



# StarLight

THE OFFICIAL NEWSLETTER OF THE USS BRIGHTSTAR

NCC 1880

'CHANGING TODAY FOR A BRIGHTER  
VOLUME FOUR

NOVEMBER 2022

'FUTURE'  
ISSUE FOUR



## KLINGON TURKEYS

Finally, A Thanksgiving Dinner  
that bites back!

# THANKSGIVING DAY EDITION



## From the First Officer

What a month! Before I explain, let me get this out before I say anything else. Happy Turkey day, or Happy Thanksgiving .

I almost thought I wasn't going to get this issue out on time. The reason I say this is, I had to buy another laptop computer. This was something I had not planned on doing for some time, a few years in fact. Recent events forced me to change those plans. Those events were someone had hacked one of my friends account on Facebook. They left me message saying that he needed to talk to me about some picture of me. She wanted to know the who, the what, the where, the when, and the how.

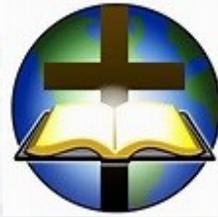
Now everyone has that little voice in their head. I should have listened to mine. Needless to say, When I click, I got all kinds of red flags. Telling me had to go here to fix this problem. And some other messages saying I needed to update my anti-virus program. And others telling me that I just been infected with 5 viruses, and so on. I about click on the links given me, but something told to check with my anti-virus program. I did, it said that everything was fine and up to date. I even checked with my windows security program, and it said the same thing. But I still kept getting those messages in my notifications box.

I talked to my commanding officer and friend; she told me that it was a scam. She told me not to click anything. I told her that I wasn't about. Well anyway, with the help of my commanding officer, with tried everything to get rid of those messages, but to no avail. The only choice I had left was to buy new laptop computer.

Well, it took me almost four days to get it set up and transferred the files and the programs that I wanted and needed on the new laptop. So far, I like how this new laptop is doing. It is way faster than my old one and I am able play games on this laptop. The old one kept saying that I needed to update the video card, which I didn't know how do. I figure it would be cheaper to get a new laptop than trying to take the old apart and screwing it up worse. As I said earlier, I like how this new laptop is working. There only one small drawback. It does not have a built-in optical reader; you know where it allows you play DVD's or music cd's or allow you save files on a writable disk rewritable disk. That will change in the next few days (by the time this edition is released). I went out (online) and bought one of those optical readers and I'm waiting for the thing to arrive. Its all I can do to keep myself in checked while I am waiting for the silly thing to get here.

Oh well, life goes on. Anyway, enough about my computer problems. Let me welcome you to the latest edition of the StarLight newsletter. Where everything (and I do mean everything) and anything is fit to print. That pretty much it for now. I hope to see everybody here next month for our Christmas edition.

Time to put this puppy to bed.  
The First Officer



## Bible Quotes

Giving Thanks

### **Leviticus 7:13**

With cakes of leavened bread, he shall offer his oblation with the sacrifice of his peace-offering for thanksgiving.

### **Leviticus 7:15**

And the flesh of the sacrifice of his peace-offerings for thanksgiving shall be eaten on the day of his oblation, he shall not leave any of it until the morning.

### **Ezra 3:11**

With praise and thanksgiving, they sang to the LORD: "He is good; his love toward Israel endures." And all the people gave a great shout of praise to the LORD, because the foundation of the house of the LORD was laid.

### **Psalms 69:30**

I will praise God's name in song and glorify him with thanksgiving

### **Daniel 6:10**

Now when Daniel learned that the decree had been published, he went home to his upstairs room where the windows opened before.

### **1 Corinthians 10:16**

Is not the cup of thanksgiving for which we give thanks a participation in the blood of Christ? And is not the bread that we break a participation in the body of Christ?

### **Ephesians 1:16**

I have not stopped giving thanks for you, remembering you in my prayers.

### **Ephesians 5:20**

Always giving thanks to God the Father for everything, in the name of our Lord Jesus Christ.

### **Colossians 1:12**

Giving thanks unto the Father, who made us meet to be partakers of the inheritance of the saints in light;

### **1 Timothy 2:1**

I urge, then, first of all, that petitions, prayers, intercession and thanksgiving be made for all people

### **1 Timothy 4:4**

For everything God created is good, and nothing is to be rejected if it is received with thanksgiving.

