



PRESIDENT'S MESSAGE

Hello Tritons,

This month our business meeting is our annual Open House Meeting. So, what does this mean other than free pizza and soft drinks? Well, it means lots of good time with your fellow Tritons. So, if, you haven't been to a meeting recently, now would be a good time to attend. And, if you know someone who is into diving and would like to become a part of our club, be sure to invite them and then bring them with you to the meeting. Even if they don't want to join, invite them anyway. Who knows, we may be able to change their minds. Remember to tell them we offer all types of advanced training, local and warm water dives and a number of social events to help ease the strain of a long winter.

Finally, don't forget that Promptness Pays really can for some lucky member but you have to be present to win.

I hope to see you all on Tuesday, the 22nd.

Good Diving to All - Randy

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MEMBERSHIP REPORT

June, 2010

Our membership is:

70 full members 6 associate members

TOTAL 76 members

Adolph Habich - Membership Committee

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ENTERTAINMENT AT THE JUNE MEETING

Don't forget our June meeting is the annual Open House, bring along a friend who is interested in diving. There will be free pizza and soda.

The entertainment at the June meeting will be a showing of the Triton trip to Truk and Palau. Come on out to see this fantastic part of the world and the amazing underwater scenery, critters, corals and wrecks!

Business meetings now begin at 7:30 PM. Come out early for dinner, Giuseppe's always has some great specials.

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HAVE OLD GEAR TAKING UP SPACE?

The club has a need for size small and extra small BCDs. If you have any that you are no longer using, because the kids have gotten too big, please consider donating it to the club. We will put it to good use in our teaching program.

