



'55 '56 '57

Revolution Review



Upcoming Events

- 12/6 In N Out Cruise - Scripps Poway Parkway
- 12/7 T5R Christmas Party - (Bishop's Home in Ramona)
- 12/7 Pomona Swapmeet
- 12/14 Street Masters Christmas Cruise - Torrey Pines
- 12/18 NO MEETINGS in December
- 12/25 Merry Christmas
- 2015**
- 1/1 Happy New Year
- 1/1 T5R New Year Day Cruise (Brown/Harvey)
- 1/3 In N Out Cruise - Scripps Poway Parkway
- 1/10 Burger Run - Vista, CA
- 1/15 T5R Meeting - Coco's Poway (Mayer)
- 1/16 - 19 T5R Cibola/Quartzite Trip - Bishop Ranch, Az.
- 1/17 T5R Tri Tip Bar-B-Que - Bishop Ranch, Cibola Az.
- 2/7 In N Out Cruise - Scripps Poway Parkway
- 2/8 Long Beach Swapmeet
- 2/14 Valentines Day
- 2/14 13th Annual Dr. George Car Show - Indian Wells
- 2/19 T5R Meeting - Coco's Poway (Goldberg)
- 2/20 - 2/22 - Big 3 Auto Parts Exchange - Qualcomm
- 2/21 T5R Big 3 Potluck Bar-B-Que - Qualcomm
- 3/5 T5R Cruise to MATO
- 3/6 - 8 Midnight at the Oasis - Yuma, AZ
- 3/8 Long Beach Swapmeet
- 3/19 T5R Meeting - Coco's Poway (Geiman)

Red Font is a club attending event

Green Font is a club supported event

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

go to the calender, 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)



Bishop Garage Demolition





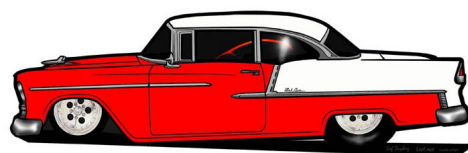
Tri-5er's are awesome! On Sunday November 23rd with crowbars, hammers and ladders in tow the men of the revolution showed up to help us demolish the inner structure of our garage in our new Ramona home. It is unbelievable how much bigger it is now, we can easily get 6 cars stored in it with room to spare.

Thank you to Wayne, Mike, Joe, Ron, Rod, Dave, Bob Brown and the peanut gallery Linda, Donna and Pat. Again when the call for help goes out we can always count on you all to come to the rescue.

Bob & Ava



Look no more building inside the garage





Tri-Five Revolution Christmas Party

All Tri-5 Revolutionaries are welcome to join us at the Bishops' home in Ramona for our annual Pot Luck Christmas Party. Sunday, December 7th - any time after 1:00pm. Come dressed up, casual, in an ugly Christmas sweater whatever you would like. We will be having our knock down, drag out, cut throat, no holds barred holiday gift exchange. Everyone can bring your own \$20 gift or you can participate as a couple or not at all and just watch the fun.

Since we are not quite completely moved in yet you might want to bring a chair and an ice chest for your potluck dish and drinks. Other than that we have plenty of room.

Looking forward to a great time, Bob & Ava



Midnight at the Oasis

Yuma, Az

After a disturbing phone call that the hotel we stay at in Yuma for Midnight at the Oasis had been sold; the new owner was not keeping it a hotel; so our reservations could not be honored. Well #%!!@%, what now? Thanks to Sam Rindskopf who quickly stepped up to the plate and found us an even better hotel to stay at. Be sure to call them right away way to confirm your reservation at the Hampton Inn. If you have any questions give Sam a call.

Thanks again Sam! You Rock!!





