

Ten Forward

Official Publication of the USS Renegade NCC-2547

From the CO Vice Admiral John Hoppa

Crew,

We are now officially into Summer. That means we have a ton of events coming up. First, I would like to thank everyone who helped out at Toyhio. We raised \$201 for the Charity Fund. That is a record for the Toyhio.

Coming up fast is the 4th of July. We will be decorating the float on Monday July 3rd at 7pm. We will need some decorations. We do have plenty of flags and garland/banners for the sides.

We will need bags of candy for the parade. If anyone wants to buy a bag or two for the parade it

should be fine.

We will meet at St. Ann's church on Raccoon Road after 10am and the parade starts at noon. Just like last year.

The Youngstown Comic con will be that following weekend at the Canfield Fair. We will concentrate on more of a recruiting table than fundraising. I will bring some items to sell but more on the "Trek" side. It is same as usual. We will set up on Friday night and we have to be there by 9am on Saturday and Sunday. It is a two day event.

The Beta Sector meeting will be on the 22nd and 23rd in

Dayton. The hotel will be the Hope Hotel and conference center. If you want a more affordable hotel, I suggest the Red Roof where we can use our Starfleet discount.

Don't forget that the Salem Superhero Saturday is in September with Dean Cain!

I hope to see everyone at the next meeting!

VAdm. John Hoppa
CO USS Renegade



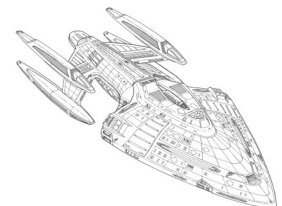
Upcoming Dates

- Parade float Decorating July 3rd 7pm
- Austintown 4th of July parade
- Regular Meeting July 11th 7PM
- Youngstown Comic Con July 8th & 9th
- Beta Sector Meeting July 22nd-23rd
- Regular Meeting August 8th 7pm

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The USS Renegade's next meeting will be
7:00pm Tuesday July 11th
Davidson's Restaurant
3636 Canfield Rd, Canfield, OH 44406





Due Renewal Policy

Dues are \$10 and only an extra \$1.00 per family member or household. Starfleet dues are now only \$5.00 for an electronic membership. If you don't know when they expire ask and I can give you your expiration date. You can renew them through the **Starfleet** website by going to the renewal page or in the database.



TREK BIRTHDAYS



★ Dominic Keating (Malcom in ST:E) July 1, 1962

★ Alan Ruck– (Captain John Harriman-ST: Generations) July 1st, 1960

★ Brock Peters-(Admiral Cartwright / DSN - Joseph Sisko)Jul 02, 1927

★ Kirkwood Smith (Federation President in "The Undiscovered Country, Gul Trax in DS9 "Things Past&, Annorax in STV "Year of Hell Pt. 1 & 2" June 3, 1943

★ William Schallert (Niles Barris in "Trouble With Tribbles" & Varani in DS9 "Sanctuary") July 6,1922—May 8th, 2016

★ Benedict Cumberbatch (Kahn in ST "Into Darkness") July 7, 1976

★ Kim Darby (Mary in "Miri") July 8,1948

★ Keith Andes(Akuta in "the Apple") July 12,1920

★ Patrick Stewart-(Capt. Jean-Luc Picard ST:TNG)

★ Perry Lopez (Estaban Rodriguez in "Shore Leave") July 22,1931

★ Iman-(Martia in ST:Undiscovered Country) July 25th, 1955

★ Nana Visitor-(Kira Nerys In ST:DS9) July 26, 1957

★ Wil Wheaton-(Wesley Crusher ST:TNG)

★ Carel Struycken - (Mr. Homm, ST:TNG) July 30, 1948

★ France Nuyen (Elaan in "Elaan of Troyius) July 31, 1939

★ LT. J/G Peri Fisher July 2nd





Member Activities

LT. Carol Warneke-John picked up the last of the completed Star Wars and other pieces to sell at the comic con last weekend. When you are ready to make more just let me know and we can schedule another paint party. We are watching Strange New Worlds tonight, now that Picard has ended. We should decide on designs / clipart to use on mugs and plates for the new Star Trek series; also for other shows / movies such as Star Wars, Dr. Who, Harry Potter, and so on. The crew needs to decide if and when they want to have a Renegade Summer Picnic this year. Glad to host, but need a date when everyone can come.

Ensign Sandra Stocks-Hello to the crew and a Happy July 4th to all. Canada's birthday is the 1st of July so we are celebrating as well. I am excited to say that I have now made flight and hotel reservations to see the solar eclipse of 2024. I will be viewing it in New Brunswick, near Maine. We will be there a week and plan to see the famous Bay of Fundy. Then drive over the huge Confederation bridge to the province of Prince Edward Island made famous as the home of Anne of Green Gables.

I have signed up for a short course on the night sky put on by a local college and I am still working my way through some academy courses. Summer weather has arrived and with it some very serious forest fires. Some natural and some man caused. The bad ones are far to the North from where I live and we have not had air quality issues yet. Huge losses of timber already and some are still classified as out of control. Sadly this seems to be happening much more often.

