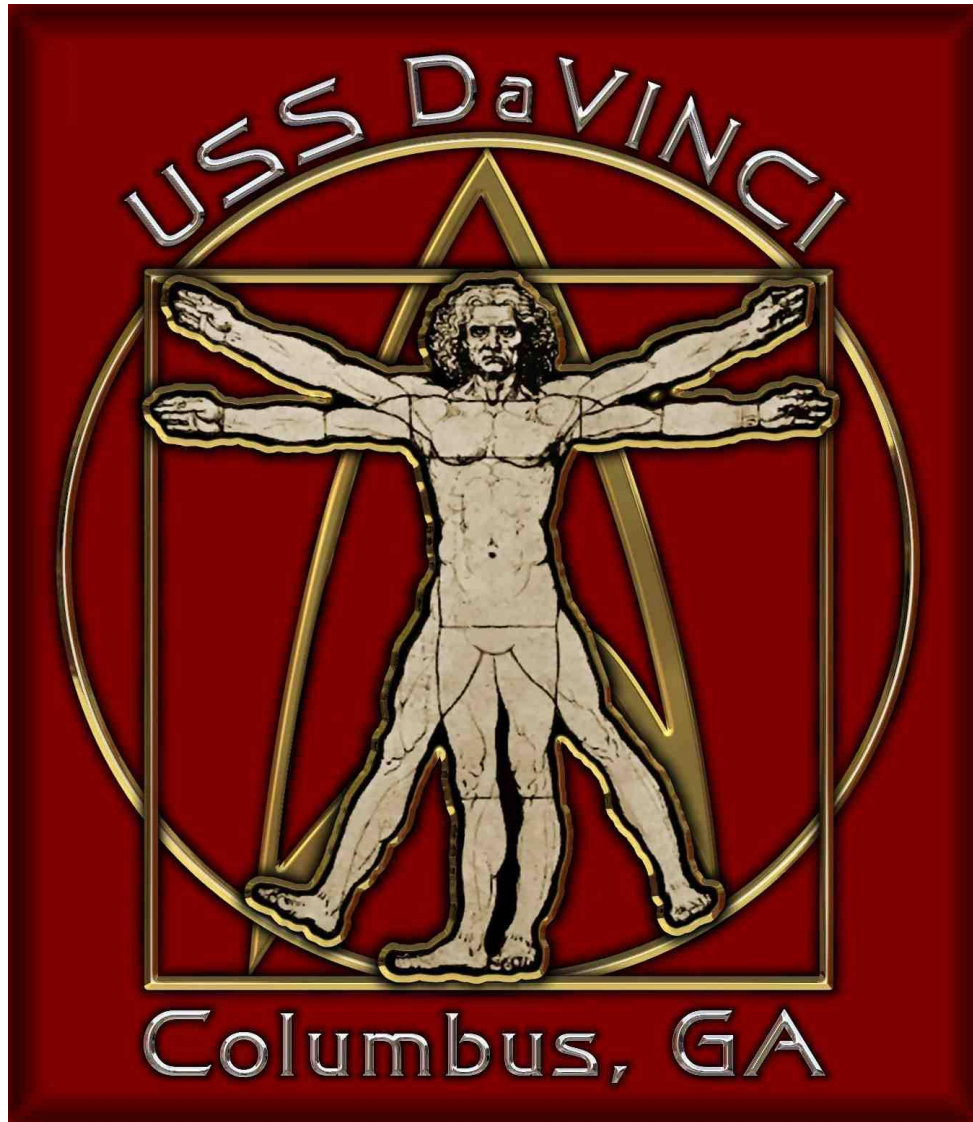


DAVINCI PILOT

Newsletter of the USS DaVinci, NCC-74671, Columbus, GA

Volume 28 Number 10 – July 2022



*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****

****Starfleet R2 Summit Best Website 2022 ****

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LT Dutch Cummings

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Communications Officer

LT Todd Kes

Quartermaster

LTCDR Randy Dunn

Security Chief

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Cadet Corps Commander

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UPCOMING EVENTS

**** 18 July, Night Out/Membership Meeting, Newk's Eatery, 6:30 pm**



**THE INTERNATIONAL
STAR TREK FAN ASSOCIATION, INC.**



NEWS YOU CAN USE

SFI 2022 Virtual International Conference

The 2022 Starfleet Virtual International Conference will be held Friday, August 12th and Saturday, August 13th. Registration is Free to all Starfleet International members.

