



StarLight

THE OFFICIAL NEWSLETTER OF THE USS BRIGHTSTAR

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ISSUE FOUR

**YOU WILL BE STUFFED
RESISTANCE IS FUTILE**



HAPPY TURKEY DAY



From the First Officer

Welcome to another edition of the StarLight newsletter. Usually this is where I vent or rant about anything and everything. But this time around I'm going to do it differently. Because this

month is the time of being grateful and of giving thanks.

Why, your asking yourself? The reason is of what I watched online. You see every Sunday morning I would go to church, in a manner of speaking. At eleven-thirty in the morning I would go to my desk to turn my laptop on and go to the YouTube website. On YouTube among the cute little kittens and people showing off or doing something stupid, there are various online churches you can go to or watch. Some these are live-streamed, and some are not. The one I like to "attend," is out of Rockaway, New Jersey. I like this church because of their pastor. He reminds me of a pastor I knew as a kid. He would jump up and down and yell and tell you how it is and he wasn't apologetic about it. The difference between the pastor of my youth and the pastor that I see online is the one online doesn't jump up and down or yell, but he will still tell you which way the wind is blowing.

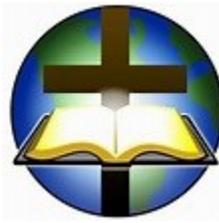
Well anyway, his message this Sunday was on the benefits on being thankful and or being grateful. With respects to the paster, I will not go into details on his sermon. I just don't have enough space to do it. But believe me when I say it was quite profound. And he is ...was right. He said there is positive benefits in being grateful and thankful or saying thank you to someone or anyone. The benefits effects both mental and general wellbeing.

So we come to the crux of what I want to say. And I think you may already know what I want to say. I want to say thank you to everyone. I want to say thank you to my parents, to my mother who passed away twenty-four ago and lives only in my memories. To my brothers, one of which is no longer with us. To my father who I'm grateful to say is still among the living. To those first responders at station twenty-one in Indianapolis who were there that day when I needed them the most. I am also grateful for the nurses, doctor and the rehab specialist who help me back on the road to recovery. I am also grateful for the many friends that I have who have help me in my time of need. Especially the friend who let me have a roof to keep over my head. And finally, I am thankful and grateful for my commanding officer Captain Debbie Henderson who kept me encouraged and my spirits up when she would come to visit me in the hospital and at the rehab facility.

I am thankful and grateful to you all.

Time to put this puppy to bed

The First Officer.



Bible Quotes

Giving Thanks

Psalm 95:2

2 Let us come before His presence with thanksgiving; Let us shout joyfully to Him with psalms.

Psalm 100:4

4 Enter into His gates with thanksgiving, And into His courts with praise. Be thankful to Him, and bless His name.

Matthew 11:25

25 At that time Jesus answered and said, "I thank You, Father, Lord of heaven and earth, that You have hidden these things from the wise and prudent and have revealed them to babes."

Matthew 26:27-28

27 Then He took the cup, and gave thanks, and gave it to them, saying, "Drink from it, all of you. 28 "For this is My blood of the new covenant, which is shed for many for the remission of sins."

2 Corinthians 9:15

15 Thanks be to God for His indescribable gift!

Philippians 4:6

6 Be anxious for nothing, but in everything by prayer and supplication, with thanksgiving, let your request be made known to God;



There is a Hole in our Galaxy

Scientists recently discovered something wrong with our galaxy (Milky Way). It has a hole in it. This hole is located in the Perseus and Taurus constellations.

They think this hole was caused by a very large or a series of supernovas.

A supernova is when a star explodes when it reaches the end of its life. The scientists think this may have happened as far back as ten million years ago. The hole or bubble is at least five hundred light years wide an impressive feat that demonstrates the equally unfathomable power of a supernova.

"We have two theories – either one supernova went off at the core of this bubble and pushed the gas outward forming what we now call the Perseus – Taurus super shell."

Shmuel Bialy post-doctoral researcher at the Institute for Theory and Computation at Harvard's Center for Astrophysics (CfA) stated, he goes on and says, "or a series of supernovas occurring over millions of years that created it over time."

This hole has been best described as a gap or cavity. A paper was published on the subject in *The Astrophysical Journal Letters*. Scientists think that this same area is also where hundreds of stars are being formed or exist already at the surface of this giant bubble. They long thought these two independent structures, may have been one (once again) as far back as ten million years ago when it was torn in two by the cosmic blast or blasts.

They discovered this after astronomers created a 3D image of that region of space with data gathered by G.A.L.A., a European Space Agency launched space telescope. They were using the telescope to study the two molecular clouds for the first-time in three-dimensional space. The 3D visual maps of the molecular clouds used a data visualization software called G.L.U.E.. It was designed by Alyssa Goodman, who is a CfA astronomer who co-authored the study. Until recently this could only be done in two-dimensionally, this limited what they knew about the position, size, and other things.

