

SOUTHERN CONNECTICUT MENSA CHRONICLE

If you or someone you know would like to be a speaker at our monthly dinner, please contact Jim Mizera at 203-522-1959 or Jmizera@hotmail.com. The dinner is held the third Saturday of the month.

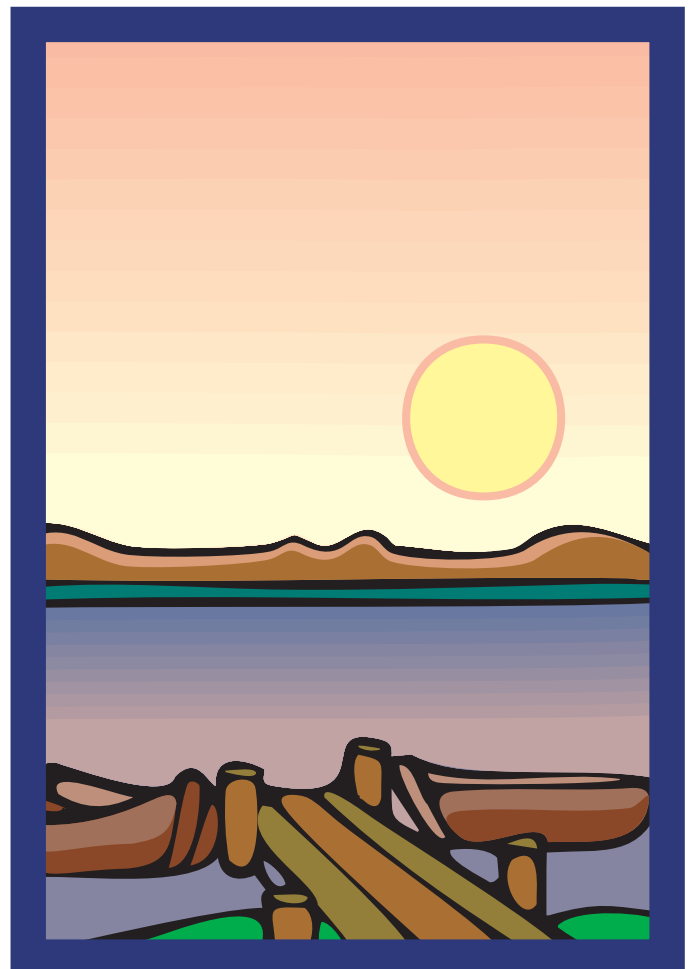


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going back to 2000 are available on the Internet at <http://scm66.org> (Note: this is a new URL). You can download the latest e-mail version of the Chronicle there, as well as previous issues. All issues are in read-only Adobe Acrobat format so there is no chance of viruses accompanying the files.

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Southern CT Mensa is looking for an Activities Coordinator. If you would like to fill this position, please contact President Rick D'Amico at usamarbiol@aol.com

SCHEDULE OF CHAPTER EVENTS - JULY

Friday, July 11, 7:00

Southern CT and Western MA Joint Dinner

Monthly dinner at the Old Sorrento Restaurant, Newtown Road, DANBURY, CT. Interested Mensans should contact Ward Mazzucco at (203) 744-1929, ext. 25, wjm@danburylaw.com, or Rev. Bill Loring at (203) 794-1389, frbill@mags.net.



Saturday, July 19, 6:30

Monthly Dinner

"A VISIT TO THE PHILLIPINES." Author and Southern CT Mensan Jerry Brooker will do a presentation on his trip to the Phillipines. TONELLI'S RESTAURANT, 41 Grassy Plain St., Bethel, CT 06801. Dress is casual. Before the presentation, we will enjoy dinner. Choose what you like from the menu; restaurant adds tip onto the bill. You can bring a donation of money or food to benefit the Connecticut Food Bank. Contact Jim Mizera, jmizera@hotmail.com, 203-522-1959, for information and reservations. Guests are welcome.

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Restaurant review: <http://acorn-online.net/acornonline/bestbets/bbets05-04-21.htm>. If you have suggestions for other places we can meet or how we can run our dinners better, please contact chapter President Rick D'Amico at usamarbiol@aol.com.

FROM STAMFORD:

1. Take I-95. Merge onto US-7 Connector NORTH via EXIT 15 toward NORWALK.
2. Take US-7 Connector to MAIN AVE / US-7. Continue to follow US-7 North about 2 miles.
3. Turn LEFT onto US-7 / CT-33 / WESTPORT RD & continue to follow US-7 about 5.5 miles.
4. Turn RIGHT onto SCHOOL ST / CT-107 / CT-57. Follow CT-107 about 1.5 miles.
5. Turn SLIGHT RIGHT onto REDDING RD / CT-107. Follow REDDING RD. 5.7 miles. REDDING RD becomes CT-53. Go about 3 miles to the Restaurant, on the left at 41 Grassy Plain St. Bethel, CT 06801-2001

FROM BRIDGEPORT:

1. Take CT-15 SOUTH / MERRITT PKWY Exit 44 toward CT-58 / FAIRFIELD / REDDING.
2. Turn LEFT onto CONGRESS ST.
3. Turn RIGHT onto BLACK ROCK TURNPIKE / CT-58. Follow CT-58 about 15 miles.
4. Turn LEFT onto CT-302 / MILWAUKEE AVE.
5. Turn LEFT onto GREENWOOD AVE / CT-302 and go about 1.5 miles.

