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**Wednesday 29th July - Tuesday 11th August 2026**

## You heard it here first.

My quest to find discarded plastic soy fish expanded to include large rubber bands used by Australia Post, which can also wreak havoc amongst marine and bird life.

Now I have started yet another a war —this time against ***Tile Spacers***.

In every second street people are renovating. It's cheaper than selling, buying, and moving into a new house.

You're not a Melburnian unless you have ripped-up that warm woollen carpet and varnished the floorboards. The 1980s lino is out, replaced by *National's* tiles. You'll never walk barefoot during winter again. *Thank God for Ugg Boots*.

To manage the correct spacing, tilers now use mass-produced spacers; a bag of 800 costs only \$19.68.

Made of plastic, once escaped from the property, they float excitedly down gutters and stormwater drains.

Secondary microplastic formation is the process they undergo after photodegradation and mechanical fragmentation. The spacers can persist in the marine environment for decades —unless a fish or seabird finds one attractive to eat.

I discovered large building sites usually keep their rubbish under control, collecting all items, even down to cigarette butts, so that nothing leaves the property.

Outside the renovation in your street is where you're likely to find escapee tile spacers.

And, if you're lucky, you'll find me; picking them up and mumbling like a boomer.

If you are not lucky, it will be just you —and a discarded tile spacer.



Would you mind picking it up? (You can wash it if you like) Then bring it to the Club and stick it in the bucket at the front door.

I guarantee you'll feel pretty good, and maybe want to tell people how great you are.

You may even save a Little Penguin, Cormorant, or fish from a horrible death.

### **d'Arenberg Degustation.**

Think about dropping-in for the evening with **Chester Osborn**. He is riot. I know one table of members is coming just to hear him speak. What he has done with the *d'Arenberg Winery* is amazing, his *d'Arenberg Cube* is a highlight of a South Australian holiday.

### **Zero tolerance, bad behaviour.**

It falls on me to ask members and guests to think about how they treat other members, and our staff. Some recent behaviour has been over the top. Imagine it's your family member working at the Club, in their first job. There are 250 people on the waitlist who can't wait to show how members should behave.

### **Cozy.**

Come down to check out the winter weather first hand. We have blankets, balcony heaters, toasty tables. Grab yourself a mug of hot chocolate or our new arrival, *warm mulled wine*.

If it rains, and you have to leave, we have a new range of large umbrellas.

No excuses!

This is edition 127, of Tight Lines.

James Nixon,  
Editor.

*[Image: A plastic tile spacer and \$1. One dollar buys you 40.65 spacers. ]*



*In keeping with my mantra (as all my friends will attest), if it's going to rain in Melbourne, it does so at 5 p.m. —just when people are leaving work! On Wednesday 22nd July, at 4:45 p.m. this storm cell headed-up Bay Street, but slid south of the Club. There's nothing better than getting to the Club just before the rain! If the rain persists, you can grab a new umbrella!*

## **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 5th August, see below.

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.

Partake in the Club-sponsored supper after the meeting, before the speaker.

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.

Be like **Bob Snell** who recently claimed \$1,000! You have to be there to win!

*[Image: ©SandraRogerson captured the reflection of the sunset in the windows. ]*



## Friday night at the Club.

The Member's Draw prize pool rolls at 7.30 p.m. sharp, and is \$1,300 for Friday, the 31st July. 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 week *Cassandra Tanner, Tony Kane and David Gustin* missed out on \$1,000.

### 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.\*

On normal Saturdays:

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

Selected Wines & Beers at \$4 a glass!

Full Dinner menu available.

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: **My Girlfriend Sheryl** will be back on the 29th August.]

## August General Meeting.

**Wednesday 5th August**

**7 p.m.**

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

Starters and light meals until 6:30 p.m.

7 p.m. General Meeting

- Minutes of previous General Meeting.
- Updates and reports: President, Treasurer, Membership, Boathouse, & Sub-Committees.
- Members Q&A to the Club Committee.

7:45 p.m. Club-sponsored supper.

8:15 p.m. Guest Speaker: **Who's Keen for Squid?**

Following a request from our own **Chris Derrick**, we're thrilled to announce that **Lachie O'Reilly** from *O'Reely Fishing* will be our guest presenter at the August General Meeting.



If you've spent any time following Lachie, you'll know he's an absolute gun across just about every style of fishing. But with squid season firing up and Chris putting in the request, Lachie will be sharing his wealth of knowledge on everything squid—from choosing the right jigs and reading the conditions to techniques that will help put more calamari in the bag.

And let's be honest ... if you're a fan of the Club's famous Marinara Linguine, you'll appreciate just how rewarding a successful squid session can be!

The best part? Lachie has so much knowledge to share that we can easily invite him back another time to present on a whole range of other fishing techniques.

