



# The WSFA Journal

## Nov/Dec 2017



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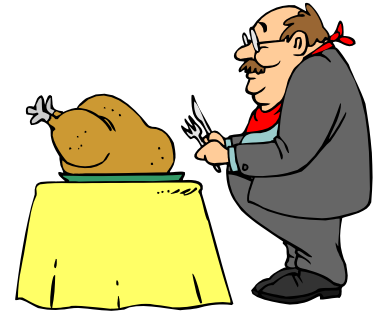
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### At Ten Dance (Or Do a Reading)

The November third, 2017 WSFA meeting began with an “alright, ladies and gentlemen” said President Bob. There were only two Sams at the meeting “That’s not a quorum.” The Secretary had brought his computer bag, but there was no computer in it. So he didn’t know what happened at the last meeting. Treasurer’s report was \$\$\$ for a year over year of +\$\$\$\$. But we haven’t paid the hotel bill yet. The surplus is equal to what the hotel bill will be.

Capclave past, Sam S said had received a nice letter from Filthy Pierre. Attendees were 350 warm bodies. There were x paid members, down from y, z and zz in past years. The trend doesn’t look good. We had \$x in, but the hotel bill is not in, so likely a <money stuff> unless the hotel <removed>. We need to get more people. We had lower numbers going in, although the at-the-door number of full memberships remained the same. Our one day and student memberships <remove>. Break even needed another # people.



Sam L said we need to get new people. Sam S, said we had # new people, but only # of last year’s first-time people came back. We have a core of regulars who come every time # regulars who have attended four of the last seven Capclaves. This includes pros. We need to work at getting more of the occasional members to come. <Baby cries> Mark said, “She’s very upset at the # of attendees.”

Capclave Present: Cathy is at the WFC. Bob discussed the need for a hotel contract and progress made so far.

Capclave Future: Sam Pierce is in San Francisco.

Co-chair WFC and 2020 (Bill) is at WFC.



Talk SF. We did *F&SF* because *Asimov* was late.

Intervitivities – People like the Thor movie. MIT programmed an AI to write horror fiction and named it Shelly.

For Social media Elizabeth said we have a long Meet Up list with 600 people so if we have an event tell her so she can post it. Send her a list of magazine discussion issues. Mark suggested that Philadelphia SF group sets an end time for their meeting and then has a speaker. That’s a good idea. Trustees have nothing. Dues are due in January. No old business

New Business. Sam L. pointed out that there is a Fifth Friday in December. Kathi messaged John to see if he is okay with making their New Year’s Eve party a Fifth Friday. He okayed it so Fifth Friday on New Year’s Eve at the Fabulous Bungalow.

Guest: Tom Whitmore who used to come to WSFA 40 years ago and was a former Capclave GoH. He will be involved in a Seattle convention, Foolscap, the first weekend in February with Karen Anderson.

Announcements: Judy S broke her leg. Millions of Antifa genetically engineered soldiers will be fighting to takeover America tomorrow, at least according to the Internet. Kathi thanked people for helping with her haunted house. They had 250 people. Next year, Frankenstein. Arlington Planetarium has a new show and is looking for eclipse picture. Tom said Karen has a story in an anthology: More Alternative Truths. Meeting adjourned at 9:45 unanimously.

Attendance: Rodger Burns, Kimberly Hargan, Frances Holland, David Keener, Sam Lubell, Bob Macintosh, Kathi Overton, Aaron & Angela Pound, Mark Roth, Judy & Sam Scheiner, George Shaner, Elizabeth Twitchell, Ivy Yap, Madeleine Yeh, Rick Ellrod, N Barry Carver, Tom Whitmore, and Karen G Anderson.

### **Thanksgiving with the SF/Fantasy Heroes**

Paul Atreides (Dune) is thankful for water and the opportunity to kill Harkonnen.

Luke Skywalker (Star Wars) is thankful for the return of his light saber.

Kal El (Superman) is thankful for the rebirth of the DC Universe.

Captain America (movie version) is thankful for a place to hide although he needs to ask Santa for a new name.