The molecular clouds they discovered are massive wounds in the Milky Way and they think may be responsible for some of the formation of some of the stars we see in the night sky.

"We've been able to see these clouds, but we never knew their true shape, depth or thickness. We also were unsure how far away the clouds were," said Catherine Zucker, a postdoctoral researcher at the CfA, who led a separate study for *The Astrophysical Journal*. She goes on to say, "Now we know where they lie with only one percent of uncertainty, allowing us to discern this void between them."

They mapped the star-forming regions to better understand how gas and dust are released during a stellar explosion and how they rearrange itself on the molecular level.

"Hundreds of stars are forming or exist at the surface of the giant bubble."

Space.com explain the unfathomable big clouds are full of hydrogen, helium, and a bunch of other elements that form stars, planets, moons, and objects of a solar system, which form inside them as these elements are drawn together by gravity.

"We've been able to see these clouds for decades, but we never knew their true shape, depth or thickness. We also were unsure how far away the clouds were."

"This demonstrates that when a star dies, its supernova generates a chain of events that may ultimately lead to the

birth of new star." Bialy said.

"Whether it was a single gargantuan blast or many smaller ones over time, it reminds us that as powerful as all of the bombs put together might be, they are nothing compared to the raw power of the natural world."



Pinn-Pinn's Recipe Corner

Hi and welcome to another edition of Pinn-Pinn's Recipe Corner. This time around we have Roxann Dawson's, another recipe for apple pie. This time around Vulcan style of course this one is coming from Mr. Spock. Dr. Pulaski's version of chicken soup, and finally, we have a recipe from Alexander Siddig's. I hope you enjoy these recipes.



Roxann Dawson's Klingon Green Beans and Walnuts

You can substitute live worms for green beans. For that extra-special Klingon touch, instead of the walnut oil use bloodwine. And remember: "*bortaS blr jablu' D! reH QaQqu' nay,*" Translation: "Revenge is a dish that is best served cold."

2 pounds green beans, trimmed
¼ stick butter
1 cup chopped toasted walnuts
2 tablespoons walnut oil
2 tablespoons minced fresh parsley

Cook beans in a large pot of boiling salted water until just tender, about 5 minutes. Rinse beans with cold water to stop the cooking (I rinse them and then put them in bowl of ice water). If you want, you can cook the beans in advance, about 6 hours before you serve them. Just be sure to refrigerate them. To complete, put butter with oil in large heavy skillet over high heat. Add beans and toss until heated through, about 4 minutes. Season with salt and pepper. Add walnuts and parsley and toss. Serve in a large bowl garnished with whatever greens you like. The greens also set off the color of the beans.

Serves six.



Vulcan Apple Pastry

While we're on the subject of apples, you can adapt Gary Mitchell's Gala apple pie or Granny Smith-or Kaferian apple pie, if you can get your local supermarket to import Kaferian apples from Delta Vega-into a hand-sized little pastry your favorite Vulcans will adore

as a quickie hot breakfast or, at room temperature, as a school lunchbox treat.

They make great afternoon snacks, too, if your kids have to go from school to a team practice or to an after-school program. If you're running around from the office to the supermarket to the athletic field to pick up kids, these make a great snack for you. And they're great between classes or labs on a particularly grueling day when the wind is howling off the lake and you've got to turn in notes that make absolutely no sense to you or to anyone else in your group. They're Vulcan. Think of them as little bites of logic in an otherwise chaotic universe.

Just as with Gary Mitchell's Gala apple or Kaferian apple pie, you can use a packaged crust as your shell, unless you want to bake the crusts yourself. Your list of ingredients includes the following:

4 cups of Gala or Granny Smith apples, peeled, sliced, and cored
¼ cup light brown sugar
1 egg, beaten
¼ cup melted butter
1 tablespoon fresh-squeezed or bottled lemon juice
1 cup heavy cream
1 teaspoon cinnamon

Preheat our oven to 375 degrees. Line the cups in a greased 2-inch muffin tin with individual muffin-sized shells of crust. Now pour in your sliced Gala apple-or Granny Smith apples, which are snappier and hold up well spending all morning in a lunch box or brown bag-into the individual shells, filling them just ¾ full. We need room for the apples to expand. Mix the egg, butter, lemon juice, brown sugar, cream, and cinnamon together, and pour the mixture over the apples. Moisten the edge of the crust and cover each muffin cup with another layer crust and bake for about 40 minutes or until the top crust is golden. Chill in our refrigerator before you wrap them up in foil for your away mission, or you can serve them still warm. Be careful, however, of serving hot pasties, because the filling, if not given time to cool, can be too hot. Served warm or chilled, Vulcan apple pasties are a great dessert, breakfast pastry, or healthy snack. Yields twelve.



