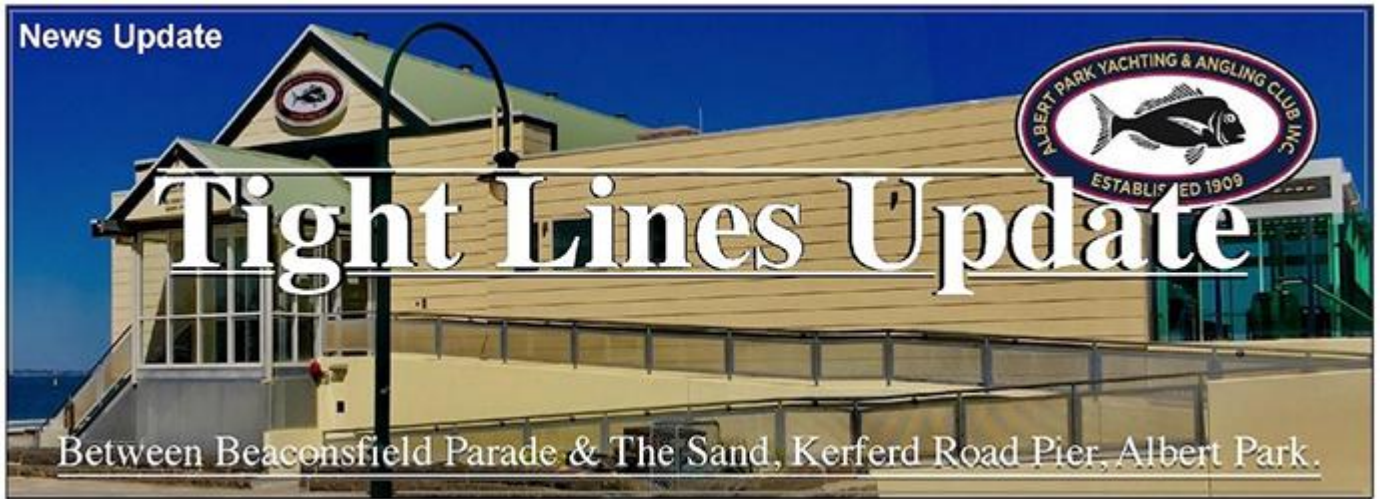


Having trouble viewing the email and images? View the email online.



Wednesday 11th February - Tuesday 24th February 2026

Rubber band man.

For 40 years, since first studying meteorology, I have always been looking up at the sky to check out the weather.

In Melbourne, it means the difference between having to carry an umbrella or waiting inside for five minutes and having another coffee. We rarely get rain in the city —just passing showers.

But now I wander around staring at the ground in front of me, searching for wayward plastic *soy sauce fish*. Our campaign is going well, the bucket is slowly filling. We are protecting the sea critters, as you'll read in the article below.

While I'm looking down, I am now finding at least two rubber bands, or scrunchies, on my daily walk.



If not certain death to fish, sea birds, seals, they are, at least, a problem. Please join me in picking these up before they end up in the stormwater system causing dramas for our wildlife.

Talking about wildlife, remember the little Cormorant with the fishhook in its neck on Lagoon Pier Port Melbourne? I am daily updating *Melbourne Zoo Marine Response Unit*. We are waiting to see if the hook dissolves, or comes out naturally. After getting very thin the bird is now feeding again, and plans are in place in case he deteriorates and intervention is required.

Your Club is going gangbusters thanks to Annabelle and the crew; come on down get involved.

It's great to see so many new members —think about getting your marine licence, so you can hire a boat or kayak; or becoming a volunteer.

This is edition 116, of Tight Lines.

James Nixon,
Editor.

Our Manager, Elise Thomas, is on leave.



Walking home without the winning the meat tray on a Friday night doesn't feel so bad in summer!

Take it easy.

As it's the busy summer season, we've experienced some delays at the door on Friday nights due to sign-ins. To help make entry as quick and smooth as possible, please ensure you have your **member fob** ready, and remind your guests to have their **physical driver's licence** ready to be scanned before entry, (electronic licences on mobiles aren't compatible).

Signing-in to the Club is a requirement of **Liquor Licensing Victoria** and everyone must comply upon entering.

Please also be aware that the door staff on Friday nights are **volunteers**. We kindly ask that you are patient and appreciative of their time when they assist you and let you know where you are seated.

Here's a tip: *arrive early!*

What about Wednesdays?

4 - 8 p.m. Wednesdays

We are running a special Wednesday business trial. Would you like us to be open? What about it?

Vote with your feet.

4:30 - 6:30 p.m. Happy Hours, selected Wines & Beers at \$4 a glass!

The full dinner menu will be available, but without the Specials.

Wednesday Parma Night.

Chef Chris has kindly agreed to run four Parma options, each served with chips and salad, all for just \$24.

