

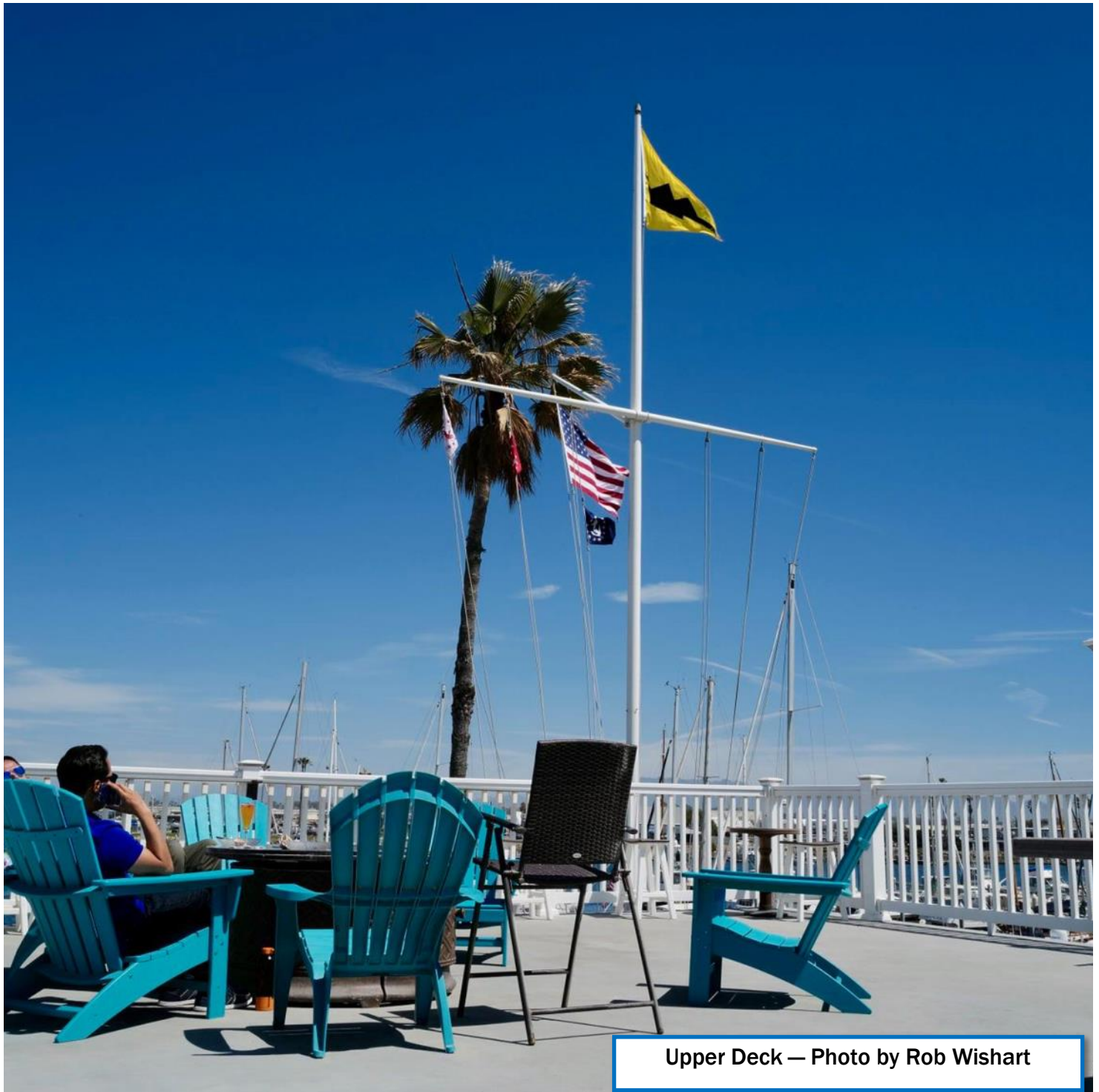
CURRENTS

Channel Islands Yacht Club

Volume 61, Issue 5

61 Years of Service

May 2021



Upper Deck — Photo by Rob Wishart



From the Quarterdeck

COMMODORE



Mike Greenup



We had good news to start the month of April!

