

Potter to Potter...

NEWSLETTER OF THE POTTER YACHTERS

N. Cal. West Wight Potter Assn.

NOVEMBER 1979

FUTURE EVENTS

NEXT SAIL: SAT. DECEMBER 8 - PITTSBURG

Meet 10:00 am at the free launch area. Pittsburg Marina, on the Sacramento River has a nearby park and ample parking. Sail plans or activities will be decided at launch time. Motors recommended due to uncertain wind and currents. Directions: From Cal. State 4 take Railroad Ave. North toward the river. Follow the marina signs to Marina Blvd. and the launch ramp.

LAST MONTH'S COYOTE POINT SAIL

The day commenced rather cloudy, no wind and flat water. However by launch time the clouds broke and the day turned mostly sunny. The gloomy appearing weather apparently deterred most Potter owners as only four boats made the scene.

Optomistic De Marsh, 512 got underway first in the manner of a Viking, oars straining sans wind or motor. Don Bergst 797—not to be outdone—followed, sitting on the bow with an Eskimo style paddle flashing vigorously. Stan and Dorothy Butler, 850 after a slower start cheated and used the iron paddle to catch up. The Wights, Bill and Joyce 818 arrived a bit later, hurriedly launched and finding a little wind set sail in chase. In the meantime De, with his huge masthead genoa, caught a little breeze and was long gone leaving Don and the Butlers in futile pursuit. Unknown to the first three boats the Wights were behind but were intending to set their spinnaker sail for more speed. With the wind building to 15 MPH the boats were getting lively, sailing beatifully in flat water under sunny skies. De feeling lonesome finnally returned, the boats got together and we discovered Bill ill with Joyce at the tiller sailing 818 toward the dock.

Our hats are off to this cool lady, a novice sailor, who did everything just right. We are informed that Bill is recovering and we are looking forward to sailing with him again soon.

The afternoon ended with Don demonstrating his clever Tomales Bay trick of hoisting his jib in place of the mainsail to better handle heavy winds. (Editor's Note; I am happy to see how it is done, but truly hope I never have need to use it.)

NEW FEATURE--INFORMATION EXCHANGE--369 0522

Overheard on several occasions; "If I had known you were going sailing last --- I would have been happy to have joined you". For those of you who want sailing company, phone your plans to Doroty Butler, she has "volunteered" to relay any information to others looking for company. If it works maybe we can get more people and their boats together.

Note: This Nov. issue of "Potter to Potter" was written by Stan Butler.

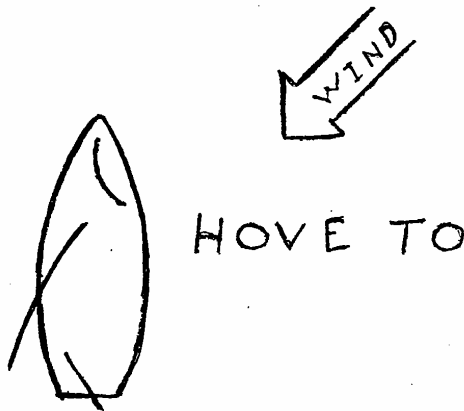
Thanks Stan, for writing a great issue!

If anyone wants to do the Dec. issue, please call me at 255-8579 Thanks-Carol Mangels

HEAVING TO

by Dee Marsh

Whether you normally single hand your Potter or sail with a friend, there are occasions when it would be nice to leave this tiller completely unattended with all sails set and not fear the consequences, especially when winds are high and seas rough. Most Potter owners have designed some means to lock the tiller so that the Potter will hold course unattended for short durations. This is a great aid for short periods in ideal conditions but becomes totally unsatisfactory for prolonged requirements or when winds are high and seas unruly. Although "heaving to" or to "hove to" is a method as old as sailing, it wasn't until recently that I tried it with Ipo. A very electrifying experience. The circumstance arose while single handing in the bay. I hadn't eaten my lunch, which was a two handed operation (chef salad and wine) and the wind was rising and approaching rail down conditions. I decided there would never be a better time to try it. To my utter delight when I "hove to" the boat became a very docile platform slowly moving windward despite the worsening conditions. I leisurely ate my lunch and then spent the next hour practicing "heaving to" and adjusting sails, (during this time a rain squall came through and I comfortably sat it out in the cabin with all sails up). It will add a new dimension to your sailing and provide peace of mind when the going gets tough. The enclosed diagram explains the very simple procedure for heaving to. next time you go sailing try it.



