

# Souvenir

**High Point YachtFest 2020**

**British Virgin Islands - 7th to 14th March 2020**



Dear High Pointers,

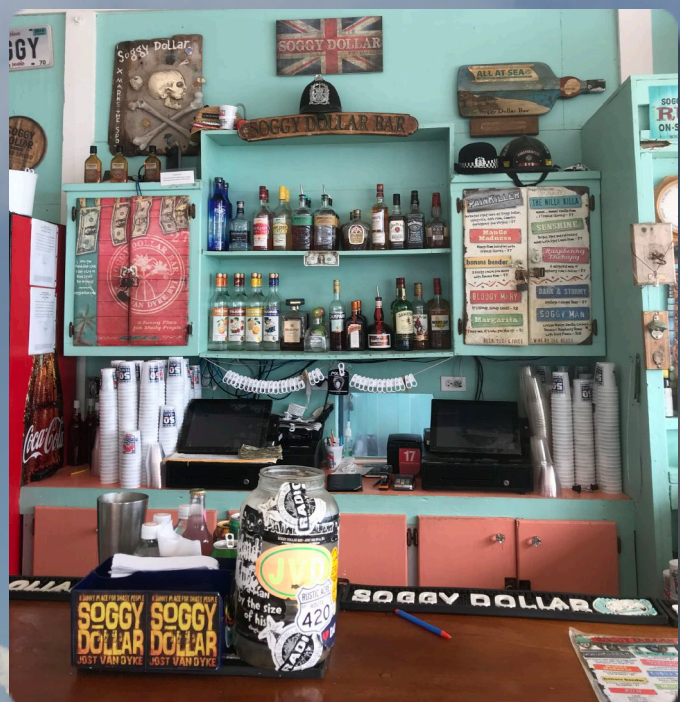
HighPoint BVI week was the perfect celebratory fling before social distancing and lockdowns spread across the globe and spoiled everything. Now we can only dream and I hope this souvenir document will keep your happy memories of the week alive.

The 2020 edition of High Point BVI Week kicked off on Friday 6th March with a warm-up evening for many at The Watering Hole in Road Town before the official Welcome party at Scrub Island Marina on Saturday. The threat of rain saw the intended venue on North Beach abandoned but that was soon forgotten after the first BVI Gin-sponsored drinks began to flow.... It was great to see how quickly the newbies were welcomed into and absorbed by the established High Point family! In particular the new teams of François and Marc really livened things up and Alex, Dianne and Emma got on like a house on fire, fully bonded by the time skipper Jaap arrived later on the Sunday.

The week's weather was a bit wild and Monday's race had to be abandoned due to high winds of 25-30 knots and more. We managed to hold two races on Wednesday to catch up with the race programme, but the large swells that followed those winds made Cane Garden Bay too feisty to visit. Instead we had two nights at Soper's Hole - the staff there were fantastic and twice moved their boats so we could all be together and it proved the perfect setting for Gourmet Night. Cane Garden Bay will have to wait until 2021.

