



StarLight

THE OFFICIAL NEWSLETTER OF THE USS BRIGTSTAR

NCC 1880

CHANGING TODAY FOR A BRIGHTER FUTURE

VOLUME THREE JANUARY 2022

ISSUE SIX



I Hope You Drunk Didn't
To Much.



From the First Officer

I would like to welcome you back to another edition of the StarLight newsletter. And I welcome to the new year of 2022. If you were like me, you most likely stayed up to the wee hours of the morning ringing in and celebrating the new year.

I'm not as young as I once was, nor can I party the new year in like I use to do either. However, I did stay up to ring it in. And once that was done, I ended up going to bed around one in the morning. But still, I did my part to ring it in. I just hope 2022 will be a better year than the previous two years. God knows we deserved it, and need it. I don't know about you but for me, it felt like 2021 was trying to one up 2020. Of course, that just me.

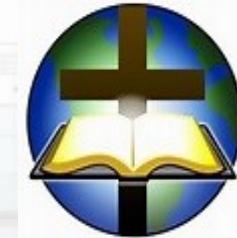
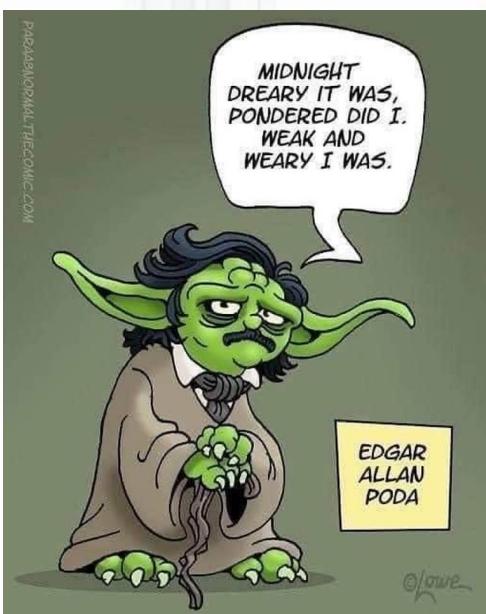
I mean, first it was Corvid-19. Then it was the Delta variant. And now it is the Omicron variant of Corvid-19. Well someone slap these scientist and researchers upside the head. And tell them to get on with it. Get off their collective butts and solve this problem. I'm getting tired of all these restrictions. Not being able to go where, and when I want without having to don a mask. It's bad enough that I cannot get around as well as I use to, but having to mask-up every time I have go into a store to do some shopping, it makes one pull ones hair out.

Well that enough of my rant for this issue. In this issue we have reports on the Fleet meeting and awards ceremony, and the weekly online Meet the Fleet meeting via Zoom. We have Pinn-Pinn Recipe Corner. Along with something new, Notes from the Brightstar meeting. And few other installments in this issue.

Well, that's pretty much it for now. Hope to see you next issue.

It time to put this puppy to bed.
The First Officer

Happy New Year



Bible Quotes

New Beginnings

Isaiah 65:17

"For behold, I create new heavens and a new earth; And the former shall not be remembered or come to mind."

Lamentations 3:23

They are new every morning; Great is Your faithfulness.

Matthew 26:28

"For this is My blood of the new covenant, which is shed for many for the remission of sins.

John 13:34

"A new commandment I give to you, that you love one another; as I have loved you, that you also love one another.

2 Corinthians 5:17

Therefore, if anyone is in Christ, he is a new creation; old things have passed away; behold, all things have become new.

2 Peter 3:13

Nevertheless we, according to His promise, look for new heavens and a new earth in which righteousness dwells.

Revelation 2:17

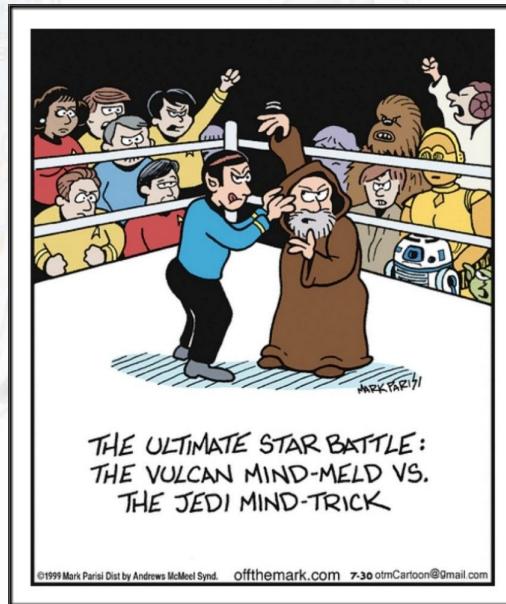
"He who has an ear, let him hear what the Spirit says to the churches. To him who overcomes I will give some of the hidden manna to eat. And I will give him a white stone, and on the stone a new name written which no one knows except him who receives it.

