

'55 '56 '57

Revolution Review



November 2013

Volume VI Issue 3



Tri-Five Revolution Meets Borrego Days!

submitted by Wayne & Linda



A small group of Tri-Five Revolutionaries headed east to Borrego Springs on Saturday, October 26, to attend the 48th Annual Borrego Days Desert Festival, do a little shopping and to tour the surrounding desert areas to see all of those fabulous metal sculptures we've heard so much about. Wayne & Linda, Rod & Nancy and Dave & Judy all made the early morning drive to the Ranchita Country Store where they met up with Ron & Annette before making the slow but very scenic trip down Montezuma Grade to the little desert town of Borrego Springs.

We arrived in time to do a little shopping at the mall before the parade started and of course, Rod & Nancy made a bee-line to the ice cream parlor for a serving of their favorite treats. Ron & Annette and Dave & Judy quickly set up chairs on the north side of the road, while Wayne & Linda checked out the Desert State Park Visitor Center & store.

Before the parade got underway, we were entertained by several small airplanes doing fly-bys and leaving smoke trails in the sky. The parade started at 10 am sharp with Borrego Springs Fire trucks leading the way. There were sixty entries including Retired Military, Motorcycles, High School Marching Bands, Jeeps, Model T's, Golf Cars, Cowboys & Cowgirls on Horses, Corvettes, Trash Trucks, Mini-Coopers and Belly Dancers and Convertibles carrying Prominent People. It was about an hour and a half before the last entry made its way from the west side of town down the main street to Christmas Circle. As the Corvettes came by us, we heard a familiar voice coming from one of them. It was Sam, riding shotgun in one, since his Corvette is still on display in the San Diego Auto Museum. It was interesting to note that almost all of the entries came from places outside of Borrego Springs.





After the parade, while hundreds of people were making their way to the craft fair in Christmas Circle, we decided to head north toward Galleta Meadows to get a look at the first of 131 metal sculptures located on twenty strategically located sites along the roads in the Anza-Borrego Desert. These life size re-creations of extinct dinosaur era creatures, a scorpion, a grasshopper, elephants, horses, a sea serpent, a jeep, and so many more are gifts from Dennis Avery, a prominent visionary who owns the parcels of land on which these creatures sit, and the fabulous artwork of Ricardo Breceda, a native of Durango, Mexico. These incredible works of art were created and placed here between 2008 and 2012. The large ones are easy to spot, but you have to look around the area carefully to see the small ones, as they are next to or behind bushes or just blend into the desert because of their size. The Jeep, complete with driver & passenger, was the favorite. The detail on this one was so incredible, it looked like it was a real functional jeep, complete with axe, shovel and spare gas can on the back.



After seeing all of the sculptures on the north side of Borrego Springs, we decided to have lunch, before checking out the craft fair and heading south to see the rest of the sculptures. We grabbed lunch at Kendall's Café in the mall, which was really very good food. We then made our way to Christmas Circle to see the craft fair, a group of mostly small one-of-a-kind vendors selling their handcrafted items. There were also some food vendors and a few classic cars on display. Then Dave & Judy decided to call it a day while the rest of us headed south to see the rest of the sculptures. The rest of the afternoon was spent winding our way through the desert to see mostly horses, dinosaurs and large birds of prey. We don't know if we saw every one of them, but we saw plenty to appreciate the imagination and talent it took to create these highly detailed works of art.

As the day was winding down, we headed back into Borrego to check out a thrift store and get an ice cream before heading back up Montezuma grade toward home. Many thanks to Ron & Annette for a nice day at Borrego and for leading us through the desert to see these amazing sculptures.

Farewell Chicken Pie Diner

This was the final Chicken Pie Diner Cruise-In. Art the owner, bought the Diner 22 years ago and started the cruise-in more than 20 years ago. Up until this year, the cruise-in was held every Wednesday evening throughout the summer months. This year, Art scaled back the cruise nights to the first & third (& 5th if occurring) Wednesdays of the month. A typical cruise-in would be about 20-25 cars and a committee would always select their favorite of show that was worth a \$20 gift certificate to the diner, plus Art would always raffle off a number of raffle prizes and a 50/50 pot. Last night, we had 62 cars and the cruise-in theme was of course Halloween. There were gift certificates for the favorite of the show and a runner-up favorite of the show, plus certificates for best costumed car, and best costumed child. Lots of raffle prizes and the 50/50 pot was more than \$600.

