

Palmetto Pipes



PCA Palmetto Region
www.pcapalmetto.org

October 2009

PORSCHE DRAGON SLAYERS: 944

By: "The Bullet" (Jackie Dasen's 944)

Okay I think I can tell this one. It's Friday morning and we're about to take off on my first trip to the Tail of the Dragon and all I can think about is screaming through the turns. My 928 buddy told me the trip up is just as much fun. Hate to admit this but with my 4-cyl engine, if they keep loading all this "stuff" into me I'll be hollering for a tow truck to pull me up the mountainside. Hey, any Cayenne's going in case I need some help?

Hey that's enough stuff. Okay, okay so you want to eat tonight but do you have to weigh me down so much. This really isn't fair. Oh well I did get a new pair of shoes (tires) yesterday. Can't wait to check them out and probably a good thing since it looks as if we might get rain. Yuck, yuck, yuck. I hate rain. All my owners washing and detailing and I might end up looking like a road rat. Great, we're leaving now. No more stuff to weigh me down. Guess I can check this weight thing out at the Wal-Mart turn when I meet up with my 968 buddy.

We're rolling up the interstate now to meet up with my other buddies and I'm hoping the gray clouds above will go away. Hey, what's that humming sound? Am I being followed by a bunch of bees? I'm going to be real mad if I am because that means my owner didn't get all that Jiff peanut butter off my window trim that Austin recommended. Can you see me, a Porsche, with a trail of bees following me? I don't think so. Oh, hey I know. It's those darn little spiky thing on my new shoes. Hope they go away because they are really, really irritating.

More interstate driving? How much more? I want to get to the turns. Maybe I'll get lucky and I can flip this extra stuff out on one? Probably not though, they've got it pretty securely packed in there. Okay finally here come the turns. This is too much stress with all this human food stuff though. Uh oh, this isn't good I don't think I'm supposed to be on the other side of the road, ESPECIALLY going around a blind turn. Made it through okay. Now I know this stuff has got to go. We aren't taking it with us tomorrow are we? No. Good. Boy will I need my rest tonight. Maybe I can get me some upgraded chip or something so the next time this human stuff doesn't hold me down so much.

Saturday morning and I'm ready to go. Don't like those gray clouds up there though. Will pray to the Porsche God to keep the rain at bay. We're getting ready to roll and I'm taking up the back end. My owner's never driven this before. Been a passenger but never a driver. This ought to be fun. Okay here we go. We got them all out and we're heading for the Dragon. Look out Dragon here we come. Fifteen Porsche's and a 'Vette.

Hey why are you guys pulling into that motorcycle place? Uh oh they're circling in behind me. My owner is probably freaking. They're not supposed to be back there. Oh well too late now. No, we're not pulling over and letting them go. We can do this. I'm a Porsche have some faith in me. Beside I've got all new front and back suspension, plus those darn little spiky things are gone from my tires. Let's wipe out the last of them. O-s-it that's a h-ll of a left turn, no right turn, no left, no right. Am I on a ping-pong table? Another left, no right, no left, right, left. Feel like I'm in the military. Left, right, left. Left, right, left.

Don't look back owner. That Porsche back there is my 911 friend and yes he's on our butt. Just drive baby. I'll take care of you. Sh-t that was a sharp one. How many of these are there? 318? Darn that's a lot of left and rights. Cop cars! Cop cars coming up the hill. Watch out Jackie, the drop off is on my side. I said THE DROP OFF IS ON MY SIDE. Don't like that. We're slowing down. Hey those are nice bushes, wait those are the tops of the trees! Aren't they supposed to be above us? Don't want to be a tree ornament.

I see the others up there. Take foot off accelerate owner. Loosen your grip on my steering wheel. You made it. Hey did you put that driving CD in that you spent 3 hours on? Never heard any of it. Okay we're stopped now. Owner needs to eat. That was....was... Exhilarating. Can I go again? Let Ken drive me this time. Oh we're not done, yippy yeah. More driving yes, yes, double and triple yes. This is what we're designed for. I think we might have a fight back home as to who goes next year. 928 or me? 944 or 928? You've got to take me, please take me. I want to come back. I've got to come back. Maybe, we'll both go! Okay we're off again, now for some high speed driving and more turns. Love the turns. Love the turns. This is paradise on concrete. My life as a Porsche has just got soooo much better because of this trip.