Doctor Pulaski's Chicken Soup for the Enterprise Soul

After Dr. Crusher returned to the Enterprise following her one-year posting at Starfleet Medical, she learned that her replacement, Dr. Katherine Pulaski, also had a cure-all that didn't involve the latest in genetically engineered drugs. Beverly Crusher quickly adapted her own recipe

for what came to be known as Dr. Pulaski's Chicken Soup. Beverly added those wonderful little spheroid delights Worf's adoptive father Chief Rozhenko calls "kneidlach." It sometimes inspires him elicit music from a primitive device he calls a "guitar."

2- to 3-pound whole chicken, washed and quartered
2 onions, sliced
5 carrots, sliced

3 medium-sized tomatoes, sliced
10 stalks celery, sliced (Reserve the celery leaves for the kneidlach.)
chicken bouillon cubes or packages as necessary to enhance flavor
coarse-ground kosher salt to taste
course-ground black pepper to taste
1 16-ounce package matzoh-ball mix, prepared per directions

1 tablespoon chopped celery leaves
1 tablespoon chopped fresh parsley
¼ cup minced fresh onion
1 tablespoon chopped fresh garlic

OR:

BUBBIE KATZ'S HESTER STREET KNAIDLACH

1 cup packaged matzoh meal
2 eggs
2 tablespoons vegetable oil or chicken fat
½ cup chicken soup, chicken bouillon, or chicken stock

First, prepare either your homemade version of Bubbie Katz's or the packaged matzoh balls, because the kneidlach mixture has to sit in a refrigerator for at least about a ½ hour to set up. Then you'll cook them in the stock and set aside again until just before serving time, when you plop them back into the soup.

If you are using one of the store-bought packages, simply follow the package directions. These entail mixing vegetable oil and two eggs with the matzoh meal, salting it if you like, then setting the mixture aside in your fridge for about a ½ hour. You can then heat some chicken bouillon to a boil, take the mix out of the refrigerator, roll the mixture into fluffy little balls, and drop them in the boiling bouillon. Make sure you don't pack the little matzoh balls too densely or they'll never cook. When the balls float up to the surface and bob there for a while, they're done. Set aside to cool until our soup is ready. Then cook in the chicken soup for at least 10 minutes before serving.

To make the Katz's kneidlach recipe, you should blend the eggs and chicken fat or vegetable oil in a medium-sized bowl until the mixture is nice and thick. Pour the chicken soup, bouillon, or stock into the mixture, stir, and then blend in the matzoh meal. If the mixture is too stiff, add just a little bit of oil or Maya fat. Then set the mixture aside in your refrigerator for 30 minutes while you prepare the chicken soup. After 30 minutes, remove the dumpling dough from the refrigerator, form it into little fluffy balls, and drop them into boiling soup or bouillon. When the balls float to the surface, they're done. Set aside until your soup is done, and add them for the final 10 minutes of cooking time.

To make the soup itself, you'll need very large soup pot, half-filled with cold water. Set the heat to high and cover the pot while you clean the chicken. You can also buy quarter chicken or chicken parts. Washing your chicken is a very important process because of the risk of bacteria and contaminants, and you should do it very carefully. Put the chicken pieces into the boiling water and reduce the heat. The chicken will cook slowly at a low boil, and simmer it in your covered soup pot for about 2 hours, during which time you should occasionally skim fat and solids from the surface of the boiling water.

After 2 hours, remove the chicken and test it for doneness. The meat should be white and soft. Set it aside, Strain the broth to remove fat and scum and return it to the pot. Let the broth cook for about 1 hour, during which time more fat will rise to the surface. Skim off some of the fat or all of the fat, depending upon how fatty you want the soup to be. If the flavor is too mild, you can also add some bouillon cubes or powder to the water. Then return it to the heat and add the vegetables and cook for about another 1 ½ hours. When the tomatoes have dissolved and the carrots are soft, season with the salt and pepper, add the chicken back in, and cook for 30 minutes. Finally, add the matzoh balls and cook for another 10 minutes, correct the seasoning, and serve.

I suggest you remove the chicken in large pieces and remove the skin and bones. Add it in individual serving bowls along with the matzoh balls. The fun part of the presentation is to make sure that everyone has the same number of matzoh balls and carrots. Individual pieces of chicken for each serving will, naturally, vary according to taste. Some people will want huge chunks of chicken and others will want barely any. I suggest you serve your soup with dark, dark rye bread and Welch's white grape juice cut half-and-half with sparkling water or club soda and topped with a lemon. Serves eight to ten.

If you have at least 2 cups of leftover chicken, rather than saving it as soup meat for the next night, you should shred it, add to it 3 chopped celery stalks and one chopped onion, some salt, and enough mayonnaise to make a nice chicken salad to accompany the soup for lunch or for the following night's dinner. Serve the chicken salad on rye bread or the egg bread challah, which you can make in your automatic bread maker.