It will be sad to see this great old tradition go by the wayside.

Bob Brown



UPCOMING EVENTS

- 11/2** **In N Out Cruise** - Scripps Poway Parkway
- 11/3** **Daylight Savings Time ends - Fall Back**
- 11/9 Holiday Car Show & Toy Drive - Bates Nut Farm
- 11/9 Warriors United Car Show - San Diego
- 11/10 Long Beach Swapmeet
- 11/11 Veteran's Day**
- 11/21 T5R Meeting** - Cocos Poway (Kellers)
- 11/22-24 Goodguys Fall Del Mar Nationals** - Del Mar
- 11/25 Long Beach Swapmeet
- 11/28 Thanksgiving**
- No MEETING in December**
- 12/1 Long Beach Swapmeet
- 12/7 In N Out Cruise** - Scripps Poway Parkway
- 12/8 28th Annual Christmas Cruise for the Kid - San Diego
- 12/8 Pomona Swapmeet
- 12/15 T5R Christmas Party** - Rindskopf's home in Ramona
- 12/25 Merry Christmas**
- 1/1 Happy New Year**
- 1/1 T5R New Years Day Cruise** - TBD planner needed
- 1/2 Remember to mail your Big Bear envelope**
- 1/11 27th Annual Pepper Tree Frosty Burger Run - Vista
- 1/12 Long Beach Swapmeet
- 1/16 T5R Meeting** - Cocos Poway (Goldbergs)
- 1/17-20 T5R Cibola/Quartzite Trip** - Bishop Ranch
- 2/1 11th Annual Rotary Care Show** - San Juan Capistrano
- 2/8 Dr Georges Car Show** - Indian Wells, CA
- 2/20 T5R Meeting** - Cocos Poway (Wards)

Red Font is a club attending event

Green Font is a club supported event

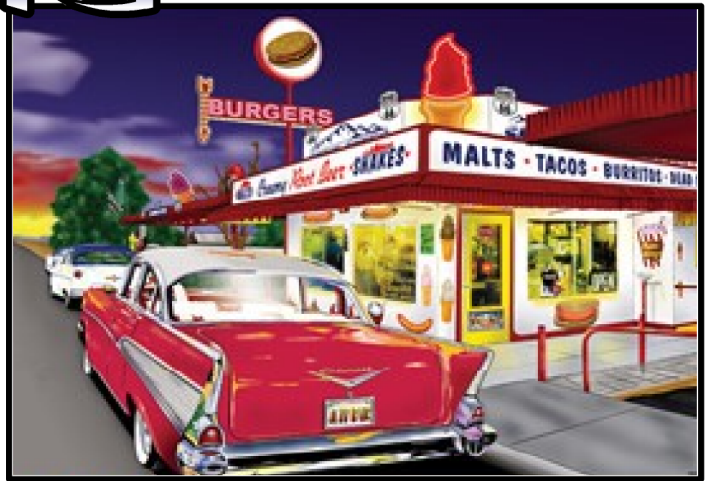
Visit our website at:

<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 themagnifying glass to see the listing of all events)



T5R Meeting

Thurs. November 21st

Coco's in Poway

around 6pm for dinner, meeting to follow.

**** Remember NO MEETING in December ****

Visit our website at: <http://www.tri-fiverevolution.com> for more information, details and links to their sites for flyers. Go to 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)*



T5R Christmas Party

Sunday. December 15th - 2pm.

Sam and Donna have once again volunteered to host this year Christmas Party. 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. A sign up sheet for the potluck will be at the November meeting or give Donna a call on what you plan to bring.



