

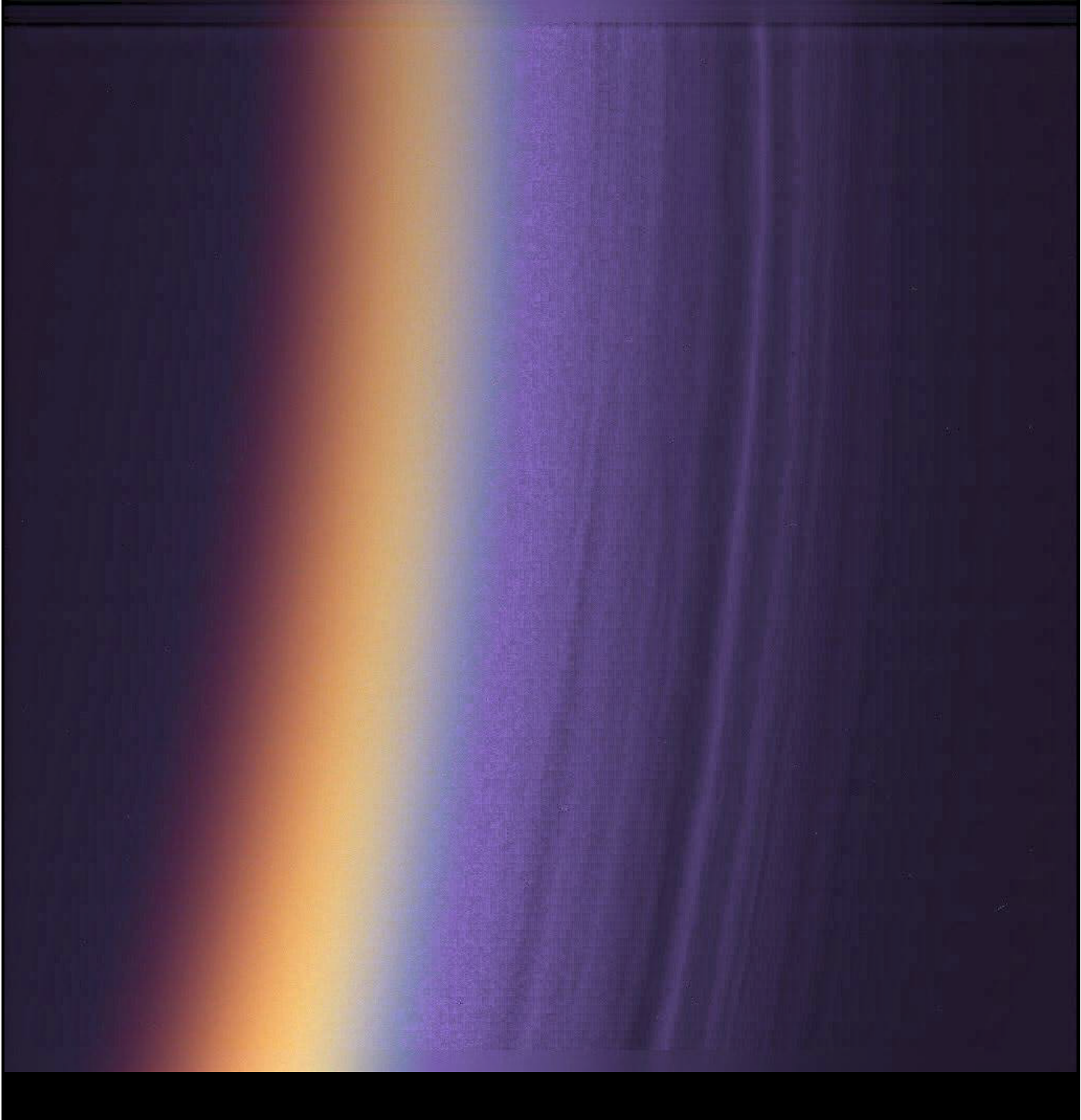
THE WRIGHT STUFF



Vol XV ♦ No 5

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THE WRIGHT STUFF

Volume 15 - Number 5

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Publisher J.R. Fisher
Editors Jane Fisher
John Troan