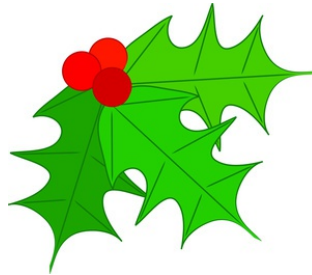
Claudia's Corner

Gathering friends and family over a delicious meal is often a highlight of the holiday season. As you start to plan your menu for the big day, remember to consider which wines you'll offer as perfect pairings for your dishes. Whether you're preparing a traditional feast or planning to fill the table with new recipes, food writers and wine connoisseurs agree – chardonnay and pino noir are the ultimate dinner wines during the holidays. One of the primary reasons chardonnay is at the top of the list when serving turkey is the flexibility inherent in America's most popular white wine grape. Chardonnay flavor profiles can range from fruit-forward with bright acidity to big, rich and opulent. If you prefer white meat and lighter fare, choose a lively chardonnay with notes of citrus. If darker meat is your preference, consider a richer style with a lush texture and spicy notes that can hold up to the more intense flavors of the wing and leg meat. Pinot noir is the perfect addition to any party because it pleases a lot of palates and doesn't overwhelm classic holiday food. Pinot's inherent earthiness and notes of plums, cherries and spices are a natural pairing with cranberries, ham, dark meat turkey, stuffing and root veggies. Like chardonnay, there is a pinot noir that complements almost any menu. A darker, concentrated pinot noir will hold up to deeper flavors, while a more vibrant, juicy wine is a great option for pairing with the variety of flavors of delicious side dishes. Take these guidelines and your imagination to a Total Wine near you. They will help you decide on the right wine(s) for your meal. Happy Holidays!

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 1/2 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.

ITALIAN COOKIES

1/2 cup butter, softened
1 cup white sugar
2 eggs
1 teaspoon vanilla extract
8 ounces ricotta cheese
2 cups all-purpose flour
1/2 teaspoon baking soda
1/4 teaspoon salt
2 tablespoons butter, softened
2 cups confectioners' sugar
1/4 teaspoon vanilla extract
1 1/2 tablespoons milk

1. Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.
2. In a medium bowl, cream together 1/2 cup butter and white sugar until smooth. Beat in the eggs one at a time, then stir in the vanilla and ricotta cheese. Combine the flour, baking soda and salt; gradually stir into the cheese mixture. Drop by rounded teaspoonfuls 2 inches apart onto the prepared cookie sheets.
3. Bake for 8 to 10 minutes in the preheated oven, or until edges are golden. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.
4. In a medium bowl, cream together the remaining butter and confectioners' sugar. Beat in vanilla and milk gradually until a spreadable consistency is reached. Frost cooled cookies.



T5R New Year's Day Cruise

0845: Meet at North County Fair in the parking lot on the west side just north of BJ's.

0900: Depart

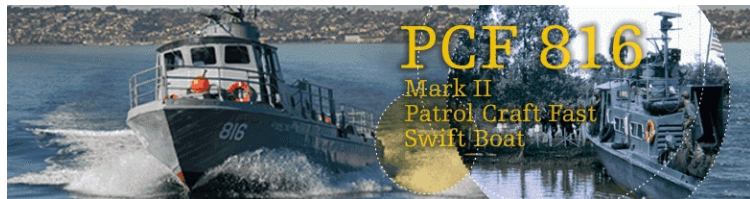
0930: (about) Arrive downtown San Diego at the Maritime Museum near the intersection of Harbor Drive & Ash. I think there will be ample free parking in front of the Museum.

Tour the Museum.

1030: Take a 75 minute ride on a restored Swift Boat, PCF-816. We have a group rate of \$16/person arranged for the morning (normally \$16 to enter Museum & an additional \$10 to ride the boat).

Following the ride, we can continue to tour the exhibits and then cruise to a restaurant for lunch.

Here is some info on the boat:

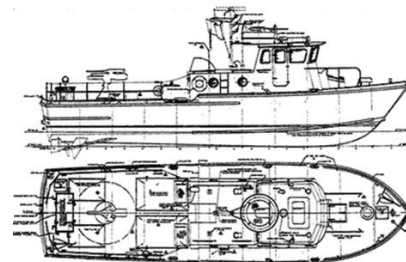


Take a 75 minute Swift Boat tour.