With every Parma sold, we're also offering:

- A pot of lager or draught includes great northern for just \$2.50, or
- A glass of Hill Chardonnay or Shiraz at the same price.



General Meetings are held on the first Wednesday of the month

The next one is on the 4th March.

4:30 - 6:30 p.m. Happy Hours, selected Wines & Beers at \$4 a glass!

Starters and light meals until 6:30 p.m. - No Parmas that Wednesday night.

The meeting starts at 7:00 p.m.

The Club-sponsored supper after the meeting.

All welcome!

Happy hour Thursdays.

4:30 - 6:30 p.m.

Selected Wines & Beers at \$4 a glass!

7 p.m. \$1,000 Member's Draw! It only spins once on Thursdays. To win, you must be present, and financial. When your name comes up, you must claim the prize within one minute.

Friday night at the Club.

The Member's Draw prize pool rolls at 7.30 p.m. sharp, and is \$700 for Friday the 13th. To win, the member must be present, and financial. When their name comes up, they must claim the prize within one minute. If not claimed, the jackpot increases by \$100 each week until won. Last Friday night *Matthew Rose, David McLauchlan, and Richard Lewis* missed-out on \$600.

Weekly Raffle

Tickets are sold in the hour prior to the Member's Draw and the raffle is drawn soon after.

Four Prizes up for grabs:

- The Meats Tray, from *Kirkpatrick's Meats*.
- Mumm Champagne.
- A \$70 bar voucher.
- A substantial 'secret' prize; check it out on the prize table.

Tickets: one for \$5, or six for \$20 (EFT only).

Be nice to our Volunteers on the door and selling raffle tickets.

If you wish to stay for a meal, please make sure you book a table by **clicking the link here**.

Reminder: When making a reservation for dining it is expected you order within 30 mins of your booking time and all meals must be ordered before 8:30 p.m. Thank you.

Saturday night dining every week.*

5:30 - 6:30 p.m. HAPPY HOUR**

Selected Wines & Beers at \$4 a glass!

Full Dinner menu available.

Music: **Ben Lobley this Saturday** 14th February

Book your table **by clicking here**.

Please note you will be directed to the website, and need to log into your portal, or use the App.

If there are no bookings or demand, the venue may close early.

* Unless a function is being held.

** Happy Hour 5:30 - 6:30 p.m. EVERY Saturday (except when closed early for functions)

(Image: The Regular Boys thrilled-'em again last Saturday)



Valentines Day

This Saturday 14th February
From 5:30 p.m.

5:30 - 6:30 p.m. HAPPY HOUR**
 Selected Wines & Beers at \$4 a glass!

Set the mood.

Book your table today and surprise your loved one with a night of romance and marvellous meal specials, whilst being serenaded by the musical stylings of soloist **Ben Lobley**.

Book your table **by clicking here.**



Snapper Competition Fishing Charter

Saturday 21st February.

4:45 a.m. - 10 a.m.

Cost: \$75

It's half price as an APYAC subsidised event for Members. In return, you are required to volunteer for raffle / or door duty on a Friday night. The volunteers calendar will be available on the day.

Members only, no guests, or waitlist members.

Move fast, this is expected to be sold out! Not often do we do a Saturday charter.

Grab your spot [by clicking here now!](#)

- Boat leaves St Kilda Marina at 5 a.m. sharp.
- Wait at the wooden benches midway next to the Marina for roll call --10 mins early-- we board together.
- Only 12 spots.
- 15 years and over.
- Breakfast BBQ - (Dietary requirements cannot be catered for).
- BYO drinks including alcohol - no eskies.
- Two staff (they will assist anyone who has not fished before with bait etc.)
- Bait and rods supplied.
- Toilet on board.
- Check the weather and dress appropriately incl. headwear.
- Prizes will be awarded on the day. Brag mats on board.

NOTE WELL: Check SMS updates before you leave home in case of late cancellation.

Victorian Fishing Licenses are required, 18 - 70 years of age. Buy your licence [by clicking here](#).

Remember, Seniors Card holders are exempt.

Queries? **Olga Harradine** 0419 000 246 (Don't call the Club)

Grab your ticket on the charter [by clicking here now!](#)

La Fiesta!

An exciting Mexican themed night.

Saturday 21st March

7p.m.

\$65 per person

An exciting Mexican themed night. A feast for your eyes with the rich colours Mexico is known for --as well as for your stomach-- with the utterly delicious food!

Exciting traditional Mexican entertainment & live music

- **Complimentary Arrival Beverage**
- **The Lone Mariachi Man**, Melbourne's most authentic Mexican mariachi performer.
- **Traditional Mexican Canapés** All your favourites, roaming continuously throughout the night.
- **Romper La Piñata!** Break the Piñata and reveal multiple prizes to win!



- **Calavera Face Painting** Traditional Mexican style face painting, go big or go small --the professional face painter can do it all!

Grab your tickets now by clicking here now.

