July-August 2020

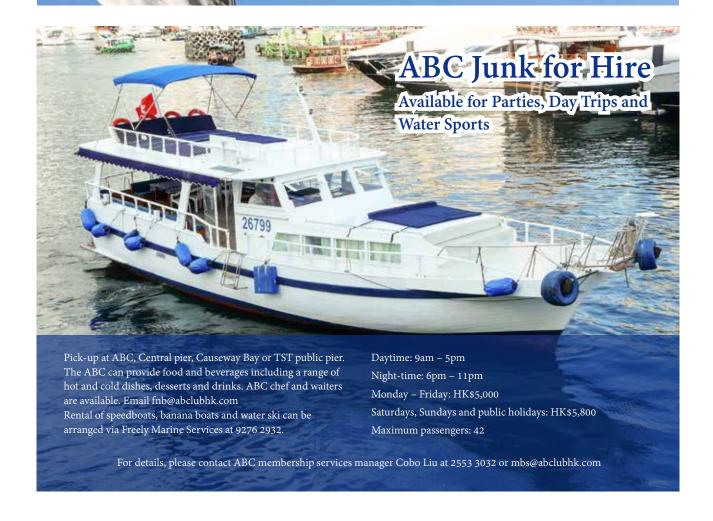




Summer at ABC



| Dates | ; | Yachts - ABC | Dinghy | Yachts - Other Clubs | | |
|-------|-------------|---------------------|--------------------------------|---------------------------------------|--|--|
| | July 2020 | | | | | |
| Sun | 5 | | Tong Po Chau Series - Summer 2 | HHYC Typhoon Series 3 | | |
| Sat | 11 | 13 1 | | HHYC Summer Saturday Series 3 | | |
| Sun | 12 | ABC Summer Series 5 | | | | |
| Sun | 19 | | | HHYC Typhoon Series 4 | | |
| Sat | 25 | | | HHYC Summer Saturday Series 4 | | |
| Sun | 26 | ABC Summer Series 6 | | | | |
| | August 2020 | | | | | |
| Sun | 2 | | | HHYC Typhoon Series 5 | | |
| Sat | 8 | | | HHYC Summer Saturday Series 5 (Final) | | |
| Sun | 9 | | Tong Po Chau Series - Summer 3 | | | |
| Sat | 15 | | | COA 4 Pubs Rally | | |
| Sun | 16 | (3) | | HHYC Typhoon Series 6 | | |
| Sat | 22 | | | HHYC Typhoon Series 7 (Final) | | |
| Sun | 23 | ABC Summer Series 7 | | | | |















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Horizons welcomes ABC member contributions of articles and photos. Please contact the editor at martin@drmartinwilliams.com





Chris Pooley
Commodore

" Now came the Dog Days -day after day of hot still summer"

[Watership Down]

The Dog Days of summer run annually from 3rd July to 11th August so-called because during this period Sirius the Dog Star is invisible being in conjunction with the sun. The Ancient Greeks and Romans believed that, as the brightest star, its power therefore augmented the sun's heat during the hottest time of the year in the Northern Hemisphere. Misconceived of course, Sol Invictus can impose his torrid authority unaided. The background to Dog Days was covered in an earlier summer letter

We are all familiar with the heat in HK's summers, but for many this year there is no escape to cooler climes------however there is an escape bolthole – see Middle Island article by Graham Price, with much on offer from improved menus to a range of water sports and various other new activities. Or simply relax there with your ice tinkling round in a long glass of Negroni or Tom Collins.

The Sailing Courses are FULL----a most welcome achievement and palpable endorsement of ABC's investment in the wholesale dinghy fleet replacement, post Typhoon, and renewed focus on training. A development also recognised in tangible form by the new sporting partnership with the HK Country Club. But there is much more than that to do afloat, see the Sailing and Marine Section. Looking further ahead sailors can pencil in the Opening Regatta dates of 19th-20th Sept.

On the F&B front the ABC team have a continual focus on innovation and the appeal of variety, while always preserving the standing of long-term favourites. Keep a watchful eye on Posters for the latest treats on offer: Bastille Day is sure to feature something special! Perhaps on the 20th July too, which is the anniversary of mankind's first foot on the moon in 1969.......

The Club, which throughout the Coronavirus induced-restrictions operated as close to normality as was possible with carefully assessed compliance to Government Rules, should be back to its former full capacity by July. So it's appropriate now to repeat my earlier message of thanks to members, in general, for their forbearance and understanding during this frustrating period. Sadly, though there were a few unrelated exceptions with several unwelcome incidents over the past few months. While stressful times no doubt played a part there is no excuse for abuse towards staff who attend to their duties diligently and cheerfully, day after day, regardless of any stress they may themselves feel.

The Club's Articles and Bye-Laws provide for adequate graded responses to any breaches but more fundamentally it is a basic tenet of decent human behaviour that those in a position to receive service treat those tendering it with all due respect and courtesy in return . It's saddening to have to mention this, and I very much hope the return to normality will be accompanied by a similar return to full tranquillity within the Club and an unblemished continuance of its justified reputation.

That said it's time to look ahead to better fortunes in the second half of the year. There are some signs of economic 'green shoots' and certainly your Club is geared up ready for an upsurge in convivial gatherings. Astrologers might suggest the eclipse of the sun that occurred, unusually, on Midsummer's Day be the harbinger of that change......?



For advice related to yacht insurance and risk management, contact your Aon consultant now:













Dear Reader,

In the previous issue of *Horizons*, I showcased our newly renovated swimming pool, which is providing welcome relief now that the warmer weather is here. We are seeing more and more members enjoying the Club, as restrictions ease slowly and we all get used to wearing masks and temperature checks.

By Graham Price – Chairman, House and Building Committee



In the heat of summer, for reasons I don't quite understand, the Club's officers sit down and try to thrash out a budget for the coming year. As with any large family, we have a long list of things we would like to spend money on, and like most families these aspirations have to be tempered by the money available.

There are some things we absolutely have to do, e.g. licensing, government inspections. There are other things we need to do, e.g. essential maintenance such as replacement of air conditioning plant.

There are things we ought to do, e.g. improving operations, staff training, improvements to facilities; and then there is the long list of maintenance we have been putting off, and major improvements.

The pot of money we have to play with is not large, and is made up of fees paid by new members joining and what we can earn on operations – sailing courses and food and beverage. Most of your monthly subscription goes on maintaining the staff and essential fabric of the Club. Any new projects have to be funded out of what we can earn.

So eat and drink more!





One of the most difficult things to determine on a limited budget is, "What should we spend our money on to give greatest benefit to members?" This is tough to answer, especially given members' varied activities at the Club.

- For those with young children the upkeep and development of the playpark and swimming pool must surely be top priority!
- For the sailors, boating facilities, races, after competition events are perhaps most important.
- Members who don't particularly like being afloat perhaps focus more on relaxing on The Deck or in the Waglan Bar,
- Some relish the atmosphere of the Four Peaks Restaurant, dining to the music of David Robinson.
- And a few of us pound the treadmill and lift some weights in the gym.

