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Wednesday 14th October - Tuesday 27th October 2026

It's a frenzy.

Nice to have our President safely back from the U.S.A., albeit jet-lagged. We're pretty chuffed about how well our little angling club's foray onto the world's stage was received at the *17th International Conference on Shellfish Restoration*. **Lee's** report is below.

We held the Annual General Meeting last week; the highlight was a toss-up between **Barry Hayes** reading the President's Report and the amazing feast put on by *Ascot Catering*.

Two days later, **Leanne Planck** won \$1,200 in the Friday Member's Draw.

The Club will be closing for a private function from 4 p.m. this Saturday, 17th October. Last drinks at 3:30 p.m.

The *Melbourne Cup Day* function is currently sold out. If the folks at the weather bureau can promise perfect deck-weather closer to the day, we'll open up seat allocation outside. Get yourself on the waitlist if you are prepared to brave the weather.

Talking about waitlists, there is a large group on the membership waitlist hoping that you will forget to pay your annual subs. This is your last chance before you become fob-less and they move in.

Bob Pearce advised that there was a heap of bait and salmon in Beaumaris Bay a few weeks ago, and the birds were having a feeding frenzy. **Mike Carter-Key** is a pretty nifty drone pilot/videographer who managed to get amongst it, putting the antics of the birds to music. Watch his short movie by [clicking this link](#).

No wonder seagulls prefer a cold chip at the MCG; live bait fishing seems hard work.



It was almost impossible to cross Beaconsfield Parade last Sunday while 20,000 *Melbourne Marathon* runners raced up and down each side of the road.

Marathon running ... who would do that?

Well, it turns out our members do! Read about one of them below.

This is edition **132** of Tight Lines.

James Nixon,
Editor.



*At the AGM last Wednesday, **Mark Goldblatt** and **Peter Holdsworth** filled two of the three vacancies on the Committee before a sumptuous feast was provided by **Chris, Sebastian** and the crew from Ascot Catering. The Club needs volunteers; if you would like to get involved, please contact a member of the Committee.*

Parma Wednesdays.

4 - 8 p.m. Wednesdays

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 runs 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.

Club Meetings are held on the first Wednesday of the month.

The next **General Meeting** is on Wednesday 4th November; see below.

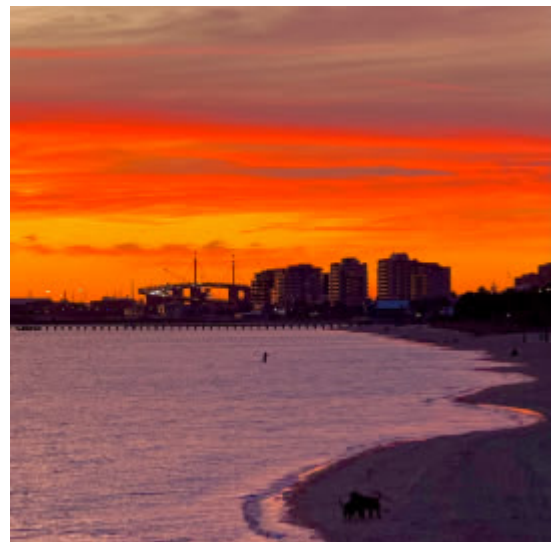
4:30 - 6:30 p.m. Happy Hours, selected Wines & Beers at \$4 a glass!

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

The meeting starts at 7:30 p.m.

Enjoy 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.

You have to be there to win!

Friday night at the Club.

The Members' Draw prize pool rolls at 7.30 p.m. sharp and is \$500 for Friday, the 16th October. To win, the member must be present and financial. When their name comes up, they must claim the prize within one minute. If unclaimed, the jackpot increases by \$100 each week until won. Last Friday night, **Leanne Planck** won \$1,200!

Weekly Raffle

Tickets are sold in the hour before 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 at the door and selling raffle tickets.

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

Reminder: When making a reservation for dining, it is expected that 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.*

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 that you will be directed to the website and will need to log in to 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)

***NOTE: This Saturday, 17th October, the Club will be closed for a private function from 4 p.m.**

No Happy Hour. Last Drinks will be called at 3.30 p.m.

Johnny Fab!

The Johnny Fab Sound & Light Experience
Saturday October 24th
7.30 p.m. - 10.30 p.m.