BOARD OF DIRECTORS

President – Randy Skiba

Vice-President – Mike Leibovitz

Secretary – Pam Romund

Treasurer – David Gross

First Director – Dave O'Malley

Second Director – Jackie Heirbaut

COMMITTEE CHAIRS

Audit –Appointed in Fall

By Laws & Rules – Gary Duszak

Entertainment – Dave Vemmer

Equipment & Safety – S. Leibovitz

Events – Dave Vemmer

Membership – Adolph Habich

Merchandise – Pam Romund

Nominating – Appointed in Fall

Publicity/Web Site –Mike Leibovitz

Director of Training – Rich Schak

Editor of the Trib – Pam Romund

Illinois Council Delegates – Chuck & Margo Miller

DAN SPONSOR #29362

TRITON 2010 EVENTS CALENDAR

June, 2010		
Tuesday, 6/22	Business Meeting – OPEN HOUSE	Giuseppe's Restaurant - 7:30 PM 1062 Lee St, Des Plaines, Illinois, 60016
Sat/Sun 6/26-27	Training Weekend – Pearl Lake, South Beloit	Board of Education – Pearl Lake, South Beloit, IL Contact Rich Schak, Steve Leibovitz, Mike Leibovitz
Saturday, 6/26	Quarry Dive & Picnic Pearl Lake, South Beloit	Pam Romund 847-698-5490 or promund@kraft.com
July, 2010		
Sat/Sun 7/3-4	4 th of July Dive Weekend	Needs TIC
Sunday, 7/11	A Day at the Races Arlington Race Track	Diana Skiba and Lea Hotten
Tuesday, 7/13	Triton Trib Deadline	Pam Romund 847-698-5490 or promund@kraft.com
Friday, 7/16	Concert in the Park Park Ridge, IL	Pam Romund 847-698-5490 or promund@kraft.com
Sunday, 7/25	Jim Haigh Memorial Dive Haigh Quarry, Kankakee	Needs TIC
Tuesday, 7/27	Business Meeting	Giuseppe's Restaurant - 7:30 PM 1062 Lee St, Des Plaines, Illinois, 60016
August, 2010		
Saturday, 8/7	Howard/Etherton Day Dive/Picnic, Pearl Lake	Board of Education – Pam Romund 847-698-5490 or promund@kraft.com
Sat/Sun 8/7-8	Training Weekend Pearl Lake, South Beloit	Board of Education – Offering Open Water, Advanced Open Water and Rescue Classes
Tuesday, 8/10	Triton Trib Deadline	Pam Romund 847-698-5490 or promund@kraft.com
Saturday, 8/21	Milwaukee Willie Dive	Jim Hynan 847-967-1738 or jhynan74@gmail.com
Tuesday, 8/24	Business Meeting	Giuseppe's Restaurant - 7:30 PM 1062 Lee St, Des Plaines, Illinois, 60016
September, 2010		
*Saturday, 9/4	Belated Cinco de Mayo Celebration	Rosana Vemmer (vmexicana@hotmail.com) 847.698.1727
Tuesday, 9/14	Triton Trib Deadline	Pam Romund 847-698-5490 or promund@kraft.com
Sunday, 9/19	Oak Park Bike Tour & Lunch	Needs TIC
Sunday, 9/26	Vintage Thunderbird Show – Lincolnshire Marriott	Jim Hynan 847-967-1738 or jhynan74@gmail.com
Tuesday, 9/28	Business Meeting	Giuseppe's Restaurant - 7:30 PM 1062 Lee St, Des Plaines, Illinois, 60016
October, 2010		
Saturday, 10/2	Lake Geneva, WI Dive	Jim Hynan 847-967-1738 or jhynan74@gmail.com
Sunday, 10/3	Underwater Pumpkin Carving – Haigh Quarry	Illinois Council, Tritons Hosting Pam Romund 847-698-5490 or promund@kraft.com
Tuesday, 10/12	Triton Trib Deadline	Pam Romund 847-698-5490 or promund@kraft.com
Tuesday, 10/26	Business Meeting	Giuseppe's Restaurant - 7:30 PM 1062 Lee St, Des Plaines, Illinois, 60016
Saturday, 10/30	Community Service	Needs TIC

Contact Dave Vemmer to volunteer to run an event or if you have an idea for any new events we might want to add to the calendar!

Many thanks to Pete Kloga for sending this to our attention. Reprinted from Yahoo News, article by Audrey McAcvoy, AP Writer, Saturday, May 29, 4:34PM ET

NO MORE EATING SHARK FIN IN HAWAII

HONOLULU – The \$48-a-plate shark fin has been a favorite dish to celebrate 80th birthdays and fete out of town VIPs since Vienna Hou's Chinese restaurant opened 25 years ago.

But Kirin Restaurant customers won't be dining in that style starting July 1, 2011, when Hawaii becomes the first state in the nation to ban the possession of shark fins. The state is attempting to help prevent the overfishing and extinction of sharks around the world. "Something will be missing," said Hou, who grew up watching her father sell shark fin as part of his seafood trading business in Hong Kong. "Decent Chinese restaurants — they all serve shark fin."



Gov. Linda Lingle on Friday signed a bill prohibiting the possession, sale or distribution of shark fins. The bill passed the state House and Senate with broad support earlier this year. The legislation generated some grumbling in Hawaii's sizable Chinese community — more than 13 percent of the state population is Chinese or part Chinese. Many consider shark fin a delicacy and important part of Chinese culture.

The ban also comes as the tourism-dependent state expects a surge in affluent Chinese visitors.

Restaurateurs say about a dozen establishments in Hawaii serve shark fin, which doesn't taste like much by itself. The flavor in shark fin dishes comes from the ingredients it's cooked with, either the rich sauce it's served with on a plate or the savory pork and chicken base in shark fin soup.

Some people eat it for the supposed health benefits, claiming that it's good for bones, kidneys and lungs and helps treat cancer. Shark fin is also considered a status symbol in high-end restaurants, a dish to impress or lavishly treat guests. At Kirin, on a busy street near the University of Hawaii, one soup serving is \$17.

Archie Chik, head chef at Kirin Restaurant in Honolulu holds a bowl of shark fin soup and a plate with a shark's fin Wednesday, May, 26, 2010 . Many Chinese restaurants in the state of Hawaii serve the dish which is a prized delicacy in the Chinese culture. Hawaii lawmakers want to ban the dish to prevent sharks from being overfished. (AP Photo/Eugene Tanner)

In Hong Kong, high end restaurants can charge \$1,000 for premium shark fin. "I don't think you should say it should be illegal to have shark fin," said Johnson Choi, president of the Hong Kong China Hawaii Chamber of Commerce. "Shark fins are part of food culture — Chinese have had food culture for over 5,000 years."