Whether you're new to squid fishing or looking to fine-tune your approach, this promises to be a fantastic night full of practical tips, plenty of laughs and great fishing stories.

Bring your questions, bring a mate, and we'll see you there!

Check out his Facebook page by [clicking this link](#).

Lock it in - Wednesday 5th August.

All Club members welcome.

## d'Arenberg Degustation.

**Tuesday 18th August**

**7 p.m.**

**An evening with Chester Osborn.**

When it comes to award-winning Australian wineries, there aren't many more decorated than d'Arenberg, helmed by **Chester Osborn**; with its famous *Cube* (see below).

The fourth generation of Osborns to work in the family business, Chester knew from a young age that he was destined for a life in wine.

Enjoy an extravagant and eccentric night of fine dining, matched with award-winning wines and entertaining storytelling from the host, Chester Osborn.

The evening includes a seven-course degustation with matched d'Arenberg wines with every course.

**\$140 per person.**

**Book now by [clicking here](#).**

|                                                              |
|--------------------------------------------------------------|
| <b>1</b>                                                     |
| <i>Coffin Bay Oyster</i>                                     |
| <i>Finger lime, cucumber granita, dill oil</i>               |
| <i>Paired with the Pollyanna Polly Sparkling Chardonnay</i>  |
| <b>2</b>                                                     |
| <i>Smoked Eel Crostini</i>                                   |
| <i>Cime di rapa, romesco</i>                                 |
| <i>Paired with The Derelict Vineyard Grenache</i>            |
| <b>3</b>                                                     |
| <i>Lamb Pithivier</i>                                        |
| <i>Caramelised soubise, peas</i>                             |
| <i>Paired with High Trellis Cabernet Sauvignon</i>           |
| <b>4</b>                                                     |
| <i>Macaroni with Onsen Egg</i>                               |
| <i>Asparagus oil</i>                                         |
| <i>Paired with Coppermine Road Cabernet Sauvignon</i>        |
| <b>5</b>                                                     |
| <i>Beef Rossini</i>                                          |
| <i>Foie gras, Paris mash, Madeira and jus gras</i>           |
| <i>Paired with The Laughing Magpie Shiraz Vignier</i>        |
| <b>6</b>                                                     |
| <i>Secrets Of The Forest</i>                                 |
| <i>Buffalo milk cheese matured in hay and black truffles</i> |
| <i>Paired with The Dry Dam Riesling</i>                      |
| <b>7</b>                                                     |
| <i>White Chocolate Oyster Shell</i>                          |
| <i>Custard ricotta, passionfruit crèmeux, fruit caviar</i>   |
| <i>Paired with The Wrinkled Riesling</i>                     |

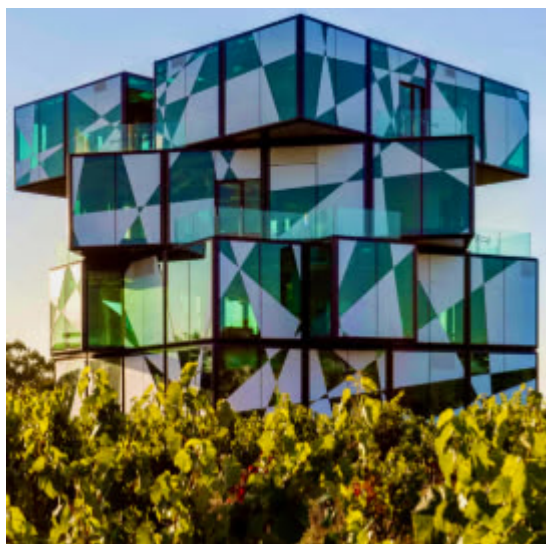
## The d'Arenberg Cube

**The Cube** is one of Australia's most distinctive winery buildings and a major tourist attraction in McLaren Vale, South Australia, about 45 minutes south of Adelaide, seven kilometres inland from the beach.

The five-storey Rubik's Cube-inspired structure appears to balance on one corner, designed by fourth-generation winemaker **Chester Osborn** to reflect the complexity and creativity of winemaking.

Inside, each level offers something different:

- Wine tasting rooms featuring d'Arenberg's extensive range of wines.
- A Fine dining restaurant with panoramic views over the vineyards.
- The Alternate Realities Museum, an eclectic collection of art installations, optical illusions, and interactive exhibits
- A permanent exhibition of works by Salvador Dalí, including sculptures and graphic art, and
- A rooftop terrace offers spectacular 360-degree views across McLaren Vale to the Gulf St Vincent.



The d'Arenberg winery was founded in 1912 and is best known for premium Shiraz, Grenache, and other Rhône-style wines.

