



# RAG-POT



*Kennebec River Sail & Power Squadron's monthly newsletter  
Unit of United States Power Squadrons "America's Boating Club"*

**JANUARY 2018**

## COMMANDER'S MESSAGE

With a heavy heart, it is my duty as commander to share with anyone who does not already know of the passing of two of our longest and most well respected members of our squadron.

**John H Little** P/C. P/D/C. SN. Passed away on November 25, 2017

**Captain Bob Sawyer** P/C. JN. Passed away on December 12, 2017

There is nothing I can say other than I enjoyed every minute that I spent with both of these gentlemen and they will be truly missed.

At the last EBOARD meeting, we developed our roster of officers for the coming year and I would like to thank everyone that who has stepped up for a bridge position. I have listed them here for your consideration:

Commander: Ed Plourde

XO: Harvey Bell

Secretary: Wanda Sprague

Admin: Harold Wood (would love someone else to take this position)

SEO: Phyllis Jones

Treasurer: Gini Fiedler

Assistant SEO and safety: Ed Jones

VSC Chairman: Hobie Ellis

Looking forward to seeing you all at dinner at Rolandeau's this month. And as always you are welcome to attend the EBOARD meeting to get a feel for how things are run.

With the current weather we are having I would like to close with.....

Warm Winds and following seas

CDR Lynn Mecham

## KRPS CALENDAR

### Monday, Jan. 8, 2018

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

### Friday, Jan. 12, 2018

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

### Monday Feb. 5, 2018

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

### Friday, Feb. 9, 2018

**DINNER MEETING**  
Gardiner Lions' Club  
Gardiner, ME  
6 pm Social, 7 pm Dinner



**FIRST DINNER IN THE NEW YEAR - JANUARY 12**

# APPETIZER COOK-OFF RESULTS:



## SPICY STUFFED MUSHROOM CAPS

By Bert Glines

1/2 pound bulk spicy pork sausage (Bert used regular sausage)  
24 large fresh mushrooms  
1/2 cup chopped green onions (Bert used vidalia)  
1/4 cup minced garlic (Bert didn't put any in his)  
1/4 cup butter  
1 cup seasoned bread crumbs  
1 cup (4 ounces) shredded pepper Jack cheese, divided

In a small skillet, cook sausage over medium heat for 5-6 minutes or until no longer pink; drain.

Remove stems from mushrooms and finely chop; set caps aside. In a large skillet, saute' the stems, onions and garlic in butter for 4-5 minutes or until crisp-tender. Stir in the sausage, bread crumbs and 1/2 cup cheese.

Spoon about 2 tablespoons into each mushroom cap. Place on a foil-lined baking sheet; sprinkle with remaining cheese. Bake at 350 degrees for 22-25 minutes or until mushrooms are tender.

Yield: 2 dozen.



## HOT ARTICHOKE HEART AND CRAB DIP

By Phyllis Jones

3/4 cup fresh grated Parmesan Cheese  
1 pkg cream cheese (8 oz)  
1/3 cup thin sliced green onion  
garlic mayonnaise  
1 lemon  
1 jar artichoke hearts  
pepper to taste  
crab meat (canned or fresh)

Note; I use lump crab. you can use imitation crab legs)

Preheat oven to 350 F. Combine cream cheese and mayo ( I use mayo & garlic powder) to taste. Drain artichokes and chop with crab meat. Add cheese mixture. Put into baking dish. Sprinkle red pepper & green onion on top.

Bake 25-30 mins. Serve hot with crackers and toasted french bread slices. The lemon juice I add to mixture before I bake it. It adds another level.

Recipe came from John Tudor, Resturant owner and Caterer in Muskegon, Michigan. Enjoy!



# More delicious offerings:

## THOM'S CRAB IN A HALF SHELL

By Thom Hoffman



- 2 Pkgs (15 each) of baked brie cups
- 2 cans (or 12 oz fresh) of crab meat, drained
- 1.5 blocks of softened cream cheese
- 3 TBS of butter softened
- 1-3 tsp of Cooking Sherry
- 1 TBS of dried celery seed
- Optional variation: chopped onion and/or garlic to taste.
- Paprika as needed

Mix the crab with the softened cream cheese, butter until well blended; stir in the celery seed and cooking sherry. IF adding onion, now is a good time to stir in.

When ingredients are blended, place into a baking dish and bake at 350F until the top is bubbling and getting a little brown around the edges. Remove from oven and let cool sufficiently to handle the baking dish with your bare hands.

With a teaspoon or similar device, Gently load the warm mix into the brie cups. Place the brie cups onto a baking sheet and place in the oven to broil on low for about 10 minutes....watch your oven as you may want more or less time than indicated here. Once removed from the oven and again cooled, sprinkle Paprika onto the cups before serving.

Another variation to the recipe is to also add a small drained can of chopped clams....increasing the cream cheese, sherry, etc., to suit your tastes and preferences.



## EASY QUESO DIP

- 1 pound bulk sausage
- 1 pound package of Velveeta cheese, cut into 1-inch cubes
- 2 cans Ro-Tel diced tomatoes & green chilies, undrained

Cook Sausage and drain, then combine it with the remaining ingredients in a saucepan and cook, stirring frequently until cheese is melted.

Serve warm with tortilla chips or crackers.



