



Alpine's October 9th Show and Shine Car Show, held in conjunction with the local annual Chili cook-off, provided a interesting variety of great looking cars, live entertainment, a variety of chili formulations for the strong of constitution and small town fun, including two local beauty queens (Teen Miss Alpine and Miss Mountain Empire) presenting the winner trophies. Show cars parked on a berm above the bowl-shaped park. There was enough room for our group to pitch two easy-ups, fly our T5R banner, sit comfortably in shade, and reasonable quiet, while sporting our new logo shirts, while the other activities went on below.

Benefiting the Alpine community center, attendance was comprised of town families and car lovers alike. This near-optimal parking position kept a lot of incidental foot traffic away from the cars and cut down drastically on the threat of chili stains and ketchup blobs on our classic bumpers.

Maybe it's my small town upbringing, but I'm an absolute push over for this kind of thing -- give me a warm, sunny, early autumn day, good cars, some tasty food, live music, and a goody bag including a promotional pot holder (when was the last time anyone gave you a promotional pot holder, for goodness sake) and I'm hooked. Throw in a pie-eating contest and some jack-o-lantern carving and I'd rate the event as near perfect!

Ann (Scoop) Goldberg



More Alpine Show Fun



On October 9th eleven Tri-5ers with 5 classics attended the Shine, Show and Chili Cook-off in Alpine. We all met in Lakeside to cruise together up the hill. Even with us arriving a little later than other participates, Gary Judge, the event coordinator, still found us a great spot to park right above all the fair activities. With a really nice open patch behind our vehicles we soon had our canopies up and were displaying our banners. This is a really nice event where all the proceeds go to help support the senior center. With a record number of participates, exactly 100 beautiful vehicles, our fabulous California sunshine, a great silent auction, huge raffle, yummy hot dogs that were supplied to all entrants, ice cream and of course the chili tasting, we couldn't have asked for a more perfect day. Thank you to the Judge family for all their hard work on putting on this spectacular event.



Ava



Sorry Donna, I just couldn't resist!



Mike's Musings

First of all thanks to everyone (everybody that is here) for responding to my suggestion that we attend the East County Cruisers Show at Bates. Unfortunately everyone has other plans so Pat and I will be going solo. I'll report back after the show

Maybe we can make the Christmas Cruise a non-club event.

The Cameo should be here tomorrow (Tuesday), the driver is delivering 3 cars to Palm Springs today and we are the next stop.

If you get a chance and want more items done by Nick please bring them to the next meeting or if you want to order something you can do it then also.

Be Safe,

Mike



Claudia's Corner



THINGS WE SAY TO OUR TEENAGERS

Rule 1: Life is not fair - get used to it!

Rule 2: The world doesn't care about your self-esteem. The world will expect you to accomplish something BEFORE you feel good about yourself.

Rule 3: You will NOT make \$60,000 a year right out of high school. You won't be a vice-president with a car phone until you earn both.

Rule 4: If you think your teacher is tough, wait till you get a boss.

Rule 5: Flipping burgers is not beneath your dignity. Your Grandparents had a different word for burger flipping: they called it opportunity.

Rule 6: If you mess up, it's not your parents' fault, so don't whine about your mistakes, learn from them.

Rule 7: Before you were born, your parents weren't as boring as they are now. They got that way from paying your bills, cleaning your clothes and listening to you talk about how cool you thought you were. So before you save the rain forest from the parasites of your parent's generation, try delousing the closet in your own room.

Rule 8: Your school may have done away with winners and losers, but life HAS NOT. In some schools, they have abolished failing grades and they'll give you as MANY TIMES as you want to get the right answer. This doesn't bear the slightest resemblance to ANYTHING in real life.

Rule 9: Life is not divided into semesters. You don't get summers off and very few employers are interested in helping you FIND YOURSELF. Do that on your own time.

Rule 10: Television is NOT real life. In real life people actually have to leave the coffee shop and go to jobs.

Rule 11: Be nice to nerds. Chances are you'll end up working for one.



T5 Revolutionary Thanksgiving Tasty Tidbits



Big thank you to all the lovely Tri-5 Revolutionary Ladies. I put out a call for some Thanksgiving recipes and look at all the wonderful yummy responses I received. Ava

Sweet Potato Salad

from the Kitchen of Annette Foote
serves 8

- 4 small sweet potatoes
- 1/4 cup mayonnaise
- 1 tablespoon mustard,
- 4 celery stalks - sliced 1/4-inch thick
- 1 small red bell pepper cut into 1/4 inch dice,
- 1 cup diced fresh pineapple
- 2 scallions, finely chopped
- salt and pepper
- 1/2 cup coarsely chopped toasted pecans
- chopped fresh chives.