So how do we satisfy all these people? We are a diverse bunch – with different languages, cultures, incomes and expectations. The truth is that your Committee is only able to meet **your expectations** if you tell us what you think about the Club, its facilities and its services. So please make your views and suggestions known. DO remember that we are Members of a Club, a family if you will, and sometimes there must be a little give and take.





Middle Island - Tong Po Chau

Following Chinese New Year and the impact of the Covid-19 restrictions, activities at Middle Island slowed down. But at the time of writing, we are gearing up for the busy summer season. Middle Island will be open everyday for sailing courses, but the clubhouse will be open Tuesday – Sunday. For Tuesday - Thursday, food and beverages will be available from a selected menu. Friday - Sunday will operate as normal.

In addition to the relaxed, yet well appointed clubhouse, with superb food and barbeque facilities, Middle Island is a great place for your staycation. It is not uncommon to see young people enjoying the watersports facilities, plus there is a trampoline and a giant chess set.

You can easily get to Middle Island either from the main clubhouse, or by using the RHKYC Ferry from "The steps" - a landing point midway between Deepwater Bay and Repulse Bay on the coastal path.

Middle Island is also the location where we ran "Active Kids", our activity for children who were not able to attend school during Covid. It has been an amazing success story, with children sampling water sports, sailing, kayaking and stand up paddle boarding, and finishing up the session eating a snack they have prepared themselves. We started back in the spring with pancakes, and often ended up with a hot dog or burger, washed down with the signature, award winning, ABC chilled orange squash!



Our General Manager Philippe teaching kids how to become a Masterchef.



MI head chef Aurelien hosting a cooking class for kids.

staff keeping the

clubhouse clean.

Main Clubhouse

Our landlocked base in Shum Wan is akin to a venerable person who needs care and attention. We will have some maintenance work to do on the concrete, and the construction joints. We also need to change an airconditioning chiller this year, along with replacing some of our catering equipment in the kitchens. These are all tasks which have to be done behind the scenes, and hopefully you will not even be aware of them.

You will see from time to time our maintenance staff in their blue overalls, fixing and repairing things to keep the clubhouse operating. Spare them a thought and say "Thank you" - it makes their work so much more worthwhile.

The House Committee members are constantly looking for ways to improve, and our use of the Four Peaks Restaurant and indeed the Harbour Rooms and The Bridge are in our spotlight. Please do let me know any thoughts you have - you can use the email address below.

Graham Price Chairman House and Building Committee rearcommodore.house@abclubhk.com

Q: How to Best Improve the Club with Available Funds? A: Your ideas welcome; plus you can help by eating and drinking



SAILING & MARINE

Live in the sunshine, swim in the sea, drink the wild air

- RALPH WALDO EMERSON

SPORTS AND RECREATION AT MIDDLE ISLAND BY RICHARD KNIGHT

We were very pleased to be back on the water after the COVID-19 restrictions were eased in early May. We have seen a huge increase in early bookings for this summer and by the end of May we received over 550 bookings.

There has certainly been a rush for parents to secure summer activities as overseas travel is a more difficult option this year. This is obviously a great opportunity for us to introduce even more children and adults to the sport we love and we are looking forward to a busy summer on the water!

We also switched over to a new booking system at the beginning of May. It allows for more flexibility from our side but it also has some more features for your side.

You can now check your booking using the booking reference that is emailed to you once you have completed a booking and there is also now a wait list function where you can add your contact details to be added to the wait list.

For this summer the Club has also introduced a new programme of cooking classes for adults. Now you can learn from the Club's top chefs in a series of lessons at Middle Island. Check out the website for more details.

A new inter-club sporting partnership has been established with Hong Kong Country Club and Aberdeen Boat Club members are invited to join their summer sports camps.

These camps are for 4 yr olds up and include a range of onshore sports not available at Aberdeen Boat Club. We will be developing new opportunities in the future as well so look out for further updates.









Junior & Youth Sailing Courses

If you missed out on the summer courses, the next round will start in September on the weekends and then during the October half term holidays.

We will also have courses over the Christmas holidays.

Check out our website www.abcmiddleisland.com and booking system for all the dates available.

Junior & Youth Explorer Teams

We are excited how these teams are developing and we will be expanding the capacity of these teams after the summer. You can find out more details online.

www.abcmiddleisland.com /explorers



Other courses & private groups

If you have a group of 4 to 6 sailors of a similar standard you can also email our Chief Instructor Howie at chiefinstructor@abclubhk.com to arrange extra group lessons.



New York



ABC Assistant Instructor Training

The next course is scheduled for September. Participants must be at least 14 yrs old and be of at least HKSF Level 3 sailing standard. The course is 2 days plus 1 day work experience on a real course.

Course 3 19 & 20 September

Powerboat Training Courses

Besides the RYA Powerboat level 2 course, we now also offer the following courses!

RYA Powerboat level 2 2 day course

RYA Safety Boat Course 2 day course

Powerboat Navigation

& Passage Making 2 day course

Powerboat Handling 1 day
Powerboat Trip 1 day



Adult Sailing Courses

The following courses are scheduled throughout the year.

Adult Beginner

5 day course Monthly

Intermediate Sailing Activity

1 day course Most Saturdays

Adult Racing Club

1 day course Most Sundays

Intro to Lasers

2 day course Once per month in summer

Adult Level 3

5 day course Next course in November

Advanced Courses

2 day course By request





SUMMER.





10 MAY 31 MAY 14 JUNE **28 JUNE 12 JULY 26 JULY** 23 AUGUST

OPEN TO ALL IRC & HKPN BOATS



SEAFOOD LUNCH AT ONE OF THE **OUTLAYING ISLANDS**





Sailing & Marine news



ARA



The team were excited to be back on the water in May and have settled into the regular training schedule for May and June. For July as usual the schedule will be adjusted to focus on weekday training during the school holidays.

ARA - Trial days

For sailors who are interested in joining the team we will be running a few trial days in August. If you have completed Stage 4 or the Youth Feva course using the spinnaker then you can join a trial day. Please check out the ARA webpage for dates and to sign up https://www.abcmiddleisland.com/ara-team.

The Optimist team will be running trial days on 29 & 30 August.

Mark laying course

Thanks to feedback from the last edition of Horizons we have a number of people interested in this mark layer course.

We have scheduled the first one for 8 & 9 August as it also coincides with the Clubs Dinghy Racing on the 9 August which will be a chance to put the skills learnt into practice.

Check out the website under Powerboat courses for more details and to book a place on the course. We will plan more courses in the autumn as we prepare for the Club's major annual Southside Regatta at the end of November.



Race volunteering

Throughout the year, the club hosts various yacht and dinghy races and to run these races we rely on members to volunteer.

Members can volunteer to be rib drivers, mark layers, race management assistance or Assistant Race Officer (ARO).

