



The Water Line

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Hours of Operation

Administration Office

Tel: 916-808-5712

Fax: 916-808-8163

Sunday-CLOSED

Monday–Friday

8:00 AM to 4:30 PM

Saturday

8:00 AM to 4:00PM

Fuel Dock

Tel: 916-808-7133

Cell: 916-807-0838

September 16 - March 15

8:30AM to 5:00PM

March 16 - May 15

8:30AM to 7:00PM

May 16 - September 15

8:30AM to 8:00PM

Contact Marina Staff anytime

between 8:00 AM and midnight.

VHF Radio Channel 16

Cell: 916-807-0838

Marina Security can be

contacted from 11:00 PM to 8:00 AM

VHF Radio Channel 16

Or cell: 916-825-2955

Email Us:

sacmarina@cityofsacramento.org

Web Site:

www.sacramentomarina.com

GOODBYE SUMMER

Well, it's that time of year again. The days are getting shorter, but fishing season is here! We hope that everyone enjoyed their summer at the Marina. Have a safe and wonderful holiday season.

17th ANNUAL HALLOWEEN POTLUCK

SAVE THE DATE! Frank and Beth Garcia of B-19 would like to invite you to their annual potluck on B-Dock. **The date is Saturday, October 28, 2006 at 6:30 pm.** Bring a dish and have some fun, costumes are welcome too! *Electricity available*

TIMELY BERTH PAYMENTS

Please remember to make your berth payments no later than the 10th of each month! On average, we send out more than 100 delinquent notices to patrons monthly. Of those 100, an average of 15 are receiving delinquent notices for the 2nd time, and average of another 5 are being forwarded to the DMV for a lien against their boat. By the time a boat is sold at lien, the uncollected debt can be as high as \$6,000 per occurrence, far more than can be recovered through a lien sale. In fiscal year 2006, this uncollected revenue represented 4% of the Marina's total berth rentals. As you know, the Sacramento Marina is an enterprise fund and must rely on its revenues to survive. To stem this revenue loss, we will be instituting a new delinquency process. **In addition to late fees assessed after the 10th of the month, beginning December 1st, 2006, any monthly payment not made by the last day of the month in which it is due will result in the issuance of a 30-day termination notice to the berth licensee.**

PROPOSED ORDINANCE CHANGES

As stated in the packets that were mailed to you, the proposed ordinance changes and Marina Rules & Regulations were considered by the Law & Legislation Committee on September 5th, 2006. The proposed changes are scheduled for review by the full City Council scheduled on October 17th at 7:00 pm. Please look for the final staff report on our website for this next meeting after October 5th at www.sacramentomarina.com/news/index.html. If you have any further questions or don't have access to a computer, please do not hesitate to contact us at 916-808-5712.

MARINA DAY A SUCCESS!

National Marina Day came and went off without a hitch thanks to all those who participated and/or volunteered. A very special thanks to MAC member Don Henkle for all the time and hard work that he put in to make this a fun and successful event. Thanks to patron Bridgette Butler for organizing the kids games and to patron Les Cochren for giving Marina tours! CCYC generously donated their time and support to cooking food for sale. Thank you CCYC members. We hope that those of you who attended had a good time and if you have any ideas, comments or suggestions please let us know about them. Before you know it, 2007 will be here! Our e-mail address is: sacmarina@cityofsacramento.org or you can call the Marina Office at 916-808-5712.





Upcoming Marina Advisory Council Meetings

- October 25th, 2006
- January 24th, 2007
- April 25th, 2007
- July 25th, 2007

All meetings start at 6:00 PM

Sacramento Marina Advisory Council

- Elgin Bradley (Chair)
- Mark Foster
- Ken De Young
- Ted Walker
- Don Henkle
- Don Buxton
- Ron Brown
- Robert Jacoby
- Tiger Badhan

City Staff

- Linda Delong
- Rebecca Bitter
- Bernie Auger

Mayor

City Council

- District 1*
- Ray Tretheway
- District 2*
- Sandy Sheedy
- District 3*
- Steve Cohn
- District 4*
- Robert Fong
- District 5*
- Lauren R Hammond
- District 6*
- Kevin McCarthy
- District 7*
- Robbie Waters
- District 8*
- Bonnie J. Pannell
- City Manager**
- Ray Kerridge

MARINA ADVISORY COUNCIL (MAC)

We have received numerous applications from Marina patrons interested in serving as a Marina Advisory Council member. They were all been submitted to the director of our Department of Convention, Culture & Leisure and we are happy to introduce the two new members, Don Buxton and Ron Brown. Please come and meet them at the next Marina Advisory Council meeting on Wednesday, October 25, 2006 at 6:00 pm. The meeting is always held in the Marina Administration Building. To view past or upcoming agendas, e-mail a MAC member or read the minutes from a meeting, you can go to our website, <http://www.sacramentomarina.com/MAC/info.htm>. The council serves as a convenient way for Marina patrons and the general public to communicate with the City on policy changes, proposals for change and other related issues. Come mingle with fellow boaters, input your suggestions and keep up with "what's going on at the Marina!"

SOUTH BASIN UPDATE

We are still in the process of negotiating our permits with the federal agencies, but anticipate a speedy resolution. We are planning to put the project out to bid this fall, with the in-water work starting Summer 2007.

"THE ROOM NEXT DOOR"

We have had a lot of questions about "the room next door." As many of you know, it was previously leased to Sacramento Yacht Sales and currently there is no new tenant. What are we going to do with it? Good question. The answer is: nothing for now. We are gladly forwarding on any ideas you may have to our director.



LOST & FOUND

Have you lost anything recently? Don't give up your search so quickly! Always check with the Marina Office, you never know what might get turned in. Yes, there are still good people out there! We do maintain a lost & found here in the Marina Office. So please turn in items that you find and don't forget to check with us if you've lost something.

BROILED SALMON WITH HERB MUSTARD GLAZE

(try this one-please share with Frank!)

- 2 garlic cloves
- 3/4 tsp. finely chopped fresh rosemary leaves
- 3/4 tsp. finely chopped fresh thyme leaves
- 1Tbl. Dry white wine
- 1Tbl. Extra virgin olive oil
- 2Tbbs. Dijon mustard
- 2Tbbs. Whole-grain mustard
- Nonstick olive oil cooking spray
- 6 (6 to 8-ounce) salmon fillets
- Salt and freshly ground black pepper
- 6 lemon wedges



Combine first 6 ingredients plus 1 Tbls of the whole-grain mustard in a mini food processor for about 30 seconds. Transfer to a small bowl. Add the remaining whole-grain mustard to the sauce and stir to combine. Set aside.

Preheat the broiler. Line a heavy rimmed baking sheet with foil. Spray the foil with non-stick spray. Arrange the salmon fillets on the baking sheet and sprinkle them with salt and pepper.

Broil for 2 minutes. Spoon the mustard sauce over the fillets. Continue broiling until the fillets are just cooked through and golden brown, about 5 minutes longer. Transfer the fillets to plate and serve with lemon wedges. Enjoy!

NAUTICAL TRIVIA

Question: What does "even red nuns are right in returning" mean?
 Answer: It's a phrase used to remind a captain on which side to leave nun buoys (which have even numbers) in the lateral buoyage system. It says when returning to port from seaward, leave the red nun buoys to your starboard side.