Sweet Potatoes and Apples

from the Kitchen of Claudia Gayhart

- 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
 - 1/2 Cup dried cranberries (opt)
 - 1/2 - 3/4 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.

- 1) Preheat oven to 400 degrees.
Wrap each sweet potato in foil and bake 1 hour.
Unwrap; let cool. Peel; cut into 3/4-inch chunks.
- 2) In large bowl, mix mayonnaise and mustard.
Add sweet potatoes, celery, red pepper, pineapple, and scallions; toss gently.
Season to taste with salt and pepper.
Cover and refrigerate about one hour.
- 3) Fold in Pecans and sprinkle with Chives.

Cranberry

Marshmallow Salad

from the Kitchen of Ann Goldberg

- 1 bag cranberries, ground up in food processor
- 3 cups small marshmallows
- 3/4 cup sugar
- 2 cups diced apples, any type
- 1/2 cup walnuts, chopped (optional)
- 1/4 teaspoon salt
- 1 (12-oz) tub whipped topping, thawed



In container that has an air-tight lid, mix ground cranberries, marshmallows and sugar. Chill overnight. The next day add apple, walnuts, salt and thawed whipped topping. Mix together and enjoy!
This will keep well in the fridge for 3-4 days.





Harvest Pumpkin - Spice Bars

Preheat oven to 350 degrees

Makes 49 bars

- 4 eggs
- 2 cups granulated sugar
- 2 snack-size apple sauce
- 1 can (15 oz) pumpkin (*not* pumpkin pie mix)
- 2 cups all-purpose flour
- 2 teaspoons baking powder
- 2 teaspoons ground cinnamon
- 1 teaspoon baking soda
- ½ teaspoon salt
- ½ teaspoon ground ginger
- ¼ teaspoon ground cloves
- Pinch nutmeg
- Pinch allspice
- 1 cups Craisins
- Shortening, for pan



Cream Cheese Frosting:

- 1 3-oz package cream cheese, softened
- 1/3 cup butter or margarine, softened
- 1 teaspoon vanilla
- 2 cups powdered sugar
- ½ cup chopped walnuts, if desired

Lightly grease bottom and sides of a 15x10x1-inch pan with shortening. In large bowl, beat eggs, granulated sugar, apple sauce and pumpkin until smooth. Stir in flour, baking powder, cinnamon, baking soda, salt, ginger, cloves, nutmeg and allspice. Stir in Craisins. Spread in pan.

Bake 25 to 30 minutes or until light brown. Cool completely in pan on cooling rack, about 2 hours.

In medium bowl, beat cream cheese, butter and vanilla with electric mixer on low speed until smooth. Gradually beat in powdered sugar, 1 cup at a time, on low speed until smooth and spreadable. Spread frosting over bars. Sprinkle with walnuts. For bars, cut into 7 rows by 7 rows. Store in refrigerator.

Enjoy! Ann Goldberg



I saw this on Pillsbury.com. It looks so easy and so good I thought it might be a good recipe for the newsletter this month. Enjoy! Nancy

Mini Apple Crostatas

Just 5 ingredients! Turn an apple into a personal pie with easy-to-use Pillsbury refrigerated pie crust.

INGREDIENTS

- 1 Pillsbury® refrigerated pie crust (from 15-oz box), softened as directed on box
- 1 large baking apple, peeled, cored and thinly sliced (about 2 cups)
- 2 tablespoons sugar
- 1/4 teaspoon ground cinnamon
- 8 teaspoons caramel flavored topping

DIRECTIONS

- 1 Heat oven to 425°F. Unroll crust on work surface. Roll crust out slightly; cut into 4 (5-inch) rounds. Place rounds on parchment lined cookie sheet.
- 2 In medium bowl, mix sugar and cinnamon; toss apple slices into sugar mixture. Divide apple slices evenly onto center of each pie crust round. Fold 1/2-inch of crust over filling, pinching slightly so that crust lays flat on apples.
- 3 Bake 18 to 20 minutes or until crust is golden brown and apples slices are tender. Drizzle 2 teaspoons caramel topping over each crostata. If desired, serve warm with ice cream.



