

Trom con goars \*\*\*

Happy Holidays from our family to yours. This has been a very trying year for all of us. Some of us endured some real personal tragedies and all of us had a pretty traumatic change in what was a very important part of our life. We since have moved forward and are tremendously happier with our new "non club" club. We learned who are our real friends and who we could truly trust to be a part of our classic family. We have had an overwhelming amount of support from Classic clubs all over the nation, and especially from Classic Chevy International. We look forward to a New Year of adventures with exciting excursions together in our classics, cruising across the country and attending as many of your events as possible. We wish you all a best this Holiday Season and a Very Happy New Year.

### Evente

- 12/6 5th Annual MCRD Car Show & Toys for Tots
- 12/7 Pomona Swap Meet
- 12/7 John Force Holiday Show
- 12/10 El Cajon Classic Cruise Parade of Lights
- 12/13 T5R Christmas Party,@ the Goldbergs
- 12/14 Street Masters Christmas Cruise Torrey Pines
- 12/25 Christmas

2/8

12/31 2009 SD International Auto Show, Convention Center

### 1/1/2009 Happy New Year

- 1/1 T5R New Years Day Cruise
- 1/10 Pepper Tree Frosty Burger Run, Vista
- 1/11 Long Beach Swap Meet & Car Show
- 1/15 <u>T5R Get Together Geiman</u>
- 1/18 Pomona Car Show & Swap Meet
- 1/20-21 25th Carne Asada Run (Sunrunners) Imperial
- 1/31 6th Annual CARe Show San Juan Capistrano
- 2/5 -8 Ecklers Winter Nationals Kissimmee, Flordia
  - Long Beach Swap Meet & Car Show
- 2/14 Dr George Car Show, Palm Desert
- 2/19 T5R Get Together Harvey

#### 2/27-3/1 Big 3 Parts Exchange, Qualcomm

- 3/1 Long Beach Swap Meet & Car Show
- 3/8 Daylight Savings Time Spring Forward
- 3/8 Pomona Car Show & Swap Meet
- 3/13-14 Temecula Spring Rod Run
- 3/19 T5R Get Together Bishop
- 4/2-4 Gambler Classic River Run, Laughlin
- 4/3-5 Goodguys, Del Mar
- 4/12 Long Beach Swap Meet & Car Show
- 4/16 T5R Get Together Rindskopf
- 4/25 Tucson Chevy Showdown







# Wilke's Musings

It's been awhile since I've Mumbled and I'm afraid I've forgotten how, so I thought that I would just do some musing. Not really sure what musing is, but at this point it sounds like it could be fun and we all could use some fun.

If musing is just some random thoughts put down so you won't forget them, then I could be good at this. After all random is one of my strong suits. Take this for example: Why don't we get together - sit around talk, laugh, make fun of, give Annette a bad time (how fun is that) and generally enjoy each other's company. Oh, that's right, we just did that. Pat and I had a great time the other night at our new (temporary) home, thanks to everyone who was able to make it on such short notice (sorry about that).

Next thought: Thank you Ava, for all the work you and Brooks have done on the web-site, newsletter, e-mailing, and all the other stuff you do that we sometimes take for granted. You remind me of me in my youth. I too was very organized at one time and hope to someday return to a state where that would be possible again. (good luck on that one)

Thanks to Ann and Harvey for having everyone over to their home after the Nomad Car Show last month. And check this out, they want to do it again (go figure). They have even been remodeling the place, (like it needed it). Too bad their house isn't somewhere with a great view.

Actually, to my surprise musing is kinda fun, maybe I'll try it again. Better yet, why not try it yourself. Write down some thoughts and bring them to our next get together, you could read them to the class and then we would have some discussion followed by a vote. Wouldn't that be fun (not). At the very least we could make fun of you, and at the very best be amazed by your thoughtfulness. Give it a try.

Be Safe,



Looking for a place to dispose of your HB apparel. Ron Foote will be collecting any clothes donation you have to contribute. He will take it to his brother who will distribute to those in need.

Thank you Ron for taking on this responsibility.



Thank you for including us as members of the "non-club". Our door is always open and a pot of coffee brewing for anyone who is traveling in this part of the country. We are always willing to help in anyway we can.

Take care! Audrey Baker





Stuff a miniature marshmallow in the bottom of an ice cream cone to prevent ice cream drips. JUST SUCK THE ICE CREAM OUT OF THE BOTTOM OF THE CONE, FOR PETE'S SAKE! YOU ARE PROBABLY LYING ON THE COUCH WITH YOUR FEET UP EATING IT, ANYWAY!

