

Main Bridge

Newsletter for the USS INDIANAPOLIS

April 2014



March Meeting

Our meeting at the Patriots Grill was a very nice one. We had 6 crew members and 2 visitors for our meeting. The food was very good too. Blair Riley won the door prize.



Bowling Fun time

Our annual Bowling Event at the Beech Grove Bowl turned out to be a fun time for

everyone. Lots of bowling and pizza helped too. Cindy J. won the door prize. There was only time to bowl just 2 games per bowler. Nine people didn't bowl.

Adult Bowlers

1st place, Andy Sams (289 for 2 games)

2nd place, Kevin Walker (281 for 2 games)

3rd place, Misty Jackson (249 for 2 games)

4th place, Alex B. (211 for 2 games)

5th place, Mouse Davis (185 for 2 games)

6th place, Michael B. (183 for 2 games)

7th place, Mark B. (164 for 2 games)

8th place, Mary B. (154 for 2 games)

9th place, Cindy J. (118 for 2 games)

Teen Bowlers

1st place, Taylor (182 for 2 games)

2nd place, Lucas (168 for 2 games)

3rd place, Tiffy (118 for 2 games)

4th place, Omega (42 for 2 games)



Food Donations

On March 27, we dropped off the food donations to the Garfield Park Baptist Church Food Pantry. They were really happy and I think surprised to see us.



Helena Rozhenko's Rokeg Blood Pie

Unlike my own blood pie, a lighter, sweeter version of the homeland recipe that I prepare for B'Elanna, Mrs. Rozhenko's blood pie is heavy and meaty. It's especially made for growing Klingon boys who need their iron. You can make version of what Mrs. Rozhenko served Worf by using veal kidneys and top-round or sirloin beef roast baked into a pie pastry with lots of brown gravy made from the blood. It's an intense meat pastry, not to be served to the squeamish, but tasty.

2 pounds top-round or sirloin beef roast
1 pound veal kidneys

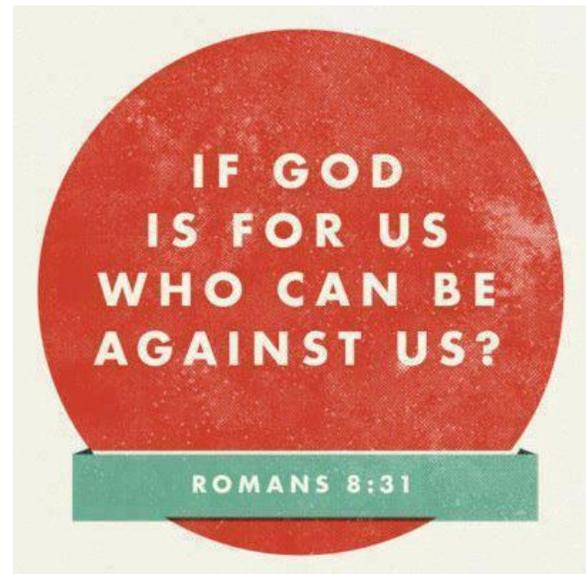
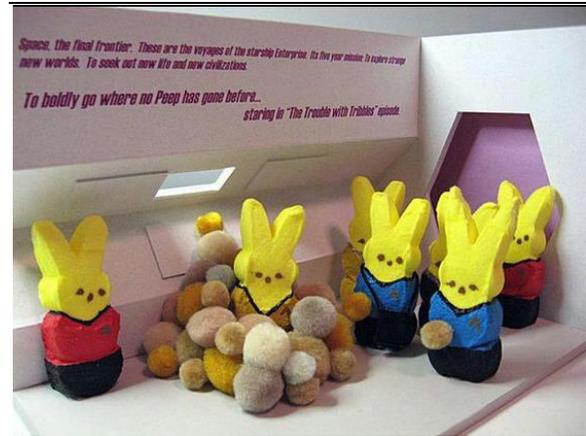
2 cups beef gravy or 2 cups beef stew with veggies removed
1 12-ounce bottle domestic or imported dark beer
4 cloves garlic
2 cups flour, seasoned with 1/8 teaspoon garlic salt and
1/4 teaspoon celery seed
1/4 cup (1/2 stick) salted butter, melted
Tabasco sauce, cayenne pepper, or paprika to taste

Preheat oven to 375 degrees, and skin, then wash kidneys. Slice them very thin and set aside while you slice the beef roast very thin as well. Save any blood. Saute the kidneys very briefly in a skillet with melted butter until they just begin to turn color, about 2 minutes. Set aside while you roll the beef in the seasoned flour. Now in a greased deep baking pan arrange your beef and kidney slices in any order you like, making sure to mix them so the flavors blend. Cover with thick brown gravy or stew stock and any blood you've reserved. Pour in your bottle of beer. Cover the pan with aluminium foil and bake for 2 hours at 375 degrees. Remove from oven, let pan cool slightly, and replace the aluminum foil with your pastry crust. Raise the oven heat to 400 degrees. Return pie to oven and cook for another 15 minutes, just enough to brown the crust. Serve with Klingon bloodwine or ale. Serves approximately six.



Klingon Bloodwine

Klingon bloodwine is exactly what says it is: fermented blood and sugar. To make an excellent re-creation of Klingon bloodwine, you can use straight up "Just Cranberry" from Knudsen sweetened to your own taste with Welch's pure dark grape juice. If you want to lighten the color of the cranberry juice just a bit, use Welch's white grape juice. Want it to have some nice floating red corpuscles? Run fresh or frozen cranberries or red raspberries through your blender and add them to your juice. That makes it fresh and sweet, the way Worf drinks it.



Happy Easter to everyone!

