

September-October 2019

HORIZONS

The Magazine of the Aberdeen Boat Club

Overall Winners
Summer Dinghy Series -
Anthony and Joseph Law



Feature Story:
Middle Island
Re-Opening Party





SAILING CALENDAR

2019-2020

SEPTEMBER – OCTOBER 2019

Dates	Yachts - ABC	Dinghy	Yachts - Other Clubs
September 2019			
Sat 7			RHKYC Autumn Regatta
Sun 8		ABC Tong Po Chau Series - Autumn 1	RHKYC Autumn Regatta
Sat 14			RHKYC Autumn Regatta Resail / HHYC Bart's Bash Regatta
Sat 21			HHYC Port Shelter Regatta
Sun 22			HHYC Port Shelter Regatta
Sat 28	ABC Opening Regatta		
Sun 29	ABC Opening Regatta		
October 2019			
Sat 5		HHYC 24 hrs Dinghy Race	COA Mid-Autumn Rally
Sun 6	ABC Waglan Series 1	HHYC 24 hrs Dinghy Race	COA Mid-Autumn Rally
Mon 7			COA Mid-Autumn Rally
Fri 11			RHKYC China Coast Regatta
Sat 12			RHKYC China Coast Regatta
Sun 13		ABC Tong Po Chau Series - Autumn 2	RHKYC China Coast Regatta
Wed 16			RHKYC Hong Kong to Vietnam Race starts
Sat 19		HKODA Open & National Champs (17-20 Oct)	HHYC Monsoon Winter Series 1
Sun 27	ABC Waglan Series 2		

Notes:

- Sailors should note that the calendar is a forward-planning guide and that whilst the intent is that dates are firm, and should remain so, they are unavoidably subject to change, possibly at short notice, weather being but one factor. Dates of events at other clubs in particular are beyond the ABC's control. Please refer to the respective Club website for the latest information.
- The organising authority is listed before event.
- If a Club is mentioned in brackets after a race it is the joint racing host/supporting club.
- Sundays and public holidays are in red.



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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

.....IT'S MUCH BETTER TO PROPHECY AFTER THE EVENT HAS TAKEN PLACE. CHURCHILL

And so, writing in the week before the Grand Re-opening of Middle Island on 31 August, any conjecture on members' reactions to the renovated facilities is best avoided in favour of the factual report on the gala event to follow! Suffice it to say at this stage that the event is fully subscribed, including outside guests from Institutions and Government Depts, and friends with whom we are regularly involved.

What is certain – as a reminder of the old adage that it's an ill wind that blows nobody any good– is that thanks to the destruction wrought by Typhoon Mangkhut some ten months ago, the Club has been able to take a major step forward towards the "ultimate re-development" some years ahead of expectations. An unexpected "windfall" one might say. Aside from the evisceration itself, which created the opportunity, the Club dipped into the MI Development fund to add to the fair insurance recovery to allow for as generous an improvement as possible, within the constraints set by avoidance of a highly time-consuming Approval Process: "time-consuming" meaning years of delay.

It was not money alone which created the enhanced facility, formally open to all – on a six-day a week basis – from 1 September. Without the expertise, dedication and hard work donated by Barry Hill leading his team, members would not have been able to benefit from the enhancement which is now theirs to enjoy; certainly not by 1 September! Members owe him a glass or two when the opportunity arises. To say nothing of the burden borne by the GM over the past ten months: constantly on the front line with underwriters, architects and contractors, he battled his way unstintingly on members' behalf. Truly deserving of a jumbo bottle of Panadol! It is particularly pleasing that, after a number of years spent navigating the nooks and crannies of the Approvals labyrinth without visible progress, the Club now has a tangible improvement available to all members.

The Autumn season always has much to offer sailors, starting with the Opening Regatta, then the 1st of the 12 Race Waglan series, followed by the Southside Dinghy Regatta and, later, Commodore's Drinks pre-Christmas. All dates are on the improved website, with the new Tong Po Chau facilities as the focal point for all such events.

In three months time, it is to be hoped that a confident prophesy in this letter would have borne out the underlying vision of a crowded fun-filled island haven each weekend and most days of the week. A new facility to be enjoyed to the utmost!

The writer hopes to meet many smiling members there on a regular basis.



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. ABC chef and waiters are available. 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: HK\$4,900
Saturdays, Sundays and public holidays: HK\$5,600
Maximum passengers: 42

For details, please contact ABC membership services manager Cobo Liu at 2553 3032 or mbs@abclubhk.com

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GENERAL MANAGER'S LETTER



Philippe de Manny
General Manager

Let me wish you all a warm welcome back to real life after this long summer break, at least for some of us.

On 4 August we joined the LCSD Sport For All Day; and this year we were finally successful, and had 24 visitors coming to see and experience what is on offer for the general public. Every year, we joined this event, but no one seemed to have any interested until this year.



ONE MORE STEP TO OUR ECO-FRIENDLY APPROACH

In June, we started using ZERO NATURAL FORCE, a Company that supplies only fully biodegradable detergents made from 100% vegetable ingredients (no artificial chemicals). It is the most extensive line of fully biodegradable detergents on the market, fully accredited by the EU. These detergents are not only eco-friendly but extremely effective on floors, windows, furniture, toilets, and kitchen equipment. We just need to make sure that we are not using the same cloth for all these surfaces, especially the last two....

MEMBERSHIP PROMOTION “Members get Members”

With the re-opening of Middle Island, the Aberdeen Boat Club is proud to announce a discounted entrance fee promotion for new members. Introduce a new member to the ABC between 1 September to 31 October 2019 and enjoy a special REWARD for yourself and a GREAT DEAL for new members.

First the MEMBERS' REWARD: For every successful new member introduction, you will receive a two-month subscription and minimum F&B waiver.

Secondly, the new Members promotion offers various reduced joining fees that can be paid in two instalments.



For details please contact
Membership Service Manager - Cobo Liu
mbs@abclubhk.com 2553 3032 or
General Manager - Philippe de Manny
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PANADOL FILE

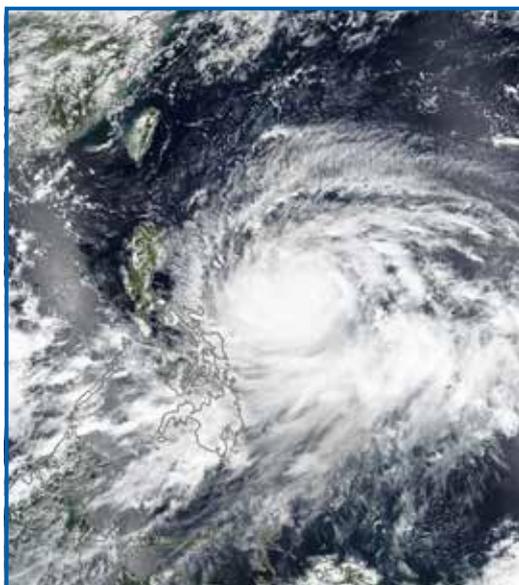
BBQING ON MIDDLE ISLAND NOT POSSIBLE?

While renewing our licence on Middle Island after the rebuilding, we were informed by one of our licensing authorities that charcoal or wood fire BBQs will not be permitted anymore on Middle Island, as a new regulation seemed to have been implemented since our last renewal.

That came with a shock, as we would have been left with only electricity and, frankly speaking, electricity-powered outdoor BBQs are quite hard to find. Furthermore, in our lease it is stated that charcoal is the only source of BBQ fire we can use, as gas is prohibited. The letter we received was completely against the lease, and it took quite a few exchanges and phone calls to get the issue sorted out. To be fair, some of the exchanges were quite helpful! Suggesting that while outdoor charcoal BBQ would not be permitted, we could consider indoor BBQ. I kind of protested that suggestion of course, but it took again some explanation to the authority on how charcoal indoor BBQ might not be such a great idea. Luckily it was finally agreed that "grandfather rules" could be apply this time; we are now allowed to use our traditional outdoor charcoal BBQ and the new wood fire Pizza oven. But there is a catch: we must have every BBQ equipment set-up with firefighting equipment,

and BBQing can only be done under staff supervision.

Again questioning the authority on those points, asking if this was just for us or a general new regulation, I pointed out that should the latter be the case I would have to send a letter to LCSD and the country parks authority to close BBQ pits on beaches and in country parks, or make sure that firefighting equipment are next to them and that civil servants be present to supervise the general public while using them near flammable sources such dry grass, leaves, branches, trees etc.



