



Susquenango SeaChest



Monthly Publication



November 2026

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District 6

Susquenango Happenings

See On the Horizon Page 3

Did You Know?



Hedy Lamarr stunned Hollywood. She sketched radios in secret. In 1942 she patented a frequency hopping system with George Antheil. The Navy shelved it. Today her idea underpins Wi Fi and Bluetooth.

My History Club

Hedy Lamarr was one of Hollywood's biggest stars and a secret inventor. In 1942 she and avant garde composer George Antheil received a US patent for a device called a Secret Communication System. They proposed a method where a radio signal would jump between frequencies according to a synchronized code so enemies couldn't jam or intercept it.

The technical trick borrowed from player pianos. Antheil's knowledge of synchronized piano rolls provided a way to keep transmitter and receiver in step. Lamarr supplied the electronics ideas and schematics. The Navy reviewed the patent but judged it impractical for wartime use and set it aside.

It took decades but the underlying idea of spread spectrum and frequency hopping became essential for secure military radios and later for civilian standards that power GPS, Wi Fi and Bluetooth. One glamorous actress quietly helped write the rules for how the modern world connects. Tag someone who loves old movies and new tech if this surprised you.



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





SeaChest

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Commander's Comments

Haven't we been blessed with such a beautiful autumn season! So many sunny days in a row...are we really in upstate New York? Kind of makes us sad that our boats are tucked away already.

We enjoyed our dinner meeting at Chef Stanley's in Apalachin on 21 October with 11 members and 1 guest in attendance. Where was everyone?! We discussed the upcoming meetings with 18 November being at Little Venice and our Holiday Brunch on Saturday, 12 December at noon at the Trailside Inn, Pumphouse Road, Vestal, NY. (Former Drover's Inn). This is the first time trying a brunch so please plan to join us! Get your reservations in to Linda Rought for both events ASAP!

Our Boscov's Friends Helping Friends fund raiser was held on 21 October. It was a great day, our total receipts were \$300 +. We had a good location this year which made a world of difference. Thanks to those who helped on that day – Bob Kucharek, Nancy Bieber, Peg & Mike Acciai, Marcela Macias and Ann Smith. Of course your Commander was there all morning flagging people down as they walked by!

I attended the District 6 event held on 17 October at the Cavalry Club in Manlius, NY, it was great. Ann Smith did a great job as conference chair, taking reservations and coordinating the raffles and meals. Mike Acciai, our District Commander, did an excellent job keeping the meeting on track.. Les Smith did an outstanding seminar on marine batteries which was well attended. Bill Herrick stepped up to the plate setting up and working the A-V system in Tom Ally's absence. Ann also did a presentation on the upcoming spring conference which will be held 9-11 April 2027 at the Doubletree by Hilton in Binghamton. Good job Susquenago!

If you haven't submitted your Merit Mark information yet, please send to me ASAP.



Continue enjoying our beautiful fall weather – every day without snow and ice is a gift!! To all our Veterans, thank you for your service and we will remember all who served on 11 November. Wishing you all a Happy Thanksgiving spent with family and friends.

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



On The Horizon

Contact Linda Rought, P @ (607)760-6388 if planning on attending either event.

18 Novemer 2026—General Membership Meeting—Little Venice Restaurant,
111 Chenango St, Binghamton, NY 13901 — 5:30 PM

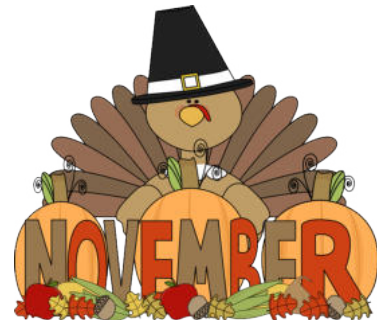
12 December 2026—12 PM, Holiday Brunch Gathering -
Trailside Inn, 2 Pumphouse Rd, Vestal, NY 13850

