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Susquenango







Monthly Publication

December 2025 Volume 70 Issue 12 District 6

Susquenango December Happenings

Holiday Party- December 13, 2025, See page 3 for details

On the Horizon

21 January 2026-Squadron Meeting—(TBD)

18 February 2026-Squadron Meeting- (TBD)

XX March 2026—Susquenango Change of Watch (TBDD)

From the SeaChest Staff and Family

Peg and Mike Acciai

Snited St

Dave and Missy Olds

Jack Young











Hanukkah

Christmas

Kwanzaa



Sea Chest

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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

Due to my recent surgery, our November meeting was held via Zoom and it went well. Not the best way to hold a meeting, but it worked and I am grateful to those who attended. It was especially nice to "see" P/C Stephen Tisdale, AP all the way from Arizona. Steve was our Commander in 2003.

Now we are looking forward to our Holiday Party to be held on 13 December at the Trailside Inn in Vestal. This is the former Drover's Inn. We will be ordering from the menu. Please let Lt/C Linda Rought, P know if you will be attending.

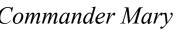
As the calendar year comes to a close I want to thank the Bridge Officers and Executive Committee and all of the members for their unwavering support in 2025. It is my pleasure to "work" with such a great group!

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



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











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

Member Involvement

P/D/C Nancy Bieber, P

Experience the Bible's most epic stories as they come to life on a panoramic stage. Sight and Sound Theater offers unforgettable and uplifting shows.

We will be going to see JOSHUA at the Sight and Sound Theater in Lancaster, Pa on Tuesday, April 28, 2026. The show time is 3:00 PM. We will drive to the theater in groups as much as possible. The price of admission is \$93.00. Ticket prices are non-refundable.

It is about a four and a half hour drive and I will reserve rooms at the Weathervane Motor Court. Breakfast is included. Rooms with 2 queen beds are \$76.00, and rooms with a king bed are \$85.00. Reservations can be cancelled with at least 4 days notice.

On Wednesday, we can visit some outlet shopping, Amish goods stores or a variety of other attractions before we head for home.

Tickets are going fast and I would like to purchase the tickets as soon as possible in order to reserve good seats. If you are interested in going, please let me know right away. Payment should be made out to Susquenango Power Squadron and sent to me at 10 Harry L Drive, Kirkwood, NY 13795. Hotel prices can be paid to Susquenango Power Squadron as late as April 1, 2026, but I need to make the reservations now.

For questions or additional information, you may contact Nancy Bieber at 518-813-7888.



Seasons Greetings

from the Susquenango Sail and Power Squadron Bridge

and Department Administrators





Bill & Linda Herrick





Bob and **Donna** Gould



John Parnica and Jan Strnatka



Christma

Frank & Chris Broderick

Joann and John Rohde



Linda Rought







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



Did You Know?



When shopping carts first appeared in 1937, most shoppers rejected them—men deemed them too unmanly, and women were reminded of baby strollers. Inventor Sylvan Goldman hired models to showcase their convenience. His "Basket Carriage for Self-Service Stores" eventually gained popularity, turning him into a multimillionaire.

The modern shopping cart was invented in 1937 by Sylvan Goldman, owner of the Humpty Dumpty supermarket chain in Oklahoma City. His idea came from observing shoppers struggling to carry multiple hand baskets, which limited how much they could buy. Goldman combined a folding chair with wheels and baskets to create the first "basket carriage," an innovation that aimed to make shopping easier and increase sales.

Initially, shoppers were hesitant to use the carts. Men thought they looked weak or feminine, and women disliked the resemblance to baby strollers. To change public perception, Goldman cleverly hired attractive male and female models to demonstrate how simple and dignified the carts were to use. This marketing strategy helped normalize the idea of pushing a cart while shopping.

As customers became more comfortable with the concept, other stores began adopting Goldman's design. Over time, the shopping cart became a standard fixture in supermarkets worldwide. Goldman patented his invention and profited enormously, his simple yet transformative idea reshaping retail shopping forever.

The Historian's Den's Post



On August 27, 1883, Krakatoa exploded with the loudest sound in recorded history. Heard over 3,000 miles away, it unleashed 100-foot tsunamis, killed 36,000 people, and sent shockwaves circling the Earth multiple times.

The loudest sound in history. On August 27, 1883, the Krakatoa volcano in Indonesia erupted with an unimaginable force. The explosion was so powerful it produced the loudest sound ever recorded, heard over 3,000 miles away. Sailors nearly 40 miles from the blast suffered ruptured eardrums, and barographs worldwide captured the pressure shockwaves as they circled the globe multiple times.

Though Krakatoa itself was obliterated, the Earth would not remain quiet. In 1927, a new island began to emerge from the sea—Anak Krakatau, the "Child of Krakatoa." Still active today, it serves as a living reminder of nature's fury. The 1883 eruption remains one of history's deadliest and most extraordinary natural events, reshaping global climate and human memory alike.

The eruption annihilated most of the island, triggering tsunamis over 100 feet high that swept away coastal towns and villages. Roughly 36,000 people lost their lives, the majority to the devastating waves that reached as far as South Africa. Ash clouds darkened skies worldwide, altering weather patterns and causing global temperatures to drop. For years, sunsets glowed in surreal shades of red, while some observers reported the moon appearing blue or green.

Ancient Star's Post



Choosing the right anchor and rode for your boat will ensure you're ready to launch with confidence.

Anchors

Prudent boaters carry at least two anchors in case one is lost or two are needed at the same time. Determining the bottom conditions you're likely to encounter will help you decide which types of anchors to carry. Anchor size is usually determined by the size of your boat; consult your anchor manufacturer for size recommendations.