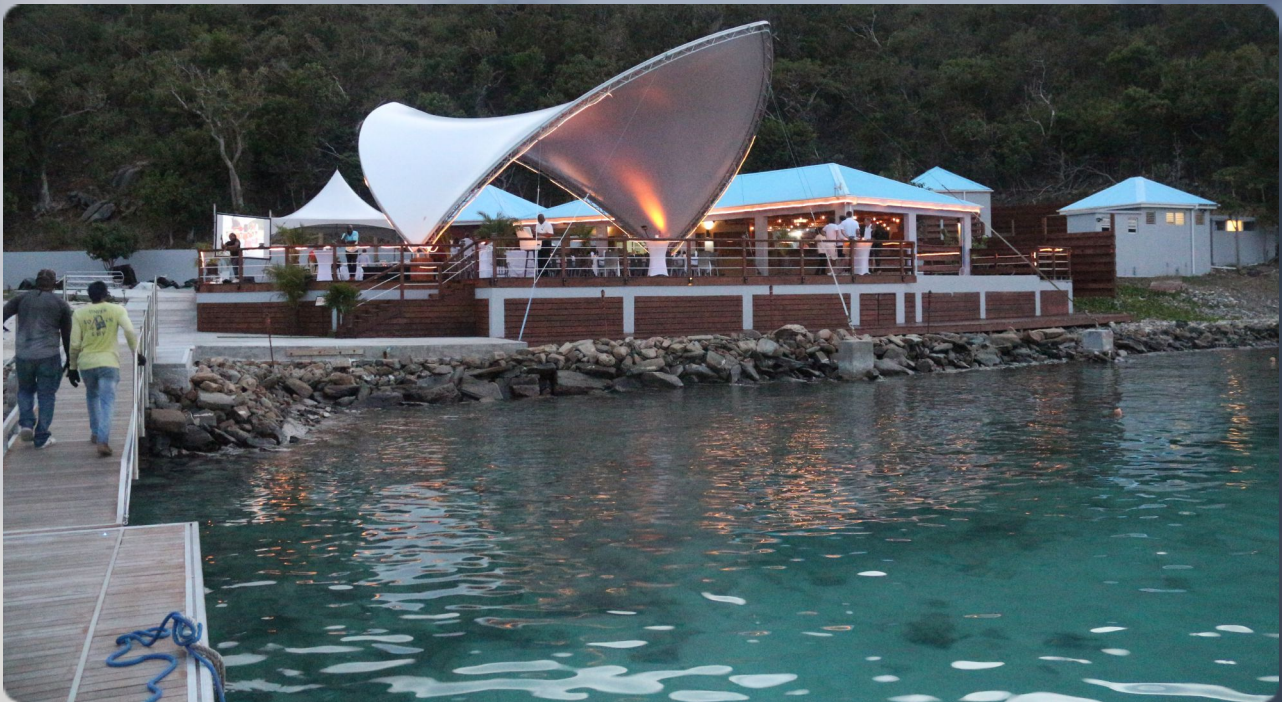
After the first two nights in our charter base on Scrub Island Marina, the week's modified itinerary took us to overnight stopovers in Great Harbour on Jost van Dyke, Soper's Hole on Tortola, Great Harbour on Peter Island, Soper's Hole again and the Prize-Giving was celebrated at the wonderful Ocean 7 Club on Norman Island. A fabulous climax to the week and it's now top of our list for 2021 as well.

Congratulations to my team for being the overall winners in the races, Martin's team for their second place and François' team for third. Steven's boat won the Gourmet Prize with Martin's gloriously



spiced Hungarian Goulash. Martin has kindly shared his recipe, included below. Don't forget the sour cream!!

Thanks to BVI Gin for sponsoring drinks at the opening and closing events, thanks to Ocean 7 for the fantastic prize-giving venue and service and thanks to BVI Tourist Board for their invaluable and generous assistance, including contributing to the Welcome party costs. Special thanks to all of you for coming and making our last week of freedom such a memorable one. Of course we all owe a special thank-you to Sasha for making the week so magical for us all - we are so lucky to have such a wonderful King as queen of our event!



