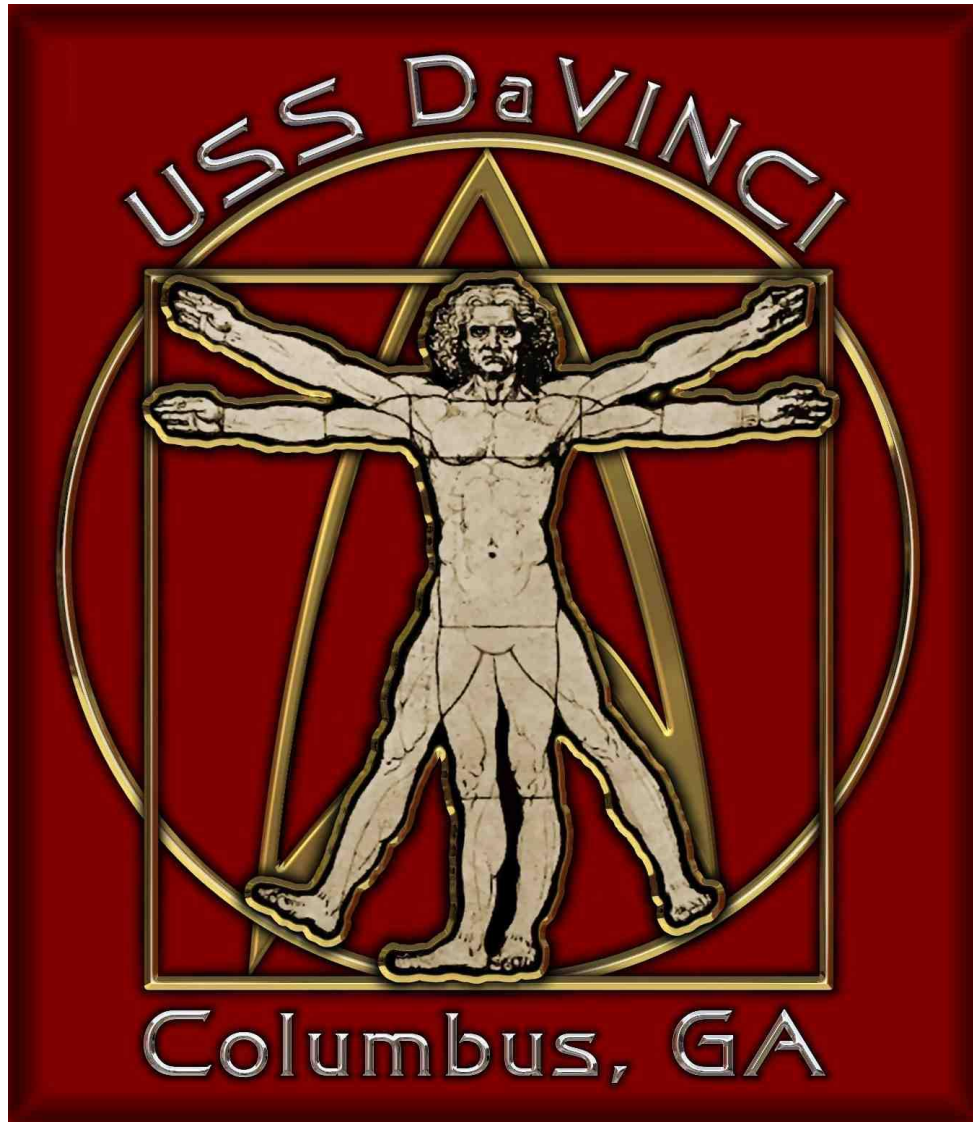


DAVINCI PILOT

Newsletter of the USS DaVinci, NCC-74671, Columbus, GA
Volume 30 Number 12 – August 2024



*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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Executive Officer

