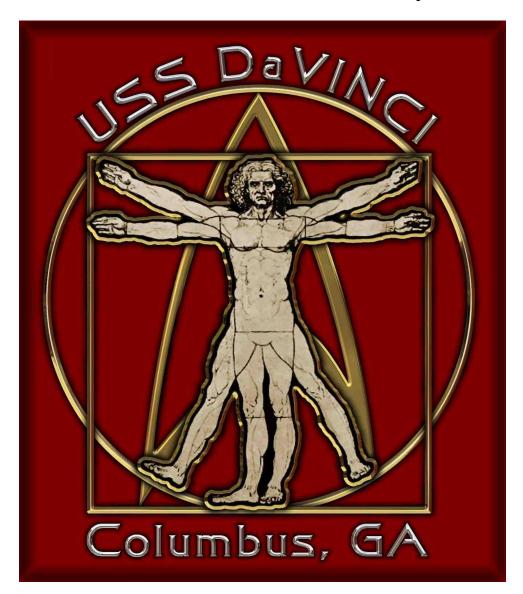
DAYINGI PILOT

Newsletter of the USS DaVinci, NCC-74671, Columbus, GA Volume 29 Number 06 – February 2023



A Local Chapter of Starfleet, the International Star Trek Fan Association

Starfleet's 2018 Electronic Newsletter of the Year

Starfleet's 2019 Chapter of the Year

**Starfleet R2 Summit Best Website 2022 **

Ugg Davinci graff Rogrer

Commanding Officer

Executive Officer

Operations Officer

Community Service Officer

Finance Officer

Publications Officer

Records Officer

Science Officer

Computer Science Officer

Counselor

Medical Officer

Morale Officer

Engineering Officer

Communications Officer

Ouartermaster

Security Chief

Cadet Corps Commander

RADM Joe Perry

CDR Mike Watkins

VACANT

ENS Steve Cushing

VACANT

LTJG Leiko Koone

ADM Russell Ruhland

VACANT

LTJG Leiko Koone

CDR Diane Ruhland

RADM Jeff Kirkland

LT Dutch Cummings

VACANT

LT Todd Kes

LTCDR Randy Dunn

VACANT

VACANT

UPCOMING EVENTS

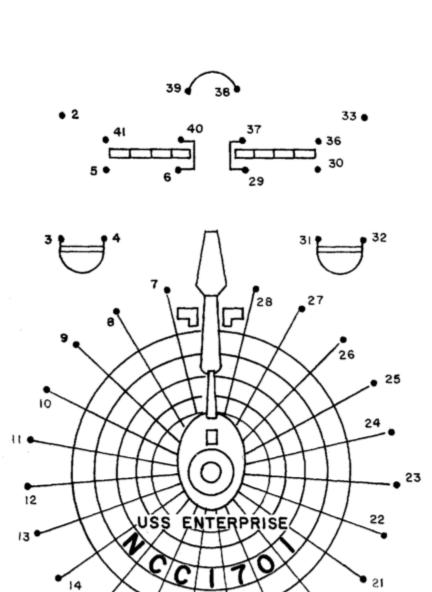
** Monday 20 February, Night Out/Membership Meeting, New China Buffet, 6:30 pm



ON THE HOLDDECK

CONNECT THE DOTS AND COLOR THE PICTURE





50

REPLIMAT RECIPES

Valentine's Day is looming on the horizon, and many of us are looking for something nice to give that Special Someone in our lives. Why not Star Trek themed cookies?

We start with your favorite sugar cookie recipe. Don't have one? Don't worry; I've got a good one for you below. It comes straight from my mother's family cookbook. (Slightly altered for this article.) You will also need a heart-shaped cookie cutter, rolling pin, cookie sheet, at least two good sized mixing bowls, parchment paper (optional but I highly recommend it), spatula, and mixer (hand or stand; unless you don't mind using a spoon to mix the dough, but then you'll likely need a trip to Sick Bay for your sore wrist).