Hari Selden (Foundation) is thankful that people still listen to self-fulfilling prophecies.

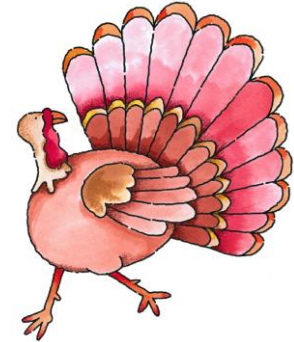
Captain Kirk (TOS) is thankful for alien babes.

Captain Picard (TNG) is thankful for casting directors who cannot tell a British accent from a French one.

Lazarus Long (Heinlein) is thankful for good genes.

Frodo Baggins (LotR) is thankful for really sturdy feet.

Fox Mulder (X-Files) is thankful for the exposure of the alien conspiracy. Dana Scully is thankful that there is no alien conspiracy.



### **Dodos Drink Tea on Fine China**

WSFA Third Friday 11-17-17. No crowd today. All right, folks, let's get it over with said Prez Bob. It's 9:15. Motion to adjourn said Bill. It was ruled out of order. Sec Sam L summarized the last meeting.

Bob said Capclave Past has not received bill from hotel. Cap present, Cathy, said hotel negotiations are continuing. She will contact them after Thanksgiving. Cap future not here.

Bill for WFC, was in San Antonio at WFC, sold over 100 memberships. On track with 2014 when we sold out so Sam S. happy. Nothing major happened at WFC. No big to do. Good buzz on convention. People are talking us up. Next WFC full staff meeting, on Dec 9 at 2pm at BSFS clubhouse. Full staff reporting. There will be an agenda going out. We still need people to help with various things throughout the convention. It takes a lot of people power. We will need someone who likes to drive. We will rent a car/SUV to pick up people from airport and train. Drive 28 blocks to pick up Mike Walsh. That way we won't have to pay to park his car. Start to see more chatter on social media. Follow WFC2018. Retweet and like and share so we get further reach. Keep positive buzz going. Rate hike is coming. It is now \$200. Next price increase \$250 on March 31. Prices won't change during the Easter conventions. Volunteers get the better staff rate.

Capclave 2020: Bill said, had a thought. What is the traditional gift for a 20<sup>th</sup> anniversary? Modern gift is platinum, traditional is china. So, there are things we can play with. Maybe dodos drinking tea with fine china. If Capclave present hasn't heard from hotel for 2018, we haven't for 2020. Depending on what happens with contracts, we may want a larger hotel for 2020 and maybe cut a deal with 2019.



Sarah for social said, retweeting WFC and other stuff. Oxford museum made death masks of dodo head and sent them all over the world and asked museums to send photos showing where they are. So blog, More than a dodo. One is in the Natural history museum. All over the world. Causing trouble because that's what dodos do.

Talk SF will do Asimov's First Fri. Bill said has feels out for readings, but probably not until 2018. WSFA Press, Bill said books are done and some have been distributed because saw them at WFC. Believe being sent out now. Gayle and Paul should be at first Friday, not feeling well.

Entertivities: Chessiecon next week. Talk of if we have a table. Bill said will ask Cathy.

No old business.

New business: no takers.

Announcements: Courtni said that Carmen Maria McChado, author of creepy and weird fiction, will be at Politics and Prose Sat Dec 2<sup>nd</sup>. Madeline stayed up late baking a cake for Judy Newton's birthday. Mike Walsh said Philcon will be back to regular date with Steve Brust as Principal Speaker. Marshall Ryan Malesca will be special guest. Bill said BSFS has added Larry Niven to Balticon as special guest. Motion to adjourn weakly at 9:41.

Attendance: Courtni Y Burleson, Rodger Burns, Carolyn Frank, Kimberly Hargan, Frances Holland, Michael Ikeda, Bill Lawhorn, Sam Lubell, Bob Macintosh, Sarah Mitchell, Michael Walsh, Ivy Yap, Madeleine Yeh, and David Holden.