[March, you understand; not this month. - Ed]



Angler's Kitchen Specials

Dips —A selection of house-made dips, served with warm bread for sharing. \$16

Grilled Prawn Tacos —Char-grilled prawns tucked into soft tortillas with red papaya slaw, smashed avocado and a fresh squeeze of lime. \$11ea

Fresh Oysters —Natural oysters topped with finger lime pearls and a bright ginger dressing. \$6ea

Ocean Trout Gravlax —House-cured Ocean trout with crème fraiche, fresh dill, capers and pickled lemon. \$28.

Lamb Kofta & Pita — —Spiced lamb kofta with warm pita, classic Greek salad, lemon and creamy tzatziki. \$32.

Crumbed Flathead Fillet —Golden crumbed flathead served with house-made tartare, minted smashed peas and lemon. \$38.

Check out the **new main and Sunday breakfast menus** [HERE](#).

BOOKINGS: 9690 5530 or [Click HERE](#) to make a booking.

Although *Tight Lines* is circulated to all, please understand that if you are still on the waitlist you are not officially a member, thus cannot book for Club functions or Anglers Restaurant Bookings until your membership is approved. Thanks for your understanding.

anglers kitchen		
LUNCH & DINNER BISTRO MENU		
Light bites	Salads	Sides
Olives (V, VS, GF, DF) 8 Marinated mixed olives	Classic Caesar 21 Rompio, ice lettuce, garlic, croutons, house-made egg-parmesan, white anchovies, caesar dressing	Oniony Chips (V, VS, GF, DF) 16 Tartar sauce
Roasted Oysters (GF, DF) 8 Individual Half dozen Full dozen	Summer New Beet 23 (V, VS, GF, DF) White rice, charred beet, green, avocado, edamame, pickled scallion & lemon tahini	Garden Salad (V, VS, GF, DF) 8 Tomato, cucumber, onion, carrot, house dressing
Vegetarian Spring Rolls (V, VS, GF) 17 Dip & Rice dipping sauce	Roasted Pumpkin (V) 24 Garden-of-eden, sweet potato, grain salad, pine-nut-seed, truffle butter & balsamic	coleslaw (V, GF) 10 Cabbage, creamy apple dressing
Pan-fried & Marinated Anchoitos (V) 18 Ancho, olive, extra virgin	Oliver's Calamari (GF) 27 Ribbon, pickled onion, balsamic, olive-oil, house-made	Char-Grilled Sweetbreads (V, GF) 18 Braised, house butter & roasted tomato
Tomato Bruschetta (V) 20 Fresh tomatoes on toast with wild-pine, arborio-rice, pesto, set out and basil oil	Classic	Kids eats
Pork & Chive Dumplings 22 Light soy, fresh ginger, scallion, served with sweetened sauce	Classic Cheeseburger 28 Wagyu beef, cheddar, pickles, onion, burger sauce, chips	Lingonberry Rapini (V) 10 Panzanella cheese Gluten-free panaceo extra (GF)
Garlic Kingfish Twizzle (GF, DF) 26 Cucumber, chili, dill, radish, lemon	Signature	Chicken Tenderloin (GF) 18 Chips and salad
	Potato Blossom (V) 20 Soft-baked rolled potato, pesto, topped with char-grilled, mushroom, ribbons, lemon, extra virgin olive oil and ground flaxseed	Fish & Chips (GF) 18 Fried & lemon
		Kids Mini Cheeseburger 10 Chips & tartar sauce
	SALAD EXTRAS	Sweets
	King prawn \$4ea Grilled chicken \$5 Oliver's calamari \$10 Grilled fish \$12	Assorted Cookies (V) 12 Cream, macaroon, filled, vanilla, with pistachio and chocolate, chocolate and long sugar
		Black Forest Gâteau (V) 10 Cherry compote and dark chocolate shavings

February's Wine Of the Month.

Sutherland 2025 Rosé



'First picking from our grenache vines, red berry, cranberry, raspberry, rose petal, very aromatic and fruity nose with hints of orange blossom. Dry, crisp, and fresh on the palate.'

\$30 per bottle

Sunday Breakfast.

Try Sunday Breakfast (9 a.m. till 11 a.m.) until Autumn.

A wider offering than last summer, **check out the menu by clicking here.**

Always a good idea to book a table, just click here and choose the date.



President's Report.

How lucky are we in Victoria?

As I write this, I'm casting a line from my kayak in the beautiful waters of Tasmania —a place renowned for its pristine environment and strong fishing culture. Yet being here has only deepened my appreciation for just how fortunate we are back home. Quite simply, Victorian Fisheries are among the strongest in the nation, and that's something every one of us should never take for granted.

Recent developments across Australia serve as a powerful reminder. The announcement that recreational sand flathead fishing will be banned in Tasmania's south-eastern zone from the first of March—with a zero bag limit and even possession prohibited—has blindsided many in the fishing community. While the science clearly indicates depleted stocks and the need for recovery, the lack of stakeholder consultation has left recreational fishers questioning the process, and wondering how such significant changes could occur so quickly.

