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Wednesday 12th - Tuesday 25th August 2026

Winter arrived in liquid form.

I loved hearing my friends complain about the hot weather and smoke in Europe, now in Canada and the West Coast of the United States, and felt a little smug that I was enjoying such a benign winter in Melbourne.

Until Monday, when winter arrived in liquid form, strong winds, and cold temperatures. All that and we only got 24 mills!

The only consolation was that a bunch of friends have just arrived home from their hot holidays —to this! Seriously, if you are trying to run away from Melbourne's cold weather, wait until August before you take off.

Or you could come down to the Club, rug up, grab a blanket, sit under the heaters and enjoy Chris's specials which have been designed with winter in mind.

Thanks must be given to the frost-bitten boathouse crew who have made further efforts to protect the place from flooding by installing even higher barriers, while juggling the hundreds of things needed to keep the clubhouse functioning.

Annabelle and the crew are preparing for the masquerade function, destined to be an amazing night; followed by the season-opening barbecue the following day —details below.

Captains of large airliners and ships love getting together and chatting about the crossovers within their industries, particularly the concept of *Crew Resource Management (CRM)*, which sprang from a 1989 Canadian aeroplane crash in snowy conditions when, unlike the pilots, the passengers and cabin crew were aware of ice on the wings.

The concept is that captains are like sponges, gathering information from all sources: people on the ground, other pilots, air traffic controllers, cabin crew and passengers, to make sure they have the full picture.

It sounds ridiculous, but it hails from a time when underlings were not encouraged to speak up; when ship and aeroplane captains, and surgeons, were treated like gods.



CRM is now in aviation, shipping, medicine, mining and most industries where people at the coalface gather accurate information and send it where it's needed.

So it was great to have a chat with the Skipper of the new *Spirit of Tasmania Five* and realise how alike our roles were. I looked down the channel and thought: *'I could fly this!'* Even though it's a little bigger than my previous tinny, *Slopalong Placidly*.

Our President, **Lee Spyrou**, has decided that we'll support the *Mission to Seafarers* over the next two months, and we look forward to our September Club Meeting, when we will hear from **'Inni'**, the Chaplain. I am reliably informed that he has many great yarns to tell.

It's only fitting that we learn more about these two and a half million people dedicated to bringing us all the things we need—and many things we don't—but want to buy anyway! Read their story below.

Who knows? We may get a few of them to visit and teach us some impressive fishing skills.

This is edition 128, of Tight Lines.

James Nixon,
Editor.

[Image: 'I could fly this!' In the misty rain a seal swims in the channel as a container ship leaves port]



View of the Club from the port remote bridge of the **Spirit of Tasmania V**. A ship is like a small town. This one is being readied to begin the incessant nightly crossing of one of the trickiest waterways on earth. Bass Strait ranks among the most treacherous and physically challenging open waterways in commercial shipping. It features high, unpredictable swells, shallow average depths, strong conflicting tidal streams, and intense funnelling winds driven by the roaring forties. Scroll down to the story about Our Seafarers. *[Many thanks to you know who.]*

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 2nd September, 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 \$1,500 for Friday, the 14th August. 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 *Emma Heffernan*, *Cliff Dodd*, and *Al McGregor* missed out on \$1,400.

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.]



September General Meeting.

Wednesday 2nd September

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: 'Inni' Punay, the *Mission to Seafarers'* Senior Port Chaplain.

We are celebrating the work of the ***Mission to Seafarers*** during August and September with two stories in Tight Lines, at our General Meeting, and also with the Melbourne Network Group.

Check out the *Mission to Seafarers* website **by clicking this link.**

Lock it in - Wednesday 2nd September.

All Club members welcome.

[Image: About 90% of everything you have, or use, came here by ship. From the bridge of **Spirit Of Tasmania V** we can see the Victoria International Container Terminal at Webb Dock East. Scroll down to the first story about Our Seafarers.]



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.



Opening Season BBQ lunch.

Sunday 30 August 2026

12 noon - 2 p.m.