Revelation 21:1

Now I saw a new heaven and a new earth, for the first heaven and the first earth had passed away. Also there was no more sea.

Revelation 21:5

Then He who sat on the throne said, "Behold, I make all things new." And He said to me, "Write, for these words are true and faithful."



Brightstar Notes

Wednesday, December 15, 2021, saw the last meeting of the year for the USS BRIGHTSTAR. At the meeting was the commanding officer, Captain Debbie Henderson and the first officer/chief science officer Commander James Webb. At the meeting it was decided that there will be two meetings a month.

This due to the distance that the first officer would have to travel to attend the meetings. It was also decided that in the future, that both meetings would be held via Microsoft Messenger for those who for whatever reason could not attend the meeting in person. The first of these two meetings would be between the commanding officer and the first officer and would take place at the beginning of the month. The second meeting would be between the commanding officer, the first officer and the rest of the crew. This meeting would take place on the 15th of the month or mid-month.

At this meeting, Captain Henderson was informed that the Brightstar was awarded two awards at this year Fleet awards held at this year Starbase Indy. The first officer also relayed that despite some problems with Zoom (on their side), fleet meeting did take place and he was able to attend the meeting via Zoom to represent the Brightstar. When asked what awards the Brightstar won, the captain was told one award was for retention and the second award was for small ship of the year third place. This of course made the captain very happy. Report to follow.

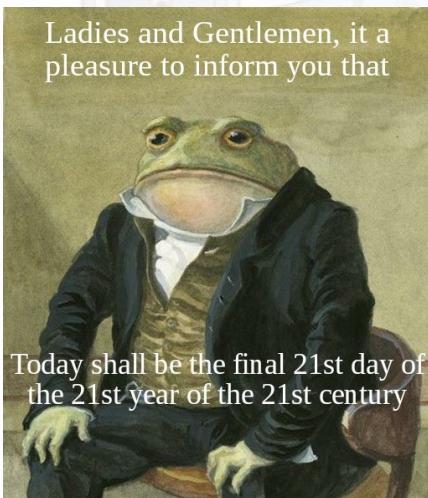
The first officer then informed the captain that he was able to attend the Meet the Fleet event that is held every Saturday at 7 p.m. The first officer said he would file a report on the event. After the official end of the meeting the captain and the first officer had a general chit-chat session, which lasted longer than the actual ship meeting did.

End of report.

This Just In

Paramount has reportedly delayed the up coming Transformer film, *Transformers: Rise of the Beast*, a whole year, from June 24, 2022, to June 9, 2023.

That was the day a new Star Trek movie was set to open—but that's now been moved from June 9, 2023 to December 22, 2023.



Unusual Binary Star System Found

Discovery of a binary star system is nothing new. But a discovery of this system is, especially if you have pictures,

It was just announced that an image taken of a binary star system. Designated as b-Centauri, the image of b-Centauri was taken by the European Southern Observatory's (ESO), Very Large Telescope (VLT). The planet of this system is massive in size, on the order of ten times the size of Jupiter. The orbit of this planet is massive as well. It is on the order of one hundred times larger than the orbit of Jupiter about our sun.

The main star of this binary system is the hottest and the most massive to be discovered to date in the known universe. The star is a B-type star, and is two to sixteen times the mass of our own Sun. And the surface of the star is three times hotter than our own star. Due to the intense temperature it also emits a large amount of UV rays, X-rays, and radiation as well.

"Finding a planet around b-Centauri (is) very exciting since it completely changes the picture about massive stars as planet hosts," Markus Janson said in an ESO press release. Janson is an astronomer at the University of Stockholm in Sweden. He also published a paper on the star system in the journal *Nature*, he goes on and says, "B-type stars are generally considered as quite destructive and dangerous environment,

Star Trek: Brightstar 'Moving On'

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"I must admit Captain your affinity for Andorian coffee is true to..., towards your historical file. But it does fail to mention that it's also quite tasty." Jon complimented the Captain's choice of drink.

"Thank you, Admiral. If you think my Andorian coffee is good, you should try my Earl Grey tea." Deora said with a smile.

