Chevy Madness

On October 19th, sixteen of us awoke before dawn and cruised to Long Beach to support the Goldbergs and the California Nomads at their annual Chevy Madness Show. We were all looking forward to a fabulous day spending time with really good friends and lots of beautiful cars, but first we needed breakfast so we were off to Denny’s. We quickly ate and headed back to the show where some tried their skills at the poker run and the rest of us spent time catching up on past events. The Nomad Club had a great raffle in which Bob and Ava won four of the prizes. One was a $250 gift certificate toward a new Vintage Air conditioning system. They plan to give it their daughter for her ’57. The big winners of the day were Wayne Hartwig and Nancy Geiman who received piston trophies, then Donna Rindskopf took home over $300 as the winner of the 50/50. The really wonderful surprise was when Mike and Pat were given a replacement trophy from the Nomad Club for the one they had lost in last year’s fires.

Thank you California Nomads, you are the best!

When the show was over we cruised to the Goldberg’s for an after show pizza dinner. Thank you Ann and Harvey for putting up with us all day and then letting us into your lovely home.
No surprise here! JD and Dana Stevens and their beautiful '56 Nomad are not only featured in the November edition of Chevy Classics Magazine, but they are the cover story. Congratulations on a much deserved honor. You can also check it out at http://www.classicchevyworld.com/cover1108.asp
For some of you who do not know Donna’s and my first date was at Orange County International Raceway, a drag strip in El Toro California that opened in 1957 or thereabouts. I had the pleasure to have raced there opening night. While Donna is a huge NASCAR fan, I grew up at the drag strip. Lion’s Drag Strip was the track I spent the most time at. It was at Lion’s Drag Strip I met Spike Creith, a crew man on a Corvette Funny Car I raced against frequently in match races. It was Spike who introduced me to his little sister Donna. So with all that said we decided to go to the California Hot Rod Reunion at the Famoso Raceway in Bakersfield, a chance to relive some of my youth. This is something I had wanted to do for years but living in Louisiana made for too long of a trip. Famoso Raceway has been around for more years than me and that’s a long time. Like Lion’s Drag Strip it was one of the tracks that saw many of the top drag racers.

I took a couple of days off of work and Donna and I drove up to Bakersfield on Thursday afternoon a couple of weeks ago with a quick stop in L.A. to take care of some company business. We took Izzy with us he really seemed to enjoy the ride. We got to the track around noon on Friday. Izzy had to stay behind at the hotel, we were afraid the noise from the dragsters would damage his ears.

While the crowd on Friday was small I was very surprised when I read the back of this guy’s shirt, that’s right he was from Sweden. Donna and I introduced ourselves and we talked with him briefly about our shared love of Tri-fives. I wish I had my Heartbeat jacket with me for I would have swapped it for this guy’s shirt. We met other tri five owners from Australia and New Zealand. I really respect these people for rebuilding a tri-five in one of these countries. It involves months of searching and waiting for parts from the U.S. to arrive. In addition to getting to see a lot of old Tri-five race cars, we saw lots of really cool old Chevys. We also had an opportunity to meet some drag racing legends. Tom “the Mongoose” McEwen autographed a great looking 57 Chevy Funny Car die cast for me and Roland “the Hawaiian” Leong autographed a shirt adorned with historic funny cars including one of his famous Hawaiian Dodge Chargers. In addition to the race cars Famoso Raceway also hosts a car show this same weekend with more that its fare share of great looking Tri-fives. All in all Donna and I had a great time and definitely are planning on attending again next year. We are hoping that we might get some of you to join us in witnessing a truly historic event.
Making of a Club

On September 20th we headed up the hill to Ramona to start our caravan to the Ranchita Roundup. We met up with the Rindskopfs who were the first to arrive and soon after us the Harveys. After checking out Sam and Donna’s new truck we were off to meet with the rest of our group, the Geimans and Goldberg. While we waited for them along Route 79, to our surprise the Stevens pulled up. What a thrill it was to see them back from their 3 month vacation. After lots of hugs and “we really missed you,” we were off again to our destination.

You couldn’t miss the place, it was a beautiful site to see Ron and Annette’s newly finished airplane hanger garage (every serious car guy’s dream). With all of our newly formed founding members present, we brought the Stevens up to speed on what had occurred while they were gone. Now we were ready to get started on our first planning meeting and to see what we would like to accomplish as a group. It was decided the first thing had to be a new name. Donna and Sam had come prepared. They wanted us to somehow incorporate the word tri-five and revolution. It just seemed to fit with very little discussion, we became the Tri-Five Revolution. Not long after that we had a mock up of a logo and we were on our way. With that behind us now on to the really fun stuff, checking out the new digs, the cars and a fabulous pot luck with a special cake to help celebrate the Geimans wedding anniversary.