- Come and join the angling fun.
- Learn how to tie a knot or bait your hooks, tour the boathouse, check out the upcoming dates and rules for the fishing competitions.
- All skill levels welcome, we encourage all members, new and experienced!
- You may even learn some new tricks from previous and up and coming club champions!
- Please be sure to RSVP, we need to know the numbers required for catering.
- Drinks at club prices.

Book your free spot by clicking this link

Angler's Kitchen Specials.

Chilli Oysters – *Aromatic chilli crisp, vermicelli, garlic, ginger, and spring onion.* \$6.50 ea.

Barramundi Wing Laksa – *Fragrant coconut laksa with crispy barramundi wings, tofu, baby bok choy, bean sprouts, coriander, fresh chilli, and lime.* \$26

Roast Lamb Shoulder & Pea Risotto – *Creamy pea risotto with baby spinach, aged Parmesan, toasted walnuts, and slow-roasted lamb shoulder.* \$32

Shepherd's Pie – *Slow-braised lamb topped with golden Gruyère pomme purée, served with mixed leaves and balsamic-glazed vine tomatoes.* \$35

Brioche Bread & Butter Pudding – *Crème anglaise and seasonal berry compote.* \$12

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

anglers kitchen	
LUNCH & DINNER BISTRO MENU	
GRAZE	
NATURAL OYSTERS Hatcheries Half dozen Full dozen	6 12 18
CHARRED CORN RIBS Chilli, peppers, lime, sea salt, sesame	16
VEGETARIAN SPRING ROLLS Tofu, chick & lime	17
PORK DUMPLINGS Light soy and ginger sauce, seaweed salad	23
FRIED BARRAMUNDI WINGS Tossed with sesame seeds, lemon, soy sauce	28
GRAZING BOARD Cured meats, Italian cheeses, pickled vegetables, olives, grilled focaccia	33
SALADS	
CAESAR Baby rom, crevettes, bacon, egg, parmesan, anchovies, dressing	18
ROASTED PUMPKIN Ancient grains, beetroot, dried cranberries, roasted seeds, lemon yoghurt and maple-lemon dressing	25
SUPERFOOD SALAD Honey glazed carrots, chickpeas, roasted broccoli, quinoa, kale, seeds, tahini dressing	25
CRISPY CALAMARI Racket, pickled onion, balsamic, lemon mayo, Miso chipotle sauce	27
ADD-ONS	
King prawn (ea)	6
Grilled chicken	6
Crispy calamari	10

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.

2015 Museum Release d'Arenberg The Footbolt Shiraz

Aged in a mix of new and used French and American oak for a period of 12-18 months.

Impressive colour displaying a pitch black heart along with a deep dark red black hue. Pronounced dark plum, blackberry and liquorice aromas are interwoven with earth, vanillin cedar and more.

On the palate, rich, lush dark plum, liquorice and blackberry fruits are framed by firm muscular tannins. Spicy vanillin cedar, earthy dark chocolate and leather elements extend across the back half. Ample fleshed and concentrated, it has a grippy medium to long finish.

\$42 per bottle

President's message.

Talking Trout 2026

Learning, Laughing and Looking Ahead.

Along with **John Spragg, Terry George, Cameron McPherson** and **Ray Goddard**, I recently had the pleasure of representing APYAC at the *Victorian Fisheries Authority's Talking Trout 2026* conference. From the moment we arrived, it was obvious this was going to be a fantastic day, with a packed program covering everything from trout habitat and fisheries science to modern fishing techniques and some of Victoria's best trout waters.

A huge congratulations must go to **Mark Adams** and **Julie Morgan** from the VFA for organising such a professional, informative and enjoyable event. Every presentation offered something different, and there was plenty of opportunity to ask questions, meet fellow anglers and learn from some incredibly knowledgeable presenters.

For me, the standout presentation came from **Paul Stolz** from the *Australian Trout Foundation*. His hilarious take on Maslow's Hierarchy of Needs - reimagined as the 'Trout's Hierarchy of Needs' - had the whole room laughing while cleverly explaining exactly what trout need not only to survive, but to thrive. Sometimes the best learning comes with a healthy dose of humour!

