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October 2015

Volume VIII

Issue 2

Our 7th Birthday Party

September 20th stalwart Tri-5 revolutionaries soldiered on to celebrate our group's 7th birthday in San Clemente while temperatures near the coast topped over 90 degrees and the usually

dependable ocean breeze was unfavorably light. With no air conditioning available, they weren't even troubled when a San Diego Gas and Electric outage occurred leaving us with no power.

Thanks to Therese and Rick, Ron and Annette, Mike and Pat, Joe and Donna, Sandy and Lynn and Dave and Judy for making the trek north. You provided great dishes that made the pot luck a success and wonderful camaraderie that made the day!

Ann and Harvey











Rancho Bernardo Tasting Festival and Car Show

by Sam Rindskopf

We found out about the 5th Annual Rancho Bernardo Tastings Festival and Car Show almost by accident. Donna being the wine connoisseur that she is gets lots of wine related emails, one of

which mentioned the Tastings Festival. She went to the website and discovered they were also having a car show. Unfortunately the date for entry had just passed. I thought what the heck I will give them a call and see if I can still enter and they said yes. The show was at the Rancho Bernardo Winery and not only featured the car show but live music, sampling of food, wine, and beer from local businesses and artwork for sale. This was a pretty small car show, I think it was limited to 50 cars and the awards were broken into some interesting



categories. They had ballots for a Peoples Choice Award, they had a Vintage Car Award, several others, they had several judges who picked the top 3 cars with the top car winning the Best of Show.



The weather was warm that day and I was glad that all the show cars were parked on grass with the vineyard nearby, a very nice setting. The Tastings portion took place in the patio area just inside the winery. They had some really great restaurants participating and the food was great. We spent some time enjoying the tastings area and some in the car show area. We got to see some cars we had never seen before including a rare

1967 Shelby 427 Cobra (aluminum body) completely unrestored. I would estimate that car to have been worth well over \$1M. There were some really nice high end cars there as well. In addition to the pictures I took you can also check out the ones they posted on their website at: http://www.rbtastings.com/car-show-2/.

The awards began with the red 1970ish Trans Am parked next to me winning the Peoples Choice Award; I was disappointed



because I felt we had a shot at winning it. I was also confident that



the Shelby Cobra would win Best of Show. The third place judged car was Mark Filch's 57 Chevy, the second place went to a beautiful copper colored Chevelle, and much to our surprise we won Best of Show. All in all it was a great event and we are definitely going back next year.



Earlier this summer I volunteered my car to be the center piece for the Grossmont Hospital Workers annual banquet held at the Double Tree by Hilton Hotel. The theme for their banquet was "The 50's" so my 57 Bel Air fit in perfectly as their show piece.



The 57 was parked right outside the banquet room on the patio.



Everyone seemed to enjoy looking at the car, trying to guess what year it was, and especially taking their picture with the car. There were plenty of fingerprints to wipe clean after this event!

Bob Brown

Editors note: Thank you Bob for sharing! Ava





We just returned from Mt. Airy, NC (AKA, Mayberry)! What a fun three-day trip! 275 miles cruising the scenic Blue Ridge Parkway at over 3000 ft. elevation up there and slightly less on Interstate back home. The weather was perfect and the Chevy was happy that more horsepower is on tap with the new 350 crate motor spinning the gears.

We stayed at the "Mojo" B&B and it was wonderful. It is right in town so we could walk to everything. Parking was off-street and private, so we left the car covered and walked Main St.

There was a really nice restaurant just one block away for dinner both nights. Karen, our host, invites her guests to "sit a spell" on the front porch in the evenings and visit. We met some of the other guests, sipped wine, swapped stories and had a great time in Historic Mt. Airy. The people are all so friendly and welcoming.

There are many quaint venues for tourists to visit in the area. Later in the afternoon on day two we had reservations for the Squad Car, town-tour at Wally's garage. We drove our car there and took



photos before and after the tour. We toured the historic Granite Quarry east of town, then Andy Griffith's Home Place and saw the Andy Griffith Museum as well. Many of the homes and churches in town are built from the locally quarried granite and are stunningly beautiful!



