
Subject: RATMM Update

Posted by [Jonah Falcon](#) on Thu, 22 Apr 2010 15:32:33 GMT

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Okay, to keep this newgroup humming, everyone who still peeks in, tell us what you've been up to.

Subject: Re: RATMM Update

Posted by [Doug Elrod](#) on Thu, 22 Apr 2010 19:46:17 GMT

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On Apr 22, 11:32 am, "Jonah Falcon" <jonahny...@mindspring.com> wrote:

> Okay, to keep this newgroup humming, everyone who still peeks in, tell us
> what you've been up to.

I was at the 4/17/10 NYC show of "Cinematic Titanic" ("Danger on Tiki Island"). Consistently funny!
Was anyone else there?

-Doug Elrod (dre1@cornell.edu)

Subject: Re: RATMM Update

Posted by [Judith](#) on Thu, 22 Apr 2010 20:48:07 GMT

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Subject: Re: RATMM Update

Posted by [nebusj-](#) on Thu, 22 Apr 2010 21:59:53 GMT

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Doug Elrod <dre1@cornell.edu> writes:

> On Apr 22, 11:32=A0am, "Jonah Falcon" <jonahny...@mindspring.com> wrote:
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> Island"). Consistently funny!
> Was anyone else there?

Hey, I was too! I was the scruffy guy who's lost a lot of weight the past year and a third.

--

Joseph Nebus

Subject: Re: RATMM Update

Posted by [George Johnson](#) on Fri, 23 Apr 2010 04:56:08 GMT

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"Jonah Falcon" <jonahnynla@mindspring.com> wrote in message
news:24Sdndu3dtON8U3WnZ2dnUVZ_u2dnZ2d@earthlink.com...

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Still working as usual.

Not much change in the regular pattern.

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cake (3D teddy bear cake pan). Going to do a test cake bake and bringing it
to work prior to making mom's cake so that the bear is solid enough not to
fall apart when sitting upright. Got all of the tools, just need to do the
baking and decorating.

Trickier thing is baking a sugarless cake so my shift supervisor
(diabetic) can enjoy some sweet stuff a few days later when the material
handler dude has his birthday.

I am not keen on using Splenda as sucralose is not terribly healthy in
large quantities. Stevia sweetener is okay, but expensive and has a
metallic taste. The jars of Trehalose sweetener I bought earlier is great,
but mucho expensive. Not going to use the formaldehyde-based sweetener of
Nutrasweet. Agave nectar is also pricy.

Really a pain trying to find inexpensive sweeteners for diabetics.

Subject: Re: RATMM Update

Posted by [Reaper G](#) on Fri, 23 Apr 2010 14:38:23 GMT

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On Apr 22, 8:32 am, "Jonah Falcon" <jonahny...@mindspring.com> wrote:

> Okay, to keep this newgroup humming, everyone who still peeks in, tell us
> what you've been up to.

I'm getting ready to move to a new house, still in Vegas.

I was at the Cauliflower Alley Club gathering, a reunion of past and

present wrestlers (including "Roadhouse" star Terry Funk"), earlier this week.

In a couple weeks I'll be at the Grand Tasting at Vegas Uncorked, a food festival sponsored by Bon Appetit magazine. Foodie heaven, baby!

I'm going to G-FEST in Chicago in July, where the special guest is Akira Takarada (from "Godzilla versus the Sea Monster" and many more).

More details at the LJ (plug plug plug)

--

Reaper G

Pest, Foodie, MSTie, G-fan, Wrestlemaniac, and geek-at-large

http://reaper_g.livejournal.com

<http://www.giantmonstermovies.com>

<http://www.wrestlersrescue.org>

Subject: Re: RATMM Update

Posted by [Jonah Falcon](#) on Sun, 25 Apr 2010 05:21:50 GMT

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On Apr 22, 5:59 pm, nebu...@-rpi.edu (Joseph Nebus) wrote:

> Doug Elrod <d...@cornell.edu> writes:

>> On Apr 22, 11:32=A0am, "Jonah Falcon" <jonahny...@mindspring.com> wrote:

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> Hey, I was too! I was the scruffy guy who's lost a lot of weight

> the past year and a third.

>

> --

>

Joseph Nebus

> -----

As for myself, I'll be visiting LA next week for a conference.