On April 7th, Ventura County moved into the Orange Tier of the COVID-19 guidelines. This permitted us to open the club with 50% occupancy, allowing more members to enjoy the club indoors.

We started off the month of April with a delectable Easter Sunday Brunch. Our cooks, Tim Smith, Sue Woolf, and Linda Greenup, served an appetizing brunch for the membership to enjoy. Also on Thursday, April 8th, CIYC kicked off DJ Trivia. This is a fun trivia game that gives clues through popular songs. The categories have a broad list of topics in history, geography, sports and actors - this gives all team players a good chance to compete and a chance to win. Prizes are selected for the 1st, 2nd, and 3rd place teams.

On April 10th, CIYC held the Vintage Marina appreciation luncheon. The luncheon was to give thanks and appreciation to Dan Ward and his hardworking Vintage crew for all the work they do around the Club House. Vice Commodore Billy Le Croy and Sharon Sack prepared a BBQ steak lunch. Directors Sue Woolf and Carole Naylor assisted with cooking and serving. I thank all of them for making this a special luncheon and a great event. Dan Ward and crew were very grateful.

The Channel Islands Harbor Opening Day Parade on April 11th was a great success. We cruised the harbor during the parade on Tuna Time, under the direction of Vice Commodore Captain Billy Le Croy.

The parade was attended by all of the local Yacht Clubs in the harbor. The parade was followed by a delicious French Toast Brunch prepared by Linda Perry and crew. A special thank you to all the CIYC members who participated in the parade and thank you to Linda Perry and crew for a delicious brunch.

Many thanks to the Channel Islanders, who invited me to be the guest speaker at their anniversary dinner. The "Bio of Michael Greenup" was a difficult task, but despite having to talk about myself, it was a wonderful evening. Kudos to Evelina Arglen and crew for a delicious dinner.

On April 25th we held the annual Blessing of the Fleet. The weather cooperated and over 20 boats met at the breakwater to receive a unique blessing, a bottle of champagne, and a Letter of Marque, which gives them permission to raise havoc on the high seas this year. The Blessing was followed by a wonderful lunch prepared by Evelina Arglen and her crew. All in all, a great way to kick off our boating year!

Have a great spring, and I look forward to seeing everyone at CIYC!

**Mike Greenup,
Commodore 2021**



From the Quarterdeck

VICE COMMODORE



Billy LeCroy



April turned out to be a pleasant surprise. We were able to start indoor dining which has been a huge blessing. It's great to see so many members enjoying the Club and each other again!

Thanks to all of you who volunteered to cook: Bill Scarpino, Jerry Wood, Jack Borkowski, Joyce Sheridan, Mike and Linda Greenup, Kami, Judy Dugan, Alison Gabel, Linda and Jim Perry, Karen Farrell, Doug Hoover, Pat and Judy Campea, Keith Moore and the Beefeaters, and all the helpers. You've made some great meals!

We hosted an appreciation day BBQ for the crew at Vintage Marina Partners that was a huge success and appreciated. Thanks to Mike Greenup, Sue Woolf, Carole Naylor, and Sharon Sack for a great job!

Member Dan Ward and his team at Vintage have been bending over backwards to help us get the Club in great shape. You can also thank them for the new mooring cleats between A Dock and B Dock. I made one phone call and, like magic, six cleats appeared on the dock the next morning! So if you see boats tied in front of the club and it doesn't look as if there's room for you, go around to the next dock.

We have added Thursday DJ Trivia Nights which people who have attended say is great fun. Guests are also allowed to participate. Come on Thursdays and check it out!

May brings even more good news as we start allowing family and guests.

This month we are finally going to be able to have an Opening Day on Sunday, May 23, with everyone there! Opening Day will start with a Boat Parade. So don't miss the fun.

We're going to start having new member orientations again to help new members get acquainted with how things work, and to help them get more involved in the Club (like cooking!). I plan on having a Vice Commodore's table in the dining room that will be reserved for new members and guests.