For race management assistance, this can include recording wind speed/direction, helping with registration, recording results. For these, no prior experiences are required and we will give you a briefing on the day and the race management team will always be there to assist!

Prior experience is required for mark layers and ARO, and for rib drivers, you will need to have a valid PVOCC.

If you are interested in volunteering, please email Jennifer at marinecoord@abclubhk.com

Opening Regatta 2020

The Opening Regatta 2020 will be held on 19 & 20 September.

This two day event will involve windward/leeward courses and an Island course.

The Notice of Race and online registration for the regatta can be found at the club website.



Four Peaks Race 2021

Start training!!! This overnight adrenaline fueled sailing and running race will be held on 6 & 7 February 2021.

The Notice of Race and online registration can be found at www.4peaksrace.com

There will be some changes to this edition of the race, so read the Notice of Race carefully!





Marine -Typhoon Preparations

We would like to take this opportunity to remind you to make the necessary typhoon preparations ahead of the season, whether it be changing the mooring lines, swivels and shackles.

Reminder: Once T3 is hoisted all club ferry and club sampan service will be suspended until T3 is lowered.

IMPORTANT: For moorings in the Aberdeen Typhoon Shelter, please **DO NOT** tie your mooring buoy with an adjacent mooring!



DINGHY CRUISER CHALLENGE

Words: Richard Knight Photo: Jennifer Li & Richard Knight

This year saw a new format for the annual challenge between the Club's dinghy and cruiser sailors. The event was once again held in the Laser 2000 double handed dinghies but for the first time at ABC a match racing format was used.

What is dinghy match racing...

- Each team consisted of a helm and crew and we had 5 teams taking part.
- Each match was lvl racing over a two lap windward / leeward course.
- Two matches were on the course at the same time but starting 5 minutes apart.
- Matches were about 10 minutes long and teams changed opponents after each race.
- There were specific procedures for the pre-start, protesting and on the water umpiring.
- After the round robin stage the top 4 teams progressed to the finals round.
- Teams that were not racing waited on the committee boat and were able to watch the other races.

With this new format there was a lot of new information for sailors to take on board so the day started with a briefing from Richard Knight about race formats and procedures.

Richard explained about how to follow the pairing list (race order). This shows important information about who is racing who, which side of the start line teams should enter from in the pre-start, as well as which boats the sailors would be using.

It was then the turn of David Fan, the Chief Umpire for the day (and also a World Sailing International Umpire) to explain the on the water protest procedures as these are quite unique to Match Racing.

After an hours briefing the sailors prepared their boats and the race committee headed out to setup the race course in Repulse Bay. The first flight (2 matches per flight) of racing got underway shortly after 1130hrs.

The first match was Callum Brechin against Tristan Stewart, followed by Sjoerd Hoekstra against John Berry while Thomas Berry had the first bye and was able to watch the action unfold from the committee boat.





In those matches Tristan and John secured their first wins. With each flight of two matches taking just under 30 minutes to complete the remaining 4 flights of the round-robin were completed in about 2 hours.

John secured 4 race wins and was the clear leader while Sjoerd, Tristan and Thomas ended up with a three way tie on 2 points each. The tie break rules failed to split the three teams so it was decided to run the finals round as a round-robin format again.

There was some close racing in the finals round as all the teams got to grips with the format, particularly the pre-start routine and as they battled to take control of their opponent.

By the end of the finals round robin it was once again John Berry who finished at the top of the results table with 3 race wins. Tristan Stewart took second place, Sjoerd Hoekstra third and Thomas Berry in third. With John Berry representing the dinghy sailors they were also awarded bragging rights as the challenge winners.

This was a great first day of match racing at the Club and after receiving positive responses from Sailors to Umpires and the Race Management team, we have scheduled another match racing event on 6 September, be sure to register your interest early at www.abcmiddleisland.com.

Many thanks to the umpires including Lesley Anderson, Felix Yam, Howie Suen led by Chief Umpire David Fan, as well as Richard Knight, Jennifer Li and the marine staff for running the race management.





60 secs to start... and counting...

For people who are in a rush - summary of the Sailing and Marine section

Marine Yacht Sailing Other activities

Typhoon Preparations

Do the preparations sooner rather than later.

Pontoon access

Pontoon access cards are not transferable.

Dinghy Sailing

Sailing Courses

Scan the relevant QR codes on page 9 for details of the September & October courses

Dinghy Match Racing

The next dinghy match racing will be held on

6 September

Register your interest on www.abcmiddleisland.com

Waglan Series 2019-2020

Prize giving to be held on 2 July.

Summer Series 2020

3 more races remain in this summer sailing series!

Opening Regatta 2020

Mark your diaries, the annual Opening Regatta will be held on 19 & 20
September

Four Peaks Race 2021

The 2021 edition of this adrenaline fueled overnight race will be held on **6 & 7**

February 2021.

Register for the race at www.4peaksrace.com

Club dinghy race

Itching to go dinghy racing?
Our summer races have
started, visit
www.abcmiddleisland.com
for more info

Learn to mark lay

Want to learn?
Contact Richard at
misportsrec@abclubhk.com

Volunteering for race events

Interested in helping or becoming an ARO?

Drop us a line:
marinecoord@abclubhk.com

Staying in touch

To know our latest news, make sure you provide us your latest email address. Update: mbs@abclubhk.com

Answer to Halloween Poster: No One Escapes The Manor THIS HALLOWEEN

YOU ARE INVITED TO THE PARTY AT

> THERE THERE

JHT 31 HCT 2020

Early Bird Offer: First 50 pax - \$198

Regular Price:

Adult: \$298 ONLY

Kids (Under 18 y/o): \$198



Can you find all the letters in the poster to complete the sentence?

Answer on bottom of pg.16

RSVP:

Amy - booking@abclubhk.com





The ABC Member who Sells James Bond Yachts

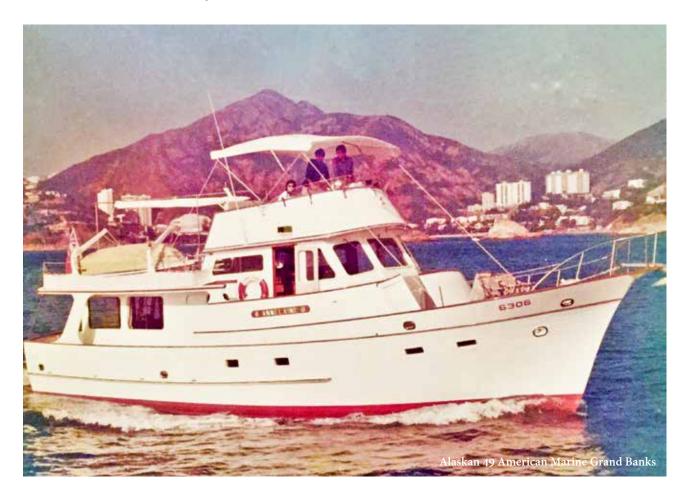
Words by Martin Williams, photos by Gordon Hui

While *The World is Not Enough* doesn't rank among the best James Bond films, it does feature an impressive boat chase – as Bond pursues a female assassin driving a motor yacht, who speeds along the River Thames, makes a sudden turn to enter a canal, triggers an explosion, returns to the Thames and makes another fast turn before running aground by the Millenium Dome, leaping off right before the boat is blown up by two torpedoes Bond has fired.

