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January 2016

## 2015 Holiday Party

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A wonderful time was had by all at the Fort Lauderdale Mariners Club 2015 Holiday Party. Special thanks to Sandy Hoekstra Handrahan for all of her hard work organizing the event. In addition to everyone having a great time the club once again donated numerous unwrapped toys for less fortunate families. Photographs of the event can be found at: [2015 Holiday Party Photographs](#)

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### Monthly Meeting January Luncheon

January 7th, 2016  
RSVP with entree selection  
by January 4th, 2016 via  
email  
[cliszt@roiglawyers.com](mailto:cliszt@roiglawyers.com)

#### Location

Embassy Suites  
1100 SE 17th Street  
Fort Lauderdale, FL

Guest Speaker will be  
Glenn M. Stein.  
Author of  
Discovering North West  
Passage

Cost for Members  
\$25 per member (and up to 1  
guest)  
\$30 per each additional  
guest

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### 2016 Officers & Chair

*Skipper:* Bryan Emond  
*First Mate:* Michelle Otero  
Valdes  
*Yeoman:* Jonathan Dunleavy  
*Purser:* Arlene Weicher  
*Program Director:* Hector  
Ramirez  
*Bosun:* Craig Lizst  
*Actives Chair:* Sandy  
Hoekstra Handrahan  
*Historian:* Raul Chacon  
*Seminar Chair:* Tom Nolan

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### ITEMS OF INTEREST:

Please submit newsletter  
ideas and items of interest to  
the Editor:  
Jonathan Dunleavy at  
[jdunleavy@fowler-white.com](mailto:jdunleavy@fowler-white.com)



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## **About Us**

The Fort Lauderdale Mariners Club is dedicated to the promotion of ethical business practices among the sea-going community as well as the circulation of accurate and useful information to the boating community.

Our membership includes both professional and leisure boating enthusiasts, as well as industry experts and professionals in many disciplines from around the world.

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## **Join Us**

We welcome your interest in the Mariners Club and invite you to become an active member to the benefit of each of us individually and all of us as a community. The easiest way to join is to attend a monthly meeting as a guest of a current member.

Request an application form from an officer, complete it and mail it with your check for \$50.00 to the Mariners Club for consideration by the membership committee.

Two sponsors are required. If you want to join and do not know an active member, contact

Christopher Karentz  
ckarentz@sealimited.com

Please visit our website at:  
[www.flmc.org](http://www.flmc.org) to find out more!

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# **Lindsay's** **Beer** **Corner**



The best way to think of beer for food pairings is as an affordable luxury. Beer is a good choice for those foods that don't pair well with the quality of, regularly available, wine most people turn to as their regular fare. The best way to think about it is if the wine snobs turn to a varietal you're not certain to find at your local liquor store then beer might be an option. If the wines recommended for pairing are really expensive then beer might be a great choice. To get an idea think asparagus, artichokes, hot or spicy foods, Brussels sprouts, and desert all cause wine experts to recommend less common varietals or expensive champagne. For my final presentation to become a beer sommelier a food pairing presentation was mandatory. The choice; Brooklyn Sorachi Ace with olive oil and butter poached halibut, asparagus, and Israeli couscous. The asparagus and couscous were tossed in olive oil or butter and drizzled with lemon. Ground red peppercorns and chopped parsley tied everything together. The Sorachi Ace beer has strong citrus and herbal characteristics from the hops and a delightful breadiness from the malt and the yeast. Couscous and asparagus are difficult to pair with wine and the richness of the fish glistening in olive oil and butter made the only reasonable wine choice for this dish a champagne costing four to five times what the beer cost.

January beer pairing opportunities:

Beer has contributions to flavor from three main ingredients; yeast think clean crisp light, or esters fruity aromas to spiciness; hops think herbaceous, floral, citrus, spruce, the mouth numbing zing; fermentable sugars from malt, wheat or




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## VIDEO LINK OF THE MONTH

### 15 WORST BOAT CRASHES




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## PHOTOGRAPH OF THE MONTH




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## ART CAMPBELL'S WORD OF THE MONTH

Hijack

Can be traced to "women of the night" who preyed on sailors. These women through the use of distractions such as alcohol or promise of sexual favors, would lure the sailors to become involuntary recruits aboard a new ship. When trolling for their catch, the women would often use the initial greeting, "Hi, Jack."

