AMERICA'S BOATING CLUB
For Boaters, By Boaters™

Susquenango

SeaChest

Monthly Publication

December 2026 | Volume 71 Issue 12 | District 6

Susquenango December Happenings

Holiday Party- December 12, 2026, See page 3 for details

On the Horizon

20 January 2027-Squadron Meeting—(TBD)

17 February 2027-Squadron Meeting- (TBD)

20 February 2027—Susquenango Change of Watch, Jonathan's in Endwell

From the SeaChest Staff and Family

Peg and Mike Acciai

Dave and Missy Olds

Jack Young





Hanukkah



Christmas



Kwanzaa



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

AMERICA'S BOATING CLUB
For Boaters, By Boaters™

"America's Boating Club® is a registered trademark of the United States Power Squadrons®"

SeaChest

Published Monthly by
Susquenango Sail & Power Squadron Inc. a unit of the United States Power Squadrons

2024 DISTINCTIVE COMMUNICATOR AWARD NEWSLETTER

Any article appearing in this publication must be assumed to represent the opinion of the author and is not to be considered to reflect the policy of the USPS™, District 6, or Susquenango Sail & Power Squadron unless specifically so indicated.
All products, procedures, methods or practices described in this publication or at Squadron meetings or events are for informational purposes only and are not to be considered as accurate, recommended or endorsed by USPS™, District 6, or Susquenango Sail & Power Squadron unless specifically so indicated.

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.

The following are registered trade marks of the United States Power Squadrons: **The Ensign; United States Power Squadrons; America's Boating Club; For Boaters by Boaters.**

AMERICA'S BOATING CLUB
For Boaters, By Boaters®

Commander	Cdr Mary Kucharek, P
Executive Officer	P/C David Olds, AP
Education Officer	**P**/D/Lt/C Leslie J. Smith, JN
Adm. Officer	Lt/C Linda G. Rought, P
Secretary	D/1st /Lt Peg Acciai, P
Treasurer	P/D/C Nancy Bieber, P
Executive Comm.	D/Lt/C Michael Acciai AP
	Lt Ronald Bieber, S,
	P/Lt/C Donna M. Gould
	P/C Robert Gould, AP
	P/D/C William A. Herrick, JN
	Lt Robert Kucharek, P-IN
	P/Lt/C Margaret Olds, S
	D/Lt/C Anna M. Smith, P
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

Our November meeting was held at the Little Venice and was well attended. We found that our Boscov's Friends Helping Friends fundraising efforts made $345 – our best year yet. These funds will help with expenses for our classes. Thanks to all who participated in any way.

Now we are looking forward to our Holiday Brunch at the Trailside Inn, Vestal on 12 December. We will be ordering from the menu. Please let Lt/C Linda Rought P know if you will be attending ASAP. The 20 January meeting location is still being finalized; however, the Change of Watch will be held on 20 February at Jonathan's in Endwell. If you have not participated in any of our events, why not give it a try? All dinners/meetings are open to everyone.

As the year comes to a close my thanks to the Bridge Officers, Executive Committee and all of the members for their support in 2026. It is my honor to "work" with such a great group!

Wishing everyone a very Merry Christmas, Happy Holiday and a Happy, Healthy New Year!



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



Commander Mary







Holiday Party — December 12, 2026@12:00 PM

Holiday Brunch Gathering - Trailside Inn, 2 Pumphouse Rd, Vestal, NY 13850
Please get reservations to Linda Rought
by
December 5, 2025
Linda Rought, P @ (607)760-6388





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 NUTCRACKER

On Sunday afternoon, December 6th, our squadron will attend a performance of THE NUTCRACKER performed by the Rafael Gregorion Ballet Theater. It will be at 2 PM at the Forum Theater on Washington Street in Binghamton. Tickets for Seniors and children are only $15.00.

Clara, a young girl, creeps downstairs on Christmas Eve to play with her favorite gift, a nutcracker. A mysterious magician, Drosselmeyer, is waiting to whisk her off on a magical adventure. After defeating the villainous Mouse King, Clara and the nutcracker fly on a golden sleigh through the Land of Snow to the Kingdom of Sweets, where the Sugar Plum Fairy serves up a dazzling display of dances. Back at home in bed, Clara is convinced it must all have been a dream.

