



Susquenango SeaChest



Monthly Publication



June 2024

Volume 69 Issue 6

District 6

Susquenango Happenings

June Events

Please **Contact Lt/C Linda Rought, P @ 607-760-6388** for reservations.

19 June—Susquenango Recognition Picnic—Acciai Home, 6:00 PM

Contact Lt/C Linda Rought, P @ 607-760-6388 for reservations and dish to pass.

22 June—Treman Marina Day 11:00—4:00 (6/29 Rain date)



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





SeaChest

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Commander's Comments



We enjoyed a nice dinner at the Park Diner and held our meeting which was attended by our new member, Nancy Harvey. Welcome aboard!

I hope everyone is making plans to attend our annual recognition picnic on 19 June at D/Lt/C Mike AP and D/1st Lt Peg Acciai's P home in Endwell. This event is free to any member who has taken or taught a class and/or received a merit mark during the past year. All members are welcome to attend. All we ask is that you bring a dish to pass. Hamburgers and hotdogs will be provided.

On 22 June from 11:00 a.m. until 4:00 p.m. our squadron will take part in the Allan Treman Marina Safety Day in Ithaca. We will have an information table and P/C Bob Gould AP will be on hand to work with the USCG Auxiliary and Ithaca Squadron in performing Vessel Safety Checks. Many other organizations will be there as well demonstrating the proper use of fire extinguishers and flares among other things.

We are also planning a Mini Rendezvous late August with a tour on Skaneateles Lake. We did this several years ago and it was a big hit. More info in future SeaChest issues.

Once again this year we will be participating in Boscov's Friends Helping Friends which will be held on Tuesday, 22 October. Twenty five percent off shopping passes will be available at the picnic. Remember for each pass sold, the squadron receives \$5.00. It's an easy way to boost our coffers – everyone loves to shop! This year online shopping will be available that day.

Hopefully by now we all have our boats in the water and the weather has taken a turn for the better.

Always remember... *"Home is Where the Anchor Drops"*.

Commander Mary



Membership Involvement—Community Service

ECLIPSE GLASSES

So, you've been wondering what to do with your eclipse glasses. You can save them until 2042 for the next solar event in our area, or you can donate them to Latin American children for the August 2024 eclipse that will be visible in their country. Collect them from your friends and family and bring them to the **June** meeting and I will package them up and send them on for the children to use.

Nancy Bieber

WAGON TRAIN DONATIONS

The "Wagon Train" in Binghamton prepares sandwiches and gives them to the homeless at the bus station and other locations in Binghamton. Recently, the Broome County Health Department informed them that they could no longer give out food that is not prepared in an inspected kitchen. Fortunately, they have been given permission to prepare it at a commercial location that is inspected. Other than food, socks are the most requested need by the homeless. I recently contacted the founder of this group and asked if they could use a donation of socks to be given out when they deliver food. She was very grateful for the offer and gave me her address to drop off a bag of socks. She also said they could use other donations such as clothing or money. If you care to donate something that can be used by the homeless, you can drop it off at 7 Smith Ave in Binghamton. It is just off Bevier Street. She asked me to just leave it under the car port at her house. You'll see some shelves there with other donations. What a good way to recycle items we no longer need.

Nancy Bieber



Electric Shock Drowning (ESD)

Electric Shock Drowning (ESD) is a little-known and often-unidentified killer, severely injuring and killing people every year. It occurs when faulty wiring sends electric current into water, which passes through the body and causes muscle paralysis that can result in drowning. To help boaters understand this danger, America's Boating Channel offers the video "[Electric Shock Drowning \(ESD\)](#)." Viewers will learn about ESD prevention and the differences between ESD dangers in saltwater and freshwater.

Invite your friends and neighbors to watch, like and subscribe to America's Boating Channel on YouTube as a fun and educational introduction to what our organization has to offer. This video and more also are available via the America's Boating Channel free on-demand app on Apple TV, Roku or FireTV.

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Boscov's Friends Helping Friends

Once again this year we will be participating in Boscov's Friends Helping Friends which will be held on **22 October**. Twenty five percent off shopping passes are available please contact Cmd. Mary to get your passes or pick them up at our June picnic or the Sept. meeting. Remember for each pass sold, the squadron receives \$5.00. It's an easy way to boost our coffers – everyone loves to shop and you can even shop online this year!