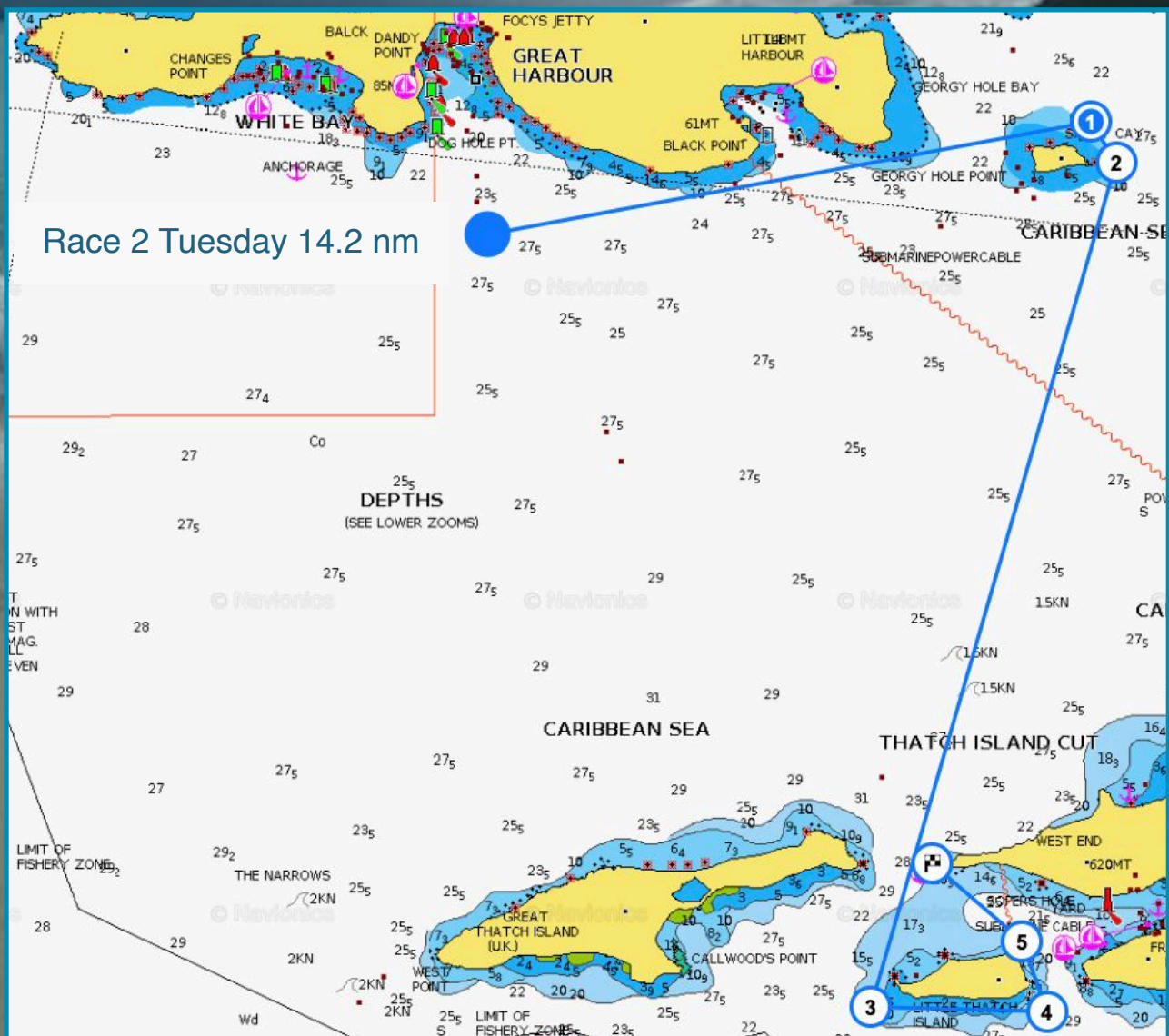
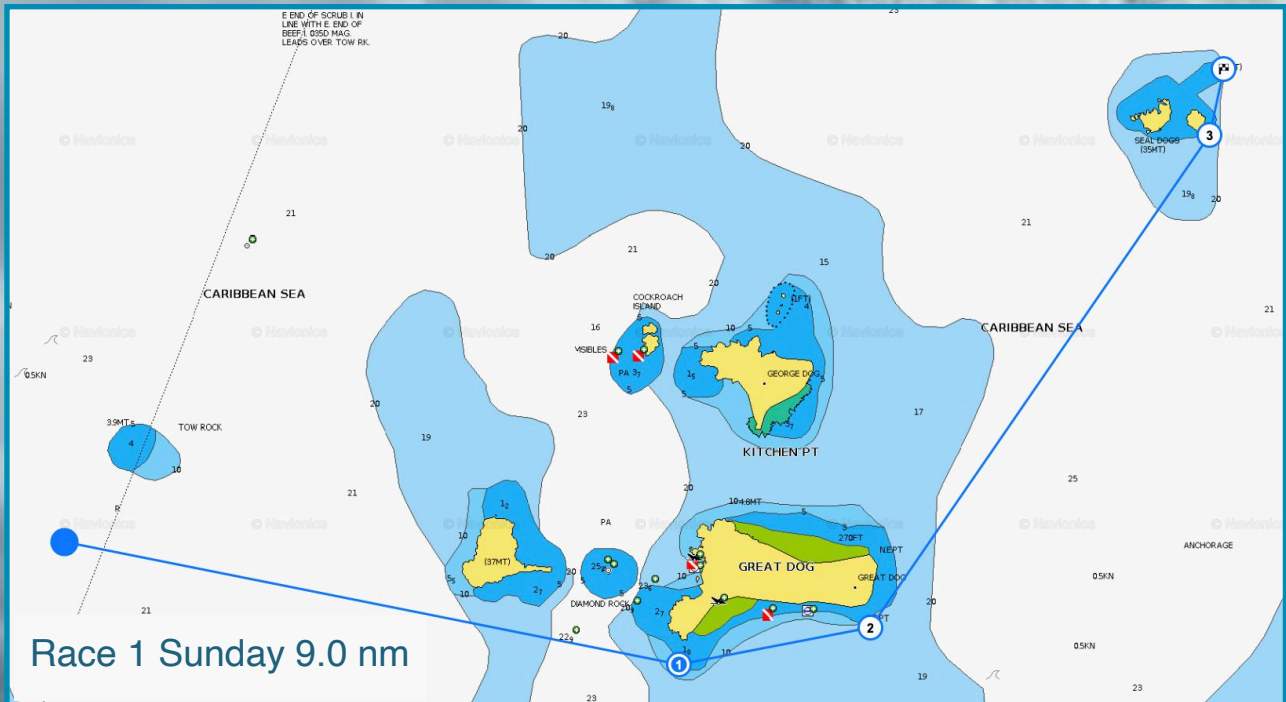
Last but by no means least, thanks to my fantastic team of Martine, Sasha, Dave, Veronica, Alan and Alison for being such great company and for sailing so well all week.