CONTENTS

A VIEW FROM THE CATBIRD SEAT	3
J.R. Fisher	
ENGINEERING REPORT	3
Brad McDonald	
COMPUTER OPERATIONS REPORT	4
John Troan	
A DIFFERENT VIEW	4
J.R. Fisher	
KANKI MENU	6
via Brad McDonald	
UPCOMING EVENTS	8

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Wright Flyer from NASA/Ames PAO photo archive; *U.S.S. Kitty Hawk* (USN CV-63) from navicp.navy.mil; *Constitution* class cruiser from gwu.edu/~rljones/khawk.

IMAGE - Featured Front Page

Ultraviolet image of Titan's night side atmospheric limb, taken from the *Cassini* spacecraft on Dec. 16, 2004. See the Comp Ops Report for the full JPL caption.



A View From the Catbird Seat

By J.R. Fisher



You may have noticed that the newsletter has not been consistent for the last few months, but now we are getting things back

on track.

The most important thing to advise you about is the annual holiday/anniversary party to be held on January (not December) 15th at the Kanki in Crabtree Valley Mall. Tom has once again offered to host us but we do have some rules. We will be seated at 6 p.m., not 6:10 or 6:17. If you are late, you will not be seated with us. Enclosed is a copy of the menu; please study it, decide what you will order before showing up and give the waiter your order promptly when asked.

We have reserved the room that seats 36. We are asking each of you to mail us a check in the amount of \$10.00 per person in your party to arrive no later than January 10th,

2005. Make checks payable to J. R. Fisher. If you show up on time, at the Kanki on January 15th, you will have the check returned to you. If you are late or do not show up, the check will be cashed and the proceeds will be deposited in the Kitty Hawk account.

We are sorry to have to do this in this manner, but the crew has not functioned well on this occasion the last few times and the staff of the Kanki (and Tom) have not been happy with us. We hope to see everyone there for a great meal and a good show.

In January, our meeting will be on the second Saturday, January 8th, as the first Saturday is January first and we don't think it is a good idea to have our meeting that day.

We have also contacted UNC-TV for the upcoming Festival and have promised to provide 20 people to answer phones on both the first and last Saturday evenings of March. It is the last shift of the day. We do not

know what the programming will be for either evening.

We have sent checks in the amount of \$200.00 each to the Helping Horses program and the Raleigh Rescue Mission as our charitable donations for this year.

We have not had very good attendance at the last few meetings. We know that if we are not having food we don't have a lot of people show up. Your loss. We enjoy fellowship, talk trek and Sci-fi and sometimes go to dinner together for more of the same. Join us some time.

Farpoint is at Hunt Valley, MD, February 11 - 13, 2005. Next local con - Con-Carolina in Charlotte the first weekend in June.

All right, you have the Wright Stuff, what are you going to do with it?

Esse Quam Videri

Engineering Report

By Brad McDonald

Hello – long time, no see! Yes, I've been busy with more projects & even a cruise. I brought a lot of pictures to the last meeting but only three members were present. Anyway, I won't go into lengthy reports right now. What we need to discuss is our next dinner. Kanki is once again the choice of the people & Tom (the manager & one of our club members) is willing to try it again. However, due to our experience last year we're going to make a few changes.

First, we must **all** be present by 5:45pm for a 6:00pm seating. After 6:00pm, that's it. Late arrivals will be seated with the general public. Sorry, but we have to do this as last year's experience was **very** difficult for the Kanki staff. The slow trickle

in of members made it difficult for them to accommodate us and since we are getting a discount, we need to do as much as possible to make it easier for them.

Also, to speed things along, I'm including a copy of the brand new menu. Please take the time to choose your dinner in advance so when we get there we can order immediately. Kanki's profits rely on a quick turn business. If we create a "log jamb" by not showing on time, they have to hold seats open that could be used to seat other customers. By deciding on our dinner choices in advance this will also speed things up & help out Kanki on a traditionally very busy night.

