

# Brunswick Landing Marina Newsletter

Volume 3, Issue 4

1701 Newcastle Street, Brunswick, GA 31520  
(912) - 262 - 9264

April 22nd, 2011

## Great Hill Storage Rates!

**\$7.50 per foot per month**  
***Limited Space Available***  
**For boats 35' up to 75'**

## What not to do when docking

1. Yell at your wife when you screw up a docking attempt, as if her standing on the bow with the dock line in hand was done all wrong.
2. Start gunning your engine to make your boat move more quickly when maneuvering. This thrust compounds geometrically. Since you can never match the previous amount of thrust, each time you hit the throttle, you must add a little more. Before you know it, you're out of control.
3. Blow past your slip. Sometimes, wind or current will be perpendicular to your slip. Many novice skippers try to back in, gunning it when they're lined up with the space. *Wrong!* The only thing worse than putting big dings in your boat's gelcoat is damaging your neighbor's boat!
4. Throw the dock boy a line and let him put your boat in. As soon as someone on the dock starts pulling your boat, you've lost all control. If he can't stop it in time or handle the reaction to his action, damage can occur. Always tell him (or her) to put the loop around the cleat and let me and my crew handle the docking.

## Shore power tips

1. Keep shore-power cables stored in a designated locker, away from moisture and cleaning supplies. If leaving at a dockside hanger, disconnect the plug and keep it facing down to prevent water intrusion. Dockside breakers should be turned off when not in use.
2. Dockside power sources vary. Identify the power source(s) at your favored destinations, and buy the corresponding pigtail adaptors to keep things running smoothly. A 30A locking receptacle is the norm at most U.S. marinas.
3. Avoid tight coils; they generate heat. Likewise avoid pinching cable under a door or hatch. Make sure plugs and connectors are secured in their full, locked positions. Tug cords to verify.

## Upcoming Events

**May 6th**—The First Friday of each month in Downtown Brunswick restaurants and stores are open 6-9.

**May 30th**—Memorial Day Party - 2pm We will have a live band called The Boone Brothers! Come out and join the fun.

**Every Wednesday**—around 6pm throughout the month we invite you to attend a casual get-together for our boaters. Please bring your own beverages and appetizers to the bath-house located between Dock 9 and Dock 10. See ya there!

**Tuesdays, Thursdays, and Saturdays**—Farmer's market at Mary Ross Waterfront Park, one of the properties adjacent to Brunswick Landing Marina.

## Welcome New Boaters

1. Russel Vitt, **Sledzhammer**, Dock #1
2. Mr & Mrs Pockinghorne, **Quality Time**, Dock #3
3. Matt Ballister, **Doggin It**, Dock #4
4. Giles Biddle, **Hespa**, Dock #5
5. Thomas Stone, **Epilog**, Dock #5
6. Wright Massey, **Raven**, Dock #8
7. Gary Thompson, **Zydeco**, Dock #9
8. Des Vaughan Pope, **Indigo**, Dock #10
9. John Kool, **Kool It**, Dock #13

## Welcome Back

1. George & Pat Bozart, **Lady George**, Dock #3
2. Jack Sterrett, **Martini**, Dock #5
3. George Bloodworth, **Celebration**, Dock #5
4. Carolyn & John Vann, **Indulgence**, Dock #5
5. Mr & Mrs Dickes, **Sea Ferer**, Dock #5
6. Claudia & Peter Kafer, **Now or Never**, Dock #6
7. Lou & Susie Miller, **White Silence**, Dock #6
8. Nick Stosie, **Marano**, Dock #7
9. Mr & Mrs Lans, **Bolero**, Dock #7
10. Lynn & Bob, **Traveller**, Dock #8
11. Dean Amundsen, **Surreal**, Dock #10
12. Greg & Luba Duty, **Rhapsody**, Dock #11
13. Mr & Mrs Connely, **Fantasy**, Dock #11
14. Nancy & Ed Sergi, **Changes in Attitude**, Dock #11

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## What to Do if Your Boat Capsizes

The weather report predicted nothing but good things offshore when you headed outside the inlet. Unfortunately, Mother Nature doesn't like predictions. As the swells kick up to uncomfortable levels, a following sea suddenly causes your boat to stuff and roll, and in a flash you and your passengers find yourselves in the drink with the boat's keel pointed to the sky.

What now?

1. The most important thing you can do is stay with the boat. This exponentially increases your chances of being rescued. "If someone's looking just for you from a C-130 or a helicopter, it's like looking for a basketball floating in the water," says Christopher Todd, public affairs officer for the U.S. Coast Guard Auxiliary. The inverted hull makes a much larger target.
2. Todd also recommends retrieving as many supplies as possible, such as flares, distress signals and extra flotation devices. Find anything that floats and tether it to the boat to create a bigger target, or release it into the water to create a debris field, which also helps spotters.
3. Try to climb on top of the hull to reduce exposure. Water steals body heat 25 times faster than air does. Also, huddle together to pool warmth and stave off hypothermia.
4. Keeping an easily accessed ditch bag on board with a registered emergency position-indicating radio beacon (EPIRB) can be a life saver. So can a positive attitude. "If you believe you're going to be rescued and don't panic," Todd says, "that can be a huge factor."

## Fun Facts

**Do you really know about the liquid world on which your boat floats? Here's a five-point culture course:**

1. Do not get friendly with the bearded sea snake. It carried enough venom to kill 52 people.
2. The epitome of motherly love: A female giant octopus in the Pacific won't eat for six months while protecting her eggs. When they hatch, she dies.
3. If a dominant female clownfish dies, the male becomes a female. Talk about goofy!
4. Some 25,000 fish species have been identified, but there could be another 15,000 that haven't been.
5. Largest fish is the great whale shark (50 feet). Smallest is the Philippine goby (1/3 inch, full grown).

## Bottoms Up!

*Sea Breeze*

- 1.5 Oz. vodka
- 4 Oz. grapefruit juice
- 1.5 Oz. cranberry juice

Scoop ice in plastic cup; pour vodka over ice. Dump in grapefruit juice, and then fill to the top with cranberry juice. Throw in a lime wedge, and it's finished.

## Recipe of the Month

### *Spiked Cappuccino and Hazelnut biscotti*

**Ingredients:**

- 4 Instant cappuccino, prepared
- 4 Oz. Frangelico or hazelnut liqueur
- 2 Cup unbleached all purpose flour
- 1 Baking powder
- 1/4 Tsp. salt
- 4 Tbsp. butter
- 2 Eggs
- 1 Cup sugar
- 1/2 Tsp. vanilla extract
- 3/4 Cup hazelnuts, toasted, skins remove, chopped
- 2 Tbsp. orange zest (optional)

**Preparation time:** 25 minutes

**Cooking time:** 50 minutes

**Serves:** 4

Directions:

Cream butter and sugar until smooth. Beat in eggs and vanilla. Stir in hazelnuts and zest. Combine flour, powder and salt. Sprinkle over butter mixture folding in until just combined. Halve the dough and with floured hands, form into loaves. Bake at 350 degrees for 35 minutes. Cool. Cut into 3/4-inch slices, lay cut side up. Bake at 325 degrees for 15 minutes. Add liqueur to cappuccino and serve.