Thank you to Ron and Annette for letting us invade your beautiful home and for sharing a perfect day with really great friends.

Bob and Ava
Congratulations to Linda Holton and Wayne Hartwig on their upcoming marriage. They are planning on an intimate family wedding to be held in the near future in Hawaii. We are all very excited for both of them and wish them all the best.

All,

Thanks so much for coming all the way out to our place in Ranchita to see our Home/garage. What a great group of people we know. I want to thank you for using our place to start our new group the "Tri-Five Revolution" I know only great things will come from this fine group of people. As founding members we owe it to our selves to give it nothing but the best.

Ron Foote

Harvey and I really enjoyed having you guys over -- you are welcome any time at all. Thanks for making it so easy -- Dana and Ava wield mean knives for salad making. Fun to share the kitchen with you both -- and together we were able to get supper on the table in just about record time.

While we tried valiantly to get people to take home leftover pizza and cookies, we just had the last yummy slices for supper and Harvey wants you to know how much he is enjoying the cookies. Me, too.

Harvey did load the dishwasher -- as long as he does that he can have his "real" plates. Hope it's always this easy to keep him happy.

Looking forward to seeing you soon!

Take care!

Ann & Harvey

Upcoming Events

10/19 Long Beach - Chevy Madness (Calif. Nomads)
11/2 Daylight Saving Ends - Fall Back
11/8 6th Holiday Car Show, Bates (East County Crusiers)
11/9 25th Annual Fall Mountain Run (Little Guys)
11/9 Long Beach - Swap Meet & Car Show
11/16 San Diego - San Diego Auto Swap - Qualcomm
11/27 Thanksgiving
11/30 Long Beach - Swap Meet & Car Show
12/7 Pomona - Pomona Swap Meet
12/7 John Force Holiday Show
12/14 Torrey Pines - Street Masters Christmas Cruise

12/25 Christmas
12/31 San Diego - 2009 San Diego International Auto Show - Convention Center

1/1/2009 Happy New Year
1/10 Vista - Pepper Tree Frosty Burger Run
1/11 Long Beach - Swap Meet & Car Show
1/18 Pomona - Pomona Car Show & Swap Meet
1/20-21 Imperial - 25th Carne Asada Run (Sunrunners)
1/31 San Juan Capistrano - 6th Annual CARe Show

2/14 Dr. George Car Show, Palm Springs
2/27-3/1 Big 3 Parts Exchange at Qualcomm

This is way cool! Enjoy! Nancy Seiman
http://www.moyermade.com/chevyV8.html
We last left you heading to Bowling Green, KY one fun stop on the way was in Corbin, KY the home of Colonel Sanders Cafe and Museum (KFC) The place where it all started, fried chicken that is.

We made it to Bowling Green, KY and toured the Corvette assembly plant and visited the Corvette museum. We actually saw a 2009 Corvette XR1 roll off the assembly line. Top speed 221 mph for only $102,000. It was tempting... however we jumped in the old Nomad and settled for a low and slow 185 mile trip through the scenic Kentucky Mammoth Cave National Park and many small towns. We found the last of three remaining Tee Pete’s in the country. The other two are located in Holbrook, AZ and Rialto, CA on route 66.

We moved on and made camp in Crawfords, IN. Next day drove the Nomad to the Indianapolis Speedway and Hall of Fame Museum. Incredible automotive racing memorabilia including Indianapolis winners as well as race cars from other events around the world. We rode a tour bus around the speedway at a blistering top speed of 25 mph. The driver stopped at the start/finish line and let us step on to the brick stripe. What a thrill!! This place is definitely the Mother Ship of American racing history.

We also discovered the area is known for their Covered Bridges. So with a not so clear tour guide map we struck out in the Nomad and hunted down four out of twelve listed in a 75 mile radius. The bridges are still used to this day for the local traffic.

Next stop Chicago, IL where Route 66 all started. Home base was a KOA in Kankakee, IL. About 45 miles south. The following day we drove to the city and entered where hwy 55 and 57 meet at Lake Shore Drive We followed along Lake Michigan to Navy Pier and played there for awhile then took a bus tour through the downtown area. Then a boat tour of Architectual downtown Chicago Sky Scrapers. This is one of the most beautiful large metro cities we have visited.

There are 412 miles of Route 66 in Illinois. Our purpose here was to follow the Mother Road in the Nomad. Just a few of the highlights Joliet, site of the first Dairy Queen. The prison made famous in the Blues Brothers movie. Just down the road the Chicagoland Speedway and Route 66 NHRA Drag strip.

