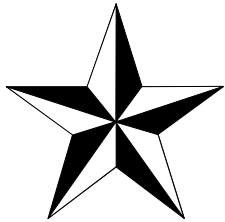


PDQ Owners Association (POA)

NEWSLETTER

Winter 2005



COMMODORE'S CORNER

It is hard to believe that winter is almost over- for some. On the other hand, many enjoy boating all year. Terry Green, Bob Stein, Chet & Sharon White, Bonnie & Roger Ford, Harvey & Sue Griggs Larry & Sharon Duhaime, and probably others are enjoying sailing in the Bahamas at this moment. They are participating in the Annual Cruisers Regatta in Georgetown, Exumas. Winter is not a factor, just another day in Paradise for them!

We said bon voyage to Bob & Terry before they rendezvoused with the Whites. Then they visited Lee and Dottie Henderson at Marco Island before heading for the Florida Keys and across the Gulf Stream to the Bahamas. Terry keeps us posted about their trip. They are having a great adventure & meeting so many friends new & old. They have a website:

<http://home.earthlink.net/~rastlg/index.htm>

New Years Eve was hosted by Alan & Karen Kayser. The weather was wonderful and so was the hospitality.

Rick and I want to thank everyone again for the kindness over the past few months after our house was destroyed in Hurricane Charlie. Even though Larry & Joy Linn had Hurricane Charlie problems



PDQ New Years Party is an annual tradition in Southwest Florida. The hosts this year were Al and Karen Kayser who are the proud owners of *Catatude*, PDQ-34 Hull #34008, one of the original PDQ's. The Kayzers live on the Caloosahatchee River near Fort Myers Florida. A great time was had by all. There is no snow at the Kayser's on New Years.

as well (their PDQ-32 *Magic Time* was a total loss), they shared their company & many wonderful dinners with us. The PDQ Owners are a close-knit group, and everyone seems like family. There is a bond not just for sharing ideas and experiences, but for each other as well.

We are happy to say things are looking up. We should be breaking ground on our new house soon. I will believe it when I see it, but it will happen. Punta Gorda is coming alive again with a new beginning.

A number of MV owners have signed up to POA. We are very happy to have

them aboard. Our bank account balance is approximately \$1800.00.

In an attempt to clear up some confusion, the official Owner's Page on the PDQ Yacht web site is alive and well. You can access it by using the following:

User ID "owners"
Password "brigadoon"

All letters have to be in lower case and make sure "owners" is plural. This site contains all back issues of the POA Newsletter. The other source of information is the PDQ FORUM which is

PDQ Owners Association (POA)

a separate site. This can be accessed by going to <http://www.pdqforum.com/> for the latest information.

Since we started some discussion on the possible problems with the new 9.9's, we want to add the following comments from Dan Connelly: "18 months ago I installed 20hp Hondas on Lynx with minor modifications. They are also hydraulic lift type." Dan can be reached at DanConnelly@AOL.com if you should want more information on this switch.

Stearns and his wife, Marlene. Shortly after their arrival, Terry Green and Bob Stein from *Second Wind* arrived by car. They were followed by Commodore Rick and Pam Kilmer from *Cats Aweigh*. Several people were on hand to help Donna and Bill Cook tie up when they arrived aboard *Whiskers*. They introduced the new owners, Bob Howe and Leticia Slater. Also aboard were Erik and Kathleen Soronen, who own *Shuttleworth*, a Tri-Damiana 42. We were joined by other friends of the Kayser's, Donna Frank and Bill Welch, who races aboard *Shuttleworth*. Bill's brother Mark and his friend Karie Metzler were visiting from Michigan. There were twenty of us to celebrate the occasion.

We started with appetizers and some of us wondered if we would be able to eat dinner when it would be served later (we did). We continued to "eat, drink, and be merry" throughout the evening. Unfortunately not everyone made it till midnight to greet New Year 2005, but some of us did and we lowered the traditional POA lighted ball from the mast on *Catatude* to the count of ten, made noise

with the noisemakers provided by Al and Karen, and sang *Old Auld Syne*.

The next morning we had a wonderful brunch with outstanding Bloody Mary's made by Bill Welch. By early afternoon, everyone began heading out with plans to celebrate at another location next year to keep the tradition going, possibly in Punta Gorda. Hope to see you there!

Many thanks to Karen and Al Kayser for their hospitality.

