

THE ENLIGHT'NER
October 2013 NEWSLETTER
Majestic Glass Corvette Club
1103 – 23rd Street, Anacortes, WA 98221
(360)-675-3397 Eves. or (360) 257-6107 Days

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THE ENLIGHT'NER is a monthly publication of the Majestic Glass Corvette Club, incorporated in 1974 in the State of Washington. Mailing address is 1103 – 23rd Street, Anacortes, WA 98221. Statements and articles appearing in *THE ENLIGHT'NER* are those of the authors and do not necessarily reflect the views or opinions of the MGCC, its officers, or editor.

The Majestic Glass Corvette Club provides local charitable support to organizations in Snohomish, Skagit, Island, and Whatcom Counties as well as to National non-profit organizations and families in need. Proceeds received from fund raising activities that include hosting of Annual Car Shows, etc., are used for this purpose. The distribution of funding is reviewed and approved by the membership.

Our club sponsor is: Jerry Smith Chevrolet – Buick, 12484 Reservation Road and Highway 20, Anacortes, WA 98221. (360) 293-5166.

Club Supporters are: Corvette Alley, 1103 – 23rd St., Anacortes, WA 98221. (360) 299-9303 (DAYS ONLY), Village Pizza, 807 Commercial Ave., Anacortes, WA 98221. (360) 293-7847

2012 CLUB OFFICERS

PRESIDENT-----LINDA GILBERT
VICE-PRESIDENT-----SANDY RUCH
SECRETARY-----KAREN AMMAN
TREASURER-----DOUG GILBERT

APPOINTED POSITIONS

Activities-----All Members
Web Master-----Bill Amman
Statistician-----Lenny Angello
Car Shows-----Dave Overton
Elections-----Betty Carey
Newsletter Editor-----Sandy Ruch
Membership-----Barbara Strowbridge
Sergeant at Arms-----Skip Nelson
PAO-----Bill Amman

POINTS of CONTACT

LINDA GILBERT -----360-424-6918
KEVIN HUMANN -----360-659-8270
RON TELLS (CELL)-----360-929-2604

MEETING SCHEDULE

Tuesday, Oct 08 Club Meeting, Denny's,
Mt Vernon at 7:30 PM.

Tuesday, Oct 22, Club Meeting. Village Pizza,
Anacortes at 7:30 PM.

Tuesday, Nov 12, Club Meeting, Denny's,
Mt Vernon at 7:30 PM.

Tuesday, Nov 26, Club Meeting. Village Pizza,
Anacortes at 7:30 PM.

ACTIVITY SCHEDULE

See Calendar of events. Located on our WEB page.

October Birthdays

7 Skip Nelson
9 Marti Bodley
10 Rebecca Ryan
12 Delonis Lovold
14 Roger Tenbrink
15 Marc Zahrt
19 Greg Logsdon
20 Jack Harrison
23 Steve Callen
28 Dennis Sonerville

October Anniversaries

25 Jeff & Michelle Traleton
27 David & Eilee Putnam
31 Dave & Georgene Finch

Minutes

Minutes of October 8, 2013 Meeting at Mt Vernon Denny's

The meeting was called to order at 7:30 PM by the President.

Members in attendance were (30). Bill & Karen Amman, Lenny Angello, Bev Bowers, Dick & Betty Carey, Bill & Mary Ann Chellis, Frank & Maureen De Puy, Jack Duncan & Joann, Doug & Linda Gilbert, Susan & Jack Harrison, Gene & Doris Hitt, Ann Humphreys, Joanne Olson, Mel & Linda Paul, Bryan Pierson & Ronna, Jim & June Reed, Bill & Sandy Ruch, Bill & Barb Strowbridge.

The minutes of the Sept. 24, 2013 meeting at Village Pizza in Anacortes were read and approved.

The Treasurer's report was given.

Membership (61)

Bryan Pierson introduced his friend Ronna who has just joined our club.