Which might all seem very remote from the typically tranquil Aberdeen Boat Club, yet there is a connection – as the assassin's yacht is a Sunseeker, the brand of boats owned and sold by long-term member Gordon Hui Yip-wang.

Gordon is was born in Hong Kong, and started boating here with his parents in 1966, at just five years old. "We headed to places like Tai Long Wan in Sai Kung, Deep Water Bay, Junk Bay – well before the new town of Tseung Kwan O was built, Cheung Chau, Lamma, and Double Haven, which seemed a remote place, like a paradise," he recalls.

Gordon's parents were members of the Club, and he remembers coming in early years, when, "The Clubhouse was just an army-style shed, with bar, sofa, tables, and pictures on the walls [the Club moved into its current premises in 1979/80]." He went to boarding school in the UK, then studied architecture there.



On graduating, Gordon lived in London, and worked as an architect in Docklands, before the area was developed into Canary Wharf. His company's offices were on a Dutch barge, and a major project involved designing floating offices along the Thames. Though this project was abandoned after the stock market crash in 1989, it did give Gordon a chance to travel to a work site by jet ski: hardly as spectacular as a James Bond boat chase, but still surely looking dashing in his blazer and tie.

Gordon set up a property investment company in London, and often returned to Hong Kong,

especially to enjoy leisure time with friends and family. With boating in his blood, he bought his first Sunseeker – a Tomahawk 37 – in 1992, and moored this in Aberdeen. He chose Sunseeker partly as he liked the performance-oriented, deep-V hulls that originated through the UK-based boat builder collaborating with renowned racing boat designer Don Shead.

With this motor yacht – the first of seven Sunseekers that Gordon has owned, so far – he revisited Double Haven and other places of his childhood, though travelling far faster than in his father's Alaskan 49, which had been built in Junk Bay by American Marine (now Singapore-based Grand Banks).

Gordon decided to move back to Hong Kong in 2003, and Sunseeker founder Robert Braithwaite asked if he would be interested in selling the company's yachts here, and across Asia. Gordon agreed, becoming Managing Director of Sunseeker Asia. He has since helped establish franchises in other countries in the region, though Hong Kong accounts for around half the sales in Asia.

HORIZONS • 2020/7-8

Robert Conference 20

Tomahawk 37









Overheard 2











Absolutely Fabulous: The Movie

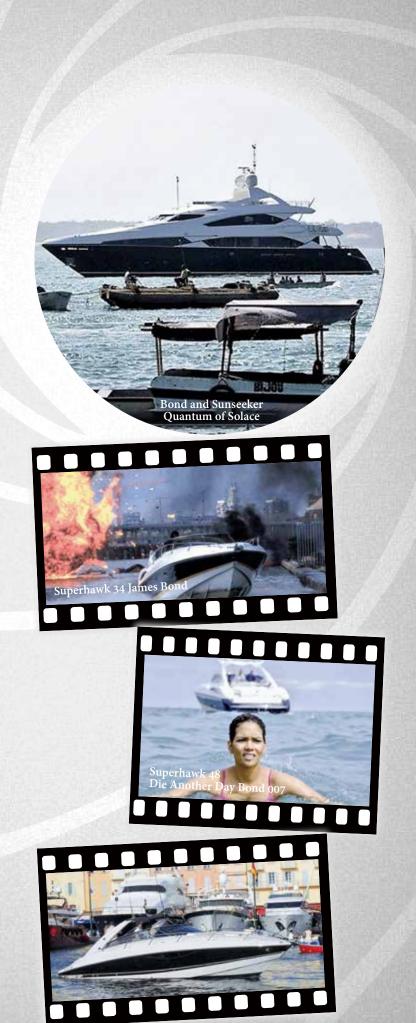
Marketing plays a key role in driving sales, and while Gordon organises boat shows, this also includes brand placement in films and television shows. "Sunseekers have been in a few Hong Kong films, like *Overheard Two*, and *Z Storm*: we had a 40-metre model in that," he says. While *Z Storm* was a thriller, the same model of boat also appeared in the British comedy *Absolutely Fabulous: The Movie*.

But Sunseekers are best known for featuring in James Bond films, especially *The World is Not Enough*. "The boat was driven by power boat racer Sarah Donohue," says Gordon. "She drove at 30 knots, and made curves into canals. It was amazing driving, and she broke about six gearboxes during the sharp turns." Club Members may be glad to know that, otherwise, no actual Sunseekers were harmed during the making of the film – the boat that audiences see exploding was little but a replica hull with an engine.

Later, a Sunseeker appeared in *Die* Another Day, but with filming cut short by bad weather, its cameo role is limited to a bikini-clad Halle Berry climbing on board and driving off. There's another in Casino Royale, and in Quantum Solace, James Bond jumps onto a Sunseeker to fight bad guys.

Gordon describes Sunseeker as a "cool, pioneering British brand," akin to Aston Martin, and a lunchtime meeting with local Aston Martin distributor Gordon Hui led to some joint promotion. "We arranged a Quantum Solace viewing in Cyberport," says Gordon. "I think it was more successful than the official premiere here."

But arranging promotions via blockbuster Bond movies is not always plain sailing. "For Skyfall, I took the production crew for a recce lasting a few hours in Hong Kong, after we had permission from a client to film on his boat. The owner was excited as this could help promote his boat, but there were budget changes and they eventually filmed the scene on a sailing yacht, in Turkey," says a disappointed Gordon.







In the pre-Covid era, Gordon spent around three months per year out of Hong Kong, attending a dozen or more boat shows all over Asia. Nowadays, he is becalmed by travel restrictions, though there are still sales and enquiries, partly as boating offers people a chance for relaxation with families, with the safety of social distancing at sea. Sunseeker was acquired by Dalian Wanda Group in 2013, but remains UK-based, employing around 1700 people. "We have a new hyrid, diesel-electric propulsion system, with an engine by Rolls Royce," says Gordon. "It's more sustainable, and will be future of the Sunseeker."

Even if you are too eager to get your very own Sunseeker to wait for this propulsion to be finalised, you would need to wait around a year from ordering to taking delivery. Plus, there's the small matter of money involved, with even the entry level Predator 55 starting at £705,000, and grander versions several times this, though Gordon notes there is also a high performance power boat, the 70-knot Hawk 38, starting at £535,000.

Perhaps, then, you won't be rushing to grab your chequebook just yet. But if you are interested in learning more about Sunseekers and their movie roles, perhaps look out for Gordon in the main Clubhouse. He reactivated his membership in 2003, and drops in occasionally. "It's like your local pub, a friendly place with friendly members," says Gordon. "The Club's like a big family."