Membership Involvement

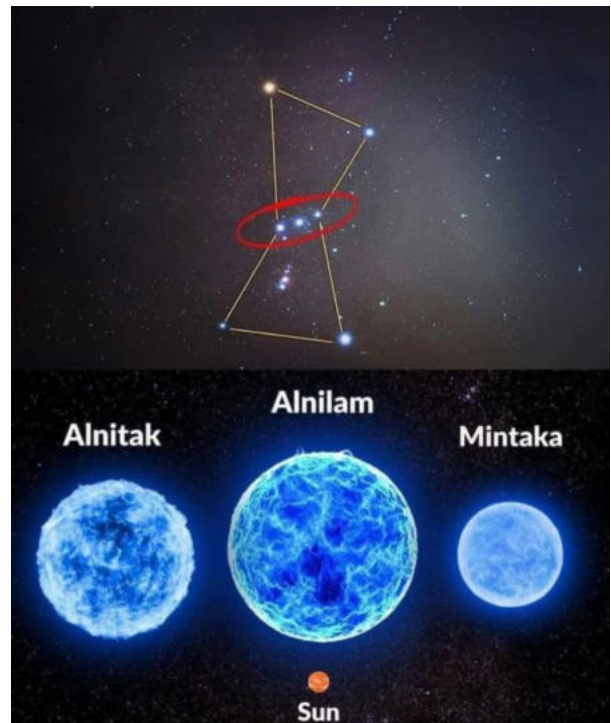
P/D/C Nancy Bieber, P

Upcoming Spring 2027

Trip to Sight and Sound Theaters— Jonah, Live On Stage , Spring 2027, Lancaster PA



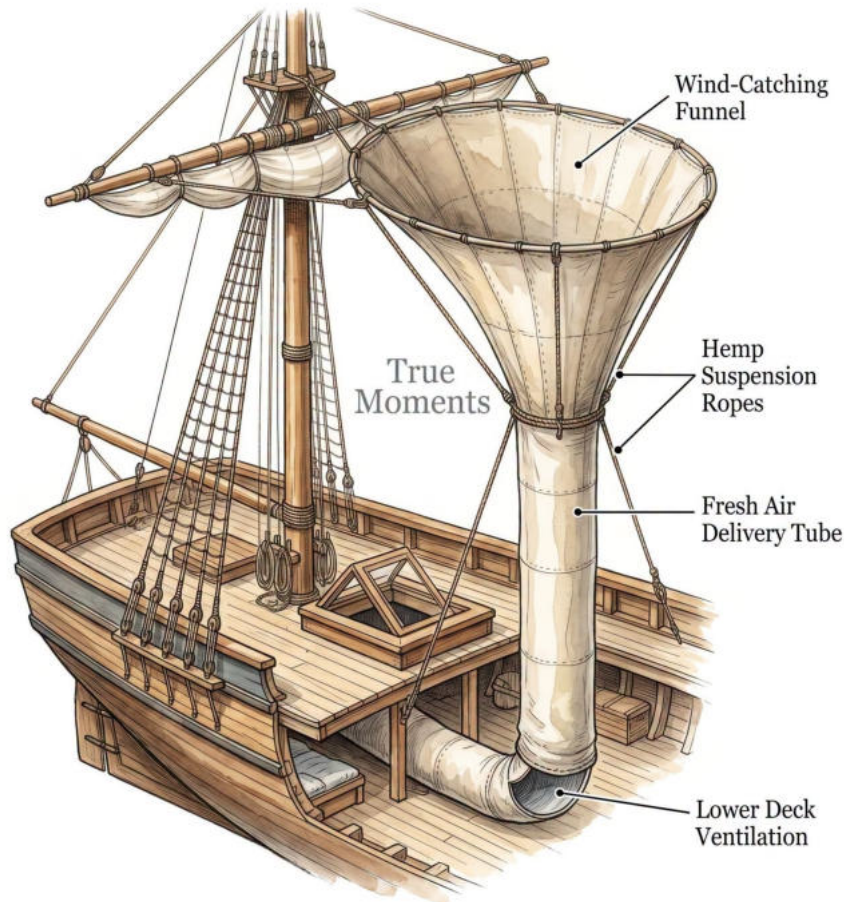
The Big Dipper



Did You Know?



