

The

# SCAM

page oast rea ensa

The  
END:  
Only  
142 days  
remaining!  
Are YOU ready???



# SPACE COAST AREA MENSA

Website: [www.spacecoast.us.mensa.org](http://www.spacecoast.us.mensa.org)

(All Area Codes are 321 except as noted)



## *Executive Committee*

Local Secretary

**WYNN ROSTEK**

3456 Willis Dr., Titusville, FL 32796

267-9391 [locsec@scam.us.mensa.org](mailto:locsec@scam.us.mensa.org)

Assistant Local Secretary

**TERRY VALEK**

626-8523

[asstlocsec@scam.us.mensa.org](mailto:asstlocsec@scam.us.mensa.org)

Recording Secretary

**GEORGE LBOVITZ**

1649 PGA Blvd., Melbourne, FL 32935

[recsecretary@scam.us.mensa.org](mailto:recsecretary@scam.us.mensa.org)

Member-At-Large

**KAREN FREIBERG**

876 Buxmont Ct., Rockledge, FL 32955

633-1636 [member@scam.us.mensa.org](mailto:member@scam.us.mensa.org)

Treasurer

**DENNIS LOGAN**

285 Tangelo St., Satellite Beach, FL 32937

501-7547 [treasurer@scam.us.mensa.org](mailto:treasurer@scam.us.mensa.org)

## *SCAM Appointees*

Proctor Coordinator

**HANK RHODES**

[MensaTest@cfl.rr.com](mailto:MensaTest@cfl.rr.com)

Membership

**GEORGE PATTERSON**

[Membership@scam.us.mensa.org](mailto:Membership@scam.us.mensa.org)

S.I.G.H.T.

**KAREN FREIBERG**

[Sight@scam.us.mensa.org](mailto:Sight@scam.us.mensa.org)

RG Committee Chair

**GEORGE LBOVITZ**

SCAM Bylaws Committee

**MICHAEL MOAKLEY**

[editor@scam.us.mensa.org](mailto:editor@scam.us.mensa.org)

Publicity Committee Chair

**GEORGE PATTERSON**

[locsec@scam.us.mensa.org](mailto:locsec@scam.us.mensa.org)

Mediator

**MICHAEL MOAKLEY**

[editor@scam.us.mensa.org](mailto:editor@scam.us.mensa.org)

## *The SCAM Editorial Staff*

Editor

**MICHAEL MOAKLEY**

808 Wisteria Dr., Melbourne, FL

32901

[editor@scam.us.mensa.org](mailto:editor@scam.us.mensa.org)

Webmaster

**KAREN FREIBERG**

633-1636

[webmaster@scam.us.mensa.org](mailto:webmaster@scam.us.mensa.org)

Assembly/Circulation

**GEORGE PATTERSON**

777-3721

Calendar

**DOUG STARKE**

633-1636

[doug@starke.com](mailto:doug@starke.com)

## *American Mensa Ltd.*

**MEL DAHL, RVC10**

[RVC10@cfl.rr.com](mailto:RVC10@cfl.rr.com)

**AMERICAN MENSA, LTD.**

1229 Corporate Drive West

Arlington, TX 76006-6103

(817) 607-0060

[AmericanMensa@mensa.org](mailto:AmericanMensa@mensa.org)



All submissions must be received by the Editor before the 10th of the month preceding publication. Please allow extra time for mailed submissions, which may be **typed** or **legibly handwritten**. Whenever possible, we prefer submissions via e-mail. They may be in **e-mail text** or any of most **word processing** formats. All submissions should be sent to the **Editor**, whose contact information appears on Page 2.

## *Inside the Pocket Protector*

*Mike Moakley, Editor*

**N**ow that we are into the “dog days” of summer, we are approaching the height of Hurricane Season. If you are not in a panic by now, all the “big box” home improvement stores surely will be. At any rate, we can redeem ourselves by purchasing items from the merchants who mail us the “Back to School” flyers where it boggles the mind how those wares have any relation to our (grand) children’s return to school.

However, we have bigger fish to fry. Only 142 days are left until this world as we know it will no longer exist. Alas, this brings about bad news for those among us who are Republican-leaning. With a nasty campaign arranged around the theme, “Anybody But Obama”, these well-meaning people are just not getting the Mayan message: No matter who wins, Barack Obama will, on December 21, 2012, gain yet another distinction—the LAST President of the United States of America! Think about it...

