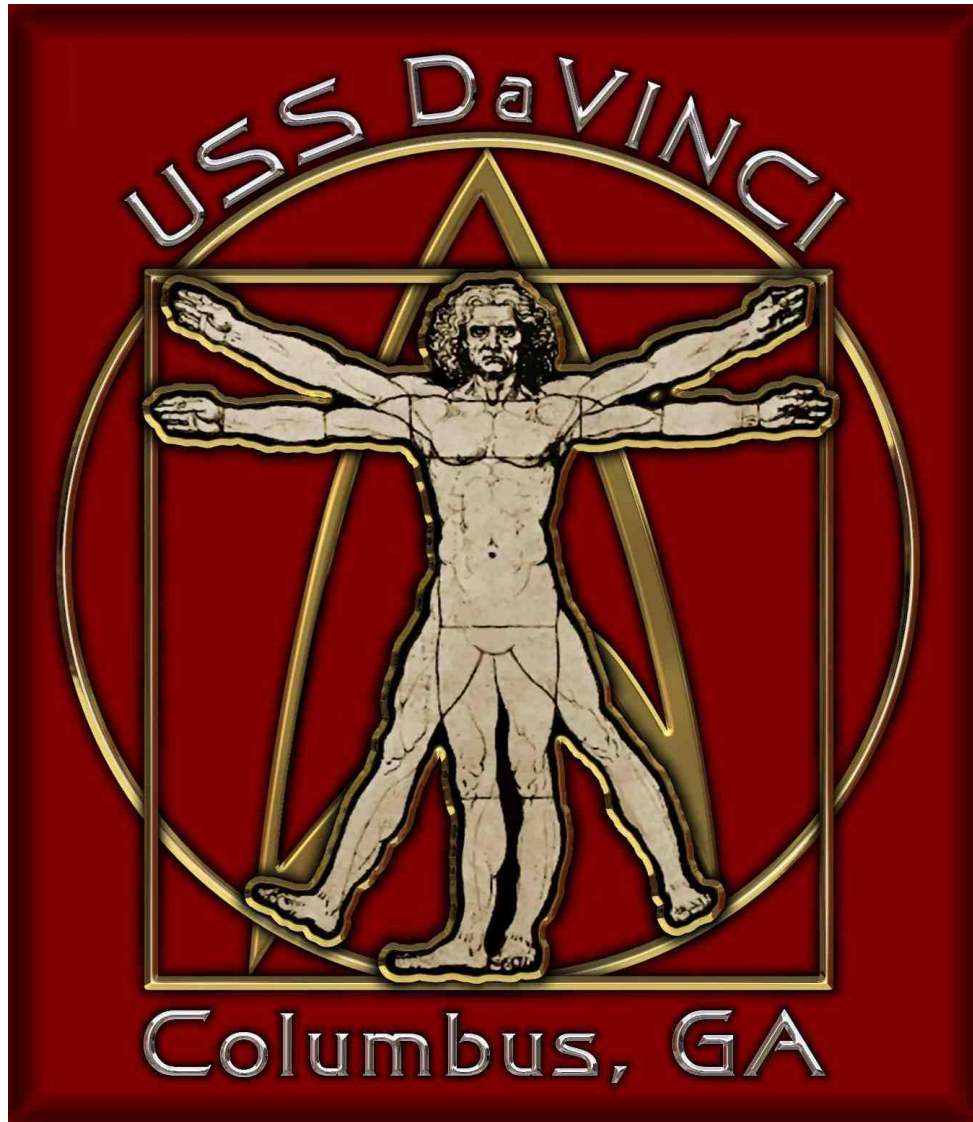


DAVINCI PILOT

Newsletter of the USS DaVinci, NCC-74671, Columbus, GA
Volume 28 Number 03 – November 2021



*A Local Chapter of Starfleet, the
International Star Trek Fan Association*

****Starfleet's 2018 Electronic Newsletter of the Year****
****Starfleet's 2019 Chapter of the Year****

USS DAVINCI STAFF ROSTER

Commanding Officer

RADM Joe Perry

Executive Officer

Mike Watkins

Operations Officer

VACANT

Community Service Officer

ENS Steve Cushing

Finance Officer

VACANT

Publications Officer

LTJG Leiko Koone

Records Officer

ADM Russell Ruhland

Science Officer

LT Scott Roop

Computer Science Officer

LTJG Leiko Koone

Counselor

CDR Diane Ruhland

Medical Officer

RADM Jeff Kirkland

Morale Officer

LT Dutch Cummings

Engineering Officer

VACANT

Communications Officer

LT Todd Kes

Quartermaster

LTCDR Randy Dunn

Security Chief

LT Scott Roop

Cadet Corps Commander

VACANT

UPCOMING EVENTS

**** 15 November, Night Out/Membership Meeting, McAllister's Deli 6:30 pm**



THE INTERNATIONAL
STAR TREK FAN ASSOCIATION, INC.