Have a great May!

With the Club opening for family members and guests, we are doing everything we can to make our Club a safe place. Our mask and distancing policy is still in effect and we thank you all in advance for setting a good example for our guests.

Bless you all and Bless CIYC!

Capt. Billy LeCroy
Vice Commodore 2021



From the Quarterdeck

REAR COMMODORE



Dawn Turnier

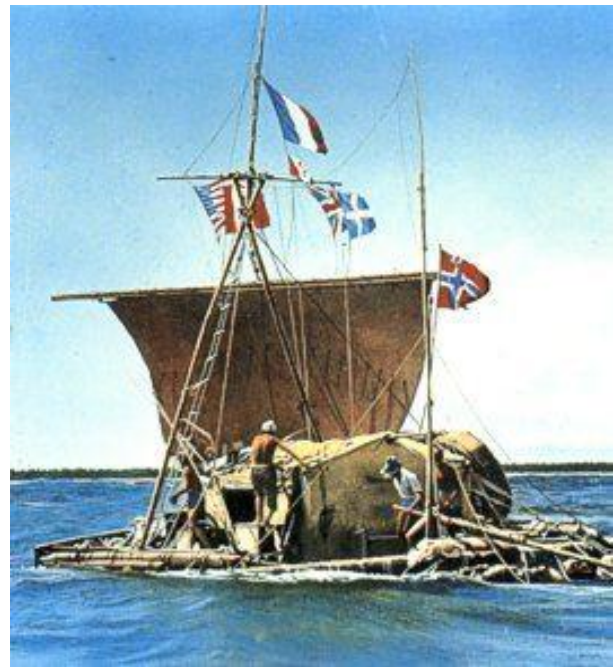


My first sailing experience was with a Hobie 16 catamaran. Perhaps the simplest of all sailing craft. For anyone unfamiliar with this "vessel," it consists of 2 pieces of fiberglass with a piece of netting between them, and with a single sail, essentially a raft. I was set loose upon the Mexican shoreline and, without any sort of lesson, tried to figure out how to get from one place to another without the benefit of knowing anything about tacking or sailing in Irons. This led to many an afternoon, sailing parallel to the shore without ever getting close to it.

This introduction to sailing has always given me great respect for the Norwegian navigator Thor Heyerdahl and his voyage on the raft "Kon-Tiki." Heyerdahl and a crew of 5 constructed a raft from balsa logs to sail from Peru all the way to the Polynesian Islands. The Kon-Tiki voyage lasted for 101 days and spanned more than 4,300 miles across the Pacific Ocean to land at Raroia in the Tuamotus on August 7, 1947. Heyerdahl set out to prove that a raft, characteristic of indigenous peoples of Peru, could successfully make the journey and perhaps account for the origin of the people of Polynesia. His successful 4,300-mile journey is surely an inspiration to get out and try raft sailing (though perhaps on a smaller scale). If you are interested

in the Kon-Tiki voyage and want to know more, the 1950 movie of the same name, and directed by Heyerdahl, is excellent, won an academy award in 1951, and is worth watching.

Wet Wednesdays have started, and our Opening day will be May 23rd. It looks as though we have all weathered the storm. Here's wishing you all blue skies and fair seas.



Dawn Turnier
Rear Commodore 2021



Message From First Mate Linda Zurborg-Perry

May Day May Day

Islanders are needed to help with Opening Day, scheduled for May 23.

There are many different helpers needed:

Cooks, decorations, set up and take down.

So please email me and let me know how you can help.

I will be setting a date for us to meet to finalize our plan. The decorations have already been purchased, as well as the needed serving platters, plates, and napkins.

The CIYC Board will be telling us more about how many will be allowed to attend.

At the time of this writing, the Islanders will be planning to have our Anniversary Dinner. Past First Mates will be honored, as well as our Commodore. Evelina and George Arglen will be cooking a pork tenderloin and red potato dinner. Linda Weisfuss in buying the flowers for the centerpieces. We expect at least 35 to 40 to attend. It will be nice to see everyone!

