

SPECIAL ISSUE: *All Recipes!*

NEFFER ANOTHER BAD BATCH

WHERE IS
MY DINNER?



Easy Cook-For-Yourself Tips For Fans!

TIGHTBEAM

The Springboard of Ideas

TABLE OF CONTENTS

3—Introduction

4— Drinks & Potions

- Witches Fruity Love Potion (SH)
- Muskonovich (DS)

5— Side(arm)s:

- Samwise's Wild Rice & Mushroom Dressing (CM)
- A Fan, a can, a Plan Soup (CM)
- Planet Terrain (SH)

6— Spices & Sauce(r)s

- Romulan Ale BBQ Sauce (DS)
- Taco Spice Must Flow (DS)

8— Main Curses

- Weird Chicken (CM)
- Targchops in Na'ran Butter (DS)
- Spacey Spicy Orange Beef (CM)

- Speared Knight Casserole (SH)
- Chicken Carbonite (DS)
- Blue Sun Pork & Kraut (LS)
- Bloodwine Curry (CM)

12— Desserted Planet

- Mars Landscape (SH)
- Beam Me Up Cookies (DS)
- Rocket Fuel (SH)
- Cinderella's Carriage (CM)
- Lime Lycanthropy Pie (CM)
- Black Hole Cupcakes (CM)
- Space Debris Cake (DS)
- Flying Saucer Cookies (DS)
- Booberry Crisp (DS)

17—Nefferland

18—Submission Guide

19—Membership Form

2013 Officers

David Speakman
President

Directorate

George Phillies, (Chair)
Ruth Davidson, Sarah Harder, Jon Swartz, Holly Wilson

Treasurer

William Center

Editorial Cabal

EDITOR IN CHIEF

David Speakman

PAST-EDITOR ADVISORS

Ruth Davidson

Heath Row

REVIEWS SECTION

Heath Row, Editor

PUBLISHER/ DISTRIBUTOR

David Speakman

SUBMISSIONS

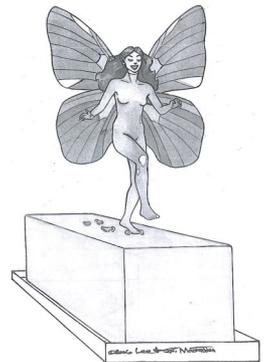
All submissions are to be sent to the editorial cabal via email at:

cabal@n3fmail.com

unless otherwise noted.

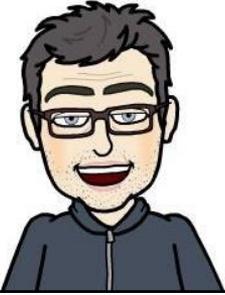
For more information:

http://n3f.org/submissions



Tightbeam (Hyperspace Tightbeam), No. 267, October 2013, ISSN 2329-4809. Published by The National Fantasy Fan Federation. A one-year subscription is \$18 in the United States and its possessions, payable in advance in U.S. funds. This issue was started in July, 2006, and completed on Sept. 26, 2013. The editors were David Speakman and Ruth Davidson. The editor of the next issue is David Speakman. Submissions may be emailed to him at cabal@n3fmail.com or via U.S. mail to: David Speakman, PO Box 1925, Mountain View CA 94042. All opinions herein are those of the writers and do not necessarily reflect the opinions of other members of N3F except where so noted. **Submission deadline for the next issue of Tightbeam is October 15, 2013.** This non-commercial zine is published through volunteer effort.

Letter from the Pres.



From the back burner...

This issue of Tightbeam is a special publication that's been stewing on the back burner in the N3F Editorial Cabal for more than 7 years. Inspired by the 1986 special publication, *Neffers a Bad Batch*, a collection of desserts

and party food by then members, in 2006 for new volume to honor the 20th anniversary of the original publication, **Ruth Davidson** started collecting recipes with art donated by **Lee & JJ MacFadden** and **Sarah Harder**.

After slow cooking until tender, the issue is ready to be served up. Recipes by Sarah Harder (SH), David Speakman (DS), **Carla Hall Minor** (CM), **Laura Straub** (LS), **Becky Bame** (BB), and **Cynthia Trujillo** (CT).

Keep getting your geek on,
David Speakman



Alton Dragoncook



ART CREDITS

Angel Gonzalez Prego

1, 3

David Speakman

3, 17

Lee & JJ MacFadden

2, 10, 14, 15, 20

Sarah Harder

3, 4, 5, 7, 8, 11, 12, 13, 16



Cover Art:
by Angel Gonzalez Prego

COPYRIGHT NOTICE

All material in this issue, unless expressly noted otherwise, is contributed for one-time use only in this publication in its various print and electronic forms. All other copyrights are retained by the contributor. Reproduction, distribution, or republication of any portion of this publication in any media is prohibited without express permission of the current (at time reproduction is to me made) president and directorate of N3F or the original copyright holder.