HAPPY BIRTHDAY!



Here are just a few of the following DaVinci personnel, Star Trek celebrities, and historical events that are celebrating birthdays or anniversaries this month.

NASA Launches Mariner 10 Spacecraft (1873)	3 rd
ENS Latisha Spikes-Brown	4th
Eric Menyuk (The Traveler, <i>The Next Generation</i>)	5 th
Armin Shimerman (Quark, <i>Deep Space Nine</i>)	5 th
Robert Duncan McNeill (LT Tom Paris, <i>Voyager</i>)	9 th
Max Grodenchik (Rom, <i>Deep Space Nine</i>)	12 th
CADET Elijah Howe	13th
Whoopi Goldberg (Guinan, <i>The Next Generation</i>)	13 th
<i>Star Trek: Generations</i> Premier (1994)	18 th
NASA Astronaut Alan Shepard (1923)	18 th
Terry Farrell (LTCMDR Jadzia Dax, <i>Deep Space Nine</i>)	19 th
Robert Beltran (CMDR Chakotay, <i>Voyager</i>)	19 th
Apollo 12 Lands on the Moon (1969)	19 th
Alexander Siddig (Dr. Julian Bashir, <i>Deep Space Nine</i>)	21 st
<i>Star Trek: First Contact</i> Premier (1996)	22 nd
Denise Crosby (LT Tasha Yar, CDR Sela, <i>The Next Generation</i>)	24 th
Dwight Schultz (LT Reginald Barclay, <i>The Next Generation</i> , <i>Voyager</i>)	24 th
CDR Diane Ruhland	25th
Jeffrey Hunter (CPT Christopher Pike, <i>TOS</i>)	25 th
Ricardo Montalban (Khan Noonian Singh, <i>TOS</i>)	25 th
Kenneth Mitchell (Kol, <i>Discovery</i>)	25 th
USS Enterprise, World's First Nuclear-Powered Aircraft Carrier, Commissioned (1961)	25 th
<i>Star Trek IV: The Voyage Home</i> Premier (1986)	26 th
2LT Mackey Carter	27th
NASA successfully launches Atlas-Centaur rocket (1963)	27 th
Scarlet Pomers (Naomi Wildman, <i>Voyager</i>)	28 th

REPLIMAT RECIPES

November dawns with a crisp autumn chill in the evening air. Thanksgiving will be here in only a few short weeks. Along with the traditional turkey and fixin's, how about adding a bit of Trek to the menu? Food and drink are important for any holiday gathering. Here are a few Star Trek inspired recipes to delight your family and friends.

Raktajino

From Quark's Bar at Star Trek: The Experience

<https://geekshockpodcast.com/quarks-bar-drinks/>

"Raktajino was like Klingon style coffee on the TV show, but at Quark's it was an alcoholic drink."

Ingredients:

1 oz Starbucks Coffee Liqueur (you can substitute Kahlua)
1 oz Godiva Chocolate Liqueur
1 oz Butterscotch Schnapps
about 2 oz Half & Half
.5 oz (about two squirts) Hershey's Chocolate Syrup

In a shaker cup, combine the alcohol and chocolate syrup, then shake vigorously.
Add the Half & Half and shake gently (if you shake too hard, it gets very frothy).
Pour over ice into a tall glass and enjoy!

Saurian Brandy

From Quark's Bar at Star Trek: The Experience

<https://geekshockpodcast.com/quarks-bar-drinks/>

Saurian Brandy is a martini-style drink.

Ingredients:

1.5 oz Smirnoff Vanilla Twist Vodka
1 oz Banana Liqueur
.5 oz Godiva Chocolate Liqueur

In a Shaker cup, combine the Vodka and Banana Liqueur with ice.

Shake gently, then pour into a chilled Martini glass.

Gently pour the Godiva Chocolate Liqueur down the side of the glass so it sinks to the bottom, forming a layer.

You may garnish this with a Maraschino Cherry.

Roxann Dawson's Klingon Green Beans and Walnuts

From *Star Trek Cookbook* by E. Phillips & W. J. Birnes

“You can substitute live worms for green beans. For that extra-special Klingon touch, instead of the walnut oil use bloodwine. And remember: *bortaS blr jablu'DI' reH QaQqu' nay'*. Translation: Revenge is a dish that is best served cold.”