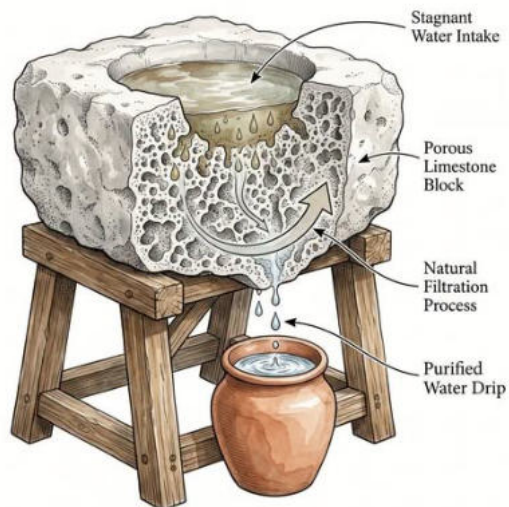
How Sailors Breathed Below Deck.



Deep inside the hull, hundreds of men lived in total darkness and stale air. Without windows, the heat could become deadly.

This diagram reveals the Wind-Sail, the original electricity-free air conditioning. Sailors hoisted a massive, curved canvas funnel high into the rigging to catch the ocean breeze. This wind was forced down a long tube straight into the deepest decks, flushing out rot and carbon dioxide. It was a simple but brilliant application of fluid dynamics that kept the crew alive and the cargo dry.

Purifying Rotting Water with a Rock



True Moments

Fresh water stored in wooden barrels turned green and toxic after months at sea. To survive, sailors used the Dripstone.

This diagram reveals the geological engineering: stagnant water was poured into a bowl carved from porous limestone.

Gravity pulled the water through the microscopic pores of the stone, which acted as a natural filter, trapping algae and bacteria.

Drop by drop, life-saving clear water emerged. It was the original Reverse Osmosis system, essential for surviving the long trek across the Pacific.



November Recipe - Baked Oatmeal with Apple, Cranberries, and Pecans

Submitted by: **Southern Living**



This make-ahead oatmeal loaded with spices, fruits, and nuts will make any morning sweeter. Assemble it the night before and refrigerate overnight. In the morning, pop it in the oven and [breakfast is served](#). Choose a firm, [sweet apple](#) (such as a Fuji or Honeycrisp) that will retain its shape and a little texture after being baked.

[Karen Schroeder-Rankin](#)

Published on September 07, 2019

Karen Rankin is a chef, recipe developer, and food stylist with over 25 years experience cooking, developing recipes, styling food, and entertaining guests at her table and in restaurants.

Active Time: 15 mins

Chill Time: 8 hrs

Total Time: 1 hr

Yield: 6 serves

Ingredients

- 2 large eggs
- 1 1/4 cups whole milk
- 2 teaspoons vanilla extract
- 1 teaspoon apple pie spice
- 1/4 teaspoon kosher salt
- 3/4 cup packed light brown sugar, divided
- 8 tablespoons butter, melted, divided
- 2 cups small cubed, peeled apple (about 1 large apple)
- 3 1/2 cups uncooked old-fashioned regular rolled oats, divided
- 1 cup coarsely chopped pecans, divided
- 1 cup dried cranberries, divided

Directions

1. Lightly coat an 8-inch square (2-quart) baking dish with cooking spray. Whisk together eggs, milk, vanilla, apple pie spice, salt, 1/2 cup of the brown sugar, and 5 tablespoons of the melted butter in a large bowl. Add apple cubes, 3 cups of the oats, 1/2 cup of the pecans, and 1/2 cup of the cranberries; stir to combine. Pour mixture into prepared baking dish; cover with plastic wrap.²
2. Stir together remaining 1/4 cup brown sugar, 3 tablespoons melted butter, 1/2 cup oats, and 1/2 cup pecans in a medium bowl. Cover with plastic wrap. Place covered baking dish and covered bowl in refrigerator; chill 8 hours or overnight.
3. Preheat oven to 350°F. While oven preheats, remove baking dish and bowl from refrigerator; remove plastic wrap. Stir apple-oat mixture in baking dish to redistribute wet ingredients. Sprinkle top evenly with oat-pecan topping mixture.
4. Bake in preheated oven until mixture is set in the middle and topping is golden brown, about 35 minutes. Remove from oven, and sprinkle with remaining 1/2 cup dried cranberries. Cool 10 minutes. Serve warm.