DRINKS & POTIONS

INGREDIENTS

- 1 c. pineapple juice
- 1 c. orange juice
- 1/2 frozen banana (chunks)
- 1 c. pineapple sherbet
- 1 1/2 c. frozen mango slices

Witches Fruity Love Potion

(Mango Tango Smoothie)

By Sarah Harder

Pour all liquid ingredients into a smoothie maker. Add all frozen ingredients. Blend at LOW/DISPENSE setting for 30 seconds then blend at HIGH setting until smooth. While the machine is running, move the stir stick around counter-clockwise to aid mixing. Serve immediately. Makes 3-5 servings.

Muskonovich

By David Speakman

Happy death stomach rot for those cold winter nights:

Amateur version:

- 3 parts Metaxa
- 1 part Cointreau
- 1 part sour mix
- on the rocks

Professional version:

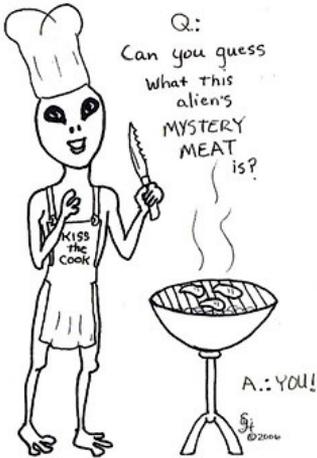
Metaxa straight up with a sour look on your face to anyone who asks what Metaxa is.

Shot version:

- 3 parts Metaxa
- 1 part Cointreau
- 1 slice orange sprinkled with sugar (Mixed drink garnish style)

Option 1 (Amateur drinkers): Drink shot, bite into orange to quell nausea.

Option 2 (Professional drinkers): Drink shot, silently wonder what the orange slice is for. Leave it untouched to avoid getting fingers sticky.



INGREDIENTS

- Metaxa liquor
- Cointreau liqueur
- Fresh orange slice, halved
- Sugar

SIDE(ARM)S

Sam Gamgee's Wild Rice and Mushroom Dressing

By Carla Hall Minor

In a large nonstick pan. Swirl in the oil, then add the mushrooms, onions, green pepper, and celery. Sauté till the onions are translucent, bell pepper is soft, and the mushrooms have released some liquid.

Add 3 cups of broth; bring to a boil. Stir in rice; reduce heat and simmer covered till rice is tender (35-45 mins) Set aside. Just before serving, add 1/4 broth and simmer till hot through. Toss with green onion, parsley, and pepper

NOTE: This freezes very well.

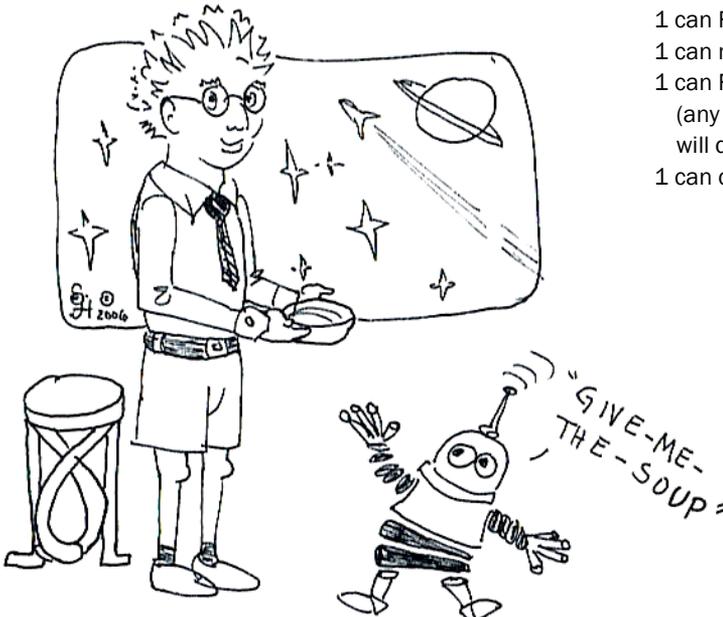
INGREDIENTS

- 2 tsp oil
- 1 12-oz pkg white mushrooms, chopped
- 2 large onions, chopped
- 1 green bell pepper, chopped
- 1 celery stalk, chopped
- 3 1/4 cup chicken broth
- 3/4 c wild rice
- 1 small bunch green onions, chopped
- 2 tbs parsley
- pepper to taste

A Fan, a Can, a Plan Soup

By Carla Hall Minor

Mix un-drained cans and heat through.



INGREDIENTS

- 1 can Veg-All
- 1 can creamed corn
- 1 can Ro-Tel
- 1 can minestrone
- 1 can Ranch Style Beans (any chili-flavored beans will do)
- 1 can chicken broth

Space Scout earning his cooking starbadge.