Typhoon Preparation

Summer is fast approaching and we would like to take this opportunity to remind all mooring holders to carry out all typhoon preparations before typhoon signal no. 3 (T3) is hoisted.

The marine staff will be deployed to carry out club typhoon preparation procedures therefore, please ensure that you carry out preparation work with ample time as ferry and sampan service to carry members might stop before T3 is hoisted.

The mooring holders are responsible for carry out typhoon preparation for their own vessels.

All ferry and sampan service will stop once T3 is hoisted.



FEATURE STORY

WHAT'S NEW ON MIDDLE ISLAND 熨波洲 – as it is known in our local community, and should now be addressed by us



THE OPENING HOURS

As you know TONG PO CHAU will now be open much more than before. We will only be fully closed on Mondays, in order to make all deep cleaning possible, arrange a staff day off and make all necessary repairs and maintenance with minimal disturbance to the operation. The opening hours may be reviewed over the next few months, according to demand.

THE FLEET

In the previous issue of *Horizons* you were introduced to the new fleet of Zests, Quest and Tera; the new dinghy generation. Those were already very well received over summer by the 180 children we had taking classes for the first time or completing their level 3 HKSF. The modernisation of the entire fleet is perfectly in line with the re-building concept of the entire island, which could have as a motto “Traditionally similar but modernly different”.

THE ACTIVITIES

Now you may not have yet seen or experienced the new activities and fixtures there such as Tennis and Football, obviously miniature versions of them, plus a giant version of Chess; all are now there for you. Much more paddle boarding, kayaking and soon windsurfing are available and, looking at the popularity of these during the soft opening period, I can only recommend booking them in advance or you will be disappointed.

THE CHANGING ROOMS

One of the points made during the first briefing to the Architect was that the new changing room must really be an up-grade from the scout camp facilities we had, to a near 5-star resort facility. Again, the comments received so far prove that this has been achieved. The major improvement is the air-conditioning, which was a primary requisite of improvement for the changing room, even before the Typhoon; so now it is done. The showers have been much larger than before and are properly tiled, compared to the flimsy wood partition before; offering a neat, clean, comfortable and private facility. Let’s keep it nice and clean and treat it like your own. For instance, when coming back from sailing with wet dirty clothes from the salty murky sea water, you have now an outdoor shower to wash out the dirt; please make good use of it before entering the changing room. This will help us to preserve as long as possible the tiles, benches and all the rest of the equipment, and will show respect for your Club assets.



THE RESTAURANT

The New BBQ line

6 in one BBQ line for your best experience:

- Pizza oven
- Chef's corner
- Member's grill
- Hangi pit [using heated rocks; a traditional New Zealand style]
- Tripod or pendulum BBQ
- KAMADO Egg BBQ

THE MIDDLE ISLAND FOOD AND BEVERAGE OFFER

The highly anticipated Middle Island Clubhouse re-opening will be complimented with the New Middle Island Menu. The menu will highlight will be the hand-rolled Pizzas from our new Head Chef Aurelien, and many more exciting dishes based on the concept of good old "high quality comfort food".

The menu will rotate every month, with new dishes, and each weekend you will have the ROASTS such as Lamb spit or leg on Saturdays and US Prime Rib Beef or Porchetta on Sundays! All Roasts will be served with 1 Yorkshire Pudding, Beef Gravy sauce, Roasted New Potatoes, Roasted Cherry Tomatoes and baby Asparagus.

Of course, the DIY BBQ menu is still on, and all items ordered will be served with complimentary Chef Aurelien's home-made three special sauces.

Also on Weekends, and only if pre-ordered, Aurelien's TONG PO CHAU Seafood Platter served with Cocktail Sauce, Red Wine shallot Vinegar, Lemon, Coriander Lime Mayonnaise, Brown bread, butter, Crab, French Oysters, Whelks, King Prawns, mussels and clams.

Looking forward to seeing you at the Middle Island Clubhouse soon!



OF COURSE WITH NEW FACILITY COME NEW OPERATING POLICIES; PLEASE PAY ATTENTION TO THEM

PLEASE NOTE

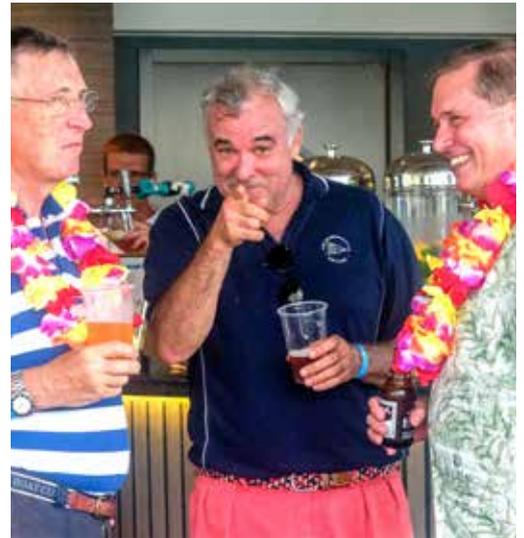
- **TOWEL:** bring your own towel for shower or buy a Club one. Lack of storage space and recurrent pilferage of towel on the island pushed us to change the towel availabilities.
- **LOCKERS:** now electronic keys will be available from the bar, in exchange for your membership card, which will be returned when you return the key.
- **WET CLOTHES:** No wet clothes should be brought inside the restaurant; soon a clothes dryer will be installed near the changing rooms.
- **AIR CONDITIONING:** We have now air-conditioned the changing room; please ensure that the doors remain closed. The restaurant is also air-conditioned, but MI being primarily an outdoor venue, only when the temperature is unbearable will we use it. While it's operating, the large sliding door will remain closed, and you will have to use the side door. On the plus side of having A/C on MI, when the winter cold comes the A/C become heaters, providing a warm indoor venue during any winter cold.
- **VESSEL HIRING:** During weekdays, prior booking through the Club is required, so that we can prepare it for you. On Weekends, there will be a beach master to take care of your needs.
- **OPENING HOURS**
Subject to amendment to better serve your requirements, these are the opening hours so far:
 - FERRY SCHEDULE: every half an hour as usual
 - BAR OPENING: 12:00 noon to 21:00 on most days
 - LAST ORDERS: 20:30



MIDDLE ISLAND RE-OPENING PARTY

31 AUG 2019







MEET OUR CHEF

From Mum's Comfort Food to ABC via the Land Down Under

Aurelien Lagrange – the New Head Chef for Middle Island

By Martin Williams

Middle Island's new head chef, Aurelien Lagrange, arrived in Hong Kong via a long, serendipitous route from his home town of Dinan, in Brittany, western France. Dinan is just 15 minutes from the sea, and Aurelien grew up enjoying coastal outings to fish with his father and brother, and search beaches for clams and other shellfish. He also learned to cook.

"My mum is not a chef, but she's good at cooking," says Aurelien. "She made very good family food – comfort food. I grew up with this passion; so did my brother, who is now a head chef in France."

While his brother went to culinary school, Aurelien studied marketing, and headed to La Fleche in central France, to work as a salesman. There was an Italian restaurant across the street from his apartment, and he became friendly with the owner.

"I asked how to make dough, and he showed me," says Aurelien. "Though I was a salesman, cooking was my passion, and I quit my job to work with him. He taught me everything about Italian food."

Aurelien enjoyed making menus, and discovered new ways to cook - especially regarding organisation, preparing to cook for maybe 50 to 100 people at the same time, and pleasing the customers.

Even as he learned on the job, Aurelien received tantalising messages from his brother, who was then in Melbourne, Australia – telling him, "Come, come. You're young, so you can travel, and settle down later." Eventually, the temptation proved too much, and with his parents advising he go and enjoy himself, Aurelien headed for Melbourne.

His brother was working in an Italian restaurant, where Aurelien worked for a while. Then, he bought a van, to travel all around Australia.

To support his road trip, Aurelien worked in restaurants and farms. While picking oranges at farm in south Australia, he met a Hong Kong



woman, Wong Kin Ping. They became friendly, and Aurelien told her, "Two weeks later, I have to cross the desert from South to North, to Darwin. You want to join me?"

"Let's go," said Pingping - who is now Aurelien's wife. They worked in Darwin, later travelled to New Zealand, and came to Hong Kong in January 2016.

"Don't be scared," Pingping advised.

"Too late!" Aurelien told her. Hailing from the Brittany countryside, and after journeying around Australia, he felt overcome by buildings and people everywhere, and wanted to go home after just a couple of weeks.

