



Susquenango  
**SeaChest**



Monthly Publication

October 2025

Volume 70 Issue 10

District 6

## Susquenango Happenings

**If attending Please Contact: Lt/C Linda Rought, P @ 607-760-6388**

15 October 2025—Susquenango Meeting—Chef Stanley's,  
7664 State Route 434, Owego, NY 13732-3525 5:30 PM (BYOB)

18 October 2025—D6 Fall Conference—Cavalry Club,  
4801 Troop K Rd. Manlius, NY

22 October 2025—Bosco's Friends Helping Friends—Bosco's  
Binghamton NY



## On The Horizon

Holiday Party- December 13, 2025,  
Trailside Inn (Formerly Drover's Inn)  
2 Pumphouse Rd.  
Vestal, NY, 13850  
6:00 Cocktails  
7:00 Dinner.

Please get reservations to Linda Rought by  
December 5, 2025



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



# SeaChest

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



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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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D/1st Lt Peg Acciai, P  
**Editor Emeritus** P/D/Lt/C John Young, AP  
**Photographer** P/C David Olds, AP

## Commander's Comments

.I'm sure many are readying their boats for winter. The "My Desire" is tucked away in our barn already. Our meeting on 17 September was well attended and we all enjoyed a Phil's Chicken House meal. Thanks to Lt/C Linda Rought, P for arranging it and to D/Lt/C Mike Acciai for picking up the food. A special cake was presented to D/Lt/C Ann & P/D/Lt/C Les Smith honoring their 25<sup>th</sup> Wedding Anniversary which will be on September 30. The highlight of the evening was the presentation by WBNG TV Chief Meteorologist Howard Manges. Howard did a great job and we all learned a little more about how he does his job and things boaters should be aware of.

Our next regular monthly meeting is scheduled for October 15<sup>th</sup> at Chef Stanley's in Apalachin...one of our favorite spots. At that meeting I will be bringing some of the Squadron supplies for your review (and hopefully purchase). We are still hoping that someone will take over this position. Please contact Linda ASAP with your reservation.

After many years of having an open position in the squadron, I am pleased to announce that Attorney Brian Gallagher (our newest member) has agreed to be our Law Officer. Thanks, Brian.

Congratulations to P/D/C Bill Herrick SN who now holds the grade of Senior Navigator.

The next District 6 event will be held on 18 October at the Cavalry Club in Manlius, NY. This is a one day event. Check your email for information.

All members are encouraged to attend any and all of our meetings and events.



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



*Commander Mary*

# Did You Know?

Imagine being aboard a ship in 1497, venturing into uncharted waters, with nothing but the stars and the courage of your crew to guide you. This was the reality for Vasco da Gama and his men as they embarked on a journey that would change the course of history. Their ship, the Sao Gabriel, was not just a vessel—it was a floating fortress, a home, and a symbol of Portugal's ambition to dominate the seas. What was life like inside this legendary ship as it sailed toward the unknown?

The Sao Gabriel, the flagship of Portuguese explorer Vasco da Gama's first expedition to India in 1497, was more than just a ship—it was a marvel of 15th-century naval engineering and a testament to human ingenuity. As the first European vessel to sail directly from Europe to India by rounding the Cape of Good Hope, the Sao Gabriel played a pivotal role in opening the sea route to the Indian Ocean, forever altering global trade and exploration. But what was life like inside this historic ship during its groundbreaking voyage?

The interior of the Sao Gabriel was a cramped yet meticulously organized space, designed to withstand the rigors of long sea voyages. The ship carried a crew of about 60 men, including sailors, soldiers, and craftsmen, all living and working in close quarters. The lower decks were filled with supplies: barrels of water and wine, crates of salted meat and dried fish, and sacks of flour and rice. The crew slept in hammocks or on the floor, while officers like Vasco da Gama had small, private cabins. The ship's hold also stored essential navigational tools, such as astrolabes and compasses, which da Gama and his navigators used to chart their course across the vast and treacherous Atlantic and Indian Oceans.

