



FLIGHTLINES

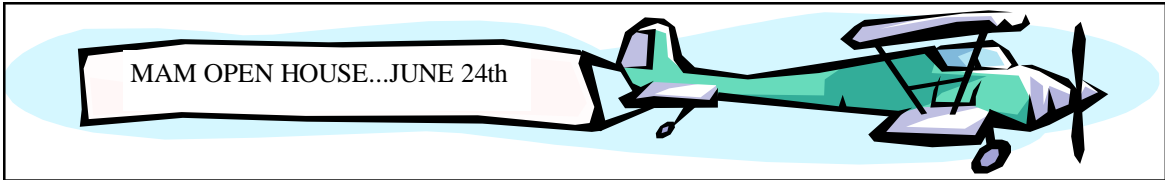
MINOT AIRCRAFT MODELERS



MINOT, ND

Volume 19 Issue 6

June, 2006



Charter 1195

OFFICERS

- Dick Winje**
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- Roger Lee**
VICE PRESIDENT
- Linda Wade**
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- Wally Aannerud**
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- Phil Kling**
DIRECTOR 2007
- Russ Gohl**
DIRECTOR 2008

NEWSLETTER

Bill & Audrey Benno
Co-Editors

2024 California Drive
Minot, ND 58703

TELEPHONE
701-858-7942

E-MAIL
ab-benno@min.midco.net

Web Page


Webmasters
Charles Cushing
Doug Grant

Web page at
minotaircraftmodelers.com

Next Meeting

When: Tuesday, June 6
Where: Flying Field


Time: 6:00 Executive Board
7:00 General Meeting

 Hot Dogs and Burgers will be served after the meeting. Thanks to Maynard and Bev for volunteering to cook.

MAM ANNUAL OPEN HOUSE SCHEDULED FOR JUNE 24TH

2:00 to 5:00

Each year, MAM opens the flying field to the general public in an effort to educate, recruit and entertain.

 Dick Winje and Lanny Wade are scheduled to appear on the Noon Show to promote the event.

The general public often has questions about radio control flying from "How far will they fly?" to "How much does it cost to get started in the hobby?"

It's important to have MAM members available to answer questions and provide flying demonstrations for our guests....hope to see YOU there!

It's a great opportunity for MAM members to visit with people....and MAM applications will be available during the Open House to sign up new members.

Volunteers are needed to fly planes, take a shift in the concession stand and the ground school.

If you have questions or would like to volunteer, please call Bill Benno at 858-7942 or Jeff Settler at 839-8227.



Summer Sun and Skin Safety

Edited from the Insider
A publication of the AMA

Statistics show that there are 700,000 Americans who develop some sort of skin cancer every year. Naturally, the best way to avoid this is to stay out of the sun, but we can't do that; we have to fly!

That means you should find ways to protect yourself. I suggest getting rid of those baseball caps. They may look great with fancy slogans and designs, but they only have one good feature, especially for guys like me. It covers the part of the head where the hair is thinning out a little, but it leaves your face, ears, and neck uncovered and that's just asking for trouble. Wear a hat with a wide brim, or one that has a flap in the back to cover your neck—anything that will shade the skin.



Where other exposed parts of the body are concerned, use a sun screen with at least a 15 SPF rating. If it's the dollar that is making the difference, think of it as another tank of fuel. It's a good investment.



There are so many different types of cancer. Should you ever develop some sort of abnormal looking spot, don't be a Mr. Macho. It could be nothing or something minor, but check it out ASAP before it turns into something major.



Sun Protection Factor (SPF):

The amount of protection the sunscreen provides, is usually expressed in numbers; the higher the number the more protection. For the best protection, apply sunscreen liberally and often (especially if you come in contact with water).
HAVE FUN AND FLY SAFE!

MAIDEN FLIGHTS SPRING 2006

Russ Gohl flew his DC -3 on April 15th



Bill Benno flew his Turn A Cat and Shoestring and took both home in one piece.

THANKS TO...



- Jeff Settler and Russ Gohl for replacing the door to our concession stand. It looks great!

Check out the new asphalt and wider parking area.....thanks Russ!



- To everyone who helped during our Spring Clean Up Day!
- Michelle Schoneberg for providing cookies for our Spring Clean Up Day.
- Jerry Cushing for spraying the field for weeds....and to Lanny for applying fertilizer.
- Lanny, Maynard & Dick for installing the speaker on the canopy.

