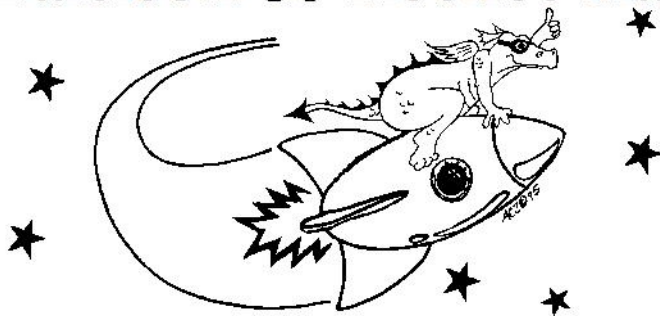


Balticon 50 Rocket Mail



Saturday, May 28, 2016 Edition



Balticon Program Updates

Fire Drill, Crabs, Easter Eggs, and Argh!

After a delay from a brief hotel evacuation, George R. R. Martin addressed Balticon 50 last night, after being recognized as the Guest of Honor. He recalled long-past Balticons, and provided insight into the origins of Buccaneer as the name of the second Baltimore Worldcon, as well as the new look to the Inner Harbor paddle boats. In addition to keeping the audience laughing, he reminded us that he has been a SF fan much longer than he has been a writer. Remember: If you are new to eating crabs, don't just split the check!

When John Picacio was recognized as the Artist Guest of Honor, he announced that his session Saturday at 10:30 would include the highlights he had not been able to include last night in his presentation on the art of Ice and Fire.

Bill and Gretchen Roper were recognized as Music Guests of Honor. Come see their concert at 1p Saturday.

Alexandra Duncan, who was the Compton Crook Award winner last year, presented the award to Fran Wilde, who made gracious comments about the award and other nominees.

B. Shirley Avery and Martin Deutsch were recognized as Fan Guests of Honor. Martin reminded the audience that working a con is what he feels he owes the genre, and encouraged others to do the same.

Kim Stanley Robinson was recognized as the 2016 Heinlein Award Recipient for a body of work that encourages exploration of space. He spoke about how he has had to learn everything about space from others, including BSFS members.

A Baltimore City Councilman made several presentations, recognizing several of the award recipients. He told the audience that George's face on telling about hundreds of crying children who had their Easter Eggs eaten by Balticon members in an earlier year gave him insight into ASOIAF.

Toastmaster Mark Van Name recognized the twenty-one Guest of Honor Alumni, who came up on stage and were welcomed. Be sure to plan time to see as many of these greats of SF&F as you can.

PROGRAM UPDATES

NEW ITEM! Costuming Guilds Meet and Greet 11 am
Monday St. Georges Room

Item Update

Sat 10:30a (Ballroom) The Art of John Picacio. Add highlights from his Friday presentation on The Art of Ice and Fire.

Add people:

Terry Mixon to Dead Robots Podcasting

Laura Nicole to Dirty Madlibs 11pm Friday

Meg Nuge to Cosplay on the Cheap 1pm on Sunday

Meg Nuge to Music in Fiction

Val Griswold-Ford to Dirty Mad Libs 11 pm Friday

Val Griswold-Ford to Wood Haven Mystery Podcasts Sun
7pm

Jesse Friedman to Gender and Sexuality in Westeros Sat 6pm

Merrily Wolf to Costumers Tea on Sunday at 5:15pm 8

Kristina V. Lynch - Anime After Dark Sat 10:30pm

Kristina V. Lynch - Anime After Dark, Fan Service &
Fetishism

Kristina v. Lynch - Eurogames and Why we play them

Kristina V. Lynch - Eurogames for 6 or More

Kristina V Lynch - 2 rooms and a Boom Fri 9pm

Jack Campbell - to Hard Science Fiction in Film

Jack Campbell - Mythic SciFi

Jack Campbell -- Greatest Animated Films Ever

Jack Campbell - Politics, Law, and Policy in SF

Jack Campbell - What is Brony Fandom?

