



# Marine Rescue Port Macquarie

## Radio Club News

December 2024

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- ❖ Another delicious recipe from Shane Dayball, Head Chef at Westport Club
- ❖ More Tips & Tricks from Ned Kelly
- ❖ The History of Tacking Point Light
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### WELCOME

Welcome to the December issue of Marine Rescue-Port Macquarie's newsletter.

Firstly, let me thank all those readers for their comments and positive feedback on the new format. It was good to hear that the new look was favourably received. With the Christmas and holiday period fast approaching we will continue to provide 24/7 coverage, to ensure we are available to keep you Safe on the Water.

We will be taking a break in January, so February will be our first issue for 2025.

We take this opportunity to wish you and your family a "Very Merry Christmas and a Happy New Year."

Visit us:

On the Web: <https://www.marinerescueportmacquarie.com.au>

On Facebook: <https://www.facebook.com/mrnswportmacquarie>

Or call in at the radio base:

2/15 Elliot Way, Port Macquarie

Ph: 02 5547 9100

All Radio Club correspondence should be sent to  
[radioclub.portmacquarie@marinerescuensw.com.au](mailto:radioclub.portmacquarie@marinerescuensw.com.au)

## Answer to November Quiz

What 4 items must you have on board if you intend to travel 2nm or more offshore\*?

1. ANCHOR – which is the required size and type for the vessel
2. BAILER – and/or Fire Bucket– made of Plastic, Metal or Heavy-Duty canvas and able to be used as a Sea Anchor or Drogue.
3. COMPASS & CHART – On open waters a Compass & Relevant Chart must be carried on the vessel.
4. EPIRB – As per Standard AS/NZS4280.1 – states that an EPIRB must be registered with the AMSA, and carried on the vessel

\*If in open waters or more than 2nm, offshore.

## December Mini Quiz

**How do you calculate the load capacity of your boat up to 6m, if no (APB) Australian Builders Plate is attached?**

### Charts

Fully laminated 30cm X 15cm charts which provide detail of the river and popular fishing spots off Port Macquarie including GPS coordinates are available from Town Beach Radio Room, between the hours of 0800 & 1600, at a cost of \$10.

### Flare Collection Dates

Maritime NSW will be accepting Damaged & Out of Date Flares at Westport Park boat ramp, on the following dates:

- Sat 11/01/2025 - Between 1415 & 1615
- Sun 20/04/2025 - Between 1500 & 1700

### Marine Rescue Golf Day

Don't forget to register for our Annual Golf Day. See the attached flyer.

# Ned Kellys Tips & Tricks

## HAVE YOU EVER CAUGHT A WHITING ON A SURFACE LURE?



Have you ever caught a whiting on a surface lure? Traditional methods of soaking a worm or a yabbie to entice these hard fighting and delicious fish have stood the test of time. A new and exciting way of fishing for whiting is using surface lures, and when the fish are switched on and actively feeding, lure fishing is simply a sensational way to fish for them.

Lures such as Sugapens, Splash Prawns and Dartwings are the lures most avid anglers use to target whiting.

How do we target whiting using surface lures?


Look for sand flats with generally a metre of water covering the flats. Weed beds on a sand flat are a hot spot as the whiting use these for protection and to lay in wait for prey. Whiting are far more active in stronger tidal currents both on making and ebbing tides.

The best equipment is a rod around 2.1 to 2.4 metres in length in the 1 to 4 kilo rating paired with a light spinning reel spooled with 6-to-8-pound braid or mono.

Make long casts across a sand flat and slow roll (wind steadily at a slow pace) while working the rod tip in a vigorous fashion. This action is to make the lure skip and dart like a prawn across the surface. A term commonly used for this technique is known as 'walk the dog'. Quite often, whiting strike at the lure without hooking up. When this happens, keep winding and don't stop the lure.

We've found the best time to surface lure fish for whiting is during late spring, summer and early autumn when the water is warmer, and prawns are more active which is generally a few days after full moon. This is sure to have the whiting on the prowl.

The whiting are around in huge numbers this summer so grab some surface lures and try your luck at enticing a few.

Tight lines everyone 

# Cooking the Catch

with Shane Dayball, Head Chef at the Westport Club.

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## Whole Baked Snapper with Christmas Stuffing



Whole snapper can be purchased plate size per person, or my favourite is one big one enough for everyone. Cooking time will vary depending on size, the meat should easily be pulled off the bone when it's been cooked enough.

Make sure your fish has been cleaned and scales removed and slice big cuts into the flesh all the way to the bone, about every 25mm (1 inch).