Come join Susquenango Sail and Power Squadron at this magical world of young children, parents, toys, Christmas trees, snowflakes and candy, set to Tchaikovsky's abundant and perfect score.

Please contact Nancy Bieber at 518-813-7888 or nancybieber300@gmail.com for tickets by Wednesday, November 25th
Hope to see everyone there.
Nancy Bieber





Seasons Greetings

from the Susquenango Sail and Power Squadron Bridge

and Department Administrators





Bill & Linda Herrick



Frank & Chris Broderick



Bob and Donna Gould



John Parnica
and
Jan Strnatka



Linda Rought



Joann and John
Rohde





Mike & Peg Acciai



Ron & Nancy Bieber





Dave Daniels



Jack Young



Sue Dunlap
Matt Schaefer



Justin and Jane
Park



Carol Herz



Les & Ann Smith





Dave & Missy Olds



Brian & Theresa
Gallagher



A Christmas Greeting form HALARA

Hello, Fellow Boaters!

Merry Christmas and Happy New Year to all our boating friends!

What an adventure this year has been! We've celebrated many successes and experienced a few challenges along the way as we've navigated the nearly 6,000-mile America's Great Loop. Every mile has brought new experiences, wonderful memories, and friendships we will treasure.

Next week, we're hoping to make our Gulf of America crossing, although we're keeping a close eye on the upcoming weather. Once across, we're looking forward to spending some time visiting family along Florida's west coast.

We've also secured a slip for December and January in **Islamorada in the Florida Keys!** We're excited to settle in for a bit, enjoy the sunshine, and welcome family who will be coming down for a visit in January.

We'll be heading home for Christmas and returning to the boat in early January. Frank's parents winter in West Palm Beach, so we're looking forward to spending time with them several times throughout the winter.

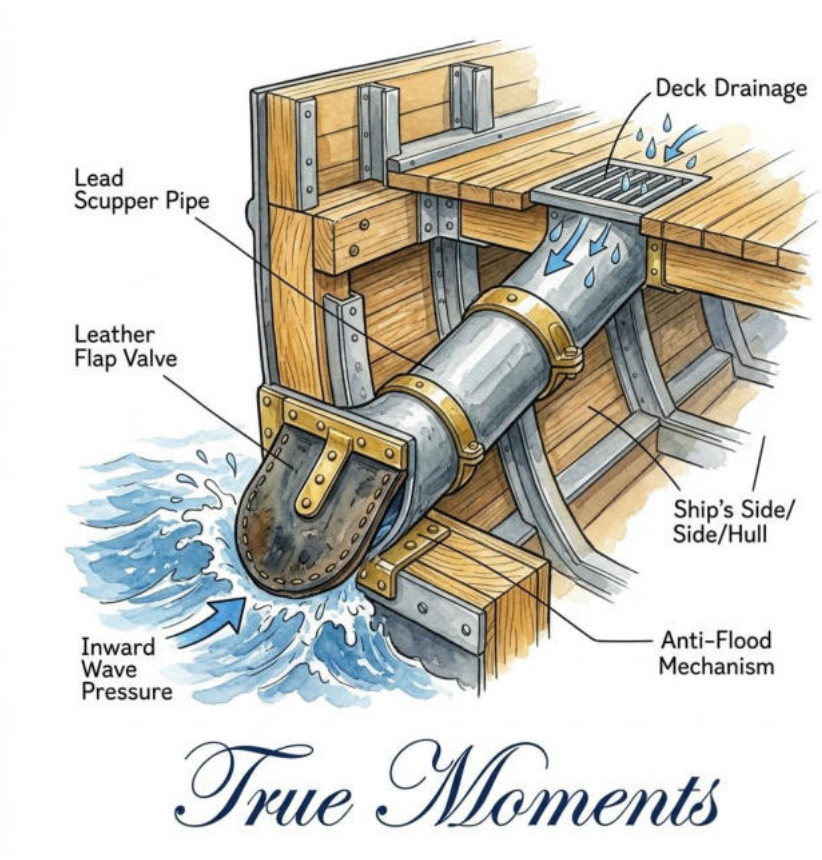
Our tentative plan is to begin heading north on the ICW toward the end of March or early April. Of course, as we've learned, plans on the water are always subject to change!

