

Metro Area Personal Computer Club

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Since 1982



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Monthly Newsletter

M.A.P.C.C.

May 2010



Secretary, Dee Hindman

Minutes of April 20th Meeting

Dean and Pat Return
Kevin: Newest Member

The meeting opened at 7:05 with the initial drawing producing \$15.00 to be shared by Dean Cumpston and our Treasury, \$7.50 each. We welcomed Dean & Pat Cumpston back into the group. They had health issues that kept them from attending the past few months. Happy to see you're both doing better.

We also welcomed our newest member, Kevin Holloway, of Council Bluffs. Kevin has been 'checking up' on us by reading our monthly newsletters on our club web site. Glad to have you aboard, Kevin.

Dee read the past Minutes and Mary Alice read the Treasury Report. Both accepted as read, with 14 members in attendance.

Election Month guaranteed the existing slate of officers yet one more year of job security. See how lucky you all are... welcome back William, Lynn, Mary Alice and ME:

We discussed having the Club Picnic earlier this year. It was decided to shoot for Sunday, August 29th, at Haworth Park in Bellevue from 1-5 P.M. Mary Alice was to check availability of the shelter for that date.

The Demo was offered by Joe, who showed us Microsoft's newest operating system, Windows 7. Very Interesting.

Since Mary Cavallaro was not present at the March meeting, we awarded TWO Gold Dollars to Larry Puls for the 'Stick-Around' drawing. The meeting closed at 8:20 P.M. See y'all next month.

Submitted by Secretary, Dee Hindman

The Price is Right --\$00.00!--

Visit <http://www.inbox.com/products/> for a variety of FREE computer software including 'Sticky-notes' like you saw at last month's demo. Some free items offered on this site are:

**Zoner Photo Studio
Organizer
Online Storage
Mail Hosting
Photo Display Site
Sticky Notes (for Vista or XP)**

A sign spotted at a recent antique tractor Show:



Photo Editing Software and More

Interest was shown at last month's meeting in software for editing photos, including the ability to control contrast, brightness, red-eye, cropping and all things necessary for making better photos of your pictures. There are several very good programs available on the web for doing all the above and more, and the nice thing about it is much of the software is FREE! One such program is Picasa. <http://picasa.google.com/thanks.html>

Picasa and Picasa Web Albums

Together, Picasa & Picasa Web Albums make it easy to organize, edit and share your photos.

When you launch Picasa, you can immediately organize and edit the photos on your hard drive. Picasa can also help import pictures from your camera.

Try sharing pictures online with Picasa Web Albums. To get started, simply select photos that you'd like to share, and press the 'Upload' button.

Get Started with Picasa Web Albums

Try adding name tags to your photos on Picasa or Picasa Web Albums. Click "Unnamed People" in Picasa to get started. **Go to: <http://picasa.google.com/thanks.html>**

(Editor's Note: for more FREE software just type in "free photo software" in your favorite search engine. You'll be pleased with what's available out there at no cost.)

When Insults Had Class:

"I feel so miserable without you; it's almost like having you here."

Stephen Bishop

"He is a self-made man who worships his creator."

John Bright

"I've just learned about his illness. Let's hope it's nothing trivial."

Irvin S. Cobb

"Why do you sit there looking like an envelope without any address on it?"

Mark Twain

"Some cause happiness wherever they go; others, whenever they go."

Oscar Wild

"He has no enemies, but is intensely disliked by his friends."

Oscar Wild

"He loves nature, in spite of what it did to him."

Forrest Tuckeann

Does that mean LAZY?

A man told his doctor he wasn't able to do all the things around the house that he used to do.

When the exam was complete, he said, "No Doc, I can take it. Tell me in plain English what is wrong with me."

Well, in plain English," the doctor said, "you're just plain lazy!"

"Okay, okay," said the man, "Now, just give me the medical term so I can tell my wife."

From Jessie's Kitchen

Editor's Note: Jessie fell and injured her leg. In her absence, Fred Veleba submitted this month's recipe. Get well quick, Mom!
Thanks Fred.



"Mom Brant"

Apple Crepes

Ingredients:

- 5/8 cup matzo cake flour
- 1 T sugar
- 1/2 tsp. salt
- 3 eggs
- 1 1/2 tsp vanilla extract
- 3 T. unsalted margarine, melted
- 1/2 c. water
- 1/2 c plus 1T non-dairy creamer
- 2 T lemon zest
- 2 T vegetable oil



Cooking Directions

For the crepes:

