

KANSAS MENSA SUNFLOWER SEEDS



DECEMBER 2022, VOL.-50, ISSUE-12

* Planned Events *

Jan. 07	Pig-Out 12:45	N&J Cafe 5600 E Lincoln ST
Jan. 14	Meeting 2:00	Fairmount Coffee 3815 E 17 th ST N
Jan. 21	Field Trip 11:00	Exploration Place 300 N McLean BLVD
Jan. 28	Gathering 7:00	Barnes & Nobles 1920 N Rock RD

Zoom Meetings

Every Saturday at 4:00 PM

<https://us02web.zoom.us/j/72081034487?>

Password: aWdKUSzbEVhNktjRzFOVEYxQTISQT09

2022 Officers of Kansas Sunflower Mensa:

LocSec: Bill Barnett, 316-214-3330, locsec@kansassunflower.us.mensa.org

Asst. LocSec: Igor Ponomaryov, asstlocsec@kansassunflower.us.mensa.org

Treasurer: ACTING- Igor Ponomaryov, treasurer@kansassunflower.us.mensa.org

Program Chair: ACTING- Bill Barnett, programchair@kansassunflower.us.mensa.org

Publications Chair: Gracie Ulrich, publications@kansassunflower.us.mensa.org

Editor, Seeds: R. Klaus Trenary, editor@kansassunflower.us.mensa.org

Recruiting & Testing: Dan Gollub, testing@kansassunflower.us.mensa.org

Associate Proctor: POSITION OPEN -

Mem. at Large: James Zonker, memberatlarge@kansassunflower.us.mensa.org

Ombudsman: Mike Dickson, ombudsman@kansassunflower.us.mensa.org

Region – 7 VC: Beth Anne Demeter, bethane.demeter@gmail.com

American Mensa Ltd.: 1-888-294-8035

Chapter's Official Web Sites:

<https://www.kansassunflower.us.mensa.org>

<https://www.facebook.com/groups/773587949355460/>

The fine print:

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Contributions may be submitted at any time, but for publication in the next issue, it must be received by the 20th of the preceding month. All contributions must be signed but may be published anonymously or under a pseudonym. All material to be published must adhere to established and generally accepted criteria and submissions should conform to current MLA standards.

The Editors have total discretion to reject or edit submissions and advertisements according to style, propriety, taste, and space requirements. Though the decisions of the Editors may on occasion seem capricious, they are always final.

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NOTE: All opinions expressed herein are solely that of the editor and/or contributor unless otherwise specified, and in no way reflect the attitudes or opinions of other members of this chapter or of Mensa. This publication is intended for mature, intelligent audiences and content herein may not be appropriate for some minors.

Editor: R. Klaus Trenary, editor@kansassunflower.us.mensa.org or shamanklaus@sbcglobal.net



Editors Corner: Another year has come and gone. Lots more water under that proverbial bridge, so to speak. Whenever you let your guard down and think that you have lived long enough to have “seen it all”. Another curve ball sneaks over the plate and you are left to wonder, now what?

Blessedly, I feel most people are finally getting over the debacle of a social experiment called the “Pandemic”. Like a lesson in Hoyle’s gas law, the vacuum created by the absence of such stressors such as viruses and elections have been instantly replaced. Now war, death and privation are daily fare on the TV. Russia dangles nukes over our heads like the sword of Damocles. When the concept of good guys or bad guys becomes nothing more than a stolid cliché, transparent as a Batman rerun, it gives us pause. I mean, we are the good guys, aren’t we? Despite the fact this country is by far the largest arms supplier on the globe. Hmm.

