



THE ENLIGHT'NER
December 2014 NEWSLETTER
Majestic Glass Corvette Club
1103 – 23rd Street, Anacortes, WA 98221
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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 – Kia, 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 , Village Pizza, 807 Commercial Ave., Anacortes, WA 98221. (360) 293-7847 or 293-8009

<p>2014 CLUB OFFICERS PRESIDENT----- JACK DUNCAN VICE-PRESIDENT----- KAREN AMMAN SECRETARY----- SUSAN HARRISON TREASURER----- DOUG GILBERT APPOINTED POSITIONS Activities-----All Members Web Master-----Bill Amman Statistician-----Vacant Car Shows-----Dave Overton Elections-----Betty Carey Newsletter Editor-----John Lucke Membership-----Barbara Strowbridge Sergeant at Arms----- Paul Borgen PAO-----Bill Amman</p>	<p>MEETING SCHEDULE: Tues, Jan. 13 Denny's, Mt Vernon at 7:30 PM. Tues, Jan. 27, Village Pizza, Anacortes at 7:30 PM. ACTIVITY SCHEDULE: See Calendar of events. Located on our WEB page. Dec. 27 MGCC Christmas Party, Max Dales Jan. 1, New Years Brunch, San Remos, Oak Harbot</p>																										
<p align="center">Jan Birthdays</p> <table border="0"> <tr><td>4</td><td>Maureen DePuy</td><td>11</td><td>Rissa Warner</td></tr> <tr><td>6</td><td>Paul Borgen</td><td>12</td><td>Sue Olson</td></tr> <tr><td>8</td><td>Linda Paul</td><td>20</td><td>Marlene Purrier</td></tr> <tr><td>10</td><td>Debbie Thomason,</td><td>19</td><td>Linda Telles</td></tr> <tr><td></td><td>Michelle Tarleton</td><td>24</td><td>Bev Bowers</td></tr> </table>	4	Maureen DePuy	11	Rissa Warner	6	Paul Borgen	12	Sue Olson	8	Linda Paul	20	Marlene Purrier	10	Debbie Thomason,	19	Linda Telles		Michelle Tarleton	24	Bev Bowers	<p align="center">Jan Anniversaries</p> <table border="0"> <tr><td>1</td><td>Gary & Kathy Hammer, Gene Hitt & Doris Miller</td></tr> <tr><td>3</td><td>Sam & Delonis Lovold</td></tr> <tr><td>21</td><td>Kevin & Gayle Humann</td></tr> </table>	1	Gary & Kathy Hammer, Gene Hitt & Doris Miller	3	Sam & Delonis Lovold	21	Kevin & Gayle Humann
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Minutes: *NO MEETINGS IN DECEMBER*

Recipe of the month:

I was tempted to find a chezy fruit cake recipe (or rum balls!) but settled for this!

Traditional Christmas Pudding:

For the pudding

- 50g blanched almonds
- 2 large Bramley cooking apples
- 200g box candied peel (in large pieces) or all citron if you can find it
- 1 whole nutmeg (you'll use three quarters of it)
- 1kg raisins
- 140g plain flour
- 100g soft fresh white breadcrumbs
- 100g light muscovado sugar, crumbled if it looks lumpy
- 3 large eggs
- 2 tbsp brandy or cognac, plus extra to flame
- 250g packet butter, taken straight from the fridge
- For the brandy and ginger butter



- 175g unsalted butter, softened
- grated zest of half an orange
- 5 tbsp icing sugar
- 4 tbsp brandy or cognac
- 2 pieces of stem ginger, finely chopped

