

MOMENTUM

The Voice of Mensa in New Hampshire and Maine

Vol. 24 No. 12

July 2005

HELP WANTED

We're looking for a few good Mensans! Our chapter is in need of your help in filling the following positions:

Programming Chair

Have you ever wished that our chapter had monthly, quarterly, or even biannual dinner events with an invited guest speaker? Well, now's your chance to make it happen! As Programming Chair, you would book the venue and locate interesting speakers. You could even find a co-chair or form a committee to help so you're not doing it alone!

Testing Coordinator

Our proctors tend to find their own venues and set their own schedules. As Testing Coordinator, you would simply need to be a centralized wrangler of this information and share it with prospective members. What a great way to get to know potential members before anyone else!

SIGHT Coordinator

You would be the local coordinator of Mensa's Service for Information, Guidance, and Hospitality to Travelers. The position can be as simple as giving visiting Mensans suggestions for sightseeing, lodging and restaurants, or can get as involved as setting up host situations for out-of-town Mensans. This is a fabulous way to interact with Mensans from all over!

* Any member of our Executive Committee would be happy to discuss any of these positions with you...with no obligation! ☺
Feel free to give us a call or come to one of our ExComm meetings; we'd love to see you!



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Editorial Ramblings

Claire Natola

Well, I'm headed to my first-ever AG in a matter of days! I am greatly looking forward to the experience: meeting Mensans from all over (particularly those with whom I've shared emails and phone calls but never met), participating in many Gen-X events, attending several leadership development workshops so I can increase/better my involvement with Mensa, and just generally having a good time!

Any other readers of *Momentum* attending the AG? If so, email me before July 6th, and we can plan to meet in New Orleans. For those of you who do plan to attend, be sure to read Jeff Jennings' fabulous article in this issue about visiting New Orleans, beginning on Page 12.

On Page 10, we have the second of the new *Search Engine Primer* series by David Hallmark. This month's topic is the "Call For Action." Many thanks to David for offering us this continuing series.

I am pleased to point out a new Maine event and some special New Hampshire events on our calendar! Scott Cayouette will be hosting a get-together for ice cream and miniature golf in Waterville, Maine on the first Sunday of each month through October. Many thanks to Scott for adding to the calendar offerings in Maine!

The inimitable Joe Zanca is hosting a road rally in Concord, New Hampshire followed by a barbecue/picnic at his place in Northfield on Saturday, July 23. We hope you'll join us for either or both of Joe's great events!

And how about a baseball game pitting the upstart New Hampshire Fisher Cats against the venerable Portland Sea Dogs? We'll be heading to the new

stadium in Manchester, New Hampshire on Saturday, July 30 to see our chapter's two AA ballclubs battle it out. I'd love it if some of our Maine members could make the trip over! You can see details on all of these events among the calendar listings at the back of *Momentum*.

Don't forget the new WinnepaSupper, perfect for those of us who live north of Concord, New Hampshire. If you missed its kick-off in June, we'd love to see you this month. Also, keep your eyes open for an announcement about an incredibly special event: a celebration of New Hampshire Mensa's 25th Anniversary! Details to come in the August issue of *Momentum*.

I have recently undertaken a small project of mapping our membership numbers so I could see where concentrations lie. The impetus for this was to find out exactly where our Maine members are located. With regularly-scheduled Mensa events only occurring in Waterville, there surely are underserved concentrations of membership elsewhere in the state. By sharing a membership map with all of you, I'm hoping to spark interest in hosting a few more events around Maine. You'll find the map displayed in the new "Our Northeast Corner" column on Page 6. (I will publish a New Hampshire map of same in another issue.)

Well, your fearless Editor is off to the city of beignets and Dixieland Jazz. (Since I named my dog Satchmo after Louis Armstrong, you can bet I'll be in search of some great music...) I'll be sure to tell you all about it when I return. If I don't see you in New Orleans, I'll see you at the road rally and the ballgame! 🍷



What's Cooking in Region 1

Region 1 Vice Chair Marghretta McBean

I can't believe that it was just two years ago that I learned I had won the election for Vice Chair of Region 1. These have been "interesting times," to paraphrase the Chinese proverb. The positives have by far outweighed the negatives. My admiration for the devotion, resourcefulness and just plain true grit that local group officers (and members!) have is immeasurable. Here's to all of you – you are truly Number One in Region 1!

Donning my Geekette hat, I would like to note the recent death of George Dantzig, the famous mathematician who created the linear programming algorithm and the Simplex method. Portfolio selection, employee scheduling, optimal diet components: these are just some of the tasks that have Dantzig's brilliance to thank for ease in execution. His research in the related areas of nonlinear optimisation, decomposition theory, sensitivity analysis, and complementary pivot methods, to name just a few, revolutionised the mathematical and computer worlds. His optimal solutions will live forever.

