



The Conservation Minded Club

# **The Chum Bucket**

**MONTHLY NEWSLETTER**



**November 2015**

What an eventful month we had. Our calendar is jam packed at present and all the planned events has really been well supported. We do encourage our new members to participate in the planned events and we always welcome your friends and visitors to our club.

Let us take a closer look at all the latest news bits and announcements.

## **Club Matters and News**

### **Wash bay**

I recently did a brief inspection of the wash bay area and I was saddened to see the amount of refuse and empty bottles that was left there by our fellow anglers earlier that day after washing their boats. Please remember that the wash bay is situated on Transnet land and that any littering is strictly against the Port Authorities environmental and pollution prevention policy. The wash bay is situated right under a harbour security CCTV camera and any person making himself guilty of any transgressions can be identified in this manner and be subjected to a disciplinary enquiry in future.

Please keep refuse bags on your boat, and place all your refuse, bait boxes, emty packets and bottles in this bag. Please dispose of this bag in the refuse skip situated at the commercial slip on your way out the harbour. This is a minor detour past the yacht club towards the commercial slip and you can proceed to the gate past Break Even Supplies situated next to Commercial Marine without any inconvenience to you.

Pedsac provided a wash bay for the benefit of our anglers and all we ask in return is for this area to be left tidy after washing your boat.

### **Maintenance**

We have noted a few maintenance issues in and around the club that have slowly been creeping up on us and we will task the projects and planning committee portfolio to address the more urgent matters and have the club ready in time for the December holiday rush.

Due to the prohibitive costs in undertaking more complex maintenance projects, we will also be looking at long term goals to address major maintenance and beautification projects.

It is our aim to provide our members, regular patrons and visitors with a well maintained, neat and tidy venue thereby assuring the much needed support from all thereby ensuring the future support of our club and its facilities.

We welcome all members to report any maintenance and facilities issues that you feel may need urgent attention.

## New Members

We would like to welcome the following new members to our club.

Paul Baldwin, Nicky Erasmus, Justin Hammett, Gordon Marchand, Jacques Myburgh, Deon Schmidt, Chris Sharp, Arnold Terblanche, Jorn Jorgensen (rejoining).

Your official welcoming will take place at the next steak evening on the 6<sup>th</sup> November 2015. We warmly welcome you all to Pedsac and hope that we will see you supporting many of our club competitions and events.

## Our Kids – Our Future

Every Friday afternoon, the kids ask...Are we going to Pedsac? And more and more of our fellow members are experiencing the same with their kids. It is nice to see how the kids are making new friends, play rugby on the grass below and generally end up just having a good time while the moms and dads can unwind for a bit. Pedsac is fast becoming a family orientated club and it is nice to see the steadily growing support we receive from our members.

It is for this purpose that the committee has fast tracked our junior development program and negotiated with the Port Authority to re-establish the kiddies bank fishing competition. Our kids are the future of our club and therefore we try and include them in any way possible.

We have stocked the pub with Oros juices, Steri Stumpies, chocolates and other snacks which has proved to be very popular with the kids. (and keeping Uncle Glen quite busy at times.) Thanks to all involved who assisted in making life a little easier for the parents in make the kids feel at home at our club.

## **Kiddies Bank Fishing Competition and Spit Braai**

We will be hosting the Kiddies Bank Fishing competition on the 14<sup>th</sup> November 2015. We are catering for the younger anglers aged under 13 years and this event will take place on the Pedsac jetty and moorings. The competition is strictly catch and release and weigh masters will be nearby to quickly weigh your catch to ensure that the fish is safely released. Parent will be required to supervise their kids when fishing on the moorings.

Entry for kids will be R60 and includes their "boat pack" containing snacks and a juice as well as a boerewors roll / hot dog served at lunch time.

There will be a foofy slide to guarantee some fun and cooling off after the fishing competition prize giving.

We will also be catering for mom and dad. There will be a spit braai and tickets are available at R65 / head.

## **Kiddies Christmas Party**

The annual kiddies Christmas Party is scheduled for Saturday, 5<sup>th</sup> December 2015. It will be hosted by the Algoa Bay Yacht this year and will incorporate the NSRI and Pedsac. We will send invites to all members via email and sms shortly.

