



**Jay John Charles Ginter**

*September 20, 1947 – March 23, 2011*



### **Crossing the Bar**

*Alfred Lord Tennyson*

Sunset and evening star,  
And one clear call for me!  
And may there be no moaning of the bar,  
When I put out to sea,

But such a tide as moving seems asleep,  
Too full for sound and foam,  
When that which drew from out the boundless deep  
Turns again home.

Twilight and evening bell,  
And after that the dark!  
And may there be no sadness of farewell;  
When I embark;

For tho' from out our bourne of Time and Place  
The flood may bear me far,  
I hope to see my Pilot face to face  
When I have crossed the bar.



## *Obituary*

**Jay John Charles Ginter**, 63, died on March 23, 2011, due to complications from mantle cell lymphoma, a blood cancer that he had battled for nearly 4 years.

Jay was born September 20, 1947, in Pawtucket, Rhode Island to John Emil Ginter and Margaret Elizabeth Mack Ginter. His family soon moved to Broadalbin, New York, where he grew up. As a young boy, Jay and his father learned to sail on a Snipe sailboat on the Great Sacandaga Lake, which instilled a life-long love of sailing.

Inspired by his Uncle Ken's service at sea in the Merchant Marines, Jay attended high school at the Admiral Farragut Academy in Tom's River, New Jersey. During high school, he continued his interest in sailing and in playing the drums and percussion instruments.

After graduating from the all-male Admiral Farragut Academy, Jay's priority in choosing a college was to find one that included girls. He attended Lycoming College in Williamsport, Penn. where he developed his own program to study abroad. He spent a year at the University of Newcastle-upon-Tyne in England, studying marine biology and enjoying many adventures. Jay graduated from Lycoming College in 1970 with a degree in biology. He maintained close friendships with members of his class and often attended class reunions.

After serving in the US Army Reserves during the early seventies, Jay was selected to be one of the first students in a new graduate program in Marine Environmental Sciences at the State University of New York in Stonybrook. This program combined Jay's interest in marine fisheries management and policy, which were to be his passion for the rest of his life.

Jay continued his graduate work at the University of Washington at the College of Fisheries, Institute for Marine Studies (now the School of Marine and Environmental Affairs.) He was instrumental in organizing the first national conference on limited entry as a tool in fisheries management. After completing graduate school, Jay started his career with the National Marine Fisheries Service at the Southwest Regional Office in Terminal Island, Calif.

While living in California, Jay met his future wife, Jane McMillan, at a professional conference on Catalina Island, when he asked her for her squid recipe. Jane worked as a fisheries economist for National Marine Fisheries Service at the Southwest Fisheries Center in La Jolla. They married on March 21, 1982, at Portuguese Point, Calif. Jane and Jay lived in Southern California for the first three years of their married life, then started trying to find ways to move back up to the Northwest, where both had attended graduate school. When a job offer came from Juneau, they thought they would stay in Juneau for two years, then try to find jobs in Seattle. Jay and Jane moved to Juneau on February 18, 1985. They soon fell in love with Juneau and decided to stay. Their two children, Jason and Sarah, were born and raised in Juneau. Jay lived in Juneau for exactly 26 years, as he left Juneau for the last time on February 18, 2011.

During Jay's 30-year career with the National Marine Fisheries Service, he was recognized as an expert on "limited entry" programs—programs that limit participation in commercial fisheries to conserve the fish stocks and preserve fishing

opportunities. Jay was best known for his work on developing and implementing one of the nation's first fishing quota programs—the Individual Fishing Quota Program for the Alaskan Pacific halibut and sablefish fisheries. This program turned two dangerous “race-for-the-fish” fisheries into safer, more economically rational, and environmentally sound fishing businesses. Still today, these fishery participants, fishery resources, and everyone who enjoys Alaskan halibut and sablefish benefit from Jay's expertise and the dedication necessary to implement this program over 15 years ago.

He always stated that “fisheries management was about managing people; the fish got along quite well by themselves.”

Jay's colleagues at NMFS continually sought him out for the depth of his expertise, the breadth of his historical knowledge, his solid common sense, his humanity and, not least of all, his mastery of the English language. He had the ability to communicate the most complex fishery regulations and issues in a way that everyone could understand and that promoted a deeper understanding of the issues.

Jay was an active volunteer within the Juneau community. He was a member of Northern Light United Church for 26 years. He served on nearly every committee, sometimes twice, and often serving as chair. In recent years, he enjoyed singing in the choir. Jay played percussion with the Juneau Symphony and enjoyed marching with the Juneau Marching Band in the Fourth of July parade. He also served on the board of the Alaska Youth Choir and was a trustee for the Juneau Youth Sailing for 10 years.

