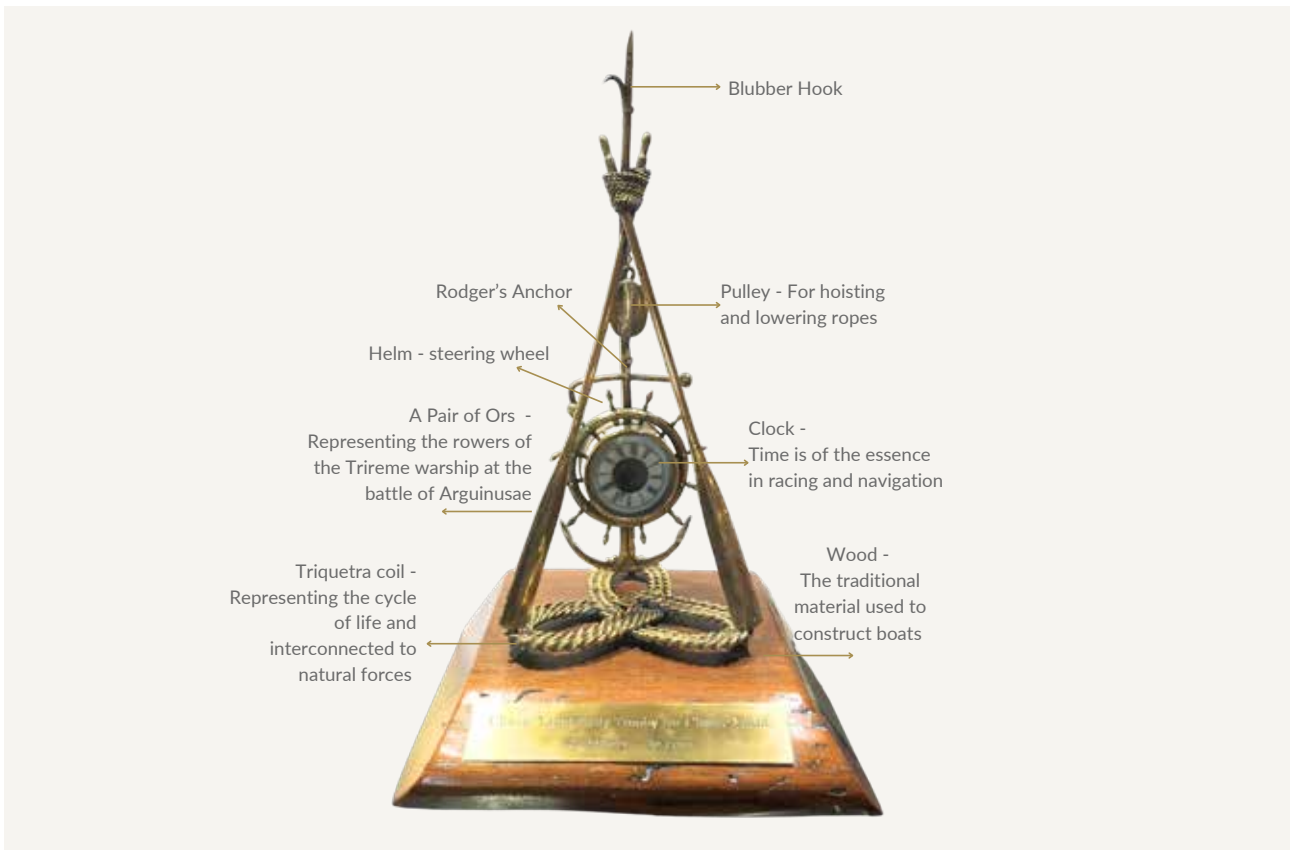
CLASSIC YACHT RALLY

This trophy was created in 2005 by Philippe De Manny, General Manager of the Club from 2004 to 2024; this is how Philippe described how the rally and the trophy came about:

"By the end of 2004, ABC's calendar races – the 2-Legged race, The Tai Tam Cup and the Fury Rock Cup – were not attracting sailors.

I was sitting at the bar with Paul Miller, an ex-member of the Club, who told me that in 2001 Jon Zinke had organised a Tai Pan rally, attracting 38-foot wooden boats for a wonderful display of grace and enormous fun during a weekend. This was the seed of the idea to create an event showcasing wooden boats, which are slower but have so much character.

Obviously such a classic event needed more than just a cup from a Wan Chai store; and I decided to create this classic yacht rally trophy – rewarding not only performance, but beauty as well!



I always enjoyed literature from ancient times, and one piece I loved is a satirical story by Aristophanes, dedicating the victory of the battle of Arguinusae to the slave rowers of the Trireme war ship, making the rich and famous officers insignificant without the power of the people they exploited. Nothing has changed these days, therefore that was a good start.

Another symbolism I looked for to create this trophy was about the whaling and naval history, as I love Moby Dick, a blubber hook suddenly made sense (at least to me), to complete the idea of brute force on flesh, which should be akin to sailing a wooden boat.

There I was in Cat Street looking for these items, and luckily I found them, and managed to get hold of one of the last sifu in Hong Kong who could weld them properly. Also in Cat Street I found the clock; as at the end of the day, time in sailing and racing is an essential part of the fun and navigation.

Having all my symbols. I had to find a way to display them properly. It just happened that at the same time, Middle Island was going for its first new look, and a large plank of teak was ferried there to form the new bar. That plank did

not fit properly; but the cut off parts gave me the pedestal that you can see today.

This trophy is more than a trophy: it represents the essence of all my time in this Club: classic, fair, strong, relevant and meaningful."

Philippe De Manny General Manager from 2004 to 2024

Now, off to the first race:

The first rally took place on Saturday, 7 and Sunday, 8 May 2005. The race consisted of a short leg (Rally), with all boats starting together at 15:00 hours on the Saturday, and a Sunday leg (Race) with all boats starting according to classes from 11:00 hours. Various courses were offered, to allow even non-classic boats to enter. "Classic" at that time was simply defined as all wooden boats over 20 years old; other boats would be welcome but they will not be eligible for trophies.



ABC Marine Typhoon Preparations – 2024 Season

The ABC Marine Office would like to take this opportunity to remind you to prepare for the upcoming 2024 Typhoon/Tropical storm season in HK by conducting necessary typhoon preparations. This includes inspecting your mooring lines, swivels, and shackles. If any replacements are needed, they should be carried out as part of your regular vessel repair and maintenance while on a mooring.

However, we have once again received reports that some boats are not utilizing the appropriate equipment on Club moorings.

The correct arrangement should involve attaching a galvanized shackle to the ring on

top of the buoy, followed by the swivel, and then another shackle onto your mooring lines, which should have a metal thimble. Some moorings have the swivel directly attached to the buoy's ring, which is incorrect and leads to wear and stress. In past typhoons and tropical storms, boats have been lost off moorings due to this incorrect practice.

All components within the system should be galvanized and not made of stainless steel, as stainless steel becomes brittle over time when exposed to the marine environment.

The proper method of attaching to a mooring buoy is as follows: buoy ring - shackle - swivel

- shackle to the mooring lines with a metal thimble to prevent wear and tear in a specific area. This arrangement allows for movement of all components in the mooring system, which helps absorb excess energy. Please refer to the example photo for clarification.

Additionally, it's important to note that the shackles should be wired through the pin and shackle body to prevent the pin from unwinding when under load. Please refrain from using plastic cable ties to protect items in the marine environment.