CPT Mike Watkins

Operations Officer

Community Service Officer

LCDR Karen Pynenburg

Finance Officer

ENS Steve Cushing

Publications Officer

VACANT

Records Officer

LT Leiko Koone

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LTJG Leiko Koone

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CDR Diane Ruhland

Morale Officer

RADM Jeff Kirkland

VACANT

Engineering Officer

Communications Officer

VACANT

Quartermaster

LT Todd Kes

Security Chief

LTCDR Randy Dunn

VACANT

Cadet Corps Commander

VACANT

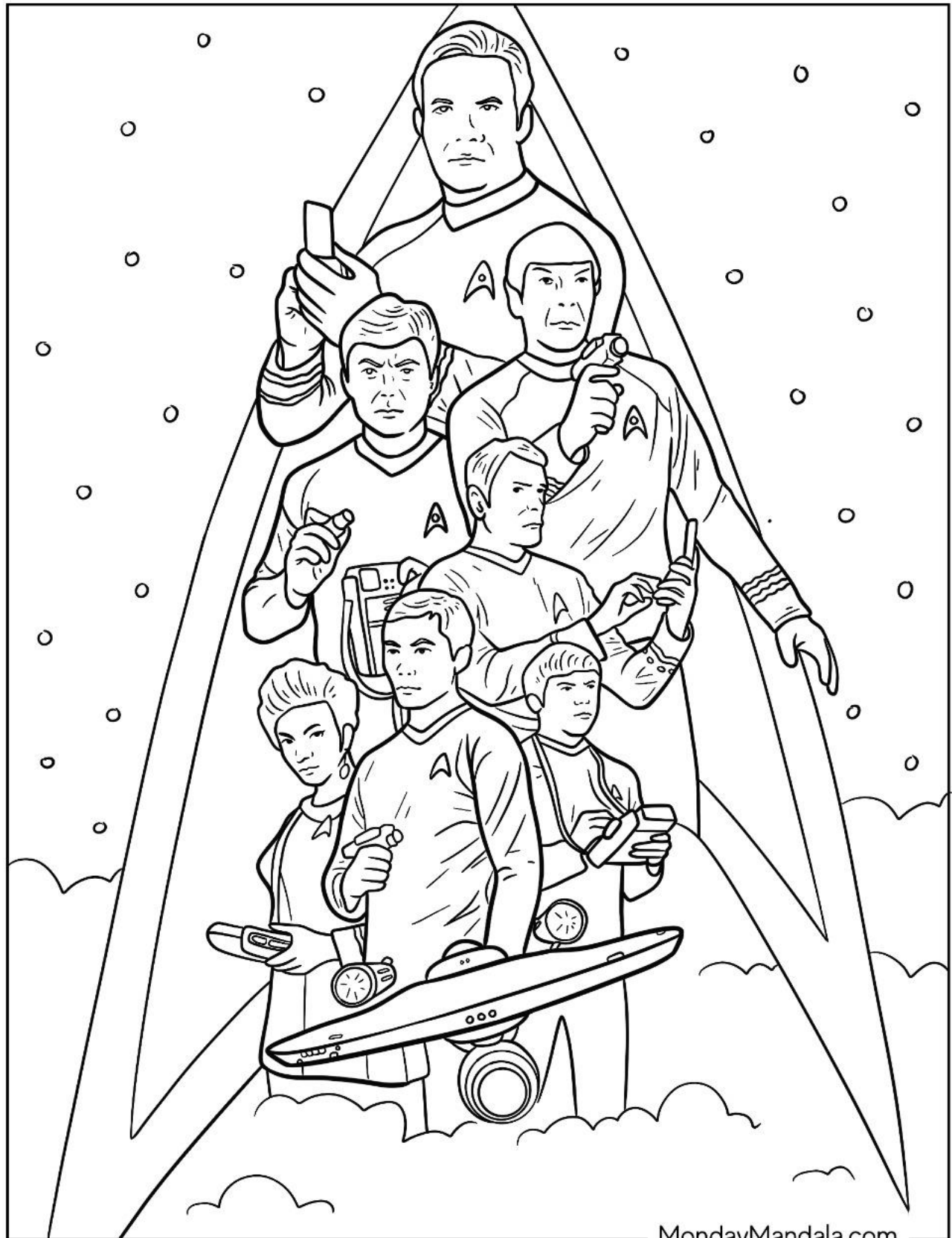
UPCOMING EVENTS

**** 19 August, Night Out/Membership Meeting, Country's (Downtown), 6:30 pm**



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

ON THE HOLODECK



REPLIMAT RECIPES

August is upon us. Summer fun is winding down, school is starting back up, and there are no big holidays to distract us from the unrelenting heat. Perhaps it's the time of year for some long-term recipe projects, such as this Hasperat recipe from 'Food Replicator' on tumblr.

Original Tumblr Post: <https://foodreplicator.tumblr.com/post/34323093533/hasperat>

Hasperat

(Makes ¼ pickled cabbage, which is enough for about 6-8 wraps)

Note: You will need to start a week in advance.