Ingredients:

2 pounds green beans, trimmed

¼ stick butter

1 cup chopped toasted walnuts

2 tablespoons walnut oil

2 tablespoons minced fresh parsley

Cook beans in a large pot of boiling salted water until just tender, about 5 minutes.

Rinse beans with cold water to stop the cooking. (You can cook the beans in advance, about 6 hours before you serve them. Just be sure to refrigerate them.)

To complete, put butter with oil in large heavy skillet over high heat.

Add beans and toss until heated through, about 4 minutes.

Season with salt and pepper. Add walnuts and parsley and toss.

Serve in a large bowl garnished with whatever greens you like.

Serves six.

Robert Beltran's Chicken or Turkey Mole

From *Star Trek Cookbook* by E. Phillips & W. J. Birnes

“Here is an adaptation of a Native American sauce so easy to prepare for turkey or chicken leftovers that even Neelix can whip it together. It's hot, though, because it's made with two bottles of red chili powder, so I suggest you complement it with either a mild polenta or cornmeal side dish or rice. Makes a great meal you can cook in a skillet over an open fire at the campsite or in your own backyard.”

Ingredients:

6 cups boiling water

2 4-ounce bottles Eagle Brand red chili powder, or 1 cup any good red chili powder

1 ½ pounds chicken or turkey leftovers

¼ cup all-purpose flour

2 tablespoons corn oil 2 teaspoons whole or ground cumin seed

1 teaspoon hot chili oil

Add the chili powder to the boiling water in a medium-sized saucepan and stir until you have a thick red chili sauce. Keep stirring to smooth out any lumps.

Heat corn oil in a large, deep skillet, and add the chili oil and stir.

Add flour and stir until it's smooth; then add the ground or whole cumin, making sure that if you use whole cumin seed, you bruise the seed by rubbing it between your fingers.

Stir, add the chili sauce, and keep stirring to make sure it's smooth.

Add the chicken or turkey and simmer for about 15 minutes.

Serve with polenta slices, fried cornmeal, or rice.

Serves four.



NIGHT OUT LOCATIONS

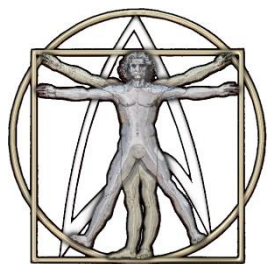
**November
December**

**McCallister's
Red Robin**

**THE NEXT DAVINCI NIGHT OUT AND
MEMBERSHIP MEETING WILL BE AT**

McAllister's Deli

**ON MONDAY 15 NOVEMBER AT 6:30 PM
COME FOR THE FOOD & FRIENDSHIP!!**



MEMBERSHIPS



Many of you do not know when your membership in the DaVinci and/or Starfleet is due for renewal. So to help you remember, the following lists your **family** expiration dates.

Please note that if the date is highlighted in **RED**, your membership has expired and you need to renew as soon as possible to make sure you keep getting the Pilot every month.

If your name is in RED this will be your last Pilot.

If highlighted in **BOLD** your membership is nearing its expiration so please renew soon.

Name	DaVinci	Starfleet	Name	DaVinci	Starfleet
Sandra Adams	Oct 2022	Expired	Leiko Koone	Jul 2022	Feb 20
Michael Allen	Jul 2023	Expired	Everett Leonard	Expired	Mar 15
Rodney Barham	Jul 21	Expired	Maria Morgan	Oct 22	—
Steve Brown	Expired	—	Gregory Newer	Jan 2022	Jan 31
Mackey Carter	Jun 21	Expired	Joe Perry	Dec 21	Nov 30
Corin Conner	Expired	—	Karen Pynenburg	Apr 2022	Mar 18
Dutch Cummings	Expired	Expired	Scott Roop	Apr 2022	Jun 3
Steve Cushing	Jan 22	—	Russell Ruhland	Jul 2022	Feb 10
Randy Dunn	Expired	Expired	Dennis Shaw	Expired	Expired
Whitney Gaines	Expired	Expired	Thelma Shumpert	Expired	Feb 15
Freddy Heller	LTM	—	Jonathan Simmons	Expired	—
Karl Henry	Expired	—	Claudia Stephenson	Expired	—
Kirk Holcombe	Expired	Expired	Harold Stewart	Jul 2022	Expired
Todd Kes	Mar 22	Nov 9	Adam Vought	Expired	Expired
Jeff Kirkland	Oct 21	Oct 21	Mike Watkins	Jun 23	Apr 18

LINKS

Here are a few important web sites relevant to the DaVinci:

USS DaVinci Home Page	http://www.ussdavinci.org/
Starfleet Home Page	http://www.sfi.org/
Starfleet Database	https://db.sfi.org
Starfleet Region 2 Home Page	http://region2.org/

TABULATIONS

Keep saving tabs! Turn your tabs in to Steve Cushing.

