



The Jib Sheet

Newsletter of the Rochester Canoe Club

Commodore's Report

--- Bill Dexter, Commodore

Welcome to another RCC sailing season on Irondequoit Bay. I'm excited to get started! Here are some upcoming spring events:

- March 28 - Winter Social
- April 11 - Boats Out
- April 26 - Sunday racing begins
- May 3 - Kick-off party
- May 16-17 -Don VanVechten/ISCA Sunfish Regional

You should have received your dues notice on March 1. Payments are due by May 1. Note that dues have not increased this year; in fact, dues have only increased in 3 of the past 16 years. Thanks to John Gorton for again handling this important task.

We continue to meet our reserve as outlined in the bylaws and want to keep it growing in anticipation of projects and potential issues. More on that in a later Jib Sheet. A recent expenditure shared by RCC and RCS was for an AED device (automated external defibrillator). Watch for an email survey from our new safety committee, led by Lawrence Jones, to gauge member interest in learning CPR and how to use the AED.

Although the Board of Governors was announced at the annual meeting, I want to make sure everyone knows the current members and their roles:

- Bill Dexter - Commodore - Manage overall club operations
- Alex Wirth - Vice-Commodore - Social events & club calendar
- Mark Weider - Rear Commodore - Club house & grounds maintenance
- Kevin Lofftus - Harbormaster - Waterfront & club powerboat maintenance
- Diane Ahlman - Purser
- Lawrence Jones - Secretary
- Fleet captains - Eric Gesner - Thistle, Joel Morse - JY15, Kira Munger - Sunfish
- Directors - Mike Fortner, Wendy Hurley, Kellie McCaffery, Joelle Wilsey

Board members are always eager to hear from club members -- ideas for events and activities, clubhouse, grounds and waterfront improvements, membership growth, including youth, increasing participation in sailing, racing, and social events, also any issues you'd like to discuss.

Annual reminder: everything you see happening around the club -- Sunday racing, social events, regattas, maintenance and improvements to club house, grounds, waterfront and support boats, fleet leadership, club business and financial management -- is done by volunteers, without whom we could not operate. Of special note are efforts over the winter by Kevin Loftus and Jason McCaffery to prepare our boat engines for the season. Without safe, reliable committee and safety boats, we'd have no sailing program.

In addition to required work days and safety boat duty, I encourage you to get involved. There is always lots to do; it's a great way to engage with other members and spend time at our beautiful spot on the bay.

Bill

Rear Commodore

--- Mark Weider, Rear Commodore

Boats Out Day is Saturday April 11



1. I figure it will take the entire U of R Team to move this one!

Saturday April 11 is a big work day at the club where we empty the club house of boats, set things up for the season, prep the yard, and put in the docks and boat hoists. Things start at **8:00am**, so come rain or shine to help out. It's important that we get things set up as we are hosting the Interclub Nationals on the following weekend.

There are several areas where you can help out:

- Empty club house of boats, masts and all other things that don't belong.

- Leaf Crew – Remove last year’s leaves from around club house and boat yard. Bring a rake. A few blowers are always helpful. Also, a truck to haul leaves to the back of the lot is always handy.
- Flower Beds Crew – A lot of the gardens need to be cleaned out and plants pruned for the upcoming season.
- Kitchen Crew – Time to clean and debug the kitchen, check supplies and kick start the fridge and freezer.
- East Windows - Debug and clean and assess for refinishing this year.
- Clean clubhouse and set up tables and benches.
- Creek Cleaning crew – bring shovels and boots.

Of course, these tasks go along with the Harbor Master’s jobs of installing the docks, hoists and power boats. If you’ve been coming for a few years, you’ll notice that certain people have developed a standard job description. Make it your own.

Hope to see you there. Many hands make for light work.

May Thistle Training Clinics

The 3rd Annual Thistle Training Clinic will take place at RCC over three Saturdays in May (5/2, 5/9, and 5/23) from 11:00am-2:00pm. This training has been very successful in the past, and we are looking forward to another year of introducing local sailors to the Thistle class.

