



DelaMensa

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April 2012

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Steve's Corner

By Steve Michel

The Leadership Development Workshop was last month. Marc Lederman, our RVC and someone who has an article in our newsletter, gave one presentation, while Beth Ann Demeter gave the remaining. There was quite a bit of useful information. And it was nice to see members of our chapter as well as other nearby chapters out to take in the information.

We have come up with the theme for our next RG: Music, Music, Music. That's all we have at the moment... Oh, and it will be the weekend of September 21-23. This will be our sixth annual bash. We have a new RG chair this year too. It is me, your illustrious Local Secretary. Hopefully I'll be able to live up to the standards that Ben and, more so, Maria put forth previously.

I'd like to formally announce that Duke Brooks is now our new downstate coordinator. It has been some time since we had an official DC, and now that we do, hopefully we'll start getting some downstate members involved in some local activities. Duke will also now be a member of the ExComm (Executive Committee).

Directory of Local Officers

LocSec	Steve Michel	302 832-2665	sdm1177@yahoo.com
1st Councilor	Cindi Era	302-898-0093	lightintheclouds15@yahoo.com
2nd Councilor			
Treasurer	Dee Richardson	302-892-2299	busydeee@comcast.net
Proctor Coord	Nicole Perefegé	302-345-9526	perefegelow@gmail.com
Downstate Coord	Duke Brooks	302-727-9868	dukebrooksled@gmail.com
Editor	Keith Johnson	302-242-8201	keith.johnson@hughes.net
RVC-2	Marc Lederman	717-308-1221	RVC2@us.mensa.org

Are you getting what you want out of Mensa? How about Delaware Mensa? Perhaps we – and by we I mean the ExComm – can't help much on the national level, but we might be able to assist you at the DEM level. We don't have all the answers to everything and can't and don't always think of everything. If there is something you need or want, let us know. You can't be helped if you don't speak up.

WHAT Are You Reading?

(An occasional column in which the author answers the title question. Book reviews from other Delaware Mensans welcomed)

Unable to resist jumping on the Vampire and Werewolf bandwagon, I reviewed the book **George Washington Werewolf**, by Kevin Postupack (2011). I selected the title based on the sale price of 99 cents for the Kindle version, and I was able to once again prove the adage that you get what you pay for.

The book was written in a very readable prose style that qualifies as a "page turner." It focuses on the first five months of 1778, revealing how Washington was turned into a werewolf during the winter at Valley Forge. Washington, and Aaron Burr, who was also turned, used their "curse" at strategic points to turn the tide of the war, and ultimately force the British surrender.

The plot was a little thin, without the richness and complexity usually expected of a novel. It did, however, give a much better explanation of the enmity between Burr and Alexander Hamilton that ultimately resulted in Hamilton's dueling death.

Look for the similarly themed story, **Abraham Lincoln Vampire Hunter**, to arrive in a cinema near you later this year.



Please visit our Web site at <http://delaware.us.mensa.org/index.htm> for updates

Delaware Mensa Calendar

Grab your personal calendar and write down some events!

Tues, Apr 3	[NEW DAY] 6 to 8 pm, Happy Hour/ NTN Trivia Night at Stewart's Brew Pub , Governor's Square, Route 40, Bear. First Tuesday of each month. For info or to RSVP, e-mail Steve at sdm1177@yahoo.com or call (302) 832-2665.
Wed, Apr 4	6 to 8 pm, Games Night, at Traders Cove, Penn's Place, 206 Delaware St, Old New Castle. [Not a Mensa event] First Wednesday of each month. Bring a game
Mon, Apr 9	11:30—? Second Monday Lunch Bunch –New Location– Purebread Deli in Greenville, north of Wilmington on Rt 52, for lunch and stimulating conversation. Info: Dee Richardson at 302-892-2299
Sat, Apr 14	1:30 pm, Afternoon Tea, at the British Bell Tea Room, Peoples Plaza, Glasgow DE. Please RSVP to Maria - legalady@magpage.com or call 302-893-5118. Also, Check out http://www.britishbelltea.com/ for more info!
Tues, Apr 17	6 to 8 pm, "Chat and Chew", Speaker this month is TBD. Join us for dinner and a talk at Traders Cove, Penn's Place, 206 Delaware St, Old New Castle. For info, contact Maria - legalady@magpage.com or call 302-893-5118.
Wed, May 2	[NEW] 6 to 8 pm, Games Night, at Traders Cove, Penn's Place, 206 Delaware St, Old New Castle. [Not a Mensa event] First Wednesday of each month. Bring a game, or just join the group. For info, e-mail Maria at legalady@magpage.com or call 302-893-5118.

Your event here!!

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Mensa News

Delaware Mensa ExComm met on 17 March 2012, in conjunction with the LDW held in New Castle.

1. Attendees were Steve (LocSec), Cindi (1st Councilor), Dee (Treasurer), Nicole (Proctor Coordinator), Keith (Editor), and Maria (Past LocSec).
2. The ExComm voted unanimously to endorse Duke Brooks as Downstate Coordinator. It was also announced that Alexis has resigned as 2nd Councilor, and Dee has requested we find a replacement Treasurer. Further ExComm changes will be announced as positions are filled.
3. The status of our Bylaws revision, and planning for local group elections this year were discussed. Nominations for local officers are due by October 2012.
4. The ExComm voted to reimburse proctor expenses incurred to conduct testing. This will primarily consist of mileage expense for traveling to test sites.
5. It was agreed that Steve would be the RG chair this year. The selected dates are 21-23 September, and the theme will be music. We will be moving to a different hotel this year, and a search for a suitable location is underway.