Street Rodder Road Tour

by Joe Keller

On October 9th Donna & I left San Diego for this year's California road tour. The first destination was Sacramento. As we left Escondido, we drove into light rain until we reached Victorville. From Victorville to Kramer Junction, we drove through a dust storm. From there to Fresno, it was off and on rain. The new Raingear wipers that Wayne Hartwig helped me install last summer worked great when needed. We were so glad we had them. After Fresno, the weather for the rest of the tour was California beautiful.



The first day of the tour 60 classics from the 30's to 70's met up to start touring. Our first stop was Flowmasters where we toured the plant and had lunch. The facility was impressive.



Later that afternoon we visited Sherm's Custom Plating for a guided tour through the plating process. There was a special shine to all that they touched.



Day two started with a drivers' meeting in the hotel parking lot to go over the day's schedule of events. Our first stop was Dick Bertellucci's shop and private car collection. Dave is 90 and is compared to Winfield and Barris as a hotrod legend. It is such a treat to hear these collectors talk about their experiences.

From there, we drove to Tognotti's Speed Shop. If you have not been there, it's like the Wal-Mart super store for hotrod equipment. Anything you might need is in stock and on display.

Later that afternoon, we drove to Sherm's president Gary Matranga's Toy Box and car collection. Gary is a long time racer from sprint cars to dragsters. His car collection contains over 50 vehicles. After touring the shop, Gary provided dinner for the group, our first experience with a food trucks.



Day three took us to the Napa area to view Michael Cooper's home and metal artwork. It is unique and creative.



From there we drove to the home and vineyard of Steve Castelli to see his amazing collection of muscle cars and automobile memorabilia. Steve is an old hotrod drag racer and has won several national championships over the years.

Steve and his wife opened their home to us and provided a wonderful dinner for everyone.

On day four, we drove to Sausalito for a great view of the Golden Gate Bridge and lunch.

From there, we drove to Richmond to see Al Engel's collection of 1900 to 1970 cars and trucks, all fully restored.

Later that afternoon, we drove to Steve Moal's coachworks in Oakland. Steve is an award winning one-off car builder who creates Pebble Beach Concourse vehicles for unlimited budgets.



Day five started with a drive across the new Oakland Bridge into South San Francisco to tour Roy Brizio's Street Rods shop and lunch.

Later it was off to Scotts Valley to visit Canepa Design and Museum. Bruce Canepa is a world-class racer and high-end vehicle designer. We were able to visit his shop and museum with a twenty million dollar racecar and a Duisenberg that is considered priceless.



Day six took us 4 hours down Highway 1 along the Pacific Ocean to the Hearst Castle/Cambria area. The trip included many stops to take pictures and enjoy the breath taking views along the way.

The tour spent the night in a hotel on the beach in Cambria. We enjoyed a cloud free sunset over the ocean that night.



On day seven, we said good-bye to our friends that were headed for the California Hot Rod Reunion in Bakersfield and made our way south on PCH to San Diego.

We would highly recommend joining in on one of these road tours if you “LIKE TO DRIVE EM” and meet other wonderful car crazy people from all over the United States and Canada.

Goldie - AMERICAS NEXT Top Model

Three years is a pretty long time in the life of a classic car. It's a lot of nights spent in the garage tucked under a car cover, alone with your own thoughts. So long it had been a while since I replayed in my mind the great