I had the pleasure of meeting one of Region 1's younger members at the Greater New York Mensa Members' Art Show in May. Sabrina DeSouza-Fennelly, eight years old, took top prize with her intricately carved edible marzipan sculptures. Fruit, animals, a perfect replica of a Godiva box of candy – all fashioned, she told me, with kitchen utensils. Her creations have won blue ribbons at the Otsego County Fair. She has already given workshops at the Children's Museum of Manhattan.

Congratulations and best wishes are due to Christian Burns, 14 years old (Connecticut & Western Massachusetts Mensa), who graduated from Tunxis Community College. Starting this fall, he will be attending Cornell University where he hopes to get a doctorate in zoology.

It's not too early to start planning for Rhode Island Mensa's WaterFire event, tentatively scheduled for Saturday, August 20th. WaterFire is Providence's spectacular summer festival – on many weekends bonfires, in floating braziers, are lit on the river at sunset. Street performers, music, food, and a carnival atmosphere make for a truly magical experience. Last year about 35 of us had a wonderful time – consider joining the fun! Visit <http://www.rhodeisland.us.mensa.org> for info.

One of the best end of summer traditions is Mid-Hudson Mensa's Autumn in New York RG. This year's (9-11 September) is entitled "Eat Your Way Through the Catskills." (The chef is a graduate of the Culinary Institute of America.) The bucolic camp-style setting is sure to please any nature lover. Contact Bill Zigo at bzigo@optonline.net for details.

June is the month of roses and so we journey to India, where rose water is an important ingredient in many dishes. Kulfi is the traditional Indian ice cream. Traditionally it is made by slowly cooking a large amount of milk and reducing it to a small amount of condensed milk. This is a quickie version.

Kulfi

5 cardamom pods	1 tablespoon rose water	1 cup heavy cream
1.25 cups sugar	1 cup evaporated milk	Drop of red food colouring, if desired
1 cup milk		

1. Remove the cardamom seeds from the pods and grind using a pestle and mortar.
2. Combine the ground seeds, milks, sugar, cream and rosewater, and stir until the sugar has dissolved.
3. Pour into individual moulds, or use a quart container, and freeze. ■■



CultureQuest® Sampler

Each month, we'll publish some questions from the latest CultureQuest® so you can test your own cultural knowledge. Enjoy!...and think about joining us for the next CultureQuest®! Answers to these questions can be found on Page 20.

1. Which of the following is NOT an element: Deuterium, Praseodymium, Actinium, Osmium
2. What is the English translation of “Mitsubishi”?
3. The internet search engine site called Google supposedly derives its name from the word “googol.” What is a googol?
4. In August 2004, armed robbers filched two 20th Century paintings from a Norway museum. One of the paintings in question is a frequently reproduced iconic image of existential anguish. Name both the painting and the painter.
5. What does ESPN stand for?
6. Identify the Biblical book for each of the following quotes:
 - a. “The Lord gave and the Lord hath taken away.”
 - b. “Who can find a virtuous woman? For her price is far above rubies.”
 - c. “A time to be born, and a time to die”
 - d. “A man after his own heart”
7. Zeus turned his lover, Io, into what animal, in an effort to deceive his wife Hera? Also, name the animal's color.
8. *Wucheria bancrofti* is a filarial worm usually found in tropical waters. One disease it causes takes its name from a mammal. Name this condition.
9. French colonists referred to these three countries as French Indochine.
10. This nation is the only Southeast Asian nation whose population is predominately Christian. ■■



Letter to the Editor

[*Les Case shares with us a letter he faxed to Ann Hobbs of Cornell University's Ornithology Department on 5/2/2005.*]

Dear Ms. Hobbs:

I note with great interest the now confirmed sighting of an Ivory-billed woodpecker, in the Cache River Wildlife Refuge in eastern Arkansas. I understand that there have been several sightings, apparently all of one bird, and that the bird is male. I will call him "Charley" for convenience.

The immediate question on many minds is whether or not he is the only one, or at least some of the numerous possible sightings elsewhere are accurate. Following up that question requires sifting through the previous reports, and determining which, if any, are worth following up.

I suggest a more rewarding line of questioning. The critical question is whether or not Charley is the last survivor of a chain of generations reaching back many years. As I understand it, the Cache River Refuge is quite narrow, centered narrowly on a swampy area close to the bayou, and rather small in total area. I estimate the involved area to be too small to have supported a breeding population for several generations. (Your people who have visited the area can confirm or contradict this conclusion.) If the area is indeed too small, then Charley is a straggler who came in from a breeding population located elsewhere.