If you wish to comment on articles or submit material, please write or e-mail Jim Mizera at PMB #181, 7365 Main St., Stratford, CT. 06614-1300, Jmizera@hotmail.com. E-mail submissions are preferred. Please include your name, address, and e-mail address or telephone number. Anonymous material will be rejected, although names will be withheld on request. Items will be returned if accompanied by a self-addressed, stamped envelope. Currently, the deadline for postal submissions is the 15th of the month preceding publication, and the 20th of the month for e-mail submissions.

6. Turn SLIGHT RIGHT onto GRASSY PLAIN ST / CT-53. Go about .1 miles to the Restaurant, at 41 Grassy Plain St.

FROM HARTFORD & I-84:

1. Take I-84 to Exit 5, the Route 53 exit.
2. Take Route 53 south about 3.3 miles.
3. Tonelli's Restaurant is on the right, shortly before the light and intersection.

TENTATIVE SCHEDULE OF EVENTS FOR AUGUST

Friday, August 8, 7:00

Southern CT and Western MA Joint Dinner

See above for details

Saturday, August 16, 6:30

Monthly Dinner

See above for details

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CONNECTICUT AND WESTERN MASSACHUSETTS CHAPTER UPCOMING EVENTS

This is not a complete listing WE - Weekly Event, ME - Monthly Event, YE - Yearly Event CT & W. Mass Calendar Editor Gisela Rodriguez, (860) 872-3106, email: lilith@snet.net.

Mensans on the Radio:

C&WM Mensan Janine Bujalski is on the air-waves every 1st & 3rd Friday 6-10 a.m. on 89.5FM, WPKN in Bridgeport, CT. There is a limited internet broadcast - about 25 can listen simultaneously at www.wpkn.org. From 6-9 AM there's jazz, blues & music from Brazil and from 9-10 AM the music is from Louisiana, mostly Cajun & zydeco.

C&WM Mensan Will Mackey is hosting Friday evening Classics from 4:00 p.m. until 7:00 p.m. weekly on 91.3 FM, WWUH, in West Hartford. The name of the program is "What You Will" and its focus is chamber music.

For event listings in the Media, leave a message for me by the 10th of the previous month at (860) 872-3106 or email Lilith@snet.net Subject: Calendar There's also the [CWM-Announce] upcoming events reminder email list, which I send out *approximately* weekly. Subscribe and unsubscribe options are located at <http://lists.us.mensa.org/mailman/listinfo/cwm-announce> for your convenience. And any Mensan who wants to notify their fellow Ms about any late-breaking event s/he wants to share with our delightful chapter, please email me ASAP with the details and I'll get it out to the list. You may also check the website www.cwm.us.mensa.org for our calendar updates.

JULY

3, 10, 17, 24 Thursdays 7:00 pm

Scrabble

(ME) at Emmanuel Synagogue, 160 Mohegan Drive, West Hartford. Ellen Leonard, 860-667-1966 (Please call first to make sure this is happening today, canceled on Jewish holidays.)

4 Friday 5:30 pm

Happy Hour in Wallingford

(ME, 1st Fridays) Ann Polanski (contact her at 203-269-4565 or ann.polanski@rfsworld.com) hosts us upstairs at George's II Restaurant, 950 Yale Avenue, Wallingford, CT 06492 Phone: 203-269-1059. Directions: Exit 66 off Wilbur Cross Parkway. Turn left (south) onto Rte 5. Take first left that's not a highway entrance onto Yale Avenue. George's II is in the Yale Plaza on the right.

9 Wednesday 5:30 pm

Happy Hour in Branford

(ME, 2nd Wed) Donovan's Reef 1212 Main Street, Branford Conn. 06405. The Donovan's Reef <http://donovans-reef.com> web site has a small map, and here are some directions with distances - from I-95 take exit 54/Cedar Street. Go south on Cedar Street crossing Rt. 1/Boston Post Road for about 0.5 mi. to Rose Street. Take a left on Rose and go 0.25 mi. to a driveway on the right which has a low sign that says "1188 - 1238" where you will enter a parking lot for a number of businesses in a complex known as Lockworks Square. Drive part way through the lot and look for Donovan's Reef on the left. Locals can also enter Lockworks Square from the Ivy Street side just off of Main Street where Shoreline Foods faces Ivy. The lounge is on the left inside. I'll see about a table reservation and will likely have an "M" sign visible. We start around 6. I'm told there is some sort of daily bar goodie along with any menu items that you may want to order. Donovan's phone number is 203-488-5573. Questions? Contact Joe Wonowski at 203-785-2998 weekdays, and 203-457-9770 evenings. Hope to see you there!

