



The Voice of Mensa in New Hampshire and Maine

Vol. 26 No. 6

January 2007

Thank You

Merci Beaucoup

Mucho Gracias

VIELN DANK

Grasie Molto

DANK U ZEER

Many, many thanks to Claire and Liz for major help with the newsletter last month. On Tuesday of the week where Momentum gets put together the power supply on my PC died. Since the replacement would not arrive in time for deadline Claire Natola jumped back into her old role, and agreed to act as emergency editor. Liz Modesitt, in addition to her duties as Recording Secretary, and Calendar Editor, put in the Mensa Milestones, and coordinated with Claire to get the final product ready for print/PDF. Without their assistance I shudder to think how the last issue would have looked, or when it would have made it to press.

BTW: All translations by babblefish.com.

New Hampshire Mensa

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The Fine Print

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Material for publication must be received by the first of the month preceding publication and will be used at the Editor's discretion. Maximum length for the printed version of *Momentum*: 1,000 words. Longer submissions may be considered for the electronic version of *Momentum*. All submissions are subject to editing. Anonymous submissions will not be accepted. Submissions may be published anonymously or under a pseudonym if the Editor determines that circumstances warrant it. All letters received by the editorial staff will be considered for publication unless otherwise specified by the writer. Submission grants New Hampshire Mensa permission to publish in any medium.

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Out of My Mind

LocSec Claire Natola

The owl at right was spotted on the roof of the office building across the street from mine in Laconia. Since the owl is the symbol of Mensa, I figured it must be a sign. The email that arrived a few hours later from our esteemed Editor Mark Becker reminding me that my column was due provided clarification of exactly what that sign was. ☺

Well, the beginning of a new year is upon us; for many it means returning to "the daily grind" after a holiday break. If your "daily grind" is as a college student, or if you



know a college student, you will want to know about the scholarships available from the Mensa Education & Research Foundation (MERF). MERF runs two scholarship programs: One for American Mensa members and their IRS dependents (the Mensa Member Award Program), and another for the general public. Students who will be enrolled in an accredited U.S. institution of post-secondary education for the fall term of 2007 are eligible to apply; local, regional, and national awards are based on essays written by the applicants. To download the entry form, visit <http://www.mensafoundation.org>. Click on "Scholarships," then "Application," and enter your ZIP Code. There you should find links for both the non-member application and the member application. The deadline to return your applications and essays is January 15, so don't delay!

I offer my gratitude to Scholarship Chair Ed Stevens for his great work in getting this year's scholarship program underway! Ed and I got together with "Moose" Melville and Mark and Elizabeth Becker for a spirited afternoon of stuffing envelopes to mail our scholarship flyers out to all the high schools and colleges in New Hampshire and Maine. Many thanks also go to Rob Roy for giving us space in his restaurant (Guldie's of North Conway) for our work, as well as to Curry Bartlett for providing us with the database of schools and colleges. The scholarship program is possible only through the hard work of volunteers; our chapter is blessed to have so many volunteers with such great enthusiasm!

Our local scholarships have long been funded through the events that take place at our Regional Gathering; this year we will be conducting both a Silent Auction and a Raffle. We would be grateful for donations to these fundraisers, particularly gift cards and gift certificates. Do you have a favorite restaurant you patronize regularly? Ask the proprietor for a donation of a gift certificate! Did you take advantage of one of those holiday promotions where you got a \$10 gift card to an establishment for buying \$50 in gift cards for others? Think about donating that smaller gift card to our auction! Do you know anyone who works at a hotel, owns a business, or provides a professional service? PLEASE ask them to consider donating. You may contact me directly to let me know what you have been able to procure for us; you will have my undying appreciation!

Ten of us got together for another RG Planning Meeting in early December; I must commend Walter Wakefield and Elizabeth Becker on the amazing job they've been doing! They are so far ahead of where I was at this time last year when I served as Chair of the event; it's truly a pleasure to just sit back and watch them work their magic!