There is, however, a silver lining in this cloud.

Before the December 21 deadline, we, at SCAM, will have kicked off yet another successful and enjoyable RG. If you have not signed up to help with the RG, or have not yet purchased tickets, why not do so NOW? I understand this will be the RG to end all RGs! Don’t take my word, go to the RG and see for yourself. After all, when will there be another opportunity?

Exit, Stage *Right* (?)

**The SCAM sells classified ad space.** SCAM members, non-commercial, no charge. Others: \$20 full page; \$10 half-page; \$5 quarter-page per month, we offer discounts for multiple insertions, and we can help with layout and design.

**Subscriptions:** SCAM members, included in dues; others, **\$10** for 12 issues.

**I've never been** one to talk about doing things, I'd rather just do them. One of my goals as LocSec is to reach out to some of our members that have not had an opportunity to participate in SCAM functions in the past.

As promised, I am starting a series of events that have not been tried. This month's event is a discussion on God's involvement with our everyday lives: God, Isolationist or Interventionist? Come share your views on this and other topics with fellow SCAMsters. Rev. Ann Fuller will provide ecclesiastical input for our consideration. It will be held at 7 pm August 11<sup>th</sup> at 3456 Willis Drive, Titusville. Contact me if you need directions to our home or additional information.

In September we plan to host a kid-friendly games night with a demonstration of some interesting computer technology that will allow kids to interface their computers to the real world. (*Adult-friendly games also will be available.*)

The Olympic rules underwater llama shearing event had to be cancelled due to the problems it would have caused with our pool filter.

In case you have not been a SCAM member of long standing, or have not been able to figure it out by now, I have a very offbeat sense of humor. Get used to it, you're stuck with it for at least a year. If it causes severe problems you can try stuffing your eyes with cotton. If that doesn't work, try avoiding my columns. In the case of serious allergic reaction, seek immediate medical attention. I'd suggest a shot of MacAllan 21-year-old Scotch.

### BOOK FAIR

## **CALLING ALL AUTHORS**

The 2012 RG is having a book fair. Mensa authors will have the opportunity to display, discuss, and sell their books to other Mensans. The fair will be held on one day for about three to four hours in a room devoted to the fair. Authors of all genres are welcome; fiction, non-fiction, inspirational, poetry, photography, etc., commercially or self-published. This is your chance to meet your fellow writers. Please contact me ([a.belefant@ieee.org](mailto:a.belefant@ieee.org)) for more information.

**I**t is now generally acknowledged that two of the more commonly cited distinctions between man and the other animals, the use of tools and the use language, do not exist. It has been found that many animals, such as chimpanzees and birds use tools and that whales and apes use language to communicate. There is one other commonly considered distinction, one that is not often cited, but one which comes naturally to a writer about food, that truly separates us from the beasts. That is, we cook our food, or at least the major part of it, and no other animal does.

It was only after man learned how to control fire that he began to cook his food. How or why is a matter for conjecture. Charles Lamb, in his "Dissertation on Roast Pig", expounds one theory. Whether Lamb is correct or not in the details, it seems reasonable that the first method of cooking used was roasting or cooking over an open fire. It is still used by all societies, primitive and advanced. Only the minimum of tools and talent are required to cook that way, only a stick to hold the meat over the fire or to retrieve it from the ashes.

The second most primitive cooking method is boiling. Even the most primitive method of boiling requires a degree of sophistication much greater than simple roasting. A vessel that can contain hot water must be found or constructed. This vessel can be made of leaves, created by digging a pit, gouged out of a log, or the shells of large mollusks or coconuts can be used. The vessel is filled with water, the meat is put in the water, and heated stones from a fire are dropped into the water. The sophistication required is in the construction of the vessel and in the knowledge that heat can be moved from the fire to the food.

Only after the extraction of metals from ores became commonplace was the next evolutionary step in cooking able to take place. Metal pots allowed the placement of the cooking vessel directly on the fire. Everything beyond plain broiled or boiled foods required this step. All our frying, sautéing, braising, stewing, saucing, and steaming traditionally depend on metal utensils although ceramics and glass are occasionally used.

Many metals are available for use in contemporary cooking, the most common being cast iron, enameled iron, sheet iron, copper, cast aluminum, sheet aluminum, and stainless steel. Glass and ceramics, although not metals, should be considered in this category. The choice of material for one's cooking utensils must take into consideration many factors.

