



The Academy Monitor

The Newsletter of STARFLEET Academy

A Publication of STARFLEET The International Star Trek Fan Association, Inc.

Vol 3 Issue 3

Third Quarter 2009

Academy Winners at IC!

The students of STARFLEET Academy receive recognition for their academic achievements and two scholarships are awarded. *[See page 3.]*

Academy Graduates

The number of graduates from STARFLEET Academy has risen sharply in the third quarter. *[See the list beginning on page 17.]*

New Courses Offered

A substantial number of new courses have been added to several Colleges this last quarter. *[See page 6]*

Staff News

Faculty and Staff members move on to other ventures and new Directors volunteer to carry on our service to the members of STARFLEET. *[See page 8 for details]*

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Special Presentation

One of our students has put out an outstanding 301 project that involved a good deal of cooking and artful presentation. The project with recipes is presented in its entirety. *[See page 9 for details]*

The Commandant's Corner

By Admiral Peg Pellerin,
Academy Commandant



Greetings from the great Halls of Learning, STARFLEET Academy.

Currently, all schools/colleges at SFA are open. Several new ones are still under construction and we'll let you know when those are available.

There have been some address changes within SFA courses. There are two email changes. One is for Officer's Training School (OTS) directed by Jill Rayburn and her new email address is: jazdansfa@kyscifi.org The second is for the Andorian Orientation College directed by Lee Vitasek. His new email for this college is: TheAndorians@gmail.com

Another change is one of a postal nature and that is that Wayne Killough, Jr. has moved and if you need to reach him via regular mail for STARFLEET Academy College of Medicine (SACOM) or the Academy Degree Program (ADP) write him at 1306 N. Frisco, Apt . H, Springfield, MO 65802. The directorship for ADP was recently transferred from Carol Thompson to Wayne.

A question came about in regards to Cadets, age and SFA courses. We have several

Cadet courses that somewhat mirror some of the adult courses specifically for members under the age of 18. These courses can also be made available to those over 18 if they are special needs (difficulty with reading and/or comprehension). Those under 18 are more than welcome to take adult courses if they feel they can handle them. Adult members, please spread the word about our cadet courses to our younger members. I really think they would enjoy them.

It is never too early to ask questions about our SFA Scholarships. Sometimes time feels like it is traveling at warp speed and before you know it, time is here for applying. Anyone planning to attend college in the fall of 2010, keep the scholarships in mind and ask, ask, ask. Who, you may wonder that you would inquire about the scholarships. Contact Reed Bates, the Director of Scholarships at scholarships@sfi.org Also on our SFA homepage, there is a direct link for information about scholarships.

Try to make it a habit to check our website from time to time to see if there are any changes or just browse for anything new. <http://academy.sfi.org/>

Adm. Peg Pellerin
SFA Commandant
mrspeapod@myfairpoint.net
academy@sfi.org

The largest part of the word "can't" is can.

Academy At IC 2009

Staff Awardees

Commandant's Star Award (new award & 1st to receive)

Carol Thompson Coordinator - Academic Services
Director - IOAS:COC
Director - IOCS:CCOC
Director -IOIE:CIM
Director -IOIE:CIS
Director -IOLS:ADP

College of the Year

College of Special Operations Training
Glendon Diebold

Institute of the Year

Institute of Military Studies
College of Security/School of Security in Trek
Gregory S. Staylor
College of Special Operations Training/College of Survival Studies
Glendon Diebold
College of Starship Operations
Willis B. J. Burhans
College of Strategy and Tactics/Marine Unit Readiness Program
Bruce O'Brien
Vessel Readiness Certification Program
Peg Pellerin

Support Staff Member of the Year

Scott A. Anderson, Sr. - Director, SFA Awards/SFA Graphics Department

Dean of the Year

George Ann Wheeler - Institute of Science Fiction Studies

Director of the Year

Glen Diebold - College of: SpecOps Training/Survival Studies/Intel Ops

Squad Awardees

Gold Squad (Family)

Gold Squad Leader:

Bill Rowlette
Sharon Rowlette

Assistant Gold Squad Leader:

Larry Dale French, Sr.
Debbie French

Gold Squad Members:

College of Treknology
Bill Rowlette

College of Treknology
Sharon Rowlette

College of Sci-Fi Cinema
Bill Rowlette

College of Sci-Fi Cinema
Sharon Rowlette

College of the Macabre
Larry Dale French, Sr.

College of the Macabre
Debbie French

STARFLEET Officers Leadership College
Scott A. Anderson, Sr.

STARFLEET Officers Leadership College
Christine L. Anderson

Cadet Romulan Orientation College
Jacob Taylor Hollifield

Romulan Orientation College
Gary "Tiny" Wayne Hollifield, Jr.

Blue Squad (Cadets)

Blue Squad Leader:
Amber Rowlette

Assistant Blue Squad Leader:
Jacob Taylor Hollifield

Blue Squad Members

Cadet Cardassian Orientation College
Jacob Taylor Hollifield

Cadet College of Borg Technology
Matthew Wiebe

Cadet College of Mathematics
Amber Rowlette

Cadet College of Security
Jacob Taylor Hollifield

Cadet College of Xeno Studies
Amber Rowlette

Cadet Romulan Orientation College
Amber Rowlette

OTS
Anna Lind Gudjonsdottir

College of Sci-Fi Cinema
Andrew R. F. Topp

Red Squad (Individual)

Red Squad Leader:
Linda Flythe

Assistant Red Squad Leaders:
Josephine Fisher
Gary "Tiny" Wayne Hollifield, Jr.

Red Squad Members:

INSTITUTE OF ALIEN STUDIES

Andorian Orientation College
Ricardo Garcia

Cardassian Orientation College
Shawn Gregory

College of Borg Technology
Gary "Tiny" Wayne Hollifield, Jr.

Klingon Warrior Academy
Paula Carberry

Romulan Orientation College
Brian M. Pickett

The Gorn Academy
Brian M. Pickett

Vulcan Orientation College
Diana Hickman

INSTITUTE OF THE ARTS

College of Economics
Josephine Fisher

College of Genealogy
Linda Flythe

College of History
Josephine Fisher

College of Mythological Studies
Teresa Remaly

INSTITUTE OF FOREIGN AFFAIRS

College of Down Under
Ros Haywood

College of European Studies
Donald Dobrin

School of New Zealand
Jacinda Thorsen

INSTITUTE OF INTELLIGENCE AND ESPIONAGE

College of Bond, James Bond
Hillary Miller-Gray

College of Intelligence in Media
Larry Dale French, Sr.