For more information and to register, visit: <https://sfi-vic.com/>

REPLIMAT RECIPES

The 4th of July is upon us, and with it comes good food and fireworks enjoyed with friends and family. Here are a few food and drink recipes to add a little Star Trek to your holiday celebration.

Jennifer Lien's Potato Salad

The Star Trek Cookbook: <https://vdoc.pub/documents/the-star-trek-cookbook-1btgv4cjus5o>

My character, Kes, grew potatoes in her garden, but I also enjoy them in real life. My favorite is a red potato salad/egg salad combination that's light on mayonnaise but spiced with dill pickles and mustard. It's fresh and tastes like summer.

Ingredients:

- 3 pounds red potatoes, boiled with their skins on and cubed
- 8 medium or large hard-boiled eggs
- 4 stalks celery, thinly sliced
- 1 large Bermuda onion, diced
- 2 dill pickles, as fresh as they come, chopped
- 1 cucumber, cubed
- 1 cup mayonnaise or light mayonnaise
- 1 ½ tablespoons Dijon or Polish mustard
- ¼ cup pickle juice
- ¼ teaspoon dried dill
- paprika to taste

Directions:

In a small bowl, mix mayonnaise, mustard, pickle juice, dill, and four diced boiled eggs. Refrigerate for 2 hours. In a separate bowl, combine cubed potatoes, two chopped eggs, thinly sliced celery, diced onion, chopped pickle, and cubed cucumber. Pour mayonnaise mixture over

potato combination and toss well. Slice the remaining eggs and arrange the slices across the top. Sprinkle with paprika to taste and for color, and serve. Serves six.

Dr. McCoy's Tennessee Smoked Baked Beans

The Star Trek Cookbook: <https://vdoc.pub/documents/the-star-trek-cookbook-1btgv4cjus5o>

Sitting around the campfire at Earth's Yosemite National Park, Dr. McCoy cooked up his old family Tennessee recipe for smoked baked beans. As McCoy said, smacking his lips the way country doctors were wont to do on planet Earth hundreds of years ago, "You can't replicate these, Jim. They have to be simmered low and slow."

Here are the basic instructions for Dr. McCoy's Tennessee Smoked Baked Beans in from-scratch and quick-cook recipes and in an alcoholic and a nonalcoholic pair of versions.

Ingredients:

- 2 cups dried pinto, red, or kidney beans
- ½ pound bacon, salt back, or Canadian bacon, coarsely chopped
- 1 small white onion or ¼ large Bermuda onion
- 2 tablespoons molasses
- 2 tablespoons honey
- 1½ tablespoons mustard seed
- ½ cup Tennessee whiskey or Kentucky bourbon
- 2 cups beef bouillon stock or water from the boiled beans
- 1 tablespoon Worcestershire sauce
- 2 teaspoons sea salt
- 1 teaspoon liquid smoke

Directions:

First soak for 2 hours, drain. Then cover with water and boil the red, kidney, or pinto beans for about 2 hours, reducing heat to a low boil for the last ½ hour, until they are tender. Preheat your oven to 300 degrees. Fry the bacon or slightly brown the salt back.

Drain the beans, but reserve the bean stock if you are not going to add beef stock. Add the rest of the ingredients to the beans and pork, add back half the bean stock, and stir thoroughly. Bake for 1 hour at 300 degrees in a heavy covered deep pot, then reduce heat to 200 degrees and bake for another 8 hours, making sure they don't become too dry. For the last half hour, add some of the beef bouillon or bean stock and increase heat to 275 degrees.

This is a great electric Crock-Pot dish. Simply replace the oven with your Crock-Pot, and you can prepare the ingredients the night before, set them up in the Crock-Pot in the morning, and come home to fresh baked beans.

