



THE NET BALL: DIVE REPORT APRIL 18, 2012

Article and photos by Curtis 'Seajay' Degler

It being a very hot lazy day, and with nothing else to do, we, meaning Jonah S., Julien F. and myself, Seajay, decided to follow up on what we had observed during a TA Dive Center trip on April 14th. One section of the dive site we call The Wall (Great Wall sounds better actually) was heavily draped in ghost nets, some big ones, and we decided to try and remove this alien human debris and clean the reef.

Heading out at 6:30, equipped with all manner of gloves, cutting devices, bags, and lifting devices, we made back for the same location with plenty of nitrox and hopes for the environmental improvement of the reef we like to dive plus any adventure that could be thrown in for good measure.



The first dive found us heading from the anchor via reel to the east about 15 meters where we encountered the first escarpments. From there we headed with the current north seeing a lot of fish, mostly hiding in the 5 meter viz. and apart from some fishing line and ropes, about a bag full, we didn't see any nets. So it goes.

We stayed on the same site for dive two, made for the water after an hours SI and then as a team similarly headed for the wall where we instead headed south against the current. This time no reel - it was going to be a drift-recovery dive (cool... eh?) . After about 12 minutes on the bottom I saw the tail of one heavy monster trawl net all tangled in heavy ropes and heavily encrusted with sea organisms.

Grabbing my shears I alerted Jonah and Julien and we started cutting and stripping the net away from

the rocks where it was smothering both soft corals and the encrusting plate corals, which can sometimes grow a meter across. Plus it was ugly.



We were already well into our NDLs so we had to work fast. The shears I used are cheap, work one handed, plus they are blunt and safe, and cut through the 8mm ropes and fishnet just like that. We had to be careful as working UW uses more gas and also your deco profile should change to one more conservative.

With just 2 minutes before we all hit decoland we gathered a lot of the ghost fishing gear/ropes and netting together and attached one and then two lifting bags.

It started to move up slowly then stopped. While Jonah and Julien stayed with the main net ball and did the heavy lifting, I covered the back bottom and noticed that one end of the net was still heavily attached to the reef. So I dove back down



man's thigh's width of bundled net and rope - those shears did it best and fast. But time was up for me.

The net ball continued up slowly with a 10 meter trailing tale of net tangled and marine encrusted sea junk waste garbage and with us holding on to it. It was going to be our marker buoy!

The net ball was not thinking of a safety stop as it went to the surface slowly so we did our stop near the middle of the debris tale and decompressed and waited with great grins for Capt Revi to find pull anchor, and motor over to help get the net out of the water, and put us all back in the drifting boat.

Out of the water that horrible net was a whole lot heavier than it was underwater, I estimate it

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REEFER'S RAP

JANUARY	FEBRUARY	MARCH
<p>14 - Sanctuary Dive Boat - K Dock - 08:30</p> <p>18 - Movable Feast - Homeroom - in Oakland</p>	<p>15 - Movable Feast - Greenburger's in San Francisco</p>	<p>7 - 11 - Cozumel, Mexico</p> <p>21 - Movable Feast - Pi Bar in San Francisco</p>
APRIL	MAY	JUNE
<p>01 - Abalone Opener - ???</p> <p>14 - Sanctuary Dive Boat - K Dock - 07:30</p> <p>18 - Movable Feast – Steelhead Brewery in Burlingame</p>	<p>12 – 13 Dive Show - Santa Clara Convention Center</p> <p>12 - Sanctuary Dive Boat - K Dock - 07:30</p> <p>16 - Movable Feast - Check our Yahoo Site for Location</p>	<p>04 - Scuba Show - Long Beach - scubashow.com</p> <p>09 - Sanctuary Dive Boat - K Dock - 07:30</p> <p>20 - Movable Feast - Check our Yahoo Site for Location</p> <p>TBD - Abalone Closer</p>
JULY	AUGUST	SEPTEMBER
<p>14 - Sanctuary Dive Boat - K Dock - 07:30</p> <p>18 - Movable Feast - Check our Yahoo Site for Location</p>	<p>TBD - Abalone Opener</p> <p>12-14 - Channel Islands - Jim Vallario - 415.566.0784</p> <p>18 - Movable Feast - Check our Yahoo Site for Location</p>	<p>08 - Sanctuary Dive Boat - K Dock - 07:30</p> <p>19 - Movable Feast - Check our Yahoo Site for Location</p> <p>24 – Colorado Dive Show - Denver – divechronicles.com</p>
OCTOBER	NOVEMBER	DECEMBER
<p>13 - Sanctuary Dive Boat - K Dock - 07:30</p> <p>17 - Movable Feast - Check our Yahoo Site for Location</p> <p>22 - UK Dive Show - Birmingham - diveshows.uk.com</p>	<p>21 - Movable Feast - Check our Yahoo Site for Location</p> <p>TBD - Abalone Closer</p>	<p>19 - Movable Feast - Check our Yahoo Site for Location</p>

