

# Chula Vista Marina Bay ViewPoint

News for Living the Boating Dream



CHULA VISTA MARINA NEWSLETTER | JUNE 2022



## NEWS FROM THE DOCKMASTER

Welcome Mariners to the June edition of the Chula Vista Marina Newsletter. In this newsletter we'll discuss a couple of Marina policies to keep in mind during the summer season, as well as a great summertime recipe from Lynn Myers, an extended-stay guest at the Marina. We expect it to be very busy and are already seeing the slips at the Marina filling up. We want to make sure everyone has a safe and enjoyable time while at their boats at CVM. Please remember to keep all fingers clear of obstructions.

Dock steps are the only thing that should be stored on your finger. Please only use your assigned dock box. Occasionally, we have an unexpected arrival of a new tenant and want to make sure they have no issues when bringing the boat in. We have placed current copies of the Marina's rules and regulation around the office area. Of course, if you have any questions just stop by the office and the Marina team can assist you.

Robert Zimmerman

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## WELCOME TO OUR NEW MARINERS

**Asher Fairweather** sailed in his 27' *Santana Deana* from Driscoll's Marina; **Monte Larson-Davis and Thomas Sweeney** returned with their nice 25' Bayliner *Stugots* that they had stored on a trailer; **Millie Mingo and Taylor Mingo-Terry** brought in their very cool 28' Luhrs *Hunky Dory* that they recently purchased; **Dawn Frenzel** sailed in her newly purchased S2 *Salacia* from Glorrietta; **Ariel Hauptman and William Kelly** purchased a 35' Catalina that was already at CVM; **Ember and Cody Roach** brought in their nice 36' Uniflite *Seas the Day* from Vintage Marina; **Arron Berco** brought in his awesome 24' Hurricane from Mission Bay; **Robin Perrino** brought in her cool 21' Maxum that she recently purchased; **Kathleen and Ronald Scott** returned with their very nice 25' Bayliner that they had stored on a trailer; **David Little** brought in his beautiful 37' Bertram *Fun Ticket II* from the Bay Club; and **Jody and Anna Glasnapp** brought in their immaculate 47' Sea Ray *Aventuras* from the Hyatt Marina. Welcome!



## CHULA VISTA MARINA PARKING RULES AND REGULATIONS

As summer approaches, we find it necessary to remind our tenants of the rules for parking in the lot per your signed license agreement:

**“VEHICLE POLICY.** You must display a Parking Sticker in any vehicle you intend to bring to the marina. No oversize vehicles including RV’s, truck campers or trailers, are allowed in the parking lot. Performing maintenance on or washing of the vehicle is not allowed. Vehicles cannot be stored in the lot and must be moved every 72 hours. Vehicle must be in good running condition, current license plates, no flat tires, and the interior of the vehicle cannot be used for storage of personal effects. No trailers or boats are allowed in the lot except by permit. No signs are allowed on vehicles including For Sale signs. If you violate the 72-hour parking limit, your vehicle is subject to tow and/or you will be assessed a Long-Term Fee of \$250 per month for such storage.”

We have noticed an uptick in tenants parking their trailers without permission from the office. Notifying Safety Patrol that you have parked a trailer in the lot is not the same as receiving permission and tag to park the trailer. It should also be noted that the Marina office reserves the right to refuse parking for any oversized vehicle or trailer.

As a general rule of thumb, parking in the lot is for vehicles only. We can/do allow trailers and larger vehicles to park on a case-by-case basis for a short period of time, but you **MUST** obtain a red trailer tag from the office each time. Just because one time you received a tag does not mean you have permission to bring your trailer each weekend and park it without a tag.



Plan ahead – If you are launching your small watercraft and need to park your trailer overnight before taking it back home or to storage - **please call the office.** Parking of trailers is in the SOUTH lot only (near the kiosk). You must obtain a red trailer tag from the office with the dates your trailer will be in the lot, so it is not given a citation from our Safety Patrol. If you cannot make it to the office before we close, we are happy to leave the trailer tag with our Safety Patrol. Your trailer **MUST** be detached from your vehicle. No boats or jet skis are allowed to be on the trailer while it is parked in the lot.

We hope this clears up some confusion, so there will be no need for the office to track down trailer owners and/or have a tenant’s property towed from the lot.

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## PROPER WASTE DISPOSAL



Please remember the trash cans on the docks are for domestic trash only. If you have large or bulky items, please bring them up to the marina office and we can unlock the dumpster area and we will have you dispose of it there. There are certain items we cannot take and they include all hazardous waste and oily bilge water. We can only take used motor oil. If you need Haz. Waste disposed of contact the office and we can direct you to the nearest facility that can take those items.

## COOKING ABOARD

This recipe is from Lynn Myers who lives aboard a 35' at CVM.

This old American recipe is from the deep South and lifted directly from a handwritten recipe card. Don't be turned off by the number of ingredients – it's worth the time. Most of them you will have in your pantry. It's delicious as a sauce or marinade, great on grilled chicken. The peppery tang from the lemon melds with the beer for a unique flavor. (No added sugar, milk, or eggs and it's gluten-free. Calories? Who cares!!)

### Beer Bar-B-Q Sauce

- Onion- med. chop fine (white or yellow)
- Ketchup 1 ½ cups
- Lemon-thinly sliced /seeded
- Beer (lager) 12 oz
- Prepared mustard 1/3 cup
- Salsa 8 oz
- Black pepper ¼ cups
- Canned tomatoes with chiles 8 oz
- Chili powder 3 tbsp
- Red wine 1 cup
- Garlic salt 2 tbsp
- Butter 1 cup / softened
- Celery salt 2 tbsp
- Vinegar ½ cup (white or apple cider)
- Hot sauce 1 tbsp
- Worcestershire ¼ cup plus 3 tbsp
- Jalapeno pepper- fresh or canned - seeded, rinsed and chopped fine

In a large pot stir all ingredients until well mixed. Bring to a low boil, Stir frequently.

Reduce heat to low, simmer for 30 minutes. Stir occasionally until cooked down to desired thickness.

For a smoother sauce, remove lemon slices and use an immersion or regular blender in batches. Use within one week or freeze.



**SOMETHING TO MAKE YOU LAUGH**