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# The Commodore's Log

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*Fall is typically a slower time at Limi in terms of boating & social activity, not too many newsletter stories emerge. However, this one deserves telling!*

It was a fine and sunny day in mid September when Office Manager Dawn exited her door at about 200 decibels (as only Dawn can achieve) and at better than 30 kph!

The whole world heard the 'tail' of a HUGE rat she had startled as her hand reached for one of yesterday's donuts. ***It was a rat, a BIG rat, a Tyrannosaurus rat!***

Our Service Manager David's investigation revealed undeniable evidence of a rodent's penchant for Tim Horton's maple icing, an aquired taste that certainly could explain our visitor's extraordinary size!

***Man ... It was BIG!***

Always eager to eliminate workplace discomforts, David promptly purchased two ENORMOUS rat traps, the sort that, without skilled care in positioning, would shear off the toes of any unsuspecting customer. He then baited them carefully every night with delicious morsels of donuts and other delicacies, which our advisors assured us would be beyond temptation to any respectable rodent.

***It had a tail that could lasso a duck! Man, it was BIG!***

Tyrannosaurus Rat was a skilled operator. Donuts, cheese and peanut butter were delicately consumed



nightly, but the traps remained unsprung!

***... Filling up on snacks in the house, soon it grew into a huge size ... it was a rat, a BIG rat, a Tyrannosaurus Rat!***

On account of his size, Tyrannosaurus Rat should obviously be captured live and donated to some zoo or other, in order that future generations could appreciate the monsters that one time inhabited the Rideau River. With this challenge in mind, David built the bigger, better rat trap. Baited with a box of stale Tim Horton's donuts, the trap was positioned outside the washrooms just before our fourth annual Pig Roast, on account of our understanding that, if he liked donuts, cheese & peanut butter, he'd probably enjoy roast pig with all the trimmings, and would certainly need a washroom close by on account of the ENORMOUS amounts of food he was about to consume!



Well, David should stick to his day job ... fixing boats. Tyrannosaurus Rat ignored his trap with a skill unheard of in the rodent world!

TR's fame did not go unheeded! His reputation was celebrated in song, an impromptu ditty, customized, crafted & performed by our Long Island Lockmaster, George Buys' wonderful band, that evening at our Pig Roast.

The italicized, bolded words in this account are taken from their hilarious rendition of 'The Tail of the Tyrannosaurus Rat'

*Continued on page two.*

However, rats of any size must beware of other predators along the Rideau. Perhaps it was a grizzly bear; perhaps it was a local crocodile that finally led to rat's demise. Ship Shape Shop's Steve was the proud finder of Tyrannosaurus Rat's lifeless body, not far from the very door through which Dawn announced his existence.

The Limi crew ceremoniously casketed Tyrannosaurus Rat in a six-ounce coffee cup coffin, and sent him, via the City of Ottawa's sanitation service, to the great rat heaven of the Trail Road landfill!

## KITS & KABOODLE

Winter months are the ideal time to acquire better boating skills, and enhance your safety and boating pleasure.

- A Canadian Power Squadron course is a *must* for new boaters of any age. The understanding & confidence you'll gain will be useful no matter what size your boat. Info: 567-3265 or [www.comnet.ca/~opss/](http://www.comnet.ca/~opss/)
- Contrary to some stories we hear, if you're using a marine VHF radio, you *must* have a valid Marine VHF Radio Operator's Licence, though your radio itself, 'the Station', no longer needs licensing. Algonquin College offers these courses. Information: 591-9759.
- Don't forget, by September 15<sup>th</sup> 2002, anyone operating a motorized vessel under 3 metres must have their Pleasure Craft Operator Card. This includes any motorized dinghy, as well as small fishing boats & PWC's. Here at Limi, either Gillian or Dawn can administer the simple, 36 question, multiple-choice test. Prepare yourself by reading the Coast-guard's 'Safe Boating Guide' (free from our office), or purchasing the course study material, \$20.00.

It's a good idea, not only for safety but for the convenience of being able to contact us, (or any marina), for mechanical help or docking info, to carry a cell phone on board, preferably with spare batteries or a battery charger. One of our most respected customers, about to weigh anchor with a party of ten on board, including young children, couldn't start either engine. They had no cell phone.

Stuck in the middle of the river, late afternoon in late September with virtually no boats going by, they waited quite a while before a passing fishing boat could be hailed, and one crew member could be ferried to a lock station. The lock station was to close within ten minutes, enabling them to only make one call... to Limi.



## OINK OINK ACRES SERVES UP ANOTHER DELICIOUS PORKER

September 15<sup>th</sup> saw the coming and going of another fabulous pigfest, our fourth annual Pig Roast.

The pork was juicy & tender, and the delicious dishes brought by our hungry crowd overflowed the tables provided. We ran out of seating space as more than one hundred and fifty Limi members and guests consumed one hundred & forty pounds of 'head on' pig. Even the head was claimed by one

## THANK YOU ROBIN & BARB

On September 5<sup>th</sup> the Limi crew and their families were treated to an evening cruise aboard 'Shel Cher', Robin & Barb Hopkins beautiful houseboat. K.F.C was on the menu and a fabulous time was had by all ... As Dawn quips 'we (almost didn't) had a gas'!



guest, to be boiled clean, bleached and mounted for posterity! (She is a friend of Gillian, as you might have guessed!)

