



CORVAIR FAN



CENTRAL NEW YORK CORVAIR CLUB
JANUARY 2017



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NEW MEETING LOCATION FOR JANUARY

OUR JANUARY MEETING WILL BE AT TABATHA'S, 3160 COLD SPRINGS RD, BALDWINVILLE. THIS IS THE SAME RESTAURANT WE GO TO FOR OUR THANKSGIVING DINNER. WE'LL HAVE THE SAME ROOM AVAILABLE TO US FOR DINNER AND OUR MEETING SO COME ANYTIME AFTER 5:00 FOR A SUPER HOME MADE MEAL AND WE'LL HAVE OUR MEETING AT 7:00.

Our change in location was necessary because although I had the room at Denny's reserved for 2017, as I always did, they gave the room away to a larger group without any notification to me. I found out ONLY because I gave them a courtesy call to remind them we'd be there since we didn't meet in Dec. Really professional of them isn't it? At any rate we're the winners because we'll have delicious meals off Tabatha's menu where everything is **HOMEMADE**. Hope we see you all there.

The menu is on page 5 or go to
www.tabathasfamilytree.com





GEORGIA ROVING by Len Smith

Believe it or not, we had another swap at Atlanta Dragway on Saturday December 3, 2016. One of the advantages of being in Georgia is that December may bring cooler temperatures or rain, but little chance of SNOW. This day was cool but sunny, so no reason not to go. Too cool for the turbo, so I drove my pickup. I again hooked up with some of the "breakfast bunch" to check out the possibilities. One of the first projects that we encountered was a 62 Rambler American convertible, almost the same as Sher's 61. This car needed body work, paint, interior work, and a top, but it did run. The owner was asking \$2900. I didn't have the heart to tell him that we paid less than that, albeit 20 years ago, for Sher's Rambler with good paint, interior, and mechanics. Must be due to inflation. We also checked out projects such as a 37 Ford 2-door sedan needing a little work, a late 40s/early 50s Ford pickup, a Model A highboy with an "Iron Duke" engine, and an early 50s Chevy flatbed truck powered by a Chevy 454 along with upgraded running gear. No takers for any of these among our group. The cool weather kept the display area sparsely populated, but I did spot a clean 38 Ford pickup, an early 50s Chevy pickup with an aftermarket visor, and a 57 Chevy fuelie. After a couple of hours of walking, we all split up to go home. We learned that next year, Brad will hold a swap meet each month, starting in January, 2017. More goodies to look at. I put photos from this gathering on the "Member's Photos" section of our website.

Our car club, American Street Rodders, held our annual Christmas party on December 10. It was held in the clubhouse of one of the fancier developments south of us. We had about 70 people attend. With good food, good conversation, and a gift exchange, we all had a fine time.

Finally, on December 16, I attended the annual Open House at Bentley's Antique Auto Service, which specializes in Ford Model As. Bennie and Pam put on a get-together each December and invite their customers and friends to share a good time and food and snacks with them. They move some of their vehicles undergoing work out of the repair shop to make room for us. Several of their customers drove their Model As on a cool and windy day. I was especially interested in a Model A coupe "hot rod" powered by a Ford flathead V-8. Very neat and clean installation. Somehow, a 1919 tall Model T coupe had infiltrated this den of its younger siblings. I snapped a few photos of these interesting vehicles to put on our website. (Fords on a Corvair site? - must be the effect of too much eggnog). That's it for now.

MERRY CHRISTMAS AND A PROSPEROUS NEW YEAR, Y'ALL!

PREZ SEZ

Happy Holidays

MERRY
CHRISTMAS





SUNDAY JANUARY 8, 2017 1:00

DON'T FORGET — MARK THIS DATE FOR OUR ANNUAL AFTER CHRISTMAS DINNER. INN OF THE SEASONS 4311 W SENECA TURNPIKE (RT 175), SYRACUSE. NEED RESERVATIONS! PLEASE CALL OR E MAIL GLORIA AT 4929553 OR E MAIL WWW.GLOBUG39@AOL.COM

ACTIVITIES

Business Meetings will be held at Tabatha's, 3160 Cold Springs Rd, Baldwinsville

The meeting will start at 7:00 but our waitress is available at 5:00 so you can have something to eat before the meeting if you'd like. Meetings are in the side room, we order off her regular menu and will be given separate checks. Come early and enjoy a real home cooked meal!