**WE HAD TWO OTHER PLATES OF DELICIOUS APPETIZERS.....DOES ANYONE KNOW WHO THE WONDERFUL COOK WAS? SO FAR IT IS A MYSTERY, BUT WHEN WE LEARN HIS OR HER IDENTITY, WE HOPE TO HAVE THOSE RECIPES, TOO!**

## A Brilliantly Dumb Idea

The Funniest Dinghy Story on the Internet **By** Scott from s/v Rubicon and ScottsSweaters.com

The Florida Marine Patrol bagged me the other night. It was like a simple traffic stop, only on the water

About 9:30 p.m. I was making my nightly six-minute dinghy trek across the harbor back to my boat. I had dutifully stuck my little red/green split flashlight up on the front of my rubber inflatable. However, to the Marine Patrol approaching from the rear it appeared I was running without any lights at all. Technically, in addition to the red/green light shining forward, I should have had a white light visible from the rear; either that or a single 3600 light on the boat's highest point. I knew of this regulation, but didn't believe anyone would be that nit-picky. Acknowledging my forward lights showed at least an attempt to comply, they sent me on my way with a warning.

The following night I repeated my daily trek armed with a bright white suction mount 3600 flashlight. This new light is so bright it ruins my night vision. Holding it high above my head I ventured legally across the harbor. After only two minutes my arm was getting a bit tired and I figured there's got to be a better way, for I'm not about ready to do this every night. I tried sticking it to the dinghy, but being lower than the motor and my torso, the required 3600 coverage was blocked from several angles. It was then a brilliant idea - an idea 100 times more brilliant than my new light - struck.

There is, I said to myself, an advantage to being bald. It was dark enough, and I'm far enough from land that no one could see how stupid I looked as I wet the inside of the light's suction cup and squished it down upon my skinhead. It was perfect. I now had both hands free, the light was well above everything on the boat, and my night vision was unaffected, as I couldn't even tell the light was on.

Recalling the nightly parade of tired arms holding lights aloft as dinghies dash across the harbor, I wondered why no one else had thought of this grand idea. Granted, it probably does look rather stupid, and other boaters might tend to steer away, but it worked exceptionally well. That is until I spied a much faster boat departing the dock behind me.

I tried speeding up, but quickly realized this boat was easily going to overtake mine. Reaching to my head, I grabbed a hold of the flashlight in hopes of removing it until the other boat passed. I tugged, but the light didn't budge. I tried prying it off at an angle; it didn't budge. I tried raising one edge of the rubber lip; it didn't budge. I tried sliding the entire suction cup across my scalp and down over the edge of my head; it didn't budge. With the other boat quickly approaching my embarrassment zone, I altered course.

As the faster boat zipped by in the distance, I steered back toward my floating home. Nearing the stern of my boat the whole back end suddenly illuminated. I spun around expecting to see the bright lights of a Marine Patrol boat with three officers grabbing the rails in desperation of falling overboard from uncontrollable fits of laughter. Yet when I looked back no one was there. Spinning back around, the stern of my boat was still lit up brighter than I'd ever seen it at night. Again I looked behind me; again no one there. I suddenly realized I not only looked stupid but acted the part as well, for the bright light was coming from atop my head where absent any nearby objects I couldn't even tell it was on.

Still I couldn't break the light's suction firmly grasping my scalp. Fishing a dime from my pocket - a brief period of intellect suggesting the pocket knife my fingers first found would be a poor choice - I gently pried up an edge to the result of A Brilliantly Dumb Idea! rubber cup. Near midnight, in a calm harbor, the loud Champagne-bottle-like pop probably aroused several slumbering alcoholic sailors.

The top of my head felt like a can of ravioli, for the suction cup had drawn up my scalp in circular ridges that held their shape. Undaunted and in the certain knowledge that these skin ripples would dissipate within an hour or so, I headed to the shower. The raised circles atop my head were already beginning to soften when I bent over to soap up my legs. On the way down I caught a glimpse of something strange in the mirror. Directly in the middle of my head was the world's largest, world's most perfect, most crimson hickey!

# EDUCATION CORNER By Lt/C Phyllis Jones, AP-IN

## Educational Corner

**Well we are not off to a great start for our courses offered. It seems that because of the back order for new materials for the Seamanship Course—they are not available. The course now will be done in modules. The old material is not longer available. National will not have them in stock for a while yet. Pretty frustrating on this end!!**

**This is only course that is messed up for us. ABC 3, Piloting and our seminar should be fine. We will tweak this for later in the year. See [augusta.coursestorm.com](http://augusta.coursestorm.com) for dates and times.**

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**SAFETY - by Lt/C Ed Jones, AP/INC**

**NOT MUCH TO OFFER IN THE BOATING ARENA—EVERYONE IS HAULED OUT,  
BUT**

**WE ALL NEED TO BE VERY CAUTIOUS OF THE ICE AND THE (BELOW) FREEZING TEMPERATURES. AS WE AGE, WE ARE MORE APT TO LOSE OUR BALANCE, AND WE DO NOT WANT ANY MORE FRACTURED BONES! MAKE SURE YOU COVER YOUR SKIN WELL—IT ONLY TAKES A MINUTE FOR FROSTBITE TO OCCUR IN THE TEMPS WE HAVE BEEN EXPERIENCING.**

**A HEALTHY, HAPPY NEW YEAR TO YOU ALL!!**

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## ***DINNER MEETING***

**Friday, January 12, 2018**

**6 pm Social Hour, 7 pm Dinner**

**At Rolandean's Restaurant, Auburn**

**Bring a friend or two!!**



**Contact Harold Wood before 7 pm on Tuesday, Jan. 6 for your reservation**

[hrwood@roadrunner.com](mailto:hrwood@roadrunner.com)

623-1926