

Tacoma Preservation Society



October 2020 - Newsletter 17

WWW.TACOMA.ORG.AU M: 0476 173860 P.O. BOX 3088 PORT. LINCOLN SA 5606

Winter is over and Spring is here with a fresh, young enthusiastic group of officers.

Welcome **Lindy Henriksen** who is now our Treasurer.

Lindy comes with Years of accounts experience, experience with MYOB and other software programs.

Welcome **Priscilla Tuck** who is now our Membership officer.

We are excited at what she will bring to TACOMA. Priscilla is skilled at the Coordination of people, places and things. She has voiced some fresh ideas that she will Formulate and bring to Committee meetings for review in the near future. e.g. Revamp Web, amalgamate Facebook accounts and so on. Looking forward to her bringing us into year 2020.

Welcome to **Annie Tuck** our Historian Guru.

Annie will coordinate lots of the history we have accumulated over years and scan and compile for future generations. This will offer us meaningful material for marketing projects, and Advertising materials for FACEBOOK as well as keeping our history alive for generations to enjoy.

Welcome **Claire Webber** as Face Book Page coordinator.

Claire has been a long-time active member of the Tacoma Preservation Society.

Already these young women are making a difference as you can see by this newsletter in its bright new format.

What's on in the Tacoma world:

- Taylor's Island Wool Gathering trip: 15 November 2020
- Xmas Lights Party: 18 December 2020
- Tacoma Xmas Party Onboard: 20 December 2020
- First Tuna Trip 2021: 5 February 2020

For more information on any of these events please contact us on the details above.

Don't forget to
find us on
Facebook!!

'Tacoma
Preservation
Society'

VIRTUAL TOUR

The main excitement over last winter was the MFV Tacoma being invited to participate in the ‘Wooden Boat Festival’ in Tacoma USA. It took some coordinating, but this was magnificently organised by Ross Haldane. One quirky bit was accommodating the traditional bouquet of flowers to be displayed on the boat. Here, Anna Vanderhart and Bev Frears stepped in with an enormous bunch of red Bottlebrush and our Golden Wattle - A perfect Australian choice! Check out the gallery and virtual tours here: ([Clickable Link](#)) or search for: “Tour of MFV Tacoma - 2020 Virtual Wooden Boat Festival” in Youtube.



Bev Frears & Jack Bellamy

RESEARCH

Claire Webber has been sourcing the availability of Mojama in Australia and seeing if it is possible to produce the product in SA.

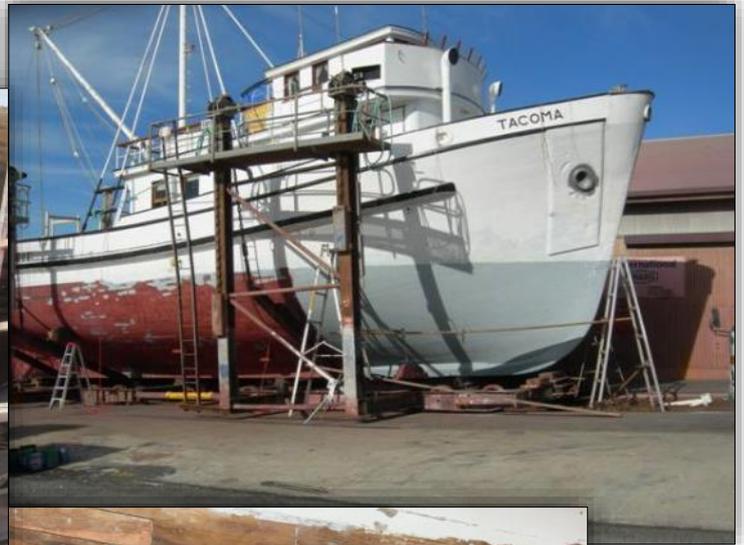
Mojama is essentially fish jerky. Fish fillets salted and dried in the sun before being finely sliced. Whereas jerky originated in south Africa, Mojama originated from Murcia on the Costa Blanca in the south of Spain. Where for centuries fishermen have caught the yellow-fin tuna from the shores of Greece to the African coast. In ancient times the expression: “salted fish” was a synonym for “salted tuna fish”, as it was the fish that was usually salted. Watch this space as we explore options and hope to bring you a great new product!

MAINTENANCE

MFV Tacoma's slipping date was postponed for the second time to 12 October. As always Volunteers are needed to help prepare the hull for antifouling. And work is going ahead as this letter goes out.

Whether on the slip or not, maintenance over winter carried on as usual by its dedicated team... Leaks to fix, halyard to mend, motor to turn, pumps to run.

A big thanks to Jack Arbon and his crew from Arbon Building. They made short work of fastening the hull, and were great to work with!



SEASONS FIRST CHARTER

Adelaide Club - Saturday 4th October 2020

Despite the grim weather forecast, the day was fine and fair when the big T departed from the Marina Wharf shortly after 9am with 35 members of the Adelaide Club. Then it was across Proper Bay to Stamford Hill in Lincoln National Park. After anchoring at Woodcutter Beach, 33 of the 35 club members were ferried ashore in the flattie and dinghy to climb Stamford Hill, Flinders Monument, and lunch in the car park before beginning their planned walk to Spalding cove via Surfleet Cove. Some remained on shore to walk around the coast to Spalding Cove. The rest returned to the Tacoma. 5 rowed the surfboat to Spalding cove.

Neither of the two parties made it to Spalding cove, however they made it to Surfleet Beach where they were again ferried in the flattie and dinghy to the Tacoma and across Proper Bay back to the Sandy Point mooring. (map)

During the return trip Anna, Carin and Ross began serving the gourmet feast of fresh seafood. (photos) By the time Tacoma was berthed the weather had changed but the rain held until they gourmet feast was finished, and the last member left to go back to the Lincoln Hotel in their bus.

LINE CAUGHT TUNA AVAILABLE



Tuna Loins now retailing through Mori Seafood for \$30
26 North Quay Bvd Port Lincoln

Also available through these local outlets



29 Jubilee Drv
Port Lincoln



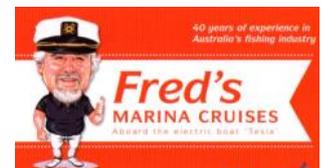
28 Tasman Tce
Port Lincoln



61 Esplanade
Coffin Bay



20 Proper Bay Rd
Port Lincoln



Port Lincoln
Marina

The Pantry

30 Tasman Tce
Port Lincoln

Oyster HQ

The Esplanade
Coffin Bay

Adelaide Pasadena & Frewville Foodland
sell fresh tuna in season during
February & March