

# P · A · C · U · G

## PASCO AREA COMPUTER USERS GROUP

### NEWSLETTER

Founded 1990

MEMBER  
APCUG  
FACUG



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May 2007

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## IN GRATITUDE TO MOTHERS

God bless all mothers for brightening our days with their sweet, faithful hearts and warm, loving ways.

The kindness and patience you always share show your devotion goodness and care.



## PRESIDENT'S LETTER

I hope everyone that attended the club picnic had a good time! We sure had enough food – I don't think anyone went home hungry. If they did, it was their own fault. Thanks to everyone who took the time to prepare dishes for this event. Also a special thanks to Bob Andle who did the cooking and to Ann Andle for all the work she did to prepare for such a fine picnic.

We are down to six weeks before we close for the summer months. Our time has gone quickly this year and we weren't able to accomplish all the things we had planned, so next year will be even busier.

Your board has worked hard this year to make class nights look effortless, and I think they have achieved their goal. This board works very well together and it shows!

The newsletter that is being published next week will be the last one until August. After reconsidering that everyone else has several months off, the board felt it unfair that Virginia had to keep working. If your e-mail should change over the summer, make sure to send Janet Brandon or me an e-mail with your new address.

It is good to have George Varney back with us teaching genealogy. For the club members who are into genealogy, he will have a class next month also.

I would like to tell our Northern friends to have a good and safe trip back and we will be looking for you in the fall. For the rest of us, we still have another month of computer club and plan on enjoying that time.

Until next month,  
Marie



## CLUB OFFICERS

President—Marie Vesta	813-782-2015
Vice President—Shirley Finefrock	813-788-1884
Secretary—Nancy Smith	813-782-0123
Treasurer—Virginia Stunkard	352-567-7241

## Board Members-At-Large

Melissa Akers	352-583-4405
Judi Betz	352-458-9537
Janet Brandon	813-780-7335
Harold Gillman	813-782-0667
Ruth Ray	352-523-2947

## Information About Club

Vivian Barnard	(352) 567-3373
Marie Vesta	(813) 782-2015

## For Membership Application

Janet Brandon	(813) 780-7335
Virginia Stunkard	(352) 567-7241

## What will it Cost?

Regular membership	\$25.00 per year
Associate or Student member	\$15.00 per year

Make checks Payable to **PACUG**.

**For more information—go to web**

## PACUG WEB ADDRESS

[www.pacug.org](http://www.pacug.org)

## E-MAIL ADDRESS

[pacugfl@yahoo.com](mailto:pacugfl@yahoo.com)

## CALENDAR FOR May 2007

Board meetings the first Tuesday of each month.

May 1—Board Meeting at 6:30 PM

Classes begin at 7:00 PM

May 3—Basic Computers

May 10—GM

May 17—Genealogy

May 24—Word

May 31—Q & A

Final meeting for season

## SUNSHINE CHAIRPERSON



Ruth Ann Ray who is the PACUG Sunshine Chairperson, needs to hear if anyone needs to have a greeting card sent due to illness, death, or just needs a hug. Please e-mail her at [raray@3oaks.com](mailto:raray@3oaks.com) and put the word “**sunshine**” in the subject line.

## APRIL DOOR PRIZE WINNERS

Melissa Akers—Battleship  
 Opal Akers—Just Deserts  
 Judi Betz—Mouse Pad  
 Jim Brown—Smart Computing Sub.  
 Ginger Carr—Disk Plus  
 Goose Gosselin—Windows Vista Book  
 Gloria Heald—50/50  
 Gladys Jackson—Memory Case  
 Pennie Jefferson—50/50  
 Tim Pettis—Microsoft Publishing  
 Judy Pribik—Simply Cookies  
 Ruth Ray—Pencil box  
 Virginia Stunkard—Keyboard  
 Virginia Stunkard—Pastel Paper  
 Anne Tomaszewski—Clip Art  
 George Varney—2000 Fonts  
 Steave Vesta—USB cord  
 Bill Wayles—Fix It  
 Janet Winland—Media Flipper

## SENIOR NETWORK USER GROUP

Marie Vesta gave a demonstration at the SNUG at USF on different photo gift ideas. Nancy Smith, Virginia Stunkard, and Shirley Finefrock attended also.



## MEMBER HIGHLIGHTS

By Vivian Barnard

Pat and Clay Parker came to Zephyrhills seventeen years ago from DeWitt, Michigan.

They found PACUG from a newspaper article. They had used another brand of computer, but came here to learn about their IBM and Dell computers on which they use XP. They believe they can always learn something new. (Can't we all?!)