## The Dust of Uranus

NASA scientists have a new mystery on their hands when it comes to the planet of Uranus. In 1986 Voyager 2 flew past the seventh planet of our solar system. The probe discovered that Uranus has 10 moons and two rings. One of those rings has disappeared on NASA. They have dubbed this disappearing ring as the Zeta ring. And it's this Zeta ring that has NASA scientists scratching their heads. They have been scratching heads for the last twenty years. You see the scientist and researchers have been unable to spot this Zeta ring again. That is until recently.

The rediscovery of the Zeta ring is due in part to an amateur image processor Ian Regan.

"For a long time, we thought we only had two images of this ring from Voyager 2," Matthew Hedman, a planetary scientist at the University of Idaho said during a presentation at the annual meeting of the American Astronomical Society's Division of Planetary Sciences on October 5. "This shows there's a lot of information still encoded in the Voyager data that deserves a second look."

The scientist said they missed spotting this reddish dusty ring due to proximity of the Uranus. The ring wasn't visible in any individual photos they had at the time. It wasn't until Regan combines all the images together for the ring to be seen.

"He took hundreds of images, stacked them together, to produce this image of the Uranian system," Hedman said. "This is the most comprehensive view of the Zeta ring that exists, and we didn't know it was in the Voyager data for decades."

With these new images, Regan gave Hedman and the other scientists the information needed to calculate the distance from the planet. That distance has been calculated to be at 23,000 miles (37,000 kilometers) above the surface of the planet. And with those calculations it gave the scientist information to estimate the ring brightness.

And yet with this information, NASA scientists and researchers are still scratching their heads. Keck Observatory in Hawai'i was able to make an observation of the ring for the first time since Voyager 2 in 2007. Observations made of the ring showed the rings at 25,000 miles (40,000 km) above the planet's surface, not 23,000 as first thought.

"The trick is that the location of this ring didn't match the Voyager images," Hedman said of the Keck observations. "Something had changed about this ring over the course of 20 years. We're still not entirely sure what that was, through."

The Keck observations notice that during the two decades that Zeta ring went unobserved, a signal was sent to the ring to gauge the thickness of the ring. Researchers received a stronger signal than the ones Voyager 2 received.

"It got significantly brighter. Which means dust got introduced to the system sometime in those 20 years," Hedman said. "Now, what did that? We have no idea."

Hedman theorized that Uranus might have been hit by a space rock that might have fragmented into debris and settle in the Zeta ring or the changing seasons could be responsible, but he said that both of these ideas are what they are, just theories. However, it may have happened, it was dramatic enough to affect the rings, and still slipped under everybody's radar.

NASA is planning a major mission to Uranus to explore its mini system. But they won't get any of the data until twenty years later. Hedman noted that the JWST has captured some stunning images of Neptune.

"Fortunately, there is a telescope that seems to be very good at looking at dusty rings around a planet," he said. "So that might be nice."  
End of report.

## The Weird, The Strange, and What The ?

**Gale-Force:** When Hurricane Ian plowed through Florida last week, reporters were there for their usual stand-up reporting in the heavy wind and rain. That included Kyla Galer from WBBH in Fort Myers, but viewers were wondering what the heck was with her microphone, which looked ...well... odd. "It is what you think it is," said anchor Jeff Butera at nearby WZVN, who tweeted a screenshot of Galer. "Yes, it's a condom. Nothing better to waterproof a microphone." Galer turned the attention to more serious matters. "I see the condom mic has gone viral," she wrote on Instagram. "Right now I'm just thinking about this community. Southwest Florida is devastated." (RC/Miami Herald) ...And that was before the condom shortage.

**Heading South for Winter?** Authorities are trying to locate Charles Walker, 52, who went missing from Pompano Beach, Fla., last week. Family members said he had left on a trip for Bimini, Bahamas. He had left for Bimini, about 60 miles southeast of Pompano Beach — on a Jet Ski. He was last seen about 15 nautical miles off the shore of West Palm Beach, which is north of Pompano Beach. (MS/South Florida Sun-Sentinel, WTVJ Miami) ...Ian was his navigator.

**Jailhouse Horror:** "It's unacceptable behavior," said Fairfield County, Ohio, Sheriff Alex Lape. "And it won't be tolerated." Kayla Doss, one of his corrections officers, was suspended for 10 days just for not reporting the one-time, 10-minute incident promptly; the three whose behavior included actually fighting with inmates — well, not "fighting," exactly — quit or were fired. Several inmates tried to protect them, one even denying participating in the wrestling matches after being told there was video. According to one inmate, the "purely consensual" bouts were followed by handshakes and even hugs. (AC/Lancaster Eagle Gazette) ...And you can't have that kind of warmth between guards and inmates.