STAMMTISCH

By Pierre Hurter



In one of my previous missives I'd mentioned the joys and difficulties of doing a pub-crawl in San Francisco. The main problem is that with the rebirth of interest in classic cocktails and the advent of the artisanal barkeep, the drinks are not only good, but they tend to be strong. So I've found a way around the dilemma of stumbling down the road, you have dinner and then one well-chosen nightcap before heading home.

Lest you think me irresponsible, there are ground rules to this activity. First, you do some research to pick an appropriate eatery, or in the case of the Tadich Grill you happen to be walking by at lunch and think, hey, I haven't been here for a while. The next step is to take public transportation, I like the Historic Trolley, it gives you a chance to check out the scenery, the every dismal mid-market and see how the tourist season is shaping up. The final step is to load Uber (no umlaut) onto your smart phone so that when you are ready to go home you just hit the button and wait for your limo.

Now if you think that's a bit 1%, just try it, you can track the cars approach, you get an e-mail form the driver and best of all, they are clean, wheels in no imminent danger of falling off and courteous.

I had walked by the Tadich Grill at lunch hour and Gerda

and I decided to head back for dinner on Easter Saturday. The Tadich Grill is downtown in the financial district, even though with Bank of America moved to North Carolina and the Pacific Stock Exchange a gym it may be time to revisit that designation. The place is a pretty good seafood restaurant as well as being the oldest continuously running restaurant in San Francisco, open since 1849. Originally a coffee shop, it expanded its offerings and in 1920s, claimed to be the first restaurant to grill seafood with mesquite charcoal.



The original restaurant opened in 1849 as a coffee stand on Clay Street. In 1887, John Tadich purchased and the restaurant and renamed it the Tadich Grill. In 1928 the Buich family bought the restaurant from Tadich and have been running it ever since. In 1967 the restaurant moved to its present location after Wells Fargo bought the original location for redevelopment.

It's definitely an old school sort of place to eat, waiters wear white jackets and black pants and they don't take reservations. If you're in the mood for some fresh mesquite grilled seafood or maybe a lamb roast, beef tongue or corned beef and cabbage all preceded by a good stiff drink, this is the place to go.

After dinner we decided to head for the House of Shields to see if their Manhattans and Sazeracs were as good as we remembered. They were ... the Sazeracs follow the classic recipe closely. Start out with an Old-Fashioned glass muddle a sugar cube with a few drops of water. Add several ice cubes some good rye, three dashes of Peychaud's bitters. Stir well and strain into a second, chilled, Old-Fashioned glass in which you have rolled around a few drops of absinthe (because it used to be difficult to get, Herbsaint can be used instead) until its inside is thoroughly coated, pouring off the excess. Garnish with a twist of lemon peel, I prefer to squeezed the twist over the drink, but it's up to you.

The Manhattan was great as well. 2 ounces of rye (before Prohibition there were 1200 distilleries in New York, lots of choices), half an ounce of sweet vermouth, half ounce of dry vermouth, 2 dashes of orange bitters and a lemon twist for garnish. Oh, and no maraschino cherries, they use sour ones or Luxardo Maresca cherries. One last note, make sure you are using Kold Draft ice cubes.



