



Ah...March. The month when buzzards circle the sky as they prepare to return to Hinckley, Ohio; swallows are renown in song and story for returning to San Juan Capistrano and, our Tri-5 Revolutionary band caravans on its return to one of our favorite car shows, Midnight at the Oasis.

As a group, car people tend to be creatures of habit. This year we needed to adapt to some changes in format once we arrived in Yuma, Arizona. A new Thursday evening cruise-in aimed at bringing cars and drivers to downtown restaurants. No more land rush onto the fields of the Kroc complex to stake a favored show location. No more Friday poker run through town. No more candy-throwing to children along the Friday afternoon parade route. Even the weather man had some differences in store for us — warmer than usual evenings made concert listening more comfortable; strong winds kept us from gathering under easy-ups and displaying our Tri-5

banner.

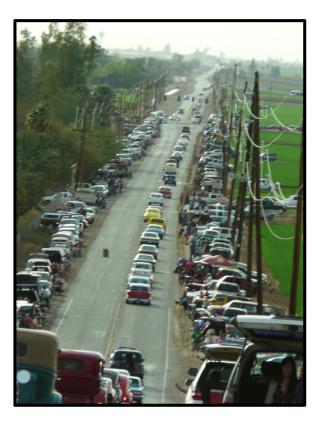












Thankfully, the ever trusty Boy Scouts were on hand purveying hot and delicious peach cobbler baked in cast-iron Dutch ovens over hot coals and soft serve ice cream was available in the booth next door to make the treat even better once it became "a la mode"!

Another successful visit to the Oasis!

Chicolist at the Obels

Our merry band including the Mayer's, Goldberg's, Hildebrand's, Hartwig's, Keller's, Rindskopf's, Bob Brown, Rod's son-in-law Lance, met at the Alpine rest stop to begin our journey to Yuma. Lynn and I entered the correct way, but nobody was to witness it. We met the Harvey's in beautiful El Centro. After our annual In & Out stop we headed east. We enjoyed an uneventful drive to Yuma and checked in to hotel without a problem, other than they did not have Rod's reservation. After some calm negotiations, they got their room and we all settled in.

The activities started out with a "cruise in and parade" in downtown Yuma. This turned into a slight disaster as the organizers failed to mark the parking spots for participants, and the parade turned into a ½ block drive. At the recommendation of Bob Brown's friends we sort of ate at Lutz Casino. It was interesting to say the least, with vegan fish tacos, virgin chicken quesadillas, late salads, etc. We managed to have a good time anyway.

The parade appeared to have many more people along the way than usual, and all had a good time. Rod's son-in-law Lance handled the burn out demonstrations for us with Rod's 55. The show was good, the wind blew all weekend and the entertainment was as bad as normal.

The point of this run if for friends to travel together and have fun. That was achieved and we had a great time.

Sandy Mayer











MIS-USED WORD

Since last month I confirmed my rightful place atop my soap box, I have another subject that has been a concern of mine for some time. "CLOSURE"

It is my contention that the use of this word by the media (not just the liberal side/main stream) side, but everyone in that profession, is wrong. They assume that as soon as someone who has suffered a tragedy, say a loved one is killed, and the person responsible is convicted and sentenced, justice is served and the person who is left to grieve, they have received closure. Or there been a bombing, or a shooting at a school, earthquake, flood, they all apply.

Not so, I think they have mis-used the word so they can forget about what happened and move on, and the general public can feel free to do the same. For the person left to deal with the real truth, there can be no closure and there will never be. "Time heals all wounds" does not apply in cases like that. Healing of wounds of a physical nature is certainly possible, wounds to the heart, not so much.

What you see on television or read on the internet may not always be as it really is.

Mike Harvey





Welcome perspective new member Lance Ruiz from Alpine. Better known as "Rod's son-in law" As usual he will have to go through our vigorous screening process that takes about a year.



The "Project that shall not be mentioned" has finally made it to its new home in Ramona. Looks lost being the only one so far in that big garage. The rest of the herd will be joining it soon.