They use their computers for graphics, photo imaging, games, word processing, and genealogy. She plays a lot of Spider Solitaire.

She was a social worker and he was a graphic artist.

We hope they continue to enjoy our group and continue to come.

## MEMBERSHIPS

A hearty welcome is extended to the following new members:

Ray Busacker

A hearty welcome to these members who recently renewed:

Opal Akers

## PACUG HELPLINE

### Internet

Marie Vesta 813-782-2015

### Reviews

Shirley Finefrock 813-788-1884

### Word Perfect or Word

Virginia Stunkard 352-567-7241

### Beginners

David Akers 352-523-1412

### Digital Imaging

Marie Vesta 813-782-2015

### Games

Janet Brandon 813-780-7335

### Genealogy

George Varney gvarney@verizon.net

Call Virginia Stunkard or Marie Vesta to add your name to the list or make changes.

## **SMART COMPUTING/TODAY**

### **Magazine Offer**

**Sandhills Publishing**, publisher of **Smart Computing** and **PC Today** will provide a complimentary 12-issue subscription for every five paid subscriptions received from PACUG members. *Smart Computing* is definitely recommended for beginners and *Today* is great for the small business and the home office.

Contact Janet Brandon for forms. To qualify, **renewals and new subscriptions must include the club ID#5351**

**O n l i n e   A T :   h t t p : //**  
**www.smartcomputing.com—OR—Call:**  
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**THANK YOU, SANDHILLS PUBLISHING**  
**(Mon. – Fri. 7 AM – 8 PM, Sat 8 AM – 4 PM**  
**CST)**

## SCRATCH NO MORE

Computer Tip from Worldstart.com

Written by Erin

Do you have an LCD screen for your computer monitor? Whether it be a laptop or a desktop monitor, they're nice to have. But, then again, they can easily be damaged if something happens to hit it just right. The most common thing with LCD screens is a scratch. That can happen in just a blink of an eye. So, how do you get rid of a scratch? Well, let me tell you!

First, clean off the surface of your screen with a soft piece of cloth. Next, the best thing to do (even if it does seem a little weird) is use some petroleum jelly (like Vaseline) to fill in the scratch. The Vaseline's density matches better to the LCD material than anything else, so it will fill in all of the gaps more efficiently. Just rub some on the scratch and then wipe off the excess. Don't press too hard when you're doing that though. You want to make sure some of the Vaseline stays there.

Now, there are varying views on how to fix a scratch on an LCD screen. This method seems to work about the best out of all the other suggestions, but it's possible it won't work for you. Just be very careful and make sure you get enough of the jelly inside the scratch. If you do that, it should work like a charm and the scratch will be gone forever. If it doesn't seem to work for you, you can always use a cloth to clean the Vaseline off the screen. It's at least worth a try, don't you think?





Jo Ann Fiorelli won the picnic basket full of goodies that was given away at the PACUG Fun Time Picnic.

## SAFELY REMOVE HARDWARE

From WorldStart.com

USB devices are flooding the market. Digital cameras, media players, external drives—all of them use the USB port. Newer computers have a port or two right up front for removable devices.

Even though USB devices are Plug & Play—that is, they're ready to go upon being plugged in—you shouldn't just unplug them. A USB port has current running through it, so the power jolt caused by unplugging a "hot" connection can corrupt data on a storage device, camera, or mp3 player.

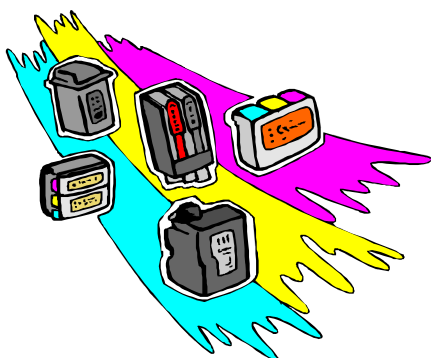
You can prevent such problems by clicking the "Safely Remove Hardware" button down in the system tray (by the clock). It looks like a rectangle with a green arrow pointing down at 8 o'clock.



You'll be given a list of USB devices that are active. Highlight the one you want to remove and click. When the power shuts off Windows will tell you that it is safe to remove the device.



**Be sure to save your empty ink cartridges, over the summer, for our fund-raiser.**



## SELECT IT ALL

From WorldStart.Com

Have you ever wanted to highlight a complete document or page all at once instead of dragging your mouse all the way from the bottom to the top of the page just so you can copy and paste it somewhere else? If it is two pages or more, it can get redundant to use your mouse for all of the text. Even then, sometimes your finger slips off the mouse and you have to start all over again.