2006 COMING EVENTS

- **June 9-11 ND State Skids Up
Heli Fun Fly Bismarck** 
- **June 24 MAM PUBLIC
OPEN HOUSE
Co-Chairs Bill Benno & Jeff Settler**
- **June 29 - July 3
Asessippi RC Fun Fly
North of Russell MB**
- **Columbus Fun Fly
Watch for New Date!**
- **July 8 & 9th
Williston Basin Modelers Annual Fun Fly**
- **July 14 - 16 ND Prairie Rose State Games
Fun Fly - Bismarck**
- **July 22 & 23
Jamestown Fun Fly
1 Mile South of Pipestem Dam**
- **August 4 - 6
Gainsborough Fun Fly**
- **August 5 - 6
Valley RC Flyers Fun Fly - Fargo**
- **August 18 - 20
Gimli Model Fest 2006**
- **August 19 to 20
Art May Memorial Fun Fly-Bismarck**
- **August 26 & 27
Minot - The International Fun Fly
Dick Winje and Lanny Wade Co-Chairmen**
- **September 9 & 10
1st Annual Fun Fly
Bismarck Aircraft Modelers
Hogue Flying Field**

For more information on scheduled events, check out our web page!

minotaircraftmodelers.com



ON THE SAFE SIDE

Being Safe Means Learning from Others' Mistakes

Part I

By Jack Frost, Education Coordinator

Merriam Webster's Dictionary defines safety as **“the condition of being safe from undergoing or causing hurt, injury, or loss.”**

When I look at modeling safety from this point of view, it seems clear to me that we all have a responsibility to try to provide a state of being—condition—that would prevent ourselves and others from being hurt, injured, or killed. In addition, we should all endeavor to eliminate the loss of equipment and property damage.

What does this mean? I think it means that just because we can do something, doesn't mean we should.

How many times have you thought or said or heard the following:

“I'm only going to start the engine once. I'm not going to set up the plane restraint.”

“Pull tests are silly. I've never had a line fail.”

“This propeller should be good for one more flight.”

“This battery should be okay. I'm going to make it a short flight.”

Do the actions associated with these statements help to establish a condition that would prevent hurt, injury, or loss? I think not. Who would say these things? I must admit that I've said a couple of them, and I'm reasonably sure that you have too.

Someone once said, “There are old pilots, and there are bold pilots, but not many old, bold pilots.” Simply stated, pilots whose actions repeatedly establish unsafe conditions are more likely to have some sort of mishap.

Unsafe conditions don't only exist while airborne either. Take a look around your flying site. I'd be willing to bet that you can find a number of things that could be done better.

Watch for Part II in the July edition of FLIGHTLINES





Edited from the AMA and the Texas Department of Health...Part Two
Food Safety Precautions at the Flying Field

McAndrew said that what sometimes happens at a barbeque site is that people get their hamburger meat ready for the grill on a board or plate. "It may be the only flat surface around for food preparation. Then they suddenly remember they need to slice tomatoes and cheese or get the lettuce ready. Doing that on the same surface can lead to contamination and possibly a food-borne illness," he said. McAndrew offered several other preparation suggestions:

- Completely thaw meat and poultry before grilling so it cooks evenly.
- Use the refrigerator for slow, safe thawing.
- Microwave defrost only if the food will be placed on the grill immediately.

Marinating

Always marinate food in the refrigerator, not on the counter. If some of the marinade is to be used as a sauce on the cooked food, reserve a portion separately before adding the raw meat, poultry, or seafood. Don't reuse marinade.

Pre-cooking

If you partially cook food in the microwave, oven, or stove to reduce grilling time, do so only immediately before the food goes on the grill.

When it's time to cook the food, be sure to cook it thoroughly, McAndrew said. "A meat thermometer gives accurate internal temperatures. Beef, veal and lamb steaks, and roasts should be cooked to 145° F, pork and ground beef to 155° F. Poultry should reach 165° F."

But if the meat thermometer did not get to the picnic site along with the can opener, McAndrew advises looking for signs that the food is done. "Cut into the food to check; don't guess. Juices should run clear. Hamburgers should be medium well to well done and brown in the middle. Poultry should have no pink to it."

Again, don't put the cooked food back on the plates or pans that held the raw meat or poultry. Serve the food right away. Food should not sit out for more than an hour, McAndrew said, and probably not more than 30 minutes in hot weather. Leftovers that have been off the grill for less than an hour can be taken home safely in a cooler filled with ice. Drain water from the ice chest regularly.

