

S'NAG-A-NEWS

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General Meeting Minutes

Present: Laurel Sheppard, Mag Ranft, Steve Ranft, Andy Dennis, John Guegold, Steve Locsey & Dave Foley

Program – Dave Foley's trip to Turks & Caicos

50/50 Raffle winner

John Guegold won & donated the winnings back to the club.

Member Raffle

Treasurer's Report
\$ 6,318.86

Announcements

1. Clothing embroidery is \$9.50 per item for our 3 color logo. We have 11 items but need 12, so bring your clothing in soon!
2. Our Holiday Dinner will be December 3rd, 7 pm at Steve Locsey's home (5400 Woodville Court, Columbus, OH 43230). The program will be a Seacore presentation. The event will be a potluck.
3. Member of the Year and Spasm of the Year Letters of nomination are due by October 20, 2016. Send to steveranft@hotmail.com
4. 2016 Club membership dues are \$30.00, \$40 for husband/wife. 2016 Ohio Council dues are \$9.00.
5. Please contact Laurel Sheppard and Dave Foley with any program ideas for 2017.

6. Please contact Ryan Jones and Steve Locsey with any activities and dive ideas for 2017.

7. Our World Underwater Dive and Travel Expo will be held in Chicago, February 24-26, 2017. FMI: www.ourworldunderwater.com/chicago

8. Our Cozumel dive trip will be the last week of February or First week of March. Details at the November membership meeting

9. Club logo patches and decals are available to new club members as a part of their membership dues. Returning members can purchase extra decals/stickers at a cost of \$1.00 each—these are plastic/waterproof--and extra patches for \$2.00 each while they last.

Dues can be mailed to:

Glenn Mitchell
120 N. Warren Ave.
Columbus, OH 43204

10. Facebook: You can find the Club Facebook page by going to: <http://en-gb.facebook.com/pages/Columbus-Sea-Nags-SCUBA-Divers-/289276535926?v=wall>, thanks to Andy Dennis.

11. Twitter page!! Thanks to **Josh Carney**, the club now has a **Twitter page**: <@CbusSeaNags>. Check it out today!

Calendar of Upcoming Events

2016

Nov

3 General Meeting @ Planks, 8:00 PM Program: Quarry Diving in the Midwest, Laurel Sheppard

17 Executive Meeting @ Planks, 7:00 PM

Dec

1 General Meeting @ Planks, 8:00 PM Program: Diving Grenada

3 Holiday Potluck at Steve Locsey's house 7:00 PM

15 Executive Meeting @ Planks, 7:00 PM

2017

Jan

5 General Meeting @ Planks, 8:00 PM Program: TBD

19 Executive Meeting @ Planks, 7:00 PM

Feb

2 General Meeting @ Planks, 8:00 PM Program: TBD

16 Executive Meeting @ Planks, 7:00 PM

Mar

2 General Meeting @ Planks, 8:00 PM Program: TBD

16 Executive Meeting @ Planks, 7:00 PM

Apr

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- 6 General Meeting @ Planks, 8:00 PM Program: TBD
20 Executive Meeting @ Planks, 7:00 PM
- May
4 General Meeting @ Planks, 8:00 PM Program: TBD
18 Executive Meeting @ Planks, 7:00 PM
- June
1 General Meeting @ Planks, 8:00 PM Program: TBD
15 Executive Meeting @ Planks, 7:00 PM
- July
6 General Meeting @ Planks, 8:00 PM Program: TBD
20 Executive Meeting @ Planks, 7:00 PM
- Aug
3 General Meeting @ Planks, 8:00 PM Program: TBD
17 Executive Meeting @ Planks, 7:00 PM
- Sept
7 General Meeting @ Planks, 8:00 PM Program: TBD
21 Executive Meeting @ Planks, 7:00 PM
- Oct
5 General Meeting @ Planks, 8:00 PM Program: TBD
19 Executive Meeting @ Planks, 7:00 PM
- Nov
2 General Meeting @ Planks, 8:00 PM Program: TBD
16 Executive Meeting @ Planks, 7:00 PM
- Dec
7 General Meeting @ Planks, 8:00 PM Program: TBD
21 Executive Meeting @ Planks, 7:00 PM