IMPORTANT: For Club moorings in the Aberdeen Typhoon Shelter, please DO NOT tie your mooring buoy(s) to an adjacent mooring. This would put additional load and stress onto your mooring system. The buoys need to be able to move, to absorb the energy when the wind or sea state is high.

Some other important reminders.

- Ensure that your vessel has sufficient fenders on both sides, if moored in the Aberdeen Typhoon Shelter (TYS). Powerboats which have high freeboards should have fenders at both deck and water level, to prevent contact with other vessels.
- Place extra storm mooring lines with suitable chaff protection through the fairleads on the deck of your vessel. You will require extra lines on to your mooring buoys, fore and aft – if in the Aberdeen TYS. Top tip – use washing up liquid to provide some lubricant through the fairleads.
- All loose equipment – such as tenders, paddle boards or other loose equipment or belongings etc – must be securely tied down or stowed below. During a storm, these will otherwise be blown away causing damage to either your vessel or others in the vicinity.
- All sails on yachts should be secured with extra lines over the main sail cover; or remove it entirely. Boats with furling jibs should also drop the sail and stow it below – especially if on an open water mooring which is more exposed to the weather. If a furling jib becomes loose during a storm, it will flog in the wind and potentially put the yacht's mast and rig at risk, due to the excessive stress.
- Yachts should place halyards forward, to act as additional security for the rig. If secured to the base of the mast, they will hit the rig and chafe in the high winds.
- All hatches and openings in the hull must be closed securely and be watertight.
- Make sure all cockpit and deck gunnels are clear, to allow excess water to drain.
- Once the T3 is hoisted, all Club ferry and Club sampan services will be suspended until the T3 is lowered.
- If you have any additional questions regarding your vessel's typhoon preparations – please contact Alex: Marine Services Manager in the ABC Marine & Sailing Office.



Outstanding Performances by Young ABC Sailors in National Championships

By ARA (Aberdeen Racing Academy) Team.

The past few months have seen some superb results from the hard-working coaches and sailors who represent ABC through the Aberdeen Boat Club Racing Academy.

The most recent highlights were the achievements of our two sailing teams, ABC Tigers and ABC Cubs (names created by sailors for the event) in the national Optimist team racing championships held at Hebe Haven in May.

Led by squad captain Margaux Nguyen-Minh, the ABC Tigers team also comprising Tara Maliah, Ethan Kiu, and Lucien Cohen-Adad demonstrated exceptional talent and skill, culminating in their triumph as the national and open team racing champions. This was a first National Optimist Team racing championship victory for ABC.

ABC Tigers showcased their sailing prowess by securing victory in an impressive 16 out of 17 races during the highly competitive event. The championship brought together a total of 13 teams from Hong Kong and mainland China.

In the semi-finals, ABC Tigers triumphed over the Royal Hong Kong Yacht Club with a resounding 2:0 victory. The team continued their winning streak in the finals, emerging victorious against a formidable opponent from mainland China, clinching 2 races and finished in the top three places.

It is significant that three of the four members of the winning team participated in the national championships last year, but failed to advance beyond the quarterfinals. This remarkable improvement underscores the tremendous effort, dedication and hard work they invested over the past year, which led to their exceptional performance and championship victory this year.

Moreover, our second, much younger and less experienced team – ABC Cubs, consisting of Jessica Liu, Keira Hwang, Alix Nguyen-Minh and Rohan Maliah – showed commendable skill and determination, advancing to the quarterfinals. In the quarterfinals they were defeated by a strong team from mainland China, which eventually advanced to the finals.



The accomplishments of both our teams reflect the commitment, teamwork, and perseverance that have been the hallmark of our sailing program. We extend our heartfelt congratulations to ABC Tigers for their well-deserved victory, and commend our younger team for their impressive progress. The results of the championships highlight the significant strides made by our teams and the positive impact of the collective efforts invested in their training and development. We would like to also thank Jamie Boag for sharing his team racing knowledge and supporting our sailors.

Following these outstanding results, as Horizons went to press we looked forward to our teams competing in Europe during summer, in both Optimist and 29er classes.

The Optimist sailors – Margaux Nguyen-Minh, Alix Nguyen-Minh Lucien Cohen-Adad, and Jessica Liu – would compete at the European Championships on Lake Garda from 29 June to 6 July with the HKODA.

The 29er sailors – Kristen Hwang and Bernice Pang; and James Ashwood and Conrad Lumsden – would compete at the 29er European Championships in Gdynia, Poland, from 1st to 6th July.

We wish all sailors the best of luck at these events, and continued success.

Thank you to ABC Members and Staff for your continued support and guidance!



FISH SCIENCE CENTRAL

The years that changed the face of Aberdeen forever

Part IV

WORDS BY STEPHEN DAVIES

On 6 January 1965, the face of traditional Hong Kong fishing ports began to change forever.

Why?

Because that was the day when, to a homegrown, modern western-style design, a new-style fishing trawler was launched at the Chuen Hing Shipyard in Shau Kei Wan, for a local Shau Kei Wan fisherman, Yeung Shing-kau. The 86-foot-long pioneer was called *Sea Gull*, though from the quality of the picture, whether that was 海鳥 or 海鷗 is a bit of a toss-up. Back then - 13 years before Chinese was made an official language - *gweilo* newspapers in Hong Kong didn't condescend to Chinese characters.



Figure 1: The launch of the *Sea Gull* in Shau Kei Wan on 6 January 1965

One of the prime movers in the new design was the Fisheries Service's technical officer, Mr Choy Kwok-leung, whose near invisibility in the historical record is pretty shameful... and pretty typical of the Hong Kong government. Getting the design accepted must have been an uphill struggle, as well as requiring hefty government financial support. Mr Yeung put in some of his own money, but about 70-80% of the cost came from government loans and grants.

The new design threw away centuries of traditional build-by-eye, planks first techniques, requiring lofting and moulding in the western fashion. Inevitably, as a result it got rid of most of the timeworn traditional Chinese system of construction – albeit one that had had some pretty hefty modifications after some three centuries of interaction with western techniques. Instead the new trawler used the western keel, keelson, floors, frames and planking system. Equally, instead of the traditional angled forefoot, the *Sea Gull* broke with tradition by having a curved forefoot. The stern was lower than the bow, left open to work the fishing gear over the transom, and designed to make best use of the new otter board trawling techniques that had been part of the Fisheries Department's post-war technical innovations.

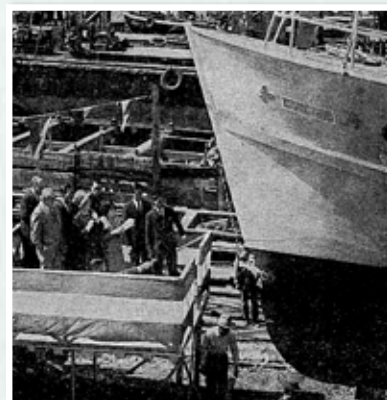


Figure 2: The curved forefoot of the 66-foot trawler *Concord*, launched in Tsing Yi in March 1968

That early 1965 announcement of the launch in the newspapers was the beginning of a slew of stories over the next few years. That's because the *Sea Gull's* first fishing trip (pair trawling along with Mr Yeung's brother Yeung Shing-shu's heavily modified Kwong-sun type, the *Sun Shing Hing*) proved hugely successful, and there's nothing like that to encourage change.

But why wasn't Aberdeen – home to some 45 yards in 1966 and the biggest fishing boat building centre in the territory – leading the pack in this drive to modernisation?