If you would like to participate as a student, you can register through a [Google Form](#) this year. The clinic is open to people with prior sailing experience who would like to learn more about Thistle sailing. While the Clinic is free to participate you must register at least a week ahead of the dates you hope to attend. Space is limited so please sign up sooner rather than later.

If you are an experienced Thistle sailor and want to help out as a crew please contact us via email.

We are also looking for volunteers to help run the safety boats. Please contact us directly if you can help and in what capacity.

Please reach out if you have any questions.

Thank you,

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**2026 NYS Regional Championships
Don VanVechten Memorial Regatta
May 16 – 17, 2026**

We have a fabulous Regatta coming to RCC in May. It is one of three U.S. Sunfish Class Association New York Regional events with the winner qualifying for the 2027 ISCA World Championship. We've combined it with our annual Don VanVechten Memorial Regatta to make for a really great weekend. We are looking for the club to really get behind this event as we expect plenty of visiting talent to come for the event. Camping is always welcomed. Some of the reasons to participate will be great wind conditions, great competition, and lack of powerboats. In addition, there will be a sailing clinic on Friday afternoon with Dan Hesse, USSCA and Thistle sailor extraordinaire. The clinic will be followed with RCC's version of the Rochester Garbage Plate. Stick around.

Saturday morning brings breakfast followed by the skipper's meeting and then off to the race course. Lunch will be provided. After racing, it will be social hour followed by dinner at the club. Sunday is more racing with food and awards by midafternoon.

There will be some very good sailors coming from around the region and the competition should be great. I would encourage those club members that can, to get in their boats or use a club boat and get in the action. With the clinic and two days of great racing it's a great learning experience.

Please note that to participate you do need to be a current 2026 USSCA member (adult membership is \$55).

If you have questions about sailing this event or helping out or even just coming for the social aspect, please contact Mark Weider at 585-953-3130.

Safety/Mark Set Boat Duty

Throughout the year you will be receiving emails regarding signing up for Mark Set duty. Please use the link below or in the periodic emails to sign up.

Please go to the [2026 Mark Set/Safety Boat link](#) site as soon as you can to choose your 2 Sundays. We need your support to continue Sunday racing!

Your fleet captains, Eric Gesner/Thistle, Joel Morse/JY-15 and Kira Munger/Sunfish, will handle scheduling volunteers for Safety/Mark Set Boat duty. Watch for email reminders from Eric with the link to [2026 Mark Set/Safety Boat link](#) and other important details. Another reminder: completion of the New York State boating safety course is required for everyone who plans to drive the RC or a Mark Set boat.

Please help reduce the number/frequency of email signup requests by signing up as soon as you can. We need your support to continue Sunday racing!

Interclub Frostbiting

--- Article and Photos by Barb Harmer



On March 29th, a lovely spring day, 10 Interclub dinghies gathered on the Genesee River for 8 fast races. The river current was swift so boats had a tough time sailing upwind against the current. They soon discovered that the current on the west side was swift enough to push the boats backwards, even when sails were full.



One boat capsized at the start of the second race getting its mast stuck in the gooey mud. The second capsized on the downwind leg of the 7th race. Both sailors were quickly attended to and boats righted by the safety boats.

The Frostbiters will be holding a regatta at RCC, April 18 & 19. It is fast racing and fun to watch.



Note from the Editor:

Thank you to all who contributed to this issue. I'm sure everyone is looking forward to a great 2026 season! The next issue is targeted to be published near the end of May. Please think about what you would like to see in the Jib Sheet and feel free to contact me by **May 22** with articles and/or ideas at: jtgesner@gmail.com.

Because we have such a strong history and culture of sharing food at RCC, between amazing Happy Hour spreads and Potluck dinners, I've wanted to include a Recipe Sharing section to the Jib Sheet for a while now. To start us off, below please find 2 recipes contributed by Deb Smith and Deborah Benedetto.

And, as always, if you have recipes of your own to share, please send them along!