Please follow the guidelines I have outlined & we'll do just fine. One more thing – in the past we've taken a "show of hands" to indicate how many were interested in attending. It has proved to be inaccurate. J. R. will be taking deposits of \$10.00 to ensure those who indicate an interest will show up. We used this method once before and it worked well, so we are returning to it.

Please, let's make this a good experience. Thank you all for your cooperation. If you have any questions call J. R. or myself.

REMEMBER! Saturday, January 15th at 5:45 p.m., Crabtree Valley Kanki.

Computer Operations Report

By John Troan

In looking for a photo for this month's cover, I had intended to use something from Spirit and/or Opportunity on Mars. I searched a couple of NASA's image libraries -- which will be easier when the various collections are consolidated into one -- but didn't find any recent images that I wanted to use. I shifted to JPL's web site to see what was there -- and was greeted with the picture I was looking for -- something visually striking and recently imaged, but from Saturn instead of Mars. (Considering that the current headline-grabber is the *Cassini* mission, I can't say I'm that surprised to see a Saturn image on JPL's home page. They also included a full caption with the image:

Cassini has found Titan's upper atmosphere to consist of a

surprising number of layers of haze, as shown in this ultraviolet image of Titan's night side limb, colorized to look like true color. The many fine haze layers extend several hundred kilometers above the surface. Although this is a night side view, with only a thin crescent receiving direct sunlight, the haze layers are bright from light scattered through the atmosphere.

The image was taken with the Cassini spacecraft narrow angle camera. About 12 distinct haze layers can be seen in this image, with a scale of 0.7 kilometers (.43 miles) per pixel. The limb shown here is at about 10 degrees south latitude, in the equatorial region.

The Cassini-Huygens mission is a cooperative project of NASA, the European Space Agency and the Italian Space Agency. The Jet Propulsion Laboratory, a division of the California Institute of Technology in Pasadena, manages the mission for NASA's Science Mission Directorate, Washington, D.C. The *Cassini* orbiter and its two onboard cameras were designed, developed and assembled at JPL. The imaging team is based at the Space Science Institute, Boulder, Colo.

For more information, about the Cassini-Huygens mission visit, <http://saturn.jpl.nasa.gov> and the Cassini imaging team home page, <http://ciclops.org>.

A Different View

By J.R. Fisher

Today is December 17th, 2004. One hundred and one years ago the Wright brothers made their historic flight at Kitty Hawk, N.C. Fifteen years ago today, a small group of Star Trek Fans gathered at the Fishers' home with Sue Hampton and Scott Gibson, from the *U.S.S. Bonaventure*, to launch the shuttle Kitty Hawk.

Because of the proximity of another Starfleet chapter, we had to have twice the normal members to form a shuttle and later twice the number to be a chapter. When we did commission on October 7, 1990, we had fifty members. At one point, in the early years, we had approximately 120 members scattered from New York to Florida and Mississippi. Now we have 18 Starfleet members and a dozen nonmembers.

In those fifteen years, we have accomplished a lot in the area of community service. We have donated thousands of hours answering phones in three different venues to raise money for worthy causes. We have donated thousands of dollars to these and other charities. We have recycled more than a ton of

aluminum and collected tons of trash and other recyclable waste from our community's roads. We have donated hundreds of books to a school library and helped man booths at both First Night and the Spring Jazz and Arts Festival.

We have accomplished the mission of making a difference in our community! And we have had fun doing it!

Now we are in different times; we are older, and we can sit back and say "been there, done that". We are different people, and different circumstances. We did not have all the children and spouses that we have today. But that is not a reason to stop doing what we did so well. The children need to see their parents involved in community service and become involved as well; how else will they learn it? Our mission is not over. It will never be over. Our society will only be as great as its members. Our crew will only be relevant if we contribute to the greater good of our community.

America's "greatest generation" is dying at a very fast rate. Who will replace them? We agree that they

were a "great generation", maybe the greatest "so far". If we as a nation are going to survive then each succeeding generation must become the "greatest generation". The small things we do are the foundation for the greater achievements by a whole nation.

