

755 56 757 Revolution

November 2014

Volume VII Issue 3



BAKERSFIELD CLASSIC CHEVY

CAR SHOW

Sunday October 19, 2014

The Hartwigs, Harveys, and Hildebrands set out for beautiful downtown Tehachapi on Saturday morning from the usual spot on the corner of the 15 and 76. Everybody was early this time so after a quick pit stop we were on our way. I was leading this time (it seems Rod prefers it in the back). Since we were going in the same direction as our trip to Bishop, we changed it up and half way up the pass were turnrd left on the 138 and headed for Palmdale and Lancaster. No problems just one stop for the guys from the south to gas up and then lunch at Subway in Palmdale. We didn't know it then, but that was the last good meal we had the whole weekend.

The Motel in Tehachapi was great, with the possible exception of their recommendations for a place to eat, Pacino's was their choice, but it will not ever be ours, unless you stick with just Pizza (thanks to Rod who had the only good meal). Linda was the winner of two games of Five Crowns and off to bed.

It takes about 40 minutes to get down the hill to the Car Show, not much has changed in the seven years since that fateful day in 2007, when we lost our home, while we drove home from this same show. Same place, same layout, some of the same people. Fewer cars maybe, but such nice friendly people certainly made us feel welcome. Great raffle (ask Rod how big his TV is), great games (just ask Nancy about the poker games against the 10 year olds), good music (most of the time), and we got to visit with some old friends. Nancy and Rod won a trophy, and the Hartwigs won lots of raffle prizes, the Harveys didn't do well in either department.

We said our goodbyes and back up the hill to another terrible meal, but Wayne saved the day by finding a 31 Flavors and everyone was happy. Five Crowns on Sunday night was won by Rod and Pat finally won a game, the big winner for the whole adventure was Linda with lowest score ever.

No troubles on the way home, except for another less than satisfying meal in Temecula at Filippi's of all places, go figure.

Mike Harvey









Ramona Car Shows

by Sam Rindskopf









It was a big day in little Ramona, we actually had 3 car shows on this particular Saturday, and the good news is that we were able to attend 2 of them. We got up early Saturday morning and hopped in the Nomad for the short drive to the and Annual Ramona Roundup Car Show. We went to this show last year and won the Best of Show award, we wanted to show our appreciation for that award by attending the Show again this year. The proceeds from the Show supports a ranch in Ramona for recovering drug addicts. The first year the show had less than 50 cars, this they had about 100 cars and as you can see by the pictures, they had some wild creations in addition to the normal cars you typically see at car shows. Our daughter Tonya, her boyfriend Rob, and his son Leyo spent the morning with us at the show. That's Leyo in the picture with his face painted like Iron Man. Toward the end of the show one of the officials came by to tell us we had won an award, we were surprised since we had won last year. He proceeded to tell us that they were going to bring the cars around and in front of the announcer to make the presentation of the trophies. He told me that I was to go last, I told him that sounded like a good thing and he responded yes! Well for the second year in a row we won the Best of Show award. We were honored and appreciative to win in our hometown of Ramona.

Later that afternoon we drove over to Mike and Pat's and proceeded over to the 11th Annual Ramona Oaks Car Show. This is at a small park in the San Diego Country Estates and features live music and several food vendors. We arrived with Mike and Pat and found a great parking place, set up our chairs and sat back and enjoyed the music and the beautiful fall Ramona evening. Donna and I ran into several of our other Ramona friends who were showing cars there as well. This show also has about 100 cars participating, we saw a few we had never seen before and as with the show in the morning there were some really nice cars there. Unlike the show in the morning this show was a People's Choice so we were at the mercy of all attending to see if we would get an award, we had lots of people tell us we had the nicest car there. When the trophies were announced we were very pleased to win 2nd Place, maybe next year. All in all we had a fantastic day, we got to spend time with Mike & Pat, and many other of our Ramona friends and of course our daughter Tonya, Rob, and his son Leyo.