Free Entry

Full Dinner menu available.

Book your table **by clicking here.**

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



Melbourne Cup Day.

Tuesday 3rd November.

\$75 per person

From 12 noon (first course served at 12.30 pm).

NOTE: We are currently fully booked!

However, if the weather forecast blesses us with a prediction of sunshine, we will open up the bookings again for the outside undercover area and the southern deck.

Feel free to put yourself on the Waitlist; first come, first served.

Celebrate the race that stops the nation with us at Albert Park Yachting & Angling Club.



Enjoy a relaxed, fine-dining 3-course luncheon while taking in the stunning bayside views. *Vegetarian option available.

Seating will be inside, with outdoor seating available, weather permitting.

In the notes section, please specify if you would like a vegetarian option, or if you are sitting with a particular group.

- Hosted by James Nixon
- Complimentary glass of Mumm
- *All Races Live on Screen
- Race Sweepstakes
- Prizes
- Fashion Catwalk

Grab your tickets by clicking this link.

Oaks Day.

5th November.

\$65 per person

NOTE: Only a few seats left.

From 12 noon (first course served at 12.30 pm).

Celebrate the race that stops the nation with us at Albert Park Yachting & Angling Club.

Enjoy a relaxed, fine-dining 3-course luncheon while taking in the stunning bayside views. *Vegetarian option available.

Seating will be inside, with outdoor seating available, weather permitting.

In the notes section, please specify if you would like a vegetarian option, or if you are sitting with a particular group.

- Hosted by James Nixon
- Complimentary glass of Mumm
- All Races Live on Screen
- Prizes
- Fashion Catwalk

Grab your tickets by clicking this link.



Angler's Kitchen Specials.

Pretzels —served with butter. \$11

Pork knuckle —bread dumpling, Dunkelbier jus, sauerkraut, apple sauce. \$54

Veal Schnitzel —chips, apple slaw, lemon. \$35

Bratwurst —mash, pickled cabbage, mustard, gherkins. \$30

Apple Strudel —ice cream. \$12

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 and thus cannot book for Club functions or Anglers Restaurant Bookings until your membership is approved. Thanks for understanding.

anglers kitchen		LUNCH & DINNER BISTRO MENU	
GRAZE		SALADS	
NATURAL OYSTERS		CATAPAL	38
Instant	6	Bake on, cretons, bacon, egg, parmesan, anchovies, dressing	
Half dozen	32		
Full dozen	58		
CHARRED CORN RIBS	36	ROASTED PUMPKIN	25
Chili, peppers, lime, sea salt, peanut		Ancient grains, beetroot, dried cranberries, roasted seeds, lemon yogurt and maple-lemon dressing	
VEGETARIAN SPRING ROLLS	17	SUPERFOOD SALAD	25
Isoburg, chili & lime		Honey glazed carrots, chickpeas, roasted broccoli, quinoa, kale, seeds, tartar dressing	
PORK DUMPLINGS	23	CRISPY CALAMARI	22
Light soy and ginger sauce, seaweed salad		Rocket, pickled onion, balsamic, lemon mayo, Napa chris	
FRIED BARRAMUNDI WINGS	28		
Trashed root & seaweed sauce, lemon			
GRAZING BOARD	32	ADD-ONS	
Cured meats, Italian cheeses, pickled vegetables, olives, grilled focaccia		King prawns (real)	6
		Grilled chicken	6
		Crispy calamari	10

Wine of the Month.

Le Grand Cros

La Tortue Rosé

Côtes de Provence



Dry and fruity, this rosé seduces with its aromatic expression, elegance and freshness. From the heart of Provence on Julian Faulkner's family estate, this rosé offers the aromatic quintessence of Cinsault, Grenache, Syrah, and Rolle, and a careful balance between character and elegance.

A peachy colour. The nose is complex and intense, expressing notes of yellow fruit, powdery rose, and tropical fruit. The palate is full-bodied, the fruit is persistent, and the finish is delicious. Beautiful expression.

\$48 per bottle

President's message.

We Live in This Place. Let's Look After It Together

What an extraordinary journey!

As I write this report, I'm preparing to leave Washington State, USA, following one of the most inspiring experiences of my life — representing our wonderful Club at the *17th International Conference on Shellfish Restoration (ICSR 2026)*.

