



Rocky Fork Sailing Club

The Jibsheet

June 2025 | #175

Upcoming Events

- 6/7 - Shockey Memorial - Race 4
- 6/7 - Night Sail & Raft-Up
- 6/14 - Race 5
- 6/28 - Races 6 & 7
- 7/12 - Race 8 & Make-Up or Fun Race
- 7/19 - Race 9
- 7/19 - Luau
- 7/20 - Mooring Ball Removal
- 7/26 & 27 - Speedboat races
- 8/2 - Mooring ball replacement
- 8/3 - Race 10 Poker Run

New Members(with boat name if known)

- Brad HeathUnknown Boat Name
- Mariana IanovskaNo Boat
- Charlie & Julie LubbersSV Reflections
- Shirley Orwick & William WrightUnknown Boat Name
- Forest WillsUnknown Boat Name

Scrivener's Notes

by Jon Hill

Hello Everyone! Only one person was late getting me their article this month so thank you!

Big thanks to Marcia for all the pics and Nathan for the racing info submitted.

Commodore's Corner **by Bill Parker**



Our sailing season is underway and we are all starting to enjoy having a boat at the lake. Here's hoping we have less rain and more days with good wind!

We had a great start to the Social Season with Cheeseburger in Paradise, and we are now looking forward to the Pirate Potluck on 6/14. It is a treat to sample the dishes people bring and we usually have a great spread of food.

If you are interested in bringing a dish, please notify Marcia Lehar so she knows what to expect.

For those of you who have volunteered, we will announce the details on when to start, etc. on email. As always, the social

hour starts at 5PM and dinner starts at 6PM. This one's in the picnic shelter. Just so you can plan ahead for July, our Luau is on 7/19.

One hates to nag, but mast-up highlights how many members don't pay much attention to the club's email coming through our groups.io site. If you have not created your login for rfsc@groups.io, please contact either Larry Hess or me to get you set-up. This is our communications function for the club, it is our go-to way to keep you informed and to collaborate. It won't hurt a bit. I promise.

Here's wishing you good sailing and good times at Rocky Fork!

What is Jon doing instead of his homework today?

by Jon Hill

Hey crew,

I've got one last week of freedom before school kicks back in, and I've been making the most of it. Not by sailing off into the sunset, but by crawling around SV MySong with tools in one hand and a confused look on my face.

Yes, you heard right. SV Serenitas is no more. I officially renamed her to SV MySong and she seems to be handling the identity crisis just fine. Same hull, same chaos, but now with a name that has more meaning to me. I repaired her rudder (thanks Jim!) and am currently working on hatch boards. Below are some before and after pics.

The big project lately? I bought a 3D printer. And not just any printer. I've been printing in ASA filament, which is specially made to handle UV exposure and the kind of weather abuse our boats deal with all season. It's not cheap, but it holds up out in the real world where the sun fries everything and the wind knocks it loose.

So far, I've printed a trim piece, a tiller tamer, a dog with wings, and yes, a cup holder. Possibly the most essential addition to any cockpit. If you need a part that is hard to find, or want something custom, let me know. I'm happy to give it a shot. I'm not charging for time, just asking for a bit to cover the material if it's something big or fancy. You just have to be ok with it looking like crap as I refine my skills.

Send me a sketch, some dimensions, or just point to the place where something used to be. I'll see what I can do. It's a fun challenge and a good excuse to keep playing with the printer before I go back to being a full-time student.

Catch you on the dock!

Jon Hill

SV MySong

(Still printing, still pretending homework is not a thing yet)





Pics from Cheeseburger and a KickAss Key Lime Recipe





Here's Tonya's recipe (as requested and it came from Cook's Illustrated) that was a delicious treat at "Cheeseberger in Paradise"

Crust

5 oz. animal crackers (can be more)
3 Tbs. packed brown sugar
Pinch salt
4 Tbs. unsalted butter, melted and cooled slightly

Filling

2 oz. cream cheese, room temperature
1 Tbs. grated lime zest plus ½ cup juice (4 limes)
Pinch salt
1 – 14oz. can sweetened condensed milk
1 large egg yolk

¾ cup sweetened shredded coconut, toasted until golden and crisp

Adjust oven rack to middle position and heat oven to 325°F. Make foil sling for 8-inch square baking pan by folding 2 long sheets of aluminum foil so each is 8 inches wide. Lay sheets of foil in pan perpendicular to each other, with extra foil hanging over edges of pan. Push foil into corners and up sides. Grease or spray foil with nonstick cooking spray.