When asked about what is unfolding across the country, our very own Victorian Fisheries Authority Senior Fisheries Manager, Anthony Forster, summed it up perfectly:

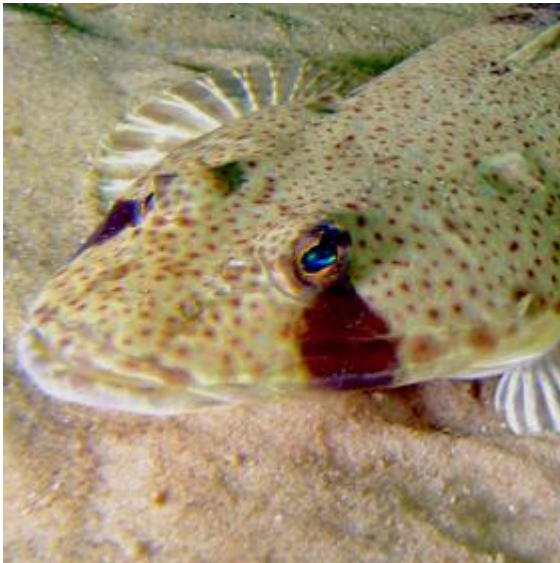
“Fisheries are shutting down in South Australia, Western Australia and now Tasmania. Last year it was Queensland with Spanish Mackerel closures. Meanwhile Victorian Fisheries are booming.”



Booming! What a word, and what a testament to the leadership, science, and collaborative management happening right here in our state.

But let me be very clear: strong fisheries do not happen by accident. They are built through careful planning, evidence-based decision making, habitat restoration, and genuine collaboration with the recreational fishing community.

This is exactly why the work we are doing at APYAC matters.



Our commitment to reef rebuilding and habitat restoration—alongside our incredible partners at VFA, VRFish, OzFish, SeaGen, and The Nature Conservancy—is not just admirable environmental stewardship; it's essential future-proofing for our sport and our lifestyle. These projects help create thriving marine ecosystems, support fish breeding, and ensure sustainable stocks for generations to come.

What we're witnessing interstate is a lesson for us all, and highlights why we must keep our eye firmly on the ball.

Why we must remain engaged.

Why we must support science.

Why we must advocate for responsible fishing.

And most importantly, why prevention is always better than cure.

Once fisheries decline to the point of closure, rebuilding them is a long, difficult road. Victoria has shown that proactive management works, and we should be immensely proud of that.

So next time you head out on the Bay, drop a line from the pier, or launch from our wonderful boathouse, take a moment to appreciate what we have. A healthy fishery is not just about the catch—it is about community, opportunity, tradition, and the legacy we leave behind.

Let's never become complacent. Instead, let's continue to champion the partnerships, conservation efforts, and forward-thinking that keep Victoria leading the way.

From one very grateful fisher—currently enjoying Tasmania but proudly flying the Victorian flag—I can honestly say there is nowhere I would rather wet a line than back home.

Stay passionate, stay responsible, and as always ... *'tight lines'!*

Lee

Lee Spyrou

Your very proud President.

Volunteers needed.

Friday Night Helpers Needed!

We are still seeking friendly and enthusiastic volunteers to assist on Friday nights.

We need help with:

- **Raffle Ticket Selling:** 6 - 7:30 p.m.
- **Door Wardens** 5:30 - 7:45 p.m.

This is a fantastic opportunity to meet and connect with fellow members, contribute to the club's vibrant Friday night atmosphere, and enjoy being part of our welcoming community.

Gain a deeper sense of belonging and support the club you love!

No experience is necessary --just bring your smile and willingness to help.

The **Friday Night Raffle & Door Volunteer Roster** has been updated and is ready for vacant positions to be filled.

Add your name to the Volunteer Roster by **Clicking this link**.

If you're interested or have any questions, please reach out by email to **apyac.volunteers @ gmail.com** with your preferred task, or drop into the office at the Club. Your support makes all the difference.

Barry Hayes,

Vice President.



Boathouse

The Seahawk Is Finally on the Water!

Our club boat, *The Seahawk*, is officially up and running — and she's already proving to be a fantastic asset for members who want to get out on the Bay without needing their own vessel.

To keep her available as often as possible, we're looking for **more approved skippers** to join the roster. If you're interested in taking the helm, the process is simple:

1. Submit your expression of interest to the Boathouse Captain by email captain @ apyac.org.au
2. Complete a short on-water assessment with one of our senior skippers.
3. Once approved, you'll be added to the volunteer Seahawk

skipper list and can book the boat for club activities and member trips.

If you've been thinking about getting more involved, this is a great way to contribute to the club community while enjoying time on the water.

