

- Wolf Mountain Trip*
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**The Monthly Newsletter of the PCA Palmetto Region**

# Palmetto Pipes

[www.pcapalmetto.org](http://www.pcapalmetto.org)



## **HELEN, GA and WOLF MOUNTAIN VINEYARDS TRIP**

(By: Jackie Dasen)

This year's mountain trip took us to the beautiful mountains in Georgia to the Bavaria styled town of Helen. We departed from Orangeburg with 8 cars and picked up 2 more just before Greenville, our Myrtle Beach friends. Our lunch stop was in Seneca, SC at the International Deli and I for one thoroughly enjoyed my sandwich. The deli opened up their banquet room for us. From there we drove on into Helen, GA, about an hour and half away. We arrived with enough time for folks to relax at the hotel or explore the town. Our friends from Florida Crown Region meet up with us at the hotel as well as another car from Charleston, Pete DeJong and Janice in his 928 twin turbo.

Todd and Jill Marshall along with Ken and myself took the afternoon to walk down to the village where we were entertained by the many "tubers" were enjoying the river that flows through the town. Todd even dipped his toes in to check out the water temperature. Todd and Jill stayed in town while Ken and I walked along the river and found the "back" road back to the hotel.

For Friday dinner we headed to the Nacoochee Pizzeria and Tavern only to find out that the facility could not accommodate our group. We knew they didn't take RSVP's and that was fine but I had been assured that they could accommodate our group size (24). But luck was with us a new restaurant, opened for only 2 weeks, The Nacoochee Grill was right next door. They were more than happy to accommodate us. We didn't all get to sit together, but that was fine. The wait staff was great. The food was awesome. The owner of the establishment went above and beyond taking care of us. And of course new friendships were made and old ones strengthened.

Returning to the hotel after dinner a group of us headed to the "Chocolate Factory" for a little indulgence before heading back to the hotel. Our president, Jennifer headed a small group to play miniature golf. Ken, myself, Pamela and Mel Ward from Florida Crown headed in the town to enjoy a few drinks at the Troll Tavern and enjoy an evening view of the river. Pete and Janice joined us and of course there was a

lot of 928 talk.

Saturday morning we saddled up 11 Porsches and headed out to the Wolf Mountain vineyards in Dahlonega, GA. This winery is owned and operated by a PCA club member. After a short detour we found our way to the scenic highway I had chosen for the drive to the vineyard. The road was awesome. I think we passed three cars on the entire 16 miles of it. We did see 4 turkeys; they were patiently waiting along the side of the road for us. Our next critter unfortunately was a rabid raccoon. We were graced with a red tail hawk making a sweep over my newly named 944, "The Rabbit". It would gain another name before we reached the winery.

As well pulled off into a parking area to await the rest of our group, cut off by a camper, Jennifer had the pleasure of finding out that "The Rabbit" tends to spit. Roger Knobe



knows about this tendency too. ...continued next page...

## HELEN, GA and WOLF MOUNTAIN VINEYARDS TRIP continued

Needless to say Jennifer was so tickled at the ball of fire that exploded out of the tailpipe of "The Rabbit" that she was laughing so hard she couldn't drive. She attempted to relay such to us via the radio but it was nothing but garble. Joe had to come on and clarify. I think she giggled the remainder of the way to the winery.

Arriving at the winery we were absolutely astonished at the beauty of the buildings and the landscape. The view was unbelievable. After we moved our Porsches to the lot they had designated for us we were privileged with a private tour of owner, Karl Boegner. His garages were spectacular, one for his Porsche's, one for his BMW's and one for his Mercedes. Karl was the most gracious host and his vineyard is worth a visit. After viewing the car collections we made our way up to the tasting room, sampling Karl's many wines. The balcony outside the tasting room offered the most breathtaking and spectacular views. One could sit there every day sipping on a glass of wine. We then headed up to the café where we enjoyed a wonderful lunch. Sharon Barnett and I shared a margarita pizza that had pesto on it, it was heavenly. After lunch everyone made their wine purchases and it was back to the Porsches.