But he did begin finding good places. With a love of running, Aurelien discovered trails in Sai Kung, where he also tried fishing. "I found my comfort zone, and after seven or eight months, I started to get used to Hong Kong," he says.

Aurelien also found work, initially in Pizza Express. Then, he had a chance to go back to his roots, at French restaurant Cocotte. He moved again, to Padstow's at Pak Sha Wan in Sai Kung - where customers included yacht club members, and he learned to cook British fare like roast beef and Yorkshire pudding.

Aurelien next worked in LaVilla, a French restaurant in Tsim Sha Tsui. He started as a chef de partie, pushed himself hard and - after learning from a chef with 25 years experience in the restaurant business - became the head chef. His responsibilities became far more than simply cooking food; he also had to manage the kitchen, price food, take care of staff.

After two and a half years, Aurelien was looking for other opportunities, and saw an advert for the position of head chef on Middle Island. "I met [general manager] Philippe and [food and beverage manager] Robin; I visited Middle Island, where I saw fish jumping, boats, mountains - it was really my element, a unique place in Hong Kong. I love challenges, and I wanted to join."



After being accepted for the position, Aurelien and Pingping moved from their apartment in Kowloon to a place on Ap Lei Chau, which he finds very quiet, with easy access to other parts of Hong Kong.

Though Middle Island was yet to fully reopen as Horizons spoke to Aurelien, he expected the new kitchen would reopen during August, and was impressed with the new facilities. He also had plenty of plans for sharing his passion for food with members.

"I've done a menu," said Aurelien. "There will be specials each week, along with homemade pizza, pasta, a kids' menu, snacks, desserts... I'll make the menu better: it's a club, so I have to learn members' needs, and will do my best to please everyone."

"I'm really excited," said Aurelien, anticipating starting his new role. "It's a chance to jump in, and enjoy the work. I'll use some of my mum's recipes, like grilled seabass with saffron rice." He won't be an aloof, F-word spouting nightmare guy in the kitchen, but is open to comments and ideas, closing the interview by remarking: "Members can talk to me about anything."



Proposed Expansion of Sham Wan Restricted Area on Lamma Island for Conservation of Green Turtles, by the Agriculture, Fisheries and Conservation Department

The Agriculture, Fisheries and Conservation Department held a briefing on 12 August, mainly to seek opinions and suggestions regarding the AFCD's proposal to step up regulations to protect the endangered green turtle, by expanding the Restricted Area of Sham Wan beach on Lamma Island.

Sham Wan on Lamma Island is the only site in Hong Kong in which endangered green turtles nest regularly, and is one of its few remaining nesting sites in Southern China. Therefore, the site is very important to the survival of this highly species, which is endangered both locally and regionally.

The sandy beach of Sham Wan was designated in 1999 as a Restricted Area under the Wild Animals Protection Ordinance (Cap. 170). Entry onto the beach is restricted during the restriction period from 1 June to 31 October every year, with a view to minimising the disturbance to green turtles as well as their nests and eggs during the nesting season.

Since breeding green turtles stay in the waters adjacent to their nesting sites, both the beach and the bay at Sham Wan are important habitats for breeding green turtles. At present, the bay is a destination for boating activities and supports some fishing activities. These human activities may cause disturbance and pose a danger to green turtles in Sham Wan.

To allow more comprehensive protection of green turtles and their breeding ground, AFCD has proposed expanding the Restricted Area of Sham Wan beach from 0.5 hectares to cover the entire bay of about 98 hectares, cutting off at Tai Kok and Yuen Kok. And it proposes extending the restriction time frame to the whole year. The AFCD will consult stakeholders about the proposal this year, and then initiate procedures to allow the expanded restriction to take effect.

Proposed Expansion of Sham Wan Restricted Area



Boundary

Current:	Sham Wan sandy beach
Proposed:	Sham Wan sandy beach and adjacent waters in the bay

Area

Current:	0.5 ha
Proposed:	Total of 98 ha

Period

Current:	1 June 31 October
Proposed:	Full year



Race 1: 6 Oct 2019

Race 2: 27 Oct 2019

Race 3 & 4: 10 Nov 2019

Race 5: 8 Dec 2019

Race 6: 15 Dec 2019



2019 -2020

Race 7: 5 Jan 2020

Race 8 & 9: 16 Feb 2020

Race 10: 1 Mar 2020

Race 11*: 15 Mar 2020

Race 12: 29 Mar 2020

Resail: 5 Apr 2020

*This race forms part of the IRC National Championships
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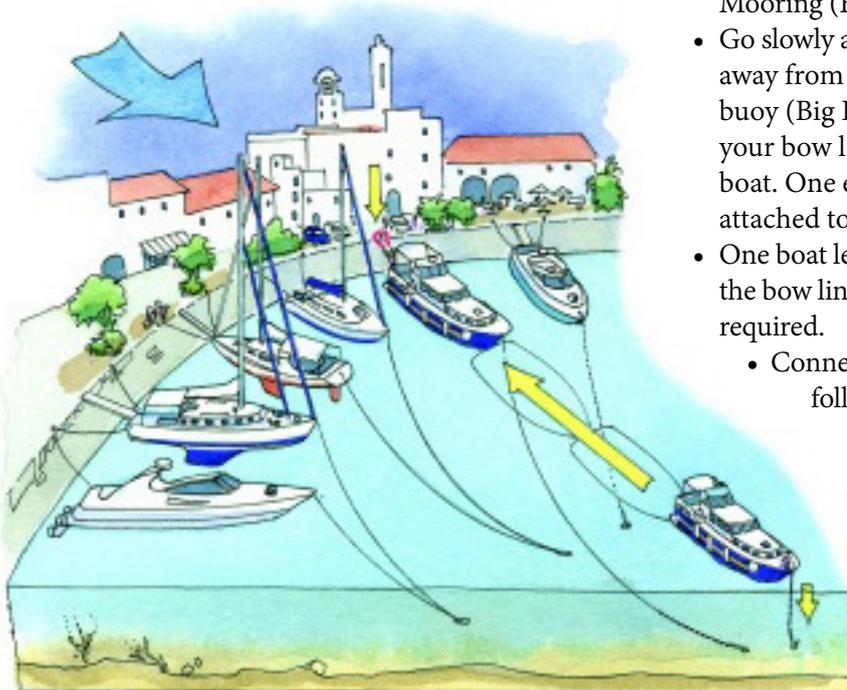


Med Style Mooring – New ABC Middle Island Pontoons

By Alex Johnston – Marine Services Manager. Adapted from the RYA Guidelines.

Mediterranean moorings are usually stern-to or occasionally bows-to the pontoon or quay. Boats usually moor stern-to the pontoon for ease of access ashore; however when unsure of the depth, going bows-to will keep your drives in deeper water. Alongside berthing is normally only available at fuel or waiting pontoons.

Stern lines are used to stay close to the quay or pontoon, whilst either the anchor or a line from the bow holds the boat away. A passerelle or wooden plank, carried by the boat, is used to go ashore, when the quay is high as in many places. However, the good news is this is not needed for the ABC pontoon, if the boat goes stern too, at ABC Middle Island.



The approach to the dock or pontoon

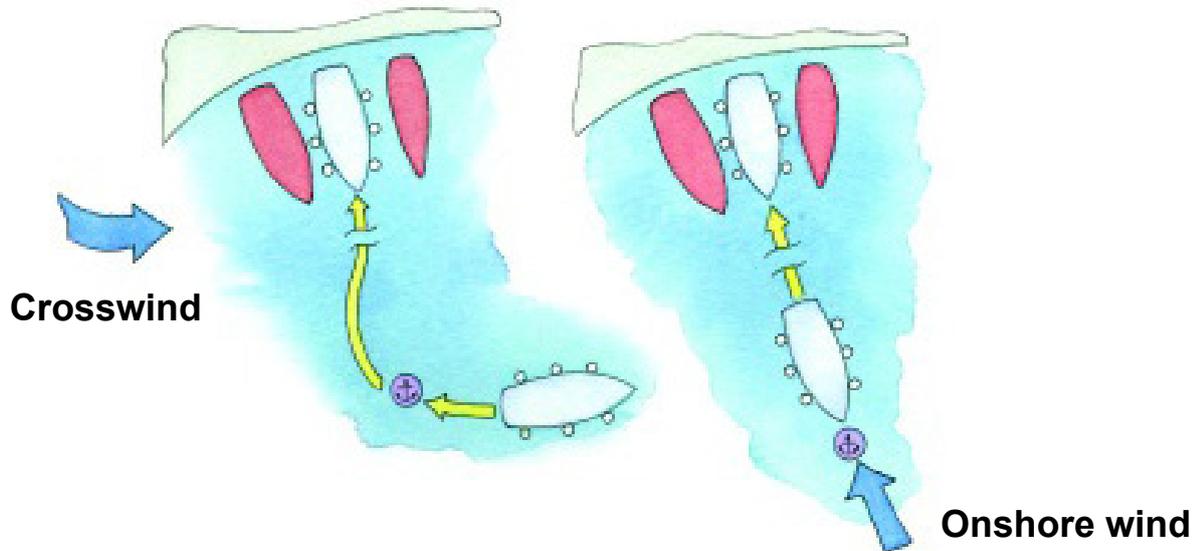
How to berth on a Stern – To Mooring at ABC Middle Island.

