

THE NEPTUNE PILOT

JULY 2012

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FROM THE PILOTHOUSE

Newport Charter Yacht Show Report

By DJ Parker

ALTHOUGH WE HAVE BEEN ENJOYING the annual charter yacht show in Newport, R.I., for more than 30 years, we reserved advance judgment about this year's edition, held on June 18-22, 2012, due to the show's recent change of ownership to Newport Harbor Corporation (NHC). A day or two into the event, however, all were in agreement that the 2012 Newport Charter Yacht Show was a huge success.

Dedicated exclusively to luxury charter professionals, the four-day Newport Charter Show is capable of showcasing exquisite private yachts up to 300+ feet. This year, there were 26 participating yachts on display at the docks of the Newport Yachting Center,

and nearly 100 charter agents attended to inspect them and visit with their crew. The fleet ranged from impressive megayachts to quality smaller yachts perfect for gunkholing in New England's quaint harbors. The event also included luncheons onboard for the agents, as well as evening "yacht hops" to provide a tiny window on what the charterer can expect when booking one of these vessels.

On land, the daily seminars, designed to keep everyone abreast

of operations in the marine industry, were interesting and smoothly conducted. Our American Charter Yacht Association (AYCA) Seminar with its "Discover New England" theme, held at the prestigious 41 North venue, "blew the doors off" the number of attendees we had anticipated – we ended up with over 70!

Of course, the show would not be complete without a Culinary Competition allowing participating yachts' world-class trained chefs to "strut their stuff". Chefs from 11 of the yachts in the show competed in two classes: Grande Class for boats 100 feet and larger, and Premier Class for those under 100 feet. Grande Class entrants had to cook a dish composed of ingredients from a "mystery basket" of local Rhode Island ingredients. Chef Eddj from 145-foot LADY M won with a delectable shellfish concoction. The Premier Class was tasked with preparing a seafood chowder, and yours truly had the pleasure of being one of the tasters for that division. The winner was Chef Megan from the 70-foot S/Y DESTINY.

We look forward to helping clients who want to book a summer charter or a fall "leaf-peeping" tour in New England select from among the excellent fleet we saw at this year's Newport Charter Show. **Contact DJ Parker at DJParker@NGYI.com for more information.**

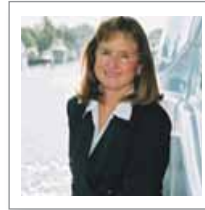


Photo Courtesy Newport Charter Show



NAUTICAL TRIVIA

Toe the Line

Not quite as harsh as "Walk the Plank", this admonition also finds its origins at sea. The spaces between the planks in the deck of a wooden ship were caulked with a substance called "oakum" and sealed with a mixture of pitch and tar. The result was a series of dark, parallel lines running the length of the deck.

Once a week, the crew of a British Royal Navy ship had to "fall in at quarters", meaning line up in a designated part of the deck, according to their rank. In order to assure a neat lineup, the sailors were required to stand with their toes just touching a specific seam in the deck.

This also was used to discipline young sailors who broke the rules or fell afoul of the captain – they might be forced to "toe the line" on deck, regardless of the weather conditions, for hours at a time.


NEPTUNE GROUP YACHTING

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NEWS FROM NGY



Welcome to the Fleet!

WE ARE DELIGHTED to announce the addition of two fine charter motor yachts to the Neptune Group Yachting Fleet: the 116' Azimut Grande VIVERE (above) and the 82-foot Monte Fino ACQUAVIVA.

VIVERE accommodates 10 guests in five staterooms. The main-deck master features a king bed and three oversized, elliptical windows for dazzling sea views. The four lower-deck staterooms are comparable in size; a fridge stocked for midnight snacking is right outside. VIVERE offers a 17-foot tender and a "beach" for easy water access. She is available on the U.S. East Coast this summer at a rate of \$52,000 per week, plus expenses.

ACQUAVIVA enjoyed a full refit just last year. Featuring a beautiful classic interior, she accommodates seven guests in three ensuite staterooms, including a master with king bed, all with up-to-date entertainment systems. A full suite of water toys, including a PWC, kayak and 16-foot tender, makes ACQUAVIVA the ideal charter vessel for Florida and the Bahamas.



Photos by DJ Parker

CHARTER CUISINE

What's to Eat?

LIKE MANY CHARTER AGENTS, I started my career by crewing on charter yachts, where I acquired firsthand experience I share with clients today. As one of the first female captains, I knew I needed some sort of great marketing plan in order to compete with my masculine colleagues. Back in those days, graduates from prestigious culinary schools like the CIA, Johnson and Wales, and the CCA, found it equally difficult to market themselves in the yachting world, so we were a perfect match. Our 60' sailing yacht soon became well known for "fine dining and culinary excellence" as we captured numerous awards in "chef contests" at charter yacht shows.

