



Susquenango
SeaChest



Monthly Publication



May 2026

Volume 71 Issue 5

District 6

Susquenango Happenings

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

20 May Susquenango Meeting—Chef Stanley's 7664-434 Apalachin, NY 13732 (5:30 pm)

17 June—Susquenango Picnic—TBA

Did You Know?



Hollywood icon Hedy Lamarr wasn't just a pretty face. In 1941, she invented a secret communication system to jam enemy torpedoes. Her design later became the foundation for WiFi, Bluetooth, and GPS.



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

She was one of Hollywood's most beautiful faces, but what she created in secret would change technology forever. While the world saw Hedy Lamarr as just another glamorous actress, she was quietly inventing something that would one day power your smartphone, your GPS, and your wireless internet. This is the untold story of the movie star who became a genius inventor.



SeaChest

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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

Well, May has finally arrived – let's get out on the water! I have a lot to report this month so I will get right to it.

On our way back from Florida, we had the pleasure of stopping for a tour of USPS – America's Boating Club headquarters in Raleigh, NC. We had a wonderful visit meeting the staff and touring the building. See pictures in this issue.

We had a great potluck "fetch supper" last month with about 30 members and guest in attendance, including two of our new members, KarenBeth Bohan and Janice Strnatka. We are so happy to be adding new people to our organization and know they will be an asset. The highlight of the evening was a presentation by Stephanie and Howard Reeve on living on an island in the Thousand Islands. Sharing all their adventures – some good, some not so good. It was very interesting and fun. Thanks to P/D/C Nancy Bieber P for arranging this program.

Just a couple of days later, it was off to the D6 Conference at the Holiday Inn Downtown in Binghamton. Conference Chairperson, D/Lt/C Ann Smith P, and her committee did an outstanding job planning this event. The presenters were excellent and the camaraderie enjoyable. Congratulations to D/C Michael Acciai AP for assuming the role of District 6 Commander. Also on the D6 Bridge from our Squadron are Assistant Treasurer, Lt/C Nancy Bieber P and Assistant Secretary, D/1st/Lt Margaret (Peg) Acciai P.

I hope to see many of you at our next dinner/meeting on 20 May at 5:30 pm at Chef Stanley's in Apalachin. So until then.....



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



Commander Mary

Cdr Mary, P and Lt Bob, P-IN Kucharek's USPS Headquarters Visit Photos

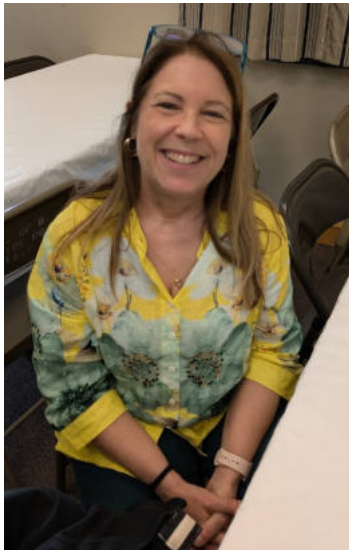
Meet the Team at Headquarters' that fill and ship all our Ship's Store ABC Book Orders

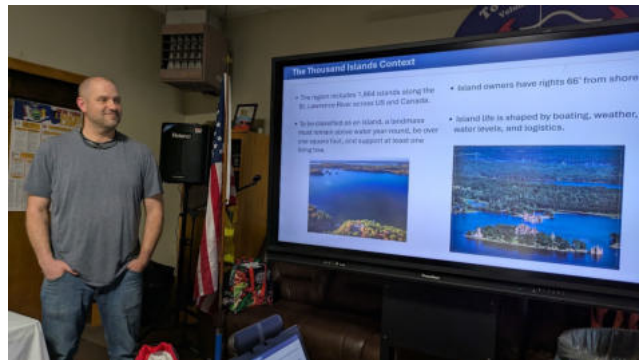


4F32 D/10	4F33 D/10	Newcom
Minnetonka	Minneton	
Stephen R. Lambert	William A. McCormick	
4G32	4G33	
D/2	D/6	
Lake George	Rochester	
G. Robert Kucharek	John Wieggers	
4H32	4H33	
D/6	D/2	
Susquenanna	Cross County	
P/C Lucille R. Horowitz	P/C Lucille R. Horowitz	
4I32	4I33	