Hire costs: \$240 per trip / \$60 per person for 4 anglers, including fuel. BYO food, drinks, rods, bait and tackle.

Initial enquiries via **seahawk @ apyac.org.au**

Happy boating — and welcome aboard the Seahawk.

Boat Licence Course

Tuesday 17th March, 5.15 p.m. course enrolment, \$145 - cash only. A light supper will be provided, with drinks available at the bar. Email Boathouse Captain : **captain @ apyac.org.au** to register your interest so we have an idea of numbers for catering.

Boathouse Update.

Volunteers continue to do an outstanding job keeping the Boathouse and Club in tip-top shape, along with their ongoing clinker restoration projects. New and long-standing members are always welcome to join in — just pop down on a Tuesday or Wednesday morning from 8.30 a.m.

Chantal Jacq
Boathouse Captain

[Image: The five minute horn, by the Boathouse Captain on the Seahawk.]

APYAC Podcasts.

The latest addition to the podcast library is a speech given by the Secretary to a business lunch about APYAC and our *Shellfish Reef Restoration Project*. Check it out **by clicking here**.

Other podcasts interview guests:

Remy Van De Wiel, 'Plastics in the bays.'

Travis Dowling CEO of the Victorian Fishing Authority (VFA).

Brian Wright speaking about his friend, Warren Davey.

Bob Pearce, speaking about his life and times.

Mick Sass, speaking about his life and times.

Chris Lockhart, introducing our new Caterer.

Phil Langdon, speaking about his life and times.

New Committee members, **Stuart Cousins, Barry**

Hayes and Chris Herbert.

Plus

Bev Pinder & Lee Spyrou (88.3 FM).

Gavin McGrath & Lee Spyrou (ABC Radio).

Check out APYAC's [podcast page by clicking here](#).



Email spam.

To reduce the amount of spam emails information technology experts recommend that we don't put linked email addresses in Tight Lines, so we write the email address, but leave gaps between the words.

It is up to you to put them together. For example: **members @ apyac.org.au**

Boat Hire Coordination

Admin has now taken on the task of coordinating boat hires. Please check our website for full instructions (Angling / Boat & Kayak Hire) or **by clicking here**.

To hire a boat, you must:

- Complete a boathouse, boat, or kayak induction.
- Hold a marine licence (for boat hire).
- Register as a hirer, and complete a risk waiver.

- Be 18 years or older.

Payments for boat hire can be made:

- At the bar during Club hours.
- Online with a credit card through our payment gateway.
- Using fob credit (ensure you have sufficient funds loaded).

For further information, please reach out to **Chantal Jacq**, our Boathouse Captain, at captain@apyac.org.au. Admin is assisting with the booking process only.

[Image: The President photobombed the third and fourth placegetters.]



Angling.

The Tiger Lyons Whiting Teams Competition on the weekend 7th and 8th February had a good number of anglers out on the water.

Winners were ;

- In House longest fish **Rob Raffa** 35 cm.
- Open longest fish **Shane Barwood** 43 cm.
- Heaviest Bag **Richard Muscat and Shane Barwood** 9.690 Kg (30 whiting)
- Junior winner **Will Osborne** caught a fixed bag of fish and was rewarded for his efforts.

Well done all anglers who competed.

Those who made it to our first general meeting listened to *Fishing Mad's* **Alan Bonnici** (above). Alan seems to fish 25 hours a day, 8 days a week! All reports indicate he did a great job and was a very popular speaker. We will try to lock him in again in the future.



Fly Fishing Lessons.

We have a booking on 15th of March at 1.00pm for 8 people to learn how to fly fish in Noojee. I can take 3 people and probably **Ray Goddard** can take a few if you do not want to drive. I need to know numbers by the end of next week **John Spragg** 0407555621 or johnrs3175@gmail.com cost is \$99 per person. All gear supplied.

As mentioned, the weather has been mixed for boaters and anglers, wind has been horrendous and high temperatures, but many mornings have been ok for those who do not need to go to work, or sleep-in on holidays. Keep an eye of forecasts, it's better to err on safety than practising your swimming style. The Bay water temperatures are very much on the rise. 21.1 C top end of the bay, 20.9 C Mid Bay, 18.8 C in the Ocean).



When you get bait from the Club can you please stop writing in hieroglyphics as my ancient Egyptian is not good when reconciling docket; and be sure you have enough credit on your fob when taking bait or you will get a call from the office.

Snapper.

Snapper have gone very quiet; it has been a hit and miss season so far. Some days bag outs, next day not a bait taken. Evening fishing seems to be most productive. Some Pinkies to 40 cm are being caught in the Williamstown / Altona area, and along the outside of the channel exclusion zones, in the Yarra, around Fawkner Beacon and around P2 and dumping grounds. Rickets Point area has seen a few Snapper caught—you may get lucky. Remember to fish outside shipping channel exclusion zones or it becomes very expensive fishing.

