

# Corvette Cruisers of Greater Daytona The Talepipe Newsletter



December, 2013

President: Jim Quinn, Vice President: Art Armstrong, Secretary: Jean Doyle, Treasurer: Alice Luther,  
Directors: John Doria, Ed Doyle, David Huber  
Newsletter Editors: Ed and Jean Doyle

Our monthly meetings are held on the third Tuesday of each month at T.G.I. FRIDAYS, located on the corner of Granada Avenue and A1A in Ormond Beach. We invite you to dine with us (Dutch treat) at 6:00 PM, and stay for the meeting, which begins at 7:00.



## HO, HO, HO - IT'S TIME TO PARTY:

Come celebrate the end of another great year at the annual Christmas Banquet on Wednesday, December 11. Happy hour begins at 6:00 p.m. with a cash bar and dinner will be served between 6:45 - 7:00. If you did not attend the November meeting, you will need to make your selection of an entrée (Grilled Top Sirloin, Grilled Mahi-Mahi, or Chicken Marsala) and send payment by cash or check made out to CCGD (\$35 per person) to Ginny Quinn, 719 Katherine Street, South Daytona, FL 32119 by December 2<sup>nd</sup>. We are excited to be dining this year at the Oceanside Country Club, 75 North Halifax Drive in Ormond Beach, located just north of Granada Blvd. Dress for men is coat and tie and ladies --- well, gals, you KNOW what to wear. **AND, don't forget to share the richness of your life with someone a little less fortunate by bringing some non-perishable food items with you to be donated to the Halifax Urban Ministry.** Let's end the year with 100%

attendance! You wouldn't want to miss the parting words of Jim Quinn after four years as President, would you?

## A SECOND DOSE OF CHRISTMAS

**SPIRIT:** If the Christmas Banquet didn't get you into the holiday spirit, this event is sure to do the trick. On Saturday, December 14, the club will meet at 11:30 a.m. at the Publix shopping center on the northwest corner of Beville Road and Clyde Morris for a trip to Winter Park. We will have lunch at 1:00 p.m. at the Hillstone Restaurant, (rated 4.8 stars by Urbanspoon). Following lunch, we will be free to walk through the dazzling town of Winter Park, decked out in all of its holiday splendor, after which we will again meet up to view the spectacular light displays. This trip is sure to put everyone in a ho- ho- holiday mood.



**A PEAK INTO THE FUTURE:** A meeting of both old and new board members met at the Doyle's on November 12<sup>th</sup>. A budget was approved for the 2014, and locations for Dining on the Run (DOTR) and other events were selected for the first six months of 2014. In Dining on the Run you will find some new spots as well as some old favorites:

- Jan Breakfast at Halifax Plantation in Ormond Beach
- Feb Lunch at Beaches in St. Augustine
- Mar Breakfast at Main Street Grille in Deland
- Apr Lunch at J.B.'s Fish Camp in New Smyrna Beach
- May Breakfast at Pine Lakes Country Club in Palm Coast
- June Lunch at Dimitri's in Ormond Beach

Some events to look forward to include a trip to Winter Park for lunch and holiday lights and decorations (see article above for the specifics), an overnight trip to The Villages in conjunction with a car show (TBD), a daytrip to Spring Garden Ranch in Deland when the horses are there (TBD), a daytrip to Palatka to see the Azaleas in bloom at the Azalea Festival; the Tom Gibbs Show; Dinner Nite Out at Emmy's in Deland; the Mini-Golf tournament, the Ponce Inlet "Vettes at the Light" show, which will be a club event this year, and the annual club picnic. Whew - looks like a full slate of activities ahead.