**Red Light District:** A detective from the Hernando County (Fla.) Sheriff's Office was driving home after work when he spotted a suspicious van. It was about 1:00 a.m. on a Sunday, and he pulled over to see what the three men from the van were doing at an intersection where traffic signals were being installed. As he watched, the men cut three of the brand-new lights from their poles and loaded them into their van — as on-duty deputies summoned by the detective arrived in force. Aaron Ward, 29, James Donnelly, 28, and Oleksiy Naumenko, 27, were all arrested, charged with grand theft: each of the lights cost about \$5,000, and they all

allegedly admitted the thefts. (RC/Hernando Today) ...*And you can be sure the D.A. will green-light their prosecution.*

**Credulous:** Do not let your children watch *Hocus Pocus 2* on the Disney+ streaming service, urges Jamie Gooch, a mother in Troy, Texas. "A worst case scenario is: you unleash hell on your kids and in your home," she claims. "The whole movie is based on witches harvesting children for blood sacrifices." As for her credentials, "We have not participated in Halloween in about four or five years," she said of her family. "It grieves me, the thought of exposing our kids to darkness." As for the film, "Everybody thinks it's fake and innocent," she says, "but they could be casting any type of spell that they want to. Anything could be coming through that TV screen into your home." (RC/KWTX Waco) ...*Except that it's fake and innocent, and no one could be casting any type of spell through that TV screen into your home.*

**No Pain, No Gain:** The big craze in 2014 was the Ice Bucket Challenge, where millions of people dumped buckets of ice water over their heads to avoid giving money to the fight against amyotrophic lateral sclerosis. But enough people did give that it raised about \$220 million for several ALS groups, including the ALS Association. It, in turn, invested the cash into research efforts, and the FDA has approved a new drug to treat the debilitating disease "that will immediately help people living with ALS," said ALSA president Calanette Balsas. "This is a victory for the entire ALS community." The drug, dubbed "AMX0035", is the result of just one of 130 research projects in 12 countries ALSA is funding with the donations. (RC/NPR) ...*"Never doubt that a small group of thoughtful, committed citizens can change the world; indeed it's the only thing that ever has."*—Margaret Mead (1901–1978), *American Anthropologist*

## Something Funny

### Let Her Rip

During lunch at work, I ate 3 helping of beans which I know I shouldn't have... When I got home, my wife seemed excited to see me and exclaimed delightedly. "Darling I have a surprise for dinner tonight"...

She then blindfolded me and let me to my chair at the dinner table. I took a seat and just as she about to remove my blindfold, the telephone rang. She made me promise not to touch the blindfold until she returned and went to answer the call. The beans I had consumed were still affecting me and the pressure was becoming unbearable, so while my wife was out of the room. I seized the opportunity, shifted my weight to one leg and let one go.

It was not loud, but it smelled like a fertilizer truck running over a skunk in front of a garbage dump. I took my napkin from my lap and fanned the air around me vigorously. Then shifting to the other leg. I ripped off three more. The stink was worse than cooked cabbage. Keeping my ears carefully tuned to the conversation in the other room. I went on releasing atomic bombs like this every few minutes. The pleasure was indescribable.

Eventually the telephone farewells signaled the end of my freedom, so I quickly fanned the air a few more times with my napkin, placed it on my lap and folded my hands back on it feeling very relieved and pleased with myself.

My face must have been the picture of innocence when my wife returned, apologizing for taking so long. She asked me if I had peeked through the blindfold, and I assured her I had not. At this point, she removed the blindfold, and twelve dinner guests seated around the table, with their hands to their noses, chorused, "Happy Birthday."

## Married

After being married for 50 years, I took a careful look at my wife one day and said, "Fifty years ago we had a cheap house, a junk car, slept on a sofa bed and watched a 10-inch black and white TV, but I got to sleep every night with a hot 23-year-old girl."

"Now... We have an \$800,000 home, a \$65,000 car, a nice big bed and a large-screen TV, but I'm sleeping with a 73-year-old woman. It seems to me that you're not holding up your side of the bargain."

My wife is a very reasonable woman. She told me to go out and find a hot 23-year-old girl and she would make sure that I would once again be living in a cheap house, driving a junk car, sleeping on a sofa bed and watching a 10-inch black and white TV. Aren't older women great?

They really know how to solve an old guy's problems.

## Finally! Blond Men Joke.

A blond man is in the bathroom and his wife shouts "Did you find the shampoo?" He answers "Yes but I'm not sure what to do... it's for dry hair and I just wet mine."