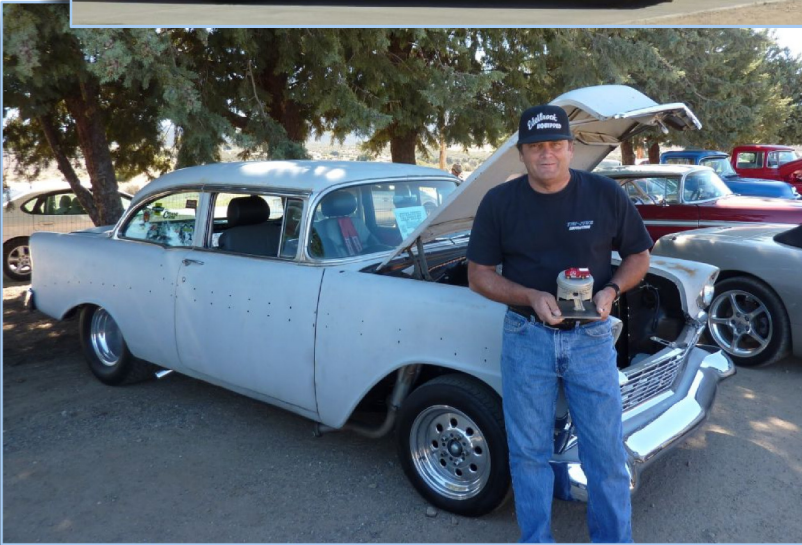


trip to Flagstaff, AZ in 2010 for the Classic Chevy Western Regional show. An unusual opportunity came my way on that adventure when a photographer who does work for Classic Chevy

magazine took some pictures of me and, at his request, my folks submitted an article about my transformation into what I am today. Imagine my surprise when after all this time I showed up on the pages of the November issue of the magazine! It's loads of fun, and makes me blush. I'm feeling very special and proud.

- Goldie

Ranchita Car Show



A small car show with a big heart. The residents of Ranchita held this fund raiser for the local fire station to help out the volunteer firemen. Nice vehicle turn out with a fabulous pit bar-b-que and raffle. Congratulations Rod and Nancy top winner, tied for best of show and to Bob winner of best under construction award. Thank you to Ron and Annette for inviting us to your event and for all your hard work.

Stanley about Town



I went on 3 outings this month. I went to the Pontiac Show at the Embarcadero. There were about 90 cars. We sat in our chairs all day and didn't know anyone.



I went to the last Chicken Pie Cruise In. Sam & Donna, Joe & Donna, Tom & Nancy, and Bob Brown were there also. As none of our cars won--Rod couldn't get rid of me. He said a lot of words that I didn't like!



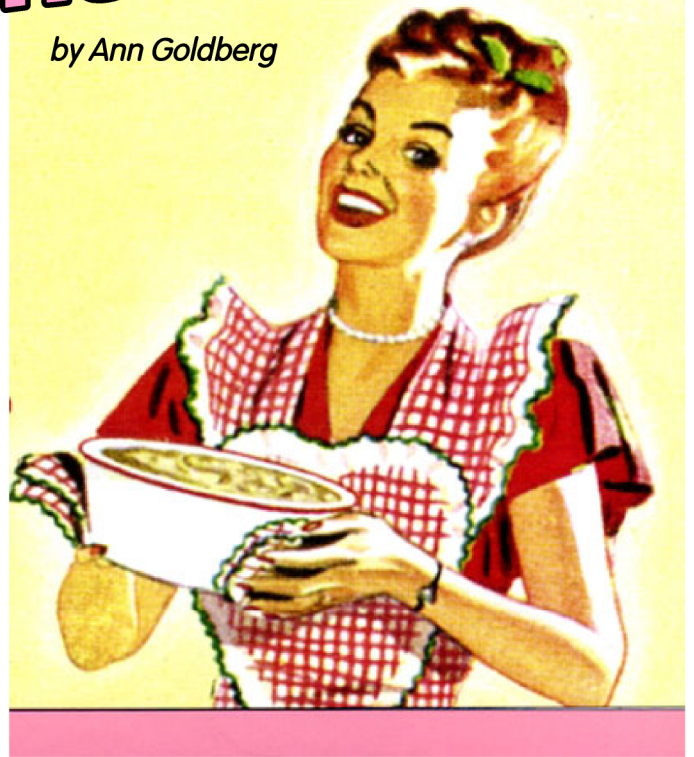
We next went to Borrego Days. There was a parade and craft show, good food, and friends. I got my picture taken with many huge creatures. The famous Yeti of Ranchita was cool. We then headed out in the desert where all the metal sculptures were. I got my picture taken with most of them. I loved the Jeep and the sea serpent best. I got thirsty and a



little milk from a piggie and her brood. People kept trying to put me in dangerous places like dinosaur mouths and bird claws. I survived again--I am a tough ol' bird.

