

The

SCAM

page oast rea ensa



Volume 34, No. 2

February, 2016



SPACE COAST AREA MENSA

Website: www.spacecoast.us.mensa.org

(All Area Codes are 321 except as noted)



Executive Committee

Local Secretary

JOE JANSON

4048 Judith Ave., Merritt Island, FL 32953

Phone: 338-5833

locsec@scam.us.mensa.org

Assistant Local Secretary

TC SHAW

405 Avocado Dr, Barefoot Bay FL 32976

Phone: (989) 701-5390 tcshaw@live.com

Recording Secretary

GEORGE LEBOVITZ

1649 PGA Blvd., Melbourne, FL 32935

recsecretary@scam.us.mensa.org

Member-At-Large

KAREN FREIBERG

876 Buxmont Ct., Rockledge, FL 32955

633-1636 member@scam.us.mensa.org

Treasurer

DENNIS LOGAN

285 Tangelo St., Satellite Beach, FL 32937

501-7547 treasurer@scam.us.mensa.org

SCAM Appointees

Proctor Coordinator

HANK RHODES

MensaTest@cflrr.com

Membership

GEORGE PATTERSON

Membership@scam.us.mensa.org

S.I.G.H.T.

KAREN FREIBERG

Sight@scam.us.mensa.org

RG Committee Chair

GEORGE LEBOVITZ

SCAM Bylaws Committee

WYNN ROSTEK

wynn.rostek56@gmail.com

Publicity Committee Chair

GEORGE PATTERSON

membership@scam.us.mensa.org

Mediator

MICHAEL MOAKLEY

editor@scam.us.mensa.org

The SCAM Editorial Staff

Editor

MICHAEL MOAKLEY

808 Wisteria Dr., Melbourne, FL

32901

editor@scam.us.mensa.org

Webmaster

KAREN FREIBERG

633-1636

webmaster@scam.us.mensa.org

Assembly/Circulation

GEORGE PATTERSON

474-4075

Calendar

DOUG STARKE

633-1636

doug@starke.com

American Mensa Ltd.

**THOMAS GEORGE THOMAS,
RVC10**

37647 Sky Lake Cir.

Wesley Chapel, FL 33544-

7646 (813) 994-3981

RVC10@us.mensa.org

AMERICAN MENSA, LTD.

1229 Corporate Drive West

Arlington, TX 76006-6103

(817) 607-0060

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

Happy Ground Hog Day 2016!

Admittedly, I have no earthly clue what is happening in Punxatawnee, PA, so it's anyone's guess how much winter remains...

At this month's Get-Together at the Red Ginger Restaurant, we do have a featured speaker from Florida Cannabis Action Network who will speak on legalization of marijuana. It looks like this issue will be on the ballot this November, so it might be a good idea to attend this event.

What type of events would you like to see SCAM provide? Would you like to host such an event? If so, why not contact our Calendar Coordinator (whose information is on Page Two of every issue)?

Just a reminder ...

The SCAM will soon need a new Editor. As you no doubt already know, I plan to retire at the end of the current ExComm term. This occasion will be upon us sooner than you think. However, thus far, I am not aware of anyone interested in assuming the reins. As much as I would really like to retire, I would also like to see The SCAM continue.

I will end by saying this: SCAM as a Local Group and The SCAM is only as good as you want it to be. It is truly up to you.

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.

Dropping a few pounds can be a very scientific undertaking.

Back in the middle ages obesity was a major problem. The cobblestone streets were literally clogged with obese people. Fat men, fat women and fat children. Fat was everywhere. That was because a certain young man named Isaac Newton hadn't come around yet and dropping anything was simply unheard of. Even the revered Albert Einstein helped change a simple theory into what we now know as Isaac's 'Law' when he dropped to the ground after a glass of Chablis. It proved that renowned scientists, who were not fat, could fall or drop with very little effort. It was also a sobering and painful scientific experiment.

Well, last week I dropped several pounds of ugly fat.

Scientific? Yes!

Good? Well maybe and maybe not.

It was the beginning of some very eerie and incredible circumstances.

It was as if Sir Isaac Newton and the Law of Gravity had never existed.

Now, almost everybody knows that, back before the 'Law', a sheriff would never say, "drop that gun". Instead he would say, "let go of that gun", and it would just hang there eerily in mid-air. The sheriff would then grab the gun and use it to beat the person senseless. It was also back before Miranda and Civil Rights. Everybody knows about the Leaning Tower of Pisa, which was back before the law, and like the gun, it never fell.

The several pounds, that I had worked so diligently to get rid of, and dropped, just hung eerily in mid-air. Now, I can say this without too much bragging that, I have dropped more weight than a regiment of Richard Simmons' raw recruits on amphetamines.