"With all honesty Deora, when it comes to a cup of Earl Grey tea, I prefer Admiral Picard's. I found that no one could or can prepare a cup of Earl Grey better than him." Jon said with a smile and a giggle.

A smile that felt more like a smile for someone that was no longer here among the living or would be.

"You know the Admiral?" The Captain asked Admiral Jon.

"Yes, I do. Who do you think got him started on Earl Grey tea in the first place? Of course, he was a young brash Ensign then, full of cockiness and sass." The Admiral said with a remembering smile that quickly turned into a frown.

Captain Deora took notice of this, and tactfully asked the next set of questions.

"How many times have you visited Admiral Picard?" She asked the Admiral.

"Oh, more times than I should have," Jon said with fondness.

"Then if I may and if you can answer another question for me," Deora asked while looking out a window.

But before she could get the question out, Admiral Jon sat down his coffee cup rather loudly to draw her attention back to him.

"Captain you and I both know I cannot answer those kinds of questions." The Admiral stated rather coldly.

"What kind of questions are those?" Deora asked as she looked back at the Admiral.

"Don't play coy with me, Captain. That is the one question you can never ask of me. You cannot ..., well the little you know about your future the better. Jon stated.

"You're right of course Admiral, but I wasn't asking about my future nor anyone else's." Captain Deora stated.

"Well then, I am sorry Captain. What was your question?" Admiral Jon questioned the Captain.

"May I ask you about Admiral Picard? Do you know what or where he is or been up to lately, I mean in this timeline?" Deora quizzed Jon on the whereabouts of Jon Luc Picard.

"I could tell you, but I can't. And you already know why Captain."

"I was hoping ..., I was hoping you could tell me something, anything. He hasn't been the same since the destruction of the Romulan homeworlds and his eventual resignation from Starfleet." Deora stated with concern about a dear old friend.

"I understand Deora, but if I tell you of what history will be like for the next eight hundred years ..., well let's put it this way I just can't and won't tell you. It would change what has to be for me and everything that I hold most dear." Jon explained once again.

Then Jon sees the concern on her face for her former captain, friend, and mentor and he does something that he knows could land him in a lot of hot water, he continues.

"Enough of that dribble. I will probably get into a lot of hot water over what I am about here. So don't go repeating anything of what I am about to say in any form whatsoever, understand? What I can tell you is this, he is fine for right now. He has returned to space. Although be it against his doctor's advice, I must say. Also, he feels, he is acting out of necessity and alone, even though he has a ship of his own and a small crew to man it. He is also acting outside the jurisdiction of the Federation Council and Starfleet Command itself. This is all because of something that recently involved him and one of his close friends and former officer under his command, back when he had command of the Enterprise-D and then the Enterprise-E. What he finds, ..., well let's just say I better stop right there before I say something that I am not supposed to say. If you get my meaning.

It was then that a call came down from the bridge.

"Bridge to the Captain, respond please." The voice of the First Officer requested.

"Captain here, go ahead bridge." She calls out.

"Captain, Commander T'sikes here. We're five minutes away from leaving the orbit of Sigma Iotia Two." Commander T'sikes reported.

"Thank you Number One. You know what to do." Deora ordered.

"Aye, sir." T'sikes acknowledged.

"Give every indication that the Brightstar is leaving orbit under duress." Deora reminded the First Officer.

"Yes sir," T'sikes said.

"The Admiral and I will join you on the bridge in a few moments." Deora relayed to the First Officer.

"Understood sir. Bridge out."

"Admiral, would you care to join me on the bridge?" She asked the Admiral.

"I would be delighted too, Captain." The Admiral said with an infectious grin on his face.

Both of them stood up from the table they were at and proceeded to the doors of the lounge. The doors of Pinn-Pinn's Pagoda parted as both of them approached. They stepped through and found themselves in the corridor outside of ten-forward. Captain Deora led the way to the nearest turbo-lift. As they approached the lift, the doors parted to let out various crew members. The door of the lift themselves stayed opened long enough for both the Admiral and Captain Deora to step inside. The Captain turns to face the doors and calls out, "Bridge."

The turbo-lift then begins to move towards its stated destination. Within moments both found themselves on the bridge deck. The doors parted and they stepped onto the bridge proper. Someone calls out, "Captain on the bridge." Commander T'sikes automatically stood up from the command chair and took one step to the right.

"Report!" She calls out as the Captain and Admiral Jon walks onto the command deck. Captain Deora took her customary spot in front of the command chair with the Admiral to the left of her.

"All decks show all secure and green for leaving orbit. Upon leaving the Sigma Iotia star system we'll then go to warp seven, course set for the Vulcan star system, planet Vulcan." The First Officer reported.