I can't say I have any sort of definitive answer. One possibility is that the Chuen Hing Shipyard was itself a pioneer. Back in the late 1950s, the yard had begun building pleasure junks for export. At the same time, and precisely because of that experience of dealing with the demands of western clients, it had also built the *High Tea*, a local fishing vessel markedly modified along Western lines, for pioneer Brit transpac sailor Brian Platt.

Another possibility, though I'm uncertain what effects it did or didn't have, was the fate of Aberdeen itself at the time. Tracking through news stories it is very clear that from around 1960 through until at least 1968, the available waterfront occupied by those 45 shipyards – most of them on the Ap Lei Chau shore, was under constant threat. By 1960, the Hongkong & Whampoa Dock Co., which owned the Aberdeen dry docks, were already planning to fill them in and develop.

It's during this period that almost all of any sort of original Aberdeen waterfront – even the one after the creation of the 1860s' Aberdeen Docks, or the 1920s' Ap Lei Chau reclamation – disappeared, and the original harbour area was reduced by around 50%.

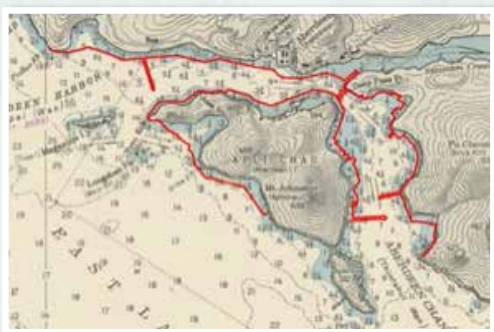


Figure 3: Contrast between the 1938 Aberdeen Harbour shoreline and today's (red line)

The plan to make Aberdeen one of Hong Kong's "new towns"; the big planning buzz of the 1960s and '70s, was announced in 1962. By 1964, the plans had been approved. Now imagine if what the plan showed had happened (Figure 3):

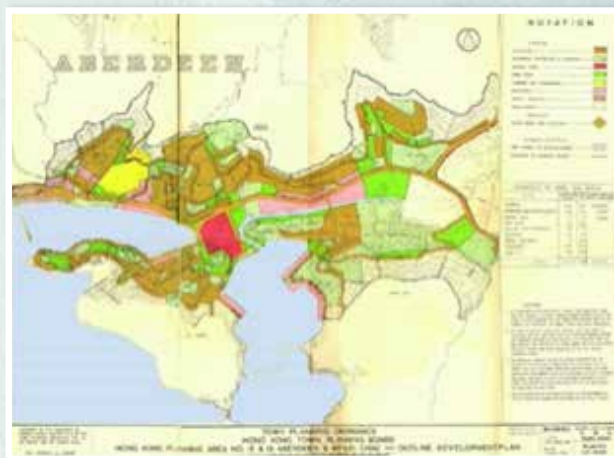


Figure 4: The Aberdeen Development Plan as approved in 1964 (water area colouring by author)

For yes, my goodness, the plan was to have two Aberdeen havens separated by dry land:

- To the west, Aberdeen Harbour, the working fishing port;
- In the middle, an isthmus containing beautiful new downtown Aberdeen's central business district; and
- To the south, Aberdeen Channel, the recreational and boat building harbour.

The pink bits around Shum Wan and Po Chong Wan, and below what's now Lei Tung Estate, were the designated shipyard/boatyard areas. (Interestingly Staunton Creek/Wong Chuk Hang Creek and its tributary from the Aberdeen Reservoirs were to be led close around the Sacred Heart Seminary headland, to exit into Aberdeen Channel – it is labelled "Canal")

So, for the local yards, the future would have looked pretty precarious until the new town dream died. Exactly when those plans bit the dust I can't identify, save that it would seem to be at some point after 1968 (let's not mention 1967...). In 1970, the first mention of a bridge instead shimmers into view, signalling that the big bold twin haven plan – and probably the plan for Aberdeen as a "new town" too – had bitten the dust.

From the point of view of the introduction of the new style trawlers in Shau Kei Wan rather than Aberdeen, which is where this diversion crept in, one explanation has to be that Aberdeen boatyards must have been facing a huge amount of uncertainty during the early 1960s. Though it can't have been that huge. That's because it was only 21 months after the *Seagull* took to the water that Ap Lei Chau yards got in on the act. Two of them.

On 27 September 1966, the 66-foot *Tern* (hard to say, but possibly 燕 before the western letters and 鷗 after them) was launched at the Ap Lei Chau based Sau Kee Shipyard for Mr Leung Tai-sen. A bit earlier in the day, her sister ship, the *Hoi On* (probably 海安), was launched at the Tai Lee Cheung Shipyard, also on Ap Lei Chau, for Mr Shek Wah-fuk of Sai Kung.



Figure 5: The *Tern* just after launch.

In late June 1966, a few months before the launch of the *Tern* and the *Hoi On*, over in Cheung Sha Wan the first two of a new, larger, 86-foot deepwater pair trawler design were launched from the Kwong Lee Cheung Shipyard. They were the *Hong Kong Ruby* and the *Hong Kong Sapphire*, respectively, for a Shau Kei Wan father and son team, Messrs Cheng Tat-hei and Cheng Kam-shui. One interesting feature was that the design allowed for their being converted to operate as stern otter trawlers for single boat operation. The other interesting feature of the *Hong Kong Ruby*, though I haven't a clue why, is that she became the only Hong Kong wooden

trawler of this period to feature in *Lloyd's Register of Shipping* – and she was still in the 1992 edition 23 years later!

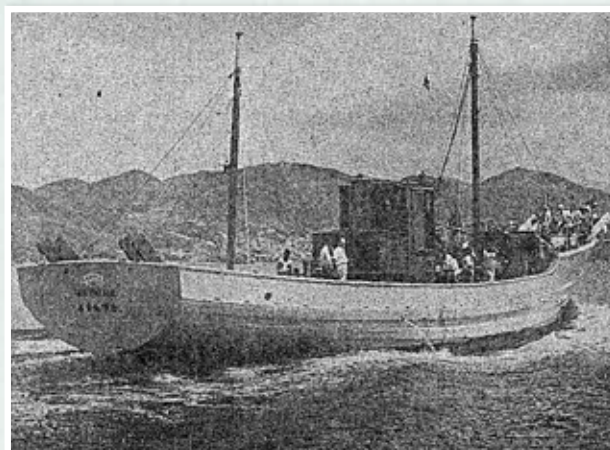


Figure 6: The *Hong Kong Ruby* (香港紅寶石) on trials in Junk Bay

By the time of those launches, news of more modern style vessels had begun to appear hand over fist. By March 1968, I've identified at least two dozen sliding down the ways in Shau Kei Wan, Aberdeen, Cheung Sha Wan and Tsing Yi, and no doubt elsewhere. There were 66-foot and 86-foot designs at least initially, though it is clear from the news stories that designs were constantly being tweaked. In March 1968, for example, the Sau Kee Shipyard in Ap Lei Chau launched the eighth they had built of the 66-foot class of stern otter board trawlers, the *Pak Yau*, built for Mr Cheng *Pak-yau*, who was just 30 years of age at the time, and was the youngest skipper of such a vessel in Hong Kong.



Figure 7: The *Pak Yau* after launch

Nonetheless, although Hong Kong's fishing community was obviously up for change, that depended on the right financial incentives, designs that melded traditional fishing techniques and modern technology, and designs that local shipyards could cope with. That meant wood was and remained the material of choice. We saw one reason for that in the last article, whereby local regulations effectively sidelined any turn to steel. We also saw, in an earlier series in *Horizons*, that an attempt to sell ferro-cement vessels pretty much stuck at two or three, despite considerable uptake of the material in the People's Republic of China and elsewhere in Asia.