Please give some thought over the holiday season, as to how we can, as a group, continue to grow as a club and as a segment of our community. Let us start the new year with a renewed spirit of helping others. Share these thoughts with us at the January meeting and let's get the spirit of the Wright brothers back in our club.

I would like to say that it has been a tremendous honor to have been the commanding officer of the Kitty Hawk and I can think of no finer group of men and women to serve with over these fifteen years. The credit is all yours; a well-deserved "well done" to everyone that served on a proud ship with a proud name and legacy. Thank you for the opportunity to serve as her and your captain.

Esse Quam Videri

(The date I listed in the brief photo credit on page 2 was indicated on JPL's home page.)

In mission news, *Cassini* has flown by the moon Titan a couple of times, partly to gather information before the *Huygens* probe descends into Titan's atmosphere. According to the JPL web site, the probe is supposed to be released from *Cassini* on Dec. 24 -- Christmas Eve day -- and will make its descent on Jan. 14. Since Titan's atmosphere is so dense, no one is really sure what will be found as the probe descends, making this a potentially very interesting part of the mission.

Switching the rovers on Mars, both *Spirit* and *Opportunity* are still going.

The image immediately below shows *Spirit's* surroundings on Sol 337 --

This view was assembled from images taken by the navigation camera on NASA's Mars Exploration Rover *Spirit* during the rover's 337th

martian day, or sol (Dec. 14, 2004). *Spirit's* position, catalogued as Site 100 for the mission, was on the slope of "Husband Hill." The rover had driven 6 meters (20 feet) on Sol 337 after examining a rock called "Wishstone" for several sols. That rock is just to the left of the top of the arch traced by the rover tracks in this view. *Spirit* experienced slippage of up to 80 percent on uphill portions of the day's drive.

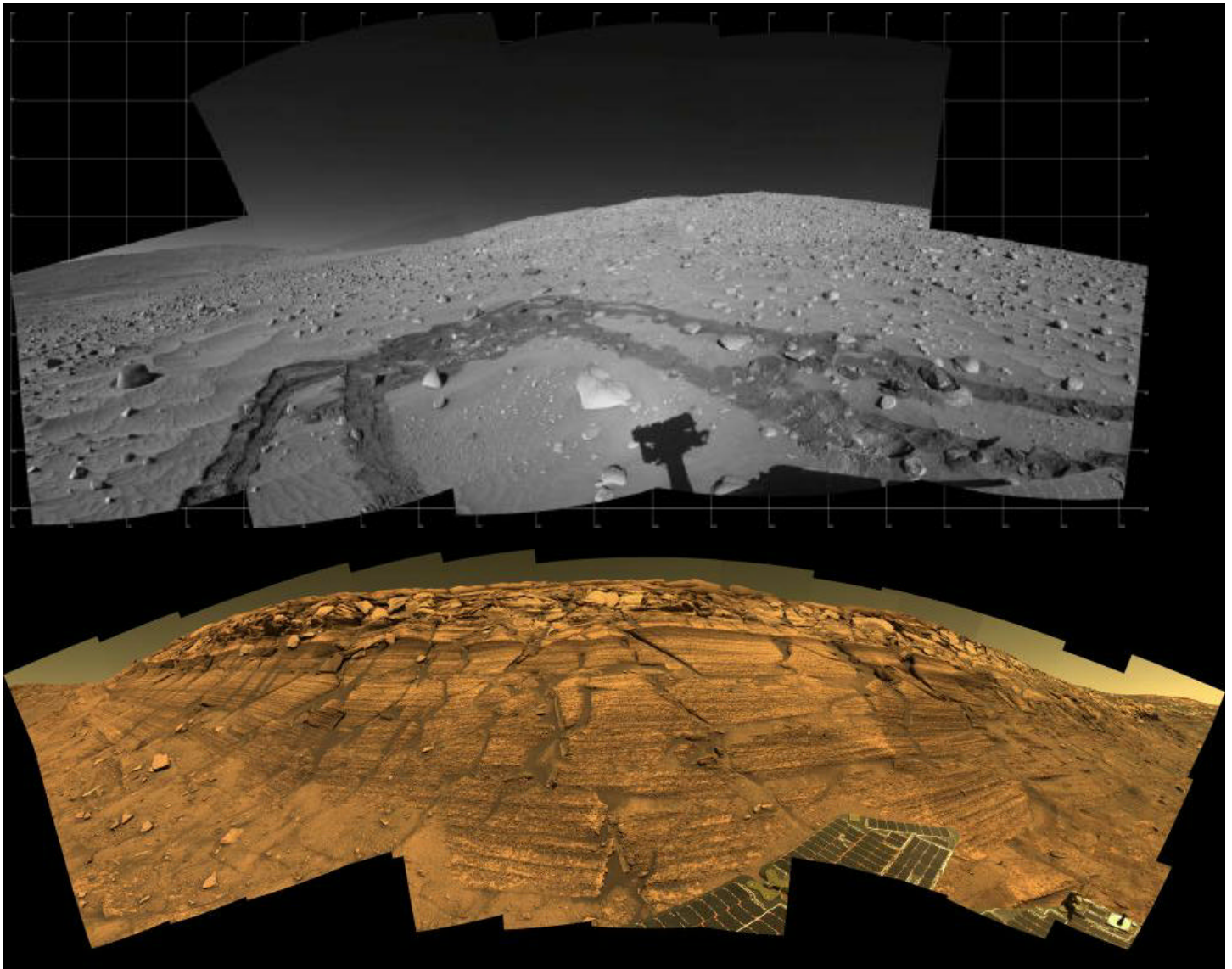
The view is presented here in a cylindrical projection with geometric seam correction.

