

'55 '56 '57

Revolution Review



Volume V Issue 4

December 2012

With Warm Wishes at Christmas



Upcoming Events

12/9 Streetmasters Christmas Cruise - Torrey Pines High

12/9 T5R Christmas Party - Rindskopf

12/9 Long Beach Swapmeet

12/12 Cajon Classic Cruise - parade of lights

12/25 Merry Christmas

2013

1/1 Happy New Year

1/2 Mail Big Bear envelope for August 9-11 show

1/12 26th Annual Burger Run - Vista

1/13 Pomona Swapmeet

1/17 T5R Meeting - Coco's Poway (Rindskopf)

1/17-20 Cruizin' on the River - Laughlin, Nevada

1/18 - 21 T5R Cibola/Quartzite Trip - Bishop

1/19 T5R Tri-Tip Bar-B-Que at the Bishop Ranch - Cibola, Az

1/27 Long Beach Swapmeet

2/2 Rotary-CARe Car Show - Capistrano

2/9 Dr George Car Show - Indian Wells, Ca

2/10 Long Beach Swapmeet

2/14 Valentine's Day

2/21 T5R Meeting - Coco's Poway (Bishop)

2/18 Presidents' Day

2/22-24 47th Annual Big 3 Auto Parts Exchange - Qualcomm

2/23 T5R Potluck Swapmeet Luncheon - Qualcomm

2/28 Caravan Cruise to Midnight at the Oasis

3/1-3 Midnight at the Oasis - Yuma, Az

3/3 Pomona Swapmeet

3/8-9 Spring 2013 Rod Run - Temecula

3/10 Long Beach Swapmeet

3/10 Daylight Savings Time ends - Spring forward

3/21 T5R Meeting - Coco's Poway (Brown)

3/31 Easter

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)

TSR Visits Leo Carrillo Ranch



Thanksgiving 2012 is all but a memory and on the Sunday after turkey day, Mike & Pat, Sam & Donna, Bob & Liz, Sandy & Lynn, and Wayne & Linda all converged on the Leo Carrillo Ranch in Carlsbad. Many thanks to Mike & Pat for setting up the tour, and for choosing the Old California Mining Company for lunch. It was awesome!

Most of us remember Leo Carrillo as "Pancho" on the "Cisco Kid" Television series from 1950 to 1956. Before Leo played "Pancho" he was an actor, rancher, artist, entertainer, ambassador, preservationist and humanitarian. A university graduate who spoke at least 6 languages fluently, Leo worked as a newspaper cartoonist for the San Francisco Examiner before turning to acting on Broadway. In Hollywood, he appeared in more than 90 films, including The Gay Desperado, Viva Villa, and Love Me Forever, in which he usually played supporting or character roles making \$3,000 to \$4,000 per week.



In 1913, Leo married Edith "Deedie" Haselbarth, of New York, whom he met backstage at the New York theater where she had seen him perform. They remained together until her death in 1953. They had one child, an adopted daughter, Marie Antoinette "Tony" Carrillo. Leo Carrillo died of cancer in 1961 at the age of 81, and was interred in Santa Monica's Woodlawn Memorial Cemetery. For his contribution to the motion picture industry, Leo Carrillo has a star on the Hollywood Walk of Fame at 1635 Vine Street.

Carrillo served on the California Beach and Parks commission for eighteen years and played a key role in the state's acquisition of Hearst Castle at San Simeon, the Los Angeles Arboretum, and the Anza-Borrego Desert State Park. The State Governor eventually named him as a goodwill ambassador at the time.





In 1937, Leo bought 2538 acres in Carlsbad to build the ranch of his dreams. He named it “Rancho De Los Quiotes”, which means “Ranch of the Spanish Daggers”. We also know it as “Carrillo Ranch” or the “Flying LC Ranch”, named for the brand he personally designed. This brand can be seen in dozens of places around the property. No matter what name you know it as, it served as Leo’s getaway from his fans in Hollywood and a place to entertain his friends, as well as being a working ranch with cattle, horses, peacocks and of course, crows.