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Palmetto Pipes

The Prez's Message,

As usual, fall arrived this last month right on schedule and September was another great month for PCA Palmetto. We had a nice meeting at Bushidos, some of our gang even ordered "Dragon Rolls". Sorry I couldn't make it, but with my fever, sore throat, runny nose and other symptoms, I didn't want to share it with our folks.

Our Tail of the Dragon trip was another great success. However, do any of you remember back in March when I told y'all about my planning a drive to Georgia in my 24 yr old cabriolet. As you might remember I basically said taking an old convertible on a road trip is pretty much a rain magnet. Even better than a native American Rain dance. Well, it did help ease the drought in the southeast. And with "the tail of the dragon" we did it again. This time we took an array of convertibles to the Tail and look what happened. No more drought, but sorry about the flooding. Even though it solved the drought the weather really did cooperate for us. We were blessed on our drive, we had pretty much a dry day of driving and a good soaking car wash on the home stretch as we headed back to the hotel.

Actually, we started in a drizzle Friday morning had a break with blue and grey skies with little or no rain till we got close to Fontana Lake and check in. Saturday we prepared for a wet day but again had clear mountain air till our late day top of the mountain break. The roads were in great condition and a joy to drive in a line of Porsches plus one Vette. I was worried my navigator might not handle the curves, tight corners, close rock cliffs, side drop offs, and river side edges, so after our first stop, half way thru the "tail", at the 5 mile mark, I duct taped my navigator to the seat, then taped her to the arm rest, taped her arm down, then taped over her mouth and then finally put tape over her eyes. More great uses for duct tape. NOT REALLY, she really was a great passenger and navigator. But the curves corners and scenery did demand our close attention and driving skills. We had no negative encounters to report. Only great fun, food and friends. Our navigators deserve a big thank you and real appreciation. They didn't have the advantage of holding on to the wheel, pedals or shifters. I know I wouldn't be a very good rider. The roads were fun, the views (when we stopped) were spectacular, and we got a preview of the colorful trees starting to change.

Thanks to all our organizers and participants.

Ben

"it's not just the cars, it's the people..."



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SATURDAY OCTOBER 24 AND SUNDAY OCTOBER 25

This event is open to all cars. The only three requirements are: (1) drivers must be 18 to enter and (2) your vehicle has to be safety checked by a mechanic within two weeks of the event and (3) must wear a helmet.

Whether you are interested in trying this type of event for the first time or an avid "track junkie", we feel we have something for all skill levels. If you have never tried DE but might want a taste of it, we offer a "Taste of the Track" which gives you as many rides as possible with an instructor both days for \$25. If you want to try DE but don't want to take on the expense of a helmet in case you might not like it, we have 16 helmets made available from Porsche of Hilton Head. You can use the helmet for the weekend free of charge (first come first serve basis).

Visit our web site at cerpca.net for even more information including hotel reservations.... and don't forget the Friday night piazza party at the hotel and Saturday night pig roast at the track.

Sign up for the Driver's Education (DE) at clubregistration.net.

If you have any questions please call either of us and we'll hope to see you there.

Roger Janson
DE Chairman

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David Grandt
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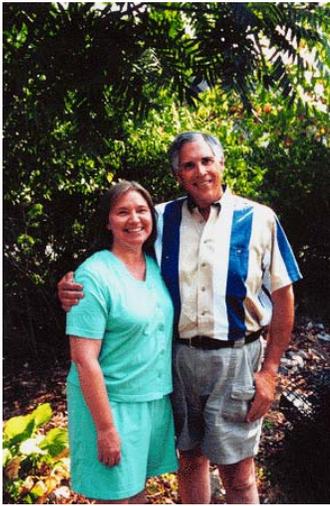
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This was a story I felt should be shared with our Palmetto Region members. The September 11, 2001 tragedy had an impact on all of us in some manner.