Wilmington, lunch at the Launching Pad Drive In and photos with the Gemini Giant a roadside attraction since the 50's. Dwight and the Becker Texaco gas station and a few more that have been refurbished to their original look. On down to Pontiac to the Route 66 Hall of Fame and largest mural in the country. Funk’s Grove known world wide for it’s maple sirup (yes, it is spelled that way on purpose.) Weather interrupted so we were back on the trailer and headed to Missouri.
We made every attempt to stop and visit the Archway in St Louis, MO. However, the city was in a lock down for the Labor day weekend festivities. Maybe next time? We continued on 66 and stopped at the Meramec Caverns in Stanton, MO. The 50 degree temperature inside was a welcome cool down. The downtown district of Cuba, MO was a kick and well known as the Mural Capitol of Route 66. It was like reading a history book with pictures on a wall.

Our next planned destination was Branson, MO. Not to mention Hurricane Gustav weather was coming our way. We left the Nomad on the trailer and well covered. It rained hard for two days and nights. We rented a car and continued touring the Ozarks. The first day we went to the ‘Dick Clark’s’ American Bandstand Theater / Diner and ‘57 Heaven Patch Car Collection museum. One of the most complete collections of 1957 original and restored cars of every make and model. It was over the top.

Checking our notes of places to eat from Cafe’s Dinners and Dives we drove to Lambert’s Cafe in Ozark MO known for it’s “Thrown Rolls” and good food. This place was crazy and offered some of the best comfort food in the country.

We had one more stop on Rout 66, Williams AZ. We rode the train to the South Rim of the Grand Canyon. This is one of the most beautiful places on earth and only befitting it is one of the seven wonders of the world. From Williams we reluctantly headed home since we have toured the Western states and Route 66 in past road trips with the Nomad.

To recap this trip, we left home in June with only a hand full of particular places and planned destinations. Of those only two with time restraints. The core of our travels was left to our own impulses and most of the destinations were spur of the moment decisions dependent at times only by “I wounder what’s over there?” We were on the road for three months. The final tally was twenty states traveled. Drove the Nomad in fifteen states and logged 3,297 miles. The old Motor Home bagged 5,752 miles and about 1650 miles in rental cars.

In retrospect this trip was a great American History lesson for us as we drove, mostly unhurried through the many parts of this country we had never seen. We filled in many pages of our book of life with some wonderful memories. Especially those seen through the windshield of the Nomad. However, we have only scratched the surface. What’s next you ask? Stay tuned!!!!!!

Your friends; J.D. and Dana
The 2009 Chevy Classics Conventions registration forms for shows will no longer be published in the Chevy Classics magazine. You can go to www.classicchevy.com to easily download these registration form.

17th Annual Winter National Convention held on February 5 thru February 8, 2009 will bring together a wonderful variety of 1955-1972 Chevy cars and trucks and 1967-2002 Camaros and F-Bodies. If you have attended past Chevy Classics or Worldwide Camaro events at Old Town in Kissimmee, Florida, you know what a great place it is, not to mention the warm, sunny weather!!!


The International Conventions will be held on a bi-annual basis after this season. The 35th Annual International Convention will be held in Chicago as scheduled in 2009. The 36th Annual International Convention will be held in Branson, MO in 2011, and the 37th Annual International Convention will be held in Cleveland, Ohio in 2013. The Winter National Convention in Kissimmee, Florida will be held on a yearly basis as before. For more information regarding conventions call 321-385-9703 or info@classicchevy.com
**Health Tip - Wino’s Live Longer**

Finally a health plan that doesn’t include the E word—you know, exercise. Here’s some benefits to drinking a glass or two of wine a day. The benefits are better with red wine and remember, a glass is **4 ounces**, health benefits decrease dramatically if you serve it in mugs.

**Nine Benefits to drinking wine:**

1. **Promotes Longevity:** Wine drinkers have a 34 percent lower mortality rate than beer or spirits drinkers.

2. **Reduces Heart-Attack Risk:** Moderate drinkers suffering from high blood pressure are 30 percent less likely to have a heart attack than nondrinkers.

3. **Lowers Risk of Heart Disease:** Red-wine tannins contain procyanidins, which protect against heart disease.

4. **Reduces Risk of Type 2 Diabetes:** Moderate drinkers have 30 percent less risk than nondrinkers of developing type 2 diabetes.

5. **Lowers Risk of Stroke:** The possibility of suffering a blood clot–related stroke drops by about 50 percent in people who consume moderate amounts of alcohol.

6. **Cuts Risk of Cataracts:** Moderate drinkers are 32 percent less likely to get cataracts than nondrinkers; those who consume wine are 43 percent less likely to develop cataracts than those drinking mainly beer.