"Very good Commander, but let's delay de-orbiting for a few more orbits," Deora stated.

"May I ask as to why sir?" Sikes questioned his commanding officer.

"You remember what the Admiral said, V'rok most likely overheard what the Admiral here did to our ship," Deora told her first officer not knowing whether or not that V'rok was still listening in.

"Yes, of course, I remember now, and I think I understand," T'sikes said.

"I hope so Number One. About three more orbits should do it. Also Number One, at least once, maybe twice in the orbit turn the ship either towards port or starboard if not both. Make it look like the Brightstar is trying to leave orbit on a course other than for Vulcan." Deora ordered.

"Yes, I am beginning to understand. It's all for show." Commander T'sikes stated with understanding.

"Good, the Admiral and I will be in my ready room when we do leave orbit." Deora relayed.

"Aye, sir. Navigation you heard the Captain. Plot those orbits just like she said. Make it look like we're trying to leave orbit, but don't make it look like we're putting on a show." T'sikes ordered.

"I'll leave it to you, Commander. You know where we will be." Deora said as she and the Admiral left the command deck and command in the hands of her First Officer.

"Navigation ready sir. We have the course and maneuvers plotted and laid in. We can perform the first maneuvers on your command." The First Officer was about to say something to the Captain when he heard the doors of the ready room open then close just as quickly. So he issued the order himself, "Make it so Mister Henderson."

"I wonder what they will be talking about?" Ensign Tess asked.

"Ensign if you don't focus on what you are doing, you're going to find out real quick. And you may not like the discussion the Captain has with you. Understand Ensign." Commander T'sikes warned the young Ensign.

"Aye, sir," Tess responded rather quickly.

"Captain you do agree we're going to have to make some hard decisions now and in the days to come," Jon commented.

"Yes I agree Admiral, but do you think we can pull this off?" She asked.

"Well, that depends on him. Do you think he can do the part convincingly?" Jon questioned Captain Deora.

"Oh, he can play the part very convincingly. Almost too convincingly. I'm afraid he may bury himself in the part." She said with a half-grin on her face.

"Captain, you should give him more credit than what you do. He'll do just fine. I know in about ten- or twenty years, he'll say some good and kind words for you." Jon said.

"And what kind words would he have to say and for what occasion?" Deora asked with curiosity.

"Captain, if you don't mind, let's get him in here and brief him, shall we?" The Admiral requested ignoring the question she just asked him.

"Your right of course Admiral. Let's get this over with."

Fleet Meeting, Awards Ceremony, and Change of Command Ceremony (All Rolled Into One)

Saturday, November 27, 2021, saw the first Fleet meeting in over two years. Last year Fleet meeting was held via Zoom. This was due to the Corvid-19 virus causing the cancellation of 2020 Starbase Indy.

Also taking place during the Fleet meeting (other than the awards ceremony), was also the change of command ceremony. This in of itself doesn't happen very often. The change of command ceremony only takes place once every four years. This meeting will mark the first time in two years the fleet was able to gather together in person, even with some of the those using Zoom to attend the meeting. This also will mark the first time you could attend the meeting either in person or via Zoom.

The first order of business was the state of the Fleet. The reports were given by the various members of the Admiralty board. Next order of business was the Fleet awards ceremony. It was during the awards ceremony that the Brightstar earned two awards. The first award was for retention. The second award was for Small Ship of the Year. The Brightstar would take third place. The next item to take place was the Change of Command ceremony. The outgoing Fleet Commander Admiral Mark Williams turned over the reigns of the fleet to the new Fleet Commander Admiral Rose Ciccarone. Once Admiral Rose Ciccarone had officially took command of the fleet, Admiral Mark Williams began to run around the room with his hands in the air yelling, "I'm free!!!, I'm free!!!, I'm free!!!."

Of course, the Fleet meeting was not without its hiccups. Of course, I'm talking about the use of Zoom. This was the second time that the fleet has used Zoom. Now I know that last year the Fleet meeting was the only way you could attend the meeting due to Starbase Indy being cancelled because of the Corvid-19 virus. Like I said earlier, this year meeting ha encountered some problems. Some of those problems included the sound and the camera.

The sound at the beginning of the meeting sounded like anyone that was talking at the time, were inside of a tunnel. At one point during the meeting, the sound went out altogether. The sound was out for several minutes. Once the sound came back, that's when they started to have problem with the camera.

The view of the stage (lack for a better term) was not quite right. And then the camera went out. Once again, it was several minutes before they got the camera working again and pointed in the right direction.