OLD Business:

Maureen told us about the special Olympics' car show held at Tulalip. They had 51 cars participate, the \$35 entry fee included breakfast and a tee shirt. All proceeds went to Special Olympics.

Election time is here. If interested in running for a board position let Linda Gilbert know. Voting will be at the Christmas party on Dec. 14th. Oct 27th is the Halloween Party at Strowbridges. We will meet at Petco 12 noon and then Frontier Industries at 12:45. Bring your chili, salads, desserts etc. Costumers are not required but are a lot of fun.

This year's Christmas party is at Max Dales on Dec 14, cocktails 6:30 dinner at 7:00. Prices for dinner are prime rib or salmon \$27.90,

rosemary chicken \$22.89 including Tax and Tip. Contact Linda Gilbert if you plan to attend and what you want for dinner, unless you already signed up at the Oct 8th meeting. We will have our usual gift exchange.

New Business:

The club has purchased a new awning for our car shows.

Jim told us we have till the end of November to notify 'Good Guys' about a 3rd show next year. Mt Vernon Denny's and Cascade Mall were suggested. Any ideas, contact Linda. Possible date for a show at Denny's is July 27th.

It was decided that 'Edgar' will go to a new home in December.

We will have a New Year's Day breakfast at San Remos again this year.

We are thinking about having the \$100 cash raffle at next year's Waterfront All Corvette show.

Meeting adjourned at 8:07 PM.

Joker's up was won by Mary Ann Chellis..

Next meeting is Oct. 22, 2013 at Village Pizza in Anacortes.

Minutes of October 22, 2013 Meeting at Village Pizza, Anacortes

The meeting was called to order at 7:30 PM by the President.

Members in attendance were (25). Bill & Karen Amman, Lenny Angello, Dick & Betty Carey, Jack Duncan & Joann, Linda & Doug Gilbert, Susan & Jack Harrison, Ann Humphreys, John & Therese Kingsbury, John & Cynthia Lucke, Joanne Olson, Dave Overton, Mel & Linda Paul, Dave Putnam, Jim & June Reed, Bill & Barb Strowbridge.

The minutes of the Oct 8, 2013 meeting at Village Pizza were read and approved with one correction.

The Treasurer's report was given..

Membership (60)

Introductions were made for 3 possible new members.

OLD Business:

Nominations for board members at this time are: President - Jack Duncan, Vice President - Karen Amman, Secretary - Susan Harrison, Treasurer - Doug Gilbert. If interested in running for office, there is still time. We will vote at the Christmas Party on Dec. 14.

Oct 27 is our Halloween Party at Bill & Barb Strowbridge's. Meet at Mt Vernon Petco 12 noon or Frontier Industries 12:45.

Dec 14 Christmas party Max Dale's. cocktails 6:30 and dinner at 7:00. Prices are: Prime rib and Salmon \$27.90 and rosemary chicken \$22.89 including tax & tip. Be sure to sign up for this fun event!

Once again, Edgar will be in a new home come December.

New Business:

We discussed our 3rd show for 2014. It seems that Mt Vernon Denny's would be the best place.

Linda told us that she will hold a special meeting in January to pass on information to new board members.

Meeting adjourned at 8:03 pm.
Jokers-up was won by Cynthia Lucke.

Next meeting is November 12, 2013 at Mt Vernon Denny's.

truant \TROO-uhnt\, noun:

1. a person who shirks or neglects his or her duty.
2. a student who stays away from school without permission.

adjective:

1. absent from school without permission.
2. neglectful of duty or responsibility; idle.
3. of, pertaining to, or characteristic of a truant.

verb:

1. to be truant.

Ozma hath no hold on my heart, in the way thou fanciest
— never had,

beyond a passing and truant inclination.

-- James Fenimore Cooper, Mercedes of Castile,

1861

He thought of his coming trip to Spain, and then, catching sight of her

looking out towards the town and ocean, bit the truant thought back.