And GRP?

Well, it was tried and it too went nowhere. The Kwong Lee Cheung Shipyard we met earlier went into partnership with a UK outfit called the Dashwood Finance Company from London. The aim was, a press release said, "to revolutionise the fishing industry in Hong Kong" by building and selling plastic boats. A new yard was built on Tsing Yi, and by November 1976 the first GRP trawler had been launched.

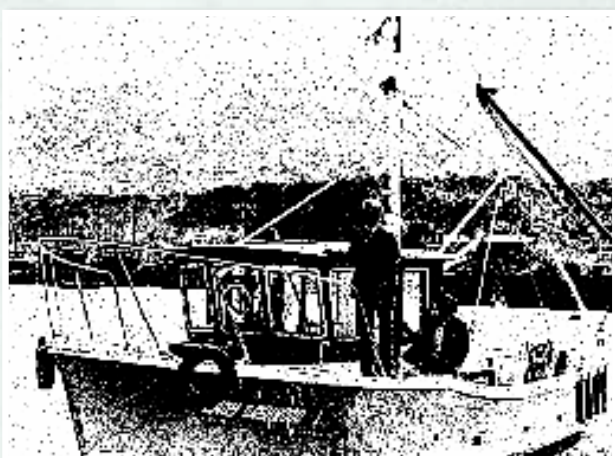


Figure 8: The *Lady Dashwood I* in Aberdeen Harbour in late 1976

Mr Ken Kirk, the western manager of the new yard, reckoned the 37-foot boats would catch on. He had 14 more hulls in build when the *Lady Dashwood I* strutted her stuff. Given that an equivalent sized wooden vessel from a local yard cost HK\$120,000 compared to the GRP beastie's HK\$350,000, it was all an awfully lot like the gazillion "this-waterfront-*gweilo*-will-show-the-way" dreams that have grounded and died around Hong Kong's shorelines for as long

as this author can remember – and that's since before the *Lady Dashwood I* wetted her keel.

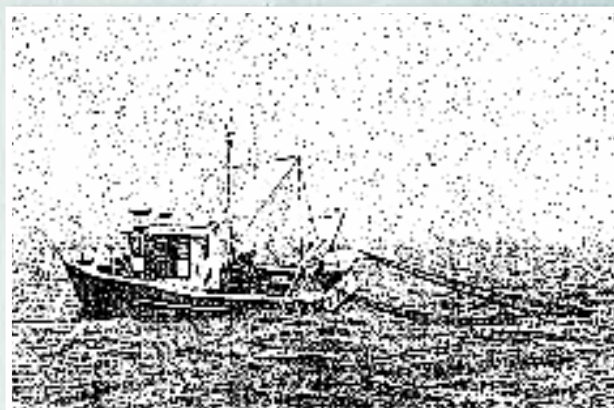


Figure 9: An ill-informed dream look for late 1970s' Hong Kong inshore waters

Within a year, reality had bitten and the company was mainly exporting only hulls to places like Australia, because a Hong Kong built GRP hull was very cheap compared to Ozzie produced ones. By 1981, the Tsing Yi yard was only working the export market. Its largest GRP trawler hull, the 60-foot *Rangoon 445* of that year, was the first of ten that were built for the Burmese government. What happened then I don't know, but I can find little action after around 1985, although, as the Kowloon Shipyard Company Ltd., the outfit is still going, working out of a single-room office in Mong Kok.

Hong Kong's offshore fishermen were not rich, and they were used to labour-intensive methods. That meant they wanted lower cost, bigger vessels than typical 1970s' and 1980s' western GRP designs. The home-grown, if FAO-inspired Fisheries Department's trawler and seiner designs that made their first splash in the mid-1960s, were a brilliantly worked-through answer. It's often ludicrously easy to mock Hong Kong's bureaucracy, but they are not always hapless. In the post-war revolution in Hong Kong's fishing industry we find a towering success story. That success was the driver of the transformation of the "look" of Aberdeen Harbour that anyone much over 55 (assuming you were an observant 10 year old!) can remember happening before their eyes. In Aberdeen Harbour photos from the early 1970s, modern trawler junks are rare.



**Figure 10: Aberdeen Harbour in 1974 - maybe up to 20 modern vessels in sight?
(Karsten Petersen)**



Figure 11: And there's a change-Aberdeen today

By the late 1980s, with a few exceptions, Aberdeen at Chinese New Year was seawall-to-seawall modern style vessels. It was an amazing revolution that happened in less than a generation. And yet today, how many of the shipyards that built those game changers still exist? My sense is that none do. Nor, sadly, is it likely that anyone is interested – or ever was interested – in conserving one of those pioneering vessels of the late 1960s. Hong Kong only does pastiche “historic” vessels.

Today, of course, the idea of a seawall-to-seawall fishing fleet in Aberdeen is a dream of the past. So, one wonders, recalling that the first modern trawler took to the sea only 59 years ago, what will Aberdeen look like in 2081? Perhaps climate induced sea-level change will have gobbled back some of the lost shoreline? More likely, someone in CEDD or the Planning Department will have dusted off those early 1960s “fill-it-all-in” visions and come up with a development that solves all the problems at once – no water, just concrete!



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ABC boat, blowers daughter

SUMMER SERIES 2024

Race 2

**WORDS & PHOTOS BY
FRAGRANT HARBOUR**

The committee boat, *Shun Fung*, left the Aberdeen Boat Club early and made for Tung O Wan, a bay on the southeastern shore of Lamma Island. Once there, race officer Alex Johnston, with assistant race officer Jennifer Li, set about laying an outer distance mark and checking in the 22 competing boats. PHS, in two divisions, was the largest fleet yet the eight boats in IRC 1 & 2 were likely to be early finishers.

At 1015, Johnston welcomed everyone and announced that he had chosen Course 42 (L) for the IRC boats and Course 42 (S) for PHS. For IRC, this meant a Lamma start line, leaving P1



Wicked returns to racing



Ti_Punch, a Dehler 38SQ

buoy to port, then weather beacon buoy, on to a starboard rounding of Cheung Chau Rock and then on to a finish off Cheung Chau Typhoon Shelter. Distance, approximately 12.3 nautical miles.

The short course, for the two PHS divisions, took in Lamma Island to starboard, P1 Buoy but leaving out Weather Beacon Buoy. The cruisers then rounded the distinctive Cheung Chau Rock to starboard and headed off to round the southern coast of Cheung Chau Island. After 10 nautical miles, they, too, finished off the typhoon shelter.

In short, a great day's sailing lay ahead for everyone.

And because of the southerly breezes, the RO did not lay a windward mark. Thus, at 1030 he had the two IRC divisions away, Nico Cohen-Addad's *Jinn* and Eddy Lee's *Next* at the front. *Wicked* was putting in a strong run leading the pack.

On schedule, five minutes later, the gun went for PHS A and B boats with the Dehler 38SQ, *Ti'Punch*, giving an impressive display, Francois Najean at the helm. The Hans Christian, *Bowline*, despite its classic lines, took some time to get going but, in the end, 14 boats were cruising past Lamma Island, some going in close, others staying far out, before hitting open water.



Bowline, slow but sure



Big crew on Parnassus

After Tai Kok, the southern tip of Lamma, it was a slight change of course and then a glorious reach across open water to the white beacon, otherwise known as Sham Shui Pai or Cheung Chau Rock.

Not forgetting the faster boats and their detour to a Weather Beacon Buoy to the southwest. Returning to Cheung Chau Rock, they were able to hoist their kites and make good way.