*(Continued on page 6)*

---

*(Continued from page 5)*

For many modern kitchens, appearance is the primary consideration - all the pots must match. That is easy to do as the major pot manufacturers put out lines of pots of one type of material and of one design. There is still the selection of the material to be used as these collections come in all the common contemporary materials. As each of these materials function differently and may be best suited for different types of cooking, compromises must be made. However, if appearance is not to be considered, the technically ideal material for each pot can be selected.

For simple boiling, as in making soups, boiling eggs, boiling water for coffee, or boiling vegetables where the liquid is of low viscosity, any of the materials may be used successfully. Deep fat frying also falls into this category. Simplicity of cleaning would probably be the prime consideration.

For the making of stews, puddings, sauces, or any viscous food cooked at relatively low temperatures, uniformity of heating is most important. As few cooking units provide a uniform heat source, the pot must be depended upon to avoid aluminum contact with food in the cooking process, aluminum pots now have a nonstick coating applied to them.

Either coating, tin for copper and Teflon for aluminum, will wear out. When that happens the pot must be discarded or recoated. Recoating cannot be done at home.

Because stainless steel is very strong, is easy to clean, and does not create toxic compounds when it diffuses the heat from the source so as not to scorch the food in the pot. The higher the heat conductivity of the pot material for a given thickness of metal, the more uniform will be the temperature at the bottom of the pot. Of the common materials, copper has the highest conductivity, aluminum is second, iron in its various forms - cast, enameled, black, and stainless steel is third, and glass has the least.

All things being equal, copper would be the best pot material, but all things are not equal. The thickness of the material affects the actual conductivity of the pot, the thicker the pot material, the better it will conduct and diffuse heat. As enameled iron, stainless steel, spun aluminum, and the less expensive copper pots are made with a minimum amount of material to reduce weight and cost, they tend to have hot spots on the bottoms when heated on residential stoves. Thick copper, cast aluminum, and cast iron, because of the thickness of the metal provide the most uniform heating. Glass, even though made very thick, does not provide uniform heating because of the extremely low heat conductivity of the basic material.

Mitigating against the use of copper, and to a smaller extent of alumi-

*(Continued on page 12)*

**O**ne of the nice things about being in a relationship for a long time is that you build up a vocabulary that only you and others in the relationship understand. Outsiders overhearing some of these “special” words (for which I have coined the term *wurdz*) generally have no idea what they might mean. That’s what makes them special. That’s what makes them *wurdz*.

At this point, you may have surmised that you are about to be introduced to some of my *wurdz*. And you would be right.

**Geezliefarbus** – This wonderful *wurdz* (*yes, the singular and plural are the same*) has two meanings depending on context. The first, and most common definition is that piece of cartilage at the end of a chicken breast. In our family, this was considered a treat, highly desirable. Secondly, *geezliefarbus* also refers to that bit of loose skin on your elbow. Go ahead, check it out, I’ll wait. What? Oh, you have to extend your arm; doesn’t work if your arm is bent. Go on, try it again. Yep, that bit. *Geezliefarbus*.

**Beebopper** – Most folks would refer to this as a remote, whether for a TV or any other electronic device. How it got named a *beebopper* in our family is lost to historic perspective.

**Poonchie de bunton** – Have you figured this one out? Didn’t think you would. This one derives from one our femchildren when very young. Which one, I do not remember. With multiple offspring, specific events often become muddled. At any rate, this phrase was uttered by one of my urchins as a request to be allowed to call an elevator. Got it yet? How do you call an elevator? Right, you *poonchie de bunton*! This usage later expanded in our brood to cover *any* *bunton* that had to be punched. Like the ones on a calculator or on the *beebopper*.

**Goobitzer** – An anatomical *wurdz* referring specifically to that tiny bit of cuticle at either the inner or outer edge of the fingernail that has, for whatever reason, become split off the main part of the cuticle and which is inevitably too small to be conveniently bitten off.

**Walkies** – A dog *wurdz*, surely common amongst dog people, used to describe walking the dog(s). In fact, if memory serves, I believe this *wurdz* originates from a character named Mrs. Pumphrey in the delightful series of books by James Herriot, *All Creatures Great and Small*.

**Heenahawna** – An all-purpose *wurdz* used to describe any complicated device for which you don’t know the actual name.