And our final recipe comes from Alexander Siddig, Dr. Julian Bashir and it is called



Alexander Siddig's "Bashir's Spam-and-Beans Bolognese"

When I was younger-so much younger than today-I was at university where I used to cook a bastardization (bastardisation, actually) of spaghetti Bolognese with beans. It's a British thing. Four ravenous students could easily be fed in 30 short minutes from a single electric burner, and all for less than half a pound sterling a head, which,

in those days, really meant something. The Spam was easy because it ain't just junk email. The tricky part was getting the spaghetti just right. You can try this in your own dorm as long as you don't tell anyone that Julian Bashir gave you the recipe.

1 16-ounce can Italian plum tomatoes
1 can Spam, cut into cubes
1 8-ounce can baked (not barbecued) beans
1 16-ounce package #8 spaghetti
1 teaspoon olive oil
1 pinch each oregano, parsley, and basil
garlic salt and ground pepper to taste

Bring water to a boil, add spaghetti, and reduce to slow boil. Cook al dente. Drain in a strainer, mix with a little oil, and set aside. Heat some more olive oil in the spaghetti pot, where you will first cube then brown the Spam but not burn it. Set aside. Next, in the same pot, simmer the tomatoes in their juice, with oregano, parsley, basil, and garlic salt to taste. When mixture is fully heated through and seasoned, add the browned Spam and stir through. Next add the beans and stir through, and reseason to taste. Pour over the spaghetti, top with your favorite cheese, bung on a life, and gather around the telly for the latest episode of Deep Space Nine.

Star Trek: Brightstar

'Moving On'

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"Ok, now I am confused Admiral," Deora said.

"What are you confused about Deora?" Jon asked.

"Well if that wasn't S'tol's body in the shuttlecraft, then how was . . . , or I should say when was the switch done?" Captain Deora asked.

"All in good time Captain," Jon said.

"This ought to be good." The First Officer said with an attitude.

"Sikes watch it! Captain Deora said.

"Don't worry about it, Captain. I wish you could have seen his face earlier when he was showing me to my quarters." Jon said as he chuckles at the Commander's expense.

Even Captain Deora could imagine what that expression could have been, and she too had a chuckle at the Commander's expense.

"Commander T'sikes forgive me, but I didn't need to see your face to know what kind of expression you were giving me at the time. Also what I am about to tell you, . . . , well I don't want you to go into one of your infamous Klingon mode of yours." The Admiral stated with a very serious tone.

"Infamous?" Both the Captain and the First Officer said this at the same time.

"Historical records show that this is due to your sense of justice whether it be a Human or Klingon or any known Humanoid species," Jon said with a grin on his face.

"Does your historical records also indicate whether or not we have enough Admirals for the Commander to bash?" The Captain asked about the incident that caused him to be at his current rank.

This brought a few chuckles from everyone present, even from the First Officer. But it was the First Officer who finally got the briefing moving forward once again.

"Don't you remember Captain, you said yourself that had the situation been reversed, you would have probably done the same thing yourself, sir" Sikes quipped.

"I don't ever remember saying that." The Captain said with a wiry grin on her Andorian face.

That comment alone caused another round of laughter.

"Captain, if you don't mind, I must continue with dispatch." The Admiral said in between his laughter.

"By all means Admiral, please go ahead," Deora said giving her permission for him to begin.

"Now as I said earlier, I don't want anyone getting mad or angry or anything else for what I am about to relate to you. Especially you Commander T'sikes." That comment earned

a stifled chuckle among the bridge staff once again.

"Captain Deora, you know that Captain S'tol was severely wounded when you managed to have him and then Captain T'sikes beamed off the Telek." Admiral Jon started out saying.

But before he could go on Captain Deora finished what everyone already knew or at the least, what they thought they knew.

"Yes, and we know they were both beamed directly to sickbay. And a few hours later before the other Telek was able to go back to its own time, Captain S'tol the younger had passed away from his injuries." Deora said with growing inpatiens.

"Yes, that is quite right Captain, and what happened next?" Jon asked.

"What happened next was an hour after the Telek had left for its own time, we would find Captain T'sikes unconscious on the floor of the ship's holodeck. When medically examined T'sikes, they found the katra of S'tol missing."

"That is correct. Now what you don't know is this, we are the ones responsible for the theft of S'tol's katra!" Admiral Jon said with embarrassment.

"Your responsible for the theft of S'tol's katra?" Commander T'sikes was the one, to ask this question.

"I didn't say I was personally responsible, I said we're responsible, The Temporal Authority," Jon stated.

"Admiral, can you say that again? You're with who?" Captain Deora asked with surprise.

"I am part of 'The Temporal Authority. Before anyone asks any more questions, please let me finish. We have agents stationed throughout the timeline. They have orders to strictly observe their particular time only. If they observe something or have a question about something in their time, they're to contact their higher-ups. Once they do, they'll be allowed or not allowed to interact with that timeline, repair it, fix it, whatever they need to do. One of our 'temporal agents' was sent to observe that part of this timeline that involved you Commander and Captain S'tol the elder. That agent in question is the one who stole Captain S'tol's the younger katra. Of course, we didn't know this at the time." Jon said but he was still not finished.