Mix some softened butter with fresh grated ginger, lemon zest, lemon thyme and salt and pepper. Lather it into the slices of the fish.

To make the Christmas stuffing let's get creative with any fresh herbs and dried fruits that you have around. Mulch up some dried crusty or stale bread into a bowl.

In a saucepan melt down some butter and olive oil, orange zest, fresh herbs and maybe some thyme, basil and parsley. Sweat off your herb - just a light warm to get those natural herb oils coming out and add in any dried fruits you may have around. Some dried cranberries would be nice. Add all your liquid and flavours into your mulched bread mix. If you would like to make the stuffing a little extra festive a splash of Sherry or Port, Grand Marnier, Cointreau or even Limoncello would all work well.

Tightly pack all your stuffing into the fish and to finish a drizzle with olive oil and a sprinkle of salt and pepper. Bake at 180c till golden brown and the meat comes easily away from the bone.

Enjoy your Christmas snapper with all the family and their sides and trimmings.

Merry Christmas to everyone. Enjoy the festive season!

Shane Dayball  
Head Chef  
THE WESTPORT CLUB  
25 Buller Street, Port Macquarie NSW 2444

# Tacking Point Lighthouse

From [Wikipedia](#), the free encyclopedia



**Location:** Port Macquarie NSW

**Coordinates:** [31.4755°S 152.9372°E](#)

**Tower Constructed:** 1879

**Height:** 8 m (26 ft)

**Light Focal height:** 34 m (111 ft)

**Intensity:** 12,800 cd

**Range:** 16 nm (30 km; 18 mi)

**Characteristic:** Fl (4) W 20s.

**Tacking Point Lighthouse** is Australia's thirteenth oldest lighthouse. It was built on a rocky headland about 8 kilometres south of Port Macquarie in 1879 by Shepherd and Joseph William Mortley, to a design by the New South Wales Colonial Architect, James Barnet. It is operated by the Australian Maritime Safety Authority and is classified by the National Trust of Australia (NSW).

Tacking Point was named by explorer Matthew Flinders in 1802 during his 1802–1803 circumnavigation of Australia. Its nearest lighthouses are [Smoky Cape Lighthouse](#) at [South West Rocks](#), to the north, and [Crowdy Head Light](#), to the south.

In the mid-nineteenth century, there were few lights in the Tacking Point area and over 20 ships were wrecked. The first occurred in December 1823 when the schooner *Black Jack* was wrecked on the Port Macquarie bar. Consequently, in 1879, a fixed catadioptric light of less than 1000 candelas was erected on Tacking Point. It was the fourth of five small navigational lighthouses built to a design by James Barnet. The other four lighthouses were [Crowdy Head Light](#), [Fingal Head Light](#), [Richmond River Light](#) and [Clarence River Light](#) (now demolished). Only two of these lighthouses, Tacking Point and Crowdy Head still have a storeroom attached. The lighthouse was built of cement-rendered bricks and only needed to be 8 metres high due to the elevation of the site. In 1919, the light was converted from wick oil light to automatic acetylene operation and was de-manned in 1920. The light was converted to mains electricity in 1974. The foundations of the keeper's cottage are still visible.

Management of the lighthouse is shared by three government authorities: the New South Wales Department of Lands owns the lighthouse; Transport for NSW operates the light; and the Port Macquarie-Hastings Council manages the site.

## November Statistics

255 Vessels Logged On with 702 Persons on Board  
245 Radio Calls between Radio Base and Boating Community  
26 Apps - Log On/Off  
0 Search and Rescue Assists  
0 Vessel Assists  
\$Nil Value of Vessels Assisted  
1340 Port Macquarie Volunteer Hours - On Watch 24/7

## PM NUMBER - IDENTIFICATION

Please note that when any contact/communication related to membership of the PM Radio Club is made including

- \* Emails
- \* Payments
- \* Change of Boat Details
- \* Change of your Log On / Personal Details
- \* Any other Form of relevant contact

**YOU MUST INCLUDE YOUR "PM" NUMBER** - The system is designed to recognize each Member by that number and if that number is not provided, our "Response" to any communication can be delayed and a lot of time wasted searching for the name/address of the member concerned.

It would be very much appreciated if all forms of contact, including "Phone", be made with your **PM Number** being quoted in the first instance. Quoting the **PM** number enables us to provide a much quicker response to any request or query.

Not a Radio Club member yet? Join the club at:

<https://www.marinerescueportmacquarie.com.au/pm-radio-club-member-new-membership-application/>  
or drop into the radio base.

## This Month's One Liner

You remember that dog who ate the Scrabble Tiles?  
Now he's leaving messages all around the house!!!