## **PEDSAC Steak Night**

Our next steak night will take place this Friday, 6 November 2015. There will be live music as usual with Warren planning a huge “opskop” at this event. Tickets will cost R80, which includes your steak, sides and salad, with R20 of the entry going towards the attendance cash draw. Information will be sent out via sms and email shortly.

## **Live Music Entertainment – The Doctors**

“The Doctors” will be performing live at Pedsac on Saturday, 7<sup>th</sup> November 2015 starting in the afternoon. These guys had the crowd on their feet till late last year and they received many rave reviews afterwards.

Please come and join us and party up a storm with their well rehearsed and popular set play list.

## **Mass Boat Safety Survey**

The annual mass boat safety survey is scheduled for Saturday, 7<sup>th</sup> November 2015. Please ensure that your flares are valid, fire extinguishers are serviced and that all your paperwork is completed and in order. Please provide copies of skipper’s tickets and flotation certificates.

All boats have to be fitted with VHF radios. 29 Mhz radios will not be accepted in the safety survey as Port Control only recognizes VHF as only form of communication.

Keith Schmidt will arrange for someone to be present to service fire extinguishers as per last year. Denise will be on duty and all payments due can be made at her office for the survey to be completed. Card facilities are available for ease of processing payment.

Boats will not be surveyed if boat owners arrive with their boats and gear ill-prepared. The juniors will be selling boerewors rolls and cold drinks during the day to raise funds for our junior development program and initiatives. Please support them and buy something when they come past your boat during the course of the day. And in case you may ask....no, they may not sell beer ☺.

## **2016 SADSAA National Bottom Fish Championships**

Eastern Province Deep Sea Angling Association was awarded the 2016 Bottom Fish National Championships and this event will be hosted by PEDSAC.

The last nationals hosted by Pedsac took place in 1985. Durban and East London had a grip on this competition for many years and we are extremely happy that this monopoly has been broken and that we are now given the opportunity to host all the provinces at our magnificent venue.

This event will take place from the 15<sup>th</sup> -19<sup>th</sup> March 2016. March has always been good for fishing with large kob, yellow tail, and at times Geelbek usually being abundant. Watch this space for more news on this.

## **Super 6**

The first super 6 will kick off this weekend with registration and skipper's briefing taking place on Friday, 30<sup>th</sup> October and fishing on Saturday, 31<sup>st</sup> October 2016.

A light meal will be served to all anglers entering the Super 6.

Some huge prizes are up for grabs and will be divided in under top species, top angler and top boat for the day.

The super 6 leagues is a club event open to all members to participate in. Non-club members are welcome to enter and participate by fishing on a club member's boat.

Entry fees are R70 for adults and R30 for U/16 juniors.

Super 6 round 2 will be fished on the 28<sup>th</sup> November 2015. Entry and skippers briefing will be on the Friday, 27<sup>th</sup> November.

## **Christmas Classic**

Please pencil in a reminder for our annual Christmas Classic usually fished between Christmas and New year. There will be huge cash prizes up for grabs as usual.

Despite poor weather, the event was well supported last year and we are hoping that we will experience better conditions this year. Announcements on dates and prize money will be made soon.

## **Coega aquaculture zone seen holding big jobs potential**

Article sourced from Engineering News.

The Coega Development Corporation (CDC) is preparing to leverage its strategic coastal position to develop the Eastern Cape economy through proposed aquaculture development zones (ADZ), with a proposed R2-billion project aiming to contribute \$278-million to the gross domestic product and create up to 5 000 jobs in the region.

CDC head of marketing and communications Dr Ayanda Vilakazi tells *Engineering News* that, in its development framework, the CDC has designated land in Zone 10 of the Coega industrial development zone for aquaculture activities.

The CDC last month announced plans for the development of the R2-billion aqua farming facility on 300 ha of land in Zone 10 following a feasibility study which indicated that local conditions were well suited for the commercial cultivation of marine animals and plants, including abalone, finfish and seaweed.

"Jobs will be created during the construction stage of the proposed aqua farm and, once completed, several skilled, semiskilled and professional jobs will be created to assist in the commercial cultivation of marine species. The CDC is targeting about 5 000 permanent jobs through this initiative."

At this stage, the CDC will operate as a landlord while various aquaculture facilities will operate their own operations inside the ADZ. The CDC is still developing a strategy around the supply of seawater to the various investors.