January 8th — 1:00 — Our after Christmas dinner at Inn of the Seasons , 4311 W Seneca Turnpike, Syracuse. Order off the menu and we'll be given separate checks. This is always a great time and a nice time to relax after the hectic Holidays. Gloria has to give the restaurant a head count so PLEASE call her at 492-9553 or E her at www.globug39@aol.com to let her know.

I have some ideas for tours and dinners we can do this Spring. I'll get you opinions and ideas at the next meeting. If anyone has someplace you think would make a good tour by all means speak up and we can use it for one of our monthly events.

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

I'll be setting up a schedule soon for next year's activities. If you have something in mind that would be fun for us to do as a group activity for any month that you'd be willing to arrange for us be sure to let me know so I can include it.

Greetings! We wanted to let everyone know that Clara Halstead took a tumble down the stairs yesterday and did a job on her leg & ankle. She was all day at the hospital and then 2 hours in surgery for the repairs. Lew said she broke both bones in the lower part of her leg and dislocated the ankle. She'll be in the Oswego hospital for a couple of days and then 6 weeks in a cast. Cards now and in a few days phone calls will be appreciated. Clara Halstead 305 Klocks Corners Rd. Oswego, NY 13126 Hope all is going well as we get all the last minute things done before Christmas.
George & Karen



Kitchen Corner

Biscuits & Gravy Casserole

½ lb ground pork breakfast sausage
 3 Tbl flour
 2 ½ c whole milk
 ½ tsp salt
 ½ tsp pepper
 1 (16 oz) tube refrigerated jumbo biscuits
 Cook sausage until browned; do not drain.
 Sprinkle flour over sausage in pan; stir well.
 add milk, salt & pepper; stir to combine. Cook,
 stirring frequently, just until mixture comes to
 a boil. If gravy is too thick stir in a little more
 milk to desired consistency. Pour gravy into an
 11x7 sprayed baking pan. Arrange unbaked
 biscuits over gravy. Bake at 400° for 25 mins
 or until biscuits are golden.

Raspberry Breakfast Rolls

¾ c seedless raspberry jam
 ¼ c butter, softened
 ½ tsp cinnamon
 2 (8oz) tubes refrigerated crescent roll dough
 sheets
 Stir together jam, butter and cinnamon. Unroll
 crescent roll sheets; spread jam mixture evenly
 over each. Roll up each sheet tightly starting at
 long edge. Cut each roll into 8 equal slices. Arrange
 in a greased 13x9 pan. Bake at 375° for 20 to 25
 mins. Cool 5 mins; spread with frosting.

Frosting

1 (3oz) pkg cream cheese, softened
 ½ c butter, softened
 3 c confectioner's sugar
 1 tsp vanilla
 1 Tbl raspberry jam
 2 to 3 Tbl milk, divided
 Blend together cream cheese & butter. Stir
 in powdered sugar, vanilla, jam and 1 Tbl milk,
 one Tbl at a time to desired consistency.

Breakfast Parfait

¼ c fresh raspberries
 1/3 c chopped walnuts
 1 apple, peeled, cored and diced
 ½ c vanilla yogurt
 1/3 c granola
 Layer ingredients in given order in
 individual glass dish. Refrigerate till ready
 to use.



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

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calories

(noun)

Tiny creatures that live in
 your closet and sew your
 clothes a little bit tighter
 every night.

that'swhatthatmeans.tumblr.com



Starters · Salads · Soups



Soup and Salad Bar @... \$ 10.50
Soup Du Jour ...cup \$2.25 ...bowl \$3.00
French Onion Soup ...cup \$3.00 ...bowl \$3.50
to substitute for salad bar
 add ...cup \$.75 ...bowl \$1.25
Chef Salad ... \$2.50
Shrimp Cocktail @... \$7.50
Mozzarella Minis ... \$7.50
Fried Calamari ... \$9.00
Chicken Tenders ... \$7.25
Baked Potato Skins @ \$6.00
Garlic Pizza ... \$6.50
Garlic Bread with Cheese ... \$4.25



Combo Platter - pick 3 for \$11.00
 Mozzarella Minis - Chicken Tenders -
 French Fries - Onion Rings - Potato Skins -
 Garlic Bread with Cheese -
Antipasto ... \$11.00
 strips of ham, turkey, salami, Swiss cheese,
 pepperoni, hard boiled eggs on bed of iceberg and
 romaine lettuce with Italian dressing
Caesar Salad ... \$7.00
 Substitute for salad bar ... \$2.50
Chicken Caesar Salad ... \$11.25
Shrimp Caesar Salad ... \$11.25
Tabatha's Salad ... \$11.00
 fried chicken strips, hard boiled eggs, tomatoes,
 cucumbers and rice with ranch dressing

