

The Wet Zone

South Florida Divers, Inc. Hollywood, Florida

June 2001

General Meetings

First Wednesday of each month at 7:30 PM Guests welcome!

JUNE 6 MEETING Howard Johnson's Hotel, Hollywood Beach Penthouse Suite A1A between Sheridan Street and **Hollywood Boulevard**

Speaker: Conchologist Wayne Harland

Wayne Harland is long time Florida resident and avid SCUBA diver. A SFDI member since 1980, he has collected shells since the early 80's and been an active exhibitor and judge at many shell shows. Wayne has been on collecting trips to such exotic destinations as the Galapagos, Fiji, Red Sea, Solomon I slands, Australia, French Polynesia, Thailand and Borneo. His ports of call have included a representation from virtually every island group in the Caribbean as well. He is still an active diver and lives in Pompano Beach.



This is one of the cone shells Wayne named, Conus sahlbergi, now in the Museum of Natural History in Geneva. This specimen was collected by Wayne in Bimini, Bahamas in 1985 and named after Carl Sahlberg of Indianapolis, Ind.

This shell, Conus harlandi, was named after Wayne. It was collected during a dive trip to Utila, Bay Islands, Honduras. That dive trip produced five species new to science!

Wayne invites you to bring in any shells you have found for him to identify. He will bring copies of several books which might be helpful for you if you really want to find out more about shells.



Conus photographs courtesy Wayne Harland Masthead photograph courtesy Julie Taylor

From your President

The water's getting WARMER...

May turned out to be a great month of diving: the water was warm, the seas were flat, and great visibility. Let's hope this weather continues throughout the summer. Check out the June calendar, there are a lot of exciting events this month. Make sure you sign up for some of them.

I hope you got a chance to make it out to Ocean Fest 2001. The date changes for this event proved to be the best move; the weather was great and I heard there was record attendance. Our own SFDI booth was visited by a lot of people interested in the club or buying a ticket for the tank raffle. The tank was won by Barbara Rudzik, one of our own club members... congratulations, Barbara! I also heard that a few of our club members did quite well on the treasure hunt. Finally, thanks to all the club members who worked the festival and the club booth.

Our club meeting this month on Wednesday, June 6th, will be meeting at HoJo's as usual. Our guest speaker will be our own Wayne Harland, with his award-winning presentation on shells. If you have not seen Wayne's collection, you will not be disappointed.

Remember, John and Janet Chinners' Marathon Keys Weekend is June 8th, 9th, & 10th, and final payment is due this month on Adrian and Sandra Soler's August Key's trip.

Dive Safe!

~ Ski



Drift into our website

www.sfdi.com



June 2001



Sun	Mon	Tue	Wed	Thu	Fri	Sat
	2			Photog	graphs courtesy	y Julie Taylor
May 27	28 Memorial Day	May 29	May 30	May 31	1	2 Hot Air Balloon Festival
Bimini Weekend	Captains' Choice					
3 Jazz 9 Brunch Las Olas Riverfront	4	5	General Meeting	7	8	9 Reef Sweep/ Private Boat Dive
			7:30 @ HoJo's		Marathon Key	Weekend
Marathon Weekend	11 E-Board Meeting @CBI, 7:30 PM MEMBERS WELCOME	12	13	14	15	16 Private Boat Dive
17 Ocean Watch Fish Count Father's Day	18	19	20	Summer begins!	22	23 Private Boat Dive
Charter Boat Dive	25	26 Ride the Hurricane all night @ Boomer's	NEXT Weeks	28	29	30 Dolphins @ the IMAX
July 1 Jazz Brunch Las Olas Riverfront	July 2	July 3	pendence Day Le Tour of Le Tub	July 5	July 6	July 7 Private Boat Dive

- Bahamas Trip, Captains' Choice, itinerary TBA
- June 2: Hot Air Balloon Festival. Dave Wills.
- June 3, 11 AM: Jazz Brunch, Dave Wills.
- June 9: Ocean Watch Foundation's 13th Annual Reef Sweep and Party at Fisherman's Wharf. See next page for details.
- June 9, 8:15 AM: Private Boat Dive for Reef Sweep, John U. Lloyd State Park, Joe Smariga.
- June 16, 8:30 AM: Private Boat Dive, John U. Lloyd State Park,
 Dave Wills.
- June 17: Ocean Watch Foundation Fish Count, \$15 for class and dive. Not an SFDI event; for information, call (954) 467-1366.
- June 23, 9 AM: Private Boat Dive, Location TBA, Jane McArthur.