Until our next issue:

**HAPPY BOATING & STAY SAFE ON THE WATER**

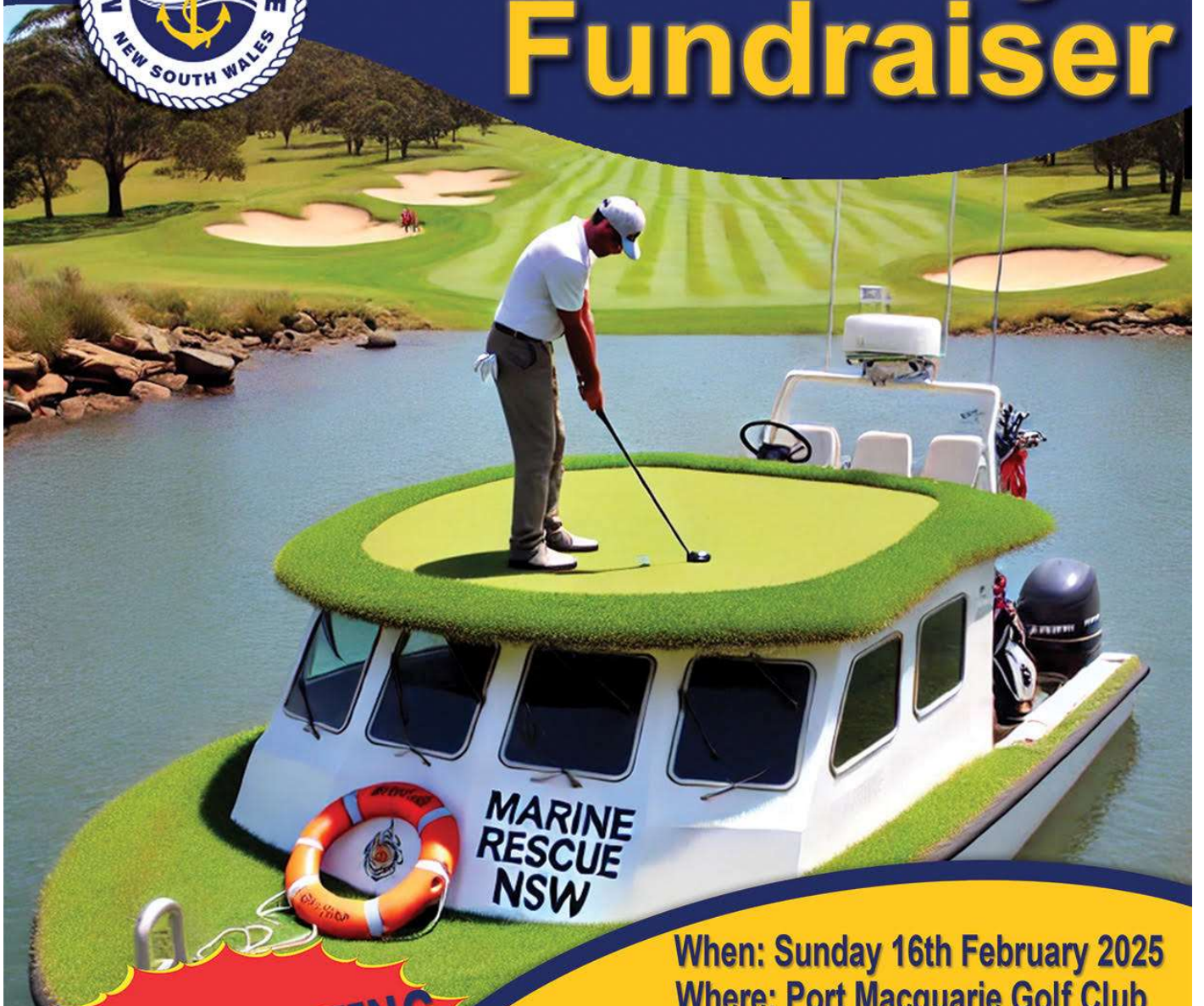
Ron Francis - Radio Club Officer

Brendon Sidebottom - Production Assistant





# Golf Day Fundraiser



**NOW ACCEPTING SPONSORS**

**When: Sunday 16th February 2025**

**Where: Port Macquarie Golf Club**

**What: Team event 18 hole 4 Ball Ambrose  
Shotgun Start at 12noon**

**Cost: \$45 per person includes game, goodie bag,  
BBQ sausage sandwich, drink and food voucher**

For more information contact  
Lynn Shelsher: 0403 019 287  
shelsherdonald@gmail.com

**MARINE RESCUE  
Port Macquarie**