Bob and Ava





THE NASCAR EXPERIENCE SUBMITTED BY WANTE HARRING





Ever think about what its like to get behind the wheel of a real stock car and drive a few laps on a real NASCAR sanctioned oval track? About a year ago, Harvey Goldberg told us about his experience of going to L.A. Racing at Toyota Speedway in Irwindale to do just that. It sounded interesting, but I soon let the idea slip away. Recently, I had opportunity to experience the drive myself. On March 16, Linda & I made the trip to Irwindale and invited the Goldberg's to go with us so they could share their experience and knowledge along the way.

We arrived at L.A. Racing around 11:00, about an hour early for check in and it was about 90 degrees. We were able to go into the grandstands to watch others who were in the middle of their driving experience. There were four cars on the one-half mile oval track and we were able to get a preview of what was in store for me. It looked like a lot of fun and a little scary at the same time.

A little bit later it was time to check in with Dave, my instructor for the day. The first thing he wanted to know is whether I had ever driven a racecar, what kind and how fast. I did some quarter-mile drag racing in my younger days, but never anything like this. Dave then told me these are real NASCAR cars that have not been de-tuned for novice drivers, these cars are "badass racecars" and can get you in trouble real fast if you don't do exactly as you will be trained to do during the classroom portion of the experience. Dave also warned numerous times to not over-drive the car or let the Darth Vader effect take over because, if you do, you will be in over your head and you will crash. The next topic was insurance. It is pricey, but a lot cheaper than the cost of repairing the car if you are unfortunate enough to crash it. Even with insurance, it could cost you up to \$2,500 and without, up to \$38,000. I opted for the insurance.

The classroom was full of people who wanted to be "NASCAR driver for a day" as well as their friends and family who were there to watch. Training was quite intense and very detailed. You are equipped with ear buds and assigned to a spotter who talks to you constantly through radio while on the track. You must do everything they tell you, immediately when they tell you, and do nothing else unless they tell you. Failure to follow instructions will get you black-flagged and your driving experience will be over. Pay attention to the rules and you are guaranteed 20 laps under the green light.

They teach you where the markers are around the track at which points you know you need to accelerate or decelerate. There are white lines in the center of the track in the corners to guide you where to be in order to make smooth and quick laps. Being too low or too high coming into the corners throws your path out of whack and can quickly put you into the wall if going too fast. The idea is to keep your car centered over the white lines while using full acceleration down the straightaways and full deceleration through the corners without ever using the brakes. You must not pass slower cars until they are told to go low and you are told to pass. Until that happens, you must stay at least five car lengths behind the slower car. Sounds easy, right?

It was time to get suited up and I am in the first group of four for my session. After suiting up, all gear stays on until the drive is finished. First come the pants, then the jacket that must be zipped all the way up. Next the ear buds go in and tape put over your ears to make sure the ear buds stay in. The helmet and gloves are the last items before taking the golf cart ride to the infield where the cars await. Its 90 degrees outside and they tell me its about 130 degrees inside the cars. In my group, there were two girls and one guy. The guy had obviously done this before, bringing his own helmet and gloves.

I was assigned to the number 9 car. Two very nice young men helped get me strapped into the car. The ear buds were plugged in and the cameras turned on. Radio check, yep I can hear really well. When instructed, I turned on the master switch, flipped up the two toggles to get ignition and fuel and pushed the starter button to bring the engine to life. I pulled the shift lever back one notch to put it in gear and I was on my way onto the track under yellow caution at 25 mph until everyone was on the track and ready to drive. I think I did three or four laps under yellow, getting a feel for the car. Wow, does this car handle nice or what? Green light, floor it! Oh crap, this car is really fast! The first few laps were completed while concentrating more on staying centered on the whites lines and not crashing rather than how fast I could go. I had to slow down several times waiting for the spotter's instruction to pass slower a car. Once you get rhythm and are building speed, it is hard to slow down and stay five car lengths behind. As the laps went by, my comfort zone increased and I was able to accelerate sooner and faster coming out of the corners and go faster into the corners. The spotter was constantly talking to me, telling me when I was too high or too low. He also told me when I was doing very well and encouraged me to accelerate sooner out of the corners and to make sure I gave it full throttle down the straightaways. Just as I was really getting comfortable and feeling like I had real control of the car, I had completed my 20 laps and was told to slow down and return to the infield. What, its over already?