The Kitchen Scoop Quick AND SWEET Holiday Treats

by Ann Goldberg



Though you haven't yet enjoyed your Thanksgiving turkey, cranberries and pie, it's not too early to be thinking about some quick and easy ways to make a hit with family and friends come December. Homemade sweet treats are wonderfully versatile come Christmastime. They're welcome hostess gifts and make great presents for neighbors. There's good reason for starting the preparation process early. Grocery stores are stocked with lots of sweet ingredients at sale prices this time of year.

Back when our Tri-5's were new, fudge was made in a double boiler and a batch of cookies meant sifting, stirring, egg breaking and butter-sugar creaming. Today we tend to be more thrifty with our time. Here are several recipes you may enjoy making in your own kitchen. None take more than three ingredients.

Macaroons

Preheat oven to 350 degrees. Mix 1 package of shredded sweetened coconut, 1 can of sweetened condensed milk and 1 teaspoon vanilla. Drop by spoonfuls onto a parchment lined cookie sheet. Bake for 10-12 minutes. Cool. (These freeze well.)

Chocolate Pretzel Caramel Bars

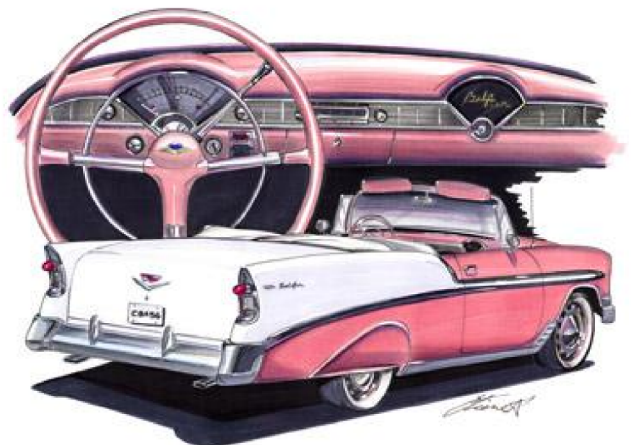
Melt 1 bag chocolate chips in a small bowl in the microwave heating 15 seconds at a time, stirring, and repeating process until chocolate is melted and smooth. Spread into a 9x9-inch glass pan. Press a layer of small pretzels into the chocolate. Make caramel by heating 2 cans of sweetened condensed milk over medium-low heat for 20-25 minutes, stirring constantly until thickened. Spread caramel over chocolate. Make a second chocolate layer like the first and pour over the caramel. Cool.

Two Ingredient Chocolate Fudge

Melt 2 cups of chocolate chips in the microwave or a double boiler. Quickly stir in 1 can of creamy frosting in flavor of your choice. Pour into a buttered 8x8-inch pan. Cool in the refrigerator 10-15 minutes before cutting into squares.

Oreo Truffles

Crush 1 package Oreo cookies in the food processor. Add 1 8-ounce package cream cheese, softened, and continue to process until mixed. Form into 1" balls and place on a wax paper lined cookie sheet. Chill for 2-hours. To complete the truffles, melt 4-ounces white chocolate or semi-sweet chocolate in microwave or double boiler. Dip each truffle into the chocolate and replace on cookie sheet. Cool 1 hour.





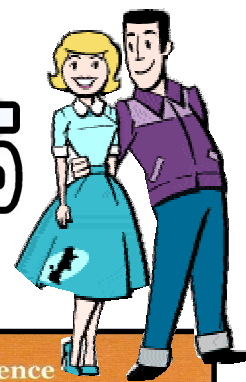
T5R RV Trip to Cibola/Quartzite

We will be leaving on Friday, January 17th - 10am Interstate 8 at the Alpine View Point to caravan to the Bishop Ranch in Cibola. Quick stop for lunch at In-N-Out, El Centro (or bring a sack lunch). Arrive Cibola around 2pm. Bar-b-que pot luck dinner that evening for anyone interested at the ranch. Saturday, January 18th - 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, January 19th. Ranch check out time will be Monday, January 20th 10am.