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Dear Friends:



It is Friday, September 11th, 2009. It is very rainy and cool and a big difference from that sunny day in 2001 where we lost two of our best friends on Flight 93.

Joe DeLuca is still one of my best friends. I met him around 1978, got him to join the SCCA and was his driving instructor. We met everyday for lunch. Joe worked down the road from my gas station. We played racquetball with our other good friends Bob Matus and Larry DuLude who are both SCCA members.

It was Labor Day weekend of 2001 and I was working at my store at Lime Rock. Joe came into the store to borrow some money since he forgot his wallet and I lent him \$100. The following Friday the 7th Joe came to visit me at my warehouse in NJ to return the money. His girlfriend was Linda Gromlund who was also a long-time SCCA flagger and worked for BMW of NA. Joe said that the following Tuesday that both he and Linda were off to San Francisco where Linda had some business and then they both were going to spend time in the wine country. I wished Joe well and this was the last time I ever saw him.

The following Tuesday was 9/11 when our country witnessed its largest loss. I am sure we all have vivid memories of where we were that day. I never thought about Joe that day. The following day my friend Bob Matus called to let me know that Joe and Linda were on Flight 93. My heart stopped and there has never been a day since that I never stopped thinking about Joe and Linda. Many of you may not know is Joe also created the Driving Impressions logo. I look at the logo every day and think of Joe, his smile, his wit and the friendship we shared. Joe never said an unkind word about anyone nor did he ever say a bad word. This was not Joe. What Joe was simply the best person you can ever meet on the face of the earth. He was kind and gentle. When you shook his hand you could barely get your hand around his. He and Linda live in my heart every single day.

Friends...I ask that you remember Joe and Linda and how lucky we are to have heroes like them which allow us the freedoms we so much enjoy. I still hold onto the money that Joe gave me because it was his money and because I know that as long as I have his money I will always be rich in memories.

We love you Joe and Linda. Sincerely, Bob Zecca

Porsche News

Developed by racing engineers. With race track technology and the ambition of bringing the tried-and-tested to perfection. This is what the new 911 GT3 RS stands for. In the new Panamera, no fewer than five technical innovations are also making their world debut. Seize the opportunity and admire them at your Porsche dealership.

Wishing you enjoyable reading,





2009 MYRTLE BEACH OKTOBERFEST RALLY WEEKEND

Saturday-Sunday, October 17th & 18th, 2009
Headquarters at the Hilton Myrtle Beach Resort,
10000 Beach Club Drive Myrtle Beach, SC

Please join us for the second annual Myrtle Beach Oktoberfest Rally Weekend on October 17th & 18th! Our headquarters for this event will once again be the beautiful oceanfront Hilton Myrtle Beach Resort located in the Kingston Plantation area of Myrtle Beach. As indicated on the enclosed registration form, we have reserved a block of rooms at a special rate of \$74. We are limited to a total of 50 people for the weekend and expect reservations to go quickly.

Weekend Overview: The main daytime event on Saturday is the **Gimmick Rally**. For those of you not familiar with that term, a Gimmick Rally is intended to be a low key, fun event suitable for anyone regardless of previous rally experience. The event is not timed and does not involve the use of stop watches. A trophy will be awarded to our rally winners during dinner that evening.

In keeping with the time of the year and our shared love of German cars, on Saturday night we will all be bused from the hotel to a local German restaurant called Horst Gasthaus **for an Oktoberfest and Rally Awards Dinner**. The Horst is a great spot with authentic German food, a casual atmosphere and live German music. The restaurant owner is setting up a separate area for our group and is even providing us with our own huge keg of special Oktoberfest beer that will be served at no additional charge to you.