**A FLASHBACK TO THE PAST:** A pair of emergency room docs, a lucky pair of dice, a beekeeper, a master fisherman, a hairy gorilla, a mobster and his dame, a couple of old hippies, some feisty pirates, several scary monsters, a camo man, Rosy the Riveter, and some rowdy Boston Red Sox fans made for an interesting combination at the Halloween Party at the Crowder's on October 26<sup>th</sup>. Adding to Skip and Joan's traditional Sloppy Joes and Cole Slaw were a variety of snacks, salads, desserts and more to keep this cast of mangy characters happy and content. Although the Karaoke Machine didn't make an appearance this year, (perhaps a good thing?), the night was filled with eating, drinking, chatting, laughing, and a quick game of Scattagories....Halloween style. Enjoying the fun with Skip and Joan Crowder were Steve and Anita Slaton, Art and Leslie Armstrong, Richard Wetherby and Pat Rosier, Jim and Ginny Quinn, Steve Terrell and Joanna Oswald, Bob and Linda Wolff, Harry and Carolyn Horchler, John Doria and Sally Clutter, Bill Simmons and Bonita Richardson, and Ed and Jean Doyle. Be sure to check out the Photo Gallery to see if you can identify who is who. Thanks to the Crowders for again hosting another successful Halloween Party. (Photos by Richard, Art and Jean)

**A DOLPHIN VIEW AT THE DOLPHIN VIEW:** Are we lucky or what? On the

day BEFORE our Dining on the Run to the Dolphin View Restaurant in New Smyrna Beach, it rained all day. On the day AFTER our DOTR, it rained all day again. But on Sunday, the day was sunny and beautiful, although a wee bit windy. Jim and Ginny Quinn, Bill Simmons and Bonita Richardson, Steve and Anita Slaton, Bob and Linda Wolff, Lars and Carole Connelly, Ed Anderson (Amy was a little under the weather), Richard Wetherby and Pat Rosier, and Ed and Jean Doyle were joined by prospective members Ken Crick and Trish Ardler of Daytona Beach for an enjoyable lunch on the deck. Bill and Bonita and Ed Anderson showed off their new Corvettes - both of which are Velocity yellow. We did manage to catch a glimpse at what looked like a momma dolphin and her baby frolicking in the river. From all accounts, the food was very good, the weather was great, and the company outstanding! (Photos by Lars, Richard and Jean)

**FIFTY SHADES OF GRAY:** That certainly described the sky as eight clean, shined-up Corvettes made their way to Ocala in the early morning hours of November 16<sup>th</sup>. Steve and Anita Slaton, John Reis, Jack Keimber and Yvonne Mandley, Chuck Konopsky, Steve Terrell and Joanna Oswald, Jim and Ginny Quinn, Bill Simmons and Bonita Richardson, and Ed and Jean Doyle were hoping the rain would hold off long enough to make the 85-mile journey to the Don Garlits Museum of Drag Racing for the Marion County Corvette Club's annual show. "Big Daddy" Don

Garlits was on hand to sign his latest book and some event t-shirts we plucked down in front of him. The Corvette Museum had a tent set up to sell some of their merchandize, as did several local crafters. The Drag Racing Museum provided a look into the racing career of Garlits and others of drag racing fame, featuring all of Garlits' Swamp Rat dragsters #1 through #33. The Museum of Antique Cars was devoted to beautiful cars of the past and lots of memorabilia from days gone by. Unfortunately, the rains came and put a definite damper on the event, but the feeling among some of the attendees was that it just wasn't as good a show as in past years. Perhaps we missed the old location of Silver Springs with the glass-bottomed boats, the giraffe and bears, and the jeep rides. Maybe it was the extra fee that was charged to enter the museums only to find out the bathrooms in both were conveniently "out of order," relegating us to four port-a-potties on the grounds. It might have been the fact that judged cars had to park in a separate area apart from the rest of their club members. Maybe we missed the pretty weather that we had become accustomed to over the past few years, or maybe it was just having a smaller group of members with which to converse.....but something was definitely missing. Perhaps a closer look into keeping this show as a club event for next year may be in order. (Photos by Jean)