All Tri-Five Revolutionaries are welcome to join us (for dry camping), if you do not have an 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.

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- ☒ Drapery dresses
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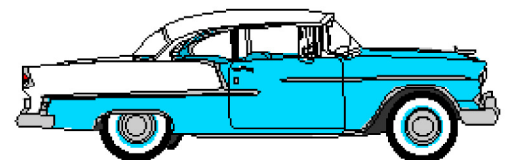



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submitted by Bob Bishop



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submitted by Ron Foote



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Carla Hall's Triple Lemon Bars

submitted by Annette Foote
as served at the T5R Anniversary Party

ingredients

For the Shortbread Crust:

2 sticks Unsalted Butter (softened)
1/2 cup Granulated Sugar
1 teaspoon Vanilla Extract
1 Lemon (zest; reserving juice for filling)
2 cups All-Purpose Flour
1/2 teaspoon Salt

For the Filling:

7 large Eggs
3 1/4 cups Granulated Sugar
1 cup freshly squeezed Lemon Juice (about 6 lemons; reserving zest)
1 cup All-Purpose Flour
1 teaspoon Baking Powder
1/2 teaspoon Salt
1 cup Confectioner's Sugar (plus reserved zest for dusting)

For the Shortbread Crust: Preheat oven to 350 degrees F. In a large bowl, beat butter and sugar until light and fluffy, about 5 minutes. Add the vanilla extract and lemon zest and beat for another minute, or until blended.

Add the flour and salt and mix just until fully incorporated. Do not over mix the dough.

Turn dough out into a 9x13 inch baking dish and evenly press into the bottom and about 1/2 inch up the sides of the dish. Place in the refrigerator to chill for 10 to 15 minutes, or until mostly firm.

Transfer to the preheated oven and bake for 12 to 15 minutes, just until cooked and pale golden color. Do not turn oven off. Cool completely on a wire rack

For the Filling: In a large bowl, whisk together the eggs, sugar and lemon juice.

In a medium bowl, whisk together the flour, baking powder and salt.

Slowly whisk the flour mixture into the egg mixture just until combined.

Pour the mixture into the baked crust and cooked for 35 to 40 minutes, or until filling is set.

Remove and allow to cool on the wire rack.

Once completely cooled, cut lemon bars into 20 squares and then cut each square on a diagonal to create triangle.

To serve, whisk together the confectioner's sugar and reserved lemon zest. Generously sprinkle over the lemon bar.

Enjoy!



Claudia's Corner

THE SIMPLE PINEAPPLE

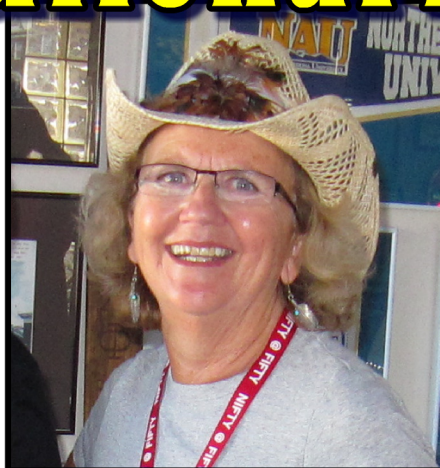
*I thought this info was fascinating . . .
perhaps you will too.*