The core 10.5 acres of Carrillo Ranch were ultimately deeded to the City of Carlsbad in 1977 and was opened to the public in August 2003 after the buildings were stabilized preserved & restored.

Tours are free and accompanied by Skip, our volunteer guide, we were escorted around the property where we enjoyed the peaceful quiet of the outdoors while viewing all of Leo’s plants & trees, including his Spanish Dagger trees. We were also able to see the inside of most buildings. At the end of the tour, we enjoyed a 12-minute video in the Visitor Center. The ranch is also available for weddings, parties and other activities.



Starting in mid-August, the City of Carlsbad presents the annual Carrillo Ranch Film Festival. The festival runs for six weeks on Friday nights with rare Hollywood Golden Era films starring Leo Carrillo, screened outdoors under the stars at the legendary actor’s rancho. Movies start at sunset with a showing of the Cisco Kid before the main feature. It is free, however, reservations are required. Doesn’t this sound like a fun idea for a T5R outing? Let’s think about putting this one on next year’s calendar!



Nomad Update

As you can see by the photos, the body work is coming along well. Benny of Benny's Auto Body told me the paint on our Nomad hid a lot of sins, which are all being fixed. We installed the bling (front runner) to the engine and Steve has begun fabrication of the brake, fuel, transmission, and AC lines.



They are all made of Stainless Steel and I have enjoyed polishing them up! I also polished the Stainless Steel straps that holds the fuel tank in place, "they look bitchen" to quote Steve!

Sam

Alpine Car Show & Toy Drive

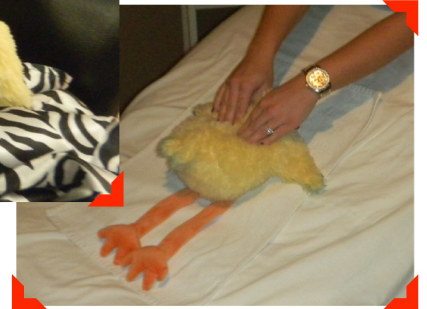


Bob got the engine back together after our little cracked block scare which luckily turned out to be only a head gasket. Since the Alpine Car Show/Toy Drive was just up the hill we decided to take the test drive there. We pulled into the parking lot, parked, turned in our toy donations and waited for more cars to arrive. With only a few minutes till start time there was a total of 4 cars, things looked a little bleak for the show. So I gave Rod a call and asked if he was planning to come. He was in the middle of a family yard sale at the time and hadn't planned on it, about 20 minutes later he showed up in this '55. By lunch time things picked up a little with around 20 cars. Even so we had a great time visiting and oh yah! The "PTSNBM" ran great.

Ava



STANLEY'S ADVENTURES IN THE SALON



Rod forgot (?) to take me with him when he went to the Good Guys show in Del Mar... So I decided to get in touch with my feminine side! I went to the salon and got my wing tips and tail tinted blue. I wanted to be sure people knew I was a boy and I now look quite "fly". I got to sit on two booster seats. I got my feathers washed and rinsed. I sat under a nice warm dryer. And then I got a massage. Eat your heart out you normal chickens!

Later,
Stanley



Congratulations Sandy and Lynn Mayer, winners of the Best Tri - Five Chevy at the Bates Nut Farm Christmas Show last month.

Tri-5 Revolution

Upcoming Event Information

Car
to
the
Party

PARTY DATE/TIME CHANGE

Sunday December 9th, 2pm.

Sam and Donna have graciously volunteered to host this year. Be sure to let them know if you plan to attend. We will be having our knock down, drag out, cut throat, no holds barred holiday gift \$20 exchange. Everyone can bring your own gift or you can participate as a couple.



Cibola/Quartzite RV Trip



We will be leaving Friday, January 18th - 10am Interstate 8 Alpine View Point to caravan to the Bishop Ranch. Quick stop for lunch in El Centro, and arrive Cibola around 2pm. Hot Dog Bar-b-que pot luck dinner that evening for anyone interested at the ranch.

