



RAG-POT

*Kennebec River Sail & Power Squadron's monthly newsletter
Unit of the United States Power Squadrons*

JANUARY 2017

COMMANDER'S MESSAGE

Happy New Year to all of my Kennebec River family!

We are beginning a bright new year and it's time to renew our commitment to our squadron full of friends and to its principles of promoting boating safety education and safe practices on the water. Our selection of course offerings has never been better and is a tribute to the hard work of our Education Officer, Phyllis Jones our Safety Officer, Ed Jones, with instructors Bert Glines, Hobie Ellis, John Little and Paul Dupuis. Note the schedule on page 4 and call Phyllis if there is another course that you would like to see listed.

This is the time of year to review your boat for safety equipment and general maintenance items. Dreaming of those hazy lazy days on the water is the best pastime during the winter months and preparing for a successful boating season should be a high priority, ensuring that your summer is as wonderful as your dreams. Make your New Year's resolution now and follow through.

I hope to see you all at our dinner meetings this winter....a chance to reconnect with friends for lively conversation, good food and interesting programs.

Gini Fiedler

KRSPS CALENDAR

Monday, Jan. 2, 2017

Exec. Board Meeting
Hayes Law Offices
One Weston Ct. Augusta
7 PM

Friday, Jan. 13, 2017

DINNER MEETING
Rolandeau's Restaurant
755 Washington St..
Auburn
6 pm Social, 7 pm Dinner

Monday, Feb. 6, 2017

Exec. Board Meeting
East Coast Mortgage
Center St. Auburn
7 PM

Friday Feb. 10, 2017

DINNER MEETING
Gardiner Lions' Club
Rt. 201, Gardiner
6 pm Social, 7 pm Dinner

**Add your pictures
and comments on
Facebook:**

**Kennebec River Sail &
Power Squadron**

DINNER AT ROLANDEAU'S - JANUARY 13

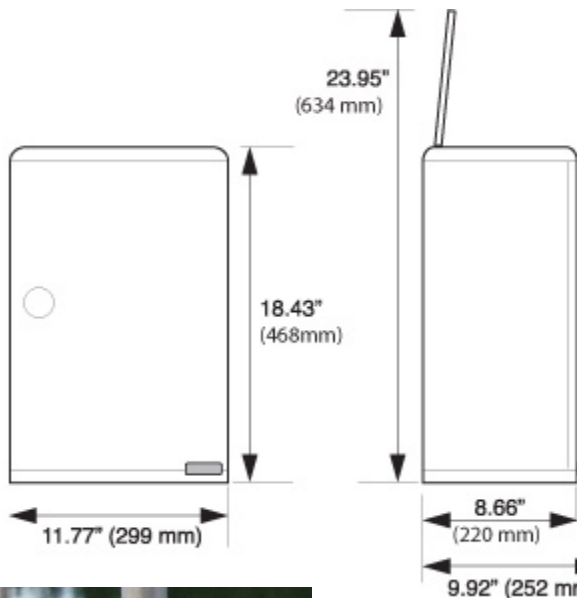
A HELPFUL HINT.....

By P/C Gary Bain, JN

Trash Management

There have been many solutions to trash management for many boats. Innovative owners have built and provided some of these solutions over the years and boat builders have upgraded their designs and added such features to their boats. Gone With The Wind a 36' Catalina Hull # 1056 really had no provisions for trash storage other than on the floor in the galley next to the engine box or on top of the engine box behind the companionway ladder. We had opted for behind the ladder, with a basket, that allowed you to use the plastic bags you would get at the local grocery store. This could contain about two days trash and was fine except for the Odor and when the boat heeled over 10 degrees!

About 5 years ago one wintery morning I was watching an infomercial which was sponsored by Janibell, <https://janibell.com/>. This was a containment system supplied with a deodorized plastic sleeve. You had a foot pedal that allowed "hands free" disposal of your trash. The front door swings open allowing you to get access to the bag and pull it out. You cut the top of the bag free from the sleeve using the knife provided on the interior of the door. You then pull your next bag down, tie a knot in the end and you're ready to go. Trash can stay in the unit with no issues on odor and the whole system is relatively inexpensive. I initially purchased the 330 model but thought it was too large. We use this at home and my wife just loves it. In the picture you will see the 280 model and it will hold 7 gallons of trash. I used Velcro on the floor as well as the bulkhead to keep it secure. I highly recommend this to anyone looking for a neater way to provide for trash management.



