


# Main Bridge

Volume 1, Issue 1

MARCH 2014

## New Website

The USS INDIANAPOLIS website has been updated. The new website is up and running. It looks awesome, with no problems to report. If you haven't seen it yet. Then please do so. <http://www.indianapolis1945.com/>

If you see any problems or have any new ideas. please pass them to mike at [qriley@yahoo.com](mailto:qriley@yahoo.com). All of the USS INDIANAPOLIS club pictures have been moved to our 

## New Facebook n Events

The USS INDIANAPOLIS is now on Facebook. The FB page looks very nice. It has all the USS INDIANAPOLIS' club pictures there. If you haven't seen our Facebook page please do so. <http://www.facebook.com/ussindianapolis>

March's Meeting will be at the Patriot Grill 1265 North Madison Avenue Greenwood, Indiana 46143 (317) 851-8252 March 15,2012 (2pm to 4pm).

The Annual USS INDIANAPOLIS BOWLING FUN TIME will be at the Beech Grove Bowl 95 N.2nd Ave, Beech Grove, In. 46107 (317-784-3743 March 22,2014 (2pm to 5pm) . We would like to see more Starfleet personal there this year. So plan to attend for a great time of bowling , food , and drink. See you there :)





## STOVE TOP Easy Cheesy Chicken Bake

Creamy and cheesy comfort food: This is just about the yummiest thing you can look forward to making in just 40 minutes after a hard day.

- Time prep: 10 mins
- Total : 40 mins
- Total servings: 6 servings ( 1-1/3 cups each)

### What You Need

- 1 pkg (6oz) StoveTop Stuffing Mix for Chicken
- 1-1/2 lb. boneless skinless chicken breasts, cut into bite-size pieces.
- 1 pkg pkg. (14 oz.) frozen broccoli florets, thawed,

drained.

- 1 can (10-3/4 oz.) condensed cream of chicken soup
- 1/2 cup milk
- 1-1/2 cups KRAFT Shredded Cheddar Cheese

### Make It

- **HEAT** oven to 400°F.
- **PREPARE** stuffing as directed on package
- **COMBINE** chicken and broccoli in 13x9-inch baking dish. Stir in soup, milk and cheese; top with stuffing.
- **BAKE** 30 min.

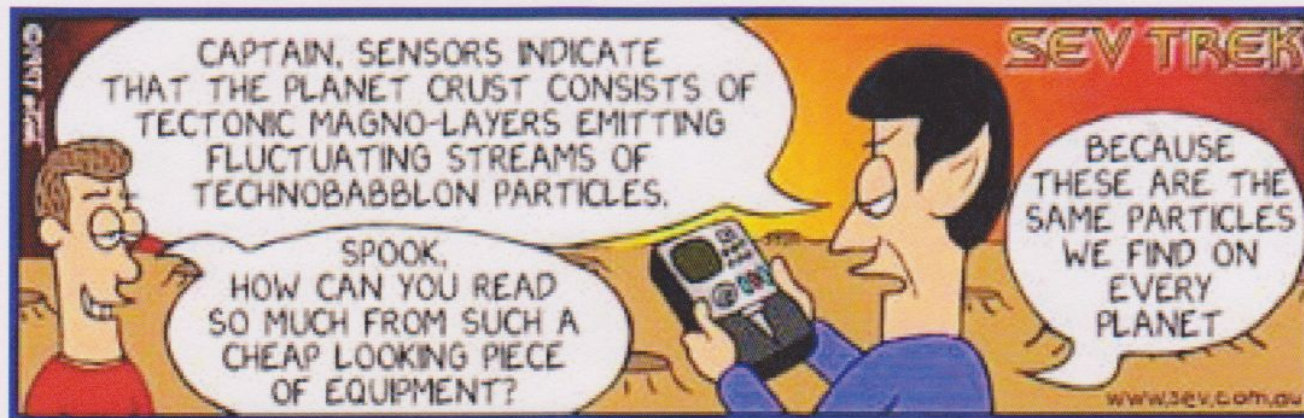
## Country Frittata

### Ingredients

- 3 tablespoons butter
- 1 tablespoon olive oil
- 2 sausage patties crumbled
- 3 bacon strips cut into small pieces
- 1/2 cup mild salsa
- 1 small potato shredded
- 1/2 cup spinach
- 8 whole large eggs plus 1 tablespoon milk, beaten
- 1/2 cup cheese salt and pepper to taste.

### Instructions

- Preheat oven to 375 degrees.
  - In a nonstick skillet, heat butter and olive oil over medium heat until melted together and hot.
  - Add sausage to pan and crumble up into small pieces to fry.
  - Next add bacon, salsa, shredded potato, and spinach to pan and fry. Add salt and pepper to taste. Once all ingredients are fully cooled and potatoes are browned, turn down heat to low and pour beaten eggs over mixture.
  - Sprinkle top of eggs with cheese.
  - Place skillet in oven and bake for about 15-18 minutes or until eggs are completely set.
- Remove skillet from oven and cut into slices and serve.