## Midwinter Masquerade.

**Saturday 29th August**

**From 7 p.m.**

***Do you dare to attend?***

*A night, where you can be whoever you want to be ...*

- Music, magic and mystery awaits you!
- Lavish decorations and costume attire.
- Roaming canapés, free drink on arrival.
- Prizes, mesmerising performers.
- Live music from **My Girlfriend Sheryl**, and of course,
- *Masquerade masks are required!*

**\$65 per person.**

**Book now by clicking here.**



## Angler's Kitchen Specials.

**Oyster Mornay** – *Creamy mornay sauce, parmesan and herb crumb* \$6 each

**Sticky Gochujang Wings** – *Sesame, shallots, coriander, kewpie & lime sauce* \$18

**Roasted Tomato Soup** – *Basil oil, crème fraiche, garlic cheese crouton* \$21

**Butter Chicken Curry** – *Steamed basmati rice, cucumber raita, toasted almonds, coriander* \$34

**Pepper Steak & Cheese Pie** – *Braised steak, creamy mash, red wine sauce, herb salad* \$36

| anglers kitchen                                                            |    | LUNCH & DINNER BISTRO MENU                                                                        |    |
|----------------------------------------------------------------------------|----|---------------------------------------------------------------------------------------------------|----|
| GRAZE                                                                      |    | SALADS                                                                                            |    |
| NATURAL OYSTERS                                                            |    | CAESAR                                                                                            | 38 |
| Half dozen                                                                 | 9  | Balsic, croutons, bacon, egg, parmesan, anchovies, dressing                                       |    |
| Full dozen                                                                 | 32 |                                                                                                   |    |
|                                                                            | 38 |                                                                                                   |    |
| CHARRED CORN RIBS                                                          | 36 | ROASTED PUMPKIN                                                                                   | 25 |
| Crisp, peppers, lime, soy-soy sauce                                        |    | Ancient grains, beetroot, dried cranberries, toasted seeds, lemon yoghurt and maple-lime dressing |    |
| VEGETARIAN SPRING ROLLS                                                    | 17 |                                                                                                   |    |
| Isoburg, chili & lime oil                                                  |    |                                                                                                   |    |
| PORK DUMPLINGS                                                             | 23 | SUPERFOOD SALAD                                                                                   | 25 |
| Light soy and ginger sauce, seaweed salad                                  |    | Honey glazed carrots, chickpeas, roasted broccoli, quinoa, kale, seeds, lemon dressing            |    |
| FRIED BARRAMUNDI WINGS                                                     | 28 | CRISPY CALAMARI                                                                                   | 22 |
| Toasted rice & sesame seeds, lemon BEANS                                   |    | Rocket, pickled onion, balsamic, lemon mayo, Napa cabbage                                         |    |
| GRAZING BOARD                                                              | 32 | ADD-ONS                                                                                           |    |
| Cured meats, Italian cheeses, pickled vegetables, olives, grilled focaccia |    | King prawn (ea)                                                                                   | 6  |
|                                                                            |    | Grilled chicken                                                                                   | 6  |
|                                                                            |    | Crispy calamari                                                                                   | 10 |



Check out the **new main menu** [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.*



## Wine of the Month.

### Leeuwin Estate Prelude Vineyards Cabernet Sauvignon

Aromas of blackberry, cherry stone, and blackcurrant lead this classic Margaret River Cabernet, backed by cocoa, black pastille, and dried bay leaf. Medium-bodied with fine tannins and integrated oak, the palate shows black fruits with hints of cranberry and cherry. Balanced and elegant, it's enjoyable now or with mid-term cellaring.

**\$49 per bottle**

## President's message.

### It's the little things that make a great club.

One of the great privileges of being President is seeing the enormous amount of work that happens behind the scenes — much of which members may never realise.

It is important to pause and acknowledge those who quietly contribute to making our Club run so smoothly. Our recent membership renewal period has been one of the most successful and seamless we've experienced, and that is no accident.

A huge amount of planning went into improving the process this year, led by our Vice President, **Barry Hayes**. Barry dedicated countless hours to reviewing our systems and introducing improvements that made renewals simpler, more efficient and easier for both members and staff. It was not glamorous work, but it was important work — and the results speak for themselves.

Of course, great systems only succeed when great people bring them to life.



A special thank you must also go to **Annabelle Sealy** and **Mackenzie Selleck**, who worked tirelessly to deliver Barry's vision. From answering questions to processing renewals and assisting members, they managed an enormous workload with professionalism, patience and a genuine smile.

What impressed me most was the care shown to every member, whether renewing online, contacting the office or visiting the Club. That commitment reflects the spirit that makes APYAC such a special place.

On behalf of the Committee, and I am sure our members as well, thank you Barry, Annabelle and Mackenzie for your outstanding contribution. APYAC has always been built on people willing to roll up their sleeves and help, often without seeking recognition.