College of Intelligence Operations
Jill Michelle Tipton

College of Intelligence in Sci-Fi
Douglas Wayne Mayo

INSTITUTE OF LEADERSHIP STUDIES

Officer's Command College
Julie L. Rickard

Flag Officer's School
Scott Christopher Schaller

STARFLEET Officer's Leadership College
Michael John Timko, III

College of Recruiting
Jeffrey Scott Triz

INSTITUTE OF MILITARY STUDIES

College of Security
Steve Talbott

School of Security in Trek
Thomas Pawelczak

College of Special Operations Training
Bill Rowlette

College of Strategy and Tactics
Carol Thompson

College of Survival Studies
Amy L'abbe

INSTITUTE OF SCIENCE AND TECHNOLOGY

College of Archaeology & Anthropology
Ricardo Garcia

College of Computer History
Donald Dobrin

College of Mathematics
Linda Flythe

College of Medicine
Morgan Hahn

College of Temporal Physics
Gary "Tiny" Wayne Hollifield, Jr.

STARFLEET Officer's Radio School
Erik Stubblefield

Vulcan Academy of Science
Larry Dale French, Sr.

INSTITUTE OF SCIENCE FICTION STUDIES

College of the Fantasy Realm
Linda Flythe

College of Sci-Fi Cinema
Nancy Joan O'Shields

College of Sci-Fi Television
Josephine Fisher

INSTITUTE OF STAR TREK STUDIES

College of Parallel Studies
Ken Purdie

College of Star Trek Literature
Linda Flythe

College of Star Trek Chronology
Lee Vitasek



Fleet Captain Reed Bates
Director, Scholarship Program

2009 SFI Scholarship Recipients

Congratulations to the following two recipients of STARFLEET Academy Scholarships.

James Doohan/Montgomery Scott Engineering Scholarship
James R. McLain - USS Tejas (R3)
Biochemical Engineering

Business Management –Armin Shimerman
Scholarship for Profitable Business
Marie Adinolfi – USS Accord (R7)
Accounting

Academy College News

College of SpecOps Training

The College of SpecOps Training offers two new schools and new courses in weaponry.

Weapons Identification (10)
Operations (26)
Deployment (14)

College of SpecOps Units

The new College of SpecOps Units showcases the history, organization and deployment of Special Operations units.
Available now are:

SEALs (5)
Rangers (5)
RECON (moved from CSOT) (9)
US Forces (4)

College of Sci-Fi Cinema

The College of Sci-Fi Cinema offers 5 new courses.

College of the Macabre

The College of the Macabre offers 4 new courses on the Addams Family.

College of the Sci-Fi TV

The College of Sci-Fi TV offers 8 new courses.

College of Genealogy

The College of Genealogy offers new courses in Occupational terminology, Vital Statistics and terminology of Genealogy used in the UK and America.

College of Mathematics

The College of Mathematics offers one new course in Boolean Algebra.

Vulcan Academy of Science

The Vulcan Academy of Science offers updated versions of Cosmology and Genetics.

College of Economics

The College of Economics offers these new courses.

The Federal Reserve
The movie "The Firm"

College of Spec Ops in Movies (pending)

This pending College is a companion to the College of SpecOps Training. It will offer exams on movies that demonstrate the deployment of Special Operations units around the world and throughout history.

College of History

The College of History opened 4 of its pending courses based on Earth history.

College of United Kingdom (pending)

This pending College will focus on facts about the various countries of the United Kingdom

Academy College News

College of Genealogy

By Fleet Captain Ros Haywood

It's an exciting time for the College of Genealogy. Three course levels were already offered, but now more Level 2 courses are in the process of being written and tested – and the beta testers are pouncing on them with delight. It was decided to go into specific areas of genealogy, and so these new courses are covering topics such as Roman numerals and modern genealogical jargon. Future courses will also dwell on censuses, handwriting, clothing and photographs. But the clear favourite has to be 'Old and New Occupations'. It was found to be so well-received, that a sequel is already being planned (sound like a movie you know?). This course covers jobs and job titles from our ancestors' times – the Fear-Nothing Maker, the Lavender, and the Milestone Inspector - right through to the future and Star Trek - the Dabo Girl and the Assistant Manager of Policy and Clientele at Quark's.



Whether you are a long-time family history enthusiast or someone who has never traced their family tree before, there is sure to be something here to interest you. Everyone starts with the 101 basic course – First Steps in Genealogy – then the subjects expand from there. Your ancestors and your descendants are going to love you!

NEW COURSES

Occupations Old and New
More Occupations Old and New
Medical Matters
Language of Genealogy
Vital Statistics

College of Communications

By Captain Brian Pickett



"The College of Communications is open for those wishing to understand the dynamics of interaction between individuals of varied cultures.

We also have insights that can help you feature a fresh look to your newsletter or website, as well as offering tried and true techniques that continue to draw the viewer in and hold their interest like you want them to do. Share in better communication by signing up for a course, today."

Academy Staff News

These include changes in Academy staff since July 1, 2009

Staff Changes

With a new College under her care, Carol Thompson passed on the Academy Degree Program to Wayne Killough Jr., who was Commandant when we finalized the ADP and offered it to the members..

Directorship Changes

The following people assumed directorships.

Douglas Mayo	College of Law Cadet College of law
Sean Niemeyer	College of Cryptography
Michael Timko	Ferengi Orientation College
Brian Pickett	College of Communications
Carol Thompson	College of SpecOps in Movies



Staff Promotions

CONGRATULATIONS! To the following SFA personnel on promotions received:

Jayden Tyronian, SFA Webmaster, to Fleet Captain

Judy Waidlich, Director of the College of Temporal Physics, to Commodore

Brian Pickett, Director College of Communications, to Captain

Academy Information

Further information about Academy, its staff and faculty, courses offered, and scholarships will be found at the following website:

<http://www.academy.sfi.org/index.php>



Special Presentation

This Cardassian Orientation College 301 project was so outstanding, I asked Brian Pickett to allow me to share it with you. Here it is in its entirety!

Cardassian Orientation College 301
A report on the findings of the Cardassian Prefect as a Diplomatic Host
By Capt. Brian Pickett, SCC# 64897, CO USS Aurora – NCC 72707, 09/19/2009.