Salad Dressings
 We have several dressing on the salad bar.
 If you don't see what you are looking for ask your server
 Crumbly like \$2.00 extra

Pasta



Choice of Angel Hair, Linguini, Fettuccine, or Penne
 Substitute Cavatelli or Tortellini add \$2.00
 served with our homemade marinara sauce.
 served with the soup & salad bar

@ Gluten Free options are available for pasta dishes - Add \$ 2.00

Pasta with House Marinara ... \$ 9.50
Pasta with Alfredo ... \$ 13.00
Pasta with Oil & Garlic ... \$ 11.50
Pasta Chunky Marinara ... \$ 12.00
Pasta Primavera ... \$ 16.50
 pepper, mushrooms, carrots, broccoli
Add Meatballs, Sausage, or Chicken ... \$ 3.75
Add Peppers, Mushrooms, Bruschetta ... \$ 2.75
Gluten free Ravioli ... \$ 15.00
Small Pasta Portion ... Less \$ 2.00

@ Gluten Free options

Lasagna ... \$ 14.50
Mancotti ... \$ 13.50
Stuffed Shells ... \$ 13.50
Ravioli ... \$ 13.50
Baked Ziti ... \$ 11.50
Eggplant Parmigiana (over linguine) ... \$ 15.00
Italian Platter Grande ... \$18.00
 lasagna, meatball, tomato, eggplant,
 stuffed shells or manicotti, cavatelli or tortellini

Side Dishes

French Fries ... \$2.50
Rice ... \$2.00
Baked Potato ... \$2.50
Onion Rings ... \$2.50
Vegetable of the day @... \$2.00
Pasta
 with Marinara Sauce ... \$2.25
 with Alfredo Sauce ... \$4.75
 with Oil and Garlic ... \$4.75
 Cavatelli or Tortellini ... \$5.00
 Potato Salad ... \$ 2.25
 Macaroni Salad ... \$ 2.25
 Applesauce @... \$ 2.25



KIDS' MEALS

Meals served to children under 10
 includes small beverage
 choice of milk, soda or juice

Pasta with Sauce @ \$5.00
Pasta with Meatballs ... \$6.00
Stuffed Shells ... \$5.75
Lasagna ... \$6.25
Ravioli ... \$5.75
Hamburger w/Fries or Applesauce ... \$5.50
Cheeseburger w/Fries or Applesauce ... \$6.00
Chicken Fingers w/Fries or Applesauce ... \$6.00
Cheese Pizza ... \$5.00
Gluten-free Ravioli @... \$7.50

@ Gluten Free options

Desserts

We are continually creating new and delicious
 desserts to complete your dining experience.
 Ask your server for our daily specials!

Cheesecake ... \$5.50...add toppings .50
 Our cheesecakes are homemade by Pat
 with many varieties to choose from.
Delicious 4 Layer Cakes ... \$6.50
 Our 4 layer cakes are chocolate or white with assorted
 cream fillings or flavored frostings
Homemade Fruit Pies ... \$4.50
Fruit homemade pie crust filled with
 real berries, sweetened to perfection.
 Ask for today's offering
Creme Pies ... \$4.50
 Pat's juicy homemade crust filled with our own home
 made cake filling, Choculada, Cinnamon and Banana
Cupcakes ... \$2.00 or 2 for \$4.50
 Flavors that match our 4 layer cakes
Cannoli ... \$5.00
Hot Fudge Sundae ... \$4.00 Small... \$3.00
Ice Cream or Sherbet ... \$2.00
Peanut Butter Pie ... \$6.25



Beverages

Boylens Bottled Soda ... \$2.75
Soda (one refill) ... \$2.50
Milk ... \$2.25 **Chocolate Milk** ... \$3.30
Fruit Juice-Cranberry or Apple ... \$2.50
Hot Chocolate ... \$2.00
Coffee or Tea ... \$1.75 (unlimited refills)
Lemonade (one refill) ... \$2.25
 Flavored (one refill) ... \$3.50
Iced Tea (unlimited refills) ... \$2.25
 Flavored (one refill) ... \$4.50



Chicken & Veal

Served with choice of a side dish and the soup & salad bar
 Smaller portion of chicken dinners available for \$3.00 less