Susquenago Dinner Meeting 4-15-26







The District 6 Spring Conference Recap by Ann Smith, Conference Chairperson

The District 6 Spring Conference was held on April 17 – 19, 2026 at the Holiday Inn Downtown Binghamton, NY and was hosted by the Susquenango Squadron. Attendees were treated to a free light dinner on Friday night in the hospitality section of the ballroom we used for the weekend events. After dining, we had a “Paint & Sip” event whereby participants chose to paint or color nautical theme art pieces while enjoying a beverage of their choice from the provided District 6 beverage bar.

The District business meeting was held on Saturday morning starting at 8:30 a.m. We heard from our Chief Commander Michael S. Wiedel, SN via a prerecorded message. The bridge officers gave their reports on the current status of our District and issues at the national level of the organization. Several awards were given out to squadrons and individuals.

After a delicatessen style lunch buffet, the conference continued with three afternoon presentations. Terry Bossert conducted a slide presentation on her nautical theme art pieces which was well received. Her attention to detail in her art is extraordinary. Our second presentation was given by Cris and Frank Broderick. They shared their story on their search for the perfect boat and preparing to leave in June to journey through the Great Loop. We especially liked their song written for their journey. The last presentation was a seminar on *Intro to Navigation* taught by Les Smith.

Saturday evening started off with a cocktail party and Change of Watch ceremony for the bridge officers. We then enjoyed a banquet meal followed by the presentation of the national awards won by two of our squadrons: the Syracuse Squadron teaching team winning the Polaris Award, and the Susquenango Squadron winning the Community Relations Award 2nd place. Thanks to all those who supported our 50/50 and basket raffles.

On Sunday morning, the past district commanders, squadron commanders and the bridge officers met. They decided to send out a survey to the District to get feedback on the conference and what members want to see for the future.

On behalf of the conference committee, thank you to all who attended and supported this event. More pictures from the event are to follow.

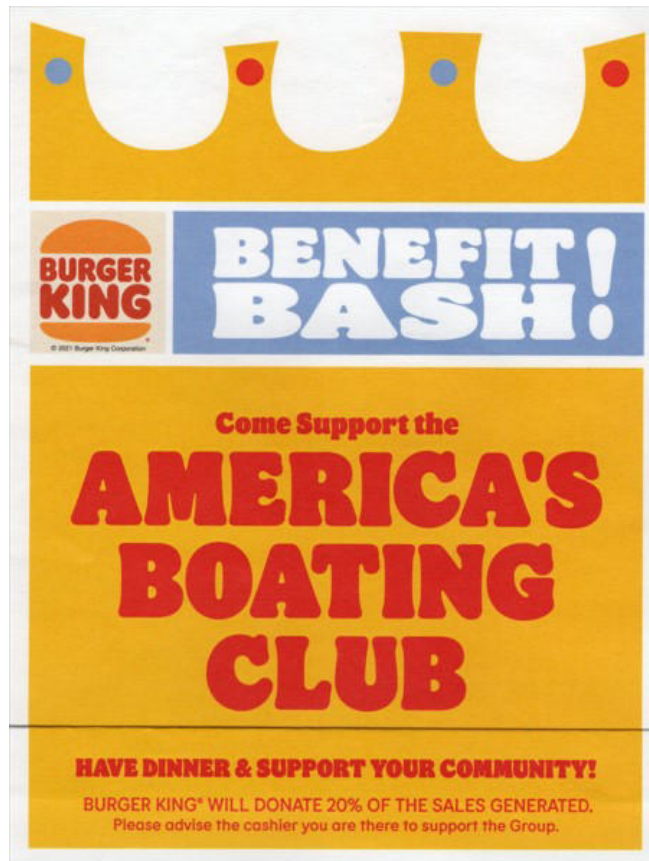


D/C Michael Acciai is sworn in to office

Cancelled by Request from Burger King Management due to a change in Franchise Ownership.