There are no speedometers or tachometers in these cars and quite frankly, you don't have time to look them anyway. It is difficult to estimate my top speed. From the stands, it looks like 50 to 60 mph. Inside the car it feels like 100. I suspect my real top speed was somewhere in between. The track record for a lap by real NASCAR Drivers is about 18.5 seconds. My best lap was about 24 seconds. Everything happens so fast and you don't have

Everything happens so fast and you don't have even a split second to do anything but concentrate on driving. I've got to say, I can't remember having so much fun while being half scared to death at the same time. Would I do it again? Heck yeah! Thank you Harvey & Ann for inspiring me to be part of such an awesome experience that wasn't even on my bucket list. If you are interested in learning more about LA Racing, go to http://LARacingX.com.



(SPHILF)



Next T5R Get Together

Thursday - April 17th Coco's in Poway come for dinner around 6:00pm



Saturday, April 5th 11:00am - Poway

www.powaycruisers.com







OTHG Streak 41

May 9 - 11, 2014 Campland by the Bay



12th Annual Run to the Hills

May 17, 2014 - Pine Valley



Plastic Fantastic XXXVII

May 18, 2014 Seaport Village (Corvettes Only)





AJON CLASSIC CRUISE START YOUR

San Diego Cool Expo

May 26, 2014 Qualcomm Stadium T5R Luncheon, around 11:30am





Here is a simple, low cost way to color eggs at home with item you already have in your pantry.

COLORED EGGS

Materials:

A colander

hard boiled white eggs

white vinegar

vibrant food coloring...neon colors work great

Directions:

- 1. Place a few cool, hard boiled eggs in a colander in the kitchen sink and splash them with vinegar.
- 2. Drip yellow food coloring over the eggs.
- 3. GENTLY move the colander for a few seconds to spread the color. Let the color set on the eggs for about 30 seconds.
- 4. Repeat steps two and three with up to two more color shades, allowing the color to set for about 30 seconds. (Any more and the color turns "muddy")
- 5. After the color has set, you can give the eggs a light rinse with water and dry them on paper towels...This keeps the color off your hands when you peel them, but can take away some of the vibrancy...I usually skip this step!

Have fun! Claudia



Deoming-Events

- 4/1 Mailed MATO 2015 Registrations (give to Ava)
- 4/3-5 Gambler Classic Laughlin, NV
- 4/4 Cruisin' Grand Starts Escondido every Friday
- 4/4- 6 Goodguys Del Mar Fairgrounds
- 4/5 In N Out Cruise Scripps Poway Parkway
- 4/6 Long Beach Swapmeet
- 4/13 Pomona Swapmeet
- 4/17 T5R Meeting Coco's Poway (Goldberg)
- 4/20 Easter
- 4/23 El Cajon Cruise night begins every Wednesday
- 5/3 RHS Band Car & Craft Show Ramona High
- 5/3 In N Out Cruise Scripps Poway Parkway
- 5/3 2nd Annual John Pickle Car Show Chula Vista
- 5/9-11 OTHG Streak 41 Campland by the Bay
- 5/10 Hot Rods 4 Heroes Classcs Car Show San Diego
- 5/11 Long Beach Swapmeet
- 5/15 T5R Meeting Coco's Poway (Mayer)
- 5/17 Run to the Hills Pine Valley
- 5/18 Plastic Fantastic XXXVII Corvette Show Seaport Village
- 5/24 KOC Car Show Alpine Community Center
- 5/26 San Diego Auto Swap Qualcomm Stadium
- 5/26 T5R after Swapmeet Lunch
- 5/31 Grape Day Park Escondido
- 6/1 Pomona Swapmeet
- 6/7 In N Out Cruise Scripps Poway Parkway
- 6/8 Long Beach Swapmeet
- 6/19 T5R Meeting Coco's Poway (Brown)
- 7/5 In N Out Cruise Scripps Poway Parkway
- 7/11 5th Annual Collector Car Appreciation Day
- 7/13 Long Beach Swapmeet
- 7/17 T5R Meeting Coco's Poway
- 8/2 In N Out Cruise Scripps Poway Parkway
- 8/3 Long Beach Swapmeet
- 8/7 T5R Cruise to Big Bear
- 8/8-10 Big Bear Lake Fun Run Big Bear, Ca
- 8/17 CCSD Picnic by the Bay Seaport Village
- 8/21 T5R 6th Anniversary
- 8/21 T5R Meeting Coco's Poway