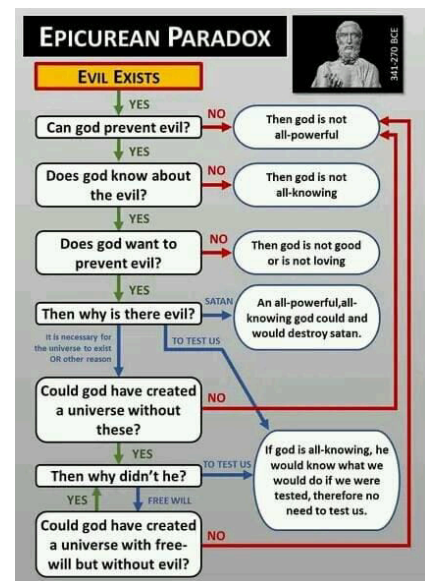
I guess that in every situation a choice must eventually be made, and a side must be joined. Simple choices for simple minds. The metric for every decision made by most Humans is an emotional response weighed to maximize the gains of one’s in-group. Logic and long-term strategies are ethereal empiricisms supposedly learned in school, but sadly soon fade, replaced by rote instinct.

The problem with having powerful minds is that they generally get used a lot and are capable of perceiving patterns and nuances out of reach of the masses. Many deep thinkers eventually acquire a rather nihilistic view of reality. Good and bad, right and wrong, normal and twisted become nothing more than exercises in debate. Upon analysis, what may be lauded as a virtue by some ends up degenerating into simply another opinion. Chocolate is evil, but divine Vanilla is of the Gods. Something like that.

The moral of the story: Go with the flow but keep thinking free. Know when to fight and when to bide your time. Do not let on that you know, because it “riles them to believe that you perceive the web that they weave...”



Just because something is on Facebook doesn't necessarily mean it's true.
- William Shakespeare