A new date will be given for a Fall Fundraising Event

**Our Spring Fundraiser
on Wednesday, May 13th, 5 – 8 p.m.
at the Endwell Burger King
3310 E. Main St., Endwell**



Did You Know?



She became a TV cooking icon. Before that she served in the OSS. 1944 in Ceylon. She helped create a shark repellent that stopped sharks from detonating Allied underwater explosives.

Julia Child joined the Office of Strategic Services during World War II where she worked in research, clerical intelligence and on overseas assignments in Ceylon and China. In the early 1940s the OSS was racing to neutralize German U boats and sometimes used submerged charges and decoys that sharks would investigate and accidentally set off.

One of Childs earliest odd tasks was to help develop a shark repellent. She collaborated with scientists and technicians to produce a compound repeatedly described in memoirs and reports as smelling like dead sharks. The goal was practical and precise preventing curious predators from triggering Allied equipment and compromising missions.

While stationed in Ceylon she met fellow OSS officer Paul Child. They married after the war and moved to Paris where Julia enrolled at Le Cordon Bleu and began the culinary journey that turned her into a household name. Her wartime work remained relatively unknown to the public for decades and adds an unexpected chapter to the life of a woman best remembered for transforming American kitchens.

The Mars family business was built on bitterness as much as chocolate. Frank Mars had clawed his way up from poverty, building his candy company through sheer grit in Minnesota. When his son Forrest came of age, he joined the business, but the two clashed constantly. Frank was traditional, cautious. Forrest was aggressive, ambitious, visionary. The fights escalated until Frank finally snapped and kicked his own son out, telling him he had no future in candy.

Forrest didn't give up. He took what little money he had and moved to Europe in the late 1920s, spending years studying Swiss and French chocolate-making techniques. He dissected every confection he could find, learning about texture, layering, and taste profiles that American candy lacked. When he returned, he had a vision for something new. A substantial chocolate bar, dense and satisfying, with multiple layers. Caramel. Nougat. Peanuts. All wrapped in milk chocolate. He named it Snickers, after his family's favorite horse.

Frank agreed to manufacture it, though the tension between father and son never fully healed. But the product spoke for itself. Snickers exploded across America during the Great Depression, offering substantial satisfaction for a nickel. After Frank's death in 1934, Forrest took control and didn't just preserve his father's legacy. He dominated the industry. He created M&M's during World War II as a chocolate that wouldn't melt in soldiers' hands. He turned Mars Inc. into one of the largest private companies in America.



Fired by his own father. Exiled to Europe. Returned with an idea for a chocolate bar packed with caramel, nougat, and peanuts. Named it after a family horse. By 1930, Snickers was a nationwide hit.

Simply Delicious's Post — Spicy Gator Droppings



With a name that's as wild as its flavor, Spicy Gator Droppings are the ultimate crowd-pleasing snack for anyone who loves bold, cheesy, and spicy bites. These golden, crispy morsels are loaded with sausage, melty cheese, and Cajun-inspired heat, delivering a punch of flavor in every bite.

The combination of spicy sausage, cream cheese, and cheddar creates a rich, savory base that's both hearty and indulgent. Jalapeños and hot sauce bring the heat, while Cajun seasoning layers in smoky, zesty notes that give these bites their signature Southern flair. Each ingredient works together to create a balance of spice, creaminess, and depth.

As they bake, the biscuit mix helps form a lightly crisp exterior while keeping the inside soft and cheesy. The result is a perfectly textured bite—crispy on the outside, tender and flavorful on the inside. They're easy to prepare, making them ideal for parties, game days, or anytime you want something fun and satisfying.

