



## Susquenago SeaChest



Monthly Publication



May 2025

Volume 70 Issue 5

District 6

### Susquenago Happenings

**\*\*Important: If attending Please Contact Lt/C Linda Rought, P @ 607-760-6388 \*\***

Wednesday, May 14th, 5 – 8 p.m. at the Endwell Burger King, 3310 E. Main St., Endwell

**\*\*21 May 2024 Squadron Meeting, Chef Stanly's @ 5:30 pm 7664 NY-434, Apalachin, NY**

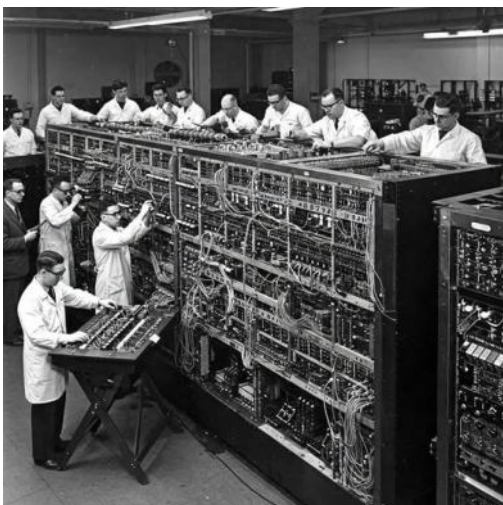
**\*\*18 June 2025—Squadron Merit Mark and Education Recognition Picnic—TBD**

Saturday, August 23, 2025, Susquenago Sail & Power Squadron Summer Rendezvous  
Camillus Erie Canal Park (See page 4)

#### Did You Know

Name and size – The first computer, ENIAC (1945), was a massive 30 meters long and weighed 27 tons.

No internal storage – It didn't have a hard drive; data was entered using punch cards. High energy consumption – It required 150 kW of electricity, enough to power a small town.



Surprisingly slow – Although revolutionary, its processing power was much lower than that of a modern smartphone.

Unexpected blackout – In 1955, when it was turned off, it caused a power outage in the entire city of Philadelphia.

Source: Curiosity



P/D/Lt/C John Young, AP  
Editor Emeritus



# SeaChest

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Address communications to **The Editors, 3801 Country Club Rd. Endwell, NY 13760-2510**, (607)296-3482, e-mail - acciaim@stny.rr.com. Material for a particular issue must be received before the fifteenth day of the prior month.

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**Executive Officer**  
**Education Officer**  
**Adm. Officer**  
**Secretary**  
**Treasurer**  
**Executive Comm.**

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P/C David Olds, AP  
D/Lt/C Leslie J. Smith, JN  
Lt/C Linda G. Rought, P  
D/1st /Lt Peg Acciai, P  
P/D/C Nancy Bieber, P  
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**SeaChest**  
**Editors**

D/Lt/C Michael Acciai, AP  
D/1st Lt Peg Acciai, P

**Editor Emeritus** P/D/Lt/C John Young, AP  
**Photographer** P/C David Olds, AP

## Commander's Comments

If you missed the potluck dinner you missed some awesome food and a fun slide show by P/C Dave Olds AP, who by the way is an excellent cook! He came early and roasted our ham which was absolutely delicious – I need to get his recipe! All in all it was a great time.

The D6 Conference in Penn Yan was an outstanding event. Lt. Ann Smith P did an awesome job planning it and attending to all the details. What a joy it was to have Chief Commander Ralph Bernard AP and his wife Nance with us again. The hospitality room was a great place for members to mingle with him and learn more about what National has in store for the future. The topic of insurance was sure at the forefront of the weekend. Bob and I were happy to share our Penn Yan boat story with all at lunchtime. It was fun to show everyone how much this boat has meant to us for over 50 years. Not only did we have our first date on it, but also got engaged there too! Lots of great memories.

Congratulations to D/Lt/C Mike Acciai AP and D/1st/Lt Peg Acciai P for their positions on the D6 Bridge. So proud of our Susquenango members!

Out next dinner meeting is scheduled for 21 May at 5:30 pm at Chef Stanley's in Apalachin. Looking forward to going back there. **PLEASE** contact Lt/C Linda Rought P to make your reservation. So often, Linda has to call people to see if they will attend. We appreciate her doing this, but it should not have to be done. Soon we will all be back on the water, so stay safe and always remember...