The history of the House of Shields is a bit murky, but as near as I can figure, it was opened in 1910 (some accounts have it at 1908, but I wasn't there so ...) by Eddie Shields. There is another version that credits the name to an Irishman

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who had a penchant for collecting shields. This being San Francisco at the turn of the last century, either story seems plausible. The bar was originally intended for the Palace Hotel across the street, but for reasons that are not all that clear it ended up at Shields.

Aside from sampling the local fare we managed to head down to Monterey as planned. There is nothing more satisfying than playing hooky from work on a Friday. The weather was a bit dodgy on the way down, but we took our time and made it early enough to enjoy lunch at the Sand Bar & Grill. The crab salad is great and when you pair that with a draft Full Sail Ale, life is good. As planned we went by Backscatter where Gerda had Mike pull out every strobe in stock, it was quite a sight. She's made the leap and is now fully hooked on the underwater photography habit. From my experience there is no going back, it just gets worse.

Saturday morning found a lot of dive boats debating if it was worth going out or calling it a day, the Beach Hopper, Double Down, Monterey Express as well as the Sanctuary bobbing in the gentle swell. We did head out and even dropped anchor near the Aquarium. After some more back and forth, zipping up, spitting in masks, the usual pre-splash rituals, right on the precipice of making the plunge, we decided to head back to K-Dock without diving through the runoff and pea soup.

For lunch we hooked up with Captain Phil, Kim and Rachel at the Lalla Grill. Don't laugh, this place is great, the first thing I noticed when we walked in was

that the back bar is 20 feet high and features a rolling ladder to reach the upper reaches. Couple that with 8 beers on tap and 40 wines by the glass and you begin to see the appeal. Oh, and the food is good to. Best of all was the company, since the Cypress Sea sailed into the sunset we don't see some folks as much as we used to. You'd think that with all the electronic devices out there everyone would be more connected than ever.

For all the trips I've made to the Monterey area I had never been to Asilomar, finally had the opportunity to do that. Located towards the Northwesterly tip of Pacific Grove, Asilomar is an outgrowth of the work that the Young Woman's Christian Association (YWCA) was doing to provide shelter to the young woman coming off the farms and heading for the big cities to work in the factories and sweatshops of the time.

The YWCA, which by the way is the first place I ever had a real job, social security card and all, was looking for a place to have their annual western regional conference. After meeting at Mill's College in Oakland, the Hotel Capitola at Santa Cruz and the Hearst Estate, *Hacienda del Pozo Verona* near Livermore, they started looking for a more permanent site.

The Pacific Improvement Company, the predecessor of the Pebble Beach Company, donated thirty acres facing the Pacific Ocean to the YWCA. That same year, the YWCA hired Julia Morgan as their architect, and work began immediately.

To pick a name for the new facility, a contest was proposed, of the entries the winning name came from Helen Salisbury, a

Stanford student, who made up the name Asilomar, from the Spanish "asilo" or refuge and "mar" for sea, "refuge-by-the-sea".

The Depression was tough on the place and from the 1930's through its purchases by the California State Park System on July 1, 1956, it had a checkered period, serving as overflow for nearby lodges to living quarter for the families of the Defense Language Institute. Today it comprises some 91 acres of dunes and the conference center. A great place for a corporate gathering or a weekend getaway with that special someone.

While there I made an early morning coffee run to Juice and Java on Lighthouse Drive and noticed that Favaloro's Big Night Bistro was out of commission due to a fire. For those of you, who haven't tried this place, check out the white sea bass if it's on offer or maybe the *Gemelli Puttanecca* or *Fettuccine con Frutto di Mare* or maybe even the *Calamari Fritti*. The place is definitely old school, but in the best way possible.