As the Cardassian Empire has evolved, this species has continued to show both a tendency for aggression and a calm reserve throughout relations and negotiations for peaceful co-existence with the Federation. As I was instructed to open a dialogue with Prefect Merran, I decided to research my subject as much as hosting him aboard the Aurora while we were both en route to a summit on Lissepia. It was my hope to bring the Cardassian people around to the idea of joining the Federation as a way to help rebuild their world after the Dominion War. It was a risky venture, as they were known to be a proud people with a penchant to lash out whenever they assumed they were slighted or affronted. But, I was determined, and knew that the way to engage Prefect Merran would be to first begin with a bit of verbal repartee and then destabilize the confrontation that would normally come on the heels of such an argument with a fine repast of some of his favorite dishes (or as close an approximation as could be garnered from what our replicators would allow) of his home world.

Before beginning this endeavor, I studied my subject well. I found myself researching log files of various officers of the Federation, and Bajora, who had written of their own dealings with the Cardassian Peoples (and more importantly, the taste, scent and texture of Cardassian cuisine). I found reports from Professor Miles O'Brien and his wife Keiko, Dr. Julian Bashir, and Capt. Sisko. There were also records of Ensign Ro Laren, Col. Kira Nerys, to consider as well. The spicing had to be just right, too much bitter, sour or sweet and I might well offend the guest aboard my vessel, but at the same time each dish and drink had to have a bold, full-bodied flavor. It was a challenge to be sure, but I always look to my strengths in creative problem solving when confronted by such situations.

Rather than utilize the food replicators, I decided to put together this fine meal on my own. This would mean that I, myself, would put together these recipes and then offer them to my aide to prepare while I graciously *entertained* the Prefect – our guest. As I did have a pair of half-Bajoran crew members, and also a Bajoran-Cardassian scientist aboard, I found myself experimenting with their assistance and input to such a degree that I did over-hear some minor complaint as to uniforms fitting a little more snugly than before I began this venture. Within just a matter of days, I had as near approximations of the dishes Prefect Merran had known from his home planet, all prepared with ingredients from Earth and our hydroponic garden section of the ship.

Discussion was quite stimulating for Prefect Merran, from the moment we first viewed one another over the subspace channel to the time he finally stepped off the Aurora and onto Lissepia three days later. And in that time, I and my bridge officers found ourselves coming to understand the barbed wit of the Cardassian people a bit more than we previously seen as arrogance or a confrontational attitude. There were only two dishes that did not sit well with our guest, and one of those was a simple error on our part as we substituted red dyed sunflower seeds for Rulot seeds (a light snack for the Cardassians in higher positions of authority) when we were informed later that they would seem much more like sesame seeds made into sticks with a fire weed (spicy) honey-like substance. The other was Seh'mal Stew, which had the correct texture, but not the right flavor or scent; the recipe used is included within this report, for further experimentation in future endeavors with those negotiating with Cardassian dignitaries. Otherwise we did find each dish served allowed for Prefect Merran to not only have an easier time aboard this Federation vessel, but open up to share more on the heart and mind – and palate – of the Cardassian people. My findings were correct in understanding the psychological drive of matching wits with others of equal caliber and station as the Cardassian himself (or herself), but also in the deep-seated need to find comfort in one of the most base of all tasks that most of the humanoid species we have come across in all our time of space travel has shown, that of eating. Each item consumed for the Cardassian is a moment of soothingly familiar comfort, and thus each dish prepared should be seen as a “comfort food” when preparing it for a Cardassian dignitary or guest of any kind.

While one can only guess the thoughts that play behind the eyes of a Cardassian, Prefect Merran was obviously impressed with the treatment he received aboard the USS Aurora by the words he shared with us at his departure from the ship, as well as the notice received through one of Starfleet's more famous – and highly decorated – Flag officers, Rear Admiral Marshall of the Fifth Fleet. He pointedly sent a written commendation for my record that through the efforts of the crew of the Aurora, and her Captain, Prefect Merran took the offer of assistance by the Federation to the Cardassian people in the spirit it was intended. (**Included here-after are the recipes used while entertaining Prefect Merran, with notation for future dignitary functions.**)

Cardassian Fish Juice – A cup of this in the morning seems to be calming to the Cardassian people, as noted by Dr. Julian Bashir in his dealings with Elim Garrak, but also documented by our researchers aboard the USS Aurora with Prefect Merran.

We used a standard Japanese Earth recipe of Miso Soup, which we were told was just right as long as the tofu and sea-weed is left out. (Those ingredients should be included in preparation, but strained out before serving, as they do add flavor to the broth as it is cooking.)

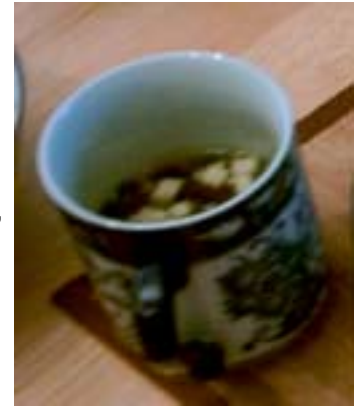
First, you must make Dashi stock:

Ingredients:

- 3 1/4 cups water
- 2/3 oz. katsuobushi (dried bonito) flakes

Preparation:

Put water in a deep pot and heat on medium heat. Just before the water boils, add katsuobushi flakes. When the water boils, skim off any foam that rise to the surface. Stop the heat. Strain the stock through a paper towel. (Makes about three cups.)



Then you are able to prepare your Miso Soup:

Ingredients:

- 3 cups dashi soup stock
- 1 block tofu
- 3-4 tbsp. miso paste
- 1/4 cup chopped green onion

Preparation:

Put dashi soup stock in a pan and bring to a boil. Cut tofu into small cubes and add them to the soup. Simmer the tofu for a few minutes on low heat. Scoop out some soup stock from the pan and dissolve miso in it. Gradually return the miso mixture in the soup. Stir the soup gently. Stop the heat and add chopped green onion. Remember not to boil the soup after you put miso in. (Makes 4 servings.)



Cardassian Ale was important to offer at mid-meal, as we were soon told by Prefect Merran, because it by itself is a heavy liquid that fills the needs of the Cardassian physiognomy in a way that allows them to remain active without the need to cause the body to slow down to digest what they have consumed. Thus, a Cardassian will have a light drink in the morning, a heavier drink for mid-meal and eat their fill before heading toward their billet for the night. As Chief Engineer Ens. Kellner had a small supply of Guinness Stout on board for “Special Occasions” we offered that to our guest, and it was received with great enthusiasm at the same time over the course of the next two days. I do believe that Ens. Kellner’s gift of the stout may well have had a small hand in the receptive, high spirited mood that R.Adm. Marshall spoke of the Prefect being in during the course of the summit afterward.