I mentioned in a previous column that a Monte Carlo night will be part of the fun at this year's RG. I hear that blackjack, roulette, and poker should be among the offerings available. We'd love to create a true Monte Carlo atmosphere, so we encourage as many of you as possible to come to that portion of the RG dressed in your finery. I, for one, don't own anything that could truly be considered "finery," so you won't be alone if you don't, either. ☺ In that case, black clothes will do, so we can hopefully add a bit of a "black-and-white ball" feel to the joint.

Don't forget that the registration rate for the RG goes up on January 16; you'll want to take advantage of that final early-registration discount. January 16 is also the cut-off date for the Crowne Plaza's guarantee of the Mensa room rate for your overnight accommodations, so be sure to book your room prior to that date for the best deal!

The latest hot-off-the-presses Membership Report shows that we have reached 510 members! Woo-hoo! Those of you whose memberships expire in March 2007 will shortly be receiving your renewal notices from American Mensa. Now is the time to think about a money-saving multi-year or life membership. Whether you renew for a single year or for many, I urge you to please think about renewing early. I didn't realize until we won the Group of the Year Award (GOTYA) for 2006 that one of the criteria used to help determine the winning group is the number of early membership renewals! The higher the percentage of members who have renewed prior to February 1, the greater number of points we receive towards our GOTYA total. Go, team, go!! Send in those renewals! ☺

I wish all of you a blessed and prosperous New Year, and look forward to seeing many of you at next month's Regional Gathering!



What's Cooking in Region 1

Region 1 Vice Chair Margherita McBean

2007 will probably be ushered in by the time many of you read this. 2006 certainly had its share of bad news for me: several deaths and serious illnesses of friends. In the positive column though, Region 1 furnished me with many opportunities to see warm-hearted volunteerism at its best, from Mid-Hudson Mensa's book drive, to Mensa of Northeastern New York's Colloquium production, to Rhode Island Mensa's AMC Meeting hosting. Each group in our region that hosted a Regional Gathering (RG) - Northern New Jersey, Connecticut & Western Massachusetts, Boston and New Hampshire/Maine - is testimony to the spirit of positive team work. May even more interested folks step forward in every Region 1 group and lend a hand to help keep their groups vital and growing.

In the Answered Prayers Department, Jeane Thompson, The VerMonter's editor, finally has her son Josh back home from twice extended military service in Iraq.

Congratulations are in order to Greater New York Mensa which tested more people during Mensa Testing Day than any other group in its Group of the Year Award (GOTYA) category. In these days of fewer (or no) test proctors for many groups, this is a great tribute to the hard work that Linda Spadafina GNYM's Testing Coordinator and her crew do to recruit and test potential members. I met Linda when she attended a GNYM RG after having just taken her Mensa test. She said she felt "right at home" with us and has continued to give back to her new family.

Boston Mensa's Pilgrimage RG was once again a fun-filled weekend. The caliber of volunteers who put this event together is of the highest. Two of them deserve special note: Registrar Al Beecy who designed an online registration form that could be a model for Mensa gatherings; and Rick Kovalcik, Hospitality Meister Extraordinaire, whom I've never seen sit down in all the years I have attended - he and his crew work nonstop. Any rumours you may have heard about me and my posse doing a Diana Ross & The Supremes imitation during the Karaoke Party are to be ignored.....

In a bow to my Scottish McBean side, I have at times celebrated Hogmanay (Gaelic oge maidne = "new morning" or Anglo-Saxon haleg monath = "holy month"), which is celebrated in Scotland on New Year's Eve. Traditions include First Footings and fire ceremonies: torch light processions, fireball swinging and the lighting of New Year fires.

First Footing lore says that your new year will be prosperous if, at the stroke of midnight, a "tall, dark stranger" appears at your door with either a lump of coal for the fire, or a cake or a coin. In exchange, you must offer him food and either wine, a 'wee dram' of whisky, or the traditional Het Pint, a combination of ale, nutmeg and whisky.

