

**Susquenango
SeaChest**

Monthly Publication



February 2026

Volume 71 Issue 2

District 6

Susquenango Happenings**Calendar:**

9-15 February – America's Boating Club Annual Meeting – Myrtle Beach, SC
19-22 February – CNY Boat Show, Fairgrounds Syracuse (Bob & Mary will attend 2/20)

21 February 5:30PM – COW - Jonathon's Restaurant – Endwell, NY
Cocktail Hour 5:30-6:30, Dinner 6:30, Order off the menu.

Contact Lt/C Linda Rought, P @ 607-760-6388

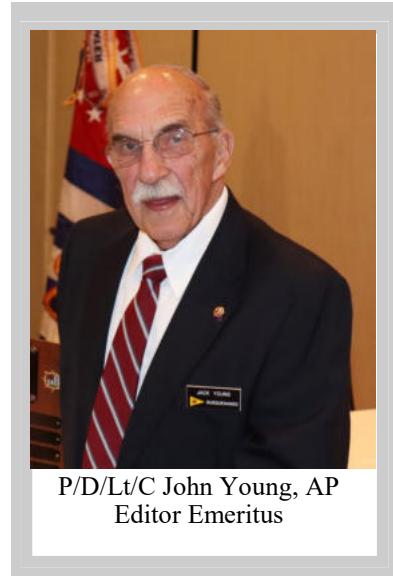
On the Horizon:

18 March 7:00PM – Zoom Meeting from St. Petersburg, FL
15 April Susquenango Meeting -TBD (Suggested ham dinner at TOB fire station)
17-19 April – D6 Spring Conference – Holiday Inn Downtown Binghamton

Did You Know?

Captain James Cook's 18th-century maps were so accurate that mariners used them for nearly 200 years. His charts of the Pacific remained the standard until the mid-20th century.

Maps so accurate they were used for 200 years. In the 18th century, one British explorer created charts so precise that sailors trusted them into the 1900s. His work changed navigation forever and set a standard that seemed impossible to surpass. This is the incredible story of Captain James Cook's legendary cartography.



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



SeaChest

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Education Officer
Adm. Officer
Secretary
Treasurer
Executive Comm.

Cdr Mary Kucharek, P
P/C David Olds, AP
P/DLt/C Leslie J. Smith, JN
Lt/C Linda G. Rought, P
D/1st Lt Peg Acciai, P
P/D/C Nancy Bieber, P
D/Lt/C Michael Acciai AP
D/1st Lt Peg Acciai, P
Lt Ronald Bieber, S,
P/Lt/C Donna M. Gould

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P/D/C William A. Herrick, N
Lt Robert Kucharek, P-IN
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SeaChest
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D/1st Lt Peg Acciai, P
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Commander's Comments

It's hard to believe that May and boating season is only 3 months away. When you step outside this week it certainly doesn't feel like it. We will be reserving our Treman Marina slip this week!

Thanks to all who attended our January dinner/meeting at Chef Stanley's in Apalachin. This is getting to be one of our favorite places to hold our meetings. I recommend that you give it a try. Very good food made to order, excellent service and reasonably priced.

Well, it looks like you are stuck with me as Commander for at least another year. As I've said before I really enjoy serving our Squadron in this capacity, but don't think it should be a lifetime commitment. Perhaps we can start "grooming" someone to take over. In the meantime, if you have ideas for programs or places to hold our dinner meetings, please contact me or Lt/C Linda Rought P.

Bob and I are looking forward to heading up to Syracuse on 20 February from 3 -6 p.m. to assist Syracuse at their booth at the Central NY Boat Show. The show runs from 19-22 February and is held at the Fair Grounds.

Mark your calendars for the Change of Watch on 21 February at Jonathan's Restaurant in Endwell. We will be ordering off the menu but please let Linda Rought know if you plan to attend.

Reminder that the ABC class will be held from Monday, 23 February – Monday, 23 March 2026 (7-9 p.m.) at the Johnson City High School. If you are interested in helping, please contact SEO Les Smith, JN. Public Relations Chair, Lt. Ann Smith, P, will have information flyers available so if you know a location where they can be posted, contact Ann. Many thanks to Ann and Les for all the time and effort they put into organizing and implementing the classes.

I am proud to announce that our squadron (Ann Smith, in particular) is a recipient of the America's Boating Club Community Involvement Award. We are one of three winners but won't know where we placed until the award is presented at the National meeting on 14 February in Myrtle Beach, SC.