Saturday, January 19th - head into Quartzite for a day of swapmeeting. Back to the homestead for a Mesquite Bar-b-que tri-tip dinner around 5pm (Calif. time).

If you didn't find what you were looking for on Saturday we will be going back to Quartzite on Sunday. Check out time will be Monday, January 21st 10am.

All Tri-Five Revolutionaries are welcome to join us (for dry camping), if you do not have a RV, Blythe is only 30 minutes away and has some reasonable hotels. Be sure to let Ava know in advance what days you plan to attend.

Big 3 Swapmeet

February 22 - 24, 2013 - Qualcomm Stadium
T5R Potluck lunch on Saturday the 23rd - 11:30am





The Kitchen Scoop on Egg Nog

Up until the time I was about 4 years old in addition to the butcher shop (locally referred to as the meat market) there were three places to purchase groceries in Oakfield, all within a block of one another on Main Street - Gerry Woodstock's Red & White Market, Gann Brothers, a general merchandise/dry goods store that included some canned food items and Danny Mahare's small grocery store. Though all carried dairy products, most families chose to have milk delivered to their door by Elland Dairy where milk from area farms was processed and bottled into single quart glass bottles sealed with flat, stiff paper, poker chip-sized caps. Some homemakers chose pasteurized milk. On very cold winter mornings they'd often find the seal on their milk bottles forced open by the expansion and rising of the frozen cream at the top of the bottle. My mother and grandmother preferred the more "modern" homogenized milk.

This is what Mim, my father's mother, used when she introduced me to her own version of egg nog, an afternoon treat she'd make when I was visiting, that was \ cold milk, an egg and a small amount of vanilla extract beaten together in the glass until foam formed. Delicious! Years later living in Colorado I'd make a big batch of "grown up" egg nog when entertaining during the holidays adding heavy cream; rum, and sometimes bourbon; sugar; cinnamon and nutmeg to those basic ingredients.

Now, I buy it at the market, pre-made. I've learned my lesson to only go with the full-fat variety. I find anything else falls short in flavor and texture. More aware of calories and fat grams, this year I'll limit myself to a single quart during the holiday season - and savor every sip. Harvey's not fond of the stuff and our son-in-law Mark, who will share it with me when he's home, is away on yet another Naval deployment.

When I've reached my fill, I'll add some to my morning coffee, then maybe use it in French Toast, or in pancakes, or try this recipe for egg nog muffins:

Spiced Eggnog Muffins

- 2 1/4 cups all-purpose flour
- 1 cup sugar
- 2 tsp. baking powder
- 1/2 tsp. ground nutmeg
- 2 eggs, lightly beaten
- 1 cup eggnog with rum*
- 1/2 cup light butter, melted and cooled
- 1 tsp. vanilla

*If using non-alcoholic eggnog, feel free to add 1/2 teaspoon of rum extract

Nutmeg-Streusel Topping

- 1/3 cup all-purpose flour
- 1/3 cup sugar
- 1/4 tsp. ground nutmeg
- 2 Tbsp light butter
-

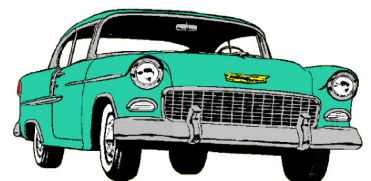
Preheat oven to 375 degrees F. Grease two muffin tins or line with paper bake cups and set aside. In a medium bowl, combine flour, sugar, baking powder and nutmeg. Make a well in the center of the flour mixture and set aside.

In another bowl, combine eggs, eggnog, butter, vanilla (and rum extract if so desired). Add egg mixture all at once to flour mixture. Stir just until moistened (batter should be lumpy). Spoon batter into prepared muffin cups, filling each a little over two-thirds full. Sprinkle nutmeg-streusel topping over muffin batter in cups.

Bake for 18 to 20 minutes or until golden and a wooden toothpick inserted into centers comes out clean. Cool in muffin cups on a wire rack for 5 minutes.