11 Friday 6:30 pm

Diner Dinner

(semimonthly, 2nd and 4th Fridays) at Olympia

Diner, Rte 5, Newington, just north of the Berlin town line and North East Utilities. Menu ranges from toasted cheese sandwich to steak and fish dinners. Basic bar menu available, no happy hour prices, but the food is good and very reasonable. Questions? For info, contact Howard Brender at 860-635-5673 or howiebren@aol.com Subject: Diner Dinner

12 Saturday 1:00-5:00 pm

Almost Bastille Day Free Mensa Chapter Picnic

Come one, come all! Hot dogs, hamburgers, the fixings, potato salad, macaroni salad, soft drinks, water and good companionship and conversation. It is at the Veterans of Foreign Wars in Manchester where we have the delicious monthly breakfasts. The VFW has an excellent bar with very reasonable prices for alcoholic drinks. Call Bill Vincent (860) 646-3007 for directions or find directions below.

17 Thursday 6:30 pm

Pioneer Valley Dinner

(ME, 3rd Thursday)) at The Student Prince at 8 Fort Street in Springfield, Mass. We welcome all comers, even those from south of the border. :-). Since I will need to make a reservation at the restaurant, folks will need to RSVP by January 14th to Ian Fraser ianfraser@usa.net

21 Tuesday 6:35 pm

Mensa Goes to a Ballgame

Meet Tom Thomas in New Britain Stadium in Section 213, about four rows from the top, for a minor league baseball game between the New Britain Rock Cats and the Reading Phillies. Arrive early to allow for parking lot inefficiencies. More info at tom.thomas@the-spa.com or www.rockcats.com.

25 Friday 5:00 pm

Happy Hour

(ME, 4th Friday) Colonial Tymes, 2389 Dixwell Ave, Hamden. Located about 1/2 mile north of Exit 60, Wilbur Cross Parkway. We are now reserving the middle tables on the left as you walk in the bar. Dinner is a possibility if enough people are interested. Come on down and join us this month, we'd love to see ya. Contact Gail Trowbridge

25 Friday 6:30 pm

Diner Dinner

(semimonthly, 2nd and 4th Fridays) at Olympia Diner, Rte 5, Newington, just north of the Berlin town line and North East Utilities. Menu ranges from toasted cheese sandwich to steak and fish dinners. Basic bar menu available, no happy hour prices, but the food is good and very reasonable. Questions? For info, contact Barb Holstein at 860-632-7873 or 860-793-4410 or email BarbCPA@att.net, Subject: Diner Dinner

30 Wednesday 12 noon

Middlebury Lunch

(ME, last Wednesday) at Maggie McFly's in Middlebury, visible on the right from Rte. 63 just south of the Rte 63 and Rte 64 intersection. This intersection is at the end of a long ramp at Exit 17 on Rte 84 west. From this exit, turn left at the 63/64 intersection. If you use Exit 17 on Rte. 84 east (heading toward Hartford), turn left off the exit ramp and see Maggie McFly's on your left. Contact Richard Fogg at 860-274-2370 for more info.



REGIONAL GATHERINGS

SEPT. 12-14

**COLLOQUIUM 2008,
TRACKING GRANNY'S GRANNY:
THE GENEALOGY QUEST**

will take place SEPT. 12-14 in Salt Lake City. Spend a weekend in this world-renowned center of genealogical research, where you'll find millions of historical records at your fingertips. Attend sessions given by specialists in the field, covering the methodology and accuracy of your research, solving problems related to evidence and dead-end leads, and using the Internet to your best advantage. Join your fellow Mensans to discover new techniques, share your stories, and learn how to pursue your own unique family history. Here is a list of Colloquium speakers confirmed to date:

Christine Rose will present Problem Solving: Strategies for Success Colleen Fitzpatrick will present two program, A Different Kind of DNA Talk and You Will Never Look at Your Old Photos the Same Way Again!

James W. Warren will present If Your Ancestors Had Email featuring stories of the weird and wonderful discoveries genealogists make and what can be learned from them.

Sharon Carmack will present He Lived, He Married, He Died...But I Want More!

Colloquium 2008 will be held at the Hilton Salt Lake City Center. Mensan registration is \$170 through April 30. To learn more about the program and to register, visit www.colloquium.us.mensa.org.

Jill Beckham, Foundation Director

jillb@americanmensa.org

817-607-0060 x 5509

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Register at www.colloquium.us.mensa.org)

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*FROM THE REGIONAL VICE CHAIRMAN**LORI NORRIS**RVCHAT*

\$4.019 - the price of a gallon of gas this morning. And we're planning on beginning our coast-to-coast driving trip in less than three weeks. What are the odds that the high gas prices will keep everyone else off the road and away from the tourist attractions we want to visit? One can always hope.

Ron and I and other Mensan friends are looking forward to the Denver Annual Gathering ^ so many things to do, games to play (maybe some of the new MindGame winners), speakers to enjoy and learn from, old friends to catch up with, and many new friends to meet and get to know. The AG will be five days packed with activities; if it is anything like last year's AG, we'll need a couple of days to recuperate. But since we'll be leaving from the AG to do some camping in the Rockies, I'm sure we'll be able to find some time for relaxing. A good book and a hammock will solve this problem.

During our summer trip, I'm hoping to attend a few Mensa events around the country. I've been checking out a few local group calendars and newsletters and it appears that we may be able to hit a games night at the end of June and hopefully a couple of events in July. Haven't really seen much for August yet. We hope to finish up August by visiting Mensa friends near Montreal (and maybe Toronto) before heading

to Tanglewood for Beethoven's Symphony No. 9.