Serve them hot with a bold dipping sauce, and you've got a snack that's as addictive as it is unforgettable. Despite the name, these bites are guaranteed to disappear fast.

Servings: 20 bites
Prep Time: 15 minutes
Cook Time: 20 minutes
Total Time: 35 minutes

Ingredients

- 1 lb ground sausage (spicy preferred)
- 1 cup shredded cheddar cheese
- 4 oz cream cheese, softened
- 1/2 cup biscuit mix (such as Bisquick)
- 1/4 cup diced jalapeños
- 1 tablespoon hot sauce
- 1/2 teaspoon Cajun seasoning
- 1/2 teaspoon garlic powder
- 1/2 teaspoon onion powder
- 1/4 teaspoon black pepper

Instructions

1. Preheat the oven to 375°F (190°C) and line a baking sheet with parchment paper or foil.
 2. In a large bowl, combine the ground sausage, shredded cheddar, cream cheese, biscuit mix, diced jalapeños, hot sauce, Cajun seasoning, garlic powder, onion powder, and black pepper.
 3. Mix thoroughly until a thick, sticky mixture forms and all ingredients are evenly incorporated.
 4. Roll the mixture into small, bite-sized balls using your hands or a scoop.
 5. Place the balls on the prepared baking sheet, leaving space between each.
 6. Bake for 18–20 minutes, or until golden brown and cooked through.
- Remove from the oven and let cool slightly before serving.

Variations

- **Extra Cajun Kick:** Increase Cajun seasoning or add a pinch of cayenne pepper for more heat.
 - **Cheese Lovers:** Mix in pepper jack or smoked gouda for a deeper, spicier flavor.
 - **Smoky Bacon Version:** Add crumbled cooked bacon for extra richness and texture.
- Milder Option:** Use mild sausage and reduce jalapeños for a more family-friendly version.

Tips

- Lightly oil your hands when rolling to prevent sticking.
 - Do not overcrowd the baking sheet to ensure even browning.
 - Bake on a wire rack for extra crispiness and less grease.
- Serve warm with spicy ranch or Cajun remoulade for the best flavor experience.

Libation of the Month—Creamy Cannoli Dessert Martini by Recipe Haven



Creamy Cannoli Dessert Martini Sweet, Smooth & Indulgent!

Ingredients:

2 oz vanilla vodka
1 oz amaretto
1 oz heavy cream
1 oz ricotta cheese (smooth)
1 tbsp powdered sugar
1/2 tsp vanilla extract
Mini chocolate chips
Chocolate syrup (for rim)

How to Make:

- 1 Dip the rim of your glass in chocolate syrup, then coat with mini chocolate chips
- 2 In a shaker, add vodka, amaretto, heavy cream, ricotta, powdered sugar, and vanilla
- 3 Shake well until smooth and creamy
- 4 Add ice and shake again until chilled
- 5 Strain into your prepared martini glass
- 6 Garnish with mini chocolate chips or a mini cannoli

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



Ham Ring

- | | |
|--|-----------------------------|
| 2 (8-ounce) packages refrigerated crescent rolls | 1 small onion, chopped |
| 3/4 cup shredded Swiss cheese | 2 tablespoons Dijon mustard |
| 3/4 cup diced cooked ham | 1 teaspoon lemon juice |
| 2 cups chopped broccoli | 1/4 cup chopped parsley |

Unroll dough. Place triangles on a 12-inch pizza pan forming a ring with the pointed ends facing outer edge of pan, wide ends overlapping. Press wide ends together. Combine cheese, ham, broccoli, onion, mustard, juice and parsley. Spoon mixture over wide ends of triangles. Fold points over filling and tuck under the wide ends. Bake at 375 degrees 20 to 25 minutes.