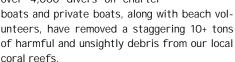
- June 24: Morning Charter Boat Dive, get details at meeting or call Donna Eades.
- June 26, 7 PM: Meet in front of Boomer's and ride the Hurricane all night for just \$10! Pat Lamicella.
- June 30: Watch DOLPHINS at the IMAX. Call Jane McArthur and see next page for details.
- ♦ July 1, 11 AM: Jazz Brunch, Dave Wills.
- July 4, 11 AM: Le Tour of Le Tub, Debby Auchter, (details next page)
- July 7, 9 AM: Private Boat Dive, Location TBA, Debby Auchter,.
- ♦ July 11: General Membership Meeting (no meeting July 4).
- August 17-19: Looe Key, Adrian Soler.

Trips, Treks, and More



Reef Sweep turns 13

Reef Sweep continues its legacy this year on June 9. During the past 12 years of Reef Sweep, over 4,000 divers on charter



Last year, 160 divers, beach walkers and behind the scenes volunteers helped clean up over 4,632 pounds of trash during the daylong event. Among the trash collected were thousands of cigarette butts, 652 cans and bottles, 81 feet of rope and 3,112 feet of monofilament fishing line.

During the first Reef Sweep in 1988, divers descended on the reef in hoards and picked up everything in sight: miles of rope and line, anchors and jetsam by the ton, lots of strange things that shouldn't be there, and thousands of old bottles and cans in every size and shape imaginable. They went to the ocean in private and commercial boats. And they brought up lots and lots.

Then in 1989, Reef Sweep organizers told divers to look inside those bottles and cans to see if there were "squatters" living inside and if so, leave it there. They brought up a little less that year, but they felt it was right.

In 1990, the Foundation gave out some rules about what was safe and sane to recover from the ocean during Reef Sweep. Toilets could be lift bagged up, but the motorcycle really pushed the limit! Divers brought up less again that year, but was the right stuff and the sane stuff. Every year we gather the trash and laugh about the stuff we found and recap the day at the party.

In over a dozen years Reef Sweeps have brought literally tons of trash and enough rope and line to reach to the moon up from the ocean floor in Broward County. Though there might be less trash brought back each year, without this annual 'maintenance dive' the quality of life in the ocean would quickly be like living in an underwater landfill again, like it was back in 1988.

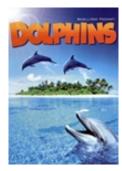
A volunteer appreciation trash bash party will be held following Reef Sweep at Fisherman's Wharf, 222 N. Pompano Beach Blvd., starting

at 5 PM with a free hamburger and drink for site. Go to www.mods.org/imax/index.html Reef Sweep volunteers. There will be a trash and click on "Show Times." If you prefer to contest, music, raffles, entertainment and only view the movie, the cost is \$6. more so be sure not to miss out on all the fun!

Reef Sweep, and there are many charter boats available. Beach divers and walkers can favorite marine mammal. get in the act too! Sign up at the June meeting, or click on www.oceanwatch.org for more details.

Dolphins @ the IMAX

mesmerizing world of Dolphins! She is organizing an outing to the Blockbuster IMAX Theater at Las Olas Riverfront on Saturday. June 30. After the film, check out Riverfront's night life with your dive buddies.



