

PERKINS COMPUTER CENTER

hSoft Consulting



TRICKS TO KEEP YOUR SYSTEM RUNNING FASTER

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Wallpapers: Wallpapers slow your system down, so pick a plain one instead

Drivers: Update your hardware drivers as frequently as possible. New drivers tend to increase system speed, especially in the case of graphics cards, whose drivers are updated by the manufacturer very frequently.

Minimizing Programs: If you want to use several programs at the same time, minimize those you aren't using. This helps reduce the overload on RAM

Turn off animations: Go to *display settings* from the control panel and switch to the *effects* tab. Turn off *show windows content while dragging* and *smooth edges on screen fonts*. This is especially helpful with Windows XP.

Resolutions: Turn down the resolution as much as you can bear it. The lower, the faster.

Turn off Active Desktop: Go to your *display properties* and switch off the *web tab*. Uncheck *View My Active Desktop* as a webpage.

Defragment often: During defragmentation, data will be physically arranged on the drive so that applications will load faster.

Start Up: Windows can be slowed down when programs run on start up. To eliminate this, check your start up folder. You can access it from the Start Menu: *start, programs, start up*. Or go to *start, run*, and type in *msconfig*. It will take a long time for the program to load, but when it does, you can explore the different tabs. Select what you want and uncheck the rest.

RAM Matters- If your RAM is 32 MB, consider upgrading to at least 64 MB or higher.

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OCTOBER FACTS

- ✓ October is the tenth month of the year. October was the 8th month in the early Roman calendar. October has had 31 days since the time of the Roman emperor Augustus.
- ✓ Free rural delivery of mail began in the United States, October 1, 1896.
- ✓ The Great Chicago fire began, and burned for about 30 hours, October 8, 1871.
- ✓ October is National Cookie Month, National Chili Month, National Pizza Month, National Dessert Month, and National Seafood Month
- ✓ October is Breast Cancer Awareness Month, Lupus Awareness Month, LGBT History Month, and Filipino American Heritage Month
- ✓ Germany's Oktoberfest originally began on October 17, 1810, the wedding day of King Ludwig I
- ✓ On average 6 million people attend the festival each year—that's just under half of Australia's total adult population!

HALLOWEEN TRICKY TRIVIA

- Jack o' Lanterns originated in Ireland where people placed candles in hollowed-out turnips to keep away spirits and ghosts on the Samhain holiday.
- Chocolate candy bars top the list as the most popular candy for trick-or-treaters with Snickers #1.
- Bobbing for apples is thought to have originated from the roman harvest festival that honors Pomona, the goddess of fruit trees.
- "Halloween" was made in only 21 days in 1978 on a very limited budget. The movie was shot in the Spring and used fake autumn leaves.
- Samhainophobia refers to an abnormal and persistent fear of Halloween. This time of year may also stir up other phobias such as the fear of: cats (ailurophobia), witches (wiccaphobia), ghosts (phasmophobia), spiders (arachnophobia), the dark (nyctophobia), and cemeteries (coimetrophobia).

TREATS FOR HALLOWEEN



From MarthaStewart.com

Ghouls Graveyard

1 frozen 56-ounce Sara Lee Uniced Chocolate Brownie, thawed
1 frozen 10 3/4-ounce Sara Lee All Butter Pound Cake, thawed
6 Sara Lee Large Chocolate Chunk Brownies, 2 1/2 ounces each
Royal Icing Royal Icing, thinned with water until pourable
Black gel food coloring
1 tablespoon cocoa powder
Miniature candy pumpkins, for decorating
Miniature autumn candy leaves, for decorating

Preheat oven to 250 degrees. Using a serrated knife, trim 1/2 inch from each of the 4 edges of the brownie; cut trimmings into 1-inch pieces. Place on a wire rack set over a rimmed baking sheet; set aside. Wrap un-iced brownie in plastic wrap, and reserve. Slice pound cake lengthwise into 3 equal pieces, about 1/2 inch thick. Using cookie cutters or a sharp paring knife, cut the slices into ghost and tombstone shapes (you'll need about 4 ghosts and 12 tombstones in varying sizes). Transfer to wire rack with brownie pieces. Bake until dried out, about 20 minutes. Cool completely. Meanwhile, place 1 cup of royal icing in a small bowl. Stir in a small drop of food coloring, to color it light gray; set aside. In another small bowl, place 1/2 cup royal icing. Stir in cocoa powder until smooth and tan in color; cover with plastic wrap, and set aside. Pour all but 2 tablespoons remaining white royal icing over ghosts to coat completely. Using the gray royal icing, pour over tombstones to cover. You can vary the color of the tombstones by adding a little more food coloring, if desired. To prevent the ghosts and tombstones from sticking to the wire rack, gently lift with an offset spatula occasionally. Allow icing to set completely, about 4 hours. Add enough food coloring to the reserved 2 tablespoons white royal icing to color it black. Transfer to a small disposable pastry bag fitted with a No. 2 or No. 4 plain round tip. Pipe tombstones with names and dates; set aside to set. Use remaining black royal icing to outline or give faces to ghosts, if desired. Set aside to set as well. Transfer un-iced brownie to a large serving tray. Using a serrated knife, trim and level the corners of the reserved brownie to make the graveyard. Cut iced brownies into 1/4-by-1-inch strips. Place strips cut side down, with icing facing outward, in the corners of the graveyard, placing strips about 3 layers high in the corners. You want it to resemble an old, slightly uneven brick wall. Transfer reserved tan icing to a pastry bag fitted with a No. 6 plain round tip. Use the brown icing for the mortar between the bricks. Arrange tombstones and ghosts in graveyard as desired. Use a paring knife to form a hole in the brownie to set each ghost and tombstone in and prevent them from tipping over. Using a food processor, pulse dried brownie pieces until fine and resembling dirt. Mound some of the "dirt"; in front of tombstones, and sprinkle the remaining "dirt" around the graveyard. Decorate with candy pumpkins and candy leaves, as desired.

Ladies' Fingers

2 tablespoons red food coloring
30 blanched almonds
2 large eggs
1/4 teaspoon pure vanilla extract
8 tablespoons unsalted butter (1 stick), room temperature
1/2 cup confectioners' sugar
5 tablespoons granulated sugar
Pinch of salt
1 2/3 cups all-purpose flour



Heat oven to 350 degrees. Line two baking sheets with Silpats (French nonstick baking mats) or parchment paper, and set aside. Place food coloring in a shallow bowl. Using a small paintbrush, color one rounded half of each almond. Set aside to dry. Separate 1 egg. Set aside the white. In a small bowl, whisk together yolk, remaining egg, and vanilla. Set aside. In the bowl of an electric mixer fitted with the paddle attachment, combine butter, confectioners' sugar, granulated sugar, and salt. Beat on medium speed until well combined. Add egg mixture, and beat until smooth, about 2 minutes. Add the flour, and mix on low speed just until incorporated. Wrap the dough in plastic, and chill until firm, 20 to 30 minutes. Divide the dough in half. Work with one piece at a time, keeping remaining dough covered with plastic wrap and chilled. Divide the first half into 15 pieces. On a lightly floured surface, roll each piece back and forth with palms into finger shapes, 3 to 4 inches long. Pinch dough in two places to form knuckles. Score each knuckle lightly with the back of a small knife. Transfer fingers to prepared baking sheets. Repeat with remaining dough. When all fingers are formed, brush lightly with egg white. Position almond nails; push into dough to attach. Bake until lightly browned, about 12 minutes. Cool completely.

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