Libation of the Month—Tequila Manhattan

by  [Paul Kushner](#)



The Tequila Manhattan offers a fresh spin on the classic, swapping out whiskey for rich, agave-based tequila. The result is a smooth, bold cocktail where the tequila's natural sweetness pairs perfectly with sweet vermouth and a touch of bitters. This twist on a traditional favorite brings a modern, adventurous flavor profile that stands out while maintaining the refined elegance of the original. Whether you're a Manhattan lover or a tequila enthusiast, this version delivers a balanced, sophisticated taste with a unique twist, making it a great choice for those seeking something a little different.

Ingredients and Instructions

- 2 oz añejo or reposado tequila
- 1 oz sweet vermouth
- 2 [Angostura bitters](#) dashes
- maraschino cherry or orange or lime twist for garnish

- Fill a mixing glass with ice.
- Pour 2 oz of añejo or reposado tequila, 1 oz of sweet vermouth, and 2 dashes of Angostura bitters into the mixing glass.
- Stir the ingredients with a bar spoon until they are well-chilled.
- Strain the mixture into a chilled cocktail glass.
- Garnish with a maraschino cherry or an orange twist.
-

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



"It's my new invention. I call it the
Gravy Spritzer."

Layered Crab

- | | |
|--|---|
| 3 (4-ounce) packages
cream cheese, softened | 1 (6-ounce) bottle chili
sauce |
| 2 tablespoons
Worcestershire sauce | 1 cup shredded crabmeat |
| 1 tablespoon lemon juice | ½ cup shredded mozzarella,
Cheddar, or Monterey
Jack cheese |
| 2 tablespoons mayonnaise | Chopped black olives |
| 1 small onion, minced | Wheat or assorted crackers |
| Garlic salt to taste | |

Combine cream cheese, Worcestershire sauce, juice, mayonnaise, onion and garlic salt. Press mixture into a plastic wrap lined 9-inch pie pan. Cover and refrigerate. When ready to serve, invert onto a platter. Remove plastic wrap. Top with a layer of chili sauce, crabmeat, cheese and olives. Serve with wheat or assorted crackers.

Yield: 10 to 12 servings

Robert C. Flint • Seminole 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

D6 Spring Conference

April 9-11, 2027

The DoubleTree by Hilton Hotel Binghamton

225 Water Street in downtown Binghamton, NY

Hope to see you there!

Ann Smith, Conference Committee
Chairperson

COMPASS



Although lighter and less bulky than most standard life jackets, inflatable personal flotation devices need to be inspected regularly to ensure their reliability.

Read the manufacturer's safety and inspection recommendations that came with your inflatable PFDs, and keep them in a safe place.

Note that some manufacturers recommend their PFDs be returned for annual testing and inspection, which may be required to maintain their U.S. Coast Guard approval.

Routine inspection

Examine your inflatable PFDs at the time of purchase, the beginning and end of each season, before and after each use, and periodically during the season.

Make sure the inflatable is free of creases, tears, rips, puncture holes and frayed material. All seams should be sewn securely. Check the material for grease or oil spots, heavy soil or mildew, which could weaken the fabric.

Check all hardware and straps for damage and strength. Zippers, snaps, fasteners and buckles should work correctly and be in good condition. Apply candle wax, crayon or bar soap to zippers and snaps to help them glide smoothly. Remove debris from Velcro fasteners.

Check the inflator, and ensure that the CO₂ cartridge is operational. Make sure there is no dirt or rust on the fittings and no damage to the threads on a screw-type cartridge. Damaged threads usually can be fixed with a small fine file.

Pressure and release testing

Periodically remove the inflation cartridge and inflate the PFD orally. Let it sit overnight to check for air leaks. If it loses firmness, replace it or return it to the manufacturer for repair. If there are no leaks, deflate the PFD and reattach the cartridge.