It should also be noted that because of the lighter “meals” the Cardassian people consume throughout the day, they do have more of a penchant for enjoying other beverages at least two to four more times throughout their active cycle. Three such drinks are offered here.

Kanar – A usually thick, syrupy drink with a mixture of bitter, sweet and mildly spicy flavors; we decided to try a favorite of the region of Mexico, of Earth, for this unique drink mixing 10 cups of freshly brewed coffee, with ¼ cup of chocolate syrup and 1 teaspoon of ground cinnamon (or 1/8 teaspoon of cinnamon extract) to simulate the flavor of Kanar, if not it’s texture. Our guest said that if he closed his eyes, and just savored the aroma he would be unable to tell the difference, though the flavor was a little more sweet than bitter than the original and the consistency was much more liquid than a good Kanar would be. Still, it did not stop Prefect Merran from savoring a few more cups of the drink Earthers from Mexico were happy to share with any guest.





Red Leaf Tea – A flowery tea steeped for only a few moments, our own offering of red-raspberry currant black tea (with just a half-teaspoon of honey) showed such a look of contemplative appreciation on Prefect Merran's face that we knew it was well received and thoroughly enjoyed.

Rokassa Juice – A mixture of 1 cup pineapple pulp, ¼ cup starfruit nectar and 2 quarts of water made this beverage a favorite not only of our guest but most of the crew as well. (It should be noted that if Starfruit is unavailable – as it can be a very difficult fruit to find in season – one can substitute juice from white grapes or even pears in it's place.)



Evening meals were a fine occasion with stimulating conversation and remarks from our guest that allowed us to understand the Cardassian palate as much as the mindset of the species. There were few appetizer courses, but each dish was a wonderful affair to partake of in not only presentation and aroma but – more importantly – for the tongue. Prefect Merran had the keen understanding at what we sought to accomplish in honoring him with such fine cuisine, and thus made every effort to explain texture and each part of the dish's own unique flavor even before it was brought in to blend as a whole for the dish before those of us at the table. If I didn't know better, I would say he had been a gourmand before the Dominion War.

Regova Eggs – These are an interesting appetizer that were once served on Cardassia, but with the decimation of that planet are more than a delicacy – in fact, from my understanding, it has actually become a crime to raid the nests of these nearly extinct creatures – as such, we offered the closest approximation we were able, by whipping up a batch of Great-grandma McCoy's pickled-deviled eggs that were from some “family recipe” dated in the archives of the food replication units as early as 2256.

Pickled Eggs

Ingredients:

- 12 hard-boiled eggs
- 1 cup of cider vinegar
- 1 cup of beetroot juice (from jar of beetroots)
- ¼ of a cup of chopped onion

Method

1. Once the boiled eggs have been peeled and cooled, place them in a large jar that has been washed in very hot water.
2. Place all of the ingredients in a saucepan and bring to the boil, stirring occasionally.
3. Reduce the heat to a simmer and cook gently for 10 minutes.
4. Remove the pan from the heat and allow the liquid to cool.
5. Pour the pickling solution over the eggs in the jar, so that the eggs are covered and seal tightly with the lid.
6. Store in the refrigerator for a minimum of two days before using.



Deviled Eggs Recipe

Ingredients:

- 1 dozen eggs
- 2 teaspoons Dijon mustard
- 1/3 cup mayonnaise
- 1 Tbsp. minced onion or shallot
- 1/4 teaspoon Tabasco
- Salt and pepper
- Paprika



Method:

***1** First hard boil the eggs. Fill up a large saucepan half-way with water and gently add the eggs. Cover the eggs with at least an inch of water. Add a teaspoon of vinegar to the water (this will help contain egg whites from leaking out if any of the shells crack while cooking). Add a pinch of salt to the water. Bring the water to a boil. Cover, and remove from heat. Let sit covered for 12-15 minutes. Drain hot water from pan and run cold water over the eggs. (At this point if you crack the egg shells while the eggs are cooling, it will make it easier to peel the shells.) Let sit in the cool water a few minutes, changing the water if necessary to keep it cool.

2 Peel the eggs. Using a sharp knife, slice each egg in half, lengthwise. Gently remove the yolk halves and place in a small mixing bowl. Arrange the egg white halves on a serving platter.

3 Using a fork, mash up the yolks and add mustard, mayonnaise, onion, Tabasco, and a sprinkling of salt and pepper. Spoon egg yolk mixture into the egg white halves. Sprinkle with paprika.

Makes 2 dozen deviled eggs.

[*Omit step one for the recipe of Earth-made Regova Eggs, as the Pickled Eggs from the previous recipe is used.]

Rulot Seeds – Again, had we known our summation of this little discussed appetizer was wrong, we would have done our utmost to make it a special treat for the honored guest aboard the USS Aurora. As it stands, since Prefect Merran shared with us what this particular dish was most like, the counselor of our crew was able to do a bit of research and found a good adaptation of the recipe.

Honey Sesame Crisps

Ingredients:

- 1 cup confectioners' sugar
- 3 tablespoons unsalted butter
- 3 tablespoons honey
- 2 tablespoons orange juice
- 1/2 cup white sesame seeds
- 1/4 cup black sesame seeds
- 1/4 cup all-purpose flour
- Zest of 1/2 orange, about 1 tablespoon
- 1 pinch of salt

Directions

1. Preheat the oven to 350 degrees. Line baking sheets with Silpats or parchment paper, and set aside.
2. In a small saucepan, combine confectioners' sugar, butter, honey, and orange juice. Bring to a boil over medium heat, stirring constantly. Boil for 1 minute.
3. Remove pan from heat, and stir in remaining ingredients. Cool to room temperature.
4. Using a 1/2-ounce ice-cream scoop, drop batter onto prepared baking sheets about 4 inches apart. Bake until cookies are crisp and golden, 10 to 12 minutes. To form ice-cream cones, shape warm cookies around a cone-shaped dowel, and place upright in a tall glass to cool. For flat cookies, transfer from baking sheet to a wire rack to cool.

Yamok Sauce – A wonderfully salty and creamy flavored “gravy”, this sauce goes well over many foods.