INGREDIENTS

2 cans albacore tuna in water
2 celery stalks, chopped
1/2 Hot house cucumber, chopped
1 Pippin green apple, chopped
3 green onions, chopped
1 Roma tomato, chopped
1/2 c. chopped walnuts
21 Seasoning Salute, to taste
Organic Mayonnaise, to taste
1-2 Kosher dill pickles, chopped

Planet Terrain

(Ultimate Tuna Salad)

By Sarah Harder

Adapted from a Trader Joe's recipe:

Mix all ingredients.

Serve on any delicious bread of your choice, or serve inside a hollowed out tomato on a bed of lettuce for appealing salad.

Note: 21 Seasoning Salute is found at Trader Joe's Grocery. If there isn't one in your area you may omit or substitute with a another seasoning of your choice.

SPICES & SAUCE(R)S

Romulan Ale BBQ Sauce

(Bottle of beer BBQ sauce)

By David Speakman

INGREDIENTS

1 medium onion diced
2-3 tsp minced garlic (one clove) - to taste
1 cup ketchup
1/4 cup tomato paste
1/4 c packed brown sugar
1-2 teaspoons pepper/chili sauce (Tobacco, siracha, those Taco Bell packets you've been saving, etc.) - to taste
2 tsp pepper
1/2 c apple cider vinegar
2 TB canola oil
1 bottle beer(whatever is left in your fridge - 3/4 cup bourbon works, too)

I spent an extended 5-day stay in Las Vegas over New Years 2013 - a sort of ad-hoc mundane con with a few congoing friends I've picked up over the years. When we got back, we found that someone (a friend who looked in on the pets while we were gone) left a few beers in our fridge. The rule in my house: the longer you leave food in my fridge, the more likely it becomes part of a recipe.*

(MSG free, lower carb/fructose compared to bottled BBQ sauces ... not gluten free)

In a medium sauce pan over med-high heat, fry 1/2 of the minced onion in oil until it is burned dark brown (this gives the "smoke flavor")

Turn heat to medium, add the rest of the ingredients. Cook, stirring occasionally until the mixture reduces to the consistency of a thick gravy and all ingredients are thoroughly cooked.

Great with pork or beef. Will keep for a week in the fridge, indefinitely if you freeze it.

**Note: All the alcohol will evaporate during the simmering/boiling process.*

Taco Spice Must Flow

(All-Natural no-MSG Taco Seasoning)

By David Speakman

Sometimes life gives you lemons - like an allergy to monosodium glutamate (MSG) - which is included in most store-bought taco seasoning mixes. I developed this recipe because I am married to someone who gets week-long migraines from MSG poisoning, but loves home made taco night.

Makes about 3 ounces (enough for 2 pounds - or more—of meat.

Directions:

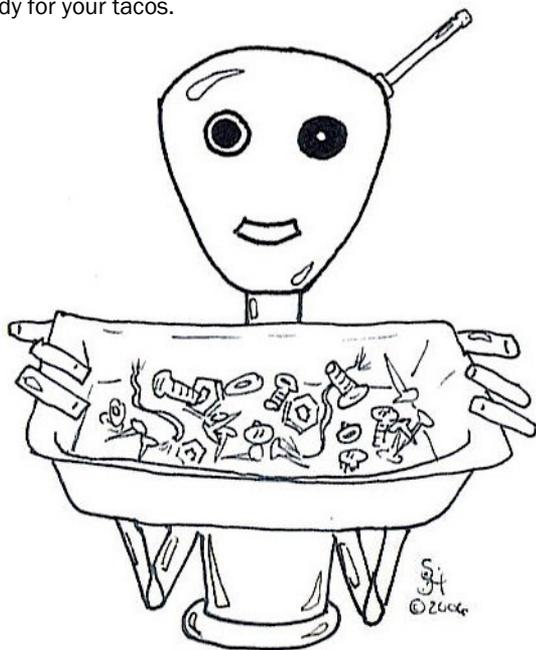
In a small bowl, mix all ingredients together. Store in an airtight container. Will keep as long as any other spice keeps on the shelf.

To Use:

Use up to 3 Tablespoons of this mix for every pound of browned, ground or shredded meat. In frying pan with browned meat, add right amount of mix and 1/2 cup of water per pound of ground meat. Stir until mixed. Cook over medium-high heat until the water evaporates. Then, it's ready for your tacos.

INGREDIENTS

- 3 tablespoons chili powder
- 1 1/2 tablespoons ground cumin
- 1 tablespoon sea salt
- 1 tablespoon black pepper
- 1 1/2 teaspoon paprika
- 3/4 teaspoon garlic powder
- 3/4 teaspoon onion powder
- 3/4 teaspoon crushed red pepper flakes
- 3/4 teaspoon dried oregano



"This cake is
So good it makes
me want to
slash, stab and
kick it up a
notch!"



Emeril
Warriorchef

"Just like grandma used
to make!"