Now the reasoning may become quite productive. I see the near neighbor White River Wildlife Refuge as the likely site of the breeding population. This refuge is

quite large enough to support several to many breeding pairs. Charley may have been hatched there. As he matured, he would likely have been looking for an area which he could claim as his own. If there were established breeding pairs located in the refuge, it might have been too crowded for Charley to find his own several square miles. He would have searched the perimeter very likely staying near to big, old trees. Now, I speculate that trees would line the sides of the White River, all the way up to the intersection with the Cache River. That intersection is only about 30 miles upstream from the White River Refuge, a distance Charley could easily traverse in a day or two. And thus when he found a good site for his purposes in the Cache River Refuge, he could have settled down. The only problem would have been, and still is, no female mate.

I do not plan a field trip, but there are several questions to be answered before planning such a trip:

1. Is indeed the White River Refuge thickly forested, and suitable to support a breeding population?

2. Does the treed area in the White River Refuge lead naturally toward following the White River up to the intersection of the Cache River?

3. Is the White River Refuge so dense and inaccessible as to have hidden the projected breeding population for all these years? This is in contrast with the Cache River Refuge, so small as to not well hide Charley, as one paddles a canoe up and down the bayou.

*Sincerely,
Les Case, Sc. D.*



Upcoming Testing Sessions

Tell Your Friends!

Information on testing and prior evidence can be found at nh.us.mensa.org. Anyone 14 or older who wishes to take the Mensa Admissions Test should pre-register with the respective proctor listed below, who can provide testing site information. The test costs \$30; a photo-ID is required.

Date	Location	Proctor
Wednesday 06 July 2005, 7:00 p.m.	Nashua, N.H.	John Bauman 603-673-9388
Monday 11 July 2005, 6:00 p.m.	Cape Elizabeth, Maine	Bev Bryant 207-799-0888
Saturday 16 July 2005, 10:30 a.m.	Weare, N.H.	Bill Alleman 603-529-4446
Tuesday 19 July 2005, 7:00 p.m.	Portsmouth, N.H.	Bromley Baril 603-749-1088



Applaud, The Searcher of the Higher Fruit!

John McGondel

Through darkened doorways we do slip, cautiously racing.
Across fog-shrouded alleys – our goal uncertain, a vague guess at best.
As we ceaselessly and unrelentingly reach for the stars.
To what end, we know not.
Yet even as we venture toward that void, which we call space,
Our destination has been determined.
Not by ourselves, but by our ancestors, who,
While scampering about the treetops primeval, reached further, ever further,
onto treacherous, wispy twigs.
Toward the elusively high piece of tasty fruit,
Always with care not to fall downward, back to the ground.
And we, with ambitions sharpened as the eons eons passed,
Must reach eternal, still, for that for that fruit, though touch it we cannot.
So praise us not ourselves, and salute instead,
Those ancient ones, those graspers of the higher fruit.
From whom we are descended.
For what be the stars, if not ripe peaches, waiting for our yearning souls.
To pluck them from their high branch...our sky... 🍷



Notes from National

The Election Committee has announced the winners of the 2005 election for the American Mensa Committee who will take office in July. The new board includes:

Chair	Russ Bakke
First Vice Chair	Jim Werdell
Second Vice Chair	Elissa Rudolph
Treasurer	Charlie Bruce
Secretary	Judy Vasiliauskas
Regional Vice Chair, Region 1	Marghretta McBean
Regional Vice Chair, Region 2	Marc Lederman
Regional Vice Chair, Region 3	Alan Baltis
Regional Vice Chair, Region 4	Cynthia Kuyper
Regional Vice Chair, Region 5	Mike Seigler
Regional Vice Chair, Region 6	Ray O'Connor
Regional Vice Chair, Region 7	Kevin Myles
Regional Vice Chair, Region 8	John Recht
Regional Vice Chair, Region 9	Henry Miller
Regional Vice Chair, Region 10	Maggie Truelove

Continuing to serve on the AMC are:

Past Chair	Jean Becker
Past Past Chair	Bob Beatty

The following four voting positions on the AMC are appointed by the AMC at their first meeting:

Director of Science and Education
Communications Officer
Development Officer
Membership Officer

Also, the six proposed amendments to the American Mensa's Bylaws all passed. 





A Search Engine Primer

David Hallmark

Calling All Web Sites!

Last month we learned the difference between Search Engine Optimization (SEO) and Search Engine Marketing (SEM). In either case, your web site's success is measured in your "Call For Action."

Today's web builders come in all sizes and shapes, from the single entrepreneur to the major web firms. Some sites are plain and simple, others are megaplex sites with more information than your old Funk & Wagnalls. Both can gain a superior market share equally or fail miserably. The difference is in the call for action.

A call for action is that thing you wish the visitor to your site to do. Read every page? Click here for detailed information? Buy Now? Call today? Whatever your call for action is, it must be spelled out quickly and easily. You have 7 seconds to grab my attention! I searched for your product or service and found your site. What do you do with me? Show me a page loaded with company history, pictures of the latest company picnic? Do you know what was searched for (insert your product or service)? Did you deliver that information? Tell me what I was looking for where! I, the Internet surfer am not familiar with your web site, your company, your web's navigation. Did you want to just inform me on that product or service and have me buy somewhere else? The old sales pitch of "don't be afraid to ask for the sale" holds true on the web.