To think that our little angling club, established in 1909 on the shores of Port Phillip Bay, was invited to participate in an international gathering of leading scientists, conservationists, indigenous leaders and restoration experts is something every APYAC member should feel incredibly proud of.

Let me make one thing very clear —the reason I was there was because of **Bob Pearce**.

Bob's extraordinary passion, determination and tireless commitment to restoring our marine environment have been the driving force behind APYAC's conservation journey. What began as a vision has grown into something remarkable, supported by dedicated members and wonderful partners, including *Cardium Marine*, *The Nature Conservancy*, *OzFish*, *the Victorian Fisheries Authority* and *VRFish*.

Bob may not have been physically standing beside me in Washington, but his heart and soul were certainly there.

One of my proudest moments came when **Ben Cleveland** from Cardium Marine and I presented Kayakers Reef to the international conference. Ben did an outstanding job telling our story: where we began, what we've achieved and where we hope to go. Seeing Bob's contribution recognised on that international stage was incredibly special.



And the icing on the cake? Conference Chair **Dot Leonard** (93), who has dedicated decades to shellfish restoration, attended our presentation and later sought me out personally to tell me how inspired she was by what APYAC is achieving. What an incredible endorsement of our Club!

This journey has given me far more than technical knowledge about restoring reefs.

Throughout the conference, one message was repeated by Indigenous leaders, scientists and conservationists from around the world:

- Everything is connected.
- Healthy fish populations depend on healthy habitats.
- Healthy habitats depend on thriving ecosystems
- Thriving ecosystems depend on people being prepared to care for them.

One simple phrase stayed with me:

"We live in this place."

For more than a century, APYAC members have fished, boated and enjoyed the waters of Port Phillip Bay. We've watched our Bay change, we've benefited from its extraordinary natural resources, and now we have an opportunity—and a responsibility—to help restore and protect it.

We aren't owners of our environment; we're caretakers!

On my final day, rather than attend another organised excursion, I chose to walk alone amongst the towering forests and oyster beds of the Squaxin Island Tribal lands. I listened to the birds, felt the cold water, breathed in the forest and reflected on everything I'd learned.

And it struck me that perhaps the greatest gift I'm bringing home isn't just new knowledge, friendships or international connections, but a renewed understanding of what APYAC can become.

Not simply a blub that enjoys the Bay, but a community that actively helps protect its future.

Our Kayakers Reef project is only the beginning. With our members, boats, underwater technology, scientific partnerships and extraordinary volunteer spirit, we have the opportunity to contribute to marine conservation, habitat restoration, education and community science in ways we may never have imagined.

As **Peter Holdsworth** begins developing our three-year strategic plan, and works alongside Bob to explore future corporate support for conservation, I hope these experiences will help shape an exciting new chapter for APYAC.

My personal promise when I return?

Switch off. Listen. Be the storyteller, the teacher, the nurturer and the caretaker. And most importantly, help others—particularly our younger generations—discover their own connection to our beautiful Bay.

We may never see the full results of the restoration work we're beginning today.

But that's okay.

We're doing it for those who come after us.

A very special thank you must also go to our wonderful Vice President, **Barry Hayes**, for holding down the fort while I've been away and picking up the extra workload, particularly during our recent Annual General Meeting.

Barry stepped up to deliver my President's Report on my behalf, and what a job he did. His presentation was absolutely hilarious, had me in tears of laughter—so wonderfully delivered! I'm beginning to wonder whether I've found myself a permanent stand-in! (Special thanks to **James Nixon** for making sure that I saw it—*we'd be lost without you, James*)

Seriously though, Barry, your dedication, good humour and willingness to always go that extra mile for APYAC never go unnoticed. I'm incredibly grateful for your friendship, support and everything you do behind the scenes to keep our Club

running so smoothly. Thank you, Baz - you're an absolute legend! (as you repeatedly tell me)

To Bob, Ben, our Conservation Sub-Committee, our partners and every member who has supported this journey, thank you. You've helped put APYAC on the world stage, and I couldn't be prouder to represent you.

One Ocean. One Heart. One Community.

APYAC - we live in this place. Let's look after it, together!

Lee
Lee Spyrou,
President.

Important Notice.

Outstanding membership subscriptions.

Members are reminded that annual membership subscriptions and charges were due for payment by **31st August 2026**.