The going was quick and *Next* and *Parnassus*

were showing they would be at the finish before 1230. With *Shun Fung* on station, support craft were told to hurry and lay a finish line.

It wasn't long before the black sails of *Next* appeared off Pak Tso Wan. They clinched line honours at 12:15:44. This gave the Neo Roma 430, with its 1.2050 rating, an elapsed time finish of 01:45:44 and a corrected time of 02:07:25. Nevertheless, this meant *Next* won IRC 1 on handicap ahead of *Parnassus* and *Redeye*.



Winner of PHS B, Generations



Nico Cohen-Adad helms Jinn



Easy Breezy II, 4th in PHS B



A Dehler 42 off Cheung Chau



Manbude approaches the finish

IRC 2 was won by Troy Wu's *2 Easy*. In 2nd came *Jinn* and Sunny Leung's *Manbude* placed 3rd.

Interestingly, *Crystal* of PHS A crossed the line 47 seconds before *Parnassus* indicating that the race officer got his courses just right. There was just over an hour between the first and last boat (*Water Rabbit*) to finish.

There were no retirees although one *Redeye* crew needed medical attention for a check injury. Finally, a prize-giving was held at the New Baccarat Seafood Restaurant on the Cheung Chau waterfront.

A Player Emergency Yet the Snooker Must Go On

By Dave Hilling



On 16 May, United Services Recreation Club (USRC) invited the ABC for a night of snooker, so plans were all drawn up to meet in Jordon MTR, then have the 5 minute walk to the club. Suddenly, and just a matter of hours before the match was scheduled to start, one of the ABC members had a medical emergency and needed to head to hospital. After checking he was OK and fortunately hearing it was wasn't as serious as first thought, we all sent 'get well soon' WhatsApp messages, and turned our attention back to the snooker.

That being said, we now just had 3 players, instead of the required 4 players in the ABC snooker team. USRC snooker convener Vincent Li was more than understanding of the situation

and appreciated that a special arrangement could be made for the night. It wasn't possible with the short notice we had to either find a replacement player or reschedule, because arrangements for everything had already been made.

On to the snooker itself. The first game saw ABC's Tim Jones vs David from the USRC, and after a tentative start it was David to get the first break underway. He was showing the local knowledge of their pockets, which were tighter than on the ABC's table. By the time it was down to the final colours, snookers were required and the run of the table was just not there for Tim. First blood to USRC, and it was now 1:0.

Next up was the much anticipated game between Ian Poon of the ABC vs Vincent Li of USRC, and this match up didn't disappoint. Both Ian and Vincent traded excellent breaks with accurate and powerful potting, which was greatly appreciated by the players watching. It was an open game, and Ian was just edging it coming into the colours. After a pressure pot on the blue, it was left to Ian to have a composed pot on the pink, and then it was 1:1.

ABC captain Dave Hilling had the third game against USRC's Winson, but both players were struggling to find their rhythm. With pots rattling in pockets, they resorted to ensuring the safety play was solid, and Dave benefited from some foul shots by Winson. It didn't get any less edgy by the time they got to the colours, and it took good pots on the brown and blue for USRC to require snookers. Eventually, Winson conceded and that put ABC into the lead.

Normally, there would be a fourth player now for ABC, but Ian was on hand to fill in and was up against Amos for USRC. Amos has always been a very consistent player, known for not missing easy pots and all round safety play. There was the added pressure of the time for dinner closely approaching; and with Ian now having the wind in his sails from the earlier win it was another great game to watch. This also headed into the colours with all to play for, but after good pots on the yellow and green balls, Amos required all four remaining colours for it to go on to a re-spotted black. Fortunately for the sake of time and hunger setting in, this eventuality wasn't required and it was 3:1 to the ABC.

After a very enjoyable meal in the USRC restaurant, and navigating endless doors requiring a security key to get to and from the restaurant, it was back to the snooker room for the doubles games. First up were Tim and Dave for ABC vs Amos and Winson for USRC, a game in which it would have been nice to say skill triumphed over luck. However, Winson had other ideas and where earlier his pots rattled in the pockets, now they bounced around the table or off other balls and eventually found a pocket. There was not much that could be done here and it was now 3:2.

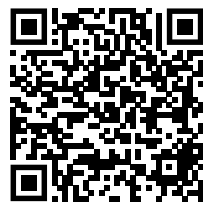
For the final doubles game, Dave stepped up to be the extra player alongside Ian for ABC; and it was David with Vincent for USRC. Both Dave and David were really on their safety play, so were looking for mistakes from their opponents to leave easier pots for their partners. However, those mistakes just never came and it turned into a full safety battle. Coming into the colours, the ABC needed a few snookers and actually managed to get two of them. Thereby, with just pink and black left and one snooker required, the game was played to the very end. After over an hour and with the USRC security wanting to close up for the night, Vincent finally potted the pink to leave the overall score at 3:3.

What an evening of snooker! – and after three matches between the two clubs over the last couple of years, they have now all ended 3:3, so nothing separating ABC and USRC. We look forward to the return match at the ABC later in the year; and Winson Law will now be taking over as the USRC snooker convener and captain. Incidentally, Vincent is changing clubs and will now be playing for ABC, and should be an excellent addition to the team for future matches.

ABC Snooker Society

All levels of snooker players are more than welcome to join. If you would be interested to find out more or join up for one of our snooker practices to see for yourself, please reach out to Dave Hilling (ABC snooker convener and captain) at davidhilling@hotmail.com; and we look forward to adding to our snooker society.

Scan to Join



Now That's What I Call a Top Night of Snooker!

By Dave Hilling



On 29 May, the ABC invited Kowloon Cricket Club (KCC) for a night of snooker. Regular matches with the KCC only restarted a few years back, with the ABC having yet to taste victory. With such a depth and quality of their snooker programme, a couple of matches have been quite one-sided. Needless to say, it was clearly going to be a very tough and competitive night.

On to the first game of the night: we had Wayne Robinson for the ABC vs Mike for the KCC. It was actually Mike's first time back to the ABC snooker room since 2007, but he had been regularly playing in many other matches over these years. Wayne got off to a decent start, but then Mike's potting eye clicked in and he was consistently making good breaks,

including what turned out to be the highest break of the evening. The ABC team looked at each other and wondered if it going to be one of those nights again, as in a flash it was already 1:0 to KCC.

Next we had Vincent Li for the ABC (who had recently transferred from the USRC to ABC, in fact just earlier in the month he was playing against the ABC at USRC), with John for KCC. John has been a regular player for KCC against ABC and was also at that same match with Mike going back to 2007, so everyone knew about his consistent snooker. Both players really went for it, with a full array of potting, safety play and great positioning of the white ball. Nothing separating them all the way down to the pink ball, which required a very solid pot under pressure by Vincent. Honours even now at 1:1.

Johnson Wong for the ABC matched up against Anthony for KCC and at first neither could stop fouling. Anthony had potted the white off the break, Johnson then managed a great long red only to knock the black ball in the same shot and there were more points given away to follow. Finally, Anthony started to find his form and had a couple of good breaks, whilst leaving Johnson in some horrible snookers. Despite the banter on all the snookers, including from his own team because they wanted to be invited again, he was composed and after the blue ball went down, Johnson conceded.

Now came ABC captain Dave Hilling against the formidable KCC captain Don McNeil, who we had never seen lose a singles match against an ABC player. Dave tried his best to play to his strengths of safety and making a couple of breaks without leaving anything too easy for Don to pot. Amazingly, Don was rattling a few of his pots in the pockets and after all the reds were dispatched there wasn't too much between them. The initial colours were shared, but after another evil snooker by KCC, followed by the pink ball being potted, it was now 3:1 to the KCC.