P/C STEVE HAYES adds a little levity to 2017:

A sailor and a pirate are in a bar recounting their adventures at sea. Seeing the pirate's peg-leg, hook and eye patch, the sailor asks: "So, how did you end up with the peg-leg?"

The pirate replies: "We were caught in a huge storm and a giant wave swept me overboard. Just as me crew were pullin' me out a school of sharks appeared and one of 'em bit me leg off."

"Blimey!" said the sailor. "And how did you get the hook?"

"Arrr..." mused the old salt, "I got into a fight over a woman in a bar, and me had got chopped off."

"Blimey!" remarked the sailor. "And how about the eye patch?"

"Oh that," said the pirate, looking embarrassed. "A seagull droppin' fell into me eye."

"You lost your eye to a seagull dropping?" the questioner asked incredulously.

"Well..." said the old sea dog, "it was me first day with the hook."

(from www.vbw.com/features/a-pirate-walks-into-a-bar-jokes-from-the-deep-blue-sea-15550)

A NEW RESOURCE...

By P/C Gary Bain, JN

Last year I had the opportunity to assist Ike Contino and his wife Kris with their move from Connecticut to Maine. Ike was employed by a boatyard on the Connecticut shoreline and had recently been hired by Front Street Shipyard in Belfast, Maine. Ike has had years of experience messing around boats, involving hull repair and finishing. He is employed full time by the yard, but also moonlights with his particular service. In conversations with him he is setup to travel, where he can provide a service i.e. removing years of bottom paint, fairing a hull or gelcoat and paint. He is very energetic and I found that his previous employer was going to miss his skills and his new employer was impressed by his resume and work history. So if you have a job that would fit his work skills give him a call. I'm sure he will be happy to provide you a quote.

His contact information: **BOATS BY IKE**
860-449-4546 (call, text or message)
boatsbyike@yahoo.com
226 Kendall Corner Rd. Waldo, ME 04915

KRS&PS COURSES & SEMINARS

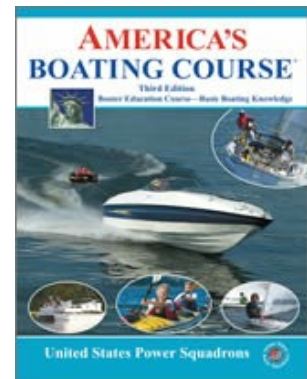
SPRING 2017

Lt/C Phyllis Jones (phyjones@myfairpoint.net)

January 24 th	ABC 3 Boating	Cony Adult Ed-Augusta
“ ”	ABC 3 for Women Only	“ ”
“ ”	Piloting	“ ”
January 25 th	Seamanship	Cony Adult Ed Augusta
“ ”	Advanced Piloting	“ ”
March 1 st	Trailer Your Boat Seminar 1 class	Cony Adult Ed- Augusta
March 2 nd to April 20 th	ABC 3 Boating	Mid-Maine Community Waterville
March 15 th	Anchoring	Cony Adult Ed – Augusta
March 22-	ABC 3 Boating	Gardiner Adult Ed
April 7 th -to May 12 th	ABC 3 Boating	Poland Town Hall Poland
April 4 th & 11 th	Emergencies On Board(Seminar)	Mid Maine Community Waterville
April 25 th & May 2 nd	Mastering Rules of the Road (Seminar)	“ ” “

COURSES PENDING

Mt Blue High Spruce Mtn. Lion's Club	Farmington Livermore Falls Gardiner
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ED'S DOCK BOX by Lt/C Ed Jones AP-INC

ELECTRONIC CONNECTIONS: Check your connections periodically for any corrosion. Remove antenna, power and transducer cables, extension cables' fittings and device's ports. If you find corrosion, remove it with a nail file gently. Once cleaned, spray with a good silicone spray. **CAUTION:** do not spray the memory card slots, wipe them clean with a piece of microfiber cloth wrapped on a popsicle stick. This may sound like a lot of work but, it is well worth the effort.

PLASTIC HULL FITTINGS: Have you checked the hull fittings?? Are they cracked, dry and brittle or chipped? Make sure they are in good shape, especially those below the water line, as they are filled with water most of the time, except when underway. If they break, a lot of water will come into your bilge, quickly. You can get replacement kits for under \$50. For a set of eight, you just need to know the diameter.