Feel the history & power of the twin 12 cylinder Detroit Diesels as you take a behind the scenes tour of San Diego's military history. Enjoy this unique one of a kind adventure aboard our historic Swift Boat, PCF-816. Be a part of history. Tours began Memorial Day 2014.

- Two tours daily: Saturday, Sunday.
 - Check-in time ends: 10:30 am and 1:00 pm .
 - Tour route heads under Coronado Bay Bridge, Naval Base San Diego, and then Naval Amphibious Base. It then heads back by the aircraft carrier basin and Naval Air Station North Island before returning to the Museum.
 - This is a narrated tour describing PCF 816 's role in the U.S., Malta, Viet Nam, Swift Boat sailors, and the above establishments on the Bay.
 - Tours are \$10.00 per person (Or take the 2 for one special, Swift Boat Tour plus Pilot Bay Cruise for only \$13.00), plus Maritime Museum of San Diego admission.
- Tickets are only available at the museum.
- Capacity is 25 guests per tour

50' PATROL CRAFT (FAST), MK 2
 Purpose To counter sea infiltration and blockade
 Capacity
 Crew 6 men
 Length overall 51'-5-3/4"
 Beam 15'-7" maximum
 Draft
 Full load displacement 43,035 lbs
 Hoisting weight 43,035 lbs
 Hoisted by Slings
 Construction V bottom, aluminum
 Speed
 Fuel capacity 558 gallons
 Range
 NavShips Drawing No. PL50MK1-145-2490607
 Stock No. Not assigned
 Engine details 2 diesel propulsion engines 12V71N
 12 cylinder, 24V electrical system,
 starboard engine, Detroit Diesel
 Division, General Motors Corp.
 Model No. 7122-7000; port engine,
 Detroit Diesel Model No. 7122-3000,
 420 HP @ 2,300 r.p.m.
 Propellers 2 28" D x 26" P by 2-1/4" bore,
 1 rh rotation, 1 lh rotation



A Swift Boat at the Maritime Museum of San Diego!

The U.S. Navy officially called them Patrol Craft Fast - PCFs for short, but the men who served on them during Vietnam have always known them as Swift Boat.

In 1971, the US Navy donated two Swift Boats to the newly formed Republic of Malta's Maritime Squadron.

After forty years of coastguard duty, Malta retired these boats from service. In 2011, Malta's Minister of Defense donated a Swift Boat to the Maritime Museum of San Diego with our promise to preserve her history and to pay tribute to all Swift Boat Sailors from both countries. The Swift Boat Sailors Association brought this Swift Boat to the Maritime Museum of San Diego to be restored and operated on San Diego Bay. Museum visitors will have the opportunity to experience the sound and throbbing vibration from two V12 diesels delivering 980 horsepower for high speed runs through the Bay while retired Swift Boat Sailors and docents talk about what it was like to be a crewman in Vietnam, serving as a Quartermaster, Gunner's Mate, Engineman, Radarman, Bosun's Mate or Skipper.

Kitchen Scoop on Updated Sweet Potatoes

It's interesting sometimes to take a quite moment or two and think back over the years realizing how some things have evolved; how tastes have changed, how we do things differently. Comparisons like these are especially plentiful during the holiday season.

Back in the 1950's, when Santa carefully composed his "naughty" or "nice" list without assistance from the Elf on the Shelf, most of the toys in his sleigh weren't battery-powered, much less electronic.

In the family garage, cars were ever-expanding, style-conscious metal and chrome wonders, makes and models easily distinguishable from one another. And, when our Tri-5's were new, holiday dinner side dishes were often saucy casserole creations - green bean and cream of mushroom soup topped with crunchy canned French fried onion rings; candied yams topped with golden, gooey melted marshmallows.