We hope to see you all again next year and, until then, stay safe and we hope you, your family and your friends get through the virus pandemic as painlessly as possible.

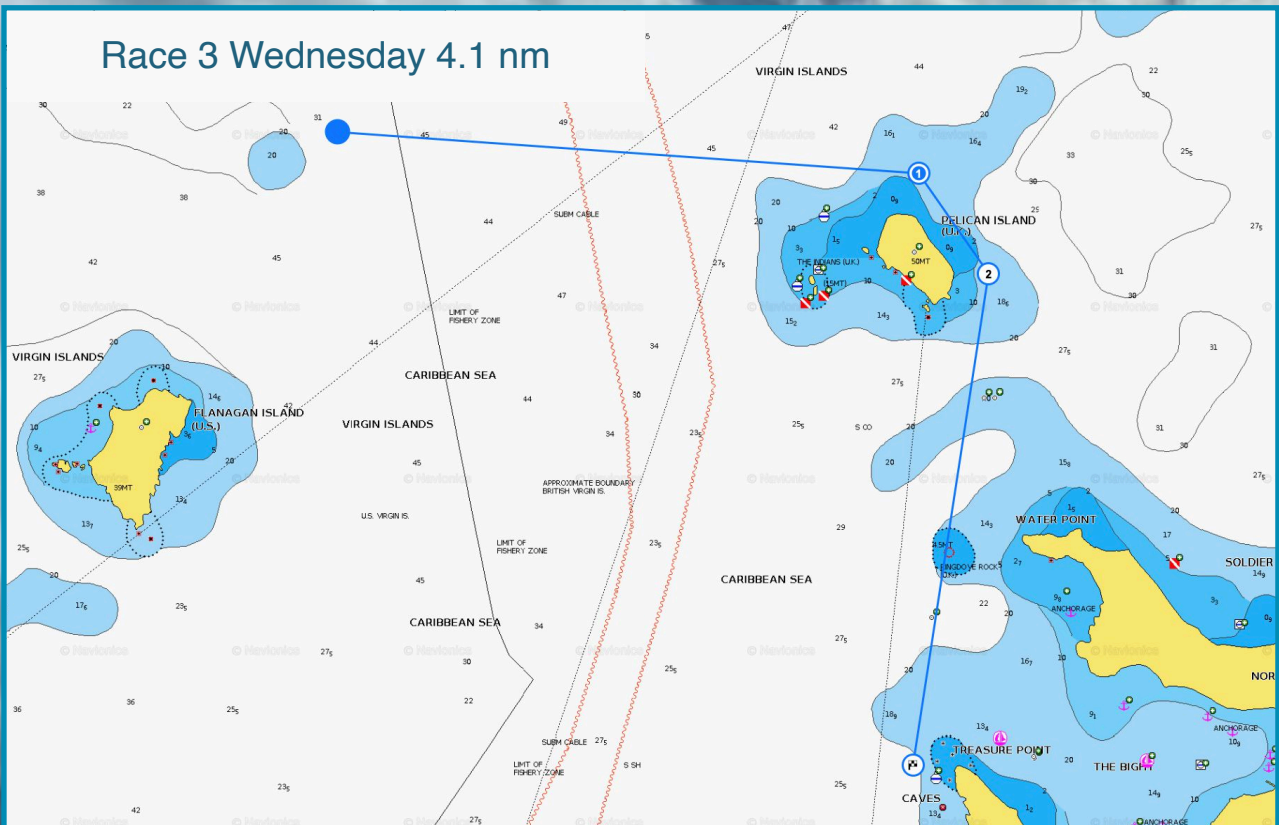
John & Sasha



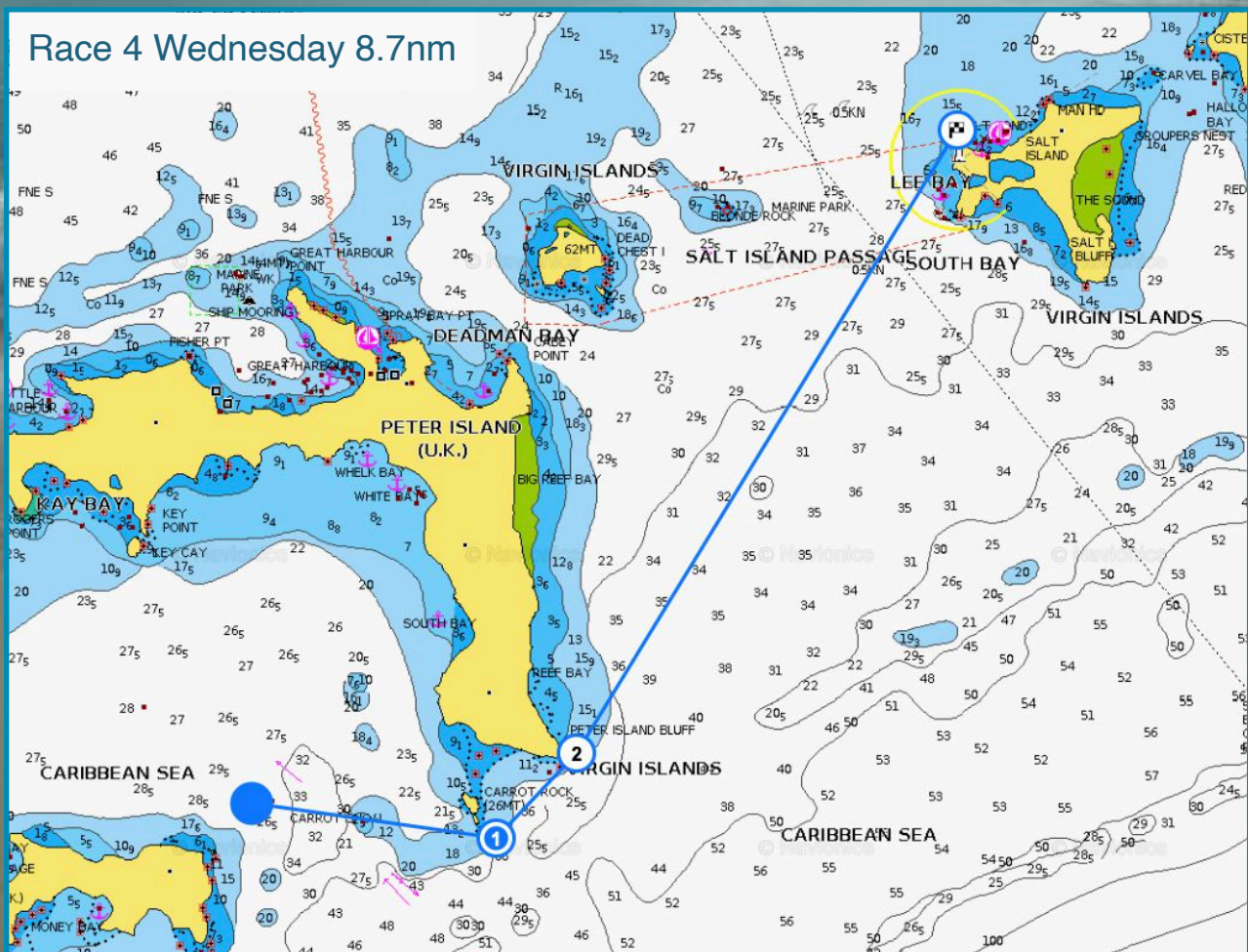
# The Races



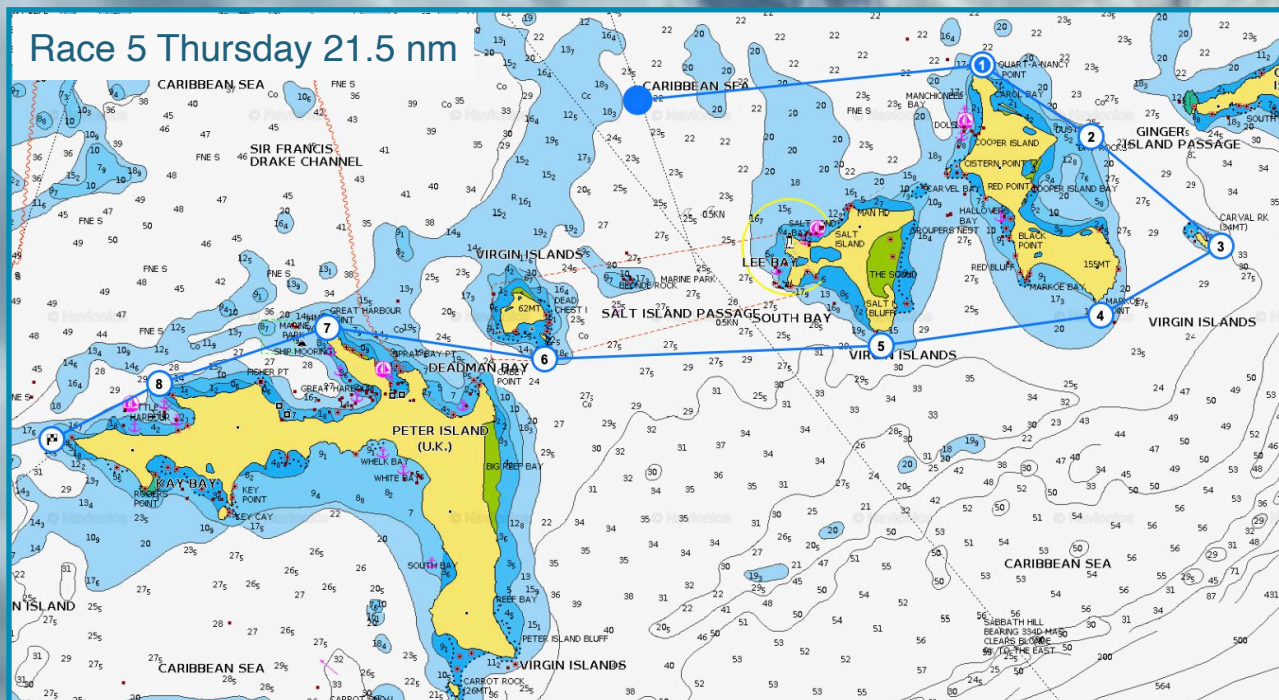
### Race 3 Wednesday 4.1 nm



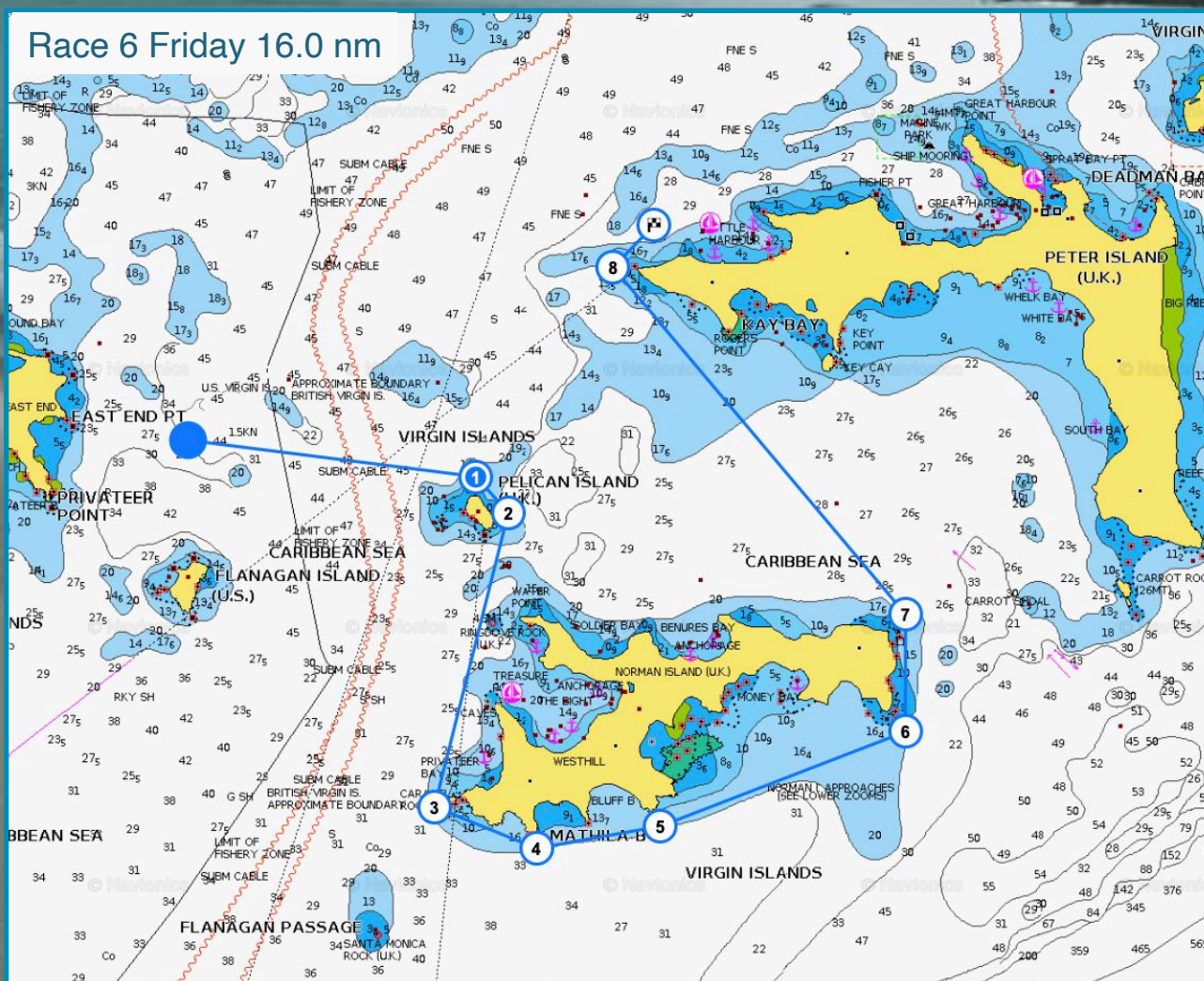
### Race 4 Wednesday 8.7nm



## Race 5 Thursday 21.5 nm



## Race 6 Friday 16.0 nm



# High Point 2020

## British Virgin Islands

### Final Overall Results

Overall Results			R1	R2	R3	R4	R5	R6	R7	Total	Discard	Nett	Rank		
Lagoon 450 F	Stella Blu	1	John Hall Hall	1	1	2	3	1	4		12	4	8	1	
Lagoon 42	Jelliblu	2	Martin Suter	3	4	1	1	2	2		13	4	9	2	
Bali 4.3	Tropical d-tour	3	Steven Visser	4	6	6	6	6	6		34	6	28	6	
Lagoon 42	Rendezvous	4	Francois Abiven	2	2	3	2	4	1		14	4	10	3	