A Day of Sizzling Summer Golf

Graeme Brechin (Captain for the day)

On the morning of Friday 12 June, twelve hardy ABC souls braved the Golf 'Links' of Deep Water Bay. I say braved, not because of the Scottish context of Golf Links where the wind and cold can sap every ounce of your energy and spirit then quietly, as your score slips further, digging deeper pushing you well on the road to insanity, but because of the heat, incredible heat with little or no breeze. Actually I think this along with the humidity at well over 90% can certainly drive you to insanity just as quickly.

However, overall I think we all had a good day out. A great success numerically as ten of our hardy souls returned after 18 holes to the Clubhouse seemingly in full possession of all their faculties.

Only two missing in action. One lady, quite correctly retiring due to the heat; and one, Greg Paull, who was forced to retire injured after trying to smash a drive (over the Clubhouse?) on the longest drive hole. He was playing alongside your faithful Scribe here, who had just put his ball on the edge of the green. This I have to admit on my part was fully under the auspices of "even a blind squirrel can find a nut one day". A valiant effort from Greg in trying to better this, but all he managed to do was pull a muscle in his back on the point of impact when he looked to almost take the skin off the ball. He soon realised his back was not going to work over the next nine holes so he gallantly retired to the bar...

I think shot of the day, though, went to Stein Olson – who on the hardest hole on the course with a stroke index of one, a par three, he chipped in for a two. This with Steins "two strokes" on this hole, adjusted the net score to one better than a hole in one at -1 and five Stableford points. Remarkable! Handicap Committee???

The ladies group of Joyce Yang, Celina Wong and Jenny Fu Chun were the overall stars for playing some super golf. Hole after hole they were on the green or close in regulation, with one or two putts away from glory. I have to say the greens were very tough, though. Not the usual DWB standard of very true with the speed of a ball over a sheet of glass. A little bumpy and slow this time.

Drinks on the Balcony and lunch in the Coffee Shop blended to a happy, noisy, piecemeal affair, with all of us spread out over a few tables as, unusually for DWB, all the facilities were so very busy, I think because so many people are stuck in HK at the moment. So we had to delay our Prizegiving a little after lunch, so as to not disturb too many Members, but this did allow us to sample a little more of the HKGC's well stocked wine cellar, right through into the afternoon....

| Prizes we | Prizes went to: | | | | |
|-----------|---|----------------|-------------|--|--|
| | Brendon Ho (Winner) | | 35 | | |
| Male | Graeme Brechin | | 33 | | |
| | Stein Olson | | 31 | | |
| | Celina Wong (Winner) | | 32 | | |
| Female | Kelly Mai | | 23 | | |
| | Jenny Fu Chun | | 21 | | |
| Nearest p | in menno one hit the green! So no winner. | | | | |
| Nearest t | he pin woman | Joyce Yu | | | |
| Long driv | e men | Graeme Brechin | | | |
| Long driv | Long drive woman | | Celina Wong | | |

Graeme getting ready for his shot







Blind Wine Tasting for New House Wines

By Graham Price, Rear Commodore for House & Building Committee

Every 2 years, we review our house wines. This is an arduous duty for the House Committee, as it involves sampling or tasting a selection of wines and deciding which is going to be our "house Wine".

This year, an unforeseen side effect of COVID has been that we have the opportunity to purchase quality wines at much lower cost. Guided by our F&B manager and would-be sommelier Mr. Robin Sherchan, the committee were quizzed on 5 white and 5 red wines. A hard taskmaster, Robin insisted that we rated each wine on its Colour, Bouquet and Taste before making any freestyle comments and finally grading the wine on a scale

from 1 to 5: from "I don't care for this wine" to "I love this wine".

In order not make a hasty decision which we later regretted, the committee took their time, making sure that the tasting was conducted thoroughly, and where necessary tasting again to confirm the gradings!

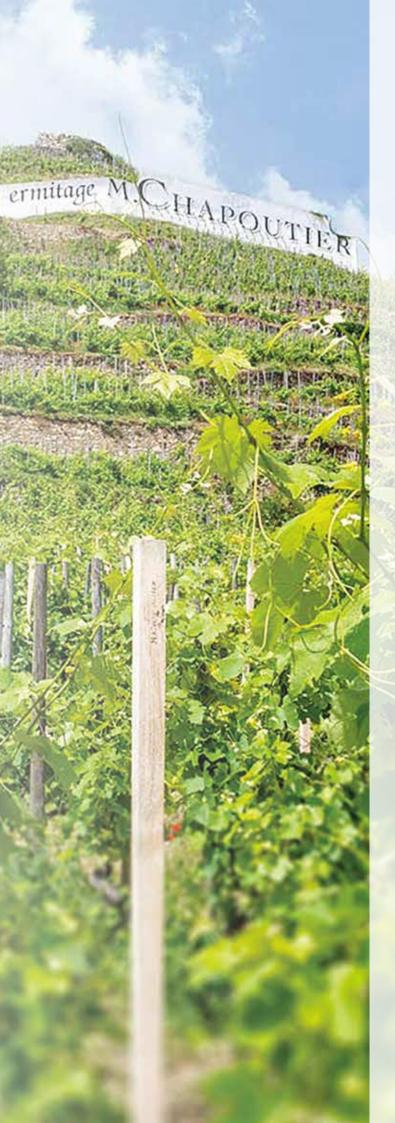
Finally, we reached a decision, and our new house wines for next 2 years starting 1 July 2020 are M. Chapoutier Luberon Blanc La Ciboise (White) & M. Chapoutier Costièries de Nîmes Rouge La Ciboise (Red) from the famous wine region of Cote du Rhone. They will be available for only \$150 per bottle & \$32 per glass!



Robin pouring the wines for the blind tasting.



House committee members Mr. James Smith & Mr. Martin Ganz deliberating on their choices.



Chapoutier

or Maison M. Chapoutier, produces wine from appellations across the Rhône region, and though the company dates back to 1879, quality improved during the 1980s under Michel Chapoutier's leadership over the vineyards and winemaking facilities, leading to Chapoutier receiving considerable international attention for the wines' quality.

M. Chapoutier Luberon Blanc La Ciboise (White)

Luberon is in the southeastern Rhône Valley, and is one of Europe's oldest wine regions, dating back to 750 BC, it received official AOC status in 1988 and is known for producing charming value wines. The wine is pale with green and yellow tints, and has aromas of white blossom, lemons and exotic fruits. Its taste balances freshness and roundness with great length.