Cranberry Apple Relish

Offering a bit of a crunch, this is a nice alternative (or addition) to traditional cranberry sauce. Ann

Finely chop 4 cups cranberries, 1 large apple and a handful of shelled walnuts by hand or in a food processor. Stir in 2 cups of sugar or the equivalent in sugar substitute (Splenda). Cover. Refrigerate at least 3 hours prior to serving.



- 11/6** Holiday Car Show & Toy Drive - Bates Nut Farm
11/7 Daylight Savings Time ends
 11/7 Long Beach Swapmeet
11/11 Veterans Day
 11/13 Surf City Beach Cruise - Huntington Beach
 11/13 Carl Burger Car Show - La Mesa
 11/14 Pal Joeys World Famous Car Show - Allied Gardens
11/16 T5R Get Together - Geiman Motors
11/25 Thanksgiving
 11/28 Long Beach Swapmeet
12/4 Peterson Garage Sale and Swap Meet - Los Angeles
 12/5 Pomona Swap Meet
 12/5 John Force Holiday Car Show - Yorba Linda
 12/12 Street Masters Christmas Cruise for Kids
 12/12 Long Beach Swapmeet
12/19 T5R Christmas Party - Rindskopf home in Ramona
12/25 Christmas
2011 Happy New Year
1/1 T5R New Years Day Cruise TBA
 1/9 Vista Burger Run
 1/9 Long Beach Swapmeet
1/14-17 Quartzite/Cibola, Az. Trip - Bishop
1/16 Cibola, Az. T5R Bar-B-Que - Bishop
 1/16 Pomona Swapmeet
 1/30 Long Beach Swapmeet
2/5 CARe Show - San Juan Capistrano
 2/12 Dr George Car Show - Palm Desert
 2/13 Long Beach Swapmeet
2/25-27 Big 3 Parts Exchange
2/26 T5R Big 3 Pot Luck
3/3-6 Midnight at the Oasis - Yuma, Az
 3/13 Long Beach Swapmeet

Red Font is a club attending event

Green Font is a member supported event

Visit our website at:

<http://www.tri-fiverevolution.com>

for more information,
details and links to their sites.

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



East County Cruisers

Holiday Car Show ~ Toy Drive

Saturday November 6, 2010

Bates Nut Farm

(Contact Mike & Pat if
interested in attending)



Next T5R Meeting

Tuesday, November 16, 2010

6pm - Dinner 7pm - Meeting at Geiman Motors

(Bring your new items to be embroidered - screened)

Peterson Automotive Museum

Garage Sale and Swap Meet

Saturday, December 4, 2010

8 am to 2pm rain or shine

(Contact Bob & Ava

if interested in attending)



T5R Christmas Party

Saturday, December 19, 2010

at the Rindskopf's home in Ramona - 2pm

Fun, Friends, Frolicking, Food & Gift Exchange

(Contact Sam & Donna if attending)

T5R

New Year's

Day Cruise

Saturday, January 1, 2011

Shine up your Chevy for an
exciting day of cruising and
photo shoots. Location TBD



If I missed your event please send the info to ava@tri-fiverevolution.com

To find more info, links and downloadable flyers go to our websites monthly calendar

www.tri-fiverevolution.com

Who Knew !!!!!!!!!!!!!!!?

submitted by Ann Goldberg

What is the main ingredient of WD-40 ?

Before you read to the end, does anybody know what the main ingredient of WD-40 is? Don't lie and don't cheat. WD-40. Who knew; I had a neighbor who bought a new pickup. I got up very early one Sunday morning and saw that someone had spray painted red all around the sides of this beige truck (for some unknown reason). I went over, woke him up, and told him the bad news. He was very upset and was trying to figure out what to do.... probably nothing until Monday morning, since nothing was open. Another neighbor came out and told him to get his WD-40 and clean it off. It removed the unwanted paint beautifully and did not harm his paint job that was on the truck. I'm impressed! WD-40 who knew? 'Water Displacement #40'.

The product began from a search for a rust preventative solvent and degreaser to protect missile parts. WD-40 was created in 1953 by three technicians at the San Diego Rocket Chemical Company. Its name comes from the project that was to find a 'water displacement' compound.. They were successful with the fortieth formulation, thus WD-40. The Convair Company bought it in bulk to protect their atlas missile parts. Ken East (one of the original founders) says there is nothing in WD-40 that would hurt you... When you read the 'shower door' part, try it. It's the first thing that has ever cleaned that spotty shower door. If yours is plastic, it works just as well as glass. It's a miracle! Then try it on your stove top ... Viola! It's now shinier than it's ever been. You'll be amazed.

