



Susquenango SeaChest



Monthly Publication



September 2026

Volume 71 Issue 9

District 6

Susquenango Happenings

Summer Break—Next Squadron Meeting 16 Sept 2026.

**Denny's Upper Front Street Binghamton, NY Call Linda Rought, P (607)760-6388
for Reservations**

Susquenango's 2026 Rendezvous - Friday, September 18th at 1 PM, Otsego Lake

Did You Know?



When Scottish immigrants landed in America, they brought more than just their accents and stories—they brought a culinary tradition that would reshape American food forever.

Deep-frying chicken in fat was common practice back home, a practical way to preserve meat and stretch resources.

But in America, something magical happened. This humble cooking method found new life in new communities, and what started as immigrant comfort food became woven into the fabric of American culture itself.

Today, when you bite into fried chicken, you're tasting a piece of Scottish heritage that crossed an ocean and became unmistakably American.



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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SeaChest
Editors

D/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

Hard to believe September is here already. However, there is plenty of boating season left. We might need to wear a light jacket, but we'll still be out on the water.

Our regular monthly meeting is scheduled for 16 September at Denny's on Upper Front Street, Binghamton. Please contact Lt. Linda Rought, P with your reservation ASAP.

Susquenango's Mini Rendezvous will be held on 18 September in Cooperstown. Information was in last month's SeaChest. Thanks to P/D/C Nancy Bieber, P for making the arrangements for our boat ride and lunch. If you haven't made your reservation yet, please contact Nancy by 14 September.

For our 21 October meeting, we will return to one of our favorite places - Chef Stanley's in Apalachin.

So, for our Holiday gathering this year, we are planning a brunch at the Trailside Inn on Saturday, 12 December at noon. More info as the time gets closer – let's don't wish the year away!

Don't forget the next District 6 event will be held on 17 October at the Cavalry Club in Manlius, NY. This is a one day event. Details will be out soon.

And please remember our Boscov's Friends Helping Friends fundraiser scheduled for 21 October . I will have shopping passes at the September meeting.

Mark your calendars and plan to attend any and all of our meetings and events.



And remember...



"Home is Where the Anchor Drops" .

Commander Mary



Membership Involvement

GLIMMERGLASS QUEEN BOAT TOUR

Susquenango's 2026 Rendezvous will take place on Friday, September 18th at 1 PM. Enjoy Otsego Lake aboard the elegant Glimmerglass Queen. It is a narrated tour offering a relaxing glimpse of the history and beauty of James Fenimore Cooper's fabled Leatherstocking tales. The tour is an hour long and the cost is \$22 for adults and \$16 for children.

Following the boat tour, we will lunch at the Doubleday Café. They offer a chalkboard of specials at lunchtime including a fish fry, fish sandwich, burgers plus at least 3 other items. They offer a fine selection of beers and wines and endeavor to serve the freshest food along with the best service at reasonable prices. Most lunch specials are around \$10.

We will meet at the tour boat site at 10 Fair St in Cooperstown at 12:30 PM and have lunch immediately afterward. Please make reservations with Nancy Bieber at nancybieber300@gmail.com or phone 518-813-7888 by September 14th. Boat tour payment is due to me by our membership meeting on September 16th. Lunch will be ordered on your own at the restaurant.

Hoping to see everyone in Cooperstown.

Nancy Bieber
Membership Involvement Chair



Boscov's Friends Helping Friends

Once again this year we will be participating in Boscov's Friends Helping Friends which will be held on 21 October.

Twenty five percent off shopping passes are available please contact Cmd. Mary to get your passes or pick them up at our 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!