Yield: 8 to 10 servings

Rosemary Halligan Enoch • Quad City Power Squadron • Iowa

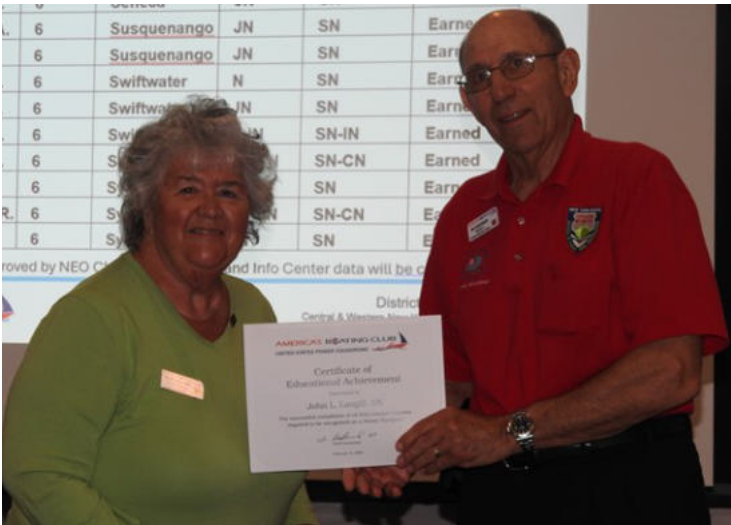
Susquenago Squadron Hosts the District 6 Spring Conference



Nancy Bieber with Linda Rought & Mary Kucharek at the registration table.



Bill Herrick receives his Certificate of Educational Achievement.



Mary Kucharek receives John Langill's Certificate of Educational Achievement.



Les Smith receives his recognition as a Chapman Award District 6 Nominee.



Breaking for lunch in the hospitality area.

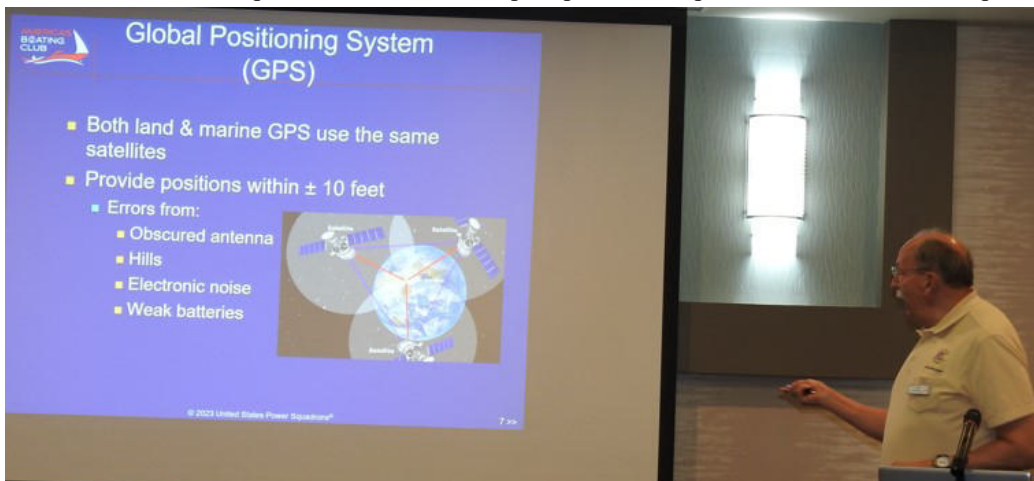
Continued Pg 12



Terry Bossert presents her nautical art work to the group.



Cris and Frank Broderick pose with the Great Loop map after their presentation “Dream to Departure”.



Les Smith conducts the *Intro to Navigation* seminar.



Bill Herrick oversees the Change of Watch as the Parliamentarian for the District.



Mike Acciai becomes the new District 6 Commander.



Karen Green receives her Past Commander flag.



Nancy Bieber receives her new name tag as Assistant Treasurer.



Banquet table decorations.

Continued Pg 14



Recognition for the Syracuse Squadron Teaching Team receiving the Polaris Award from National.



Recognition for the Susquenango Squadron receiving the Community Relations Award (2nd Place) from National.



