
The Memory Map

Canton Alliance Massillon Computer Users Group



Volume 43, Issue 12

December 2023

Next CAMUG Meeting, December 18, 2023 Both Zoom and In Person!

- Join us in person at Holy Cross Lutheran Church, 7707 Market Ave. in North Canton, Ohio. Enter at the north door.
- OR use the Zoom link that Dennis will email.

Program

6:15 PM: There will be no early chit chat but the Board will show up early to set up for the Christmas Party

7:00 PM: The Business Meeting will start and will be held on Zoom and in person. Further nominations will be accepted with the election following.

The Christmas Party will follow the Business Meeting and will be in person only. It will include a potluck and a raffle. Each member family attending in person will receive one raffle ticket, and those bringing food to share will receive a second raffle ticket.

After the party, there will be a short Board meeting, in person and on Zoom with present and incoming Board members attending.

Tech Up In Smoke

President's Corner

Greg Skalka, President, Under the Computer Hood User Group

www.uchug.org

president ** uchug.org

Cooking has been an important element on humanity's path to civilization. In addition to warmth and light, the mastery of fire brought the ability to heat food and drink. Cooking food to a sufficient temperature to kill pathogens helps prevent food-borne illnesses. The ability to boil water and cook food is essential to human health and played a big part in helping to build today's advanced society.

Technology has played a significant role in food preparation and cooking. Over the thousands of years of human history, we have developed many ways to cook safe, nutritious, and appetizing food. Like in many other fields, we have recently made tremendous advancements in cooking tech. My grandmother, who had a reputation as a good cook, started out using a wood-fired stove when she was a young wife on a farm in rural Nebraska in the 1920s. When electricity came to the farm in the 1950s, she used an electric stove and oven, and in the 1980s, added a microwave oven. It always seemed interesting to me that she saw and embraced such changes in cooking technology over her lifetime. Still, like many of our tech, the rate of progress and advancement has slowed since microwaves. There is better control and more sophisticated programming of our cooking, but no one seems to be cooking with lasers or particle accelerators yet.

When I was growing up, the future of food seemed to be going in a modernistic direction. Microwave ovens enabled quick meals and snacks from prepackaged sources. Microwaveable dinners and microwave popcorn made food prep easy and fast. Space food sticks, instant breakfast (powdered drink mixes), and Tang came from our space race days and seemed to point to a future of convenience from processed foods. In recent years we seem to be going in the opposite direction; however, today, there is a greater emphasis on healthy, whole, less pre-processed, fresher, and a return to more traditional food preparation and cooking methods.

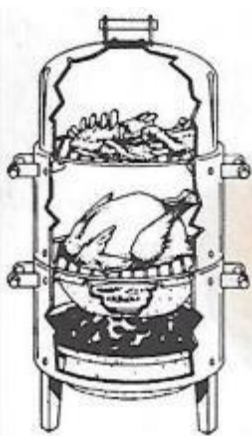
One traditional food preparation method I enjoy is smoking. The most common smoked meat products are bacon, ham, and sausage, but almost any meat can get enhanced flavor from smoking. Cheese can be smoked, and even vegetables gain flavor from the process. We have a long smoking tradition in my family. My grandfather used a smokehouse on the farm to prepare hams, bacon, and other meats. My father owned a home smoker, and our family Christmas dinner almost always had smoked prime rib of beef at its core. I got a smoker soon after I moved out and have now taken over that part of the family holiday cooking duties. My son has had several smokers and cooks with them much more often than any other family member.

Smoking is one of the oldest forms of food preparation, imparting flavor and providing some preservation. There are two types of smoking; the food is subjected to wood smoke in an enclosed container. In cold smoking, the food is exposed to low-temperature smoke (60 to 120°F); the smoking process does not cook it. (Cheese is smoked this way). Hot smoking uses smoke that is hot enough (200 to 300°F) to slowly cook the meat (as in BBQ).

The basics of smoking are still the same, but the technology has changed over the years. My grandfather's smokehouse was just a small wood structure in which meats were hung and a smoldering fire burned for days or weeks. My cylindrical steel smoker burns charcoal in the bottom pan for heat. Wood chips or chunks are placed on the coals to generate the smoke. A water pan above the coals buffers the heat and

provides moisture and a bit of steam. The food is placed on steel racks above the water pan. This type of smoker could also use an electric heating element or a wood fire as its heat source.