Today's web sites are jammed with "About Us" and "Our History" pages. This is all valid HTML and needed to build credibility, but every page must "ask for the sale" in whatever means you see fit. Call, eMail, fax, web forms... whatever the measure, ASK.

You do not need to totally rebuild your site. Simply read every page of your site and ask yourself, "Was there a clear call for action?" Simple minor changes in the text or headers, adding a text link or a button, or moving your current call for action from the bottom of the page to the top will make a difference.

In our next installment, we will discuss your web site in terms of numbers. Is a keyword with only 8 searches a month really worthwhile pursuing? Or should I be concentrating on the 2,345-searches-a-month keyword? The answers may surprise you.

David Hallmark works for CrystalVision Web Site Design in Portsmouth, New Hampshire as a Search Engine Optimization Coordinator. Feel free to contact him at dh@cvwp.com with any specific questions or to see if they can gain a market share for you. ■



This is what the
critics say.

What do you say?

googolplexgames.com



Notes on Barbecue

(and some other things in New Orleans)

Jeff Jennings

New Orleans is a great city. I get there occasionally, and have always had a great time, from the very first SHOT Show I attended, through 2004's Fire-Rescue International. Both of these events took place in the city's gigantic Convention Center, which is connected to the Riverwalk Marketplace (via a covered, outside walk), which is connected to the lower levels of the Hilton, which is across the street from the Casino, which is one block from the French Quarter. Since the AG is in New Orleans this year, I decided to share some tips and observations that attendees might find useful. Please understand that this is hardly intended to be comprehensive. If you want to know what's in the Warehouse District or when the D-Day Museum is open, pick up a guidebook.

Getting In and Getting Around

The airport is a long way out. For one or two people, the best value in a ride is found in the airport shuttle. They have a fleet of vans that make regular loops of all the major hotels, so there is always another one coming along. It's not the right choice for last-minute travelers when flying out, however, since the van that shows up at your hotel could fill up before you board, which means that you will have to wait for the next van to arrive. Two one-way tickets (inbound and outbound) will cost more than just buying a round-trip at the airport.

For more people (or if you have a lot of luggage), consider a limo. They have a fairly arcane method of computing the rate, but don't worry, you can usually

listen politely to their "fixed price," then make an offer of your own. The last time I took this option, four people plus a lot of gear got a very smooth and quiet ride for even less than it would have cost for the shuttle. Not only is the ride nicer, it's a lot quicker, since you are taken directly to your destination instead of having to ride the hotel loop.

New Orleans is relatively compact, for a major city, but it doesn't look that way to a newcomer. It can be difficult to keep yourself oriented to all the districts and streets while trying to find that restaurant or shop you heard about. What works best, in my experience, is to take a cab to the destination, and when you realize how surprisingly close you are to the area of your hotel, consider taking a leisurely stroll back. The cab drivers there are friendly and knowledgeable, and happy to help visitors rather than take advantage. The city also has streetcars, which are picturesque and usually packed with tourists. Although possibly a romantic choice for couples, the streetcars also make a pretty obvious and easy choice for various sorts of criminals, so you should consider avoiding them.

Drink

Alcohol is obviously behind much of the city's popularity, and with good reason. Bars commonly advertise 2- or 3-for-1 drinks, and will sometimes actually give you 4. One nice thing about New Orleans is that you can sometimes enjoy a libation while you shop. The Riverwalk Marketplace has a couple of counter-style bars in the food court, as well as a

freestanding rum drink kiosk, and take-away is possible.

If alcohol isn't your thing, but you love iced tea, then you will be in the right part of the country. All over the South, they serve what is called "sweet tea." It is iced tea that is both a lot stronger and a lot sweeter than you usually find in New England. It is very refreshing on a hot day, and refills are usually free.

Food (Especially Barbecue)

New Orleans is justifiably famous for being a city where good food is around every corner, but it's not really known as a barbecue destination. However, the city does have two "joints" that I have patronized more than once, and would recommend.

The first in **Zydeque**, on Iberville Street in the French Quarter, just off Bourbon Street. Prices are reasonable, and anything there is well worth eating. Their sausage is a special treat, as they use Andouille (traditional Cajun sausage). Since this is the French Quarter, they like table turnover, but it's not a problem to linger over a final glass or two of sweet tea and watch the crowds go by. Zydeque offers take-out and even delivers within a limited area. Their policy states "Free Delivery in the French Quarter," but I found the policy to have some flexibility, depending on how you pitch it on the phone (and how you tip).