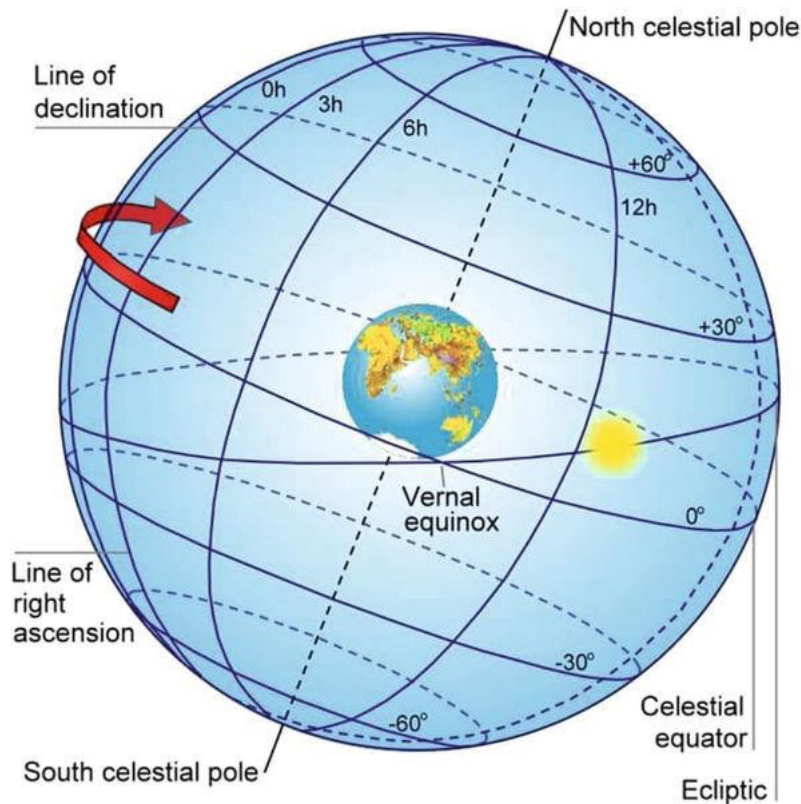
On The Horizon

Susquenango Mini Rendezvous, 18 September in Cooperstown, NY
Contact P/D/C Nancy Bieber, P (518) 813-7888 by 14 September if you plan to attend.

21 October 2026—Squadron General Membership Meeting
Chef Stanley's—7664 NY-434 Aplachin NY 13732.
Contact Linda Rought, P @ (607)760-6388 if planning on attending.

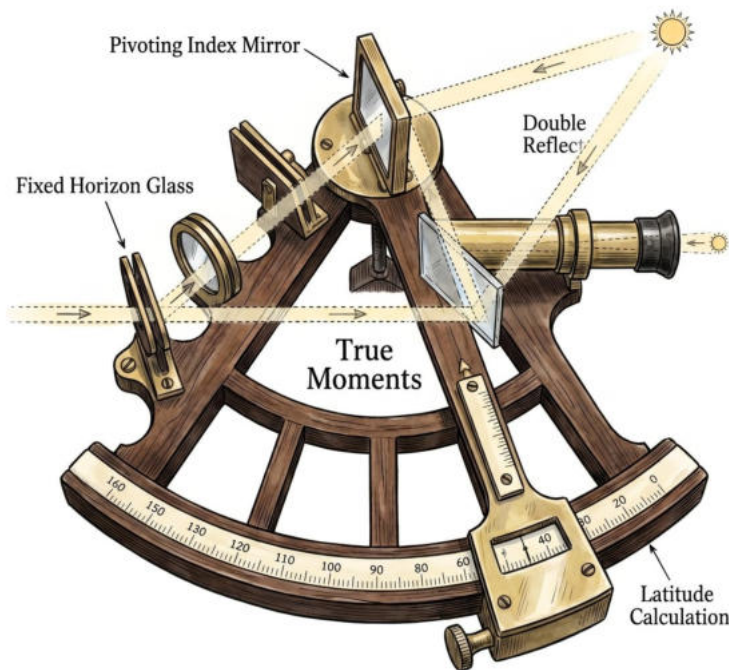
17 October 2026—District 6 Fall Conference
Cavalry Club, 4801 Troop K Rd, Manlius, NY 13104
This is a one day event. Contact Ann Smith (607) 240-6705 if planning on attending.