Lagoon 450 F	Loumilis iii ca	5	Jaap van Dijk	6	3	5	5	3	3		25	6	19	4	
Lagoon 42	Apres Sail	6	Marc Gareton	6	5	4	4	5	6		30	6	24	5	
Daily Results			TCF		Finish Time		Elapsed Time		Corrected Time		Rank				
Race 1			1		John Hall Hall		0.9942		13:50:00		1:44:04		1:43:28		1
Sun, 8 Mar 2020 12:05:56 PI Multiplier N/A			2		Martin Suter		0.9219		14:30:52		2:24:56		2:13:37		3
			3		Steven Visser		0.9408		16:15:32		4:09:36		3:54:49		4
			4		Francois Abiven		0.9368		14:13:00		2:07:04		1:59:02		2
			5		Jaap van Dijk		1.0000		DNF		0		6		
			6		Marc Gareton		0.9185		DNF		0		6		
Race 2															
Tue, 10 Mar 2020 10:59:57 PI Multiplier 50%			1		John Hall Hall		1.034		13:17:28		2:17:31		2:22:11		1
			2		Martin Suter		0.959		14:11:52		3:11:55		3:04:00		4
			3		Steven Visser		0.905		DNF						6
			4		Francois Abiven		0.974		13:48:00		2:48:03		2:43:44		2