Aunt Cat's Sugar Cookies

Ingredients

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

1 cup sugar 1 egg

1 teaspoon vanilla

Preheat oven to 350°F.

Stir together flour, cream of tartar, soda, and salt in medium mixing bowl. Beat butter for 30 seconds in large mixing bowl. Add sugar and beat until fluffy. Add egg and vanilla; beat well. Add dry ingredients and beat until fully blended.

For Star Trek Heart Cookies, separate dough into three equal portions. Add blue food dye to one portion, red to another, and yellow to a third. Mix well so color is uniform throughout. (You can dye the entire batch a single color if you want to keep things simple. Pick your favorite uniform color.)

On a flat non-stick surface, roll out your dough (one color at a time) to about ¼ inch thick. Use cookie cutter to cut out desired shapes. (Heart-shaped cookies in this instance.) Place on cookie sheet. (Strongly Recommend lining with parchment paper.)

Bake for 8 to 10 minutes, or until done.

Remove from cookie sheet and let cool on wire rack. (If using parchment paper, slide the entire parchment sheet of cookies onto the rack. Much easier than individually transferring them with a spatula.)

There are multiple ways to turn a simple sugar cookie into a Star Trek Valentine's Delight. The most impressive, and complicated, is to ice the cookies. This can get rather messy, and not everyone wants to deal with the stress of getting your colors Just Right, or has steady enough hands to get those lines straight. If you want to give it a go, or to see an example of a Star Trek Valentine's cookie, I recommend following the directions on this webpage: https://www.semisweetdesigns.com/blog/star-trek-valentine-cookies-and-giveaway

If you're like me and prefer a simpler approach to cookie decorating, but still feel up to more than just dying your dough red, you can break out the melting chocolate for dipped cookies. (Dark chocolate works best appearance-wise, but use whatever chocolate you and yours like best.) Melt the chocolate after your cookies have cooled.

For those who don't know how to melt chocolate "properly," the easiest way is to use your microwave. (Melt it in small batches, like about half a bag of chips at a time. At least until you get the hang of it.) Place the chocolate into a microwave-safe bowl and microwave for 30 second intervals. Stir the chocolate between intervals with a dry spoon or spatula. Stop microwaving when chocolate is melted. Be careful not to scorch it by over-microwaving. (Burnt chocolate is a sad, sad thing. Ask Counselor Troi. She's a chocolate expert.)

When your chocolate is nice and melty, dip your heart cookies into the chocolate to create the black part of the uniform. For Next Generation cookies, make sure it's the top 1/3 of the heart getting coated. (Don't dip the pointy end by mistake.) If you want Voyager/DS9 cookies, dip the (pointy) bottom 2/3 into the chocolate. Note that this takes more chocolate and plan accordingly.

Once dipped, let the excess chocolate drizzle back into the bowl, then carefully place the cookie onto a wire rack to solidify. (Make sure you've got paper down under the rack so you don't get chocolate all over your table or counter. The cookies will still be dribbling some at this point.) Make sure cookies are in a cool location. (Stick them outside for a few minutes if it's cold enough.)

If you feel up to it, you can create a "com badge" using yellow flat sugar sprinkles. (Round will work if you're really lazy. You can also cut two arms off a star to make the arrowhead shape but that's really tedious.) Prepare your sprinkles before you melt the chocolate. Place the "com badge" sprinkle in the proper spot on the cookie when the chocolate is still melty. For Next Generation cookies, you'll need to use a dab of chocolate "glue" on the non-coated part of the cookie to get it to stay put. (Recommend using toothpick as chocolate applicator. Dab melty chocolate dot onto cookie; immediately place sprinkle badge.)

You now have lovely Star Trek heart cookies to share with your Valentine. And even if they came out a bit messy, they'll still taste delicious.





nappy Birthony!



Here are just a few of the following DaVinci personnel, Star Trek celebrities, and historical events that are celebrating birthdays or anniversaries this month.