7. **Cuts Risk of Colon Cancer:** Moderate consumption of wine (especially red) cuts the risk of colon cancer by 45 percent.

8. **Slows Brain Decline:** Brain function declines at a markedly faster rate in nondrinkers than in moderate drinkers.

9. **An accidental overdose improves your dancing.** This has no health benefits for you but it’s well known laughter is good medicine, so at least your audience will be healthy.
I haven’t made it in ages, but it was a family favorite and a Thanksgiving staple when Christa was growing up. She and her Dad aren’t pumpkin fans, and this made it palatable. John’s Flaming Hearth is/was a restaurant in Niagara Falls, NY.

Ann Goldberg

John’s Flaming Hearth Pumpkin Ice Cream Pie

Pastry:
(Note: I use the Pillsbury Pie Crust Sheets found in the refrigerator case.)
2 cups sifted flour
1 teaspoon salt
1 tablespoon sugar
¼ cup shortening
¼ cup ice water

Blend the flour, salt and sugar; cut in the shortening until the particles are the size of peas. Add ice water and toss together. Roll out and fit into two deep 9-inch pie pans. Prick thoroughly, then bake in a 425-degree oven for 8 to 10 minutes. Cool. (If you are preparing only one pie, the other crust can be frozen.)

Filling:
1 quart vanilla bean ice cream
1 cup cooked or canned pumpkin
¼ cup granulated sugar
½ teaspoon salt
¼ teaspoon pumpkin pie spice
1 cup heavy cream, plus additional for serving

Spread ice cream in cooled pie shell. (If your pie plate is not a deep one, you may wish to use a little less than 1 quart.) Place in freezer until thoroughly hardened. Blend together pumpkin, sugar, salt and spice. Whip cream until stiff and fold into pumpkin mixture. Spoon into frozen pie shell over the ice cream. Replace in freezer until ready to use.

When serving, cover with additional whipped cream and drizzle the following syrup over the top: (Note: I prefer without the syrup -- but with the whipped cream on top.)

Syrup:
½ cup brown sugar
¼ cup dark brown corn syrup
½ cup hot water
½ teaspoon vanilla

Boil sugar, syrup and water until it starts to thicken (but don’t let it get too thick). When cool, add vanilla. Drizzle over whole pie, or individual slices at serving.

Here is a pie recipe that we’ve always enjoyed.

Claudia Gayhart

Pumpkin Praline Pie

Pre heat oven to 375 degrees F, and use a 9-inch deep dish-glass pie plate. (*If using a metal pie pan, increase temperature to 400 degrees.)

1 - 9" Deep Dish Pie Crust

Ingredients for the Praline layer
- 1/2 cup pecan pieces
- 1/2 cup dark brown sugar
- 3 tbsp. softened butter

Ingredients for the Pumpkin Filling
- 2 large eggs
- 3/4 cup firmly packed dark brown sugar
- 1 cup canned pumpkin
- 1 tbsp all-purpose flour
- 1/4 tsp ground cloves
- 1/4 tsp ground mace
- 1/2 tsp ground ginger
- 1/2 tsp ground cinnamon
- 1/2 tsp salt
- 1 cup evaporated milk

Directions
1. In food processor, add pecan pieces, dark brown sugar, and butter. Process until ingredients hold together like a paste, making sure the pecans are a fine "meal." Press very firmly into bottom only of the pie crust so it will not float up during baking.

2. In mixing bowl, beat eggs until frothy with hand-mixer or standing mixer. Then with mixer on low, or stirring by hand, add in order the rest of the ingredients. Beat only until well mixed. Pour slowly into praline lined crust.

3. Bake in oven checking after 45 minutes. Cover edges of crust to prevent oven browning. Pie is done when filling is set but still slightly jiggle in center. Depending on oven 45-55 minutes total. Remove from oven and let cool on counter until room temperature. Chill in refrigerator.

4. Garnish with whipped cream. Cut pie into eight servings and garnish each slice with a dollop of whipped cream.

BAKER BEWARE! The pastry recipe makes 2 crusts:
Contact Us At
club@tri-fivevolution.com

Newsletter submissions
due by the
25th of each month
Send articles to
Ava Bishop at
ava@tri-fivevolution.com

Please note the deadline change, this way I can hopefully get the newsletter to you by the 1st of each month.

Ava

Tri-Five Online
www.Tri-FiveRevolution.com
View this Revolution Review here, the rest of our web site will be up and running soon.

November Birthdays

It's Turkey Time

Happy Anniversary

Annette & Ron Foote 11/7
Ann Goldberg 11/10
Ron Foote 11/20
Mike Harvey 11/22

Danny Gayhart 11/4
Lynn Mayer 11/19
Audrey & Steve Baker 11/20