12 December 2026—12 PM, Holiday Gathering -
Trailside Inn, 2 Pumphouse Rd, Vestal, NY 13850
Contact Linda Rought, P @ (607)760-6388 if planning on attending.



Welcome Fall 2026
In the Northern Hemisphere, fall (autumn) in 2026 begins
on Tuesday, September 22, 2026, at 8:04 P.M. EDT

Did You Know?



The Mirror Logic of Navigation

Before the sextant, there was the Octant.

This diagram reveals the optical breakthrough of 1730: the double-reflection.

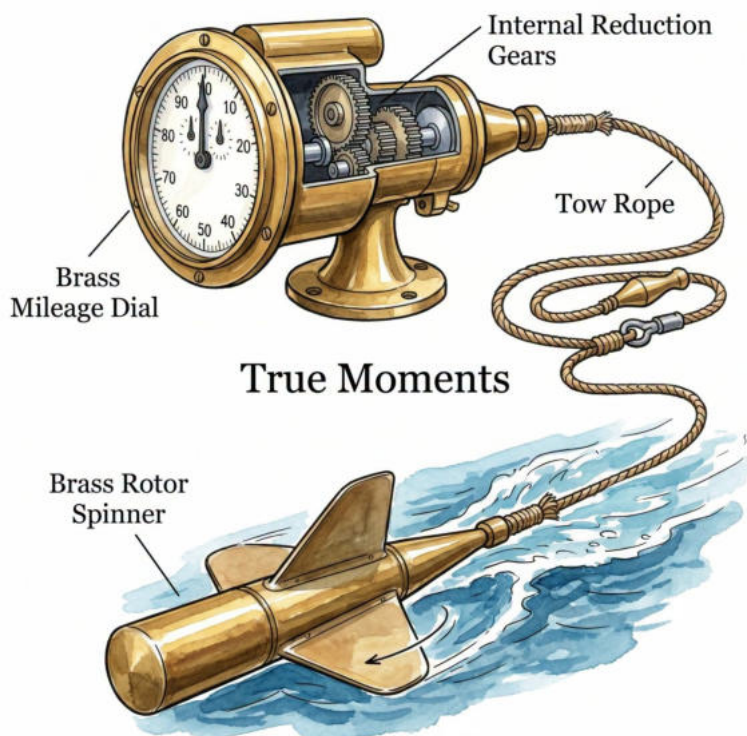
By using two mirrors, a navigator could bring the image of the sun down to "touch" the horizon in his eyepiece.

This eliminated the error of the ship's rocking, allowing for the first truly accurate measurements of latitude in the history of the world.

[#Navigation](#)



[tion #Optics #ScienceHistory #AgeOfDiscovery #TrueMoments #Inventions](#)



The Speedometer of the High Seas

How did Victorian sea captains know exactly how fast their ship was moving across a featureless ocean?

They used the Taffrail Log. This beautiful diagram explains the mechanical genius: a long rope was thrown into the water with a heavy brass "spinner." As the ship sailed forward, the water forced the torpedo to spin.

This rotation twisted the rope, which physically turned a complex set of tiny clockwork gears inside the dial on the deck, mathematically calculating the distance traveled. It turned the ocean's resistance into a precise measurement of speed.

[#True-](#)

[Moments #Navigation #AgeOfSail #MaritimeHistory #ScienceHistory #VintageTech #EngineeringFacts](#)

September Recipe—Mexican Beef Supreme

Submitted by Melissa



My boyfriend is from Mexico and he whipped this up one night and it turned out great.

Beef, onions, garlic and peppers cooked in a delicious salsa verde sauce. Serve with rice, beans and tortillas.

You may also add some sour cream to the sauce to make it creamier or add it after as a garnish.

