

Revolution Review



Volume X Issue 2

November 2017

Upcoming T5R Events

- 11/ 4 In N Out - Scripps Poway Parkway
- 11/5 Daylight Saving ends (Fall back)**
- 11/11 15th Annual Holiday Car Show & Toy Drive - Valley Center
- 11/12 Long Beach Swapmeet
- 11/16 T5R Meeting - Hamburger Factory (Keller)
- 11/19 T5R Back County Cruise (meet at Geiman Motors)
- 11/23 Happy Thanksgiving**
- 12/2 In N Out - Scripps Poway Parkway
- 12/3 Pomona Swapmeet
- 12/10 Long Beach Swapmeet
- 12/10 SM Christmas Cruise for the Kids - Torrey Pines High
- 12/17 T5R Christmas Party (Rough Edges Ranch)
- 12/21 NO T5R Meetings in December (Happy Holidays)
- 12/25 Merry Christmas**
- 2018 Happy New Year**
- 1/1 T5R New Years Day Cruise (TBD)
- 1/7 Long Beach Swapmeet
- 1/14 Pomona Swapmeet
- 1/18 T5R Meeting - Hamburger Factory (Harvey)
- 2/11 Long Beach Swapmeet
- 2/23-25 **Big 3 Parts Exchange**



Red Font is a club attending event

Green Font is a club member submitted event

(contact them for more info)

For site links, information, details, event flyers visit our website at:

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



T5R Meeting Hamburger Factory in Poway 5:30pm

November 16th (Keller)
NO Meetings in December
January 18th (Harvey)
February 15th (Hildebrand)
March 15th (Rindskopf)
April 19 (TBD)

In N Out Burger Cruise

Scripps Poway
Parkway 11am
November 4
December 2
2018

January 6
February 3
March 3
April 7



Let Ava know if we missed your event at: Ava@Tri-FiveRevolution.com

Fall Colors Car Show

by Therese Correia

Wayne, Linda, Mike, Pat, Rod, Nancy, Joe, Donna, Rich and Therese met up Thursday morning on October 5 to drive up to the Fall Colors Car Show in Bishop, CA. The car show started Saturday morning at the fairgrounds and there were about 300 cars. There were hamburger and hotdog stands and vendor booths to shop at during the show. Everyone received a dash plaque with a picture of last year's People's Choice winner once you turned in your votes. Every night we enjoyed dinner and several games of 5 Crowns with fresh cookies at the hotel. Sunday morning started with a parade down Main Street and a pancake breakfast. We went on a poker run around the lake with beautiful scenery and ended up back at the fairgrounds for the award ceremony. Rich took 1st place in the 55, 56, 57 Modified Category. We drove down to Ridgecrest Sunday night and woke up to fine dirt covering our cars from a dust storm during the night, before driving home. Overall a really fun weekend.





Tri-5 Upcoming Shows, Cruises and Partys



Back Country Cruise

Sunday, November 19, 2017

Start at the Geiman Motors - 10am

Lunch at Rainbow Oaks Restaurant



Tri-5 Christmas Party

Bob & Ava's Rough Edges Ranch

Sunday December 17th - 2:00 pm

Turkey & Ham Potluck,

\$20 gift exchange & not so ugly Christmas Shirt contest.



**Remember
no
meetings
in
December**



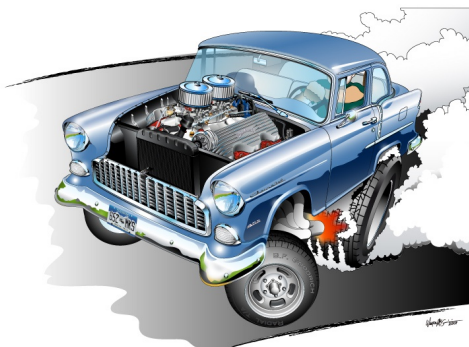
Friday February 24-26

T5R Potluck Lunch Saturday 24th 11:30pm

contact Ava if you want to purchase a pass

<http://www.big3partsexchange.com/default.html>

*No Worry! No Scurry!
this Thanksgiving*



Midnight at the Oasis

March 1 - 4, 2017

T5R Caravan - March 1st - 11:30am

(meet at Albertsons parking lot Alpine)

<http://www.midnightattheoasis.net/>



Back to Bakersfield

by Mike Harvey

We met up with the Geiman's at the park n' ride at Gopher Canyon at 11:00 on the Saturday before the show. It was close to lunch time, so we stopped in Norco (the Horse Capital of the World) for lunch at Fillipi's. After a great lunch and a stop for gas we were back on the road to Tehachapi. We got off Hwy. 15 and on to 138 which took us to Palmdale and then through Lancaster to Mojave where we picked up the 58 west to Tehachapi. Pat and I have been there many times, but have never been able to find a great place to have dinner (just ask the Hartwigs or the Hildebrands). Lunch we have covered dinner not so much, problem solved. Jake's to the rescue, a great steakhouse off the main road very busy (we had to wait), but with great food. We'll be back for sure. A couple games of Five Crowns and we were ready for bed.