As always, the tabs can come off any type can from pop to pet food to soup! Ask your neighbors to save tabs for you; ask your church or other social group to save tabs. You will be surprised as to how many tabs you can collect that way.

Coupons		Tabs	
Jeff & Martha Kirkland	\$22,500	Freddy & Connie Heller	3588
Steve Cushing	\$8,335	Randy Dunn	385
Sandra	\$165	Steve & Lisa	2027
		Jeff & Martha Kirkland	6000

LATINUM VAULT

Opening Balance	\$40.16
Dues Collected	+ \$22
Closing Balance	\$62.16



**THE NEXT DAVINCI NIGHT OUT AND
MEMBERSHIP MEETING WILL BE AT**
McAllister's Deli
ON MONDAY 15 NOVEMBER AT 6:30 PM
COME FOR THE FOOD & FRIENDSHIP!!

DAVINCI T-SHIRTS

DaVinci t-shirts are still available! The cost is very reasonable: YM to L (\$11); XL (\$12), 2X (\$13), 3X (\$14), and 4X (\$15). Please contact Joe if you'd like to purchase a shirt.

Here is what the shirts look like:



Operations



Science



Engineering

Here is what we currently have in stock:

<u>Operations (Red)</u>		<u>Science (Blue)</u>		<u>Engineering (Yellow)</u>	
Medium	2	Youth Medium	1	Youth Medium	1
Large	0	Small	1	Small	1
XL	3	Medium	2	Medium	4
2X	2	Large	1	Large	2
4X	1	2X	2	XL/2X	0/0



Jeff Kirkland knows a woman who goes to his church that will embroider a DaVinci logo on any t-shirt or polo for only a \$10.00 fee. This is what it will look like. You have to supply the item in any color you wish. Bring me the item and the \$10.00 and I will send them to Jeff who will then pass on the items to the embroiderer.



CARGO BAY



STEVE BROWN
Owner

Mr. Tax of America®

COMPUTERIZED INCOME TAX & ACCOUNTING SERVICE

Phone (706) 327-3639
1117 13th Street
Columbus, GA 31901

24 HOUR REFUND COMPUTER
CALL 1-866-730-2274

Receive \$25 off Tax Preparation Fee!



Juan C. Cruz
Director of Operations
1931 Auburn Ave • Columbus, GA 31906
1660 Whittlesey Rd • Columbus, GA 31904
5435 Woodruff Farm • Columbus, GA 31907
Phone: (706) 317-3332
Fax: (706) 569-9330
Mobile: (843) 245-1670
jccruz@cicispizza.com



Receive Free Drink with Adult Buffet Purchase!

Get 10% Off when you spend \$5 or more.
Use Code DAVINCI10




**Gryphic
Designs**

www.gryphicdesigns.com

Spend \$5, Get 10% Off with code DAVINCI10

**STEWART
CHIROPRACTIC**



Dr. Harold C. Stewart Jr.

P.O. Box 7603
4800 Armour Rd Bld D Suite B
Columbus, Georgia 31908

(706) 596-5200
(706) 596-5222 Fax
E-mail: stew121dc@aol.com

DaVinci Members Receive a 20 % Discount!



MAZUR

Piano Service
TUNING - REPAIRS - REGULATIONS
L. MAZUR, TUNER & TECHNICIAN

PH.: 706-322-1365
Cell: 706-575-2453

P.O. BOX 4409
COLUMBUS, GA 31914
EMAIL: slimtech1@gmail.com
www.tuneapiano.com

DaVinci Members Receive a \$20.00 Discount!

Cook's Place

MOON @ Miller Rd.
706-563-9212

Relive the 50's



Spend \$5.00 and Get a Free Drink!

ONE MORE THING THEN DISMISSED



THE NEXT DAVINCI NIGHT OUT AND
MEMBERSHIP MEETING WILL BE AT
McAllister's Deli
ON MONDAY 15 NOVEMBER AT 6:30 PM
COME FOR THE FOOD & FRIENDSHIP!!