

Logbook!

No. 438

WWW.HRSMS.ORG

December, 2022

From
The
Bridge



Meeting Notice

The meeting will take place
at 1000 hours

December 10, 2022



In this season of giving, the Bridge wishes you peace, happiness, and prosperity as you continue your journey along this mortal coil. Let us forget our problems and fill our hearts with joy and harmony as we think of others and how we can help them.

you will find later in this Log. I hope you participate, It takes a village.



So, enjoy your Holidays, drink plenty of Egg Nog, be patient, and be kind to folks when you encounter them. Remember to say aloha—it works both ways.

Ed.

For this is the season of giving. Since we are the handy sort, wouldn't it be great if we used our talent to make something special for someone special? What could be better than to see a kid's face light up on Christmas morning to find a nice ship model that you made, or perhaps, a nice kit that they can make. You could make that happen.

Short of that, keep in mind Ron's challenge that

MELE
KALIKIMAKA



The Jape



A-GAH-GAH-
GAH-GAH-
GAH-GAH



Splice the Main Brace

Or Spice the Main Brace



Cranberry Holiday Punch

Ingredients:

- 1 cup cranberries frozen preferably
- 1/2 cup pomegranate seeds
- 1 cup cranberry juice or cranberry vodka, if desired
- 750 ml prosecco or champagne or sparkling rose
- 1/3 cup simple syrup
- 2 cups cranberry ginger ale or more, as desired
- Ice
- Rosemary sprigs optional garnish

Instructions:

- Make plenty of ice. More than you think you'll need. Fill your pitcher or punch bowl half full with ice and have more on hand for individual glasses.
- Add in the cranberries and pomegranate seeds.
- Add the cranberry juice, sparkling wine, simple syrup, and top off to taste with the cranberry ginger ale.
- Pour or ladle into individual serving glasses and garnish with rosemary, if desired.



Minutes



Treasurer's Report: A comprehensive report was given by the purser. It included the amount raised by the just concluded on-line auction.

Members: 21 in person and via zoom.

Additions or Corrections: None

Web Master's Report: None

Old Business:

The results of the auction were shared including how much was raised. The auctioneer invited the winners to meet behind the museum after the meeting for distribution of some of the winnings. There was some discussion on how everyone liked or disliked the auction and its format. Mention was made of additional items that have surfaced and whether they would be auctioned on-line or held for a future in person auction or....

New Business:

An article was raised that it was time to once again consider making a contribution to the Mariners' Museum for our use of the facility to hold our monthly meeting. Motion was quickly made and seconded agreeing to this, and for the same amount as in the past.

Minutes of Hampton Roads Ship Model Society

Nov 12, 2022

Held at the Mariners' Museum War Room

Meeting Called: 10:20 by Purser Ryland Craze

Meeting Adjourned: 12.00

Guest: Mike Ellison (2nd) and Bob Filipowski (1st).

Special remark: Since the Skipper and first mate were otherwise occupied the meeting was chaired by our able purser Ryland Craze. And after about 30 minutes of technical difficulties we were able to get underway. It is of note that following the business portion of the meeting a comment was heard that maybe he should chair all the meetings since that portion of the meeting was over in about 5 minutes. A fluke? Maybe, but it might have had something to do with absence of the senior officers.



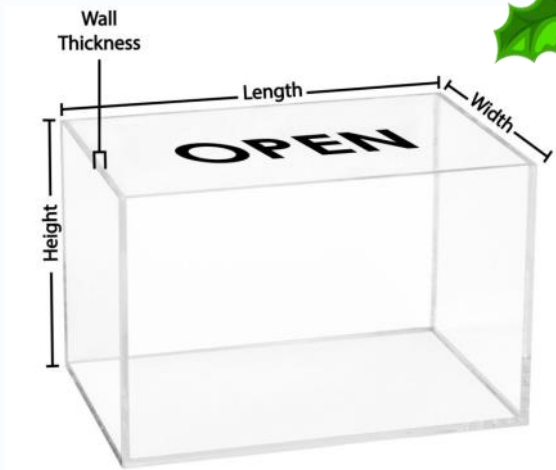
The
Top Ten Reasons I
Procrastinate

1.