That eerie gravity business though must be dealt with and I'm working on that part of the problem too. I even dropped off a chair to the floor (*actually, I slipped*) to see if the fat would stay there once I got it going in the right direction. As strange as it sounds, it bounced right back up with me as if there was some kind of eerie bond that kept it from staying down.

It still wanted to be a part of me even after I had rejected it. It brought me to tears just knowing that a part of me was so devoted and loyal.

Loyalty, like that had to be rewarded. It was.

It was now clear that I must be discreet about separating myself from me. A simple disguise was quickly eliminated since I didn't fool myself at all.

(Continued on page 6)

The steps from the coffee bean to the cup of coffee is linear, except when a choice must be made between decaffeinated and not decaffeinated. This is done to the raw coffee bean before anything else.

Once the sources of the coffee beans are determined, One of two methods are generally used to decaffeinate coffee - the "European" process which uses methylene chloride as the solvent or the "Swiss" process which uses water and activated charcoal filters. In each case the coffee is decaffeinated before roasting. From then on the procedures are the same.

Four degrees of roasting are generally recognized with several names for each. They are:

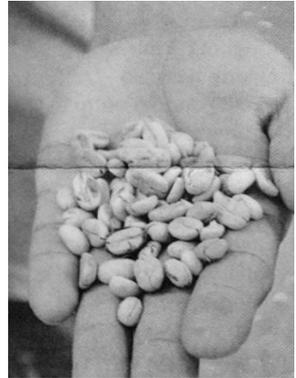
Light Roast (*pale, cinnamon, or half city*)

Medium Roast (*full city, American, or regular*)

Dark Roast (*full, high, Viennese, French, or Continental*)

Darkest Roast (*Italian, Turkish, or espresso*) The darker the roast, the stronger, and more bitter, the coffee will be.

Roasting brings out the flavor of the coffee bean. Ideally, the bean should be roasted just before grinding and ground just before brewing. In the good old/bad old days, coffee was bought as green beans and roasted at home to whatever degree desired. Now, commonly, we buy the coffee already roasted. Generally, in the U. S. and the northern tier of Europe, the lighter roasts are preferred. The further south one goes in Europe the darker is the roast. For espresso or Turkish coffee the roast is the darkest.



Raw Coffee Beans

(Continued on page 11)

Our Regular Events:

- **C.A.B.A.G.E.:** Food Court at the Merritt Square Mall. Every Monday at 6pm. *Host: Karen Freiberg, 633-1636.*
- **GO!:** Books-A-Million, The Avenue, Viera. Every Saturday at 1pm. Hosted by the Space Coast Area GO Association. Contact George Lebovitz for more info: the.rokkitsci@rocketmail.com.

(Continued from page 4)

Would science work in the dark?

Now, it is a well-known fact that fat does not know about the Law of Gravity. I have begun an investigation into this and other fat related mysteries which I hope will lead me to the knowledge that is being sought by scientists world-wide.

I have learned that Isaac was a pudgy little youngster who became buff in his 'experimental' years.

I am now ready to perform what I believe was his epiphany. An experiment, in the dark, which I am almost certain was successful for him but that he never disclosed to the general public knowing that it would cripple future 'diet book' sales.

It simply involves tying a wad of fat to an apple.

A Mensan in the family?

Are 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?

Hope to see all of you at the Mensa monthly get-together on Feb 13th at 6pm, located at Red Ginger in Melbourne Square Mall. We are scheduled to hear from Jodi James of FCAN speaking on the subject of Marijuana Legalization.

As for a pastime that is absolutely legal, from my perspective, the fermentation of drinkable alcoholic substances is about 80% chemistry and 20% art. It is almost inevitable that your brew will ferment, but how it will taste is another matter...that is the art... The first step to fermentation is always sanitization, which differs from simple cleaning or washing. Sanitization is a deliberate matter involving the removal of unwanted contaminants such as bacteria and wild yeasts. The yeasts may also be dealt with chemically in the wort and sometimes it is important to do so in order to introduce a specific yeast for fermentation purposes.

For my most recent fermentation, I chose to make hard apple cider. I chose an apple fruit wine concentrate designed for fermentation in that it has no preservatives or chemical additives. It is pasteurized, as nearly any commercially sold canned product will be, but that is all. These fruit base concentrates have chemical recipes that you can choose to follow...or not. Since I had not used this product before, I chose to follow the recipe. I spent an hour cleaning and sanitizing my equipment using an odorless oxy-sanitizer, then poured together my base and the recipe chemicals such as citric acid, tannins, and others... several gallons of water and 7 lbs. of sugar; I chose some brown and some white sugar. The sugar is what the yeast eats to produce the byproduct of alcohol. I mixed all of this in a six-gallon food-grade fermentation bucket until the sugar was completely dissolved, crushed some campden tablets and stirred them in. Campden tablets (aka potassium metabisulfite) then kill off any remaining wild yeasts to prepare for the addition of the desired yeast.