- Cilantro, lime, jalapeños, and green onions lend a brightness and heat to the earthy beef.
- Using store-bought green salsa for the final simmer saves time in this weeknight dinner.
- "...so tender my meat shredded." — Allrecipes member Marilee

Ingredients

1/2x

1x

2x

Original recipe (1X) yields 4 servings

- 1 tablespoon olive oil
- 1 onion, diced
- 1 pound cubed beef stew meat
- 1 ½ teaspoons minced garlic
- ½ lime, juiced
- 1 jalapeno pepper, seeded and chopped
- 3 green onions, chopped
- ¼ cup chopped fresh cilantro, or to taste
- 1 teaspoon dried oregano
- 1 (7 ounce) can green salsa

Directions

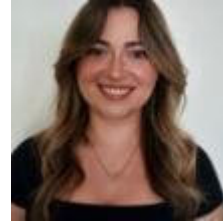
1. Heat olive oil in a large skillet over medium-high heat. Add the onion, and cook for a few minutes, then stir in the beef, and garlic. Cook, stirring frequently until meat is evenly browned.
2. While the meat is cooking, stir together the lime juice, jalapeno, cilantro and green onion. When the meat is browned, stir in the cilantro mixture and oregano. Pour in the salsa, cover and cook for about 10 minutes, stirring occasionally, until the meat is cooked through.

Libation of the Month—by MyBartender

Limoncello Hugo Spritz



Jenna Haley



Golden evenings, outdoor dinners, and sunny weekends seem to call for cocktails that are light, bubbly, and easy to enjoy. That's exactly why the Limoncello Hugo Spritz has become one of my favorite warm-weather drinks. It combines the floral elegance of a classic Hugo Spritz with the sunny citrus flavor of limoncello for a cocktail that feels refreshing from the very first sip.

This spritz is all about balance. The elderflower liqueur adds delicate floral notes, while limoncello brings sweet lemon flavor that feels bright without becoming overwhelming. Fresh mint keeps everything crisp, and the sparkling wine creates that signature bubbly finish that makes spritz cocktails so enjoyable.

Ingredients

The beauty of this cocktail comes from its simplicity. Each ingredient contributes something important to the final drink. The limoncello provides citrus sweetness, the elderflower liqueur adds floral complexity, and the Prosecco creates the bubbly backbone.

5 [fresh mint leaves](#)

- o 1 oz limoncello
- o 0.75 oz elderflower liqueur
- 1 oz [sparkling water](#)

o Prosecco to top
Fresh mint sprig, lemon wheel and cucumber (for garnish)

Fresh mint is essential because it provides the refreshing aroma that makes a Hugo-style spritz so recognizable. Look for bright green leaves with no dark spots.

For the Prosecco, choose a dry or extra dry bottle. The slight sweetness works beautifully with the limoncello and elderflower liqueur.

Why You'll Love This

The Limoncello Hugo Spritz combines everything people love about sparkling cocktails. It is light, aromatic, refreshing, and perfect for sipping slowly while enjoying good company.

- o Bright lemon flavor from limoncello
 - o Floral notes from elderflower liqueur
 - o Refreshing mint aroma in every sip
 - o Quick and easy to prepare
 - o Perfect for warm-weather entertaining
- Beautiful presentation with simple garnishes

One of the best things about this cocktail is that it feels elegant without requiring advanced bartending skills. Even beginners can make it successfully.



“As it happens, we don’t produce any beer flavored wine.”

From:
by land or by sea
Cuisine of the United
States Power Squadrons

Cooking tip! If you stir coconut oil
into your kale it makes it easier to
scrape it into the trash.