WD-40 uses:

1. Protects silver from tarnishing.
2. Removes road tar and grime from cars.
3. Cleans and lubricates guitar strings.
4. Gives floors that 'just-waxed' sheen without making them slippery.
5. Keeps flies off cows.
6. Restores and cleans chalkboards.
7. Removes lipstick stains.
- 8.. Loosens stubborn zippers.
9. Untangles jewelry chains..
10. Removes stains from stainless steel sinks.
11. Removes dirt and grime from the barbecue grill.
12. Keeps ceramic/terra cotta garden pots from oxidizing.
13. Removes tomato stains from clothing.
14. Keeps glass shower doors free of water spots.
15. Camouflages scratches in ceramic and marble floors.
16. Keeps scissors working smoothly..
17. Lubricates noisy door hinges on vehicles and doors in homes.
18. It removes black scuff marks from the kitchen floor! Use WD-40 for those nasty tar and scuff marks on flooring. It doesn't seem to harm the finish and you won't have to scrub nearly as hard to get them off. Just remember to open some windows if you have a lot of marks.
19. Bug guts will eat away the finish on your car if not removed quickly! Use WD-40!




20. Gives a children's playground gym slide a shine for a super fast slide.
21. Lubricates gear shift and mower deck lever for ease of handling on riding mowers...
- 22.. Rids kids rocking chairs and swings of squeaky noises.
23. Lubricates tracks in sticking home windows and makes them easier to open..
24. Spraying an umbrella stem makes it easier to open and close.
25. Restores and cleans padded leather dash boards in vehicles, as well as vinyl bumpers.
26. Restores and cleans roof racks on vehicles.
27. Lubricates and stops squeaks in electric fans
28. Lubricates wheel sprockets on tricycles, wagons, and bicycles for easy handling.
29. Lubricates fan belts on washers and dryers and keeps them running smoothly.
30. Keeps rust from forming on saws and saw blades, and other tools.
31. Removes splattered grease on stove.
32. Keeps bathroom mirror from fogging.
33. Lubricates prosthetic limbs.
34. Keeps pigeons off the balcony (they hate the smell).
35. Removes all traces of duct tape.
36. Folks even spray it on their arms, hands, and knees to relieve arthritis pain.
37. Florida's favorite use is: 'cleans and removes love bugs from grills and bumpers.'
38. The favorite use in the state of New York, WD-40 protects the Statue of Liberty from the elements.
39. WD-40 attracts fish. Spray a little on live bait or lures and you will be catching the big one in no time. Also, it's a lot cheaper than the chemical attractants that are made for just that purpose. Keep in mind though, using some chemical laced baits or lures for fishing are not allowed in some states.
40. Use it for fire ant bites.. It takes the sting away immediately and stops the itch.
41. WD-40 is great for removing crayon from walls. Spray on the mark and wipe with a clean rag.
42. Also, if you've discovered that your teenage daughter has washed and dried a tube of lipstick with a load of laundry, saturate the lipstick spots with WD-40 and rewash. Presto! The lipstick is gone!
43. If you sprayed WD-40 on the distributor cap, it would displace the moisture and allow the car to start.

P.S. The basic ingredient is FISH OIL

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Condolences to J.D. Stevens who recently lost his mother. Our prayers are with you.

T5R



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



www.Tri-FiveRevolution.com

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).

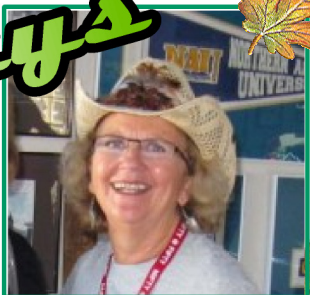
Also for your convenience past pics are in events and gallery.

November Birthdays



Ron Foote

11/20



Ann Goldberg

11/10



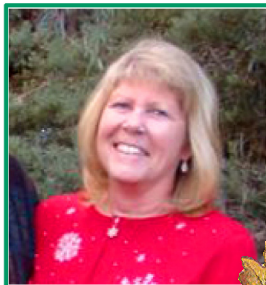
Ron & Annette Foote

11/7



Danny Gayhart

11/4



Lynn Mayer

11/19



Steve & Audrey Baker

11/28



Mike Harvey

11/22



LET'S TALK TURKEY!!