In accordance with the Club Rules, **memberships with outstanding subscriptions and charges will lapse within the next seven days.**

Members who have not yet paid their outstanding invoices are urged to do so immediately to avoid the loss of their membership and Club access privileges.

Following this process, the Committee will review the Club's membership numbers and available capacity to determine how many new memberships may be offered to applicants currently on the Wait List.

Members who have already paid their subscriptions and charges need to take no further action.

Barry Hayes,
Vice-President,
Albert Park Yachting & Angling Club.
President.

Three-year strategic plan.

The APYAC Committee has resolved to develop a strategic plan to guide the Club over the next three years.

The process will engage members, staff and community stakeholders to shape the Club's priorities, so APYAC continues its long and proud history as a welcoming, diverse and vibrant community organisation that serves its members well.

Committee member and Project Coordinator **Peter Holdsworth** (pictured) said: *"This plan will set out where we want the Club to be in three years, covering our membership offerings, governance, financial position, community involvement and reputation, and the strategies we'll use to get there."*

Planning will begin soon, with the final plan approved and implemented by the Committee in early 2027.

Want to help shape it?

We're looking for members to join the *Strategic Planning Organising Committee*. Contact Peter Holdsworth on 0419 374 574 or at pholdsworth @ pathwaysaustralia.com.au.

Angling.

Spring weather has arrived! Some calm days, but also strong winds and mixed weather, often warmer. The strong winds have kept anglers off the water. Keep an eye on forecasts; it's better to err on the side of safety than to practise your swimming style. The good news for Port Phillip anglers is that the water temperatures are rising and finally warmer than outside the heads: 15.4°C at the top end of the Bay, Mid-Bay 15.2°C. In the ocean, it's cooler than in the bay, 14.4 °C,.

It is official: snapper breeding in the Bay has started, the Bay water temperature is above 15C, and there has been a good flush of fresh water, plenty of pinkies around; whiting, squid and flathead biting. Wind predominantly still from the north to north-west with strong west to south-westerlies and the odd strong easterly thrown in.



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

It is starting to happen on the water; since last edition, there are fish out there if you try.

Snapper.

The new run of large Snapper has started, with large schools showing up on sounders. Early morning and sundown fishing seem to be most productive, although the fish do not always follow rules. When the new run of snapper arrives, they generally head to shallower water. Reports of good fish taken from St. Kilda to Black Rock. Good fish caught straight out from Hampton. BlackRock to Ricketts Point on 5-8 mts line producing fish. Williamstown, I would guess, out from the footy ground produced a great fish for Richard Muscat, 68 cm. **Mark** and **Mary Jane Mercieca** have been doing very well down at Portarlington, as has **Mick Sass**, who has already hit the top of the leaderboard.

Fish were also caught on Altona Reef and even around P2.

Remember to stay 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 consider returning the ones you don't 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 in 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 should be good, but the inclement weather generally means the Club marks are not delivering. The water is clearing 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, Portarlinton, Mornington to Portsea 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. Now is the time large squid enter the bay to breed and are hungry. Weather has not been helpful, but the

squid are there if you go out. Try Werribee, Point Cook, Campbell's Cove, Point Lonsdale, Sorrento and Blairgowrie. The red stick directly out from Altona Yacht Club and the boat ramp has had anglers bagging out on squid. Look for clear water and grassy patches. Try 3.5-size jigs; if no luck, try 2.5 jigs. 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 wind and rain we have had. Phillip Island has also been fishing well for large Squid.

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 to near the Clocktower in water as shallow as one metre. 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 schooling 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 right around the Bay by land-based anglers. An area a few hundred mts from the main beach at Williamstown, opposite the rotunda, for boaters has been productive.

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 and take plenty of drinking water as it warms up.

"One thing becomes clearer as one gets older and one's fishing experience increases, and that is the paramount importance of one's fishing companions." - John Ashley-Cooper.

John Spragg

Images: Mary-Jane Mercieca and Michael Sass.

OPEN	FISH	POINTS	IN-HOUSE	FISH	POINTS
MICK SASS	7	35.4	ROB RAFFA	1	6.8
MARK MERECIECA	3	16.2			
MARY-JANE MERECIECA	3	16.1			
RICHARD MUSCAT	1	6.8			
JOHN SPRAGG	1	4.7			
	15			1	

Boathouse.