Ingredients:

- ¼ white cabbage
- 1 liter water
- 250ml vinegar
- 1 teaspoon of sugar
- 125g salt
- 3-4 hot chillies to taste, chopped fine
- Juice of one lemon

Directions:

Start by preparing the brine. Add the water, vinegar, sugar and salt to a saucepan, and heat until boiling. Stir until the salt is dissolved and add the chiles and lemon juice. Leave to cool.

While the brine is cooling, prepare the cabbage. Remove the heart or woody stick of the cabbage, and pull the leaves apart, leaving them whole if possible. Leaving them whole will make it easier to layer them in the tortilla at the end.

Place the brine in a bowl or jar in which the cabbage leaves will fit, and add the cabbage, making sure all leaves are completely submerged in the brine. You might need to put a small plate or saucer over the cabbage to ensure it stays fully submerged.

Cover and refrigerate for a minimum of 4 days, up to 7 or 8 days. After 4 days, taste the cabbage. If it is not strong enough, return it to the brine. Keep tasting it until it is at your desired level of spiciness and pickled-ness.

To Assemble the Hasperat

Ingredients:

- 6-8 flour tortillas (buy some or make your own - recipe below)
- The completed pickled cabbage leaves
- Baby spinach leaves

Any other additions of your choice - suggestions: shredded carrot, more chillies, avocado, capsicum.

Lay the tortilla out flat. Add a layer of baby spinach leaves on the tortilla.

Take a leaf or two of the pickled cabbage and lay them flat on top of the spinach.

Add any other vegetables or toppings you wish, and then roll the tortilla up by folding in the sides and rolling it up.

Cut it into two pieces and experience the true tongue-searing goodness of hasperat.

Flour tortilla recipe (Makes 6-8 tortillas)

Ingredients:

- 2 cups plain flour
- 1 pinch of salt
- 4 tablespoons vegetable oil
- 1 cup boiling water

Combine the flour and the salt, and then mix in the oil. You may need to rub the flour between your hands until the oil is integrated and the mixture looks like coarse breadcrumbs. Add the boiling water a little bit at a time, stirring each time, until a rough ball is formed.

When the dough has come together into a ball (you may not have needed all the water), move it to a floured surface and knead for a few minutes, until it is soft and elastic.

Put the dough back in its bowl and cover with plastic wrap, and let it rest for 20-30 minutes. Divide the dough into 6-8 balls and roll out on a floured surface until they are fairly thin (you could also use a tortilla press or similar).

Cook them one at a time in a heavy frying pan (you do not need to add any oil or butter to the frying pan). When the top starts to bubble, flip the tortilla over and cook the other side.

As each tortilla is cooked, remove it to a plate and make a stack of them. These can be covered with a clean tea towel to keep them warm and pliable.

Notes

- The brine used for the cabbage can be used to pickle any vegetables of your choice, and you can also add whatever spices you like to flavor it
- If your cabbage is too salty after being in the brine, soak it for a couple of hours in cold water
- The flour tortillas could also be made using butter instead of the vegetable oil

COMIC CORNER NEWS

This is a partial list of Sci-Fi, etc. conventions for 2024. If you know of any upcoming convention that's not yet listed, please feel free to submit it.

August

- Aug 2-4 **Starfleet International Conference** - Atlanta, Georgia (<https://ic2024.sfi.org/>)
Aug 2-4 **Georgia Pop Culture & Horror Con** - Columbus, Georgia
(gapopandhorrorcon.com/)
Aug 9-11 **Monsterama Con** - Atlanta, Georgia (monsteramacon.com/)
Aug 29-Sep 2 **DragonCon** - Atlanta, Georgia (www.dragoncon.org/)

September

- Aug 29-Sep 2 **DragonCon** - Atlanta, Georgia (www.dragoncon.org/)
Sep 13-15 **Ancient City Con** - St, Augustine, Florida (www.ancientcitycon.com/)
Sep 21-22 **Collect-A-Con** - Atlanta, Georgia (collectaconusa.com/atlanta/)
Sep 21-22 **Ocala Comic Con** - Ocala, Florida (<https://www.ocalacomiccon.com/>)
Sep 22 **Georgia Horror-Fest** - Augusta, Georgia (<http://georgiahorrorfest.com/>)
Sep 28-29 **Alabama Comic Con** - Birmingham, Alabama (<https://alccbhm.com/>)

October

- Oct 4-6 **Days of the Dead** - Atlanta, Georgia (<https://www.daysofthedeath.com/atlanta/>)
Oct 4-6 **Dreamhack Atlanta** - Atlanta, Georgia (<https://dreamhack.com/atlanta/>)
Oct 18-20 **Multiverse** - Atlanta, Georgia (www.multiversecon.org/)