			5		Jaap van Dijk		1.000		13:50:00		2:50:03		2:50:03		3
			6		Marc Gareton		0.883		15:23:00		4:23:03		3:52:19		5
Race 3															
Wed, 11 Mar 2020 11:29:52 PI Multiplier 33%			1		John Hall Hall		1.034		12:05:04		0:35:12		0:36:24		2
			2		Martin Suter		0.939		12:05:53		0:36:01		0:33:50		1
			3		Steven Visser		0.905		12:38:27		1:08:35		1:02:02		6
			4		Francois Abiven		0.974		12:08:44		0:38:52		0:37:52		3
			5		Jaap van Dijk		1.005		12:17:42		0:47:50		0:48:04		5
			6		Marc Gareton		0.883		12:16:10		0:46:18		0:40:53		4
Race 4															
Wed, 11 Mar 2020 14:51:03 PI Multiplier 25%			1		John Hall Hall		1.034		16:16:53		1:25:50		1:28:45		3
			2		Martin Suter		0.959		16:20:08		1:29:05		1:25:25		1
			3		Steven Visser		0.905		DNF						6
			4		Francois Abiven		0.974		16:19:15		1:28:12		1:25:56		2
			5		Jaap van Dijk		0.960		16:29:03		1:38:00		1:34:05		5
			6		Marc Gareton		0.883		16:34:24		1:43:21		1:31:16		4
Race 5															
Thu, 12 Mar 2020 10:44:39 PI Multiplier 20%			1		John Hall Hall		1.034		12:46:39		2:02:00		2:06:07		1
			2		Martin Suter		0.959		12:56:19		2:11:40		2:06:14		2
			3		Steven Visser		0.905		14:04:04		3:19:25		3:00:24		6
			4		Francois Abiven		0.974		13:04:55		2:20:16		2:16:40		4
			5		Jaap van Dijk		0.975		12:55:49		2:11:10		2:07:53		3
			6		Marc Gareton		0.883		13:26:09		2:41:30		2:22:38		5
Race 6															
Fri, 13 Mar 2020 12:01:17 PI Multiplier 20%			1		John Hall Hall		1.034		14:49:57		2:48:40		2:54:22		4
			2		Martin Suter		0.959		14:49:55		2:48:38		2:41:41		2
			3		Steven Visser		0.905		DNF						6
			4		Francois Abiven		0.965		14:40:10		2:38:53		2:33:21		1
			5		Jaap van Dijk		0.979		14:48:38		2:47:21		2:43:46		3
			6		Marc Gareton		0.883		DNF						6