1. Come about on new tack
2. Leave jib set for prior tack
3. Lash tiller toward main sail

Note The boat will try to come up to the wind but the jib wont allow it. A balance of forces results causing a slow movement to windward. The boat maintains a very comfortable motion even in higher winds and rising seas.

4. Releasing the jib and unlashng the tiller gets the boat sailing again

Great food & stunning view

BRUNCH
NEW YEARS DAY

HARBOR HOUSE
Pete's Harbor
Redwood City
365-1386

Welcome to the Harbor House restaurant, where the view is magnificent, the food is good, and the atmosphere a little too casual.

From one of the many window-tables there is a stunning view around and across the Bay of strings of lights, the shadows of sailboats in the foreground, and the stars above.

The interior decor is reminiscent more of a cafeteria than of a restaurant.

The menu is fairly extensive, offering appetizers, soups, dinner salads, seafood dinners, steaks, side orders, sandwiches and chili specials.

As for the appetizers, the fried clams (\$2.35) are tender and crisp, not greasy. The crab cocktail (\$3.25) is slightly salty, but with the cocktail sauce, tasty. Also available are polish sausage (\$1.60) and shrimp cocktail (\$2.75).

All the seafood dinners are served with french fries, vegetables, garlic bread and

a choice of soup or salad. I chose the salad and was not disappointed.

It is also possible to order dinner salads which are served with garlic bread: chef's salad (\$3.75), shrimp louie (\$4.50), crab louie (\$5.25) and mixed fruit and cottage cheese (\$1.75 and \$3.00).

The deep-sea scallops (\$6.50) were medium-sized



and fairly tender though nothing spectacular. Other seafood dinners include fried prawns (\$6.50), filet of sole meuniere (\$5.95) and a combination seafood platter (\$6.95).

The New York steak (\$9.50) was charcoal-broiled and very juicy. Thoroughly enjoyable. It is served with a baked potato and vegetables.

Along with the dinners, we sampled side orders of sauteed mushrooms (\$1.50), which are delicious, and Italian fried zucchini (\$1.50), which is slices of zucchini dipped in an egg batter and then fried, and which tastes like a fried egg.

The tables are a bit close together and decorated with pamphlets about beefaloes — a cross between cattle and buffalo — wedged between an empty wine bottle and a candleholder. Beefalo is the novelty of the restaurant, much like buffalo stew is to Tommy's Joint in San Francisco.

The Beefalo entrees include a Beefalo burger (\$2) and a Beefalo Western (\$4.75), one-half pound ground steak on a cracked-wheat roll with salad and baked beans.

For dessert there is cheesecake (\$1.00) and ice cream (\$0.75).

The prices are moderate and the seafood selection is very limited, but the steaks are excellent. A nice place to escape for an informal dinner.

By John Knight

A non sailing event for the survivors of New Years eve. An informal get together to discuss the years events, past and future. An opportunity to exchange sea stories (lie a little with friends) and hopefully get some fresh ideas for future events. It would be especially great to hear the views of the less active Potter owners.

Pete's Marina is a different kind of place. Sightseers are permitted on the docks and in the extensive repair yards. Boats can be seen in various stages of construction or repair. The ease of maintenance of a Potter can be appreciated after a walk through Pete's yard.

Directions; from Bayshore freeway 101 at Redwood City use Whipple Ave ramp, East toward the bay onto E. Bayshore road. Continue past the theaters, by the new Peninsula Marina to the end of the road. See you about 11:00 AM.



—Daily photo by Robin Millington

Pete's Harbor House is located on the Redwood City marina. As the signs outside the establishment say, the diner enters an entirely different world — the world of Pete's.

REPRINTED FROM THE STANFORD DAILY