The second (and best) barbecue restaurant I will recommend is **Voodoo Barbecue** at 1501 St. Charles Avenue (they have more than one location). This is a short cab ride, a streetcar trip, or a leisurely stroll from the casino area. Prices, again, are reasonable, and the food is so good you will be tempted to stuff yourself past bursting. The restaurant's layout is interesting. Up front, you get in

line and order at a counter from a posted menu. Once you get your food, you can eat it up front at those tables, move back towards the bar down a hallway that makes it look like you are going down a narrow alley between old buildings, or go all the way out back, to a small courtyard. The courtyard only has two tables, but it is a peaceful and pleasant spot to eat. If you want, you can just grab your drinks and ask them to bring your food out back when ready. They're nice people, so they will probably accommodate you. The ribs here are absolutely the best I have ever tasted, and I have scarfed down a lot of barbecue, all over the country.

One final note: NOBLE, the New Orleans Bondage and Leather Enthusiasts group, holds regular meetings at this location, on the fourth Wednesday of each month, or so I am told.

Once you know where Voodoo Barbecue is, you will also be able to find Delmonico's, the (justifiably) famous steak house, now called **Emeril's Delmonico New Orleans**, as the restaurants are located near-ish to each other, across the street on a long diagonal. If you spontaneously drop in, expect to wait in a (usually convivial) line outside.

Crime and Guns

First of all, yes, your New Hampshire License to Carry Pistol or Revolver is good in Louisiana. I was one of several people who worked on the reciprocity agreement, and it went into effect less than a year ago. The problem is that Louisiana, like a lot of the new concealed-carry states, has a complicated set of regulations about where you may and may not carry. Top of the "not" list are many places that serve or sell alcohol. It seems to depend on the type of permitting that the location has. If it's a restaurant, you are generally fine,

but if it's a bar, no. I would strongly caution against breaking any gun laws while travelling, so please do your research before bringing a gun to New Orleans...

Today, New Orleans has less street crime than in a typical U.S. city of equivalent size and demographics. What crime you do hear about (and there have been several murders lately), are almost invariably drug-related crimes among locals. If you remember how it was in the mid-1990s, you will be pleasantly surprised at the positive change. The city is undergoing a period of rehab and renewal, resulting in less crime (and more places to spend your money). I have wandered (hobbled, in my case) over a fair percentage of New Orleans, in a small group, with a companion, and even alone, and never felt the sort of menace that you can experience surprisingly close to downtown even in a prosperous city like Boston. If you exercise some basic common sense, you should be fine to go anywhere and do most anything that strikes your fancy.


Unusual Things You May Experience (not all nice)

Air conditioning is a must in New Orleans, but it seems that keeping the cool

air in, isn't. It's common to walk past stores where chilled air is pushing out through the (always) open door – a strange sight for someone who pays the outrageous corruption-based electric rates we are stuck with in New Hampshire.

With all the languid atmosphere and drinking and impaired judgment, some folks just can't seem to make it to the bathroom in time (or maybe they just don't care). In either case, you may well walk down blocks that reek of vomit, and an evening stroll may bring you into contact with persons urinating in public, sometimes while they walk (stagger) down the sidewalk.

As I mentioned, New Orleans is in the middle of a period of renewal. The interesting thing is how the change is being done, which is building-by-building, rather than block-by-block. This leads to some unusual sights. For example, you might run across (as I did) a brand-new boutique hotel, complete with rooftop ultra lounge, sharing a party wall on one side with a textbook flophouse, complete with derelicts passed out on the steps.

I could say a lot more about New Orleans, but this ought to be enough to get you going. Be safe, and have fun. 



Business Meeting

Recording Secretary Claire Natola

Date: 17 May 2005

Present: Bill Alleman, Darlene Alleman, John Bauman, Les Case, John Lewicke, Claire Natola, Judi Shaw, Walter Wakefield, Ric Werme

The meeting was called to order at 8:43:12 p.m. Hearing no business, Bill Alleman moved to adjourn. John Lewicke seconded. The motion passed unanimously. The meeting was adjourned at 8:43:19 p.m.



Executive Committee Meeting

Recording Secretary Claire Natola

Date: 17 May 2005

Present: Bill Alleman, Darlene Alleman, John Bauman, Les Case, John Lewicke, Claire Natola, Judi Shaw, Walter Wakefield, Ric Werme

The meeting was called to order at 7:45 p.m.

Claire Natola moved, per Joe Zanca's request, to provide Joe with an electronic list of members for the purposes of publicizing upcoming events via postcard. Darlene Alleman seconded. The motion passed unanimously.

John Bauman requested that Ric Werme provide Bromley Baril with labels of our lapsed members so that postcards can be sent to invite them to rejoin. John reported that 107 members lapsed at the end of the membership period.

John reported that he was aware that the RG contract from the Crowne Plaza had been reviewed and that changes were requested of the Crowne Plaza. Claire reported that she has not yet seen a revised contract. Discussion ensued about RG pricing.

Darlene Alleman reported that we received a bill from U.S. Customs for duty on the shirts we purchased from Canada for the 2005 RG.