The Islander Board has asked Commodore Greenup for a "Wish List" for ways we can help improve our Club. Once we receive the requests, the membership will be sent a request to approve any donations.

Islanders have a lot to look forward to in the coming months:

Opening Day, the Father's Day Dinner, our popular Jingle Bell Brunch, decorating the Club for Christmas, and also taking nominations for the 2022 Islander Board.

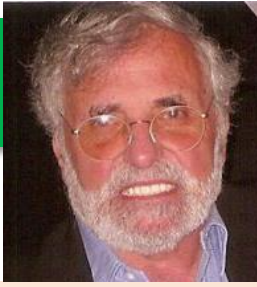
I am looking forward to seeing everyone soon.

Ciao,

Linda Zurborg Perry
Islanders First Mate



2021 Channel Islanders Board



Doc Lines

By Zoran Barbaric

Doc Lines

Mice have it made!!

Most initial experiments in the medical field are first done on mice. And many of them work on the mice, but on being tested on humans, they fail. There are many examples of that.

With all these vaccines being developed all around us, somebody finally came up with an idea. Why don't we take a small piece of a cancer, either by minor surgery or large-needle biopsy, and purify the specimen so we get only cancer cells?

Then let's irradiate the cancer cells so that they cannot replicate and will eventually die off at some time in the future. In other words, make them inactive.

Then let's inject those cancer cells back into the patient (in this case the mouse) from whom the biopsy specimen was obtained. It's just like a vaccine: Inject a dead virus or a modified bacterium, and the immune system wakes up and develops antibodies and T cell immunity against them.

How come we don't have immunity against our own cancers, you ask. That is because the cancer has a sophisticated ability to hide itself from the immune system and killer cells.

But the irradiated cancer cells injected back into the patient have lost that ability. They can't hide. The immune system immediately recognizes them as something that doesn't belong to the body. It starts developing antibodies to them, and it eradicates them.

As a bonus, the immune system now also recognizes the original cancer as something foreign to the body. The cancer can no longer hide. The original cancer cells are viciously attacked at multiple receptor sites and different proteins on their surface.

The B cell antibodies, T cells, killer cells, and dendritic cells all converge on the cancer and/or metastasis and eventually kill the cancer.

Does it really work?

Well it worked in mice: 100%. The cancers disappeared. Melted away.

There is obviously a little more technical and theoretical information that I was not willing to spend time and space to get into here. But it works, and clinical trials on humans are expected soon.

So, we can cure mice of almost anything. Lucky mice! Not really. We depend on experimenting on them to see if therapeutic ideas work or not. So being sacrificed is not really lucky. We owe them our thanks.

<https://www.news-medical.net/news/20210324/New-therapeutic-vaccine-uses-patients-own-tumor-cells-to-aid-in-cancer-destruction.aspx>

Your Fleet Surgeon, Zoran
Thanks to Erika for editin.

GOT WATER?

5 Easy Ways to Save a Lot of Water-Try these simple tricks to conserve that precious natural resource known as H₂O. [Excerpted from Melissa Breyer's article in Treehugger-Updated April 15, 2021]

"Water is all around us. It fills oceans and lakes, flows in rivers, and rains down from the sky. But despite its seeming abundance, it's a finite resource — we only have what we have. And while there are 332,500,000 cubic miles of it on Earth, only one-hundredth of 1% of the planet's water is readily available for human use.

Meanwhile, human consumption of water has increased sixfold over the past century and is rising by about 1% a year. By some accounts, the world could face a 40% global water deficit by 2030 under a business-as-usual scenario. So, let's get off the business-as-usual bandwagon and start saving some water! Here are some easy places to start.

Small Act: Fix a Leaky Faucet-A leaky faucet dripping at the rate of one drip per second can waste more than 3,000 gallons per year. Most leaks are often easy to fix, requiring just a few tools and some hardware.

Big Impact: In the United States, the average household has plumbing leaks that cause nearly 10,000 gallons of wasted water every year; enough water to wash more than 300 loads of laundry. Altogether, household leaks can waste a trillion gallons of water annually in the United States; equal to the total annual household water use of nearly 11 million homes."