Stephanie Burke - Cosplaying on the Cheap Sun 1pm

Stephanie Burke - Blue Poets Corner

Stephanie Burke - Flipped Paranormal Romance Sat 11pm

Izolda Trachtenburg - Music in Fiction Mon 12pm

Izolda Trachtenburg - Adapting your Fiction for Stage Sat
6pm

Bernie Mojzes - to Reading Sun 10 am

Ally Bishop - Keeping your Series on Track Sun 8pm

Carl Cipra - Keeping your Series on Track Sun 8pm

Scott Andrews - Keeping your Series on Track Sun 8pm

Cecilia Tan - Keeping your Series on Track Sun 8pm

James Minz - Keeping your Series on Track Sun 8pm

Jim Stratton - How to Internet Fri 9pm

Leslie Johnston to Set Up/Tear down Sunday 11:50am -
3:15pm

Leslie Johnston to Cosplaying on the Cheap Sun 1pm
Roberta Rogow to Broad Universe Rapid Fire Readings
Barbara Mabie to Cosplay on the Cheap
Barbara Mabie to Working with and altering Commercial Patterns
Barbara Mabie to Whose Program is it anyway?
Paul E Cooley to Dead Robots Society Podcast

Remove people:

Jesse Friedman from Black Coffee in Space
Starla Huchton from Flipped Paranormal Romance Sat 11pm
Michael Ventrella - Social Media - Inspiration or Time Suck Sat 9pm
Heidi Hooper - Social Media - Inspiration or Time Suck Sat 9pm
Bernie Mojzes - Arthurian Jargon
John Varley - Zenoarcheology Roadshow Sat 4pm
Jennifer Povey from Whose Program is it anyway? and Big Bang Theory
Veronica Giguere Collaboration over Distance
Barbara Mabie How to Draw Manga

Paul E Cooley Independent Publishing, Building your brand

Program item added:

Costuming Guilds Meet and Greet 11 am Monday St. Georges Room

PARKING UPDATE

For those using the Balticon parking discount at the 414 Water St. garage: there is NO in-and-out parking at this garage. If you leave you will need to pay again to re-enter, with no discount available for the rest of the day. **If you intend to leave for the rest of the day, that's fine.** Check out using your passes through that day, then return the next day, prepared to use your pass(es) for the next day and those following.

Please be aware of others. Do not stand and block the hallways outside panel rooms. Be aware of those with limited mobility and make it easy for them to get around. Please keep your voices quiet while outside of panel rooms. Use your "inside voice" thank you.

For Volunteers: If you have any free time and would like to help out, stop by the Volunteer desk and offer your services.

FOOD REVIEWS

Friday Lunch Buffet Review: Pretty good! And very reasonably priced at \$15, but note that a gratuity of 18.5% is already added to your total, along with the tax.

On the buffet – Sausage and peppers, Chicken Parmigiana, mixed vegetables, orzo pasta. A lovely salad bar selection, and a beautiful dessert bar.

Main dishes - the sausage and peppers was very tasty, not

made with tomato sauce, but that was available as part of the Chicken parmigiana, which appears to be all white meat, and I found a bit tough. The orzo pasta dish was a nice accompaniment to the two. The carrots and broccoli were good, neither was very hot but they were not overcooked either. I prefer not overcooked, any day.

Salad bar was not very extensive but was good, spring mix, shaved Parmesan cheese, chickpeas, roasted peppers along with the standards. There was a juicer on the salad bar which I did not see (or hear) anyone partake of. Surprisingly, there was no bread or rolls on the buffet.

As for desserts: The Applet torte – initially I was a bit disappointed, as I was expecting a pastry crust. But after a few bites I realized that it was much closer to my Grandma's Apple kuchen rather than a pastry crust. And it was not overly sweet which is refreshing.

Mini cheesecake bites - they were fine, I was just not in a cheesecake mood.

Canolli - It was OK. Non Italians may think that it is just fine, but I come from the tradition where your canolli is filled with cream when you order it, so the crust stays crisp. Which of course, you are not going to encounter unless you are in some city's Little Italy. This crust was not crisp, but it tasted good. (OK, one side is German, the other side is Italian.)

I forced myself to go back to sample the pecan pie, one of three pies on the buffet: Pecan, chocolate cream, and apple. The others looked wonderful, but I chose the pecan and indeed it was awesome, not cloyingly sweet as Pecan Pie often is.

Beverages were included, I had a cup of coffee which was very strong, always preferable to very weak. You can do something to fix very strong, but nothing can fix weak coffee.

Overall - Pretty good, and yes, I would come back. And I think that you should try it too.

Not to mention the tremendous view, overlooking the harbor.

Thank you for this anonymous review!

Nally Fresh: This is a local chain, with eight locations so far. They took the Chipotle model of building your custom dish to a new level. You can build wraps, salads, or bowls, but with far more choices. They have the same emphasis on fresh ingredients, and you can build your meal however you like.

My favorite base is sweet potato, with spicy Thai chicken. You choose from a wide variety of toppings and sauces and broths.

If one of these opened near my work, I'd be there every day. I've gone twice so far, but it is easily my favorite place to eat in Inner Harbor—and we've been here for a week. I hope this chain goes national. It's a different approach to food that is worth a look while you are at Balticon.