A small group headed out to do a "spirited" ride back to the hotel and to do a little area exploring. Ken and I led the rest of the group back the way we had come on a leisurely return ride. It was quite spirited going to the winery. We actually saw some things he hadn't on the initial trip, imagine that. We made a few stops at a few scenic areas, enjoyed the views and made some heads turn as other drivers passed the 8 Porsches of various colors, ages and styles, including a Cayman, 944, 928 twin turbo, two 968 cabs, a Boxster and a white Targa. Returning to Helen we found "traffic", ugh. Fortunately since Ken and I had walked the river the day before we knew there was a road that would cut back behind the town and take us to the hotel. It was a savior. Having no A/C, or having the top down on your cab and sitting in traffic is not a lot of fun. The remainder of the afternoon was free to

what folks wanted.

Saturday evening's dinner was at the German owned and operated restaurant, Bodesnee. The food was great. The service was great. And of course spending it with great peo-



ple was the best part of the evening.

I definitely see another trip to Helen in the future. I discovered there is gem mining in the area as well as a scenic railroad train ride that takes you through the Blue Ridge Mountains. There are also several good driving roads that our Porsche's would enjoy. Of course a return visit to Wolf Mountain Vineyards might be in order too, if just to enjoy the view from the balcony at the tasting room and café. I've taken it to one PCA DE event at Roebing Road which was amazing by the way.

### Palmetto Region PCA Anniversary Party by Jennifer Mills

One thing I've learned in this role is that our PCA chapter was actually formed during the month of May, but it seems we've recently been having a celebration in the summer. The 2013 Anniversary Party will be at the Porter's home on Kiawah on Saturday, July 13 from 1-5 pm, rain or shine. We'll be serving BBQ for \$5 per person. We'll have some soft drinks, if you want something else, BYOB. Unfortunately, a conflict has come up so our Zone 3 rep, Jim Cambron, is unable to join us. Please wear your Hawaiian shirt to get in the beach mood. Also, remember the saying that it's not just the cars, but the people and caravan to help the parking situation if you can. If you want to contribute to the remainder of the year's calendar, the Board will be having a planning meeting before the party starts. You are welcome to attend the Board meeting, but if you do show up, you may be asked to coordinate an event! Or contact any board member before the meeting if you have ideas for the rest of the year. Bring your bathing suit if the pool or beach interests you. Please RSVP online or to Jennifer or Josh so we have a good headcount for food and car passes at the gate. Hope to see you on Kiawah!



# **GERMAN RECIPE**

## **SCHWABISCHE KARTOFFELSALAT**

*(Potato Salad from Swabia)*

*(By: Jennifer McGavin, About.com-German Foods)*

A Southern German recipe for potato salad which uses broth, vinegar, onions and mustard for flavoring and is often served lukewarm. Tastes even better the next day, but don't forget to refrigerate.

Prep Time: 20 mins. Cook Time: 30 mins. Total Time: 50 mins. Serves 4

### **Ingredients:**

4 medium potatoes (about 2 lbs.) scrubbed	2 T. cooking oil
1 c. broth (beef, vegetable or chicken)	1 tsp. sugar
3 T. cider vinegar (or white vinegar)	1 T. prepared mustard
½ c. chopped onion	¼ tsp. freshly ground pepper
Chives for garnish (optional)	



### **Preparation:**

Place whole potatoes in a pan, add cold water to almost cover, bring to a boil and cook until done, about 20-30 minutes. Drain, rinse with cold water and peel while they are still warm. Use a mandolin to slice thinly or slice with a knife 1/8 inch thick. Place in a bowl. Pour the broth over the warm potatoes and mix gently. Let sit 5 minutes.

In a second bowl, whisk together the vinegar, oil, sugar, mustard, finely chopped onion and pepper to make a vinaigrette. Pour over the potatoes and mix gently. Potatoes will crumble a bit, but that is expected.

Allow the potatoes to marinate for 20 minutes before serving. Serve lukewarm or room temperature. Refrigerate leftovers.

### **TIPS:**

Waxy potatoes hold their shape better, but starchy potatoes soak up more broth and flavor. I make the salad using Yukon Gold potatoes, which is in-between waxy and starchy.

The potatoes will fall apart a little when you stir and this is OK. The starch will help thicken the vinaigrette. To keep the potatoes more intact, stir only briefly and watch the cooking time. Remove the potatoes the moment they are done (you can pierce them easily to the core, but there is slight resistance). If they are splitting or crumbling already when you drain them, you may want to use them for mashed potatoes instead.