The image at the bottom shows *Opportunity's* view of "Burns Cliff" --

NASA's Mars Exploration Rover *Opportunity* captured this view of "Burns Cliff" after driving right to the base of this southeastern portion of the inner wall of "Endurance Crater." The view combines frames taken by *Opportunity's* panoramic camera

between the rover's 287th and 294th martian days (Nov. 13 to 20, 2004). This is a composite of 46 different images, each acquired in seven different Pancam filters. It is an approximately true-color rendering generated from the panoramic camera's 750-nanometer, 530-nanometer and 430-nanometer filters. The mosaic spans more than 180 degrees side to side. Because of this wide-angle view, the cliff walls appear to bulge out toward the camera. In reality the walls form a gently curving, continuous surface.

Finally, a request to all the other senior officers -- **please** send in reports & articles for the newsletters to keep me from having to search for filler material each issue. While it is fun to look through NASA's image libraries for stuff -- some of the images I *don't* use are mesmerizing -- I'd rather use articles from the group as the bulk of each issue.





JAPANESE HOUSE OF STEAKS & SUSHI

Appetizers

Fried Gyoza	4.95
Pork dumplings fried to a golden brown.	
Kushikatsu	5.95
Tender morsels of beef, chicken and vegetables deep fried and served on skewers with sauce for dipping.	
Tempura Appetizer	
Batter-dipped, served with a special Japanese sauce for dipping.	
Vegetable.....	4.95
Vegetable and Shrimp.....	5.95
Just Shrimp.....	6.95
Yakitori	4.95
Tender morsels of chicken and onion cooked teriyaki style and served on skewers.	
Negi Maki	5.95
Tender morsels of beef with scallions rolled inside, served with mushrooms on skewers.	
Chicken Fingers	4.95
Chicken tenders coated with Japanese bread crumbs and served with a tangy sauce.	
Sushi Sampler	5.95
A sampling of "beginner" sushi. One piece of tuna, one piece of shrimp and three pieces of California Roll.	
Green Mussels	4.95
An oriental favorite, baked with a special sauce.	
Edamame	2.95
Steamed soy beans, lightly seasoned.	

Dinner Entrees

All Kanki dinner entrees are served with our famous flaming shrimp Zen Sai appetizer prepared at your table, fresh tossed salad with our secret Kanki ginger dressing, Japanese soup, Yasai (lightly seasoned vegetables cooked Hibachi-style), mushrooms, fried rice with fresh-cut carrots, onions and peppers, our famous Kanki sauces, and Japanese tea (upon request).