Pig Out - Saturday 12:45

N&J Café and Bakery
5600 E Lincoln
(316) 681-3975

<http://www.njwichita.com>



N&J Middle Eastern Cuisine	
Appetizers	
HUMMUS	Creamy puree of chickpeas blended with tahini, garlic, and lemon juice. \$ 11.99, L \$ 17.00
HUMMUS SHAWARMA	Two chunks of chicken, beef, gyro or mixed vegetables sautéed with onions and tomatoes. Upgrade to babo chicken for \$ 2.00 more. \$ 18.99, L \$ 24.00
BABA GHANOUGI	Creamy puree of roasted eggplant blended with tahini, garlic, and lemon juice. \$ 11.99, L \$ 17.00
GRAPE LEAVES	Rolls grape leaves filled with a savory mixture of rice, ground beef, and spices. Serving of 4. \$ 14.00
VEGETARIAN GRAPE LEAVES	Rolls grape leaves filled with a savory mixture of rice, tomatoes, onions, chickpeas, and spices. Serving of 4. \$ 14.00
CABBAGE ROLLS	Rolls cabbage leaves filled with a savory mixture of rice, ground beef, and spices. Serving of 4. \$ 17.00
KEBBE BALLS	A ball of ground beef and bulgur wheat stuffed with a mixture of ground beef, onions, pine nuts, seasoned with onion and deep fried. Serving of 2. \$ 10.00
FALAFEL PLATTER	Fried vegetable patties on a bed of lettuce, tomatoes and parsley served with tahini dipping sauce. Serving of 6. \$ 10.00
COMBO	Served with hummus, babo ghanoou, laboud, grape leaves, cabbage rolls, tabba ball, falafel patty and babo. \$ 14.00
VEGETARIAN COMBO	Served with hummus, babo ghanoou, laboud, vegetable grape leaves, falafel patty, cabbage roll, babo, onion and tabou. \$ 14.00
MEDITERRANEAN CHICKEN WINGS	Slow baked, coffee and lemon marinated with garlic and lemon sauce. \$ 13.00
LABNEH AND GARLIC	Cheese yogurt mixed with garlic and topped with olive oil. \$ 6.00
ZATAAR	Marinated chicken and other mixed spices in olive oil. \$ 4.00
MEAT PIES	Baked bread stuffed with a savory mixture of ground beef, onions, tomatoes, and spices. Serving of 4. \$ 14.00
SPINACH PIES	Baked pie with spinach, onions and feta cheese. Serving of 3. \$ 13.00
Sandwiches 2 sizes for \$ 2. Choice of Hummus, Tabouli or Babo. Substitute both sides for Free.	
CHICKEN SHAWARMA	Marinated chicken in a pita wrap with lettuce, tomatoes, and shawarma sauce. \$ 10.00
BEEF SHAWARMA	Marinated beef in a pita wrap with red onions, tomatoes, hummus, and tahini sauce. \$ 10.00
GYRO	Slow cooked lamb in a pita wrap with white onions, tomatoes, and our signature tzatziki sauce. \$ 10.00
FALAFEL	Vegetarian patties in a pita wrap with lettuce, tomatoes, hummus and tahini sauce. \$ 10.00
GARLIC CHICKEN	Grilled chicken breast in a pita wrap with pickles and garlic paste. \$ 10.00
CHICKEN ARTICHOKE	Grilled chicken breast in a pita wrap with red onions, tomatoes, olives, and artichokes. \$ 10.00
KATTA	Ground beef patties seasoned with spices and parsley in a pita wrap with red onions, tomatoes, hummus, and tahini. \$ 10.00
LABNEH	Cheese yogurt in a pita wrap with tomatoes, tabouli, olives, and olive oil. \$ 7.00
Entrees Served with your choice of salad, rice, hummus or babo ghanoou.	
KAPPA PLATTER	4 Ground beef patties seasoned with onions and parsley served over rice with a side of sautéed vegetables and topped with tahini sauce. \$ 11.00
SHAWARMA PLATTER	Choice of chicken, beef, gyro or labali with sautéed red onions, and tomatoes over rice with a side of sautéed vegetables and topped with tahini sauce. \$ 11.00
CHICKEN KEBAB	2 skewers of marinated grilled chicken broiled over rice with a side of sautéed vegetables and topped with tahini sauce. \$ 11.00
SHISH KEBAB	2 skewers of marinated and grilled tenderloin over rice with a side of sautéed vegetables and topped with tahini sauce. \$ 11.00
MEAT GRILL	Chicken, lamb, beef, tabouli, and kofta over rice with a side of sautéed vegetables and topped with tahini sauce. \$ 11.00
316-681-3975 NJCafeBakery.com	
Soups & Salads	
*All priced chicken, chicken, tomatoes, beef shawarma, gyro, or labali for only \$ 2.00	
SOUP OF THE DAY	CUP \$ 4.99, 6 OZ \$ 5.99
HOUSE	Tahini and roasted lettuce topped with cucumbers, tomatoes, onions, bell peppers and our signature dressing. \$ 6.00
FATTOSH	Tahini and roasted lettuce mixed with cucumbers, tomatoes, onions, bell peppers, ML pita chips, tahini dressing and our signature dressing. \$ 7.00
TABLOU	Chopped parsley, tomatoes, onion, and bulgur wheat mixed with olive oil and tahini dressing. \$ 6.00
GREEN	Tahini and roasted lettuce topped with cucumbers, tomatoes, onions, bell peppers, feta, olives and our signature dressing. \$ 6.00
MEDITERRANEAN BOWL	Chicken and roasted lettuce topped with cucumbers, tomatoes, onions, bell peppers, chickpeas, our signature dressing, tabouli, with your choice of pita and topped with a drizzle of tahini sauce. Add Shish Kabab for \$ 2.00 \$ 11.00
A La Carte	
SIGNATURE RICE	\$ 3.00
SAUTÉED VEGETABLES	\$ 5.00
RAW VEGETABLES	\$ 2.50
FRENCH FRIES	\$ 4.50
CHICKEN SHAWARMA MEAT	\$ 2.25
BEEF SHAWARMA MEAT	\$ 2.25
GYRO MEAT	\$ 2.25
1 PC KAPPA	\$ 2.00
1 PC FALAFEL	\$ 1.25
CHICKEN TENDER	\$ 1
TENDERLOIN SKEWER	\$ 1.75
Beverages	
Coffee, Hot Tea, Iced Tea	\$ 2.25
Popo Products (Popo, Diet Popo, Dr. Pepper, Diet Dr. Pepper, Diet Coke, Orange Crush, Coca Cola, Mt Dew)	\$ 2.25
Housemade Lemonade	\$ 2.00
NON REFILLABLE BEVERAGES	
Mango Juice	\$ 1.00
Guava Juice	\$ 1.00
Strawberry Orange	\$ 1.00
View our small menu card for drinks, desserts & daily specials!	