*"Home is Where the Anchor Drops".*



*Commander Mary*





# Potluck Dinner/Meeting 4/16/25







## Don't Blame Technology

**I went for a job interview and the manager said, "We're looking for someone who is responsible."**

**"Well I'm your man," I replied. "In my last job, whenever anything went wrong they said I was responsible."**



A PESSIMIST sees a dark tunnel  
An OPTIMIST sees light at the end of the tunnel  
A REALIST sees a freight train  
The TRAIN driver sees 3 idiots standing on the tracks.

**Save the Date!**

Susquenango Sail & Power Squadron  
Summer Rendezvous

**Saturday, August 23, 2025**

**\$5.00 per person**



**Camillus Erie Canal Park**

5750 Devoe Road, Camillus, NY (West of Syracuse)



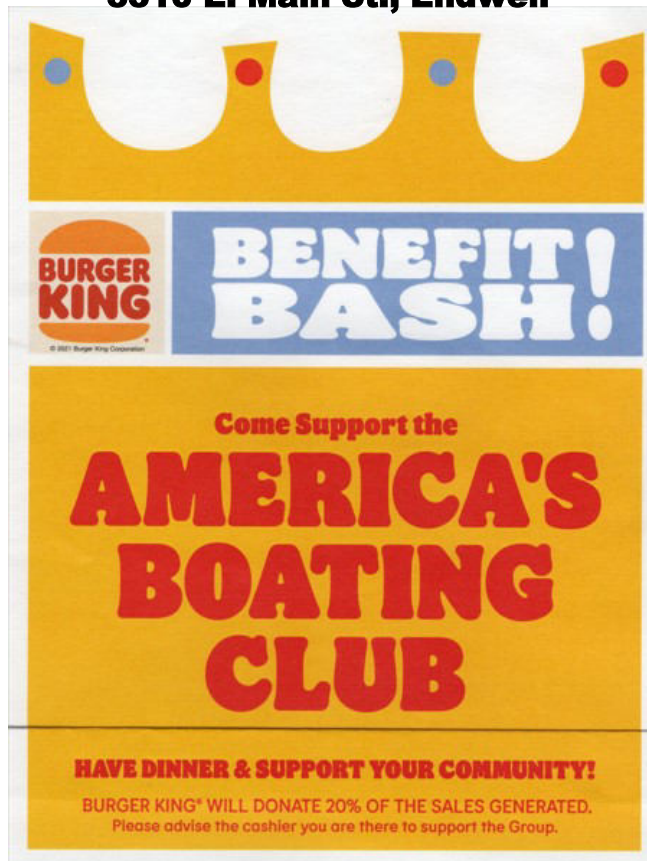
<https://eriecanalcamillus.org/>

We reserved a private, 45-minute, narrated boat tour  
on the historic Erie Canal for 1:00 p.m.

Sims Store Museum Open 12 – 4 p.m.  
Dinner at 4:30 p.m. at a local restaurant (optional)

More details to come.

**Save the Date for Our Spring Fundraiser**  
**Wednesday, May 14<sup>th</sup>, 5 – 8 p.m.**  
**Endwell Burger King**  
**3310 E. Main St., Endwell**





## Shore power dangers

A standard 30-amp yellow rubber shore power plug has a black retaining ring and three prongs on its face.

To ensure that the plug is inserted correctly, the ground prong has an appendage that will lock in place when the plug is turned. The other two prongs are the hot and the common (or neutral) leads respectively.

If these prongs are loose, discolored or show heat damage, the plug should be replaced. The damage most likely resulted from a loose or poor-fitting marina shore power connection.

Poor-fitting connections create resistance, which causes heat. The current is forced to jump across the contacts, burning both your plug and the dock receptacle contacts.

To prevent the problem, always check the connection and don't use loose receptacles. If the receptacle has a threaded fitting for your plug's retaining ring, use it to secure your plug to the connection.

Make one or two wraps around the dock pedestal base with any extra cord to isolate the electrical connection should the cord be moved. Support the connection and keep it tight.