*(Continued on page 8)*

**W**hen I vote to put a new guy in office it is my hope that he will represent most (not all) the beliefs I hold dear. It has not turned out that way. Those in office once they get to Washington suddenly have an epiphany. It says to them this is a cushy job so I better do what these professional politicians tell me so I can stay here.

That includes doing what they say and not what I say to my voters. Instead of WE, THE PEOPLE it becomes ME-AND TO HELL WITH WHAT THE PEOPLE THINK. They are not as smart as I am anyway and they won't know what I am doing. Now that I am a powerful Washington politician they won't stand up to me.

Unfortunately it is true that few of the electorate bother to know how their representative votes on issues. I did not say important issues because every issue is important. Almost every bill introduced is long and complex. Only the official who sponsors it knows what is in it. He may or may not have the interest of the country in the bill.

It is an obvious fact that politicians exempt themselves from laws they promulgate on the general public. There should be a law that does not allow

*(Continued on page 9)*

---

**MY SUMMER VACATION***Continued*

---

*(Continued from page 7)*

**Bingo-Bongo** – Another dog-related wurdz referring to when, for no apparent reason, your mutt goes completely bonkers, racing back and forth or even in circles.

**Frummus & Mung** – A very useful wurdz describing the unidentifiable “stuff” you find under the bed (or couch cushions, or sometimes even in your belly button). It's not exactly lint and it's not exactly fuzz and its organic origins are usually not readily determinable.

This is by no means the full extent of our family's wurdz, but I'm sure by now you're getting the idea and I'm equally sure that you have a number of your own wurdz. I'd be delighted to hear about them, so why not write them up and submit them to [editor@scam.us.mensa.org](mailto:editor@scam.us.mensa.org) so we can all share in the fun.

*The George*

---

(Continued from page 8)

that type of egregious action. Don't expect the current professional politicians to pass much less even introduce that type of fair play. No one should be allowed to make themselves exempt.

We recently saw how "insider" information was used to buy certain stocks for personal profit. Again this should not be allowed. It was announced that legislation was introduced to ban this, but I don't know if it was ever enacted.

We elect people to represent us that should have the good of the country as their first thought. For the last 20 years with both parties in power at different times we now find out they are a bunch of thieves. Stealing not only for their own account but from the people as a whole to pay for their ignorant laws.

All the "free stuff" that has been enacted into law by Congress has to be paid for by someone. It turns out to be you and me and not the politicians. Our money has been used as a subtle way to buy votes to maintain their cushy life style.

Too many have become professional politicians feeding for a lifetime at the public trough. The public trough is filled with American tax dollars. When you think about it this is another reason to limit terms of office. You can be sure the current crop would vote against it.

It is time for every voter to examine the record of current politicians. Not what has the country done for them; what have they done for the country. The "me"s have to go.

It is up to you to save the country.

---

## **A Mensan in the Workplace?**

**A**re you the Mensan at work? Do you work with other Mensans...or...are you the only one? If the latter is true, do your coworkers know you're in Mensa? What about your boss? What are your impressions and experiences at work? Do you have a leadership position? Do you serve in any kind of "support" (formal or informal) role? Does your status as a Mensan have a positive or negative impact on your work relationships? Finally, if preparing a resume, would you include your Mensa membership as an item (or would you state that you qualified to join Mensa)? Why or why not? Let's hear from *you*.

## SCAM Calendar of Events for August 2012

**1st - Wednesday 6:00 PM**

### EXCOMM MEETING

This is our monthly business meeting. See back page for location.

**3rd - Friday 5:30 PM**

### FIRST FRIDAY AT HOOTERS SIG

Come join us for drinks, open discussion and food (latter two optional) at the Melbourne Hooter's, 877 S. Babcock Street.

Hosted by: Dennis Logan, 501-7547.

**11th - Saturday 7:00 PM**

### DISCUSSION: GOD'S INVOLVEMENT...

...in our everyday lives. Wynn Rostek will host this topic at his home, 3456 Willis Drive, Titusville.

Contact: Wynn, 267-9391, for more details.

**25th - Saturday 5:45 PM**

### S.N.O.R.T.

Join us for some sushi and tempura at The SCAM's best attended event at the Miyako Restaurant, 1511 S. Harbor City Blvd., Melbourne.

Contact: George, 777-3721 for details.