Your dedication makes our Club stronger, and we are incredibly grateful for everything you do.

See you at the Club,

Lee.

Lee Spyrou,  
President.

## Make it a happy place.

### Remembering Phil Langdon.

When **Phillip Langdon** sat down with **James Nixon** in July 2024 to record one of the *Albert Park Yachting & Angling Club's* oral histories, nobody knew it would become one of the most important conversations ever captured by the Club.

Grab a coffee, and listen by **clicking the link HERE**.



## Member subscription & charges.

The Committee, at its recent meeting, approved the following Member Subscriptions and charges for the forthcoming Club Year:

**Annual Member Subscriptions** – No change.

**Boat Storage** - \$250

**Kayak Storage** - \$125

**Boathouse Lockers** - \$25

**Club Credit / Levy** - \$150 for Full Members and Associate Members.

Please note, the Club Credit / Levy can now be used to pay for meals at the Bistro.

Member Subscription Invoices were issued by email on the 2nd of July. If it's not in your email inbox, look for an email from memberships @ apyac.org.au with the subject line: *APYAC Membership Renewal Invoice* in your spam or junk folder.



# Angling.

## General

A group of us headed near Launceston, Tasmania, with two boats on the 12th of July, chasing large whiting in the Tamar River. We had two types of weather: reasonable and horrendous! The west wind was with us every day, from 5-10 knots to 50-knot gales. Sunshine to torrential rain and small hail. Every day very cold but we were all suitably dressed. Anglers came and went during the two weeks. From the mainland we had a group of five members, two ex-members, and one non-member.

When weather allowed, we fished from George Town (original home of ex Demon star **Brad Green**) and Low Head on the Tamar River; and caught a good number of over 35mm King George Whiting up to 54mm (caught by the oldest angler), and bagged out a couple of times (five fish per person).

We caught Red Mullet (Goat Fish), very large Salmon, very big Leather Jackets, Draught Board Sharks, Squid and what must have been 1,000 Wrasse, including what we found out are good eating (after we threw them all back): Blue Throat Wrasse.

**Mick Sass** fished offshore a couple of times and got legal Flathead, Gummy Sharks and a beautiful Flying Gurnard. The winds kept our on-water days to around 50% of the 13 days we were here. It has been a great trip and a laugh a minute as we all took the mickey out of each other. We had some past Club Champions, a Junior Champ. and a Current Club Champion in the group, and the competition was fierce for bragging rights each time we went out on the water.



Winter weather has been mixed for boaters and anglers, with some great still and foggy days with no wind, and then at times, gale-force winds. Keep an eye on forecasts; it's better to err on the side of safety than to practise your swimming style. The bay water temperatures are still dropping, 12.1 C at the top end of the bay, 12.2 C mid bay. Outside the Heads, in the ocean, it's warmer than in the bay, 14.0 C. Rug up if going fishing.

Late run snapper seems to have gone, whiting, squid and flathead biting, wind predominantly still from the north to north-west with strong west to south-westerlies,

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.

Time to change lines, make rigs with new leaders, service reels and get ready for the New Season In September. You do not want to catch the first Snapper and have it break you off.

## Snapper.

There are still resident snapper in the bay, but they are hard to find. Early morning and sundown fishing seem to be most productive, although the fish do not always follow rules. Pinkies up to 47 cm (most 20 to 35 cms) have slowed, but are being caught in the Williamstown / Altona area, Kirks Point and Long Reef. Actually, pinkies can be found on most reef areas and around piers in Williamstown, St Kilda and Port Melbourne and reef areas around Ricketts Point and Black Rock.

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.**

It is Flathead time (although they bite all year); the next couple of months are exceptional. Try for them in 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 hook. 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 and other Sharks.**

Good reports of sharks in the bay, school sharks, seven-gill sharks and gummies. There are good-sized gummy sharks at many of the deep (12-20 metres) channels near the heads, and deeper areas up our end; try P2. You may even hook a shark in the shallows. There have been reports of very many 7-gill sharks in the bay up to 3 metres. Use very large chunks of bait, 10-12 size hooks and wire trace to stop them biting you off. The best baits seem to be silver whiting, Australian salmon fillets, pilchards, garfish and squid.

### **Whiting.**

Whiting fishing has hit prime time; the Club marks are delivering fish. The water is now clear in areas where whiting normally hang out. There are good reports from the very Southern end of the bay, where the water has been mostly clear. Kirks Point, Wedge Spit 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 lately plentiful and very large, so if chasing whiting, keep a few squid jigs ready—it may be well worth trying for them. Try Werribee, Point Cook, Campbell's Cove, Point Lonsdale, Sorrento and Blairgowrie. The red stick directly out from Altona Yacht Club and boat ramp has had anglers bagging out on squid. Look for clear water. Very large squid are being caught; a favourite spot of mine is Blairgowrie Marina Pier on an incoming tide.

