Chula Vista Marina Bay ViewPoint

News for Living the Boating Dream

CHULA VISTA MARINA NEWSLETTER | JULY 2022



NEWS FROM THE DOCKMASTER

Welcome Mariners! Please take a moment to read through the article about this year's tree trimming schedule that will take place in July. We will need your help to ensure we don't have to tow any cars.

As you all know the 4th of July is upon us. The Port of San Diego will be doing the annual Big Bay Boom fireworks display. If you have never seen this firework display,

it's something you don't want to miss. It is probably some of the best in the country. I know several of you are already talking about taking the boat out to see them. It is truly incredible to see them from the water and have them light up overhead. It does get extremely busy on the water though, so make sure to check all your nav. lights before leaving the dock and that you have life vest for all people on board. If you prefer to see them from land and want to avoid the crowds on the water, there are a couple good areas I recommend for viewing - the Ferry Landing in Coronado or the Embarcadero in Downtown.



See you on the Docks! Robert Zimmerman dockmaster@cvmarina.com

WELCOME TO OUR NEW MARINERS



Dorothy Starns and Robert Turnier brought in their very nice 23' Chaparral; **Frank Ballesteros** brought in his awesome 38' Californian that he recently purchased; **Stephen Larson** purchased a very nice 38' CHB *Carefree* that was already here at CVM; **Thomas Whaley** sailed in his beautiful 36' Catalina *Irish Dream* from Redondo

Beach; Shane Engelman sailed in his 36' Ericson *OutRun* from Ventura Isle Safe Harbor; Diane Ritchey-Andrews brought in her 38' Gulfstar *Diane's Dream* from Marina Cortez; Julie and Mark Demyan returned with their 25' Grady White; Todd and Shana Forsman purchased their beautiful 49' Hunter *Ahwahnee* already here at CVM; Miles McArdle and Ryan Malcomson purchased a 32' Luhrs already here at CVM; Mark Hulsey brought in his very nice 43' Fairline *Greek Time* from Gig Harbor WA; Katie Ferrell sailed in her nice 35' Ericson *Greggs Place* from the Marriott Marina; Harry and Mora Thompson sailed in their 39' Malo *Sea Fox* from La Paz; Sebastian Seimer sailed in his 27' Catalina *Dependent* from Shelter Island Marina; Angela Neel sailed in her 27' Columbia *White Knuckles* from Harbor Island West; and Bill Branson sailed in his 38' Catalina *Good Grief* from Shelter Cove Marina. Welcome!

CHULA VISTA MARINA TREE TRIMMING

Parking Lot Closures

Attention Marina Tenants: Starting **July 11th** we will be closing various parts of the parking lot for tree trimming.



Please take a look at the schedule below so that you can park in the lot accordingly. Many tenants like to park in the same areas, so mark your calendar for the dates.

Parking Lot Closure Schedule:

NORTH LOT, July 11th-12th - North parking lot will be closed starting at 12 PM on Monday, July 11th until 5 PM on Tuesday, July 12th. All vehicles in the North Lot will have to be moved prior to 12 PM on the 11th or will be subject to tow at 4 PM. Marina staff will be placing notices on vehicles in the North lot to please relocate starting on June 6th in order to give tenants plenty of time to relocate their vehicles. The North Parking Lot is closest to the Galley restaurant and consists of all the spaces up to Gate #2.

CENTRAL LOT, July 18th-19th - Central Lot parking, the spaces from Gate #2 to Gate #3, will be closed beginning at 12 PM on Monday, July 18th and will be closed until 5 PM on Tuesday, July 19th. Tenants will be given time to relocate vehicles and contacted by Marina staff if their cars are not relocated. Any vehicles remaining in the Central Lot after 12 PM on Monday, July 18th will be subject to tow at the owner's expense at 4 PM.

SOUTH LOT, July 25th-26th - South Lot Parking - Parking from the Dolphin's building to the Bill of Rights Kiosk will be closed beginning at 12 PM on Monday, July 25th until 5 PM on Tuesday, July 26th. All tenants will be given sufficient notice to move their vehicles. Any vehicles that remain in the lot will be subject to tow at the owner's expense at 4 PM.

We thank you for your cooperation!

COOKING ABOARD WITH LYNN

Lemon-Blueberry Poke Cake

- 1 box lemon cake mix and ingredients as required (9x13 cake pan)
- Lemon Blueberry sauce:
 - 1 ¹/₂ cup blueberries fresh or frozen
 - o 1 large lemon zest and juice. 1tsp zest, 1tbsp of juice
 - o 1/4 cup of sugar, 2 tsp cornstarch, pinch of salt, 1/2 tsp vanilla extract
- Toppings- ¹/₂ cup jarred lemon curd, 1 8oz container whipped topping

Instructions:

- 1. Prepare lemon cake per package directions, use 9x13 baking dish.
- 2. Prepare blueberry lemon sauce. In med saucepan combine blueberries lemon zest, lemon juice, sugar, cornstarch and salt. Stir to combine. Cook over med heat. Stir occasionally until mix starts to bubble and thicken (12 mins for frozen blueberries, 6-7 mins for fresh) Remove from heat and stir in vanilla and set aside.
- 3. Remove cake from oven allow to cool for 5 mins. Use the handle of a wooden spoon to poke holes into cake 1 inch apart and down to bottom (poke each hole twice). While cake is still warm drizzle the blueberry lemon sauce on top. Spread evenly over cake and ensure the sauce and berries get down into the holes. Let cake cool one hour.
- 4. In Med bowl add lemon curd and ½ cup of cool whip and whisk until smooth. Add remaining cool whip, fold into lemon mixture and spread the whipped topping on top in an even layer.
- 5. Refrigerate one hour before serving. (To make a flag cake for the 4th, use extra blueberries to create the blue ground and a container of raspberries or sliced strawberries for red stripes).

Happy 4th of July! Enjoy!

SOMETHING TO MAKE YOU LAUGH