Dottie Henderson
Brigadoon

THE NIGHTS IN VENEZUELA

We left the USA in 2001, aboard our PDQ36 *Algoma*, for adventure on the high seas. Today we are sunning ourselves in



NOTICE from the Vice

POA membership ranks are holding steady at around 50 members. If you have not renewed for 2005, you need to do so soon. This is the last newsletter for those who have not renewed. You can renew by sending me your \$10 for 2005, or better yet \$20 or \$30 for multiple years to:

Pam Kilmer
3607 Darin Drive
Punta Gorda, FL 33950

Email: rhkilmer@earthlink.net, or
Phone: (941) 575-7105

Vice Commodore
Pam Kilmer

SW FLORIDA POA CELEBRATES NEW YEARS 2005

A change of scenery can be invigorating. For the first time since the New Year's Celebration for the 2000 Millennium, the annual celebration moved from the Henderson's home on Marco Island to the Kayser's in Fort Meyers. Al and Karen, who own *Catatude*, graciously offered to hold the celebration at their home off the Caloosahatchee River, two miles west of the Franklin Lock. There were three PDQ's there with two other PDQ's represented by owners who drove to the Kayser's.

Everyone arrived sometime after noon and we enjoyed visiting old acquaintances and meeting new. Dottie and Lee Henderson arrived aboard *Brigadoon* accompanied by Lee's step brother Ron

ALGOMA'S TRAVELS (CANAIMA NATIONAL PARK NEXT)

22nd Nov 2004	Puerto La Cruz	Venezuela
9th Nov 2004	Tortuga	Venezuela
10th Jun 2004	Angel Falls	Venezuela
1st Jun 2004	Puerto la Cruz, Anzoátegui	Venezuela
1st Jun 2004	Mérida	Venezuela
1st Jun 2004	Blanquilla	Venezuela
26th Apr 2004	Porlamar, Nueva Esparta	Venezuela
1st Apr 2004	Los Testigos	Venezuela
2nd Dec 2002	Chaguaramas	Trinidad and Tobago
1st Aug 2002	Charlotteville	Trinidad and Tobago
12th Jul 2002	Prickly Bay	Grenada
3rd Jul 2002	Tyrell Bay, Cariacou	Grenadines
22nd Jun 2002	Prince Margarets Bay	Bequia
20th Jun 2002	Rodney Bay	Saint Lucia
5th Jun 2002	Saint-Pierre	Martinique
31st May 2002	Portsmouth, Saint John	Dominica
24th May 2002	Deshaies	Guadeloupe
18th May 2002	Basse Terre	Saint Kitts and Nevis
6th May 2002	Road Town, Tortola	British Virgin Islands
24th Apr 2002	Charlotte Amalie, Saint Thomas	Virgin Islands of the US
20th Mar 2002	Ponce, PR	USA
16th Feb 2002	Luperon	Dominican Republic
5th Feb 2002	Sapodilla Bay, Providenciales	Turks and Caicos Islands
29th Jan 2002	Port Nelson, Rum Cay	Bahamas
16th Jan 2002	Georgetown	Bahamas
31st Dec 2001	Andros Town, Andros	Bahamas
29th Dec 2001	Chub Cay	Bahamas
1st Dec 2001	Miami, Florida	USA

Venezuela. Wish you were here!

In the spring, after cruising in the Windward Islands, we headed over to Isla Margarita off the North Coast of Venezuela. We first visited here in 2002 and it was nice to see some familiar faces and go shopping. Porlamar is the main city on the island and has everything we

NOTES ON NASSAU HARBOUR

Crossing to the Bahamas from the states you will be entering Nassau harbor using the west entrance. It's wide open and not tricky at all. Right after you enter the harbor area, the first thing you'll notice will be a few boats anchored near the shore on your portside. Do

that area and catch a cab into town. Fort Charlotte is worth a visit if you're interested in history. Everything else is big-time tourist-trap stuff targeted at the cruise ship crowd.

Just beyond the bridge is an area (portside) where locals sell fresh fish and vegetables. You'll find wonderful conch salad cheaply priced. You'll need a cab or rental car to purchase groceries.

About 3 blocks east of the bridge on the right is a local junk-car rental place that's relatively cheap. You'll see a sign directing you to a side road. It's half a block up a short hill on the right on this side road. Renting a car from these guys may be cheaper than using a cab for groceries and taking a cab round trip to the airport.

Nassau harbor is NOT a great place to spend any time in. LOTS of noise -- disturbances at all hours, speed boats with big wakes, jet skies, etc., but it is a very safe harbor, should you encounter bad weather.