MAIN COURSES (OF COURSES)

Weird Chicken

By Carla Hall Minor

INGREDIENTS

4 skinless boneless chicken breasts
1 can cola
1 cup ketchup

Don't be chicken about trying this one!

Stir the cola and ketchup together and place with chicken in a large skillet or stockpot. Heat to boiling, cover and simmer till chicken is firm and flakes with a fork.

Uncover and continue cooking till sauce is a desired thickness. You'll find it's a delightful, teriyaki sauce!

Serve with rice.

Targchops in Na'ran Butter

(Peppery Apple Butter Pork Chops)

By David Speakman

INGREDIENTS

4 boneless Pork Chops
(about 1-inch thick)
2 cups Apple Butter
1 small diced onion
1/2 teaspoon pepper
1/4 tsp salt (or to taste)

After a visit to my family, I came back from Indiana one year with this HUGE jar of homemade Amish Apple Butter. It was about a half gallon of the stuff. It looked so good on the store shelf, so we brought it home with fond memories of childhood Apple Butter sandwiches. After just one of those soggy-bread sandwiches, the Apple Butter got pushed back far into the fridge, banished ... taunting me to find a better use for it.

Here's what I came up with.

BONUS: it uses only a few ingredients and is so good, it was demanded I make it again.

Preheat oven to 375-400 degrees, depending on your oven.

Arrange boneless pork chops in a small baking dish (a VERY light use of no-stick spray on the edges will help with cleanup).

Mix diced onions, apple butter, pepper and salt together in a small bowl and spread over the top.

Bake until meat is done, about 45 minutes to an hour. (Extra baked sauce makes a delicious au jus glace sauce)



Spacey Spicy Orange Beef

By Carla Hall Minor

A recipe for the more ambitious chef, but well worth the work! You will need a big stockpot.

Heat oil over medium heat.

Add chilies, orange peel, and garlic; sauté till peel is lightly browned.

Add carrot and beef; sauté till beef is brown on the outside.

Stir in 1 cup orange juice , broth, soy sauce, liqueur, and honey. Bring to a boil.

Cover, reduce heat, and simmer 1 hour and 10 minutes.

Combine water and cornstarch and add to beef mixture.

Cook till thickened to taste.

Serve over rice.

NOTE: Save time and work by buying carrots pre-sliced.

INGREDIENTS

4 tsp peanut oil
6 dried red chilies
1 orange, peeled and juiced
2 garlic cloves (or 2 tsp minced garlic)
5 cups sliced carrots
3 pounds lean stew meat
2 cups squeezed orange juice from orange, add water if needed
1 cup broth
2/3 cup low sodium soy sauce (Kikkoman's the best)
2 tbs Cointreau or Grand Marnier orange liqueur
2 tbs honey
6 tbs water
4 tbs cornstarch

Speared Knight Casserole

(Yo! Joe! [Sloppy Joe] Casserole)

By Sarah Harder

Cook & drain pasta.

Brown meat, add sloppy Joe mix, tomato paste, tomato sauce and 1 cup water (cook as directed on the mix packet). In a greased 2 1/2 quart dish layer half the pasta, half the cottage cheese, half the meat sauce. Repeat. Top with cheese. Bake at 350 degrees for 40-50 minutes. {Recipe can be doubled.}

Tip: For extra goodness add a half cup to a cup of additional cheddar cheese in the middle layer (on top of the meat sauce).

INGREDIENTS

8 oz shell or elbow macaroni
1 envelope sloppy Joe mix
1 pound ground beef, cooked & drained
1 can (6 oz) tomato paste
1 can (8 oz) tomato sauce
1 cup water
16 oz cottage cheese
1 cup grated cheddar cheese

Chicken Carbonite

(Chicken Carbonara)

By David Speakman

INGREDIENTS

- 1 lb. pasta (spaghetti, macaroni, shell, your favorite kind – it doesn't matter ... but do not use egg noodles)
- 4 strips bacon, cooked to crispy and crumbled
- 1 med. onion, diced or chopped to taste
- 1 1/2 c. milk, half & half or heavy cream (milk is healthier – cream tastes better – can add 2 tbs butter to milk)
- 2 chicken breasts, cut in bite-sized strips
- 2 tbs. butter (optional)
- 1/2 c. grated Parmesan cheese
- Salt and pepper, to taste
- 4 egg yolks

I developed this recipe as an easy way to cook a good filling meal in less than 30 minutes.

This is a filling meal that is delicious and easy to make on a cold winter day when you have had a long day at work and have to cook dinner for the family. Most of the ingredients are usually found – unused – in most people's kitchens.

AND it makes a great use for leftover Thanksgiving turkey if you sub it for the chicken called for in the recipe.

Cook pasta in boiling water for about 10 minutes.

