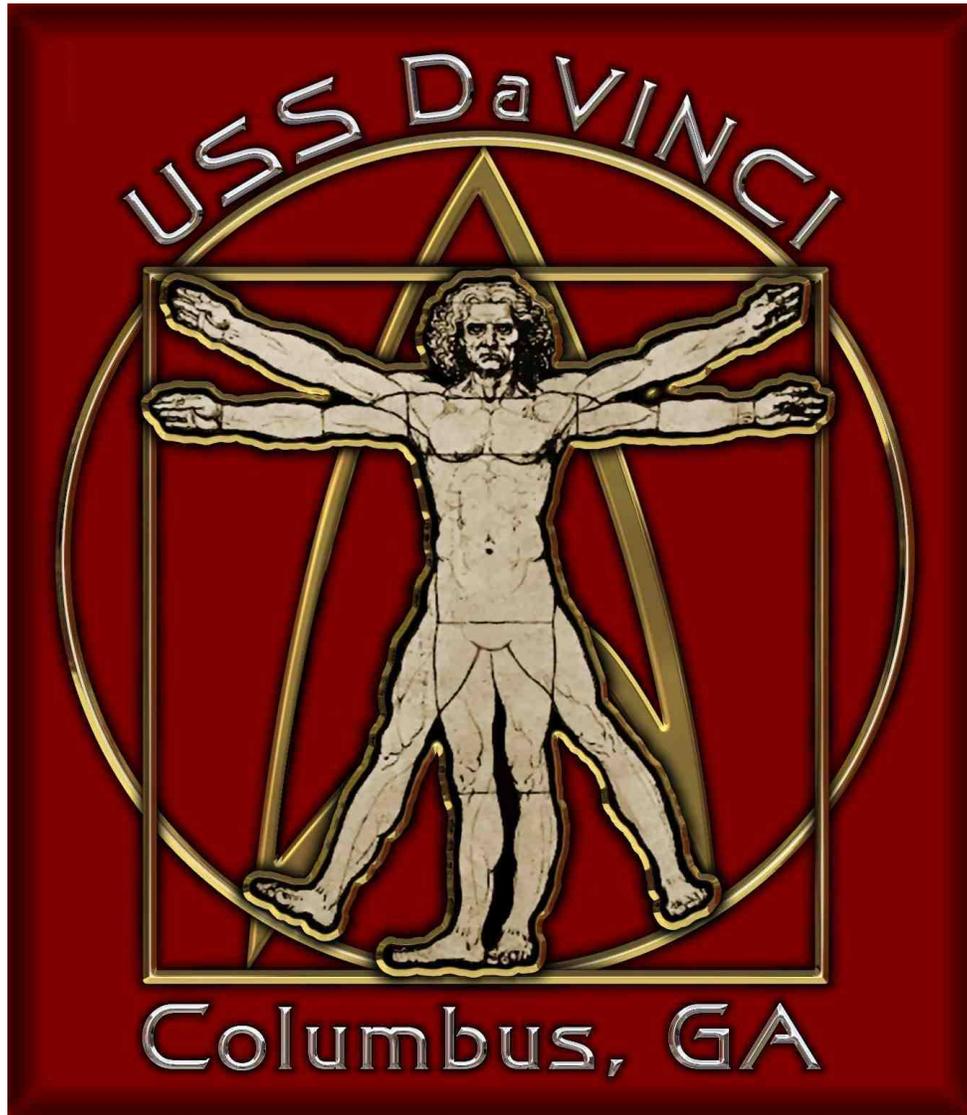


DAVINCI PILOT

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

Volume 29 Number 11 – 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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UPCOMING EVENTS

** 17 July, Night Out/Membership Meeting, Cracker Barrel, 6:30 pm



THE INTERNATIONAL
STAR TREK FAN ASSOCIATION, INC.

NEWS YOU CAN USE

Registration is open for the Starfleet International Virtual Conference. It will be held Friday, August 11 through Sunday, August 13, 2023. Special guest Doug Jones, who plays Captain Suru on *Star Trek Discovery*, will be in attendance.