We miss everyone back home and hope you all have a wonderful Christmas surrounded by family, friends, and the people you love.

Wishing you calm waters, fair winds, and a happy and healthy New Year!

With love and warm wishes,

Did You Know?



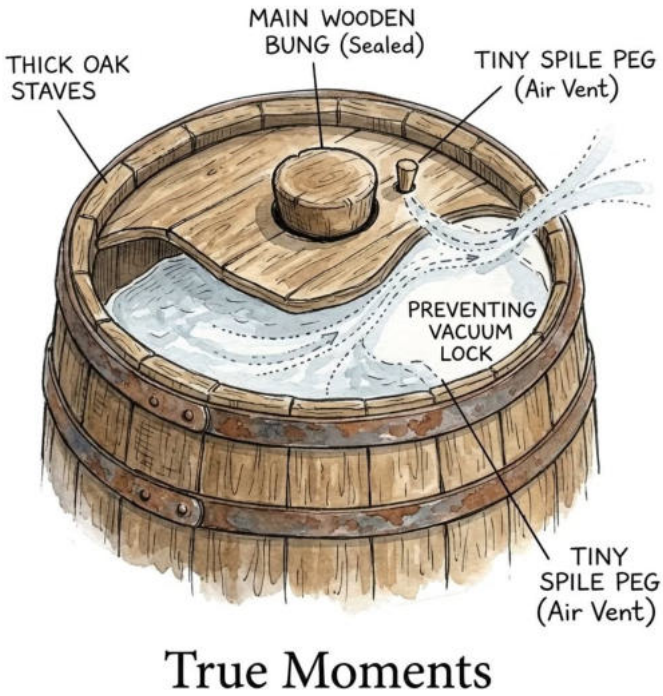
The One-Way Door for Seawater

To keep the deck dry, ships had "Scuppers" (drainage holes).

But in a storm, waves would try to push back in through those same holes.

Ingenious shipwrights added a leather flap on the outside.

Gravity let the water on deck push the flap open to escape, but the pressure of an incoming wave would slam the flap shut, keeping the ship's interior dry!



The Physics of Pouring Water at Sea

Storing thousands of gallons of freshwater on a 6-month voyage meant using massive oak casks.

But pouring water out of a sealed barrel creates a massive problem: vacuum lock.

If air can't get in, the water won't flow out! This diagram shows the clever, simple engineering.

A giant wooden plug (the Bung) sealed the main hole. But right next to it, the cooper drilled a micro-scopic hole and plugged it with a tiny peg (the Spile).

When sailors wanted water, they didn't remove the giant bung; they just pulled out the tiny spile to let air in, allowing the water to flow smoothly from the tap at the bottom without glugging!



Depending on where you live, boating season has ended or is nearing its end. It's time to get your boat ready for a long winter in storage. Here are a few tips to help you winterize your boat:

- Check the power cord, boat electrical plug, and associated wiring for corrosion or overheating.
- Drain the freshwater and hot water tanks. Add pink potable antifreeze directly into the empty freshwater tank and pump it through the faucets to protect the waterlines. Once you launch next spring, flush the antifreeze out of the waterlines with fresh water.
- With the holding tank empty, pour about a half-gallon of pink potable antifreeze in the head and pump it through the head pump.
- Top off the fuel tank.
- Change the engine oil and filter.
- If you keep your boat in the water over the winter, make sure the through-hulls are closed. (I put a tag by the starter switch that reads, "Thru-hull closed.")
- Run an air drier in the cabin and have one in the engine room (**not recommended** on a boat with a gasoline engine unless it is ignition-protected). While not a necessity, this keeps the boat fresh and decreases humidity.
- Check and top off the house bank and starting batteries.
- Check the auto bilge pump switch to make sure it works.
- Storm tie the boat with extra lines in the winter so it's always ready for a big blow.

I think the most important thing is to go down and check on your boat every week if you are in town. Post a note in the window with a phone number in case of an emergency.