When you disconnect from shore power, always turn off your vessel's primary breaker or shore power selector switch because an open circuit will cause arcing, which could damage your equipment, cause a power failure or even start a fire. If your vessel doesn't have a single switch, turn off all AC breakers to prevent current flow. As a last resort, turn off or trip the breaker on the dockside power pedestal as well. Remember, arcing affects both the marina receptacle and your shore power cord. —Pat Lemagie





## Six causes of boat fires

You can help prevent boat fires by checking these six trouble spots on and off your boat.

1. **Off-the-boat sources.** Sometimes a boat burns when something else goes up in flames—the boat next to theirs, the marina, their garage or even a neighbor's house. It's every boater's responsibility to prevent fires, but when all else fails, having a good boat insurance policy is key.
2. **Engine electrical.** For boats older than 25 years, old wiring harnesses take a disproportionate chunk of the blame. A good electrical technician can put one together for you as most boats of this age have relatively simple electrical systems.
3. **Other DC electrical.** The most common cause of battery-related fires is faulty installation—reversing the positive and negative cables or misconnecting them in series (when they should be in parallel). So take a picture. Label the cables. Use red fingernail polish to mark the positive lug. Do everything to hook it up right the first time.
4. **AC electrical.** Most AC electrical fires start between the shore power pedestal and the boat's shore power inlet. Inspect the shore power cord routinely (connector ends especially) and, for boats older than 10 years, inspect or replace the boat's shore power inlet.
5. **Other engine.** Fire can start when an engine overheats due to a blocked raw-water intake or mangled impeller; the latter can result from a grounding or running in mucky waters. Be sure to check the engine compartment after getting underway and replace the impeller every other year.
6. **Batteries.** On older outboards, the most common cause of fires by far is the voltage regulator. At 10 years of age, failure rates on these important electrical components begin to climb. Once a regulator hits 15 years old, it's time to replace it.

—BoatUS

## Moscow Mule



### Ingredients

Smirnoff No. 21 Vodka  
1 1/2 oz

Ginger Beer  
4 oz

Lime Wedges  
3

### Mint

1. Fill a Moscow Mule mug  
(or highball glass) with ice,  
then add the vodka and lime  
juice.
2. Top with the ginger beer.
3. Garnish with a lime wheel.

The Moscow Mule is a classic combination of vodka, ginger beer, and lime. Known for its iconic copper mug, the drink's enduring popularity has left it as a mainstay in bars since the mid-20th century. Despite its name, the Moscow Mule was actually invented in Los Angeles as part of an early stateside marketing push for vodka, and the drink itself is considered an example of the Buck family of drinks—those that include a spirit with citrus and ginger beer.

### The History of the Moscow Mule By Liquor.com

The Moscow Mule is a mid-century classic that was born in 1941 and helped contribute to vodka's rise in America. As the legend goes, it was concocted by two men. John Martin needed to sell Smirnoff vodka, a new and generally unknown spirit during the middle of the 20th century that his distribution company had recently purchased. Another man, bar owner Jack Morgan, wanted to deplete the stash of ginger beer taking up space at his Cock 'n' Bull pub. They decided to combine the two ingredients with a little lime, and the rest is history. (Though there is a conflicting origin story that says that a bartender by the name of Wes Price was the true originator of the cocktail's recipe.)

The origin of the Moscow Mule mug is slightly less clear, though evidence points to the connection originating with a Russian woman named Sophie Berezinski, who's father owned copper factory called Moscow Copper Co. Allegedly, poor sales in their home country left the younger Berezinski to travel to the U.S. to find new buyers.

As historian David Wondrich observes, the copper mugs reached Cock 'n' Bull and were used to create a visually distinct presentation for the new cocktail, helped along by Martin who took Polaroid instant photos (then a recent invention) of Los Angeles bartenders and guests holding the copper mugs alongside bottles of Smirnoff. The photos were displayed throughout the bar and given to patrons to share, almost in the same vein as modern social media influencers. As the photos proliferated throughout the Los Angeles cocktail community, it helped to spur demand for the novel drink.

Regardless of how the drink was invented, the easygoing combination of vodka, spicy ginger and tart lime—all packaged neatly in an eye-catching mug—was a hit. More than a quarter century later, the Moscow Mule remains a star. It has even spawned variations, like the Mezcal Mule with mezcal and the Kentucky Mule with bourbon.