I magine floating in the crystalline, turquoise waters of the Bahamas. Swimming alongside vou are some of the most graceful and extraordinary creatures on earth—wild dolphins. While few of us will ever have the chance to encounter a dolphin in the wild, you will feel like you're swimming alongside these intelligent and playful creatures when you view the film, Dolphins. You will also meet a young scientist, Dr. Kathleen Dudzinski, and her colleagues, as they lead us on an exploration into the underwater world of these fascinating creatures.

Show times are not available by newsletter "press time," but Jane will have the time by the June 6 meeting, and is planning on late afternoon or early evening. Jane highly recommends purchasing tickets in advance. You may purchase using your credit card by calling the theater at (954) 467-6637.

Why not come early and make a day of it? You can purchase a combination ticket to the Museum of Discovery and Science and the IMAX theater using a \$2 off coupon on their web-

The movie's official website, www.dolphinsfilm. Joe Smariga is running a private boat dive for com is absolutely wonderful. It contains a tremendous amount of information about our

Looe Key Marine Sanctuary ~By Adrian Soler

Come dive and party with South Florida Divers in the lower keys August 17-19. We'll meet at Jane McArthur invites you to dive into the Looe Key Reef Resort MM-27.5 on Friday, and spend some time at Looe Key's Tiki Bar in preparation for Saturday's diving. Friday night we'll stay at the resort and depart the next morning at 10 AM aboard their 45 FT Catamaran - KOKOMO CAT for a three tank dive that starts with the 210 FT wreck of the Adolphus Busch, which lies in 100 FT of water with its superstructure rising to within 50 FT. On board, hot dogs and sodas will be provided during our surface intervals, while we dive two of Looe Key's beautiful protected sanctuary reefs - photographers, bring your cameras! Saturday night includes a poolside steak dinner at the Tiki Bar with live musical entertainment. Accommodations are also included that night at the resort, to help recover from the evenings festivities. The \$200 cost includes two nights accommodations (double occupancy); one three tank dive (tanks and weight included): steak dinner poolside at Looe Key's Tiki Bar (Saturday night), hot dogs and soda on board between dives; and all taxes and tips. There is still room available on the trip and we need your payment at the June meeting.

Le Tour of Le Tub

If you can't make the July 4 Bimini Trip, join Rick and Debby Auchter for a fun day on the Rapture. We had to cancel the July 4 "Left Behind Picnic" at Boater's Park...we took a reconnaissance trip on Memorial Day and some bridges are so low that we would have to watch our times too closely. Rick loves Le Tub, so he said let's meet at 10:45 AM at Harbour Towne Marina's Southeast barn (by I.T. Parker), take a little cruise to Le Tub, and enjoy a relaxing lunch. Bring your bathing suits and "pool toys"...after lunch, we'll cruise some more and find a place to drop the hook and swim. You'll be back to the dock in plenty of time to drive to the fireworks. We're too chicken to dive that day...all those amateur boaters could turn us into chum!



Your Editor Reacts...

Wow! Last month's shameless plea for material really paid off! This month we start a new feature, Diver's Diary, with YOUR material! Keep those submissions coming...e-mail them to Debby@RaptureDivers.com or give me a call. THANK YOU!!!

The Wrecks We Dive The Guy Harvey

~By Jeff Guzowski

The Guy Harvey is one of Broward County's newest artificial reefs. It is a 185 foot Haitian freighter that was originally christened the Lady Kimberly. The ship was built in Holland in 1957, where she spent her last ten years carrying island cargo between Haiti and the Lesser Antilles.



In 1997 the Pompano Beach Fishing Rodeo towed the vessel from Port au Prince to Fort Lauderdale to use for their annual Seafood Festival sinking. Renowned marine artist Guy Harvey contributed financially and inspirationally to the ship, which is adorned with painted silhouettes of sharks, sailfish, tarpon, and amber jacks all over the outside of the ship, and then dedicated to all Florida sportsmen and women.

On May 10, 1997, the ship was sunk off of Pompano Beach on a sandy bottom in 145 feet of water. The wheelhouse is at 115 feet while the main deck is at 128 feet. Although down for only a few years, schools of bait fish and invertebrate life are prospering. Due to the 145 foot depth and easy penetration below deck, this ship is both a technical dive or a



130 feet or less.