Life aboard the Sao Gabriel was far from easy. The crew faced constant challenges, from storms and shipwrecks to scurvy and starvation. Yet, it was their resilience and da Gama's leadership that enabled them to achieve the impossible. After months at sea, the Sao Gabriel reached Calicut, India, in May 1498, marking the first time a European ship had sailed directly to Asia. This monumental achievement not only cemented Vasco da Gama's place in history but also established Portugal as a dominant maritime power.

The Sao Gabriel was more than just a ship—it was a symbol of Portugal's Age of Discovery. Its design reflected the cutting-edge naval technology of the time, with three masts, square and lateen sails, and a sturdy hull built to endure long voyages. The ship's success paved the way for future explorations and the establishment of Portuguese trading posts in Asia, Africa, and the Americas. However, the voyage also had darker consequences, as it marked the beginning of European colonialism in the Indian Ocean region, leading to centuries of exploitation and conflict.



The History Hunter's post





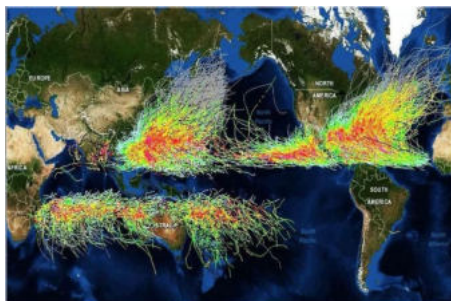
Did you know that grossly negligent boating is considered a criminal offense? The U.S. Coast Guard and other law enforcement agencies may impose civil penalties, and operators can be fined, imprisoned or both.

Negligent boating may include

- operating a boat in a swimming area
- operating a boat under the influence of alcohol or drugs
- speeding excessively in the vicinity of other boats or in dangerous waters
- participating in hazardous practices while water-skiing or engaging in other tow sports
- bowriding or riding on seat backs, gunwales or the transom
- diving or jumping off a moving boat

USCG statistics show that operator inattention, carelessness or reckless operation, excessive speed and no proper lookout are the primary contributing factors in all reported accidents. All of these things are under your complete control as operator of the boat. –U.S. Coast Guard

## DID YOU KNOW?



No hurricane has ever crossed the equator due to the Coriolis effect, which is a force resulting from the Earth's rotation that imparts spin to storms. This effect does not occur at the equator, meaning a storm cannot create the required rotation to either form or move across that line.

UNUSUAL FACTS



In 1793, the U.S. planned to adopt the metric system, but pirates hijacked the ship carrying the official meter and kilogram, preventing the standards from ever reaching American shores and delaying metrification indefinitely.



## Coast Guard Releases 2024 Recreational Boating Statistics

In calendar year 2024, the Coast Guard verified 3,887 incidents that involved 556 deaths, 2,170 injuries and approximately \$88 million of damage to property as a result of recreational boating incidents.- The fatality rate was 4.8 deaths per 100,000 registered recreational vessels. This rate represented a 2% decrease from the 2023 fatality rate of 4.9 deaths per 100,000 registered recreational vessels. Compared to 2023, the number of incidents increased 1.1%, the number of deaths decreased 1.4%, and the number of injuries increased 2.1%.