Environmentalists say the tradition is leading to a dangerous depletion of sharks worldwide. A report last year by the International Union for the Conservation of Nature estimates 32 percent of open ocean shark species are in danger of becoming extinct primarily because of overfishing.

Hawaii's lawmakers heard testimony that sharks are being killed for their fins at a rate of 89 million per year. "It's not a local issue. It's an international issue," said Sen. Clayton Hee, D-Kahuku-Kaneohe, the sponsor of the Hawaii bill.

Restaurants serving fins will have until next July to run through their inventory. After that, those caught with fin will have to pay a fine between \$5,000 to \$15,000 for a first offense. A third offense would result in a fine between \$35,000 to \$50,000 and up to a year in prison.

It's designed to go a step further than the previous law which aimed to control shark finning — the act of cutting fins off sharks at sea and dumping their carcasses in the ocean — by banning the landing of shark fins at Hawaii ports. Shark conservation activists say they hope the law inspires other states and the federal government to follow suit.

"This is a landmark bill," said Marie Levine, the founder and executive director of the Shark Research Institute in Princeton, N.J. "This is enormously important for the conservation of sharks."

Conservation efforts suffered a major setback earlier this year when an effort to protect six shark species under the 175-nation Convention on International Trade in Endangered Species, or CITES, failed in March.

Hee, who is of Chinese and Native Hawaiian descent, rejected the argument that shark fins shouldn't be banned because they're an important part of Chinese culture. He argued the food is only eaten by an elite few at Chinese restaurants. "It's a tradition of serving shark fin to those who could most afford it. It's an indulgent activity," Hee said.

In contrast, he noted sharks are deeply ingrained in Hawaiian culture as ancestral gods, or aumakua, and are featured prominently in ancient legends.

The law's power may be primarily symbolic given Hawaii is a small market for shark fin, especially compared to Hong Kong. The IUCN estimates Hong Kong handles at least 50 percent and perhaps 80 percent of the world's shark fin trade.

Some restaurant managers — both inside and outside of the tourist mecca of Waikiki — said their biggest eaters of shark fin are Japanese tourists who like to order the dish because it's three to four times cheaper here than back home. "I doubt it very much that people will be very disappointed," said David Chui, manager of Legends Seafood Restaurant.

Carroll Cox, president of the Hawaii-based group EnviroWatch, hopes the governor makes enforcement a high priority. Other countries will also have to commit to limit the shark fin trade for any restrictions to have an effect, he said. "People learn to circumvent the law, especially when you have a product that's expensive and in demand," said Cox.

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TRAINING WEEKEND

June 26 and June 27
Pearl Lake, South Beloit, IL

The Board of Education will be conducting training at Pearl Lake on Saturday, June 26 and Sunday June 27. We will be offering Open Water certification dives as well as more advanced training. To become an accomplished scuba diver, first you learn the fundamentals and then build on these basic skills. You'll have fun doing it! Have you been thinking you would like to improve your diving skills? Get a bit more experience? This is your chance:

- **Advanced Open Water Training**
Get more comfortable in the water by completing five adventure dives under the supervision of a Triton PADI Instructor. If you're looking to build your confidence and gain more experience, this is the natural next.
- **Rescue Diver Training**
Expand on what you already know about how to prevent problems, and how to manage them if they occur. Learn techniques for self rescue, rescuing panicky divers and unresponsive divers.
- **Master Scuba Diver Rating**
Join the best of the best in recreational scuba diving. Earn your Master Scuba Diver rating, which distinguishes you for acquiring significant training and experience in a variety of dive environments.
- **Specialty Rating**
The Club offers many specialties. Are you interested in wreck diving, deep diving, night diver, enriched air, boat diving, dry suit diver and many more.