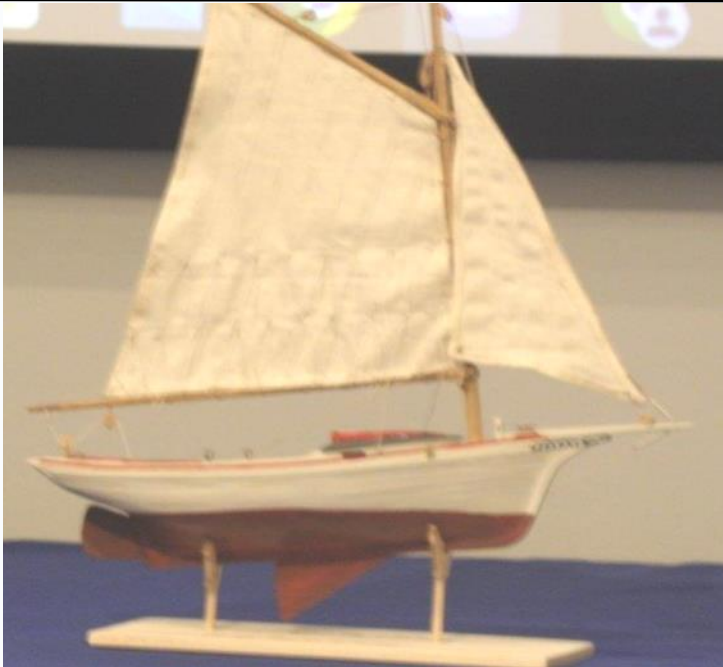
Grammarly Cards

Show and Tell: Since Gene was not present there was no fear and trepidation about following him in presenting.

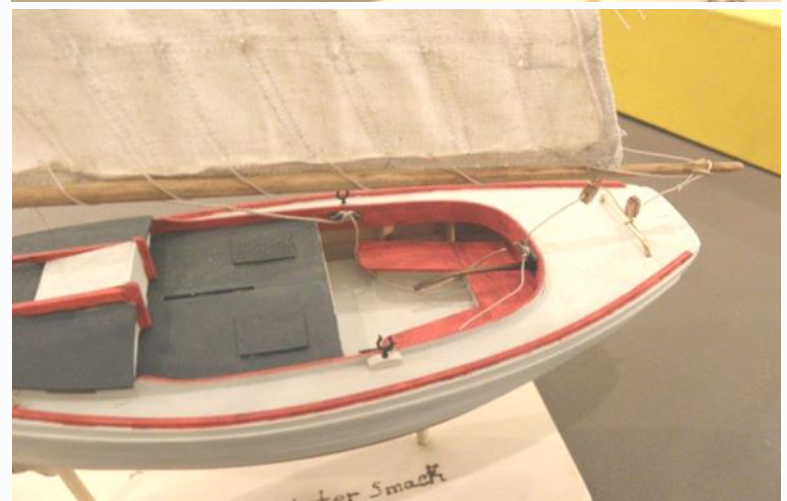
Mike Amicone led the way by bringing a plastic vitrine he ordered from Kay-Gee plastics located in Norfolk, VA. Excellent work, and it was noted that quite a few members use them for their case work. You can get cases two ways: either make the base and take it to them and they will make the case to fit, or have them make the case and then you make the base to fit. I find the second option to be much easier on the nerves. It was mentioned that the Museum uses a measure of 4 inches for separation between the case and the displayed object. For home use I like to use something closer to 1 inch. That debate continues...



Greg Harrington, The Skipper, called in and joined via Zoom to give us the 10,000 foot tour of the Oxford Community Center Model Boat Show and Fall Festival in Oxford, MD. that he and First Mate Gene Berger were attending. Lots of Chesapeake Bay workboats and craft, and a tug that caught my eye. The HRSMS table looked good. All in all, it looked like great fun but not nearly as exciting as attending an HRSMS meeting!



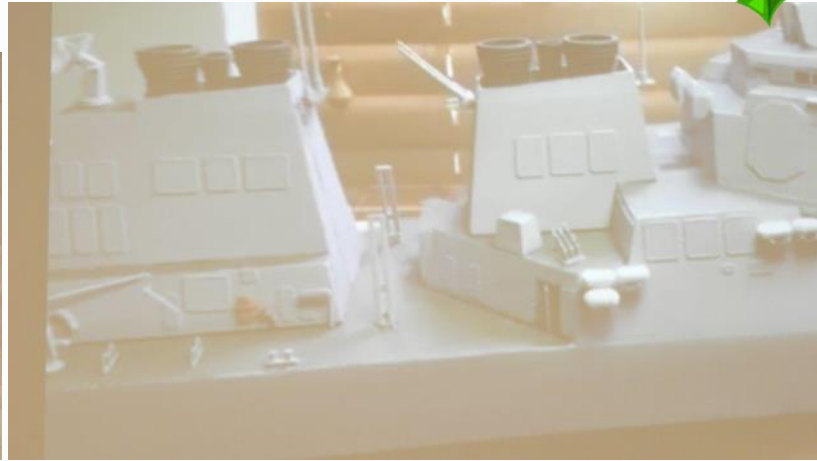
Joe Ficklen brought his completed model of the Muscongus Bay lobster smack that I think he said he made for a friend. Excellent model, very convincing. Didn't catch the kit maker.



