



CORVAIR FAN



CENTRAL NEW YORK CORVAIR CLUB
MARCH 2017



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Spring Forward



March 12 , 2017



THE PREZ SEZ

?



GEORGIA ROVING

by Len Smith

Since the car show and cruise-in season is not in full swing yet, I'm going to take a few month's leave to gather more auto -related news. I'll return with more exciting adventures in a few months. Stay snug and warm and count the days until Spring.



Recipes continued from page 4

Preheat oven to 350°. Mix crumbs and butter and press into a 9" springform pan and bake for 8 –10 mins. Set aside to cool. Once the crust is cool wrap pan with 2 layers aluminum foil and bring foil up the sides of the pan and make sure it's tight and secure so no water gets in during baking. with electric mixer, mix cream cheese and sugar until smooth. Add cornstarch and continue to mix until fully incorporated. Add eggs one at a time, then vanilla and Bailey's.. Pour into pan and place in roasting pan, fill roasting pan about a quarter of the way with hot water and bake for 55-60 mins, rotating once halfway through baking. Remove springform from water bath and set on cooling rack to cool, then remove foil and refrigerate (at least 5 hrs or overnight). When completely cool run a knife around the edge and take ring off the springform. Ganache – melt chopped chocolate over double boiler until smooth, then stir in heavy cream. It should be very thick and creamy so you can spread it on top without dripping. Use 2/3 of ganache and set in freezer for 5 – 10 mins to harden ganache. Take the cake from the freezer and reheat the rest of the ganache but this time it should be smooth (but not too thin) so you can pour it over the cake to give it the shiny surface. To keep shine let it cool at room temp, then store in refrigerator.

Mint Chocolate Chip Cookies

1 c butter, softened
1 ½ c sugar
2 lrg eggs plus 1 egg yolk
1 tsp peppermint extract (or more to taste)
about 10 drops green food coloring
1 ¼ c flour
2 tsp baking powder
1 tsp baking soda
1 tsp cream of tarter
½ tsp salt
12 oz dark chocolate chips

Preheat oven to 350°. Line baking sheets with parchment paper. Beat butter and sugar until light and fluffy. Add eggs and yolk, peppermint and food coloring. In separate bowl mix flour, baking powder, baking soda, cream of tarter and salt. Add to wet ingredients, mix in chocolate chips. Cover and refrigerate about an hour. Use 2" scoop to form balls of dough on cookie sheet. These will be large cookies, probably only 6 to 8 per pan. Bake 8 –10 mins or until barely starting to brown on edges. Let cool 5 mins on pan then remove to cooling rack.

REMINDER

Just a reminder ——— Clara has asked that if anyone has hand out donations for the registration bags to please bring them to the March meeting so she can have everything together. Thank you.

Combined February/March Event

We have reservations for the Orchard Valle Sunday Brunch on March 5th 11:00. Located at 4693 Rt20, Lafayette, NY. Very easy to get to from Rt 81. Take Lafayette exit and if coming from the south turn left off the exit and it's approximately 4 miles on the right. If coming from the north turn right off of the exit. Buffet includes salad bar, fresh fruit, rolls and butter, a soup of the day, eggs benedict, scrambled eggs, pancakes and French toast, delmonico potatoes, veggie of the day, oven roasted chicken, seafood newburg with rice pilaf, carved roast beef, carved ham with cranberry glaze, assorted dessert table, and includes your coffee and juice. Price per person is just \$13.95 plus your tax and tip. Believe me, you can't beat this price for all the food available.

if you can attend please let me know so I can give the restaurant our head count.
ritac44@aol or n2vzd@aol.com or call 689-3366

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!

March 2 — Regular Business meeting — Tabatha's — dinner anytime after 5:00, meeting at 7:00

March 5th — Sunday brunch at Orchard Valle 11:00 See info above for details of the menu and cost. I just need a head count to give to the restaurant for the reservations. Call Rita at 689-3366 or E mail ritac44@aol.com or Tim at n2vzd@aol.com

April 29th — We're trying to set up a tour of the new Antique Wireless Museum in E Bloomfield. We went to the old museum many years ago but they now have a new modern building all on one floor so it's easy to get around and see everything. More info to follow on this but save the date for our first road trip of the year!

June 9, 10, 11 — Recall, Hilton Garden Hotel. Cruise in and valve cover races Friday evening, concours and funkanna Saturday, and farewell breakfast Sunday

June 18th — Lew's Fire Dept car show Scriba. He'll have more info on this to follow.

July 1st — Fair Haven car show

August 13th — VW show — not sure of this date yet since there's nothing on the net yet but if it follows past years this should be the right week for it.

I have some ideas for tours and dinners we can do this year. I'll get your 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.