## Judy's Birthday Cake 2018

### By Madeleine Yeh

Judy's birthday cake consisted of a low fat buttermilk cake, filled with orange marmalade jam and frosted with cooked fudge icing with orange flavor. The base cake was the low fat buttermilk cake from Susan Purdy's "*Have Your Cake*" and the chocolate frosting was from the King Arthur Flour 200 Anniversary cookbook.

My doctor had suggested losing weight so I was looking through low fat recipes when this one caught my eye. I wanted chocolate and buttermilk, and I always liked orange flavor with chocolate. The frosting has less fat compared to a buttercream or cream cheese but isn't truly low fat. It is however a favorite frosting and keeps well.

#### Materials

- 1) Buttermilk cake baked in a half sheet pan and cut into 2 9x12 pieces
- 2) One jar of Bonne Maman Orange Marmalade 15 oz.
- 3) One recipe of Fudge Frosting (see below)

Put a piece of wax paper down on a cookie sheet or in the cake carrier. Put one of the cake layers upside down on the sheet. Remove the parchment





paper if it is still attached. Spread orange marmalade on the cake being sure to reach the edges. I used most but not all of the jar, use as much marmalade as feels comfortable.

Remove the parchment from the other piece of cake and place on top, top side up and bottom side down

Frost with the fudge frosting which spreads better when warm. I put spoonfuls of frosting at various points along the edges and then spread the frosting and repeat with the top. There is enough frosting to cover the cake thinly.

The cake keeps well double wrapped with plastic and frozen

Fudge Frosting from "*King Arthur Flour 200th Anniversary Cookbook*" by Brinna Sands. Country man Press; Woodstock, Vermont page 318

#### Fudge Frosting

1 cup sugar  
 1 tablespoon King Arthur Unbleached All-Purpose Flour  
 A pinch of salt (or less)  
 2 ounces unsweetened baking chocolate  
 1/3 cup milk  
 2 tablespoons butter  
 1/2 teaspoon vanilla



M. Yeh used orange extract instead of vanilla and 6 tablespoons cocoa and 2 tablespoons butter instead of the 2 ounces of chocolate.

Combine the first five ingredients in a saucepan. Heat this until it reaches the boiling point, stirring to help melt and blend the chocolate. Simmer the mixture until a few drops of it form a "soft ball" when dropped in cold water. Add the butter and cool. When the mixture has reached room temperature, add the vanilla and beat until its stiff enough to spread. If it becomes too thick add a bit of cream until it has reaches a spreadable consistency.

#### Low fat Chocolate Buttermilk Cake

From "*Have your Cake and Eat It, Too*" by Susan G. Purdy  
 Published by William Morrow and Company Inc., New York

This is the perfect all-purpose chocolate layer cake. It is not too sweet, has a moist, tender crumb, and is absolutely reliable and easy to prepare. In taste tests, this cake was the hands-down favorite, easily as popular as a classic version with twice the amount of fat. You can bake this as a sheet cake or in layers filled with raspberry or apricot preserves and sift confectioners' sugar over appear dolly set on top to create a decorative pattern.. Or, for a gala occasion, frost the cake with great swirls of satiny Seven-Minute Icing ( page 439) or Seafoam Icing ( page 440), and pass a bowl of fresh raspberry. I prefer to use the European-style Dutch-processed cocoa for this cake as it does not have the slightly bitter aftertaste of natural cocoa

#### Ingredients

Butter-flavor no stick cooking spray (didn't use)  
 1 1/4 cups dark brown sugar, packed  
 1 cup nonfat buttermilk  
 1/2 cup water  
 1/3 cup canola or safflower oil  
 3 tablespoons dark corn syrup  
 1 large egg, separated plus 2 large egg whites

1 tablespoon vanilla extract  
 1 1/2 cups sifted all-purpose flour  
 2 tablespoons cornstarch  
 3/4 cup unsweetened Dutch-processed cocoa  
 1 1/4 teaspoon baking powder  
 1/2 teaspoon baking soda  
 Scant teaspoon salt (M. Yeh didn't use)  
 1/4 teaspoon cinnamon  
 2 tablespoons granulated sugar