### **Calendar Updates**

### ATTENTION SCAM MEMBERS!

Every effort is made to bring to you an accurate up-to-date Calendar of Events. However, last minute changes can and do occur past newsletter deadline. For up-to-date info, visit [spacecoast.us.mensa.org](http://spacecoast.us.mensa.org) and click on "Calendar". Also, we are putting together a current e-mail notification list of all members who wish to be kept up-to-date on our activities. If you wish to be included, please contact George Patterson at 777-3721 or [George3141@cfl.rr.com](mailto:George3141@cfl.rr.com).

### Of CABAGEs and Coffee: (Our Regular Events)

C.A.B.A.G.E.: **Every Monday in the Food Court,** Merritt Square Mall  
6 p.m. Host: Karen Freiberg, 633-1636

GO!: **Every Saturday at Books-A-Million,** The Avenue, Viera. Hosted by  
1 p.m. **the Space Coast Area GO Association.**  
Host: George Lebovitz, [the.rokkitsci@rocketmail.com](mailto:the.rokkitsci@rocketmail.com)

## Membership Notes for August 2012

### **WELCOME TO SCAM**

Galan Murphy

### **WELCOME TO SCAM AND MENSA**

Nate Glasgow

Jeffrey White

### **WELCOME BACK!**

Michael Mustard

Merri Anne Stowe

### **AUGUST BIRTHDAY GREETINGS**

|      |                   |
|------|-------------------|
| 2nd  | James Vanaman     |
| 5th  | Michael Lawley    |
| 11th | Cypryan Klish     |
| 13th | Ronald Gaynor     |
| 15th | William Lamoureux |
| 22nd | Shirley Jones     |
| 30th | Michael Greene    |

### **MENSA TESTING**

**August 18** at Central Brevard Library, 308 Forrest Ave., Cocoa. Please arrive by 9:45 am, as testing begins at 10 am. \$40 fee and photo ID required. Reservations encouraged but not required. Candidates must be age 14 or older. Testing next month will be on Sept. 15.

**Contact:** Hank Rhodes, [mensatest@cfl.rr.com](mailto:mensatest@cfl.rr.com), for details.

### **The "Fine Print" for Calendar Events:**

Membership in American Mensa, Ltd. makes you eligible to attend SCAM social functions. Escorted and invited guests of a member or host are welcome. Adult family members of Mensans are encouraged to participate in SCAM activities, as are well behaved children. However, attendance at any social function in a **private home** is subject to the hospitality of the host. Compliance with published house rules is required, and "Kitty" payment is **not optional**. As a courtesy, notify the host if you plan to attend. Announced hosts should attend their events or arrange for a stand-in if unable. When reservations are required, you may not be able to participate if you fail to call.

**S-Smoking; NS- No Smoking; SS-Separate Smoking Area; P-Pets in the home; NP-No Pets present; BYO\_-Bring Your Own: \_Snacks, \_Drinks, \_Everything.**

*(Continued from page 6)*

num, are problems with cleaning, strength, and toxicity. Copper and aluminum are readily stained by foods, the atmosphere, and heating. In order to maintain an attractive appearance, copper and aluminum pots must be polished after each use. Polishing copper is more arduous than polishing aluminum and copper stains more readily than aluminum.

Copper and aluminum are both relatively soft materials. They will wear out after much use and polishing. Copper cannot be used in direct contact with acidic food because a toxic compound will be formed. The inside of copper pots are tin coated so that only the tin is in contact with the food. Since the tin coating is so thin and soft, only soft utensils may be used in a copper pot and cleaning is difficult because only non-abrasive cleansers may be used. Many people feel that aluminum also forms toxic compounds with cooking foods. To n in contact with food, manufacturers of stainless steel pots have devised ways of increasing the conductivity of their product which is stainless steel's major drawback in its use as a cooking medium. The three ways generally used are coating the outside with copper or aluminum or laminating with aluminum.

Coating the bottom of a stainless steel pot with copper in practice does not materially affect the conductivity of the pot. The copper coating, whether only on the bottom or on the sides as well, is too thin to make much difference in conductivity. It still leaves you with the problem of cleaning and polishing the copper. Aluminum clad bottoms on stainless steel pots do provide more conductivity because of the generally greater thickness of the aluminum used. Laminated pots, consisting of a layer of aluminum between two layers of stainless steel, are not very effective as the aluminum layer is too thin to be a good heat conductor.