Meanwhile, in large saucepan fry the bacon over medium high heat until crispy. Drain off some drippings, so as not to deep fry the chicken but leave enough for the flavor and to grease the pan, add onions – cook until they start to turn clear. Add chicken, stir and cook over medium high heat until the chicken just turns white (the onions should start to brown around the edges). Do not overcook the chicken – it will cook again later. (this whole frying process usually takes about 10 minutes)

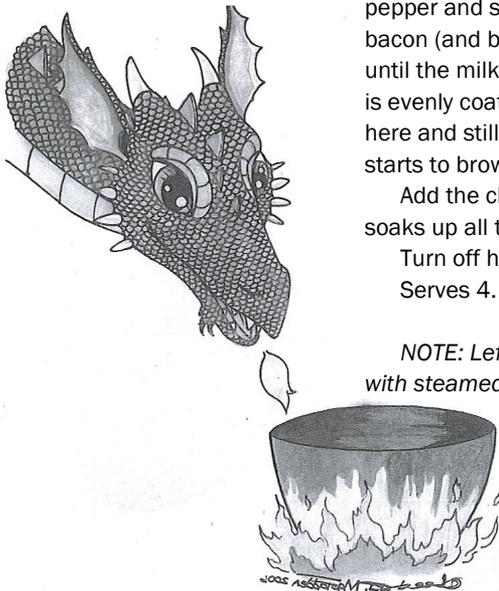
DIRECTIONS

Drain pasta. Replace pasta back into pot used to boil it. Once chicken/onion mix is ready, pour it over the pasta. In a mixing bowl, blend well the milk (or cream) and egg yolks, pepper and salt. Add the milk-egg mixture and crumbled bacon (and butter) to the pasta; stir over a medium heat until the milk-egg sauce starts to simmer and chicken-pasta is evenly coated with sauce. (chicken will finish cooking here and still be tender) Do not worry if some of the pasta starts to brown.

Add the cheese and mix well, stirring until the cheese soaks up all the sauce and/or starts to melt.

Turn off heat, stir well. And scoop into serving dish.
Serves 4.

NOTE: Leftovers freeze and microwave well. Goes well with steamed broccoli and garlic bread.



Blue Sun Pork & Kraut

(Mama Straub's Pork & Sauerkraut)

By Laura Straub's via her mom, Mary Straub

[This recipe that the Mary Straub, mother of Laura used to make. It is very German, of course – with an Asian twist believe it or not. It also looks like a recipe for someone who doesn't mind spending time in the kitchen preparing a meal as it takes more than 3 hours from start to finish. - ed]

Place sauerkraut, sliced onion and sliced apple in a pot. Bring to a boil then simmer on low heat for 2 hours.

About 15 minutes before the sauerkraut time is up, in a lightly-oiled large frying pan, thoroughly brown pork. Sprinkle with soy sauce. Pour cooked sauerkraut over the pork. Cover and simmer for 1 hour. Add water as needed.

Serve with mashed potatoes.

Bloodwine Curry

(Beet and lentil curry)

By David Speakman

This is a good recipe for people who garden and like to grow beets, but don't know what to do with them once they are harvested.

DIRECTIONS

Step 1: Bring lentils, water and turmeric (and bouillon cube) to boil in large pot. Reduce to simmer, stirring occasionally.

Step 2: While lentils simmer, pop mustard seeds in a lightly-oiled frying pan. This will change the flavor. The seeds will be popped when you smell a rich, nutty aroma. Add onions and garlic (and chicken) and sauté until onions start to become translucent.

Step 3: Add ingredients of the frying pan to the lentil pot. Add beets and crushed pepper and cook on medium-low heat for about 10 minutes or until lentils start to dissolve. (The beets, which will have a potato flavor and texture, will change the color of the curry from yellow to a rich orange-brown.)

Step 4: Serve hot.

INGREDIENTS

- 1 jar (16-oz) of sauerkraut
- 1 pound pork chops or "country-style" pork ribs
- 1 apple cored, peeled and sliced
- 1 onion sliced
- 1 tablespoon soy sauce



INGREDIENTS

- 2 cups lentils (1 16-ounce bag)
- 8 cups water
- 1 tablespoon turmeric
- 3-4 large beets, peeled and large diced
- 1 large onion large diced
- 5 cloves garlic (crushed) [2 teaspoons bottled crushed garlic]
- 2 tablespoons cumin
- 1 tablespoon coriander
- 1 large chicken breast (or block of tofu) cut into bite-sized chunks
- 1 veggie or chicken bouillon cube
- 2 tablespoons black/brown mustard seed (optional)
- 10 Crushed dried red chili's (optional)
- Salt to taste

DESSERTED PLANET

Mars Landscape

INGREDIENTS

- 1 can (regular size, about 15 oz.) pumpkin (NOT pie filling)
- 1 box spice cake mix
- 1 bag chocolate chips (optional)
- Cream cheese frosting (optional)

(Spicy Pumpkin Bars)

By Becky Bame

Mix together the can of pumpkin and spice cake mix. Batter will be lumpy somewhat lumpy and NOT runny. Add the chocolate chips. Put into a baking bar pan and bake according to the directions on the cake box. Once cooled you can frost with the cream cheese frosting.