The legendary ABC curry buffet was ready, which was probably another reason why

Don picked up the potting pace towards the end of the last game. There was plenty of sharing of stories along with jokes whilst the various curries were devoured, and only when everyone was full was it time to return to the table for the doubles games. KCC just required one of these for victory.

Wayne and Vincent paired up for the ABC and went against John and Anthony for the KCC. This was another even game with everyone contributing to the scoreboard and some really good positional shots by both Vincent and John. The lead exchanged hands many times as the players all fought for every point and so it went down to the final colours. Vincent finally put the game to bed with a superb long pot on the pink ball, to claw the scores back to 3:2.

The final doubles game saw Dave team up with Johnson for ABC to take on Don and Mike for KCC. On paper, this should have been a foregone conclusion for the KCC powerhouses. Indeed, they did show their range of potting and ability to control the table, so it was amazing to see ABC still clinging on heading into the colours.

With there just being blue, pink and black left, the KCC were 17 points ahead with only 18 points on the table, meaning we needed all three balls. Blue went down first, then the pink was chased around the table before it eventually went in, and then Johnson made an amazing double on the black into the middle pocket. The room erupted as celebrations began. Yes, it was only a draw at 3:3, but it felt more like a victory and against the KCC.

What a night! And during Don's congratulations to the ABC, he mentioned he wished every snooker night the KCC team had could be like this. The combination of competitive snooker, amazing food, a few drinks, great banter, and overall a thoroughly enjoyable evening. We couldn't agree more, and are very much looking forward to the return match later this year.



FAREWELL MESSAGE



Philippe de Manny

Dear Members,

We are in early summer 2003, and I'm in professional purgatory after a bad divorce from my previous employer. I'm opening sport bars and a restaurant in WanChai for an Australian-based company with slightly questionable financial reserves!!!!

This was not my cup of tea, to say the least. One rainy June evening, while contemplating another night in that grimy place, my undestroyable NOKIA 8210 suddenly rings and my life, unknown to me at that moment, thereon takes a turn for the best.

As I depart after 21 years at the helm of ABC, I want to express my gratitude for the opportunities, support, and guidance I have received throughout my time here. I have had the privilege of working with some of the industry's most talented and dedicated professionals, and I am proud to have been a part of this journey.

During my time here, I have worked on exciting and challenging projects, and I am grateful for the experiences I have gained. I am proud of the contributions that I have made, and I will always look back on my time at ABC with fondness.

Thank you for being an excellent place to work and live, and providing me with the tools and resources to succeed. I had the wonderful fortune to be able to raise

my children in a safe environment and put them through a good school and send them to good universities.

The vision and guidance from the various committees I worked with have inspired me, and I have learned so much from their leadership. I will always remember the lessons I have learned here and will carry them throughout the rest of my career.

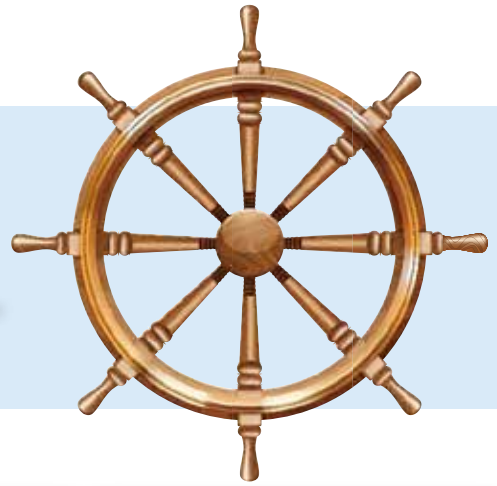
Thank you once again for everything that you have done for me and my family. I wish you all continued enjoyment of the Club, sporting success and prosperity.

And now, paraphrasing a well-known song:
"Regrets, I've had a few, But then again, too few to mention. Yes, there were times, I'm sure you knew, When I bit off more than I could chew. But through it all, when there was doubt, I ate it up and spit it out. I faced it all, and I stood tall. And did it my way."

Farewell my friends.



*21 YEARS AT THE HELM
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Cooking School at Middle Island

2-3pm on Wednesdays - 17 July to 14 August

Explore the depths of popular Middle Island dishes with a cooking class hosted by our skilled chefs. Experience an introduction to unique ingredients and fresh produce followed by an interactive cooking session to provide insights into authentic recipes handed down over generations from various ethnic groups. The journey culminates with a communal-style tasting. Inclusions: Introduction to ingredients, cooking class, food tasting, recipes and certificate of completion.

Maximum 6 persons

HK\$200
per class/per adult

One-day advanced reservation
required

Scan to book



1st Week - 17/7

Salmon Tartare and BBQ Beef skewer with
grilled vegetables and chimichurri sauce

2nd Week - 24/7

Gazpacho and Clams mariniere and toast

3rd Week - 31/7

Nepalese Momo and Spicy tomato chutney

4th Week - 7/8

Crab meat salad and Chorizo risotto

Bonus Week - 14/8

Caesar Salad, Apple Crumble and Cookies



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Beer of the Month Promotion - July & August



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\$45 /BOTTLE

SOMERSBY



GUINNESS

SETTLE INTO THE WORLD
OF GUINNESS

\$60 /half **\$85** /full pint

Wine of the Month Promotion - July & August



Wine tus
of the Month

Country of Origin — Spain

Vetus, Flor de Vetus Blanco 2022

Citrus, lemon and lime juice, floral, and hay in nose, fresh and good acidity, pleasant finish.

Vetus, Flor de Vetus 2019

"A rich but fresh nose with blackberries, stones, graphite and a hint of dried violet. A full-bodied and flavorful Toro with good concentration and freshness, swathed in plenty of fresh, silky tannins. Excellent length." - James Suckling

\$300 per bottle / \$75 per glass

Under the law of Hong Kong, intoxicating liquor must not be sold or supplied to a minor in the course of business.
根據香港法律，不得在業務過程中，向未成年人士售賣或供應令人醺醉的酒精。



Wine
of the Month

Country of Origin — Chile

93 **Marques de Casa Concha, Chardonnay 2022**

"Fresh pineapple, lemon zest, oyster shells and a touch of cream and sea urchin. Medium-bodied on the palate with bright acidity and a fine grip of phenolics. Quite long. Consistently good. Excellent value for the money." - James Suckling

93 **Marques de Casa Concha, Cabernet Sauvignon 2021**

"Spicy and fresh nose with some olives, cassis and a splash of dark chocolate. The medium to full-bodied palate is laden with powdery tannins before a savory, juicy finish." - James Suckling

\$300 per bottle / \$75 per glass

Under the law of Hong Kong, intoxicating liquor must not be sold or supplied to a minor in the course of business.
根據香港法律，不得在業務過程中，向未成年人士售賣或供應令人醺醉的酒精。



F&B PROMOTIONS

July

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South-East Asian Themed Semi-Buffer Dinner

The Galley & The Patio

Saturday, 20 July | 6 pm

Adult - HK\$318 (Prawns or Snapper)
- **HK\$298** (Thai Pork Curry)
- **HK\$258** (Vegetarian Special)

Members over 65 of age:

- **HK\$268** (Prawns or Snapper)
- **HK\$248** (Thai Pork Curry)
- **HK\$218** (Vegetarian Special)

Child (3-12yrs) :

- **HK\$218** (Prawns or Snapper)
- **HK\$198** (Thai Pork Curry)
- **HK\$158** (Vegetarian Special)

Delight your taste buds with a generous spread of Southeast Asian delicacies at ABC Semi-Buffer Dinner. Dainty main courses such as Grilled Lemongrass Vietnamese Giant River Prawns, Thai Curry, and Sambal Snapper are prepared à la minute and brought to your table.