- Where cause of death was known, 76% of fatal boating incident victims drowned. Where Personal Flotation Device usage was known, 87% were not wearing a Personal Flotation Device.
- Where length was known, 4 of every 5 boaters who drowned were aboard vessels less than 21 feet in length.
- Alcohol use is the leading known contributing factor in fatal boating incidents; where the primary cause was known, it was listed as the leading factor in 20% of deaths.
- Where instruction was known, 69% of deaths occurred on boats where the operator did not receive boating safety instruction. Only 19% of deaths occurred on vessels where the operator had received a nationally-approved boating safety education certificate.
- There were 169 incidents in which at least one person was struck by a propeller. Collectively, these incidents resulted in 30 deaths and 158 injuries.
- Operator inattention, improper lookout, operator inexperience, machinery failure, and navigation rules ranked as the top five primary contributing factors in incidents.
- Where data was known, navigation rules violations were a contributing factor in 55% of incidents, 34% of deaths, and 63% of injuries.
- Collisions (with vessels, objects, groundings) were the most frequent first event in incidents, attributing to 56% of incidents, 24% of deaths, and 54% of injuries.
- Where data was known, the most common vessel types involved in incidents were open motorboats (47%), personal watercraft (19%), and cabin motorboats (14%).
- Where data was known, the vessel types with the highest percentage of deaths were open motorboats (46%), paddlecraft (26%) and pontoons (8%). Paddlecraft deaths include canoes (4.5%), kayaks (16%) and standup paddleboards (5%) or SUPs
- The 11,674,073 recreational vessels registered by the states in 2024 represent a 1.1% increase from



### UNDERWAY

Official Newsletter of the Sodus Bay Maritime Captains Association

PO Box 821

Pittsford, NY 14534

Submitted by PDC Nancy Bieber, AP—Article curtesy of Underway





Vodka Witches Brew – A Spooky Sip with a Magical Twist!

Conjure up a creepy-cool cocktail that fizzes, bubbles, and casts a spell on every guest!

**Ingredients:**

- 2 oz vodka
- 1 oz blue curaçao
- 1 oz lemon juice
- 1 oz club soda or lemon-lime soda
- Ice
- Dry ice (optional for smoky effect – read safety note!)
- Garnish: Lime wheel, maraschino cherry, gummy spider or plastic spider for eerie flair

**Instructions:**

1. Fill a tall glass with ice.
2. Pour in vodka, blue curaçao, and lemon juice.
3. Top with club soda or lemon-lime soda for fizz.
4. Add a tiny piece of dry ice for that smoky, witchy effect (Caution: wait until fully dissolved before sipping!).
5. Garnish with a lime wheel, cherry, and something spooky like a gummy or plastic spider!

Perfect for Halloween bashes, fantasy-themed parties, or when you just want to brew up something wickedly fun! **Recipe Haven**

Libations of the Month



🎃 Sleepy Hollow Cocktail 🎃

(Dark, smoky, and hauntingly spiced—the perfect potion for mysterious autumn nights.)

**Ingredients:**

- 2 ounces rye whiskey or bourbon
  - 1/2 ounce spiced maple syrup
  - 1/2 ounce fresh lemon juice
  - 1 dash Angostura bitters
  - 1–2 drops liquid smoke (optional, for eerie effect)
  - Ice
  - Garnish: flamed orange peel, cinnamon stick, or smoked rosemary sprig
  - Spiced Maple Syrup:
    - 1/4 cup pure maple syrup
    - 1/4 cup water
    - 1 cinnamon stick
    - 2 whole cloves
    - 1 star anise
- Simmer ingredients for 5 minutes, steep another 5–10, then strain and cool.

**Directions:**

- Prepare the Syrup:**  
Make the spiced maple syrup in advance and let it chill completely.
- Mix the Cocktail:**  
In a shaker filled with ice, combine whiskey, lemon juice, spiced maple syrup, bitters, and optional liquid smoke. Shake vigorously for 15–20 seconds.
- Strain & Serve:**  
Strain into a rocks glass with fresh ice or a single large cube.
- Garnish:**  
Express and flame an orange peel, or add a lightly smoked rosemary sprig for a haunting aroma.

**Daily 24 Recipes**



“I was hoping we could order pizza tonight.”

## Clam Spaghetti Sauce

- |                             |                                      |
|-----------------------------|--------------------------------------|
| 1 stick butter              | 3 tablespoons grated Parmesan cheese |
| ¼ cup olive oil             | 1 (8-ounce) can tomato sauce         |
| 6 garlic cloves, minced     | Hot cooked vermicelli                |
| 12 clams minced with liquor |                                      |
| ¼ cup chopped parsley       |                                      |
| 1 tablespoon dried basil    |                                      |

Melt butter and oil in a saucepan. Add garlic, clams, parsley, basil, cheese and tomato sauce. Mix well and heat thoroughly. Serve over vermicelli.