[Note: Good News. The Channel Islands Beach Community Services District (CIBCS D) finished deploying its smart meters. These innovative meters measure the quantity of water used in the household. Flow is measured electronically at hourly intervals and updated every 24

hours for billing and leak detection purposes. Smart meters perform the following functions: (1) avoid needless touch labor charges, (2) reduce ongoing leaky faucet and leaking plumbing costs for 1800+ rate-payers, and (3) most importantly they help conserve our most precious resource- clean and affordable water.]

Small Act: Consider the Flush-Flushing is one of the most water-intensive acts in a house. Most of us have heard the "if it's yellow, let it mellow" maxim, but there are other ways to save water here as well. Let it mellow if you like, but also do not use the toilet to flush cigarettes, old food, tissues, or other things that could be recycled, composted, or put in the trash.

Big Impact

Conventional toilets use around five to seven gallons per flush; low-flow models used as little as 1.6 gallons. Ten flushes a day with an older toilet can add up to 25,000 gallons of water a year; cutting that down to five flushes a day reduces that number to 12,500 gallons. And flushing even less reduces that number even more.

Guest Editorial by;

Bob Nast- Director CIBCS D





Channel Islands Yacht Club

May 2021

Sun	Mon	Tue	Wed	Thu	Fri	Sat
						1
2 1-4 pm Open house 4pm food and drinks at the bar	3	4	5 Bar Open 4pm 6:30 pm Dinner	6	7 Bar Open 4pm Happy Hours 5-7pm TGIF & Birthday Bash	8 Bar opens at noon 1 pm Mothers day Brunch BOD to cook
9 MOTHERS' DAY 2pm food and drinks at the bar	10	11 6pm Islander BoD meeting	12 Bar Open 4pm 6:30 pm Dinner	13	14 Bar Open 4pm Happy Hours 5-7pm 5 pm Bar Food	15 Epicureans Dinner Toga party Social
16c 12-4 pm private Burial at sea and reception 4pm food and drinks at the bar	17 6:30pm Board Meeting	18	19 Bar Open 4pm 6:30 pm Dinner	20	21 Decorate for Opening Bar Open 4pm Happy Hours 5-7pm 5 pm Bar Food	22 NO Dinner Decorate for Opening day
23 CIYC Opening Day	24	25	26 Bar Open 4pm 6:30 pm Dinner	27	28 Bar Open 4pm Happy Hours 5-7pm 5 pm Bar Food	29 NO Dinner
30 2pm food and drinks at the bar	31 MEMORIAL DAY 5pm Holiday Supper club				Memorial Day Weekend Cruise	

AS OF 4-26-21



Channel Islands Yacht Club

June 2021

Sun	Mon	Tue	Wed	Thu	Fri	Sat
		1 Bar Open 4pm 6:30 pm Dinner	2 Bar Open 4pm 6:30 pm Dinner	3 Bar Open 4pm Happy Hours 5-7pm Bash Variety Show	4 Bar Open 4pm Happy Hours 5-7pm Bash Variety Show	5 NO Dinner Variety Show
6 Variety Show	7	8 6pm Islander BoD meeting	9 Bar Open 4pm 6:30 pm Dinner	10	11 Bar Open 4pm TGIF & Birthday Happy Hours 5-7pm 5 pm Dinner	12 No Dinner
13 DAY Sail Day	14	15	16 Bar Open 4pm 6:30 pm Dinner	17	18 Bar Open 4pm Happy Hours 5-7pm 5 pm Dinner	19 7pm Fathers day din- ner Islanders
20 FATHERS' DAY E-boat event	21 6:30pm Board Meet- ing	22	23 Bar Open 4pm 6:30 pm Dinner	24	25 Bar Open 4pm Happy Hours 5-7pm 5 pm Dinner	26 Wild Bill Rig race No Dinner
27 Open House	28	29	30 Bar Open 4pm 5 pm Dinner		7pm General meeting	

AS OF 4-26-21





Anglers' Corner

By Frank Sullivan

WSB Pen update:

On April 18th we hosted a tour for a small group of kids from the "Reel Guppies Outdoors" program and their parents. This is a 501c3 non-profit group that gets children and their families fishing at no cost and provides a clean and healthy outlet for their energies. In addition, it teaches them about their environment and conservation.