With this column I mark one full year as your RVC. For the most part it has been a very rewarding job. With help from many volunteers, we held a successful Leadership Development Workshop and another is in the planning stages for fall 2009, to be hosted by Mensa of Northeastern New York. I've attended three RGs at which I've hosted RVC rap sessions and had surprisingly large and inquisitive audiences. We've begun the process of separating Maine Mensa from New Hampshire Mensa and I along with many members look forward to completing the change later this year. I have had the opportunity to meet many of you at RGs or other events or via e-mail and have enjoyed those occasions. However, it has not been a complete bed of roses. There have been a few problems, which I have worked on with local members. Serving on the American Mensa Committee (AMC) over the past year has also brought challenges and delights. I look forward to the remaining year of this term and, hopefully, to a second term (2009 election).

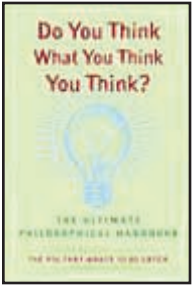
Happy Fourth of July to you and enjoy your summer.

Lori

If you wish to comment on articles or submit material, please write or e-mail Jim Mizera at PMB #181, 7365 Main St., Stratford, CT. 06614-1300, Jmizera@hotmail.com. E-mail submissions are preferred. Please include your name, address, and e-mail address or telephone number. Anonymous material will be rejected, although names will be withheld on request. Items will be returned if accompanied by a self-addressed, stamped envelope. Currently, the deadline for postal submissions is the 15th of the month preceding publication, and the 20th of the month for e-mail submissions.

BOOK REVIEW

Rick D'Amico



Do You Think What You Think You Think?
THE ULTIMATE PHILOSOPHICAL HANDBOOK
 by Julian Baggini

Julian Baggini is a British writer who specializes in philosophy. He has written a number of books, including *The Pig that Wants to be Eaten* and *99 Other Thought Experiments*, the book for which he is probably best known.

Be prepared - reading this book is not a passive activity. Baggini gives us a dozen philosophic quizzes, and you'll need a pen (or pencil - if you're unsure of yourself) to record answers. Expect to do a lot of page flipping to score yourself.

I think the author's intent is to make readers uncomfortable with their beliefs. When I took the philosophical health check in the first chapter, I was surprised to find a number of tensions or inconsistencies in my beliefs. However, I got perfect scores in the next two tests for logic, so I felt vindicated.

The next couple of chapters are about the Deity, and I thought it was a bit of a mistake to try to mix religion with secular philosophy. Baggini doesn't seem to consider that much of religious belief is necessarily dogmatic and faith-based.

A chapter on taboos examines gray areas of right and wrong. It makes it clear why certain types of behavior should be prohibited, but gets a bit muddled when it comes to "victimless" wrongs.

The author quizzes us about morality, art appreciation, ethics, the survival instinct, freedom, and facts about philosophy. On the final quiz, my results told me that what I know about philosophy isn't worth knowing. However, Baggini concedes that the evaluation is opinionated and judgmental.

I was immediately attracted to this book because of its title. However, I was quite disappointed with the book's substance, most of which resembled pop psychology more than deep thought. I rarely pan a book outright, but I must do so in this case. It's fun, in the sense that a parlor game might be, but like a game, it's not to be taken seriously.

Paperback: 192 pages
 Publisher: Granta Books (2 Oct 2006)
 SBN-10: 1862079161

THE JUNE DINNER

EASTERN LONG ISLAND WINE COUNTRY

When you think of wines, you probably think of French, Italian, Spanish, or Californian wines. But Long Island? Yes, over the last three decades, eastern Long Island has become a local wine center, with 60 vineyards and over 1.2 million visitors to its wineries each year. At our June dinner, our chapter President Rick D'Amico told us about this surprising boom in Long Island wines, how and why the island has become a miniature wine mecca, and how wine-makers produce wine.

THE BEGINNINGS

Rick got a look at the burgeoning Long Island wine industry as he worked on the island for the last two decades. The story of eastern Long Island's vineyards, he told us, begins with its agriculture. Before the 1970s, Long Island had farms but no wineries. The farms were a staple of the region's economy for three centuries, but after World War II, they began to die out. There were 3,000 farms on Long Island in 1950, but that number dwindled below 1,000 over the next half-century. The land simply became more valuable for homes, factories, and offices. Farmers found that their children didn't want to take over the family farms, preferring to commute to New York City for more lucrative careers. The farmers were left land rich but cash poor. What could they do? Many sold off their land to developers. But others pursued a different option.



In 1973, Alex and Louisa Hargrave started the first winery on Long Island - Hargrave Vineyards in Cutchogue. They had to start from scratch. As Rick explained, *vitis vinifera*, the European grape species, had never been grown successfully anywhere on the east coast of the U.S. But Long Island does have some advantages for growing. Eastern Long Island branches into two forks, the Northern Fork of the island and the South Fork, which align roughly with the New Haven-New London area here across the Sound. The two forks give the land a moderate temperature. Hence, its growing season is forty days longer than Massachusetts' and its climate and rainfall are similar to France's. Its soil is alluvial and much less rocky than the ground in other eastern states. It lacks the hills of the leading wine regions, but parts of it have bluffs, the broad, steep faces of a hill. This deflects air across the vineyards. The Hargraves capitalized on the geography, and added hard work and shrewd promotion. In 1975, they opened their winery to the public, creating a market by hosting wine tasting parties and encouraging visitors with the novelty of their idea. They pioneered wine making on eastern Long Island and others soon took up the challenge.