Claudia's Corner

I just tried this fantastic dessert on my local Book Discussion Group and it was a huge hit! In fact, my brother-in-law came over and sampled a piece of it and said that we should replace the traditional pumpkin pie at Thanksgiving this year – WOW, he is the consummate pie lover, too!

So here is my contribution to your Thanksgiving dessert menu. Its easy and so delicious. Happy Thanksgiving to all of you from The Gayhart's in Arizona!

PUMPKIN LAYERED DESSERT

2 cups graham cracker crumbs

3/4 cup chopped pecans, divided

1/2 cup butter, melted

2 Tbsp granulated sugar

1 tsp ground cinnamon

1 [8 oz] softened cream cheese

1 cup powdered sugar

2 [3.4 oz] boxes pumpkin spice instant pudding mix

2 cups cold milk

16 oz frozen whipped topping, thawed

1/2 cup English toffee bits, divided



Directions:

Preheat the oven to 350°F. Spray the bottom of a 9 x 13 inch baking dish with cooking spray.

1st layer:

Combine graham cracker crumbs, 1/2 cup pecans, 1/2 cup melted butter, 2 tablespoons of sugar and 1 teaspoon of ground cinnamon. Press firmly onto the bottom of the baking dish. Place into the oven and bake for 22-25 minutes until golden and set. Cool completely. 2nd laver:

Cream together 8 ounces of cream cheese and 1 cup of powdered sugar. Fold in one third of the thawed whipped topping by hand. Spread over the crust and sprinkle with 1/4 cup of toffee bits.

3rd layer:

Whip together both boxes of pumpkin spice pudding mix with 2 cups of cold milk for 3-4 minutes until thickened. Spread over the 2nd layer. [see Cook's note for alternative pumpkin filling]

4th layer:

Spread or use a pastry bag to pipe the remaining whipped topping on top. Garnish with a sprinkle of toasted pecans and the remaining toffee bits. Chill for at least 4 hours before cutting into squares and serving. Yield: 12-16 pieces

Cook's note:

- 1) Alternative pumpkin filling: 3 cup half & half, 2 [3.4] oz boxes instant vanilla pudding, 1-2 tsp pumpkin pie spice and 1 [15] oz can of pumpkin pie filling. Whip together until thickened. (I used this method because I couldn't find pumpkin pudding)
- 2) To toast the pecans for the garnish, preheat the oven to 350°F and roast on a baking sheet in a single layer, for 6-8 minutes. Cool completely.



FALL COLORS CAR SHOW

Submitted by Wayne & Linda



We don't go to a lot of the local car shows anymore. Not because we don't enjoy them, but after seeing the same classic cars in the San Diego area for the gazillionth time, we decided to try some different car show venues to see some classic cars we haven't seen before and to meet the people the cars belong to.

The first show on our quest was the Fall Colors Classic Car show in Bishop sponsored by the Owens Valley Classic Car Club. Three T5R Classics made the trip including Rod & Nancy Hildebrand in their red '57 sedan, Mike & Pat Harvey in their white '66 Caprice and us in our Little Brownie '55 Delray. We met at the same Park & Ride we use when we go to Big Bear and headed north on I-15 with Rod & Nancy leading the way. All went well until Rod decided to take a detour through San Bernardino on the I-10. They were just far enough ahead of us that we didn't see them veer off. By the time we got to the top of Cajon Grade, we were wondering just where they were. A phone call revealed they were about 10 miles behind us. We joined up again at Wendy's in Victorville for a quick lunch and headed for Bishop. We arrived in Bishop about 4:30 p.m. checked into our hotels and headed for Jack's Restaurant & Bakery for Dinner followed by a couple games of Five Crown's.

Friday morning was spent mostly hanging out in the parking lot, detailing the cars, sharing stories and having lunch at Schat's Bakkerÿ before we cruised to the Vons parking lot to register for the show. Then it was back to the hotel for another couple games of Five Crown's before a late dinner at the Bowling Alley restaurant.