*Yield: 4 servings*

Lollie Holland • Greensboro Power Squadron • North Carolina

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

## White Clam Sauce

- |                                                         |                                    |
|---------------------------------------------------------|------------------------------------|
| 1 pint shucked clams or 2 (6½-ounce) cans chopped clams | ¼ cup dry white wine               |
| ¼ cup thinly sliced green onion                         | ⅛ teaspoon white pepper            |
| 1 garlic clove, minced                                  | 2 tablespoons snipped parsley      |
| 1 tablespoon olive oil                                  | 5 ounces linguine, cooked al dente |
|                                                         | Lemon wedges for garnish           |

Drain clams and reserve liquid. Cut up whole clams. Set aside. Sauté green onion and garlic in oil until tender. Stir in reserved clam liquid, wine and pepper. Bring to boil. Reduce heat and simmer 8 minutes or until liquid is reduced by half. Add clams and parsley. Cook and stir 2 minutes until clams are heated thoroughly. Toss clam mixture with pasta until well coated. Serve immediately. Serve with lemon wedges.

*Yield: 4 servings*

Joyce Ann Newman • Palm Beach Sail & Power Squadron • Florida





# 7 Sept 2025 Dinner Meeting w Howard Manges





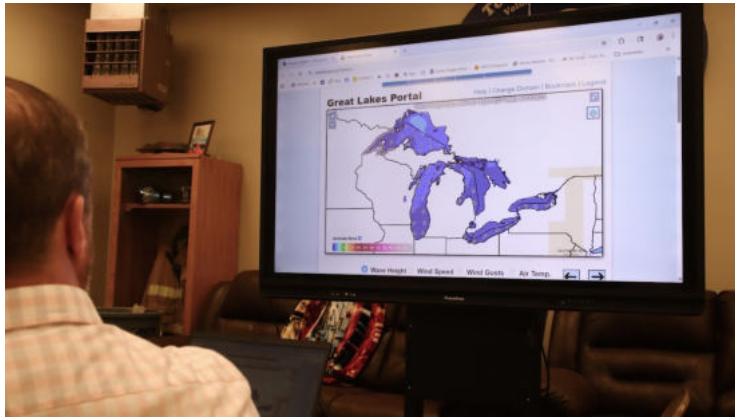


Table updated: 436 pm EDT Wed. 9/17/2025 (Last Update: 169 minutes ago)

Click for Text Forecast  
 (RPT Forecast Discussion)  
 12 miles WSW of Ellensburg, NY

Day of week:	Wednesday 9/17					Thursday 9/18								
Time:	5PM	6PM	7PM	8PM	9PM	10PM	11PM	12AM	1AM	2AM	3AM	4AM	5AM	6A
Weather:														
Wave Height (ft):	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Wave Direction (°):	190	190	190	190	190	190	0	0	0	160	170	170	170	17
Wave Direction (°):	↓	↓	↓	↓	↓	↓	↓	↓	↓	↓	↓	↓	↓	↓
Wave Period (sec):	1	1	1	2	2	2	2	1	1	1	1	1	1	1
Wind Speed (kt):	6	5	4	3	4	6	7	7	7	7	8	8	9	6
Wind Gust (kt):	7	6	5	4	5	7	8	9	9	9	9	9	9	6
Wind Direction (°):	340	0	50	70	90	120	140	150	150	160	160	170	170	17
Wind Direction (°):	↓	↓	↓	↓	↓	↓	↓	↓	↓	↓	↓	↓	↓	↓
Temperature:	70	71	70	68	68	67	66	66	65	64	64	63	63	6