Before Jon could continue, Commander T'sikes figuratively jump on the Admiral.

"At the time? What do you mean? One of your agents violated my person by stealing the katra of Captain S'tol of whom I was entrusted with!!!" Commander T'sikes yelled in anger.

It took the voice of his commanding officer that kept him from going into one of his infamous Klingon mode.

"COMMANDER you will tone down your voice, and you will do it now!! And you'll show the proper respect to any superior officer no matter what timeline they may be from. And if that is not clear enough for you, I'll put it another way, one more outburst from you Commander without just cause, and I'll have you escorted back to your quarters and confined there for the duration of this mission Commander. Do you understand me, Commander?" Deora said as she stared down at her First Officer.

"I do sir. My apologies sir. This information was quite unexpected. This will not happen again." T'sikes told his commanding officer.

"That is good enough for me Sikes. However, you're also right about being upset over this information. My question is this Admiral, how could something like this have happened, SIR!!" Deora asked like a mother protect-ing her own.

"My apologies Commander and to you too Captain. Temporal Authority only recently found out what the agent had done. When he failed to return from S'tol the elder's time. I was sent, ..., no, ..., that's not right. I went to find out why." The Admiral explained in a voice that started to sound shaky.

"And that's when you found not only the body of the elder S'tol but the body of the agent as well. That is the real reason why you took the body of the elder S'tol. The captain said with the sympathy of a commander to another, knowing what it is like to lose a member of your crew.

"Yes, that is quite right Captain. Both S'tol the elder and the agent involved put up one hell of a struggle Captain, judging by the condition of the dwelling. When I returned to my time, I received even worse news." Jon stated with his voice that started to sound even worse than before.

"What news was that sir?" Kathy asked.

"That V'rok had escaped our custody and managed to take with him two, time shuttles. They think the second shuttle was sent back to a point just moments before V'rok's ship was destroyed by the Telek, the other he kept for himself. That's when they found evidence that he may have compromised an agent as well." Jon said as he stopped for a moment.

"So how did they or you figure out where V'rok was in our timeline?" The First Officer asked with growing concern.

"They investigated all the time streams, including this one, just to make sure he didn't choose another timeline to try and escape to. We found that your timeline was the only one that had been altered. Upon a closer inspection of your timeline, that's when we found him. So to put the timeline back to its original course, I was authorized to make contact with your S'tol." But before the Admiral could finish ...

"And have him leave those breadcrumbs as he did." Captain Deora said with realization.

"Yes, that's quite correct Captain. Now that I have reached this point in the briefing, I am required to give you something." The Admiral said as he reached into his pocket and pulled out a small device.

The Admiral sat the device down on the tabletop. When he did, a holographic screen popped up. He tapped in a code. The screen disappeared once Jon typed in his code. Once that was done, Jon just simply picked up the device and replaced it into his jacket's pocket.

Then without any warning from the Admiral, a small box materialized from what looked like a transporter beam.

"What is this box for?" The Captain asked.

"That is what you'll need to have with you when you returned to Vulcan. You're not to stop for anyone or anything. You'll find the construct at the following co-ordinate." Jon stopped long enough to borrow a computer padd. He taps in the co-ordinate and hands the padd to Tess who passes the padd to the next person, and so on until the padd reaches the Captain.

The Captain looks at it and nearly blanched when she saw the co-ordinate. She then hands the padd to the First Officer and he had the same experience. The First Officer then hands the padd to Kathy and she then hands it to Ensign Tess. She just looks at it and just shakes her head. The Captain returns her gaze to the box on the table.

"Ok, what's in the box Admiral?" Captain Deora questioned the Admiral.

"Why don't you open it and find out what's inside. Better yet, why don't you asked Commander T'sikes what's inside the box, I think he already knows what's inside."

The Admiral stated.

"Now how am I supposed to know that?" The First Officer asked.

"If you think about it, it will come to you," Jon told the First Officer.

Commander T'sikes did what the Admiral suggested and thought about it, and it came to him.

"The katra. The box contains the katra of Captain S'tol the younger." The Commander said.

"That is quite right Number One." The Admiral told T'sikes.

It was then that something else crossed the First Officer's mind, And he looks directly at Admiral Jon.

"You're using us as bait. To draw V'rok out into the open. Why?" T'sikes asked.

"It's quite simple really. The agent that was killed and the agent that was compromised are the same. That agent was my son, Peter. You see once V'rok is out in the open, I plan to kill him. It's as simple as that." Jon said that with a coldness of a Breen soldier.

Shatner In Space



Well, we're hoping to have this in the November Star-Light newsletter. But word has reached us, that William Shatner, a.k.a. Captain James T. Kirk has been

successfully launched returned safely to Earth.