From this point everything went smoothly. After the Fleet meeting everyone who were using Zoom to attend the meeting stayed on to talk and get acquainted with another, but as the saying goes, "all good things must come to an end."

So does the Fleet meeting of 2021 comes to a close. See you next year.

End of Report

The Strange, The Weird, And What The

Here we go again. Here you'll find some of the strangest, weirdest, and somethings that you'll just shake your head at. So read head on.

Being Neighborly: Sarah Maughan saw flames coming out of a house a couple blocks away from her West Jordan, Utah, home. Without really thinking, she jumped in her car and drove over to see if she could help. When she got there, she ran up to the house. "I just felt the heat. Yeah, it was intense," Maughan said. "Banged on the door. He came to the door. I said, 'Your house is on fire.'" The man escaped with his life, and told Maughan he would have died if she hadn't banged on his door. Looking back, Maughan admitted she put herself in a very dangerous situation. "I just reacted. Probably not the best idea, you know, being pregnant," she said. "But you know, I would hate to see the fire and know I didn't do anything, and somebody died." (MS/KSL Salt Lake City) ...*She is already raising her kid right.*

Raised Wrong: An unidentified Italian man reported to a clinic in Biella for a Covid-19 vaccination. After rolling up his sleeve for the nurse, she couldn't help but notice his arm was "rubbery and cold," and "too light" to match his skin. It was made of silicone — the arm was fake. The man begged the nurse to not turn him in, but she called police to report the attempted fraud. "The case borders on the ridiculous," said a government official, and "unacceptable faced with the sacrifice that our entire community has paid during the pandemic, in terms of human lives, [and] the social and economic cost." The man should have known better: he's a healthcare worker himself, and had been suspended from work for not being vaccinated. He allegedly wanted certification not just to get his job back, but because Italian restaurants require vaccinations before they will serve patrons. (RC/Reuters, BBC) ...*And he certainly was trying to be patronizing.*

Superhero: Danielle Mobley just finished shopping, and while putting her groceries in her car a man ran up to rob her. "We struggled over the purse. He pushed me down to the ground," she said. That's when a rescuer jumped into action, beating the robber down. "I bet he was shocked when she kicked him right in the face," said West Palm Beach (Fla.) Police Chief Frank Adderley. "I think she hit him pretty hard." The rescuer was Mobley's 9-year-old daughter, Journee. "I fought back," she shrugged. "I had to save my mom." The man ran — with Journee in hot pursuit. She turned back after he outran her, but a suspect, Demetrius Jackson, 29, was arrested, charged with robbery and battery. Chief Adderley gave Journee a certificate and a medal. "I wouldn't recommend that you confront an individual like that," Adderley said, "but in the heat of the moment things happen."

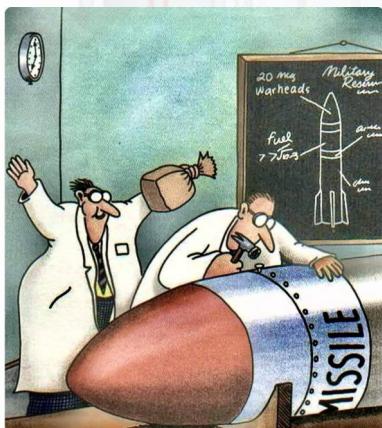
(RC/WSVN Miami) ... *Florida Man: no match for Florida Girl.*

Quick Buck: The California Highway Patrol released screencaps from a video taken after an incident on the I-5 freeway in Carlsbad. An armored car's back door swung open, and thousands of pieces of currency flew out the door into the lanes. Cars screeched to a halt in all lanes as drivers jumped out to scoop up cash. The CHP said such drivers had 48 hours to return the money: "If you found money on the freeway, it is not your money," said Sgt. Chris Martin. "It belongs to the [Federal Deposit Insurance Corp.] and this armored truck and the bank. It needs to be returned."

