



Whooo News March 2023

Coming Up

March 1 - New Gate Codes



March 12 - Daylight Savings Time begins



March brings new gate codes that are ready for you starting today, February 28th. You can find your personal code located on your February 10th statement. The good news, you won't need to worry about another new code again for another year.

Now is a wonderful time to be at the marina to discover the migrating geese that flock to Twitchell Island as well as the birth of baby lambs and goats - or kids. It is the most breathtaking vision you can find this time of year, that no matter how many times you see it, you are still surprised. You may have seen a few of our photo's or video's on Facebook or Instagram, but seeing them in person is like nothing you could ever imagine. This annual event is a pretty remarkable vision to take in; up close and very personal.

And, while you are here, check out what's been going on with your boat. We have had a lot of great rain that always seems to find it's way into your boat - it's just the way it goes. Take care of the situation now so when you want to enjoy your boat, you can. Why put off today what you should have done yesterday! Hee, Hee, Hee.

Stay dry, stay safe, and stay well,
we are looking at a wonderful year ahead.



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Getting current with Rules and Policies

Some of you may have received emails or phone calls in regards to sending in your updated documentation or registration. As always, we are happy to apply your registration stickers if you are unable to get out any time soon to do so yourself. We will need this information no later than April 1 - thank you.

In addition to this update, we will be contacting owners of vessels that we don't see very often and ask you to demonstrate that your vessel is navigable. As part of the condition for staying at Owl Harbor, all vessels must be navigable under their own power to get in and out of the slip. So, you may need to move your mechanical attention up on the list to be sure your boat can pass this process. This will be conducted from March - April.

Marine Sanitation

"If I have an on board treatment system...I can discharge into the Delta"? (40 CFR 140.3) States that it is illegal to discharge any sewage (treated or untreated) into "rivers that do not support interstate traffic." The entire Delta falls into this category - this includes Owl Harbor Marina. ABC's of California Boating Laws and Safety also prohibit dumping any human waste, treated or untreated, in a marina, yacht harbor, fresh water lake, or fresh water impoundment, No Discharge Zones and into rivers that do not support interstate traffic.

Any boat with an installed toilet must have a Coast-Guard-approved Marine Sanitation Device (MSD). There are three types: Type I is a chemical treatment system, Type II relies on chemical and maceration, Type III is a holding tank. Types I & II can be discharged within the 3-mile territorial limit, **HOWEVER**, it is illegal to discharge treated and untreated waste while in "restricted waters" such as marina, swimming/wading areas, a sanctuary, poorly flushed areas, lakes, reservoirs, or freshwater impoundments.

What does this mean? Every vessel at Owl Harbor Marina with an installed toilet will be subject to a dye tablet being put in your holding tank starting in March. We will work with you to install the tablet through your head that will show any type of discharge, or leak, from your septic system into the marina waters. As we have many who use our waters for activities, this is our efforts to continue to look at what we can do for your safety as well as your recreational pleasure. We encourage every client at the marina to take advantage of our pump out boat, Winnie, if you use your on board toilet. If you have any questions, please feel free to talk to us.

Slapping Halyards and Lines

We have a few vessels here at the marina that are in need of attention due to slapping halyards/lines. We will be happy to contact you with a request to secure your lines. Repeated issues from the same vessel will be requested to provide the necessary changes to correct the problem. Thank you for taking care of this and your continued respect for others to enjoy the comfort, repose, and peace while at their vessel.

Spring Fling Show

Join us
Saturday & Sunday
April 15-16, 2023 9am - 4pm



Hosted by:
Svensden's Marine
2900 Main Street #1900
Alameda, Ca 94510

EXPANDED SHOW, NEW EXHIBITORS, MORE AMAZING DEALS!
VISIT US AT: SPRINGFLINGBOATSHOW.COM

We are excited to announce the dates for our 2nd Spring Fling show!

This year we are expanding the show, more exhibitors, great food and informative sailing/boating seminars.

This event is free and open to the public!

Meet top sailing/boating brand representatives

Visit the 20,000 sq ft Svendsen's Marine store for the best deals of the year on your boating and sailing gear

Raffle giveaways all day long

Isleton Activities

Very excited to share that the town of Isleton has a couple of events coming up.

May 13th - Isleton will be Celebrating their 100 year Anniversary

June 17th - Isleton will be having the "New and Improved" Crawdad Festival

We will provide more information as soon as we get it.

Owl Harbor Recipe #2

Herb and Onion Bread by Dave Kendall

½ cup Soy milk
1 ½ Tablespoon sugar
1 teaspoon salt
1 tablespoon margarine or butter
1 pkg active dry yeast
½ cup lukewarm water (85-105F)
2 ¼ cups bleached all-purpose flour or whole wheat flour
½ small onion, minced
½ teaspoon crushed dried rosemary
1 teaspoon garlic, minced
1 tablespoon pamesan cheese

Heat soy milk until tiny bubbles form around the sides of pan, then stir in sugar, salt and margarine; cool mixture until lukewarm.

In a large bowl, dissolve the yeast in the lukewarm water. Add the cooled soymilk mixture,

Flour, minced onions, herbs and stir well with a wooden spoon. When the dough is smooth, cover with a towel and let the dough rise in a warm place until triple in bulk (about 45 min)

Preheat oven to 350F.

Stir dough down and beat vigorously for a few minutes, then turn into a greased 8.5 x 4.5-inch bread pan for 8-inch round bread pan. Let stand in warm place for 10 minutes before baking for 1 hour.

Makes 1 loaf

Thank you Dave for this delicious recipe!