Get to know other boaters on your dock. If you're out of town they might be able to check on your boat for you. –*Erik Senuty*



The greatest difference between coastal boating and river boating is the constantly changing nature of inland waters.

Water depths never stay the same. Currents vary from fast to nonexistent. Channels change with shifting sand, silt and mud. And navigational aids move regularly.

Currents

Strong river currents create problems for both commercial and recreational boats. On some rivers like the Mississippi, currents reaching 8 to 10 miles per hour make it difficult for low-powered boats to get upstream.

Handling a boat in a strong current takes effort and practice. While heading downstream, skippers can lose partial control, putting their boats at the mercy of the current. The Navigation Rules give the right-of-way to vessels traveling downstream for this reason.

Water depths

River depths vary depending on the amount of water coming from upstream. In droughts the water may fall too low to be navigable; in floods it may run high and strong and be littered with trees, logs and debris.

Detailed river charts are indispensable. The charts define safe channels with colored and shaded contour lines. Get accurate water depths by referring to daily river levels on weather forecasts and from local newspapers.

Stay within marked channels unless you are certain about the water depth and your boat’s draft. Don’t be tempted to take the shortest route between two points.

When the river is flooding, it can extend for miles beyond its usual banks, making it difficult or impossible to find the normal channels. Use common sense, handle your boat carefully, and make good use of charts and aids to navigation.

Continued Page 9

Continued from Pg 8

Debris

Logs sometimes float just under the surface of a river; at other times, they stand on end and float upright. Keep a lookout for debris because the part you do not see is often larger than the part you do.

Debris damages propellers, shafts, lower unit casings and hulls. If you hear or feel a thump, stop and check for damage. If you feel an unusual vibration, go slow until you determine its source.

Reading the river

A river bank gives clues to the water's depth. Along a steep bank, you can expect relatively deep water up to the shoreline. A long, gently sloping beach usually means that the water is shallow a long way from shore.

You can often tell shallow water by a difference in the water color, by ripples when the water is calm, or by a patch of quieter water in the midst of choppy water.

If you suspect shallow water, slow down to bare steerageway. Engage the propeller only as needed to maintain headway. You may be able to partially raise the propeller on an outboard motor or stern drive.

Check your wake to see if you are stirring up mud or sand. Place a lookout at the bow to measure the depth of water with a boat hook or weighted line.

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

Holiday Libations by Recipe Haven



Turn your favorite winter comfort drink into a cocktail that sparkles with holiday spirit! This Christmas Hot Chocolate Martini is smooth, creamy, and decadently rich — a mix of chocolate, cream, and vodka that'll warm your soul and steal the show at any festive gathering.

You Will Need

2 oz vodka
1 oz chocolate liqueur (like Godiva or crème de cacao)
1 oz Irish cream (Baileys works beautifully)
½ cup hot chocolate, cooled slightly
1 tsp vanilla extract
Chocolate syrup (for drizzling the glass)
Shaved chocolate or cocoa powder (for garnish)

How to Make

1. Drizzle chocolate syrup along the inside of your martini glass and chill it in the freezer for 5 minutes.
2. In a shaker with ice, combine vodka, chocolate liqueur, Irish cream, vanilla, and hot chocolate.
3. Shake vigorously until chilled and velvety.
4. Pour into the prepared glass.
5. Top with shaved chocolate or a dusting of cocoa powder.

Optional Add-Ons

Add a peppermint rim using crushed candy canes for a festive twist.
Swap Irish cream for rum cream for a tropical Christmas vibe.
Garnish with mini marshmallows or a cinnamon stick for extra coziness.
Prep Time: 5 mins
Yields: 1 indulgent holiday cocktail



A rich, creamy cocktail that's pure indulgence in a glass! This twist on the classic White Russian brings together smooth coffee liqueur, buttery butterscotch schnapps, and a drizzle of caramel — the ultimate cozy night treat.

You Will Need:

1 oz coffee liqueur (e.g., Kahlúa)
1 oz butterscotch schnapps
1 oz cream or half-and-half
Ice cubes
Caramel sauce for drizzle

How to Make:

1. Fill a glass with ice.
2. Pour in coffee liqueur and butterscotch schnapps.
3. Add cream and gently stir to create that dreamy swirl.
4. Drizzle caramel on top — perfection!