My son once had a Traeger smoker, which burned pre-made wood pellets. The pellets are dispensed in a controlled way into the fire under the meat to regulate the fire temperature. A pan of water can be placed on the grill with the meat to add moisture. These pellet grills and smokers can be very sophisticated, with Wi-Fi connections allowing remote control and monitoring through a smartphone app. One downside to them is that you must buy their wood pellets. My son now has a more traditional "stick" smoker with a cooking chamber and a separate firebox. Wood is burned in the firebox, which is connected to the grilling chamber to provide heat and smoke to the food indirectly.



I like my steel cylindrical smoker, but determining when the meat is done is often difficult. While it is said that you really can't overcook in a smoker, getting the desired level of doneness can be challenging. It does not help that I often only use the smoker a few times a year, typically for a holiday or party where my smoking is center stage. In the early years, I cooked by time alone, with reasonable results, though I usually suffered through a lot of stress, wondering when to take the meat off. Unfortunately, removing the cover to examine the meat or measure its internal temperature released heat that had to build back up, slowing the cooking. All I had to go by was experience and a small, questionable relative temperature indicator built into the smoker top cover. Many variables come into play when you have a target time to eat and then have to

work backwards through when to take the meat off, when to put it on, and when to start the coals. I've had to try to compensate for cold, rain, and warm days in my process over the years to produce the results that have come to be expected.

When low-cost electronic cooking thermometers became available, they seemed to improve my results' repeatability. I could now continuously monitor the meat's internal temperature and, thus, doneness. This was a big help, but issues remained. We almost always smoke two pieces of meat for our large holiday gatherings, one on the smoker's top grate and one on the bottom. I wound up with two different digital BBQ meat thermometers and used one for each piece of meat. Unfortunately, the two thermometers did not read the same; one read about five degrees higher than the other.



This reminds me of the saying, "The person with one clock always knows what time it is, while the person with two is never sure." I also found knowing the smoker's internal air temperature and the water bowl temperature would be very helpful, but that meant buying even more electronic thermometers.

For Father's Day last year, I received the gift that changed my outlook on smoking: an Easy BBQ 6-probe digital electronic meat thermometer with Bluetooth capability. This combined the capabilities of six separate thermometers in one device and allowed it to be controlled and read through a smartphone app. This would allow me to gather much more data on smoking and better predict the doneness of the meat and the time required to achieve it.

With six temperature probes, I could simultaneously monitor the temperatures of the bottom meat, top meat, bottom grill air, top grill air, water pan, and outside ambient air.

When I had it all instrumented up, all the wires coming out of the smoker reminded me of photos of the "Gadget" device that exploded in the first atomic bomb test at the Trinity test site in New Mexico in 1945.

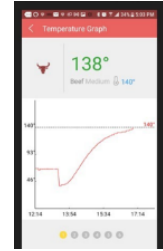


One problem I have not found a way to work around is that the app won't connect to the thermometer device through Bluetooth when running on my new Samsung Galaxy S22 phone. It will work when running on my old Samsung Galaxy J3 phone (which I kept), so it may be an app compatibility issue with the new Android version. While annoying, it is not that objectionable as long as I can continue to keep my old phone working. I also found that this product that my wife purchased for me from Amazon (\$45.99 at the time) is no longer available, so I hope it lasts. Some reviews on Amazon reported that the probes could fail, so I'm considering buying some of the replacement probes that are still available.

The app can show the temperatures of all the monitored points as the smoking goes on, but the only way I have found to record the data (other than writing it down) is to take screenshots from the app on the phone. The best thing about the app is that it can show graphs of each temp probe over the cooking time, which can be very useful for determining how these monitored points relate to each other over time. I capture these graphs with a screenshot as well.



With all the data collected from the 6-input thermometer, I can feel more confident in predicting when cooking is done to the desired level and how making changes will affect the cooking time. For example, now I'll know better when I need to stir the coals to turn up the heat or leave them undisturbed to reduce the heat so that the meat can come out of the smoker at the desired time with the desired doneness. So here's to cooking the traditional way with a high-tech assist!