Subscribe to Mensa for Kids' Bright eNewsletter!

Bright is the smartest monthly enewsletter for kids ages 6-10, brought to you courtesy of the Mensa for Kids Web site and the Mensa Foundation!

Every issue is full of fun games, puzzles, activities, and factoids specially selected to encourage children to learn, explore, and think outside the box. Current Mensa members can subscribe at www.us.mensa.org/enewsletters, and non-members can visit www.mensaforkids.org/bright and follow the links under "Bright Newsletter" (parental permission for nonmembers under 13 is required!).

Celebrations

A Happy Birthday to these Mensans :

<u>Name</u>	<u>Birthday</u>
Pamela Lee Hyde	4-Apr
Chris R Anderson	18-Apr
Joanne K McCarthy	19-Apr
Francis J Gribbin	20-Apr
Michael Landmann	22-Apr
Gerald Harris	25-Apr
Francis J Stevens	25-Apr
Theresa A Quaintance	27-Apr
Michael Patrick Enright	30-Apr

(And also to those who don't wish to have their birthdays published)

Congratulations, and a Happy Mensaversary to these members who celebrate their Mensa anniversary this month:

<u>Name</u>	<u>Years membership:</u>	<u>Name</u>	<u>Years membership:</u>
William L Halberstadt	45	Karl Boettcher	10
John B Shaposka	40	Michael J Kamps	8
Michael Patrick Enright	30	Dr Michael R McQuade	8
John Lyle Palabrica	24	Mary Webb	5
Walter S Koroljow	23	Susan Novellino	5
Henry Milligan	23	Laurence Martin Pack	2
Keith Alan Johnson	18	Jenny M Reed	2
Michael Anthony Ross	13	Eric L Yoder	1

And a warm Delaware welcome to new members Abigayle N Dillard and Jason R Brower, and also Angela Jo Hardin Yochem who just moved to Delaware

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

By John Grover

I will start to plant my lettuce in early Spring, about six varieties in fact. And, it is time to think of the ways to turn all this produce into wonderful meals. Dinner salads are a staple in our house. We recently tried the recipe below and were very pleased with it.

The wine this month is the 2009 Claret from the Francis Coppola Diamond Collection and is produced in Geyserville, California. Yes, this is the same Francis Coppola of Hollywood fame. This "Claret" is a Bordeaux blend of primarily Cabernet Sauvignon and smaller percentages of Malbec, Petite Verdot, Merlot and Cabernet Franc. This deep red wine is characterized by the taste of lush red fruits leaning toward dark cherry on the palate. It is aged in oak, but is not at all overpowered by that fact. The result is an elegant and smooth wine reminiscent of evening long dinners spent on the sidewalk cafes of Paris. This is great value for between \$13 and \$17 a bottle.



Rare Roast Beef with Fresh Herbs and Basil Oil (recipe adapted from version printed on foodandwine.com; original recipe from *Salad as a Meal* by Patricia Wells, a true cooking diva; this cookbook is available at Amazon.com)

Ingredients: 1 ½ pound, beef eye of round roast; ½ cup mix of finely chopped rosemary, mint and tarragon, 2 tbsp extra virgin olive oil; and, salt and freshly ground pepper. For the basil oil: 2 cups fresh basil leaves, and a ½ cup of extra virgin olive oil (prepared basil oil is also available in

many stores).

Preheat the oven to 475°. Generously coat the roast with half of the chopped herb mixture and season with salt and pepper.

In a large ovenproof skillet, heat 2 tablespoon olive oil over moderately high heat. Add the roast and lightly brown it on all sides, about 3 minutes. Remove any excess fat from skillet, return the meat to it and roast in the oven until an instant-read thermometer inserted in the center registers 110°, about 25 minutes. Transfer the roast to a cutting board and season again with salt and pepper. Cover loosely with foil and let rest for 10 minutes.

Meanwhile, bring a large saucepan of salted water to a boil and fill a bowl with ice water. Blanch the basil in the saucepan for 15 seconds. Transfer the basil to the ice water; drain well and squeeze out all of the excess water. Transfer the basil to a blender. Add the 1/2 cup extra-virgin olive oil and a pinch of salt and blend thoroughly.

Thinly slice the roast and drizzle each portion with 1/2 to 1 tablespoon basil oil. Sprinkle with the remaining 1/4 cup chopped herbs and serve. We served this beef over plates of a spring mix of lettuce tossed with the basil oil and seasoned with salt and fresh ground pepper.

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

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

FIRST CLASS MAIL

Sun	Mon	Tue	Wed	Thu	Fri	Sat
1	2	3 Happy Hour/NTN Trivia Night-Bear	4 Games Night at Trader's Cove	5	6 Full Moon	7
8	9	10	11	12	13	14
Easter	Lunch Bunch					Afternoon Tea
15	16	17	18	19	20	21
		Chat N Chew at Trader's Cove				New Moon
22	23	24	25	26	27	28
					DelaMensa Deadline	
29	30					
DelaMensa 4 April 2012						