

L I F T O F F

ELON MUSK AND

THE DESPERATE

EARLY DAYS

THAT LAUNCHED

SPACE X

ERIC BERGER



WILLIAM MORROW

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KEY SPACEX EMPLOYEES
FROM 2002 TO 2008

ELON MUSK, CHIEF EXECUTIVE OFFICER

Mary Beth Brown, assistant

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Joe Allen, McGregor lead

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George “Chip” Bassett, launch infrastructure

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David Giger, Flight One mission manager

BOB REAGAN, VICE PRESIDENT OF MACHINING OPERATIONS

BRANDEN SPIKES, CHIEF INFORMATION OFFICER

T I M E L I N E

2002

- MAY 6 SpaceX founded by Elon Musk
- OCTOBER 31 First gas generator full-duration test-firing (Mojave, California)

2003

- MARCH 11 First Merlin engine thrust chamber firing (McGregor, Texas)
- MAY 31 SpaceX employees visit Kwajalein for the first time
- JULY 2 First Merlin engine turbopump test (Mojave)
- DECEMBER 4 Falcon 1 displayed outside National Air and Space Museum

2004

- FEBRUARY 17 First propellant loading of stage one (McGregor)
- FEBRUARY 22 First Kestrel engine thrust chamber firing (McGregor)
- JULY 1 First complete Merlin engine test-firing (McGregor)
- OCTOBER 5 Falcon 1 rocket goes vertical (Vandenberg Air Force Base, California)

2005

- MAY 27 Falcon 1 static fire test-firing (Vandenberg)
- NOVEMBER 27 First static fire attempt from Kwajalein (Omelek Island)
- DECEMBER 20 First Falcon 1 launch attempt (Omelek Island)

2006

- MARCH 24 Falcon 1, Flight One (Omelek)
- AUGUST 18 SpaceX wins COTS award from NASA

2007

- MARCH 21 Falcon 1, Flight Two (Omelek)

2008

- AUGUST 3 Falcon 1, Flight Three (Omelek)
- SEPTEMBER 3 C-17 carrying Falcon 1 first stage departs Los Angeles
- SEPTEMBER 28 Falcon 1, Flight Four (Omelek)
- NOVEMBER 22 Falcon 9 full-duration test-firing (McGregor)
- DECEMBER 22 SpaceX wins CRS award from NASA

2009

- JULY 14 Fifth and final flight of Falcon 1 (Omelek)

2010

- JUNE 4 Falcon 9 first launch (Cape Canaveral, Florida)
- DECEMBER 8 First launch of Cargo Dragon spacecraft (Cape Canaveral)

2018

- FEBRUARY 6 Falcon Heavy first launch (Kennedy Space Center, Florida)

2019

AUGUST 27 Starhopper five-hundred-foot test flight (Boca Chica, Texas)

2020

MAY 30 First astronauts launch aboard Crew Dragon (Kennedy Space Center)

AUGUST 4 First full-sized Starship prototype makes five-hundred-foot test flight (Boca Chica, Texas)

Bulent Altan's Turkish Goulash

"MAKE THIS DISH ANYWHERE A DELICIOUS DINNER IS NECESSARY."

2 to 3 onions

5 to 6 cloves garlic

1 pound ground beef

½ cup (1 stick) butter

Salt and freshly ground
black pepper

Three 16-ounce boxes
medium shell pasta

One 32-ounce container
of plain yogurt

1 tablespoon Turkish red
pepper powder, plus more
for garnish

Fresh mint leaves

1. Mince the onions finely.
2. Crush the skin of the garlic, peel it, and chop off the woody stem.
3. Break the ground beef into a couple of smaller pieces so it cooks more easily.
4. Melt 1 tablespoon of the butter in a large pot over medium-high heat.
5. Add the onions to the melted butter and stir until they get translucent.
6. Add the ground beef and fry with the onions, making sure to break the ground beef into really small pieces with a sturdy spatula. In the process add salt and black pepper to taste.
7. When the ground beef is cooked through and releases its juices, add the pasta and fill the pot with water until the water is ½ inch (+/-0.100 inch) above the pasta level.

8. In parallel with the pasta operation, mix the yogurt with 2 to 3 tablespoons of salt and crush the previously peeled garlic into a bowl. Mix thoroughly.

9. Place the remainder of the butter in a small pot and add the Turkish red pepper. Don't cook it yet, but keep it ready for when the hungry masses arrive.

10. When the pasta is almost done and has soaked up most of the water, call in the people for dinner.

11. When they have lined up to eat, turn on the small pot and bring the butter to melt and foam up.

12. For each person, assemble the dish by putting the drained pasta-ground beef mixture onto their plate, covering the pasta with the yogurt mixture, then drizzling the butter mixture over that.

13. Sprinkle as much mint and more red pepper as desired on top.

EAT!

This recipe was generously contributed by its creator, Bulent Altan. Now you can bring a taste of the Omelek life into your home.