The approach to the Pontoon

Do not use your anchor – sinkers and chains are on the seabed, which will foul your anchor.

Please use the Red Mooring Buoys and Lazy lines provided.

- Rig up fenders on both sides of the boat and a large fender on the stern.
- Rig a stern line from both aft quarters – Port and Starboard.
- Prepare the bow line & boat hook to pick up the Mooring (Big Red Buoy) bow lazy line.
- Go slowly astern in reverse; about two boat lengths away from the pontoon, pick up the Mooring buoy (Big Red Buoy) bow lazy line and attach your bow line, through the loop and back to the boat. One end of your bow line should already be attached to the boat.*
- One boat length from the pontoon, stop easing the bow line. Be ready to ease out more bow line, if required.
 - Connect the windward stern line to shore, followed by the leeward stern line.
 - Once positioned the correct distance from the pontoon, take the strain on the bow line. To ensure the stern stays away from the quay/pontoon, often the stern lines are eased and the bow line tightened, then the stern lines are made taut again.



Crosswind

In a crosswind it may be necessary to reverse into wind initially to get steerageway.

- When slightly upwind of the gap, pick up the mooring buoy (Big Red Buoy) lazy line and attach your bow line and reverse into the space.
- Ensure the leeward side is well fendered, in case you drift onto the downwind boat.

Onshore wind

If the wind is on the bow, treat the stern-to mooring as a normal berthing exercise.

- Pick up the mooring buoy (Big Red Buoy) lazy line and attach your bow line.
- Gently reverse astern into the gap with the stern lines ready.
- One boat length away from the quay, ensure the bow line is sufficiently tight.
- Connect the stern lines.

Leaving the pontoon

- Run your stern lines back on board, around a cleat on the dock.
- Start to leave the pontoon, remove your stern lines, as you move forward drop one end of your bow line and pull it back through the Mooring buoy lazy line loop – **be careful not to run over your bow line and foul your prop.***
- Ensure you have sufficient roving fenders on both sides of the vessel to avoid any contact with other vessels alongside.

Some Top Tips

- **Do not use your anchor – there are mooring blocks and chains on the seabed which your anchor will get fouled on. Please use the Red Mooring Buoys and lazy lines provided.**
- If the space looks too small for your vessel, it probably is, so do not try and force your way in. This applies to many power boats, which tend to be much wider in the beam than many sailing yachts.
- If you are on the inside of the pontoon, port side or starboard side – berth as normal as for any pontoon. You do not need to use the Red Mooring buoy/ lazy line.
- Sailing Yachts need to be careful that the rigs do not get entangled, if alongside each other.
- Always brief your crew first before attempting to dock. Do not try and do this once you start your manoeuvre into the pontoon !!
- Stern-to moorings are used very successfully all over the world, and especially in Europe where space is limited in many harbours and marinas. If you are still not sure how to berth on the new ABC Middle Island Pontoons – **please call me (Alex, the Marine Services Manager) in the Marine & Sailing Office: 25189523.**



MIDDLE ISLAND SAILING UPDATE

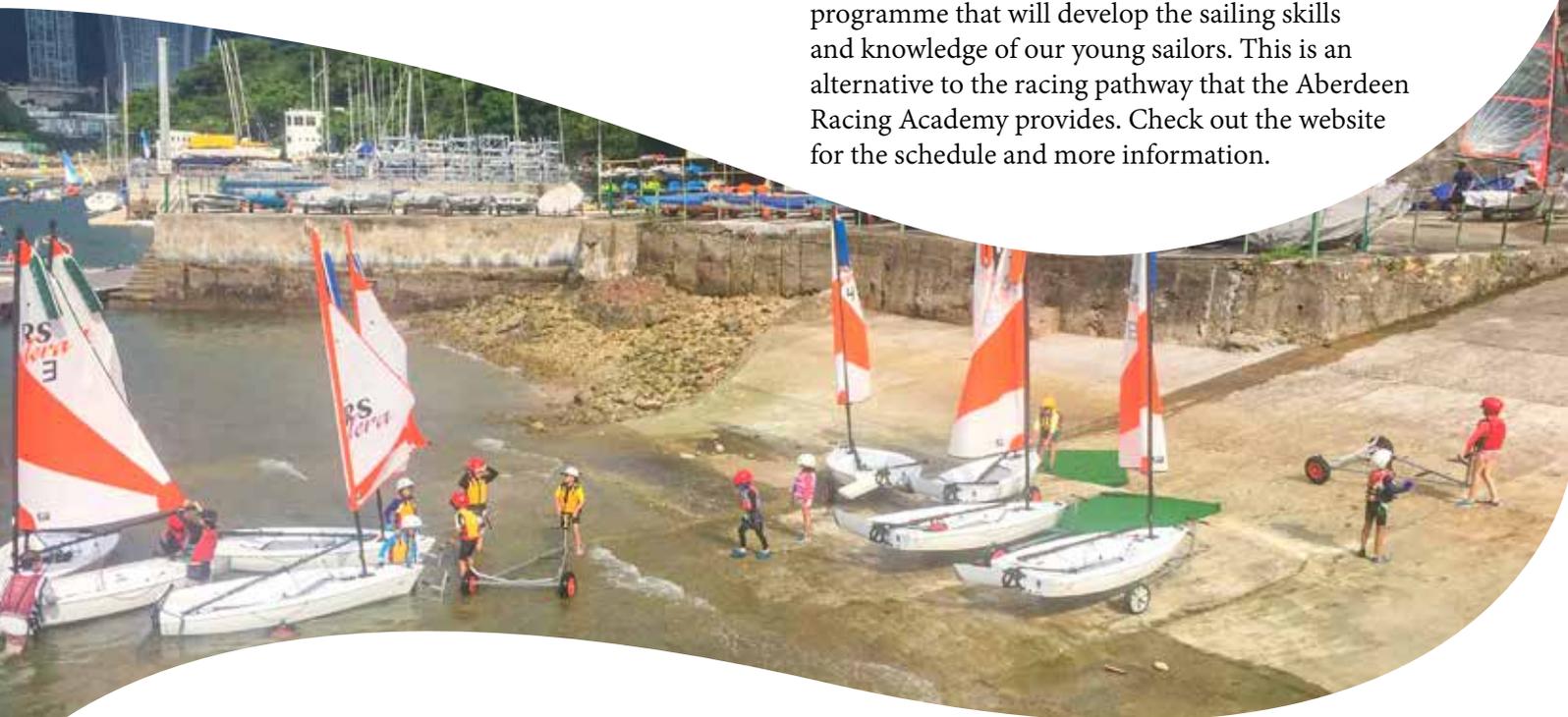
SUMMER PROGRAMMES

We've had a busy summer of Junior and Youth sailing, and it has been great to see our new RS Tera dinghies at the core of the programme, being so well received by sailors and instructors. This, combined with the completion of the Clubhouse renovations and a new website, has transformed the ABC Middle Island sailing programme – and we have more to come this Autumn, in particular with the recent arrival of our new RS Quest dinghies to boost our Adult sailing programme.

AUTUMN SAILING

As you read this, we are already into our Autumn programme and we have on offer a new range of courses. Our junior and youth courses will take place during the October School Half terms and Christmas holidays, as usual. We have also added a selection of these course on Saturdays and Sundays, as well as after-school on Tuesdays and Fridays. For the full schedule, do check the website www.abcmiddleisland.com.

We have also started our new Youth and Junior 'Explorer' programme, which is a weekly programme that will develop the sailing skills and knowledge of our young sailors. This is an alternative to the racing pathway that the Aberdeen Racing Academy provides. Check out the website for the schedule and more information.