Subject: Re: RATMM Update

Posted by [eichlerSPAMBGONE2](#) on Fri, 30 Apr 2010 01:41:53 GMT

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On Thu, 22 Apr 2010 11:32:33 -0400, "Jonah Falcon"
<jonahnylna@mindspring.com> wrote:

> Okay, to keep this newgroup humming, everyone who still peeks in, tell us
> what you've been up to.
>

Bob "Bice" Eichler here - I was a semi-regular poster back around a decade ago. Attended Exoticon 1 to see Mike and Kevin and meet all the r.a.t.m.m folks. Played the home game regularly until it disappeared (anyone interested in reviving it?).

I still check the newsgroup about once a week. I've been working on converting my MST3K video tapes to DVD+R. At the rate I'm going, it'll probably take until 2013 to finish. This is the first time I've ever watched the episodes in order though, so I'm getting a lot of callbacks and running jokes that I never noticed before.

-- Bice

Subject: Re: RATMM Update
Posted by [Chris "Sampo"q](#) on Fri, 30 Apr 2010 11:45:05 GMT
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Also checking in. I check the newsgroup every other day or so.

For those who didn't know, ratma lives and I am now its moderator. Took months of bureaucratic wrangling with the usenet powers that be, but I got it done. I post MST3K news updates there once a month.

Those updates are also sent to our mailing list--which still exists after all these years.

For more immediate news updates on MST3K, and what its former cast and crew members are doing now, including complete coverage of RiffTrax and Cinematic Titanic, visit mst3kinfo.com.

The site also includes the FAQ, numerous interviews with cast members and host of other information about the show and the movies that appeared on it.

Follow @mst3kinfo on Twitter to get a notice whenever we post a new news item.

You can also follow me at @msampo, with tweets that are occasionally MST3K/RiffTrax/CT related but also include my wacky, zany, madcap view of our nutty, crazy world.

Sampo (and every Thursday we take an intensive look at one episode as part of our massive expansion of our episode guide. We've already done seasons 4 through 9. We've just started season 10. After that we'll briefly look at the specials and then we're going to go back to the beginning and do KTMA through season 3, which haven't gotten the treatment yet.)

Subject: Re: RATMM Update

Posted by [George Johnson](#) on Sun, 02 May 2010 07:02:46 GMT

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"George Johnson" <matrix29@charter.net> wrote in message
news:JL9An.164194\$0N3.125891@newsfe09.iad...

> "Jonah Falcon" <jonahnylna@mindspring.com> wrote in message

> news:24Sdndu3dtON8U3WnZ2dnUVZ_u2dnZ2d@earthlink.com...

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> to fall apart when sitting upright . Got all of the tools, just need to
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> Trickier thing is baking a sugarless cake so my shift supervisor

> (diabetic) can enjoy some sweet stuff a few days later when the material
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> I am not keen on using Splenda as sucralose is not terribly healthy in
> large quantities. Stevia sweetener is okay, but expensive and has a
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> sweetener of Nutrasweet. Agave nectar is also pricy.

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> Really a pain trying to find inexpensive sweeteners for diabetics.

Well, update on the teddy bear cake.

Baked my 3rd one today, still not happy with the 3D bear cake pan so I am going to Dremel the pan into two pieces later, cut out the bear's bottom (for filling the pan), and try clamping it together with metal clamps while baking to get satisfactory results. As of the moment, the vertical seam pan bakes two fine bear halves (great for topping a flat cake) , but they are too fragile to hold together as a finished standing cake.

NORDIC WARE 81148 - Build a Bear Cake Pan

<http://www.amazon.com/Nordicware-81148-NORDIC-WARE/dp/B002CM Q29W>

The problem is that the cake mix on the box (makes a kind of "cornbread type cake") does not rise to fill the pan and "moist" high-oil (1/3 cup) cake mixes are too fragile to hold the bear's head together against the body. Wilton has a 3D bear cake design which clamps (will be buying that pan sometime in the near future too).

STAND UP 3D CUDDLY BEAR CAKE PAN

<http://www.favorfrenzy.com/proddetail.asp?prod=810-460-00>

I used the "Half-Sugar Cake Mix" from Pillsbury and the cake turned out okay, had to bake it much longer because I used a castle-shaped Bundt cake pan.

Still have not gotten the hang of frosting cakes. I can do a drip glaze cake fine, but whenever I do the dot-frosting, it never sticks and ends up as a mess.

Subject: Re: RATMM Update

Posted by [Judith](#) on Sun, 02 May 2010 21:25:17 GMT

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In article <Hs9Dn.135297\$mn6.53148@newsfe07.iad>,
"George Johnson" <matrix29@charter.net> wrote:

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> news:JL9An.164194\$0N3.125891@newsfe09.iad...
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> cake fine, but whenever I do the dot-frosting, it never sticks and ends up
> as a mess.