Contact a member of the Board of Education for more details on any of these classes or to sign up.

Board of Education: Rich Schak, Mike Leibovitz, Steve Leibovitz.

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The following article is reprinted from Underwatertimes.com News Service, May 28, 2010.

KEY WEST'S VANDENBERG ARTIFICIAL REEF CELEBRATES FIRST BIRTHDAY; 'IT'S LIKE A BIG PARTY GOING ON'



Diving the Vandenberg off Key West, Florida



Schooling fish during a dive on the Vandenberg artificial reef

KEY WEST, Florida -- It took less than two minutes for the *Gen. Hoyt S. Vandenberg* to reach the ocean bottom off Key West May 27, 2009, yet within a year it has bloomed into a timeless circle of life in the Florida Keys National Marine Sanctuary.

Project organizer Joe Weatherby said the *Vandenberg* is exceeding all expectations since it became the world's second-largest vessel ever purposely sunk to become an artificial reef. "We have giant schools of fish, there's all kinds of invertebrate life covering the ship, and great big bait balls show up to the point where you can't even see the ship through the fish sometimes," Weatherby said. "It's like a big party going on."

Keys dive operators agree. Captain Lauren Brancel, a divemaster with Key West's Lost Reef Adventures, said sea life has exploded with thousands of arrow crabs "bigger than your hand" scouring the ship's surface and stairwells, while about 75 large barracuda patrol the wreck. "A huge goliath grouper has parked itself on the bow, and a green moray eel lives in one of the cubbyholes mid-ship near an elevator shaft," Brancel said.

The *Vandy's* steps, railings and superstructure are glazed over with Gorgonian corals, sponges and sea urchins eating algae as quickly as it grows. Eric Schaaf, manager of Southpoint Divers, said any growth on the wreck adds to the habitat, and divers who spend their time looking for the little things will see a lot more.

"There are tons of algae and coral growths, and when we see blennies, shrimp, tiny lobsters, fish eggs, sponges, feather dusters and tube worms, they all add to the wreck's life," Schaaf said. "It is definitely growing into an incredible dive." Brancel added that the giant bait balls seen this time of year — clouds of blue runners and round scad that attract schools of snapper, jacks and barracuda — fill the entire wheelhouse.

Lad Akins of the Reef Environmental Education Foundation, an organization spearheading a multiyear fish population study at the *Vandenberg* site, confirmed 113 species of fish have been documented.

Dive Key West owner Bob Holston said his revenues have increased 18 percent compared to the same time period a year before the *Vandenberg* was sunk. "We're having our best year ever, in 40 years of business," Holston said. "We have had groups call from as far away as Brazil and Europe to come dive the wreck, and 80 percent of our phone calls are to answer questions about the *Vandenberg*."

Cece Roycraft, who chairs the Florida Keys tourism council's dive advisory board, said that her polling of Key West dive shops indicated about 15,000 divers have descended on the *Vandenberg* via chartered dive boats since it was scuttled. She estimated at least another 7,000 divers have submerged from recreational boats.

The ship first saw duty as a U.S. Army troop transport named the *Gen. Harry Taylor*. It became the *Gen. Hoyt S. Vandenberg* in 1963 and tracked the U.S. space program's launches off Cape Canaveral. It also served in the Pacific monitoring U.S. defense missile test launches and eavesdropped on Russian missile launches during the Cold War. Port Canaveral, Fla., was the *Vandenberg's* last active duty homeport beginning in 1976.

The *Vandenberg* was retired in 1983 and 10 years later was formally struck from the naval register and transferred to the U.S. Maritime Administration. The ship received its most public exposure when cast as a Russian science ship in "Virus," a 1999 motion picture starring Jamie Lee Curtis, William Baldwin and Donald Sutherland.

The *Vandenberg* represents the southernmost part of the Florida Keys Shipwreck Trail, a series of intentionally sunk vessels that begins off Key Largo with the former Navy landing ship dock *Spiegel Grove*.