ADULT SAILING PROGRAMME DEVELOPMENTS

As if Howie Suen our Chief Instructor wasn't busy enough with the Junior and Youth programmes, he has also developed a new range of adult courses that will capitalise on the arrival of the new RS Quest dinghies. Once you complete the five-day beginners sailing course, there is a series of one- or two-day courses that are designed with specific topics for each session, to consolidate your learning before you take on the challenge of the HKSF Level 3 course and beyond. Check the website for more details.

RS QUEST INTRODUCTION DAYS 14/15 SEPTEMBER OR 23/24 NOVEMBER

Six new RS Quest Dinghies arrived in the second half of August. These will be our main dinghies for developing our Adult sailors (the Laser 2000s will still be maintained for dinghy hire and racing).

We have scheduled a two-day introduction course for these new dinghies, and for sailors to be assessed to join the approved helm list for these new dinghies. To join this course, you should have completed the HKSF Level 2 or be of equivalent experience. For experienced dinghy sailors, a rigging session and short sail is all you might need. This can normally be arranged on a weekday, when the boats are not in use for sailing courses. Contact sailingsecretary@abclubhk.com.

NEW ONSHORE GAMES AT MIDDLE ISLAND

We are introducing new activities around the Clubhouse at Middle Island. So far, we have Giant Chess, Table Football and Swing Ball. These are free to use and are available depending on the weather!



WELLNESS COURSES AT MIDDLE ISLAND

All classes will be run on Tuesdays and Fridays at Middle Island, in English and/or Chinese. There are morning and afternoon sessions. For the latest schedule please visit <https://www.abcmiddleisland.com/wellness>.

“Functional stretching” Series

Functional full body stretch for the working parent
 Functional stretching for back health
 Stretching for the office worker
 Stretching for head and neck relief

“Functional tone and sculpt” Series

Lower body
 Upper body
 Core
 Full body

Cost: HK\$180/250 per person
 (member/non-member) 60 minutes.

Credit pack 10: HK\$1600/HK\$2250
 (member/non-member)

“Fitness for the young student” Series

Functional fitness for ‘screen time’ awareness
 Functional stretching for exam relief
 Fitness for improved coordination
 Immunity boost fitness!

Cost: HK\$120/190 per person
 (member/non-member). 45 minutes.

Credit pack 10: HK\$1080/HK\$1750
 (member/non-member)



“Fitness for kids” Series

Buddy play!
 Fitness for improved coordination
 Immunity boost fitness!

Cost: HK\$80 per person - 30-minute class.
 HK\$120 per person - 45-minute class.

Credit pack 10: HK\$750 (30 minutes)
 Credit pack 10: HK\$1080 (45 minutes)

Autumn 2019 Adult Sailing Courses

Bookings are available through www.abcmiddleisland.com. Booking deadline is 10 days before the course start date. ABC reserves the right to cancel courses at any time if there are insufficient applications.

Beginner Courses

Course Code	Date	Course Detail	Course Fee ABC Member/ Non-Member
A2-9	September 7,8,14,15,21, resail 22	Adult Beginners Sailing (5 days) This course follows the Hong Kong Sailing Federation (HKSF) syllabus for Level 1 & 2. Suitable for those with no dinghy experience or those returning to the sport.	\$3,100 / \$4,800
A2-10	October 12,13,19,20,26, resail 27		
A2-11	November 23,24, December 7,8,14, resail 15		

Intermediate Courses

QI-9	September 14, 15	RS Quest Introduction (2 Days) For those who have completed the HKSF Level 2 or of equivalent experience and want to try these new dinghies and for members who want to be assessed for the ABC Quest approved helm list to be able to hire the dinghy.	\$1240 / \$1920
QI-11	November 23, 24		
AR-9	September 1	Adult Sailing Skill Refresher Day (1 day) A great way to refresh those skills from the Level 2 course including Tack/Gybe/Launch/Recovery/Round the buoys.	\$620 / 960
AR-10	October 5		
AR-11	November 2		
AE-9	September 21	Adult Sailing Skill Enhancer Day (1 day) This one day will refine the skills of a Level 2 sailors and focus on using telltales, the five essentials, sail controls and sailing on a longer course.	\$620 / 960
AE-10	October 12		
AE-12	December 7		
ARS-9a	September 7	Adult Recreation Sailing Day (1 Day) A day to explore nearby beaches within Deep Water Bay, Repulse Bay and Chung Hom Kok sailing areas, weather permitting.	\$620 / 960
ARS-9b	September 22		
ARS-10	October 6		
ARS-11	November 16		
ARS-12	December 8		
CR-11	October 26, 27	Club Racer (2 Days) An introduction to the techniques and procedures for Club dinghy racing.	\$1240 / \$1920
A3P-10	October 20	Level 3 Preparation Day (1 Day) A great practical way to have a taster of what the Level 3 course is about and seek advice from the instructor whether you are ready for the course.	\$620 / 960
A3-11	November 2,3,9,10,16, resail 17	Adult Improver HKSF Level 3 (5 Days) This course follows the Hong Kong Sailing Federation (HKSF) syllabus for Level 3. Candidates must have a season's worth of logged sailing experience since their HKSF Level 2.	\$3,100 / \$4,800
AT-12	December 14	Adult Sailing Trip (1 Day) For sailors who already hold the HKSF Level 3 certificate and who would like to join a longer distance sail to Stanley/Po Toi depending on the weather.	\$620 / 960

Booking

For more details and to apply for these courses visit www.abcmiddleisland.com/adult-sailing

Autumn 2019 Junior and Youth Sailing Courses

For more details and to apply for these courses visit <https://www.abcmiddleisland.com/training>. Booking deadline is 10 days before the course start date. ABC reserves the right to cancel courses at any time if there are insufficient applications. Earlybird discounts apply to school holiday courses so do book early.

Saturdays

Option 1	Option 2	Course	Time	Cost HK\$: (Member/NM)
Aug 31 Sep 7, 14, 21 Oct 5, 12	Oct 19, 26 Nov 2, 9, 16, 23	Junior Stage 1	9am to 12:30pm	\$1,704 / \$2,508
		Junior Stage 3		
		Junior Stage 2	1pm to 4:30pm	
		Junior Stage 4 Junior Reacher		

Sundays

Option 1	Option 2	Course	Time	Cost HK\$: (Member/NM)
Sep 1, 8, 15, 22 Oct 6, 13	Oct 20, 27 Nov 3, 10, 17, 24	Junior Explorer	9am to 12:30pm	\$1,704 / \$2,508
		Junior Stage 1	1pm to 4:30pm	
		Youth Explorer	9am to 4:30pm	\$3,960 / \$4,776
		Youth Reacher		

October and Christmas School Holidays

October				December		Time	Activity (Detail / Entry requirements)	Regular Price Cost HK\$: (Member/NM)
(Sep) 30 7 11 4	7 11 25	21 28 1 (Nov)	28	16 20	30 3 (Jan)			
✓	✓	✓	✓	✓	✓	AM	Junior Stage 1 Age 7 – 11 can swim with water confidence	1,420 / 2,090
✓	✓	✓	✓	✓	✓	PM	Junior Stage 2 Age 7 – 11 Junior Stage 1	1,420 / 2,090
✓	✓	✓	✓	✓	✓	PM	Junior Stage 3 Age 7 – 11 Junior Stage 2	1,420 / 2,090
✓	✓	✓	✓		✓	AM	Junior Stage Reacher Age 7 – 11 Junior Stage 3	1,420 / 2,090
				✓		AM	Junior Stage 4 Age 7 – 11 Optimist Stage 3 or 4	1,420 / 2,090
✓	✓	✓	✓	✓	✓	9am - 4:30pm	HKSF Level 1 & 2 Beginner Course Age 11 – 18 can swim with water confidence	3,300 / 3,980
	✓			✓		9am - 4:30pm	HKSF Level 3 Improver Course Age 11 – 18 HKSF Level 2 with 1 year sailing experience since	3,300 / 3,980
✓	✓	✓	✓	✓		9am - 4:30pm	RS Feva Introduction Course (Mon to Wed) Age 11 – 18, passed HKSF L2	1,980 / 2,388
✓	✓	✓	✓	✓		9am - 4:30pm	RS Feva Gennaker Course (Thu to Fri) Age 11 – 18, passed RS Feva Introduction	1,320 / 1,592
	✓				✓	9am - 4:30pm	Youth Reacher (3 days) Age 11 – 18, passed HKSF L2	1,980 / 2,388
	✓				✓	9am - 4:30pm	Club Racer (2 days) Age 11 – 18, passed HKSF L3	1,320 / 1,592

Dinghy Racing Summer Series

Racedays 2 and 3, and 2019 Series

Words and pictures by Felix Mak, with input from Richard Knight and John Berry

RACEDAY 2, 7 JULY (RACES 4, 5, 6)

Raceday 2 was again blessed with fair winds. The practice of running up to three races per day was again adopted, with all boats finishing within two and a half hours. The races were very well managed by experienced Ah Ming, who set a Course 8 – windward-leeward on an approximate 210° bearing. The top mark was past the end of Ocean Park headland, needing a strategy for countering a strong ebb tide for the last part of the upwind leg.