Store the dry PFD flat or rolled—never fold it. To be safe, store it with an extra cartridge or rearming kit. They are inexpensive and should be part of your boating equipment.

Some inflatables use a water-sensitive bobbin to trigger the automatic inflator. The bobbin can deteriorate when exposed to heat and humidity, which can cause the PFD to inflate unexpectedly—another good reason to keep an extra cartridge or rearming kit on hand. If the indicator tab that holds the manual inflation mechanism breaks, it usually can be repaired or replaced inexpensively. —Phyllis Jones

Photo courtesy of U.S. Coast Guard

Weather

October 14, 2026

Cold-water immersion

COMPASS



H.E.L.P. Position

Dealing with cold water immersion should be at the top of every boater's safety list, especially during the off-season when fewer people are around to lend assistance.

Icy water can trigger an involuntary gasping reflex, causing a person who takes an unexpected plunge to inhale water and drown. Frigid temperatures can also cause coldwater shock—a sudden increase in heart rate and blood pressure—that can bring about cardiac arrest in those with heart conditions.

If you survive the initial immersion, you may quickly become too numb to aid in your own rescue. Fingers may no longer work; you might not be able to grab a rope, fire a flare or climb into a life raft.

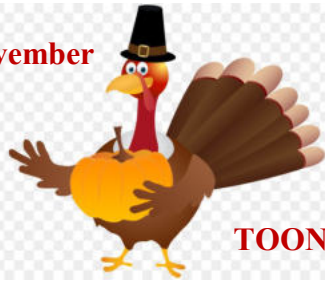
Physical activity, such as thrashing in the water or trying to swim, may only speed up the heat loss and raise the possibility of cold water immersion hypothermia.

Still, prepared boaters can survive in very cold water for a surprisingly long time by taking the following precautions:

- Wear a properly fitting, U.S. Coast Guard-approved life jacket at all times to dramatically increase your chances of surviving cold water immersion. Keep a whistle attached to the jacket or on a cord around your wrist to help attract attention.
- Wear garments that retain body heat when wet. Layer clothing and consider donning a wet suit under your clothing. Carry a dry change of clothing in a waterproof bag.
- Mount a boarding ladder or swim step on the boat or purchase a life sling and practice using it to get another person back onboard. Getting a partially incapacitated person into a boat can be difficult, even with training.

If you do fall into cold water and can't immediately get out, stay with the boat. Fold your arms across your chest and cross your legs in the Heat Escape Lessening Position (HELP) to minimize heat loss. If another person is in the water with you, put your arms around each other. Float quietly with minimal exertion until help arrives. —U.S. Coast Guard