Beam Me Up Cookies

(Best and easiest no-bake chocolate oatmeal cookies)

By David Speakman

INGREDIENTS

- 1 stick (1/2 cup) butter or baking margarine
- 2 cups sugar
- 1/2 cup milk (may use skim if you wish)
- 4 tablespoons (1/4 cup) bakers' powdered cocoa (may use more if you like a bitter, darker chocolate flavor)
- 1/2 cup peanut butter (creamy) [add another tablespoon if you use chunky]
- 3 to 3 1/2 cups of dry quick-cooking (not instant) oats
- 2 teaspoons vanilla

Growing up, these were my favorite cookies - and they are so fun to make. No oven required - and they are gluten free. There are three VERY important things to remember about this recipe:

DO NOT overcook

DO NOT use "instant" oatmeal

DO NOT use "spreadable" or "lite" butter or margarine
Otherwise it is easy.

Add first four ingredients into a large sauce pan. Bring to a rolling boil for no more than one minute. Just enough to melt the butter and dissolve the sugar so the granules disappear. (DO NOT OVERCOOK) Remove from heat.

Stir in peanut butter and vanilla until thoroughly mixed. Stir in the oats until evenly covered. Spoon onto wax paper and let cool to set.



Rocket Fuel

By Sarah Harder

Pour soy milk in blender, add other ingredients, blend well. You may vary ingredient amounts to taste. I usually eyeball it myself.

Ruth, I have art so far to go with every one of my recipe's - and then some.

I'll send more recipe's later. Have you gotten a good response?

"Warrior Chunks" or Pineapple Cake (a Weight Watchers recipe)

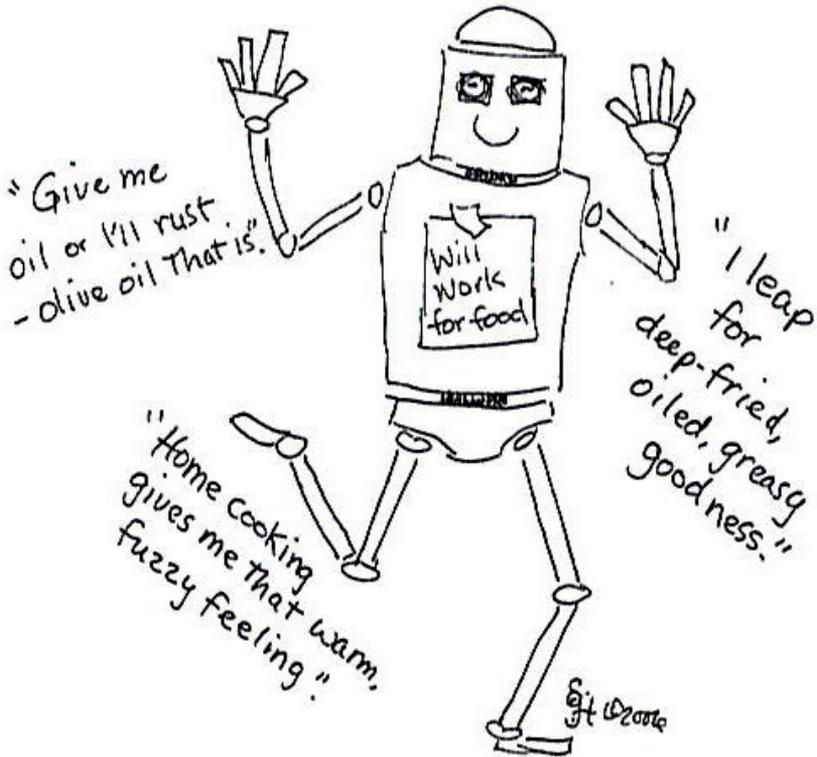
1 can (regular size, about 15oz) diced pineapple
1 box yellow cake mix

Mix together and bake in a loaf pan (or regular cake pans) according to the directions on the box of the cake mix. Needs no frosting and you've just made a yummy cake without the oil.

Note: this recipe is adjustable. You may substitute Pineapple for your favorite can of soda

INGREDIENTS

2 c. vanilla soy milk
1 banana
1/2 c. blueberries
1 c. strawberries
1 tsp. vanilla



Cinderella's Carriage

By Carla Hall Minor

INGREDIENTS

- 1 can plain pumpkin (do not use pumpkin pie filling!)
- 1 small pkg sugar free instant vanilla pudding mix
- 1 10 oz tub fat free or sugar free Cool Whip
- pumpkin pie spice to taste

Stir all ingredients together and chill till you're ready to serve it.

This makes a very good pie filling, but freeze it at least overnight.

Garnish with red sugar crystals, black jelly beans, or cinnamon candies, but only till midnight!!

