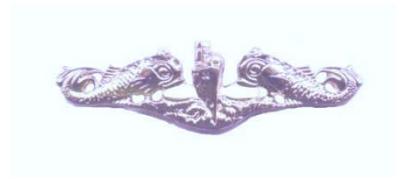


THE DEEP DIVE NEWS

NOVEMBER/DECEMBER 2020



United States Submarine Veterans, Inc.
MPLS/ST. PAUL BASE
Web Page

<https://minneapolissubvets.com/>

Our USSVI Creed

To perpetuate the memory of our shipmates who gave their lives in the pursuit of their duties while serving their country. That their dedication, deeds and supreme sacrifice be a constant source of motivation towards greater accomplishments. Pledge loyalty and patriotism to the United States of America and its Constitution.

In addition to perpetuate the memory of our shipmates, we shall provide a way for all submariners to gather for the mutual benefit and enjoyment. Our common heritage as submariners shall be strengthened by camaraderie.



Lost Boats – November-December

| | | | |
|----------------------------|-----------------|------------------------|-----------------|
| USS Corvina (SS-226) | 11/16/1943 - 82 | USS Sculpin (SS-191) | 11/19/1943 - 63 |
| USS Albacore (SS-218) | 11/07/1944 - 86 | USS Growler (SS-215) | 11/08/1944 - 85 |
| USS Scamp (SS-277) | 11/16/1944 - 83 | USS F-1 (SS-20) (Carp) | 12/17/1917 - 19 |
| USS S-4 (SS-109) (Snapper) | 12/17/1927 - 38 | USS Sealion (SS-195) | 12/10/1941 - 4 |
| USS Capelin (SS-289) | 12/02/1943 - 78 | | |

Base/Region Officers



Central Region Director
Tom Williams III
512-632-9439
texsubvet@yahoo.com

CR/D3 Commander
Daniel Anderson
504-372+2170
dmanderson2007@gmail.com

Commander
John Barnes
7544 Bryant Ave. S.
Richfield, MN 55423-3918
jblastit@gmail.com

Vice Commander
Ken Tibesar
8780 Oakgreen Ave. S.
Hasting, MN 55033-9471
kentibesar@msn.com

Secretary/K4K
David Harms
1247 N. 10th Street
Lake City, MN
55041-2015
dmh538@gmail.com

Treasurer
Jack Fay
2536 Cottage Grove Cr
Woodbury, MN
55129-9752
jedwardfay@gmail.com

MAA/COB/K4K Chair
David Anderson
3431 Kent St. #814
Shoreview, MN
55126
awildwolff662@yahoo.com

Storekeeper

Librarian/Chaplain
Joel Bergstrom
2080 Wheeler St. N
Roseville, MN
55113-5645
bergieja@usfamily.net

Past Commander
Andy Anderson
23611 County Rd 36
Emily, MN
56447
acelect@emily.net

DDN Editor
Dottie Anderson
23611 County Rd 36
Emily, MN
56447
mspddn@gmail.com

BASE COMMANDER'S CORNER

Well, here we are in the middle of November and have survived the first snowstorms and the elections. I only wish we could say that COVID has gone away. I was tested at the VA hospital a couple of weeks ago and it was negative. They had a drive-thru system that worked well. The worst part of taking the test is waiting for the results

Because COVID-19 seems to be getting worse instead of better the board has decided to cancel meetings until further notice. When we are able to schedule a meeting safely it will be a Christmas party-style of meeting.

Just a reminder the Base dues have been waved for this year. You will have to pay USSVI National dues of \$25.00. Some have sent their dues anyway as a donation to the base.