Basic Brown Gravy

Ingredients:

- 1/2 cup butter
- 1/2 cup flour
- 1 clove garlic, minced
- 1/4 cup ketchup
- 1 tsp. Dijon mustard
- 1 tbsp. Worcestershire sauce
- 1 quart cold beef broth (as high-quality as possible!)
- salt and black pepper to taste



Preparation:

In a saucepan, melt the butter over medium-low heat. Add the flour and cook, stirring, for 5 minutes, until the mixture is golden-brown and smells like cooked pie crust. Add the garlic and cook for 30 seconds. Whisk in a cup of the cold beef broth, and then add the rest of the ingredients, except the salt and pepper.

Bring to a simmer, whisking, and then reduce the heat to low and simmer for 20 minutes, stirring occasionally. Taste, and season with salt and pepper.

Serving up main meals was both a delight and enlightening experience. We shared notations on what ingredients were used, and the unique flavors, scents and texture each part gave to the dishes that were prepared and served. Prefect Merran was quite generous in his praise at our skills and the variety of cuisine that humans offered to other species throughout the universe. Our first dish was as pleasant as the last, making a good impression and pleasant feelings come alive as we hosted the Cardassian envoy.

Tojal – A dish that is merely stated as being meat in a mild but spicy gelatin, we decided to try a recipe from the orient, in comparison, and our guest offered us a toast at such a wonderful approximation after discovering that it was not – in fact – an actual meal brought aboard from his home planet.

Asparagus Chicken:



- 2 Chicken thighs
- 12 medium Asparagus spears

MARINADE:

- 1 tablespoon Dry sherry
- 1 teaspoon Cornstarch
- 2 teaspoon Thin soy sauce
- 1 pinch (1/8 teaspoon) Sugar

SAUCE:

2 teaspoon Fermented black beans
3 Cloves garlic, minced
1/2 teaspoon Brown sugar
2 teaspoon Black soy sauce
3/4 cup Chicken stock
Cornstarch paste

Marinating: With sharp paring knife, scrape chicken meat from thigh; slice into thin strips across the grain. (Breast meat is not preferred for this dish, as meat is too dry and spongy.) Combine sherry, soy, cornstarch and sugar in bowl; massage liquid into meat with your fingers. Marinate for 15 to 30 minutes.

Preparation: Wash asparagus; peel tough white outer skin off ends; slice on diagonal in 2 1/2" sections. Rinse fermented black beans. In bowl, combine and mash black beans and garlic, brown sugar, black soy sauce and chicken stock; stir; reserve for 15 minutes.

Stir Frying: Add 2/3 of oil to hot wok; when oil is very hot, add chicken. Stir-fry for about 3 minutes on high heat - or until chicken begins to shrink and firm up. Remove chicken to holding bowl.

Reheat wok to high, add remaining oil. When oil is hot, add black bean sauce. Stir-fry for 1 minute. Add asparagus; mix with sauce. Stir sauce with asparagus. When sauce boils, add cooked chicken; toss to combine. Dribble in a little cornstarch paste if needed; cornstarch in chicken marinade might be enough. Toss ingredients until very little liquid remains and is reduced to glaze. Dish is ready when asparagus brightens. If you still have too much liquid, remove ingredients, continue to reduce sauce, then return ingredients to coat them with sauce. Serve in individual portions.

Sem'hal Stew – This was a dish stated to be both salty and sour, with a hint of bitterness as the vegetables were lightly blackened when cooked. With some work, our chef and I tried to come up with a close approximation, but it was not correct. Our guest offered us little in the way of comparison to what we had made, saying that it was a dish even the most experienced Cardassian culinary experts were rarely able to balance just right for a less-sensitive palate.

Balsamic Eggplant with Mushrooms:

Ingredients:

1 tablespoon plus 1 teaspoon olive oil
4 small Japanese or regular eggplants, halved lengthwise, thinly sliced
3 1/2 tablespoons balsamic vinegar
1/2 pound mushrooms, quartered
1 tablespoon parsley, chopped

Heat a heavy nonstick skillet over medium heat. Add half the oil to skillet. Working in batches if necessary, add eggplant slices. Reduce heat to low. Cover and cook 4 minutes or until eggplant is softened and browned. Add 2 tablespoons balsamic vinegar and boil 10 seconds or until vinegar is evaporated and eggplants are glazed.



Transfer eggplants to a serving platter cut side up. Season with salt and pepper to taste. Set aside and keep warm.

Add remaining oil to skillet over medium heat. Sauté mushrooms 3 minutes or until browned and softened. Sprinkle with remaining balsamic vinegar. Cook about 10 seconds or until glazed and liquid is reduced slightly. Season mushrooms with pepper to taste. Spoon mixture over eggplants and sprinkle with parsley.

[Our chef added a few (about 8) spinach leaves to this dish, along with the sautéed mushrooms, which added an eye-pleasing addition to the meal, as well as a nice bit of added texture.]

Zabu Stew – A wonderfully colorful dish found in the annals of Keiko O'Brien, at a time when she and Miles were entertaining a young Cardassian orphan who had been raised on Bajor. She took great care in pointing out each of her ingredients added to the program for the food replicator, which allowed us the opportunity to experiment with the dish before serving it to Prefect Merran. In the end, we simply used an old Earth recipe without any modification aside from adding a few added drops of coloring to the sour cream within the dish.

Neon Chicken (Poulet Chartreuse)

Ingredients:

- 2 full chicken boneless, skinless chicken breasts, cubed
- 10 oz. Julienne green beans
- 2 oz. Slivered, blanched almonds
- 1 pint sour cream (with 3 drops green food coloring mixed in thoroughly)
- 1/8 teaspoon each: Marjoram, Sage, Savory, and Thyme
- 1/2 teaspoon chicken bullion
- 1 tablespoon turmeric
- 1 tablespoon minced garlic
- Drizzle (3 tablespoons) olive oil



Method:

Heat oil in large frying pan and sauté chicken and garlic together over medium heat until chicken is just cooked. Add herbs, bullion and turmeric, stir into mixture; then cover with green beans, cover with lid over pan and let steam for 10 to 12 minutes on medium-low heat, adding a dash of water if needed.

Uncover and add almonds, then stir in sour cream until warmed. Remove from heat and serve over white rice or noodles as desired.