Now days our side dishes are often more stream lined - green beans tossed with a bit of olive oil and minced garlic then quickly oven roasted; plainer, yet still delicious, twice baked sweet potatoes. Ann Goldberg

Twice Baked Sweet Potatoes with Brown Sugar Crumble

Serves 6 (serving size 1/2 half potato)

Ingredients

3 Medium sweet potatoes or yams

1 Egg

2 Tablespoons low fat milk

1/4 Cup butter, melted

For the Crumble Topping

1/2 Cup brown sugar

1/2 Cup flour

1/4 Cup butter, chilled and cubed

1/2 Teaspoon cinnamon

1/2 Cup panko bread crumbs



Heat oven to 350 degrees. Place the sweet potatoes on a baking sheet, and using a sharp paring knife or fork, carefully pierce each potato three times. Bake for one hour or until tender. Remove from the oven and allow to cool for 30 minutes.

Slice each sweet potato in half lengthwise and carefully remove most of the insides, leaving a small amount of potato flesh lining the skin. This will provide a stable "boat" to make holding the filling a little easier.

Place the removed potato flesh in a large electric mixer bowl and add the remaining three ingredients. Blend until thoroughly incorporated. Spoon the mixture back into the skins, mounding the contents.

In a second large bowl combine the flour, sugar, butter and cinnamon for the Crumble Topping. Using a pastry cutter or two forks, cut the butter into the mixture until it resembles wet sand. Add the panko bread crumbs and mix to combine. You should be able to squeeze the mixture together in your hand and it should stick together. Set aside.

Cover each potato half liberally with the topping mixture and bake for an additional 45 minutes at 350 degrees. Remove from the oven and enjoy!

NOTE: These potatoes can be made a day ahead, stuffed, topped with the crumb mixture, covered with foil, and refrigerated until you are ready to bake for the last 45 minutes.



Upcoming T5R Events



T5R Christmas Party
Bishop's Home in Ramona
Sunday, December 7 - 1am

No Meetings in December
T5R Meeting
Coco's Poway
January 15, 2015
5:30pm



In N Out Burger Cruise
Scripps Poway
Parkway
December 6 - 11am



T5R New Years
Day Cruise
January 1, 2015
*contact Bob Brown or
Mike Harvey for more info*



T5R Bishop Ranch RV Trip
January 16 - 19, 2015
Cibola, Az & Quartzite, Az

SWAP MEET!

Big 3 Auto Parts Exchange
Qualcomm
February 20 - 22, 2015
T5R Potluck 2/21 - 11:30am



March 6-8, 2015
Yuma, Az

T5R Caravan leaving Thursday the 5th
"New Location" Hampton Inn & Suites
1600 E 16th St



Condolences to Claudia Gayhart. We were saddened to hear that your father passed away last month. Our thoughts are with you and your family.

T5R



Tri-5 Revolutionaries Business Cards

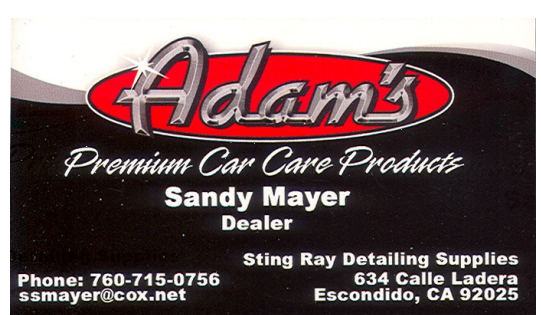


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Check out our calendar for upcoming events, status reports or to see pictures of events attended.

Go to the day of the past event. Click on the # next to the magnifying glass to see all the pictures from that event. Also for you convenience event pics are in past events and the gallery.

HAPPY BIRTHDAY

Lance Ruiz
12/17



Happy Anniversary

Claudia & Danny Gayhart
12/13



Merry Christmas



*and Happy New Year
from Tri-Five
Revolution*