Sweet Haggis is a dish which originated in the Ayrshire town of Kilmarnock. This hot steaming pudding is just the ticket on a cold winter's night. A Happy New Year to All!

Sweet Haggis

12 oz. (350 g) oatmeal (old fashioned or steel-cut [Scots or Irish])

4 oz. (125 g) flour

12 oz. (350 g) suet, finely chopped*

4 oz. (125 g) brown sugar

4 oz. (125 g) currants

4 oz. (125 g) raisins

Salt, pepper, cinnamon and nutmeg to taste

Water to mix

1. Put dry ingredients in a bowl and add enough water to make a thick moist dough. Add fruits and seasonings; mix thoroughly.

2. Put into a greased pudding bowl (a heavy earthenware mixing bowl will do), cover with greased wax paper and steam for 3_4 hours. (Place bowl inside a larger pot on top of a trivet. Add simmering water, cover and keep water at a simmer. A metal knife inserted should come out clean when done.)

3. Serve hot or warm, sliced.

4. The remainder can later be cut in thick slices and fried or wrapped in foil and reheated in the oven.

*Suet is the hard fat from around the kidneys of cows and sheep. Its high melting point works well in puddings and pie crusts, leaving thousands of tiny air pockets that make for a light and smooth texture. Additionally, it does not have a meaty taste, imparting a rich flavour. The substitution of butter, especially in a steamed pudding, simply creates a dish that is heavy and greasy.

If you can't bear the thought of using suet, you can certainly substitute solid vegetable shortening - which also has a relatively high melting point - for suet and few people will notice. Yes, it is high in cholesterol, but the oatmeal balances it.

To see this and past articles visit <http://region1.us.mensa.org/cooking.shtml>
Marghretta

"I can't understand why people are frightened of new ideas. I'm frightened of the old ones." -- John Cage





ExComm Minutes of November 21, 2006

Recording Secretary Liz Modesitt

Voting Members Present: Darlene Alleman, John Bauman, Mark Becker, Yvonne Crocker, Wayne Eddy, Liz Modesitt, and Claire Natola.

Others Present: Elizabeth Becker, David Melville, Deb Stone, Walter Wakefield, and Ric Werme.

The meeting was called to order at 8:07 p.m.

Claire Natola announced a Welcome Back to N.H. to Deb Stone, and a Happy Birthday to both Deb and Wayne Eddy.

Current membership stands at 497 members, with 331 in N.H. and 166 in M.E. This is an increase of 10 members from last month.

19 people tested for N.H./M.E. Mensa on National Testing Day.

The creation of a membership hardship fund was discussed again. Wayne Eddy volunteered to write a description/set of rules for a N.H./M.E. fund based on the written policies collected from other chapters. It will be brought up at the December ExComm meeting.

Deb Stone and Darlene Alleman presented the pros and cons of several credit-card processing options for RG Registrations. A decision was made to keep the current system in place until after the 2007 RG, but to continue to explore alternatives.

For the 2007 RG, there will be no signing of any special pledge regarding misbehavior. The standard behavior policy will be printed on everyones RG confirmation letter, and there will be an additional reminder in the RG Program and a notice at the on-site Registration desk.

National Mensa mentioned to our chapter that they would like to have a Leadership Development Workshop on Sunday afternoon of the 2007 RG. Deb Stone motioned that Claire Natola be given the authority to make any decisions regarding this matter if necessary before the December ExComm meeting. Wayne Eddy seconded the motion, and it passed unanimously.

Any other RG business will be discussed at the December RG Planning Meeting.

Due to their new Mensa discount, Office Depot can print Momentum for a better price than the current printer. Claire Natola motioned that Office Depot print the December Momentum. Wayne Eddy seconded the motion, and it passed unanimously.