Once again, mark your calendars for the District 6 Annual Meeting which will be held 17-19 April at the Holiday Inn in Binghamton. Our own P/C Michael Acciai AP will be installed as District Commander. It's a great opportunity to attend a District meeting close to home. Registration information will be forthcoming.

Please stay safe and be weather aware as the days get colder and more dangerous and

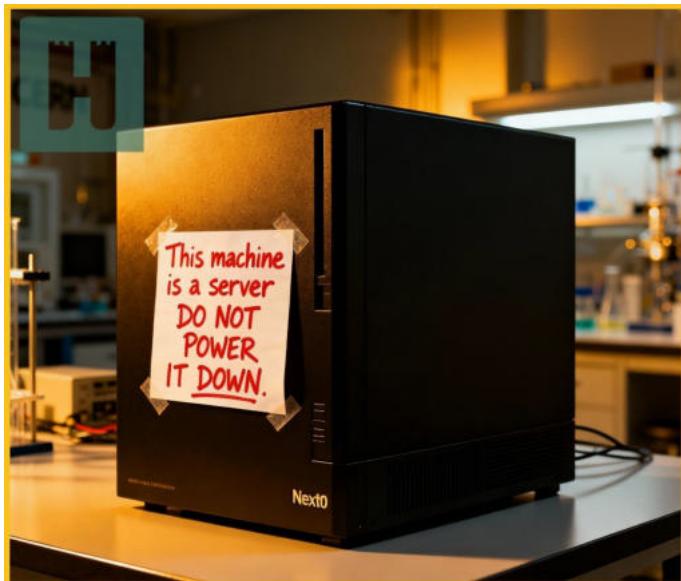
Always remember... **“Home is Where the Anchor Drops”.**



Commander Mary



Did You Know?



A computer with a warning label 'DO NOT POWER IT DOWN' hosted the first website ever created. Tim Berners-Lee launched it from CERN on Dec 20, 1990. One page became the entire World Wide Web.

A handwritten warning label that changed the world forever. On December 20, 1990, a single computer at CERN sat humming with a simple note taped to its case: 'This machine is a server, DO NOT POWER IT DOWN.' What it was hosting would revolutionize everything. Tim Berners-Lee had just launched the world's first website, and nothing would ever be the same. This is the story of how one page became billions.

from: History Club



In the early 1800s, ferries were powered by horses walking on massive treadmills below deck. Up to 8 horses trudged endlessly, turning gears that spun propellers and pushed ships through the water.

Imagine looking out at a harbor in the 1800s and seeing a ferry boat powered by horses walking on a giant treadmill below deck. Yes, this actually happened. Before steam engines took over, inventors got creative with horsepower in the most literal sense possible. The result was bizarre, exhausting for the animals, and surprisingly functional. This is the wild story of the horse ferry.

Nominating Committee Report

21 December 2025

2026-2027

In accordance with the provisions of the Susquenango Sail & Power Squadron By-Laws, *Sections 5.5 & 6.8, and Article 11*, the Nominating Committee submits the following nominations for office for the 2026-2027 year:

Elected Executive Committee Members with voting privileges at all meetings

Squadron Bridge

Commander	Mary Kucharek, P
Executive Officer	David Olds, AP
Squadron Educational Officer	Leslie Smith, JN
Administrative Officer	Linda Rought, P
Treasurer	Nancy Bieber, P
Secretary	Margaret Acciai, P

Members at Large

Michael Acciai, AP
Ronald Bieber, S
Donna Gould
Robert Gould, AP
William Herrick, JN
Robert Kucharek, P- IN
Margaret Olds, S
Anna Smith, P

Elected Officers and Committees (not part of the Executive Committee with no voting privileges at Executive meetings) Exception: Those marked * do have voting privilege as Member at Large or Bridge member.

Asst. Squadron Education Officer	Bill Herrick, N *
Asst. Secretary	Margaret Olds, S *
Asst. Treasurer	Justin Park, SN

Bylaws and Rules Committee:	David Olds, AP *
	Elizabeth "Jane" Park, S

Auditing Committee:	Carol Herz, S
	Donna Gould *

Nominating Committee 2026-2027 Chair	David Olds, AP *
	Robert Kucharek, P-IN *

Each nominee has been personally contacted, made aware of the duties of the office and has accepted the nomination for that office.