### **Australian Salmon.**

Salmon are in huge 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 have been caught around the red stick near Altona, schools have been reported out from Williamstown footy ground, and near Kerferd Road Pier and near the Williamstown Cardinal Marker. Salmon up to 65cm are being caught. If you catch a salmon on bait, it is worth trying a lure for a dozen or so casts or a quick troll, as they are a school fish.

There have been big schools near the club and in close, so ideal for kayak anglers. Point Lonsdale Pier has been productive for land-based anglers willing to travel. Any smallish silvery or pilchard-looking lure dragged through, or cast into, the area the birds are diving in should produce fish. Salmon makes great bait for snapper, and if bled, cleaned immediately and cooked that day, provides reasonable eating.

### **Garfish.**

Garfish are still very 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, or even bread dough works! They are being caught off most piers as well.

## Mulloway.

It is a prime time to fish for Mulloway; the best times are as evening approaches, till well into the night. Live bait yakkas or mullet is best; large strips of fresh squid also work. They are being caught from the warmies right up the river to Burnley.

Check weather forecasts, keep an eye on the actual weather, do not take risks, give it a go, take care, and make sure you keep warm.

*"I have a fishing spot so secret the fish do not know where it is." - Anon.*

## John Spragg

*[Images: Flying Gurnard, Michael Sass & Richard Muscat.]*

# APYAC Calendar 2026.

Tuesday 18th August – d'Arenberg Degustation.

Saturday 29th August – Midwinter Masquerade: ***My Girlfriend Sheryl.***

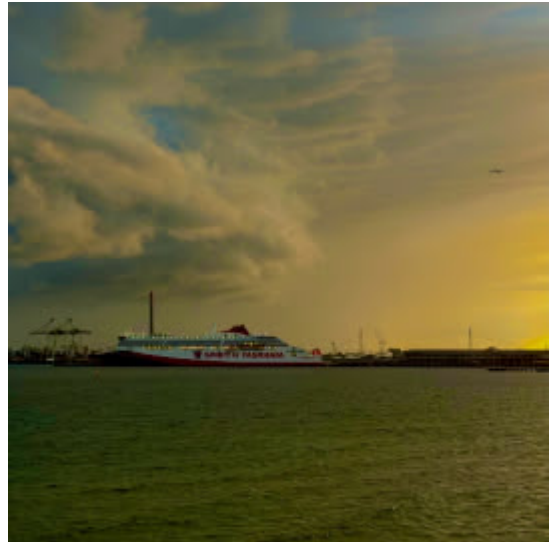
*More events coming soon!*

*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 **apyac.volunteers @ gmail.com**

*[ Image: An international jet turns onto final for runway 34 at Melbourne, inside the approaching storm cell. ]*



# Fishing & Boating Season Calendar 2026.

## AUGUST

Wednesday 5th August – **General Meeting 7 p.m.**

## SEPTEMBER

Wednesday 2nd September – **General Meeting 7 p.m.**

## OCTOBER

Wednesday 7th October – **Annual General Meeting 7:30\* p.m.**

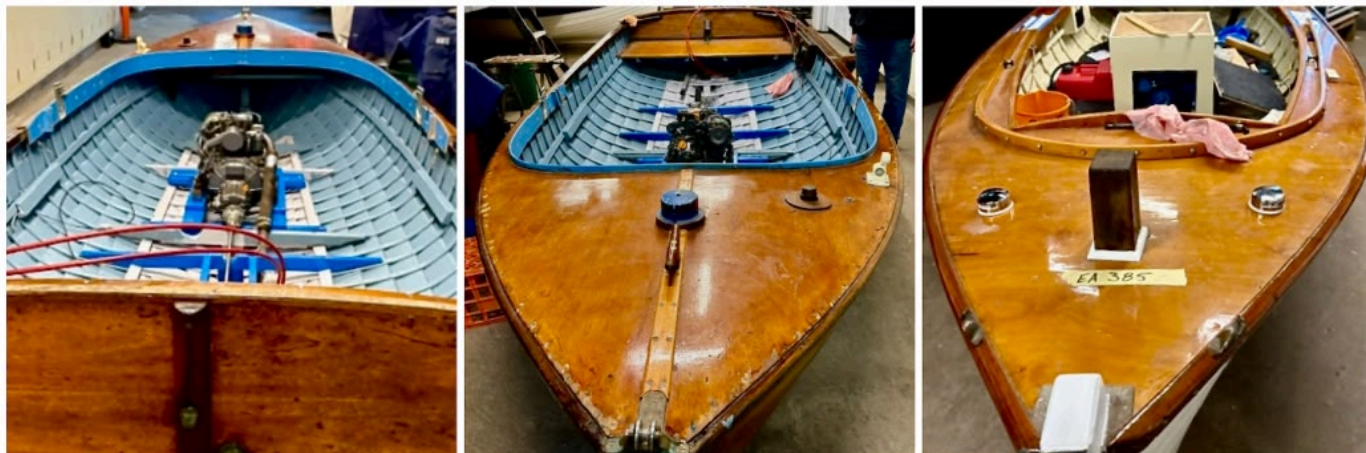
Note: Beaconsfield / Beach Road Closures may impact some events.