In 1979, Pindar in Peconic became the second winery on the island. Today, it stands as the oldest Long Island vineyard under continuous family ownership. It is famous for the artistic labels on its bottles and for some of its brands like Sweet Scarlett. The son of Pindar's founder, started his own vineyard in 1994, Duck Walk Vineyards of Water Mill in Southampton. Rick showed us a photo of its beautiful vineyard with classic architecture, which draws big crowds to its wine tastings.

In 1982, another Cutchogue winemaker debuted, Pelligrini. They were the first Long Island wine producer to automate their grape picking. They built a roster of well-liked red wines and reached out to the public with tours, seminars, and cooking shows.

THE VINEYARDS TODAY

Starting from nothing, the wine industry of Long Island has come a long way. Rick rattled off

some impressive statistics on its growth. From the first vineyard in 1973 of 17 acres, the industry has blossomed to 60 wineries spanning 4000 acres, ranging in size from 2.5 acres to over 500 acres. Long Island produces 1.2 million gallons of wine a year of many types - red, white, rosé, Chardonnay, Cabernet, merlot, pignon noir, and more. 35 of the vineyards are open to the public. Along with the quantity, there is quality. At the New York State Food and Wine Classic, Long Island wines won 121 of the 513 medals awarded, including Best Red, Best Cabernet Franc, and Best Merlot.

Long Island will probably never rival France or California in wine sales. Its wines are not widely distributed nationally - they're hard to find even in Connecticut. The area's wine entrepreneurs haven't made profits; Pindar, Rick noted, is probably the only Long Island vineyard operating in the black. "Lot of guys just want to have name on label," he said. Most growers just have turned a hobby they love into a business. But it is a business no one would have thought possible on Long Island fifty years ago, one that has generated enthusiasm among the natives, and added a sparkle and charm to the land.

MAKING THE WINES

The Long Island vintners are new practitioners of a fine old and sophisticated art, one that requires a careful sequence. Rick outlined the 11-step program wine growers follow to make wine. First they must do the fieldwork - plant the vines, grow them, and harvest. Then they crush the grapes to produce must - the grape juice. Next, growers ferment the wine - they let yeast turn the sugars into alcohol. Then comes raking - separating the pomace (the skins, pips, and stems) from the must. Another type of fermenting, malolactic fermenting, follows. Here the producers use natural bacteria to convert the harsh, bitter malic acid into the milder lactic acid. Now, the wine is ready for aging - workers clarify the wine and put it in casks or barrels and let it mature to stabilize the taste. Finally, they bottle it, and do test tasting. This is the basic procedure to make wine but making white, or rosé wines require slightly different steps along the way.

Red wines are diverse and they can match any food. They are a good source of antioxidants due to their tannins. To make red wines, wine-makers separate the must from the skins, stems, and pips by pressing it after the first fermentation. Dark grape skins give red wines their color, so the longer the skins are left in contact with the juice, the darker the wine.

White wines must be carefully prepared because air is their enemy. Vintners have to add must before exposing white wines to air. When they are fermented, only must is used - no stems, seeds, or skins at all.

Remember Cracklin' Rose, the Neil Diamond hit song of the 1970s? The song took its name, Rick told us, from the rosé wine that lonely souls drowned their sorrows in on a Saturday night. Rosé or blush wines are pink-colored. They are made three different ways. In the skin contact method, rosé wine is the primary product. The vintner crushes red grapes but leaves the skin in contact with the juice for only two or three days. The skins are removed before fermenting so the tannin does not saturate the juice with its red color and taste. In the second method, bleeding, the winemaker removes pink juice as a byproduct from red wine, the primary product, and ferments it separately. The third method, blending, simply mixes red wine with a white wine to give it a pink color. Rick and many others regard this as "cheating" that produces an inferior wine.

Is aging a wine necessary? No, Rick said, but it is usually considered an asset. California wines, although well regarded, don't age that well. Wines age differently; some just survive but others improve. "It's really a matter of taste," Rick stated. "You really don't know until you open the bottle."