John Barnes

Base Commander



Merry Christmas



OUR BIRTHDAY BOYS

NOVEMBER

Rod Johnson 2nd
Dan Lee 3rd
Doug Dokken 4th
Rob Rueckert 9th
Lyle Holm 10th
Jack Dischene 16th
Dale Clark 18th
Wally Morrissette 20th
Jon Amtower 24th
Andy Anderson 24th

DECEMBER

Gerald Davey 4th
Dick Holtz 5th
Shelden McElhiney 9th
Dave Ferguson 19th
Guy Jones 19th
Harold Lang 29th
John Hlavac 31st
Mike Mohs 31st



CHAPLAIN'S CORNER

Greetings Shipmates.

If I were writing this in NORMAL times, we would be at our December meeting and looking forward to Christmas. As you all know these are not normal times. The Virus is still with us and is back with a vengeance, and at this time all I can say about the election is "Stay Calm and keep counting". I know things will get better and we can look forward to Thanksgiving and Christmas. I know it will be a while, but I am sure looking forward to seeing everyone again.

The Lost Boat Ceremony for November/December is included for everyone to read. Please begin with the Prayer for November/December:

Dear Heavenly Father, please bless all of our Submariners and their families through out the world. Please make this a joyous time of the year for everyone. This joyous time of the year is celebrated by the Jewish faith with their holy days of observances. It is the time of year we remember that a child was born, called Jesus of Nazareth. His teachings here on earth created the world of Christianity. A religion embraced by many. It is also a time of giving from the heart, especially to those less fortunate than ourselves. Let the holiday season bring happiness and good will to all, both now and in the years to come.

These blessings we ask of you. Amen

Lost Boats – November-December

| | | | |
|-----------------------------------|------------------------|-------------------------------|------------------------|
| <i>USS Corvina (SS-226)</i> | <i>11/16/1943 - 82</i> | <i>USS Sculpin (SS-191)</i> | <i>11/19/1943 - 63</i> |
| <i>USS Albacore (SS-218)</i> | <i>11/07/1944 - 86</i> | <i>USS Growler (SS-215)</i> | <i>11/08/1944 - 85</i> |
| <i>USS Scamp (SS-277)</i> | <i>11/16/1944 - 83</i> | <i>USS F-1 (SS-20) (Carp)</i> | <i>12/17/1917 - 19</i> |
| <i>USS S-4 (SS-109) (Snapper)</i> | <i>12/17/1927 - 38</i> | <i>USS Sealion (SS-195)</i> | <i>12/10/1941 - 4</i> |
| <i>USS Capelin (SS-289)</i> | <i>12/02/1943 - 78</i> | | |

Closing Prayer:

God be in our head, and in our understanding; God be in our eyes, and in our looking;

God be in our mouth, and our speaking; God be in our hearts, and in our thinking;

God be at our end, and our departing;

Amen

Joel Bergstrom, Base Chaplain

Base Chaplain

IN WATERS DEEP

by Eileen Mahoney (Submitted by John Hlavac)

*In ocean wastes no poppies blow,
No crosses stand in ordered row,*

*There young hearts sleep... beneath the wave...
The spirited, the good, the brave,...*

*But stars a constant vigil keep,
For them who lie beneath the deep.*

*'Tis true you cannot kneel in prayer
On certain spot and think. "He's there."*

*But you can to the ocean go...
See whitecaps marching row on row;*

*Know one for him will always ride...
In and out... with every tide.*

*And when your span of life is passed,
He'll meet you at the "Captain's Mast."*

*And they who mourn on distant shore
For sailors who'll come home no more,*

*Can dry their tears and pray for these
Who rest beneath the heaving seas...*

*For stars that shine and winds that blow
And whitecaps marching row on row.*

*And they can never lonely be
For when they lived... they chose the sea.*



VIRTUAL "GOODIE" EXCHANGE

In a "normal" year we would be meeting in December and enjoying sampling Christmas goodies donated by the wives of our members. Because we cannot meet in person, here are recipes donated by several of the wives. Enjoy!