For this batch, I chose a wine yeast that I pitched into the fermentation bucket after the campden tablets had done their work for 24 hours. Then I put in an airlock, a small plastic device costing about \$2 or \$3 dollars, that lets carbon dioxide out of the fermentation bucket without letting air back in. Finally, I placed the entire bucket back into a small wine cooler set to maintain a constant 68 degrees F to let the yeast do its work, which in this case is about two weeks. All of this above took about two hours of actual work. There are some other technical steps such as recording hydrometer readings later used in determining alcoholic content.

After two weeks of watching, the airlock finally stopped bubbling and the fermentation was finished. Next comes racking, or transferring the fermented wort into another bucket using a racking cane which is a kind of siphon de-

(Continued on page 14)

February 2016

Sun Mon Tue Wed Thu Fri Sat

	1 C.A.B.A.G.E.		3	4		6 GO!
7	8 C.A.B.A.G.E.	9	10	11	12	
14	15 C.A.B.A.G.E.	16	17	18	19	20 GO!
21	22 C.A.B.A.G.E.	23	24	25	26	
28	29 C.A.B.A.G.E.					

SCAM Calendar of Events for February 2016

5th - 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.*

EXCOMM MEETING

Tuesday, Feb. 2 at 6:00 pm. This is our monthly business meeting. See back page for location.

13th - Saturday 6:00 PM

MONTHLY MENSA GET-TOGETHER

Featured speaker this month will be Jodi James of Florida Cannabis Action Network. Red Ginger Restaurant at Melbourne Square Mall.

Hosted by: *Joe Janson, 338-5833.*

MENSA TESTING

Feb. 20 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. Next month's test will be held Mar. 19.
Contact: Hank Rhodes, mensatest@cfl.rr.com.

27th - Saturday 5:45 PM

S.N.O.R.I.

Join us for some Japanese cuisine at The SCAM's best attended event at our new venue, **Hioki's**, 3200 NE Dixie Hwy. (US 1) in Palm Bay. It is about 2 miles south of US 192. **Contact:** *George, 474-4075 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 and click on "Calendar".

Membership Notes for February 2016

WELCOME TO SCAM

Eric Roberts
Emmalyn Smith

WELCOME TO SCAM AND MENSA

Samuel Kieffer
Richard Ramnath

WELCOME BACK!

Christy Everette

FEBRUARY BIRTHDAY GREETINGS

3rd	Dawn Hamilton	17th	Robert Lipton
7th	Heather Howard	17th	Robert Champion
7th	Ann Galetta	23rd	Evan Smith
9th	Clayton Pendergrass	25th	Eric Roberts
10th	Herbert Feingold	26th	Don King
14th	William Bergen		
14th	Wynn Rostek		
14th	Gregg Wiggins		



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.

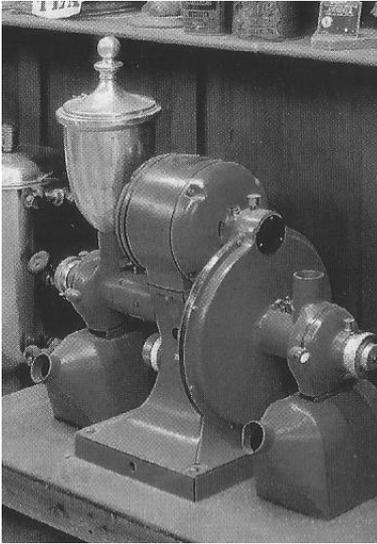
S-Smoking; NS- No Smoking; SS-Separate Smoking Area; P-Pets in the home; NP-No Pets present; BYO_-Bring Your Own: _Snacks, _Drinks, _Everything.

(Continued from page 5)

Commercial coffee roasters can be heated by gas, electricity, hot air, or even wood. It is imperative in roasting coffee to keep the beans agitated during the roasting process. With gas or hot air this is often done by introducing the gas or hot air under a sieve on which the coffee beans rest. For electricity or wood, the beans may stirred mechanically.

Home roasting and small-batch roasting in grocery stores were the only methods used until the 20th century. Home roasting was done in a pan.

After roasting the coffee is ground. Again there are several generally recognized degrees. The degree of grinding (pulverized, very fine, fine, and medium) correlates to the brewing method. It is said that to obtain the best results, coffee should be roasted and ground almost immediately before brewing. Coffee will lose much of its flavor after a delay of even just a few hours, it is contended.