RO Ah Ming noted winds abating during the afternoon and for Race 5 brought in the upwind mark, and the downwind mark for Race 6, ensuring that all three races could be completed by all.

RACEDAY 3, 11 AUGUST (RACES 7, 8, 9)

Unusually for Summer, we experienced our third raceday out of three with good steady steady southwest winds. On this day the winds had been running for several days giving a strong swell. The steady 6-8 kt SW breeze made life easy, who could offer for the Race Officer Felix Mak, who could offer 3 races on the day. Course #8 was set for each race.



Tom Berry cutting inside Hoekstra at bottom mark



Tiffany Mak and Aaron Damps

RACE 7

Although a few boats missed the first race start at 13.30, we still had 4x Laser 2000 and one Laser Standard at the start line. Laser 2000s were first to cross the start line. Though not first over, Sjoerd Hoekstra's Laser 2000 took the strategy of tacking onto port immediately after the start to the right half of the course to break away from the pack. This paid off and he was the 1st boat reaching the windward mark. On the 2nd windward leg, Thomas Berry's Laser Standard was the 1st boat to go to the right half of the course, which also paid off. Unfortunately, he capsized on that leg due to gear problems which could not be rectified, so had to retire from the race. At the end, his father took line honours from Hoekstra and Law, and Hoekstra edged outlaw by 5 seconds for a win on handicap.



Alex and Adelaide Orange



Oscar Wong and Raphael Mak, Raceday 3



Casey Law and Chris Lam – WON 2nd and 3rd Races



Oscar Wong challenging Casey Law



Anthony and Joseph Law,
enjoying their race on way to series win

RACE 8

Three RS Fevas and one more Laser 2000 joined the next race. Unfortunately, Oscar Wong's Feva was caught OCS (On Course Side) at the start, but returned and restarted in time. Casey Law's Feva took the lead to round the 1st windward mark and hoisted the gennaker for the downwind leg, however, in the light wind it seems it didn't pay off as all other boats caught up by flying goose-wing straight down wind. Alex Orange's Laser L2000 capsized near the windward mark, which cost him lots of time. On 2nd downwind leg, Joseph Law's Laser 2000 was in the lead, however, John Berry's never give up attitude made him the 1st boat to round the last leeward mark and lead to the finishing line. However, Casey Law took the handicap win from Law, with Oscar Wong third.

An unfortunate incident occurred at the leeward mark when Oscar Wong in a Feva protested Alex Orange in a Laser 2000 for not providing enough room when round the mark. However, the protest was later withdrawn.

RACE 9

A good start for race 3 and Sjoerd Hoekstra Laser 2000 took the lead and rounded the windward mark first, followed tightly by other Laser 2000s and Casey Law's Feva. In the third leg, the lead passed to Alex Orange. Meanwhile Casey Law's Feva, managed to lead the fleet in the final downwind leg and through the group of Laser 2000s at the bottom mark. Sjoerd, Alex and Anthony sailed sharply to take the 2nd and 3rd place behind Casey's Feva, with Oscar still ahead of one L2000. A great day for the Fevas, in this race won on handicap by Casey Law (also with Line Honours) from Oscar Wong, with Alex Orange in third place.

This wraps up the Summer Series. The Autumn Series will start on the 8 September. The Notice of Race and Sailing Instructions were posted on the website this month.

Series Result

Congratulations to Anthony and Joseph Law for their clear win in the series! Second was Nozomi Fukuzawa from RHKYC. Overall there were 17 boats competing in the three raceday series.

DINGHY RACING - Tong Po Chau Summer Series 2019

Division A Open

Handicap by HKSF PYS No. plus ABC Performance Adjustment System

(Refer ABC Dinghy Sailing Instructions Appendix C)

Skipper	Summer 1			Summer 2			Summer 3			Total Gross	Total 3 Discards (Three)	Total Nett	Line Honours	Position
	9-Jun-19			7-Jul-19			11-Aug-19							
	Race 1	Race 2	Race 3	Race 4	Race 5	Race 6	Race 7	Race 8	Race 9					
1 Anthony Law	6	4	2	1	1	3*	2	2	5	26	15	11	1	1
2 Nozomi Fukuzawa	1	1	1	4	6	4	17	17	17	68	51	17		2
3 John Berry	2*	5*	5	2*	2*	5	3*	4*	6	34	16	18	6	3
4 Sjored Hoekstra	4	2	3*	17	17	17	1	5	4	70	51	19	1	4
5 Clarence Mak	17	17	17	3	5	1	17	17	17	111	51	60		5
6 Chris Lam	17	17	17	5	3	2	17	17	17	112	51	61		6
7 Cecile Martin	3	5	4	17	17	17	17	17	17	114	51	63		7
8 Carter Stewart	17	17	17	7	4	6	17	17	17	119	51	68		8
9 Sam Johnson	7	3	8	17	17	17	17	17	17	120	51	69		9
10 Casey Law	17	17	17	17	17	17	17	1	1	121	51	70	1	10
11 Cameron Law	5	7	8	17	17	17	17	17	17	122	51	71		11
12 Oscar Wong	17	17	17	17	17	17	17	3	2	124	51	73		12
13 Alex Orange	17	17	17	17	17	17	17	6	3	128	51	77		13
14 Aaron Damps	17	17	17	17	17	17	17	7	7	133	51	82		14
15 Thomas Berry	17	17	17	17	17	17	5	17	17	141	51	90		15
16 Reina Fukuzawa	17	9	17	17	17	17	17	17	17	145	51	94		16
Starters	7	8	8	6	6	6	4	7	7					

9

Note:

- * Line Honours
- 17 DNS / DNC (Score = No. of starters in series plus one)
- 16 Numbers of starters in Series, to latest race
- 5 DNF (score = No. Starters in race plus one)
- Grey Race Abandoned
- Yellow Discards (4 discards for 11 or more completed races; 3 for 8-10 completed races; 2 for 5-7 completed races), apart from DNS/DNC

For this Series, a target of up to three races per raceday would be sailed, depending on conditions

For this Series, all boats up to HKSF handicap 1360 are included

Race results by ABC Performance Handicap Adjustment System - HKSF number plus skipper performance adjustment

ABC Dinghy Summer Series Division A Winners	(*Series ties if any resolved under Racing Rules of Sailing Appendix A Rule 8)	
1	Anthony Law	Crew Joseph Law
2	John Berry	Crew Sam Cheng
3	Nozomi Fukuzawa	
Line Honors		
1	John Berry	

2019 – 2020 ABC DINGHY RACE CALENDAR:

- Autumn Series 2019: 8 September; 13 October; 3 November; 17 November.
- Spring Series 2020: 23 February; 8 March; 19 April; 17 May.
- Summer Series 2020: 7 June; 5 July; 9 August.



MEET THE MEMBER

Gonna Need a Bigger Boat

ABC Member and Offshore Fisherman

Kim Stuart

By Martin Williams

Kim Stuart has been a member of Aberdeen Boat Club for around half the 33 years he has lived in Hong Kong. While a pilot by profession, he's a power boat owner with a passion for offshore fishing, including during ABC tournaments he organises.

"When I bought my first boat 17 years ago, I joined the Club," says [Kim Stuart]. "After about six years, I bought a bigger boat, which is still on an ABC mooring."

Kim was born in South Africa but grew up in Kenya, where he first became a fishing enthusiast. After arriving Hong Kong, he heard the prevailing story that there were "no fish in the South China Sea". Even so, he joined the Mandarin Sports Fishing Club, through which he took part in international tournaments, such as in Thailand and Hawaii.

Soon came word the South China Sea indeed held fish worthy of serious anglers' attention, and fishing club members set out to catch them. "I deckied for other boats – setting up rods and reels, along with other jobs," Kim recalls. "We went on trips such as five-day outings to the Pratas Islands [310 kilometres southeast of Hong Kong]."