Kitchen Corner

Reuben Crescents

½ lb corned beef, thinly sliced
8 slices thin Swiss cheese
¼ c thousand island dressing
½ c sauerkraut, rinsed and drained
1 (8 count) pkg refrigerated crescent rolls
1 Tbl poppy seeds

Preheat oven to 375°. Separate rolls into 8 triangles. Top each roll with a slice of Swiss cheese. Place a slice or two of corned beef on top of cheese. Top beef with about a tablespoon of sauerkraut and 1 ½ tsp of thousand island dressing. Roll up crescent rolls and place on baking sheet. Sprinkle poppy seeds on top of rolls. Bake for 16 to 19 mins.

Irish Potato Bites

20 small red potatoes
½ c corned beef
¼ c cheddar cheese, shredded
1 Tbsp butter, melted
salt
sour cream

Preheat oven to 400°. Boil potatoes until they're fork tender. Cool and cut each one in half and a small slice off the bottom so they can sit upright. Scoop out potatoes and put insides in a bowl. Add cheese, corned beef, and butter. Salt to taste. Also sprinkle a little salt on the potato halves. Spoon mixture into potato halves and place on baking sheet. Bake 10 mins. Remove and serve with sour cream.

Bailey's Irish Cream Cheesecake

Crust:
2 c Oreo cookie crumbs (use whole cookies with filling when making crumbs)
5 Tbl unsalted butter
Cheesecake Filling:
2 (8oz) pkgs cream cheese, softened
1 1/3 c sugar
¼ c cornstarch
3 eggs
1 ½ tsp vanilla
½ c Bailey's Irish Cream
Chocolate Ganache:
1 ¼ c heavy cream
12 oz semi sweet baking chocolate, chopped

Continued on page 2

2011 CNYCC OFFICERS



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After being married for 44 years, I took a careful look at my wife one day and said, "Honey, 44 years ago we had a cheap apartment, a cheap car, slept on a sofa bed and watched a 10-inch black and white TV, but I got to sleep every night with a hot 25-year-old gal. Now I have a \$500,000 house, \$45,000 car, nice big bed and plasma screen TV, but I'm sleeping with a 65-year-old woman. It seems to me that you're not holding up your side of things."

My wife is a very reasonable woman. She told me to go out and find a hot 25-year-old gal, and she would make sure that I would once again be living in a cheap apartment, driving a cheap car, sleeping on a sofa bed and watching a 10-inch black and white TV.

SECRETARY'S REPORT

February 2, 2017

President Phil Domser called the meeting to order at 7:00.

Secretary's report- Motion made by Lew and seconded by Corina to dispense with the reading of the minutes. Motion approved.

Treasures report- Kevin states the balance for the checking account, Kevin also stated a deposit of \$25.00 was made and money was spent for flowers for Clara, and Cookies to Tina and Dottie Lee, then a motion to approve that amount was made by Lew and seconded by Pete. Motion approved.

Old Business-

Dave stated that Recall is going well as far as the plans. We do need everyone to continue to bring in items for the Bags.

We also need everyone to continue to work on getting Advertisements for the Booklet.

Lew stated that Don Goodney will be more than happy to run the judging for Recall.

Please bring any of the Donations that you have for Recall to next month's meeting.

Pete received an e-mail from a Rich Hawcroft looking for parts to be sent to the UK if anyone is interested.

Pete also received an e-mail from Dana Middle School which is starting a car club and they are inviting us to a car show May 6th, 2017 9-2 a.m. in Bath New York if anyone is interested in going Tim will post the information on the web-site.

June 1st, 2017 don't forget is the Cruise in Nights at Sweet Inspirations.

Rita has set up the Brunch for the group at the Orchard Valley Brunch March 5th, 2017 11:00 she will need a head count for the reservations so please contact her soon.

50/50 Drawing winner was Kevin in the amount of \$20.00.

We received a Thank you card from Tina for the Cookies that were sent to her from the club.

Motion to adjourn the meeting was made by Tim and seconded by Clara and the meeting was adjourned at 7:17.

Respectfully Submitted.

Pam O'Kussick

Secretary

Those attending the February meeting Dave Robinson & Marge, Pete & Pam O'Kussick, Corina Edwards, Lee Evans, Kevin & Gloria Fear, Lori Connors, Phil & Martha Domser.

TIM'S TECH TIME AND RAMBLIN'S

HELLO AGAIN from the little Corvair Shop in Memphis NY.