Yummy Boaters Tiramisu

- | | | | |
|---|--|----|---------------------------------------|
| 1 | cup part-skim milk
ricotta cheese | 24 | ladyfingers (two 3-ounce
packages) |
| 2 | (3-ounce) packages
Neufchâtel cream
cheese, softened | ½ | cup Kahlúa, divided |
| ½ | cup sugar | 1 | tablespoon unsweetened
cocoa |

Combine ricotta cheese, cream cheese and sugar in a food processor. Process until smooth. Split ladyfingers in half lengthwise. Arrange 24 halves in a single layer in an 11 x 7 x 2-inch baking dish. Drizzle ¼ cup Kahlúa. Let stand 5 minutes. Spread half of cheese mixture over ladyfingers. Repeat layers of ladyfingers, Kahlúa and cheese mixture. Sprinkle with cocoa.

Yield: 10 servings

Laura Erstad • Tampa Power Squadron • Florida

District 6 Events and Schedule



AMERICA'S BOATING CLUB
UNITED STATES POWER SQUADRONS

[CENTRAL AND WESTERN NEW YORK REGION](#)

SAVE THE DATE

District 6 Fall Conference
Saturday, October 17, 2026
Cavalry Club
Manlius, NY

Hope to see you there!

Ann Smith, Conference Committee
Chairperson

Continued on Page 8

Sponsored By District Six

Finger Lakes Sail and Power Squadron Event

SV True Love 100-Year Sailabration



Everyone is invited to join in celebrating the 100th anniversary of the iconic schooner *True Love* during a two-day, Seneca Lake waterfront event.

Friday, September 25th activities:

- 5pm – Beautiful classic wooden sailboats on display
- 5-6pm – Happy Hour at the Lucky Hare Brewing Bar & Grill
- 5-7pm – Sea shanties by Uncle Joe and Renee
- 7pm – Free outdoor showing of the classic film *High Society* with its cameo by the *True Love* and popular song, “True Love”

Saturday, September 26th activities:

- 10am – Opening ceremonies and blessing of the fleet
- 10am–5pm – *True Love* dockside tours, family activities, raffle, vendor booths, and info tables
- 12pm – Seneca Lake: Transportation Superhighway, a walking tour by the Schuyler County Historical Society

Continued Page 9

- 1pm – Classic Sailboat Regatta
- 3pm – Heartfelt stories from former *True Love* owners and current owner, Terry Stewart
- 4pm – Transportation Superhighway walking tour and Lucky Hare Brewing beer barrel pull
- 5-8pm – Music by Analogue Sons

Honor the enduring legacy of the schooner *True Love* and enjoy a memorable weekend on the Seneca Lake waterfront!



Educational Opportunities in District 6

Scheduling Note

Below are the classes that are being offered within District 6 and their starting dates. If you see a class that interests you, note the squadron name and then reach out to the contacts at the end of this section.

Public Boating Courses

America's Boating Course

Ithaca

August 1st in Lansing, NY

Susquenango

September 14th in Johnson City, NY

Syracuse

October 7th in Liverpool, NY

January 27th (2027) in Liverpool, NY

Education Update

FOR IMMEDIATE RELEASE

America's Boating Channel® Releases New Video on Emergency Locator Beacons

RALEIGH, N.C., August 17, 2026 — America's Boating Channel®, the award-winning boating safety video service of America's Boating Club® | United States Power Squadrons®, has released a new educational video explaining electronic locator beacons and how these important safety devices can help boaters summon assistance and improve their chances of being located during an emergency.

Electronic locator beacons, including emergency position-indicating radio beacons (EPIRBs) and personal locator beacons (PLBs), use satellite technology to transmit an emergency signal and location information to search-and-rescue authorities. The devices can be particularly valuable when a boater is operating offshore or in areas where cellular phone coverage is limited or unavailable.

The new video provides an overview of how electronic locator beacons work, the differences between common types of beacons, and considerations for selecting and using these devices. It also emphasizes the importance of registering applicable beacons and understanding how to activate them in an emergency.