Today, when I am invited to sample cuisine aboard charter yachts, I come to the table with my iPhone camera in hand. The artistic food presentations are often as amazing as the fusion of exotic flavors. I continue to be amazed at the expertise of the culinary giants who serve on yachts these days. Many great chefs prefer to work on private yachts rather than world-class restaurants because their food presentations receive greater appreciation from clients whose expectations they have exceeded.

In anticipation of your yachting holiday, your charter agent will ask you complete the "food preference and charter info" form outlining any special likes or dislikes, along with any allergies or medical issues, relevant to any member of your party.

Rest assured that your chef will pay close attention to that information. Given a bit of planning, these ultra-talented crewmembers can cater to most any specific dietary wish and tantalize most any taste bud.

Is the chef that important to the charter experience? Recently, a client who was being shown around his prospective charter yacht and introduced to the captain said, "Okay, now I know who's driving the boat, so what's to eat?"

For more information, click here or email info@NGYI.com.



Photo Courtesy: Newport Charter Show

DESTINATION

New England

Lighthouses on rocky outcroppings, blue hydrangeas framing weathered homes – few destinations can match New England in the summertime for quaint seaside charm. Here's a yachting itinerary that offers many of the region's highlights:

Day 1: Newport, R.I. Start your trip with a tour of The Breakers, the Vanderbilts' 70-room "Summer Cottage", then board your yacht and head out past Castle Hill Lighthouse to the Atlantic. Spend the evening in the charming fishing village of Cuttyhunk, Mass.

Day 2: Martha's Vineyard. Rent a car or Moped and explore this favorite island playground of the rich and famous. Or get some sun on the beach where "Jaws" was filmed.

Days 3 & 4: Nantucket. Visit the Whaling Museum, then shop for Lightship Baskets along this fabled island's cobblestone streets. Bicycle through narrow lanes lined with gray-shingled cottages. Dine ashore in one of the many fine restaurants.



Photo by Louisa Beckett

Day 5: Provincetown. Tour the galleries and enjoy the outstanding architecture of this 300-year-old Cape Cod artists' colony.

Day 6: Marblehead. Learn about this historic Massachusetts port's role in the Revolutionary War. Enjoy the flamboyant flower boxes that adorn its homes in summertime.

Day 7: Boston. Wrap up your New England holiday with a tour of busy Boston Harbor and a shopping trip to fashionable Newbury Street.

We can match you with the perfect sailing yacht or motor vessel for your New England charter holiday. **Contact DJ Parker at DJParker@NGYI.com for more information.**

PIRATE HISTORY

Pineapples & Pirates

During America's Colonial period, New England was one of three points of the so-called "Golden Triangle" of the transatlantic slave trade, along with West Africa and the Caribbean. Slaves, sugar (in the form of molasses) and rum were the three main commodities traded along this triangular route.

Newport, R.I., was one of the Golden Triangle's hubs back in those bad old days. Molasses from Caribbean sugarcane plantations was distilled into rum in this New England port. Pineapples, also harvested in the Caribbean and shipped with the molasses, became an exotic symbol of prosperity for the town. They also symbolized hospitality; many homes in Newport still have a golden pineapple hanging over their doors.



It's no surprise that pirates threatened the triangle trade at every turn. One of the most notorious was Captain "Black Sam" Bellamy. Encountering the 150-foot British slave vessel WHYDAH in the Caribbean in early 1717, he captured her and made her his flagship. He then sailed north along the Atlantic Seaboard, attacking and looting traders in his path. On April 26, 1717, the WHYDAH finally met her match in the form of a storm with 70 mph winds, and sank off Cape Cod. Discovered in 1984 by Barry Clifford, the WHYDAH is the only wreck of a pirate ship located in the U.S. to date.

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YACHT ETIQUETTE

Communicate with Your Captain

ALTHOUGH THE WHOLE CREW OF YOUR CHARTER YACHT is there to serve you, it's proper etiquette to direct any requests you may have while onboard (apart from drink orders, that is) to the Captain, his or her Officer in Charge, or the Chief Steward(ess). A deckhand or second stew may not have the authority to carry out your wishes, so it's the best policy to go right to the top. If you'd like to make a change to your itinerary or invite newfound friends aboard, the Captain is your man. Requests pertaining to the yacht's interior, such as swapping stateroom assignments, special laundry instructions or changes to the menu are the province of the Chief Stew. Each yacht is different, so always ask the Captain before "jumping in" to assist the crew with their duties. Remember, you are there to relax!



Photo by Darcey Thompson