After "sleeping in" a bit on Sunday, we will check out of the Hilton for a short drive over to a fun local restaurant called Longbeard's for **Sunday Brunch on the Deck**. Longbeard's is a unique place with a definite "southern" look and feel. The private outdoor deck overlooks their own, stocked fishing pond and has been the site of some great parties in recent years. They also have a large, well paved parking lot that will be great for showing off our prized Porsches! The folks at Longbeard's have a special buffet spread planned for us including a "make it yourself" Bloody Mary bar (all included!). After brunch we'll say our goodbyes and head for home.

REGISTRATION accepted thru www.pcapalmetto.org or call Rocky at (843) 450-8884 by Oct 10.



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Boxster Oil Change

By Bob Tindel
bob@pelicanparts.com

Changing the oil on the Boxster is somewhat easier than on other Porsches. There is no separate oil tank to drain, and there is only one filter, which is easy to access. Also, the filter is located so it doesn't spill oil on other parts of the car when it is removed. The recommended oil change interval is 15,000 miles, but I prefer to change the oil and filter at 5,000-mile intervals.

The first thing to do for this project is to get together the necessary parts and tools. You will need a genuine Porsche OEM filter, which comes with a rubber O-ring seal. You will also need an 8mm allen wrench, and the correct size oil filter wrench. I used a plastic wrench that fits several different sizes of filters, one of which happened to be correct for the Boxster. The oil filter for the Boxster unscrews just like the filters on the 911s, but the similarity ends there. The Boxster filter is a plastic housing with a replaceable paper cartridge. This plastic housing is meant to be reused indefinitely, so don't use pliers or any other tools for removal that might pierce or crack the housing.

To begin, jack up the car, and use safety stands. Make sure it is secure, because you will be working underneath. For the correct way to jack up your Boxster, see http://www.pelicanparts.com/techarticles/box_jacking/box_jacking.htm. For this procedure, it is necessary to jack up only the left side of the car.

Put a large drain pan under the car to catch the oil. My favorite one holds 16 quarts, and it doubles as a storage tank to hold the used oil until you take it for disposal. I also use a drip tray under the drain pan to catch any oil spills. Remove the oil drain plug, keeping mind that the oil comes out quite fast. Be especially careful if the oil is hot.

Remove the oil filter by turning it with the filter wrench. The filter housing will come off, leaving the paper cartridge hanging from the filter base on the engine. Remove and discard the filter cartridge. Replace the rubber O-ring on the filter housing, and oil it lightly. Working under the car, replace the filter cartridge by pushing it onto the extended portion in the center of the oil filter base. It fits correctly either way—there is no top or bottom. Screw the oil filter housing onto the engine by hand. You can feel when the rubber O-ring begins to seat, and when the filter housing bottoms onto the filter base. Tighten the filter housing to 25 Nm (18 Ft/Lbs). Replace the crush washer on the drain plug. Reinstall the drain plug and tighten it to 48 Nm (35 Ft/Lbs).

Lower the car. Refill the engine with nine quarts of oil, making sure to put the oil in the correct filler—it has a yellow cap, marked oil. The Boxster has a small funnel built in to the oil filler, but I like to use a large one to reduce any chance of spills. For the climate where I live (Southern California), I use Mobil 1, 15w-50. Check the oil level with the dipstick, and then verify it by turning the ignition switch to the "run" position and reading the oil level gauge. Start the engine and check for oil leaks. Take your Boxster for a spin and enjoy the fact that you just saved about \$100! This article was found at http://www.pelicanparts.com/techarticles/box_oil_change/box_oil_change.htm



IN HOME OKTOBERFEST

Are you planning your own Oktober Fest dinner this year? If so here's a meal you might want to try. Here are some ideas from start to finish.

Lets start with an appetizer or salad: Rotkohlsalat mit Wallnussen (Red cabbage salad with walnuts). For the main course: Gesottener Tafelspitz mit Meerrettichsauce (Simmered beef topside with horseradish). For some bread make your own loaf of Zwiebelbrot (Onion Bread). And for desert try making Kasekuchen mit Rosinen (German cheesecake with raisins). Of course you will have to pick up a nice imported German wine of your taste. So get to it. Turn a Saturday or Sunday dinner this month into a family Oktoberfest. Here are the recipes;

Appetizer Ingredients: Serves 4

1 ¼ lb red cabbage	2 tbsp red wine vinegar	1 tsp sunflower oil	tsp apple sauce
1 tsp cranberry jam	salt & ground white pepper	sugar	
3 oz shelled walnuts			

Directions:

Trim the red cabbage and slice it finely. Put in a bowl, season with salt, pepper and sugar, and pour over the vinegar and sunflower oil. Toss the salad thoroughly, using your hands, then place in the refrigerator and chill for at least 3 hours to allow the cabbage to absorb the dressing.