You can view streaming video of the sinking of the Guy Harvey by visiting Harvey's website, www.guyharveyart.com/reef.shtml

Kitto's Kitchen Curry a la lan

~By I an Kitto, of course!

Preparation time: 30 minutes Cooking time: 1 hour Serves: 4

1½ lbs. fish fillets

1 green pepper

1 yellow or red pepper

1 Medium yellow onion

1 cup of raisins

1 cup of frozen peas

1 large can of pineapple chunks

2 Tblsp. Curry powder

1 Tblsp. Turmeric

1 Tblsp. Pickapeppa sauce

1 cup of water

Dice peppers and onion and place in casserole dish. Mix together curry powder and turmeric, wash fish then roll in curry and turmeric mix, and place on top of peppers and peas and pineapple chunks over fish. Mix left- doesn't that sound like an adventure? over curry and turmeric mixture with water and pour into casserole dish, drizzle The new German Dive shop operators said Pickapeppa sauce over fish. Cover casserole that they had not dived it, but had heard all and cook in 350-degree oven. Serve on a bed the stories too. They had dived several of

be a stronger or oily type of fish such as Their experiences lent credence to the Chick mackerel, wahoo, dolphin, margate or spade Charney's powers and they didn't doubt that

King Kong's Blow Hole

~By Glenn Orihood

Editor's note: Glenn offered to share this incredible tale with you. It is fairly long, so it will appear in parts in the next few newslet- If you've never heard of the Chick Charney, a ters. Special thanks to Jane McArthur for scanning it to disk.

Bizarre is hardly the word! In a situation like to www.olenassaurums.com/legends.html this, the imagination runs riot. We were

recreational dive when you limit your depth to drifting in a cloud of long, cottony strands or tendrils, which clung to us and our diving equipment and wafted along with no purpose, seemingly with no beginning and no ending Beguiling the mind, clouding the vision, invading the water, taking over all of our senses, our emotions. How long does it go on? Is it forever, here in Kong's domain? The sensation is all encompassing, bordering on euphoria. It seems to have no purpose, yet the unique beauty enthralls the mind.

> We had heard about it in Fresh Creek. Divers and visiting boaters all knew about it. Their stories were diverse, of course, some more appealing than others were. But all of them shared one thing in common...they were all in-

As divers, we couldn't wait to find out for ourselves. Was it really that deep and if you did find bottom, what mysteries would it hold? Some said that the Chick Charneys owned the Hole and controlled the tumultuous currents and visibility, which could be shut down to zero at the click of a switch. Makes the hair stand on end to think of this possibility. you are at, say 80', and couldn't see your bubbles, where is up? How can you follow them to the surface? It would have to be the old saw onion in casserole. Scatter raisins, frozen of "ditch" and then "blow and go". Gosh,

the blue holes inland and shared anomalies regarding them, so they half believed the sto-Note: The best fish to use for this dish would ries they had heard about King Kong's Hole. they could exercise control over an ocean blue hole, as well as those in the interior. This then was the prelude to our first dive at the ocean blue hole, or King Kong's Blow Hole, off Andros I sland.

To Be Continued..

What is the Chick Charney?

leprechaun-like Bahamian legend, check out Ole Nassau Rum's website for the Legend of The Chick Charney. Good luck charm or evil-It was like being captive in a sci-fi movie. doer? Decide for yourself, point your browser



Julie's Secrets Revealed!!!

Julie Taylor is known for her delicious appetizers, so your editor approached her to see if she would share her secrets with you. She agreed under ONE condition...these recipes can NOT be made for any dive club functions! They are reserved for Julie Taylor. Make them for your family or co-workers, but let Julie bring them to the next SFDI party.