## Shrimp Victoria

- |                                     |                                |
|-------------------------------------|--------------------------------|
| 1 pound shrimp, peeled and deveined | 1 tablespoon all-purpose flour |
| 1 onion, finely chopped             | ¼ teaspoon salt                |
| ¼ cup chopped celery                | Dash of cayenne pepper         |
| 4 tablespoons butter                | 1 cup sour cream               |
| 1 (6-ounce) can mushrooms           | 1½ cups cooked rice            |

Sauté shrimp, onion and celery in butter 5 to 6 minutes until shrimp turn pink. Add mushroom and cook 5 minutes. Sprinkle with flour, salt and cayenne. Stir in sour cream and simmer 5 minutes. Do not boil. Serve over cooked rice.

*Yield: 4 to 6 servings*

Marlene Sobkowich • Lake Pontchartrain Sail & Power Squadron  
Louisiana



# Singapore sling




The drink was created sometime between 1899 and 1915 at [Raffles Hotel](#). Simon Difford wrote that the drink was originally Ngiam's "house" version of the gin sling.<sup>[4]</sup> It was socially unacceptable for women to drink alcohol in public at that time, so Ngiam made the cocktail look like fruit juice to enable women to drink it.<sup>[5]</sup> On the other hand, David Wondrich of [Esquire](#) claimed that the drink was created in the 1890s and wasn't related to the Raffles until the 1920s.<sup>[6]</sup>

The original recipe of the Singapore sling is debated. This is because the original recipe was lost after the 1930s when the hotel stopped serving the drink.<sup>[7]</sup> [D. A. Embury](#) stated in the [Fine Art of Mixing Drinks](#): "Of all the recipes published for [this drink] I have never seen any two that were alike." [The Times](#) described the "original recipe" as a mixture of two measures of gin with one of [cherry brandy](#) and one each of orange, pineapple, and lime juice.<sup>[8]</sup> The hotel's recipe was recreated based on a 1936 note by a visitor.<sup>[4]</sup>

The Long Bar at Raffles Hotel sells 800-1200 Singapore slings every day. 70% of the total revenue of the bar comes from the sling, which earns the bar \$15 million in annual sales.<sup>[9]</sup>

Source: Wikipedia

<b>Base spirit</b>	<a href="#">Gin</a>
<b>Served</b>	<a href="#">Straight up</a> : chilled, without ice
<b>Standard garnish</b>	<a href="#">pineapple</a> and <a href="#">Maraschino</a>
<b>Standard drinkware</b>	 <a href="#">Hurricane glass</a>
<b>IBA specified ingredients†</b>	<p>30 ml <a href="#">gin</a></p> <ul style="list-style-type: none"> <li>15 ml <a href="#">cherry liqueur</a></li> <li>7.5 ml <a href="#">Cointreau</a></li> <li>7.5 ml DOM <a href="#">Bénédictine</a></li> <li>120 ml fresh <a href="#">pineapple juice</a></li> <li>15 ml fresh <a href="#">lime juice</a></li> <li>10 ml <a href="#">Grenadine</a></li> <li>1 dash <a href="#">Angostura bitters</a></li> </ul>
<b>Preparation</b>	<b>Pour all ingredients into a cocktail shaker filled with ice cubes. Shake well. Strain into a hurricane glass.</b>

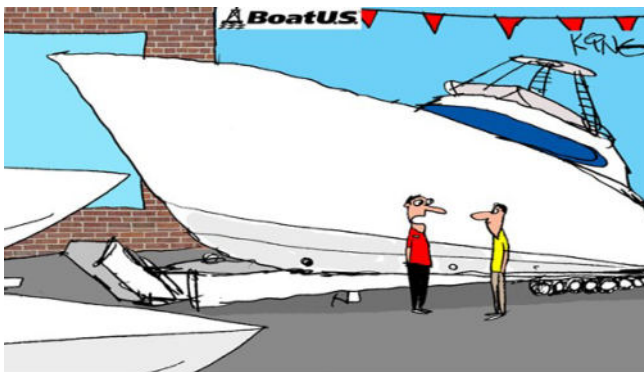


A Singapore Sling being enjoyed at Raffles Hotel by members:  
P/Lt/C Sue Dunlap and Matt Schaefer in March 2025.

Photos by Dunlap/Schaefer  
Published with permission.