1. Position a rack in the center of the oven and preheat it to 350 degrees F. Lightly coat the baking pans with cooking spray. Line the pans with wax paper or parchment, and parry or oil the pater. Dust evenly with sifted cocoa and tap out the excess cocoa.  
 (M. Yeh I lined a half sheet pan 12x18 with parchment paper and oiled the sides lightly)
2. In a large bowl, combine the brown sugar, buttermilk, water, oil, corn syrup, egg yolks and vanilla. Using an electric mixer, beat on low speed until well blended.
3. Place a strainer over the bowl and add the flour, cornstarch, cocoa, baking powder, baking soda, salt and cinnamon. Stir and sift the dry ingredients onto the wet ingredients. With the mixer on low speed, blend well. Set aside.
4. In a large grease-free bowl, using clean beaters, whip the egg whites until foamy. Add the granulated sugar and whip on medium speed until stiff but not dry.
5. Fold about one quarter of the whites into the chocolate batter to lighten it, and then gradually fold in the remaining whites. Don't worry if a few traces of white remain. Divide the batter evenly between the prepared layer pans or spread it into the sheet pan. Bake layers for about 30 to 35 minute, a sheet cake for 35 to 40 minutes, or until the cake feels springy to the touch a cake tester inserted in the center comes out clean. (M. Yeh the sheet pan makes a very thin cake which is cooked in around 20-25 minutes) Cool the cake in the pan(s) on a wire rack for about 10 minutes. Top with another rack, invert, and remove the pan(s) and pater. Let cool completely.

### **Sam's Fiftieth Birthday Cake** By Madeleine Yeh

There are normally several motives in my choice of a cake recipe. In this case I was looking for recipes that used buttermilk because I found how easy it is to make cultured buttermilk from normal skim milk and I was still exploring the difference that buttermilk makes in baking. Sam always loved strawberries so that was another point in choosing a recipe.

I finally decided on a buttermilk two layer cake with strawberry jam filling and strawberry frosting and decorated with dried strawberries.

The special ingredients in this cake is a 16oz jar of good strawberry preserves and a package of freeze dried strawberries, both from Trader Joe's. The finished cake uses several tablespoons of strawberry preserves to make the strawberry frosting and the rest of the jar is spread between the cake layers. The freeze dried strawberries were used to decorate the edges of the cake and create a big "L", which is 50 in Latin on the surface. The freeze dried strawberries were too large to spell out anything more verbose.

The cake recipe is the 4-3-2-1 recipe which follows baked in a half sheet pan to make one large thin cake and then cut in two vertically for the layers. The frosting recipe is from the internet with strawberry jam mixed in for color and flavor. The finished cake, by Sam's testimony, will last 6 days in the refrigerator properly covered.

## 1-2-3-4 Cake

From *Classic Home Deserts* by Richard Sax, Chapters Publishing Ltd  
Selbourne, Vermont 05482 1994 Page 427

M. Yeh made this November 2016 and has changes interspersed in the recipe

The warhorse of layer cakes" the late author-cook Bill Neal called this cake in his book "*Biscuits, Spoonbread and Sweet Potato Pie*". Many people don't realize that the name refers to the quantities of its ingredients: 1 cup butter, 2 cups sugar, 3 cups flour, 4 eggs. (As actually handed down, the recipe usually strays from those proportions, though this one does not.) The original cake was made with sweet milk; this version calls for buttermilk which adds flavor and helps keep the crumb tender.

Many of our mothers, grandmothers and great-grandmothers baked this cake from memory, measuring with a favorite tea cup – with perfect results every time. For this tired of stodgy cakes, retiring to this classic is a revelation. It's moist and tender, with a light even crumb, a golden color and a rich butter-and egg flavor.

~ Makes three 8 inch round layers, or two 9-inch round layers or two 8-inch square cakes.