John reported that Bev Bryant has resumed testing in Maine.

John reported that we have two new members, two reinstating members, one moving in, and one moving out. Those, plus the 107 membership lapses, result in a total membership of 412 (290 in New Hampshire, 122 in Maine).

John reported that there is a new handbook for Gifted Children Coordinators, but he said that its contents are geared more towards Young Mensans as opposed to Gifted Children, so he will be forwarding it to Ben Thompson.

John passed around a list of leadership development workshops being offered at the Annual Gathering in New Orleans in July.

The application for an endowed Joe Zanca Scholarship has been resubmitted to the Mensa Foundation. We will still be offering a \$500 Joe Zanca Scholarship this year in addition to our usual \$400, \$200, and \$100 scholarships.

John Lewicke moved to adjourn. Walter Wakefield seconded. The motion was approved unanimously. The meeting was adjourned at 8:42 p.m. ■■



Good Wine Cheap (and good food to go with it) John Grover

This month's column is dedicated to French food, Spanish wine and the "Crock-Pot". About a month ago we dined upon the recipe found below. In spite of having developed a real appreciation for seafood over the years, I am still secretly wary of fish dishes. I think that this ingrained fear is based upon the periodic culinary tragedies of my childhood (Sorry Mom.). Once again the Boss proved these fears had no basis. The

Bouillabaisse that came out of the slow cooker that night was an absolute delight.

The wine this month is a white from the Valencia Region of Southern Spain. The 2001 "El Copero" is a well balanced blend of Macabeo, Merseguera and Moscatel grapes. It has a nose that hints of spice and fruit which is followed by a fresh citrus flavor. Like so many Spanish white wines, this one seems to be made for seafood. I paid \$5 a bottle for this wine on sale.

Bouillabaisse

(from an old torn Rival "Crock-Pot" cookbook published in the 1970's)

First Ingredients:

- ½ cup olive oil
- ½ cup chopped onion
- 1 tbsp chopped garlic
- ½ cup chopped celery
- 1 can (1 lb.) tomatoes
- 1 8-oz. can tomato sauce
- 2 tsp. salt
- 1 tbsp paprika
- ½ cup dry sherry or white wine

Seafood:

- 1½ lbs. medium or large shrimp
- 3 sea bass or halibut steaks cut in 1 inch pieces
- 1 lb. crabmeat
- 4 medium lobster tails (optional or substitutes: 1 lb. clams or scallops)

Put all the ingredients **except** the seafood into the slow cooker. Cover and cook on high for 2 to 4 hours. Then add all seafood. Cover and cook 1 to 3 hours on high. You can vary the amounts and types of seafood to your taste and to what you have in the freezer. We happened to have had tilapia on hand that night instead of other fish. I would recommend serving this dish with a crusty French bread. A good cooking hint from the Boss is to add only half of the salt called for at the beginning; then add to taste later.

I hope that you will contact me with your comments and favorite wines at jgrover@berk.com. I will be happy to share them with the broader Mensa group.

John Grover is a member of Mensa of Northeastern New York. He lives with his wife Sharon in the Hudson Valley of New York.



Volunteers vs. Entitlement Mentality

Cookie Bakke

[*Editor's Note: This article was written by Cookie Bakke of Southern Nevada Mensa. It appears in the June/July 2005 issue of Interloc: The Communications Link for Involved Mensans. I reprint it in case Coffee Lady is reading...*]

This is one of those touchy topics that requires an example. Like a well-prepared Boy Scout, I have my favorite.

Orange County Mensa put on a Summer Picnic, a well-publicized event that had all the ingredients to bring members out for a day of Mensa fun. Our site was a 10,000 square foot estate in the Orange Hills area. You know the kind — a manicured lawn that looked like a team of Japanese bonsai artists had spent days preparing it. We had one of the bouncy things set up to keep the kids entertained — along with a few inshape adults — and the \$7 door charge covered all-you-could-eat barbecued steak, marinated shrimp, plus all the fixin's. Games inside, umbrellas and Mai-Tais outside — who could beat it? Nearly a hundred Mensans opted to attend.

Any gathering of this magnitude entails a crew of volunteers. As the chair of the event and a hyperactive manic, I was running around with my head chopped off. Let's see, perfect marinade? Check. Caesar salad? Check. Baked beans? Check. Homemade potato salad? Check. A half dozen choices of dessert? Check. Three guys manning the grill? Check. Plates, tableware, napkins? Check. Check. Check.

People were filing through the line, filling their plates, making mmmm noises

and the event was shaping up to be a stunning success. One of the grill guys needed a break, so I took over the job of flipping steaks. I was standing there, hands in marinade up to my armpits and in charge of about 50 pieces of sizzling meat, when some woman I'd never seen before walked up and whined, "The coffee pot is empty."