Best baits everywhere are silver whiting, pilchards, squid, garfish, Australian salmon fillets and couta. When you catch fish please think about returning the ones you and your family do not need for food. Catch, take a pic, and then return them a.s.a.p. in good condition.

Flatties.

The record is not stuck, this is a very useful study and worth the effort even if you have to read this every Tight Lines issue.

We are still proceeding with helping Latrobe University with their Flathead study. Grab your kits in the Langdon Room, and downstairs near the sign-out book. Swabs are to be returned to the Esky in the boat house near the sign-out desk. Again: swab as many flathead as you can, size not important, make sure you return all undersize fish to the Bay.

It is Flathead time, (although they bite all year) next couple of months are exceptional. Try for them on 2-8 metres of water. We believe a paternoster rig, sinker at the end of your line with one or two droppers above the sinker, is best. Start with a 4/0 or 5/0 hooks. Cut pilchards, squid or fillets of any fish are great bait, they will also take soft plastic lures. Drift over sandy areas from Black Rock to Port Melbourne. Once you catch a few go back over the area as Flathead do tend to school-up in waves on the bottom. Out the back of the club, 100 metres out further from the pier end can be productive.



Gummies.

There are good size Gummy Sharks at many of the deep (12-20 metres) channels near the heads, and deeper areas up our end, try P2. Best baits seem to be Silver Whiting, Australian Salmon Fillets, Pilchards, Garfish and Squid.

Whiting.

Whiting fishing is on the improve, the Club marks are delivering fish. For some reason the water has not been clear in areas where whiting normally hang out. There are good reports from the very Southern end of the Bay, Kirks Point and St Leonards areas are producing some nice whiting. Fish grassy areas 2-5 metres deep, and keep moving if you are not catching them. Best baits, Pipis, mussels and squid strips.

Squid.

Whiting areas are also squid areas, and they are generally plentiful, so if chasing Whiting keep a few squid jigs ready—it may be well worth trying for them. Try Werribee, Point Cook and Campbell's Cove, Point Lonsdale, Sorrento and Blairgowrie. Look for clear water. Southern end of the Bay most productive.

Australian Salmon.

Salmon are back in large numbers. Keep an eye out for birds working as there are schools of Australian Salmon up the Club end of the bay. Many good salmon caught around the red stick near Altona, schools have been reported out from



Williamstown footy ground, and near Kerferd Road Pier. If you catch a salmon on a bait it is worth trying a lure for a dozen or so casts or a quick troll as they are a school fish.

Any smallish slivery or pilchard-looking lure dragged-through, or cast into, the area the birds are diving-in should produce fish. Salmon make great bait for snapper. There also have been schools of Taylor up our end of the Bay caught by the same method as Australian Salmon.

Garfish.

Garfish are plentiful in the Bay so if you see them, a light rod with a quill, or similar float, and a small hook with Silverfish (very small almost clear fish about 1-2 cm long), Prawn slivers, even bread dough works! They are being caught off most piers as well.

Make sure you wear a large hat take plenty of sun screen protection, it is Slip, Slop, Slap, Seek, Slide season right up until

21st March. Slip on a shirt, Slop on sunscreen, Slap on a hat, Seek shade, and Slide on your sunnies. Carry, and Sip, plenty of water.

Check weather forecasts, keep an eye on the actual weather, do not take risks, give it a go, and take care!

Next official Comp is the **Snapper Competition** starting 12.01 a.m. on Saturday 21st February ending 2.00 p.m. Sunday 22nd with a sausage sizzle.

Olga Harradine will be running a mixed charter leaving St.Kilda at 4.45 a.m. Saturday 21st Feb., returning at 10 a.m.

"I drink for effect not because of flavours" - Unknown.

"The thing is, if you always catch fish then you lose interest because any achievement is related to facing difficulty; having to work hard for it." - Jeremy Wade

John Spragg

[Images: Fishing Mad's Alan Bonnici at our Club meeting; New member Joe Carbone and Tiger Lyons In-House Winner Rob

Raffa enjoying the taste of victory; Shane Barwood Tiger Lyons Open Winner and Richard Muscat (stop fishing on my spot!); and Donna Cousins' first fish. [Stu, you may have created a monster! - Ed] And one of five of John Spragg's Tasmanian investments ... [Ray, have you got one yet? It'd be an expensive trout, I reckon. - Ed]



APYAC Calendar 2026.

Saturday 14th February – **Valentine's Day.**

Saturday 21st February – **APYAC Snapper Competition Mixed Fishing Charter with Olga.**

Saturday 21st March – **La Fiesta!**

More events coming soon!

Note: Saturday Bands usually play from 7-9 p.m. Check the detailed listing as the event draws near.

All events and bookings will be advertised in Tight Lines as they become available.