Respectfully Submitted,

David L. Olds
Chairman Nominating Committee

***All Squadron members may vote at General Membership Meetings**

Dinner Meeting and Birthday Wishes for Nancy and Ron Chef Stanley's 1/21'2026



**Safety****January 2026**

Crew overboard devices

If you fall overboard, you can improve your chances of being rescued by having the right crew overboard devices on board. You can do your part by wearing a life jacket with a whistle and signal light or strobe.

The basic overboard alert system consists of a shipboard receiver tuned to individual transmitters each assigned to a crewmember. An alarm sounds if you go overboard. Although these systems alert everyone on board, they can't help locate you, alert other vessels or contact rescue services.

COB transmitters for vessels equipped with Automated Identification System receivers are personal devices registered with a specific individual's identification information. If you fall overboard, the system automatically transmits your unique signal and coordinates; however, only vessels in the immediate area with their systems on receive the signal and recognize that you are a person and not a vessel. The vessel you fall off should also be monitoring the system. The range for this technology is a couple of nautical miles at best.

Having a hand-held waterproof [VHF radio](#) with [DSC capability](#) with you when you go overboard could save your life. Once your DSC radio is registered with a Maritime Mobile Service Identity number, pressing the distress button transmits your position and issues a distress signal to all DSC receivers in the area as well as the Rescue 21 search and rescue system. Shipboard DSC systems have a range of up to 20 miles offshore. With a range of 3 to 8 miles, handheld units are within the Rescue 21 system range for coastal cruisers only.

A must for offshore vessels, [Emergency Position Indicating Radio Beacons](#) come with either automatically or manually triggered distress signals. EPIRBs transmit to a worldwide network of satellites that can identify the unit and its coordinate position. You must register your EPIRB every two years.

You can purchase a small, waterproof Personal Locator Beacon that will transmit a manually triggered distress signal. Operating on the same system as EPIRBs, PLBs must also be registered and can be used anywhere in the world on land or sea. Some newer PLBs provide GPS position coordinates for greater accuracy.

Whatever electronic device you choose, don't forget to wear a properly equipped life jacket. –Ron Ferina

January 14, 2026

How to beat hypothermia

Hypothermia occurs when the body's core temperature falls to 95 degrees or cooler. It can occur at any cool temperature, even above 40 degrees Fahrenheit if a person becomes chilled from being wet.

You can take steps to prevent hypothermia by staying warm and dry. Avoid prolonged exposure to cold temperatures. Make sure to dress in layers, including a hat, scarf and gloves. If you become wet, change into dry clothes as soon as possible.

Some common symptoms include:

- shivering
- cold hands and feet
- numbness in limbs, loss of dexterity and clumsiness
- pain
- slurred speech
- reduced or loss of consciousness

The first step in treating hypothermia is seeking immediate medical attention. However, if you must wait for help to arrive, take the following actions:

- Get into a warm place, preferably indoors, to prevent further heat loss.
- Remove wet clothing.
- Focus on warming the center of the body first.
- Provide warm beverages, such as coffee or tea.
- Remain wrapped in dry clothing or blankets until medical personnel arrive.

In severe cases, unconsciousness occurs. If you can detect no breathing or pulse in a victim, administer CPR until help arrives. –Rex Allen Holden

Rich • Creamy • Fruity • Show-Stopping Dessert



How to Make:

Red Velvet Cake:

Preheat oven to 350°F (175°C) and line two 8-inch pans.

In a bowl, mix flour, cocoa, baking soda, salt.

In another bowl, whisk sugar, buttermilk, oil, egg, vanilla, vinegar, food coloring.

Combine wet + dry ingredients until smooth.

Divide batter into pans and bake 22–25 minutes.

Let cool completely.

Cheesecake Filling:

Beat cream cheese + powdered sugar + vanilla until smooth.

Gently fold in whipped cream to make it light and fluffy.

Assemble:

Place first red velvet layer on plate.

Spread a thick layer of cheesecake filling.

Add strawberries + strawberry sauce.

Add second cake layer and press gently.

Frost top and sides with cream cheese whipped frosting.

Decorate with strawberries, coconut, or white chocolate.