**FREE IS ALWAYS GOOD:** Free coffee, free donuts, free sodas, free popcorn, free hot dogs, free t-shirts, free dash plaques, and throw in a few free fire ants, and you had the chance to have the best

free look at some of the coolest Corvettes in the area. Thanks to Jon Hall Chevrolet and the Ponce Inlet Corvette Club for the great FREE car show introducing the C7 Corvette to the public. Thirteen Corvettes and their owners (Bob Wolff, Art Armstrong, Leslie Armstrong, John Reis, Chuck Konopsky, John Doria and Sally Clutter, Ed and Amy Anderson, Herb and Shirley Gerstel, Jack Kimber and Yvonne Mandley, Frank and Leanne Fedele, Jim and Ginny Quinn, Joanna Oswald, and Ed and Jean Doyle) had a great time enjoying all the free stuff. The Corvette Cruisers took home three 3<sup>rd</sup> place winners in the People's Choice Categories: Art Armstrong (C2 class), the Fedeles (C3 class), and the Doyles (C6-2008-2010 class). Congratulations to all the winners. Amazing what the word FREE can do to ensure a good turnout.....we sure don't hear that word very much these days. (Photos by John D. and Jean)

#### NOTES ABOUT OUR MEMBERS:

Happy Birthday Wishes go to Maya Branden on the 3<sup>rd</sup>, Carolyn Horchler on the 8<sup>th</sup>, Chuck Konopsky on the 10<sup>th</sup>, Skip Crowder on the 17<sup>th</sup>, Herb Gerstel (our Christmas baby) on the 25<sup>th</sup>, and Bob Fritz on the 29<sup>th</sup>. That's a whole lot of celebrating!!

Welcome Back Snowbirds! - It is great to have our club (almost) complete again

with the return of Bill Simmons and Bonita Richardson from Colorado, Steve and Anita Slaton from Kentucky, Ed and Amy Anderson from Connecticut, Lars and Carole Connelly from North Carolina, Georgia, and The Villages. Still yet to return are Bob and Mickey Fritz who are due back from Tennessee sometime this month. We sure did miss you guys!!

Another New Corvette to join our family. Bill Simmons and Bonita Richardson are now the proud owners of a 2013 Velocity Yellow 427 Convertible. This year marks the first time GM has used a 427 in a convertible since 1969. Nice ride!

50-50 winner: For the 3<sup>rd</sup> time in 4 months, the winner of the 50/50 drawing was Joanna Oswald for \$34.00, a record amount for our club and a very nice Christmas present indeed!

#### **CORVETTE NEWS: Museum Receives the Largest Donation To Date:**

Don Messner was a kind and successful businessman, a devoted friend, an avid outdoorsman and a man who loved to collect Corvettes. Some of his Corvettes had single digits on the odometer, and all of them were special to Don. After a visit to the Museum where he took delivery of his 60th Anniversary 427, Don decided that when he was gone, there was no better place for his collection of

Corvettes to go than to the National Corvette Museum. Sadly, Don passed away on May 22, 2013.

The cars in Don's collection include a 1965 Gray Custom Race Built Corvette, 1967 Marina Blue 427 Convertible, 1969 Le Mans Blue Convertible, 1989 Dark Red Metallic Coupe, 1990 Bright Red ZR-1, 1996 Collector's Edition, 1996 Grand Sport, 2000 Nassau Blue Convertible, 2008 Jetstream Blue Z06, and his 2013 60th Anniversary 427 Convertible.

For his wife Marlene, she is gratified to see Don's collection going to the Museum to be enjoyed by the thousands who visit annually.

"He said he wanted to plant a seed. He wanted others in similar situations with rare Corvettes to see the Museum as a place for them. Most of all, he wanted to inspire future generations to work hard to buy their own Corvettes someday so that they, too, could enjoy the lifestyle that goes with owning them."

#### **PERFECT FOR HOLIDAY EATING:**

Each year at the Halloween Party, one dish stands out among all the wonderful goodies brought in by our members. This year, rave reviews went to Linda Wolff for her Cheese Strudel. Here's the recipe. Are you Man or Woman enough to try it?