Just before serving, heat a frying pan over medium heat and toast the walnuts gently, stirring, for 3-4 minutes, until lightly browned and fragrant.

Mix the applesauce and the cranberry jam, and stir into the cabbage salad. Taste the cabbage and add extra salt, vinegar or sugar as necessary. Turn into a salad bowl and scatter with the toasted walnuts.



Main Meal Ingredients: Serves 4

2 ¼ lb beef topside	2 onions/halved	2 tbsp butter
3 bay leaves	4 allspice berries	salt
5 black peppercorns	juice of 1 lemon	1 parsnip/sliced
a few parsley stalks	beef stock cube (optional)	4 med carrots/sliced
7 oz rutabaga/peeled/sliced	2 tbsp chopped parsley	2-3 sticks celery/sliced
1 large potato/peeled/sliced	2 med carrots/roughly chopped	3 tbsp creamed horseradish
scant 1 cup single cream (light)	3 ½ oz celeriac/roughly chopped	2 tbsp all-purpose flour
½ leek/trimmed/cleaned/roughly chopped		

Directions:

Put the beef in a pan with cold water to cover, bring to the boil and skim off any scum. Reduce the heat and leave the meat to simmer for about 34 minutes. Add the chopped vegetables, spices and parsley stalks to the pan and continue to cook for about 90 minutes, until the beef is tender. Lift out the beef and keep it warm. Season the stock with salt to taste and reserve.

Put the sliced vegetables in a pan with 4 cups of the beef stock, bring to a boil, lower the heat and simmer until the vegetables are tender. Season with salt and, if the stock is not rich enough, add part or all of a beef stock cube.

Melt the butter in a pan over medium heat and stir in the flour. Gradually add 2 cups the beef stock, stirring. Bring it to a boil and add the creamed horseradish, lemon juice and cream.

Stir the chopped parsley into the vegetables and stock, and spoon on to serving plates.

Slice the beef and arrange it on top. Serve the sauce separately.



Bread Ingredients:

1 large loaf	3 tbsp oil for frying	2 onions, finely chopped
1 tsp sugar	1 ¾ strong white bread flour	1 ½ oz fresh yeast
flour, to dust	salt & ground white pepper	

Directions:

Heat the oil in a frying pan over medium heat and fry the onions for 3 minutes until transparent, then remove the pan from the heat and leave to cool.

Mix the flour with the sugar. Dissolve the yeast in generous 2 cups lukewarm water and stir into the flour. Knead the dough for 5 minutes, then cover it and let it rest in a warm place for 20 minutes. Line a baking sheet with baking parchment and preheat the oven to 400 degrees F.

Knead the onion with its oil, salt and pepper into the dough. Form a round loaf and put it on the baking sheet. Let it rest for 20-30 minutes until the dough has doubled in size, then put it in the oven and bake forcontinued next page

...continued from previous page..... about 1 hour. Leave the loaf to cool before cutting it. **COOKS TIP:** When you are ready to bake the bread, fill a metal container with water and place it in the oven with the bread. The steam this produces gives the bread a better crust.