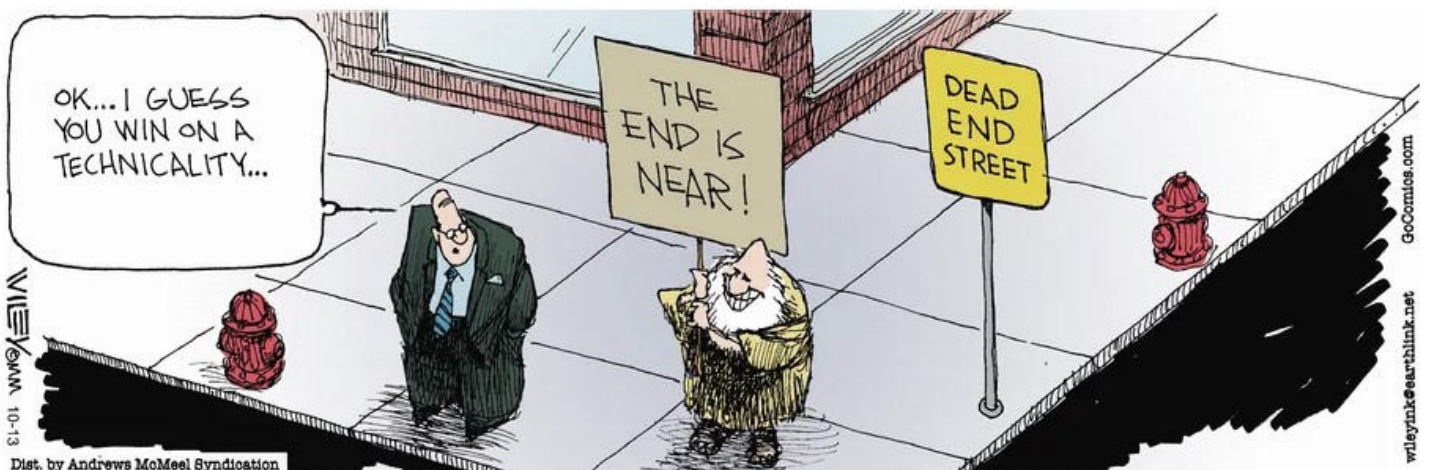
November

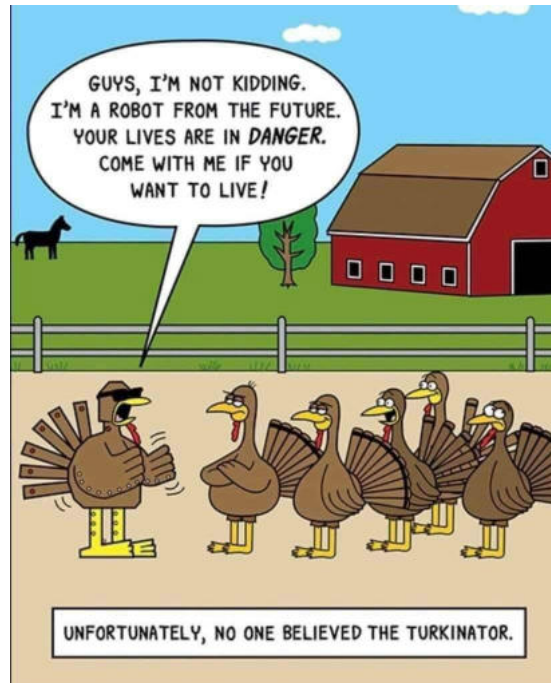


TOONS



"I was a barber before I discovered I had the gift."





SENIOR TRYING TO RESET PASSWORD

WINDOWS: Please enter your new password

USER: cabbage

WINDOWS: Sorry, the password must be more than 8 characters.

USER: boiled cabbage

WINDOWS: Sorry, the password must contain 1 numerical character.

USER: 1 boiled cabbage

WINDOWS: Sorry, the password cannot have blank spaces.

USER: 50damnboiledcabbages

WINDOWS: Sorry, the password must contain at least one upper case character

USER: 50DAMNboiledcabbages

WINDOWS: Sorry, the password cannot use more than one upper case character consecutively.

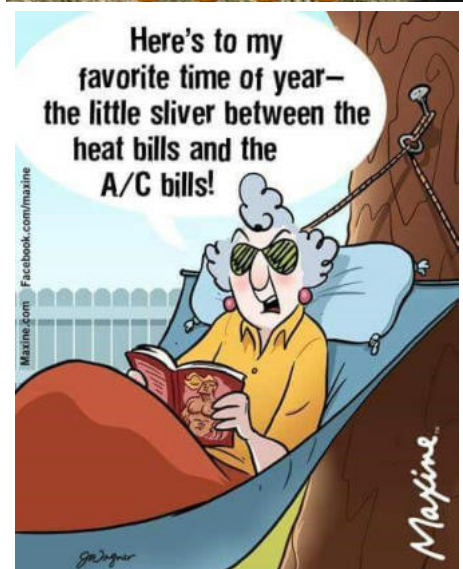
USER: 50damnBoiledCabbagesShovedUpYourAssIfYouDon'tGiveMeAccessNow!

WINDOWS: Sorry, the password cannot contain punctuation.

USER:

ReallyPissedOff50DamnBoiledCabbagesShovedUpYourAssIfYouDontGiveMeAccessNow

WINDOWS: Sorry, that password is already in use.



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