Home-prepared foods containing raw eggs such as ice cream, mayonnaise, and cookie dough may carry a salmonella risk, but commercially-prepared products do not. Store-purchased products contain pasteurized eggs—eggs heated sufficiently to kill bacteria—and some contain an acidifying agent that kills bacteria. For homemade foods, consider substituting pasteurized eggs, which are usually sold refrigerated or frozen in cartons at the grocery store, in place of raw eggs.

"Even in outdoor settings, people need to wash their hands often when they are preparing food," McAndrew said. "This can be as simple as having available a water jug, some soap, and paper towels."

Symptoms of food-borne illnesses can range from a mild upset stomach to cramps, vomiting, diarrhea, chills, or fever. "Food-borne illnesses are greatly under-reported, McAndrew said. "In many cases, people wait a day or two, get better and never phone a doctor or visit a clinic."

Cooking at a high enough temperature destroys bacteria, he said, and washing fresh fruits and vegetables is imperative. Also remember that contaminated foods do not necessarily look or smell bad, so always play it safe. Do not taste food to see if it is still good. When in doubt, throw it out.

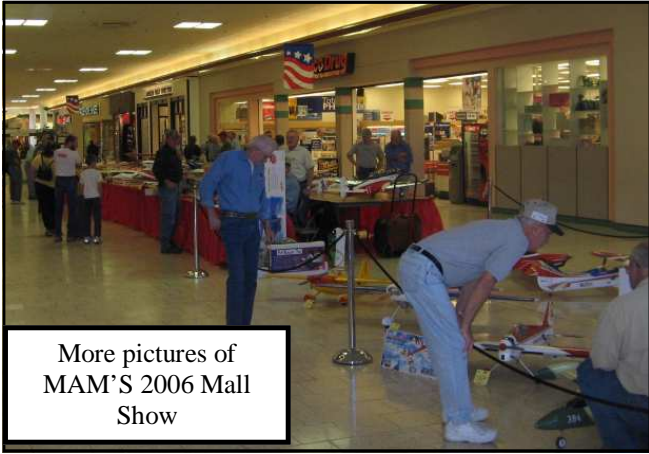


WELCOME NEW MEMBER
RANDY SEVERSON

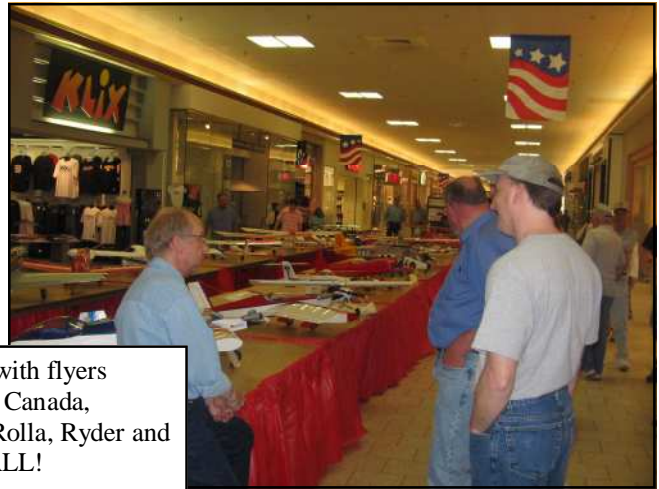
WE'RE GLAD YOU JOINED MAM.....AND
LOOK FORWARD TO SEEING YOU AT THE
FLYING FIELD!



- Hobbico Superstar 40 with .40 LA engine and Futaba Skysport 4 radio. Been flown once...like new \$250 OBO
 - NIB Futaba Skysport 6 - \$110 OBO
 - Big Bird Plane scratch built. Sport flier 84" wing span, .25 engine 3 channel. Has been flown electric. - \$50
 - Tower Hobbies Starter - \$20
- CONTACT BILL BENNO AT 858-7942



More pictures of
MAM'S 2006 Mall
Show



44 Planes were registered with flyers from Bismarck, Bottineau, Canada, Menoken, Minot, Mohall, Rolla, Ryder and Williston... THANKS TO ALL!



Jeff worked the flying field to make it smoother.



Spring Clean Up Day 2006 was a great success! Thanks to all who helped to get the field ready for the summer.



Our President.....hard at work!

Thanks to Jim Kraft for spraying for weeds!



Here's Charlie....yep he's been in the sun!



Before and After...our new tables are great!



Giving tractors a once over...they work hard during the summer!



Bill stock piling wood for summer camp fires.