Lime Lycanthropy Pie

By Carla Hall Minor

INGREDIENTS

- 1 carton of lime yogurt
- 1 small box of lime jello
- 1 10 oz tub Cool Whip
- 1 9 inch graham cracker pie shell

Stir first three ingredients together till well blended. Pour into pie shell and freeze till firm. Garnish with green jelly beans, lime peel curls, or wolf hairs!

NOTE: You can use fat-free and sugar free ingredients if desired, with no adjustments.

Black Hole Cupcakes

(Black Bottom Cupcakes)

By Cynthia Trujillo

INGREDIENTS

Filling:

- 1 - 8 oz pkg of cream cheese (softened)
- 1/3 c. Sugar
- 1/8 tsp. Salt
- 1 large egg (beaten)
- 1 c. Semi-sweet chocolate chips

Cupcakes:

- 1 1/2 c. All purpose flour
- 1 c. Sugar
- 1/4 c. Unsweetened cocoa powder
- 1 tsp. Baking soda
- 1/2 tsp. Salt
- 1/3 c. Vegetable oil
- 1 T. White vinegar
- 1 tsp. Vanilla extract
- 1 c. Water

Preheat oven to 350 degrees.

Prepare filling: beat all together adding chocolate chips in last. (Add egg just before chips).

Prepare cupcakes: Sift together dry ingredients and then add oil, vinegar, vanilla, and water.

Fill cupcake liners 3/4 full with cupcake batter then add about 2 Tablespoons of filling to each one.

Bake 20 minutes or till done.

Makes about 16 regular size cupcakes.



Space Debris Cake

(Pepsi-Cola Cake with Broiled Peanut Butter Frosting)

By David Speakman

This oddly made but surprisingly delicious cake and frosting recipe is a great addition for any white trash or hillbilly-themed party. It's actually best made the day before and served at room temperature.

DIRECTIONS CAKE:

Preheat oven to 350. Grease and flour 9X13X2 inch pan.

Combine flour and sugar in large bowl.

Melt butter, add cocoa and Pepsi. Pour over flour and sugar mixture, and stir until well blended.

Add buttermilk, beaten eggs, soda, and vanilla. Mix well.

Stir in marshmallows. (It will look like a very weird mixture by this point.) Pour into prepared pan.

Bake 40 minutes.

Remove cake from oven and frost while still warm.

DIRECTIONS FROSTING:

Cream butter, sugar, and peanut butter.

Add milk and stir well. Add nuts.

Spread over warm cake. Place frosted cake under broiler about 4 inches from heat source.

Broil just a few seconds, or until topping starts to bubble. Do not scorch!

Let cool at least 30 minutes before serving.

INGREDIENTS

CAKE

2 cups flour

2 cups sugar

1/2 pound butter

2 tablespoons unsweetened cocoa

1 cup Pepsi (the real stuff, not diet and not Coke!)

1/2 cup buttermilk

2 eggs, beaten

1 teaspoon baking soda

1 teaspoon vanilla extract

1-1/2 cups miniature marshmallows

FROSTING

6 tablespoons butter

1 cup packed tight dark brown sugar

2/3 cup peanut butter

1/4 cup milk

2/3 cup chopped peanuts



Flying Saucer Cookies

(Soft Snickerdoodle Cookies)

By David Speakman

INGREDIENTS

Cookie Mix

2 eggs
1 cup butter or baking margarine
1 ½ cups sugar
2 ¾ cups flour
2 teaspoons cream of tartar
1 teaspoon baking soda
¼ teaspoon salt

Snickerdoodle rolling powder

3 tablespoons sugar
1 tablespoon cinnamon



Sure, anyone can make crunchy snickerdoodles, but these ones are soft and are great with milk and cookies.

Preheat oven to 350.

Cookie dough:

Mix eggs, butter and sugar together in a large mixing bowl. In a separate bowl combine flour, cream of tartar, baking soda and salt. Mix well.

Blend powdered mixture into butter/egg mixture only until combined thoroughly.

Put cookie dough bowl in refrigerator for 10 minutes to set.

Rolling Mix:

In small bowl, combine 3 tablespoons sugar and 1 tablespoon cinnamon.

Remove cookie dough from refrigerator after 10 minutes. With a kitchen spoon, scoop up 1-inch globs of dough

Roll each in hands until they form round balls

Coat balls in sprinkle mix by rolling balls in sugar mixture.

Place on ungreased cookie sheet, spacing 2 inches apart.

Cook 10 minutes, remove from pan immediately.

Let cool completely before eating. Warm snickerdoodles are gross. Makes about 60 cookies.

INGREDIENTS

1 pint fresh blueberries (2 cups frozen blueberries)
1/3 cup water
1 cup white sugar
1 teaspoon grated lemon rind (may substitute 1/4 teaspoon lemon juice)
1 cup flour
1/4 cup brown sugar
1 teaspoon baking powder
1-1/2 tablespoons cinnamon
1/3 cup butter

Booberry Crisp

(Fresh Blueberry Crisp Cobbler)

By David Speakman

Combine blueberries, 3/4 cup white sugar, water, and lemon in a baking dish. Bring to boil and simmer for 2 minutes.