We also learnt that the VFA has stocked more than 200,000 additional rainbow trout into Victorian waterways, creating even more opportunities for both experienced anglers and those just discovering the excitement of trout fishing this spring.



As an added bonus, everyone received a fantastic VFA goodie bag. Mine included a classic Australian 7g Wobbler —a lure first introduced in the 1950s that is still catching fish across the country today— along with two proven flies used by anglers around the world: the Bead Head Woolly Bugger and the ever-reliable Sawyer's Pheasant Tail Nymph for rivers and lakes alike.

One of the greatest strengths of these VFA forums is that they are free. They bring together passionate anglers, scientists, fisheries managers and volunteers who generously share their knowledge and experience. Whether you're new to fishing or have been wetting a line for decades, there is always something new to learn and someone interesting to meet.

On behalf of everyone from APYAC who attended, thank you to the Victorian Fisheries Authority for once again making us feel so welcome and valued. We are incredibly fortunate to have an organisation that invests so much into recreational fishing, education and our angling community.

If you've never attended one of these events, I can highly recommend putting your hand up next time. You'll come home with new knowledge, new friendships, plenty of inspiration - and you might even pick up a few new lures along the way!

See you at the Club,

Lee.

Lee Spyrou,
President.

Trout's Hierarchy of Needs*

Self-Actualisation.

The perfect leap —becoming one with the river.

Esteem.

Catching the biggest insects, being the dominant fish.

Love & belonging.

Schooling with others, swimming together, companionship.

Safety.

Hiding behind rocks, logs, structure, shelter from predators.

Physiological.

Clean cold water, oxygen, food, spawning grounds.

**With apologies to Abraham Maslow.*



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

Season-opening barbecue is on the 30th of August at 12 noon. Our Club President has very kindly agreed for the Club to cover costs. Thanks, Lee.

Revised fishing rules and dates for 2026-27 will be set in stone this week and appear on social media and Tigt Lines.

Winter weather has been mixed for boaters and anglers, with some days with low winds, and then at times, gale-force winds and good rains if you are a farmer. 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, 11.4 C at the top end of the bay, 11.6 C mid-bay. Outside the Heads, in the ocean, it's warmer than in the bay, 13.5 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.

This report is fairly boring as not much is happening on the water since the last edition.

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, but the water will need to clear after the rain. 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. The water will need to clear after the heavy rain we have had.

Australian Salmon.

Salmon are in huge numbers but have been hit and miss the last few weeks. 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.

Most fishermen are born honest, but they get over it - Ed Zern.

John Spragg.

[Image: Richard Muscat.]

APYAC Calendar 2026.

AUGUST

Tuesday 18th August – d'Arenberg Degustation. **SOLD OUT**

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

SEPTEMBER

Sunday 6th September – *Father's Day.*

Saturday 19th September – *Groove Avenue.*

Saturday 26th September – *Grand Final.*

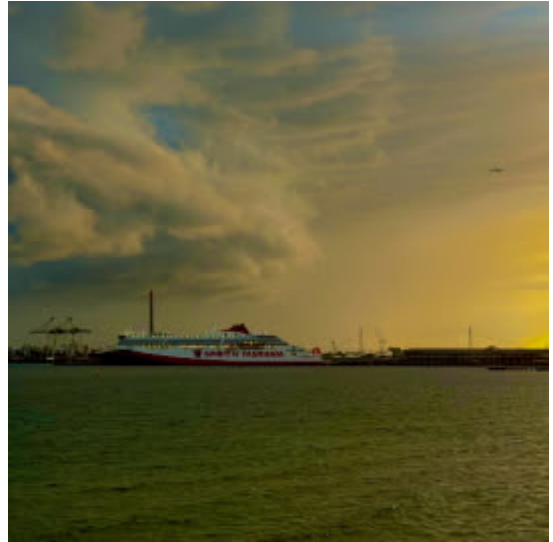
More events coming soon!