# Maarten's Goulash Recipe

## Recipe of the prizewinning goulash

Dear all,

I have been asked to share the recipe of the prizewinning goulash with you. My pleasure! With modest honesty: this recipe won a prize before (a copper pan). I now know why...

**The secret:** Hall (Herbs, Attention & Lots of Love)

**The suggestion:** Prepare the goulash a day before (just as I did)

**The clue:** Buying all the stuff and preparing the ingredients before cooking, will take most of the time. The cooking itself is relatively easy.

### The ingredients (4 persons):

• 600 gr beef	• garlic
• 2 diced onions	• lemon juice
• butter	• paprika powder
• olive oil	• curry powder
• salt & pepper	• tabasco
• tomato paste	• oregano
• 3 dl. broth	• thyme
• half a bottle of red wine	• sour cream (a must!)
• 2 or 3 bell peppers (colour and number to personal taste)	
• red (hot) peppers	• serve with rice, paste or bread
• tomatoes	• and salad if you like

### The preparation:

- Cut the beef in large dices.
- Fry the onion in the butter and olive oil.
- Add the bell peppers and the tomato paste.
- Stir well for two minutes.
- Add the beef.
- Stir well for five to ten minutes
- Add salt & pepper (to personal taste)
- Add the lemon juice
- Add garlic (optional, but recommended).
- Add the tomatoes.
- Add the broth and the red wine.

- Add all the herbs (to personal taste)
  - curry powder
  - tabasco
  - paprika powder
  - red (hot) pepper
  - oregano
  - thyme
- Simmer for two hours (on low heat)
- Bind the sauce to personal taste.
- Taste and add some or more herbs to personal taste for finetuning.
- Serve it with rice, pasta or bread and salad if you like.
- Necessary element: please serve sour cream in a separate bowl. It really is the finishing touch. I drove two hours with a taxi to get it 😊 !

### My personal remark:

- In the beginning the sauce should taste hot.
- After two hours that will be gone for the most part.
- If not, the sour cream will do the rest 😊 !

### My wish:

- Enjoy it!
- Genieße es!
- Disfrútalo!
- Profitez-en!
- Divertiti!

Meanwhile, stay healthy, happy & safe

Rotterdam, April 2020  
Maarten Tromp



## nhoJ's Poem

Oh Stella Blu here's Jellyblu on the radio,  
to say thanks for letting us know,  
We really enjoyed it, and hope to have some more,  
when High Point gets together again  
on some far distant shore.