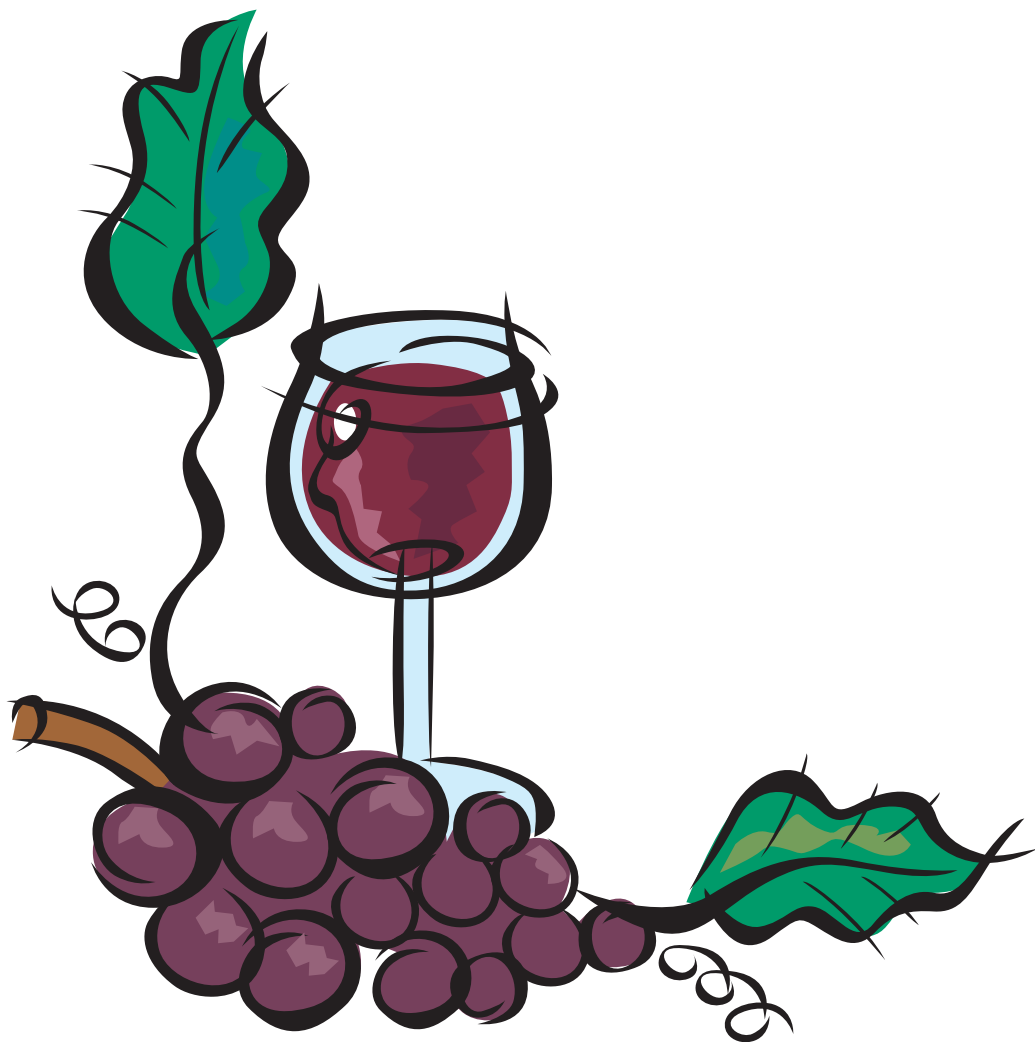
Rick gave us some Long Island wines to sample and we found the red wine sweet, a pleasant after dinner dessert. This is typical of Long Island reds, he pointed out. Afterwards, he gave a quiz on Long Island wines and one of our members was lucky enough to win a free bottle.

Long Island wines are improving and growing more popular. They are not household names but they are no longer a novelty. Their variety is increasing, as the vintners experiment to create a special style. Some of their wines have found their way into Manhattan restaurants and gained the attention of reviewers in wine magazines. If they continue to improve the quality and consistency of their offerings, they may produce the vintage wines of tomorrow.

We learned quite a bit about Long Island's vineyards from Rick's presentation; it captured the flavor of Eastern Long Island's wine country and its surprising emergence on the wine scene. If you'd like to get a first-hand look and learn

more, you can tour the wineries. Thirty-five of the vineyards are open to the public, so there are plenty of places to visit. Rick gave the phone number of one tour group, Long Island Wine Tours, 631-924-3475. You can get a complete listing of the wineries by visiting www.liwines.com.

NEXT MONTH, we will visit another interesting area. Come hear author and Mensan Jerry Brooker tell us about his recent trip to the Philippines. Jerry will have some slides of his tour and some interesting stories. Set aside Saturday, July 19, to attend our next monthly dinner.



GOOD WINE CHEAP

(and good food to go with it)

This past May, the Boss and I visited Italy as part of a tour named "A Taste of Tuscany and Umbria". Well, this trip was much more than taste. We visited wineries, attended cooking classes, had numerous gourmet meals and saw beautiful landscapes, architecture and art. The Italian people are wonderful hosts. And, they have a confident sense both of their extensive history and of a present that is meant to be lived well and to the fullest.

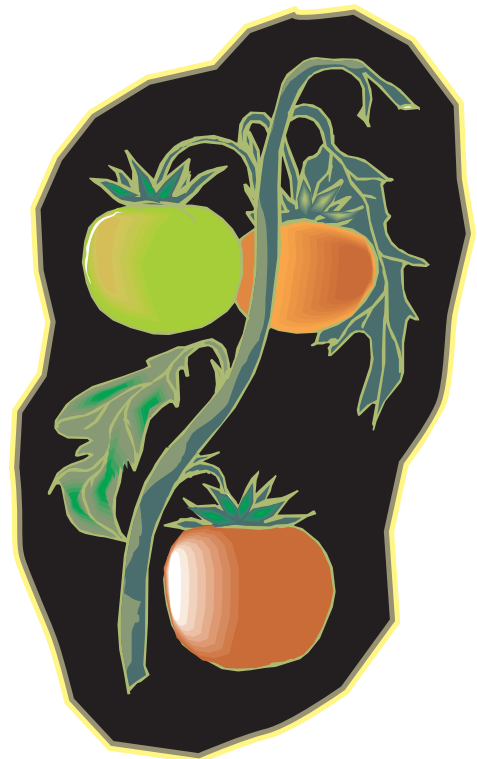
You quickly recognize the difference in the priorities and pace of Americans and Italians in a typical day. So let's start with "lunch" (always one of my favorites). In the U.S. lunch is something that we often rush through so that we can get back to work. In Italy it seems to be a much more relaxing social event, to be savored and enjoyed.