We are always seeking great people to help with these Volunteer run events, email Lee Spyrou, President. **president @ apyac.org.au** or **apyacvolunteers @ gmail.com**

*[Image: **The Fire Rescue Victoria Boats** came for a quick visit on Sunday. Here's hoping you never need them in anger.]*



Fishing & Boating Season Calendar 2026

FEBRUARY

12.01 a.m. Sat 21st February – 2 p.m. Sun 22nd February - **Snapper Weekend Competition**

4:45 a.m. Saturday 21 February **APYAC Snapper Competition Mixed Fishing Charter with Olga**

MARCH

Sat 7th March – Mon 9th March - **Purrumbete Long Weekend**

12.01 a.m. Sat 21st March – 2 p.m. Sun 22nd March - **Snapper Weekend Competition**

APRIL

12.01 a.m. Sat 11th – 2 p.m. Sun 12th April - **Flathead Frenzy Weekend**

12.01 a.m. Sat 18th April – 2 p.m. Sun 19th April - **Snapper Weekend Competition**

MAY

12.01 a.m. Sat 2nd May – 2 p.m. Sun 3rd May - **Snapper Weekend Competition**

JUNE

Saturday 20th June - **Presentation night**

Note: Beaconsfield / Beach Road Closures may impact some events.





Boathouse Volunteers.

The Australia Day Clinker Boat Race was a huge success with seven boats competing. Congratulations to **Colin McGregor** and crew person **Kathleen Kiernan** in PA07 for winning the race.

With the ongoing Clinker boat restorations program, and the owners that were not available this year, there is a possibility of around 20 Clinkers being available by next Australia Day. *What a sight that would be!*



Thank you to the many Volunteers that attended the special call out last Monday week to make the East aisle accessible to the contractors to begin the Civil and Building works the following day.

13 Volunteers responded to assist with boat and kayak movements and general tidy up. A great roll up.

Thank you to the 'regular' volunteers that still attended on the Tuesday and Wednesday and continued with work on the Clinker boat restorations and the weekly tasks.

Much has been achieved by our volunteers behind the scenes where all the steel mesh fencing and facades have been de-rusted and zinc galvanised. **Michael Kotsanis** and **Tony Panayotou** dedicated their volunteer time to this task, which I am sure the Club will be very grateful for.

Because of our environment, a scheduled maintenance program will need to be put in place to keep ahead of the corrosion, akin to what they do on the Sydney Harbour Bridge.



We have made good progress on the Langdon boat, with the hull getting very close to being finished. The photos show the sanded-down hull prior to having the first of six coats of Marine Varnish.

When the hull is finished, inside finessing of the woodwork and rewiring of the engine will take place before the boat will be ready for service.

APYAC Boat House has been offered a Pompei built Clinker that will need to be restored. At the same time Tight Lines comes out Robert Pope and I will be viewing the boat, and a decision will be made as to whether to include it in our Clinker Boat Restoration Projects. If it is deemed a worthwhile project the logistics of bringing the boat to the Boat House will need to be determined.

Rations.

The Volunteers were treated to Homemade cookies on Tuesday with the compliments of **Amy**. Thank you Amy they were delicious.

I deliberately omitted a thank you to **Mrs Cakes** for the cake provided last week because we had to determine if it had been contaminated with mice dirt—but thankfully Remy, it was found to be Poppyseeds in an Orange cake. *(It was noted that you still ate it.)*

This Wednesday we had a Mrs Cakes carrot cake. Always popular.

- Ian Sekac

A fishy tail.

Fish-shaped soy sauce bottles.

The fish-shaped soy containers handed-out with takeaway food have been around since 1954 (when they were developed in Japan). They cause all sorts of dramas for fish. They find their way into our streets' gutters, down stormwater drains into the sea where they are attractive to fish, who eat them. This results in the fish sensing a full tummy and not foraging for food resulting, eventually, in starvation. For most bony fish it also affects their swim bladders as the air inside the containers prevents them from swimming deep. Not to mention the dramas with micro plastics as the little plastic containers decay.

Successful challenge.

We challenged members to pick up any little plastic fish they found, to prevent them entering our waterways, then bring them to the Club, and stuff them into our bucket. It seems to be working! One of our members, **Campbell Sinclair**, has become a soy sauce bottle-finding monster! Thank you on behalf of the fish.

In future, when it's near full we'll have a guessing competition.

Meanwhile, in a world first, the South Australian Government has banned them, with NSW promising to do it in half a decade. Who knows? Maybe Victoria could be convinced to join the party.

Our local State Government Member, **Nina Taylor MP**, is enthusiastic about our Club and receives Tight Lines. We'll let you know if we hear anything.



Child supervision & safety.

We love seeing families at the Club, but we kindly remind all parents and guardians that children must always be supervised. On Friday and Saturday nights, we've noticed an increasing issue with unsupervised children, especially around doorways.

To ensure everyone's safety, please:

- ✓ Assist YOUR children at the doors to prevent accidents.
- ✓ Ensure they are always wearing shoes.
- ✓ Remind them to follow Club rules.