To keep potatoes from budding, place an apple in the bag with the potatoes. BUY HUNGRY JACK MASHED POTATO MIX. KEEPS IN THE PANTRY FOR UP TO A YEAR.

When a cake recipe calls for flouring the baking pan, use a bit of the dry cake mix instead and there won't be any white mess on the outside of the cake. GO TO THE BAKERY!THEY'LL EVEN DECORATE IT FOR YOU!

If you accidentally over-salt a dish while it's still cooking, drop in a peeled potato and it will absorb the excess salt for an instant 'fix-me-up.' IF YOU OVER-SALT A DISH WHILE YOU ARE COOKING, THAT'S TOO BAD. PLEASE RECITE WITH ME THE REAL WOMAN'S MOTTO: 'I MADE IT, YOU WILL EAT IT AND I DON'T CARE HOW BAD IT TASTES!'

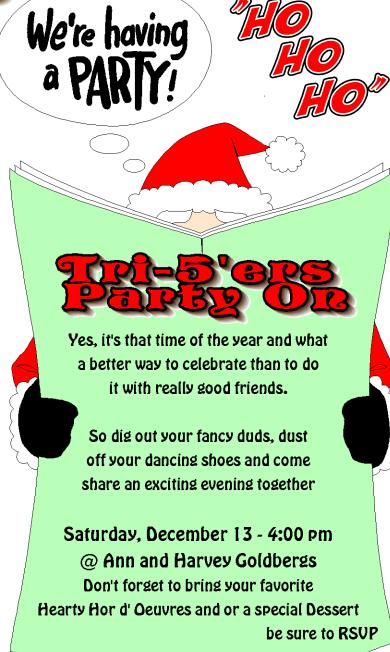
Wrap celery in aluminum foil when putting in the refrigerator and it will keep for weeks. **CELERY? NEVER HEARD OF 17!** 

Brush some beaten egg white over pie crust before baking to yield a beautiful glossy finish. THE MRS. SMITH FROZEN PIE DIRECTIONS DO NOT INCLUDE BRUSHING EGG WHITES OVER THE CRUST. SO I DON'T.

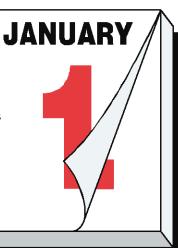
Cure for headaches: take a lime, cut it in half and rub it on your forehead. The throbbing will go away. TAKE A LIME, MIX IT WITH TEQUILA, CHILL AND DRINK! ALL YOUR PAINS GO AWAY!

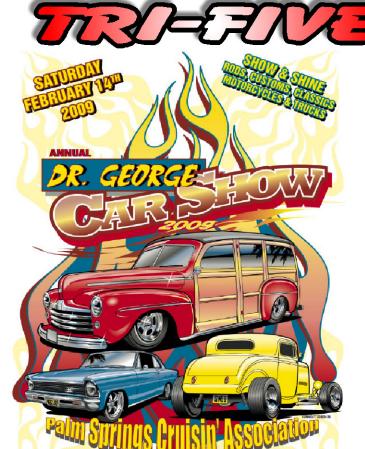
If you have a problem opening jars, try using latex dish washing gloves. They give a non-slip grip that makes opening jars easy. GO ASK THAT VERY CUTE NEIGHBOR IF HE CAN OPEN IT FOR YOU.

Don't throw out all that leftover wine. Freeze into ice cubes for future use in casseroles and sauces. LEFTOVER WINE ????



Save this day for some fun and Classic Cruising.
Nancy and Annette are working out the details and as soon as everything is finalized we well let you know. So in the meantime give the Chevy a tune up and a shine.





## CUE EVENTS

Come join us on Valentines Day

### **February 14th**

for the Annual Dr George Car Show 2009
at Indian Wells Tennis Garden - Palm Desert
 Some of us will be leaving on
 Friday and staying to Sunday at the
 Fairfield Inn Marriott - (760) 341-9100
others will be leaving on Saturday and coming
 back the same day
 Whatever you decide we should all
 have a really great time.
for a flyer and more information go to
http://www.palmspringscruisinassociation.
 com/Dr%20George%2008.htm



22nd Annual Pepper Tree Frosty
Burger Run
270 S. Santa Fe Ave.
Vista, Ca.
8AM - 1PM
Flyer available at
http://www.socalcarculture.
com/events.html



The 43rd annual antique and collector car parts exchange and swap meet will be held at Qualcomm on the weekend of

### February 27th & 28th, & March 1st

http://www.big3partsexchange.com/



Another great out of town Tri-Five Show for our calendar of events

### April 2 - 4, 2009

Gambler Classic River Run
Tropicana Express Hotel & Casino - Laughlin, Nevada
Hotline (702) 593-5777
http://www.gamblerclassicriverrun.com/

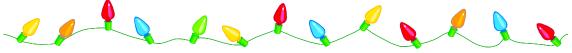
## Fun Day Gruise



On the way to Mariposa, where Sam and Donna took their Nomad for a new interior, they happened upon a local cruise. The weather was great, the people were friendly so they decided to spend the day and show their '57. Well long story short they won two trophies, even with that old upholstery. Congratulations to them both.