Notice to Members

Updated Hireboat Fees & New Booking System (Effective October)

As our maintenance team continues their dedicated work in the boathouse, the rising costs of fuel and ongoing boat maintenance have required us to review our current hireboat operations. To ensure we can keep our fleet safe, well-maintained, and reliable for everyone, the Committee has approved an update to our hiring rates and booking process, taking effect this **October**.

Summary of Fee Adjustments

- **Standard Hireboats (Downstairs Fleet): \$75** per hire
- **Kayaks: \$30** per kayak
- **The Seahawk: \$240** per hire (For details, booking guidelines, or enquiries, please contact the Boathouse Captain directly)

New Booking System Launching in October

Alongside these fee adjustments, we are introducing a new booking system designed to streamline reservations and make reserving boats easier for members. Full instructions and details on how to access and use the new platform will be shared prior to the October launch.

We appreciate your ongoing support and understanding as we invest back into the quality and safety of our Club facilities and fleet.

Chantal Jacq,
Boathouse Captain.

LONGEST FISH		LENGTH	
SNAPPER	IN	ROB RAFFA	68
	OPEN	MARK MERECIECA	75
FLATHEAD	IN	ALEX SPYROU	49
	OPEN	RICHARD CAIN	47
SHARK	IN		
	OPEN		
1ST SNAPPER	IN	ROB RAFFA	68
	OPEN	JOHN SPRAGG	47
LAST SNAPPER	IN		
	OPEN		
WHITING	IN		
	OPEN		
WHITING BAG	IN		
	OPEN		
PIKE	IN		
	OPEN		
	IN		
	OPEN		
SALMON	IN		
	OPEN	JACK MERECIECA	54
CALAMARI	IN		
	OPEN	RICHARD MUSCAT	26
PIKE	IN	ALEX SPYROU	66
	OPEN		
BREAM	IN	ROB RAFFA	38
	OPEN		
JUNIOR			
FLATHEAD	JUNIOR - IN	MATTHEW GOWANS	40

Boathouse Volunteers



A special thank you to **John Eddison** for installing power points throughout the boathouse for the ease of battery charging, connecting the electronic scales, the Chef's freezer, and the sensor light over the Trip Record desk. John also installed propeller guards on all the hire boats.

EA385, which is destined for the hire fleet, had the engine run and the original canopy installed. We also welcomed to the Boathouse the donor of the boat, George Watkins, who was most impressed with the work done by the volunteers. This boat will be sea-trialled next week.

PA35. It is with much appreciation that we thank **Chris Herbert** and **Bruce Bourne** for the electrical work that has now been completed. The engine was tested, and next week the boat will be ready for a sea trial.

PA18. Work continued replacing the old flooring with marine ply. When the new flooring is finished, it will be painted and carpeted. When we have some clearance on the work aisle, the boat will have the inside of the hull restored and then put on the support frames to assess the condition of the hull exterior.

Rations.

Smokos on both days were a mix of sausages, pies, sausage rolls and Madeira cake. It's no wonder the smokos are going far too long.

With the leftover sausages no longer on the menu, the party pies and sausage rolls (when on special) seem to be the favourite, along with Madeira cake and the Mrs Cakes specialty every so often.

Ian Sekac.



APYAC Calendar 2026.

OCTOBER

Saturday 17th October – **Closed from 4 p.m.** (Private Function).

Saturday 24th October– **Johnny Fab** 8 p.m. – Free Entry.

NOVEMBER

Tuesday 3rd November – **Melbourne Cup Luncheon**.

Wednesday 4th November – **General Meeting** (*regular dining closed*) 7 p.m.

Thursday 5th November – **Oaks Day Luncheon**.

Saturday 14th November – **Regular Boys** 8 p.m.– Free Entry.

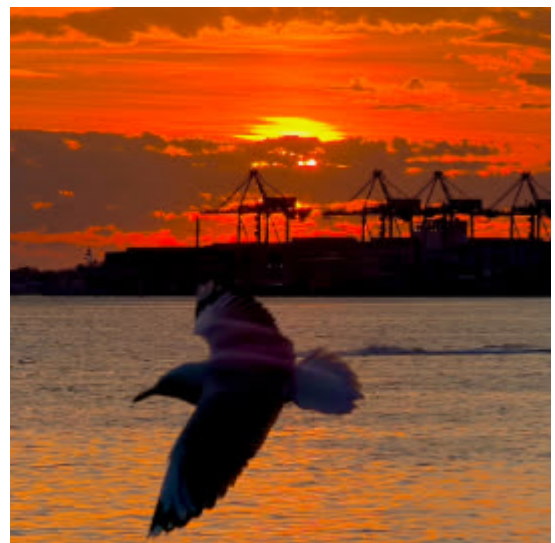
Saturday 21st November – **Closed from 4 p.m.** (Private Function).