He adds that the project is unique and will support the drive to maritime economic development envisioned by local leaders in the Nelson Mandela Bay region, in the Eastern Cape.

Further, the CDC believes that the development will have a substantial positive impact on the socioeconomic conditions of people living in the area.

South African fisheries are considered to be fully used and high-value fisheries products,

including abalone, prawns and line fish, are largely overexploited, Vilakazi says, adding that it is now internationally accepted that the increased supply of fish products to meet this demand will be sourced through aquaculture.

“The primary motivation for the project is to stimulate investment and economic growth in the Eastern Cape and South Africa. This project will contribute tremendously to the CDC’s vision of being the leading catalyst for socioeconomic growth. The CDC would like to see thousands of jobs being created, while, at the same time, playing a crucial role in protecting the environment,” he states.

The deep-water Port of Ngqura will also play a strategically important role as it is ideal for the maintenance of the cold chain required by aqua-farmed produce.

## **Ship Wrecks**

### **MV Pati**



PATI MV was a Cypriot cargo motor vessel of 5,527grt built in 1950 by William Hamilton & Co., Port Glasgow, England as the AJANA MV for the Australind Steamship Co. Ltd., London. In 1964 she was renamed KATE A. MV and in 1968 PATI MV for a Cypress Company.

MV Pati was laden with a cargo of cement, on route from the Ivory Coast to the Persian Gulf. She struck Thunderbolt reef (South Africa) in March 1976, sinking to form a colourful artificial reef, teeming with fish and interesting artefacts

*The Night the MV Pati Died on Thunderbolt Reef*  
Author unknown.

MV Pati, a Cyprian vessel, ran aground on Thunderbolt reef (Port Elizabeth, South Africa) in March 1976 and sank. Thunderbolt Reef has claimed many ships over the years. Named for British steam warship “HMS Thunderbolt” that struck the reef in 1847. Unlike HMS Thunderbolt, the MV Pati was not pulled from the rocks and sank in place to form an artificial habitat for marine life

If this was the opening line for a novel, “It was the foulest of nights” would set the scene for the story to follow. But this is not fiction. Nevertheless, the night the Pati struck the reef it was the foulest of nights, one of the worse nights ever.

I well remember the night the MV Pati hit the rocks. The wind was howling – a full 40 knot (80km/h) gale and more. Gusts must have reached well over 120km/h. Earlier that evening I remember waiting for my current lady friend to finish her shift at a local restaurant, trying to shelter from the wind and cold behind the War Memorial outside St George’s Park.

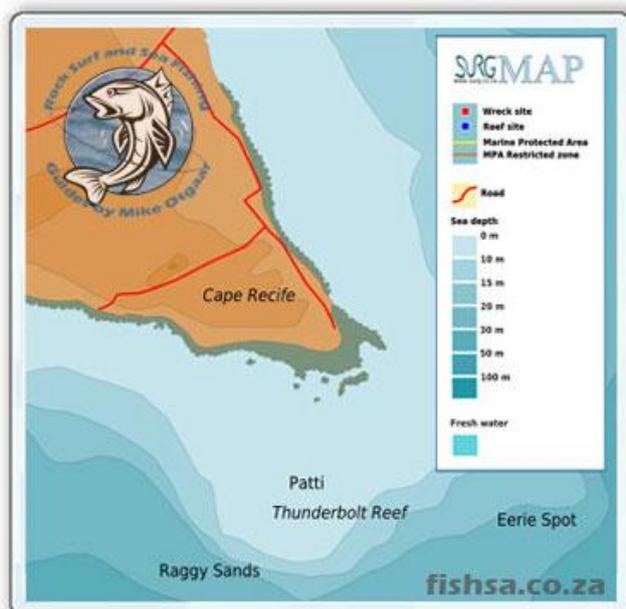
I’ve seen massive, chaotic seas in my term, been out in them. That night the ocean went mad. Waves driving inshore onto Thunderbolt exceeded 18 metres in height – the height of a 5 story building. No fisherman, nor any other seaman, wants to be on a small craft – close inshore – in those conditions.

*The NSRI*

The National Sea Rescue Institute (NSRI) Station 6 took every man off the Pati in horrendous sea conditions.

I doubt any crewman on the small rescue ski-boat will ever forget running close alongside the stricken vessel to grab one sailor at a time, and running for deeper water to escape the next incoming set of waves, that exceeded 18 metres in height.