Space Shuttle Columbia Disaster, Entire Crew Lost (2003)	1 50
Brent Spiner (LCDR Data, The Next Generation)	2^{nd}
Astronaut Eileen Collins Becomes First Woman to Pilot a Space Shuttle Mission	a ud
(Discovery, 1995)	3 rd
NASA Launches High Energy Solar Spectroscopic Imager (HESSI) (2002)	5^{th}
CRMN Steve Brown	7 th
Astronaut Bruce McCandless Performs First Untethered Spacewalk (1984)	7^{th}
First Human Spaceflight Launch of the 21st Century (Atlantis, 2001)	7^{th}
Ethan Phillips (Neelix, Voyager)	8^{th}
Jerry Goldsmith (Composer)	10^{th}
Philip Anglim (Vedek Bareil Antos, Deep Space Nine)	11^{th}
VADM Connie Heller	14 th
Andrew Robinson (Elim Garak, Deep Space Nine)	14^{th}
Simon Pegg (Montgomery Scott, Star Trek [alternate timeline])	14^{th}
Ruth Nichols Sets New Altitude Record for Diesel-Powered Airplanes (1932)	14^{th}
LeVar Burton (LCDR Geordi LaForge, The Next Generation)	16^{th}
Miranda, Smallest of Uranus's Moons, Discovered by Gerard Kuiper (1948)	16^{th}
Jerry O'Connell (CDR Jack Ransom, Lower Decks)	17^{th}
Pluto Discovered by Clyde W. Tombaugh (1930)	18^{th}
Space Shuttle <i>Enterprise</i> Completes First Flight Test Attached to a Boeing 747	,ı
Shuttle Carrier Aircraft (1977)	18^{th}
John Glenn Becomes First American to Orbit Earth (Friendship 7, 1962)	20^{th}
Gary Lockwood (LCDR Gary Mitchell, TOS; Dr. Poole, 2001: A Space Odyssey)	21^{st}
Martha Hackett (Seska, Voyager; Sub-Commander T'Rul, Deep Space Nine)	21^{st}
Jeri Ryan (Seven of Nine, Voyager, Picard)	22^{nd}
Celia Rose Gooding (CDT Nyota Uhura, Strange New Worlds)	22^{nd}
Majel Barrett-Roddenberry (Christine Chapel, TOS; Lwaxana Troi, TNG, DS9)	23^{rd}
Navstar 2A-03 Launched to Establish Global Positioning System (GPS) (1992)	23 rd
Tawny Newsome (ENS Beckett Mariner, Lower Decks)	24^{th}

Scandinavian Airlines System Starts First Airline Route from Europe to Far East	
Via the North Pole (1957)	24^{th}
Anson Mount (CAPT Christopher Pike, Strange New Worlds, Discovery)	25^{th}
Chase Masterson (Leeta, Deep Space Nine)	26^{th}
Leonard Nemoy Dies at 83 (Spock, The Original Series, The Next Generation)	27^{th}
Barbara Babcock (Various Characters, <i>The Original Series</i>)	27^{th}

NIGHT OUT LOCATIONS

New China Buffet February March Olive Garden **April** Mizu Ramen **Smokey Bones** May June Ezell's July **Cracker Barrel** August Blue Iguana September El Carrizo **Five Guys October** November Denny's

Alternates:

December

Outback Steakhouse Longhorn Steakhouse Hibachi Buffet



Peppone's

THE NEXT DAVINCI NIGHT OUT AND MEMBERSHIP MEETING WILL BE AT

New China Buffet

ON MONDAY 20 FEBRUARY AT 6:30 PM COME FOR THE FOOD & FRIENDSHIP!!

- AQUARIUS -DATA

- PISCES -DEANNA TROI



- Not so secret nerd
- Long unnecessary explanations
- Dynamite in the sack
- Likes pretending to have emotions

Jan 21 - Feb 19



- Eternally optimistic and kind
- Likes to be romanced
- Follows their heart not their head
- Senses something from somewhere?

Feb 20 - Mar 20



MEMBERBHIPB



Many of you do not know when your membership in the DaVinci and/or Starfleet is due for renewal. So to help you remember, the following lists

your family expiration dates.