The condition and non-working status of the chapter laptop was talked about, including whether or not a specific person within the chapter should be responsible for virus checking and regular back-ups when the laptop is functioning again. David Melville agreed to try to retrieve the data currently stored on the laptop.

The meeting was adjourned at 9:16 p.m.

THE
ANTIQUARIAN
BOOKSTORE



WANTED: All publications of Mensa, Intertel, I.S.P.E., new or old. Especially need all pre-1980 Mensa *Bulletin*, NH/ME/VT/MA local publications, registers, other paper material and pins. Wanted for preservation and access for research to members of these organizations. I will pay \$ for your items, but donations greatly appreciated. Help preserve our past.

Actively BUYING/trading collections/accumulations of old and new books, magazines, comics, sheet music, postcards, photos, prints, music CDs, adult/erotica in all forms.

Bring to The Antiquarian Bookstore at 1070 Lafayette Road (U.S. Route 1, adjacent to old Yoken's Restaurant), Portsmouth, N.H. 03801-5408 or call Walter Wakefield at 603-436-7250. New Hampshire's largest used/rare bookstore since 1973. Over 1/4 Million volumes in stock. Usually open Monday-Saturday, 10:00 a.m.-6:00 p.m. (Sometimes at club events -- call.) Thank You.

Paid Advertisement



Granite Gathering '007: RGs Are Forever February 16-18, 2007



New Hampshire Mensa's 17th Annual Regional Gathering! RG aficionados say that for a small state, we have one of the best RGs: stellar hospitality, ample food and libations, scintillating speakers, live music, games, contests, silent auction, and more!

Location: Crowne Plaza Nashua, 2 Somerset Parkway, Nashua, NH 03063. Room rate of \$96 (exclusive of 8% NH Rooms Tax) per night guaranteed until 1/16/07. Call 603-886-1200 and ask for the Mensa rate. Complimentary: indoor parking garage, shuttle service to and from Manchester Airport (*when prearranged*), full-service health club.

Registration: \$65 until 1/16/07; \$75 thereafter or at the door. Children 8-17 \$15 less than regular rate; children under 8 free. Saturday rate is \$10 less than regular rate in effect at time of registration. Fabulous Saturday night 007-themed buffet is \$28 per person. Mail your form and fee to Registrar Deb Stone, 8 Hancock Drive, Bedford, NH 03110. (email: debstone4@verizon.net) Do not mail registration after 2/1/07; register at door instead.

Questions? Contact RG Co-Chair Walter Wakefield at 877-436-7250 or RG Co-Chair Mark Becker at rgchair@nh.us.mensa.org. For latest details, see www.nh.us.mensa.org/rgnews.shtm.



Registrant #1: _____ Registrant #3: _____

Registrant #2: _____ Registrant #4: _____

Children's Names and Ages: _____

Address: _____ City, State, ZIP: _____

email: _____ Telephone: _____

Type	Quantity	Rate (see above)	Subtotal
Adult Registration			
Child 8-17			
Child under 8		Free	
Saturday Buffet		\$28	

Total: \$ _____

Make checks payable to "New Hampshire Mensa" or charge (MasterCard or Visa):
Card # _____ Exp ___ / ___ Name on Card: _____



Upcoming Testing Sessions

Tell Your Friends!

Information on testing and prior evidence can be found at nh.us.mensa.org. Anyone 14 or older who wishes to take the Mensa Admissions Test should pre-register with the respective proctor listed below, who can provide testing site information. The test costs \$30; a photo-ID is required.

Proctor	Date	Location
John Bauman 603-883-7494	Wednesday, 17 January 7:00 p.m.	Nashua, N.H.
Adam Smargon 603-978-4205	Saturday, 20 January 10:00 a.m.	Portsmouth, N.H.

Due to the advanced nature of deadlines there may be other testing dates that did not make it to press in time for this issue. Please refer to the NH Mensa website (<http://nh.us.mensa.org>) or contact the Testing Coordinator (see back cover for contact information) for more up-to-date information.



Welcome to NH/ME Mensa!