“An electronic locator beacon can be a critical link between a boater in distress and search-and-rescue personnel,” said America's Boating Club | United States Power Squadrons Chief Commander Mike Wiedel. “Knowing what these devices do, how they work and when to use them can help boaters be better prepared for an emergency on the water.”

America's Boating Channel produces boating-safety videos covering navigation, emergency preparedness, life jackets, vessel safety and other topics designed to help boaters operate safely and responsibly.

The new “Electronic Locator Beacons” video is available through America's Boating Channel and can be shared by boating organizations, instructors, marinas and other groups to promote boating safety.

The video is available for free viewing at America's Boating Channel YouTube Channel (<https://www.youtube.com/@AmericasBoatingChannel/videos>) or on the free on-demand app on Roku or FireTV.

America's Boating Channel is produced by America's Boating Club | United States Power Squadrons, a non-profit organization dedicated to promoting safe boating through education, civic service, and fellowship.

For more information about America's Boating Channel and its boating safety resources, visit America's Boating Club. – AmericasBoatingChannel.com

Media Contact:

Ron Jones

Marketing and Public Relations

888-367-8777

news@hq.usps.org

Safety

August 13, 2026

Five common boating mistakes

COMPASS

You can avoid most boating mistakes by taking a basic boating course, staying focused and following a predeparture checklist. Here are five of the most common blunders and how to avoid them.

- 1. Forgetting to install the drain plug before launching.** Don't assume the drain plug is in the boat. Put this item on your checklist and double-check the installation.
- 2. Failure to put out enough anchor rode.** The amount of line needed to anchor a vessel is five to seven times the water depth in calm weather, including the distance from the surface to where the anchor attaches at the bow. If anchoring in high wind or rough seas, you'll need at least 10 times the water depth in rode.
- 3. Not carrying up-to-date nautical charts.** A smart captain always carries a chart of the waters on which he or she is traveling. Not only do you need to know where you are and what's around you, but you also need to know what's under you. A chart will tell you how deep the water is and if there are any obstructions.
- 4. Getting lost at night.** If you're inexperienced at nighttime navigation, allow yourself plenty of time to get back to port before sunset. Take a few runs at night to become familiar with the area and what it looks like after dark.
- 5. Overloading the boat.** It's easy to unintentionally overload small vessels with people, coolers and gear, and an overloaded boat is prone to capsizing, even in relatively calm waters. Know your boat's maximum load capacity and abide by it.

—Vann Burgess, U.S. Coast Guard Boating Safety Division

Navigating

August 13, 2026

Choosing the right compass

COMPASS



No boat should be without a magnetic compass. Even if you use GPS to set and monitor your course, you'll find it easier to steer and hold a course using a compass. A compass also serves as an essential backup when all else fails.

Important factors to consider when choosing a compass:

- Larger magnetic compasses can be more accurate, more stable and easier to read than smaller ones.
- Compasses vary widely in quality, and price may not always be a reliable indicator.
- Test the compass by moving a magnet nearby to draw the card to one side and then the other. Observe the movement; when you remove the magnet, the card should return smoothly and easily to its original position.
- Install the best and largest compass that will fit your pocketbook and your boat.