A blond man spots a letter on his doormat. It says on the envelope "DO NOT BEND". He spends the next 2 hours trying to figure out how to pick it up.

A blond man shouts frantically into the phone "My wife is pregnant and her contractions are only 2 minutes apart!" Is this her first child?" asks the doctor. "No!" he shouts, "this is her husband!"

## Facts of Life

A man was helping one of his cows give birth, when he noticed his 4-year-old son standing wide-eyed at the fence, soaking in the whole event. The man thought, "Great... he's 4 and I'm gonna have to start explaining the birds and bees. No need to jump the gun-I'll just let him ask, and I'll answer."

After everything was over, the man walked over to his son and said, "Well son, do you have any questions?" "Just one," gasped the still wide-eyed lad, "How fast was that calf going when he hit the back of that cow?"



## Pinn Pinn's Recipe Corner



### Ensign Kim's Mead

11 pints (22 cups) cold water  
 ¼ ounce peeled, sliced fresh ginger fresh  
 ginger or 2 teaspoons ground ginger  
 1/2 teaspoon brewer's or baker's yeast  
 18 ounces clover or orange honey

In a large soup pot, bring the cold water to a boil. Add honey and reduce heat to a simmer. Slowly dissolve the honey in the simmering water, and when it is fully dissolved, bring the mixture back to a rolling boil. In the uncovered pot, let the honey mixture boil down to just over half its original volume as you skim any impurities-what the Anglo-Saxons called crud-from the surface of the water.

After about two hours, check for clarity. When the mixture is no longer cloudy and there is no more crud to skim, reduce heat to a slower boil and add the ginger. Brew for another half hour and add the lemon peel; let it boil a minute or so and remove from the heat. Set aside to cool to lukewarm, then add the yeast.

Cover and let sit for 24 to 36 hours, while the fermentation process begins. Next, using thick, heavy, sealable mason jars, you will bottle the mixture, filling the jars only three-quarters full. Set the jars aside in a safe place while the fermentation continues and builds considerable pressure inside the containers. After about three days, it's time to refrigerate the bottles, taking care to handle them gently. Don't drop or bump the containers, because the pressure inside a container can cause it to explode. Refrigerate the mead for meadu, as the Anglo-Saxon-speaking Spear Danes from Mr. Kim's epic holonovel called it, will be enough to turn any logic-spouting Vulcan into a swaggering Klingon thegn full of sound and fury and ready for battle.



**REMEMBER...TURKEY-BAD...PORK CHOPS-GOOD**



### Chicken a la Sisko

1 frying chicken, quartered, with legs and wings separated  
 2 large red-skinned potatoes, chopped  
 4 carrots, cubed or thickly sliced  
 2 medium-sized onions, thinly sliced  
 3 large juicy tomatoes, quartered

2 celery stalks and 1 handful celery leaves, chopped  
 1 green bell pepper, sliced (optional)

½ cup (1 stick) butter

¼ cup olive oil

2 cloves garlic, sliced

1 bay leaf

1 tablespoon gumbo file'

1 tablespoon rosemary

1 tablespoon thyme

1 tablespoon dried parsley or chopped fresh parsley to taste

1 tablespoon red cayenne pepper

1 tablespoon Tabasco sauce

Salt and additional pepper to taste

1 to 2 cups rice, depending upon number of servings

(1 cup uncooked rice equals 4 servings)

2 to 4 cups water (that is, double the quantity of the rice)

1 or 2 chicken bouillon cubes (one cube for each cup of rice)

Begin preparing the chicken by quartering, separating legs and wings, and rinsing away blood and organ parts thoroughly. Then, in a large stew pot like a Le Creuset, brown chicken slowly in a ½ stick of butter and touch of olive oil. You will brown the chicken for at least a ½ hour before adding any other ingredients.

In a separate pot, brown the garlic in the rest of the live oil and a ½ stick of butter. Then add the carrots and potatoes and cook for 15 minutes. Next add the onions and green pepper, brown them, and add the tomatoes, bay leaf, and celery. Cook for another ½ hour. Add a few tablespoons of water to the chicken and add all of the remaining seasonings. When the vegetables have cooked for a ½ hour, add them to the chicken and cook for at least 2 hours over low heat. Keep checking the chicken and vegetables for tenderness and doneness, particularly the carrots and potatoes. The dish is ready when the chicken is nice and soft. The tomatoes will dissolve into a very mild chunky sauce, with bits of skin for color.