Cast iron, even though it is intrinsically not as good conductor of heat as is copper or aluminum, does provide more uniform heat to the food cooking in it because of the thickness of the material. Of all the common cooking materials it provides the most uniform cooking. It is also virtually indestructible. It cannot be overheated and it will not wear out. Cast iron does have two drawbacks. One is its weight. It is difficult for even a strong man to lift a large cast-iron pan full of food. Unfortunately the mass of cast iron is what makes it so good as a cooking medium.

The other perceived drawback to cast iron is difficulty in cleaning it. Actually cast iron is the easiest pot to clean because it should never be cleaned.

*(Continued on page 16)*

**B**oth my long-term Significant Other (SO) and I are Mensans; however, he has been a member longer than I:

When we first started seeing each other as mature people, and quite naturally began discussing our past relationships, my SO explained that his former SO was highly educated and also a member of Mensa. In fact, she was the reason he became a member. He added that the circumstances of two Mensans living in the same household was quite extraordinary. I remember thinking "I bet I could be admitted into Mensa"; however, was unable to locate any past tests that would qualify me.

I contacted Mensa and inquired about the procedure of qualifying for membership. A pre-examination timed test was sent, which I completed with a friend verifying the time. This test was scored high enough to be accepted, and a date was supplied for me to complete the five-hour sitting examination for qualification. The test was set for a Saturday morning in the Kansas City, MO Federal Building.

All this preparation was completed without my advising the SO, as I wished to protect myself from the self-attacks of having less IQ than the SO and his former.

Upon receiving a score exceeding the minimum qualifying number, I telephoned my SO and asked him if he would be free for a party that was scheduled for the near future. He affirmed that he would be available, and inquired as to the reason for the party. I replied, "It's a new-member Mensan party!"

Needless to say, he was quite surprised--no, astounded!

---

## **A Mensan in the family?**

**A**re you the Mensan in your family? Or, is your spouse, child, parent or sibling the Mensan in your household? Are two or more (maybe all) in your household Mensans? If any of these apply, The SCAM is soliciting an article from *you*. All members of SCAM or family members are invited to respond. What are your impressions and experiences?

*“From the very beginning, our state and national constitutions and laws have laid great emphasis on procedural and substantive safeguards designed to assure fair trials before impartial tribunals in which every defendant stands equal before the law. This noble ideal cannot be realized if the poor man charged with crime has to face his accusers without a lawyer to assist him.”*

-Justice Hugo J. Black

United States Supreme Court

*Gideon v. Wainwright*, 1963

( From Public Defender’s website, Florida 18th Judicial Circuit)

---

**A**s one might have surmised, this is yet another column inspired by the 2012 campaigns. At this time, for most of us, the presidential campaign has taken center stage. While there is much to be said for the presidential race, I choose instead to focus on another campaign, that for Public Defender for the 18<sup>th</sup> Judicial Circuit, which covers Brevard and Seminole County.

For the last month or so, I have seen signs posted supporting Blaise Trettis, a Republican, for the office of Public Defender. As the current Public Defender, James Russo, has occupied that office for 31 years, there seemed to be little, if any, public exposure to that elective office. As my curiosity was piqued, I decided to learn a little more about the Trettis campaign. According to the Trettis campaign website:

*“Blaise Trettis has been the executive assistant public defender for Seminole and Brevard Counties for the past 19 years under current Republican Public Defender James “J.R.” Russo, who has been the Public Defender for 31 years, and is now running as the Brevard County Public Defender Candidate. Public Defender J.R. Russo supports and endorses Blaise Trettis for Public Defender.”*

Apparently, Mr. Trettis is viewed as the “heir apparent” to succeed the retiring Public Defender. There is, however, a paragraph that I found quite a bit disturbing. It reads as follows:

*“The Seminole/Brevard Public Defender office represents about 33,000 clients per year at a cost of less than \$250 per case, which is one of the lowest costs-per-case in Florida and which is 50% less than some of the 20 Public Defender offices in Florida. The Seminole/Brevard Public Defender office has also been one of the best Public Defender offices in its collection of money from clients who the Public Defender has represented.”*

*(Continued on page 15)*

---

*(Continued from page 14)*

The above quotation gives rise to the question, How does a law office effectively defend its client in a criminal proceeding for an average cost of less than \$250 per case? Perhaps the next quote, also from the Trettis campaign site, lends us a clue:

*“The Public Defender’s office has been the catalyst for court programs which have enhanced the efficiency of the criminal justice system, such as the Early Resolution program which results in felony cases being brought to their conclusion by a guilty plea just weeks after an arrest instead of months later.*

*Early Resolution has had the effect of reducing jail crowding and has allowed all of the participants in the justice system – from prosecutors and judges – to focus their time and attention on the more serious cases. Blaise Trettis will continue emphasizing programs such as Early Resolution, which have enhanced the efficiency and effectiveness of the criminal justice system.”*

A word of explanation is in order here: The Early Resolution Program referred to above is a program run by the State Attorney’s Office. That would be as expected, since the State Attorney’s Office is the agency charged with prosecuting the criminal cases.

Yet, why would this be something the Public Defender would advocate? It seems to me that the job of any attorney is to zealously guard the rights and interests of his client in any legal matter entrusted to him. How does that happen, if he convinces his client to plead guilty to a felony (that he might not even have committed) merely for the sake of “judicial efficiency”? Put another way, would a private lawyer representing a client in a criminal matter who could well afford his fees advocate such a “deal” to his client? Somehow, I doubt it.

Is *this* what Justice Black had in mind back in 1963?

*(Continued from page 12)*

The blacker it gets the better it gets. The black inside is nature's own anti-stick coating. The coating is self healing. You may use any utensil in a cast-iron pan, even a knife. If you scratch the coating it will be repaired as you continue to use the pot.

A properly cured cast-iron pot can be cleaned by wiping it with a paper towel after each use or if there is some gooeey stuff inside, by running hot water over it and then wiping it out. Contrary to what is often said, a cast-iron pot will not rust as long as it is used occasionally. Using a hard steel spatula inside the pot will keep the coating smooth and even. If, however, the pot gets to be too cruddy looking the coating can be removed by leaving the pot in your self-cleaning oven the next time you clean it, and you needn't do that more often than every decade. The pot will be brought back to its pristine condition and will be needed to be recured.

Curing of cast-iron pots has been the subject of much discussion and dis-sention. I have found the simplest and surest method. A new cast-iron pot should be scrubbed to remove as much as possible of any material that the manufacturer has put on it. Put the pot on the stove with a pound of bacon in it. Cook the bacon until crisp. Eat the bacon.

The pot will not be truly cured until the black coating develops, which may take several months of use, but the pot may be used after the bacon treatment without any further ado.

For certain dishes a high heat and rapid temperature changes are required. Two examples come to mind - omelettes and stir-fry. Cast iron will not do because the mass of the iron will hold temperature long after the heat is turned off or the pot is removed from the fire. Copper is the best for ome-lettes. It conducts the heat rapidly assuring even heating and is thin so that the temperature can be adjusted quickly.

For stir-fry the traditional hammered sheet steel wok is ideal. It is strong so that it will easily hold its shape. It is hard so it can take the constant beating and scraping of the spatula as the food is stirred. It is thin so that its temperature can rise rapidly. It is not necessary to have even heating because the food is always in motion propelled by the spatula. A plain steel wok will cure like a cast-iron pot so that cleaning is simplified.

In our kitchen we have an eclectic mixture of pots. We have a collection of stainless steel that we received as a wedding present over forty years ago. These match some pots that my wife inherited from her mother. The oldest

*(Continued on page 17)*

---

*(Continued from page 16)*

stainless steel pots that we have must be well over seventy years old. It is a credit to the toughness of the material that the pots have lasted so long and appear to be able to go on for another sixty years. Much use and cleaning has worn through the copper plating of one pot.

We also have a collection of cast-iron pots of various manufacturers. Most of the cast-iron pots were bought by me before I married. Those pots are about sixty years old. Generally my wife uses the stainless steel because of their weight. I use both the stainless steel and the cast iron depending on what is being cooked.

I do have one pot that I had made especially for me. It is a one quart (one liter) sauce pan made of sterling silver. As silver is a better conductor of heat than even copper, my sauce pan exceeds the attributes of copper in a pot material and has none of the disadvantages. Silver does not form toxic compounds so the pot doesn't have to be lined with tin. Silver has an intrinsic nonstick surface and thus any utensil may be used in the pot and abrasive cleaners may be used. Silver does have one disadvantage in addition to the obvious one of cost, if you are used to cooking with any other material you will find that because of its high heat conductivity you must keep your heating element considerably lower to get the same results with silver.