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

Sunday 30th August – **Season Opening BBQ 12 noon.**

SEPTEMBER

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

OCTOBER

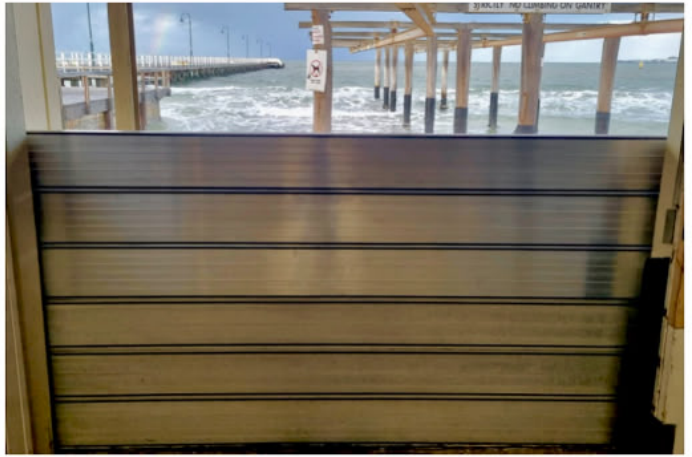
Wednesday 7th October – **Annual General Meeting 7:30* p.m.**

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.

We continue to attract excellent numbers of volunteers despite the cold weather.

Three volunteers have been taking annual leave (unpaid, unauthorised) and we welcomed **Chris Herbert** back from Bali. It was great to see **Peter McCormack** back in the Club.

Alex Spyrou used his skip to remove a lot of rubbish and scrap items from the Club over two days. Great job done.

No one experienced the cold weather more than **Mike Kotsanis**, who took on the task of repainting the steel mesh at the front of the Club, which showed signs of rust. Due to our salt air environment, repainting the fencing is a never-ending task, similar to the Sydney Harbour Bridge. As soon as you finish one end, you have to start again at the other.

[Ed - who is Hoges?]

The additional barriers were put into the east aisle storm barrier as a precaution to protect the vulnerable east aisle door system against the forecast strong westerly winds.

Twice, the east aisle doors have been blown in, causing severe flooding. When the weather is more predictable, the three extra barriers will be stored alongside the trailer in the east aisle. This is part of the continuous improvement plans to prevent storm damage and Boathouse flooding.

Alex purchased load-bearing castors, four locking and four free-wheel, for our support frames and as it turned out, Peter McCormack —apart from his other interests— is a qualified welder.

Peter put the Boathouse stainless steel welder to good use, welding the castors onto the frames. This allows us to add another 100mm working height under the boats, and importantly, the heavy frames are now easily maneuvered into place and throughout the Boathouse.



A Boat House and Hire Boat Induction was carried out by **Mike Darby** on Tuesday with new member **Jason Lien**. Thank you, Mike.

Work continued on the Clinker Boat Restoration Projects. PA35 had the engine fire up today and, with some minor electrical connection work, is very near completion.

EA385 (the Club Clinker boat destined for our hire fleet) is waiting on the decorative engine box woodwork to be finalised and some minor electrical work before it is completed.