During the last 30 to 40 minutes, prepare the rice with chicken bouillon cubes added to the water. After the rice has started to boil, add a bit of the vegetable mixture and some of the tomatoes for color and taste. You may also use garlic salt instead of regular salt for a little more flavor. When the rice and chicken are done, serve by spooning chicken and vegetable over rice and topping with a sprig of parsley or even watercress. You'd be surprised how good this tastes accompanied by a hot, steaming mug of Chiral-tan tea, especially laced with lots of Bajoran spices,

and a chunk of greenbread slathered in Rigelian yak butter.  
Serves four to six.



### Rom's Short-stack Pancakes

1 cup pancake mix, Bisquick or any other brand  
1/3 cup milk  
1 egg  
2 bananas, 1 mashed, 1 sliced thin

¼ cup (1/2 stick) butter  
1 teaspoon vanilla extract  
½ teaspoon cinnamon

Combine pancake mix, milk, egg, vanilla, and cinnamon in a medium-sized mixing bowl. Next fold in the mashed banana until it's completely blended. A few lumps here and there are okay as long as the banana is mixed through. Then add the slices of the second banana on top. Melt the butter in a large skillet until it sizzles and just begins to turn brown, then spoon the pancake into the skillet forming 2-inch pancake. As bubble appear in the batter, flip the pancakes quickly, flatten with a spatula to make sure all the batter cooks, flip a couple of more times, and serve with butter, syrup, sugar, fruit, or any combination of your favorite toppings. Yields two dozen pancakes.



### Quark's Purée of Beetle

1 to 1 ½ pounds cooked lobster meat, or lump crabmeat, or boiled, peeled, deveined shrimp  
1 cup dry white wine  
1 slice stale white bread, ground into breadcrumbs or 1/3 cup store-bought breadcrumbs  
2 porcini mushrooms or canned truffles, finely chopped

2 egg yolks  
1 tablespoon melted butter  
½ teaspoon salt  
Black or red pepper to taste

Cut the lobster, crab, or shrimp meat into 1-inch pieces and marinate them in the wine 2 to 3 hours. After the marinating period, preheat oven to 350 degrees and combine the marinated lobster, crab, or shrimp-including the wine-with the breadcrumbs and mushrooms or truffles. Beat the egg yolks thoroughly; then stir the egg yolks into the pate' mixture. Blend in the melted butter, salt, and pepper. Arrange in a baking dish, cover, and bake for 45 minutes. Remove cover and bake for another 15 minutes, checking to top to make sure it turns crisp and browns lightly but does not burn. Serve over toast. Serves four.

## We Have Another Out of System Visitor

In 2017, the Sol system was visited by 'Oumuamua. Now we have another visitor from out-of-town, and this time around they think they may know where this stranger came from. They think.

This stranger name is Comet 21/Borisov. This is the second time that astronomers have detected an interstellar object. The credit for the discovery goes to Gennady Borisov who is an amateur astronomer. Borisov made this discovery using his own telescope in Crimea. Borisov discovery the interstellar interloper on August 30, 2022.

Polish scientists and researchers are trying to calculate the possible path of the new comet that is also known as C/2019 Q4. The path it might have taken to arrive in our solar system, was traced back to a binary red dwarf star system that is 13.5 light-year away that is known as Kruger 60. They also agree that this comet might have come from a far greater distance.

"When you rewind Comet Borisov's path through space you'll find that one million years ago, the object passed just 5.7 light-years from the center of Kruger 60, moving just 2.13 miles per second (3.43 kilometers per second)," the scientist and researchers wrote.

According to some experts, that speed is roughly the speed of an X-43A Scramjet, the fastest known aircraft ever built. But even the fastest aircraft cannot escape the gravity well of a star. The scientist think that if the comet was moving that slowly, that it did come from Kruger 60.

Ye Quanzhi an astronomer and comet expert of the University of Maryland said, "If you have an interstellar comet and you want to know where it came from, then you want to check two things," he said. "First, has this comet had a small pass distance from a planetary system? Because if it's coming from there, then its trajectory must intersect with the location of that system."

Ye also said that if you look at our planets of our solar system, say Jupiter. If Jupiter snagged a comet off its course towards the sun, it would then slingshots the comet around the planet and then off into interstellar space.

"This ejection speed has a limit," Ye said. "It can't be infinite because planets have a certain mass, and the mass of a planet determines how hard it can throw a comet into the void. Jupiter is a pretty massive," he also added, "but you can't have a planet that's 100 times more massive than Jupiter because then it would be a star."