DECEMBER

Wednesday 2nd December - **General Meeting** (*regular dining closed*) 7 p.m.

Saturday 12th December – **Kids Christmas Party** – *booking link coming soon*.

Thursday 31st December – **APYAC New Year's Eve Event** – *booking link coming soon*.



More events coming soon!

Note: Saturday Bands usually play from 7-9 p.m. or later during summertime.

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**

Fishing & Boating Season Calendar 2026-7.

OCTOBER / NOVEMBER

Max Coningsby Long Weekend Competition - 12.01 a.m.

Saturday 31st October – 4.00 p.m. Tuesday 3rd November

(prizes awarded at monthly meeting).

Sunday Sausage Sizzle - 2.00 pm Sunday 22nd November.

DECEMBER

Pot Of Gold Competition - 4.00 p.m. Friday 4th December – 2.00

p.m. Sunday 6th December.

Sunday Sausage Sizzle - 2.00 pm Sunday 6th December.

(11th–13th December / Backup POG Weekend dates)

JANUARY – NO COMPETITIONS

Clinker Boat Races - Australia Day, Tuesday 26th January.

FEBRUARY

Tiger Lyons Whiting Competition. - 4.00 p.m. Friday 5th February – 2.00 p.m. Sunday 7th February.

Sunday Sausage Sizzle - 2.00 p.m. Sunday 7th February.

MARCH

Purrumbete Long Weekend - Friday 5th March – Monday 8th March.

Sunday Sausage Sizzle - 2.00 p.m. Sunday 14th March.

Herring Island BBQ - Sunday 28th March, time TBC.*

APRIL

Flathead Frenzy Weekend - 4.00 p.m. Friday 2nd April – 2.00 p.m. Sunday 4th April.

Sunday Sausage Sizzle - 2.00 p.m. Sunday 4th April.

MAY

End of Season – Sunday Sausage Sizzle - 2.00 p.m. Sunday 30th May.

JUNE

Presentation Night - Saturday 19th June.

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

* Actual start time to be confirmed.





The Marathon.

‘Someone has to sit in the gutter and clap as the real heroes go by.’

John Blackman’s butchering of American humourist Will Rogers’ quote comes to mind every year as I watch thousands of runners silently pounding the road outside our Club.

There’s a bit of clapping, some yelled encouragement, and some hilarious signs, but the overwhelming takeaway of the Melbourne Marathon is the almost religious fervour on each runner’s face.

Collectively, they are a marathon, but each runner is on an individual journey. This flashing-by is the result of a lead-up that may have taken years. Everyone has a story.

Suddenly, your name is yelled, and out of the seething, shuffling humanity, you recognise a friend.

This moving silent mass just got personal. She yelled “James!” and I took her picture. Then she was gone.

They don’t hang around.

Cathy Roberts, one of our long-standing members, is a Spartan. Yesterday’s event was her 17th Melbourne Marathon. In all, she has completed 48 marathons plus two full-distance Ironman and 17 ultra marathons.

“I was 40 when I ran my first,” Cathy said. “Up until then I thought that marathons were unhealthy for women. As a teenager I’d seen a program where I learned Lisa Ondieki (formerly Martin) —probably our most successful woman marathoner— had stopped menstruating as a result of running. Of course, if a woman’s body fat drops below 4%, menstruation stops.

“As a healthy teenage farm girl, I thought, why would you do something that harmed your health?

“A series of events in the lead-up to my fortieth resulted in my first marathon, and the experience dispelled a lot of myths about the marathon for women.

“As you can see, I’ve retained my body weight, though not quite running the times Lisa did! Though I did manage seventh out of 66 in my age category on Sunday.”

Cathy’s competed in all world major marathons, some of them multiple times —four Boston, three Berlin— and has her Abbot’s six-star medal for completing the first six majors: Boston, New York, Chicago, London, Berlin and Tokyo.