I am really loving ST Strange New Worlds! I think it's a great series. Hopefully it will last for

several seasons.

Best Wishes, Ens Sandra Stocks

Capt. Lisa Eckenrode-CMO Vicki Gore and I attended Toyhio June 17th. Currently, Vicki has just been released from the hospital and is recuperating at home following a severe illness. Will have more information soon.

Otherwise, I hope everyone will have had a safe and happy 4th of July!

Lisa Marie Eckenrode, Captain

Counselor, Chief Medical Advisor





COOKING WITH NEELIX *SELTIN PÂTÉ* From *Star Trek Voyager*



Replicate your own (Serves 6-8 as finger food)

You will need to start the day before you plan to serve the pate.

- 40g / 1.4oz butter
- 1 onion, finely sliced
- 1 garlic clove, finely sliced
- 500g / 17.5oz mushrooms such as button or Swiss brown, roughly chopped
- 1 tablespoon plain flour
- 4 sprigs thyme leaves (includes 2 for a garnish)
- ¼ cup red wine (or you can substitute water)
- 2 tablespoons cream
- ½ teaspoon salt

1. Melt the butter in a medium saucepan. Add the garlic and onion and cook on medium heat, until the onion has softened - about 5 minutes.
2. Add the mushrooms and reduce the heat to medium-low. Continue to cook, stirring occasionally, until the mushrooms are soft.
3. Remove the leaves off 2 of the thyme springs, and sprinkle the thyme and flour over the mushrooms and stir. Add the wine and the cream, stir well and bring to the boil - about 4 minutes.
4. Allow the mixture to cool slightly and transfer to a blender (or you can use a stick blender directly in the saucepan). Blend for a few minutes, until the mixture is rather smooth, but still has some texture.
5. Transfer to a bowl and refrigerate overnight to allow it to set.
6. The next day, remove from the fridge about 30 minutes before you want to serve it. Serve in a filo pastry bowl (see below) or with pieces of breadstick or small toasts. Garnish with the remaining sprigs of thyme.

FOR THE FILO PASTRY BOWL: (Makes 4 bowls)

You will need 4 oven-safe ramekins or small dishes.

- 50-70g melted butter
 - ½ packet of frozen filo pastry
1. Lay the filo pastry out flat, and allow it to defrost for about 30 minutes. If you have a full packet, gently separate out half the sheets and replace them in the freezer.
 2. Preheat your oven to 180°C / 350°F.
 3. Gently separate two of the pastry sheets and brush the top one with butter. Lay the next two on top, and brush them with butter. Continue to layer the sheets up, brushing them with butter as you go.
 4. Brush your ramekins well with the butter. Cut your stack of filo pastry into quarters, and arrange each one in one of the ramekins. If you need to, you can pull and separate your layers to better cover the ramekin.
 5. Bake in the oven for about 10 minutes, or until the filo has puffed up and is golden brown. Remove to a wire rack to cool thoroughly.
 6. When they are cool, slide a butter knife between the pastry and the ramekin to loosen. Ease the pastry bowl out gently with the knife. Handle gently when preparing to serve.



July 2023

SUN	MON	TUE	WED	THU	FRI	SAT
						1
2	3 Parade Float decorating 7pm	4 4th of July Parade	5	6	7	8 Youngs- town Comic Con
9 Youngs- town Comic Con	10	11 Regular meeting 7pm	12	13	14	15
16	17	18	19	20	21	22 Beta Sector Mtg.
23 Beta Sector Mtg.	24	25	26	27	28	29
30	31					

August 2023

SUN	MON	TUE	WED	THU	FRI	SAT
		1	2	3	4	5
6	7	8 Regular meeting 7pm	9	10	11	12
13	14	15	16	17	18	19
20	21	22	23	24	25	26
27	28	29	30	31		

Ten Forward



Quark's Cargo Bay

Star Trek Mugs- \$10.00

Star Trek plates- \$15.00

Com Badges (TNG or VOY)- \$10.00

USS Renegade Refrigerator Magnets
Business card size- \$6.00

Phaser Permits- \$6.00

Replacement photo ID cards- \$6.00

USS Renegade "Year in review 1991" and "Renegades at Risk" DVD
-\$15.00 each

Starfleet/USS Renegade Notepads-
\$3.00 (a portion goes to the food bank)

Contact Vice Adm. John Hoppa for more details or if you would like to submit a listing to...

ussrenegade2547@yahoo.com
Put "Quarks Cargo Bay" in the subject heading



Trusted Sites

KAG Imperial Marine Corps Approved List of Merchants
Awards, Badges, and Pins
www.etsy.com/shop/korath
www.etsy.com/shop/billhedrick

Others:

www.startrek.com
www.rodtenberry.com
www.intergalactictrading.com
www.cosplay.com
www.cosplaysky.com
starbasecolumbus.blogspot.com
www.starbaseatlanta.com
www.thinkgeek.com



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for questions or submissions for the 10 Forward.

We meet the second Tues. of each month at
Davidson's Restaurant
3636 Canfield Rd, Canfield, OH 44406

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**Deadline for articles will be
June 30th, 2023**