Our new District 6 Commander Michael Acciai and his wife, Peg Acciai, District 6 Assistant Secretary.

Binnacle Island News



**Syracuse Sail & Power Squadron Announces Our
Binnacle Island BBQ**
Saturday, July 18, Noon - 5pm

The collage features several elements: a hamburger and a hot dog at the top; a central image of Binnacle Island with a boat docked; a glass-enclosed deck with a blue umbrella; a person in a yellow hat grilling food; and two red Adirondack chairs on a wooden deck overlooking the water.

The squadron will supply food, soda and water. Bring a dish to pass if you'd like, and your own adult beverages.

You can arrive on the island by boat (after clearing Canadian customs), or drive by car to Clark's Marina (36 Clark Dr. Gananoque, ON K7G 2V5,) where we are offering a 12- noon pick-up to ferry you out to the island. There is a \$10 parking fee at Clark's. Clark's is about a two hour drive from Syracuse and is located just outside of Gananoque.

To **RSVP** and for more information contact **Jim Scherzi**, 315-447-8061, jim@scherzi.com or **Tom Erickson**, 315-243-4447, erickt13029@gmail.com



BINNACLE ISLAND REQUEST FORM – 2026

Name _____

Phone _____

E mail _____

Please print e mail address neatly

Week		1st Choice	2nd Choice	3rd Choice
	OPENING WORK WEEKEND May 30-31			
1	June 6- June 13	850.00		
2	June 13- June 20	925.00		
3	June 20 – June 27	1,150.00	X	
4	June 27 – July 4	1,350.00	X	
5	July 4 – July 11	1,350.00	X	
6	July 11- July18	1,350.00	X	
7	July 18– July 25	1,350.00		
8	July 25 – Aug 1	1,350.00	X	
9	Aug 1– Aug 8	1,350.00		
10	Aug 8 – Aug 15	1,350.00	X	
11	Aug 15 - Aug 22	1,350.00	X	
12	Aug 22 - Aug 29	1,350.00		
13	Aug 29 - Sept 5	1,150.00		
14	Sept 5- Sept 12	950.00		
15	Sept 12- Sept 19	875.00		
16	Sept 19- Sept 26	850.00		

SSPS or USPS or CPS members

If you are interested in a open week at Binnacle for the summer of 2026

Please pick up to 3 choices

Email form to jim@scherzi.com

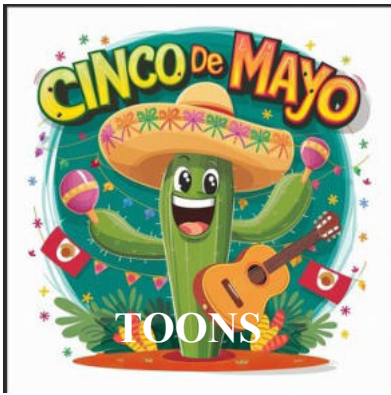
Or Mail requests to

Lt James Scherzi

8097 Squirrel Corn Lane

Manlius, NY 13104

email: jim@scherzi.com



Just When You Thought Your Commute Couldn't Get any Worse



I just thought of something...

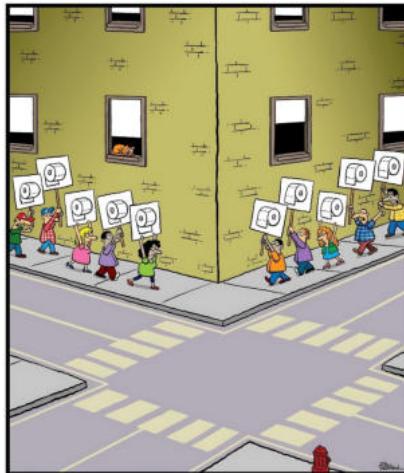
People who take care of chickens are literally chicken tenders!



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Two nuns walk into a bar.



"Umm ... not sure what notes you'll detect on your palate, but it'll get you ripped."



"First time shooting stars?"

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