In late September they celebrate their annual "Mayberry Days" so the place is crawling with people at that time. So, it was much better being there just prior and having access to everything without the crowds. We can't wait to go back again to spend more time! On the next trip we'll also visit Pilot Mountain (Aka, Mt. Pilot). It's only ten miles from Mt. Airy (Mayberry) and hosts several large downtown car cruise-ins in the summer. Here is a fun clip that showcases Mayberry Days where y'all

can see some of the places and people keeping this wonderful history alive:



If you've ever watched the reruns of the Andy Griffith show Mayberry **RFD** Andv mentions many of these places by name. Mt. Airy responded by re-creating many of the venues seen on the show and blended them into the real, local landscape. Floyd's Barbershop, Snappy Lunch are on Main Street. Snappy Lunch was

always there, but they re-named the barbershop Floyd's from the show. Andy often mentioned Mt. Pilot on the show but the actual name is Pilot Mountain. Siler City, Raleigh and others are real

places and were mentioned many times on the show. Wally's garage and the Mayberry Courthouse are replicas from the show are located futher down S. Main St. Andy's original home is still there and being rented out to visitors now.

Thelma Lou, (Betty Lynn) the actress, moved from Los Angeles and now lives in "Mayberry". She is one of the very few still with us and signs autographs regularly.



We thought you might enjoy seeing a bit of our childhood past. Most of us grew up with Mayberry on TV. These are things we all enjoyed growing up that you can still reach out and touch.

Steve & Audrey



https://www.youtube.com/watch?v=78PTBbzgdrQ

Big Thank you to all T5Revolutionaries and Classic Friends who attended Bob's official retirement party at Rough Edges Ranch. We hope you all had a great time.

Bob and Ava





Claudia's Corner

Here are 2 very yummy dessert recipes that are really a hit during the cooler weather. Try these for your next Halloween party. They are always a bit hit with your guests.

Claudia

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 layer:

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.
- 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.



Lite Pumpkin Mousse

After a big Thanksgiving meal, do you really want a heavy dessert? Why not cut a few calories and try this light dessert. It tastes great without the guilt. Your company will love it.

Servings: 8 portions, 1 point each.

Here's what you need:

2 small packages sugar free vanilla pudding

2 cups milk

1 cup pumpkin

1/2 tsp pumpkin pie spice (or cinnamon and nutmeg)

1 cup fat free cool whip

- 1. Beat pudding, milk, pumpkin and spice with a whisk.
- 2. Fold in Cool Whip. Refrigerate for an hour minimum (keeps about 3-4 days in the fridge).
- 3. Serve in a fancy dish and decorate with a tsp. of whipcream and a half of a pecan.





You'll want to try these!

The Kitchen Scoop on Yummy 4 Ingredient Cookies

by Ann Goldberg

When October begins, and autumn settles in, the change of seasons makes me want to spend more time in the kitchen. I start to think more about soups, casseroles and doing some baking rather than what changes I can make to the next salad supper to differentiate it from the last. This year, hot weather's not that willing to give way to cooler days, but, if you pick your day carefully, you'll find these quick, easy and really tasty cookies worth having the oven on for a short time.

Don't feel limited to only this lemon crinkle version of the recipe. These cookies are so simple, they lend themselves to variations. The basic recipe is low fat. However, it is not low calorie. The end result may be too sweet for your liking since each cookie is rolled in powdered sugar before baking. Lower those calories by considering another 'topping,' perhaps granular sugar substitute or ground nuts. Try a different flavor cake mix. Chocolate Crinkle Cookies sound like a recipe Grandma Mim used to make from scratch. I'm going to give the combination of spice flavored cake mix with the dough rolled in a cinnamon sugar-ground walnut topping a try next. They're some of my favorite flavors and I expect the end result to be a winner.

Low Fat Crinkle Cookies

Preheat the oven to 350 degrees.