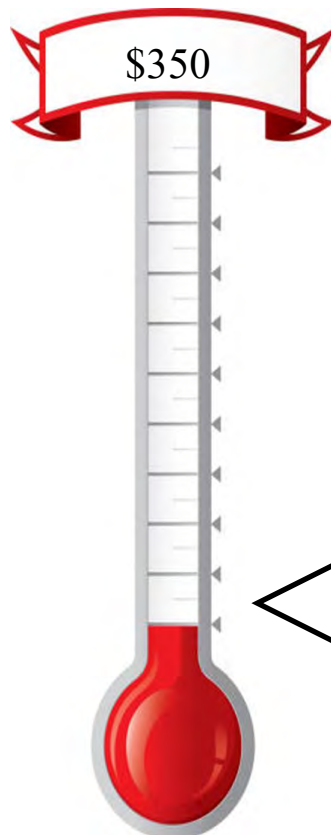
Can we save Commander Mary's Squadron Bell from a Watery Grave?

Watch this spot for upcoming Susquenango Sail and Power Squadron Fund raising events!



Ransom Note For Commanders Bell Received

RequIre \$350 By
sePTembeR or
the bell will go
to sleep with the
fishies at the
CoNfIuENce of
The susquehANNA
And cheNango
RiveRS!



Burger King Donation ???

Our Burger King Fundraiser (Wednesday, May 22, 2024)

(Photos by Ann Smith, Public Relations Officer)



Our promotional “booth” manned by Les Smith, Squadron Education Officer.



Thank You
Burger King
Vestal

For supporting
The America's
Boating Club

Susquenango
Chapter

Burger King's advertising our event at the main cash register and entrance



Commander Mary Kucharek presents a certificate of appreciation to Burger King managers Katelin and Kelsi

MARINA DAY 2024

Saturday, June 22nd, 11 a.m. – 4 p.m.
(Inclement Weather Date – Saturday, June 29th)



This event is hosted by local chapters of **America's Boating Club** in conjunction with the **Alan H. Treman State Marine Park** and the NYS State Park Police.

Also participating: U.S. Coast Guard Auxiliary/Flotilla 2-2 and the Ithaca Fire Department.



ALLAN H. TREMAN STATE MARINE PARK

805 Taughannock Blvd. Ithaca, NY 14850



**Parks, Recreation
and Historic Preservation**



The America's Boating Club Schedule of Activities

(Pop-up booth located on the Marina's Main Walkway)

11:00 a.m. – Fire Extinguisher Demo by the Ithaca Fire Department

11:30 a.m. & 1:30 p.m. – Flare Demo by Les Smith
(America's Boating Club Education Officer)

FREE Vessel Safety Checks – Stop by the America's Boating Club booth to register for a 30 minute time slot with a Certified Vessel Safety Examiner starting at 11 a.m. until 4 p.m.

Learn about America's Boating Club Free Mobile App – Download information available at the America's Boating Club booth.

Free Hotdogs, Chips, Water & Cookies starting at Noon until supply depleted.

For each activity attended,
receive an entry to

**WIN a cruise for 2 people
on the Teal.**

(Donated by Discover Ithaca)



NEW YORK STATE

Take a Boating Safety Course



Who should take a course?

Anyone who is on the water in a mechanized, wind, or human-powered vessel.

Who is required legally to take a course?

In 2024:

Anyone born January 1, 1978 or later
and operating a motorized vessel

Starting January 1, 2025:

Everyone, regardless of age, operating a motorized vessel.

New York State's (Brianna's Law) Motor Boat Education Requirements:

You must be at least ten years old to operate a motorized vessel. Anyone operating a Personal Watercraft (such as a JET SKI®, WaveRunner®, etc.) must have a boating safety certificate and be at least 14 years of age or older.

It is highly recommended that everyone take a safety course before the end of 2024 to prepare for the 2025 New York State Brianna's Law requirement. Both online and classroom course options are available.