Children are the Member's responsibility, not APYAC's.



[Image: Shrine to the Sea project.]

History.

If you have any old club pictures or documents we'd love to get a copy of them. Contact: apyac.volunteers@gmail.com

Bill Ryan.

Image: Thanks to the *State Library of Victoria*



Crackdown on Ab poachers.

Crackdown Sends Clear Message to Abalone Thieves.

Fisheries Officers delivered a strong warning to abalone poachers during a major crackdown at Altona and Williamstown over the Australia Day long weekend.

Victorian Fisheries Authority CEO Travis Dowling said while many fishers and divers were compliant, serious offences were detected. Officers from Queenscliff, Mornington and Cowes targeted peak activity, uncovering individuals with up to 55 abalone, many

undersize.

In total, 80 offenders were detected, with five people to be charged, alongside 22 infringement notices and 74 warnings. Divers are reminded the daily limit is five abalone, and the minimum size in Port Phillip is 10cm. Suspected illegal fishing can be reported to **13FISH (133 474)**.

Victorian Fisheries Authority press release edited by ChatGPT for brevity.



[Image: Alex is off.]

Tight Lines - Why so often?

The larger edition of Tight Lines appears at the end of the month to advise you of the next Club Meeting, and always on a Wednesday so you can plan your weekend.

The smaller edition, (which we call *Slack Lines* behind the scenes), usually appears in the second week of the month to advise changes, events, band Sundays, and the latest Menu Specials. The clue is in the dateline at the top and bottom. During months with five Wednesdays we get a week off.

We have removed all email addresses, not because we don't want to hear from you, but it stops the bots that roam the internet from finding them to send spam email. Just click the contact links instead or go to the website: apyac.org.au

Merchandise.

Get yours now. Use your house levy:

Jackets \$85

Vests \$75

Hoodies \$65

Golf Umbrella \$50.

Fishing Tops \$50

Polo Shirts \$50

Scarf \$20

Wine Glasses (pair) \$20

Neck warmer \$15

Cap \$30

Hats \$25

Pom Pom Beanie \$25

Postcards \$10 Eight cards and one stamp! (Send one to your Grandma!)

Stubby Holder \$10.



Club Opening Hours.

TUE - FRI (OFFICE): 10:00 a.m. - 4:00 p.m.

Wednesday Trial.

Open 4 p.m.

Happy Hours 4:30 - 6:30 p.m.

Dinner 4:30 - 7:30 p.m.

Normal menu, specials: Parma Night!

Book tables to help prove demand.

General Meeting Wednesdays are different.

Thursdays, Fridays.

Lunch 12 noon - 2:30 p.m.

Bar Snacks 3:30 p.m. - 5:30 p.m.

Thursday Happy Hours 4:30 - 6:30 p.m.

Dinner 5:30 - 8:30 p.m.

Bar Snacks 8:30 p.m. - 9:30 p.m.

Saturdays

Lunch 12 noon - 3:30 p.m.

Bar snacks to 4:30 p.m.

Saturday Happy Hour 5:30 - 6:30 p.m. (except when closed early for functions).

Dinner 5:30 - 8:30 p.m.

If there are no bookings or demand, the venue will close at 7 p.m.

NOTE: If there is a function, we close at 3:30 p.m. sharp.

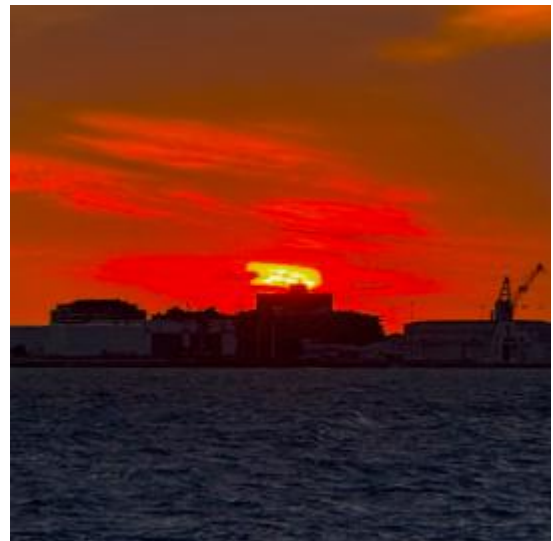
Sundays

Breakfast 9 - 11 a.m.

Lunch 12 noon - 3:30 p.m.

Bar Snacks 3:30 p.m. - 5:00 p.m.

We remain open later on Band Sundays, details during booking.



Wednesday 11th February - Tuesday 24th February 2026

CONTACT US



Albert Park Yachting & Angling Club
129B Beaconsfield Parade Albert Park
P.O.Box 11, Albert Park Victoria 3206 AUSTRALIA
T: +61 3 9690 5530 E: admin @ apyac.org.au