After buying his own boat, Kim equipped it for fishing, and started taking small groups of anglers. "We usually go 20 to 40 miles [roughly 30 to 60 kilometres] offshore, which is quite a long way out," he says. It needs to be reasonably smooth for most people to enjoy it, as with a force five to six it can be a bit rough - the lures are difficult to see with the crashing of waves, and you need good sea legs. Most people simply want a good day out, catching fish, though hardened anglers do tend to go out in rough conditions, and can handle the challenge."

WHERE THE WILD FISH ROAM

With no regulations regarding Hong Kong sport fishing, Kim says that on his boat, he applies rules from the International Game Fishing Association. This includes only keeping fish of a reasonable size, and for people on board. "All sailfish and marlin are released, and I try and tag them," he says. While these fish are rarely supersized in the relatively shallow waters off Hong Kong, Kim has encountered a marlin that weighed perhaps 500 pounds [over 200kg] or more – it was impossible to know for sure, as it vanished after being on a line for 4½ hours.

More typical fish caught on outings are dorado, also known as mahi mahi, which might weigh over 20 pounds [10kg], along with tuna. On one day that set a record for Kim's boat, anglers caught 72 fish. "The deckhand was exhausted, and I went to do some of the work, helping to haul in the fish, along with unhooking and weighing them," says Kim.



That day, the boat encountered an exceptionally good tideline – a zone where the waters had stirred the marine life, ensuring fish were in a hectic feeding mode. Kim always tries to find such tidelines, which are best when there are strong tides, and are influenced by the Pearl River flow. "There can be a distinct line, where you can pick up fish," he says.

In Kenya, aggregations of seabirds could indicate these tidelines, but there are less seabirds near Hong Kong, and Kim only notes one day when he saw a large tern flock, which led him to find a big school of tuna that were feeding on krill. There were also at least four whale sharks.

In a sign of the times, the tidelines are far more typically accompanied by plastic debris. Thirty years ago, this was mostly plastic bags, but nowadays Kim sees many bottles and polystyrene.

Kim has his own company, TailChasers, so he can do sport fishing commercially – "When I'm not at my daytime job." While his boat can take up to 10 anglers, it isn't easy finding participants, partly as costs are high, plus people have less time nowadays. Then, there are issues with the weather, and problems with climate change leading to more prolonged rain in early summer, when the fishing season should be starting.



MEET THE MEMBER

FUN FOR ALL THE FAMILY ON MIDDLE ISLAND

While the Club nowadays emphasises yachting, Kim notes there was more support for power boats in the past, and believes there is scope for a power boat section. He also remarks that fishing has long been integral to the Club, and has a photo of a plaque saying, "The Aberdeen Boat Club was founded in 1962 by like-minded yachting enthusiasts and Sports Fishermen."

When planning the Club's first fishing tournament, held in 2013, Kim thought Middle Island would be perfect as a tournament base. The Club has indeed proven very supportive of the tournament. "They allow us to use Middle Island, with non-members taking part as well," says Kim. "We can bring fish that are caught, to hold the weigh-in, and cook them there. In May last year, we had about 45 people, with families including kids – so everybody can be involved."

While there are usually one or two tournaments each year, this year's tournament was delayed by a combination of bad weather, and the closure of Middle Island until July (in turn due to weather, after the devastation wrought by Typhoon Mangkhut). But as this issue went to press, Kim was hoping to hold a tournament in August, shortly before the fishing season would end with the return of northeast monsoons that cause typically rough seas, and a northerly current bringing smaller fish.





**POWERBOAT LEVEL 1 & 2
COURSE**

SAFETY POWERBOAT COURSE

NEW COURSE DATES!!



SAFETY POWERBOAT COURSE

This course provides the skills required when acting as an escort craft, safety boat or coach boat for a fleet of dinghies, windsurfers or canoes, or for racing or training activities.

It includes rescue techniques and elements of race management and mark laying.





SEPTEMBER PROMOTIONS

The Galley & The Patio
Traditional Spanish Dishes

The Four Peaks Restaurant
New Autumn Dishes

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OCTOBER PROMOTIONS

The Galley & The Patio
Modern Indian Festive Cuisine

The Four Peaks Restaurant
New Autumn Dishes



Aberdeen Boat Club 香港仔遊艇會

September & October Cocktails of the Month



Cider Sangria

HK\$70 (Alcoholic)

- Dry white wine
- Apple Cider
- Apple Brandy
- Lemonade, Garnished with sliced Apple & Fresh mints

Ginger Peach Soda

HK\$45 (Non-Alcoholic)

- Ripe peach & Ginger
- Ginger syrup
- Soda water, Garnished with Fresh mints

Deck in a Dark

HK\$ 75 (Alcoholic)

- Berry vodka, Tequila, Blue Curacao with Cranberry Juice and Passionfruit pulp. Garnish with Passionfruit & flammable lime.

Grapefruit Cooler

HK\$55 (Non-Alcoholic)

- Organic red grapefruit juice and Black berries, splash with tonic, garnished with twist peel

September Wine of the Month Promotion



SEPTEMBER WINE OF THE MONTH

SINCE 1963 JEAN LEON
JUAN LEON VINOS

JEAN LEON 3055 MERLOT PETIT VERDOT 2017

JEAN LEON 3055 CHARDONNAY 2018

\$59 per glass **\$265 per bottle**



ABC BEER OF THE MONTH

Black Kite Golden Ale - 4.6% ABV

Black Kite Brewery is based in Wong Chuk Hang, a stone's throw from the club. Their Golden Ale is refreshingly crisp, with a biscuity malt flavour complemented by a touch of fruit and citrusy hops.

\$45 per bottle

October Wine of the Month Promotion



OCTOBER WINE OF THE MONTH

DOM RAFAEL, ALENTEJO, PORTUGAL

Selling price
\$55 per glass
\$250 per bottle

RED:
Dom Rafael Tinto D.O.C 2012, Alentejo
Tasting Notes:
Dark ruby in colour with notes of plum jam, spice, dark chocolate and a few elegant hints of the wood where it was aged. Overall the wine shows structure, freshness and with a final persistent and a long persistent finish.

WHITE:
Dom Rafael Branco D.O.C 2013, Alentejo
Tasting Notes:
Elegant notes of citrus, such as lime and lemon, where minerality blends harmoniously with tropical fruits aromas. On the palate a marked softness counter-balances an exuberant freshness with a lively acidity. The persistence and irreverence are evident in this unique wine.



ABC's OCTOBER BEER OF THE MONTH

BOX STEAM

\$52 PER BOTTLE
500ml

PISTON BROKE
HOPPY GOLDEN ALE

4.5ABV

A robust golden ale, refreshingly hoppy with bittersweet fruity aroma. A hint of tropical and citrus notes behind a full bodied finish.

A wonderful companion to spicy food and heroically refreshing on a warm evening.

PISTON BROKE
A BEAUTIFULLY ENGINEERED ALE



F&B PROMOTION

Mid-Autumn Moon Festival Buffet

The Galley & The Patio,
Friday, 13th September, 7pm



The Festival of lanterns and moon cakes will be celebrated with variety of Chinese traditional and contemporary dishes. Our popular Chinese chefs will surprise you with their creativity and this is definitely not to be missed event!



Adult: HK\$298 only

Concessionary price for member over 65 of age HK\$248 only

Children HK\$198 only



Aberdeen Boat Club 香港仔遊艇會



Lamb-on-a-Spit & Chicken Shawarma Evening Wine-Tasting for home delivery

The Galley & The Patio, Saturday, 28th September, 7pm

Its that time of the year to welcome the Autumn season and the thing that always works is anything on a roast. This evening we will have the full Lamb on a spit and the ever popular Chicken Shawarma on the grill with a sumptuous sides on buffet. Delectable middle-eastern desserts to end your night in a memorable way.

Adult HK\$248 only

Concessionary price for member over 65 of age HK\$208 only

Children HK\$148 only



Aberdeen Boat Club 香港仔遊艇會



ABC

Pirates of the Carribean Halloween Party!!

ABC Main Clubhouse • Saturday • 26th October • 6:30pm

Live music/DJ, Haunted house, Free face painting, Varieties of finger foods,
Free-Flow drinks. Amazing prizes for best costumes & Face paints!

Lots of Haunted - Fun, GUARANTEED!!