#### **Cheese Filling Ingredients:**

2 pounds creamed cottage cheese, undrained  
8 ounces cream cheese, softened  
6 tablespoons tapioca (plain)  
1 1/2 cups sugar  
2 large egg yolks

In a large bowl, combine all the cheese filling ingredients. It doesn't have to be perfectly smooth.

Cover and refrigerate overnight or at least 2 hours. Overnight is better.

#### **For the Strudel dough**

1 1/3 cups (200 g) unbleached flour  
1/8 teaspoon salt  
7 tablespoons (105 ml) water, plus more if needed  
2 tablespoons (30 ml) vegetable oil, plus additional for coating the dough  
1/2 teaspoon cider vinegar  
1 stick of butter, melted and cooled-set aside

Combine the flour and salt in a standard mixer fitted with the paddle attachment.

Mix the water, oil and vinegar in a measuring cup. Add the water/oil mixture to the flour with the mixer on low speed. You will get a soft dough. Make sure it is not too dry, add a little more water if necessary.

Take the dough out of the mixer. Change to the dough hook. Put the dough ball back in the mixer. Let the dough knead on medium until you get a soft dough ball.

Or:

Knead by hand on an unfloured work surface. Knead for about 4 minutes. Pick up the dough and throw it down hard onto your working surface occasionally. Shape the dough into a ball and oil the top of the dough ball lightly. Cover the ball tightly with plastic wrap. Allow to stand for 30-90 minutes (longer is better).

Pre heat Oven to 400° F. Prepare baking sheet with parchment paper. (It's best if you have a work area that you can walk around on all sides like a 36 inch (90 cm) round table or a work surface of 23 x 38 inches (60 x 100 cm). Cover your working area with tablecloth, dust it with flour (be generous) and rub it into the fabric. Put your dough ball in the middle.

Roll it out as much as you can. Pick the dough up by holding it by an edge to allow some air under it. Using the back of your hands, gently stretch and pull the dough from the center out. Try not to create holes in the pastry. If you do don't worry about it! Initial filling area about 8 inches on end, should not have holes.

Stretch and pull the dough until it's about 2 feet wide and 3 feet long. It will be tissue-thin by this time.

Cut away the thick dough around the edges with scissors, or gently tear. The dough is now ready to be filled.

Sprinkle entire pastry with melted (cooled) butter, (do not substitute margarine!) Reserve 2 Tablespoons for the top.

Spread filling on pastry from about 2 in. from the edge to about 10 inches in. It does not have to be solid or flat. I use my fingers to drop it on the pastry in clumps. Turn the end 2 in. of pastry over the edge of the cheese and you are ready to roll the strudel into shape. Pull the tablecloth tight so the strudel doesn't sag in the middle and gently lift to begin rolling it. When it gets to the end, fold ends under or crimp together, place the prepared pan in front so it can be rolled onto the pan. It will be very difficult to pick up! Gently lift sides and turn to shape into a horseshoe, brush with remaining butter. Bake at 400 for 10 min then reduce temp to 350°F and bake for additional 30 –40 minutes. Let it cool before trying to move it. Sprinkle with powdered sugar and serve.

Whew! Sit down and have a glass of wine.

You could use filo dough for the strudel. Follow directions on the filo package.

After seeing this recipe, we can all appreciate what a special treat we had at the party. It would make a perfect addition to Christmas morning brunch, if you dare to try it. Thank you, Linda.

**PHOTO OF THE MONTH:** What might be the next best thing to finding a new C7 under your Christmas tree (or in your driveway)? It just might be this.



Either one will do, Santa!



**A MESSAGE FROM THE EDITORS:**  
May your holiday be rich with love, warm with friendship, happy with good health, and blessed with the joys of the season. We wish everyone a safe and wonderful holiday. We have enjoyed bringing you the news of the Corvette Cruisers this past year and look forward to another year of recording Corvette Club memories. Merry Christmas, Happy Hanukkah, and a very happy 2014.

See ya next year.

*Jean and Ed*  
Your Newsletter Editors