Show and Tell:



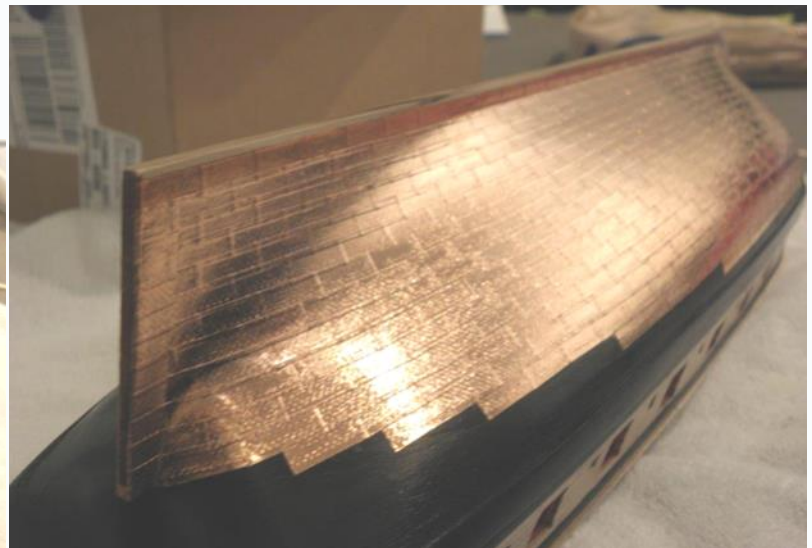
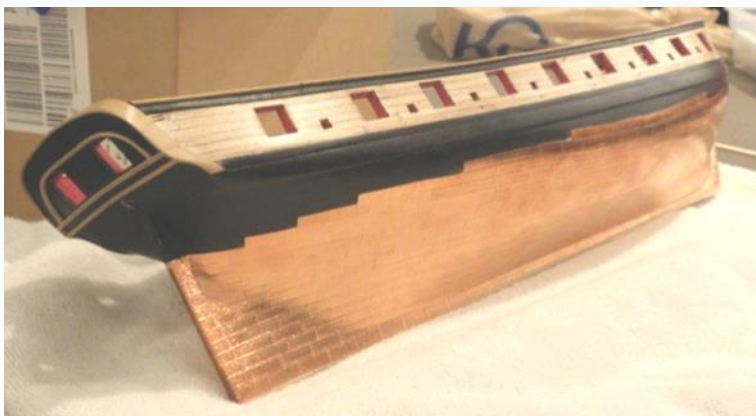
John Proudly showed continued progress on his Bluejacket kit of the destroyer Arleigh Burke. It's coming along nicely.



Dave Chelmow brought his model of the East Coast oyster sharpie. Model is made using the Bill Strachan plans and practicum available through the NRG. The model is made from box wood and pear.



Sean Maloon showed continuing progress of coppering his model of the brig Syren and making head rails.





Presentation:

For November, your Logbook Editor explained how to make bread and butter hulls as Ron Lewis says “almost perfect”! But Ron gives the editor too much credit. The subject has been written about ad nauseam in countless modeling books. However, unless you actually do the evolution, you really don’t understand where the pitfalls and the rewards are. The process described in this presentation shows a pathway through the minefield of failure allowing for a reasonable chance of success.