They are a worthwhile organization to support:
See their webpage :

<https://www.reelguppyoutdoors.com/>



We may be releasing the fish before the end of May. The fish have been in the pens since December 4th and are, at the time of this writing, 7-8 inches long. Watch for the announcement: It's a fun event to see.

Fishing:

Remember - Only one White Sea Bass may be taken in waters south of Point Conception between March 15 and June 15. The minimum size limit is 28 inches, total length, or 20 inches, alternate length. Please remember "one and done." If you caught your WSB, don't keep fishing them, planning on releasing them. They may not survive handling while being released - they are a delicate fish. Note that commercial fishermen cannot take WSB during this spawn period, only recs with the 1 fish limit.

Halibut are moving into shallower water to spawn. They can spawn any time from January through July, but the major time is during the month of May. Adults come up from relatively deep offshore water to spawn inshore at depths of 16-60 feet. They are ambush predators: They lie in wait in sandy patches, often near structures like rocky outcroppings. As smaller fish come by, they will blast off the ocean floor and take their prey. Good baits are lively mackerel or sardines, but the best is live squid - if you can get it. Artificial lures work very well, too, and are a favorite of surf-anglers. Yes, you don't have to have a boat to enjoy this very tasty fishery!

Upcoming events:

July 10th

July 25th

September 10th

September 11th to 15th

September 17th

October 16th

TBA

Men's Fishing Tournament

Ladies' Fishing Tournament

Channel Islands Billfish Tourney Kickoff Dinner

Channel Islands Billfish Tournament

Channel Islands Billfish Tourney Awards Dinner

Coastal Conservation Assn. Fundraiser

Anglers' Awards Scampi Dinner





Channel Islands Harbor Watch

By Rene Aiu

Update on Harbor Visioning Process - Vision Plan Is Incomplete and Serious Questions Are Raised

Since the January 28th Public Visioning Workshop, there are several major questions that remain to be addressed before a final summary report can be issued for the County and Harbor Department's Visioning Process and Plan. Some of the Fisherman's Wharf project controversy and jurisdictional issues have resurfaced, and it has become apparent that these issues have not been resolved.

The vision plan has not been completed and has yet to address some very critical questions regarding harbor development and its priorities.

Question: When will there be a "master plan" for the harbor? When will the harbor's Public Works Plan be updated?

At the start of the visioning process, the mission for the Visioning Committee was to "create a master Vision Plan." The vision process to date covers only what Sargent Town Planning (STP), the consultant, has identified as the "opportunity parcels, 28 acres of land up for lease renewal in the next few years." Without a master plan covering the entire harbor, the decades of piecemeal development will continue with all its problems.

Without an approved "master plan" it will be costly and time consuming to resolve issues of inconsistency between the harbor's Public Works Plan and Oxnard's Local Coastal Plan and HCI ordinances as evident recently with the Fisherman's Wharf proposed development. There are legally required processes in the coastal zone that cannot be avoided, and the Coastal Commission made this clear in August 2020.

Question: When will the Harbor Department establish a standard development process that includes a competitive Request for Proposal (RFP) process?

Incredibly, the harbor has been operating without a standard development process even though both the County and City have an established one. A standard process at the harbor would ensure consistency, fairness, and transparency and prevent, in the worst case, abuse. The Harbor Department has also never issued an RFP, only a Request for Qualifications (RFQ). These are entirely different processes with different purposes.

This RFP process should include specific "parameters" for factors like density, height, mix, and public amenities' requirements (e.g., walkway widths and lengths along the waterfronts, bike paths, park and community gathering space, view corridors, public parking etc.)