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Spasms

None reported

Oral Reports

None reported

Written Reports

Fall Diving in New England Waters

By Rob Robison

Diving New England waters in the fall is never dull. Even if the lobster season has waned, there is always something to see. Case in point: Last weekend on Friday Sept. 23rd, I made two dives, one with Michael Gardner at Plymouth Beach, scene of a number of night dives and daytime underwater excursions this past year, as well as a Saturday dive the next morning at Ft Wetherill, RI, with Neptunes Peter Ninh, Charlie Perretti, and Mike Vaughan. We were searching for tropicals for Boston's NE Aquarium along with other divers from the Aquarium and various and sundry participating clubs and dive shops. Dive 1. Mike and I met at Plymouth Beach on a sunshiny Friday morning around 9 AM, quickly dressed for the water, and headed out at a leisurely pace on a receding tide.



Executive Meeting Highlights

October 20 @ Planks, 7:00 PM Present:

All members are welcome to attend
Executive Meetings

Dive Reports

Please send dive reports to

[<ColumbusSeaNagsNewsletter@gmail.com>](mailto:ColumbusSeaNagsNewsletter@gmail.com)

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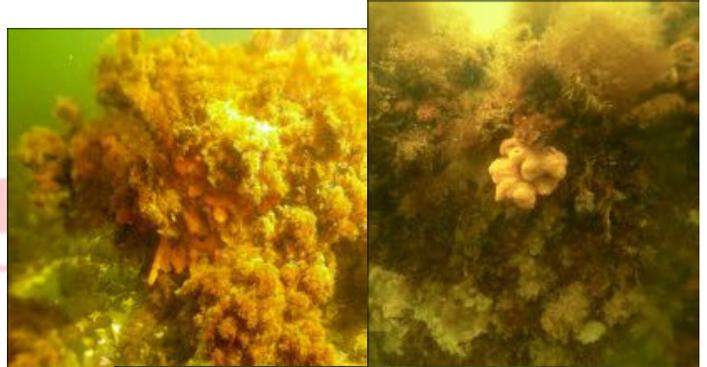
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Mike touching down

Our max depth was somewhere between 6' -10' with a balmy 62°-63° for water temp depending on whose gauge we were looking at, and a dive time of 60 minutes. Vis was cloudy beyond five feet as you can see above.

Who would have guessed that we would catch two nice lobsters apiece at that shallow depth or that we would see a lot of wonderful sights? For example, close to shore, one glides over a patch of eel grass on the way out, and passing across the sand there might be a crab half-buried in disguise ready for



Eel grass

Half-hidden crab



Finger sponge

ambush, a fist-like finger sponge waving on a rock, or a patch of Boring sponge (below) encrusting a boulder reflecting the sunlight like a clump of gold. In addition to the lobsters we caught throughout the dive, we found a Red beard sponge, an orange-like sponge

cluster, and a sex-starved crab celebrating its conquest as if dancing to a triumphant Ode to Joy.

After brunch at the Water Street Café in Plymouth, Mike headed to his favorite dive shop, gassed up his tank, and returned to the ocean for three more lobsters. I headed home and enjoyed a delightful nap, like the retired person that I am, to rest up for the next day's dive.

Dive 2. Ft. Wetherill Sept. 24. Saturday morning, I arose literally at the crack of dawn, threw my damp gear into the car, and headed to Ft. Wetherill, RI to meet up with Neptunes Peter, Mike, and Charlie in search of the tropical fish that migrate north annually with the warm Gulf current. Every year about this time, the New England Aquarium sponsors a tropical fish collection day and cookout to help bolster their collection efforts for their displays. Last year, Mike Vaughan and I were

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the only ones to find and bag three butterfly fish. This year, we were skunked; someone else found and bagged two. By the time I arrived, Peter was just returning from an early morning spearfishing dive during which he bagged a nice Tautog, and Mike and Charlie were already in the process of gearing up. I caught up as quickly as possible and surprisingly found myself out in the water ready to go with Charlie before the other two. Mike had struck up a conversation with a diver from United Divers Inc. of Somerville and was last in the water.