- Ed]

She is one of fewer than 2,000 people on the planet who have run all eight major marathons: Boston, NY, Chicago, London, Berlin, Tokyo, Sydney and Cape Town; in the latter, she participated in the world age group championships for the 60-64 age group.

There's been some ultra runs too; she has twice completed the Comrades Marathon, a 90km road race in South Africa.

Her favourite? She says: "There's no favourite; I just feel very privileged to be able to run, travel the world, and meet wonderful people."

James Nixon.

[If you are interested in embarking on your first marathon, contact James Nixon by [clicking here](#), and he'll put you in touch with Cathy.

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.

Melbourne Boat Show

15th-18th October.

The *Boating Industry Association of Victoria's* Melbourne Boat Show is back at Docklands.

Victoria's premier boating event is on this October on the waterfront at Docklands.

Explore the world of boats, boating and the boating lifestyle!

Fishing, cruising, ski, wake, jetskis, pontoon, sailing boats and more.



There's something for everyone with sensational boat displays along Docklands waterfront and across five marinas. Great Stage Presentations, a Fun Kids' Zone, Fishing Simulator, Super Tank, Tall Ships, Wooden Boats, and Rig Rundown.

100+ exhibitors, hundreds of boats, new releases and loads of boating fun.

See you at the Melbourne Boat Show, Docklands, October 15-18th.

Melbourne Boat Show: free registration; just click this link.



Victorian fishing clubs hook funding boost.

Angling clubs will be upgrading facilities, growing membership and expanding community programs thanks to the Victorian Government.

Minister for Ports and Freight Melissa Horne announced 38 fishing clubs and associations will share in nearly \$300,000 in grants awarded from the *Stronger Fishing Club* grants program.

"Fishing clubs play a vital role in connecting communities, and these grants will help them attract new members, improve facilities and create opportunities for people of all ages and abilities to get involved in fishing."

Nearly \$1.2 million has been invested in 138 clubs and associations, with the first two rounds delivering a combined \$900,000 in funding to 100 clubs and associations.

The grants are funded by recreational fishing licence fees, as part of the Victorian Government's \$96 million *Go Fishing and Boating* plan.

Grants of up to \$10,000 were available to help increase club membership and promote participation in recreational fishing – including boat refurbishments, fishing gear, signage, IT equipment and club room repairs.

The grant recipients include:

Williamstown and Newport Anglers' Club & FPS
 Dederang and District Angling Club
 King River and District Fishing Club
 Leongatha Angling
 Mordialloc Motor Yacht Club
 Bass Strait Game Fishing Club
 Portland Sport Fishing Club

For the full list of grant recipients and more information, click this link.

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:**

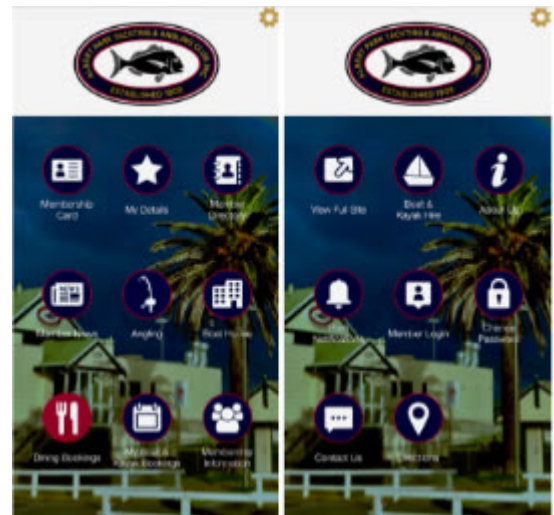
<https://tinyurl.com/APYAC-app-Apple>

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: The faster you help fill the bucket, the faster we can have a competition!



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 really only need one.*)

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 someone who lives in Surfer's (sandless) Paradise!*)

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 a.m. 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 because 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

Any ideas? [Just click this link here](#) and put TIGHT LINES IDEAS in the subject line.

The Tight Lines Editor is **James Nixon**.

Club Opening Hours.

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

Wednesday.

Open at 4 p.m.

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

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

Normal menu, specials: Parma Night!

Book tables to help prove demand.

Club 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 Hour 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 until 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 14th October - Tuesday 27th October 2026

CONTACT US



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