As a special treat, our chef did something unique as a dessert that Prefect Merran found to be quite entertaining and entirely scrumptious. Though we did not have any **Tespar Eggs**, or a way to make any such equivalent, he took it upon himself to come up with a treat made of chocolate marshmallow, ice cream, boysenberry syrup and dried cranberries. In fact, when displayed in their dish, some of our crew were revolted in the fact that these unique desserts could take on the appearance of such a Cardassian delicacy. With the clapping of his hands and a warm chuckle, the Cardassian Envoy complimented our table and thanked each of us for showing such enthusiastic detail and respect

to his culture.

Academy Graduates

July 1, 2009 thru September 30, 2009

4069 graduates/ ave. 1356 per month. Numbers are approximate because of the large number of grads.

ALIEN STUDIES

Christopher Allen (3)
Debbie Artrip
E. Jerry Beaulieu
Jeremy Bergdorff (4)
Mykah Byers (25)
Wallace Cady (4)
Melani Camurati (8)
Timothy Cook (2)
Jeffrey Davis (4)
Morgan Delaney (4)
Joshua Devis (3)
Carolyn Donner
John Fenison (4)
Ricardo Garcia
William Grammar
Ros Haywood (9)
Richard Hewitt (4)
William Hof (3)
Gary Hollifield (7)
Brian Hooper (11)
Jay Hurd (10)
Allen Hurtt (2)
Amy Labbe
Angela Landry (4)
Martin Lessem
Betty Ann Leverence
William Lyons
Derek Miles (4)
Brian Miller (6)
Mony Morgan (5)
Nathaniel Namowicz (4)
Jonathon Neale (8)
Sean Niemeyer (3)
Caroline Pajany (2)
Barbara Paul (3)
Walter Pempey (2)
Brian Pickett (14)
George Pimental (2)
Julie Prescott
Ken Purdie (5)
Bill Rowlette (3)
Sharon Rowlette
Kelly Russell
Oliver Savandar (2)
Scott Schaller
Jeff Schoor (3)
Eric Schulman (12)

Jeremy Skelton (6)
Jan Sleigh (2)
Wayne Smith
Sandra Stocks
Erik Stubblefield
Middleton Talib (3)
Michael Timko (10)
Jill Tipton (10)
Anna Treece (2)
Robert Towne
Thomas Winner (4)
George Wolcot

CADET STUDIES

Amber Rowlette
Carol Hall
Gwyneth Lloyd

FOREIGN AFFAIRS

Wallace Cady
Melanie Camurati
Ros Haywood (2)
William Hof (4)
Gary Hollifield (4)
Aaron Horner (3)
Jari James (2)
Christina Kovar
Marlene Miller
Mony Morgan
Mark A. Ozanick
Scott Schaller (3)
Eric Schulman (8)
Wayne Smith

INTEL & ESPIONAGE

Marie Anderson (6)
Johnathan Babb
Matthew Barclay
Jeremy Bergdorff
Wallace Cady (30)
Daniel Conway
Josephine Fisher (21)
Larry French (7)
Kelly Grammer
Shawn Gregory
Nancy Hall

Ros Haywood (6)
William Hof (24)
Gary Hollifield (9)
James Hough
Jay Hurd (2)
Jim Hutley
Eric Johannson (6)
David Keesling (9)
Gregory Kleiner
Karl Kratt
Martin Lessem (5)
Tracy Lilly (4)
Michael McGowan (8)
Edward McQueen
Anthony Miller
Brian Miller (9)
Mony Morgan
Jonathon Neale (2)
George Parker (4)
Thomas Pawelczak (2)
Walter Pempey
Brian Pickett (17)
Kathleen Pickett (13)
Douglas Reagan
Erik Roberts
Dean Rogers
Bill Rowlette (5)
Sharon Rowlette (12)
Kelly Russell (14)
Dixie Savander
Eric Schulman (75)
Jeremy Skelton (7)
Jan Sleigh (2)
Kyle Stewart
Jill Tipton (15)
Michael Tolleson (4)
Greg Trotter (10)
Edward Tunis
Robert Westfall (7)
Joseph White (6)
Thomas Winner (6)
Peter Yohe

LEADERSHIP

Corydon Allegue
Brian Allen
TJ Allen
Lisa Alleman

Kimberly Andrews
Shari Arcuri
T.J. Arizmendi
Ulises Atilano (2)
Jared Bailey
Sherry Barnett
Christopher Barry
Jeremy Bergdorff (3)
Theresa Bristow
Alvina Bryant
John Buckhanan
Shirley Burton
Wallace Cady (3)
Shawn Cain
Melanie Camurati (2)
Jeremy Carroll
Keith Cartwright
Steven Chappell
Wendy Cheairs
Anna Childers
Thomas Clark
Grady Clover
Brian Clouse
Rhett Coates
Ronald Coleman
Michael Conard
Scott Creamer
Stacey Linebaugh Cress
Ian Crowfeather (2)
Joshua Davis
Randy Davis (2)
Morgan Delaney (2)
Charlene DeRoche (2)
Delphis A Derouchie
Roberta C Derouchie
Patrick Devine (2)
Rob van den Dungen
Mitch Dunn
Daniel Fears
George Flanik
Kirk Freeman
Edward Gans
Lauren Gans
David Giles
Greg Gilliam
Leo Gonzalez
Kelly Grammer
Patricia Grammer
William Grammer

Rachael Hall
Glenn Hawkins
Ros Haywood (2)
Janet Hickman
Darren Higgins
William Hof (5)
Brian Hooper (7)
Alfina Hopkins-WasnuK
Roger Howell
Jim Hutley
Dennis Jones
James Jones
Sydney LeJeune
Janek Kazimer
Gregory Kleiner (2)
Fred Kummer
Stacy Levesque
Shanon Lindbloom (2)
Sheryl Lobue
Antonio Lopes III (5)
Christopher Lynch (3)
Richard McCreery
Chris McDowell (3)
Kenea Maraffio
Elizabeth Martinez
Anthony Maschinot
Tina Matteucci (2)
Robin Mayhall
Chris Metz
Anthony Miller
Brian Miller
Christine Miller
Matthew Miller
Mony Morgan (2)
Nathaniel Namowicz (2)
Lauren Niemeyer (2)
Chanda Norman
Lillian O'Connell
Sean O'Connell (3)
Rafael Orduna
Barbara Paul
Walter Pempey
Scott Peter
Carolyn Peters
Brian Pickett (2)
Catherine Pierce
Jereme Pierce
Crickett Pimentel
Geoffrey Pimentel
George Pimentel (2)
Katie Pimentel
David Pitts
Charles Pressley
Xavier Rainier
Travis Ragsdale
Douglas Reagan
Anthony Reeves
Paul Rikard