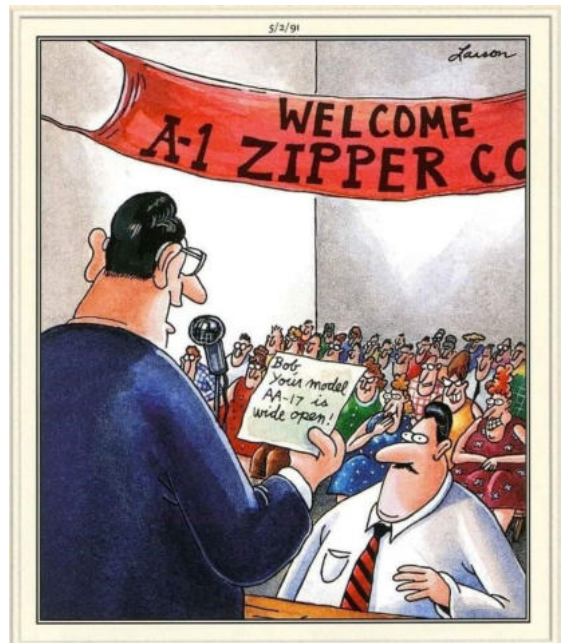




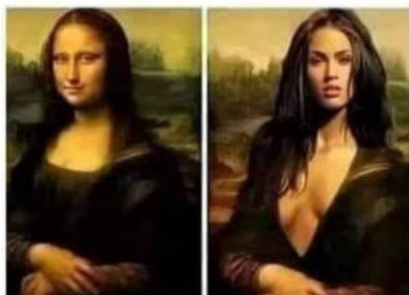
October Toons



# HOW TO RUIN HALLOWEEN!

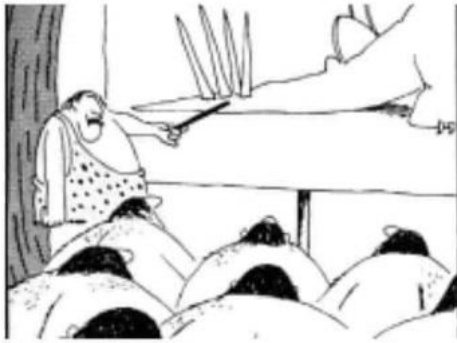


BEFORE DIVORCE      AFTER DIVORCE



"Wait a minute, friends ... Frank Stevens in marketing—you all know Frank—has just handed me a note ..."

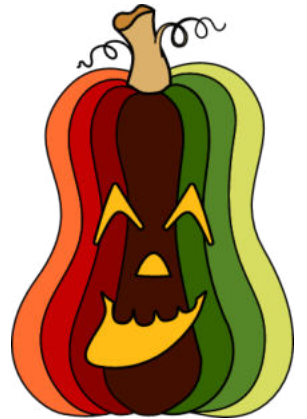




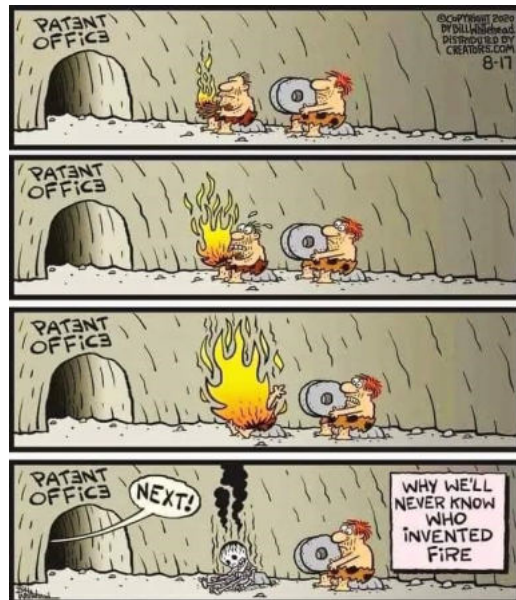
"Now, this end is called the thagomizer ...after the late Thag Simmons."



The "thagomizer" is the name for the spiked tail of a stegosaurid dinosaur. It didn't have an official name until the cartoonist Gary Larson did a comic about it, named it, and the scientific community just accepted it and started using it too.



THE NIGHT EDDIE BECAME A TOAD.



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