



RAG-POT

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

JANUARY 2016

COMMANDER'S MESSAGE

Happy New Year!!

This is going to be a good year for the Squadron, building on the momentum from the fall. We've had some outstanding dinner meeting programs, great social times with good friends and a fun new event—our appetizer cook-off. When we see new ideas coming from our membership, it adds energy to the whole group; anyone who wants to pose another suggestion for a future dinner meeting should be encouraged by this recent success. Donna Bain and Bert Glines deserve the credit for “cooking up” the appetizer idea during the cruise last summer.

Coming up, we have Sue and Gerry Martin with their program about sailing adventures in Massachusetts and beyond, so be sure to mark your calendar and make your reservation. Rolandeau's always provides an excellent meal, and maybe you will brain storm to produce new ideas during the social hour. Or maybe you will just enjoy the warm friendships we have found here.

Start 2016 with a resolution to explore our education offerings or attend a few more dinner meetings.....we have a lot to give!

Gini Fiedler

KRSPS CALENDAR

Monday, January 4, 2016

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

Friday, January 8, 2016

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

Monday, February 1, 2016

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

Friday, February 12, 2016

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

APPETIZER COOK-OFF RECIPES

Sweet and Sour Kielbasa Relish

(John McMullen)

Start to finish 40 minutes

Serves 10

12-oz. kielbasa sliced
1 large yellow onion, diced
4 cloves garlic, diced
14 ½ oz. can fire-roasted diced tomatoes
¼ c. packed brown sugar
¼ c. cider vinegar
½ teaspoon red pepper flakes
Kosher salt and black pepper

In a large, deep skillet over medium, cook the kielbasa, stirring often, until caramelized and well browned, 6-7 minutes. Add the onion and garlic and cook for another 5 minutes. Add the tomatoes, brown sugar, vinegar and red pepper flakes. Continue to cook, maintaining a simmer until thick and jammy, 10-15 min. Season with salt and pepper. Serve warm.

Salmon Dip

(Ursula Withrow)

15 ½ oz. red salmon, drained
8 oz. Cream cheese
½ teaspoon liquid smoke
3 tablespoons grated onion
½ -¾ teaspoon horseradish
1/8 teaspoon cayenne
1 tablespoon lemon juice
¼ teaspoon salt
red food color (optional)

Mix and serve cold. Enjoy!!

Date Goat Cheese Basil Bites

(Julie Mecham)

1 8 oz. package goat cheese, softened
1 ½ tablespoons honey
3 tablespoons chopped fresh basil
1 lb. pitted dates
1/3 lb. thinly sliced smoked ham

Mix goat cheese, honey and basil together until smooth and creamy; refrigerate for 20 min. Preheat oven to 400 degrees. Fill dates with goat cheese filling using a small spoon then wrap each one with enough smoked ham to cover entire date. Secure with a toothpick and arrange on baking pan. Bake until ham is caramelized, about 10 min. Flip each date and cook until crisp on top. About 5 min.

Pimiento Cheese Pinwheels

(Ellen Crosby)

2 garlic cloves, crushed or 1 T. minced garlic from a jar
1 jarred roasted red pepper, chopped
8 oz. sharp cheddar, shredded
8 oz. Monterey Jack, shredded
4 oz. Cream cheese at room temperature
½ c. mayonnaise
1 teaspoon cayenne
1 t. sea salt (or less)

Mix the ingredients in a food processor or by hand, Spread on 3 flour tortillas: spread with loosely chopped arugula (or fresh chopped parsley) over all. Roll tightly. Refrigerate for at least an hour or up to two days. Slice into little wheels, discard the ends.

The cheese can also be served with crackers or spread on English muffins and broiled.

MORE RECIPES

Bacon Cups - PRIZE WINNER

(Bert Glines)

Egg Roll Wrappers:

Cut into fourths to fit a standard muffin tin. Lightly oil the wrappers and bake them at 350 until light brown.

Filling for 30 cups:

1 pound bacon
12 oz. baby bella mushrooms, diced
½ red pepper, roasted and diced
½ yellow pepper, roasted and diced
1 ½ c. minced vidalia onion
1 (6 ½ oz.) Package of Alouette garlic and herb spreadable cheese
6 oz. Sour cream

In a large frying pan on medium heat, fry the bacon until just crispy, remove and let cool until you can dice it up. Drain out all but about 6 teaspoons of the bacon grease, leaving the small bits of bacon. Saute the onions and mushrooms in the bacon grease until soft and browning. Add roasted peppers, Alouette, sour cream and diced bacon. Fold together until creamy and hot. Spoon mixture into cups and serve warm/hot.

Cream Cheese & Hot Pepper Jelly Dip

(Sue Martin)

8 oz. Cream cheese
1 jar Stonewall Kitchen Hot Pepper Jelly (13 oz.)

Place cream cheese on plate and pour jelly over the top. Best served at room temperature. Serve with crackers.