ONLY few seats left! Reserve EARLY to avoid disappointment

Adult: **HK\$298** only (Buy 1 Free 1 Draught Asahi &
Carlsberg & Free-Flow Selected Wines)

Kids (Under 18y/o) : **HK\$198** only (free flow soft drinks & chilled juices)



Aberdeen Boat Club 香港仔遊艇會



F&B PROMOTION

October Beer Festival

The Galley & The Patio,
Saturday, 12th October, 6:30pm

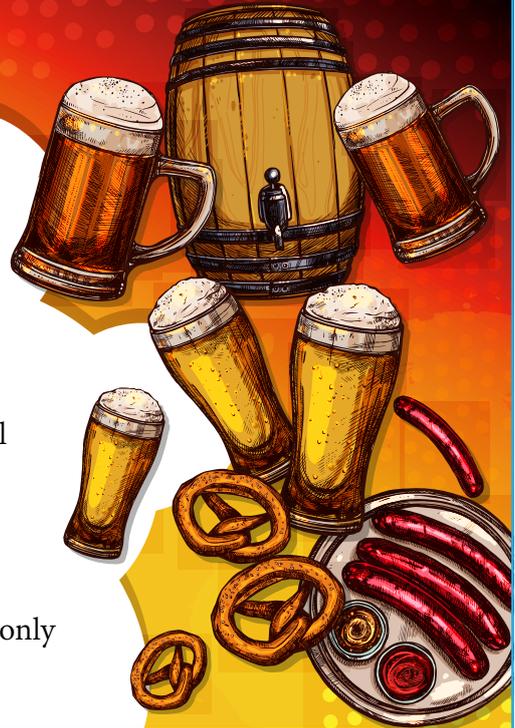
With over 200 years of history in its native Germany, Oktoberfest is now known and celebrated by beer lovers worldwide. Given the huge popularity of beers in ABC, we are now putting together an unforgettable fun night!

In addition to careful selections of ice-cold German and European beers, this year's boisterous Bavarian party will include authentic German food.

Adult: HK\$259 only
(Add HK\$120 for 2 hours free-flow beers 6:30-8:30pm)

Concessionary price for member over 65 of age HK\$219 only

Children 3-12y/o: HK\$159 only



Aberdeen Boat Club 香港仔遊艇會



Semi-Bufferet with Premium Meats and Complimentary Wine-Tasting for home delivery

The Galley & The Patio, Saturday, 19th October, 7pm

Fresh garden salads, starters, premium cold-cuts and delectable dessert on buffet. Mains to order from the menu; choice of premium US Nebraska 1855 Beef, Free Range Chicken, Grass fed Australian Lamb, Grass fed farm Pork & Sashimi grade Scotland Salmon with appetizing sides.

Adult: HK\$298 (Beef & Lamb), HK\$258 (Chicken & Pork), HK\$288 (Salmon)

Concessionary price for member over 65 of age HK\$228 (Beef & Lamb), HK\$198 (Chicken & Pork), HK\$218 (Salmon)

Children (between 3-12yr olds) HK\$158 with same choice of mains in kids' portion OR may order A-la-Carte`



Aberdeen Boat Club 香港仔遊艇會

Home Wine Delivery September 2019

Free Wine Tasting (Saturday 28 September) 6:30-8:30pm

SPARKLING	Selling Price	Qty	Amount
Cava Pere Ventura Tresor Brut Reserve - Penedès , Spain Straw yellow with golden hues. In the glass it is a clear, brilliant cava with rosaries of fine bubbles forming a persistent crown on the surface. Aromas of ageing, with notes of yeast and a touch of honey.	HK \$125		
WHITE WINE	Selling Price	Qty	Amount
Louis Latour Grand Ardeche Chardonnay 2016 – Rhone, France This wine has a beautiful pale yellow colour. Rich nose of almond paste, vanilla and white fruits. Round and well-balanced in the mouth, this wine reveals mellow oak hints and a great finesse.	HK \$135		
Chateau Villa Bel Air Blanc 2016– Bordeaux, France The wine possesses a great freshness, fruit and pleasure through the highly aromatic Sauvignon. Blanc, Combined with a lovely acidity, delicate finish.	HK \$160		
Torres Vina Esmeralda 2018 (Muscat of Alexandria) - Penedès , Spain Fragrant and floral (lime blossom, acacia honey) with notes of fresh fruit (Muscat grapes, citrus) and passion fruit. Sensual and silky on the palate, delicate acidity (pink grapefruit).	HK \$95		
Whitehaven Riesling 2017 – Marlborough, New Zealand Lifted lemon zest, mandarin, green apple with mineral and lavender notes. A lightly textured wine with a fresh, crisp acid zestiness, supporting the lemon and green apple fruit flavours and aiding the mineral seams.	HK \$135		
RED WINE	Selling Price	Qty	Amount
Chateau Villa Bel Air 2014 – Graves- Bordeaux, France The colour and tannins of the wine are delicately extracted by employing traditional vinification methods and long maceration. The resulting wine combines power and refinement. It exhibits a deep purple-crimson robe, a nose of violets and ripe red fruits with hints of vanilla oak.	HK \$195		
Chateau Manoir du Gravoux 2014 – Cotes du Castillon- Bourdeaux, France Fleshy in feel but with good drive. A graphite spine gives this energy, letting the core of steeped plum and blackberry fruit stretch out, accented by light tobacco and bramble hints. Drink now through 2022. 730 cases made.	HK \$130		
Falesco Tellus Syrah 2016 – Lazio, Italy A wine with an intense colour and violet reflections, on the nose its scent is enhanced by hints of fresh fruit, cherry with spicy notes that blend with great balance and elegance to those of sweet and vanilla expressed from the wood. The taste is enveloping, silky, soft tannins, rich and persistent finish.	HK \$125		
Te Mania Pinot Noir – Nelson Bay, New Zealand Lovely lifted nose with red cherry and mocha notes combined with savoury, spicy aromas. Savoury, gamey flavours with hints of leather balanced with elegant tannins add complexity to this wine which delivers a long elegant finish. This wine will continue to develop complexity over the next couple of years.	HK \$170		
	Grand Total :		

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

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 All wines are subject to availability

Home Wine Delivery October 2019

Free Wine Tasting (Saturday 19 October) 6:30-8:30pm

SPARKLING	Selling Price	Qty	Amount
Luis Pato Maria Gomes Espumante 2016 – Bairrada, Portugal Fruity bouquet with intense scents of green apple, citrus and with a hint of mineral finish, medium body, smooth bubbles.	HK \$135		
CHAMPAGNE	Selling Price	Qty	Amount
Champagne Victoire Brut Rose – Champagne, France <i>WS 90 pts</i> An intriguing salmon pink colour, with notes of red fruits such as cherry and raspberry. A savoury, spicy palate of licorice, sweet spices, crushed raspberries, finishing with a slightly chocolaty note.	HK \$400		
WHITE WINE	Selling Price	Qty	Amount
Vista Alegre Fine White Port – Douro, Portugal Sweet, soft, citrus, slightly oaky; long lasting finish with elegance	HK \$125		
Quinta do Monte d'Oiro Lybra Branco 2016 – Lisboa, Portugal <i>Robert Parker 89 pts</i> “This shows very nicely this year, a nice value in the lineup. Fresh and somewhat aromatic, it has a hint of flint, respectable fullness on the palate for this level, and nice persistence and flavor on the finish. It drinks well and it may hold better than I think. That said, it's meant to be drunk fresh, so dive in. The fine fruit flavor and lively feel is what makes it so appealing right now.” - Robert Parker	HK \$135		
Anselmo Mendes Passaros Alvarinho & Loureiro 2016 – Vinho Verde, Portugal <i>Robert Parker 90 pts</i> Intense fruity aroma. Fresh, citrus and good mineral. Good structure and balance.	HK \$135		
RED WINE	Selling Price	Qty	Amount
Luis Pato Vinha Formal Tinto 2011 – Barrida, Portugal <i>Robert Parker 92pts</i> Earthy aromatics, intensity and silky texture. The nose expresses a sweet mixture of red and black fruit aromas, followed by notes of vanilla.	HK \$285		
Château La Croix Calendreau, 2012, St. Emilion Grand Cru Classe - Bordeaux, France Full-bodied and tannic, these wines offer an elegant structure and develop very rich, fruity aromas. They have a good potential to improve with age.	HK \$285		
Quinta de Saes Tinto 2015 – Dao, Portugal <i>Robert Parker 89pts</i> Ruby color, with plenty of red fruit and tea leaf aromas. Spicy character with pepper notes and a typical mineral aroma of granite soil. Very fresh on the palate with a good length, good structure and well integrated tannins. Great vivacity that enhances the fresh fruit flavors and extends the after taste.	HK \$1,354		
	Grand Total :		

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

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