At 7:15 Saturday morning, we cruised back to the Vons parking lot and got in line to be escorted into the fairgrounds. We were told some people got in line as early as 4 a.m. even though they would have to wait until 7:30 to get the power parking space they wanted. We waited only a few minutes before being led through the Fairgrounds gate. We soon learned there were limited spaces in the main event area and once that was full, the rest would have to park in the grassy field in the back. The main area looked full at first, but Rod was able to secure the last three grassy spots under the trees next to the rest room, food and music. It was awesome!

Once parked and our classics were wiped down and given that "vote for me" look, we enjoyed the pancake breakfast included with our registration. Then it was time to vote for our favorite classics. There were about 250 entrants and not voting is not an option, because you have to turn in your ballot to get your dash plaque. The different classes of cars have different colored window placards and the ballots have different colors too. You only get to vote for classics in the four categories on your color ballot card, which does not include the class your car is in. We soon discovered there were only a few classics in each of our four classes, but they were spread all over. In our effort to get the voting completed, we bypassed most of the classics without our color ballot. It made voting easier, but required another trek through all the classics to see the ones bypassed earlier. After voting, we bought raffle and 50/50 tickets, but no one in our group won any prizes or the \$785 in the 50/50 raffle. At 2:30, classics lined up for the cruise through Bishop where the local people come out to see the cars, similar to Yuma but on a much smaller scale. In fact, there were only a few small groups of people lined up on the shady side of the street for a mile or so along the route. We stopped at the south end of town at Brown's Town for ice cream before heading back to the hotel for another couple games of Five Crown's and then dinner back at Jack's.

Sunday is the last day of the show and begins with a Poker Run to the High Sierra's where the fall colors can be seen. It started at the Fairgrounds and took us west highway 168 into the Sierra Mountains to South Lake, elevation around 8,000 feet with stops along the way to draw cards. There was a lot of beautiful scenery and we saw quite a bit of the fall colors they named the show after. The Harvey's rode with us and the Hildebrand's drove their '57. The best two hands paid \$100 and \$75 and the worst hand paid \$50. Wayne had a pair of Queens and Rod & Nancy were in contention for the worst hand, but missed it by a card. Both Linda and the Harvey's had a full house, but Linda's was the better hand. The winning hand was four deuces and Linda had the 2nd place hand, netting her a cool \$75!

By 11 a.m., we were back at the fairgrounds getting ready for the awards to be announced at noon. We made our way into the Charlie Brown building just a few minutes before the winners were announced. Awards were given for first and second place in each of about 30 classes. Rod & Nancy won the second place trophy in the 55 through 57 Chevrolet Modified class, getting beat by a red & white '57 wagon.

After the awards, we had lunch at Schat's and ice cream at Brown's Town before heading south to Ridgecrest for the night. We played a couple more games of Five Crowns to finish out the day and on Monday, we all made our way home. It was a really fun show. The weather was great with temps in the mid to high 80's, no wind, no rain, just lots of fun.

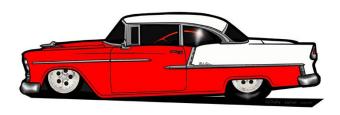




Mike's Musings

Back by popular demand (I'm just kidding) is the (and I think it's the last one) things that drive me crazy. This is all about the current way people use "bring and take" to describe an action. Bring "should" be used then the action is towards the person speaking. As in - please bring that ball here. Take "should" be used when the action is going away from the person speaking. As in- please take that ball with you. I agree it's a small thing, but I cringe every time I hear it miss used. Call me crazy, but the mistake has crept into the written word also. I see it all the time in novels written in the last few years. You would think that spell checkers would catch something like that. Maybe a person would, but how would a computer know the difference unless someone programed it to know the difference. (you only get out what you put in).

Be Safe, Mike Harvey



A Big "Scoop Sized" Kitchen Apology

I'm afraid I led you astray last month. Feeling confident with the source, I submitted the 2 ingredient pumpkin cookie recipe for publication without trying it first. I had a false sense of confidence as it was the work of the same kitchen that provided the recipe for last year's 2 ingredient pumpkin muffins which, if I say so myself, were delicious.