Quotes from Mark Twain

“Adam... did not want the apple for the apple’s sake, he wanted it only because it was forbidden. The mistake was in not forbidding the serpent; then he would have eaten the serpent.”

“The difference between the right word and the almost right word is the difference between lightning and the lightening bug.”

“There are many humorous things in the world; among them, the white man’s notion that he is less savage than the other savages.”

“In order to make a man or a boy covet a thing, it is only necessary to make the thing difficult to attain.”

Field Trip

Exploration Place
300 N McLean BLVD
(316) 660-0600
<https://exploration.org>



The Exploration Place is a nationally recognized museum aimed at teaching the benefits of STEM to children of all ages. Multiple exhibits and demonstrations are designed to inform and entertain. Located on the scenic banks of the Arkansas river, the building offers views of nature, mixing beauty with knowledge.

Admission is \$20 for an all-access adult pass. Note: the dome theater will be closed for renovation when we visit.

Property Management at Gracie Ulrich's Place

I manage a few rentals, specifically 4 duplexes. These are older properties nowadays, new in the 1960's and 1970's. My handyman lives onsite. He is a kind-hearted person, and he attracts a wide variety of people who might seem marginal to regular wage-earners.

Last week, I had a typical encounter when I went to look for him. A decent-enough car was in his driveway, one I'd not seen before, and a man was prying past the driver's side window with a big crowbar. He said he was locked out. Since he'd just gotten there within the last 10-15 minutes, I found that somewhat remarkable.

One of his companions, a skinny 5'11" girl with vivid blue hair, informed me that she's had MS for years, and that she is 35. She exhibits a tongue motion typical of tardive dyskinesia, usually a side effect of strong anti-psychotic drugs. The black guy driving, and probing the window with the crowbar, said "hi". I said, "Hey, guy, do you realize that your pants are falling off?" (I always did want to say that to man-boys wearing 'saggers'.) Then I realized that they are about 2 sizes too small, and probably not a fashion statement. He, however, rushed to assure me, "We're

not homeless," which he mentioned several times. I think they were there to give a ride to Zoe, the zombie tenant. I've evicted her for back rent and damages, nearly \$20,000 worth at market prices, and have run her off repeatedly. But, like the un-dead, she just keeps coming back.

The 3rd chick came up with a gallon paint stick for the driver to try to get into his locked car. She had scavenged it from the yard. I've no doubt it belonged to me. "Here, try this," she said. "I'll see what else I can find."

"Henry (my handyman) doesn't like you going through his stuff," I told her.

"Oh, I'm not!" She said, eyeballing a pile of his things, and continuing to head that way. "Well then, stop doing it," I told her, using my Voice of Authority. She stopped, looking sullen.

Henry showed up. I was having an emergency, with a water main broken on my side of the supply line, not on the city's side, so I had to get it fixed myself. His guests that he had not invited looked to him to help open their car, which he did successfully, and it took him about an hour, because he didn't have the proper equipment for breaking into cars. They did not appear to care that he was needed for his actual job, not having such a thing themselves.

I am a social worker, and I have a wide tolerance for unusual or less-functional behaviors. But I'm also responsible to be sure that my tenants have working water, sewers, roofs, and so forth.