Highpoints include:

- Plan selection
- Wood selection
- Glue of choice
- Templates (material and glue)
- Tools
- Sheer and camber jig
- Reference planes and control boundaries
- Checking for fair

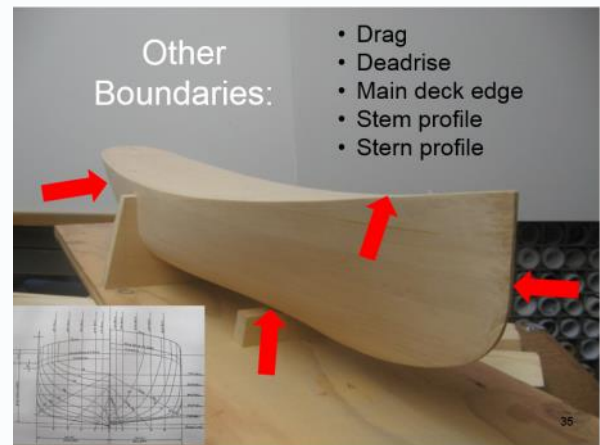


You start with a hunk of wood

Add some Sweat



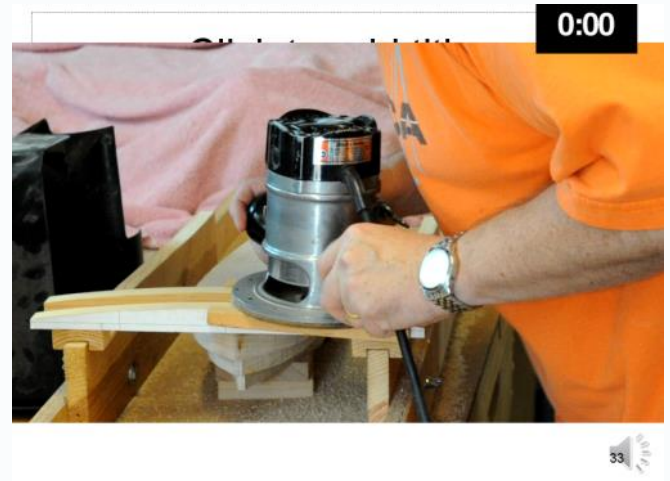
And remove everything that is not the hull



Other Boundaries:

- Drag
- Deadrise
- Main deck edge
- Stem profile
- Stern profile

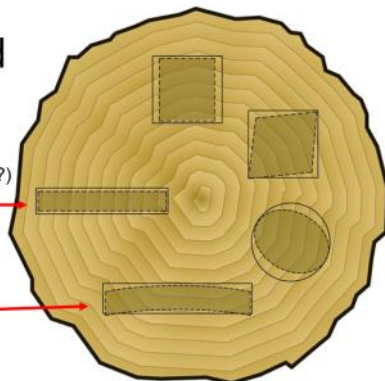
Templates!
Templates!!
Templates!!!



A bit about wood

• What kind

- Bass
- Poplar
- Sugar Pine
- Other (Non wood?)
- Quarter sawn
- Flat sawn
- Wood will shrink and warp as it dries



— Fresh Cut
- - - - - After Drying

Check for fair



Making the Show:

I had the great privilege last Sunday to open the model display case at the Taco Stand to allow a museum archivist to remove the model of the British armed cutter that Stewart Winn made. It was being taken into the museum collection, and that's a red letter day for anyone.

If you remember, back about five years ago someone gifted the Museum several ship model kits. The museum chose five, I believe, that if they

were built to a high enough standard the Museum would accept them into their collection. They approached members of HRSMS with this offer. Stewart accepted the challenge and chose this model as his project. Well the model was beautifully made and this is the result.

I believe the kit was made by Mamoli, but I don't know if Stewart used all the kit material or made selected upgrades as is usually necessary. Whatever he did the results are very convincing.

Well done, Stewart!





Scuttlebutt



A word of advice: Don't dismiss Facebook out of hand. If you stay out of the drama, the politics, the wokeness, the seedy stuff, and ignore the Russian hookers you will find a large number of dedicated groups that cater to your (our) ship model addiction. Namely, one particular group called Civilian Ship Models comes to mind. It's a private group and their claim is its "for all ship model enthusiasts: for those who build models." Its "a place to show off your work and for those who collect models." I can send you a friend invite if you like.