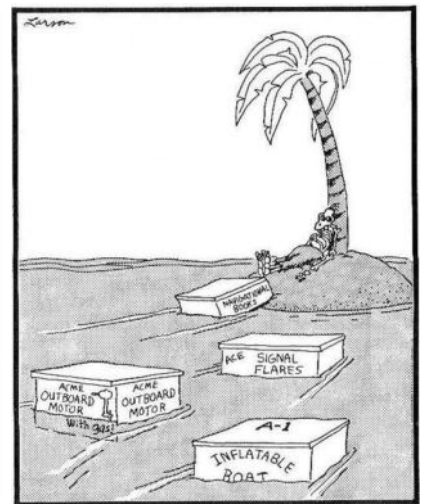


no gas no electric and zero emissions these are the vehicles of the future



"I appreciate the idea, but giving you this yacht for free as a marketing stunt may not go over well with my boss."

**FOR SALE 3in1:  
tornado, earthquake,  
nuclear bomb shelter**



"I'm sorry for doubting you're sick. I guess I can shop by myself."





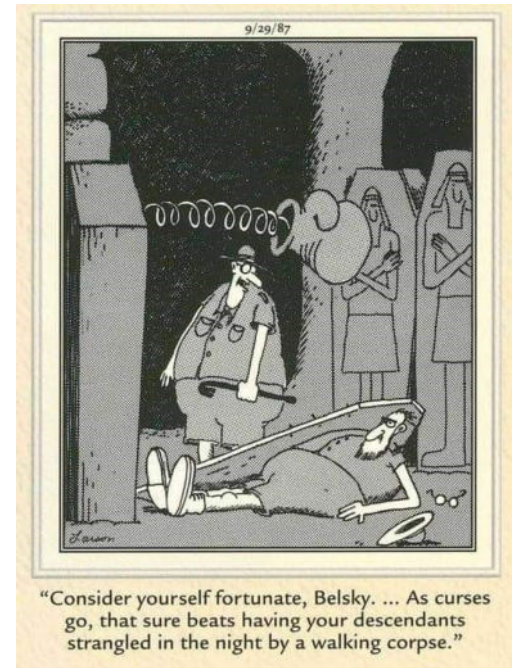


"You've been trying to decide on a name for your boat for over a year. Just pick one and get on with your life."

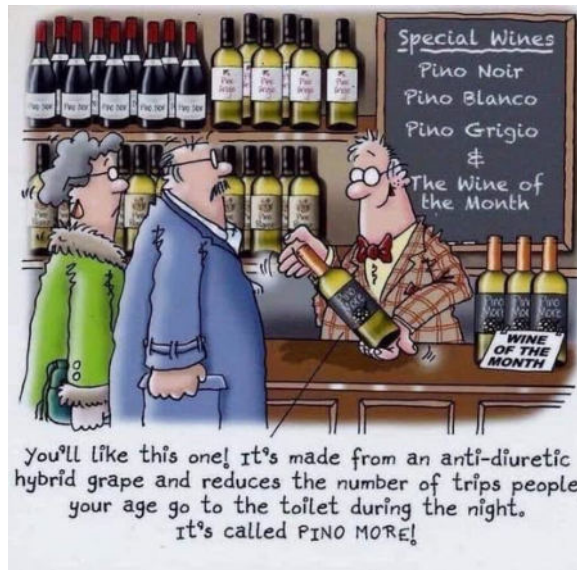


"I've crunched the numbers in your retirement account. It's time to figure out who will be wearing the mask and who will be driving the getaway car."

Rare photo of a remote control from the 70's



"Consider yourself fortunate, Belsky. ... As curses go, that sure beats having your descendants strangled in the night by a walking corpse."



you'll like this one! It's made from an anti-diuretic hybrid grape and reduces the number of trips people your age go to the toilet during the night. It's called PINO MORE!



"I WOULDN'T SAY THAT YOU'RE OLD, DEAR, JUST WAY PAST YOUR 'BEST BEFORE' DATE!"



"It's some kind of silly note from the barbarians, sire. It says, 'We will, we will, rock you. We will, we will, rock you' ..."



I took my suit to the cleaners, who wanted to charge me \$40 so I gave it to the charity shop next door

they cleaned and pressed it and put it in the window, I bought it for \$15

SUSQUENANGO SAIL & POWER SQUADRON  
C/O Michael Acciai  
3801 Country Club Road  
Endwell, NY 13760-2510