For vegetarian baked beans, don't use bacon or pork and don't use beef bouillon. You can use finely chopped green peppers or salted fried tofu. You don't need the Tennessee whiskey or Kentucky bourbon, of course. Simply replace it with a tart apple-cider vinegar. This dish is especially tasty if you make the vinegar yourself from apple cider that you've let turn to vinegar.

For a quick-cook version, simply replace the beans you've soaked and boiled with 2 16-ounce cans of red, kidney, or pinto beans. Drain the beans and rinse them before adding to other ingredients. After you've combined all the ingredients, you can slow-bake at 250 degrees for 3 hours or bake at 350 degrees for 1 hour. You can still use a Crock-Pot to let it cook slowly all day, in which case you should follow the instructions on your Crock-Pot.

Here's another suggestion for people who have coal stoves or woodstoves they use for heat. If you prepare the baked beans in a heavy cast-iron pot—no substitutions—grease the pot first and let the beans sit on top of the stove where they can cook all day or all night. I'm told that was how the early settlers in something called "the Ancient West" cooked their beans. It's slower than a good low one and a half-second phaser burst, but tastier, I'm sure. Serves six to eight.

Strawberries and Cream

The Star Trek Cookbook: <https://vdoc.pub/documents/the-star-trek-cookbook-1btgv4cjus5o>

Ingredients:

1 pound fresh strawberries
1 cup light cream
1 teaspoon sugar
¼ teaspoon vanilla extract

Directions:

You begin with the freshest strawberries you can find, whether in your own garden or somewhere out there in the Delta Quadrant with the Kazon or the Krenim hot on your tail. Gently run water over the fruit to clean; then rinse them again, squeezing them slightly into a bowl, then drop into the bowl. When you're done, you'll have a kind of clear strawberry soup. The trick is to then drizzle the strawberries with the sugar and set them aside for just a little while to let the flavors blend. You will create a light strawberry syrup, which will not only preserve the berries, but also enhance their flavor. You can't let them sit for more than two days, however, or else the sugar will begin to ferment.

To prepare, ladle a heaping portion of berries into a medium-sized bowl, mash them down just a little to release some of their nectar, mix cream and vanilla, completely cover with mixture, stir, and serve with love. Serves four to six.

Gala Apple Pie

The Star Trek Cookbook: <https://vdoc.pub/documents/the-star-trek-cookbook-1btgv4cjus5o>

When the Enterprise visits a place where no human being has gone before, Captain Kirk finds himself in a real pickle after he bounces the ship off the energy barrier at the edge of the galaxy and, in the process, gets his best friend, Lt. Commander Gary Mitchell, zorched with an unknown energy surge that mutates him into something that even Spock wants killed. Poor guy, that Gary Mitchell. But before his eyes began to glow, and his psychokinetic powers extended to the operations of the Enterprise, Lt. Commander Mitchell enjoyed biting into a fresh, snappy, Gala apple, just like you'd find in California's vast apple orchards. Gala apples are also very

much like the Kaferian apples that Mitchell once created on Delta Vega.

Ingredients:

Ready-made Pie Crust of your choice

6 cups Gala apples, peeled, sliced, and cored

½ cup sugar

1 tablespoon cornstarch

1 tablespoon light cream

½ teaspoon cinnamon

¼ teaspoon vanilla extract

Directions:

Preheat oven to 450 degrees. Cover apples with water, boil, and cook for about 45 minutes or until they are very moist and soft. Drain. Combine remaining ingredients and mix into the soft apple filling. Next prepare your packaged or prebaked crust in a pie tin and spoon in the apple filling. Moisten edge of crust, cover with another layer of crust, pierce top crust with fork, and bake pie at 450 degrees for 10 minutes. Reduce heat to 350. Bake for an additional 35 to 45 minutes, depending upon your oven. After 35 minutes, check crust for doneness.

Leonard Nimoy Tribute - Mr. Spock Punch

Source: <https://everydaydishes.com/drink-ideas/leonard-nimoy-tribute-mr-spock-punch/>

The Leonard Nimoy tribute drink to toast the life of an iconic screen legend. To you, Mr. Spock of Star Trek we celebrate with this Mr. Spock punch recipe.