Joining Shatner on the trip were three other crew members. Those were Audrey Powers, Chris Boshvijen, and Glen de Vries. The eleven-minute flight was scheduled to take place on Tuesday October 12, 2021. But it was delayed twenty-four hours. This was due to forecasted high winds at the launch site located in West Texas.

"Due to forecasted winds in West Texas, we are pushing #NS18 launch target to Wednesday October 13, 2021."

On the day of the launch, Jeff Bezos personally drove the four-member crew out to the waiting New Shepard suborbital vehicle. The vehicle itself can seat six people. The ship is fully autonomous, no pilot is needed. It's designed to take astronaut and researcher and payloads past the Karman line—the internationally recognized boundary of space. There was controversy about the safety of about the safety of vehicle. Blue Origin employees point out the vehicle has completed multiple test flight without a crew since testing began on the capsule since 2015,

The flight was delay a few times on the day of the launch, and because of these delay, made Mr. Shatner a little nervous. He said he was "deeply disappointed." About the delay, he also said that "I'm a little jittery here. Shatner also recall saying, "I'm thinking, "I'm a little nervous here." Another delay, I'm a little more nervous." He remarked,

Prior to lift-off, the four-man crew had only two days of training. Since the craft is completely automated, they had nothing major they had to do.

The craft and the mission #NS-18 was finally able to take-off at 10:50 a.m. local time. At this point William Shatner became the oldest living person to go into space at



age of ninety. The previous holder of that title was aviator Ms. Wally Funk. Ms. Funk was eighty-two when she went into space with the previous mission. She flew with Jeff Bezos,

Mark his brother, a Dutch teenager Oliver Daëman. Wally was more than willing to give up the title to Shatner.

Jeff revealed, "I made these tricorders and communicators to play Star Trek with my friends when I was 9 years old, and my incredible mom saved them for 48 years. She dug them up this past week, and William Shatner has agreed to take them up into space for me tomorrow."

Audrey Powers is the Blue Origins company vice president and Mission & Flight operation. She has been with the company since 2013. When she first join Blue, Audrey was the deputy general before leading Mission & Flight operation team.



Chris Boshvizen is the co-founder of Planet Labs and is current partner at Venture Capital firm DCVC

Glen de Vries is co-founder of clinical trail software company Medidata Solutions. He also vice chair for life sciences and healthcare at Dassault Systems. A French software company that acquired by Medidata in 2019.

After a ten-minute flight, the craft returned safely to Earth. During that ten-minute flight, the crew of #NS-18 experienced brief period of weightlessness. The vehicle climbed to a maximum altitude of 100 Km/60 miles. Everyone onboard was able to see the curvature of the Earth through the capsule windows.



When the capsule touched down, it was quickly surround by the ground team. Bezos was there to open the vehicle's hatch and given the thumbs up by everyone

inside. After celebrating with family and friends the crew of #NS-18 lined up to receive their Blue Origin astronaut pins. William Shatner upon receiving his pin, was overcome with emotion and for returning to Earth.

He stated, "That was unlike anything they described," he goes on to say, "That's unlike anything I've ever (experienced)."

"We're just at the beginning, but how miraculous that beginning, is-how extraordinary it is to be part of the beginning."

Just days before his flight into space, Shatner spoke about the flight at a sci-fi convention, he said, "I'm terrified...I'm Captain James T. Kirk, and I'm terrified going to space...You know, I'm not really terrified. Yes, I am. It comes and goes like a summer cold."

He (Shatner) talk with reporters about his experience and said, "What's a day with this extraordinary experience that we're about to have? Everybody in the world needs to do this. It was unbelievable."



Shatner told Bezos, "What you have given me is the most profound experience I'm so filled with emotion about what just happened. I hope I never recover from this. I hope I can retain what I feel now. I don't want to lose it."

William also tells the 57-year-old Amazon billionaire. "In a way, it's indescribable. Everyone in the world needs to do this. Everyone in the world needs to see. To see the blue color (of the sky) go rip by and now you're staring into blackness, that's the thing. The covering of blue, this sheet, this blanket, this comforter of blue that we have around us, we think, "Oh, that's blue sky," and then suddenly you shoot through it all as if you rip off a sheet while you're asleep, and you're looking into blackness. You look down... there, is Mother Earth, comfort. And (up) there, is there, is there death? Whoop, and it's gone. Jeez. It was so moving." This experience, it's something unbelievable. It has to do enormity and the quickness and rudeness of life and death. What I would love to do is communicate as much as possible the jeopardy, the moment you see the vulnerability of everything. It's so small. This air which is keeping us alive is thinner than your skin. It's immeasurable small when you think in terms of the universe. I am overwhelmed. I had no ideal."

The Strange, The Weird, and What the \$&@!

And here we go again with 'The Strange, The Weird and What the \$&@! Once again we find ourselves scratching our heads in wonder and asking ourselves, what was they thinking? And shaking our heads realizing that we nor they can answer that question. So without further delay here is this month findings. So enjoy and shake your head in wonderment at the whatever.