Tyrannosaurus Rat was hilariously serenaded by our live band 'The Windbreakers', being lockmaster George Buys, Jim Hunter and Mike Neelin. The dance tunes went on & on until it was too dark to find your boat, and barely a morsel remained for TR's midnight snacking pleasure!

## WHAT'S NEW FOR 2002?

Our waterfront will look significantly different by the time we launch your craft next spring.

Gone will be the swayback boardwalk, the wash eroded holes in the riverbank, and the suffering of the waterlogged, huge Maple trees clinging to life as the wakes wash away their root soil.

With the help of a Rural Clean Water Programme grant, Limi will be stabilizing the shoreline for the entire length of the marina, using stone to provide wash protection and planting creeping vines to disguise the stuff. Your docks will be separately linked to terra firma by a catwalk, providing more privacy from passers by, ... Effectively a little island to call your own!

In addition, and with the generously offered help of the 123<sup>rd</sup> St John the Apostle Scouts and their leaders, Lionel and Denise Cyr (from the houseboat 'Bear's Den'), we, and they, will be creating a natural buffer zone on land of at least ten feet deep, creating an environment similar to the land abutting the south end floating docks.



We know you'll enjoy this latest action in our 'Clean Marine' programme. Feel free to set up your own barbeque, corral a picnic table, and 'nest' with the birds in our greener, even leafier marina!

## POETIC HISTORY

*Here's another contribution to our newsletter, this time from marina friend Karin Grasser. Karin is very involved, as a US Airport Security Officer in Sarasota Florida, with the trauma our friends south of the border are suffering in these difficult times. I'm sure all our readers will join me in sending them our sympathies and support.*

### LIMI

The Marina in Kars, known as Long Island Marine Is owned and managed by Gill & Real, what a team!

On the Long Reach of the historic Rideau,  
A wonderful site, if you happen to go.

Three years ago Gill & Real shared a dream,  
And gave up their jobs for Long Island Marine.

Spent hours each day, well into the night,  
Designing & building this boater's delight.

Real kept on building, more than doubling the docks,  
While Gillian got the tour boat coming up through the locks.

Yes, many long hours of blood, sweat & tears,  
This quaint marina will now last for years.

Real built the buildings, the kiosks, the docks  
From designing their structures to keying the locks.

Gill did the managing, the editing, the planning,  
The selling, the billing, the dream of expanding.

Too numerous to list all the things on her plate,  
Wonderful to deal with, but don't pay your bill late.

They run this marina. They're here for you,  
With Dawn and Dave and their competent crew.

Dawn runs the office, her last name is Lake.  
She handles the books, which gives Gill a break.

Dave, lead mechanic, will take care of your woes.  
Stop in to see him if your boat will not go.

A yacht brokerage company named AYB  
Will sell your boat for you for a small fee.

A fish fry each summer that you don't want to miss,  
All boaters invited, just bring a side dish.

So if you're in Kars, just come on down,  
See how they've turned the marina around.

From a handful of docks, the workshop and land,  
They've turned it around, and now it is grand!

*Aw shucks Karin ... you shouldn't have!*

## UPDATES

The 'cute little Canadian Teddy Bear', with a backpack full of real money, was claimed by his rightful owner. Just goes to show that someone reads our newsletters!

The Canadian Hydrographic folks did not get to our area this year, but promise that they will be re-doing chart 1512 in spring 2002.

## A HOLIDAY TREAT

*This is simple & delicious, one of Gillian's favourites!  
You can substitute different sauces for the mustard, but not creamy or mayonnaise based ones. Try chutney, salsa or the like.*

## BRIE EN CROUTE

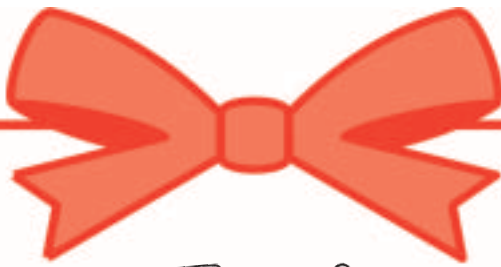
Preparation time: 10 minutes  
Cooking time 20 minutes  
Serves 6 – 8

- 2x 4oz rounds of Brie or Camembert
- 1 pkg Pillsbury crescent rolls
- Dijon mustard

Divide the crescent dough into 2 sections only. Pinch the seams together tightly. Spread a healthy dollop of mustard on each section & place a round of cheese on each. Bring the dough edges up & around the cheese, trimming it so no dough covers the top. Turn over onto a baking dish & use the dough trimmings to decorate the (new) top. Bake 20 mins. At 350 degrees. Let sit a few minutes before serving.

Wishing  
you all a  
wonderful  
Christmas,  
a  
prosperous  
New Year

and lots of warm  
& dry weather in  
spring so you can  
pay attention to  
your bottoms!



Sue B.

Dawn H.

Paul

David

Gillian

John F.  
Ted K.

Mike S.

Mike Who?  
We'll tell you in the spring!



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