Ingredients:

For the Red Velvet Cake Layers:

1½ cups all-purpose flour
1 tbsp unsweetened cocoa powder
½ tsp baking soda
½ tsp salt
¾ cup granulated sugar
¾ cup buttermilk
½ cup vegetable oil
1 egg
1 tsp vanilla extract
1 tsp white vinegar
1–2 tsp red food coloring

For the Cheesecake Filling:

16 oz (450 g) cream cheese, softened
½ cup powdered sugar
1 tsp vanilla extract
1 cup heavy whipping cream (whipped)

For the Strawberry Layer:
2 cups fresh strawberries, sliced
½ cup strawberry jam or strawberry sauce

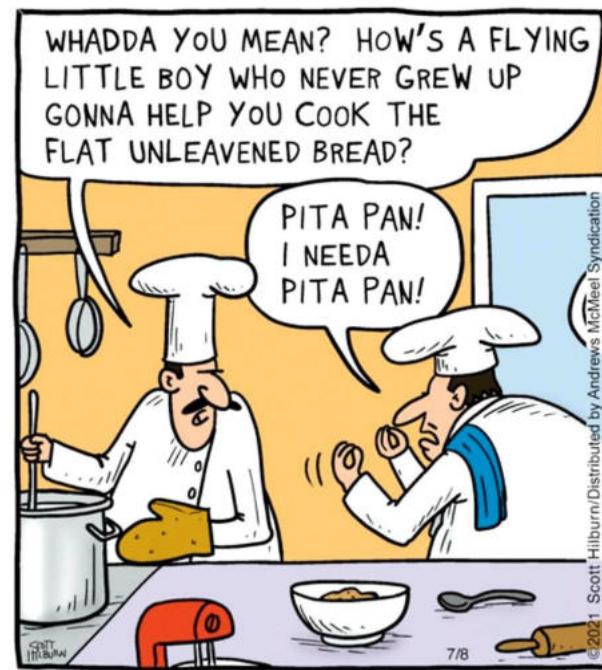
For the Frosting (Cream Cheese Whipped):
8 oz cream cheese, softened
½ cup powdered sugar
1 cup heavy whipping cream, whipped

Garnish (optional):

Whole strawberries

White chocolate shavings

Coconut flakes



A Recipe Haven's Post

Creamy Chocolate Martini



Rich, smooth, and ultra-indulgent. This Creamy Chocolate Martini is like sipping a chocolate dessert in a glass — silky, cozy, and totally luxurious.

Ingredients:

1½ oz vodka
1 oz chocolate liqueur
1 oz Irish cream
1 oz heavy cream
Ice

How to Make:

Add vodka, chocolate liqueur, Irish cream, and heavy cream to a shaker with ice. Shake well until creamy and chilled. Strain into a chilled martini glass. Garnish with chocolate shavings or cocoa powder.

Perfect for dessert nights, chocolate cravings, or special occasions.

A Valentines Day dinner perhaps?

Admiral's Favorite-Steak Au Poivre

4 (8 to 10-ounce) filet mignon steaks	1 shallot, diced
4 tablespoons butter	2-3 cups heavy cream
½ cup brandy or cognac	2 tablespoons spicy mustard
¼ cup green peppercorns, ground	Salt and pepper to taste

Sear steaks over high heat in butter 2 to 3 minutes for medium rare. Transfer to a warm oven. Deglaze the pan with brandy, being careful of spills which can ignite. Add shallot and peppercorns. Reduce alcohol from mixture. Add cream and reduce until thick and bubbly. Stir in mustard, salt and pepper. Pour sauce over steak and serve immediately.