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DIVE FOR A CURE TO RAISE MONEY FOR CANCER RESEARCH AND ORGANISATIONS



UNEXSO is hosting the 2010 DIVE FOR A CURE fundraiser to raise money for cancer research and cancer organisations. Great activities and diving events are planned to make this an unforgettable affair; raising money for both local and international associations.

Diving industry sponsors will be donating prizes to be won in a grand raffle. Seminars daily -- Shark Awareness, Photography, Grand Bahama Diving, and a Photo Competition. Daytime events and Barbecues, The Marathon Diving Event and more.

In addition, there will be Dolphin Dives, Shark Dives, Tow-Tank Dives every morning, and Night Dives. On the last day the Dive for a Cure party to celebrate the funds raised and awards ceremony.

For full details on the various packages please visit: www.unexso.com and look at Unexso News for a flyer with all the information.

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UPDATE YOUR ROSTERS

Jim Hynan New Email: jhynan74@gmail.com

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BUSINESS MEETING MINUTES

If any member would like a copy of the business meeting minutes to review please send a note to Pam Romund (promund@kraft.com) and she will email them to you before the meeting. Thanks!

GET OUT AND DIVE THE WILLIE

Saturday, August 21 - Milwaukee WI

1:30 pm - \$75.00

It is high time that we dove the Willie as a club again. Our last club Milwaukee Area dive, to re-hang the Jim Ehterton plaque, had marvelous conditions. I predict the same thing again, the Willie beckons us.

Jerry Guyer's schedule is fairly full already, thus we had to settle for the PM shift on this Saturday date. The AM was not available. We have 8 spots reserved (can possibly make room for more if demand is there). Room for 7 more paid divers. This is a wonderful wreck, perhaps our most intact one. It is for fairly experienced divers, unless you are diving with an experienced wreck diver or instructor.

More information at June and July meetings. Come join the fun for a 2-tank dive on our favorite local wreck

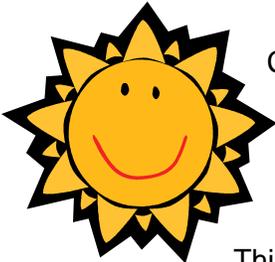
TIC: Jim Hynan 8100 Foster Ln # 310 Niles IL 60714-1159 Jhynan74@gmail.com

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DIVE AND PICNIC

Saturday, June 26

Pearl Lake, South Beloit, IL



Come one, come all. Get those winter kinks out and enjoy Pearl Lake. Have that new piece of gear you want to try or maybe an older piece that just was repaired? Come out to the Lake and enjoy the day, lots to eat and drink and friends to say hi!

Time - be there by 10 to dive or 12:30 to eat.

Cost - \$20 entry fee to Pearl.

This will be just a very laid back day, no stress, no worry. The biggest decision will be do we toss the Frisbee around or just sit and relax? I will have directions at the May meeting or go to www.pearllake.com for directions and more information on the lake and the surrounding area. Please do let me know if you will be coming so that I make sure to have adequate food and drink (not to mention cookies!).

TIC: Pam Romund Hm 847-698-5490, Cell 847-414-4347 or promund@kraft.com

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SUMMER OPEN WATER CLASSES SCHEDULED

We will again be offering a summer session of Open Water training. If you know of anyone wishing to learn to dive here is their opportunity. Classroom sessions will be held at the ITT Campus in Mt. Prospect and the pool sessions at Arlington Lakes. Classes to begin Saturday, July 10 and will be held two consecutive weekends – July 10 & 11 and July 17 & 18. Open Water Training will be conducted at Pearl in August. Contact a member of the Board of Education for more details on any of these classes or to sign up.

Board of Education: Rich Schak, Mike Leibovitz, Steve Leibovitz.

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CONCERT IN THE PARK – FRIDAY, JULY 16TH

7:00 PM – HODGES PARK, PARK RIDGE

The Park Ridge Fine Arts Symphony will perform Broadway Bash at 8:00 PM at Hodges Park, on South Prospect Avenue right across from City Hall (kitty corner from the Metra station). Come join in the festivities – we will provide water, crusty bread, cheese, fruit and more – enjoy a laid back evening under the stars. Come out early to participate in all the fun, we will meet there at 7:00 PM and if I know you are coming I will save you a spot. Bring something to share and a chair, it will be a fun evening. There is no cost for the event.