Julie's Taco Salad

Donna Eades claims this is "To die for Taco Salad"

Sauce: 3/4 cup Miracle Whip

1/8 cup ketchup

3/4 cup Hot taco sauce

Meat Mix: 1-1/2 lbs burger cooked and

drained

1 pkg taco seasoning...follow

directions on pkg

Mix meat mixture with sauce

Just before serving

add 3 to 4 diced tomatoes 1 chopped onion 10 oz shredded cheese

 $1\ head\ of\ lettuce...sliced/chopped$

1 bag of crushed Doritos

Julie's Artichoke Dip

Many have enjoyed this. It is Ski's Favorite!!!

2 cans artichoke hearts-diced/chopped/ smashed

1 cup mayonnaise

1 cup Parmesan (Parmesan or Romano) cheese few drops Worcestershire sauce

few drops Tabasco sauce

Mix, then place in oven for 20-30 minutes until slightly browned. Best served warm with Triscuits.

SPECIAL THANKS

You probably don't know this, but it takes more than just an editor to put this newsletter in your PC or your mailbox every month!

Please take a moment at the next meeting to thank the following people for their monthly commitment:



 Mailing labels, new members list and birthday list: Joe Smariga

 Proofreading: Jane McArthur and Dave Wills

E-mail list maintenance: Jane McArthur

Newsletter E-mailing: Joe Smariga

Newsletter Printing: Michele Burzese

 Collating, stapling, folding, labeling, stamping, and mailing: Jeff Guzowski and Michele Burzese

Reef Briefs

- ◆ The Ocean Watch Foundation requests your presence at a public workshop session on "Marine Protected Areas for Broward County." Come to Broward County Main Library's auditorium Thursday, June 21, from 7-9 PM or click on Ocean Watch's website www.oceanwatch.org for more information. There will be another workshop on July 19 at Jarvis Hall in Lauderdale-by-the-Sea.
- It's countdown time to mini-season! Don't put off those tank inspections any longer...and remember to take your gear in for its annual service before your favorite dive shop gets swamped.
- The committee responsible for naming fish in the Americas has changed the common name of Florida's largest grouper species from jewfish, which some found offensive, to goliath grouper. It is

a rare change by the Committee of Names of Fishes of the American Fisheries Society, which has resisted altering common names of fish unless the names "violate the tenets of good taste," according to society rules. Society officials are not certain of the origins of the name jewfish and said there is no evidence the name was being used offensively, but noted that it could be taken that way.



The fish is also known as the giant grouper. It's scientific name is Epinephelus itajara and it can weigh 700 pounds and reach eight feet. All I know is that I saw one at 110 feet off Marathon Key, and it appeared to be the size of a VW Beetle!

Your tail tales needed!

I'd like to pack July issue of <u>Wet Zone</u> with anything and everything related to our favorite crustacean, Panulirus Argus...photographs, recipes, catching and cleaning tips, or even funny stories from seasons past. Please look through your photo albums or recipe cards, or get writing. Send your submissions to Debby at <u>Debby@RaptureDivers.com</u>.

Happy Birthday!



Bob Barr John Cross
Jo-Annie Deschamps
Ann Guardino
Doug Gutierrez
Craig Holmes
Rick Rocco Lori Rocco





Book review: Cooking on the hook -by Debby Auchter

Summer is nearly here and boaters are taking their craft to the Keys and the Bahamas overnight. Overnight means you gotta eat, but your vessel's kitchen isn't as well decked out as your home's. Anchored out doesn't have to mean beans and franks, as the books below prove!