CAMUG November 2023 Meeting Minutes

The meeting was held in person at Holy Cross Lutheran Church; it was also held on Zoom using a Zoom account provided by APCUG. Dennis Smith was host and presided over the 482nd meeting of CAMUG on November 20, 2023, starting at 6:15 PM with general chit-chat.

Computer 101:

About 6:30 PM President Dennis Smith introduced Carol Joliat and her presentation "Google Lens".

- Started in 2017, Google Lens is a free application that is a vision based search app for smartphones, and is available now for all smart phone platforms.
- Check for the Lens Icon on the Google Search page. If there, click on it. If not, download and install from your platform's "App Store" onto your smartphone.
- Once installed, from the Google Search Screen, the new "Lens" icon will be on the right. When you click the icon, a camera screen comes up for you to input a picture of the item of interest.
- Snap images of Barcodes, Text, Plants, Business Cards, Math Formulas, Buildings and More.
- Lens will try to identify the object and tell you everything it can find about it.
- There was some group discussion about Lens and some members installed the app on their phones and experimented.
 - An image of a club member brought back where you could purchase the shirt he was wearing, the brand name, and the cost.
 - An image of a coin returned information of where that same coin could be purchased on eBay.
- Carol went on to describe a Business Card capture.
- She discussed how it can capture Landmarks and provide you with their history.
- At restaurants input of the menu can bring you reviews, and recommendations. Pushing the dishes icon will highlight the most popular items.
- Can be used for Homework assistance.
- Can be used for realtime translation of text to a different language.

A five minute break was called to allow members to grab snacks by donation provided by the Joliat Family.

Regular Meeting:



Dennis started the main meeting about 7:25. There were nine member families present (Including three on Zoom) representing the total 24 family memberships. Since this is more than 15% of the membership, the meeting was declared valid. There were two visitors. One was an APCUG member, Donna Armatage, from Washington State and the other was Mary Ann Kravos, who was a previous member, and says that she wants to join CAMUG again.

Dennis reminded the group about the renewal credit of \$5 for each new member you bring in. There were no renewals this month.

For the On Time Drawing, Linda Middleton's number was drawn, she was attending and was wearing her badge, and therefore was awarded the prize.

Next month will be the Christmas Party and also Club Officer Elections. This meeting will be held in the Church Dining area at the North end of the building. Enter through the doors at the North end.

There will be raffle gifts, and each member family gets one ticket for attending and **if they bring a food item to share then they will receive a second raffle ticket.** Members are encouraged to contribute gifts to the raffle if so inclined.

An abbreviated Board Meeting with old and new members will be held immediately after the Regular Meeting ends to satisfy the club rules.

Dennis opened the floor for Nominations for next month's election.

President - Carol Joliat nominated Dennis Smith, he Accepted.

Secretary - Tim Elder nominated Liz Milford, she had given previous consent.

Treasurer - Jim Albright nominated Tim Elder, he Accepted.

3 Year Director - Carol Joliat nominated Jan Bredon, he Accepted.

1 Year Director at Large - Carol Joliat nominated Eric Gunn, he Accepted.

Jim Albright moved to close nominations for the night. Additional nominations will be welcomed prior to next month's election.

Program:

Tonight's program "Intro to VPNs" by Dennis Smith began at about 7:35 pm.

A summary follows:

- What is a VPN?
 - Software to create a Virtual Private Network.
 - Software to protect your online presence from compromise.
- Why use a VPN?

-
- It creates a virtual “Tunnel” to keep your data private.
 - To not allow your ISP to see your content, Throttling, Recording.
 - Keeps Personal Data Private.
 - (Does not help with shoulder surfing.)
 - (Does not protect you from Viruses.)
 - Problems with a VPN.
 - You cannot see other devices directly on your local network. i.e. Printers
 - Possibly get to your Printer via network email address via HP.
 - Your connection speed might be slower.
 - What is the difference between connection with or without a VPN.
 - With a VPN your data is encrypted before it leaves your computer. Especially important in public wifi areas.
 - Without it your data may be visible to others. How to set up on Windows?
 - Go to the Microsoft store and select from the many Vendor Apps.
 - Or go to Start> Settings> Network & Info> Add VPN
 - How to Connect?
 - Name Your VPN.
 - Configure for the chosen Vendor App.
 - Provide your credentials.
 - Several free VPN Vendors.
 - Careful, some do keep data.
 - Careful, some may be from hostile countries and not trustworthy.
 - Multiple Fee based Vendors.
 - Pricing varies, typically \$3 to \$10 a month, often billed annually.
 - Plans are sometimes based on the number of computers, some by data volume. Read the restrictions before you sign up.

