



CORVAIR FAN



CENTRAL NEW YORK CORVAIR CLUB
JANUARY 2023



IN THIS ISSUE

Page 1– Prez Sez

Page 2 — MEETING NOTES

Page 3 - kitchen corner
club officers

Page 4– Tim’s Tech Time and
Ramblin’s

Page 5— pictures

Page 6 CLARK’s CORVAIR 50th

Page 7– membership blank. Please
also use it for renewals

THE PREZ SAYS



Greetings

ACTIVITIES

PLEASE NOTE

Meetings are on the first SUNDAY of the month.

Located at the OTB Phoenix Sports Restaurant..

. We have our own room to eat and have our meetings. Meetings start 2:00 —

please come earlier if you'd like to eat so we can start the meetings on time.

CNYCC MEETING NOTES

I really don't have anything since we haven't had January's meeting yet.

-After Holiday Party at RFH's Hideaway 1/7/23

-I will be doing another order for club jackets in February for anyone that is interested and/or didn't get one with the last order.





Ham and Cheddar Skillet Pie

1/2 cup buttermilk baking mix (or reduced fat Bisquick)

1/4 cup milk

6 eggs

1 cup smoked ham, fully cooked, cut up

1/4 cup green bell pepper, seeded and chopped

2 scallions, sliced

2 Tbs. unsalted butter

1 cup shredded cheddar cheese

Combine first 3 ingredients and salt and pepper to taste in a bowl and mix with a fork. Mixture will be lumpy. Stir in ham, green pepper and scallions. Melt butter in a heavy nonstick skillet over medium heat until melted and bubbly. Gradually pour ham mixture into skillet. Cover and cook 10-12 minutes over medium low heat, until almost set. Sprinkle with cheese. Cover and cook 3-5 minutes more, until cheese is melted.

This recipe serves 6 people

Per serving: calories 249, fat 8.4g, 62% calories from fat, cholesterol 231mg, protein 15.9g, carbohydrates 9.3g, fiber 0.7g, sugar 2.4g, sodium 605mg

Weight Watcher Points - 5 Points

Place butter, peanut butter and chocolate chips in medium microwave-safe bowl. Microwave on HIGH for 45 seconds; stir. Continue microwaving until butter and chocolate are melted (15 to 45 seconds). Stir until smooth.

Immediately pour chocolate mixture over cereal in bowl; stir until well coated. Spread mixture evenly into single layer on two waxed paper-lined baking sheets. Refrigerate 20 minutes to set. Break into bite-sized pieces; place half of mixture in each plastic food bag. Pour 1/2 cup powdered sugar into each bag; seal bags. Shake bags until mixture is well coated. Place 1/2 cup candies in each bag. Seal bags; gently shake bags to distribute candies. Store mixture in sealed bags or airtight container in refrigerator up to 4 weeks.

TIP: Add more powdered sugar after storage, if needed.

TIP: For longer storage, freeze in airtight container or resealable plastic freezer bags up to 2 months.

High Altitude: No adjustment needed.

Makes 10 cups



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2022 CNYCC OFFICERS



Greetings from "The Little Corvair Shop in Memphis NY". Some months I have a hard time getting inspired to get this column together. Then I get rolling and run out of space! Sorry I am slow at it, but I am very busy here wondering when I can "retire"

Most of my time now is with medical stuff. I will be glad when they find the problems. Right now, I am not able to do much in the shop. I am working towards selling the 64 A/C coupe unfinished. I did buy the pearl White 62 Lakewood back (for better or worse). It has suffered a lot since it left here. Sun damed the front seats, steering wheel, and the rear carpet. The horrendous knock is something to do with the drive plate, but not loose bolts from the plate to the converter, it has to be the crank bolts or a cracked plate. SO I am slowly taking it out. I may replace the motor because of other things I have seen and heard about. I want it right so I can drive it and enjoy it. The body has more rust damage, plus it took a bath in salt getting trailed here from Alabama. I am glad Phil and Megan were up to picking it up for me. It is going slow because of my body falling apart, but I work on it @3 hours at a time. I am a lot weaker than I used to be so even getting up off the creeper is hard now. I am building another nice FC motor using 20 over pistons and a special cam from Ken Hand. I hope to have it ready to drive for next season.

A lot of my time is now tied up by medical situations weekly or more now. I have had a very unpleasant year here. I do have close friends taking care of a lot of things that I can no longer do. I am very thankful for them putting up with me. I still think about the days when Ron was around a lot. That's it for now From Tim in Memphis (NY).

http://cnycorvair.com/Little_Corvair_Shop.php

(Thanks to webmaster Jim Smith)

Have a Merry Christmas all.



**OLD AGE COMES AT A
BAD TIME!
WHEN YOU FINALLY
KNOW EVERYTHING,
YOU START TO FORGET
EVERYTHING YOU KNOW.**

SOME PHOTOS



This is the 64 Coupe from Texas. It needs paint and a few other items done. It is filled with new parts and a sunguard cover. IF interested, please contact me. It should go to somebody the knows and understands Corvairs. The car has just about no rust. It is a factory A/C car. The motor is one of my .060 full fin motors with upgraded cam, best electronic ignition, all redone. The transaxle is all rebuilt, powerglide and differential. Dual exhaust with 149HP manifolds. HANDS wheels come with it. It has a spare windshield and gasket. There is wiper damage but not that bad. We drove it a few thousand miles after I did all brakes and all tubing including hoses. The new dual master cylinder is waiting to be installed. Main thing is paint. It has been sitting since 2015, so gas is old. I have been running it regularly. I will explain what needs to be done. I cant give it away, but will discuss price if you are really serious.

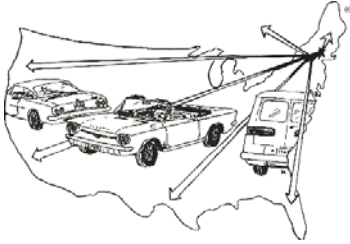


PAGE 2

OUR 50TH ANNIV - 2023

Thanks to the support of 1,000's of Corvair owners over the last 50 years we continue to grow and reproduce more parts every year. Have a great year and enjoy our monthly sales and specials all year-Joan & Cal Clark

SPECIAL SALES EVERY MONTH- each month we'll send an email (if you have signed up) and list in a sale section on our Home page www.corvair.com



FREE 50th MEMENTO gifts with your first order in 2023

LIST YOUR CORVAIR FOR SALE- NO CHARGE- sell your Corvair or a spare

you just don't have time for! For all of 2023 we will list it on our website at **NO CHARGE-** check website (Corvairs For Sale)

CLARK CAR SHOW & PARTS SALES- See our 2023 supplement or website for more details. We expect around 130 cars, and will offer tours of our buildings including the Upholstery Dept. Slide show by Cal. Parts on sale! **SEPT 16, 2023 - rain or shine**

2023 SUPPLEMENT- On our website or as a hard copy -many new repros & updates.

INTERNATIONAL CORSA CONVENTION -Wisconsin- We will be there Tues, Wed & Thurs with lots of recent repros on display. Stop by and say hello. Convention dates June 19 - June 24

CATALOG- over 450 pages, free with an order, \$8 postpaid in USA

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C.N.Y.C.C. MEMBERSHIP



NAME: _____

STREET ADDRESS: _____

CITY: _____ STATE: _____ ZIP: _____

TELEPHONE: _____ E-MAIL: _____



ARE YOU A MEMBER OF CORSA? _____
PLEASE JOIN NOW! Ask us for details
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:

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Gloria Fear
P.O. Box 616
Jamesville, NY 13078



JOIN US
Corvairst Fans come join the Central New York
Corvairst 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.