Urchin-filled crack

We divvied up the chores on the dive so that Mike would hunt the tropicals, Charlie would carry the float line, and I would take photos, while Peter provided general support. On the way out, we ran across a small cache of beer bottles on the bottom, two empties and one unopened, clearly a fisherman's hot spot, plus a boulder crack full of sea urchins and many schools of Cunner small fry.



Charlie waiting patiently

Peter caught up with us later after having changed his gear configuration over from spear hunting to collecting.



Cunner array



Mike hunting tropical critters



Charlie bearing the flag line



beer bottle

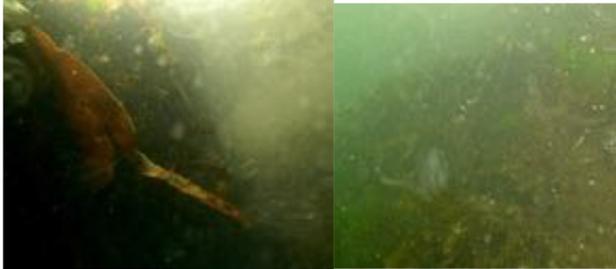


White tunicates

The 68° water temperature was so inviting we

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were blitzed by clouds of diaphanous comb jelly fish and their relatives. For example, I don't know about you but I



had never noticed nor do I recall ever having seen a parachute shaped hydrozoan called a Many-Ribbed Hydromedusa. It was surrounded by comb jellies and other relatives plus some from the tunicate family as well. In particular, there were many translucent worm-



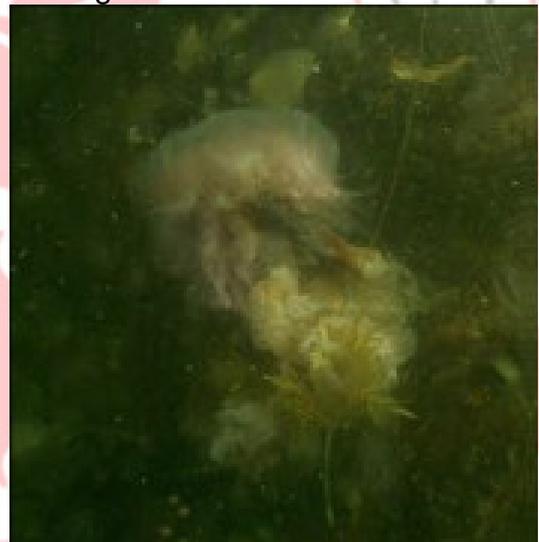
Peter's flashlight illuminating Salps

Rock face

like critters that seemed to give off LED-style points of light arrayed in parallel columns. Thanks to NOAA scientist and Neptune Charlie Perretti, I have learned these transparent animals are called Salps (Below).



On the way back to the exit ramp, Mike also spotted a large Lion's Mane or Portuguese Man-of-War jelly, which we approached with great care because of their intensely painful stinging tentacles. A common star fish, a Scup, and a Northern puffer were also sighted.

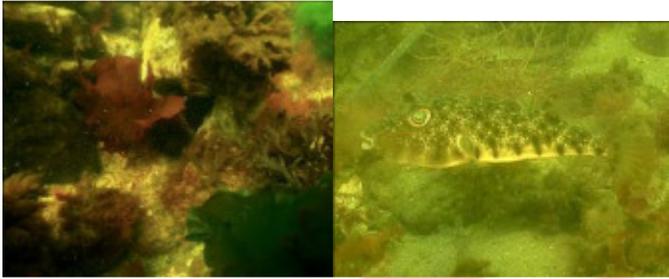


Large lion's mane or man-of-war jelly

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Sea lettuce hiding an urchin Northern puffer
Our max depth was 25,' but we averaged around 10' or so with a bottom time of 96 minutes and vis ranging from a cloudy 4-5' to 7-10'. This may have been the last decent dive weekend for a while, given the current weather patterns. Regardless, I hope to see you out there getting wet a bit more this fall before the Polar Express winds arrive. Dive safely everyone and keep diving into it. You never know what you may find the next time you get wet.