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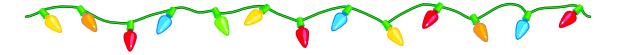
Submitted by Wayne Hartwig & Linda Holton

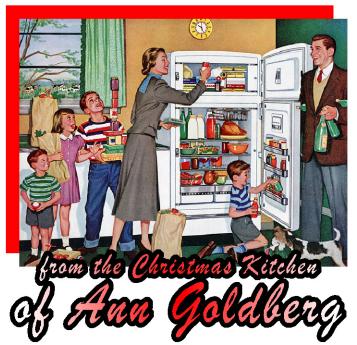
#### CHEVROLET REINFORCES COMMITMENT TO THE SPECIALTY-EQUIPMENT INDUSTRY WITH 2010 CAMARO



Ed Peper (center), GM North America vice president of Chevrolet, with SEMA President and CEO Chris Kersting (left) and SEMA Chairman Jim Cozzie.

During his keynote address leading up to the opening of the 2008 SEMA Show in Las Vegas, Ed Peper (center), GM North America vice president of Chevrolet, announced that the company would continue its legacy of partnership and collaboration with specialty-equipment manufacturers in a SEMA Measuring Session for the all-new 2010 Camaro. Peper and his team unveiled a prelude to the possibilities in the form of a stock but stout SS along with a quartet of concept Camaros—each of which teased the edge of the envelope for performance and aesthetics. "For 2010, the Camaro will be offered with 27 accessories, including 14 limited-production options," Peper said.





### Green Oaks Cheese Spread

from Colorado Cache Cookbook

This tasty cheese spread keeps for weeks in the refrigerator. You can make a batch, enjoy some yourself and pack some in jars, tie with a bow, and have on-hand with tasty crackers in a basket for hostess gifts throughout the holiday season.

### Makes 4 cups

2 8-oz packages cream cheese

2 8-oz jars sharp cheddar cheese spread (like Kaukauna Klub)

1 stick butter or margarine

1/4 cup dry sherry

2 Tablespoons dry vermouth

½ teaspoon dry mustard

½ teaspoon Worcestershire sauce

2-3 drops Tabasco sauce

½ teaspoon seasoned salt

½ teaspoon celery salt

1/4 teaspoon oregano

Mix cheeses with butter until thoroughly blended. Add remaining ingredients and stir until well mixed. Pack in a crock or jar(s), cover and refrigerate. Bring to room temperature to serve with crackers or celery stalks.

Note: This keeps for weeks!





### Claudia Gaghart S Christmas Gookses

### **CLAUDIA'S SUGAR COOKIES**

3 sticks margarine or 1½ cups shortening (I use only Parkay)

1 1/2 cups sugar

3 eggs

½ tsp. salt

1 Tbsp. Baking powder

4 ½ cups flour

1 tsp. vanilla



Cream margarine, sugar & eggs. In another bowl, mix dry ingredients. Add slowly to egg mixture along with vanilla. Dough will be stiff and slightly sticky. Refrigerate 2 hours or overnight. Preheat oven to 350 degrees.

Roll dough out on floured baking board to about 3/16". Cut with cookie cutters, place on ungreased baking sheet and bake for 10 - 12 minutes or until edges turn slightly brown. Cool completely before frosting.

### **SOUR CREAM SOFTIES - Grandma "E"**

Mix together:

3 cups flour

½ tsp. baking soda Cream together in large bowl:

1 tsp. salt ½ cup butter or margarine

½ tsp. baking powder 1½ cup sugar

2 eggs

1 tsp. vanilla

Add flour mixture alternately with 1 cup of sour cream to butter mixture. Blend well. Batter will be thick.

Drop onto greased cookie sheet. (OPTIONAL: Sprinkle with cinnamon sugar)

Bake at 400 degrees for 12 minutes or until lightly golden around edges. Remove from baking sheet immediately and cool completely.

(OPTIONAL: Can be frosted with butter cream frosting when cool)



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### www.Tri-FiveRevolution.com

Coming soon, still working on the glitches.



Claudia & Danny Gayhart 12/13



Audrey Baker 12/1



Sue Higuera 12/3



J.D. Stevens 12/12