Then landing them through towering surf on the nearest possible beach as documented by all who was present.



Rescuing lives from the sea in these conditions is a tribute to the self sacrifice and dedication of the voluntary crews who make up the NSRI.

These volunteers give their time to go to sea in all weather, while their families remain at home, wondering if they will ever see their spouse, children wondering if this is the last time they will ever see their parent.

It's recorded that the crew of the MV Pati suffered no serious injury during their ordeal, yet the rescue craft skipper was sufficiently injured most lesser men would have been hospitalised, yet he continued to pilot the boat until every man was saved.

### *When the Air Force Can't Help*

Often during Port Elizabeth's notorious stormy weather the small SAAF squadron of helicopters based in Port Elizabeth (Allouette III's in those days) are unable to fly. This night was one of them.

By the next day, the Pati had broken her back and started to break up. Without Sea Rescue, would the crew of the Pati have survived?

### *A New Marine Habitat and Fishing Spot*

The MV Pati has since become part of the marine habitat of Thunderbolt Reef, and a great diving venue. The reef (and wreck site) teems with all kinds of fish and other marine creatures. The wreck is too far for a shore angler to cast onto from the rocks at Cape Recife.

Thunderbolt reef is not a place you want to take a ski-boat to drop a line. Not unless one is very familiar with the local conditions. Even then it's risky... Many times I have seen the sea along this coast change in minutes from dead-calm to damn scary: Anyone who knows me will know when I say "the sea is scary", it really is bad, very bad.

The best way to fish the wreck of the Pati is from a kayak, something only the most experienced paddle skiers should attempt.

But it's a mecca for diving. Whether snorkeling, scuba diving or spear-fishing, the wreck of the Pati is a good spot.

## ***A History of Butt Cat boats***

*by Mr John Butt.*

Hugh Stanley Butt (Stan) was born in 1917 in Kenton-On-Sea. After spending his time with the SA Forces in North Africa in the Second World War he came back to Kenton where he bought the family farm from his mother.

He could not make ends meet so he started fishing for a living as well.

He claimed the ski boats of that era were very dangerous so he built his first catamaran in 1955 which were two wooden pontoons with an aluminium framework as the deck and held together with machine belting.

This boat was washed off the Kenton beach with a high sea and wrecked on the rocks on the other side of the Kariega mouth.

He then built his first fibreglass catamaran in 1957 which had a square flat tunnel. It proved to be problematic because it kept cracking on the corners in the tunnel.

He then built another boat with a round tunnel in about 1959. This feature can be seen in most catamarans to this day.

You don't build a dam wall straight across a river or gorge! The public started to become interested in his design. Soon after, he sold his first boat round about 1961. It was never his intention to market and sell boats as he was a fisherman and built the boats for himself. Over the years he strove to improve the design and experimented with different models.

Nothing was ever put to paper. All the first moulds were built in the ground out of bricks and mortar and designed by eye. Most probably his high light was when he built his first 47ft on the banks of the farm in 1967, also in the ground.

This boat was taken out the Bushman's and into the Kariega River and used out the river for many years. It has two 37HP Perkins diesel inboards.

This boat had a very innovative design as the propellers and rudder could not touch the bottom. It was often seen surfing into the Kariega mouth when the sea was rough.

In or around 1970 the first fibreglass moulds were made and around 1975 the old man let me (John Butt) build the smaller craft.

At that stage he was also building the redesigned 50FT and later designed a new planning type 45FT catamaran. This part of the building was later given to Charles Butt my brother.

Butt cat to this day have always strove to build a comfortable, strong and safe vessel always trying to improve designs.

## **Recipe of the month**

### **PIE'S ON THE BRAAI**

This is perhaps not the way your granny made pies, but like Jamie Oliver she probably never cooked in the bush.

Tips:

Start your preparation of the pies when the coals are just about ready, because if you close the grid too long beforehand, the pastry will start sagging through the gaps in the grid.

Variation:

You can give your imagination free rein with this recipe.