Rob

Boo at the Zoo

By Laurel Sheppard

My dive was at 7pm but I arrived a little early since I was worried about traffic. After signing in at the volunteer center I headed over to Discovery Reef. Because of the warm weather, the crowds were getting larger. I was glad to get inside away from the noise. In the kitchen I prepared the food, which involves chopping up seafood and putting it in jars. We also feed the fish corn and other vegetables. Tonight it was corn, scallops, a few fish, wet slurry (a combination of krill and plankton) and nori (dried Japanese seaweed used in sushi). The jars are put in a mesh bag with a weight attached, which is dropped in before you get in. The zebra shark has been trained to go into a holding tank in the back. We do feed the bamboo and epaulette sharks; the bonnetheads are fed at the surface. After preparing the food I got my gear together.

They provide everything except for wetsuit though I did buy my own ankle weights so I didn't have to adjust them every time. The tank is too small to swim with fins so we have to walk on the bottom. It's sort of like walking on the moon unless you're really weighted down. We have to be negatively buoyant so also wear extra weight which is integrated with the buoyancy compensator vest.



Pufferfish attack! (has spines)

The skeleton suit goes over your wetsuit and the mask over your dive mask. You even have skeleton feet and gloves. After I geared up, (the other diver who was talking had already gone downstairs to warm up the crowd), I had to wait until the security person arrived because of new safety rules. So I sat on the bench and sweated for a few minutes.

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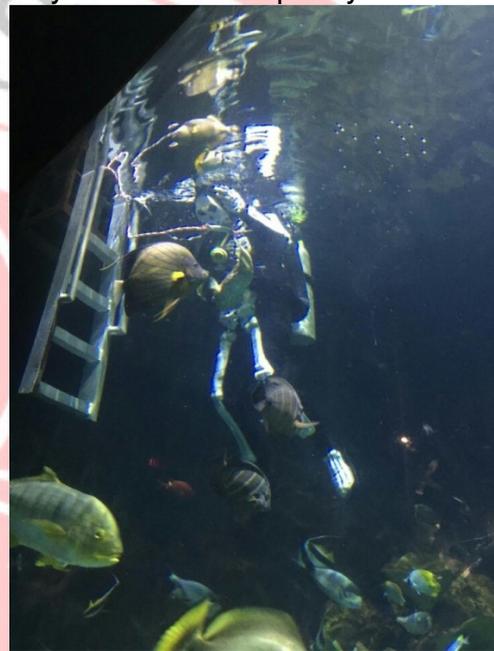
The red cable is hooked to our gear so they can pull us out if something happens. Another new safety rule.

Finally I was allowed to get in the water. You climb down this ladder as seen in the photo. Everything went fairly smoothly except for some minor wardrobe malfunctions. The left glove had a hole in it and the skeleton mask had to be pulled down frequently so I could see. It actually is a hood and you can see the black part floating up in the pictures, which I actually think makes it more dramatic.



Feeding the unicorn fish

move back and forth so everyone can see. It was quite crowded. I also wave at everyone especially all the kids in front. Only scared one this time. I also spread the smaller sized food among the coral, which is all artificial by the way. Since I didn't have much food when I was done I walked around waving at the crowd for a few minutes. When it was time to go back up I inflate my BC and float up as you can see.