## Star Trek Into Darkness going for 5 awards

The Academy of Science Fiction, Fantasy & Horror Films announced nominations for the 40th Annual Saturn Awards on Thursday, and *Star Trek Into Darkness* has been nominated for five awards, including Best Science Fiction Film and Best Director (J.J. Abrams). Among the other nominations, Benedict Cumberbatch is up for Best Supporting Actor for his performance as Khan, while Michael Kaplan is nominated for Best Costume and Roger Guyett, Patrick Tubach, Ben Grossman and Burt Dalton are nominated for Best Special/Visual Effects.

In the Best Science Fiction Film category, *Star Trek Into Darkness* will face off against *Ender's Game*, *Gravity*, *The Hunger Games: Catching Fire*, *Pacific Rim* and *Riddick*. [StarTrek.com](http://StarTrek.com) congratulates all the nominees and will report on the winners when they're

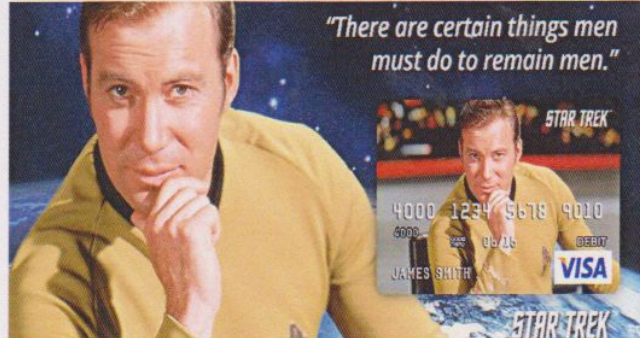
presented in June.



## Gear up with a Star Trek Visa card

There are so many Star Trek Visa cards to choose from at <http://card.cm/1buXeJC>

- No Credit Checks
- No Check Cashing Fees
- No Overdraft Fees
- No Late Fees
- Use anywhere a Visa Debt Card is accepted



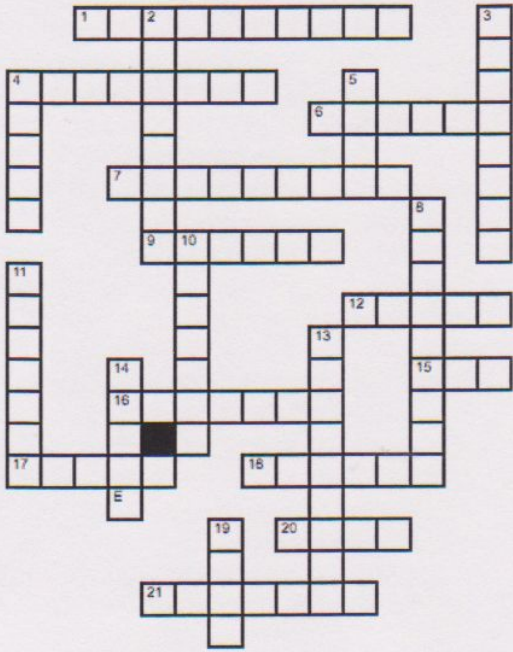
## Vegas Star Trek Convention

THANKS to all the amazing fans galaxy wide and the wonderful guests for making our 2013 Official STAR TREK Convention at The Rio Suites the undisputed, unprecedented very best Trek gathering ever. Throughout this 2014 site you will find photos and remembrances of the epic 2013 convention. If you weren't there make your plans to be in Vegas in 2014: it isn't the same without YOU!!! Dates are July 31-August 3, 2014 at the fabulous Rio Suites in Vegas with pre-registration (for full convention attendees) and vendors

preview night on July 30, 2014.







**Across**

- 1. USS \_\_\_\_\_
- 4. "The Trouble with \_\_\_\_\_"
- 6. Race of the half-human science officer's father
- 7. \_\_\_\_\_ crystals; the ship's power source
- 9. "Beam me up, \_\_\_\_\_."
- 12. Real name of the character nicknamed "Bones"
- 15. Unlucky shirt color on away missions
- 16. "Live long, and \_\_\_\_\_."
- 17. *Star Trek III: The Search for \_\_\_\_\_*
- 18. "Damn it, Jim, I'm a \_\_\_\_\_, not a..."
- 20. Its \_\_\_\_\_ year mission: to explore strange new worlds..."
- 21. Actor William who played Captain Kirk

**Down**

- 2. James \_\_\_\_\_ Kirk
- 3. Aliens who are the enemy of the Federation
- 4. Number of seasons the original series aired
- 5. Helmsman who later captained the USS Excelsior
- 8. Handheld scanning device
- 10. Ensign Pavel \_\_\_\_\_
- 11. Actress Nichelle who played Uhura
- 13. The Prime \_\_\_\_\_, a rule they liked to break
- 14. "\_\_\_\_\_. The final frontier."
- 19. *Star Trek II: The Wrath of \_\_\_\_\_*

# Starfleet Battles

Star Fleet Battles!

- March 15, 2014
- Game Paradise 110 E. Prospect St. indpls, in.
- 6:00 pm

This sounds like it could be a fun thing to check out. Who wants to go and see???