Some of Jay's happiest times in recent years were sailing on his J32 sailboat, the S/V Sarah Jane. He enjoyed racing but most enjoyed just being out on the water.

Jay is survived by his wife of 29 years, Jane McMillan Ginter, children, Jason and Sarah, his 95-year-old father, John Ginter, his sister Carolyn (David) Dalzell, his sister-in-law Janice (Paul) Zieke, nephew Wil (Susie) Dalzell and niece Elizabeth (John) Selvey, and Uncle Ken and Aunt Flo Ginter. His mother, Margaret Ginter, predeceased him.

A Celebration of Life will be held on Saturday, April 9, 2011, at 1:30 p.m. at Northern Light United Church in Juneau.

The family can be contacted at 115 Troy Ave, Juneau AK 99801-1452, 907 586-6862, ginteralaska@gmail.com. More information can be found on his CaringBridge web site: [www.caringbridge.org/visit/jayginter](http://www.caringbridge.org/visit/jayginter).

Memorial contributions may be made to Juneau Youth Sailing. [http://www.juneauyouthsailing.org/index\\_donate.html](http://www.juneauyouthsailing.org/index_donate.html).

Juneau Youth Sailing; PO Box 21286; Juneau, AK 99802-1286.

The University of Washington has created the Jay Ginter Memorial Scholarship Fund. Donations can be made directly online at [https://www.washington.edu/giving/make-a-gift?source\\_typ=3&source=GINTER](https://www.washington.edu/giving/make-a-gift?source_typ=3&source=GINTER) or mail to UW Foundation/Jay Ginter Memorial Scholarship Fund, UW School of Marine and Environmental Affairs, College of the Environment, 3707 Brooklyn Ave NE, Seattle, WA 98105-6715.

Jane and Jay met on Catalina Island when Jay asked Jane for the recipe for the squid she had provided for the wine and cheese party. Here's the recipe!

### MARINATED SQUID



2 pounds whole squid, fresh  
or frozen  
1/2 cup lemon juice  
1/4 cup olive oil

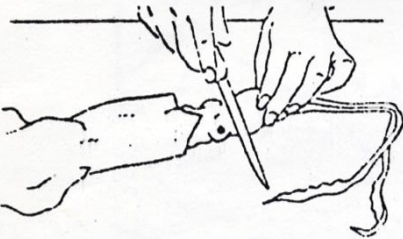
1 clove garlic, crushed  
1 teaspoon salt  
1/4 teaspoon oregano  
1/4 teaspoon pepper

Clean squid according to Procedure No. 2. Cut mantle into 1-inch strips. Cut tentacles into 1-inch pieces.

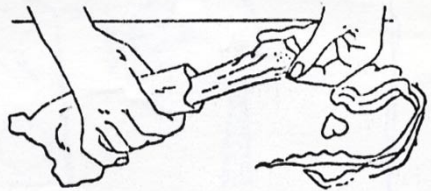
Cook squid in heavy saucepan for approximately 5 to 10 minutes or until squid are tender, stirring occasionally. Drain and rinse in cold water. Drain.

Combine lemon juice, oil, garlic, salt, oregano, pepper and squid. Cover and let stand for several hours in refrigerator. Makes approximately 1 1/2 cups. Serve with Italian or French bread as an appetizer.

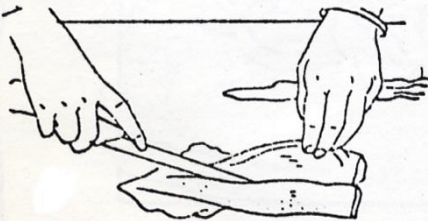
#### Procedure No. 2 – Cutting Strips and Pieces



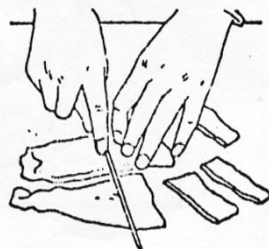
A. Thaw frozen squid. Cut through arms near the eyes. With thumb and forefinger, squeeze out the inedible beak which will be located near the cut. Reserve tentacles.



B. Feel inside mantle for chitinous pen. Firmly grasp pen and attached viscera; remove from mantle.



C. To cut strips or pieces, lay the mantle flat and cut down the center from top to tail. Spread open and wash thoroughly.



D. Cut mantle into size strips or pieces desired. Arms can be chopped, minced, or left whole.