Française @ Chicken \$16.50 ... Veal \$19.00
 sautéed and simmered in butter, lemon & white wine
Marsala @ Chicken \$16.50 ... Veal \$19.00
 sautéed with mushrooms and simmered in Marsala wine
Marinated Chicken @... \$13.25
 grilled boneless chicken breast marinated in Italian dressing
Piccata @ Chicken \$16.50 ... Veal \$19.00
 sautéed in a lemon, butter, white wine sauce with capers and mushrooms
Cutlet ... Chicken \$14.50 ... Veal \$17.00
 breaded and deep fried with a side of marinara sauce
Parmigiana @ Chicken \$16.25 ... Veal \$19.00
 breaded & deep fried, topped with our marinara sauce and mozzarella cheese
Cacciatore @ Chicken \$16.50 ... Veal \$19.00
 sautéed with peppers, chopped tomatoes & mushrooms,
 simmered in red wine sauce



Seafood

Served with choice of a side dish
 and the soup & salad bar

Baked Scrod @ \$15.00
Haddock Baked @ or Fried ... \$15.00
***Shrimp Scampi over linguine** @... \$17.00
Shrimp François @... \$17.00
Scallops Baked @ Fried or Pan Seared @ \$21.00
Fried Fantail Shrimp ... \$17.00
***Linguine in Clam Sauce** ... \$18.00
 sautéed baby clams and onions with white sauce
 or marinara sauce
Seafood Platter Fried or Baked @ \$22.00
 Haddock - Scallops - Shrimp

*No side choice with these entrees

@ Gluten Free options

From the Char Grill

Served with choice of a side dish and
 the soup & salad bar

New York Strip Steak 12-14 oz. @ \$19.25
Delmonico Steak 14-16 oz. @ \$21.00
Pork Chops serving Prime Pork @
 24-36 oz chops ... \$19.00 **Steak chop** ... \$18.00
Liver sautéed with bacon & onions @ \$14.75



PRIME RIB @

Served Friday & Saturday
Prime Rib Cut 12-14 oz. ... \$19.00
Queen Cut 14-16 oz. ... \$21.00
King Cut 16-20 oz. ... \$24.00

Sandwiches

Burger or Chicken ... \$ 7.25**
 grilled or deep fried chicken
 add bun ... \$1.00
Double Burger ... \$ 10.00**
BBQ Burger or Chicken ... \$ 9.25**
 onion rings, BBQ sauce, bun
 add cheese ... \$.50



*Topped with

Farm Burger ... \$ 10.00**
 sautéed mushrooms, onion, bun, cheese
Chicken Parmesan Sandwich ... \$ 9.50
 fried or grilled chicken, red sauce, mozzarella cheese on kaiser roll
Cowboy Burger ... \$ 9.50**
 sautéed mushrooms, onion, bun, cheese
Fish Sandwich ... \$ 8.00
 haddock fillet deep fried as a single roll
Meatball Sandwich ... \$9.50
 meatballs, sauce and cheese on a kaiser roll
Eggplant Sandwich ... \$9.50
 fried breaded eggplant, sauce and cheese on a kaiser roll
Sausage Sandwich ... \$10.00
 sausage, sautéed peppers and onions, marinara sauce and
 mozzarella cheese on a kaiser roll
Tabatha's Chicken Sandwich ... \$10.00
 fried chicken with mozzarella cheese, bun, sliced tomatoes,
 lettuce on a kaiser roll

**Sandwiches are prepared with lettuce and tomato
 served on a bun or roll
 Served with choice of a side
 Add soup and salad bar for \$3.00

Pizza

	Small	Medium	Large
Cheese	\$6.00	\$10.25	\$12.25
Garlic	\$6.50	\$11.50	\$13.50

Calzone

	Personal	Medium	Large
Personal	\$6.95	\$10.25	\$12.25
Large		\$13.50	

Topplings/Fillings

Sausage • Pepperoni • Onion
Peppers • Mushrooms • Olives •
Brunetta

Additional Toppings/Fillings

\$1.75 veg - \$1 meat for each for personal
 \$1.50 veg - \$2 meat for each for medium
 \$2.00 veg - \$3 meat for each for large

TIM'S TECH TIME AND RAMBLIN'S

HELLO AGAIN from the little Corvair Shop in Memphis NY.

First , I am sure we all enjoyed our "welcome to winter" So far we have been holding up to it well thanks to our neighbor with a good snow blower on his tractor.

Well since last month , I have ended up with the 61 gold 4 door that Ron was working on when he died. I will be parting it out next spring. There are a lot of good parts there , so I felt it should not just go to scrap. If you need any 61 parts , please let me know. For the most part , I will not be able to do much parts removal until spring. The car ended up out doors for now because I ran out of space.