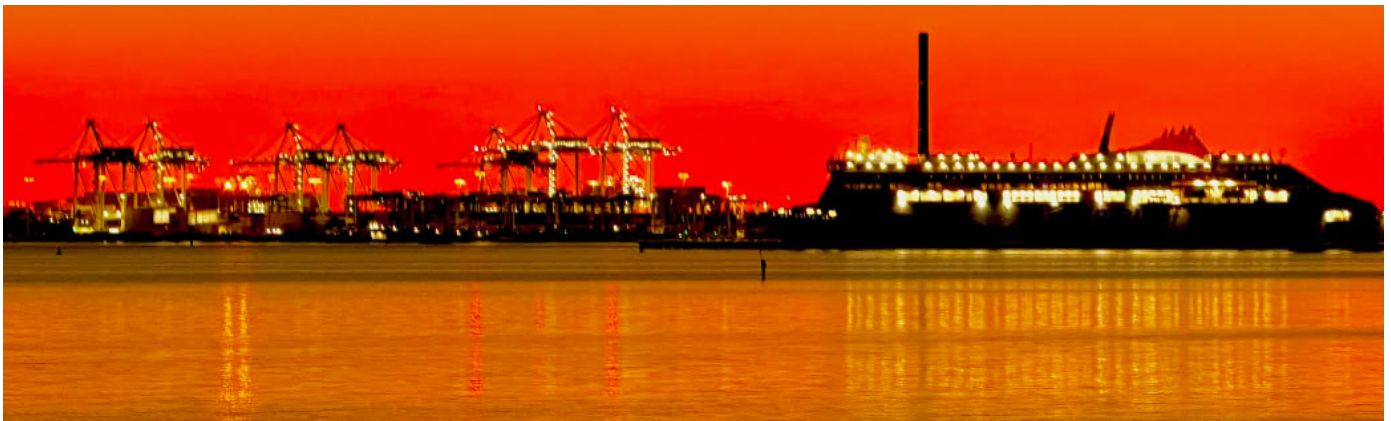
We are assisting the owner of the Savage Dolphin JR263 to add a keel strap to the bottom of the boat and prepare it for a repaint above the waterline.

A similar boat to JR263, a Savage Fisherman EQ675, is for sale. It is listed in Tight Lines. \$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. Get in before the fishing season starts in September.

Rations.

The volunteers were warmed up with the very popular party pies for Smoko on Tuesday and Wednesday. Hot party pies continue to be the popular choice for the Smoko snack in this cold weather. Mind you, there was appreciation for Mrs Cakes' Orange Poppy Cake last Wednesday.

Ian Sekac.



Our Seafarers.

You were from a fishing village and spent your life on the water, fishing every day. It was natural to follow your father and brothers to sea. But this isn't a boat; it's a floating factory, and while it's your home for most of the year, and everything that you do is determined by the sea just outside your cabin window, there's one thing you can't do ... drop a line over the side and catch a fish.

More than half a million Filipinos are at sea right now —the number one seafaring nation— living and working beside two million others, mainly from India, China, Russia and Indonesia, on 85,148 merchant ships.*

Cruise ships only number around 400 but are crew-heavy, with over 300,000 crew from 150 countries.

Around 90 per cent of the world's trade, by volume, travels by sea. Almost everything we eat, wear, drive or use has probably been transported by ship.

At APYAC, we are more mindful than most of the huge ships as they enter and leave port just outside the window; or when we are out fishing, as we remember not to stop in the channel ... or else. Even if you are not run down, the fine will make it an expensive day's fishing.

It's also our heritage. This Club was formed by men from the docks. The shore-based, human part of the equation —who also liked to fish.

We used to see the seafarers around the 50 pubs of Port Melbourne; still do, when there is a cruise ship at Station Pier — a gaggle of smoking, laughing, Filipinos taking selfies at Lagoon Pier, with their ship in the background.

But these days there is no stuffing around. Charged huge sums by the hour for parking next to the hungry robots, the massive container ships can be turned around in less than 24 hours. Only a percentage of the twenty- and forty-foot-long boxes may be offloaded, replaced with outbound containers loaded with our most common export: *Melbourne Air*.

Then it's on to the next stop.

In 2024–25 the port handled 3.39 million TEU —twenty-foot equivalent unit— containers (so a 40-foot container equals two of them), including 919,000 TEU of empty containers.** That's 27% ... empty containers urgently needed in Singapore or Shanghai to keep the enterprise moving. Or the whole industry grinds to a stop.

In port is when some of the crew work the hardest, resupplying the vessel before the next voyage. Hundreds of tonnes of food, fuel, gas, engineering tools and supplies have to be brought on board, catalogued and stowed —the normal business of running a ship.

Oh, plus the business of finding the right containers among the 9,000 on board, and getting them off.