1. Combine the flour, sugar and salt.
2. Place all liquid ingredients in blender and pulse to mix. With the motor running, pour in the flour mixture. Scrape down the sides and blend again to thoroughly mix, about 20 seconds. The batter should be about the consistency of heavy cream. Stir in the zest. Cover and chill for at least one hour before using (or up to 24 hours).
1. Pour a small amount of vegetable oil into the crepe pan and wipe out with a paper towel. You will not have to grease the pan again.
2. Place the pan over medium heat. When the pan is hot, add 2 to 3 tablespoons of the chilled batter. Lifting the pan off the burner, swirl the batter around the pan to form an even, very thin coating. The first side will be golden in about 1 minute. Loosen lightly with the edge of a spatula and flip to cook the second side for about a minute. Don't worry if the first couple don't turn out-- That seems to happen to everyone as you become used to the temperature of the pan and just how to swivel your wrist to swirl the batter. I usually count on throwing the first few out.
3. Transfer each completed crepe to a rack to cool and proceed with the next. If you are making the crepes for future use, when cool - layer them with waxed paper and freeze or refrigerate.
4. To Fill: Spread 1 rounded tablespoon of filling across the middle of the crepe and fold in half and then into quarters. Put in a buttered baking dish, overlapping the fans as you go. Crepes can be prepared to this stage, well wrapped and refrigerated up to 24 hours in advance.
5. To bake: Pre heat oven to 400°. Drizzle folded crepes with 3 tablespoons melted margarine (sprinkle of ginger or cinnamon or sugar depending on filling). Bake in pre-heated oven for 10 to 12 minutes, until bubbling. Serve two or three crepe fans per person dusted with powdered sugar and garnished with berries, shaved chocolate, non-dairy whipped cream. Makes 16-20, 6 inch crepes.

At Sunday School they were teaching how God created everything, including human beings. Little Johnny seemed especially intent when they told him how Eve was created out of one of Adam's ribs. Later in the week his mother noticed him lying down as though he were ill, and she asked, "Johnny, what is the matter?" Little Johnny responded, "I have a pain in my side. I think I'm going to have a wife!"



From the Office of the President

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One Step After Another

During the week of the meeting my van gave up completely. I had a radiator leak and the radiator fan stopped. To top it off I borrowed Cheryle's dad's car and the power steering went out on it! We put it in the repair shop so we could have a vehicle to do our paper route with. It sure is hard to do a paper route without a vehicle!

Week-days we do approximately 82 World Heralds and 72 Nonpareil. Then Friday through Sunday we do 75 Nonpareil. On Sunday we deliver 245 World Herald papers. Since we have no vehicle Cheryle and I walk from our house to her dad's house, which is quite a distance but it's good exercise for us. After all, before cars we use to walk every where.

Hope to see you all at the next meeting. Thanks for a wonderful year and may this be our best year ever. Let's invite people to come and enjoy our Club meetings so we can let them enjoy the topics that we would like to share with them. I want to thank Joe for the wonderful demo on Windows 7.

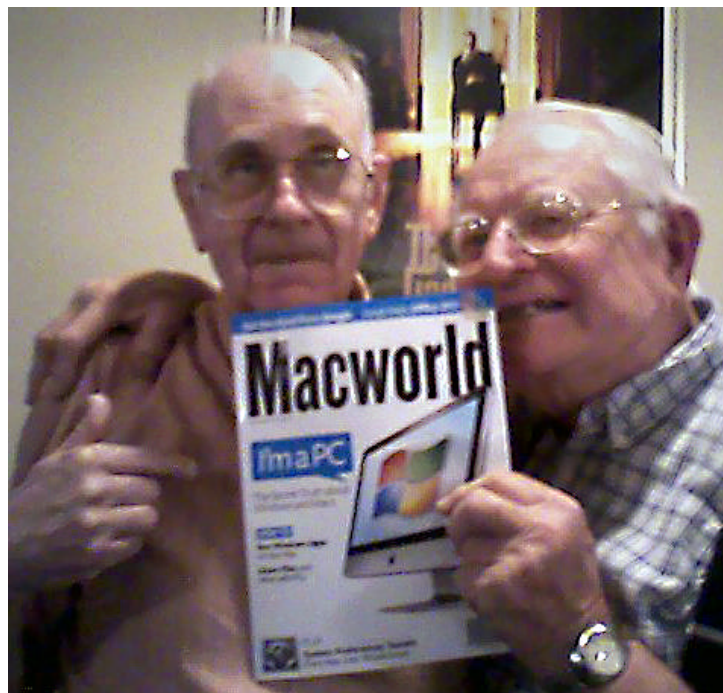
..... WILLIAM LEVI PENNINGTON

'General Fred Custer' is delighted with Macworld Magazine!

Chief Librarian Lem McIntosh presents fellow club member Fred Veleba with the latest MacWorld magazine.

"Chief" Lem realizes that at our club meetings Fred must feel like General Armstrong Custer surrounded by all those wild Window's Indians at the Battle of Little Bighorn. The Mac magazine makes Fred feel a little more at home.

(Editor: See what we do to make all our members happy? Thanks Lemmo)



Cell phone photo by Tammy Cooper