Anger Mismanagement: Melvin F. Glick, 19, hit a utility pole at about 7:00 a.m. on a rural road in Lancaster County, Pa., which left his car severely damaged in a farmer's field. Glick was, shall we say, upset — at his car. He admitted to West Earl Township police that he got onto his car and jumped up and down on it in anger, then pulled out his shotgun from the car and shot it. Officers found footprints on the hood, multiple holes in the car, and five spent shotgun rounds on the ground. Glick was cited for several traffic violations but not any firearm offenses. "If somebody wants to damage their own property, they can," shrugged Ofc. Jordan Byrnes, and Glick was careful to aim the gun — which he legally owned — in a way that didn't endanger anyone. (RC/LNP Lancaster) ... *Well that really is weird news.*

The Gift that Keeps On Giving: On his way home to Broadway, N.C., from his job at a Sanford warehouse, Ismael Jimenez stopped to get gas. While he was at it, he picked up a lottery ticket. "I thought it was too good to be true" when he won \$200,000. He didn't quit his job or do something stupid: after getting the check from lottery headquarters in Raleigh — \$141,501 after taxes were withheld — he knew exactly what to do with the cash. "I'm going to give it to my parents," Jimenez said. "They have been through a lot. I feel like they deserve it. They can pay off their house, fix up their cars, and take care of bills they might have." (RC/WRAL Raleigh) ... *Because clearly, they gave it their all when raising him.*

Curses! Mauro Restrepo hired a psychic to get rid of a curse a witch had cast on him for an ex-girlfriend. He was so confident that the psychic could help him that he put \$1,000 down toward a \$5,100 fee. We know all this because, when the psychic failed to improve his marital situation, Restrepo, himself or through counsel, admitted it — or rather, alleged it in a lawsuit against the psychic, her business, and members of her family. He says the psychic, Sophia Adams, who holds a Gardena, Calif., license in that profession, committed fraud. (AC/KNBC Los Angeles) ... *Can you lose your psychic license for fraud, or is that how you get it?*

Wrong Turn: A Jacksonville (Fla.) Sheriff's Office deputy patrolling Jacksonville Executive at Craig Airport spotted a "suspicious vehicle" near the Sheriff's hangar. He called for backup when he "heard the sound of a collision," and took off after the white SUV. The deputy "observed a Learjet 45 with significant damage to the right wingtip," and found the SUV with "significant damage." He arrested its driver, Stephanie Agnello, for trespassing, careless driving, leaving the scene of a crash, and driving under the influence. Agnello smelled of "a strong odor of an alcoholic beverage" and had "slow slurred speech," and explained she was in the U.S. Navy and was at the airport because she thought it was her Navy base — which is in Washington, about 2,500 miles away. (RC/WTEV Jacksonville) ... *Sit tight: they'll come get you.*

Heroes Need Heroes Too: The bad news is, a house caught on fire in Nashua, N.H., with a 97-year-old woman inside. The good news is, a passerby saw the flames, broke through the front door, and simply dragged out the chair the resident had been sitting in to watch TV. A neighbor rushed to help pull the woman — still in her chair and still holding the TV remote — away from the house. It was all caught on video by Lariana Garvis, who happened by. The bad news is, the second man then collapsed, and wasn't breathing. The good news is, Garvis knows CPR. "I just tossed my phone and instantly started [chest] compressions," she said later. "I kept talking to him. I said 'listen man, you just saved her. You're not dying.'" She kept it up until medics arrived and took over as firefighters fought the blaze. Thanks to her quick action, the man survived, and was able to thank her. "Everyone can be a hero every single day," Garvis shrugged. "I was just driving home, and I just happened to see it." (RC/WMUR Manchester) ... *Yeah, but most people just pass by, rather than do something.*

New Zealand police respond to 4-year-old's adorable emergency call: Police in New Zealand leapt into action to attend the house of a 4-year-old boy to check if his toys were as cool as he said they were. The force shared a clip of the exchange, which was "too cute not to share" to Facebook, where the call begins in the usual fashion, with the dispatcher asking what the nature of the emergency was. "Police lady?...Can I tell you something?" a boy asks. "I've got some toys for you," he tells the operator. "You've got some toys for me?" she asks. "Come over and see them!" he adds. There is then a scuffle, and an adult comes to the phone, informing the operator that there is no emergency. After the call, a police dispatch was sent out asking for any officer near the address, stating: "There is a four-year-old there who is wanting to show police their toys, over" An officer leaps to respond: "Yeah, I'm one up, I'll attend to." Constable Kurt, who attended the call, confirmed that the boy "did have cool toys." Police also treated the child to a tour of the police car, and showed him the blue flashing lights.