Hurry Up ... Wait!

Then there are the long hours when the humans can leave the ship, waiting for the right tide, to meet a slot arrival time at the next port —like airliners— or to fit into an invisible schedule known only to someone far away with a monster computer. It can be expensive to be early.

Or when it's cheaper to stay over the weekend rather than pay excessive tug charges, or in the rare case where a vessel is detained for unpaid maritime charges.

Shore leave, to where?

Real missionaries.

After nearly twenty years ministering to seafarers in the Bristol Channel, the **Rev. John Ashley** eventually joined with other ministries to form the *Mission to Seafarers*, providing Christian ministry and practical assistance to sailors —even a floating church. It was 1856.

One year later, the Melbourne chapter was formed, becoming an international success, taking possession of its distinctive domed premises —the last building in Flinders Street before you swing over the Charles Grimes Bridge onto Montague Street— in 1917.

A haven for seafarers on shore.

The 'missionaries' work continues to this day, shuttling seafarers to and from their ships, bringing them to the Mission where they can call home, use free wi-fi, phones and computers; buy supplies and chill out.

Providing a safe, welcoming refuge to relax; counselling and practical assistance, chaplaincy, and spiritual support.

This support steps up a notch to real assistance when seafarers face problems such as exploitation, abandonment, illness, or other crises.

When a shipping company goes broke, stranding crews in foreign ports, the Mission helps seafarers survive; in some cases, helping to repatriate them home.

It has four branches in Victoria: Melbourne, Geelong, Hastings, and Portland, open every day, visited by 30,000 seafarers each year, supported by locals donating 15,000 hours of volunteer work.

Next edition of *Tight Lines* we'll examine what happens when a war begins, and someone in an insurance office draws a line on a map; stranding seafarers at sea while the shipping company's money runs out.

At our September General Meeting, we will meet the **Reverend Onofre “Inni” Punay** - the Mission's *Senior Port Chaplain*.

James Nixon

* 2,565,580 seafarers in the global merchant fleet in 2026, comprising 1,048,980 officers and 1,516,600 ratings, serving a fleet of 85,148 merchant ships. - *2026 BIMCO/ICS Seafarer Workforce Report*.

****Click for Port Of Melbourne trade statistics.**

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 tip-star of the week, for the second week in a row. with 7 correct tips and a margin of 13 is our chef, **Chris Lockhart**. Sensational tipping. He moves up to 52nd spot on the Leaderboard.

Three Jokers were played this week. MrsCakes (**Cheryl Sekac**), Macca's mate (**Greg Bain**) and Sam _M_ (**Sam Mitchell**) all tried their best. Cheryl and Greg scored 12 whilst Sam scored a modest 10.

The Leaderboard remains very tight. The top 14 tip-stars are separated by only 6 tips with 2 rounds to play - now is not the time to play safe!

Memorable Moments.

- Read the book by **Michael Warner** called *The Boys Club* to put some perspective on how the AFL manages scandals. The book needs a new chapter after this week's Geelong concussion side letter and the AFL response.

- In actual football, the Demons and Freo played the match of the season at the G.

- North upset the Bulldogs. The result will probably not change the likely wildcard playoff position for the Bulldogs but the injury to English might harm their chances of progressing.

- Gold Coast win breaking Dimma's longest ever losing streak.

Trivia questions (as at end R21).

- Fremantle have played at the MCG ten times since 2022. How many of those matches have they won? (a) 3 (b) 4 (c) 5 (d) 6

ANSWER: (d) 6

- Triple premiership player Nathan Broad announced his retirement this week, although he is hoping to play at West Coast next season. In the last 35 years he played the fewest matches to play in 3 premierships. Who is the player that required the second least matches to also achieve playing in 3 premierships? (a) Brad Hill (b) Toby Nankervis (c) Jonathan Brown (d) Daniel Rioli

ANSWER: (a) Brad Hill. The others all played in 3 premierships but took more matches to get there.