Please note that if the date is highlighted in **RED**, your membership has expired and you need to renew as soon as possible to make sure you keep getting the Pilot every month.

If your name is in **RED** this will be your last Pilot.

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

Name	DaVinci	Starfleet	Name	DaVinci	Starfleet
Sandra Adams	Oct '23	Expired	Everett Leonard	Oct '23	Mar '23
Robert Anthony	Sep '23		Lisa Monhead	Jan '23	
Michael Allen	Jul '23	Nov '22	Gregory Newer	Jan '23	Jan '23
Steve Brown	May '23		Karen Pynenburg	Nov '23	Mar '23
Randy Dunn	Nov '23		Sandra Okamoto	LTM	
Freddy Heller	LTM		Joe Perry	Dec '23	Nov '23
Todd Kes	Mar '25	Nov '23	Russell Ruhland	Jul '23	Feb '23
Jeff Kirkland	Nov '23	Nov '23	Harold Stewart	Jul '23	Nov '22
Leiko Koone	Jul '23	Feb '23	Mike Watkins	Feb '24	Apr '23







Here are a few important web sites relevant to the DaVinci:

USS DaVinci Home Page http://www.ussdavinci.org/

Starfleet Home Page http://www.sfi.org/

Starfleet Database https://db.sfi.org

Starfleet Region 2 Home Page http://region2.org/



TABULATIONS



Keep saving tabs! Turn your tabs in to Steve Cushing.

As always, the tabs can come off any type can from pop to pet food to soup! Ask your neighbors to save tabs for you; ask your church or other social group to save tabs. You will be surprised as to how many tabs you can collect that way.

Coupons		Tabs	
Jeff & Martha Kirkland	\$22,500	Freddy & Connie Heller	3588
Steve Cushing	\$8,335	Randy Dunn	385
Sandra	\$165	Steve & Lisa	2027
		Jeff & Martha Kirkland	6000



Opening Balance

\$195.11

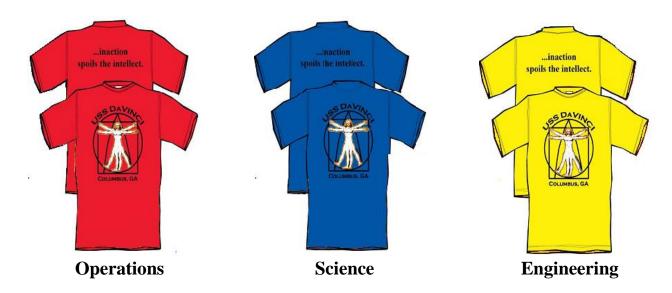
Closing Balance \$195.11



DAYIDCI T-SIIRTS

DaVinci t-shirts are still available! The cost is very reasonable: YM to L (\$11); XL (\$12), 2X (\$13), 3X (\$14), and 4X (\$15). Please contact Joe if you'd like to purchase a shirt.

Here is what the shirts look like:



Here is what we currently have in stock:

Operations (Red)		Science (Blue)		Engineering (Yellow)	
Medium	2	Youth Medium 1 Youth M		Youth Medium	1
Large	0	Small	1	Small	1
XL	3	Medium	2	Medium	4
2X	2	Large	1	Large	2
4X	1	2X	2	XL/2X	0/0

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CARGO BAY



Receive \$25 off Tax Preparation Fee!





Dr. Harold C. Stewart Jr.

P.O. Box 7603 5820 Veterans Parkway #308 Columbus, Georgia 31904 (706) 596-5200 (706) 596-5222 Fax E-mail: stew121dc@aol.com

Stewart Chiropractic 801 South Railroad Ave. Suite 203 Opelika, AL 36801 Cell # 706-326-2409 Fax # 706-596-5222 email: stew121dc@aol.com

DaVinci Members Receive a 20 % Discount!



Spend \$5 Get 10% Off with code: DAVINCI10

ONE MORE THING THEN DISMISSED



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New China Buffet

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