They're working with the FBI, and have already made at least two arrests. The video was taken by the armored car driver, who couldn't compete with the hordes of drivers picking up the bills, so he started making a video instead. The photos clearly show the currency is mostly \$1 bills. (RC/KSWB San Diego) ... *We have learned well over the past couple of years that far too many put a very low price on human life.*

Dum Dum: An unnamed 45-year-old man in České Budějovice, Czech Republic, apparently tired of moles digging in his garden, decided to get back at them by packing their tunnel with an unspecified number of "F4-type Dum Bum" explosives, covered that with concrete blocks to keep the shockwave in, and then *stood on top of the concrete* after lighting them. The resulting explosion left a 1m crater in the ground, and chunks of concrete were thrown as far as 20m away. As for the man, police say there was blood "splattered around the detonation site," and he was taken to the hospital with two broken legs. "New Year's Eve celebrations are approaching, so let's be sensible," suggested police spokesman Jiří Matzner: "Only buy fireworks in shops and strictly follow their handling instructions." (RC/London Telegraph) ... *Or be roughly hoisted by your own petards.*

Father Figurehead: John Schnatter, who founded the Papa John's Pizza chain in 1984, is mighty upset that the company has announced a name change. Schnatter stepped down from the company in 2018 after spouting the "N word" and other insensitive racial remarks — on a conference call set up to train him to avoid making public remarks that could cause controversy and damage the company's reputation. After that he sold millions of shares of company stock, and only owns about 17 percent of the firm. "Try as they may, they can't have Papa John's without Papa John," he complained, but the company was not dissuaded from the name change. What are they changing it to? Papa Johns — removing the apostrophe. (RC/KTVI St. Louis) ... *They're messing with him, and he's so predictable they'd bet he couldn't resist whining.*



Pinn-Pinn's Recipe Corner

Welcome another installment. Pinn-Pinn outdid herself this time around. And she taped the shoulder of four-Star Trek characters from the Trek universe. So read on. Kids don't try any of these recipes without adult supervision.



Picardo's Penne



If you like the First-cut fresh asparagus, especially the asparagus on the East Coast that makes its appearance with the coming of spring, you'll love this pasta-veggie recipe.

1 pound penne pasta
1 ½ to 2 pounds fresh, young asparagus
1 cup pine nuts or shelled walnuts
½ red bell pepper, sliced into 1-inch strips
6 to 8 cloves fresh garlic, crushed
½ cup virgin olive oil
coarse-ground black pepper (freshly ground is best) to taste
salt to taste
1 dash crushed dried red pepper

While you boil the water for the pasta, cut off the woody stems of the young asparagus you've just washed, and then cut the tender parts of the shoots at an angle into 1-inch pieces so that they look like green versions of the angle-cut penne. Heat the olive oil in a skillet and stir in the crushed garlic. Cook until the garlic just starts to turn transparent. Spoon out a touch of the garlic-and-olive-oil mixture, heat in a nonstick skillet, and add nuts. Slightly toast the nuts. Add the pasta-sized strips of red pepper to asparagus and garlic, and sauté for about 5 minutes more to soften the peppers and asparagus. Now add the toasted nuts. Brown the mixture, stirring constantly to spread the toasted-nut taste throughout.

When your water is boiling, cook the penne until al dente and drain. Next thoroughly stir in the asparagus, peppers, and the toasted-nut garlic oil, and serve with a bright or Beaujolais and crusty bread.

Serves four to six.





James Doohan's "Scotty's Lemon Chicken"

Here's one quick, light, dish from the engineering deck of the Enterprise.

1-pound boneless, skinless chicken breast
1 medium-size fresh lemon
½ cup chopped onion
1 cup asparagus or broccoli, chopped into small pieces
1 cup dry white wine
1 teaspoon cornstarch
Salt and pepper to taste

Cut the chicken into bite-sized pieces and sauté with onion over a medium/high flame in a large heavy saucepan or Dutch oven. After onions begin to turn transparent, squeeze the lemon juice into the mixture and continue to sauté. Add salt and pepper to taste. When the chicken has browned, add white wine, cover, and simmer for 15 minutes. Add fresh asparagus or broccoli pieces, cover, and simmer for an additional 8 minutes or until the vegetables are just done. You don't want them too soft. Thicken the sauce mixture by removing ½ cup of cooking liquid to a small bowl and add cornstarch. Stir constantly until fully blended. Then add the cornstarch mixture back to the pan a tablespoon at a time until thickened.

Serve over or alongside Alfarian hair pasta, angel-hair pasta, or rice for a quick lunch or dinner that serves 3.



Data's Cellular Peptide Cake with Mint Frosting

Do androids dream of peptide cake? Data did as the Enterprise and its crew were being consumed by the dangerous interphasic organisms that threatened to destroy them all. In Data's nightmare of destruction, he hosted a get-together in which the beautiful Troi was peacefully laid out, not like night spread against the sky, but like a tempting cake with tangy peppermint frosting. While cellular peptides are not common pantry staples in most people's kitchens, you can have some fun by baking your own sponge cake in jigsaw-puzzle shapes to resemble the torso of someone you love. Those of you with scanners or digital cameras who know how to use Photoshop, Illustrator, or any other photographic software can print your subject's photo onto an iron-on transfer that you can use to decorate a pillowcase or even a T-shirt. You can then wrap it around a basketball or football to make the head and face for your "torso cake." What a birthday cake!