TIC: Pam Romund 847-698-5490 or Cell 847-414-4347

Many thanks to Pete Kloga for sending this to our attention. Reprinted from: Yahoo News, Brett Israel, Staff Writer, http://news.yahoo.com/s/livescience/20100611/sc_livescience/jacquescousteaulegacystillmakingasplash

JACQUES COUSTEAU LEGACY STILL MAKING A SPLASH

Ever since "The Silent World" hit movie screens around the world in 1956, Jacques Cousteau (1910 - 1997) and his red cap have been synonymous with ocean exploration.

Sailing around the world on his iconic ship Calypso, Cousteau captivated audiences with the unknown ocean and inspired future generations of ocean explorers. Friday marks the 100th birthday of Jacques Cousteau, whose legacy still lives on in the quest to unravel the ocean mysteries.

Commander Cousteau's prolific career includes over 120 television documentaries, 50 books and the 300,000 member environmental foundation, the Cousteau Society.

"He shared his passion for the liquid abyss with hundreds of millions around the world," said Cousteau's grandson, ocean filmmaker Fabien Cousteau.

Pop-culture crossover

As the pioneer in underwater documentaries, Cousteau won Oscars for "The Silent World," "The Golden Fish" and "World Without Sun." He also won two Cannes Film Festival awards, including the Palme d'Or - the festival's top award - for "The Silent World." His television series "The Cousteau Odyssey" received two Emmy Award nominations.

The highest civilian award in the United States, the Presidential Medal of Freedom, was awarded to Cousteau by President Reagan in 1985 and 1989. Cousteau was granted membership into the French Academy, France's preeminent scholarly body, in 1988.

Perhaps a more lasting tribute than awards and honors, Cousteau was a crossover star and is eponymous in popular culture. He has been name-dropped in even the most unlikely places, including in songs by the hip-hop group Wu-Tang Clan and the rock band Incubus. Even John Denver wrote a song called "Calypso" as a tribute to Cousteau and his crew.

In Star Trek, the captain's yacht of the USS Enterprise-E is named Cousteau. The 2004 film "The Life Aquatic with Steve Zissou" is equal parts homage and send-up of Cousteau's career.

Birth of a legend

The legendary ocean explorer was born Jacques-Yves Cousteau on June 11, 1910 in Saint Andre de Cubzac in southwest France. At 33 years old, Cousteau and Emile Gagnan invented a device that allowed divers to plunge deeper into the ocean than ever before - the aqua-lung.

On a small beach along the French Riviera, Cousteau donned the first completely autonomous diving gear. He modified a regulator to supply divers with breathing gas on demand and at the proper pressure. This prevented the tanks from quickly running out of air, and was the crowning piece of the first Self-Contained Underwater Breathing Apparatus (SCUBA).

The invention allowed Cousteau and his divers the "freedom of flight underwater," said Fabien Cousteau. "He invented the tools that unchained man from the surface."

Despite having tools to explore deeper into the ocean than ever before, scuba diving only allows explorers to skim the ocean's surface. The record for scuba diving on compressed air is 509 feet (155 meters) below the surface. The deepest part of the ocean, at the Mariana Trench, is 35,814 feet (10,916 m). This part of the ocean has only been visited once in 1960, by the bathyscaphe (deep boat) Trieste.

Water covers 70 percent of the Earth's surface, but what lives within the ocean's layers is still largely a mystery. "Today we still know more about outer space than our ocean world," Fabien Cousteau said.

It's not due to a lack of interest on behalf of audiences. Today, TV events such as Discovery Channel's "Shark Week" draw big ratings numbers. But while these shows may be set in the ocean, they don't inspire the same adoration for marine life as Cousteau's underwater adventures.

"We don't have Jacques Cousteau's passion splashed across the screen daily, so people today are both terrified of and in love with oceans," said David Guggenheim of the Ocean Foundation.