Mediterranean Feast Semi-Buffer Dinner *with complimentary wine tasting*

The Galley & The Patio

Saturday, 27 July | 6 pm

Adult - HK\$338 (Cod Fish),
- **HK\$318** (Duck Liver/Lamb Chop/
Seafood Paella)
- **HK\$258** (Vegetarian Special)

Members over 65 of age:

- **HK\$288** (Cod Fish),
- **HK\$268** (Duck Liver/Lamb Chop/
Seafood Paella)
- **HK\$208** (Vegetarian Special)

Child (3-12yrs) :

- **HK\$238** (Cod Fish),
- **HK\$218** (Duck Liver/Lamb Chop/
Seafood Paella)
- **HK\$158** (Vegetarian Special)



Introducing ABC's Mediterranean Feast Semi-buffer Dinner this summer. Enjoy a culinary journey with appetizers, hot dishes, and desserts inspired by Mediterranean flavors. You can choose one premium main course including Couscous and Tomato Salad with Chickpeas & Okra, Paella(V), Seared Duck Liver, Pan-fried Spanish Cod Fillet, Grilled Moroccan Lamb Chop with Herbs. Join us for a taste of the Mediterranean.

August

Scan to Book



Booking at 2552 8182 or
email to booking@abclubhk.com

New Seafood-Themed Semi-Buffer Lunch

The Galley & The Patio

Saturday, 24 August | 12 noon - 2:30 pm

Price: **\$328 Adult**

\$278 For members over 65 of age

\$228 Child (3-12yrs)

Included main course choose from squid served with chimichurri sauce or Clams Marinere.

(1/2 Roasted Lobster add \$225, Whole Roasted Lobster add \$400, King Prawns 2pcs Cooked in Garlic Butter and Parsley add \$100)

Nothing beats the freshness of live seafood cooked to order! Try this new thematic lunch buffet experience available only featuring a wealth of fresh seafood from around the world. Served to your preference as a delicious main course choose from live Boston lobster to boiled live prawns. All seafood fans will feel like fish in water!



Texas BBQ Semi-Buffer Dinner *with complimentary wine tasting*

The Galley & The Patio

Saturday, 31 August | 6 pm

Adult - HK\$318

Members over 65 of age: HK\$268

Child (3-12 yrs): HK\$218

With this summer weather it's time for a smoky feast near the pool with The Grill's latest Texas Barbecue Dinner Buffet! The buffet menu features Texan classics hot from the charcoal grill. You can choose one premium main course including whole smoked barbecue beef brisket with spice rub and Texas mop sauce barbecue pulled pork buns Cajun-marinated salmon steak and grilled tiger prawns.

Chill by the pool and enjoy a variety of summer salads and desserts and sip on a frozen Margarita for the complete Texan experience.

Home Wine Delivery July 2024

Free Wine Tasting (Saturday, 27 July) 6:30pm - 8:30pm

SPARKLING WINE	Price	Qty	Amount
Ruggeri, Giall'Oro Valdobbiadene Prosecco Superiore DOCG Extra Dry NV – Conegliano Valdobbiadene Prosecco, Veneto, Italy "A pleasant Prosecco with fresh, sweet-apple and summer-meadow aromas and flavors. Well-balanced froth on the palate and a touch of sour cream on the finish." - James Suckling (JS 91)	\$150		
WHITE WINE	Price	Qty	Amount
Scarbolo, Friuli DOC Pinot Grigio 2022 – Friuli, Italy Notes of quince, wild mint, pear sorbet, wet stone, and violet flowers. Structured, balanced, and sapid. Starts with medium acidity, then gently widens, and closes with vibrance. Notes of lemon balm, elderflower, and creamy dried banana.	\$130		
Bread & Butter, Chardonnay 2021 – California, US "Big, buttery, preserved lemon and herbal aromas are followed by a lush lemon meringue palate. Toasty, rich and creamy, but balanced by fresh acidity." -Decanter (DC 90)	\$190		
Domaine Delaporte, Sancerre Chavignol 2022 – Sancerre, Lorie Valley, France Very expressive, intense and complex nose with boxwood, rhubarb, kiwi fragrances and a light vegetal touch. The entry is soft and round. Bright freshness on the palate, delicate and lively purity.	\$240		
William Fevre, Chablis Domaine 2022 – Lorie Valley, France Very fresh bouquet with notes of citrus and white fleshed fruit. Fresh and supple, the wine is marked by mineral notes that are typical of the appellation.	\$280		
RED WINE	Price	Qty	Amount
Bouchard Pere & Fils, Bourgogne La Vignee Pinot Noir 2021 – Burgundy, France Elegant small fruit flavours. A pleasantly balanced wine which reveals a harmonious blend of fruit and terroir. To enjoy young for its freshness.	\$240		
Powell & Son, Barossa Valley Shiraz 2019 – Barossa Valley, South Australia, Australia "A juicy and layered red with blackberries, black licorice and graphite aromas and flavors. Medium to full body with polished tannins and a satisfying finish. Nicely crafted." - James Suckling (JS 94)	\$230		
La Rioja Alta, Vina Alberdi Reserva 2019 – Rioja, La Rioja, Spain "Hints of toast, smoke and spices lace flavors of soft cherry and plum fruit, mandarin orange peel and dried flowers and herbs in this well-knit, medium-bodied red, framed by lightly chewy tannins." - Wine Spectator (WS 91)	\$240		
Long Meadow Ranch, Farmstead Cabernet Sauvignon 2020 – Napa Valley, California, US Black cherry and plum with a hint of tobacco leaf on the nose. The palate is bright with red cherry. The wine is soft and juicy on the entry, has a supple midpalate and soft long tannins on the finish that lingers with berry notes.	\$320		
M Chapoutier, Chateaufeuf du Pape Pie VI 2021– Chateaufeuf du Pape, Rhone, France Nose of ripe fruit, spice and aromatic herbs emerge once the wine has had chance to breathe. It is soft with velvety tannins on entry, the palate shows a lovely balance of concentration and complexity. The notes of liqueurs and rich juice give way to hints of soft spice and dark.	\$440		
Please Note: The listed items do not qualify against minimum monthly F&B charges	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. Order accepted by email or in person.

Email: bar@abclubhk.com

FREE delivery will be offered for purchase over HK\$2,000, pls allow 3 working days for delivery. All wines are subject to availability.

