

CORVAIR FAN



CENTRAL NEW YORK CORVAIR CLUB

October 2011











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ATTENTION !!

CHICK N CHOP

Chick 'n Chop

Fall Tour Saturday, October 1st, 2011

We will meet at Chick & Chop on route 3 in Fulton, across the street from Sweet Inspiration at 9:00AM

We will leave at 10 AM to head up scenic Route 3 to Mexico for a pit stop and stop at an Apple orchard for goodies.

Traveling up route 3 to Sackets Harbor, a village founded

in 1801 and the site for part of the war of 1812. We can visit some historic sites, and a few shops in the village. Lunch will be at the Anchor Restaurant right in Sackett's Harbor.

Dave's our native tour guide — sounds like a super time. See you all the 1st.

President's Column

It seems Phil was too busy this month to send in his column. He's either —

A — Playing with his newborn grandson (and I do mean new — as of 9/20) Congratulations Grandma and Grandpa

B — Planning the routes to all the car shows he'll be going to in 2012

or

C — Shining all the trophies he won this year

or

D --- Driving bus

OR

E — Golfing



FAREWELL DINNER FOR LEN & SHERRY

We will be having dinner at the INN OF THE SEASONS restaurant on ONONDAGA HILL on Sunday October 9th. Most of you know Len and Sherry will be moving to Georgia in the very near future. This will be a good time to give them our best wishes for good luck and to let them know how much they have meant to our club and how much we will miss them.

DATE: 10/9/2011 TIME: 1 P.M. Place: Inn of The Season's, 4311 W.Seneca Tnpk. (Rt. 175), Syracuse, NY 13215

Following is a menu which you can order from. Separate bills will be issued.

We need the head count by Oct 3rd, please call Gloria 492-9553 or Rita 689-3366 if you can come or if you have any questions

Appetizers

Shrimp Cocktail

Jumbo Shrimp served with cocktail sauce and lemon.

\$8.95

French Onion Soup

Our special recipe topped with a toasted croutons, and melted Gruyere cheese.

\$4.50

Escargot in Pastry

Imported snails, mushroom and peppers in a classic garlic-butter sauce snuggled in butter puff pastry. \$8.50

Honey-Rum Dijon Shrimp

Jumbo shrimp are sautéed, then finished with a honey and Dijon sauce.

\$8.95

Crab Cakes

New England crab meat mixed with herbs, spices and vegetables sautéed to a golden brown, served on a bed of lemon butter and chili pepper sauces.

\$8.95

Baked Brie

A wedge of creamy brie, wrapped in flaky pastry and served with a complementing port sauce\$6.50

Old Favorites

Filet Mignon

A thickly cut beef filet is wrapped in bacon and grilled to perfection, served with potato and vegetables. Onion straws available.

\$24.95

Sliced Tenderloin of Beef

Charcoal grilled beef tenderloin sliced thin, served with béarnaise and bordelaise sauces, potato and vegetables \$24.95

"Aged" New York Strip Steak

Char-grilled New York Strip steak topped with onion straws and served with potato and vegetables \$23.50

Veal Jonathan

Sautéed scallopines of veal with mushrooms and sun-dried tomatoes, finished in a crème fraiche sauce, served with potato and vegetables \$20.25