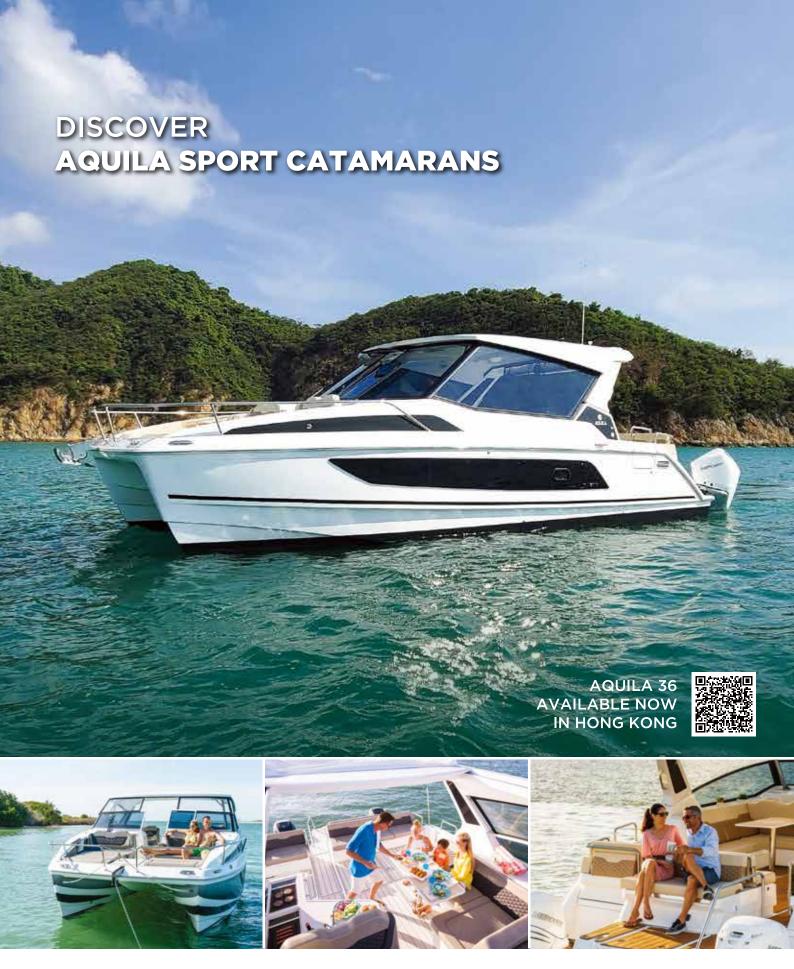






M. Chapoutier Costièries de Nîmes Rouge La Ciboise (Red)

With its bright, deep, dark garnet, Costières de Nîmes Rouch is expressive on the nose, releasing notes of red fruit and sweet spices. It is delicious on the palate, dominated by the notes of red fruit, with a finish showing a fine touch of spice and liquorice, along with delicate, silky tannins.





















JULY PROMOTIONS

The Galley & The Patio
Italy - Inspired Mediterranean Dishes
The Four Peaks Restaurant

New Summer Dishes

AUGUST PROMOTIONS

The Galley & The Patio

Spain - Inspired Mediterranean Dishes

The Four Peaks Restaurant

New Summer Dishes



Aberdeen Boat Club 香港仔遊艇會

July & August Cocktails of the Month

Around The Globe \$75

- Fresh watermelon, jalapeno
- Tequila, triple sec
- Simple-syrup, lime juice
- Garnished w/ baby watermelon

Pink Lady \$65

- Fresh watermelon juice, basil
- White rum, angostura bitters
- Garnished w/ watermelon

Cucumber Sparkler (non-alcohol) \$45

- Mint, cucumber
- Home-made cucumber syrup topped up with peppermint tea
- Garnished w/ cucumber & mint







Beer & Wine of the Month Promotion - July





Beer & Wine of the Month Promotion - August











Semi-Buffet Surf & Turf Night

with Free Wine Tasting for home delivery

The Galley & The Patio, Saturday, 25 July, 7pm

Fresh garden salads, starters, premium cold-cuts and delectable desserts on buffet. Mains to order from the menu: choice of premium US Beef OR Free Range Chicken OR Grass-fed Australian Lamb AND King Prawns with appetizing sides.

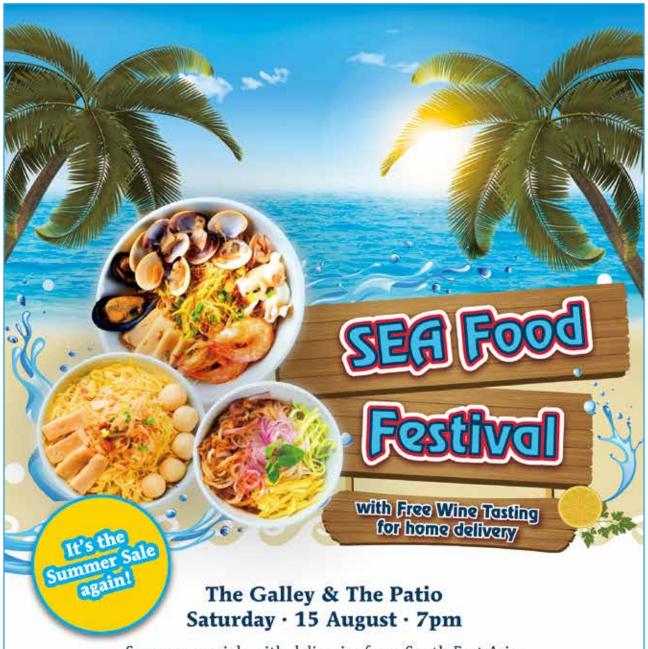
Adults: HK\$197 ONLY!

Concessionary price for members over 65 years of age: HK\$157 ONLY!

Children (3-12yrs old): HK\$97 ONLY!

with same choice of mains in kids' portion, or may order à-la-carte





Summer specials with delicacies from South East Asia.

There will be unlimited choices of fresh salads, starters, chilled seafood and a range of Asian-inspired foods from Malaysia, Singapore, Vietnam, Thailand, Indonesia and the Philippines.

Adults: HK\$199 ONLY!
Concessionary price for members over 65 years of age:
HK\$159 ONLY!

Children (3-12yrs old): HK\$99 ONLY!







Bombay Street Food Gala

The Galley & The Patio, Saturday, 29 August, 7pm

Welcoming Autumn, this night will be filled with savouries from medieval Bombay's Irani cafés – featuring a variety of famous street foods like pani puris, bhajis, dosas and more, followed by famous ABC curries, tandoori, and naans. These mouth-watering dishes can be followed by delectable Indian desserts!

Adults:

HK 228 only

Concessionary price for members over 65 years of age:

HK\$188

Children (3-12yrs old):





Upcoming Exclusive Dinners & Events at ABC for Summer!!

17 JUL Friday 7PM

Wine Tour of Spain" Wine Dinner with Brand Ambassador, Mr. Jong Hyun Kim at Four Peaks Restaurant

7 AUG Friday 7PM

Exclusive Cigar & Rum Night with Mr. Eric Piras at Middle Island Clubhouse

27 AUG
Thursday
7PM

Exclusive Champagne Dinner with Brand Ambassador, Ms. Fifi Kirstein at Four Peaks Restaurant

This event is by invitation and on a first come, first served basis.