On the topic of old school, May 27th marks the 75th anniversary of the Golden Gate Bridge. Hard to believe, it seems like it wasn't all that long ago that we were celebrating the 50th anniversary. I've got a bottle of Proeseco in the fridge and on the 27th I'll drink a toast to Charles Ellis and the divers who worked to make the bridge possible.

In 1921, Joseph B. Strauss hired Charles A. Ellis to head up his staff and soon advanced him to Vice President, Strauss Engineering Corporation, in charge of bridge design and

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construction supervision. In 1925, he had Ellis arrange for Prof. George F. Swain of Harvard University and designer of New York's Manhattan Bridge Leon S. Moisseiff to serve on a Board of Consultants for the project.

Strauss' original plans called for a symmetrical cantilever-suspension hybrid bridge. In November 1925, Moisseiff expressed concern about the hybrid design and submitted to Strauss his *Report on Comparative Design of a Stiffened Suspension Bridge over the Golden Gate Strait at San Francisco, CA*, which describes a design for a suspension span design.

On August 15, 1929, the Board appointed prominent engineers Moisseiff, O.H. Ammann, and University of California, Engineering School, Berkeley, CA, Professor Charles Derleth, Jr., to serve as the Advisory Board of Engineers, alongside Chief Engineer Strauss. Strauss also appointed Ellis to work with the Advisory Board of Engineers, serving as its Secretary.

The timing of the change from the original Strauss proposal to a suspension bridge design was accomplished sometime between the release of Moisseiff's November 1925 report and the first meeting of the Advisory Board of Engineers on August 27, 1929.

On March 1, 1930, with final design underway and after overseeing test borings at the construction site, Ellis returned to Chicago to work on refining the design and estimates, while continuing to consult with

Advisory Board of Engineers members Moisseiff and Ammann.

Ellis was responsible for directing the thousands of calculations required, for the computation of stresses, the preparation of stress sheets, as well as the development of the specifications, contracts and proposal forms. He worked tirelessly until December 5, 1931, when Strauss insisted he take a vacation. Three days before his vacation was over, Ellis received a letter from Strauss instructing him to turn all his work over to his assistant Clarahan, and to take an indefinite unpaid vacation.

For reasons still not clear today, Strauss fired Ellis. Ellis had lost his place in the history receiving no credit for his critical role in the design of the landmark Bridge. He went on to join the engineering faculty at Purdue University in 1934, from where he retired as Professor Emeritus of the Division of Structural Engineering in 1947. He passed away on August 29, 1949.



For those of you who are prone to seasickness, you might want to stay off the bridge during high wind events, depending on the

temperature the maximum downward deflection, at mid span: is 10.8 feet or 3.3 meters and the maximum upward deflection, at mid span: 5.8 feet or 1.77 meters, that's 16 feet no matter how you slice it. As for maximum transverse deflection, at center span that comes out to be 27.7 feet or 8.4 meters

I was thumbing through my latest addition of *Alert Diver*, the magazine for Divers Alert Network (DAN) when I came across an article of interest. The topic was diver fatalities, not always an issue you like to think about. Still it made for interesting reading. The discussion was around an analysis of almost 1,000 dive fatalities. There were several noteworthy trends, particularly for many of us.

First off, some 50% of all dive fatalities were in the 40 to 59 age group. Now some of you are probably thinking, well I'm safe, because I'm squinting at 59 in the rearview mirror through my trifocals. Well, maybe, 28% of all fatalities were as a result of some sort of cardiac event, we as a diving community are not getting any younger. The average age of DAN members 22 years ago was 38, now it's 45. This is the figure that really struck me, 88% of dive fatalities were on the first dive of a vacation trip.

The majority of fatalities boiled down to diver error, how else can you explain 41% of fatalities caused by running out of gas? Entrapment (15%), equipment issues (11%), buoyancy problems (3%). Getting back to the first dive syndrome I think that comes from divers who take one dive

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vacation per year, they are excited, in a rush to get wet and haven't practiced their skills or probably checked their gear since the last time they dragged their dive bag down from the rafters.