Servings 8-10 Servings

Ingredients

- 4 cups unsweetened pineapple juice
- 1 packet lemon-lime fruit drink powder
- 1 cup sugar
- 2 cups water
- 6 oz limeade concentrate
- ginger ale or citrus soda

Instructions

1. Mix all the ingredients except soda together in a pitcher or bowl then transfer to a large Tupperware container. Place in freezer overnight. Once frozen, scrape contents into a glass then add a splash of ginger ale or soda. Toast and enjoy!

Warp Core Breach

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

The Warp Core Breach was by far and away the most popular drink at Quark's, and was even featured on an episode of Deep Space Nine (AFTER it was served at Quark's, not the other way around).

- 4.5 oz Bacardi Superior (or any white, clear, cheap rum out there)
- 3 oz Bacardi Limon (or any lemon rum you can find)
- 1.5 oz Bacardi Select (Meyers Dark rum also works, or whatever dark rum your store has)
- 1.5 oz Bacardi Spice (Captain Morgan's also works, but any spice rum will do)
- 1.5 oz Dekuyper Razzmatazz, this is the most important part, other Raspberry liqueurs don't seem to work)
- .75 oz Bacardi 151 (any 151 proof rum will do, since they all seem to taste like gasoline by themselves)
- 30 oz Welch's Mountain Berry. This is a great substitute for the Sobe Power fruit punch, which isn't made anymore. The Mountain Berry lacks some of the tartness of the Sobe, but adding a pinch or two of powdered citric acid will do the trick.

Mix the alcohol, pour into a bowl, add the 30 oz of Welch's Mountain Berry and food-grade dry ice and there you have it, the Warp Core Breach.

Cardassian Cooler

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

- .5 oz Melon Liqueur (Midori or whatever cheap melon liqueur you can find)
- .5 oz Smirnoff Citrus Twist Vodka (you can use a different citrus vodka, but Smirnoff works best)
- .5 oz Triple Sec

Combine all ingredients into a shaker cup with ice, shake, then strain into a shot glass. That's it.

Tamarian Frost

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

- 1 oz Smirnoff Vanilla Twist Vodka (you don't have to use Smirnoff, but I would recommend it or Stoli Vanilla, since they have the best vanilla taste of the flavored vodkas I've tried)
- 1 oz Godiva Chocolate Liqueur
- 1 oz butterscotch schnapps
- about 2 oz half and half

Mix everything together and pour over ice, though you'll want to be careful not to agitate it too much or the half and half gets pretty frothy, just like the Chocolate Obsession.



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.

Dominic Keating (LT Malcom Reed, <i>Enterprise</i>)	1 st
Alan Ruck (CPT John Harriman, <i>Generations</i>)	1 st
Brock Peters (Admiral Cartwright, <i>The Voyage Home</i> , <i>The Undiscovered Country</i> ; Joseph Sisko, <i>Deep Space Nine</i>)	2 nd
Amelia Earhart & Frederick Noonan Reported Missing Over the Pacific (1937)	2 nd
Steve Fossett Completed First Solo Around-the-World Balloon Flight (2002)	2 nd
NASA's <i>Mars Pathfinder</i> Lands on Mars (1997)	4 th
William Schallert (Nilz Baris, <i>The Original Series</i> ; Varani, <i>Deep Space Nine</i>)	6 th
Kim Darby (Miri, <i>The Original Series</i>)	8 th
Linda Park (ENS Hoshi Sato, <i>Enterprise</i>)	9 th
<i>Telstar 1</i> Communications Satellite Launched by NASA (1962)	10 th
NASA's <i>Skylab</i> Space Station Crashes to Earth (1979)	11 th
Sir Patrick Stewart (CPT Jean-Luc Picard, <i>The Next Generation</i> , <i>Picard</i>)	13 th
First <i>Apollo-Soyuz</i> Link-Up (1975)	17 th
James Doohan Dies at 85 (LCDR Montgomery "Scotty" Scott, <i>TOS</i> , <i>TNG</i>)	20 th
NASA Astronauts Neil Armstrong & Buzz Aldrin Become First Humans to Land on Moon; Armstrong Becomes First Man to Walk on the Moon (<i>Apollo 11</i> , 1969)	20 th
NASA's <i>Viking 1</i> Lander Lands on Mars (1976)	20 th
NASA's <i>Liberty Bell 7</i> (<i>Mercury-Redstone 4</i> , 1961) Recovered from Floor of Atlantic Ocean (1999)	20 th
NASA's Shuttle <i>Atlantis</i> Lands for Final Time, Concluding the Shuttle Program After 135 Missions (2011)	21 st
NASA Astronaut Gus Grissom Becomes Second American in Space (<i>Mercury-Redstone 4</i> , 1961)	21 st
NASA Astronaut Alan Shepard Dies at 74 (1998)	21 st
<i>Star Trek Beyond</i> Premieres [alternate timeline] (2016)	22 nd
Wiley Post Becomes First Person to Fly Solo Around the World (1933)	22 nd
NASA's <i>Mariner 1</i> Probe Destroyed at Launch Due to Multiple Failures (1962)	22 nd
Ronny Cox (CPT Edward Jellico, <i>The Next Generation</i>)	23 rd