Back to the surface

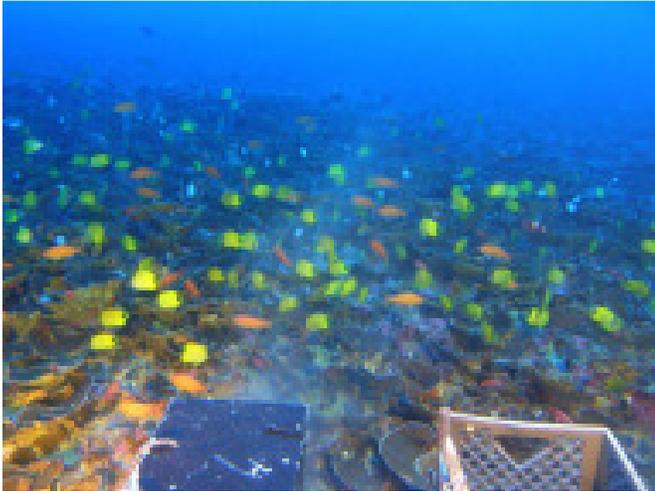
After the dive you have to rinse all of your gear and put it away plus squeegee the floor and fill out the dive log. So I didn't get out of there until after 8pm. But all the effort is worth it because you get to dive among all the beautiful fish and entertain/educate the crowd.

Environmental News

Hawaii scientists gain ground on mysterious deep sea coral off Hawaiian islands

By Moanike'ala Nabarro, Oct 4, 2016

I usually do most of the feeding in front and



Some researchers right here in Hawaii think the key to saving coral reefs could be lurking in the deep. Coral as we know it lives in shallow waters, and many reefs around the world are either struggling or dying off.

But congregating just off the main Hawaiian islands, 100 to 500 feet below the ocean's surface is a whole new world of coral that is thriving!

"These deep reefs are more protected so they're more pristine. The hope is that if we can find and protect these deep reefs maybe one day they can help our shallow reefs recover," said researcher Heather Spalding, University of Hawaii Manoa Dept. of Botany.

Spalding and more than a dozen researchers from UH Manoa, NOAA and the Bishop Museum survey anything from the deep sea coral's anatomy to organisms that linger around it.

Scientists are just beginning to scratch the surface and have stumbled upon never been seen life forms along the way.

"It turns out there's gardens of limu that form down at these depths sort of waving in the water. Meadows of over 70 different kinds of limu species and about half of these are new to science," said

Spalding.

Marine life is also an important piece to the puzzle. Scientists track animal's movements. They discovered behavioral changes in some of them while in deeper waters.

Like Spalding, UH Manoa Professor Brian Popp has been on a number of expeditions and was taken aback by the intermingling of certain animals.

"We found there was a group of Ulua that were schooling with the Galapagos sharks and they fed with the Galapagos sharks and they sat higher on the food chain. If we understand what they're feeding on and what they are eating we can protect both their prey as well as the predator themselves," Popp said.

Scientists said submersibles are vital to their research. The vessels help pinpoint exactly what area should be surveyed. But utilizing them can cost \$30,000 to \$40,000 a day. Research is funded by NOAA and monies are drying up.

"If we want to understand the coral reef ecosystem we have to examine it across that entire depth range and we need the tools and the funding to be able to do that and answer the pressing questions that we have concerning coral reef conservation today," explained Spalding.

Until more funding is released, their next expedition is still pending.

Source:

<http://www.kitv.com/story/33318643/hawaii-scientists-gain-ground-on-mysterious-deep-sea-coral-off-hawaiian-islands>

Log Book

Divers stumble upon Japanese warship in Malaysian waters

By



A New Zealand navy diver recovers unexploded ordnance in the Solomons.

It involves personnel from New Zealand, Australia, Britain and Canada.

Operation Render Safe is a three-week-long exercise to remove explosive remnants from World War II that can be found scattered over land and sea in the Solomons.

The commander of HMNZS Manawanui, Lieutenant Commander Muzz Kennett, said the New Zealand team had been working in the Russell Island group, to the northwest of Guadalcanal, aiming to ensure communities and the waters they relied on were safe.