Garlic and Onion Jam Cheese Ball

(Donna Bain)

(2) 8 oz. softened cream cheese
1 ½ c. shredded Monterey Jack cheese
¼ c. Stonewall Kitchen Onion & Garlic Jam

Combine all ingredients. Mix well. Refrigerate. When firm moisten hands and shape into a ball. Roll in chopped pecans. Serve and wait for the compliments!!

Tip: This, served on Carr's Rosemary crackers is a "hard to beat combination."

North Carolina Cheese Ball

(Gini Fiedler)

(2) 8 oz. blocks of cream cheese
Small can of crushed pineapple, drained
¼ c. chopped green pepper
1 teaspoon season salt
2 teaspoons chopped sweet onion
1 c. chopped pecans

Combine all ingredients except pecans and mix well. Refrigerate for at least two hours. Form into a ball and roll in chopped pecans.

Serve with crackers.



We are lining up our SPRING 2016 classes to be offered: by Phyllis Jones, AP

ABC 3 Courses: AMERICA'S BOATING COURSE

Auburn	Dates TBA
Augusta	Tues. Jan 26
Mt. Blue	Tues. Feb. 23rd
Gardiner	Wed. March 16th
Waterville	Thurs. Mar. 17th

ABC for WOMEN ONLY

Augusta Tues. Jan. 26

SEAMANSHIP: Augusta

Dates TBA

PILOTING: Waterville

Mon. Mar. 7th

**SEMINARS: Emergencies on Board
How to Read & Use a Chart**

**Mt. Blue Mar. 9th
Mt. Blue Apr. 13th**

SAFETY OFFICER, ED JONES, AP

While boating at night and following my newer chart plotter through a narrow channel, I find that my plotter shows me in navigable water; but there is a glint off a seam of water ahead. What can it be? I throttle back and lean low to the gunwhale, turning my head sideways to get a clear view. I see the silhouette of an unlit buoy about 200 yards away, and then another a little further down the channel.

The buoys have been moved since my chart was updated.....the winter storms shifted the shoals!

LESSON TO LEARN:

Your chart plotter is only as good as the updates entered. Get your charts (digital and paper) updated often. It may save your boat or your LIFE!

ED'S DOCK BOX by Ed Jones, AP, INC

- Do you have a "fume detector" aboard your boat? Do you know if it is working? Check it by holding an unlit butane lighter under the sensor. Depress the lighter valve. The sensor should react.
- Are you going to scrape paint or caulking from your boat? Here is a tip for a good "Scraping tool." Use a file to round the corners of a metal putty knife so you won't gouge your boat's surface.
- T-clamps cost more, but they clamp hoses evenly. Worm gear hose clamps distort hoses and are likely to leak.
- Do you need to pull rigging wire, cables or hoses through your boat? Make it easier by coating a cloth with silicone spray and pull the cable through the cloth, then through the boat. It makes the job easier.

JUST A NOTE FROM BERT

Happy New Year Everyone! I hope that your Christmas was as wonderful as you had hoped it would be. As 2016 starts to get going, I find myself looking forward to the fall of 2017. It is my hope to retire then and spend a year on a sailboat cruising the Great Loop. **WHAT?** You've never heard of the Great Loop? It's a loop around the eastern portion of the U.S. starting in the Hudson River, and continuing through New York using the canal system. The next leg traverses the Great Lakes to Chicago and utilizes the Illinois, Mississippi, Ohio, Cumberland, Tennessee and Tombigbee Rivers to reach the Gulf of Mexico. Next it cuts across Florida or continues south through the Keys before turning north via the Intracoastal Waterway. Go to www.captainjohn.org to see the entire route and many possible side trips.

I would like to ask for your help in finding a boat. I am not tied to a particular manufacturer or model. The various canals that we will be traveling on limit the boat's draft to around 4 feet. I also hope to have a diesel motor, and two cabins would be ideal, though a V berth and aft quarter berth would suffice, plus a galley and head, of course. It could be wood or fiberglass, about 36 to 38 feet in length. Other features such as electronics, propane stove/oven, roller furler, etc. are very desirable, but they can be added if needed. If you know of a slightly unused boat in the back of a boatyard or in your neighbor's backyard that might meet our needs and the cost is as close to free as possible, I would really appreciate a call (465-3103) or an email (bcqlines@yahoo.com)

I know that finding what we want will not be overly easy as I have been looking for a number of months already. I have some time left in my quest, and I'm willing to travel as far as Texas to get it. Actually, if I find the right boat anywhere near the Loop, I will probably get it ready where it is and start the Loop there.

So Happy New Year and let me know if you run across a boat in your travels..... *Bert Glines*

DINNER MEETING

ROLANDEAU'S RESTAURANT

775 WASHINGTON ST. N, AUBURN, ME

JANUARY 8, 2016

SOCIAL HOUR 6-7

DINNER AT 7 \$20

SPEAKERS: GERRY & SUE MARTIN *SAILING TO MASSACHUSETTS AND BEYOND*

FOR RESERVATIONS:

HAROLD WOOD 623-1926

HRWOOD@ROADRUNNER.COM