



"Limey" to our friends!

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The Commodore's Log

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Yummy, Yucky & just plain Ugly!

And as evidenced by the speed at which fifty pounds of fish was devoured, all deliciously edible!

For our June Fish Fry our usual complement of about a hundred boaters were again not phased by the Alligator, Octopus, Conch & Cajun Crawfish intended to endear them to the fruits of the sea ... or put them off forever!

After wolfing down about five gallons of Gillian & Dawn's famous Clam Chowder they attacked the more & less normal seafood fare, which as usual

included Deane Corneil's 'smoked as you watch' salmon, and barbecued salmon, snapper & pickerel.

But the star fish of the show was the hideously ugly, so hideous that it's never sold with the head on, monkfish.

A Monkfish's head is as wide as the fish is long, and their long sharp teeth fill an enormous, maliciously smiling mouth Ancient European fisher-folk wouldn't land this enormous, up to fifty-pound

monster because its head reminded them of a drowned monk ... hence the name. They hang around about 2300 feet below the surface, and prey on fish almost one half of their size, together with cormorants, gulls & ducks ... they've even be reported to have grabbed the feet of swimmers!!

That as it may be, most of our guests found the ugly Monkfish delicious!

The side dishes provided by you, our culinarily supreme boaters, were delicious as usual ... and the smart ones schemed to grab the decadent desserts at the same time as their fish ... it was the only way to get a share!



There's a recipe overleaf for barbecued monkfish, available from, among others, Lapointe's Fish Market.

Barbecued Monkfish Kebabs

Four servings

Preparation & cooking time: 15 mins

600g Monkfish

1 onion

1 green pepper

1 small pack fresh mushrooms (8oz)

1tsp (5ml) cumin

Juice of 1 lemon

Oil

4 skewers

- Dice monkfish, onion & green pepper into 1 1/2" (4cm) squares
- Combine with mushrooms & thread onto skewers
- Sprinkle with cumin & lemon juice
- brush with oil
- Grill 5 mins, turning once

A Sad Farewell



After 4 years of sanding, scraping & varnishing, Malcolm Hachborn finally finished the restoration of his 26' classic Sheppard and launched her with fanfare & champagne in early August. Malcolm purchased the very abandoned and dilapidated boat from Limi in 1998 and, despite being transferred to the Barrie area last fall, drove here virtually every weekend to complete the finishing touches.

Now he's on his way via the Rideau & Trent systems to berth 'Sunshine' near his new home. Best wishes to Malcolm & family for many years to come of proud & happy boating!

Boating Business

Shiver me Timbers!

It's haul out time again!!

The summer seemed too short, & already Limi staff are gearing up to haul & prepare your boat for winter.

There's a slight difference in the paperwork this year. The Storage agreement will be sent to you (or you may stop in & fill one out) mid September. On the reverse will be the usual requisition for the work you want us to do, including winterizing engines, tarping, shrink-wrapping etc.

The storage fee is due by October 15th & must be paid (or payment arrangements made on our monthly payment plan) before we start the winterizing process. As soon as we've completed the winterizing etc. you requested we'll bill you separately.

Unfortunately this has been necessitated because too many have let payment of their storage charges lag to February, March, & some even May of the following year! Our accountant gets apoplectic! The advantage to you is that total invoice is now split into two easier bites!

Are You Legal?

You can 'thumb your nose' (metaphorically that is) at the marine police who board your boat to check that you've got all the stuff you're supposed to have on board by simply displaying a Canadian Coastguard compliance decal & show them the matching certificate.

Contact Canadian Coast Guard auxilliary **Deane Corneil** who'll check over your boat at no charge, and issue to you the decal & paperwork if your boat complies (& most do or the remedy is minor). Deane can be reached at 223-2493.

Lost ... One Anchoring Clinic!