Veal Marsala

Medallions of veal are sautéed with mushrooms, tomatoes, garlic, herbs, Marsala wine and served with potato and vegetables. \$20.25

~~~~~~ menu continued on next page ~~~~~~~

#### **Jersey Pork Chops**

Two chops grilled to perfection served with apple sauce, potato and vegetables \$15.25

#### **Grilled Loin Lamb Chops**

Three center cut lamb loin chops are grilled to your liking and served with mint jelly, potato and vegetables \$19.95

#### **Stuffed Chicken Breast**

Breast of chicken stuffed with garlic, mushrooms, spinach, brie cheese and Dijon mustard wrapped in puff pastry, baked to perfection served with potato and vegetables \$16.95

#### The Inn of the Seasons Seafood Platter

Broiled cold water lobster tail, jumbo shrimp-scampi style, fried clams, deep fried sea scallops, baked fish, served with drawn butter, tartar sauce, ranch fries and cole slaw.

\$31.95

#### **Atlantic Salmon Fillet**

A fresh salmon fillet dusted with herbal seasonings, sautéed and served with a sun-dried tomato butter sauce, rice and vegetable \$17.50

#### **Baked Haddock Gratin**

Fresh Haddock Fillet is topped with a Romano and Cheddar Cheese gratin and baked until golden brown - served with rice and vegetables

\$17.50

#### **Grilled Swordfish**

A Char-grilled fresh fillet is topped with a homemade tomatoherb vinaigrette served with rice and vegetables

\$18.50

# Lobster Tail

Cold Water Lobster tail(s) broiled and served with drawn butter, rice and vegetables \$Market Price

The above entrees served with salad, potato, vegetables, garlic bread and rolls.

# Mediterranean Specials

#### **Pork Medallions Francaise**

Egg-battered boneless pork medallions sautéed with mushrooms, garlic, white wine and scallions, served with potato and vegetables \$16.95

#### **Fettuccine Gambari Romano**

Fettuccine, shrimp, garlic, mushrooms, artichoke hearts, red peppers and peas are tossed in a creamy Romano cheese sauce. \$17.95

#### Manicotti/ Ravioli Platter

Homemade Manicotti and ravioli stuffed with ricotta cheese - served with Alfredo and marinara sauces - topped with loccatelli cheese.

\$16.50

#### **Chicken Saltimbocca**

Boneless breast of chicken sautéed with garlic, mushrooms and prosciutto ham in a white wine herb butter sauce over capellini. \$16.95

#### Veal Osso Buco

Meaty veal shanks braised fork tender in a wine and vegetable stock - served with potato and vegetables \$20.95

#### **Veal San Marino**

Medallions of veal and jumbo shrimp sautéed in butter, white wine, garlic and tomatoes - served with potato and vegetables \$21.95

All Mediterranean Specials are served with salad, garlic bread, rolls and butter.



## **ACTIVITIES**

Business meetings are held at Denny's Restaurant, 102 Lawrence Rd (corner of Lawrence Rd and South Bay Rd) in N Syracuse. The meeting will start at 7:00 but our waitress is available at 5:30 so you can have something to eat before the meeting if you'd like. Meetings are in the back room, we're given separate checks and if you have an AARP card you can get a 20% discount on your meal.

#### October 1st

Great news for our Fall tour. Dave Robinson happens to be a native of Sackett's Harbor and will lead us on a tour of that area. Meeting at the Chick 'n Chop Restaurant in Fulton at 9:00 and will leave from there. More details in the Fan on the front page.

#### October 6<sup>th</sup>

Business meeting Denny's

#### October 9th

A happy and sad occasion! This will be our good bye and good luck dinner for Len and Sherry on their move to Georgia. Dinner at the Inn of the Seasons at 1:00. All details in the Fan. Need a head count for this!

#### November 3<sup>rd</sup>

Business meeting Denny's

#### November 13<sup>th</sup>

Our Thanksgiving Dinner at Tabatha's! She'll open at 1:00 again for us and we'll have our "traditional" family style dinner with all the trimmings. I'm going to need a head count for this one so please let me know if you'll be able to attend.

#### December

No meeting or event. Merry Christmas and a Happy New Year!

#### January 5<sup>th</sup>

Business meeting Denny's

#### January 8th

Our After Christmas Party at Tassone's, Baldwinsville. Menu will be printed in the October Fan

If you have any ideas please let us know. Everything is always subject to change. If there's subjects or projects you'd like covered at tech sessions, please let Tim know so we can plan that too. This all takes advance planning so please try to let us know early enough so we can make our events what you'd like.

Call Tim or Rita at 689-3366 or E mail Tim at N2VZD@aol.com or Rita at ritac44@aol.com









#### Kitchen Corner

Caramel Apple Pork Chops
4 thick pork chops
1 tsp vegetable oil
2 Tbl brown sugar
salt and pepper to taste
1/8 tsp cinnamon
1/8 tsp ground nutmeg
2 Tbl unsalted butter
2 apples, peeled, cored and sliced
3 Tbl pecans

Brush chops with oil, put in hot skillet. Cook 5 to 6 mins, turning occasionally or till done. Remove and keep warm. In a small bowl mix sugar, salt and pepper, cinnamon, and nutmeg. Add butter to skillet and stir in sugar mixture and apples. Cover and cook until apples are tender. Remove apples and arrange on top of chops. Keep warm. Continue cooing sauce until thickened slightly. Spoon over chops. Sprinkle with pecans.

# **Maple Glazed Carrots with Pecans**

2 lbs baby carrots, cooked and drained 1/4 c maple syrup 2 Tbl butter 1/4 c chopped pecans

Combine syrup, butter and pecans in Saucepan till heated through. Pour over carrots.