Yield: 4 servings

From:
by land or by
sea

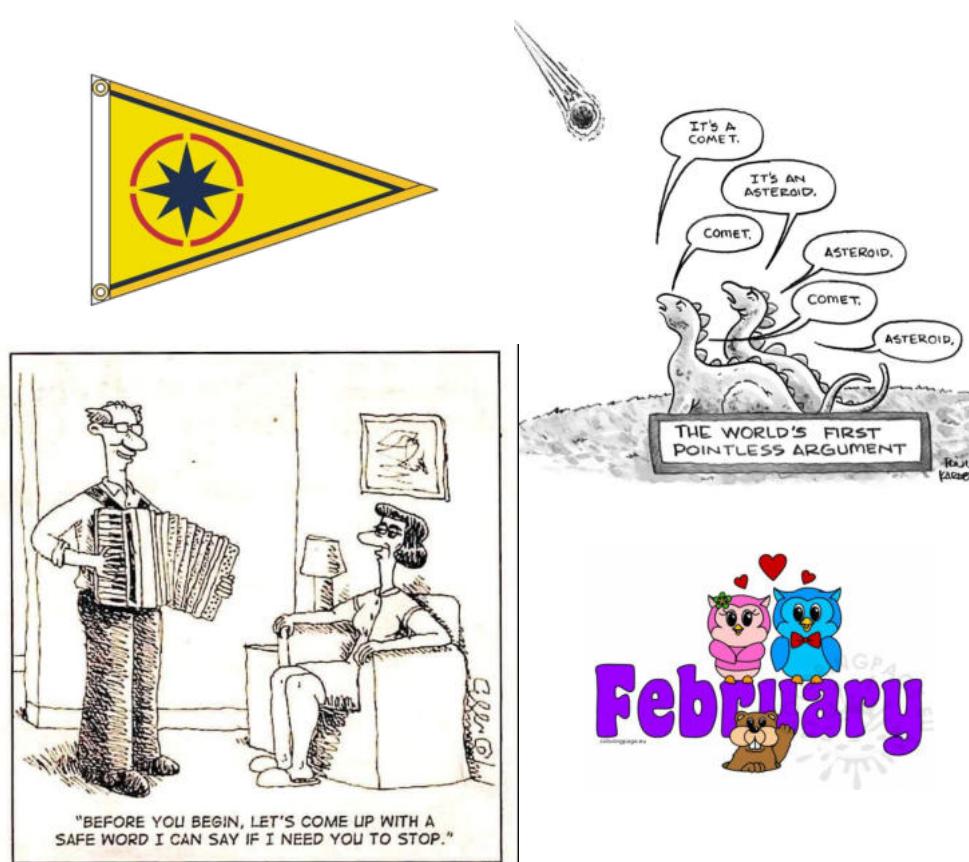
Cuisine of the
United States
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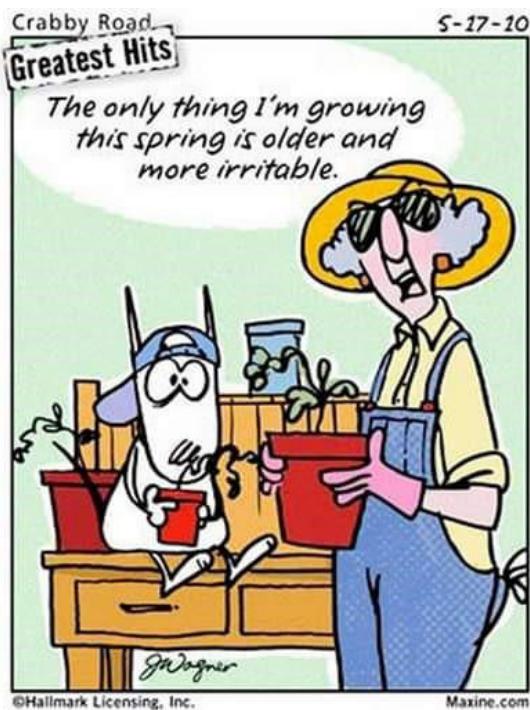
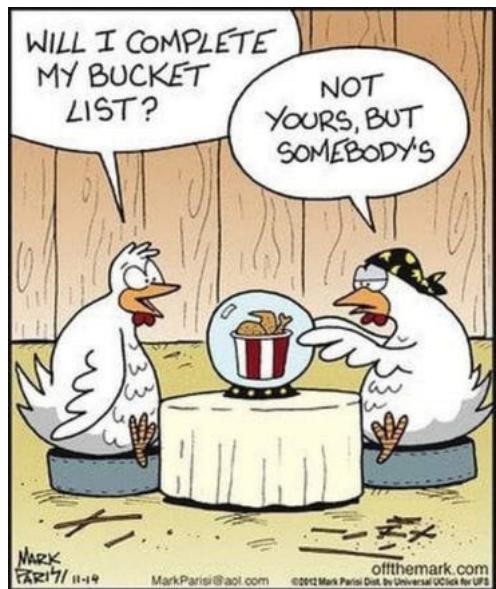


SORRY, SON... THERE'S NO APP FOR THAT



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Rare footage of baby boomers on their way to school



This is the Italian groundhog...when they asked him if he saw his shadow he said "I didn't see nothin."



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