Remove from muffins cups and serve warm.

Enjoy! *Ann Goldberg*



With the holidays fast approaching, you might be searching for a new and different recipe to share with your guests. Here are a few 'tried and true' recipes from my kitchen.

Danny & I wish you all a very Merry Christmas and Happy Chanukah! Claudia



Claudia's Corner

SPINACH & MUSHROOM PANADE

This is a delicious substitute for stuffing

BRANDIED CRANBERRY SAUCE

Place 4 cups fresh or frozen cranberries in a 9 x 13 inch baking dish. Sprinkle evenly with 2 cups sugar.

Cover and bake at 300F for 1 hour. Remove from oven. Stir carefully, and then stir in 1/3 cup brandy or orange juice. Pour into jars or serving dishes. Store in refrigerator. Makes about 3 cups.

CRANBERRY SQUARES

Mix 1 ½ cups each: oats, flour, brown sugar and 1 teaspoon Baking Powder. Blend in 1 cup softened butter until mixture is crumbly.

Press 2/3 of the oat mixture into the bottom of a 9-inch square pan. Top with 1 cup Brandied Cranberry Sauce (above). Sprinkle remaining oat mixture over cranberries.

Bake at 350F for 30 minutes. Let cool completely; cut into squares.

Sweet Potatoes and Apples

- 6 med sweet potatoes, baked and peeled
- 4 med cooking apples, peeled and sliced thin

(I use Granny Smiths or Pink Lady)

- 1/2 Cup margarine
- 1 Cup packed brown sugar
- 2 Tbsp water
- 1 tsp cinnamon
- ½ Cup dried cranberries (opt)
- ½ - ¾ Cup pecans

▪ Slice sweet potatoes lengthwise, layer half of potatoes in greased 9x13 pan. Cover with apples and then remaining sweet potatoes. Top with cranberries and/or pecans.

▪ In sauce pan melt margarine, add brown sugar, water and cinnamon. Bring to boil. Pour over potatoes. Bake in 350 degree oven for 50 minutes or until apples are tender.

10 (1/2") slices artisan sourdough bread

1 Tbsp olive oil

1 Tbsp butter

2 large yellow onions, chopped

1 lb. mushrooms, rinsed, stems trimmed and sliced ¼" thick

2 garlic cloves, minced

¼ cup dry white wine or reduced-sodium chicken broth

1 Tbsp minced fresh thyme or 1 tsp. dried

1 ½ tsp. salt

Freshly ground black pepper

1 (16 oz) package frozen chopped spinach, thawed and well drained

1 ½ cups grated gruyere or Swiss cheese, divided

3 to 4 cups reduced-sodium chicken broth

- Preheat oven to 350
- Tear bread into 1" pieces, place on a baking sheet and toast until lightly browned, stirring once. (12 - 15 minutes)
- Heat oil and butter over medium heat in a 12" skillet. When butter melts, add onions and cook 10 minutes. Increase heat to med-high and add mushrooms, garlic, wine, thyme, salt & pepper. Cook until liquid evaporated and mushrooms shrink. 10 - 15 minutes. Stir in spinach.
- Coat a 13 x 9 inch baking dish with cooking spray. Please half the bread in the pan. Distribute half of the onion mixture over bread and sprinkle on half the cheese. Repeat layers.
- Slowly pour 2 cups broth over top allowing bread to soak up broth and pressing with the back of a spoon. Add remaining broth until it reaches 1 inch below the pan's rim.
- Cover with foil and place on a baking sheet to catch drips. Bake covered for 30 minutes. Remove foil and bake 35 - 45 minutes, until bubbling, puffed and deep golden brown.
- Let stand 5 minutes before serving - serves 12
- 190 calories, 7g fat, 9g protein, 19g carbs, 1g fiber, 720mg sodium.