Jacques Cousteau's exploration inspired people to care about the ocean, Guggenheim said, and he firmly believed that "people protect what they love."

100 years of Cousteau

Cousteau's centennial celebration includes events that will attempt to recapture that spirit. The celebration is a year-long event highlighted by plans to re-launch the Calypso for a marine education tour.

In conjunction with the celebration, The Cousteau Society is developing an ocean monitoring program. Called Cousteau's Divers, the program will unite a community of divers that are concerned about the marine environment.

To bring the message of ocean conservation to people's living rooms, the National Geographic Society will begin a one-month filming expedition in the Mediterranean Sea. Sailing aboard the Cousteau Society Ship Alcyone, the film's goal is to document changes that have occurred in the Mediterranean since Cousteau's early films of the 1940s.

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A DAY AT THE RACES

Need to change your luck? Like the smell of leather and freshly mowed grass? Looking for an afternoon of fun and excitement? Then join your fellow Tritons on July 11 at Noon (12 p.m.) at Arlington Park Racetrack to admire the magnificent horses, partake of some good-natured betting (optional), and of course, food and drinks.



If you've never been there, a trip to the park is a must! You get to see some beautiful horses, and on a warm sunny day you can sit outside and watch the action or view from inside and stay closer to the food and the wagering windows – your choice. Bet for as little as \$2, and perhaps you'll win enough to buy that new BC, who knows! Or play it safe and simply enjoy the scenery and the company of good friends.

Tickets are \$8.00 at the door, or \$6.00 if you register and pay in advance by 30th. Sign up with Diana Skiba [dcskiba@quixnet.net] or Lea Hotton [lhotton@comcast.net], and we'll see you at the races!

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Many thanks to Randy Skiba for sending this one on to our attention. Reprinted from Undercurrent On-Line, June, 2010 <http://www.undercurrent.org/UCnow/articles/NektonCruisesShutsDown201006.shtml>

NEKTON CRUISES SHUTS DOWN

In the past couple of years, we've received reader reports from divers going on Nekton's Caribbean-based liveaboards that, while they've had a good time, the two barge-like boats were showing their age. It looks like "continually increasing cost of operations, decreased discretionary income of consumers and overall economic difficulty" also took a toll. Nekton's website cited these as the reasons why it closed operations as of May 17.

There are currently no specifics about how or when Nekton is refunding divers who booked trips. The website originally said it would list a point of contact for claims in early June. Now that has been changed to the "middle/beginning" of June. "If you have travel insurance, please use a copy of this announcement for pursuing a claim with your insurer."

Nekton did not work with wholesalers, so travel agents can't help out with getting money back, but Tim Webb, president of travel agency Caradonna Dive Adventures, recommends those who booked trips with their credit cards should call the card company to dispute the charge (this goes for any dive trip you book).

The Aggressor and Explorer fleets have offered to honor Nekton's unfulfilled reservations. Aggressor will take payments made to Nekton toward future trips on their Caribbean liveaboards; divers pay the price differences between the Nekton and the Aggressor reservations (www.aggressor.com). Explorer Ventures will give a 50 percent discount for Nekton divers who paid for trips in full (www.explorerventures.com).

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The following items have been submitted by Linda Laven. Linda's husband was Ed Barry of the Sea Duecers, unfortunately he has passed away and Linda wants to get his gear to some divers who can use it. Why not help her to clean out the garage and put some of these items to use? Many thanks!