NOTE: Also makes one 18x12 half sheet pan layer M. Yeh

3 cups sifted cake flour (not self-rising) NOTE: Used all-purpose flour M. Yeh

1 tablespoon baking powder

1 teaspoon baking soda

1/2 teaspoon salt

1 cup (2 sticks) unsalted butter, softened

2 cups sugar

4 large eggs

1 1/4 cups buttermilk or a mixture of plain or vanilla yogurt thinned with milk

1 1/2 teaspoons pure vanilla extract



1. Preheat the oven to 350 degrees F. Butter and flour three 8-inch rounds, two 9-inch round pans or two 8 inch square pans. NOTE: butter and flour edges of the 18x12 half sheet pan but line the bottom with baking parchment M. Yeh; set aside. Resift the flour with the baking soda, baking powder, and salt; set aside

2. Cream the butter and the sugar with an electric mixer at medium-high speed until very light. Beat in the eggs, one at a time. Lower the speed to slow, and add the flour mixture alternately with the buttermilk or yogurt mixture beginning and ending with the flour. Beat in the vanilla. Scrape the batter into the prepared pans, dividing gently. Note: Use the spatula to gently move the batter in the pan until it is spread evenly.

3. Bake until the cakes are lightly golden and a toothpick inserted in the center emerges clean, about 30 to 35 minutes. Note: Bake about 20-25 minutes for the half sheet pan, it's a thinner layer and will cook quickly

4. Cool the cake to room temperature in the pan on a wire rack. Run the tip of the knife around the sides of the cakes to loosen them from the pans; invert the cake layers and use as desired. Note: Run a thin spatula or plastic spreader around the edges to proven the cake from sticking. Let cool completely otherwise the cake is more fragile. Move the cake to the large cutting board. Measure carefully from one edge to the other and place a toothpick in the center at both edges and the center. Measure from the center to the edges twice. The idea is to have two identical pieces and then stack them to have layers. M. Yeh

Suggested FILLINGS: This is a basic cake, suitable for any occasion. Possible frostings include Glossy Dark Chocolate Frosting (page 458) Chocolate Frosting (page 370), or Divinity Icing (page 438)

### ***The Man Who Ended History Arrives at WSFA***

The 12/1/17 First Friday began with a Hear ye, hear ye, let's get this over with said VP. George Shaner. He asked Sec Sam for minutes. Read. The treasurer was not here, but Sam L read email. Mark asked about whether our accounts bear interest.

Cap Past, not here. Cap Present. Sarah said that volunteers are needed. We may be close to agreement with hotel. WFC going well. Meeting at BSFS Dec 9, 2pm. Need volunteers. Volunteer early and often. 2020 will happen eventually. Probably in 2020 said Gayle.

Gayle said we need to have things settled by end of year. We're losing members because don't have hotel. Everyone needs to talk it up. Mike said to send email to those who haven't shown. Paul said we already do that. There was a discussion about getting members. For Capclave Future Sam P had nothing to report.



WSFA Press: We have a book, said Gayle. The Man Who Ended History, \$30 for WSFA members. Strike while the iron is hot. Four internal illustrations. All copies signed and numbered. Cover does say WSFA but interior calls it WSFS in a few places. We have sent a letter to WSFS to let them know we did not intend to step on their trademark and apologize.

Small Press Award, Carolyn said getting stories. Need for a meeting. Gayle said the certificates were handed out plain, not in a binder or anything. Should be done before. The ceremony and award are important and we should make it special.

Constitution committee. Sam said that Cathy needs to focus on Capclave matters right now.

Colleen said dues can be paid via PayPal.

Intertivities – Kim read quote from robot Sofia that wants a child. Paul said Saudi Arabian robot has more rights than women have.

Talk SF gave schedule

Old business. Fifth Friday party will be at New Year's  
New business: Going once, going twice.

Announcements. Colleen said library of Congress What If has died down because the library now rules that any public meetings need to be related to library or its collection. Gayle said if want an event online, send it to [webmaster@wsfa.org](mailto:webmaster@wsfa.org), same thing if announcements. Facebook you can post yourself Mike Walsh has books for sale. Paul has a box of Man Who Ended history books. Barry Carver said the Armed services arts project. Open Mike night. \$10 Dog Tag bakery in Georgetown. This Thursday at 7 PM. Courtni said album Utopia by Bjork was based on sf works. Barry will be in Mumbai for a month.