Thank you Judy Gesner, RCC Jib Sheet Editor

Recipe Sharing

Chickpeas al Limone with Burrata

Credit New York Times Hetty Lui McKinnon: "Inspired by the jaunty pasta dish, spaghetti al limone, here's a new way to make a memorable meal from humble cans of chickpeas; just add lemon, olive oil, and Parmesan. The chickpeas are braised in their own sweet and nutty brine, also known as aquafaba, which becomes thick and silky as it cooks down. Much like starchy pasta cooking water, the aquafaba helps the lemon juice and oil emulsify into a silky sauce. Burrata adds another touch of richness and creaminess to this already elegant dish, but you could easily swap a jammy egg in its stead. Eat these beans with bread, to mop up the lemony sauce."

Ready in 25 minutes Yield 4 servings as a meal (* or use as an appetizer)

Ingredients:

- 5 tablespoons extra-virgin olive oil, divided, plus more for drizzling
- 2 garlic cloves, finely chopped (thedebs add about 5 cloves!)
- 3 (15 oz.) cans chickpeas, undrained
- 1 tablespoon lemon zest (1 large or 2 small lemons)
- ¼ cup lemon juice (1 large or 2 small lemons)
- 1 cup finely grated Parmesan, plus more for topping
- Salt and pepper
- 8 oz. Burrata, drained (thedebs have found the best price for Burrata cheese is at Aldi)
- Handful basil leaves
- Sourdough or baguette, for serving

Preparation:

Heat a deep, medium skillet or pot over medium-high. When hot, drizzle with 1 tablespoon olive oil; add the garlic and cook until fragrant, 15-30 seconds. Stir in the chickpeas and their brine, then bring to a boil. Let the brine bubble rapidly until it has reduced and thickened, 8-10 minutes. Reduce heat to low, add the lemon zest and stir for 1 minute.

Meanwhile, to a large bowl, add the lemon juice, Parmesan, and the remaining ¼ cup olive oil. Stir to blend.

Add the chickpea mixture and the reduced brine to the Parmesan/lemon mixture and stir continuously until the cheese has melted and the sauce is thick but still loose. Taste and season with salt and pepper.

To serve, divide among bowls and drizzle with more olive oil. Tear the burrata over the top and sprinkle with the basil leaves and more Parmesan. Serve with bread.

* As an appetizer - follow above directions, but instead of dividing in bowls, place in a serving dish. Stir in the torn burrata, top with julienned basil leaves, and drizzle olive oil just before serving. Serve with baguette slices or sliced pita wedges.

Limoncello

This is the recipe for the “liquid sunshine” I bring to the Thursday night cookouts. There are as many different variations as there are families in Italy. It is one of those “here is how we’ve always made it” type concoctions. Try this one and feel free to experiment with future batches – orange, lime, pomegranate...

I like ‘cello’ best ice cold out of the freezer, sipped in a fancy little glass. But it is good poured over ice cream, topped up with tonic as a spritz, adding a lemon flavor to baked goods or icing...use your imagination!

Ingredients:

- 9 organic lemons (if not organic, be sure and scrub under warm water to remove any wax or insecticides)
- 1 (750 ml) bottle of a neutral grain alcohol, like Everclear or Graves or Devil’s Springs (these are very high proof bottles, but we will be cutting with simple syrup)
- 3 cups sugar
- 3 cups water (preferably filtered)

Preparation:

Wash and dry the lemons.

Using a vegetable peeler or small sharp knife, peel off as thin as possible. You just want the lemon oil in the skin of the lemon. Any pith (white) will be bitter.

Place the peels in a jar large enough to hold all the peels and the alcohol. A large mouth jar is easy to use.

Add the alcohol and seal.

Leave to infuse for at least 7 days. I leave mine for about a month. Keep out of sunlight and swirl once a day.

Strain the lovely yellow liquid through a strainer lined with cheese cloth or a coffee filter, even paper towel; to remove any bits of peel or impurities.

Prepare your simple syrup: mix water and sugar in saucepan. Bring to a boil and reduce heat to medium. As it simmers, stir until sugar is completely dissolved. Remove from heat and allow to cool completely.

Add the simple syrup to the infused alcohol.

*If you find this is just too strong/not sweet enough for your taste, you can always make more simple syrup and add a bit to sweeten. But if you add a lot, watch storing in freezer as it could freeze and break bottle.

Bottle and store – if not in freezer or refrigerator, in a cool dark place. Chill those before serving!