Eric Schulman (9)
Karen Seibert
Lehman Smith
Philip Stehno
Helen Stooke
Rebecca Taylor
Cameron Thacker
Jill Tipton
Chris Tolbert (3)
Michael Tolleson (2)
Justin Toney
Anna Treece
Kathy VanArsdale
Liriel Veladorn
James Wade
Stacey Watson
David Willmore
George Wolcott
Warren Wolcott
Jennifer Yee

MILITARY STUDIES

TJ Allen (133)
Robert Alpizar
Eugene Anderson
Scott Anderson (3)
Debbie Artrip
Johnothan Babb (13)
Jared Bailey (3)
George Balopitas (4)
Christopher Barry
Jeremy Bergdorff (13)
John Buckhanan (5)
Janet Bullock
Mykah Byers (7)
Wallace Cady (16)
Melanie Camurati (10)
John Caverly
Thomas Clark
Anna Childers (2)
Thomas Clark (7)
Michael Conard (12)
Jason Cooper (23)
Jon Cording (33)
Stacey Linebaugh Cress (2)
Jeffrey Davis (3)
Joshua Davis (7)
Randy Davis (16)
Patrick Devine (12)
Glendon Diebold (80)
Nila Diebold (13)
Christina Doane
Donald Dobrin (65)
Mary Doman
Dennis Elliott
John Fenison
Ricardo Garcia

Jared Fielder (6)
Josephine Fisher (72)
George Flanik
Constance Fleming (4)
Kirk Freeman (7)
Larry French (12)
Julie Fulmer
William Fulmer (4)
Masibindi Mother Courage
Miller (6)
David Giles (43)
Grady Glover
William Grammer
Nancy Hall (7)
Glenn Hawkins (3)
Ros Haywood (9)
William Hof (8)
Gary Hollifield (19)
Joseph Hoolihan (2)
Brian Hooper (7)
Alfina Hopkins-WasnuK (7)
Raye Hurst
Jim Hutley (2)
Jari James (57)
Eric Johannson (127)
Karl Kratt (3)
Janek Kazimer (3)
David Keesling (3)
Christina Kovar (3)
Lesley Koy
Angela Landry
Brian Landry (2)
Eric Larkin
Tracy Lilly (5)
Jonathon Neale (7)
Amy Labbe (5)
Martin Lessem (2)
Betty Ann Leverence (66)
Angela Lewis (7)
Tracy Lilly (2)
Teri Lotta
Richard McCreery (6)
Chris McDowell (4)
Jennifer McFarland (5)
Macauley Mcmenemy (7)
Edward McQueen (35)
Kenea Maraffio
Michael Marquart (5)
Stephen Martin (2)
Chris Metz (5)
Derek Miles (5)
Anthony Miller (3)
Brian Miller (6)
Mark Adam Miller (3)
Marlene Miller (58)
Mony Morgan (11)
Nathaniel Namowicz (3)
Jonathon Neale (4)

Sean Niemeyer (61)
Bruce O'Brien (42)
Nancy O'Shields (2)
Steven E Parmley (4)
George Parker (34)
Tom Pawelczak (13)
Scott Peter (5)
Brian Pickett (11)
Kathleen Pickett
Geoffrey Pimentel (24)
George Pimentel (11)
Julie Prescott (15)
Charles Pressley (3)
Ken Purdie
Xavier Rainier
Douglas Reagan (3)
Paul Rikard (6)
Dean Rogers (16)
Leo Rogers (106)
Bill Rowlette (78)
Kelly Russell (2)
Oliver Savander (63)
Sofyan Sahrom
Scott Schaller (63)
Jeff Schnoor (2)
Eric Schulman (76)
James Shryne
Janet Simmons (2)
Nancy Slavin
Grahame Smith (63)
Scott Smith
Wayne Smith (69)
Gregory Staylor (27)
India Stewart
Kyle Stewart (2)
Sandra Stocks (2)
Helen Stooke (5)
Erik Stubblefield (4)
Owen Swart
Darrell Thomas (2)
Carol Thompson (85)
Dale Thompson (2)
Michael Timko (2)
Jill Tipton (58)
Michael Tolleson (16)
Robert Towne (2)
Anna Treece
Jeffrey Triz (4)
Matthew Tucker
Edward Tunis (6)
Lee Vitasek
James Wade (7)
Tom Wells (2)
Heather Whitlock
Daniel White (7)
Joseph White (5)
Thomas Winner (7)
George Wolcott (5)

Robin Woodell
Peter Yohe (2)

SCIENCE FICTION

TJ Allen (11)
Wayne Augustson (2)
E. Jerry Beaulieu
Juanita Burlew
Wallace Cady (4)
Teresa Cox
Jeffrey Davis (13)
Randy Davis (3)
Morgan Delaney
Donald Dobrin (7)
John Fenison (2)
Joyce Fink
Josephine Fisher (6)
Debbie French (20)
Larry French (22)
Julie Fulmer (3)
John Hartman
Joshua Hiatt
William Hof (9)
Gary Hollifield (10)
Brian Hooper (7)
Aaron Horner
Louise Hup
Jay Hurd (6)
Jim Hutley
Brian Ipock
Darry Jennings (3)
Eric Johannson (4)
John Kiwi Kane (3)
Janek Kazimer (19)
Charlie Kellner
Gregory Kleiner (2)
Brian Landry
Eric Larkin
Brooke Luke (2)
James McClure (20)
Jennifer McFarland (31)
Edward McQueen (2)
Douglas Mayo (6)
Brian Miller (9)
Hillary Miller-Gray
Lee Montgomery (4)
Kasey Moore
Mony Morgan (21)
Nathaniel Namowicz
Patricia Navarro (4)
Sean Niemeyer (2)
Cathey Osborne
Tom Pawelczak (9)
Barbara Paul (2)
Brian Pickett (11)
Kathleen Pickett (5)
Carol Ann Poole

Bill Rowlette (30)
Kelly Russell (32)
Emily Schulman (4)
Eric Schulman (3)
Matt Schwabauer
Jeremy Skelton (2)
Jan Sleigh (4)
Grahame Smith (4)
Wayne Smith (19)
Sandra Stocks (13)
Erik Stubblefield (2)
Carol Thompson (5)
Jill Tipton
Greg Trotter (2)
Robert Westfall (2)
George Ann Wheeler (4)
James Wilson (2)
Robin Woodell