You can register for the conference free by visiting the website and clicking the “Register Here” button at the bottom of the page: <https://vic23.sfi.org/>

This quarter’s Starfleet Communique is out. Members of SFI will have received an e-mail with links to the full newsletter. One item of note is that there’s a new Membership Handbook. It can be accessed by visiting the sfi.org website, clicking “Members Hub,” and looking for the Handbook under the “Resources” tab.

The DaVinci website domain and hosting fee is due this month, so everyone who’s membership is up for renewal make sure to pay your dues in a timely manner. The webmaster works for free, but the hosting company does not.

Also, if anyone has suggestions for how to improve our website, please send them to ussdavinci@gmail.com. Webmaster Leiko is always open to helpful critique for improving our website. From suggestions about the general site appearance to commentary on the actual content, the com channels are open for member input.

REPLIMAT RECIPES

Startrek.com recently shared a mouth-watering article titled “Pairing Each Star Trek Series with the Perfect Dessert” by Ryan Britt. To read the full article, visit: <https://www.startrek.com/news/pairing-each-star-trek-series-with-the-perfect-dessert>

While some of the series-food combinations are not something most people can do their home, such as The Animated Series Cotton Candy, most of the desserts are things anyone with minimal cooking skills can create. I’ve delved into my personal cookbook archive from friends and family for some delicious recipes to match the article. Hope y’all enjoy.

Star Trek: The Original Series – Cheesecake

This recipe is from my late neighbor, who is known for her delicious desserts.

Barbara S.’s Cheesecake

Crust

1 ½ cups graham cracker crumbs
¼ cup powdered sugar

6 tablespoons melted butter

Stir together to moisten all ingredients. Press into springform pan. Bake at 300°F for 15 minutes.

Filling

2 (8 ounce) packages cream cheese
½ cup sugar
2 eggs
1 teaspoon vanilla

20 caramels, unwrapped
2 tablespoons milk
½ cup chopped pecans
1 shortbread cracker crumb crust

Mix together cream cheese, sugar, and vanilla in bowl with electric mixer until blended well. Add eggs and mix until smooth. Place caramels and milk in microwave-safe bowl and cook at full power at 10 second intervals for about 1 minute, stirring between each interval. Add pecans to melted caramels and pour into crust. Top with cream cheese mixture. Bake at 350°F for 40 minutes or until center is almost firm. Cool. Refrigerate 4 hours or overnight.

Star Trek: The Animated Series – Cotton Candy

I doubt many of us have cotton candy machines in our homes. Cotton candy is essentially flavored spun sugar fluff, so using that as inspiration I've found a recipe from the family archive to fulfill the spirit of sugary fun.

Cat C.'S Shaped Sugar Cookies

3 cups all-purpose flour
½ teaspoon cream of tartar
¼ teaspoon baking soda
1 cup butter (softened)

1 cup sugar
1 egg
1 teaspoon vanilla

Stir together the flour, cream of tartar, soda, and salt. Beat butter for 30 seconds. Add sugar and beat until fluffy. Add eggs and vanilla; beat well. Add dry ingredients; beat until blended. Shape into 1-inch balls; place on ungreased cookie sheet. Dip bottom of a glass in additional sugar to flatten cookies. Bake at 350°F for 8 to 10 minutes, or until done. Remove cookie sheet and cool on wire rack. Makes about 54 cookies.

Note: If desired, for the sake of the spirit of cotton candy, you can add food coloring to the dough to turn the cookies pink and/or blue.

Star Trek: The Next Generation – Chocolate Sundae

The ingredients of a chocolate sundae vary according to personal preference, but you always have ice cream, chocolate fudge syrup, and a cherry on top. Most of us know how to scoop ice cream into a bowl and add toppings without needing a recipe, so instead I've selected two simple sundae-inspired recipes to share.

