



# RAG-POT



## AMERICA'S BOATING CLUB

For Boaters, By Boaters™

Kennebec River Sail & Power Squadron's Monthly Newsletter  
A Unit of the United States Power Squadrons

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**JULY 2019**

### KRPS CALENDAR

#### Hello Mariners:

It looks like summer has finally arrived.. It's been a challenge finding two sunny days in a row to paint my house. As of today (6/28), I AM DONE. Now I can celebrate with my yearly bottle of beer.

Last Monday, I took my boat out for a spin around Chebeague, Cliff and Bangs Islands—clear skies and calm seas—it was perfect. This was the first time using my boat since it was launched the Thursday before Memorial Day. It has been a very slow start to the boating season.

We will have out lobster boil at Gini Fiedler's coming up soon. I hope to see as many of you there as possible. We always have a great time at Gini's on Snow Pond—she is a great host. At this event the board will hopefully decide on a location for our hosting of the District 19 Spring Conference. I am in the process of sending out proposals for three locations via email prior to the meeting.

Now, get out and explore, experience and enjoy our Vacationland.

*Ed Plaurde, AP*

**Commander**

#### July 20, 2019

Lobster picnic  
**Gini Fiedler's House**  
338 Willey Point Rd.  
Oakland, Maine

**1130 eBoard Meeting**  
**1200 Lobster!!**

#### August 2-11

**ANNUAL CRUISE**  
**Penobscot Bay**  
See page 5 for details



**SUMMER CRUISE AUGUST 2-11**

# Fresh Veggie Storage on Board

by Lt/C Phyllis Jones AP-IN

You can store your Fresh veggies on board, without refrigeration. Are you always complaining the “fridge” on the boat isn’t big enough? Let us rethink the refrigeration.

There are always pros & cons for washing the veggies.. It is your choice. What matters is, the fresh veggies that have NOT been previously refrigerated.



Farmer’s Markets are plentiful as you cruise. They offer a wide variety of goods. Fresh herbs can be stored by wrapping stems with a damp paper towel and placing in a tall container (a glass or a pint jar type) Add only a little water. They will stay fresh. Do Not put into plastic zip bags or the “green” bags. They will lose half their shelf life and flavor. Plastic or “green” bags hold in moisture and will make the veggies rot quickly.

Buy your tomatoes in various stages of ripeness to assure they will last the week or longer. Make sure you handle carefully so no bruising occurs. You can wrap newspaper or paper towels around the tomatoes to help protect them. The greener ones will ripen better with this method too.

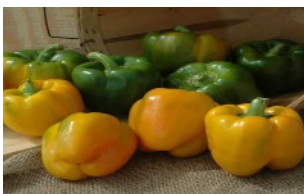
Celery and carrots need to be wrapped in foil, leaving the ends open so moisture can escape. If they look wilted when you are ready to use them Rejuvenate them by placing in cold water.

Cukes and Peppers will do fine. If you cut one, use it all. Some may prefer to buy little peppers instead of the larger ones for this reason.

Lettuce does not keep well onboard. Treat it like you would home and use quickly. Broccoli and cauliflower might get a few spots, but they will be ok. Cut the spots off and cook for dinner.

Store your veggies in a plastic bin. Place the heavier ones, like potatoes and onions, on the bottom. Add other veggies until your bin is pretty full. Make sure your tomatoes are on top. The bin needs to be kept in a cool darker space in the boat. A bin with holes or vents works best. I use a plastic milk crate or similar type.

Smaller bins can be found at Walmart or the Dollar Stores.



I hope this will help newer boaters and save money and food for the more seasoned cruisers.

# BOATING SAFETY!

by Ed Jones, AP-INI

## WEAR YOUR LIFE JACKET

**I KNOW YOU HAVE HEARD THIS A THOUSAND TIMES SO---WHY AREN'T YOU WEARING YOUR PFD?????**

**Be aware of the “knock – offs” out there. Shop wisely as some of the very well known brands have been on sale and are NOT US Coast Guard Approved. They have the brand, the look and are priced right. Don't be scammed! Make sure you buy only US Coast Guard Approved. It is hard to tell and I am amazed at the top brands that have been targeted. Buyer Beware!**

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## ED'S DOCK BOX

By Ed Jones, AP-INI

You should carry a magnet with a flexible handle in your Tool Box. It saves a lot of “Blue Smoke” and foul language when you have dropped a screw, nut or other piece you are trying to fix. Retrieving that piece becomes a lot easier, especially when you can't reach or see it. Usually you try to retrieve it from the bilge or under the motor. Happens to all of us!

Another handy tool is a flexible long handle rod with a “claw” type end and It has a button on the end to open the claw or close it. It is easy to use and only \$3 or \$4. It will save you a lot of aggravation.



Check your battery fluids regularly!



See you on the Water!

# Two dinner opportunities coming up

JULY 20 - Lobster, corn and potluck accompaniments at Gini's house 12 noon

AUGUST 2 - Christmas Cove cruise kickoff. Come by car or boat! 6 pm.

Make your reservations with Harold Wood: 623-1926 [hrwood@roadrunner.com](mailto:hrwood@roadrunner.com)

**MEMBERS OF OTHER SQUADRONS ARE WELCOME!**

BRING A GUEST!

## MEMBERS' ROSTERS

**Our rosters were emailed out last week. If you haven't earmarked that email for future reference, please do so now. It is important contact information for members' use. The boat information will help you to connect with members on the water. Sometimes the best weekend rendezvous occur when you discover another Boating Club member by accident in a marina, on the radio, or anchored in a quiet cove. (Your editor prints her roster and keeps it on her boat.)**



**WHO DOESN'T LOVE A PICNIC ON THE LAKE....THAT'S SNOW POND IN OAKLAND, MAINE, ONE OF THE FAMED BELGRADE LAKES?!**

When: July 20, 2019 12 noon til whenever

Where: Gini's House 338 Willey Point Rd. Oakland 04963

Cost: First lobster free for members and their households,  
all additional "bugs" \$5  
Non-members very welcome

What to bring: a salad, dessert or appetizer to share



**Don't miss out on our fun gathering!**

**Call or email Harold Wood at: 623-1926  
hrwood@roadrunner.com**



# Annual Cruise

Fri Aug 2<sup>nd</sup> Christmas Cove **JOIN US BY CAR FOR THE KICKOFF DINNER!**

Sat Aug 3<sup>rd</sup> Tenants Harbor or Port Clyde - Moorings

Sun Aug 4<sup>th</sup> Carver Cove - Anchor

Mon Aug 5<sup>th</sup> Bucks Harbor – Reservations for moorings needed  
207-326-8839

Tue Aug 6<sup>th</sup> Mackerel Cove - Anchor

Wed Aug 7<sup>th</sup> Northeast Harbor or Southwest Harbor - Moorings

Thu Aug 8<sup>th</sup> Northeast Harbor or Southwest Harbor - Moorings

Fri Aug 9<sup>th</sup> Camp Bold & Devil Islands - Anchor

Sat Aug 10<sup>th</sup> Dix Island - Anchor

Sun Aug 11<sup>th</sup> Home Port



A cruise with Boating Club friends

**Come boat with us in August**