Please email Robin at fnb@abclubhk.com to be included in the VIP invite list for these exclusive events!

*Extremely limited Seats Please book early to avoid disappointment!

Swimmer Camp Swimming courses

JUL

6 (Mon) - 9 (Thu)

13 (Mon) - 16 (Thu)

20 (Mon) - 23 (Thu)

27 (Mon) - 30 (Thu)

AUG

3 (Mon) - 6 (Thu)

TIME: 9am - 12noon

9am - 9.30am Starfish (max 4 kids) - formerly Beginner I

9.30am - I 0am Turtles (max 6) - formerly Beginner 2

10am - 10.30am Turtles (max 6) - formerly Beginner 2

10.30am - 11.15am Manta Rays (max 6) - formerly Improver 1

11.15am - 12noon Dolphins / Sharks (max 8) - formerly Improver 2/3

The weekly swimming lessons

(24 August – 7 December) in the afternoon (except public holidays and mid-term break, dates to be confirmed)

e e e e e e e e e e e

PRICES: ABC members \$300 pw

Non ABC members \$330 pw

Please contact: Coach Kaley

kaleytomlin@yahoo.com or call 6071 6344





Home Wine Delivery July 2020

Free Wine Tasting (Saturday 25 July) 6:30-8:00pm at The Patio

| SPARKLING | | Selling Price | Qty | Amount |
|--|--|--|-----|--------|
| Flor – Prosecco Brut DOC NV – Veneto, Italy Elegant pelage, with exuberant fruit-salad nose and a dry, minerally palate that fruit and a long, clean, structured finish. | shows plenty of fresh | HK\$120 | | |
| Oddero, Moscato d'Asti Cascina Fiori DOCG 2019, Piedmont, Italy Beautifully intense yellow color, fragrant and aromatic bouquet with light flor tangerine and yellow peach. Fresh, sweet and aromatic on the palate. | ral hints of sage, | HK\$160 | | |
| ROSE | | Selling Price | Qty | Amount |
| Rivera – Castel del Monte Rose DOC 2017 – Puglia, Italy Light Cherry hue with purple highlights; fruit-rich, emphatic bouquet with no strawberry; crisp, refreshing palate with full fruit and delicious acidity. | otes of cherry and | HK\$95 | | |
| WHITE WINE | | Selling Price | Qty | Amount |
| Seifried Sauvignon Blanc 2019 – Nelson, New Zealand (Wine Spectator: 91) Aromatic and fresh Sauvignon Blanc flavours were encouraged prior to vintage canopy management. The fruit was destemmed and pressed immediately after fermentation was initiated in stainless steel tanks to retain the clean aromatic | er harvest and a cool | HK\$145 | | |
| Matias Riccitelli – The Apple Torrontes 2017 – Mendoza, Argentina This crisp and refreshing torrontes is a classic example. The nose has fresh an of roses and citrus. On the palate its complex and refreshing. Try it on its own enjoy with your favorite food. | · · | HK\$120 | | |
| Villa Medoro – Pecorino d'Abruzzo IGT 2017 – Abruzzo, Italy A refreshing white wine made from the relatively rare Pecorino grape, without an combination of fresh fruity notes of peach and pear with a pleasant floral bouquet versatile. | | HK\$135 | | |
| | | | | |
| 17RED | | Selling Price | Qty | Amount |
| 17RED Cantina del Pino – Barbera 'Asti Superiore DOCG 2016 – Piedmont, Italy (I Aromas of ripe black cherry, plum, and some pepper. It has the typical high acidit with medium-low tannins, and an elegant mouthfeel leading to a dry, spiced finish | y of a Barbera d'Asti | Selling Price HK\$145 | Qty | Amount |
| Cantina del Pino – Barbera 'Asti Superiore DOCG 2016 – Piedmont, Italy (I Aromas of ripe black cherry, plum, and some pepper. It has the typical high acidit | y of a Barbera d'Asti h. es Suckling: 91) nice spicy component. | | Qty | Amount |
| Cantina del Pino – Barbera 'Asti Superiore DOCG 2016 – Piedmont, Italy (I Aromas of ripe black cherry, plum, and some pepper. It has the typical high acidit with medium-low tannins, and an elegant mouthfeel leading to a dry, spiced finish Tenute Silvio Nardi – Rosso di Montalcino DOC 2015 – Tuscany, Italy (Jame Intense ruby red colour. Assertive aroma with hints of ripe red fruits alongside a n Presents itself as warm, soft and full on the palate; firmly structured with a strong | y of a Barbera d'Asti h. es Suckling: 91) tice spicy component. but velvety, non- ania, Italy cious and persistent. | HK\$145 | Qty | Amount |
| Cantina del Pino – Barbera 'Asti Superiore DOCG 2016 – Piedmont, Italy (I Aromas of ripe black cherry, plum, and some pepper. It has the typical high acidit with medium-low tannins, and an elegant mouthfeel leading to a dry, spiced finisl Tenute Silvio Nardi – Rosso di Montalcino DOC 2015 – Tuscany, Italy (Jame Intense ruby red colour. Assertive aroma with hints of ripe red fruits alongside a n Presents itself as warm, soft and full on the palate; firmly structured with a strong aggressive presence of tannins. Good length. Sorrentino – MODDA Gragnano Della Penisola Sorrentina DOC 2018 – Campa Ruby red, fruity with persistent red fruit notes. Full-bodied, pleasant, elegant, viva This fresh, slight bubbly, grapey with red fruit characteristics best pair with red sat Bodega Burdigala – Campo Alegre Tempranillo 2013 – Toro, Spain Black, red and blue hues. Hints of minerals, blackcurrant with taste of blackberry, mouthcoating, liqourice on the finish. | y of a Barbera d'Asti h. es Suckling: 91) nice spicy component. but velvety, non- ania, Italy ncious and persistent. nuce pizza and pasta. herbs and oak. Rich, | HK\$145 HK\$185 | Qty | Amount |
| Cantina del Pino – Barbera 'Asti Superiore DOCG 2016 – Piedmont, Italy (I Aromas of ripe black cherry, plum, and some pepper. It has the typical high acidit with medium-low tannins, and an elegant mouthfeel leading to a dry, spiced finish Tenute Silvio Nardi – Rosso di Montalcino DOC 2015 – Tuscany, Italy (Jame Intense ruby red colour. Assertive aroma with hints of ripe red fruits alongside and Presents itself as warm, soft and full on the palate; firmly structured with a strong aggressive presence of tannins. Good length. Sorrentino – MODDA Gragnano Della Penisola Sorrentina DOC 2018 – Campa Ruby red, fruity with persistent red fruit notes. Full-bodied, pleasant, elegant, viva This fresh, slight bubbly, grapey with red fruit characteristics best pair with red sat Bodega Burdigala – Campo Alegre Tempranillo 2013 – Toro, Spain Black, red and blue hues. Hints of minerals, blackcurrant with taste of blackberry, | y of a Barbera d'Asti h. es Suckling: 91) nice spicy component. but velvety, non- ania, Italy ncious and persistent. nuce pizza and pasta. herbs and oak. Rich, | HK\$145 HK\$185 HK\$125 | Qty | Amount |
| Cantina del Pino – Barbera 'Asti Superiore DOCG 2016 – Piedmont, Italy (I Aromas of ripe black cherry, plum, and some pepper. It has the typical high acidit with medium-low tannins, and an elegant mouthfeel leading to a dry, spiced finisl Tenute Silvio Nardi – Rosso di Montalcino DOC 2015 – Tuscany, Italy (Jame Intense ruby red colour. Assertive aroma with hints of ripe red fruits alongside a n Presents itself as warm, soft and full on the palate; firmly structured with a strong aggressive presence of tannins. Good length. Sorrentino – MODDA Gragnano Della Penisola Sorrentina DOC 2018 – Campa Ruby red, fruity with persistent red fruit notes. Full-bodied, pleasant, elegant, viva This fresh, slight bubbly, grapey with red fruit characteristics best pair with red sat Bodega Burdigala – Campo Alegre Tempranillo 2013 – Toro, Spain Black, red and blue hues. Hints of minerals, blackcurrant with taste of blackberry, mouthcoating, liqourice on the finish. **Please Note: The listed items do not qualify against minimum monthly F&B charges | y of a Barbera d'Asti h. es Suckling: 91) nice spicy component. but velvety, non- ania, Italy ncious and persistent. nuce pizza and pasta. herbs and oak. Rich, | HK\$145 HK\$185 HK\$125 HK\$190 Grand Total: | | |
| Cantina del Pino – Barbera 'Asti Superiore DOCG 2016 – Piedmont, Italy (I Aromas of ripe black cherry, plum, and some pepper. It has the typical high acidit with medium-low tannins, and an elegant mouthfeel leading to a dry, spiced finisl Tenute Silvio Nardi – Rosso di Montalcino DOC 2015 – Tuscany, Italy (Jame Intense ruby red colour. Assertive aroma with hints of ripe red fruits alongside a n Presents itself as warm, soft and full on the palate; firmly structured with a strong aggressive presence of tannins. Good length. Sorrentino – MODDA Gragnano Della Penisola Sorrentina DOC 2018 – Campa Ruby red, fruity with persistent red fruit notes. Full-bodied, pleasant, elegant, viva This fresh, slight bubbly, grapey with red fruit characteristics best pair with red sat Bodega Burdigala – Campo Alegre Tempranillo 2013 – Toro, Spain Black, red and blue hues. Hints of minerals, blackcurrant with taste of blackberry, mouthcoating, liqourice on the finish. **Please Note: The listed items do not qualify against minimum monthly F&B charges. Member Name: Mr. / Ms / Mrs. Membersh | y of a Barbera d'Asti h. es Suckling: 91) nice spicy component. but velvety, non- ania, Italy ncious and persistent. nuce pizza and pasta. herbs and oak. Rich, s** | HK\$145 HK\$185 HK\$125 HK\$190 Grand Total: | | |
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Total amount will be charged to Member's account. Order accepted by email or in person.