I think I'm going to check when I last had my regulator rebuilt and shake the sand out of

my BC, and I am taking my vacation plans off the office Outlook Calendar.

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weighed in wet at about 70kilos. It is currently sitting on the beach at our port of call until we decide on how to dispose of it (Any ideas?)

My only question is when do we go back to get the rest of that net and what are probably dozens of other nature-human entanglements strangling the reef. The beautiful Reef. Our Reef.

Seajay

P.S. it was Julien's Birthday

**MORE ESKIMO COOKING—
NOT JUST FOR BREAKFAST ANYMORE**

by Ken Gwin



Summer is on its way, and for many of the Reefers, trips near the Arctic Circle are just over the horizon.

As we all know, travel is a great way to meet new people and experience other cultures. And it's not just

the new places and new things that make travel so exciting. Many of our fondest memories of past adventures are the experiences of companionship and the meals we shared with friends.

Following in the theme of last month's culinary investigations, we will again feature excerpts from the 1952 publication, authored by the children of Shishmaref Day School of Anchorage, Alaska: good eatin' from the "Alaska Cook Book."

Some of the recipes found in this cookbook acknowledge the cultural differences expressed through cuisine. The recipe for Pick'niek (mouse food) serves as an example. Little Christine Barr explains:

"Some people dig Pick'niek. They are of a plant. They wash them first. We eat them with seal oil. They are good. They taste like sugar. They are very good with seal oil. Maybe the white men don't like them."

Sounds good to me!

Life in Alaska must have been very difficult. Every year was a repeating pattern of harsh winters,

predators, and difficult times. It only makes sense that comfort food would be one of the special pleasures cherished when times are tough.

Nellie Okpowruk offers Bear Feet (Ee-tee-yait') to warm the innards during those cold, long winters.

"Most of the people like the bear feet better than the meat. We cook them well, add salt. Four feet would take about one teaspoon salt. Take them out of the pot and let them get cool. Eat them with seal oil."

It only gets better, according to Pauline Tocktoo:

"Seals Bare Feet—Put the seals bare feet into a cooking pan. Cover them with blubber and keep in a hot place until the fur comes off. Then it is time to eat the seals bare feet. You can cook them or eat them without cooking."

Yes, some of this sounds a bit like fast food. When you are busy with all those outdoor activities, having a handy stash of food ready to go seems like money in the bank. This includes those little snack favorites we all enjoy:

Ah-pick (Salmon berries)

"First we pick the salmon berries in dippers or pots. After the pot or dipper is full, put them into Amouk (Eskimo bag for carrying berries made of seal skin). When the amouk is full of salmon berries, take home and put in a big pan ready for putting in a seal poke. When the poke is full, tie the poke with string. Save for winter in any cold place.

Summer is coming folks. I know some of you can't wait. Salmon berries will be in season. After some tasty seal feets, maybe you can make a pie.



Come and join Us!



San Francisco Reef Divers (SFRD)

\$25

Please make checks payable to "San Francisco Reef Divers"
and mail to:

Pierre Hurter, SFRD Treasurer, 515 Diamond Street, San
Francisco, CA 94114

We encourage you to also support the other organizations listed



Central California Council of Diving Clubs (CenCal)

\$15

<http://www.cencal.org/join.aspx>



Sonoma County Abalone Network (SCAN)

\$10

<http://www.abalonenetwork.org/donate>



SINCE JANUARY 1ST 1973

ABOUT SAN FRANCISCO REEF DIVERS (SFRD):

The *Reef Diver Times* is the official newsletter of the San Francisco Reef Divers, a not for profit community organization dedicated to safe sport diving and the preservation of our ocean resources. Membership is \$25 annually, dues payable to "SFRD". The General Meeting is held the 3rd Wednesday of the month. Location is announced one week prior to the meeting. Please check our yahoo site for details <http://groups.yahoo.com/group/sfreefdivers/> We meet at 7:00pm for socializing, drinks, food and club business. For more information, visit <http://www.sfreefdivers.org/>.

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