If you purchase fuel in Nassau, it's best to run it through a filter. They have a habit of selling pretty nasty stuff. Don't let brand-name fuel fool you into thinking it's clean. It's probably not. If you can't filter the fuel before it enters your tank, keep an eye on your own fuel filter once under weigh.

You are probably aware that you have to purchase fresh water in the Bahamas. Some of the marinas will give you the water for free if you purchase fuel from them. Others charge \$.30 per gallon or more. Some will just charge a flat rate (e.g., \$10) for all the water you want.

The east entrance to Nassau harbor is very doable, albeit you'll need to study the charts. There's a large shoal on the port side that extends a long way, so give it plenty of room.

Ed & Linda Ellis
Tranquility

A NEW INTERIOR FOR DOUBLE DUTCH

As a proud and happy owner of my "new to me" PDQ3243 I was pleased that the years since the boat left the factory in late 1999 had not taken their toll in any major ways. There is no question that PDQ quality shows through and with

Now this is PDQ Cruising in Venezuela



Mary in Cold Water

cruisers need at very good prices. Diesel fuel is about 7 cents (5p) a gallon!

We were then heading to Puerto la Cruz on the mainland but decided to do it slowly taking in some of the islands we had not visited the first time. This included Blanquilla to the north of Margarita and Coche and Cubagua just to the south. We are now in the Bahia Redonda Marina in Puerto la Cruz, Venezuela enjoying all the mod cons of civilization. We have recently returned from a 4-day inland trip to Angel Falls and have taken some photos.

John and Mary Knight
Algoma

NOT attempt to anchor there. Those are working boats with moorings. Transients are not welcome in that area. As you move toward the east, you'll see the cruise ship docks on your portside. About half mile east of there is a large bridge that goes over to Paradise Island. About 200 yards before you get to the bridge is an anchorage on the portside. Holding ground is pretty good, but watch out for getting your hook snagged on old mooring lines that criss-cross the bottom. About midway between the bridge and the cruise ship docks is an outdoor restaurant with a dinghy dock, and transients are welcome to leave their dinghy there at no charge. They serve pretty good food too! You can't miss it. We usually anchor near

reasonable care boats do not show their age.

Unfortunately even quality fabrics do not take well to a lot of exposure to the sun and most catamaran interiors get much more direct sun exposure than monohulls. Since my boat had spent her early years in the Bahamas the sun had taken its toll on the interior. The original plaid fabric was now faded, worn, and of course had a few stains of undetermined origin.



Old



New



Old



New

PDQ Owners Association (POA)

With the novelty factor of having the only double hulled sailing vessel in my marina, there was great interest in checking out the cat and what boat owner doesn't like to show off their new boat? Unfortunately the tired interior did little to impress and I made it an early priority for renewing.

I contacted Genco Marine in Toronto and Nat Genco came by the marina with fabric samples and rolled brown paper for patterns. We settled on diplomat blue Ultra Leather as our fabric and Nat provided a wealth of experience that led to changes well beyond a simple recovering job.

The new cushions would be wedge shaped to provide greater support under the legs and at the lower back areas of the seats. A seam about six inches back from the front of the seat cushion and the same distance down on the back added shape and definition. Differing foam densities also added significantly to the seating comfort.

The original side seat cushions ran straight through the intersection with the back seat cushion. Nat suggested changing the side cushions to run through the corner a few inches. This allowed him to round the inside edge and to allow the raised front to curve through the corner.

The original back cushions met at the back corners but regrettably did not meet very well leaving fiberglass showing between the side and back panels. Nat proposed to shorten the side and back cushions and then to make separate ninety degree sections to run through the corners. This again allowed the shaped back panels to be carried through the corner with greatly improved appearance and comfort.

The same shaping and materials were also used to produce a new chart table seat and cabin bench seats.

The final result was quite dramatic, and in my view, transformed a rather plain stark, looking boat interior into an interior befitting a quality yacht. I have enclosed before and after photos illustrating the transformation.

Henry Vandelinde
Double Dutch

HURRICANE PREPARATION NOTE

We lost our PDQ32 to Hurricane Charley when it got flipped over in the canal in front of our home in Punta Gorda. We had returned in late June and tanks were pretty empty, including the holding tank we had pumped on our way to the house. Then after August 13, in talking with another PDQ owner about our loss, we learned that there is something we could have done to help prevent this, i.e., fill the water and gas tanks, plus tie the dinghy between the front hulls and fill it with water--the weight will make it harder to lift!