"We have found 250 pound bombs and smaller ordnance - one village we found up to 52 pieces of ordnance that we removed and detonated some explosives to get rid of them.

"It's working really well, we have been busy, and in the last five days we have got rid of approximately 400 pounds of ordnance."

Operation Render Safe, which this year runs from 15 September to 7 October, takes place every two years and is led by the Australian Defence Force (ADF).

About 120 ADF personnel are working with 40 specialists from New Zealand, Canada and the United Kingdom, with the cooperation of the Solomon Islands Government and in partnership

with the Royal Solomon Islands Police Force.



New Zealand navy divers hold up recovered unexploded ordnance.

A similar operation in 2014 cleared 109 sites on the Papua New Guinea island of Bougainville of 2293 ammunition items, containing more than 16 tonnes of explosives.

Source:

<http://www.radionz.co.nz/international/pacific-news/313858/nz-divers-help-clear-wwii-bombs-in-solomons>

Why are these wine producers aging their bottles under the sea?

By Courtney Schiessl, Sept 22, 2016

In a time when more wines are available to consumers than ever before, not only are sommeliers constantly looking for new and interesting bottles, but winemakers themselves are looking for innovative, unique ways of making wine. When it comes to aging, producers are experimenting with types of oak, concrete vessel shapes, amphorae, solera systems, sur lie — the list goes on. But all around the world, some producers are looking to aging techniques that quite literally lie at greater depths, foregoing those land-aging techniques to experiment under the sea. Does the new frontier of wine aging lie underwater?

One of the first winemakers to experiment with underwater aging was Spaniard Raúl Pérez,

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already known for his innovative work championing the indigenous grape varieties of northwestern Spain. Pérez first decided to age wine underwater in 2003 when he sank bottles of Albariño grown in Rías Baixas vineyards just 500 feet from the ocean in a nearby bay for 60 days, later dubbing the bottles “Sketch.” Since then, more than a handful of producers around the world have experimented with underwater aging, from Mira Winery in Napa to Chateau Larrivet Haut Brion in Bordeaux to Louis Roederer in Champagne. Wines are being aged underwater in France, Spain, Italy, Greece, the U.S., Chile, South Africa, Australia, and beyond.

Which brings up an important question: why? Why have so many producers around the world thought that underwater aging might be a worthwhile next step for their wines? Many cite the recent discoveries of intact bottles of wine at shipwreck sites as inspiration, particularly the 2010 discovery of 168 Champagne bottles aboard a 19th-century shipwreck in the Baltic Sea. Some of these 170-year-old bottles were actually drinkable, even retaining a slight fizz, with a bottle of Veuve Clicquot selling for a whopping 15,000 euros at auction. This was the direct inspiration for Clicquot’s “Cellar in the Sea,” a 50-year experiment to see how the house’s Champagne bottles sunk near the site of the shipwreck will age (the bottles were sunk in 2014, so only 48 more years to go!).

However, the reasons to turn to the sea can also boil down to mere practicality; another pioneer of the method, Piero Lugano of Bisson in Liguria, found in 2008 that his wine shop simply didn’t have enough space to age the sparkling wine he wanted to make. The solution? To plunge 6,500 bottles into the sea off the Ligurian coastline the following spring, which they retrieved over a year later (after 10 consecutive dives to locate them, that is). And

don’t think it’s just sparkling wine that’s being aged underwater; white, red, rosé, and even sherry lie in the ocean’s depths. Above all, the winemakers who choose to experiment with underwater aging believe that the oceanic factors of consistent temperature, lack of light, relative lack of oxygen, underwater pressure, and movement from tides will have a positive (or at least interesting) effect on their wines.

Like most vinification methods, there are different philosophies when it comes to underwater aging. Most producers choose to employ some variation of finished bottles being held in a secure cage underwater, but differences can be seen in whether the winemaker chooses to filter or not filter the wine before aging (some believing that unfiltered wine can better interact with its environment) or which closure is used to seal the wine (i.e, cork or crown cap). The choice of location plays a factor as well; the temperature of the water in which the wine is aged must not be too warm or cold, and the actual depth in which the wine is placed matters as well. According to the FDA, “every ten meters of depth at which a wine is aged subjects wine bottle seals to one atmosphere of pressure,” affecting how the wine interacts with the seawater around it.