It's important to know how to 'set the hook' properly, and a fantastic

experience to overnight at anchor. Unfortunately our wet & late early summer, & hot & hectic July & August made a victim of our usual August Anchoring Clinic. However, if enough of you let us know you'd like to do it this year we still have time to schedule one. It's held on a Saturday morning in the courtyard between 10 & noon. We need eight or more participants & the use of one of your boats to go across the bay & demonstrate what you learned in our 'outdoor classroom'. If we don't hear from enough of you this year we'll do it in early summer next season. Call Gillian to register. 489-2747

More 'Welcomes'

Whether weather was a factor or not, quite a few boaters joined us later this summer. We heartily welcome:

Gary & Claire W & their Four Winns **Paul A** & his spiffy Smokercraft

Gail & Gavin B, who survived Murphy's three strikes of mid-channel breakdowns but kept smiling (at least Gavin did) & are still boating!

Ron C, who arrived, late again (!) with his little Sportcraft

Gord & Brenda L with their Springbok.

Bruce & Karen McG, (then boatless) who were introduced to Limi by Dad 'Willy' & promptly bought a boat! Only problem is: Willy likes their toys too much!

Tony & Joanne McN, who built their first yacht in their own backyard & keep it at Limi before beginning world wide cruising on their 'John Boat'!

Guy & Grace R, Vanessa & Samuel, who've 'splashed' their Sunray almost more than any other Launch .on Demand'ers this year!

Thomas & Chantal P, who have rescued and are lovingly restoring Dad's Chriscraft.

Brenda & Nick, living aboard 'on the hard' till their new home is ready.

Welcome, all of you, to Long Island Marine!

Party
time
again!



'End of Season Pig Roast' and 'Bring & Buy' Boatyard Sale.

Saturday, September 14

All day for the Boatyard Sale • 5 pm for the Pig Roast

Bring all your nautical trash, treasures and junk and unload it at our second annual Boatyard Sale. No charge. Your price. We'll even sell the stuff for you as long as you price it and identify it correctly! Got no trash or treasures? ... no problem, there'll be lots to choose from!

Bring your usually hungry selves and a food offering (salads, breads, desserts, etc. or something deliciously gourmet and get ready to pig out at our second annual,

hugely popular PIG ROAST beginning at 5pm. Oink Oink Acres will again be firing up the roaster early that morning and serving up succulent pig somewhere around 5:30 pm. Then get even with our wonderful lockmasters as they strut their stuff till we drop.

**No Reservations Required!
No Charge!**

BUT

Pleeze bring the recipe if your food is more adventurous than a bag of buns from the grocery store and can be made in a boat's galley. The submissions to LIM1's 'Grub & Grog' cookbook as a little, forgive the pun, lean and we'd love to offer you a delicious collection of vittles recipes for your boating pleasure next season.



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Here come the Limi’s again!



So popular was our ‘Awards’ column in last summer’s newsletter that we thought we’d give the Grammy’s and the Emmy’s a run for their money again with this year’s

LIMI’s



The ‘Wetter the Better’ Award

goes hands down to James M, who managed to launch both boat & car on our launch ramp! The boat floated fine, but the car, filled to the bottom of the windows with Rideau River water & all it contains, was the first on the Rideau to need its own bilge pump!

The ‘Don’t be Greedy’ Award

goes to Denise C who, having gorged on all that fine fish & yummy, yukky stuff at the June Fish Fry, was down-right insulted when the ‘big one’ eluded her hook on that very same evening! Perhaps she was planning on saving it for next year’s ‘Fry’!

The ‘Hardest working employee in Neptune’s Kingdom’ Award

goes to General Manager Dawn, who got little sympathy, ... in fact merciless teasing ... by her fellow employees when she whined incessantly about her sore, blistered finger. Seems she stirred the Clam Chowder at the Fish Fry with her usual dedication and suffered what she saw as a ‘workplace injury’ in the process!

And lastly:

The ‘You Never Know How Marketing Works’ Award

goes to our own pres. Gillian, who fielded a call from a touring boater who’d been frantically calling the Marinas in this area to find the one he remembered & liked two years ago.

Boater:

“Hello, I’m not sure if I’ve found the right marina, but are you the one with the croaking frog & the quacking duck?”

Gillian: *“Yes we are, why do you ask?”*

Boater: *“We stayed at your place a couple of years ago & we loved it, but I couldn’t remember the name. I’ve been calling around all the marinas to see who has the frog & duck!”*

Now folks, can you imagine the reception he got when he called our friends across the river! Oh to have been the fly on the wall!