Our first exposure to this Italian phenomenon was in Northern Tuscany near the city of Lucca at Fattoria Colle Verde, a winery and olive oil producer. After a tour of the winery and olive oil production facilities, we sat down alfresco (No not that guy Al upstairs in the contracts office.). We sat at tables under a grape arbor well provisioned with bottles of their red and rose' wines, their own olive oil, balsamic vinegar and copious amounts of wonderful Tuscan bread. It seemed like a promising start. Then we were asked to fill our wine glasses (Not much encouragement required here.) Each table was presented with a bowl or "bouquet" of cut vegetables including tomatoes, carrots, celery, scallions, peppers and fennel. Each of us was then instructed to prepare a personal dipping sauce to taste in a small bowl using olive oil, balsamic vinegar and salt and pepper (simple enough). The bread, the vegetables, the olive oil and wine made a very nice first course. Then came plates of pecorino cheese, and thinly sliced (and delicious) prosciutto, salami and mortadella. Of course, with the bread, the vegetables, the olive oil and wine, this made for a very nice second course (Are you seeing a pattern here?). At the same time the cheese and meat came out, a bowl of Tuscan beans was

served. The beans are good as a side dish or slathered on the bread with a little more olive oil (definitely a pattern). This process, with abundant conversation and more wine, took place over about an hour and a half. It was ever so nicely topped off with some "dolce", biscotti dipped in Vin Santo, a sweet dessert wine. The key to the success of a simple meal like this is first, the quality of the ingredients, and second, taking the time to enjoy it.

Unfortunately I have not yet been able to find the wines from Fattoria Colle Verde in the U.S.A. It might be true that the Italians keep the best wines for themselves. Therefore the wine highlighted this month is another Tuscan wine, the 2006 Santa Cristina from Marchesi Antinori of Cortona. This red wine combines the rich fruit of the Sangiovese grape (90%) with the smooth, almost sweet, tannins of Merlot (10%). This wine is widely marketed and a real deal for \$8 to \$10 a bottle.

John Grover is a member of Mensa of Northeastern New York. He lives with his wife Sharon in the Hudson Valley of New York.



PUZZLES & QUESTIONS

(Answers may be in next month's Chronicle.)

1. Name the member nations of OPEC.
2. What is the toughest package to open?
3. How many refugees are there in the world?
4. In Greece, how far is Athens from Sparta?

ANSWERS TO LAST MONTH'S PUZZLES:

2. Name the metallic elements.
 A: Lithium, beryllium, sodium, magnesium, aluminum, potassium, calcium, scandium, titanium, vanadium, chromium, manganese, iron, cobalt, nickel, copper, zinc, gallium, rubidium, strontium, yttrium, zirconium, niobium, molybdenum, technetium, ruthenium, rhodium, palladium, silver, cadmium, indium, tin, antimony, caesium, barium, lanthanum, hafnium, tantalum, tungsten, rhenium, osmium, iridium, platinum, gold, mercury, thallium, lead, and bismuth.
4. What is the average age of cars on U.S. roads?
 A: According to R. L. Polk & Co., an automobile research company, the median age of cars on U.S. roads in 2006 was 9.0 years. In 1990, the median age of the U.S. fleet was 6.5 years, and in 1969, it was 5.1. There are over 250 million cars in the U.S., and only about 4.3% of them are scrapped a year, a percentage that has been declining.
6. How many legs do centipedes have?
 A: Most centipedes have about 35 pairs of legs. Some have as few as 15 pairs while others have as many as 173 pairs. Centipedes are generally about 1 1/2 inches long but some species are 7 inches in length.

SUDOKUGRAMS

by Alan Stillson and Frank Longo

Alan Stillson is the long-time puzzle editor for Greater Los Angeles Area Mensa and author/co-author of seven official American Mensa puzzle books. Sudokugrams is an American Mensa puzzle book by Alan Stillson and Frank Longo (Sterling Publishing, 2007). It's the first sudoku variation book to combine Logic (Sudoku) with Language (anagrams). Sudokugrams was reviewed in the March, 2008 Bulletin and will be presented in a program at the 2008 AG.

Logic and Language Linked! A sudoku variation that truly combines logic and wordplay.

The rules of Sudokugrams (see <http://sudokugrams.com> for more details and sample puzzles) in a nutshell:

1. Fill in the empty squares with the letters in the Letter Pool, using each letter only once.
2. Make sure there are no repeating letters in any of the rows, columns, or heavily outlined 2 x 2 boxes.
3. Form twelve different sets of four letters in the rows, columns, and 2 x 2 boxes so that each set can be anagrammed (unscrambled) into a common, clean, non-capitalized word.