Contact the Food & Beverage Department at 2555 6216 or Email: bar@abclubhk.com

FREE delivery will be offered for purchases over HK\$1200, pleased allow 3 working days for delivery.

All wines are subject to availability

Home Wine Delivery August 2020

Free Wine Tasting (Saturday 15 August) 6:30-8:00pm at The Patio

| SPARKLING | | Selling Price | Qty | Amount |
|---|---|---------------|-----|--------|
| De Stefani Prosecco 0.15 Millesimato Dry 2017 – Veneto, Italy A soft, creamy mouthfeel is followed by peach blossom, citrus and honey. | | | | |
| CHAMPAGNE | | Selling Price | Qty | Amount |
| Moet & Chandon Brut Imperial NV – Champagne, France Wine Spectator 91 pts A fine aperitif, with a lacy texture, lightly juicy acidity and well-knit flavors of poached pear, pickled ginger, currant and lemon curd. Creamy finish. | d | HK\$295 | | |
| WHITE WINE | | Selling Price | Qty | Amount |
| Penley Estate Aradia Chardonnay 2016 – South Australia <i>James Halliday 5 Stars Winery</i> A ripe, rich, perfumed nose of butter, citrus, melon and yeast with a creamy finish. | | | | |
| Risky Business Luxe Riesling 2019 – Western Australia Notes of citrus fruit and elder-tree, wide and important taste, a good minerality. | | | | |
| Domaine Serge Laloue Sancerre Blanc 2018 – Sancerre, France Tons of zesty lime and passion fruit notes with lots of crushed rock minerality. | | | | |
| RED WINE | | Selling Price | Qty | Amount |
| Penley Estate Argus Shiraz Blend 2017 – South Australia James Halliday 5 Stars Winery Aromas of liquorice, blackberry and cinnamon on the nose. On the palate, there is flavours of sarsaparilla, dark chocolate and cassis in a fresh medium bodied style. | | | | |
| Jaffelin Bourgogne Rouge Pinot Noir 2017- Bordeaux, France Aromas of crunchy red fruit. Powerful yet supple on the palate with smooth, coated tannins. The fruit is perfectly balanced with the oak, adding fine aromatic complexity. | | | | |
| Castelforte Amarone della Valpolicella DOCG 2014 – Valpolicella, Italy <i>Best Value Amarone!</i> Aromas of cherry jam, ripe black cherries and spicy notes of vanilla and licorice. On the palate it is juicy, well structured with a fresh and fruity finish. | | | | |
| GIN | | Selling Price | Qty | Amount |
| Rock Rose Scottish Gin – Scotland IWSC Silver Medal On the rose, there is a delicate bouquet of rose, mixed with deeper cardamom and a touch of citrus the palate, fruity berries merge with a floral nose to give a full-bodied, rounded gin. Bright notes pil as the juniper comes forward. | | HK\$330 | | |
| **Please Note: The listed items do not qualify against minimum monthly F&B charges** | | Grand Total : | | |
| Member Name: Mr. / Ms / Mrs. Tel No: (Office) (Home) Delivery Address: | | | | |
| Delivery Date: Member Signature: | | | | |

Total amount will be charged to Member's account. Order accepted by email or in person.

Contact the Food & Beverage Department at 2555 6216 or Email: bar@abclubhk.com

FREE delivery will be offered for purchase over 12 bottles, pleased allow 3 working days for delivery.

All wines are subject to availability





ticatedly combined or expressively contrasting. Light or dark wood tones, satin matt finishes, gently sliding handleless pull-out compartments with self-closing and interior lighting. Design by sieger design. **Duravit Asia Ltd**, Unit 3408B, 34/F, AIA Tower,

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OBJECT TO PROJECT