Red Font is a club attending event

Green Font is a member supported event

For site links, information, details, event flyers visit our website at: http://www.tri-fiverevolution.com

go to the calendar, click on the day of the event.

(if multiple events fall on the same day, click on the # next to the magnifying glass to see the listing of all events)



The Kitchen Scoop on Asparagus

Even though almost anything is almost always available in the grocery produce department these days, I still think of asparagus as my favorite springtime vegetable. Now that I don't prepare it the way it was served when I was a child and our Tri-5's were new, it's crisp, tender and delicious. Back in the day asparagus, and all other vegetables, as I remember, were prepared one way — simmered to limpness.

Now, I enjoy asparagus parboiled a few seconds and plunged into cold water as an ingredient in salads. Or, cooked by braising in the skillet, grilled or roasted and served on pasta, in an omelet, or as a side with just about anything.

Here are three very easy ways to get flavorful and crisp asparagus every time.

Method 1:

Heat 2 tablespoons olive oil in a skillet over medium-high heat. Add one-half pound asparagus spears and cook 5 minutes, turning a few times. Add 3 tablespoons lemon juice and salt and pepper to taste. Once plated, top with finely grated Parmesan cheese.

Method 2:

Heat olive oil in a skillet over medium high heat. Cook 1/4 cup thinly sliced red onion with 1 finely chopped clove of garlic, salt, pepper and lemon pepper to taste until onion is tender. Add 10 asparagus spears and cook 8 minutes, turning asparagus a few times. Remove asparagus to a serving plate. Add 2 tablespoons white wine to skillet to deglaze the pan. Drizzle contents of pan over the asparagus and top with 1 tablespoon finely grated Parmesan cheese and 1 tablespoon finely crushed whole wheat cracker crumbs.

Method 3:

Preheat oven to 425-degrees. Pour 2 tablespoons olive oil into a gallon bag; add salt and pepper before putting asparagus into the bag. Seal the bag and coat asparagus. Bake 12-15 minutes depending on thickness of stalks. Turn once during baking. Drizzle asparagus with lemon juice prior to serving.

Enjoy!

Ann Goldberg



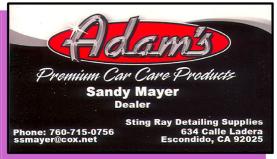


TSRevolutionaries Gassic Friends Business Cards

ROD HILDEBRAND

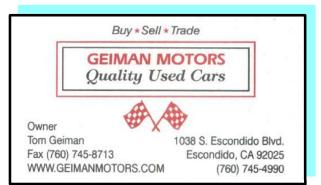
NEPTUNE SOCIETY

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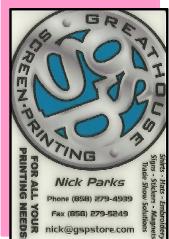












submitted by Ron Foote



submitted by Bob Bishop









Control Va Club@tri-fiverevolution.com



www.Tri-FiveRevolution.com

Check out our calendar for upcoming events, status reports or to see pictures of events attended.

Go to the day of the past event. Click on the # next to the magnifying glass to see all the pics from that event.

Dave & Judy Ward 4/11







Bob & Liz Brown 4/16

Dave Ward 4/13