Admittedly, it's primarily European in focus, but postings usually contain photographs of the prototype, the model, and plans. It's the plans which are exciting. If you have a hankering to build various models but a lack of plan data hampers you, you might find what

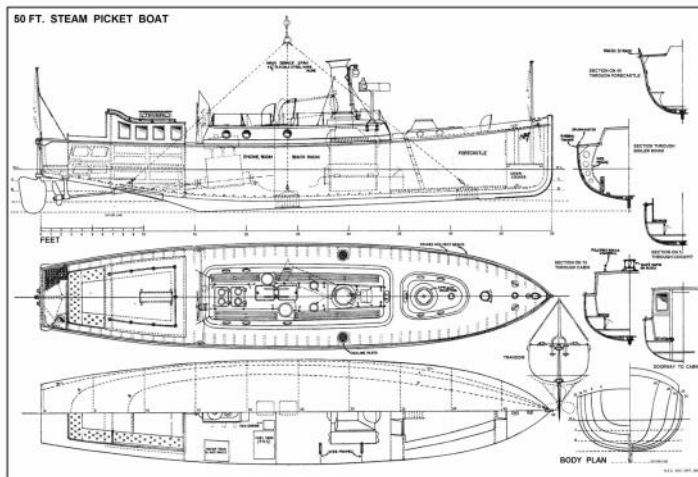


you need here.

Just this morning, while working on the Logbook, I spy this posting concerning the British 50 foot steam picket boat from 1897. If you spend any time on the model pages of the HRSMS website, you will recall that Joe McCleary made a similar model of a royal navy steam launch while he was stationed in London, England. Take a good look at his model (2nd pic right

column), you will be rewarded.

Next time you're on Facebook, search for this group and join. If you can't find it, give me a jingle and I'll help you.—Ed.



The Newport Scene



If I start this essay with the question, “how do they keep the seagulls away?” would that help you identify what is happening in the photograph? Obviously it might, but what you see repeated in row after row is not something you see much anymore. If you were a farmer you would probably say it looks like mown hay waiting for the bailer. If you were a launderer you might be tempted to say it was laundry waiting to go up on the line. But since this is a nautically oriented newsletter we better look at some sea related activity. The large building in the background does not really aid in describing what you see, but the two masts and stays peeking out from

behind the left-hand shed are a big clue. What activity is related to a schooner rigged vessel in an old photograph?

Schooners in America are closely related to fishing, especially fishing the Grand Banks off of Newfoundland. This is an area where warm and cold water mix and where that mixing combined with the shape of the relatively shallow bottom creates a perfect storm of conditions making the for “one of the richest fishing grounds in the world.” This fishing area remained almost untouched by fishermen until the New World was settled. With the hungry population centers located close by in Boston, New York, and Quebec, fishing these waters soon took on great importance. As fishing technology evolved a specialized type of schooner was developed. We know the type today as bald-head or “knockabout”. But this is getting us a bit off topic.



Atlantic Cod (*Gadus morhua*) live in the cold northern waters. By the late 1400s it was noted that large numbers of the species frequented the waters known as the Grand Banks. Here they “were easy to catch and wonderful to eat.” They were so popular that “by the 1700s dried and salted cod was a staple food throughout Europe and the American colonies.”

Here is how an article from the on-line site [Fitz Henry Lane of the Cape Ann Museum](#) that describes the fish drying process:

“The processing of dried salt cod (the most common form of salt fish) began after the hooked cod came on board and was put in a holding pen on deck until there was a large deck load or the day's fishing was done. At that time, the fish would be split, gutted (the livers were saved, the head removed, and the tongues and cheeks cut out). The split fish were placed in pens in the hold, carefully salted as they were stacked in layers. This initial salting kept them in good condition until they were landed at the fish pier.



cart, and wheeled to the flake yard, where they were spread out on wooden racks, called "fish flakes," to dry. Drying time could take days, depending on weather and temperature. Warm, sunny weather could speed up the drying time, but also "burn" the fish, spoiling its texture and flavor. To prevent this, canvas awnings were stretched over wooden frames built onto the flakes.



After landing, each fish was carefully washed in a dory filled with sea water, removing much of the initial salting. They were then given a second salting, using a finer grade with fewer impurities. Then they were loaded onto a barrow or



Rain was also harmful to the fish, which were gathered in compact piles on the flakes and covered with up-turned wooden boxes until dry weather returned. Once dried, the fish were returned to the fish house and stored in a dry room, awaiting skinning, trimming, and packaging for the domestic market.”

So, does our scene capture the product dried and piled up ready for barreling or gathered for covering due to inclement weather? We may never know.

Fish drying is still practiced today, but not so much for the main-stream commercial market. Modern refrigeration and freezing has eliminated the need to salt and dry fish to preserve it for mass market consumption. In fact, commercial fishing on the Grand banks and some of the inshore areas has all but collapsed due to overfishing. However, you can find fish drying today, it is still practiced world-wide. “The method is cheap and effective in suitable climates.”