The pineapple is a member of the bromeliad family. It is extremely rare that bromeliads produce edible fruit. The pineapple is the only available edible bromeliad today. It is a multiple fruit. One pineapple is actually made up of dozens of individual floweret's that grow together to form the entire fruit. Each scale on a pineapple is evidence of a separate flower. Pineapples stop ripening the minute they are picked. No special way of storing them will help ripen them further. Color is relatively unimportant in determining ripeness. Choose your pineapple by smell. If it smells fresh, tropical and sweet, it will be a good fruit. The more scales on the pineapple, the sweeter and juicier the taste. After you cut off the top, you can plant it. It should grow much like a sweet potato will. This delicious fruit is not only sweet and tropical; it also offers many benefits to our health. Pineapple is a remarkable fruit. We find it enjoyable because of its lush, sweet and exotic flavor, but it may also be one of the most healthful foods available today. If we take a more detailed look at it, we will find that pineapple is valuable for easing indigestion, arthritis or sinusitis. The juice has an anthelmintic effect; it helps get rid of intestinal worms. Pineapple is high in manganese, a mineral that is critical to development of strong bones and connective tissue. A cup of fresh pineapple will give you nearly 75% of the recommended daily amount. It is particularly helpful to older adults, whose bones tend to become brittle with age. Bromelain, a proteolytic enzyme, is the key to pineapple's value. Proteolytic means "breaks down protein", which is why pineapple is known to be a digestive aid. It helps the body digest proteins more efficiently. Bromelain is also considered an effective anti-inflammatory. Regular ingestion of at least one half cup of fresh pineapple daily is purported to relieve painful joints common to osteoarthritis. It also produces mild pain relief. In Germany, bromelain is approved as a post-injury medication because it is thought to reduce inflammation and swelling. Orange juice is a popular liquid for those suffering from a cold because it is high in Vitamin C. Fresh pineapple is not only high in this vitamin, but because of the Bromelain, it has the ability to reduce mucous in the throat. If you have a cold with a productive cough, add pineapple to your diet. It is commonly used in Europe as a post-operative measure to cut mucous after certain sinus and throat operations. Those individuals who eat fresh pineapple daily report fewer sinus problems related to allergies. In and of itself, pineapple has a very low risk for allergies. Pineapple is also known to discourage blood clot development. This makes it a valuable dietary addition for frequent fliers and others who may be at risk for blood clots. An old remedy for morning sickness is fresh pineapple juice, it really works! Fresh juice and some nuts first thing in the morning often make a difference. It's also good for a healthier mouth. The fresh juice discourages plaque growth.

Happy Birthday T5 Revolutionaries



Danny Gayhart 11/4



Ann Goldberg 11/10



Lynn Mayer 11/19

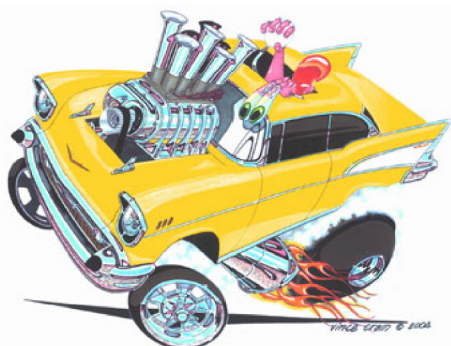


Ron Foote 11/20



Mike Harvey 11/22

Happy Anniversary



Ron & Annette Foote 11/7

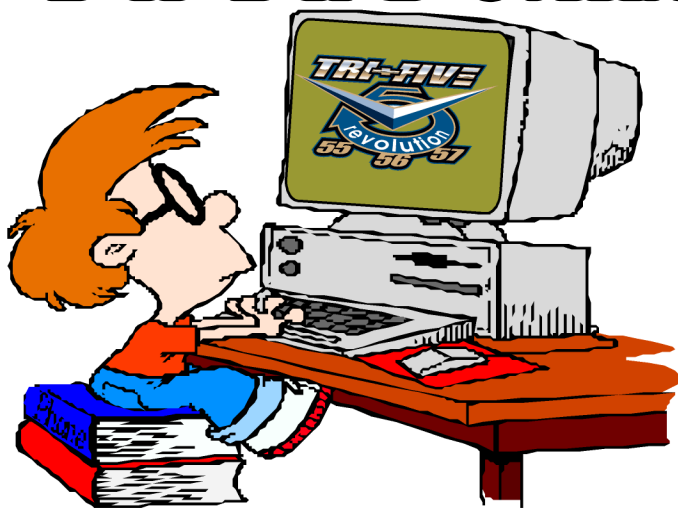


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