---

|                               |
|-------------------------------|
| <b><i>The Last Minute</i></b> |
|-------------------------------|

*Continued*

*(Continued from page 19)*

Testing coordinator, Hank Rhodes, reported (via email) 6 first-time candidates, 10 second- or third-time candidates, and 2 people tested. Next test session is July 21, 2012 at the Central Brevard Library in Cocoa.

The next meeting was set for August 1, 2012, at the home of Karen Freiberg, 876 Buxmont Ct., Rockledge, FL 32955 at 6:00 pm. and then the meeting was not adjourned since it had never really been convened.

That's my story and I'm sticking to it.

**T**he annual gathering was, as always, a great time, and I'm sorry all of you could not be there; the only negative part is that as usual I ate too much. The next three are closer to home: Fort Worth next year, Boston the following year, and Louisville in 2015; I hope that will increase Florida's representation. Meantime, I wanted to share an example of how even a small, struggling group can do well and have an impact.

Several months ago, the longtime locsec for Gainesville Area Mensa retired after many years of faithful service, and no one immediately stepped forward to take her place. A couple of volunteers agreed to keep the doors open and lights on while I hunted for a long-term solution; but for their doing so, the group would likely not have survived. Assistant RVC Thomas Thomas and I hosted an organizational meeting at a Gainesville restaurant, at which an enthusiastic corps of new local group leaders stepped forward to take over what by then was a struggling local group. Thanks to their enthusiasm and hard work, the group is now back in business.

Fast forward to the annual awards luncheon at Mensa's annual gathering in Reno. To my pleasant surprise, Gainesville received a national award for having one of the best growth rates for a small local group anywhere in the country. *(There are separate awards for small, medium and large groups, since it would obviously be unfair for a 200-member group to have to compete with an 800-member group.)* You could have knocked me over with a feather when the award was announced.

So, how does a group go from being on life support to winning national recognition for membership growth? In this case, a few dedicated volunteers who were willing to take over leadership position and make good things happen. My thanks to them, and my encouragement to everyone else to go and do likewise.

*Mel Dahl*

**Non-Minutes of the July SCAM ExComm Meeting**

**T**he ExComm met at the home of Karen Freiberg at 876 Buxmont Ct., Rockledge, FL 32955 on Wednesday, July 11<sup>th</sup> (on accounta George P, who would be attending the RG meeting after the ExComm, had a conflicting appointment on Wednesday, the usual meeting day), 2012. Called to order at... well, it wasn't actually called to order. Please read on for details.

**Members Present:** Karen Freiberg, Wynn Rostek, and George Lebovitz.

**Guests:** Zanne Rostek (*as usual, waiting for the RG Committee meeting which was to follow*).

So, the three of us are sitting at Karen's house waiting to see if we're gonna field a quorum. Dennis had already informed us that he wouldn't be attending on accounta he was in Tennessee and it was kinda a long commute, but said he maybe might could chime in by phone. Then Karen tells us that Terry is also not attending, but could participate telephonically if needed. So then I ask Wynn if there's really anything pressing that the committee needs to deal with and he tells me not really, so I suggest that we just cancel the meeting since we've got the Treasurer's report and testing numbers which I could just publish in the informal minutes (which is what you are reading right now, btw). This seems like a good idea to everybody and then George P arrives, early, to attend the RG Committee meeting. We tell him he's not early on accounta there is no ExComm meeting and we're ready to roll with the RG Committee meeting. Welp, George (P) asks us, howscum we didn't have no steenkin' ExComm meeting and we tell him on accounta we didn't have no steenkin' quorum and didn't think it was important enough to involve Dennis or Terry telephonically, so we just skipped it. "Quorum," sez George (P), "whaddya mean you didn't have a quorum?" Welp, we tell him, we only had three people present and the bylaws say we have to have more than 50%, which we were not *more than*, being exactly 50%, so we needed one more person. "B-b-but," sez George (P), "there's only five of you on the ExComm, so you actually have 60% present, which is quite adequate to hold a meeting. Oh. Three Mensans who obviously need to brush up on their maths. Ennywaze, we are duly embarrassed but allow as how there really wasn't anything worth starting up a formal meeting for, so we just chuck the whole thing until next month.

For them's that's innerested in such matters:

**Officer/Committee Reports**

**Treasurer's Report**, showing a balance of \$4008.35

*(Continued on page 17)*