Home Wine Delivery August 2024

Free Wine Tasting (Saturday, 31 August) 6:30pm - 8:30pm

SPARKLING WINE	Price	Qty	Amount
Marquise de Leroy-Beauval, Cremant de Bordeaux Brut NV – Cremant de Bordeaux, Bordeaux, France Pale golden color, rich in thin bubbles, regular and lingering bubbles. Reminiscent of white flowers and white fruits aromas such as pear, green apple. Freshness thanks to a beautiful acidity.	\$180		
WHITE WINE	Price	Qty	Amount
Dr. Loosen, Blue Slate Riesling Kabinett 2022 – Mosel, Germany Kabinett is the lightest, most delicate style of Riesling in Germany, produced from the earliest harvested grapes in the best vineyard sites. Fermentation is stopped by chilling, which results in a moderate amount of residual sweetness that beautifully balances the bright acidity. (WS 89)	\$170		
Forrest Estate, Sauvignon Blanc 2022 – Marlborough, NZ "Luscious and expressive, with terrific concentration to the ripe peach, passion fruit and yuzu flavors on a sleek and juicy frame." - Wine Spectator (WS 92)	\$150		
Domaine Lebrun, Pouilly Fume 2022 – Pouilly Fume, Lorie Valley, France Have all the character of their flinty clay soils, displaying complex aromas of citrus fruit, tropical fruit and mineral hints of gunflint. Together with good acidity, excellent length are always to be enjoyed on the palate.	\$180		
Bouchard Pere & Fils, Pouilly Fuisse 2021 – Pouilly Fuisse, Burgundy, France Delicate bouquet with fruit and floral notes. A very perfumed, silky, and elegant wine. To be drunk preferably in its youth for its freshness.	\$305		
RED WINE	Price	Qty	Amount
Izadi, Rioja Crianza 2018 – Rioja, La Rioja, Spain "The balsamic and modern 2018 Crianza still has plenty of tannins and oak-related flavors, ripe and showy. It contains small percentages of Garnacha and Graciano and fermented with indigenous yeasts and matured in 50/50 French and American barrels for one year." - Wine Advocate (WA 92)	\$140		
Domaine Thomson, Explorer Pinot Noir 2022 – Central Otago, Otago, NZ Wonderfully ripe and beautifully lifted, the bouquet shows fresh dried herb, spicy black and redcurrant aromatics lead way to a focused elegant driven palate. This wine gives good strength and freshness. Certified organic.	\$195		
Chateau Peymouton, Saint Emilion Grand Cru 2018 – Saint Emilion, Bordeaux, France "Raspberries and blueberries, as well as herbal and earthy notes. Medium-bodied with dusty tannins. Savory and quite firm. Clean finish. Slightly lean. Wait and see." - James Suckling. (JS 89)	\$185		
Le Macchiole, Bolgheri DOC Rosso 2022 – Bolgheri, Tuscany, Italy "On the nose, sweet, slightly tart aromas of cherries and blackberries are balanced by a stony, spicy earthiness. That interplay between fruit and earthiness continues the palate, creating the sensation of a breath of fresh spring air after the rain, peppery finish." (Wine Enthusiast 94)	\$230		
The Prisoner Wine Co, The Prisoner Red Blend 2021 – Napa Valley, California, US On the nose, dried blackberry and hints of cedar and tobacco leaf are accented by sweet spices of clove, cinnamon, and nutmeg. Flavors of ripe dark cherry, blackberry, and soft, vibrant finish balanced by ripe tannins.	\$435		
Please Note: The listed items do not qualify against minimum monthly F&B charges		Grand Total:	

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

Tel No: (Office) _____ (Home) _____

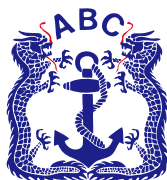
Delivery Address: _____

Delivery Date: _____ Member Signature: _____

Total amount will be charged to Member's account. Order accepted by email or in person.

Email: bar@abclubhk.com

FREE delivery will be offered for purchase over HK\$2,000, pls allow 3 working days for delivery. All wines are subject to availability.



Pleasure Vessel Grade II Operator Certificate Courses (Part A master, Part B engineer)



Part A (Master)

Dates	: 15, 16 August 2024	14, 15 November 2024
Times	: 7:00pm to 10:30pm	
Syllabus	: Rules, Lights, Shapes, Buoyage and Signals, Seamanship, Local knowledge and the Laws of Hong Kong Fire & gas precautions.	
Cost	: HK\$2,200 for member/person/course.	HK\$2,800 for non-member/person/course.

Part B (Engineer)

Dates	: 22, 23 August 2024	21, 22 November 2024
Times	: 7:00pm to 10:30pm	
Syllabus	: Engine general construction, Diesel & Petrol fuel, fuel systems, electrical systems, ignition systems, Lubrication, cooling & pumps, transmission systems, operation & maintenance, fire & gas precautions.	
Cost	: HK\$2,200 for member/person/course.	HK\$2,800 for non-member/person/course.

Notes:

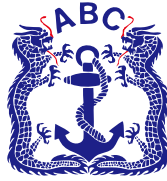
1. Students who attend these two courses will be required to sit their examinations at the PEAK Examination Centre, Vocational Training Council ("VTC") after completion of the course. Successful candidates after they get the license which issued by Marine Dept. will be entitled to operate a vessel in Hong Kong waters up to 15 metres in length with engines of any power.
2. Courses are entirely theoretical for the relative examination. Practical boating is not required for the examination.
3. Examinations are normally held on selected weekdays, you may register your examinations to the PEAK Examination Centre ("VTC") by post or online registration. Document required for the examination application:- a ready examination application form, a copy of your identity document, examination fee HK\$1,100 (HK\$550 for Part A and HK\$550 for Part B), cheque payable to "Vocational Training Council". There will be a minimum of 5 students and a maximum of 20 students/course. If there is insufficient support for a course, that course will be cancelled and those already enrolled will be informed accordingly. Members who responded to the initial inquiry and whose names are held on file will be given priority.
4. Course Instructor: Alan Chau.
5. Please forward the completed application form(s) to Ms Cobo Liu by email mbs@abclubhk.com or by post or hand to the Admin Office of the Club.
6. For applying the examinations to the PEAK Examination Centre ("VTC"), please visit <https://www.peak.edu.hk/exam/en/md> for more information.

Eye test certificate requirement: <https://www.mardep.gov.hk/en/forms/pdf/md687.pdf>

Note: Get your eye test certificate before booking the examinations

The address of the PEAK Examination Centre ("VTC"):
VTC Tower, 27 Wood Road, Wanchai, Hong Kong
Tel. no. 2919 1467 Email : cpdc@vtc.edu.hk

N.B. Before booking and fixing your examination date, you have to allow enough time for finishing all the model questions, so as to prepare the examinations efficiently.



Pleasure Vessel Grade II Operator Certificate Courses Application form

Part A (Master)

Surname: Mr/Mrs/Ms _____ Forename(s): _____

Account number: _____ Telephone: (Mobile) _____ (Office): _____

Fax: _____ Email: _____

Please enroll me on the course for Part A (Masters) to be held at 7:00pm – 10:30pm

15, 16 August 2024 Thursday & Friday

14, 15 November 2024 Thursday & Friday

Please debit my account with \$2,200. -

For Non-Member please include a cheque with \$2,800. Payable to Aberdeen Boat Club Ltd.

Address: 20 Shum Wan Road, Aberdeen, Hong Kong.

Signature

Date

Part B (Engineer)

Surname: Mr/Mrs/Ms _____ Forename(s): _____

Account number: _____ Telephone: (Mobile) _____ (Office): _____

Fax: _____ Email: _____

Please enroll me on the course for Part B (Engineer) to be held at 7:00pm – 10:30pm.

22, 23 August 2024 Thursday & Friday

21, 22 November 2024 Thursday & Friday

Please debit my account with \$2,200. -

For Non-Member please include a cheque with \$2,800. Payable to Aberdeen Boat Club Ltd.

Address : 20 Shum Wan Road, Aberdeen, Hong Kong

Signature

Date

Summer Series 2024

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R2: 16 JUN
R3: 30 JUN

R4: 14 JUL
R5: 28 JUL



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EAST: SUNG KONG
SOUTH: WEATHER BEACON BUOY
WEST: CHEUNG CHAU



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R6: 11 AUG
R7: 25 AUG