"I'll get to it as soon as I can," sez I, trying to keep track of the rare, medium-rare and just-this-side-of-shoe-leather.

"You don't understand. I need it made now..." she said.

With a smile still plastered on my face, I answered, "I can't do it myself right now, but the coffee supplies are on the kitchen counter — feel free to pitch in and get a pot going!"

The woman, who was obviously lumping me in the category of her inferior, upped her tone a half octave. "Look, I have to leave soon and I have a 45-minute drive home. I want a cup of coffee now, not later."

I stopped in mid-steak-flip, not quite speechless but close. "Honey, there is a 7-11 at the bottom of the hill. You can be there in three minutes..."

Four people within earshot applauded. The clapping drowned out the woman's "hrumpf" as she headed for the exit gate.

Okay, I sort of lost it. Okay, she's never been seen at another Mensa event. And, okay, nobody there even knew her name so that we could follow up with a phone call. She did, however, serve a valuable purpose to Mensa. She's now example fodder that volunteers have their limits. Even me.

As a society, we often do not treat our volunteers and elected officers with the appreciation and the respect they deserve. Without the generosity of our workers donating time/labor, there would be no such thing as a \$50 registration fee at an RG or a \$75 registration fee at an AG. Newsletters would not get published, events would not be organized, elections would not be held. No Happy Hours, no Open Houses, no New Member Receptions, no anything.

Please think about this the next time you attend a Mensa event and take a moment to smile or say a kind word to the person/ people making things possible. If it's an RG or an AG — events that entail days of continued work rather than only hours — how about an actual pat on the

back or a genuine spoken thank you? Even more important, be sure to take your own turn. “Hey, Fred, how about if I flip burgers for a few minutes while you sit down and take a well-deserved rest?” While schmoozing and cruising at a local party, seize the opportunity to give something back to a hard worker. “Patsy, I don't want to forget again to tell you what a great job you're doing with the newsletter. Thank you for all that you do!”

Yes, this article can be reprinted. And if it is, and if coffee lady is out there and reads it, I want to say this to her: “I'm sorry if I offended you. Please come back to another event, don an apron and we'll talk about it while we work together. I think you'll understand then.” ■



No Dolphins on Fridays

John McGondel

The Japanese fishermen were only doing their duty, since they were being paid to fill the large processing-ship with fish. The ship was actually a floating factory that could handle many hundreds of tons of fish per week.

The workers labored for many hours at very low rates of pay (as compared to the Americans who purchased the canned fish). But except for the modern equipment, and the foreign buyers, the business had not changed much in hundreds of years: Locate the fish. Encircle them with nets. Pull in the nets. Put the fish in the ship's holding tank.

Akiro Mifuni nodded his leathery, sun- and salt-skinned face in dismay as the hydraulic winches dragged up the nets. His mates were busy hacking at the dolphins and the dolphins were screaming in their high-pitched voices, a nerve-

shattering noise. He felt personally disgusted as the many dolphins were slaughtered in such ritualistic and barbaric manners and sent to their watery graves. He knew that his men did not like the idea either, but like Akiro, they were loyal to their corporate masters. And so the dolphins screamed in vain, as they paid the ultimate price, just for being hungry...

Suddenly, Akiro noticed out of a corner of one eye that a fast moving boat was approaching them, and he saw that it was flying the traditional pirate's type of flag: all black, with a skull and crossbones on it. He could hardly believe his eyes when the smaller craft slid effortlessly up beside his ship. Akiro watched, spellbound and unbelieving, as divers jumped from the new boat, and began cutting all of the nets surrounding the big ship. Tons of fish and dolphins escaped,

while the Japanese sailors screamed incoherently and impotently. Within eight minutes the divers were back in their boat, which quickly left... Akiro scratched his head and radioed back to his bosses for orders...

Captain James Montgomery saluted his loyal crew with the cognac that had been saved for this occasion. Their collective adrenaline was running down and one of them finally asked, "Was she there, James?" The Captain paused for a moment in thought. Then he spoke to his outlaw but loyally humanistic crew.

"I saw her being hauled up with a batch of fish, but I believe she fell back into the sea when you boys cut the net!" They all cheered out their happiness, another bottle was opened, and they drank again. Except for one young man, the newest and greenest of them, they all had tattoos of porpoises on their arms. This was his first job, and he was an apprentice dolphin-saver, to sum it up, and he couldn't help asking:

"Why sir? What is with this white-headed dolphin? Does it really exist? And if so, why is it any different than any other dolphin?"

The crew grew mysteriously silent, and they whose eyes weren't lowered were looking at the captain for direction.

Captain James Montgomery looked at them all one by one, and then at the new man/boy. He got up stiffly, squeezed the young man on the shoulder and slowly moved off towards the captain's cabin. The young man looked around for an answer with a puzzled look on his face, while most of the crew managed to move elsewhere.