Smooth, sweet, and just a little salty — it's dessert and cocktail in one glass!



Classic Christmas Fruitcake



The ultimate holiday bake is here — a luscious Christmas Fruitcake packed with nuts, dried fruits, warm spices, and a touch of brandy. Every slice bursts with festive flavor and nostalgia. Perfect for gifting, sharing, or savoring with a cup of tea by the Christmas tree.



You Will Need
2 cups mixed dried fruit (raisins, currants, cranberries, apricots)
½ cup chopped walnuts or pecans
½ cup candied cherries, halved
¾ cup unsalted butter, softened
1 cup brown sugar
3 large eggs
2 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon cinnamon
½ teaspoon nutmeg
¼ teaspoon cloves
¼ cup molasses (or honey for a lighter version)
¼ cup orange juice
3 tablespoons dark rum or brandy (optional but heavenly)

How to Make

1. Preheat oven to 325°F (160°C). Grease and line a loaf or cake pan with parchment paper.
2. In a bowl, cream together butter and brown sugar until light and fluffy.
3. Add eggs, one at a time, beating well after each addition.
4. Stir in molasses, orange juice, and rum (if using).
5. In another bowl, mix flour, baking powder, and spices. Gradually fold into the wet mixture.
6. Gently fold in fruits and nuts until evenly distributed.
7. Pour batter into the prepared pan and smooth the top.
8. Bake for 70–80 minutes or until a toothpick comes out clean.
9. Brush the top with warm apricot jam or brandy while still hot for that glossy festive finish.

To Store & Age
Wrap your fruitcake in parchment paper and foil, and store it in an airtight container.
For a traditional flavor boost, brush it with brandy or rum every few days — it gets richer over time!

Prep Time: 25 min
Bake Time: 1 hr 15 min
Total Time: 1 hr 40 min

Servings: 10–12

Serving Ideas:
Serve it with a dollop of whipped cream, a drizzle of brandy butter, or a scoop of vanilla ice cream.

An Oldie but a Goodie

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

Christmas Morning Wife Saver

- 16 slices white sandwich bread, crust removed
- 8 slices Canadian bacon or thin sliced ham
- 8 slices sharp Cheddar cheese
- 6 eggs
- ½ teaspoon salt
- ½ teaspoon pepper
- ½ teaspoon dry mustard
- ¼ cup minced onion
- ¼ cup finely chopped bell pepper
- 2 teaspoons Worcestershire sauce
- 3 cups whole milk
- Dash of Tabasco sauce
- 1 stick butter, melted
- Crushed cornflakes

Place 8 bread slices in the bottom of a buttered 13 x 9 x 2-inch baking dish, covering bottom of dish entirely. Layer bacon, then cheese slices and top with remaining bread slices. Beat together eggs, salt and pepper. Add mustard, onion, bell pepper, Worcestershire sauce, milk and Tabasco. Pour over bread. Cover and refrigerate overnight.

Before baking, pour butter over bread and top with corn flake crumbs. Bake, uncovered, at 350 degrees 1 hour. Cool 10 minutes before serving.

Yield: 8 servings

Dorothea Clarke • Sebastian Inlet Sail & Power Squadron • Florida

History Club—Did You Know?

A cat ran for mayor as a joke. What happened next became a 20-year legacy that put a tiny Alaskan town on the map. Mayor Stubbs didn't just win the election, he became one of the most beloved politicians in American history. His secret? Catnip water cocktails and zero scandals. This is the incredible true story of democracy's most unusual public servant.



A tailless cat named Stubbs became mayor of an Alaskan town after running as a protest candidate. He served for 20 years, holding office at a general store and drinking catnip water from a margarita glass.