Here's the recipe for one sponge cake with enough chocolate mint frosting to cover it. Measure how many cakes you will need to recreate the torso of your subject and adjust the recipe accordingly.

Cake

10 egg yolks
1 2/3 cups sifted cake flour
1 cup sugar
½ cup hot water
1 teaspoon baking powder
1 teaspoon lemon extract
½ teaspoon salt

Peppermint-Chocolate frosting

2 egg whites
1 ½ cups sugar
5 tablespoons water
1 ½ teaspoons light corn syrup
3 1-oz squares unsweetened chocolate, melted
1 teaspoon vanilla extract
1/4 teaspoon peppermint extract

Preheat your oven to 375 degrees. Sift together flour, baking powder, and salt. Beat egg yolks until slightly thickened. You can use either a hand beater or your electric mixer set on low. Add the lemon extract to the egg yolks while mixing and then slowly add the sugar. After mixture is completely blended, add hot water, fold in the flour, and continue to blend. Grease small sheet-cake pans, and loaf pans as needed to form the puzzle torso pieces-remember you're not doing legs -pour the batter in, pans filling just over halfway and bake for 40 minutes at 375 degrees, testing for doneness after 35 minutes. When done, turn pans upside down on a wire rack and let cake pieces cool. Repeat entire recipe as necessary to complete the torso puzzle.

While your cake is cooling and you've begun to assemble the number of pieces you'll need, you should make the frosting. You can only frost the cake once it's cool and fully assembled, so there are no seams. Begin by combining the egg whites, sugar, water, melted chocolate, and corn syrup in a mixing bowl, and beat with your electric mixer on low until completely mixed. Heat in a small saucepan or on top of a double boiler, beating constantly, for 7 minutes. Test for doneness by trying to shape the frosting in the saucepan into little peaks ridges. If it holds its shape, it's done. Remove from heat and add vanilla and peppermint extracts and continue to mix until it's thick enough to spread. Prepare enough to cover all the sponge cake and fill in all the seams.



Chief Miles O'Brien's Fricandeau Stew

This version of fricandeau of veal is Miles's favorite dish on Deep Space 9 because Chief O'Brien loves veal any way he can get it, especially when it's larded over with pork and braised until all its juices are sealed nice and tight inside and then dredged in flour and stewed with hearty, red-skinned potatoes with the skins on, some celery, an onion, and a couple of tomatoes to flavor the gravy. I like to spice it up with some garlic, a handful of whole cloves, and a bay leaf, but these are optional and totally nontraditional. This is an Earth dish that you can make yourself, but if you want it to be a true fricandeau, you have to ask your butcher to give you the "cushion" of the veal, the meaty portion cut from the thickest part of the leg.

2 pounds cushion of veal, boned at the market
 1/4 pound salt pork, fatback, or thick-cut bacon, cubed
 1/2 cup (1 stick) butter
 2 tablespoons butter melted
 5 medium red-skin potatoes, thickly cubed
 1 large onion, chopped
 5 stalks celery, with leaves, chopped
 4 medium tomatoes, chopped
 1/2 cup all-purpose flour
 2 cloves garlic, whole
 4 cloves garlic, sliced
 3 or 4 whole cloves (optional)
 1 bay leaf
 salt and pepper to taste

Preheat oven to 350 degrees. Wash the cushion of veal and cut 1/4-inch slits into the flesh. Into these slits, press in pieces of your fatback, salt pork, or the fatty portions of the bacon, and wipe down the entire piece of meat with 2 cloves of garlic. Now stick the whole cloves into the meat, if you want, but it's entirely optional. I like to because cloves provide a very exotic taste, just the kind of experience you'd encounter were you to sit down to a bowl of fricandeau stew with Chief O'Brien after a brutal day working the plasma injector coils on the Defiant. Now salt and pepper the meat and sew the slit where the bone was removed together, along with the slits into which you inserted the pork lard. You can also use toothpicks.

Place a roasting-pan rack in a pan, making sure the pan beneath is deep enough to catch the drippings, for the gravy you'll need for the stew. Dredge the meat in flour, allowing flour to fall to the bottom of the pan, so it will form a gravy and place meat on rack, arrange more bacon or fatback around the meat. Now roast for about 3 1/2 hours, basting every 15 minutes or so with some butter that you've melted in about 1 cup of boiling water and drippings.