Allie T.'s Black Forest Dump Cake

1 (8 ounce) can crushed pineapple
1 (21 ounce) can cherry pie filling

1 box devil's food cake mix
½ cup melted butter

Drain and reserve pineapple juice. Spread pineapple in lightly greased tube pan. Spread cherry filling on top. Sprinkle cake mix over fruit. Top with pecans. Combine butter and pineapple juice; drizzle over mixture. Bake at 350°F for 35 to 40 minutes. Serve with whip cream topping.

Lela & Julie's Chocolate Ice Cream

1 large tub Cool Whip
1 can sweetened condensed milk

½ gallon chocolate milk

Mix condensed milk and Cool Whip. Add chocolate milk. Freeze.

Star Trek: Deep Space Nine – Crème Brulee

Crème brulee is custard topped with caramelized sugar. Instead a standard crème brulee, I've decided to share a custard pie heirloom recipe from the neighbors. We shall observe the spirit of crème brulee, if not the exact dessert.

Lizzie D's Buttermilk Custard

3 eggs
1 cup buttermilk
1 cup sugar
3 tablespoons sugar

1 tablespoon flour (plain)
1/8 teaspoon soda
1 teaspoon vanilla
Frozen pie crust

Separate eggs; beat yolks well in pot. Add soda to milk, and then add milk to eggs. Mix flour and sugar; add to egg mixture. Add vanilla. Cook on stove on medium-low heat until thickened, stirring constantly. Pour into pie crust. Bake at 350°F for about 30 minutes until custard is set and top is slightly brown.

Meringue: Top with meringue made by beating egg whites with 3 tablespoons sugar until stiff peaks form. Return to oven to brown meringue.

Star Trek: Voyager – Chocolate Souffle

Souffles are notoriously tricky to get just right. They fall at the slightest sneeze, fail to rise in the first place, and are oh so very delicate. They're very intimidating to casual cook, and I don't know anyone who actually goes to the effort of making them. So for this recipe we're going with my grandmother's brownie recipe, which is far more forgiving of mistakes.

Dee W.'s Brownies

1 cup sugar
1 cup flour
1 large can chocolate syrup
½ cup chopped pecans (any nut will do)

4 eggs
1 stick margarine, softened (or butter)
Pinch salt

Cream margarine and sugar. Add eggs and beat. Mix in syrup, flour, nuts, and salt. Pour into greased and floured 9" x 13" baking pan. Bake at 350°F for 30 minutes.

Star Trek: Enterprise – Strawberry Shortcake

Oddly enough, there's not a single strawberry shortcake recipe in my family & friends recipe archive. Not One. So I've selected an alternate strawberry dessert to share that's just as capable of putting a smile on your face.

Jeanie & Tweeda's Strawberry Fluff

3 egg whites, beaten until stiff
1 cup sugar
1 cup chopped pecans
1 teaspoon vanilla

25 Ritz crackers, crumbled
2 (10 ounce) package frozen strawberries, drained well
1 (12 ounce) container Cool Whip

Mix egg whites, sugar, pecans, vanilla, and crackers together. Spray dish with non-stick cooking spray. Pour into dish. Bake at 350°F until brown. Cool well. Mix strawberries and Cool Whip and spread on top. Refrigerate until ready to serve.

Star Trek: Discovery – Hummingbird Cake

According to the article, this cake is notoriously difficult to make. It's a type of Jamaican spice cake with bananas, pineapple, and pecans. While the recipe I've selected doesn't include bananas, it should still fill that "cake with fruit" requirement.