Motion to adjourn.

### Treasurer's Report

WSFA - Our current balance is \$, which is up \$ year-over-year. BUT, we have not yet paid our hotel bill for Capclave (see below). Once that is paid, we may be \$\$\$, year-over-year.  
Capclave - 2017





Our current surplus is \$. The estimated hotel bill, based on the contract, is approximately \$. Plus we have one uncashed check for \$. I am not expecting any additional expenditures. So our likely final balance will be a deficit of about \$. That is okay for one year, but not sustainable. As I mentioned last month, paid registration was down about # from the previous year. At an average income of \$ each, that would have made up the <removed>. And if we could get back to where we were two years ago (# from this year), we would be comfortably in the black.

Capclave, 2018 - Pre-reg at Capclave was #, down a little from last year, but very good considering that we did not have dates, hotel, GoH, etc. That is our loyal core. There have not been any online registrations since, which is not surprising. Once the parameters for next year are established, we should send out an email to our past attendees.

Attendance: Courtni Y. Burluson, Paul Haggerty, Kimberly Hargan, Frances Holland, David Keener, Sam Lubell, Sarah Mitchell, Sam Pierce, Mark Roth, George Shaner, Gayle Surrette, Ivy Yap, Madeleine Yeh, Colleen Cahill, Barry Carver, and Apurva Desai.

### Review of *The Ruin of Angels* by Max Gladstone

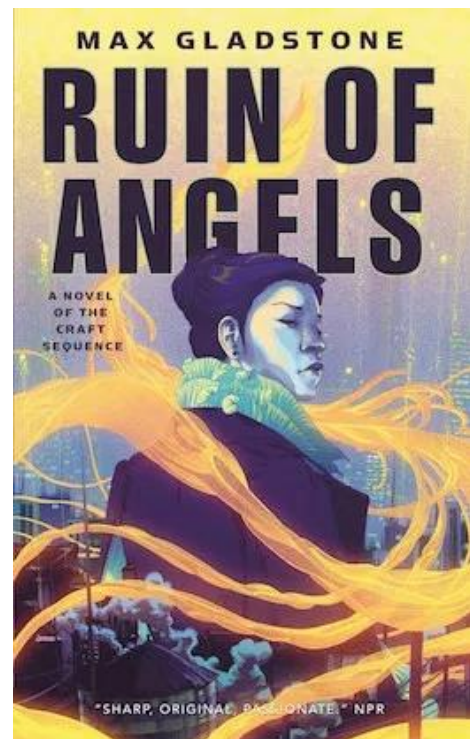
Reviewed by Samuel Lubell

*The Ruin of Angels* is the sixth book in Max Gladstone's *The Craft Sequence*, which last year was one of the Hugo finalists for best series. It is the first book in the series not to have a number in the title showing where it belongs in chronological order (since Gladstone has been writing them out of order with the first published, *Three Parts Dead*, being the third chronologically). It is also the first one published by Tor.com rather than the main Tor. It also seems to be the first one not to be published in hardback. I am not sure why Tor chose to shift the series to its mostly ebook brand and practically give the ebook away at \$2.99 for several months (currently \$4.99), considering that the books have enough fans to make it a best series Hugo finalist last year.

*The Ruin of Angels* is the longest book in the Craft Sequence so far and I think the most complex. The book is somewhat slow to get started and has a long and mostly unnecessary robbery sequence in the middle that stalls the book's momentum. But it is still a strong story of two sisters and what they will do for each other when absolutely necessary.

As with the previous books, setting is very important. The city of Agdel Lex (and the Wastes that surround it) has replaced the city of Alikand, which was mostly destroyed in the God Wars. But Alikand sort of still exists in another dimension and people in Agdel Lex can slip into the older city accidentally, or on purpose to scavenge treasures of the past.