Question: What is the fundamental purpose of the Vision Process? Why should the "vision" plan be limited by the Harbor's "enterprise" operating model? When can the public have access to Sargent Town Planning's economic analyses and data? The visioning process, including the Public Workshop, started with a focus on development ideas that would make the harbor a great, interesting, fun place to come and visit. The results of the workshop and survey clearly show what people want: "a greater variety of fun activities – commercial and recreational, paid and free, on land and water – and a more attractive, enjoyable, walkable, comfortable network of beautiful waterfront public spaces in which to enjoy them."

Now the Harbor Department and STP claim that development at the harbor will require residential, including at Fisherman's Wharf, with a density and building footprint almost exactly as proposed by Channel Islands Harbor Properties LLC, that was totally unacceptable and denied by the City of Oxnard and the California Coastal Commission.

It is also puzzling why access to the economic analyses and data that purportedly support this claim has been denied to the public. There are also many outstanding questions regarding the STP economic feasibility analyses that need to be addressed.

Question: How will the "Public Realm" Improvements be accomplished?

Identified as a critical factor in the future success of Channel Islands Harbor and a major popular feature of STP's workshop power point presentation, were the depicted public area improvements that included wide waterfront walkways and bike paths and exciting street and bridge improvements. But there is no plan on how or when these improvements can be achieved. It should also be noted that the street and bridge improvements are under the City of Oxnard's jurisdiction. But the waterside walkways and bike paths and other improvements have previously been identified for implementation by the Ventura County Board of Supervisors in the 2008 Channel Islands Public Areas Plan and Design Guidelines. The areas covered in this approved plan are under County control and continue to be widely supported. When can the public expect this approved plan be implemented? (Check out the 2008 plan on the Harbor's website.)

Rene Aiu, Harbor Delegate



Opening the Cruising Season at Channel Islands Harbor with a parade and Brunch



Fleet Captain Jane Thomas



V/C Billy Le Croy's Tuna Time

**CIYC HONORING OUR MOTHER'S DAY
LUNCHEON SATURDAY MAY 8 1:00**

Menu

Italian	Parmesan Chicken Salad
French	Asparagus Rouleau
French	Quiche with Sun dried Tomatoes and Spinach
Italian	Rosemary Garlic Focaccia Bread
French	Cream Puff
French	Champagne Mimosa

**\$20
reservations will be taken for 55 Members ONLY**

WE LOVE OUR MOTHER'S

WE LOVE OUR GRANDMOTHER'S

HONORING ALL CIYC MOTHER'S

SATURDAY

**MAY 8
1:00**

© Gartner Studios

CIYC MEMBER'S PET PARADE

Send us a photo of your pet along with a description and any interesting facts.

If you do so we can feature them in future editions of the Currents Newsletter

Submit to currents.ciyc@roadrunner.com



This is Buffer on the left and Sweet Pea on the right.

Buffer is a Poodle-terrier mix and Sweet Pea (Sweetie) is a Terrier-dachshund mix. Buffer is too dang smart for a dog and is blind in one eye. At 11 years old he is more energetic than most puppies. Sweetie is a 12 year old diva and loves to cuddle and lay about. She also doesn't put up with much of Buffer's antics before she puts him in his place. They allow Frank and Sharon Sullivan to live with them, as long as the cookies keep coming and they can sleep on the bed!



WANTED

THE QUEEN OF HEARTS

BIG REWARD!!

LOOK FOR HER ON FRIDAY'S AT 7:00 pm

50/50 Raffle to benefit CIYC heaters & Patio furniture

Epicurean Toga Party

Come and join us for a Toga Party and Greek dinner

May 15th 7pm

Pita bread with tzatziki

Dolmades – stuffed grape leaves with herbs and lemon sauce

Greek salad – mixed spring lettuce, cucumbers, tomatoes, red onions, feta cheese, Kalamata olives with balsamic dressing

Melitzanes Papoutsakia – Roasted stuffed eggplant with meat sauce

Fasolakia Giaxni – green beans sautéed with garlic, tomatoes and onions

Roasted lemon potatoes

Surprise Greek dessert

\$20.00

Reservations required no later than Friday May 14th



Channel Islanders 56th Anniversary Dinner



CIYC Beefeaters are back...