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## Costa Cruises Returns to Port Everglades



By MarEx 2015-12-28 15:12:35

Italian line Costa Cruises has announced its return to Port Everglades, Florida with the 2010-built Costa Deliziosa. The Deliziosa is the first Costa vessel to sail from the port in four years, and in her inaugural trip she toured Costa Maya, Belize, Roatan and Grand Cayman. She will make another six departures from the port this winter.

Costa has had departures from Port Everglades since the 1960s, and port and company officials welcomed the company's return.

"Thank you to everyone at Port Everglades for an incredible welcome, both to Costa Cruises and Costa Deliziosa," said Scott Knutson, VP of sales for Costa Cruises North America. "Costa Deliziosa is the newest Costa ship to homeport in the United States, and we are excited for North American guests to see firsthand what makes Costa Europe's most popular cruise line."

The Deliziosa is of smaller stature than many of her competitors in the Caribbean market. The largest mega-cruise ships in the world depart Port Everglades, but the 2,300 passenger Deliziosa is built to Panamax dimensions to enable round-the-world touring. She still has large-ship amenities, though, and her layout and feel may be familiar to American cruisers: her interior designer, Joe Farcus, has done extensive work for Carnival, Costa's parent company.

On November 2, the port also added Royal Caribbean's Serenade of the Seas to its roster. She joins Oasis of the Seas and Allure of the Seas - the world's largest cruise ships - in Royal Caribbean's list of vessels sailing from Port Everglades. The ~2,500-passenger Serenade was previously based out of New Orleans.

Nearly 40 ships will make a call at or depart from Port Everglades in 2016. The peak winter season will include the January departures of Holland America's Amsterdam and Silversea Cruises' Whisper, both bound for four month voyages around the world. The port typically ranks among the top three busiest cruise ports in the world, and its officials expect 3.7 million multi-day passenger departures in 2016.

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## MIASF mourns loss of industry leader

With great sadness, we regret to inform you that former MIAF Executive Director Frank Herhold, who served as the Marine Industries Association of South Florida's executive director from 1990-2010, has passed away. He was 76.

Frank was a loving father, husband, grandfather and friend, as well as champion of the marine industry. The marine industry wasn't just a career for Frank, it was his life.

He was a great ambassador of our community and stewarded the marine industry through recessions, hurricanes and legislative achievements. Please honor Frank's example of service with loyalty, passion and leadership.

Fort Lauderdale Mariners Club made a donation to the MIAF Education Fund in honor of Frank.

candy sugar think rich mouthfeel, sweetness, roasted, rich deep flavors of molasses and copper colors deepening towards inky opaqueness. Holiday offerings and current seasonal limited releases of strong, dark, rich, toothy beers are available now for a limited time. Steve the Beer Buyer at Whole Foods Coral Gables has been cornering these limited releases longer and harder than anyone in the tri-county area.

This time of year my favorite pairings are Belgian ales. Buy up all the left over St. Bernardus Christmas, Delerium Noel, Corsendonk Christmas Ale you can. Try Whole Foods (you can call ahead and ask if they have it) or Total wine. Delerium Noel is the perfect pairing for spiral cut brown sugar or honey baked ham, or ham biscuits. Serve either with baked grits. Also great with pea soup. My favorite pairing for the others is my recipe for salmon; coat the salmon in walnut oil and syrup from "Harvest Song Walnut Preserves" baste with same while grilling. You can serve baked sweet potatoes with some of the chopped walnut preserves with the salmon. My other creation is to make Panetone (slice it like a regular loaf of bread) French Toast and serve it with Chimay Grande Reserve and maple sausage.

Other great classic pairings; Duvel with bacon, eggs, and English Muffins; Lindeman's Framboise and waffles served with Dark Amber Maple Syrup (the less expensive maple syrup, if there is such a thing). All the above are great simple dinners to whip together after a month of slaving for holiday festivities. No need to feel guilty because you won't have desert after that dinner and of course the beer is an

affordable luxury.

**About the author:**

*Donald Lindsey is a long time member of the Fort Lauderdale Mariners Club and one of only a few Beer Sommelier. Mr. Lindsey is the Beer Sommelier Vizewltmeister 2013.*



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## UPCOMING EVENTS



For more information, visit [Marineindustrycares.org](http://Marineindustrycares.org)



February 2, 2016

11 AM - 2 PM

For more information, visit [Goriverwalk.com](http://Goriverwalk.com)

**RIVERWALK  
BLUES & MUSIC  
FESTIVAL**

ESPLANADE PARK & DOWNTOWNER SALOON - FORT LAUDERDALE  
FEBRUARY 26-28 2016  
[www.riverwalkblues.com](http://www.riverwalkblues.com)



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