If you're tired of all that nonsense, you can select all of the text on a page all at one time. All you have to do is select it all!

There are two ways you can do this. One is going to the **Edit** menu in whatever program you're working in ( a Web page, MS Word, etc) and choose **Select All**. That will highlight the complete page of text, pictures, etc. Then you can just copy and paste the material wherever you want it. The job will be done much faster than using your mouse!

The other way to select it all is by using **Ctrl + A**. This keyboard shortcut will do the exact same thing. Just click once on the page you want to copy, press Ctrl and A at the same time and poof, it's done!

## HELPFUL HINTS FOR WORD

When typing recipes use:

To make a degree sign ° ½ ¼ ¾

Go to Symbols

WPCyrillic B

Character Code 0080 for degree sign

To make an E-mail Directory list:

E-mail Directory is made in MS Word

Go to Tools

Letters and Mailings

Mailmerge

Then follow the instructions

Read Help on Mail Merge

## PRINT YOUR HARDWARE

From WorldStart.Com

Have you ever wondered what all your computer has in terms of hardware? I'm talking about everything from the motherboard to ports to controllers to drives and every other resource your computer uses to help you get your work done. Well, if you have ever wished that you could have a compiled list of this information, today is your lucky day. That's exactly what I'm going to show you.

It is very easy to print out a list of your hardware right through your computer's Device Manager (which is the utility that holds all of the information about the devices, etc. on your computer). To open the Device Manager, right click on the My Computer icon on your desktop and choose Properties. From there, click on the Hardware tab and then hit the Device Manager button. You will then see a list of all the services on your system. Now, you must click on one of the items so it is highlighted. Then go up to the Action menu and hit Print.

When the print job is done, you will probably have at least two pages, if not more, worth of listings for your computer's hardware information. Depending on your computer, you will probably have a list of your hardware, then a memory summary, a port summary, a system summary and a disk drive summary. Once you're done looking over everything, make sure you keep it in case you ever want to refer back to it. You also might want to do a print out of this every so often, just so you will have an updated list. Neato!



“Necessity is the mother of taking chances.”

—MARK TWAIN

## IDA'S SUMI SALAD

1/3 c sesame seeds  
 ¼ cup sliced almonds – toast in 2 tbs. oil till golden  
 8 green onions sliced  
 1 head of cabbage chopped fine  
 2 packages roman noodles broken  
 Combine above ingredients



Dressing:

¼ cup sugar  
 ½ tsp salt  
 1 tsp black pepper  
 1 c olive or vegetable oil  
 6 tbs. Seasoned rice vinegar

Combine all and chill well. Can make day before as flavor improves with setting.

## LORRAINES' GERMAN POTATO SALAD

½ # Bacon—cut small  
 1 Medium Onion—chopped  
 4 # Potatoes cooked



Sauce—  
 2 tsp. salt  
 2 tsp. pepper  
 ¾ cup vinegar  
 1 cup sugar  
 ½ cup flour  
 3-4 cups water



Fry bacon till crisp (remove grease)  
 Cook and peel potatoes  
 Mix ingredients for sauce with bacon and onion  
 Cook until thick—pour over potatoes  
 Taste—you may need more vinegar and/or sugar

## STUFFED PEPPER SOUP

1 pouch (8.8 ounces) ready-to-serve long grain and wild rice  
 1 pound ground beef  
 2 cups frozen chopped green peppers, thawed  
 1 cup chopped onion  
 1 jar (26 ounces) chunky tomato pasta sauce  
 1 can (14 ounces) beef broth

Prepare rice according to package directions. Meanwhile, in a large saucepan, cook the beef, green peppers and onion until meat is no longer pink; drain. Stir in the pasta sauce, tomatoes, broth and prepared rice; heat through. Yield: 6-8 servings (about 2 quarts).



## BANANA CREAM DESSERT

2 cups soy milk  
 2/3 cups sugar  
 3 Tbsp cornstarch  
 2 tsp. vanilla extract (clear)  
 ½ tsp. salt  
 Yellow food coloring  
 Bananas  
 Vanilla cookies  
 Cool Whip

Mix and stir first 6 ingredients over medium heat until thick. Boil one minute. Let cool. To assemble pudding in a 9 x 12 pan, place vanilla cookies on bananas, then a layer of pudding and then top with cool whip.