\* Actual start time to be confirmed.

[ Image: One of those amazing coincidences: After a long lunch, it was time to give up our table. The incoming patron was **Isabella Villani**, celebrating her Dad's birthday. A mad Essendon supporter, instead of candles on his cake, there were pics of members of his dream team ... including 575-goal superstar **Simon Madden** —who just happened to be sitting in his seat! ]



## Boathouse volunteers.

It was a pleasure to welcome **Mike Morgan** to the Wednesday group of volunteers.

We are finally getting sand back in front of the Boathouse apron, which means that the Terex skid steer loader can get onto the 'beach'. This means that the five volunteers who have put their hands up to become accredited operators can get some serious training prior to the assessment sessions.

Special thanks to **Alex S** for arriving early to open up for the team from *Air Master*, using the Terex to take the replaced compressor to their trailer, and to bring the new compressor down to the Club.



Work continued on the Clinker Boat Restoration Projects.

PA35 had the interior painted and the engine and drive components installed. The deck and gunwales will be detailed and re-varnished, and the boat prepared for a sea trial. The flooring has been previously carpeted and is ready for installation.

EA385 is nearing completion. Final work is being done on the Engine, battery, and Instrument Panel woodwork before detailing work will be conducted on the gunwales and deck woodwork, (see above).

EG598 has been sold to member **Stephen Fitzgerald**. May Steve have as much fishing success as the previous owner.

JR263, the Savage Dolphin fibreglass boat recently purchased by **Rob Raffa**, was lifted onto the frames to begin work on cleaning up the wooden keel prior to a stainless-steel keel strap being fitted to the entire length of the boat.

Minor gelcoat repairs and a repaint of the lower hull will then complete the task of getting the boat ready for the start of the angling season.

A similar boat to JR263, a Savage Fisherman EQ675, is for sale. See the article below. \$4,000 is a good buy. Worth a look. If interested, contact Chantal, our Boat House Captain or me for details of the owner if you wish to negotiate.

We wish **Chris Herbert** an enjoyable time on a well-deserved break.



### Rations.

The volunteers were warmed up with the very popular party pies for smokos on both Tuesdays and Wednesdays since the last edition. I have told you before the volunteers will eat anything. (Cheaper too).

Plus, I believe there were cakes on the table as well on Tuesdays.

Ian Sekac

## Savage Fisherman\* for sale.

**Sale price \$4,000.**

Fresh two-pack paint for the hull and deck. Full-length heavy stainless steel keel band & prop guard. New lifting eyes, bow ring. Rewired, new fuel and exhaust hoses. All in great working order.

Owned / Work carried out by a Shipwright. Stern tube & shaft removed and overhauled. Comes with spray dodger, oars, anchor, lifejackets. Cradle, sundry extras. Registered EQ675.

Contact the Boathouse Captain if interested.

[ \*That's the model of the boat, not a description of its owner - Ed]



## 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.

## Footy Tipping.

### Well, what a week of football!

#### Tip-stars of the week

Our joint tip-stars of the week are Ewan (**Ewan Karamaskos**) and **Dan Karis** who both picked a perfect round. Amazing tipping. They move into fifth and 22nd spot respectively.

Ten Jokers were played this week, with Carolyn W (**Carolyn Withers**) scoring an impressive 16 from 8 correct tips followed by enthusiastic Pies supporter Anne S (**Anne Sgro**) who picked 7 and was one of the few to pick Collingwood. Well done!

Plenty of movement in the top 10 with Ewan, Middle Park Bandit (**Tim Miller**) and Cakes80 (**Ian Sekac**) all moving upwards in the top 10. There are only 4 correct tips between 1st and 10th on the Leaderboard.

#### Memorable Moments

Collingwood beat a top 10 team for the first time this season and cement their place in the top 10.

Geelong upset the Demons who were previously undefeated at the MCG this year.  
The Nas show rolls on. Whatever St Kilda are paying him is not enough.

Dimma matches his record for most defeats in a row in his coaching career.