And no, I was not able to find an answer to the seagull issue.

John

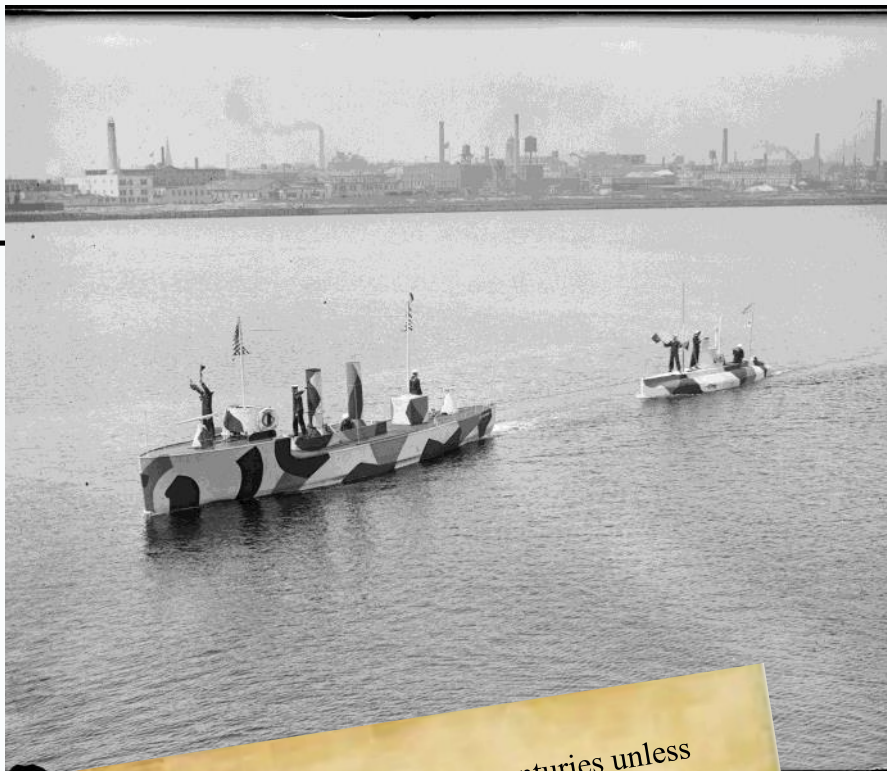


The Next Scene



What in the world? Are they playing follow the leader? What is happening here? Is there a modern equivalent? This is another image from the old days, but it's something to ponder for November.

Submissions welcome.



Mess Call



Southern Maryland Stuffed Ham
Dishes don't stick around virtually unchanged for three centuries unless they are something truly special, and this Southern Maryland favorite certainly fits the bill. From the founders of the Maryland colony to the tables of today, Southern Maryland Stuffed Ham remains the hallmark of an unforgettable holiday feast.

Total time: 6 Hours

Serves: 18

Ingredients

- One 20- to 22-pound corned ham, boned
- 10 pounds cabbage
- 1 1/2 pounds kale
- 3 pounds onion
- 3 tablespoons crushed red pepper
- 2 tablespoons black pepper
- 1 package cheesecloth

Step 1: Making your first Southern Maryland Stuffed Ham can be intimidating, but each step is easy, the actual active prep time is really only about a half hour, and the results are simply stunning. So take your time and go for it! The first step, trim the excess fat from the ham and preheat the oven to 400°.

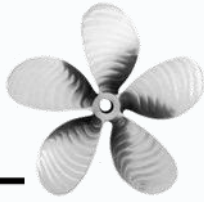
Step 2: To make the stuffing, wash the cabbage, kale and onions in cold water, then chop the vegetables and mix thoroughly in a large bowl with the red and black pepper.

Step 3: Cut slits all over the ham about 2 inches deep and the same across. Generously fill the slits and the cavity where the bone was with your stuffing. There are great videos online showing some techniques.

Step 4: Tie the ham with a string back in its original shape, wrap with cheesecloth and tie again. Cover the ham with aluminum foil and bake for five hours.

Step 5: Drain the ham and cool overnight in the refrigerator. Serve cold.