Cat C.'s Fruited Pound Cake

1 cup butter, softened
1 (8 ounce) package cream cheese, softened
1 ½ cup sugar
4 eggs
1 ¼ cup all-purpose flour, divided
1 ½ teaspoon baking powder
Grated rind of 1 lemon

1 cup chopped mixed candied fruit
½ cup golden seedless raisins
½ cup dates, chopped
½ cup pecans, chopped
Powdered sugar
Candied cherries
Pineapple slices

Cream butter and cheese. Gradually add sugar, beating until light and fluffy and sugar is dissolved. Add eggs one at a time, beating well after each addition. Combine 1 ¾ cups flour and baking powder; gradually add creamed mixture. Beat until well blended. Dredge lemon rind, candied

fruit, raisins, dates, and pecans with remaining ½ cup flour; stir to coat well. Stir mixture into batter. Spoon into a greased and floured 10” tube pan. Bake at 325°F for 1 hour 20 minutes. Cool cake 10 minutes. Remove from pan; dust top with powdered sugar. Garnish with cherries and pineapple.

Star Trek: Picard – Red Velvet Cake

This recipe comes from my neighbor who makes the BEST red velvet cake I’ve ever had. It’s always gone in a flash when she brings it to the monthly community club potluck.

Linda S.’s Red Velvet Cake

2 cups vegetable oil	1 cup buttermilk
1 ½ cups sugar	2 eggs
2 ½ cups flour	1 teaspoon vinegar
1 teaspoon baking soda	1 teaspoon vanilla
1 teaspoon salt	1 (2 ounce) bottle red food coloring
1 teaspoon unsweetened cocoa powder	

Preheat oven to 350°F. Grease and flour three or four round cake pans. Mix oil and sugar with mixer. Add eggs one at a time, beating after each. Sift flour, soda, salt, and cocoa together. Add to the oil mixture alternately with the vinegar and buttermilk. Mix at slow speed. Add the vanilla and food coloring. Bake until center springs back when pressed. Cool on racks.

Icing

1 pound powdered sugar	1 teaspoon vanilla
2 sticks butter	1 cup chopped pecans
1 (8 ounce) package cream cheese	

Mix together softened cream cheese and butter. Add powdered sugar and mix until well blended. Stir in vanilla and pecans. Frost cooled cake layers.

Star Trek: Lower Decks – Pumpkin Pie

Here’s another recipe from the community club cookbook. The crust is store-bought, but we all know the filling is the important part for pies.

Edith W.’s Pumpkin Pie

1 (15 ounce) can pumpkin	½ teaspoon salt
2/3 cup sugar	2 eggs
1 teaspoon cinnamon	1 ½ cups milk
½ teaspoon ginger	1 frozen pie crust
1/3 teaspoon nutmeg	

Preheat oven to 450°F. Combine all ingredients in large bowl and whisk until well blended. Pour into unbaked pie crust. Bake at 450°F for 10 minutes. Reduce heat to 350°F and bake for an additional 50 minutes.

Star Trek: Prodigy – Cupcakes

Almost every cake recipe can be made into cupcakes, so there's a lot to choose from. The recipe here is in cake form, with added notes for cupcake cooking times.

Gloria G.'s Dean's Blackberry Wine Cake

1 box white cake mix (any brand)
½ cup vegetable oil
½ cup blackberry wine
4 eggs

½ cup chopped pecans
1 (3 ounce) package blackberry Jello (or black cherry)

Mix cake mix, oil, eggs, and wine with spoon. Sprinkle nuts in bottom of well-greased and floured bundt pan. Pour batter in and bake at 325°F for 40 to 45 minutes.

Note: For cupcakes, pour batter into standard cupcake pan with paper cupcake liners. Do not overfill. Bake at 325°F for 22 to 27 minutes.

Sauce

1 stick butter
½ cup blackberry wine

½ box 4X powdered sugar

Melt butter in saucepan on stove. Stir in wine and sugar. Heat until sugar is dissolved. Pour over cake and let cool for 20 minutes. Turn cake out on cake plate

Note: For cupcakes, remove paper wrappers before saucing.

Star Trek: Strange New Worlds – Cookies

So many cookie possibilities! This covers a very wide range of baked goods. I've picked one cookie recipe that really stands out. Don't let the long ingredients list put you off. It's an easy bake, though it does take time to get everything together.