Shawn R. Colby	Deering NH
Gregory G. Garner	Plymouth NH
Alicia A. Andrus	Concord NH
John D. Sangster	Concord NH
Peter P. Lewicke	Mason NH
Robert M. Gorman	Andover NH
Zachary S. Fermanis	Gorham ME
Jean D. Irish	Standish ME
Edward Buckley	Portland ME
Donald Reiter	Mount Vernon ME
Ryan R. Churchill	Presque Isle ME

Welcome back to Mensa!

Thomas C. Gleason	Biddeford ME
Diane R. Boettcher	Lewiston ME
Leon J. Neihouse	Bath ME



Notes from National

From the "AML Today" December 2006 Edition

New member benefit.

Scientific American MIND, a fairly new magazine from the editors of *Scientific American*, takes you inside the most riveting breakthroughs in psychology, neuroscience and related fields, including dreaming, consciousness, intelligence, imagination, emotions, mental illness, and perception.

Currently American Mensa provides a puzzle column called "Head Games" to *Scientific American MIND* for each issue. Now *Scientific American MIND* offers Mensa a discount of \$4.95 off the annual subscription rate of \$19.95 for six issues. The Mensa rate of \$15 per year is the lowest rate for this magazine currently available.

For more information on this or any other member benefit log on to: www.us.mensa.org/benefits.

Help Support the Mensa Foundation.

We've found an easy way for you to donate to the Mensa Foundation: Use www.GoodSearch.com as your search engine on the Internet. Every search will bring one cent to the Foundation. The engine is powered by Yahoo!, so you'll get good quality results in a standard format. When you visit the site look for a bar that says "Who do you GoodSearch for?". Choose the Mensa Foundation, and then type your search as usual.

Colloquium 2007 -- Aspects of Humor: The Art and Science of Laughter (March 23-25 in Chicago, Illinois): Your scholarly persona will learn about the physiology of humor and how it influences our self-image and world view. Your comic persona will learn the mechanics-writing, improv, and more-of humor and get a chance to practice. The program features: *The Comic Toolbox* (John Vorhaus), *Jest for the Health of It: Is Laughter Really the Best Medicine?* (Dr. Rod Martin), *Joking Cultures: How Groups - Even Mensa - Develop a Humor Identity* (Dr. Gary Alan Fine). Watch for the surprise keynote speaker!

Hotel: Colloquium 2007 will be held at the Doubletree Hotel Chicago - Oak Brook, 1909 Spring Road, Oak Brook, IL 60523. The room rate is \$99 until March 2 or until our room quota is filled. Reserve online or call 800.222.TREE and mention Mensa Colloquium. After March 2, reservations will be accepted based on rate and room availability.

Registration: By February 14, \$220 (Mensans) or \$270 (non-Mensans) for the weekend and three meals. After February 14, \$270 and \$320. Enrollment is limited, so sign up now online or send your registration form to Colloquium 2007, American Mensa, Ltd., 1229 Corporate Dr. West, Arlington TX 76006. For a registration form, details, and contacts, visit <http://www.colloquium2007.us.mensa.org>

You won't be laughing if you miss this event!



The Alchemist

Al Thomas

MAKE A KILLING IN THE MARKET

Oh boy, did I just find a stock that will go to the moon. It is going to make me rich. I did research on it and found out they have great assets and the CEO is a very smart guy and the P/E ratio is favorable. And lots of other stuff. I'm going to load up.

My cousin told me about it and he is in the market all the time and knows about good stocks. We work together at the same plant and I get to see him at lunch. He is always talking about the market.

If you read this far you know this guy is a loser. Why do I say that?

Not once was risk mentioned. As a former exchange member and floor trader for 17 years I know the first thing any professional thinks about before making a commitment is how much potential loss is there. Not how much will I make, but how much can I lose. Every successful trader has a well defined exit strategy.