Tri-Five Revolution

Meetings, Partys, Cruises and Events



T5R

Christmas Party

Sunday, December 9th - 2pm



Street Masters

Christmas Cruise

Sunday, December 9th - 8am



In-N-Out Burger Cruise

Saturday, January 5th

11:00am - Poway

Next T5R

Get Together

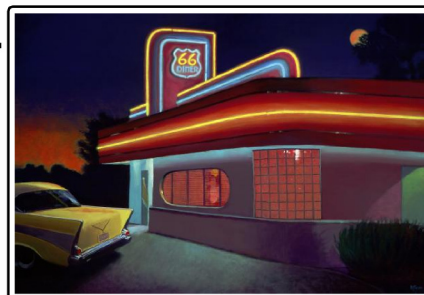
Thursday, January 17th

Coco's in Poway

come for dinner at 6:00pm

NO MEETING

IN DECEMBER



T5R Cibola/Quartzite Trip

Friday, January 18th - 21st



Rotary-CARe Car Show

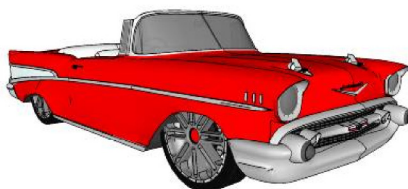
February 2, 2013



March 1-3, 2013

T5R Caravan leaving on

Thursday, February 28th




Big 3 Swapmeet

February 22 - 24, 2013

Potluck lunch Sat. 23rd



Go to www.Tri-FiveRevolution.com for more details details and links



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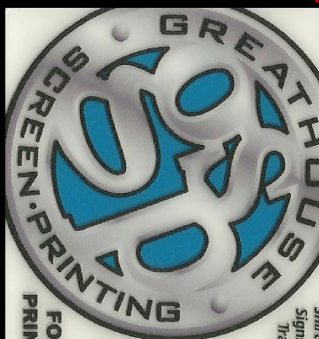
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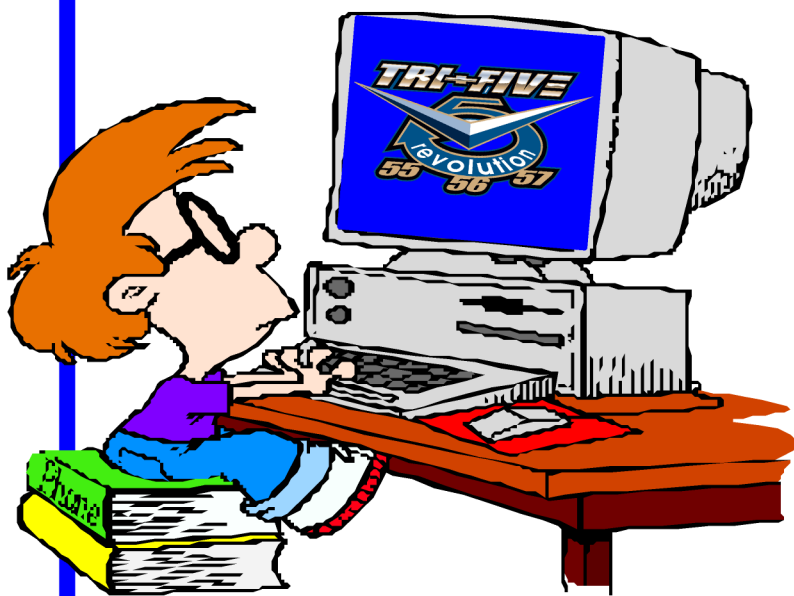
All members and Classic friends are welcome to submit a business card.



Contact Us At

club@tri-fiverevolution.com

Tri-Five Online



Newsletter

Newsletter submissions
due by the

25th of each month

Send articles to

Ava Bishop at

ava@tri-fiverevolution.com



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Check out our calendar for past and upcoming coming events, to see all event pictures on a specific date (*click on the # next to the magnifying glass to see all the pics from each event*).

Also for your convenience past pics are in events and gallery.

Happy Holidays



Happy Anniversary



Claudia & Danny Gayhart 12/13