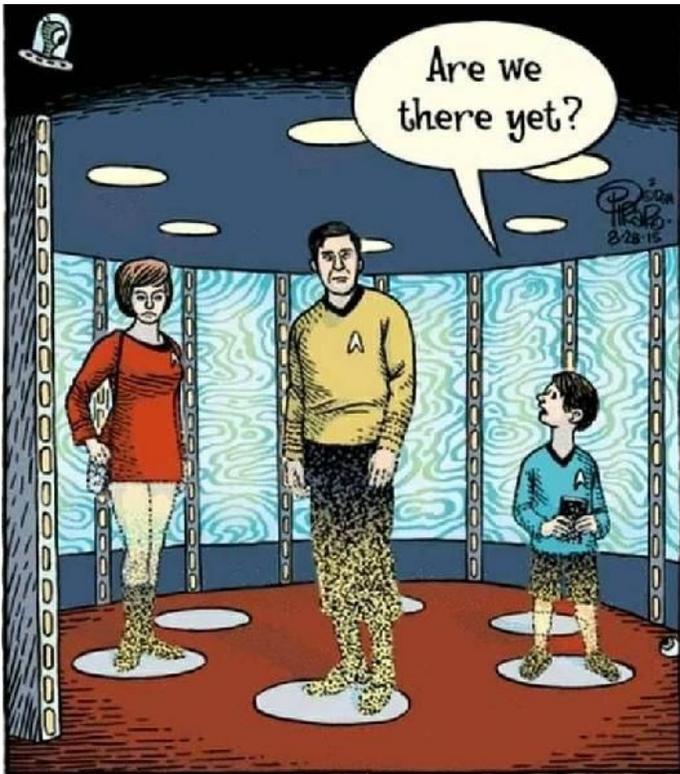
"Constable Kurt from Southern District Police responded by arriving at the child's house and was shown an array of

toys," the force posted on Facebook. "He also had a good educational chat with the child and his parents about only 111 (there version of 911) for emergencies, it added. "While we don't encourage children to call 111 to show us their toys, this was too cute not to share," the force added. (*They were right, this was too cute not to share. But does he have G.I. Joe with the Kung Fu grip??*)

Shatner In Space Pictorial



The Funny Page



There's **Klingons** on the starboard bow.

It's **life, Jim** but not as we know it.

It's **worse** than that, he's **dead, Jim!**

We come **in peace** (shoot to kill).

Ye **canna**e change the **laws** of physics.

STAR TREKKIN'

Rob 2012

Where Is The Doctor



Here he is, on the fence



Where will we find the Doctor next month? Find out in next issue of the StarLight. If you can't wait a month, you can send your guesses to captsikes@yahoo.com

Where was the Doctor last month?

Word-Search

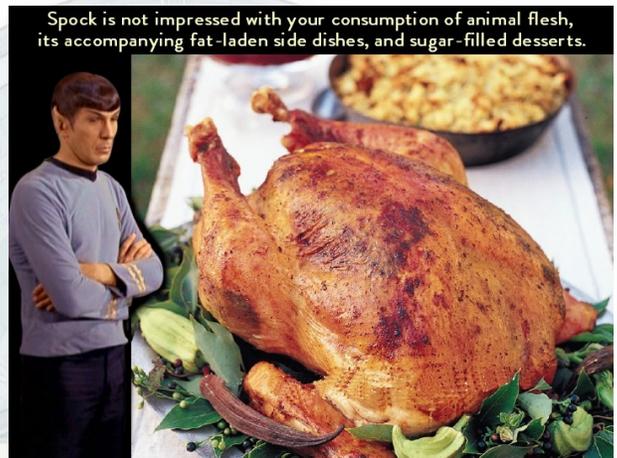
Star Trek Style

Welcome to another edition of Word-Search: Star Trek Style. This month, we're doing the characters from the Star Trek universe. From the original series to the latest.

I hope you enjoy it. So without further delay

ADIRA	KIRK	ROM
ARCHER	LA FORGE	SATO
BARCLAY	LANDRY	SARU
BASHIR	LAREN	SCOTTY
BURNHAM	LEETA	SESKA
CHAKOTAY	LORCA	SEVEN OF NINE
CHAPEL	MAYWEATHER	SISKO
CHEKOV	MCCOY	SPOCK
CLEVELAND	NEELIX	STAMETS
CULBER	NERYS	SULU
CRUSHER	NOG	TAIN
DATA	O'BRIEN	THE DOCTOR
DAX	ODO	TILLY
DETMER	PARIS	TORRES
DUKAT	PHLOX	T'POL
FONTAINE	PICARD	TROI
GARAK	PULASKI	TUCKER
GEORGIU	Q	TUVOK
GREY	QUARK	TYLER
GUINAN	RAND	UHURA
JANEWAY	REED	WESLEY
KES	RENO	WORF
KIM	RIKER	YAR

YATES
ZEK



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See You All Next Issue



**Have A Safe And
Happy Thanksgiving**