Meanwhile, combine reserved 1/4 cup white sugar with brown sugar, flour baking powder, and cinnamon. Cut in butter until mixture is crumbly.

Sprinkle crumbs over blueberry mixture.

Bake approximately 25 minutes or until top is browned.

Nefferland

By David Speakman



Submission Guidelines

Want to See Your Name in Print?

If you've never submitted an article before, it's easier than you think. If you want to contribute, but are unsure what to write about – simply send a letter of comment on any topic (a past issue, some book or show you liked [or hated]). It's that easy. Anyone may submit, although paid members get top priority due to space concerns.

Letters of Comment

Letters of Comment (LoCs) are the fan version of Letters to the Editor – except you can feel free to directly address anyone.

Original Writing

We accept fiction (less than 2,000 words, please) – both original and fan fiction, essays, poetry, con reports and interviews. All writing is subject to being edited, but we usually take a very light hand. Any writer chosen for a feature will get 1 full-color printed version of the issue their work appears.

Art, Drawings and Comics

We are always looking for cover art and spot art and amusing doodles and thoughtful ones, too. We have plenty of space to fill and your art may be just what we are looking for. Any artist selected for a cover will get 1 full-color printed version of the issue their work graces our cover.

Reviews

You may either submit a review to our official review column: RE: The Review Section, or you can submit your own feature or even include a review in a LoC, if you prefer.

Formats We Will Accept

Paper copies mailed to us are accepted, but we prefer electronic formats. The ad-

resses are at the bottom of this article.

Electronic formats:

Writing: We accept documents in plain text (.txt), rich text (.rtf) and simple Word format (.doc – please, no .docx). Better yet, just cut & paste your text into the body of your email.

Art: We accept art in JPEG, JPG, PNG, GIF, BMP, TIF, TIFF formats.

Paper Formats

Please send only copies of your work, whether it is art or text. We do not return submissions made on paper unless the sender includes a SASE with postage fully paid.

General Submissions

U.S. Mail

N3F Editorial Cabal
PO Box 1925
Mountain View CA 94041

Email:

cabal@n3fmail.com

Reviews for RE: The Reviews Section

Email

kalel@well.com

Copyright

By submitting any material to us, you agree that you claim that you are the original author or creator of this material and have the right to grant us reproduction rights to that work. You also agree your work is to be contributed for one-time use only in an N3F publication in its various print and electronic forms. All other copyrights are retained by you, the contributor. You also agree that any reproduction, distribution, or republication of any portion of your work in one of our publications in any other media is prohibited without express permission of the current (at time reproduction is to me made) president and directorate of N3F or by you, the original copyright holder.



National Fantasy Fan Federation Application

New Member Former Member Joint Membership Gift Membership Email List Only

Name (Please Print): _____

Address: _____

City, State, Postal Code, Country: _____

Phone: _____ Email: _____

Occupation: _____ Male: Female: Birth date: _____

Signature of Applicant: _____ Date: _____

Interests. Please select any and all of the following that you're interested in or would like to get involved in

APAs (amateur press associations)

Art

Audio

Blogging

Books

Cartooning, cartoons, and animation

Collecting

Comic books

Computers and technology

Conventions and clubs

Correspondence

Costuming

DVDs and videos

Editing

Fanzines

Filk singing

Games and video games

Movies

Online activities

Publishing

Reading and book clubs

Reviewing

Role-playing games

Round robins (group letters)

Taping

Teaching science fiction

Television

Writing

Which would you prefer?

A PDF of The Fan emailed to you The clubzine printed and mailed to you Both

How long have you been interested in science fiction and fantasy? _____

How long have you been involved in fandom? _____

List any other clubs you are or have been a member _____

List any conventions you've attended: _____

What prozines and fanzines do you read, if any? _____

What is your favorite type of sf/f? _____

Who are your favorite sf/f authors: _____

Are you interested in online activities? If yes, what type? _____

Which, if any, of the following would you be willing to help the club with?

Artwork Recruiting at conventions Writing for club publications

Organizing activities Corresponding Publishing

Other: _____

Name of Sponsoring Member (if any): _____

Regular dues are \$18 per year (\$22 for Joint Memberships) which includes subscriptions to the club's fanzine as well as other activities and benefits. Make checks or money orders payable to William Center (the treasurer). All payments must be made in U.S. funds. Mail dues and application to N3F, PO Box 1925, Mountain View, CA 94042. Please allow at least eight weeks for your first clubzine to arrive. You can also sign up online at <http://n3f.org>



National Fantasy Fan Federation

C/O David Speakman

PO BOX 1925

MOUNTAIN VIEW CA 94042

ADDRESS AND RETURN SERVICE REQUESTED