#### 2011 CNYCC OFFICERS



President Phil Domser 315-732-1262 E-mail - pdomser1@yahoo.com



Vice President Pete Okussick 315-252-8105 E-mail - Pokus4@msn.com



Secretary
Pam Okussick
315-252-8105
E-mail - Pokus4@msn.com



Treasurer Kevin Fear 315-492-9553 E-mail - monza64@aol.com



Membership Gloria Fear 315-492-9553 E-mail - globug39@aol.com



Editors/ Events Tim and Rita Colson 315-689-3366 E-mail N2VZD@aol.com or ritac44@aol.com



Web Master
Jim Smith
pjsmith264@windstream.net



President Phil Domser called the meeting to order at 7:01.

Secretary's report- motion made by Sherry and seconded by Pete to approve as printed in the fan. Motion approved.

Treasurer's report- Kevin states the balance for the checking account motion made by Barb and seconded by Dave to approve Kevin's report of the balances. Motion approved.

Old Business- Recall- Fast Track- should we have them cater the Friday night food for next years recall, and should we also ask them to expand the menu options.

Gift bags for recall- should we print a copy of the Fast Track menu to include in the bags.

Hotel Reservations- should we go ahead and make reservations for next years recall dates.

Corvair games- is it possible to have some Corvair games to add to the program.

Band- how will the club fund the band's payment for next years recall.

New membership fee- there will be an additional fee of \$3.00 for members that do not belong to Corsa Kevin made motion to approve and it was seconded by Pete motion passed.

New Business- Kevin will get a list together of the updated roster of members together.

VW Show 2011- six cars from the club attended this years VW show.

October 2<sup>nd</sup>, 2011 there will be a fundraiser for Norma Silvernale at Barbergallos from 1:00-6:00.

Up coming car shows- Fillmore September 4th, 2011, Wampsville September 11<sup>th</sup>, 2011 at 9:00 meet at Lenny's and Sherry's house, Jordan September 18<sup>th</sup>, 2011 8:00-4:00.

50/50 drawing- pulled by Leeann and the winner was Kevin \$13.00.

Motion made to adjourn meeting made by Tim and seconded by Barb, motion approved.

Respectfully submitted.

Pam O'Kussick

Secretary

Those attending the September meeting: Phil and Martha Domser, Tim and Rita Colson, Len and Sherry Smith, Nick and Jane Lombardo, Dave and Barb Robinson, Dick and Tina Gaffney, Pete, Pam, Leeann O'Kussick, Kevin and Gloria Fear.









#### TIM'S TECH TIME AND RAMBLIN'S

GREETINGS AGAIN, from my little shop in Memphis, NY.

Last month sure went fast! In fact this summer must have been turbocharged!. Hard to believe it is about over. I have not finished a lot of important things I have waiting.

We did get to enjoy a few of the local car shows this year. Rampy has been running good lately. we are driving it a lot on day trips etc. It still attracts a lot of attention wherever we go, in spite of it's lack of detailing. Same old story here, just fighting to get projects and commitments done so I can move on to MY dreams. I did get the rusty (worse than any other one I have ever parted out!) here and started removing a few parts. A lot of the parts I wanted for myself are beyond saving. When I get more time, I will remove parts to sell. I will advertise them later. I would like to sell the front seat, and the rear most seat to get them out of my way. They are dirty, but frames stuffing, and springs look fine. I am still working on the Loadside as much as I can. I also have a large project for the ham radio club on my bench.

Phil , our president / roving ambassador , has done very well at many car shows this year. He dodged the hurricane to go to the show at Charlotte NC. He picked up another trophy for his efforts (Blue rampy). He did well at Port Byron , the VW show , the Norwich show , the Wampsville show , the Jordan show (a real treat , because they only give 30 trophies) , and others he went to. Gloria and Kevin do well with their cars also. Our club has a great time at shows under the tents with food and fun. By the way , we are still missing our club tent since the recall. No one seems to know what happened to it??? I hope someone comes up with it soon?????????

Next we get to go on fall tours, ours and with other groups in the area. That is always fun, but it sends that ugly signal that the season is about over for enjoying our cars. I hope more of our group gets CB radios to use for caravanning, and brushes up on skills needed to travel in larger groups of cars. It takes practice to enjoy the surroundings, and pay attention to your driving.

As soon as I finish the loadside project, I will be working on at least 2 of my own vehicles. I have everything to assemble the new super motor for the rampy, and a lot of other "upgrades" to it. I also will finish all but the body work on the coupe. THEN it is time to get that long overdue Lakewood project rolling again.

I hope people get in the habit of taking digital cameras with them to all events, taking pictures to enjoy, AND share for club newsletter use. I have a portable computer system with me at most shows to download your pictures, along with mine. This way we can get pictures in the newsletter, and on the website quicker.

I hope to see you at our upcoming events, and tours.

I hope to write more on a lot of technical things I am planning on this winter.

Please keep us posted, with pictures, of projects you are working on. They make great material for the world to enjoy on the website. If you need help with camera unloading etc, let us know.

Check out the pictures in this newsletter of our summer fun!