Sunday morning, we met for breakfast (cinnamon roll, for sure), and headed down the hill to the Classic Chevys of Bakersfield 38th annual show at the park at Lake Ming. They park the cars by the class you picked when you registered so your judging is much easier than the week before in Bishop where the cars were all mixed up. You park on the asphalt parking lot, but the shade from the trees is close by, very comfortable and laid-back show. There are lots of fun things to do,



especially if you have young children. Lunch is provided by the fire fighters in Bakersfield, they serve tri-tip and hot dogs with the proceeds going to the local burn center.

There was a scheduled "slow drags" event after lunch, but it didn't happen, not sure why. The awards and raffles start at 2:00 and were done before 3:00. Our Tri-Five+10 won second place in the 48-72 Chevrolet Class and we also won a special raffle prize of a hubcap/spotlight desk lamp.



We traveled back to Tehachapi, rested a little with a short 5

Crowns game. Tom and Nancy decided to head home, so off they went. They made it home by 9:30 so it was a quick trip. We

enjoyed the trip very much and it was especially nice to travel with Tom and Nancy, something we look forward to as Tom nears retirement.



The Crawford High School Homecoming

by Bob Brown

In late October, Doug Clement of Poway, and a guest at our September meeting, contacted Ava asking for a 57 two-door hardtop to display at Crawford High School's homecoming game on Friday 27 October. His daughter and son-in-law have taught at Crawford for the past 26 years and are passionate about the school. Crawford HS was started in 1957, i.e., 60 years ago, so they wanted to display a 60 year car during the school's very first ever homecoming. All these years, Crawford had to play all their football games "away" as they didn't have a field of their own. Their brand new football stadium was just finished this summer and now they wanted to properly christen it at their first homecoming.

I don't recall being all that drunk at the time, but I volunteered my Matador Red 57 Bel Air.

Doug met me at my house and rode with me to the high school. Riding together, he could provide directions plus we could take advantage of the HOV during Friday rush hour traffic. Arriving well before game time, they had me park the car at a strategic point where all the fans had to pass to get into the stadium.



ASB members quickly brought in stanchions and plastic chain to surround



They even provided guards!



Doug & his wife



Claudia's Corner

Here are a few appetizer recipes to entice your company during the holidays this year. You can make these ahead and enjoy your party!

THE PERFECT FALL CHEESEBALL

- 16oz cream cheese, room temp
- 2 cups cheddar cheese
- 3 tbsp minced onion
- 3 tbsp salsa
- 1 tsp ground cumin
- 2 cups nacho cheese chips, crumbled
- top of 1 bell pepper for stem garnish

1. With a mixer, combine cream cheese, cheddar, onion, salsa and cumin. Mix until creamy.
2. Scoop mixture onto plastic wrap and use wrap to form a ball and chill for at least 2 hours.
3. When ready to serve, roll ball into the crushed nacho chips and place bell pepper stem on top. Serve with chips, vegetables or pretzels!

SAUSAGE BALLS

- 2 lb. loose sausage
(spicy or mild or plain – your preference)
- 1 ½ cups Bisquick
- 2 cups shredded cheddar cheese

Mix above ingredients and roll into 1" balls.
Bake at 350 degrees for 15 – 20 minutes.
Serve warm with or without a favorite dip.
This recipe makes a lot so you can freeze what you don't use and heat another time.

SWEET SALTY SPICY MIXED NUTS

- 1 cup untoasted walnut halves
- 1 cup untoasted pecan halves
- 1 cup unsalted, dry roasted almonds
- 1 cup unsalted, dry roasted cashews
- 1 teaspoon salt
- 1/2 teaspoon freshly ground black pepper
- 1/4 teaspoon ground cumin
- 1/4 teaspoon cayenne pepper
- 1/2 cup white sugar
- 1/4 cup water
- 1 tablespoon butter

1. Preheat oven to 350 degrees F (175 degrees C). Line a baking sheet with aluminum foil and lightly coat with cooking spray.
2. Combine walnut halves, pecan halves, almonds, and cashews in a large bowl. Add salt, black pepper, cumin, and cayenne pepper; toss to coat.
3. Heat sugar, water, and butter in a small saucepan over medium heat until the butter is melted. Cook for 1 minute and remove from heat. Slowly pour butter mixture over the bowl of nuts and stir to coat.
4. Transfer nuts to the prepared baking sheet and spread into a single layer.
5. Bake nuts in the preheated oven for 10 minutes. Stir nuts until the warm syrup coats every nut. Spread into a single layer, return to the oven, and bake until nuts are sticky and roasted, about 6 minutes. Allow to cool before serving.



Goldie Goes to Bayfest

After impatiently waiting month-after-month I finally got taken to my first real car show in Florida a couple of weekends ago. (You understand a 'real' car show I'm almost certain. It's one with a registration form, not a 'drive in and park' event.) As always,

I enjoyed the day spa-like preparations. An all-over massage as my surfaces are prepped and polished always feels so good, and the accompanying pedicure when my wheels are cleaned and polished makes me feel ready to take on the world. Or, in this case, a field of another 99 classic cars.