Ye stated that a mass of a planet sets the upper limit on the speed that comets can use escaping a star system. The Polish researchers and the scientists authored a paper on this subject and their data showed that the Comet 21/Borisov falls within these minimum speed and distance. That assuming their calculations on its trajectory are correct, and that the origin of the comet is Kruger 60.

Ye says that studying of interstellar comets is exciting, because it offers a unique opportunity to study distant solar systems.

Looking through a telescope you might see something of the surface or might find out whether or not it behaves like one of our comets, or does something usual like 'Oumuamua did in 2017.

"This research means that anything we learn about Comet Borisov could be a lesson about Kruger 60 a star system that is 13.5 light years from Earth, that so far, no exoplanet have been discovered. 'Oumuamua by contrast, seems to come from the general direction of the Vega star system."

NASA, however, is stating that this may not be the case with 'Oumuamua or Borisov. That these visitors may in fact come from one of the newly formed star systems, even though they're not sure which one. At least not yet.

Everyone is working on this mystery and are quick to point out that the results they have should not be consider conclusive. They are still collecting more data on Comet 2I/Borisov. More data may reveal its original trajectory.

End of report.

### Brightstar Notes

The first meeting of the month for the Brightstar was canceled due to everyone (no matter where they lived) coming down with what the first officer referred to as the creeping crud. He had to explain what the creeping crud was. He explained that where he is living now (Peru, Indiana) that about once or twice a year the farmers are out in the fields either planting or harvesting their crops. Which stirs up the dirt, and other stuff. This stuff gets into ones respiratory system and to those who have hay fever and other allergies, it is a living nightmare. But to the rest of the population it's just general nauseas. Which over time, one can becomes immune to it.

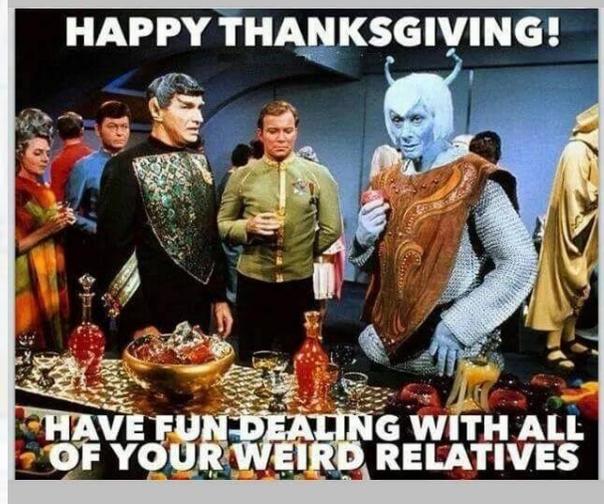
The second meeting was held via Messenger on October 20, 2022. Item discussed, the first officer had to buy a new laptop computer. His old laptop pickup a virus. He explains that he did what he could with his anti-virus program, to no avail. He would check to figure how to get rid of it, The program would tell him that everything was ok. He said that would still get notification stating that it was imperative that this needed to be taken care of.

So, he said decided to get the new computer so that the information that he did have whether it was personal or ship information, did not get out into the open. Besides, with every pc, laptop, and everything else going to Windows 11, it was a matter of time he stated.

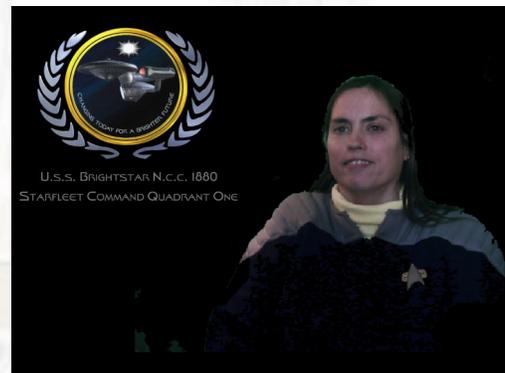
The rest of the meeting fell into a general chit-chat session about Dr. Who and other things. Captain Henderson said that a total of \$25.00 dollars had been donated to the Wheeler mission of Indianapolis,

End of report.

## The Funny Colum



## Birthdays This Month



**Ensign Tess Charron  
Chief Operations Officer's  
November 11**

**Have A Safe and  
Happy Thanksgiving  
See You All Next Issue**

**YOU WILL BE STUFFED  
RESISTANCE IS FUTILE**



**Try Not To Eat To Much  
(Who Am I Kidding Stuff Yourself Silly)**