DELICIOUS APPETIZERS by our members!

RESULTS OF OUR CHRISTMAS APPETIZER COOK-OFF RESULTED IN THE AWARD OF THE COVETED TROPHY PLATE TO PHYLLIS JONES. THERE WERE MANY DELICIOUS ENTRIES, SOME RECIPES TO FOLLOW:

CHIPOTLE SHRIMP CUPS

- 1 pkg wonton wrappers
- 1 c chopped cooked shrimp
- 1 c chopped roasted red peppers
- 1 jar chipotle salsa (medium heat) or you can add regular salsa & chopped cilantro or chipotle
- 1 ½ cups chopped green onion

Preheat oven to 350. Fit wonton wrappers into mini muffin tin. Use shot glass to form bottoms. Bake 6-7 min. Combine filling of salsa, green onions, shrimp, roasted peppers and pepper to taste. Let simmer. Fill baked cups with salsa mixture and add a small shrimp or half a shrimp on each and serve. Serve warm or cold.

By Phyllis Jones

BOCCONCINI

- Fresh basil leaves
- Small Mozzarella Balls (marinated or in water)
- 1 bottle Italian dressing
- 1 pt or more Tommy Toe tomatoes (can cut in half)
- Balsamic vinegar

Skewer mozzarella ball, tomato, mozzarella ball and finish with a basil leaf folded at the end Lay the skewer on a serving tray. Continue until you have made as many as you want. Mix Italian dressing with an equal amount of balsamic vinegar and pour over skewers and serve.

Note: I drained the mozzarella balls and marinated them in the dressing mixture overnight before assembling the skewers. And I still poured dressing over the completed ones before serving.

By Ed Jones

HOT MUSHROOM TURNOVERS

- 1 8 oz. pkg cream cheese, softened
- 1 ½ c plus 2 T. Flour
- ½ c butter, softened
- ½ lb. mushrooms, minced
- 1 large onion minced
- ¼ c sour cream
- 1 t. Salt
- ¼ t. Thyme leaves
- 1 egg, beaten

About 2 hours before serving: In a large bowl with mixer at medium speed, beat cream cheese, 1 ½ c. flour and butter until smooth; shape into a ball, cover and refrigerate 1 hour.

Meanwhile, in a 10 inch skillet over medium heat, add 3 T butter, mushrooms and onions. Cook until tender, stirring occasionally. Stir in sour cream, salt thyme and 2T. flour, set aside.

On a floured surface, with floured rolling pin, roll half of the dough to 1/8 inch thick. With a 2 ¾ inch round cookie cutter (or drinking glass) cut as many circles as you can. Add leftover dough to remaining half and repeat until you have used all the dough.

Preheat oven to 450, Place a teaspoon of mushroom mixture onto a dough circle. Fold dough over the mixture and seal edges by pressing them together with a fork. Place turnovers on an ungreased cookie sheet; brush with beaten egg. Bake 12 to 14 minutes, until golden brown. Makes about 3 ½ dozen.

By Bert Glines



More RECIPES from our party

BLACK OLIVE DIP

1 can black olives, chopped
2 cloves garlic, mashed with ½ t. Salt
Olive oil to moisten the mix
3 T. Parmesan cheese (approx.)

Serve with sliced baguette

By Ursula Withrow



DATE GOAT CHEESE BASIL BITES

1 8 oz. pkg. goat cheese, slightly softened
1 ½ T. Honey
3 T. chopped fresh basil
1 lb. pitted dates
1/3 lb. thinly sliced prociutto
Toothpicks

Mix cheese, honey and basil until smooth and creamy. Refrigerate 20 minutes. Preheat oven to 400 degrees. Fill dates with cheese filling using a small spoon. Wrap each date with enough prociutto to cover it and secure with a toothpick. Arrange on a baking sheet. Bake until prociutto is crisp and caramelized, about 10 minutes. Flip each date and continue baking until crisp on top, about 5 min.

By Julie Mecham

DINNER - JANUARY 13



SOCIAL HOUR 6 PM

DINNER 7 PM

COST \$20

(Washington St. North, Auburn)

Scheduled program on Radio Activated Lights and other new developments given by:

Call or email Harold Wood for your reservation before 7 PM, Tuesday, Jan. 10

hrwood@roadrunner.com 623-1926