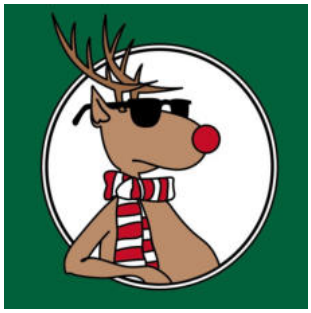
The Vikings had a secret weapon that modern science couldn't explain for centuries. While crossing the freezing North Atlantic under endless gray skies, Norse sailors pulled out mysterious crystals that could somehow find the invisible sun. These weren't just pretty rocks. They were navigation tools so precise they rival modern instruments, accurate to within one degree. Discover how these legendary seafarers used sunstones to conquer the ancient seas.

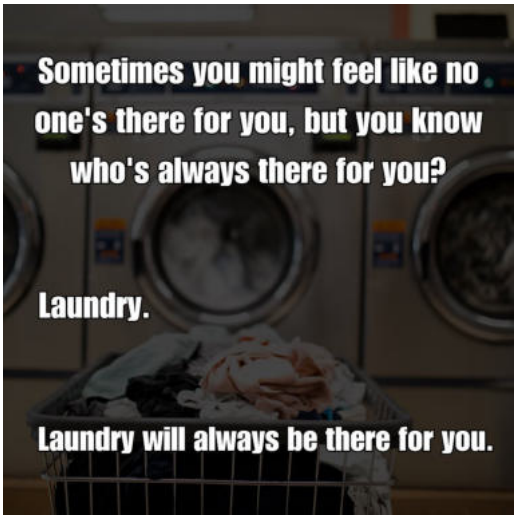


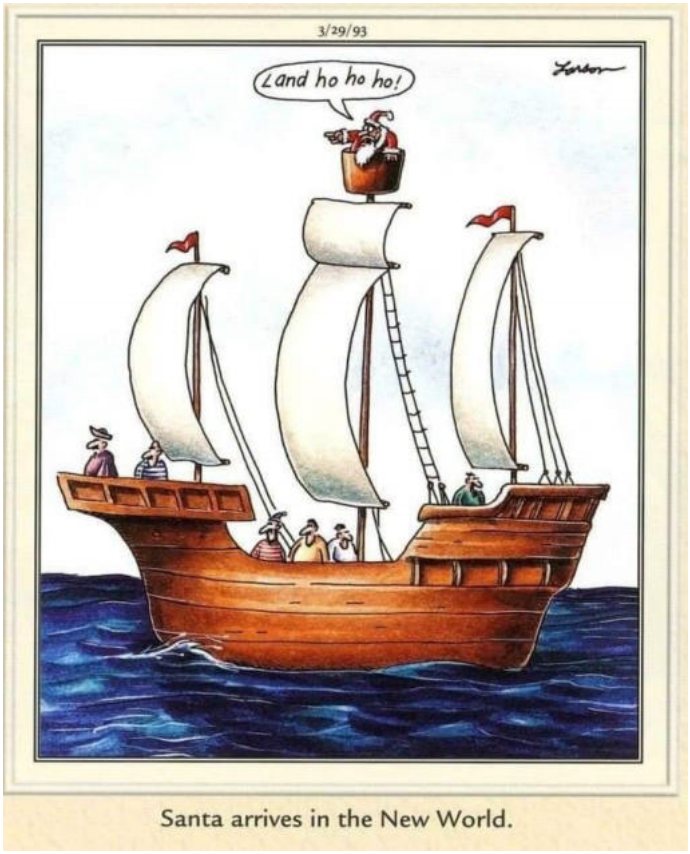
Vikings used mysterious crystals called sunstones to navigate cloudy seas by detecting invisible polarized light. Scientists proved they could locate the sun's position within 1 degree accuracy, over 1,000 years before compasses.