I hope I covered everything properly! Be sure to visit our fine website often, there are constant upgrades. http://www.cnycorvair.com/ **Are you watching all the other newsletters we send along for your enjoyment and education?** 

PLEASE RESIST TEMPTATION TO "REPLY ALL "TO ANY OF MY POSTS! Thank you.

Regards, Tim Colson See you all at the meeting



89 Riviera for parts before I got into it









after I got Most of the electronics removed for possible use in my RAT ROD







Chasing deer with rampy



WE WISH TO THANK ALL THE SPONSORS AND SUPPORTERS OF OUR CLUB AND THE RECALL. WITHOUT THE HELP THEY PROVIDE WE COULD NOT DO IT, PLUS THE WORDS "CORVAIR PARTS AND SERVICES" WOULD BE HISTORY..



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#### THE ROVING REPORTER

#### CNYCC SWEEPS WAMPSVILLE By Len Smith

On Sunday, September 11, 2011, CNYCC made its yearly visit to the Mohican Model A Club annual show in Wampsville, N.Y... Since they graciously provide a Corvair class, this event has become an annual part of our activities. With over 30 classes, more than 600 cars, a large flea market, and a car corral, there's lots to do and see. The weather man had threatened us with scattered showers, but the day turned out to be rain-free and surprisingly warm. Great day for a car show. We gathered at our house in Clockville for coffee and donuts. After fortifying ourselves, we carayanned the 4 miles to the show site. Lew Halstead once again used his station wagon as the tow car for the club engine, which proved to be guite an attraction at the show, especially when it was fired up. After registering and parking, we put up the tents, unloaded coolers, and cleaned the cars. Most of the ladies stayed in the tents while the guys wandered off to check out the other cars and goodies for sale. About noon, we unpacked the food for lunch and dined on our usual overabundance of chow. After lunch, the judges began their rounds and more wandering occurred. We had 15 cars in our class, mostly from our club. Some people elected not to have their car judged, but there were more contenders than trophies. There was a red early Corvair convertible parked off in the distance by itself - probably not preregistered. No Corvairs for sale in the car corral and few Corvair-related items in the flea market. Lew picked up a handful of assorted Corvair booklets for a dollar apiece from one of the vendors. We wandered and looked and took pictures for a few more hours. Then a little after 3 PM came trophy time. Since we were in class 28, the suspense had time to build. The wait was worth it. First place went to Phil Domser's 61 Rampside, second to Gloria Fear's 64 convertible, and third to Kevin Fear's 63 coupe (must be the power windows). Congratulations. After the winners posed for pictures, we folded our tents, packed up, and headed home. To see more photos, visit our website ay



#### CORVAIRS AT THE JORDAN FALL FESTIVAL By L.J. Smith, Jr.

We enjoyed a rare sunny and fairly warm day on September 18 as we met at the Jordan Fall Festival. We mustered 14 Corvair vehicles including our club engine, along with 2 Rampsides, lots of early coupes and convertibles, 2 wagons, a late sport sedan, and 2 late coupes. This is the largest group we've had here in many years. It was good to see Louie and Dottie Lee with their 64 convertible. Dick and Tina Gaffney were joined by their (adult) children in their 65 sport sedan. Kevin and Gloria brought their usual 63 coupe and 64 convertible (winners at Wampsville last week), and Ron and Gert brought his Spyder and wagon. The rest of us showed up in basically the same cars we had at Wampsville. The Jordan Fall Festival has been a staple of our area for a number of years and offers rides for the kids, several craft tents, and lots of food. Some of our group opted for the chicken barbeque, while others of us headed for the booth selling sliced ham on rye sandwiches. There were also the usual hot dogs, hamburgers, and sausage. Dessert choices included pies and cookies, along with lots of other goodies. Nobody went away hungry. We roamed the car display to check out some unusual entries, including a 1973 Reliant 3-wheeler from England, a pair of 1951 Kaisers, 2 American Graffiti clones, a Panoz, lots of 50's and 60's cars as well as rods, customs, and stockers. See our website at cnycorvair.com for a selection of pictures. This car show does not have judged classes, but rather, the "judges" choose 30 cars for trophies. We were pleasantly surprised, since Corvairs usually don't do well at this show, that Phil Domser and his Rampside were awarded one of the 30 trophies. Nice job, Phil. Your Wampsville trend continues. We closed up shop and hit the road to home. It was an enjoyable day.

#### C.N.Y.C.C. MEMBERSHIP

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| MENTS TO THIS FORM.        |                   |                    |                          |

Please remit form and dues (\$20.00) to:

Central New York Corvair Club Gloria Fear P.O. Box 616 Jamesville, NY 13078



#### Corvair Fans

Come and join the Central New York
Corvair Club. We are a fun group! We
have an outing every month and a business
meeting once a month. We have tech
sessions every once in a while. We would
like new members and new ideas. We are
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Sherry or Lenny Smith at 315-697-7596.
We hope to see you at the next meeting.



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