What's Happening at The Museum



You knew it was coming! And, with the green light on the left side and red on the right, you knew it was going to be a head-on collision! I'm speaking, of course, of Christmas, Xmas, Hanukkah, the Holiday Season. Well, I'm ready! And I hope you are. My wife, Chris, and I have pledged a four-gift maximum (clever, huh?) so the gift pile under the tree is as shallow as a farm stream at low tide. We're preparing five friends and family cards every morning at breakfast so that's almost done. With a depleted stock of family we'll pretty much be on our own! What to do? How about our favorite Museum? Mrs. Cinda Hoege (yes, the President's wife and a professional decorator/event creator!) has made our Grand Concourse a Winter Wonderland! If you haven't seen it, you must! It's totally professional and absolutely beautiful! Your kids and grandkids will love



it. Speaking of whom, if the young ones missed Breakfast with Santa last year here's a suggestion: Open the Museum website (marinersmuseum.org) and look at the Santa appearances. There's bound to be at least one you can enjoy with the kids this year! And take Museum Drive down to the Lion's Bridge to see the huge wreaths draped around the four Guardians of the Bridge! Santa will also be present at the revealing of the wreaths, Saturday December 3 and he'll be happy to pose with your young ones to make it a memorable day! If you don't have kids, or feel a little philanthropic, there's a "Toys for Tots" collection box in the Eagle Lobby. And remember your discount when you visit the Museum Shop! Some select items are 20% off! Well, I still thrill to the prospect of a celebratory Christmas and a New Year filled with promise, a promise that is believable. That's a full lid for 2022. May your holidays bring all the joy you can contain! A Very Merry Christmas to all and a happy and prosperous 2023!

Ron

American Naval History The Civil War

1862

August 6: Destruction of the Arkansas. Confederate Major General Earl Van Dorn orders Lt. Henry Stevens commanding the ironclad ram Arkansas to support an attack on Baton Rouge, Louisiana. The ram's engines break down during an engagement with the ironclad Essex and Lt. Stevens sets his ship afire to prevent her from being captured.

August 10: At a secret rendezvous at Green Cay in the Bahamas, the cruiser Florida is armed and commissioned into Confederate service.

August 24 - June 19, 1864: Cruise of the Alabama. CSS Alabama, is commissioned off Terciera, Azores. She will become the most successful commerce raider of all time, capturing 68 merchantmen valued at more than

\$15,500,000 and sinking 1 warship on a cruise that last for 22 months extends from the Gulf of Mexico to the China Sea.

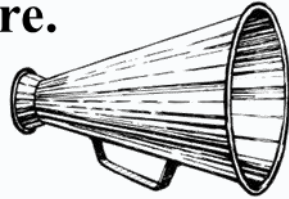
September 4: The CSS Florida runs the blockade into Mobile Bay after yellow fever breaks out on board.

End of part VI of 1862 of the Civil War.



Kearsarge battles Alabama –Tom Freeman painting

D'ye hear, there.



Christmas is coming! Don't forget to visit Santa and let him know what you want and need for the shop! He's watching you, so I hope you were good!!



The Jim Saw that set the standard





The Deckplate

JANUARY 2023

14 HRSMS Monthly Meeting: Mariners' Museum
Nomination of officers
Presentation: David Chelmow - Choosing and milling scale wood

FEBRUARY 2023

11 HRSMS Monthly Meeting: Mariners' Museum
Election of officers
Presentation: Tim Wood - Photographing your model like a pro

MARCH 2023

11 HRSMS Monthly Meeting: Mariners' Museum

April 2023

8 HRSMS Monthly Meeting: Mariners' Museum

MAY 2023

13 HRSMS Monthly Meeting: Mariners' Museum

JUNE 2023

10 HRSMS Monthly Meeting: Mariners' Museum

JULY 2023

8 HRSMS Monthly Meeting: Mariners' Museum
Presentation:

AUGUST 2023

12 HRSMS Monthly meeting:
Presentation: Ryland - Review of Modelcon 2022

SEPTEMBER 2023

9 HRSMS Monthly Meeting: Picnic Newport News City Park
19 Talk like a Pirate Day
Presentation: Picnic

OCTOBER 2023

14 HRSMS Monthly Meeting: Mariners' Museum
Presentation:

NOVEMBER 2022

5&6 Auction end dates
12 HRSMS Monthly Meeting: Mariners' Museum
Presentation: John Cheevers - Carving the Perfect(?) Hull

DECEMBER 2022

10 HRSMS Monthly Meeting: Mariners' Museum
Presentation: Gene Berger - High Tech; the Photo Etching Process



WATCH, QUARTER, AND STATION BILL



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