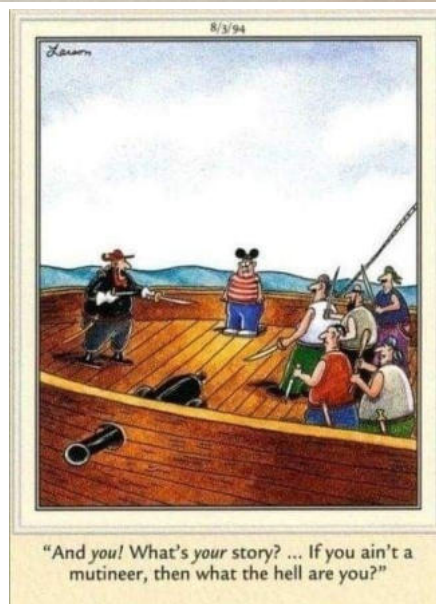
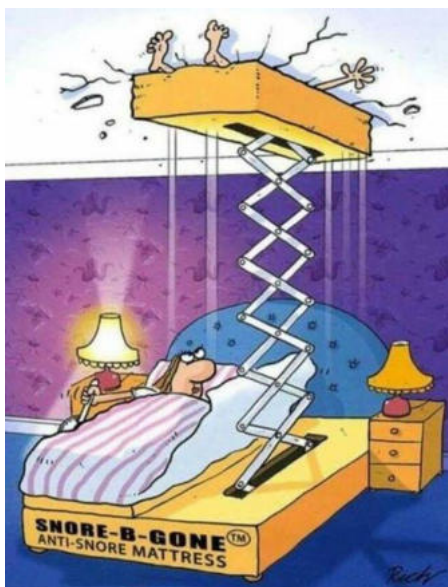
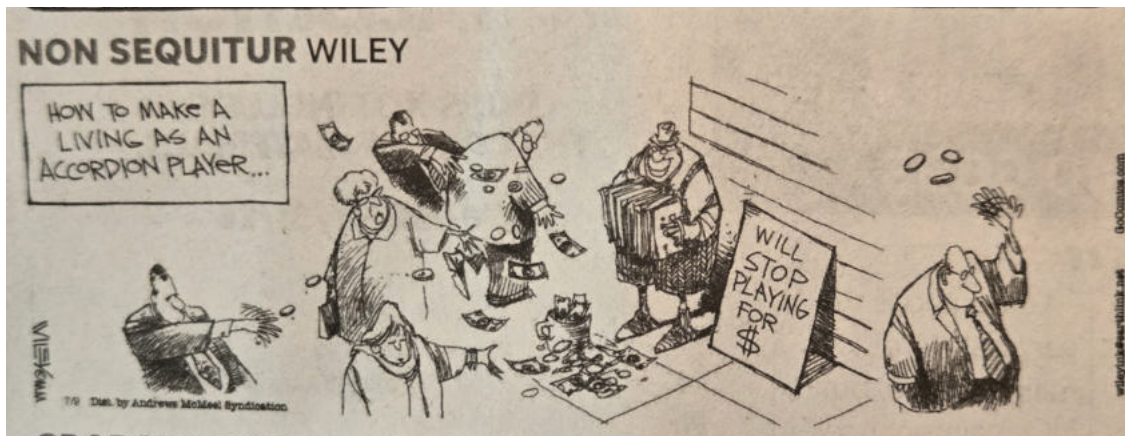
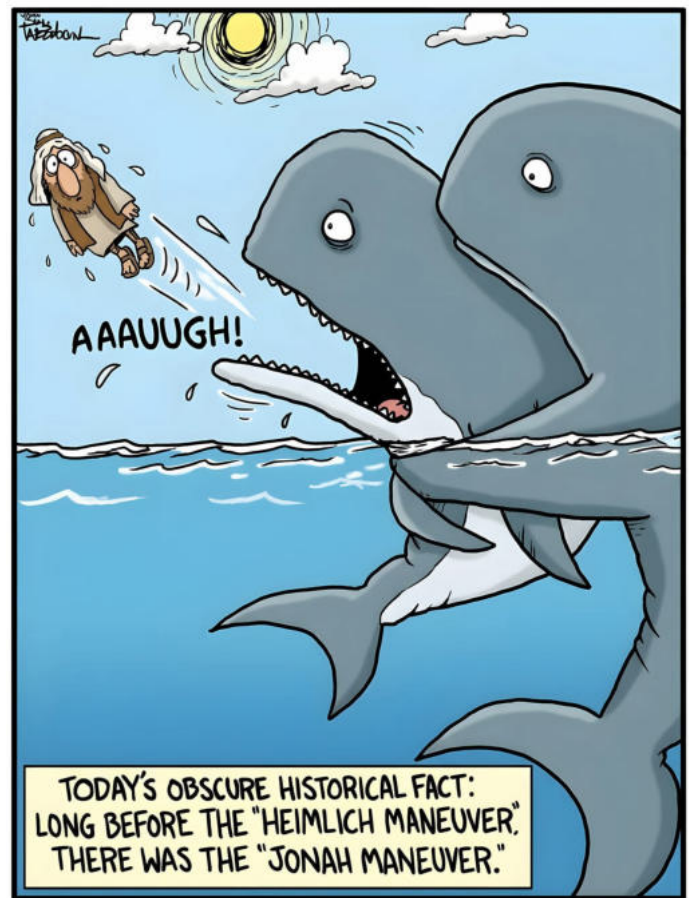
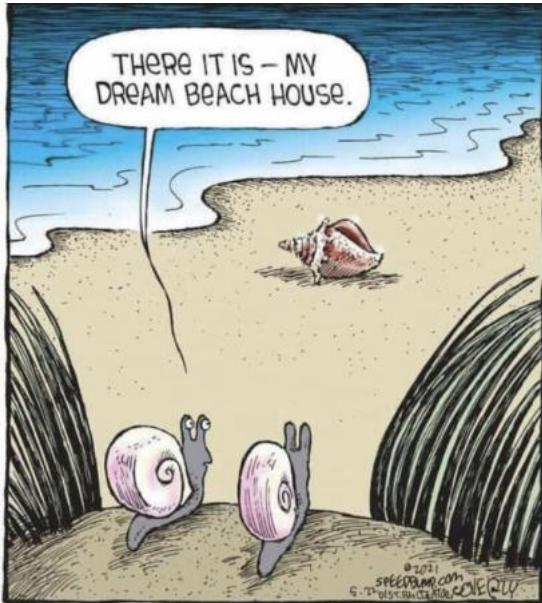
Choose the correct type of compass for your boat. Compasses designed for sailboats are dampened to counteract the boat's movement differently from those intended for powerboats. Sailboat compasses may also provide an additional scale indicating degree of heel.