		M	
E	C	A	
R		S	A
W			E

Letter Pool: **T H I N K E R**

Answer on page 13

NOTED AND QUOTED

Whatever limits us, we call Fate.

- Ralph Waldo Emerson, (1803 - 1882)

Art enables us to find ourselves and lose ourselves at the same time. -Thomas Merton, (1915 - 1968), Trappist monk, poet, and author

Life is too short for traffic. - Dan Bellack, author

We forget our faults easily when they are known to ourselves alone.

- Francois de le Rochefoucauld, (1613 - 1680)

When tillage begins, other arts follow. The farmers therefore are the founders of human civilization. - Daniel Webster, (1782 - 1852)

Without fanaticism we cannot accomplish anything. - Eva Peron, (1919 - 1952)

The universe is like a safe to which there is a combination. But the combination is locked up in the safe. - Peter de Vries, (1910 -), U.S. novelist

An editor is someone who separates the wheat from the chaff and prints the chaff.

- Adlai Stevenson, (1900 - 1965)

Those who never retract their opinions love themselves more than they love truth. - Joseph Joubert, (1754 - 1824), French essayist and moralist

The highest form of vanity is the love of fame.

- George Santayana, (1863 - 1952)

What we call human nature is actually human habit. - Jewel Kilcher, (1974 -), U.S. singer, songwriter

We cannot do everything, but we must do everything we can. - Glenn Pace

Your life is none of your business. - Anonymous

Be a lamp, or a lifeboat, or a ladder. Help someone's soul heal. Walk out of your house like a shepherd.

-Jalaluddin Rumi, (1207 - 1273), Persian poet and mystic

The tide always comes back in.

- Norman Vincent Peale, (1898 - 1993)

Don't be yourself. Be someone a little nicer.

- Mignon McLaughlin, (1913 - 1983), U.S. journalist and author

Keep breathing.

- Sophie Tucker, (1884 - 1966), U.S. singer, comedienne

If you cannot lift the load off another's back, do not walk away. Try to lighten it. - Frank Tyger

A man's house is his castle.

- Edward Coke, (1552 - 1634), English jurist

It is not giving children more that spoils them; it is giving them more to avoid confrontation.

- John Gray, (1951 -), U.S. psychological author

We tend to overestimate the effect of a technology in the short run and underestimate the effect in the long run.

- Roy Amara, (1925 - 2007), engineer, futurist

Don't follow people. Follow truth.

- Alan Cohen, motivational speaker and writer

Quality means doing it right when no one is looking. - Henry Ford, (1863 - 1947)

I have need to be all on fire, for I have mountains of ice about me to melt. - William Lloyd Garrison, (1805 - 1879), U.S. editor and abolitionist

Solution to Sudokugram puzzle on page 12

I	T	M	R
E	C	A	H
R	E	S	A
W	N	K	E

Letter Pool: **T H I N K E R**

Across: TRIM, EACH, EARS, KNEW
Down: WIRE, CENT, MASK, HEAR
Boxes: CITE, HARM, WREN, SAKE
Note: Other anagrams like ACHE are okay

CHAPTER NOTES

Southern CT Mensa is looking for an Activities Coordinator. If you would like to fill this position, please contact President Rick D'Amico at usamarbiol@aol.com

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If you or someone you know would like to be a speaker at our monthly dinner, please contact Jim Mizera at 203-522-1959 or Jmizera@hotmail.com. The dinner is held the third Saturday of the month.

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Please allow four weeks for the change in MENSA Bulletin (the National Magazine) delivery, and eight weeks for the Chronicle Remember to give your membership number to facilitate this process (This number appears on your membership card and labels affixed to the Chronicle and MENSA Bulletin.)

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Fax: 817-649-5232
E-mail: AmericanMensa@mensa.org
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LIST OF SOUTHERN CONNECTICUT MENSA OFFICERS

President	Rick D'Amico	203-368-2778	usamarbiol@aol.com 1353 Brooklawn Ave. Fairfield, CT 06825
Vice-President	Jim Mizera	203-522-1959	Jmizera@hotmail.com PMB #181, 7365 Main St. Stratford, CT 06614-1300
Treasurer	Paul Passarelli	203-846-1623	Paul@solarandthermal.com 44 Ellen St Norwalk, CT 06851-2520
Secretary	Amy Harold	203-261-6517	amyharold@earthlink.net 110 Bart Rd. Monroe, CT 06468-1117
Editor	Jim Mizera	203-522-1959	Jmizera@hotmail.com PMB #181, 7365 Main St. Stratford, CT 06614-1300
Publisher	Amy Harold	203-261-6517	amyharold@earthlink.net
Web Master	Thomas O'Neill	203-336-5254	Doctec@optonline.net 68 Pierce Ave. Bridgeport, CT 06604-1607
Ombudsman	Gary Oberst	203-853-1810	gary@oberstlaw.com 111 East Ave. Norwalk, CT 06851-5014
Membership Officer	Jim Mizera	203-522-1959	Jmizera@hotmail.com
Reg Vice Chairman	Lori J. Norris	401-781-3247	lorijnorris@hotmail.com http://region1.us.mensa.org/