Persons 18 years of age or older may rent a motor boat without a boating safety certificate provided that the operator of the livery holds a certificate, demonstrates the use of the vessel and safety equipment, and the person renting demonstrates their understanding of the vessels operation and safety equipment. Those under the age of 18 must have a boating safety certificate in order to rent a vessel.

Approved courses include those offered by NYS Office of Parks, Recreation and Historic Preservation, the U.S. Coast Guard Auxiliary, America's Boating Club (a.k.a. the United States Power Squadrons) and U.S. Powerboating.

Information provided by America's Boating Club - Susquenango (in the Southern Tier of New York). For more information and to find out about upcoming America's Boating Club courses, please contact Certified Instructor Les Smith at class@susquenango.org. Information is also available on our website www.susquenango.org.

Libation of the Month—June Bug



Created by

Nic Polotniano

I fell in love with the art of mixology 6 years ago. Since then, I've honed my skills, crafting a myriad of cocktail recipes, and sharing my passion with other enthusiasts.

Last Updated: January 7, 2024



The June Bug cocktail is a tropical, sweet concoction that's perfect for summer parties or any time you're in the mood for a fruity drink. It's a popular choice among those who enjoy sweet, fruity cocktails. The June Bug cocktail got its name from the bright, summery color that resembles a June Bug. It's a relatively modern cocktail, with no definitive origin story, but it's a favorite in beach bars and tropical resorts.

The June Bug cocktail is a sweet, fruity delight. It has a tropical taste with a delightful mix of coconut, banana, and pineapple flavors. The sweetness is balanced by the tartness of the lime, creating a refreshing and vibrant taste.

- The June Bug cocktail is named after the bright green beetles of the same name.
- It's a popular choice for summer parties due to its sweet, tropical flavor.
- Despite its sweet taste, it's a strong cocktail with a high alcohol content.

Ingredients

[Midori](#): 1 oz(30ml)

[Malibu rum](#): 1 oz(30ml)

[Banana liqueur](#): 1 oz(30ml)

[Pineapple juice](#): 2 oz(60ml)

[Lemon juice](#): 1 oz(30ml)

- Cherry: 1 for garnish

1. Fill a shaker with ice.
 2. Add the Midori, Malibu Rum, Banana Liqueur, Pineapple Juice, and Lemon Juice.
 3. Shake well until chilled.
 4. Strain into a hurricane glass filled with ice.
 5. Garnish with a cherry.
- Make sure to shake the cocktail well to ensure all the flavors are well combined.
 - Use fresh lemon juice for the best taste.
 - Chill your glass before serving for a more refreshing drink.

June Bug Ingredient Descriptions

Midori is a vibrant green, melon-flavored liqueur that brings a unique sweetness and an exotic pop of color to the June Bug cocktail. Using 1 oz gives the drink a balanced melon taste without overpowering the other flavors. Without Midori, you'd lose the signature look and taste – but you could substitute it with another melon liqueur, although the final color might differ.

Malibu Rum adds a coconut flair which pairs perfectly with the tropical vibe of this beverage. The 1 oz measurement keeps it sweet without turning the drink into a sugar bomb. If Malibu isn't handy, any coconut liqueur will do the trick, though it might slightly alter the drink's character.

Banana Liqueur brings a rich, fruity depth and rounds out the tropical flavor profile. The 1 oz ensures its presence is felt without dominating the cocktail. Skipping it would make the drink less complex, but a swap with banana-flavored syrup could save the day for those with a less stocked bar.

Pineapple Juice brings a tart, fruity acidity that balances the sweetness of the liqueurs. 2 oz is the right amount to introduce a fruity brightness without watering down the flavors. A lack of pineapple juice could result in a cloyingly sweet cocktail; mango juice could be an alternative, presenting a different but equally tropical taste.

Lemon Juice is crucial for adding a zingy freshness that cuts through the sweetness, balancing the cocktail perfectly. 1 oz is just enough to provide this balance. Leaving out the lemon juice would make the drink overly sweet; lime juice could be used instead for a similar tart profile.

A **cherry** is used for garnish, and its deep red hue provides a lovely visual contrast to the green drink. The cherry sweet finish also complements the tropical flavors. Without it, the presentation wouldn't be as eye-catching, but a slice of lime or a pineapple wedge could also work nicely as garnish.