#### Trivia questions and the answers

Name the two players that have kicked 7 behinds each in a match this season whilst their teams both lost, by a combined 7 points. **ANSWER: Tom Lynch kicked 2.7 in Round 1 and Jake Stringer kicked 0.7 in Round 19**

How many days between GWS beating the top side on the ladder to losing against the bottom side on the ladder? (a) 12 (b) 13 (c) 14 (d) 15 **ANSWER: (d) 15**

Clearly the fitness of Essendon players has not been an issue this year. Which is the only team to have won more 4th quarters than Essendon this year? **ANSWER: Geelong**

Last week North scored 3 goals and 4 behinds in the last quarter. How many matches in a row have North kicked 3.4 in the fourth quarter? (a) 2 (b) 3 (c) 4 (d) 5 (e) 6 **ANSWER: (e) 5**

Which team currently has the longest losing streak in days since their last win? (a) Richmond (b) Essendon (c) West Coast (d) North Melbourne (e) Gold Coast (f) Port Adelaide **ANSWER: (e) Gold Coast**

#### Smokie tipping performance

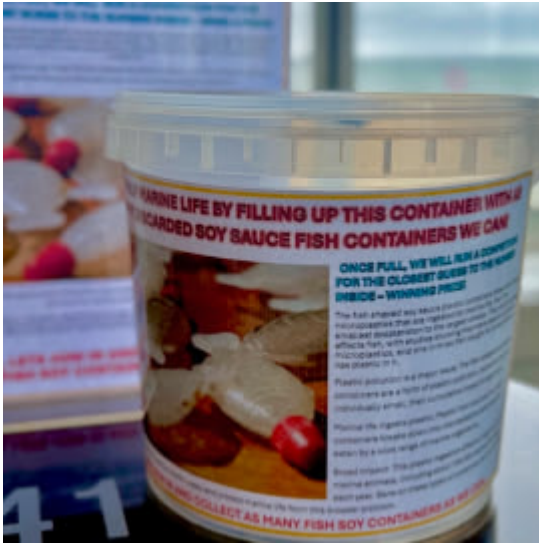
My smokie tip was that Essendon might back up against the Hawks for a second win in a row. Of course that was a joke. And really incorrect. Smokie tips are now 6 correct from the last 13.

Good Tipping!

Mike

Michael Kotsanis.





## Fill the barrel.

### 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, eventually resulting 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 microplastics as the little plastic containers decay.

### Successful challenge.

We challenge members to pick up any little plastic fish they find to prevent them from entering our waterways.

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 is near full, we will 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.

## The App's back!

I'm pleased to report that the APYAC App has been restored.

Two pages of your Club info in the palm of your hand.

- Read TIGHT LINES in Member News,
- Book a table in a flash in Dining Bookings,
- Hire a boat or kayak, and much more.

Check out the APYAC APP on both app stores, here are the links:

For iPhones -- **Apple App Store:**

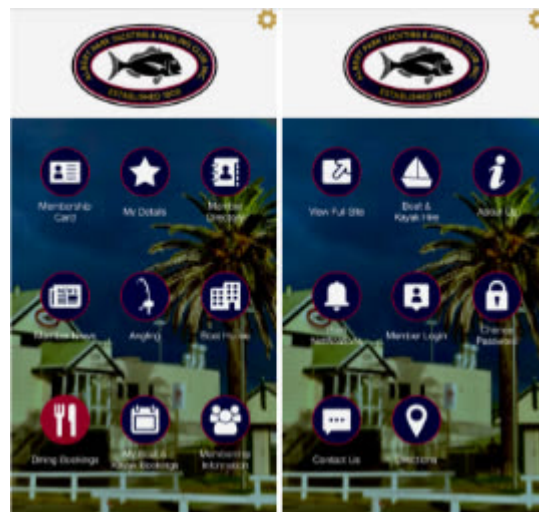
<https://tinyurl.com/APYAC-app-Apple>

For Android phones --**Google Play Store:**

<https://tinyurl.com/APYAC-App-GooglePlay>

Chantal Jacq

APYAC Boathouse Captain & Social Media Manager



## Feedback sought.

### Mulloway improvement program.

Recreational anglers are invited to weigh in on a set of proposed changes aimed at further improving the quality of Victoria's unique mulloway fishery.

Victorian Fisheries Authority (VFA) CEO **Travis Dowling** said feedback is being sought on a package proposal developed in partnership with recreational fishers to change regulations, invest in

science and research, and trial stocking of Mulloway in Victoria.