When I made the cookies, I was deeply disappointed. They mixed easily. They baked perfectly. However, they lacked flavor balance. The pumpkin totally overwhelmed the spices in the cake. With generous amounts of cinnamon and nutmeg I'm sure I would have found them tasty. As the recipe was written, I just didn't find them a pleasure.

If you made the pumpkin cookies and were disappointed, my apologies. Try this month's quick breads. There are seven different variations - some sweet, some savory. I'm quite sure there's something there you'll enjoy.

Ann Goldberg



Get Well Wishes to Nancy Geiman. She is recovering from surgery for a ruptured tendon on her right ankle. Everything went well and she has been resting at home under the care of nurse Tom.





Upcoming T5R Events

10/31-11/1 Cruzzin' Under The Sea Level 4

11/1 In N Out Cruise - Scripps Poway Parkway

11/2 Daylight Saving Time - Fall Back

11/9 Long Beach Swapmeet

11/20 T5R Meeting - Coco's Poway (Bishop)

11/27 Thanksgiving

12/?? T5R Christmas Party - TBD

12/18 NO MEETINGS in December

12/6 In N Out Cruise - Scripps Poway Parkway

12/7 Pomona Swapmeet

12/14 Street Masters Christmas Cruise - Torrey Pines

12/25 Merry Christmas

2015

1/1 Happy New Year

1/1 T5R New Year Day Cruise - TBD

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)



In N Out Burger Cruise Scripps Poway Parkway November 1 - 11am



T5R Meeting Coco's Poway November 11 5:30pm

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



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





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)



Road Trip 2014

by Bob Brown



Bethany, OK, my first sign of trouble. The battery was fried and it was the one item I failed to check before starting the road trip. When we pulled it out, it was dated July, 2006!!



Last photo op on Route 66 was the Rainbow Bridge near Galena, KS. Time to head north to Kansas City



The following are a few shots from the convention:







During the convention I participated in a road trip to an old road track in Garnett, KS. It was a 2.7 mi track around a lake that was used from 59-62, and they let us do "hot" laps. I could get above 90 on the back stretch, but had to brake waaaay early for the curves ahead. I also took in the Harry Truman Library and the World War I Memorial & Museum (awesome!) while in Kansas City.

Following the convention, it was on to my old home town in Southern Indiana to visit family and friends before continuing on to Boston to visit an old Navy friend.

The eastern terminus of my trip was Boston Harbor where USS CONSTITUTION is moored.



It was time to head west to Chicago via Cooperstown, NY and Niagara Falls. Here is my fill-up after visiting the Falls; do you think I went a bit too long between fill-ups? (note: I didn't even try to top it off!).



I also stopped in Napoleon, OK and Pro-Team is either moving or going out of business. Another stop before Chicago was Auburn, IN to visit the Auburn, Cord, Duesenberg Museum. Absolutely stunning museum.

The start of Route 66 in Chicago.



Wilmington, IL



Pontiac, IL



Atlanta, IL



The electrical gremlins hit once again when it seemed the generator was charging erratically so I stopped in Gillespie, IL, at D&A Corvette to have them take a look. Dick Ferrando and his crew are in to more modern stuff like C2s with alternators, but we cleaned the generator commutator and the voltage regulator points, and that seemed to help for a while.

D&A Corvette, Gillespie, IL



On to the famous Chain of Rocks Bridge near St Louis.



Cuba, MO



Charging continued to be erratic so I purchased a new voltage regulator in Amarillo, TX. I found this "old school" electrical shop in Albuquerque where the good old boy mechanic confirmed my generator was ok, but the new regulator needed to be adjusted. He had the right equipment/knowledge and soon all my electrical gremlins were eliminated.



Now it was just a matter of trying to survive the heat during the rest of the trip home.