Steak Kanki	16.95
Ribeye steak cooked Hibachi-style to your specifications.	
Filet Mignon	
Petite cut	15.95
Regular cut	19.95
Our Specialty!	
Flaming Shrimp Kanki	18.95
Large shrimp prepared in the Zen Sai tradition.	
Hibachi Shrimp	16.95
Delicious shrimp cooked to perfection.	
Hibachi Chicken	13.95
Succulent chicken grilled with mushrooms.	
Vegetarian	11.95
Mushrooms, carrots, peppers, broccoli and cauliflower.	
Choice of Two	19.95
Filet mignon, chicken, shrimp, scallops or salmon.	
Tsunami Seafood Dinner	30.95
Lobster, shrimp and scallops.	
Filet Mignon and Lobster	28.95

Emperor's Delight

Shrimp, Filet Mignon and Chicken
21.95

Dinners for Two

Kanpai	53.95
Filet Mignon, lobster and chicken.	
Ribeye and Chicken	31.95

Shitake Mushrooms	3.50
Great on the side with steak or chicken.	
*Any entree cooked Teriyaki style	2.50
(with sweet sauce and broccoli)	

Tempura Entrees

Seafood and vegetables batter-dipped and deep fried to a tempting golden brown, served with our famous flaming shrimp Zen Sai, fresh tossed salad with our secret ginger dressing, soup, fried rice and Japanese tea (upon request).

Vegetable Tempura	11.95
A tempting combination of fried vegetables.	
Chicken Tempura	13.95
Chicken and vegetables.	
Shrimp Tempura	15.95
Shrimp and vegetables.	

Children's Entrees

Available to children 10 years of age and under. Your choice of one served with flaming shrimp Zen Sai, soup, salad, fried rice and teppan vegetables.

Steak, Chicken or Shrimp	6.95
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Desserts

Choose a favorite from our daily selection of delicious desserts.....

Delicious desserts	4.95
Sherbert	1.95

Sushi

Sushi menus are unlimited. We have listed the most popular items. Our highly skilled chefs will cheerfully prepare any special request...or let them recommend something truly unique.

Sushi Specials

Honeymoon Roll	\$5.50
Special eel and cucumber reverse roll.	
Spiral Ecstasy Roll	\$9.75
Shrimp, crab & avocado rolled with salmon, yellowtail & tuna exterior.	
Tempura Roll	\$9.95
Yellowtail, shrimp, crab, & avocado batter fried and then wrapped with rice & seaweed.	
Crunchy Roll	\$5.75
Tempura drops, smelt roe & mayonnaise wrapped in rice, seaweed & shrimp.	
Philly Roll	\$5.25
Smoked salmon, cream cheese, cucumber & scallions.	
Cucumber Special Roll	\$5.50
Crab, avocado & sesame seeds wrapped in a thin sheet of cucumber.	
Shrimp Tempura Roll	\$4.95
Shrimp tempura, smelt roe & mayonnaise as hand roll or six piece roll.	
Banzai Roll	\$9.25
Salmon, eel, octopus & avocado rolled in a unique way.	
Scallop Banzai Roll	\$9.75
Salmon, eel, scallops & avocado rolled in a unique way.	
Spider Roll	\$5.95
Soft shell crab fried & rolled with our secret sauce & smelt roe.	

Sunomono

A Japanese style of salad with a vinegar based dressing.

Seaweed Salad (Bowl of our seasoned kelp)	\$5.25
Tako Su - Octopus	\$5.25
Kani Su - Crab	\$4.25
Ebi Su - Shrimp	\$4.50
Mixed Sunomono - Chef's Choice	\$7.25
Bowl of Sushi Rice	\$1.75

Sushi Lunch

Chef's Choice, served with soup, salad and Japanese green tea upon request. (Served until 2 pm)

Regular	\$7.95
Deluxe	\$9.95

Maki Sushi

Sushi & vinegar-flavored rice rolled in a seaweed wrap.