One thing I constantly preach is not to trade individual stocks. Trying to pick a single stock is foolish. A good investment strategy for the nonprofessional is to spread risk across a wide variety of equities. Exchange Traded Funds (ETFs) do this and allow the investor to buy several different types of ETFs to further modify risk. ETFs are like mini mutual funds only better.

The average investor when he buys only thinks about profits; he never thinks about loss. The secret of the stock market is not buying. It is selling.

Whatever price is paid for an equity today - stocks, bonds, ETFs, mutual funds - the buyer must know immediately the amount of dollars he is willing to give up if he has chosen one of those stocks that insists in rolling over after he gets in bed with it. Don't fall in love with any position.

Any time you get a "tip" from anyone other than a top executive in a company (and he will go to jail if they know he told you and so will you) just let it go in one ear and out the other. Your broker definitely doesn't know. He just wants you to think he does, but he is NOT an "insider".

Everyone wants to find that penny stock at 20 cents per share, buy 10,000 shares and see it run to \$200. Dream on. It ain't gonna happen. Not even close.

Compounding annually at 10% to 15% and side stepping every major bear market is the secret to successful long term trading. Making no money in a bear market declares you a success; the one who loses the least is the winner. Others may lose 40%. When the bear goes back to the cave you can buy up those quality shares cheaply for the next bull run.

You can make a killing. It will just take a little longer.

Al Thomas' book. "If It Doesn't Go Up, Don't Buy It!" has helped thousands of investors make money and keep their profits with his simple 2-step method. Read the first chapter at <http://www.mutualfundmagic.com> and discover why he is the man that Wall Street loves to hate. Copyright 2006 All rights reserved.



Bits and Pieces

Young Inventors' Competition

Tilton, NH Winnisquam Regional High School, Saturday, April 7, 2006 8am- noon.

Join the Academy of Applied Science and fellow Mensans and check our young minds at work. Students from across the state will display and demonstrate thier inventions. Volunteers needed to judge - no experience needed. For more information, contact Pamela Hampton at Phampton@aaS-world.org or call 603-228-4530. Join fellow Mensans for lunch afterwards at the Century Buffet restaurant. For directions, call Joe Zanca 603-286-4157.





Good Wine Cheap

(and good food to go with it)

John Grover

This month we go back to one of those wonderful comfort foods that we relished as children. When our grown children come to visit, they still ask the Boss to make her macaroni and cheese. As She who must be obeyed would say, the key to any successful dish is good quality ingredients. So don't try to cut any corners around the recipe below, especially the cheese, dry mustard and whole milk.

Red wine is a classic match for Cheddar cheese. The wine suggested for this dish is the 2003 Blackstone Merlot from California. This wine has a fruity flavor of plum and blackberry. When a little sip is held on the tongue, this wine's soft tannins help to create a creamy almost vanilla finish. It can be widely found for \$7 to \$10 a bottle.

Baked Macaroni and Cheese (adapted from the McCall's Cook Book, 1963)

Ingredients: 1pkg (8 oz) elbow macaroni, 2 cups sharp grated Cheddar cheese (1/2 lb), 1/4 cup margarine or butter, 1/4 cup un-sifted all purpose flour, 2 cups milk, 1 tsp salt, 1/8 tsp pepper, 1/2 tsp Coleman's English Dry Mustard

Preheat oven to 375F. Cook macaroni as package label directs; drain. In a 1 1/2 quart shallow baking dish, alternate macaroni (in 2 layers) with 1 1/2 cups of cheese (in 2 layers); set aside. Meanwhile prepare sauce: Melt butter in medium sauce pan; remove from heat. Blend in flour; gradually stir in milk, then seasonings. Bring to boiling, stirring; boil 1 minute. Pour sauce over macaroni and cheese in casserole. Top with remaining cheese. Bake 15 to 20 minutes or until cheese is melted and browned. Serves 4 to 6. A note from the Boss: The cheese should always be sharp or extra sharp; and the pepper should be fresh ground.