While the fricandeau of veal is cooking, wash and cube your potatoes, then cover with water in a medium-size saucepan and boil for about 45 minutes or until fork tender. When the potatoes are almost done, begin frying the sliced garlic in 1/2 cup of butter in a large skillet and then add the chopped onion and the celery. Next, add the tomatoes, bay leaf, 1/2 cup of water, and some of the drippings from the bottom of the fricandeau roast. Simmer slowly for about 1 1/2 hours and then set aside. When the fricandeau is done, combine the roast, the gravy drippings, and the vegetables in a large saucepan. You can leave the fricandeau whole, or you can slice it into large pieces. If you decide to slice the veal, it will cook faster. Cook for 1 more hour. Test the meat after 40 minutes to make sure that it is getting nice and tender, and the flavors are blending. After 1 hour, serve with nice thick, crusty bread and maybe a salad.

Serves four to six.

Meet The Fleet Meeting

Every Saturday night at 7 p.m. on Zoom you can meet various members of the Fleet. Run by Admiral Rex Wood, he set up the meeting place on Zoom, so everyone can get to know one another and various members of the Admiralty board (if and when they show up).

Rex starts the show with the showing the latest episode of Discovery. Afterwards he would go into his gab bag and pulls out someone name with what their favorite Trek episode, no matter what the Star Trek series may be. If that person is there he would call out their name and ask them why that episode is one of their favorite. He would then play that pitcaular episode. No matter what the Trek series is.

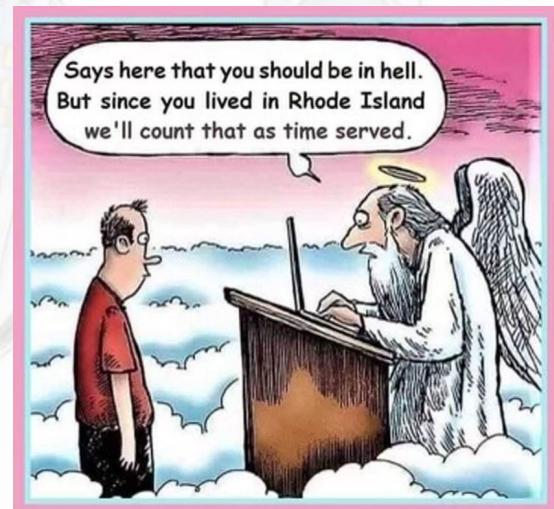
I managed to attend two of the little get together, but I missed that latest get together because I simply and totally forgot about it.

If they have another one, I will definitely be there.

End of report.



After Minnie Cox, the first black female postmaster was pressured out of her post in Mississippi, President Theodore Roosevelt continued to pay her salary and punished the town by rerouting their mail 30 miles away until they gave her back the position.



Star Trek Word-Search

With the New Year day this month, we thought we would a list associated with New Year
Have Fun.

All Night
Balloons
Celebration
Champaign
Champaign Glass
Confetti
Countdown
Dancing
Food
Glitter
Horns
Midnight
Music
New Year
New Year Day
New Year Eve
Old Year
Party
Party Favors
Party Hats
Resolutions
Singing
Toasting
Whistles
Wine

U T S N G Z C O N F E T T I B R G P M U
F R I V L C R F T O R P B C L Z N A U D
C G S N R O H H V E R A W O J H I R S F
C Z V H E Z G M S S L Y W U P Y C T I T
F E W O T I P O E L A I Y N I P N Y C Q
T U Y Z N C L L O D N S N T Q Z A L P T
U A L D E U T O R E S O D D D X D A J I
I V I T T S N A J Z I V Y O Q V R F W Z
M M K I I S E F M T T S N W O T P Z W E
H L O H T Y G S A O O C R N Y F D D B R
H N W O W Z V R A O V B L H D G S Z G S
S E Q E U Z B S S R O V A F Y T R A P H
K W N G U E T O Z S T T A N B U W E A R
R Y H E L I M L P B S H J O M W C U N A
Q E C E N Q S F H O R Q G I I N Q U N E
R A C G W A R E T T I L G I Z Q E H D Y
B R L R A M R A E Y D L O B N W B D M W
G E P S I N G I N G D U P Q L L B O S E
J V N G I A P M A H C M I N T N L K O N
Q E K S S A L G N G I A P M A H C A Q I

See You Next Issue

HAPPY
NEW
YEAR



Have Yourself A Safe
And Happy New Year