Except for the one-legged dwarf named Lazlo, who sat across from the would-be young sailor named Jaimie.

They stared at each other until Lazlo spoke: "Sonny boy, about seven years

ago the skipper was out on a pleasure cruise with his family, off the Carolinas someplace. They had engine problems and couldn't get back to shore before a storm capsized their boat. They were lucky enough to survive, together in a lifeboat, but they were drifting away from the mainland, and out towards the sea.

"Well at first they had rations and fresh water reserves, but they knew that these would not last long. And then the Cap'n, he saw the fins of the sharks encircling their boat. The Captain tried to not get them overly alarmed but his wife was dangling her foot in the water, and before he could yell out a warning, a shark pulled her out of the boat. She was never seen again."

Lazlo paused to drink some beer while Jaimie just sat, watched and listened. Lazlo burped and continued.

"That left just the Captain and his young daughter. The Captain didn't quite know what to do, but he was not going to leave his terrified baby to be torn apart and eaten by sharks or die slowly and excruciatingly from exposure or starvation. That was when the white-headed dolphin showed up. As the captain was preparing to kill his child in a merciful manner, there was a sudden frenzy about the boat. The sea churned and the boat rocked uncontrollably until it flipped over and spilled the Captain and his child out into the ocean. The Captain held his young daughter close to his breast, praying as he prepared to die with her."

Jaimie could almost feel the terror, and sat wide-eyed and listening, as Lazlo continued: "That was when he noticed that the churning of the water was caused by a rather large group of dolphins which had for some reason moved in, and which was fighting off the sharks by ramming into their soft bellies.

The Captain was treading water, trying to keep his mouth and his child's mouth above the water, when he felt a gentle nudge under first his right armpit, then another one under his left. He then realized that he was being buoyed up by the dolphins. But as he fought for balance, the baby slipped out of his arms and he tried in vain to escape the dolphins' supports, but before he could panic he saw the child floating in front of him, propped up by what was apparently the leader dolphin. They looked each other in the eye, the white-headed dolphin and the man. And they knew each other's soul."

Jaimie sat transfixed as the dwarf took another drink.

"For seven days and seven nights, that group of dolphins escorted the Captain and his child towards the Virginia Islands. They brought them fresh fish and kept predators away.

Then finally the Captain and his child came to water that was shallow enough

to walk out of, a beach. The Captain swore on that day that he would spend his life protecting dolphins, and especially the white-headed one. That is why we cut the nets of tuna fishermen. Because dolphins follow the tuna to eat them, but they also foul the nets. Most die from suffocation, and the others from being shot or butchered."

Jaimie sat, spellbound.

"So now you see, my young lad. This is not a joke, or a lark, but a lifetime duty. Think about that laddie, before we reach port, but for now goodnight." Lazlo stabbed his cigar out in a beer glass, and hobbled off in a fairly nimble fashion to his berth.

Jaimie reflected that although he didn't know much, he knew he wouldn't be having tuna for lunch for a long time... For to him, eating tuna now meant killing dolphins, which doomed for him the concept of eating only fish on Friday.

For never again would there be dolphins on Fridays. ■

Answers to CultureQuest® Sampler

(See Page 5 for the questions if you're reading *Momentum* back-to-front.) ☺

1. Deuterium
2. Three Diamonds (also acceptable three water chestnuts, or three rhombi)
3. Numeral 1 followed by 100 zeros
4. *The Scream* by Edvard Munch
5. Entertainment and Sports Programming Network
6. (a) Book of Job, (b) Proverbs, (c) Ecclesiastes, (d) I Samuel
7. Heifer (or cow); white
8. Elephantiasis
9. Vietnam, Laos, and Cambodia
10. Philippines



Calendar of Events

July 2005

Su	M	Tu	W	Th	F	Sa
26 June Fourth Sunday Lunch	27	28	29	30	01 July Temperance League	2
3 Sunday Puttering Time Backyard Party	4 <i>Independence Day</i>	5	6	7	8 Moveable Feast	9
10 Second Sunday Brunch Bunch	11	12	13	14	15 WinnepaSupper	16 Monthly Summer Party FSM/ExComm Central Maine Dinner
17	18	19	20	21	22 Appetite for Discussion	23 Road Rally Barbecue/ Picnic FSP's PorcFest Begins
24 Fourth Sunday Lunch	25	26	27	28 Film Lovers	29	30 Baseball: Fisher Cats vs. Sea Dogs
31 FSP's PorcFest Ends	01 Aug	2	3	4	5 Temperance League	6

Mensa members are welcome to submit calendar listings to the Calendar Editor (calendar@nh.us.mensa.org) before the first of the month prior to the cover date. It is NH/ME Mensa policy to avoid conflicts as much as possible, but no conflicts are allowed to group-sponsored events. Mensans, members of their household, and invited guests are always welcome at NH/ME Mensa events. Abundant and continued thanks to our event hosts!