NASA Astronaut Sally Ride Dies at 61 (2012)	23 rd
RADM Joe Perry	25th
Louis Blériot Becomes First Man to Fly Across the English Channel (1909)	25 th
Russian Cosmonaut Svetlana Savitskaya Becomes First Woman to Spacewalk (<i>Soyuz T-12</i> , 1984)	25 th
LTJG Gregory Newer	26th
Nana Vistor (MAJ Kira Nerys, <i>Deep Space Nine</i>)	26 th
Wil Wheaton (Weasley Crusher, <i>The Next Generation</i>)	29 th
David Warner (St. John Talbot, <i>The Final Frontier</i> ; Gorkon, <i>The Undiscovered Country</i> ; Gul Madred, <i>The Next Generation</i>)	29 th
President Eisenhower Signs the National Aeronautics and Space Act, Establishing NASA (1958)	29 th
Carel Struycken (Mr. Homn, <i>The Next Generation</i> , <i>Deep Space Nine</i>)	30 th

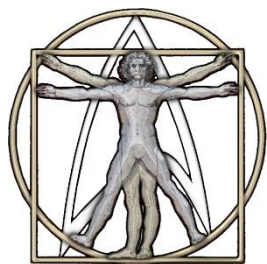
NIGHT OUT LOCATIONS

July	Newk's Eatery
August	Hibachi Grill & Supreme Buffet
September	McCallister's Deli
October	Uptown Vietnam Cuisine
November	Outback Steakhouse
December	O'Charley's

Alternates:

Country's Barbecue (Mercury Drive)
 B. Merrell's
 Peppone's Ristorante Pizzeria
 Dinglewood Pharmacy





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 '22	Expired	Lisa Monhead	Jan '22	—
Michael Allen	Jul '23	Nov '22	Maria Morgan	Oct '22	—
Steve Brown	May '23	—	Gregory Newer	Jan '22	Jan '23
Randy Dunn	Nov '22	—	Karen Pynenburg	Apr '23	Mar '23
Freddy Heller	LTM	—	Sandra Okamoto	LTM	—
Todd Kes	Mar '25	Nov '22	Joe Perry	Dec '22	Nov '22
Jeff Kirkland	Nov '22	Nov '22	Russell Ruhland	Jul '22	Feb '23
Leiko Koone	Jul '23	Feb '23	Harold Stewart	Jul '22	Nov '22
Everett Leonard	Oct '22	Mar '23	Mike Watkins	Jun '21	Apr '23

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

Newk's Eatery

**ON MONDAY 18 JULY AT 6:30 PM
COME FOR THE FOOD & FRIENDSHIP!!**

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	\$264.16
Web Hosting Fees	- \$129.05
Dues	+ \$15
Closing Balance	\$150.11



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

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ONE MORE THING THEN DISMISSED



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