Desert Ingredients:

12 slices

For the Base:

- ½ cup butter (generous)
- pinch salt
- 1 2/ tsp vanilla extract or 2 packs vanilla sugar
- 1/3 cup superfine sugar
- 2 ¼ cup all-purpose flour

For the Filling:

- ¾ cup raisins
- ½ cup butter/softened
- 2 tsp vanilla extract or 2 packs vanilla sugar
- pinch of salt
- generous 1 cup sour cream
- 1 tbsp all-purpose flour
- 5 tsp almond liqueur
- 3 eggs/separated
- 1 ¼ lb farmer’s cheese
- grated rind of 1 lemon
- confectioner’s sugar for dusting



Directions: Preheat oven to 375 degrees F. Soak the raisins in the liqueur for 30 minutes. Butter a spring form cake. To make the base of the cake, cream the butter with the sugar, vanilla extract or sugar and salt. Add the flour and rub it in with the fingers to make a stiff dough. Cover the bowl with plastic wrap and put it in the refrigerator. To make the filling, cream the butter with the sugar and vanilla extract or sugar then add the egg yolks and salt and beat until creamy. Fold in the farmer’s cheese, sour cream, lemon rind, soaked raisins and flour. Beat the egg whites until stiff and forming peaks, then fold them gently into the mixture. Roll out the dough for the cake base and press it into the prepared pan. It should be not thicker than ½ inches and should cover the base evenly. Pour the filling over the base and bake the cake for about 1 hour. If the top starts to brown too much, protect it with a piece of baking parchment. When the cake is cooked, leave it to cool in the pan. Serve when cool, dust with icing sugar. All recipes came from “The Food & Cooking of Germany” written by Mirko Trenkner. Enjoy your home cooked authentic German food. Happy feasting.



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Members Corner

New Members :

Donald Curtis ----- 2000 996
Roger Knobe ----- 1982 924

Transfer Members:

Andrew Stallworth ----- 1993 RS

A warm Low country welcome to everyone. We

Porsche Trivia Fun

October Question:

What region of Germany does the Riesling Grape come from?

September Question:

What is the name of the first curve in "Tail of the Dragon" when leaving from Deals Gap?

September Trivia Answer:
 Crud Corner

www.pcapalmetto.org

Your site for current events and photos...

Saturday Breakfast

Join the gang for Saturday breakfast -held at the Sunflower Café on Hwy. 61 @ 8:00 (every Saturday). Come and Join us.....
 (Good to see new member Roger and his family at breakfast this past week)



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Austin's Monthly Detailing Tip **TIRE DRESSING**

A big no-no when dressing tires...NEVER use a silicone based tire "shine". These products are greasy, slimy, and sling off your tires and get all over your wheels and paint. Only use water based tire products. Also never use a spray on type shine, they are sure to be silicone based. Remember silicone is bad for rubber. It makes the rubber crack and fade. Always apply the tire dressing with a closed cell sponge.

Austin's recommended products are Griott's Garage Vinyl and Rubber Dressing. It's has an incredible concourse satin finish. There are several other excellent tire products out there just make sure they are WATER based. It might seem a simple tip but if you've put a lot of money into your wheels you'll only want the best for them.

As always Austin is available for all of your car detailing needs and he'll come to you. You can contact him (Austin Patton) at ampbmw@gmail.com.



Does your portfolio perform as well as your Porsche?

If not, you may need a tune-up. When the markets turn as volatile and confusing as they have over the past year, even the most patient investors may come to question the wisdom of the investment plan that they've been following. Please contact us for a second opinion.



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Upcoming Events

October

- 13th Monthly Meeting-Queen Anne's Revenge, Daniel Is.
- 17th Euro Auto Fest , Spartanburg, SC
- 17-18th FL Citrus Region DE @ Roebing
- 17-18th Oktoberfest Rally Weekend, N Myrtle Beach**
- 24-25th Coastal Empire DE @ Roebing
- 29th-Nov 1 Hilton Head Concours/Races

November

- 7th Porsches and Puppies, details TBA
- 10th Monthly Meeting-TBA
- 14th SCCA Autocross, Florence, SC
- 15th Myrtle Beach Drive to Lake City Schoolhouse BBQ



Palmetto Pipes

Jackie Dasen, Newsletter Editor
215 Oak Circle
Walterboro, SC 29488

Elections are coming up in December. If you would like to help or be considered for office, please contact any of the current officers for details. THANKS FOR YOUR SUPPORT!