Kanki Roll - House Special, Shrimp & Crab	\$4.60
California Roll - Crab & avocado	\$4.50
Tekka Maki - Tuna Roll	\$4.50
Kappa Maki - Cucumber Roll	\$3.60
Futo Maki - Big Roll	\$4.95
Sake Kawa - Salmon Skin Roll	\$3.95
Sake Maki - Salmon Roll	\$3.95
Negihama - Yellowtail & Scallions	\$4.50
Unagi Maki - Eel Roll	\$4.95
Yasai Maki - Vegetable Roll	\$4.50
Scallop Roll - Tender, fresh scallops	\$5.25
Spicy Tekka Maki - Spicy Tuna Roll	\$4.50

Nigiri Sushi

One serving - two pieces. Okonomi sushi is a la carte.

Tamago - Layered Egg	\$2.50
Maguro - Fresh Tuna	\$3.95
Tako - Boiled Octopus	\$3.25
Ika - Fresh Squid	\$3.25
Sake - Salmon	\$3.75
Shiromi* - White Fish of the Day	\$3.95
Ebi - Boiled Shrimp	\$3.95
Kanikama - Crab	\$3.25
Hamachi - Fresh Yellowtail	\$4.25
Shiro Maguro - White Tuna	\$3.95
Saba - Marinated Mackerel	\$3.25
Uni - Fresh Sea Urchin (one piece)	\$3.95
Ikuura - Fresh Salmon Roe	\$3.75
Arma Ebi* - Sweet Shrimp	\$4.25
Unagi - Smoked Freshwater Eel	\$4.25
Hokkigai - Surf Clam	\$3.75
Hofatagai - Scallop	\$3.95
Katsuo* - Bonito	\$3.75
Tobiko - Flying Fish Roe	\$3.75
Masago - Smelt Fish Roe	\$3.50
Uzura - Quail Egg Topping	\$.75

*Seasonal items

Sushi Dinners

Chef's choice, served with soup, salad & Japanese green tea upon request. No substitutions, please.

Regular	\$14.50
Deluxe	\$18.50
Sushi & Tempura	\$20.95
Sushi & Sashimi	\$23.50
Sushi for Two	\$31.50

Sashimi Dinners

Sashimi Dinners: served with soup, salad & Japanese green tea upon request.

Sashimi Appelizer - Chef's choice	\$7.25
Deluxe Chef's Choice	\$16.25
Omakase Chef's Choice	\$20.95
Sashimi Your Choice	MKT

Lunch Menu

The Business Lunch

Each comes with soup, fresh tossed salad with our secret ginger dressing, fried rice, teppan vegetables, Japanese green tea (upon request) and a frosted sherbert. You may substitute the sherbert for a selection from the chef's dessert tray for 2.50.

Samurai	12.95
A tender filet mignon and shrimp.	
Banzai	11.95
Sukiyaki steak, chicken and shrimp.	
Filet Mignon	15.95
8 oz. cut.	

Lunch Entrees

Each comes with your choice of soup or fresh tossed salad served with our secret ginger dressing, fried rice, teppan vegetables and Japanese green tea (upon request).

Hibachi Steak	8.95
Hibachi Shrimp	8.95
Hibachi Chicken	7.95
Vegetarian	6.95
Choice of Two	9.95
Steak, chicken or shrimp.	
All entrees cooked Teriyaki style	1.00
(with sweet sauce and broccoli)	

Children's Entrees

Available to children 10 years of age and under. All entrees served with soup or salad, fried rice and teppan vegetables.

Sukiyaki Steak	4.95
Hibachi Chicken	4.95
Hibachi Shrimp	4.95

All ABC Permits

Upcoming Events

- | | | |
|-------------|--------------|---|
| Jan. | 8 | 4 p.m. Ship Meeting, Fisher Home |
| | 15 | 5:45 p.m. Anniversary Dinner @ Kanki at Crabtree Valley -- small deposit required (see Page 3) and menu enclosed (Pages 6-7) |
| Feb. | 11-13 | Farpoint Convention
Hunt Valley, MD |
| Mar. | 5 | 4 p.m. Ship Meeting, Fisher Home
Also scheduled for UNC-TV in the evening. |
| | 26 | Scheduled for UNC-TV in the evening. |

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