I got a reputable plumber, and they sent 2 men and 2 trucks. But they would not touch the site of the leak. They said they needed a backhoe, and their shop did not have one. Henry had already dug out half the area needed to access the leak. They said I needed to contact "Phone Before You Dig" people, so I did, and they came and placed flags and painted imaginary lines on the surface of the ground. The rule is that you must dig by hand instead of by heavy equipment for anything within 2' of the flags. Since the entire work area was within 2' of the flags, I could see that it would all be hand work. Meanwhile, I'd called 5 other plumbers, who all said they could make me an appointment in 7-14 days, while I had 8 families without water. So, I asked Henry to please dig the hole and fix the pipe. He can figure out how to fix about anything, and he doesn't refuse to do the job just because it is difficult, and the working conditions are terrible. It was freezing cold, and the hole had filled with water from the leak. The mud was slippery. It got dark early, and he set up lights.

The pipe was exposed and resting on the foundation, where a 2nd leak was evident. I feared it might be leaking underneath the concrete foundation. It was too late to go get parts until morning.

The saga continued, with understandably irate tenants asking when we would have water. We partially plugged the worst leak and turned on the water for a couple of hours, which resulted in the hole filling with water again. I knew that would happen, but one must balance conflicting needs, and try to at least partially meet those needs. It was into Day 3 before we had a repair that would hold. Still, that was better than the offers of help that I got from other professionals who can help.

Item	Description	Trans/Bal	Amount	Fidelity Stmt Dt
Balance on 03/31/2022		Bal	5,339.35	3/31/2022
4/5/2022 Check to Bill Barnett #2153	Reimbursement for Zoom 3/21/22 to 3/21/23	Check	(161.14)	
4/5/2022 Check to Bill Barnett #2154	Seeds Publication Jan, Feb, March 2022	Check	(210.00)	
4/12/2022 Mensa Payment for Zoom	Additional Payment for Zoom - Reimbursement	Dep	45.20	
4/15/2022 Mensa Payment	Regular Membership-based contribution	Dep	104.00	
Balance on 04/30/2022		Bal	5,117.41	4/30/2022
5/20/2022 Mensa Payment	Regular Membership-based contribution	Dep	89.40	
Balance on 05/31/2022		Bal	5,206.81	5/31/2022
6/17/2022 Mensa Payment	Regular Membership-based contribution	Dep	91.10	
Balance on 06/30/2022		Bal	5,297.91	6/30/2022
7/15/2022 Mensa Payment	Regular Membership-based contribution	Dep	94.65	
Balance on 07/31/2022		Bal	5,392.56	7/29/2022
8/19/2022 Mensa Payment	Regular Membership-based contribution	Dep	91.80	
Balance on 08/31/2022		Bal	5,484.36	8/31/2022
9/16/2022 Mensa Payment	Regular Membership-based contribution	Dep	104.00	
Balance on 09/30/2022		Bal	5,588.36	9/30/2022
10/21/2022 Mensa Payment	Regular Membership-based contribution	Dep	93.50	
Balance on 10/31/2022		Bal	5,681.86	10/31/2022
11/18/2022 Mensa Payment	Regular Membership-based contribution	Dep	98.90	
Balance on 11/30/2022		Bal	5,780.76	11/30/2022
12/16/2022 Mensa Payment	Regular Membership-based contribution	Dep	96.90	
Balance on 12/31/2022		Bal	5,877.66	12/30/2022

Minutes of the Meeting of Nominating and Election Committees.

Present: the following Members of Nominating and Election Committees -

1. Klaus Trenary
2. Randy Hamilton
3. George Hiss, Chair

The following members of the Kansas Sunflower Mensa have been nominated to fill the vacant elected positions on the Board effective 01/01/2023:

1. Bill Barnett, Loc Sec
2. Igor Ponomaryov, Assistant Loc Sec
3. Susan Pung, Treasurer
4. Ted Saranchuk, Member at Large

Said nominations were announced in the October issue of Seeds, the group's official publication. No additional nominations have been received by the Nominating Committee from Members.

Now therefore, according to Kansas Sunflower Mensa Bylaws, those nominated are declared elected by the Election Committee as listed above.

Nominating and Election Committee Chair:
George Hiss

12/29/2022