The book opens with a cute scene of Kai and Ley as young sisters playing in the sand. It then jumps to an adult Kai's arrival at Agdel Lex. In this world where gods are constrained through legal contracts and the money system is based on pieces of one's soul, being a priestess like Kai is a job akin to being a high powered businessperson on our world. Although she is in Agdel Lex for a business deal, Kai winds up trying to save her sister who is accused of murder after Kai refuses to provide a lot of money which Ley



needs for her startup. Ley and her ex-girlfriend are forced into a dangerous train robbery in wastes surrounding the city while Kai winds up assisting the police to ensure they capture, not kill, her sister.

Although *The Craft Sequence* has continuing characters, each book has an independent plot so *The Ruin of Angels* could stand alone. However, I think a reader needs to have read at least *Full Fathom Five*, the previous book featuring Kai and Izzy, first. And it couldn't hurt to read *Three Parts Dead* and *Four Roads Cross* for the backstory on Tara. Recommended.

### Australian Vegemite Ice Pops

The December Third Friday meeting (12/15/18) was held upstairs due to lack of light. Alright folks, said Prez Bob. It's 9:15. Sam L read minutes from last meeting.

Capclave Present was not here. There was a discussion about hotels and that this probably won't be settled by the end of the year.

Capclave Past: A bill was received from this year's hotel. Reviewed by Sam S and should be paid by end of year. Capclave Future was not here due to weather.

Bill said WFC trying to get a progress report out. They had a meeting last weekend. Things are progressing. Memberships have slowed but should pick up next year. Capclave 2020, holding off while 2018 is being negotiated. Then the real stuff happens. Sarah said "Dun dun dah."

Publications. Paul said the Webpage is static, waiting for new info. He has copies of new book here. Those who ordered them have had them mailed. We have the final signature on next year's book for World Fantasy, *On a Red Station Drifting* by Aliette de Bodard. People will be able to purchase the book with their Capclave membership. It's a WSFA Press book. Paul doesn't want to have to drive to Pennsylvania.

Small Press Award: Paul said stories are coming in. Bill asked about changes to the rules, Paul said has not received any changes from committee.

Bill jumped back to Capclave 2018 Do have progress on a panel. Talked with Regina Kanya Wang about a panel on Chinese SF. Will coordinate an international Skype panel on Chinese SF. Kathi Overton is looped in. She is author of article on History of Chinese SF, Bill sent along.

Meet up. Elizabeth said nothing up. Should put stuff up.

Facebook – Dodos like to spend snow days reading WSFA Press books. They make great holiday presents.

Talk SF – Bill looking for authors to read to us. F&SF next time.

No trustees.

Old business: Fifth Friday will be held at the Pomerantz/Overton party.

New business: Dues are due starting next meeting. Sam L suggested we may need to do something while Treasurer is on sabbatical. Prez said should be at first Friday

Sander Olson is here for second meeting. Found out about us through the Internet.

Kim for Intertivities. Cigar shaped object first interstellar object, may be a spaceship. 56,000 miles per hour headed toward Pegasus. It's tumbling. People thought it a comet at first, but no corona. First interstellar object we can observe. Will take 20,000 years to get out of Ort cloud. First to be designated with an I prefix for interstellar.

Announcements:

Locus Foundation is in danger of going under, call for funding.



Elizabeth is in hardcore trivia league. Has invites.

Paul has Ken Liu books.

Courtnei will be reinvigorating her recommendations list. Looking for recs for 2017.

Mike Walsh has no books, but Australia, a land full of flora and fauna that wants to kill you, has vegemite ice pops. Paul said, another thing trying to kill us.

Meeting adjourned 9:45.

Attendance: Courtnei Y. Burlison, Paul Haggerty, Kimberly Hargan, Frances Holland, Bill Lawhorn, Sam Lubell, Bob Macintosh, Candy Madigan, Walter Miles, Sarah Mitchell, Mike Taylor, Elizabeth Twitchell, Michael Walsh, Ivy Yap, Walter Miles, and Sander Olson.