SCIENCE & TECH

TJ Allen (4)
Eugene Anderson (2)
Joshua Bailey
Christopher Barry
Jeremy Bergdorff (19)
Mykah Byers (16)
Melanie Camurati (4)
John Caverly (2)
Sharon Ann Clark
Amy Coble
Jeffrey Davis
Donald Dobrin (3)
Mary Doman
John Fenison
Joyce Fink
Julie Fulmer
Elizabeth Goulet
William Grammer (2)
Walter Green (12)
Morgan Hahn
Nancy Hall (4)
Ros Haywood
Joshua Hiatt
William Hof (4)
Gary Hollifield (9)
Brian Hooper (5)
Eric Johannson (3)
Janek Kazimer
Ted Knighton
Teri Lotta (2)
Christopher Lynch
Chris McDowell (3)
Tina Matteucci (3)
Anthony Miller
Brian Miller (4)
Marlene Miller (2)
Angela Landry (3)

Brian Landry (9)
Edward McQueen (3)
Nathaniel Namowicz (2)
Jonathon Neale (2)
Sean Niemeyer
Dee Okolotowicz
Barbara Paul (2)
Patricia Perez
Brian Pickett (10)
Kathleen Pickett (4)
Jereme Pierce
Xavier Rainier
Douglas Reagan (2)
Joseph Sare
Jeff Schnoor
James Shryne (2)
Eric Schulman (46)
Jeremy Skelton (2)
Alfred Smith
Wayne Smith
Erik Stubblefield
Carol Thompson
Michael Timko (15)
Robert Towne (6)
Anna Treece
Jayden Tyronian
Lee Vitasek (4)
George Wolcott
Peter Yohe (2)

STAR TREK

TJ Allen
Wayne Augustson (4)
Christopher Barry
E. Jerry Beaulieu
Jeremy Bergdorff (4)
Lisa Bohni
Shirley Burton (4)
Melanie Camurati
Jeffrey Davis (15)
Anthony Fontana (2)
Larry French (4)
Jay Hurd (3)
Janek Kazimer (4)
Gary Hollifield (4)
Brian Hooper (26)
Aaron Horner
Brian Landry (7)
Jennifer McFarland (10)
Douglas Mayo (4)
Katja Mimms
Beverly Munib (10)
Walter Pempey (2)
Brian Pickett (9)
George Pimentel (8)
Ken Purdie (9)
Sharon Rowlette

Joseph Sare (6)
Jeff Schnoor
Jeremy Skelton
Sandra Stocks (15)
Carol Thompson (40)
Andrew Topp
Darlene Topp (4)
Rob van den Dungen
Robert Westfall (20)
George Ann Wheeler
Roy Willis

ARTS

Johnathan Babb (2)
Jeremy Bergdorff
Wallace Cady (3)
Melanie Camurati (3)
Donald Dobrin
David Giles
Morgan Delaney
Carolyn Donner (4)
Larry French
Julie Fulmer
Ros Haywood (5)
Richard Hewitt (3)
William Hof
Gary Hollifield (6)
Brian Hooper (9)
Jim Hutley
Janek Kazimer (3)
Gregory Kleiner
Tina Matteucci
Douglas Mayo (3)
Mony Morgan (3)
Patricia Navarro
Jonathon Neale (4)
Cathey Osborne (4)
George Parker
Brian Pickett (11)
Kathleen Pickett
Paul Rikard (2)
Bill Rowlette (3)
Eric Schulman (14)
Keith Shikowitz (2)
Jeremy Skelton
Jan Sleigh (2)
Wayne Smith (8)
Erik Stubblefield (5)
Jill Tipton (6)
George Ann Wheeler (2)
Roy Willis

Boothby Awards

Awarded from 7/1/09 through 9/30/09



Ruby – 900

Sean Niemeyer
Wayne Smith

Sapphire 850

Sean Niemeyer
Wayne Smith

Opal 800

Carol Thompson
Larry French, Sr.
Bil Rowlette

Pearl 750

Carol Thompson

Bill Rowlette

Amethyst 700

Josephine Fisher
Glen Diebold
Bill Rowlette

Topaz 650

Glen Diebold
Josephine Fisher

Garnet 600

Josephine Fisher
Gary Hollifield, Jr.

Amber 550

Donald Dobrin
Gary Hollifield, Jr.
Jill Tipton

Trilithium 500

Donald Dobrin
Jill Tipton
Eric Johannson

Platinum 450

Gregory Staylor
Eric Schulman
Eric Johannson

Zirconium 400

Eric Johannson

Eric Schulman

Titanium 350

Bruce O'Brien
Eric Schulman
Oliver Savander
Grahame Smith

Dilithium 300

Ros Haywood
Grahame Smith
Eric Schulman
Antonio Lopes III

Diamond 250

Michael Timko, III
Eric Schulman
Scott Schaller
Marlene Miller
George Parker

Latinum 200

Scott C. Schaller
Eric Schulman
Debbie French
Brian Hooper
Betty Ann
Leverence

Gold 150

TJ Allen
Leo Rogers
William Hof
Sofyan Sahrom

Eric Schulman
Brian Hooper
Brian M. Pickett
Jari James

Silver 100

TJ Allen
Leo Rogers
Mykah Byers
Nancy Rabel Hall
William Hof
Brian Hooper
Jay Hurd
Brian M. Pickett
Eric Schulman

Bronze 50

Morgan Hahn
Joyce Fink
Kathleen Pickett
Jon Cording
Wallace Cady
Janek Kazimer
Michael Conard
T.J. Allen
Jeremy Bergdorff
Jason Cooper
Jennifer McFarland
Edward McQueen
Jonathon Patrick
Ryan Neale
Kelly Russell

Academy Degree Program

ACADEMY DEGREE PROGRAM GRADUATES

Donald Dobrin

Doctorate Liberal Arts

Jay Hurd

Associate Military Studies
Associate Command Studies

Ros Haywood

Doctorate Liberal Arts

Scott Schaller

Associate Federation Studies
Associate Science & Technology
Doctorate Military Studies
Doctorate Command

Eric Johannson

Doctorate Military Studies

Wayne Killough

Doctorate Communications

Eric Schulman

Associate Science & Technology
Associate Economics
Bachelor Science & Technology
Bachelor History & Culture
Master Science & Technology
Master Communications
Doctorate Science & Technology
Doctorate Military Studies
Doctorate Command