### **Cheesy Braai Pie**



### Ingredients:

- 2 Rolls puff pastry, defrosted
- 15 millilitre sunflower oil
- 1 onion, finely diced
- 1 red pepper, finely chopped
- 400 gram chicken fillet, cut into strips
- 250 gram Lean bacon bits
- 1 Sachet Thick White Onion Soup
- 1 Bunch spinach, cleaned, deveined and roughly chopped
- 1 punnet sliced Button Mushrooms
- 200 gram Mozzarella cheese, grated
- 1 Round feta cheese, crumbled
- 1 Egg, lightly whisked

### Method:

1. Heat oil in a pan and gently fry the onion and red pepper until soft add the chicken strips and brown well then add the bacon bits and fry until cooked
2. Remove from pan and set aside to cool
3. Spray the braai grid well with baking spray on both sides
4. Unroll one of the rolls of puff pastry onto the first grid
5. Place a layer of spinach over the pastry then top with the chicken mixture
6. Sprinkle the contents of the sachet of Thick White Onion Soup over this
7. Add a layer of sliced button mushrooms over this and then add the cheeses
8. Finish with another layer of spinach and then place the second roll of puff pastry on top
9. Using your finger tips seal the edges of the pastry as if making a pie
10. Lightly brush with egg wash before placing on the braai and make three small incisions in the top of the pastry using a small knife to allow the steam to escape
11. Place high on a very cool braai and allow to cook for about 20 minutes turning the pie over often

### Kwaai Braai Pie



## Ingredients

Ready in 1 hour

- 2 rolls Flake pastry
- 1 packet of Spinach; or fresh spinach
- 3 pieces Chicken breast cooked/smoked
- 1 packet Bacon; chopped
- 1 Onion chopped
- 1 Red Bell pepper chopped
- 1 Yellow Bell Pepper chopped
- 1 packet Mushrooms chopped Feta cheese to taste Mozzarella to taste
- Cheddar cheese to taste
- 10ml Ina Paarman's Rosemary, Olive and pepper spice

## Preparation

1. Defrost the dough and unroll one onto the grilling basket. Fry onion, bell peppers, bacon & mushrooms.
2. Add the spinach and mix well.
3. Add Ina Paarman's Rosemary, Olive and peper spice. Add half of the cheese on the dough.
4. Add chopped chicken breasts. (Smoked chicken breast can be used as well) Add onions, bell peppers, bacon, mushrooms & spinach mixture.
5. Add the other half of the different cheeses. Place the other sheet of dough on top.
6. Close the layers of dough on all the sides - making a parcel. Pierce to allow steam to escape
7. Close the grilling basket.
8. Paint both sides with an egg and milk mixture.
9. Place the basket high above the fire and BBQ for 15 minutes, turning every so often, until evenly golden brown.

## MEAT PIE BRAAI



## Ingredients

- 2 x 400 g rolls frozen puff pastry
- x 50 g packet tomato paste
- ½ cup chutney
- 2 cups cooked curried mince
- 1 onion, finely chopped and fried in oil
- 2 cups grated cheddar
- ¼ cup milk
- Spray & Cook

## Preparation

1. Spray a hinged braai grid (preferably one with an edge) thoroughly with Spray & Cook.
2. Defrost the pastry and roll out the first one nice and thin, just smaller than the Place this sheet of pastry on the bottom half of the grid.  
Then roll the next pastry roll out a little smaller than the first and set it aside.
3. Spread the tomato paste and chutney over the pastry on the grid. Sprinkle the mince, onion and cheese evenly over it. Keep an edge of the pastry clear, because it has to be folded over the top layer later. Place the second layer of pastry over it and fold the edge of the lower sheet over the top one. Tightly press the two sheets closed all around so it forms a “parcel”.
4. Close the braai grid and paint the milk/egg over the pastry on both sides so it can brown. Don't close the grid too tightly, otherwise the pastry and filling will be squeezed out through the gaps in the grid.
5. Place the grid quite high over hot coals so it doesn't burn.  
Turn it regularly – especially for the first few minutes – so the pastry cooks and doesn't sag through the grid's gaps. Braai for about 30 minutes or until golden brown, while turning it regularly.

## **Closing**

Please feel free to mail any photo's of any significant or good catches to [denise@pedsac.co.za](mailto:denise@pedsac.co.za) or [richard@lmcservices.co.za](mailto:richard@lmcservices.co.za) and we will post them on our website and Facebook pages. All members are welcome to send us contributions for the next news letter and this can be mailed to the same email addresses provided.

Tight Lines

Richard Donaldson.