SCUBA EQUIPMENT FOR SALE

Item	Description	Color	Price
Dry Suit	Poseidon Parkway (for 6ft man)	Red	\$150.00
Dry suit Lining	US Diver Aqua lung	Black sz 20-22	\$ 20.00
Scuba Tanks			
	2 CTC /DOT 3AL 3000		\$ 50.00
	1 Aluminum	Yellow Aluminum	\$ 50.00
	1 Aluminum	Yellow Aluminum	\$ 50.00
	2 Dacor Tanks	Yellow Aluminum	\$ 50.00
	1 Pony Tank	CTC DOT 3AL20L5	\$ 50.00
Diver bag		Blue	\$ 50.00
Fins	Mares Fins	White Size11	\$ 15.00
Fins	Us Divers Rocket	Black Size11	\$ 15.00
Fins	Sea Quest Kevlar	Blue Size 10-11	\$ 15.00
Fins	Aqua Lung Otarie	Black Size 11 1/2	\$ 45.00
Dive flag	Penform Pro Buoy II	Red	\$ 15.00
Underwater Communicator			
	Mini Quest		\$ 5.00
Weights			
	2 6lbs	Lead	\$ 25.00
	2 8 lbs	Lead	\$ 25.00
	2 10 lbs	Lead	\$ 25.00
Regulator			
	Sherwood - Magnum		
	Blizzard Regulator	(all gauges attached)	\$ 75.00
	Dacor regulator		\$ 50.00
BCD Vest			
	Original Manta	Large	\$200.00
	Sea Tec Custom	Black	
Light	Dacor	Black	\$ 15.00
Light	Ikelite	Black	\$ 15.00



For information or specifics on any of these items please contact Linda Laven 630-254-7601 or lindalavens1@comcast.net

A big *Triton* THANK YOU!

The following businesses support our organization and we thank them for the generosity. The next time you stop in mention you are a Triton & personally thank them for their support.

BELOW H20

2950 Ogden Avenue
Aurora IL 60504
630-820-2531

CHICAGOLAND SCUBA

732 S. Rand Road
Lake Zurich, IL 60047
847-540-7211

DJ'S SCUBA LOCKER

7840 W. Ogden, Suite #9
Lyons, IL 60534
708-442-4388

HAIGH QUARRY

2738 E 2000 North Road
Kankakee, IL 60901
815-939-7797

PIRATE'S COVE DIVING

1103 West Oklahoma Avenue
Milwaukee, WI 53215
414-482-1430

SCUBA SYSTEMS

3919 Oakton
Skokie, IL 60076
847-674-0222

TOUCAN DIVE CENTER

756 Frontage Road
Lake Villa, IL 60046
847-356-7826

BERRY DIVE CENTER

3042 N. Milwaukee
Northbrook, IL
847-358-3848

DD DIVE SHOP

1039 Waukegan Road
Glenview, IL 60025
847-657-3483

ENTERPRISE MARINE

420 Michael Court
Des Plaines, IL 60016
847-640-8113

PEARL LAKE RESORT

Highway 251
South Beloit, IL 61080
815-389-1479

SCUBA EMPORIUM

16336 S. 104th Avenue
Orland Park, IL 60467
708-226-1614

SEA LION DIVE CENTER

1158 Lake Street
Hanover Park, IL 60107
630-289-1680

UNDERSEAS SCUBA CENTER

611 N. Addison Avenue
Villa Park, IL 60181
630-833-8383

JUNE MEETING OPEN HOUSE

If you know other divers or those interested in learning to dive bring them along to the June meeting. This is our annual open house. There will be entertainment, prizes and more. Hope to see you all there!

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NEW PROMPTNESS PAYS REALLY PAYS!!!

At the May meeting we began offering new prizes for Promptness Pays. We had two lucky winners of \$20.00 gift certificates to Giuseppe's – Ed Littel and Lea Hotten. Come on out 7:30 PM to see the Tritons diving Truk and Palau and catch up with old friends. You could be a winner!

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The Tritons

FOUNDED IN 1957

P. O. Box 1025
Des Plaines, IL 60017-1025

June, 2010

Triton DIVE LINE: 847-394-0975

www.TheTritons.com

DAN Sponsor -# 29362

2009 Illinois Council Club of the Year

The Tritons

June meeting will begin at 7:30 PM

Our annual Open House – bring a friend or two, free pizza!

Presentation: **DIVE TRUK & PALAU** with *The Tritons*

See you June 22, 2010 at

Giuseppe's

1062 Lee St Des Plaines, IL (847) 824-4230

The restaurant is situated on Lee Street, north of Algonquin
and south of Northwest Highway