Sue S.'s Glazed Fresh Apple Cookies

4 ½ cups flour
1 teaspoon cloves
1 teaspoon nutmeg
2 teaspoons cinnamon
1 teaspoon salt
2 teaspoon baking soda

1 cup shortening
2 2/3 cups brown sugar
2 eggs
1 cup cider
2 cups finely chopped apples (unpeeled; Ida Red or Jonathan recommended)

1 cup raisins

1 to 2 cups chopped nuts

Sift together flour and spices. Cream shortening and brown sugar. Add eggs, cider, and chopped apples. Add dry ingredients; fold in raisins and nuts. Drop from spoon on greased cookie sheet. Bake at 375°F for 10 minutes. Glaze while hot. Remove from pan.

Glaze

1 tablespoon butter

1 ½ cups confectioners sugar

1/8 teaspoon salt

1 ½ tablespoon apple cider

¼ teaspoon vanilla

Cream butter, sugar, and salt. Stir in cider and vanilla. Glaze cookies while they're still hot.



COMIC CORNER NEWS

This is a partial list of 2023 Sci-Fi / Comic / Collector conventions in the southeast. All information is extremely subject to change! (Submitted by Lisa Neal; Updated by Leiko)

July

- July 7-9 **Fanboy Expo** - Knoxville, Tennessee (fanboyexpo.com)
- July 14-16 **Vampire Diaries Reunion** - Orlando, Florida (www.creationent.com/cal/tvd_orl/)
- July 15 **Middle Georgia Comic Convention** - Macon, Georgia (midgacomiconvention.com)
- July 21-23 **The Urban Nerd Con** - Atlanta, Georgia (www.theurbannerdcon.net)
- July 28-30 **Southern-Fried Gaming Expo** - Atlanta, Georgia (gameatl.com)
- July 28-30 **Tampa Bay Comic Convention** - Tampa, Florida (tampabaycomicconvention.com)
- July 29-30 **Savannah Comic Con** - Savannah, Georgia (www.therealsavannahcomiccon.com)

August

- Aug 6 **Atlanta Comic Convention** - Atlanta, Georgia (www.atlantacomiconvention.com/)
- Aug 11-13 **Joelanta** - Atlanta, Georgia (www.joelanta.org/home)
- Aug 18-20 **Geek'd Con** - Shreveport, Louisiana (Kevin Smith) (geekdcon.com)
- Aug 25-27 **Vampire Diaries Reunion** - New Orleans, Louisiana (Ian Somerhalder, Paul Wesley, Charles Michael Davis, Daniel Gillies & more)
(www.creationent.com/cal/tvd_nola/index.htm)
- Aug 26 **Mystic Con** - Orlando, Florida (mystic-con.com)
- Aug 27 **Columbus Toy & Comic Book Show** - Columbus, Georgia
(www.ccssc.org/comicbookshow/)
- Aug 31-Sep 4 **Dragon*Con** - Atlanta, Georgia (Nathan Fillion, Sean Maher, & Jewel Staite, all from Firefly, +3 people from Dr Who) (www.dragoncon.org)

September

- Sep 1-4 **Big River Steampunk Festival** - Hannibal, Missouri (bigriversteampunkfestival.com)
Sep 2-4 **Fanboy Expo** - Orlando, Florida (fanboyexpo.com)
Sep 15-17 **Ancient City Con** – St. Augustine, Florida (www.ancientcitycon.com/)
Sep 23-24 **Alabama Comic Con** - Birmingham, Alabama (alabamacomiccon.com)