Held on Anna Maria Island just twenty miles from home each October, Bayfest is a community celebration of foods, crafts, music and, so people have something pretty to look at, classic cars. It was a good day. I enjoyed the outing and it was fun to be awarded a plaque. Like so many older women, I do enjoy knowing I'm appreciated.

- Goldie



Kitchen Scoop on Bread Pudding

Updating a Classic Dessert

Following the old adage that everything that is old is new again, bread pudding is appearing quite often on restaurant dessert menus. I appreciate the irony that this simple food, originated by frugal homemakers hundreds of years ago as a way to utilize stale bread, is now considered trendy. So basic in its original form, bread pudding easily lends itself to a lot of tasty variations.

Choose whatever dried bread you like — perhaps white, whole wheat, cinnamon swirl, unfrosted cinnamon rolls, baguette, croissants, brioche, or challah, French or Italian bread; the add-ins selected — traditional raisins or any other dried fruit, select any combination you want; or chocolate chips and cocoa; you might add a sauce to enhance the finished pudding — rum or brandy sauce are often popular, so are caramel, fudge, heavy cream, whipped cream or ice cream. *Ann Goldberg*

Pumpkin Bread Pudding

1 Cup Heavy cream
3/4 Cup Canned solid pumpkin (not pumpkin pie filling)
1/2 Cup Whole milk
1/2 Cup Sugar
2 large Eggs plus 1 yolk
1/4 t Salt
1/2 t Cinnamon
1/4 t Ginger
1/8 t Allspice
Pinch of cloves
5 Cups Dry baguettes or crusty bread, cubed
3/4 stick Unsalted butter

Heat oven to 350 degrees.

Mix cream, pumpkin, milk, sugar, eggs and additional egg yolk, salt and spices in a large bowl. In a separate bowl, toss bread in melted butter. Add the pumpkin mixture and toss to coat. Pour all into an 8-inch square pan you've sprayed with cooking spray. Bake 25-30 minutes, on middle shelf of oven, until custard is set. Serve warm or at room temperature. Or, refrigerate overnight rewarming prior to serving for a more flavorful treat.



Caramel Apple Pie Bread Pudding

8 Cups Dry bread, your choice of kind, cubed
3 medium Apples, cored and chopped
4 Eggs
1 Cup Vanilla yogurt
1 Cup Milk
2 t Cinnamon (divided use)
1/2 t Nutmeg
1/2 Cup plus 2 Tablespoons Sugar (divided use)
1/2 Cup Raisins
Sauce*
1 Cup Unsalted butter
1 Cup Heavy Cream
1 Cup Brown sugar



Preheat oven to 350 degrees.

Spray a 9x13 pan with cooking spray. Whisk yogurt, milk, eggs, 1 teaspoon cinnamon, nutmeg,

1/2 cup sugar. Gently stir in apples and raisins. Fold in cubed bread. Pour into prepared baking dish. Mix 2 Tablespoons sugar and remaining teaspoon cinnamon, sprinkle over top before placing on middle rack of oven. Bake 30-40 minutes until dessert is puffed and golden.

While the pudding bakes, make sauce. In a heavy saucepan over medium/low heat bring butter, cream, and sugar to a boil. Lower heat and simmer until thick, about 5 minutes. Pour over the top of the pudding prior to serving.

* If you prefer, top the dessert with your favorite caramel sauce.

Happy Birthday



Lynn Mayer 11/19



Ron Foote 11/20



Danny Gayhart 11/4



Mike Harvey 11/22



Ann Goldberg 11/10

Happy Anniversary



Ron & Annette Foote 11/7

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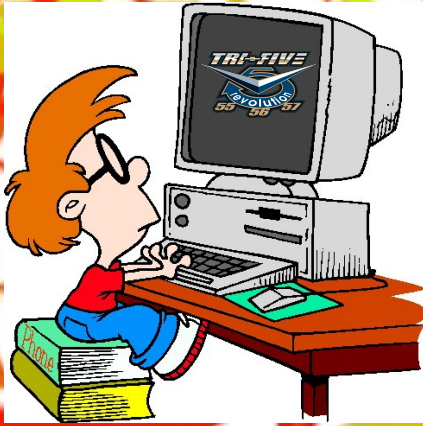
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club@tri-fiverevolution.com



Tri-Five Online

<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 and pictures)

Tri-Five Webmaster - Brooks Bishop

brooks.bishop@gmail.com

Happy
Thanksgiving



THE OVER-EATER'S Guide to THANKSGIVING



- ☒ Fat pants
- ☒ Drapey dresses
- ☒ Spanx galore



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Newsletter submissions are due by the 25th of each month.

Send to Ava@Tri-FiveRevolution.com

Classic friends are welcome to send information about your upcoming events.

Revolutionaries please let me know if I missed your special day.

Visit us online at <http://www.tri-fiverevolution.com/newsletter> to upload past newsletters.

Also for you convenience event pics are in past events and the gallery at

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