Dottie Anderson's Best ever Fruitcake

- 1 Jar None-Such" Mince meat (regular or Rum & Brandy)
- 2 1/2 cups flour
- 1 tsp baking soda
- 2 eggs, slightly beaten
- 1 14 oz.can sweetened condensed milk
- 2 cups (1lb) mixed candied fruit
- 1 cup coarsly chopped walnuts

Butter a springform or 9 inch tube pan, line with waxed paper and butter again, sift flour and soda. Combine eggs, mincemeat, condensed milk, fruit and nuts. Fold in dry ingredients, pour into pan, Bake at 300degrees for 1.5-2 hours or until center springs back when touched and top is golden. Turn out and remove paper

Rose Ann Bergstroms Chocolate Covered Peanut Clusters

- 2 lbs white almond bark/coating
- 24 oz chocolate chips
- 1 can Spanish peanuts

Melt bark and chocolate in microwave, stir in nuts and drop on waxed paper. Add more nuts to suit your taste.

Penny Marquis' Better than S*x Cake

- 1 German Chocolate cake mix—made according to package directions
- 2 Heath Bars, crushed
- 1 cup Seetened Condensed Milk
- 1 cupt Butterscotch ice cream topping

Whipped cream for topping

Preheat oven to350, bake cake as directed. Cool 5-10 minutes. Using a wooding spoon handlel poke holes through the top of the cake, coold for another 20 minutes. Drizzle sweetened condensed milk and butterscotch topping into the holes an around top of the cake. Sprinkel the Heath bars ofer the top. Serve with whipped cream or topping.

Deb Steinke's Christmas Popcorn

- About 6 quarts popped popcorn
- 8-10 ounces white melted almond bark/coating
- Pour melted bark over popcorn and stir. Place on waxed paper, sprinkle with colored sugar. Let dry.
- Will keep a few weeks stored in a glass jar



VIRTUAL "GOODIE" EXCHANGE, CONTINUED

Dottie Anderson's Peppermint Bark

1-2 lbs White coating Crushed peppermint candies or candy canes, or just buy crushed peppermint
Melt coating in microwave, stir in crushed peppermint, pour onto waxed paper or foil covered cookie sheet.
Break up when cool

Deb Steinke's Pineapple Macadamia Pound Cake

2/3 Cup dried pineapple; 2/3 cup boiling water
1 1/2 cups flour; 1/2 tsp baking powder
1/4 tsp salt; 3/4 cup unsalted butter, softened
1 1/4 cups sugar; 3 large eggs
1/2 cup milk; 1 Tbsp dark rum
1 tsp vanilla extract; 3/4 cup coarsely chopped macadamia nuts

Heat oven to 325, sift together flour, baking powder and salt—set aside. Beat butter and sugar at high speed until light—about 3 minutes. Add eggs one at a time, mixing well after each one. Reduct mizer to low speed, add milk, rum and vanilla, add flour mixture, mix just until combined; fold in pineapple and nuts. Grease and flour an 8 1/2 x401/2 loaf pan, pour batter into pan, bake until a wooden toothpick inserted in center omes out clean—about 1 1/2 hours.

Cool in pan 10 minutes, invert on wire rack and cool completely before slicing

Deb Steinke's Oatmeal Jam Bars

1/2 cup packed brown sugar; 3/4 cup to 1 cup whole wheat flour
1/4 teaspoon baking soda; 1/8 teaspoon salt
1 cup rolled oats; 1/2 cup butter, softened
Use scant 2/3 cup seedless raspberry jam, or other jam of choice

Preheat oven to 350 °F Grease one 8-inch square pan.

Combine brown sugar, flour, baking soda, salt and rolled oats.

add butter using your hands or a pastry blender to form a crumbly mixture.

Press 2 cups of the mixture into the bottom of the prepared pan.

Spread jam over the mixture to within 1/4 inch of the pan edge.

sprinkle the remaining crumb mixture over the top, and lightly press it into the jam.

Bake for 35 to 40 minutes or until lightly browned. Allow to cool before cutting into bars.