-- Pico Iyer, Abandon, 2007

Truant comes to English from the Old French word of the same spelling meaning

"beggar" or "rogue." The noun form of truant entered English in the late

1200s, though it was not until the 1500s that English speakers started using this term as an adjective.

bevel \BEV-uh\, adverb:

1. irresolutely.

noun:

1. the inclination that one line or surface makes with another when not at right angles.
2. a surface that does not form a right angle with adjacent surfaces.
3. (of a lock bolt) the oblique end that hits the strike plate.
4. (of a lock with a beveled bolt) the side facing in the same direction as the bevel at the end of the bolt.
5. bevel square.
6. an adjustable instrument for drawing angles or adjusting the surface of work to a particular inclination.
7. Printing. beard (def. 5).

verb:

1. to cut or slant at a bevel: to bevel an edge to prevent splintering.

adjective:

1. Also, beveled; especially British, bevelled. oblique; sloping; slanted.

One edge was rough and jagged, but from that edge, the stone had been worked into a smooth, clean semicircular curve, its edges trimmed in a simple bevel.

-- John Saul, Hellfire, 2010

Gives them a sort of three-D effect. The plus-one must be the width of the bevel.

-- Ellen Ullman, The Bug, 2003

The origin of bevel, which entered English in the 1500s, is uncertain, though it could possibly come from the Old French term *biaser* meaning "to slope" or "to make slanting." It is unclear which came first: the adjective or the noun form.

If you want something to appear in the Newsletter, feel free to E-mail the information to the Newsletter Editor.

Cream Cheese Pound Cake

Source: © *EatingWell Magazine*

Active Time: 30
Minutes

Total Time: 3 Hours **24 servings**

Although so moist and seemingly rich you can eat it unadorned, we recommend trying this pound cake topped with our quick cherry sauce.

Make Ahead Tip: Wrap and store at room temperature for up to 3 days or freeze for up to 1 month.

INGREDIENTS

- 1 1/2 cups all-purpose flour
- 1 1/2 cups whole-wheat pastry flour
- 1 1/2 teaspoons baking powder
- 1/2 teaspoon salt
- 3 large eggs
- 1/2 cup nonfat buttermilk
- 1/3 cup canola oil
- 2 tablespoons light corn syrup
- 1 tablespoon vanilla extract
- 6 large egg whites
- 2 cups sugar, divided
- 1/2 cup (1 stick) unsalted butter, softened
- 8 ounces Neufchatel cheese (see Ingredient note)

Ingredient Note: For this recipe, be sure to use Neufchatel-type cream cheese that has 1/3 less fat than regular, not "light" cream cheese, which has less fat.

DIRECTIONS

Preheat oven to 325° F. Coat a 12-cup Bundt pan with cooking spray and dust with flour.

Whisk all-purpose flour, whole-wheat flour, baking powder and salt in a medium bowl. Whisk whole eggs, buttermilk, oil, corn syrup and vanilla in another medium bowl until well blended.

Beat egg whites in a large clean bowl with an electric mixer on high speed until light and foamy. Gradually beat in 1/2 cup sugar until stiff glossy peaks form.

Beat butter and Neufchatel in a large bowl until creamy. Add the remaining 1 1/2 cups sugar and beat, scraping down the sides of the bowl as needed, until pale and fluffy, about 4 minutes. Alternately add the flour and buttermilk mixtures, beating until just smooth. Fold in about one-third of the egg whites with a rubber spatula until just smooth and no white streaks remain. Fold in the remaining egg whites. Scrape the batter into the prepared pan, spreading evenly.

Bake the cake until a wooden skewer inserted into it comes out clean and the top springs back when touched, 1 hour to 1 hour 10 minutes. Cool in the pan on a wire rack for 10 minutes. Loosen the edges with a knife and turn out onto the rack; let cool for at least 1 hour more before slicing.