BOAT TERMINOLOGY



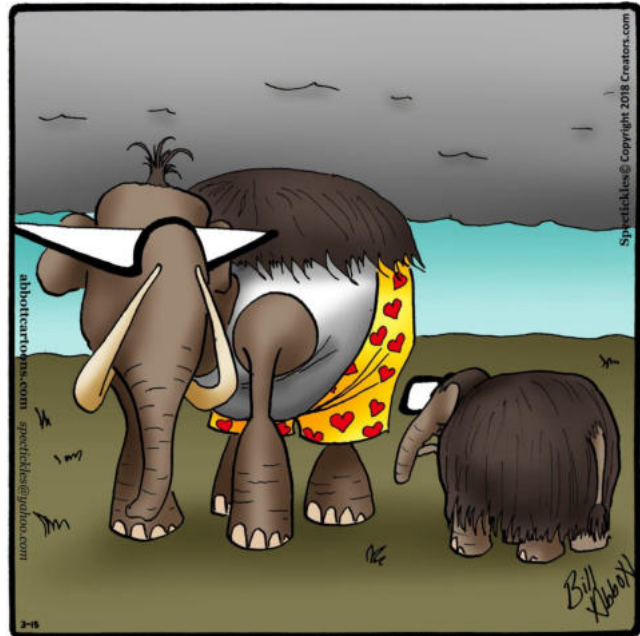
September



SEPTEMBER



"The meaning of life? You're lookin' at it, pal."



"Woolly mammoth, Dad -- it's in the name. Mom told you not to machine dry."



Visitor: "How old is this spear?"

Guide: "400,000,008 years old"

Visitor: "wow, how can you be so precise?"

Guide: "They told me it was 400,000,000 years old when i started working here"

When you've been barking at the mail man for 900 days straight and he finally barks back at you



French mammoth



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