This Saturday, the CIYC Beefeaters' Crew, 2021, prepared a New York Diner 'London Broil Special' dinner.

New Apprentices [red aprons] from the left are Dave Kallian on Pies, David Harvey on the griddle...he kind of disappears in a cloud of smoke when grilling the Steaks, and Vidar Bech (Peas and Onions, Ice Cream). Missing is our salad guy, Sam Wolf, who was working upstairs on the popular Wedge Lettuce Salad, and yours truly...

Past comments from our guests indicated our food is really good...but not enough! So, we served generous portions of medium-rare steak, thinly sliced with REAL mashed potatoes, a silky (secret known only by the Beefeaters) mushroom gravy, and peas with pearl onions. Apple pie and ice cream for dessert.

Stay tuned for the Beefeaters' dinner in May... Carmen Olmo plans an authentic Italian dinner, God willing, and the Seas don't rise...

Keith Moore...AKA >> El Grande Sombrero <<



CHANNEL ISLANDS YACHT CLUB

*Commodore Mike Greenup And the Flag Officers of
Channel Islands Yacht Club
Cordially invite you to attend our 61st Anniversary
Opening Day Ceremonies
Sunday May 23, 2021*

4100 Harbor Blvd.
Oxnard, CA 93035
R.S.V.P. (805)985-2492

Registration 11:00 a.m.
Ceremonies 12:00 p.m.
Open House 1:00 p.m.

CIYC'S Blessing of the Fleet



CIYC'S Blessing of the Fleet



Happy May Birthday

01 Gene Peck, **03** Stacy Wolf, **04** Bill Johnson, **04** Gayle Laza,
05 Wendy Parmenter, **06** Cindy Daggett, **09** Kay Richards,
09 Lori Emerson, **10** Karen Harvey, **10** Tammy Hubbert,
10 Kathleen Reed, **10** Sindhu Raju, **11** Elizabeth Campbell,
11 David Wardlow, **13** Scott Gluchacki, **14** Donna Royan,
15 Arlene Beckwith, **18** Laura Campodonico,
18 Maureen Fletcher, **18** Frank Rovello, **19** Meg Hawthorne,
21 Lori Robinson, **22** Paul Hatcher, **23** Paul Paulin,
24 Shawna Nelson, **26** Lee Orgel, **27** Deborah Tyhurst,
28 Howard Simon, **28** Pat Womack, **29** Kim Hoffmans,
30 Keith Laufer, **30** Rick Wilson, **31** Duane Wherland,
31 Melinda Irvin, **31** Anne Van de Water

Happy May Anniversary

02 Wailani & Cormac O'Herlihy **04** Bob & Pam Nast,
05 Gareth & Rikki Jones, **11** Shawn & Dodie Duffy,
13 Jim & Linda McCulley, **16** Carol & Howard Simon,
18 Kim & Ross Henriksen, **21** Rich & Nancy Gargan,
22 Steve Ondrerko & Pam Halford ,
25 Tom & Leslie Webb, **25** Hardy & Olga Moll,
28 Frank Rovello & Sandy Sifuentes-Rovello,
28 Larry & Karen Stein



**Currents
Editor**

Liz Campbell
(805) 816-1542
lizcaffrey@aol.com

**Guest May Issue
Editor**

Frank Sullivan
fransull@charter.net

Assist. Editors

Frank & Sharon Sullivan
(805) 205-4073

Assist. Editor

Erika Barbaric

Photos

Rob Wishart, Linda Zurborg, Judy Fraser, Frank Sullivan, Melinda Irwin, Mike Geer, Ken Foraker

CURRENTS SUBMISSIONS

E-mail submissions to
[**currents.ciyc@roadrunner.com**](mailto:currents.ciyc@roadrunner.com)

Volume 61- No. 5

Currents is published monthly by the
 Channel Islands Yacht Club
 4100 Harbor Blvd., Oxnard, CA 93035.

DEADLINE NOTICE:

Articles must be received by the 15th of the
 month preceding the next publication month.

Next deadline: May 15, 2021

for the June 2021 Issue.