*"Recreational anglers are telling us that the current limit of five mulloway per person per day is too high and that two mulloway is a more reasonable day's take, if we want to maintain healthy fisheries," Mr Dowling said.*

*"The latest science also tells us that mulloway may be susceptible to local depletion, therefore increasing the minimum size limit from 60 to 70cm will give the species around 10 months further protection in estuaries and align the limit with New South Wales."*

*"We've listened to angler feedback over the past few years, considered the best available science, and are now seeking to consult more broadly about the bag and size limit changes, as well as restarting angler tagging of the species, supporting acoustic tracking, and trialing the stocking of mulloway in key estuaries."*

Mulloway are considered a premier recreational species by fishers right along Victoria's coast, from estuaries in Mallacoota in the east to the Glenelg River in the west, and Port Phillip and Western Port systems such as the Yarra and Maribyrnong rivers.

Found right along Australia's eastern seaboard from Queensland, south to Victoria and across to South Australia, the bulk of the nation's mulloway stocks are found in NSW and South Australian coastal waters.

Mulloway are highly regarded as a sportfish, reaching 150cm and 30kg or more, and revered for both catch and release and on the dinner table for their delicate buttery flesh.

The proposed Mulloway Improvement Program is a package of short, medium, and long-term actions to improve mulloway numbers and allow more anglers to experience this highly-prized recreational fish.

For more information **just click this link.**

## History.

If you have any old club pictures or documents, we'd love to get copies. Contact: [apyac.volunteers@gmail.com](mailto:apyac.volunteers@gmail.com)

Bill Ryan.

*[Image: Thanks to the State Library of Victoria]*



## Boat Hire Coordination.

The Club has three boats and three kayaks for hire. See the website [by clicking here](#) for hiring details.

For an Induction course, please reach out to **Chantal Jacq**, our Boathouse Captain, email: [captain@apyac.org.au](mailto:captain@apyac.org.au).

**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.

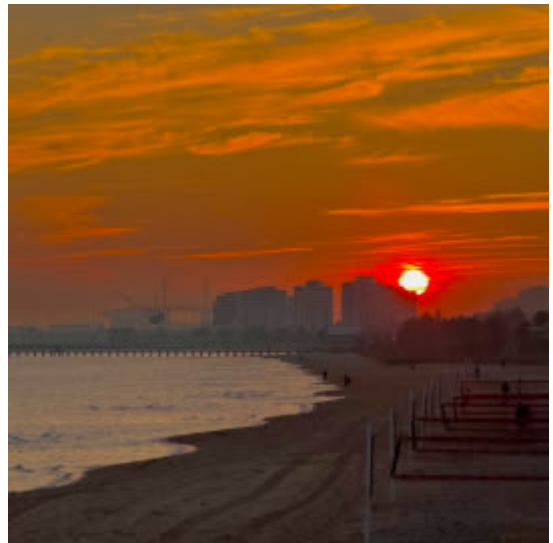
Payments for boat hire can be made:

- 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](mailto:captain@apyac.org.au).

Admin is assisting only with the booking process.

*[ Image: Winter sunset on the 8th July. ]*



## Merchandise.

Get yours now. Use your house levy:

**Jackets \$85**

**Vests \$75**

**Hoodies \$65**

**Golf Umbrella \$60.**

**Fishing Tops \$50**

**Polo Shirts \$50**

**Scarf \$20 (You need two.)**

**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 favourite teacher!*)**Stubby Holder \$10.**

## APYAC Podcasts.

The latest addition to the podcast library is a speech given by the Secretary at 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.

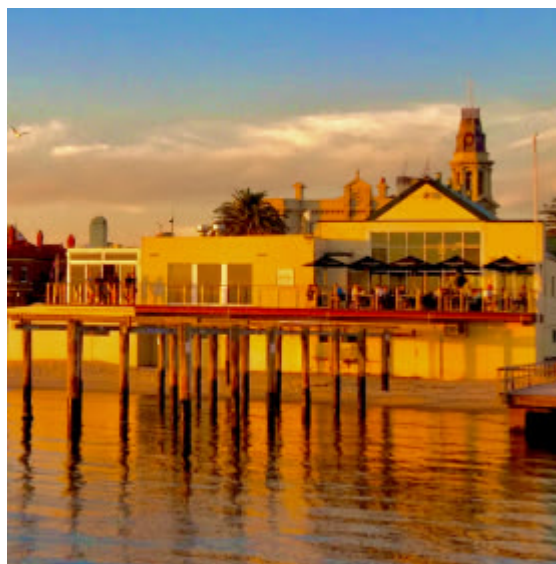
New Committee members, **Stuart Cousins**, **Barry Hayes** and **Chris Herbert**.

*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 the I.T. 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**

## 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 at 10:30 so you can plan your weekend during your lunch break.

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 most 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](http://apyac.org.au)

The Tight Lines Editor is James Nixon.

## 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

**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 29th July - Tuesday 11th August 2026

CONTACT US



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T: +61 3 9690 5530 E: admin @ apyac.org.au