I am having a lot of "fun?" in the shop. Still acquiring parts and information for the Cord project. There is very little documentation to go with these cars , and modifications were made as they were built , so each one is Slightly different. The 2 most daunting projects ahead are the design of a good shifter , and replacing the melted wiring harness

One thing I have learned over the years of Corvair work is do not take ANYTHING for granted. When I finally extracted the powertrain from the Cord , and separated the transaxle from the motor , I was a happy man. It is NOTHING like pulling a Corvair car or truck of any year. The motor is tucked in a tight spot. Just to be sure , I removed the alternator mount etc and other things on top of the motor before dropping it out with my engine jack. I had to reverse the adapter on the jack to make it all work. Once I got the motor on the jack alone , I took valve covers off to do a pushrod tube O ring job. Remember , this is a @10,000 miles motor. I decided to take the heads off , because I was replacing all head nuts and disturbing head torque . Normally you would not be expecting any problems with the innards of the motor. Well 2 head gaskets were showing signs of leaking. So I cleaned everything up , and installed the heads with new Clark's copper gaskets. Things are going back together well. I have replaced the harmonic balancer , Clarks oil pan , blower bearing , O rings ,crank seals , and cleaned things as best as can be done without taking it all the way apart. One of the minor? things bothering me is whether the nice oil pan will fit where the E brake is attached to the frame. It will also be a challenge to clean up the N.O.S. wire harness that has dirt on it from storage , and figuring out where it all goes without any documentation available. I rebuilt the starter , which was "stressed" from over heating due to the really bad , dirty , carburetors. I rebuilt the alternator and all 4 carbs with the good , full kits from Clark's . I have a nice late (67 -9) transmission apart and cleaned up , and a correct differential completely cleaned up and ready to rebuilt. Like any of my projects , the real job is cleaning parts. Some of my methods that work well for me , are different. I enjoy the results of my methods. (wish I had time to do my own)

Now to make it all happen in a timely fashion. The suspension also needs work , along with the front drive axle boots . This thing looks like a Toronado up front with CV joints and torsion bars.

My shop is up to the brim with things , finished , and almost finished. Several things (and one car!) were supposed to be picked up before the weather made it too messy to do. So I am not able to shuffle things out of my way.

I am also really working hard on some Ham Radio upgrades I have dreamed of doing for a long time. I hope to attend classes for upgrading to the top level license this year , if I can do it. Mixing this up with Car shows , Ham radio shows , and The shop will be a real interesting thing to watch.. from a distance.

I hope we have another successful Recall to continue the legacy started by our founders . It is a fun time for all , including the hard workers putting it together. The date conflicts between Cars and Ham radio this year are worse than ever. By the next issue , we hope to have a lot of the upcoming car shows and cruise ins listed. We hope a lot of you are able to go to the events as a group.

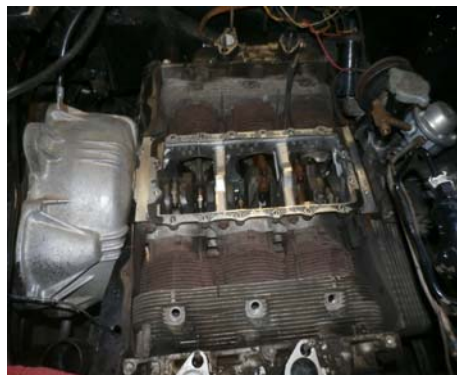
We also have some more nice ideas for group tours of interest to most of you coming along. So please support your club by attending , or even better , working with us .

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.

Tim Colson

DON'T FORGET TO VISIT <http://www.cnycorvair.com/CNYCorvair.php> Follow the progress in "The little Corvair shop in Memphis NY" . Jim is busy tweaking it often , so things get changed and added without warning. Thanks to Jim Smith , webmaster
THINK RECALL!

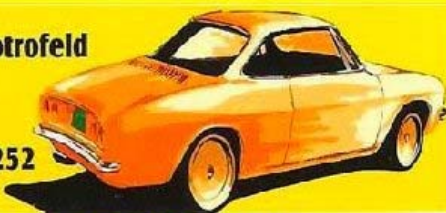


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PLUS MANY OTHERS.....THANKS TO ALL OF YOU!!

SOME CORD PICTURES FROM THE SHOP



I have to replace the burned wire harness also. This is the "N.O.S." one YIKES!!!



These wheels and tires came with the Cord. They are incorrect size and "dish" so now FOR SALE F.O.B. my shop. 215R60X14

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meeting once a month. We have tech sessions
every once in a while. We would like new
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at 315-492-9553. We hope to see you at the
next meeting.

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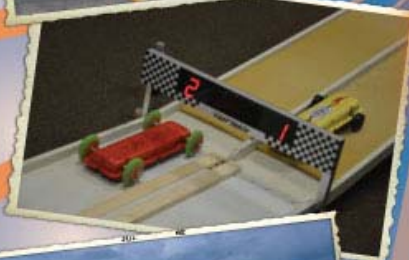
Corvair Recall

June 9th, 10th, and 11th 2017



Friday June 9th

Cruise-in
Valve Cover Races



Saturday June 10th

Concours and Car Display
Funkhanna Racing
Awards Banquet featuring Domicolo-Barlow Band



Sunday June 11th

Farewell Breakfast

Events Located Across from the Hilton
Garden Inn
6004 Fairlakes Rd, E. Syracuse, NY 13057

For more information contact
Dave at 315-656-9639
(kb2hba@twcny.rr.com or
Pam at 315-252-8105
(pokus4@msn.com)



PLAN NOW ON ATTENDING !!