26 days on the road

14 States

Total miles: 7655 Mileage: 16.38 mpg

6 qts of oil 1 new battery

1 new voltage regulator.

Some new road rash and a few rock

chips to repair

More than 1800 photos

Many new friends

Absolutely wonderful time!



Steve Harvey

H&C Truck Electrical Service, Albuquerque, NM



The Kitchen Scoop on Quick Breads

Some Sweet, Some Savory

7 Variations to a Basic Recipe

Like everything else, foods cycle in and out of favor. It seems to me that quick breads, like pudding and Jello, were more popular back when our Tri-5's were new. Savory quick breads are a nice addition to a lot of cool weather suppers. They take no time to add to a meal and go well with steaming bowls of soup, stew or chili. The sweet ones are a nice addition to breakfast and a welcome treat with a cup of coffee or tea. Give some of these a try. I think you'll enjoy them.

Ann Goldberg

Basic Sour Cream Quick Bread

Recipe makes 12 muffins or 1 loaf of bread

Preheat oven to 350 degrees. Grease a 12-well muffin tin or use paper liners, or, grease a loaf pan.

Whisk these ingredients together in a bowl.

3 cups flour

4 teaspoons baking powder

1 teaspoon salt

The whisk these three ingredients in a separate bowl.

1 cup sugar

2 eggs

1/2 cup (1 stick) butter, melted and cooled

1-1/2 cups sour cream

Combine dry ingredients into the sugar, eggs and butter alternately with the sour cream. Mix just enough to

Bake muffins 25-30 minutes; 45-50 minutes for a loaf. They'll be done when a tester inserted in the center comes out clean. Cool on a rack.



Cinnamon-Apple: Add 1 teaspoon cinnamon to dry ingredients. Fold 1 cup diced apples, and 1/2 cup toasted, chopped nuts into the batter prior to baking.

Cherry-Almond: Add 1 teaspoon almond extract into the wet ingredients. Fold 1 cup dried cherries and 1/2 cup toasted, chopped almonds into the batter prior to baking.

Cranberry-Orange: Add 1 Tablespoon orange zest to the wet ingredients. Fold 1/2 cup fresh or dried cranberries and 3/4 cup toasted, chopped nuts into batter prior to baking.

Blueberry-Lemon: Add 1-1/2 Tablespoons lemon zest to wet ingredients. Gently stir 2 cups fresh blueberries with 1 Tablespoon flour to coat. Fold into batter prior to baking.

Savory Variations:

Jalapeno-Cheddar: Reduce sugar to 2 Tablespoons. Add 2 teaspoons chili powder to dry ingredients. Fold 1/4 cup minced Jalapeño peppers and 1 cup grated cheddar into batter prior to baking.

Herbed Sun-Dried Tomato and Cheese: Reduce sugar to 1 Tablespoon. Add 1 teaspoon oregano and 1/2 teaspoon thyme to the dry ingredients. Fold 1/2 cup grated cheddar and 2 Tablespoons minced sun-dried tomatoes into batter prior to baking.

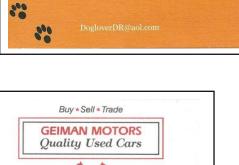
Onion-Dill: Reduce sugar to 2 Tablespoons. Mince one small onion. Cook until soft. Fold into batter along with 1 Tablespoon fresh dill.





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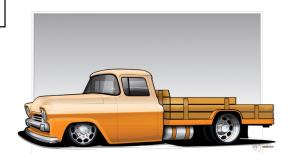
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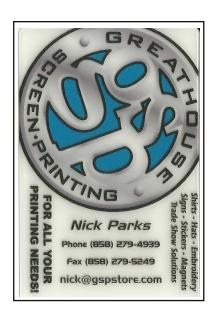




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and the gallery.



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



Danny Gayhart 11/4



Mike Harvey 11/22





Lynn Mayer 11/19



Ron Foote 11/20



Anne Goldberg 11/10



Annette & Ron Foote 11/7

Ttappy hanksgiving