For the crust: Pulse animal crackers in food processor until broken down, about ten pulses; process crumbs until evenly fine, about 10 seconds (you should have about 1 ¼ cups crumbs). Add brown sugar and salt; process to combine, ten to twelve pulses (if large sugar lumps remain, break them apart with fingers). Drizzle butter over crumbs and pulse until crumbs are evenly moistened with butter, about ten pulses. Press crumbs evenly and firmly into bottom of prepared pan. Bake until deep golden brown, 18-20 minutes. Cool on wire rack while making filling. Do not turn off oven.

For the filling: Using a rubber spatula, stir cream cheese, zest, and salt until softened, creamy, and thoroughly combined. Add sweetened condensed milk and whisk vigorously until incorporated and no lumps of cream cheese remain; whisk in egg yolk. Add lime juice and whisk gently until incorporated (mixture will thicken slightly). Pour filling into crust; spread to corners and smooth surface with rubber spatula. Bake until set and edges begin to pull away slightly from sides, 15-20 minutes. Cool on wire rack to room temperature, 1 to 1 ½ hours. Cover with foil and refrigerate until thoroughly chilled, at least 2 hours.

Loosen edges with paring knife and lift bars from baking pan using foil extensions; cut bars into 16 squares. Sprinkle with toasted coconut, if using, and serve. (Leftovers can be refrigerated up to 2 days; crust will soften slightly. Let bars stand at room temperature about 15 minutes before serving.).

Can be doubled for 9x13 pan; increase baking time by a minute or two.

Racing Season 2025!
by Nathan Sernoffsky



The Racing Committee began the racing season on May 4 with Race 1. The weather in April seems to have kept many boats and skippers from being able to get their boats ready and launched. Nevertheless, we still had three boats participate.

The weather continued to wreak havoc as May progressed. We had very strong winds on May 17 for Race 2. We had to cancel Race 3 due to those winds. Several skippers decided the conditions were not safe for them. This was a wise decision. We always prefer that everyone err on the side of caution.

On Saturday, May 24, we held the annual “just for fun” Spring Regatta. We added a twist this year, passing a pool noodle between boats 3 times during the race. It was fun to see and do 360 degree turns to go back and pick up our noodles. It’s not as easy as it looks to snag one of them out of the water. We had 6 boats participate. Great fun was had by everyone.

You may be wondering how the racing committee determines handicaps. Because we have a diverse racing fleet, we use handicaps to level out the advantage of differently designed boats. We use a simple method to determine handicaps.

For the Rocky Fork Cup, we go to the US Sailing website and look up the recorded handicaps, called PHRF, for each boat. We use the simple average of the published handicaps and then add and subtract the recommended numbers for a Roller Furling, Fixed Prop, and Head Sail size. This keeps it simple and allows us to easily pass the torch to the next set of racing committee members.

Years ago, the racing committee created the Gents Handicap for our club, akin to a golf handicap. This handicap takes the average of your last 5 races, adjusted for your PHRF time. Gents scoring is what we use to determine placement for Flags, Blue for First, Yellow for Second, and Red for Third. The Gents Handicap helps to level the racing fleet between less experienced and more experienced skippers, so more people have a chance to win a race.

Our next race is June 7. This is Race 4 and it’s the Shockey Memorial where we honor our good friend and Racing Committee member who we lost too soon three years ago. Come out a join the fun. Then stick around for the club’s annual NIGHT SAIL and raft up that evening!

Fair Winds and Following Seas!

sailrockyfork.org/about



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