You are very ambitious (and possibly on the way to a nervous breakdown.:-)! I used to make animal cakes for my kids but settled for a large sheet cake that I simply carved into dinosaurs or whatever they requested (within reason) rather than a standing cake. It wasn't hard to frost and decorate and I could use a decent cake recipe. What do you mean by dot-frosting? For your bear, you might want to use a boiled-frosting recipe, made with whipped egg whites and some kind of sweetening. It's fluffy and easy to spread. It would look furry, too.

Judith

I must go now - my wife's falling over.
-Jim Pills

Subject: Re: RATMM Update
Posted by [George Johnson](#) on Mon, 03 May 2010 06:33:36 GMT
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"Judith" <JUJU@withouta.net> wrote in message
news:JUJU-592239.17251702052010@free.teranews.com...
> In article <Hs9Dn.135297\$mn6.53148@newsfe07.iad>,
> "George Johnson" <matrix29@charter.net> wrote:

[clipped]

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By "dot frosting", I mean pressing a dot of frosting on the surface of
the cake (usually in a shape of a border or flower), but when I do this the
frosting never sticks to the surface properly or pulls away from the
frosting tip correctly.

The egg white frosting is a "Royal Frosting", supposed to harden up
nicely when it dries.

I just wanted to make so nice looking and decent tasting cakes.

I still have a cake to make for work, but I'm thinking of just making
mini Bundt cakes with a cupcake pan I've got.

Subject: Re: RATMM Update
Posted by [Judith](#) on Mon, 03 May 2010 12:40:45 GMT
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In article <n7uDn.118871\$kj3.90620@newsfe08.iad>,
"George Johnson" <matrix29@charter.net> wrote:

> "Judith" <JUJU@withouta.net> wrote in message
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class at the YMCA or some such place. I can just see your graduation
project: a Tom Servo cake!

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Subject: Re: RATMM Update
Posted by [Anonymous](#) on Mon, 03 May 2010 12:53:58 GMT
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Originally posted by: Zoogz

Now that my semester is finally over, I will be attending Anime Central on the 14-16th of May. I will be attending the writers' panel, which happens to be on Friday at noon-1:30. Will be updating the website (www.nabiki.com/mst) with the newest Megane 6.7 MSTing, published a couple days ago.

After that, I've got all summer to try to look for a job... anyone know of any import/export positions out there?

---Zoogz

Subject: Re: RATMM Update
Posted by [George Johnson](#) on Tue, 04 May 2010 07:11:03 GMT
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"Judith" <JUJU@withouta.net> wrote in message
news:JUJU-68C8C0.08404503052010@free.teranews.com...

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>> [clipped]

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Cake physics are a tricky matter without internal supports (preferably edible, durable, and tasty which gets trickier as the cakes get larger and more complex).

Tom Servo would require a multi-layered red cherry sugar-glass design for the body shell, Royal Frosting or Fondant for the white parts, really great quality sugar glass for the head.

The cake would be all tricky as hell as the cake itself would be emitting moisture (ruining the sugar glass external framework) unless it was akin to a Twinkee design packed with foamy whipped sugar + shortening. The bigger question would somebody without a diabetic coma wish be willing to chow down on the cake?

Heck, I could probably design a decent 3D printer program for this (one nozzle for cake mix + 1 for sugar glass) using one of these devices.

I don't think I have the patience for a long project making a candy/cake Tom Servo I'd think.

Want one, not necessarily for crazy fancy cake making.

http://reprap.org/wiki/Main_Page

<http://www.bitsfrombytes.com/>

<http://fabathome.org/>

<http://www.makerbot.com/>

Now if I wanted some crazy fancy cake decorations...

<http://www.cricut.com/cricutcake/>

Subject: Re: RATMM Update

Posted by [Kate Halleron](#) on Sun, 09 May 2010 16:36:35 GMT

[View Forum Message](#) <> [Reply to Message](#)

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> Okay, to keep this newgroup humming, everyone who still peeks in, tell us
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I got a new camera

<http://s165.photobucket.com/albums/u57/khalleron/New%20camera/>

And I'm writing a novel

<http://khalleron.blogspot.com/>

That about sums it up.

Kate

Subject: Re: RATMM Update
Posted by [Jonah Falcon](#) on Mon, 10 May 2010 03:11:00 GMT
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Doing more than I have.

"Kate Halleron" <khalleron@netzero.com> wrote in message
news:b9ec46ae-b6a5-4bfb-8e61-92e0cd262706@g5g2000pre.googlegroups.com...
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