I hope that you will contact me with your comments and favorite wines at jgrover@berk.com. I will be happy to share them with the broader Mensa group.

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



Calendar of Events

January 2007

SUN	MON	TUES	WED	THURS	FRI	SAT
	01	02	03 GenX Pub Trivia Night	04 James Bond Movie	05 Temperance League	06
07	08	09	10 GenX Pub Trivia Night	11 James Bond Movie	12 The Brady Bunch	13 Games Night
14 Second Sunday Brunch	15	16 Pre-FSM Dinner FSM/ExComm	17 North of Boston Dinner	18 James Bond Movie	19 WinnepeSupper	20 Gen X Night Out
21 North Country Lunch Central M.E. Dining M.A. Bridge Night	22	23	24 GenX Pub Trivia Night	25 James Bond Movie	26 Appetite for Discussion	27
28	29	30 Dinner & Pub Quiz in M.E.	31 GenX Pub Trivia Night			

Mensa members are welcome to submit calendar listings to the Calendar Editor (calendar@nh.us.mensa.org) before the first of the month prior to the cover date. • Event hosts may petition the Executive Committee for funds to promote events via postcard to members within a proximate geographic area. • It is NH/ME Mensa policy to avoid conflicts as much as possible, but no conflicts are allowed to group-sponsored events. • Mensans, members of their household, and invited guests are always welcome at group-sponsored events. • Hosts of home-based events reserve the right to restrict attendance due to space or other appropriate reasons. • While our hosts endeavor to provide accurate directions, attendees are well-advised to use their mapping medium of choice to determine their own best routes. • In addition to being proper etiquette, R.S.V.P.'ing makes logical sense; it helps the host plan for the proper number of attendees and allows you to be kept abreast of any changes or cancellations.



A Sampling of Next Month's Events*



Thursday, February 01, 6:30 p.m.	Bond Movie Night, Meredith, N.H.
Friday, February 02, 7:00 p.m.	Temperance League, Manchester, N.H.
Sunday, February 04, 4:00 p.m.	Superbowl & Housewarming Party, Bow, N.H.
Wednesday, February 07, 7:45 p.m.	Gen X Pub Trivia, Concord, N.H.
Thursday, February 08, 6:30 p.m.	Bond Movie Night, Meredith, N.H.
Friday, February 09, 7:00 p.m.	The Brady Bunch, Peterborough, N.H.
Sunday, February 11, 10:30 a.m.	2nd Sunday Brunch, Exeter, N.H.
Wednesday, February 14, 7:45 p.m.	Gen X Pub Trivia, Concord, N.H.
Friday-Sunday, February 16-18	007 Granite Gathering, Nashua, N.H.
Sunday, February 18, 6:00 p.m.	Bridge Night, Dedham, Mass.
Tuesday, February 20, 5:30 p.m.	Pre-FSM Dinner, Location TBD
Tuesday, February 20, 7:00 p.m.	FSM/ExComm, Location TBD
Wednesday, February 21, 6:00 p.m.	North of Boston Dinner, Peabody, Mass.
Friday, February 23, 6:30 p.m.	Appetite for Discussion, Portsmouth, N.H.
Sunday, February 25, 1:00 p.m.	North Country Lunch, North Conway, N.H.
Tuesday, February 27, 6:30 p.m.	Dinner and Pub Quiz, Portland, Me.
Wednesday, February 28, 7:45 p.m.	Gen X Pub Trivia, Concord, N.H.

*Events are subject to changes of date, time, location or even outright cancellation, as life sometimes gets in the way. Don't forget to refer to next month's *Momentum* for the most up-to-date information.



Treasurer's Report

Treasurer Darlene Alleman

(Balances as of 30 November 2006)

Regular Checking \$2,171.21
 Regular Petty Cash \$43.33
 RG Checking \$2,054.84
 RG Petty Cash \$75.21
 CDs \$3,344.84
 VISA \$508.49
 Total \$8,198301