Fluke anchor

The most popular anchor, the fluke or lightweight anchor, folds flat and takes less stowage space. When the rode is pulled, the flukes swivel to either side of the shaft and burrow into the bottom.

Recommended for: Sand, mud **Not recommended for:** Grass

Plow anchor

Typically found on larger boats, these heavy anchors don't fold and are usually mounted on bow rollers for easy deployment and retrieval. When deployed, the plow section digs into the bottom. If the pull changes direction, the plow comes out and resets in a new direction.

Good for: Sand, mud, grass

Not recommended for: Small boats

Claw anchor

This anchor's rounded blade rotates in place, so it holds well even when the pull direction changes.

Recommended for: Sand, mud, grass

Continued Page 8

Rode

Rode can be all chain or a combination of chain and rope. The rode does more than tie the anchor to the boat. It forms an arc between the anchor and boat—nearly vertical at the boat and nearly horizontal at the anchor. The rode's weight causes the arc, or catenary, which plays an essential role in the anchor's ability to hold ground.

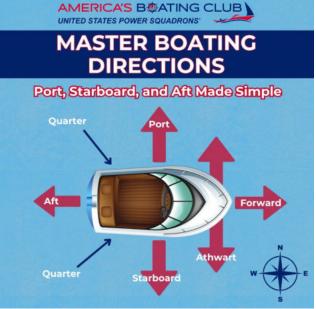
To be effective, the anchor's shaft must be nearly horizontal to the bottom, so the rode must pull along the bottom, not straight up. The catenary also acts like a shock absorber, stretching when the boat is pushed by wake or wind and preventing the anchor from jerking free.

Chain is used at the anchor end to keep the rode nearly horizontal at the bottom; it also doesn't chafe on the bottom as rope would. How much chain you should use depends on your boat's size and stowage space. A practical estimate would be at least 10 percent of the total rode, but some boaters use as little as 5 percent chain.

Chain and rode diameters are dependent on your boat's size. See the chart below for suggested diameters.



Understanding these terms helps you move with precision on the water!



Holiday Libations by Recipe Haven



Christmas Hot Chocolate Martini

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

- Drizzle chocolate syrup along the inside of your martini glass and chill it in the freezer for 5 minutes.
- In a shaker with ice, combine vodka, chocolate liqueur, Irish cream, vanilla, and hot chocolate.
- Shake vigorously until chilled and velvety.
- Pour into the prepared glass.
- 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:

- Fill a glass with ice.
- 2 Pour in coffee liqueur and butterscotch schnapps.
- Add cream and gently stir to create that dreamy swirl.
- Drizzle caramel on top perfection! Smooth, sweet, and just a little salty — it's dessert and cocktail in one glass!



Classic Christmas Fruitcake



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

³/₄ 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

1/4 teaspoon cloves

1/4 cup molasses (or honey for a lighter version)

½ cup orange juice

3 tablespoons dark rum or brandy (optional but heavenly)

How to Make

Preheat oven to 325°F (160°C). Grease and line a loaf or cake pan with parchment paper.

In a bowl, cream together butter and brown sugar until light and fluffy.

Add eggs, one at a time, beating well after each addition.

4 Stir in molasses, orange juice, and rum (if using).

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.

Pour batter into the prepared pan and smooth the top.

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
- slices Canadian bacon or thin sliced ham
- slices sharp Cheddar cheese
- eggs
- teaspoon salt
- teaspoon pepper
- 1/2 teaspoon dry mustard

- ¼ cup minced onion
- cup finely chopped bell pepper
- teaspoons Worcestershire sauce
- 3 cups whole milk Dash of Tabasco sauce
- 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.

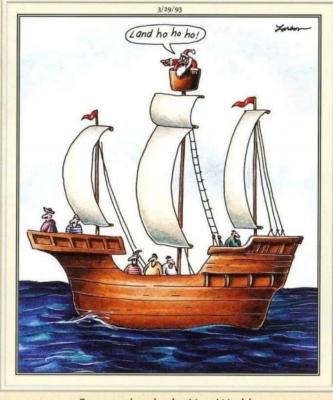
The Vikings had a secret weapon that modern science couldn't explain for centuries. While crossing the freezing North Atlantic under endless gray skies, Norse sailors pulled out mysterious crystals that could somehow find the invisible sun. These weren't just pretty rocks. They were navigation tools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

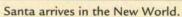


Vikings used mysterious crystals called sunstones to navigate cloudy seas by detecting invisible polarized light. Scientists proved they could locate the sun's position within 1 degree accuracy, over 1,000 years before compasses.





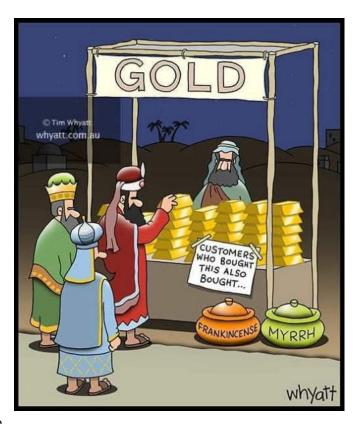








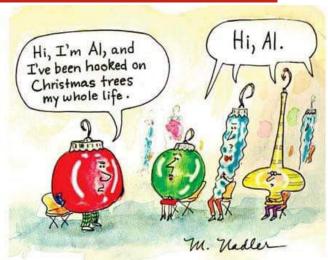


















SUSQUENANGO SAIL & POWER SQUADRON C/O Michael Acciai 3801 Country Club Road Endwell, NY 13760-2510