The Catch of the Day

by and or by sea

Cuisine of the United States Power Squadrons

★ Hangtown Fry

- | | |
|---------------------------|------------------------------|
| 8 large oysters | ¼ cup grated Parmesan cheese |
| All-purpose flour | ¼ cup chopped parsley |
| 1 stick butter | Salt and pepper to taste |
| 6 eggs | 6 thick slices bacon, cooked |
| 3 tablespoons heavy cream | |

Dredge oysters in flour. Sauté lightly in butter in a cast iron skillet. Blend eggs, cream, cheese, parsley, salt and pepper. Pour over oysters and cook until eggs are set. Place skillet under the broiler until mixture is slightly browned. Cut into wedges and place a slice of bacon over each wedge.

Yield: 4 to 6 servings

James H. "Pou" Bailey • Raleigh Sail & Power Squadron
North Carolina

Mahi-Mahi with a Ginger Glaze

- | | |
|--|-------------------------------|
| 1½ pounds mahi-mahi fillets, 1-inch thick, rinsed and patted dry | 2 teaspoons grated ginger |
| 2 tablespoons molasses | ½ teaspoon minced garlic |
| 2 teaspoons soy sauce | ¼ teaspoon toasted sesame oil |

Cut fish into 4 portions. Blend molasses, soy sauce, ginger, garlic and oil. Grill fish on a greased rack about 5 minutes. Turn fish and generously brush with molasses sauce. Grill 5 minutes longer or until fish flakes.

Yield: 4 servings

Ted Wallace • Watchung Power Squadron • New Jersey



There's a town named Sandwich in Massachusetts. There are literally police cars labeled Sandwich Police.



"When you get to be my age, things don't work like they used to."



This summer's air quality be like Bingo in the 80s



Thinking back to when a new hip joint meant someplace I wanted to go on Friday night.

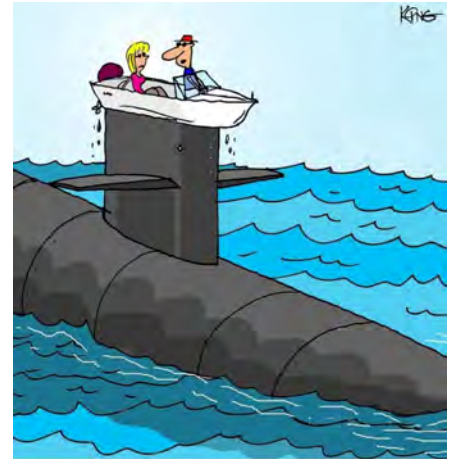


Wish we could crossbreed the mosquitoes and the lightning bugs. At least then we could see them coming.

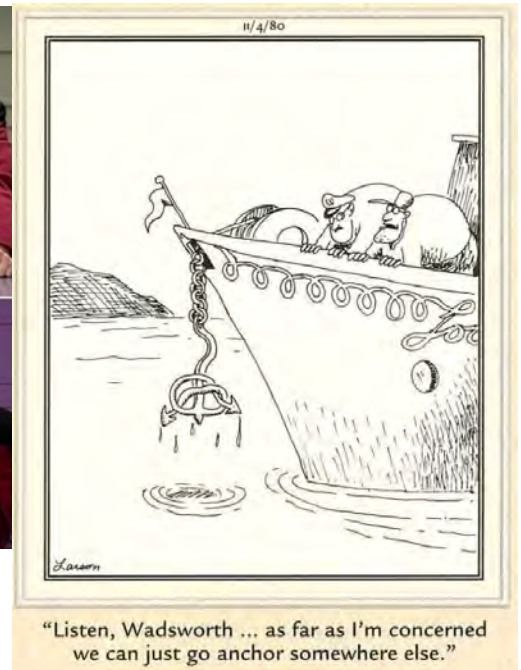


He seems friendly though 🤔

Be careful where you shop online. We ordered a german shepherd and now this guy lives with us.



"So this is what the GPS meant when it said, 'watch out for vehicle below'."



I have good news and bad news



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