Some of my work this week included cleaning and rebuilding a lot of Carbs , 2 alternators , 2 blower bearings , and 2 Idler pulley rebuilds , along with a lot of parts cleaning and detailing. My one setback this month was having a regulator plunger stick on one of the new motors when I was preoiling it. It blew the oil filter apart instantly spraying oil all over my nice clean repainted parts!. It has been a lot of work changing the plunger , cleaning up oil on the new parts , and getting started with pre checking again. Of course it had to be a turbo motor with all the extra oil lines in the way, but we got it ok again now. Next I pre oiled the new FC motor and had new old stock FRAM Filter on it . The pressure was perfect , but after a short time under pressure , the outer gasket failed and leaked some oil. The gaskets on that filter were as hard as wood so I put the gaskets off the new filter that blew apart on it and started over. Things are fine now. So I wasted time on detailed cleanup of both motors again.

The next "fun" job on the Cord is getting ready to change it from a 4 speed to a powerglide . I will also be replacing most of the wiring harness because of damage. For the most part , this car has been fun to work on. Not sure if it will continue to such a "fun" project. I probably will have to rebuild a differential , and powerglide to continue this job also.

We look forward to getting thru The holidays and our after holiday get together. The news about how Denny's dumped us off the calendar without letting us know was disgusting. What if we all showed up there and that room was full of the other group? Anyhow , we come out on top with a much nicer place for our meetings from now on.

Hope you have your cars properly winterized and under cover . The biggest worry these days , is the gas . You need to either put a good additive in , or "dry it out" run the carbs out of gas. Same for all motorized items you may own. Also keep clean oil in everything.

Hope you all have a great holiday season , think ahead to the upcoming show events for 2017. There are several very good times ahead., including our own "Recall 2017" thanks to Dave and all working hard to keep it alive and fun.

I will attempt to keep you aware of upcoming shows. If you know of any shows , please alert me asap. There are lots of conflicts for us during any year because of our other hobbies , so decisions are sometimes very hard to make.

I want to remind every one that a newsletter is an important part of a club , and in our case is REQUIRED in order to maintain our chapter status with CORSA . Without CORSA , we would not be able to do a lot of the things we do , including the Recall. SO please help support the FAN by submitting articles on time (or even early?) each month. . Many thanks to those who do.

We hope to see you all at our next event.

Happy holidays, Tim Colson

DON'T FORGET TO VISIT <http://www.cnycorvair.com/CNYCorvair.php> OFTEN! Thanks to Jim Smith , webmaster



This is the 61 4 door that I will be parting out in the spring. I will be getting the motor running again before I remove it.

Main thing I want to keep is the wheels, other parts are available.

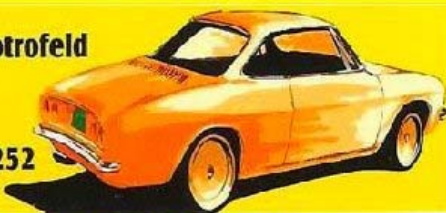


WE WISH TO THANK ALL THE SPONSORS AND SUPPORTERS OF OUR CLUB AND THE RECALL. WITHOUT THE HELP THEY PROVIDE WE COULD NOT DO IT , PLUS THE WORDS " CORVAIR PARTS AND SERVICES" WOULD BE HISTORY..

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PLUS MANY OTHERS.....THANKS TO ALL OF YOU!!

SOME PICTURES FROM THE PAST

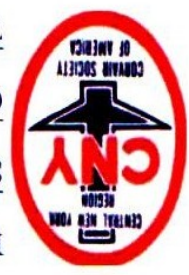


CENTRAL NY CORVAIR CLUB INC
PO BOX 616
JAMESVILLE, NY 13078

postage

Best Wishes
for a
Merry Christmas

C.N.Y.C.C. MEMBERSHIP



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HOW MANY CORVAIRS TO YOU OWN? _____ PARTS? Y ___ N ___

CENTRAL NEW YORK CORVAIR CLUB WELCOMES YOU.
PLEASE FEEL FREE TO ADD ANY COMMENTS TO THIS FORM.

Please remit form and dues (\$25.00) to:

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



JOIN US
Corvair Fans come 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 a very social
group and wives are always invited. For more
information please call Kevin or Gloria Fear
at 315-492-9553. We hope to see you at the
next meeting.