Larry and Joy Linn
Ex Magic Time

RICK'S TORTOLA PAINKILLER RECIPE

Also used as a "Painkiller" or Cold Remedy

Three days into your cruise to paradise and suddenly you have a scratchy throat. You wake up the next morning with that familiar aches-n-pains feeling: the flu has got you. There is hardly anything worse than being sick in a foreign country. I certainly became familiar with the experience when I made regular trips to help repair a friend's hurricane damaged boat in Tortola.

To fly to Tortola from my house I first drive to Orlando, then fly to San Juan, and then hop on a short flight to Tortola. Everyone who flies in and out of Orlando must share their airplane with families containing young children coming and going to Disney World. Which means a certain amount of exposure to whatever influenza is currently sweeping the world's grammar schools. I guess I am particularly prone to catching colds on airplanes, for I developed respiratory infections several times within two or three days of my arrival in Tortola. Working in a dirty boatyard, while camping inside your blocked up boat, isn't conducive to coddling a cold. I soon learned that a large glass of orange juice at the breakfast nook cost \$3, while even more and varied fruit juice could be purchased at the

nearby bar for \$3.50 in the form of the local rum drink called a "Painkiller". The icy blend feels great on a sore throat, and even though it won't kill a cold the rum creates a welcome sense of improved wellbeing. Regular doses administered though the course of what otherwise might be a miserable day can possibly save your vacation. There is no secret to the Tortola version of a Painkiller, and you too could join me on a barstool watching its construction.

Painkiller Recipe

To Make a Pitcher:

Start with an 8 oz can of Coco Lopez or similar type of condensed coconut milk. (a smaller can is available, just halve the amounts). Pour it into a one gallon pitcher. Fill the can with rum (I favor Meyer's) and mix with the remnants of the viscous coconut milk. Empty the rum into the pitcher and repeat (i.e. 16 ounces of rum total), stirring to get the last of the coconut off the bottom of the can. Empty this also into the pitcher and stir. The idea is to use the rum as a solvent for the condensed coconut. Next add a quart of orange juice, and nearly a quart of pineapple juice to taste. (in Tortola they use canned juices in equal quantities. At home we can get fresh or concentrated juices, which to my taste, creates a much crisper drink. However, I find the pineapple juice in the US is too sweet, so I reduce the amount I put into the pitcher). If you desire add a small amount of Grenadine to produce a slightly pink color to the concoction (if it seems too sweet I skip the Grenadine). Top with nutmeg and you now have a basic Painkiller, ready for embellishment.

Embellishments::

In Tortola the bars serve a Painkiller with a cherry. I prefer lime, and ask the bartender to substitute a large lime wedge. In my pitcher recipe I add an entire lime by slicing it, squeezing the ends into the pitcher, and adding the whole slices to float around in the mix. If I have it available I add chunks of fresh pineapple and an orange slice or two. (When providing a pitcher of drinks for a party the foresightful Captain will claim possession of his nearly empty pitcher, declaim sorrow over its demise, and sneak the remnants home with him. A night of marinating in the refrigerator will provide some tasty fruit chunks for the next

evening, together with probably enough Painkiller to displace all pain from the task of cleaning the pitcher.) If the local bartender makes his Painkiller with straight Bacardi or similar light rum you might ask him to top your second drink with an extra blast of Meyers. If the flu feeling really has you by the throat an additional blast of Bacardi 15 floating on top might be appropriate: dipping through the extra layer of rich rum accelerates anesthetizing a distressed respiratory system. Although I grew up in a Meyers rum family, I will concede some prefer Captain Morgan's or similar spiced rums.

To Make a Single Glass

You can make Painkillers by the glass (or mug) by using Coconut Rum instead of the condensed can of coconut milk. I use equal amounts of Meyers and Coconut Rum, then add orange juice, pineapple juice and a lime slice to taste. You can also purchase single dose cans of pineapple juice and orange juice. Top with nutmeg and enjoy! Coconut rum can be used to make a pitcher of Painkillers, and it is neater, but you will miss the little pieces of coconut floating around in the condensed coconut version of the drink.

The best part of traveling is the exposure you get to foreign cultures. Most of the Caribbean islands have their own version of a rum drink, varying with what is locally available. I encourage you to sail your boat to as many as possible, dinghy in to the beach, and test each yourself.

Rick Gordon
Technocat

LONG RANGE CRUISE PLANS

We have acquired *Wind Shadow* (PDQ 32 LRC) from Ralph and Cindy Bennett. If the Canadian government permits, she will be renamed "Bravo 2".