November

- Nov 2-3 **Tiger Con** - Valdosta, Georgia (<https://tigerconvention.com/>)
Nov 15-17 **CONjuration** - Duluth, Georgia (www.conjurationcon.com/)
Nov 23-24 **Preserve Halloween Festival** - Savannah, Georgia (<https://preservehalloweenfest.com/>)

December

- Dec 12-15 **Anime Weekend Atlanta** - Atlanta, Georgia (awa-con.com/)

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MEMBERSHIP MEETING WILL BE AT
Country's (Downtown)
ON MONDAY 19 AUGUST AT 6:30 PM
COME FOR THE FOOD & FRIENDSHIP!!**



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.

Angus Imrie (Zero, <i>Prodigy</i>)	2 nd
ENS Wilbert Adams	5th
Bruce Horak (Hemmer, <i>Strange New Worlds</i>)	5 th
Lucille Ball (CEO Desilu Studios, approved production of <i>The Original Series</i>)	6 th
Michelle Yeoh (Emperor Philippa Georgiou, <i>Discovery</i>)	6 th
<i>Star Trek: Lower Decks</i> Premiers (2020)	6 th
Evan Evagora (Elnor, <i>Picard</i>)	10 th
Ben Abruzzo, Maxie Anderson, & Larry Newman Become First People to Cross Atlantic Ocean in a Balloon (1978)	11 th
Space Shuttle <i>Enterprise</i> 's First Free Flight Test (1977)	12 th
Dawnn Lewis (CPT Carol Freeman, <i>Lower Decks</i>)	13 th
ENS Sue Koone	14th
Gene Roddenberry (Creator of <i>Star Trek</i>)	19 th
Jonathan Frakes (CDR William Riker, <i>The Next Generation</i>)	19 th
Diana Muldaur (Dr. Kathrine Pulaski, <i>The Next Generation</i>)	19 th
Russian Cosmonaut Svetlana Savitskaya Becomes Second Woman in Space (<i>Soyuz T-7</i> , 1982)	19 th
Eddie Paskey (LT Leslie, <i>The Original Series</i>)	20 th
John Noble (The Diviner, <i>Prodigy</i>)	20 th
NASA's <i>Viking 1</i> Lander Launched on Mission to Mars (1975)	20 th
Jennifer Lien (Kess, <i>Voyager</i>)	24 th
Melissa Navia (LT Erica Ortegas, <i>Strange New Worlds</i>)	24 th
Lycia Naff (ENS Sonya Gomez, <i>The Next Generation</i>)	29 th
Dee Bradley Baker (Murf, <i>Prodigy</i>)	31 st



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Jul 23 – Aug 23

VIRGO - ROMULAN



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Aug 24 – Sep 23

NIGHT OUT LOCATIONS

August	Country's (Downtown)
September	Longhorn (Whittlesey)
October	Fazzoli's
November	Hoolihan's (Downtown)
December	McCallister's

Alternates:

El Carrizo (Macon Road)
Ria's India Cafe

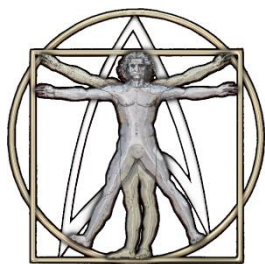


STAR TREK MINIONS

everyone becomes a Star Trek minion eventually!



hollywoodscifi.org



MEMBERSHIPS



Many of you do not know when your membership in 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.

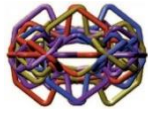
If highlighted in **BOLD** your membership is nearing its expiration, so please renew soon.

Name	Starfleet	Name	Starfleet
Sandra Adams	Expired	Leiko Koone	Apr '25
Robert Anthony	—	Everett Leonard	Expired
Michael Allen	Expired	Gregory Newer	Feb '25
Richard Biniasz	Feb '25	Joe Perry	Nov '24
Steve Brown	—	Robert Phillips	Oct '24
Steve Cushing	Expired	Karen Pynenburg	Mar '25
Randy Dunn	Expired	Diane Ruhland	Expired
Freddy Heller	—	Krysten Sweeney	Jan '25
Todd Kes	Nov '24	Harold Stewart	Expired
Jeff Kirkland	Nov '24	Mike Watkins	Apr '25

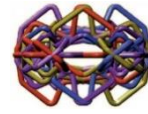
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LINKS



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	\$160.06
Website Fees	- \$131.06
Closing Balance	\$29



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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