The subject *Marine Cookery* has its own Dewey Decimal number, 641.5753, and a visit to my library's shelves proved fruitful. Broward County Library has a great selection; here are just four of the tempting tomes. Each begins with advice on provisioning and equipment, and they are packed with meal planning ideas and delicious recipes. Let's look at the table of contents of each and see how they differ:

The Great Cruising Cookbook, an International Galley Guide, by John C. Payne, includes rough weather foods, a tropical fruit guide, on board gardening, and home brewing. This is the book for the serious liveaboard boater. Dining on Deck, Fine Foods for Sailing & Boating, by Linda Vail, is aimed at the floating gourmet. Her menus look more like South Beach than they do Dania Beach. If you are a nautical Martha Stewart, this book was written just for you. Cruising Cuisine, Fresh Food From the Galley, by Kay Pastorius, emphasizes the use of fresh, locally obtained ingredients that are common to the cruising grounds of Mexico, the Caribbean, and the South Pacific. There are many Asian, Mexican, and I talian recipes, and a guide to tropical fruits. The Meatless Galley Cookbook, by Anne Carlson, is a great alternative not only for the vegetarians among us, but also for those days when you just couldn't catch dinner. Check these out @ your library!

WEBSITE OF THE MONTH

One shell of a good resource

~ By Debby Auchter

If you think shells are beautiful and would like to know more about them, point your browser to the Conchologists of America website at http://coa.acnatsci.org/conchnet/, Conchologists are people who study and collect shells, and there is a discussion list on the website, Conch-L where you can ask any questions the website didn't answer.

COA's site is as informative as it is beautiful. There is a lot of information on the shells, an on-line library of journal articles, listings of shell clubs and shows, and collecting tips, Be sure to spend some time exploring the "Information" section, containing links to a dozen more beautiful and informative shell sites. My favorite link is "Conchology:

The Art and Science of Nature," a beautiful multi-media site with a searchable database.

Parents take note: This site is so rich with information that it is a great resource for your kid's homework or science fair project. There is a section for younger children too, with information at their reading level, games, and jokes.

Just for fun, they include Top Ten Reasons to Marry A Shell Collector. Here are a few: they take you on vacations to nice tropical seashores; the mating habits of mollusks can give them ideas; less competition for the TV remote control; they'll go with you anywhere, if they can find shells; plenty of pretty books for the coffee table; helps you learn the Latin language.

2001 Executive Board

President: Jeff Guzowski
Past President: John Kansman
VP of Membership: Joe Smariga
Membership Assistant: Sandra Soler

VP of Calendar: Dave Wills

Calendar Assistant: Michele Burzese VP Of Programs: Cathy Olson Secretary: Donna Eades

Secretary: Donna Eades
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Seth Gersten

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E-mail Coordinator: Jane McArthur

Club Store: Melissa Ames Webmaster: Bruce Rosenthal



To New
Member
Terry Burke

FREE CLASSIFIED ADS!

Classified advertising is FREE for SFDI members! E-mail or call Debby.

Men's BC, Ladies' Wetsuit:: Dacor Chameleon BC, Blue/Silver/Black, Men's Large, \$75. Small Ladies' 1-piece back-zip Body Glove wetsuit, black with purple/hot pink trim, used twice, looks brand new, \$50. Call Debby.

Still some good stuff left: Jane's friends stopped diving and she has a bunch of their stuff to sell! Some is new, some is used, but all is quality gear in good condition. Here is what is left after the swap shop at the last meeting. All is priced at "best offer" except the BC which is \$150. NEW Seaquest Infinity BC Ladies' S; Mares Plana Avanti Fins Men's L; Oceanways Composite Power Fins Men's L; Booties w/Wraparound Ankle Men's L; Ladies' Pull-On Booties M; French-Cut Shortie Wetsuit Ladies' S; Fabian 70 Hawaiian Sling; JBL 38 Special Spear Gun; Lycra Skins (1 L, 1 M); 3 masks/snorkels; Gear Bag; Canvas Tank Carrying Bag. USED CAMERA GEAR TOO! 2 Nikonos IV-A Cameras with 35mm Lens; 1 Nikonos SB-101 Strobe; NEW Nikonos Close-Up Kit with Case; Nikonos Camera Bag. Call Jane.

Remember to give our DAN sponsorship number at the time you renew. We receive points toward the purchase of raffle prizes. The number is 16529.



South Florida Divers Inc. P. O. Box 222091 Hollywood, Florida 33022-2091



WE'RE NOT
MOVED YET!
JUNE MEETING
IS AT HOJO'S

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