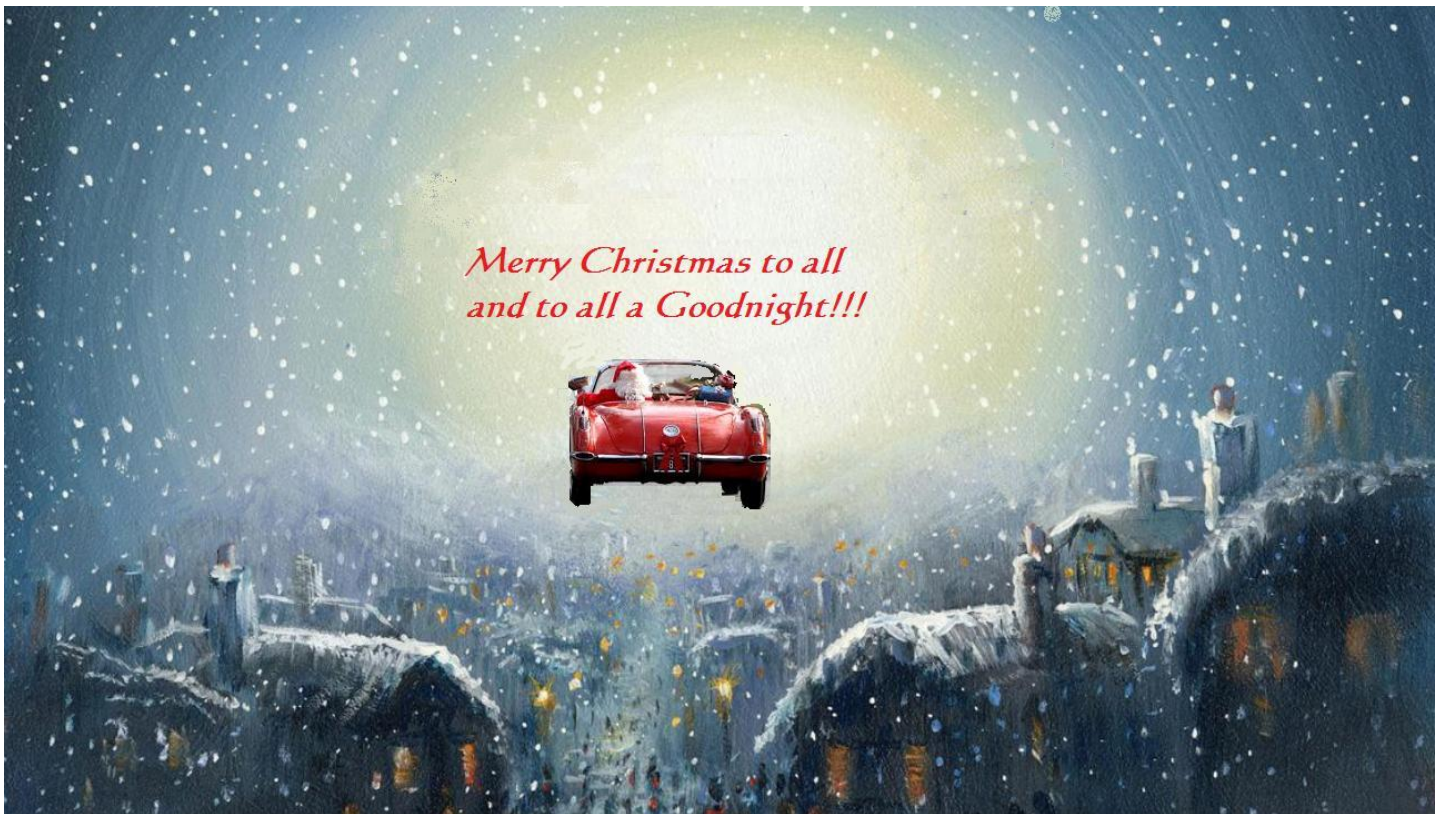
1. Get everything prepared. Chop the almonds coarsely. Peel, core and chop the apples. Sharpen your knife and chop the candied peel. (You can chop the almonds and apples in a food processor, but the peel must be done by hand.) Grate three quarters of the nutmeg (sounds a lot but it's correct). Mix all the ingredients for the pudding, except the butter, in a large bowl.
2. Holding the butter in its wrapper, grate a quarter of it into the bowl, then stir everything together. Repeat until all the butter is grated, then stir for 3-4 minutes - the mixture is ready when it subsides slightly after each stir. Ask the family to stir too, and get everyone to make a wish.
3. Generously butter two 1.2 litre/ 2 pint bowls and put a disc of greaseproof paper in the bottom of each. Pack in the pudding mixture. Cover with a double layer of greaseproof paper or baking parchment, pleating it to allow for expansion, then tie with string (keep the paper in place with a rubber band while tying). Trim off any excess paper.
4. Now stand each bowl on a large sheet of foil and bring the edges up over the top, then put another sheet of foil over the top and bring it down underneath to make a double package (this makes the puddings watertight). Tie with more string, and make a handle for easy lifting in and out of the pan. Watch our video to see how to tie up a pudding correctly.
5. Boil or oven steam the puddings for 8 hours, topping up with water as necessary. Remove from the pans and leave to cool overnight. When cold, discard the messy wrappings and re-wrap in spanking new greaseproof or baking parchment, foil and string. Store in a cool, dry place until Christmas.
6. To make the brandy butter, cream the butter with the orange zest and sugar. Gradually beat in the brandy or cognac and chopped ginger. Put in a small bowl, fork the top attractively and put in the fridge to set. The butter will keep for a week in the fridge, or it can be frozen for up to 6 weeks.
7. On Christmas Day, boil or oven steam for 1 hour. Unwrap and turn out. To flame, warm 3-4 tbsp brandy in a small pan, pour it over the pudding and set light to it.

Word of the month:

Rather than a work of the month how about a thought for thinking to kick off the New Year:

"One forgets words as one forgets names. One's vocabulary needs constant fertilizing or it will die."

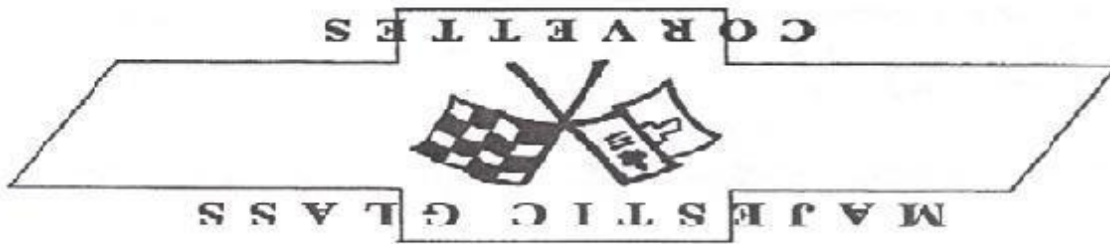
-- [Evelyn Waugh](#) (1903-1966), British writer



*Here's wishing everyone a Corvette Christmas
and Happy C-7 Z06 dreams for the New Year!!*

MGCC Club Calendar (please see website for event details & updates):

January 2015						
Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
				1 New Year's Brunch 11:00 San Remo's Oak Harbor	2	3
4	5	6	7	8	9	10
11	12	13 Club Meeting Denny's Mount Vernon, WA	14	15	16	17
18	19	20	21	22	23	24
25	26	27 Club Meeting Village Pizza Anacortes, WA	28	29	30	31



MGCC
1103 23rd STREET
ANACORTES, WA 98221

SAVE THE WAVE