

## Battery Select Switches

Use your battery select switches correctly to ensure maximum safety and battery life.



Battery select switches are found on boats with two or more batteries. They designate which battery or battery bank is being used for starting the engine(s), powering the accessories on board, and receiving a charge from the outboard engine(s). There are four positions on the switch: 1, 2, BOTH (sometimes labeled 1+2) and OFF. Position 1 draws from Battery 1 or Bank 1; Position 2 draws from Battery 2 or Bank 2. The BOTH position is utilized when you cannot crank the engine in Positions 1 or 2 alone due to weak batteries, and combines the power from both batteries or banks.

After starting an engine the switch should be returned to the 1 or 2 position. We do not recommend operating for extended periods in the BOTH position. In normal use with twin engines, select Position 1 on one switch and Position 2 on the other so both batteries or banks are being used and charged. On single engine applications, alternate between Position 1 and 2 routinely.

The OFF position should be used only when the engine is not running to secure the electrical system and prevent accidental discharge. The bilge pump automatic float switches will still operate when the battery select switch is in the OFF position. **Note: Never turn the battery select switch to the OFF position while an engine is running, including passing through the OFF position when switching from 1 to 2. This can cause damage to the engine's charging system.**

[Click to visit our Quick Reference Maintenance Guide.](#)

## Don't Wait! Act Now!

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Incentives Extended!**



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Our winter factory incentives have been extended to March 31 only! Visit your dealer to take advantage!  
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## Grady-White's Newest Dual Console!



Reserve an early production delivery! [Find your dealer now!](#)

**Length Overall: 24' 9"**  
**Beam Amidships: 8' 6"**  
**Center Line Length: 24' 9"**  
**Cockpit Depth: 27"**  
**Fuel Capacity: 150 gal**  
**Max HP: 350**  
**Transom Width: 7' 10"**

Introducing the fabulous new *Freedom 255* from Grady-White. Rest assured you're getting the safest, most versatile family and fishing boat on the water with a Grady-White. This dual console is more seaworthy than any inland cruiser, more versatile than any bow rider, and is packed with great storage and recreation features. Plenty of seating, and a head area for daylong comfort for all, too!

## Grady Fest 2010

What a blast! Grady Fest is over but check out the photos and video from the event.



[Watch video](#) from Grady Fest 2010



[View a slideshow](#) of images from Grady Fest!

"Grady Fest showed clearly that owners have discovered something very special. Being part of the Grady White family is more than just owning a boat; it's making new friends and creating awesome new experiences!" raved David Neese, our vice president of engineering. And yes, over 300 people enjoyed a picture postcard weekend in Fort Myers Beach, FL, for the 2010 Grady Fest. From the opening "docktails" party on Friday, March 19, through an event-filled Saturday, March 20, the fun never stopped!

[Click here to enjoy more photo fun!](#)

## Dining Aboard

When Grady owners get together they like to share good food. Luckily, they also like to share their recipes and preparation tips for yummy meals and snacks that are perfect for bringing right to the dock for a cocktail cruise, or for cooking aboard your Grady-White. Michele Westlund sends us "Oyster Bruschetta." She enjoyed Grady Fest 2010 in Fort Myers Beach, FL, and hails from Wisconsin. [See Dining Aboard](#) under Customer Resources/Customer Tips.

**Oyster Bruschetta** from Michele Westlund, *Sailfish 28'*



8 tbs extra-virgin olive oil  
2 tsp minced garlic  
2 tbs chopped fresh parsley  
2 tsp coarsely ground black pepper  
12 slices French bread cut an angle  
12 slices prosciutto  
24 fresh oysters shucked & patted dry  
  
12 thin slices mozzarella cheese

Preheat oven to 375 degrees. In a small bowl, combine olive oil, garlic, parsley, and pepper. Brush both sides of the bread with this mixture. Place 1 slice of prosciutto on each slice of bread. Top with 2 oysters. Bake for 15 minutes. Top each piece with a slice of mozzarella and return to the oven to melt the cheese. Remove from oven and serve hot.

## Grady Gear!



**Cutter & Buck  
Birdseye Polo**

Keep cool and dry with a Grady-White polo shirt. Pima cotton and micro polyester combine to create a rich silky texture. Available in lotus yellow, sea blue and ivy green. Size small to XXXL.

Like to share your ideas?  
E-mail us at [docklines@gradywhite.com](mailto:docklines@gradywhite.com).

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