- 1 box lemon cake mix
- 1 egg, lightly beaten
- 2 cups (8 ounces) low fat frozen whipped topping (thawed)
- 1/2 1 cup powdered sugar

Stir cake mix, egg and thawed topping together. The dough will be sticky. Form each tablespoon of dough into a ball and roll in the powdered sugar. Place on baking sheets about one-inch apart.

Bake 8-10 minutes, until edges are slightly golden. Cool for one minute before removing cookies from the sheet.







T5R Upcoming Fall Meeting, Partys, Cruises & Events

10/2-4	Fall Colors Car Show - Bishop, Ca
10/3	In-n-Out - Scripps Poway Prkwy
10/11	Long Beach Swapmeet
10/11	Pal Joey's Best Damn Car Show in Town
10/15	T5R Meeting - Mainstream - Mayer
10/18	Cops & Rodders Fall Pow Wow - Embaradero North

10/18 Pomona Swapmeet10/30-31 Cruzzin' Under the Sea Level 5 - *Imperial, Ca*

11/1 Daylight Savings Time - fall back

11/7 In-n-Out - Scripps Poway Prkwy

11/8 Long Beach Swapmeet

11/8 Golden Bear Car Show - Temecula (Rindskopf)

11/19 T5R Meeting - Mainstream - Geiman

11/26 Happy Thanksgiving11/29 Long Beach Swapmeet

Remember no Meetings in December

12/5 In-n-Out - Scripps Poway Prkwy

12/6 Pomona Swapmeet

12/13 Street Masters Christmas Cruise - Torrey Pines

12/13 Long Beach Swapmeet

12/? T5R Christmas Party - TBD

12/25 Merry Christmas

1/2 In-n-Out - Scripps Poway Prkwy

1/1 Happy New Year

1/1 T5R News Years Day Cruise - TBD

1/10 Long Beach Swapmeet1/17 Pomona Swapmeet

1/21 T5R Meeting - Mainstream - Harvey

1/31 Long Beach Swapmeet

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



In N Out Burger Cruise

Scripps Poway

Parkway

Oct. 3rd - 11am

Nov. 7th - 11am

Dec. 5 - 11am





Tri-Five Meeting

Mainstream Bar & Grill - Poway
October 15 - 5:30 pm

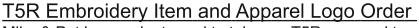
(Bring your new club apparel for T5R embroidering)

http://www.mainstreampoway.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)





Mike & Pat have volunteered to take our T5R appearal to Greathouse for us. Bring all items to the October 15th meeting, if unable to attend give them a call. Remember they must be a new item with tags, write your name on the tag. If you want the logo in a spot other than the left side front, put a piece of tape where you want it and write logo here.

Embroidery Cost - \$8 small logo, \$52 large logo, gray club jackets \$110 (includes large logo on back, small logo on front and your name).

Big Thank You to Mike & Pat and to Wayne & Linda for taking on this project for us.

http://companycasuals.com/greathouse/start.jsp

Tri-5 Revolutionaries Business Cards







NEPTUNE SOCIETY FD-1352

14065 Hwy. 8 Business / El Cajon, CA 92021 / 561-6400

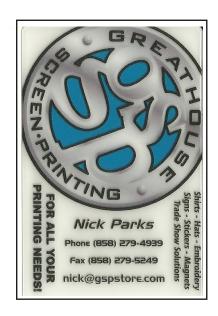


Classic Friends Business Cards





















Contact Us At

club@tri-fiverevolution.com







Tri-Five Online

http://www.tri-fiverevolution.com

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

Go to the day of the past event. Click on the # next to the magnifying glass to see all the pictures from that event. Also for you convenience event pics are in past events and the gallery.





Submitted by Sam and Donna Rindskopf in support of their great niece who lives in Temecula. Tri-Fivers let them know if you plan to attend.



Newsletter submission due by the 25th of each month, send to ava@tri-fiverevolution.com. Classic friends welcome to send me 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.