A few winemakers, on the other hand, are choosing to age entire barrels of wine rather than individual bottles, believing that this will have more of an effect on the wine. Julie Benau’s “Libero” Picpoul uses the ocean’s movement as a way of lees-stirring as the barrel sits in an oyster bed in the Mediterranean Sea, and Chateau Larrivet Haut Brion’s “Neptune” Bordeaux blend barrel actually varies in depth as the tides rise and fall, moving from 20 feet below the surface to one foot above and actually becoming exposed to the air. And then there are winemakers that,

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rather than leaving their wine to the whims of the ocean, are creating their own underwater environments for aging – Australia's Ben Portet and South Africa's Craig Hawkins are each experimenting with submerging barrels in tanks filled with fresh water.

So now to the bottom line: What effect, if any, does underwater aging have on the finished wine? Well, it's still a little unclear. Mira Winery, which is among the research leaders and has dubbed the method "aquaair" (a play on "terroir"), concludes that wine aged underwater has an accelerated aging effect; its 2009 Cabernet Sauvignon, left underwater for three months, tasted as if it had aged an additional two years when compared with a land-aged version. Chateau Larrivet Haut-Brion made similar conclusions, saying that the underwater-aged wine had more complexity and approachability than its land-aged counterpart. Interestingly enough, the Australian and South African winemakers who aged their wines in "artificial" underwater environments found the opposite, that the wines were fresher, with more tannin.

Other winemakers, particularly producers of white and sparkling wines, have seen positive but immeasurable effects, simply noting that the wines tend to have more interesting non-fruit, earth, and saline characteristics. That said, to the outside observer the results may not even be noticeable if not for the mention that the wine was aged underwater in the first place. Whether or not consumers notice a difference in taste, they will certainly notice a difference in price of wine aged underwater. Between new equipment, specialized manpower, potential for loss, and sheer marketing value, the price of these wines can be very high, often upwards of \$80 for wines that normally would cost around \$20 or \$30. Mira's now-sold-out underwater Cabernet

Sauvignon sold for a whopping \$500; in comparison, the land-aged version cost \$48.

The future of underwater aging, therefore is unclear. While there are still wineries committed to it, such as Viña Maris in Spain, dedicated solely to underwater aging, it seems that some wineries have deemed the process unworthy of the risk. Pioneer Raúl Pérez, for instance, now ages only a small percentage of Sketch Albariño underwater for research purposes; due to a large amount of spoilage from one vintage, all commercially available Sketch is aged on land. Legal barriers may stop this frontier's research as well; a March 2014 FDA declaration deemed the practice illegal after looking into Mira Winery's methodology, citing the risk for unsafe substances to enter the bottles in the water.

In the end, is underwater aging a gimmick or worthwhile pursuit? With research into the subject still so young, it's hard to say, but probably a bit of both. With multiple sources noting that wines develop faster under the sea, it seems that underwater aging does have an effect, but is it a desired effect? And even more so, is it worth the costly effort to achieve what time may be able to do on its own? With the research still early and actual results not very conclusive, it seems that right now the cost to the consumer does not justify the sometimes-imperceptible result. Does that mean that research efforts should end? Absolutely not. While it's unlikely that ocean waters will be filled with entire harvests of wine in 20 years, once these production methods are better honed, who knows? We may be donning scuba gear to retrieve some of the world's most interesting wines.

Source:

<http://vinepair.com/articles/underwater-aging-isnt-worth-it-yet/>

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1/2 Page \$20.00
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NEXT MEETING: 8:00 p.m., Plank's Café, Thurs., November 3, 2016. Donn Ellerbrocks' Palau trip

The Columbus Sea Nags