December Toons





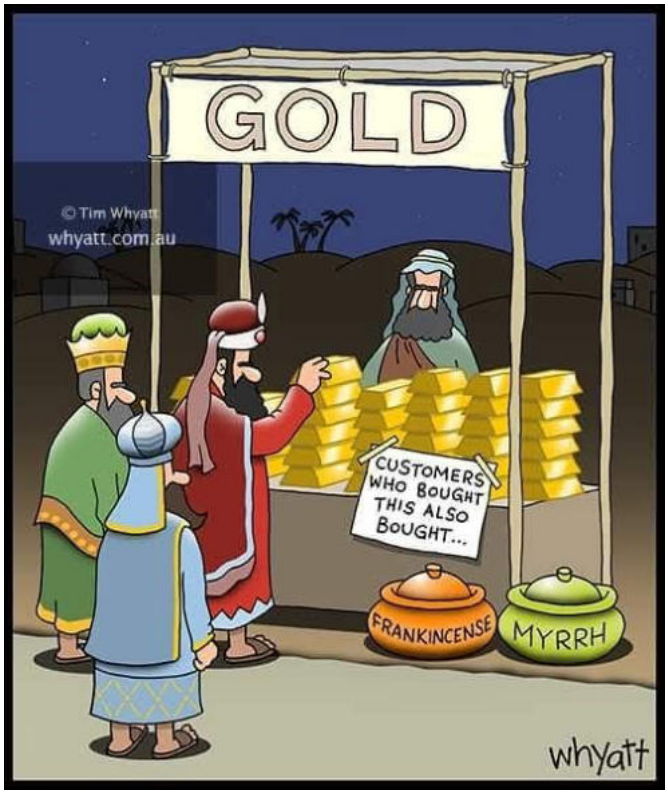




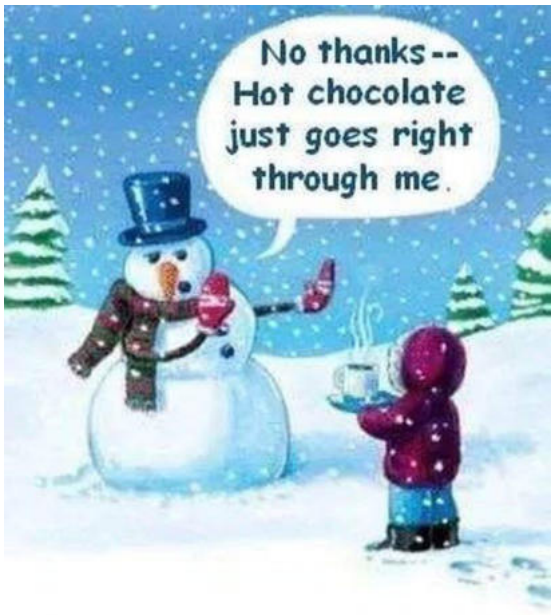
Santa arrives in the New World.



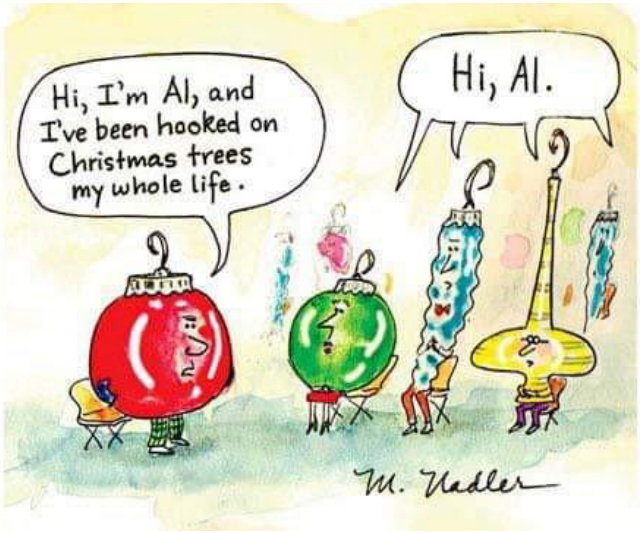





Sorry, guys, we're fresh out of Playstations— This is all we've got left
GIFTS
GOLD
MYRRH
whyatt


No thanks-- Hot chocolate just goes right through me.




Hi, I'm Al, and I've been hooked on Christmas trees my whole life.
Hi, Al.
M. Nadler


THEY DIDN'T LEAVE YOU ANY CARROTS. GO AHEAD AND EAT THEIR HOSTAS.


I have to take a picture of the presents under the tree for proof of delivery.


UMM... EXCUSE ME, BUT MY COALS ARE UP HERE!
2/27
©2013 Scott Hilburn/Distributed by Universal Uclick

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