- So far this season, across all AFL matches played the average crowd size has been 37,600. What have the average NRL crowds been so far this season? (a) 11,000 (b) 21,000 (c) 31,000

ANSWER: (b) 21,000

Smokie tipping performance

My smokie tip was that Melbourne would be a chance to beat ladder leading Fremantle. Of course that was a spot on. Smokie tips are now 8 correct from the last 15.

Good Tipping!

Mike

Michael Kotsanis.

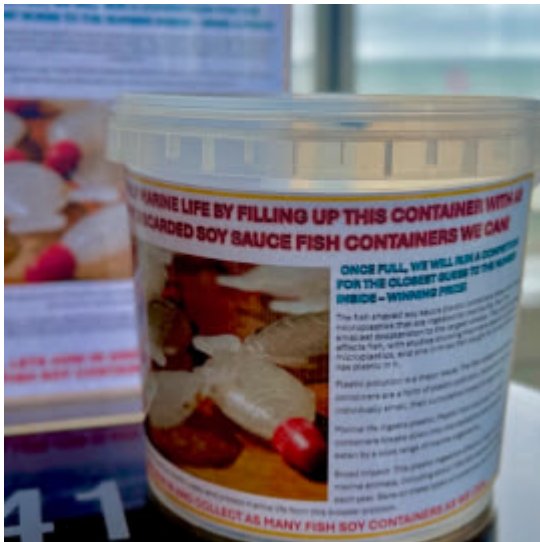
[Excuse me, how many are correct from the last 22 rounds? - Ed]

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](#).



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:**

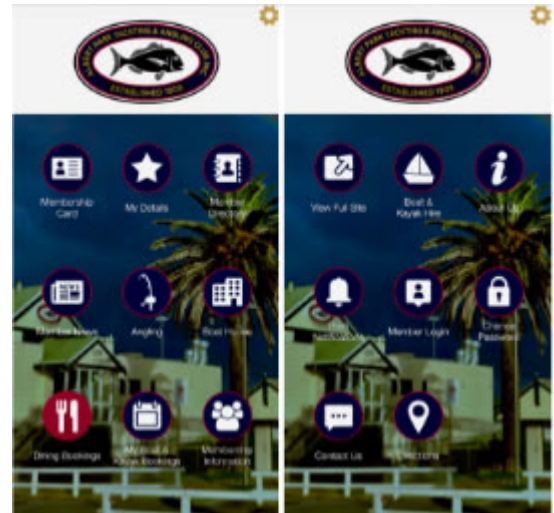
<https://tinyurl.com/APYAC-app-Apple>

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

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

Chantal Jacq

APYAC Boathouse Captain & Social Media Manager



History.

If you have any old club pictures or documents, we'd love to get copies. Contact: 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.

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:

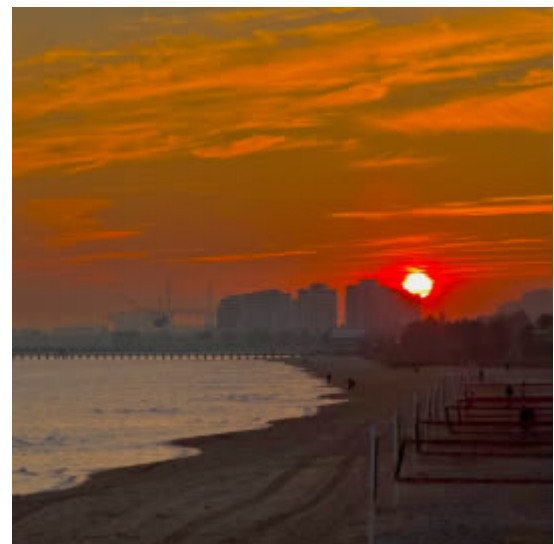
- Complete a boathouse, boat, or kayak induction.
- Hold a marine licence (for boat hire).
- Register as a hirer, and complete a risk waiver.
- Be 18 years or older.

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 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

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 12th - Tuesday 25th August 2026

CONTACT US



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