October

- Oct 5-8 **Pirate Festival** - Tybee Island, Georgia (www.tybeepiratefest.com)
Oct 12 **Cartersville Comic Con** - Cartersville, Georgia
(www.facebook.com/cartersvillecomiccon)
Oct 14 **Bartow Con** - Bartow, Florida (Robin Curtis from Star Trek) (bartowcon.com)
Oct 20-22 **Multiverse Convention** - Atlanta, Georgia (www.multiversecon.org)
Oct 20-22 **Scarefest** - Lexington, Kentucky (scarefestweekend.com)
Oct 20-22 **TFCon Orlando** - Orlando, Florida (Peter Cullen, Andy Barnett & more)
(www.tfcon.com)
Oct 21 **Smoky Mountain Geek Expo** - Waynesville, NC
(smokymountaingeekexpo.com/)
Oct 21-22 **Chattanooga Comic Con** - Chattanooga, Tennessee (www.chattanoogacomiccon.com)
Oct 26-30 **Anime Weekend Atlanta** - Atlanta, Georgia (awa-con.com)
Oct 27-29 **HallowCon** - Dalton, Georgia (a three-day celebration of fantasy, horror,
& Halloween) (www.hallowcon.com/)
Oct 27-29 **Monsterama** - Atlanta, Georgia (Nicholas Meyer, Stephen Manley, &
Laura Banks of Star trek, Patrick Wayne & Caroline Munro of Sinbad)
(monsteramacon.com)

November

- Nov 3 **Vampire Ball** - Savannah, Georgia (www.ticketfairly.com/event/vampire-ball-2023)
Nov 3-5 **Creation Jacksonville** - Jacksonville, Florida (www.creationent.com/cal/ce_jax/)
Nov 17-19 **CONjuration** - Atlanta, Georgia (Convention for Harry Potter fans
& other Magical Fantasy fandoms) (www.conjurationcon.com)

December

- Dec 8-10 **Creation Nashville** - Nashville, Tennessee (www.creationent.com/cal/ce_nash/)



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 (CAPT John Harriman, <i>Generations</i>)	1 st
Brock Peters (Admiral Cartwright, <i>The Voyage Home, 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
Shazad Latif (Voq/Ash Tyler, <i>Discovery</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 (CAPT Jean-Luc Picard, <i>The Next Generation, 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, 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 (CAPT 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
Nichelle Nichols Dies at 89 (LT Nyota Uhura, <i>The Original Series</i>)	30 th
Mary Wiseman (Sylvia Tilly, <i>Discovery</i>)	30 th

**- CANCER -
GEORDI LA FORGE**

**- LEO -
WORF**



- Is *very* stressed right now
- Bonds quickly
- Remarkably perceptive
- Just wants to hear the words "good job"

- Honor is everything
- Are they brave or are they foolish?
- Takes themselves way too seriously
- Enjoys love poetry

Jun 22 – Jul 22

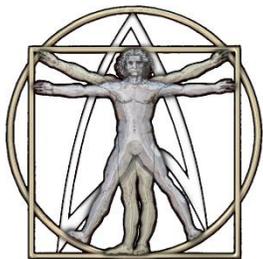
Jul 23 – Aug 23

NIGHT OUT LOCATIONS

July	Cracker Barrel
August	Blue Iguana
September	El Carrizo
October	Five Guys
November	Denny's
December	Peppone's

Alternates:

**Outback Steakhouse
Longhorn Steakhouse
Hibachi Buffet**



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 '23	Expired	Leiko Koone	Jul '23	Apr '24
Robert Anthony	Sep '23	—	Everett Leonard	Oct '23	Expired
Michael Allen	Jul '24	Expired	Gregory Newer	Expired	Jan '24
Steve Brown	May '23	—	Joe Perry	Dec '23	Nov '23
Steve Cushing	Jan '24	—	Karen Pynenburg	Nov '23	Mar '24
Randy Dunn	Nov '23	—	Russell Ruhland	Jul '23	Feb '24
Freddy Heller	LTM	—	Harold Stewart	Jul '23	Mar '24
Todd Kes	Mar '25	Nov '23	Mike Watkins	Feb '24	Apr '24
Jeff Kirkland	Nov '23	Nov '23	Sandra Okamoto	LTM	—

**THE NEXT DAVINCI NIGHT OUT AND
MEMBERSHIP MEETING WILL BE AT
Cracker Barrell
ON MONDAY 17 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.usdavinci.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

LATIUM VAULT

Opening Balance \$215.11

Closing Balance \$215.11



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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