The boat is on the hard in Beaufort, NC at the moment. In the spring we plan to launch and move north to Lake Ontario. The following winter will be spent in the Caribbean. Thereafter, we plan to head into the South Pacific to New Zealand and Australia.

We would be interested in any reports of PDQ owners who have ranged this far with their boats.

PDQ Owners Association (POA)

Cell Tel: 1-705-875-2818
Email: grahamball@cogeco.ca

Graham and Wendy
Bravo 2

IT's COLD IN FLORIDA

Hello from sunny but COLD Florida. We left Mobile with Jon's sister the day after a strong cold front came from the north. Not too bad that day but little did we know what was in store for us. The last 5 days have been strong north winds and temperatures in the 20's & 30's with warnings for hard freezes at night. Most days we were able to bundle up and make some headway but it has been tough. Picked up some bad fuel at Walton Beach and spent yesterday at a marina putting new fuel filters on and cleaning out the carburetors. Oh such a joyful expense! We were so cold and fed up that we finished the day polishing off a large bottle of wine.

Today has been chilly but sunny and we are now in a neat anchorage called Pearl Bayou just outside Panama City. All evening we have watched F-18's return from maneuvers over the Gulf and they have come in low over the boat. Interesting! Tomorrow we head for Apalachicola and hopefully the weather will calm down and WARM UP. We are ever hopeful. We need civilization soon because the wine is gone!

Cherel & Jon Hains
Vindand

Editor's Note: Cherel and Jon started their trip from Midland Ontario.

PDQ MV 32 FOR SALE

PDQ MV 32002 - year completed 2001 - hull number 002 - sales price \$190,000 - in excellent condition in and out - stored on boat lift out of the water - well equipped with electronics - Yanmar 75 hp diesels with 530 hours running time - Kubota generator (next generation).

Boat is located in Morehead City NC.

Call Jim: 252-726-8786, or

Email: jsloan@ec.rr.com

Jim Sloan
Catitude

PDQ 36 FOR SALE

MOJO The 1st PDQ built in the millennium. Hull number 36078. One owner, brokerage sales manager's personal boat. "Blue Water" proven veteran. NEVER CHARTERED! Loaded with equipment. Everything from central A/C & heat to SSB radio to FOUR Winds wind generator, to XM satellite radio. Vessel has sailed offshore from NY to Va. (maiden voyage). Three off shore passages from Beaufort, NC to The Abacos and return to N.C. Off shore from The Abacos to Bermuda back to N.C. Listed in Ferenc Mate's, *The World's Best Sailboats* Volume II. If you order a new 36 from the factory, delivery will be 2006! *MOJO* is outfitted for long distance cruising or living aboard. Ready to go; just add food, your favorite adult beverage, and a Jimmy Buffett CD! Bottom being painted and hull waxed Nov 2004. *MOJO* is in "Bristol" condition, spotlessly clean and ready to go. Will be kept in dry storage until sold. At our facility in Oriental, NC.

Contact Jack at:

Tel: (252) 249-0090

Fax: (252) 249-0894

Email: sales@deatonyachts.com

Jack Coulter

MOJO

Editors Note:

Thanks to all who contributed to this newsletter. You all have material to share whether it be Maintenance Tips, Cruising experiences, Boaters Recipes, Photos, Ads, or whatever. I would love to see more information from the MV community. Just jot it down and send it to me for the next newsletter. Send it in any form you like to:

**Lee Henderson
686 Thrush Court
Marco Island, FL 34145**

**Email: lhenderson@earthlink.net, or
Phone: 239-389-5515**

**Thanks for your help!
Lee & Dottie Henderson,
Editor**

RECIPE CORNER**STRATA (Serves 6)**

4 cups cubed, quasi-dried out bread (3/4-inch cubes)
1 medium onion, diced
1 bell pepper, diced
2 cups shredded zucchini and/or carrots or sliced mushrooms
Oil or butter
6 eggs
2 cups milk
1-1/2 teaspoons Dijon mustard
1 teaspoon salt
1/2 teaspoon ground pepper
2 cups grated pepper cheese

Spread bread cubes on cookie sheets the night before to dry slightly. Preheat oven to 350 degrees F. Saute the onion, peppers and other vegetables until they are soft and a little brown. Transfer to a large mixing bowl and add bread cubes and half of cheese. Mix well and spread in 9-10 cup baking dish. Whisk the eggs, milk, mustard, salt, and pepper and pour over bread and vegetables. Spread the remaining cheese over the top Bake 60 to 75 min (until a knife comes out of the center clean).

Donna Cook
Whiskers