No Break occurred here, and no raffle tickets were sold. Therefore the 50/50 drawing was not held.

Adjournment: Jan Bredon moved to adjourn the meeting. Gerry Schaefer seconded the motion. The meeting was adjourned at 8:45 PM.

Respectfully submitted pending Board approval,
by Jan Bredon



This is an AI generated image.

CAMUG Board Meeting 11/27/2023

President Dennis Smith called the CAMUG Board meeting to order about 7:00 PM on Monday, November 27, 2023, via Zoom. All seven members were present; therefore, the meeting was declared valid.

President	Present	Dennis Smith	president@camug.com
Secretary	Present	Liz Milford	secretary@camug.com
Treasurer	Present	Tim Elder	treasurer@camug.com
Senior Director	Present	Jan Bredon	directors@camug.com
Director	Present	Alice Lungociu	
Director	Present	Bruce Klipec	
Director at Large	Present	Jim Albright	
Web Page	Present	Dennis Smith	webmaster@camug.com
Software and Book Review	Present	Jan Bredon	
Membership	Present	Carol Joliat	membership@camug.com
Newsletter	Present	Liz Milford	newsletter@camug.com
Computer 101	Present	Carol Joliat	
Ways and Means	Present	Jan Bredon	
Others Present	Present	Eric Gunn	

Approval of Minutes:

November Regular Meeting: The November Regular Meeting Minutes had been emailed to the Board by Jan Bredon. Jim Albright moved to accept the November 20, 2023, Regular Meeting Minutes as emailed. Bruce Klipec seconded the motion, and the minutes were approved.

October Board Meeting: The October Board Minutes were printed in the November newsletter. Jan Bredon moved to accept the October 23, 2023, Board Minutes as printed in the newsletter. Alice Lungociu seconded the motion, and the minutes were approved.

Reports:

Treasurer's Report: Tim Elder had emailed the Treasurer's Report to the Board. Jan Bredon moved to accept the November Treasurer's Report. Bruce Klipec seconded the motion, and the report was approved.

Membership Report: Carol Joliat reported that we currently have 22 family memberships. Jan Bredon has paid his dues to renew.

December meeting topic:

December 18th meeting will be held in-person and on Zoom.

6:15 PM: There will be no early chit chat but the Board will show up early to set up for the Christmas Party

7:00 PM: The Business Meeting will start and will be held on Zoom and in person. Further nominations will be accepted with the election following.

The Christmas Party will follow the Business Meeting and will be in person only. It will include a potluck and a raffle. Each member family attending in person will receive one raffle ticket, and those bringing food to share will receive a second raffle ticket.

After the party, there will be a short Board meeting, in person and on Zoom with present and incoming Board members attending.

Old Business:

Current Nominations:

President:	Dennis Smith
Secretary:	Liz Milford
Treasurer:	Tim Elder
3-year Director	Jan Bredon
Director at Large	Eric Gunn

There will be more nominations at the December meeting followed by the election.

New Business:

Jan Bredon moved to include all current raffle prizes in the December Raffle. Liz Milford seconded the motion and the motion passed.

Other:

Dennis mentioned that he has added several videos of programs from our meetings to our Facebook page.

Tentative programs for the January meeting: “Hot Spots” by Carol Joliat for Computer 101 at 6:30 followed by “Show and Tell” by members and “How to Record your Screen” by Eric Gunn at 7:05. Plans will be finalized at the Board meeting on December 18.

Eric also told the group about meetup.com. This is a site where people with similar interests can either meet virtually or arrange to meet in person. Interests include hobbies, hiking, computer topics, etc.; this is NOT a dating site.

Motion to Adjourn:

At 8:08 PM Liz Milford moved to adjourn. Tim Elder seconded the motion, and the meeting was adjourned.

Submitted pending Board approval,
Elizabeth Milford

About CAMUG

Our club is open to anyone with an interest in computers and technology. A household membership is only \$20 per year, and a visitor can attend two meetings free without any obligation.