Grinding of the roasted coffee was originally manual, pounding the beans in a mortar-like device. Most coffee in the U. S. is sold in vacuum bags or cans, roasted and ground. The blending, roasting, and grinding being accomplished in large industrial facilities. In some coffee shops and supermarkets, roasted coffee can be purchased and ground on the premises.

For home grinders, in addition to the pounding in a mortar, which produces the finest grind, there are two classes of devices available. One, the burr mill, is similar to a pepper grinder that has two nesting cones. It can be operated manually or electrically. This produces the most uniform grind and can be adjusted to produce many degrees of fineness.

Small Grocery Electric Grinder

Another is similar to a blender where electrically driven blades chop up the coffee beans. The longer you let the machine run, the finer is the grind. This grinder does not produce a uniform grind.

At one time, many grocery stores had grinders that could accommodate a couple of pounds of coffee.

SCAM Treasurer's Report

Nov 30,
2015

<u>Account</u>	<u>Balance</u>
General Fund	\$860.21
Reserve Fund	859.27
<u>Total Funds Available:</u>	\$1719.48
<u>General Fund</u>	
Beginning Balance	\$797.52
Mensa Funding	200.87
Newsletter Printing	138.18
Ending Balance	\$860.21
<u>Reserve Fund</u>	
Beginning Balance	\$859.24
Interest	0.03
Ending Balance	\$859.27

SCAM Treasurer's Report

**Dec 31,
2015**

<u>Account</u>	<u>Balance</u>
General Fund	\$779.43
Reserve Fund	859.31
<u>Total Funds Available:</u>	\$1638.74
 <u>General Fund</u>	
Beginning Balance	\$860.21
Mensa Funding	187.15
Newsletter Printing	120.93
Postage	147.00
Ending Balance	\$779.43
 <u>Reserve Fund</u>	
Beginning Balance	\$859.27
Interest	0.04
Ending Balance	\$859.31

(Continued from page 7)

signed such that it picks up as little as possible of the inevitable sediment that accumulates in the fermentation bucket. Once as much of the liquid as possible was in the racking bucket I introduced 5 oz. of pure dextrose or corn sugar into the wort, the purpose of which is to jump-start a short secondary fermentation after the wort has been bottled, resulting in carbonation. Then we simply fill all the pre-sanitized bottles and cap them using a manual bottle capper. We must then store the finished product at fermentation temperature for about two weeks or so to complete the process of carbonation and clarification. Then the hard cider is finished. The result was an amber-colored, dry, sophisticated apple beer.

Next batch currently in the fermentation vessel is a Strawberry Pear Cider, known as Perry. I'll let you know how it turns out...



A Mensan in the Workplace?

Are 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*.

Minutes of the January, 2016 ExComm Meeting

The ExComm met at the home of Karen Freiberg at 876 Buxmont Ct., Rockledge, FL 32955, on Tuesday, January 5th, 2016, called to order by LocSec Joe Janson at 6:06 pm.

Members Present: Joe Janson, Karen Freiberg, Dennis Logan, and George Lebovitz.

Officer/Committee Reports (*details may be found in the footnotes*):

Treasurer's Report: Treasurer, Dennis Logan, submitted the November and December reports¹ which were accepted by the ExComm.

Testing: The testing coordinator's report was not available at the time of the meeting.

The minutes of the December, 2015 meeting as published in the SCAM were approved.

Joe has tried to contact Thomas G. Thomas via email on 3 occasions to obtain a status of the new proposed bylaws, but has yet to receive a reply. He is going to try to contact him by phone.

The next Speaker Meeting on Saturday, February 13th at the Red Ginger restaurant at the Melbourne Square Mall will feature Jodi James, Director of the Brevard Office of FL CAN (Florida Cannabis Action Network). An interesting presentation is assured. Please arrive at 6:00 pm if you intend to order dinner; otherwise, the presentation should begin around 7:00.

Dennis once again raised the issue of becoming more involved with gifted youth in Brevard County. George volunteered to contact the gifted youth coordinator at the Brevard County School Board to find out how SCAM can both help the gifted program and encourage some of those young people to become members of Mensa. When Joe speaks with Thomas G. Thomas, he will also inquire about educational resources which might be available from national.

The next meeting was set for Tuesday, February 2nd 2016 at 6:00 pm in the home of Karen Freiberg at 876 Buxmont Ct., Rockledge, FL 32955.

The meeting was adjourned at 6:28 pm.

¹ **November:** General Fund: \$860.21, Reserve Fund: \$859.27, Total Funds Available: \$1,719.48.

December: General Fund: \$779.43, Reserve Fund: \$859.31, Total Funds Available: \$1,638.74.