Normally, monthly meetings are held the third Monday of the month at Holy Cross Lutheran Church, 7707 Market Ave. in North Canton, Ohio, and also on Zoom. Computer 101 begins at 6:30 PM and the regular meeting begins at 7:05 PM. At every meeting, we cover topics ranging from cell phones to computers and from software to the internet and networking. Board meetings are held the fourth Tuesday of the month at 7:00 PM using Zoom. Members are encouraged to attend the Board meeting although only Board members can vote. Members can email Dennis Smith (denniss@camug.com) to get the Zoom link to the Board meeting.

The club mailing address is CAMUG, PO Box 80192, Canton, OH 44708. The web site is at <http://www.camug.com>. CAMUG has a Facebook page called CAMUG Users Group at <https://www.facebook.com/CAMUG-Users-Group-100732168306718>. CAMUG also has a blog at <https://camugoh.blogspot.com>.

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CAMUG is a member of the Association of Personal Computer User Groups. APCUG is a worldwide organization that helps groups devoted to the world of technology by facilitating communications between member groups and industry. It offers the Saturday Safaris and Wednesday Workshops, provides newsletter articles, and has a list of speakers for club programs. Explore the APCUG website at <https://www.apcug2.org>, and the APCUG Facebook page at <https://www.facebook.com/APCUG>.

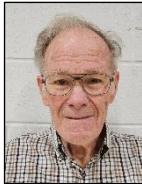




Membership

By Carol Joliat
November 2023

Renewed: Alice Lungociu and Bruce Brugger
Total Family Memberships: 22



CAMUG Monthly Summary

Tim W. Elder, Treasurer 11/20/23

	Cash	Checking	Total
Start Balances	\$60.00	\$748.71	\$808.71
Total Income	\$7.00	\$0.00	\$7.00
Total Expenses	\$5.00	\$25.00	\$30.00
Transfer	<u>-\$2.00</u>	<u>\$2.00</u>	<u>\$0.00</u>
End Balances	\$60.00	\$725.71	\$785.71

CAMUG Officers

President: Dennis Smith 330-477-5893
 Secretary: Liz Milford 330-620-5178
 Treasurer: Tim Elder 330-875-2323
 Senior. Director: Jan Bredon: 234-564-0045
 Director Alice Lungociu
 Director: Bruce Klipec
 Director at Large: Jim Albright
 Membership: Carol Joliat
 Asst. Membership: Alice Lungociu
 Web Page:
 Newsletter: Liz Milford 330-620-5178
 Tim Elder 330-875-2323
 Computer 101: Carol Joliat
 Ways and Means: Jan Bredon

List of Members

Name	E-Mail
Albright, Jim	jima
Bredon, Jan	janb
Brugger, Bruce	bruceb
Curtis, Mitch	mithc
Dorety, Janet	janetd
Doyle, Michael	michaeld
Elder, Tim	time
Girt, Jesse	jesseg
Gunn, Eric	ericg
Joliat, Carol	carolj
Klipec, Bruce	brucek
Kramer, Cecelia	ceceliak
Krantz, Cheryl	cherylk
Lungociu, Alice	alichel
McCoy, Myra	myram
Middleton, Linda	lindam
Milford, Elizabeth	elizabethm
Parker, Cherie	cheriep
Persons, Pauline	paulinep
Ponzani, Doris	dorisp
Schaefer, Gerald	geralds
Shockling, Dale	dales
Smith, Dennis	denniss
Watkins, Ross	rossw

To email members, use the email
name above followed by
@camug.com

Visit our Home Page:

<http://www.camug.com>

Our Facebook Page:

CAMUG Users Group

Our Blog:

<https://camugoh.blogspot.com>

**Need help
with your electronic gadgets?**



Canton Alliance Massillon Users Group
Computer Users Group

Assistance for users of all ages and skill levels

When: 3rd Monday each month

Where: Holy Cross Lutheran Church

7707 Market Ave. N

North Canton, OH

Currently, we are also meeting via Zoom

Email us for a Zoom invitation!

Time **6:15 PM:** Chit-Chat

6:30 PM: Computer 101

7:00 PM: Five-minute break

7:05 PM Meeting

Ongoing topics include:

Computers Tablets Digital Photography

Smart Phones eBooks Toys & Gadgets

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