Chives are traditional for this salad, but they can be hard to come by in the winter. Feel free to leave them out.

## **Helen, Georgia Trip from an Attendee Perspective**

**By Jennifer Mills**

A special thanks to Jackie Dasen for planning this year's non-Tail mountain trip! I certainly enjoyed the meals and the winery visit. The scenery was spectacular, but I am just jealous of Karl... I mean who wouldn't like the task of exercising 8 great cars on a weekly basis! Anyway, the funny story beyond Joe and I seeing the couple with their dog in an inner tube go over the rapids was on Saturday morning's drive. The road was wonderful – a scenic byway through the Cohutta National Forest – not quite as sweeping as Cherohala Skyway and not much traffic. The most dangerous thing on

the byway was the turkey that Ken almost hit in a corner. Once we were heading back south towards Dongola, the road was more curvy with passing lanes depending on if we were climbing or going downhill. Ken and Jackie were in front of us in the 944. Trying not to use the breaks too much, Ken downshifted into 2<sup>nd</sup>. And would you know, that dang car shot fire at us! Joe is on the walkie-talkie talking about a “man-down” and I am laughing hysterically. That is all good and fine except, I'm trying to drive a nice pace on these curvy roads with the giggles. Oh my. We also took a detour on Saturday afternoon with a nice ride over to Anna Ruby Falls. More great roads and beautiful nature. On Sunday morning, Joe and I decided to head slightly north in the Moccasin Creek State Park. Again, more beautiful and not too crowded roads. The only downside was that last turn where we ended up on a barely paved path around the lake. Very scenic, but not the most invigorating driving in first gear. I think I still have a piece of gravel melted to my tailpipe. Thanks for a great weekend with friends and the cars we love.





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**PORSCHE**

# MEET THE MILLION-MILE PORSCHE 356 DAILY DRIVER

by **Sean Lorentzen** / 13 Jun 2013

<http://www.petrolicious.com/meet-the-million-mile-porsche-356-daily-driver>



It's safe to say almost every car enthusiast would be happier if they could drive their classics every day. Unfortunately, the term "daily driver" is tinged with the feeling of compromise for too many of us. Not so for Guy Newmark of San Pedro, California. Guy lives that gear-head dream of having his classics and driving them too-his 1964 Porsche 356C has been a daily driver for over forty years. His father bought the car from the dealership a month after its release, and it's been in his family ever since. This particular 356 stands as a testament to the reliability of Stuttgart's engineering at the time, having run an indicated 980,000 miles. To put things into perspective, that's approximately four times the distance from the Earth to the Moon. Over that time, it's had three engine rebuilds, and not much else. That's an average of well over 300,000 miles per rebuild! The 356C had its first transmission rebuild at 900,000 miles, and all that was required was to replace three bearings. Over the course of our short drive, I can say that despite the astronomical mileage, the car still felt as tight as a



drum. The interior seemed fresh, it was responsive and grippy through the corners, and the unmistakable air-cooled four's engine note provided an incredible soundtrack. Newmark himself reports that despite the modest 75-horsepower output, it's one of the greatest driver's cars he's ever had. He still finds joy in the 356 every day, remarking "After 45 years of driving, and over nine hundred thousand miles, I still can't wait to get behind the wheel." The 356C isn't his only Porsche, however. He also owns a stunning 1962 356B cabriolet which wears the rare factory hardtop, and has had it since 1971. The two of them together constitute a terrific pair, one any gearhead would be proud to own, let alone drive every day.

PHOTO CONTEST-- Vote for Stuie Dasen at <http://woobox.com/dujur5> (Washington Metro DachtobertFest) . This is the photo



# The Chronicles of Sir Stuttgart

By Sir "Stuie Stuttgart Dasen



Ciao, Porsche people! Oops, sorry that's Italian for hello. Well since mom has Italian in her I guess it is okay to use it. I sure hope everyone has stayed dry with all this rain. I'm guessing someone did something to really, really upset Mother Nature. You know that no matter how hard you try you can't better Mother Nature. She's all powerful. Since it we've had so much rain of late I got worried about the lizards in our neighborhood. They are really low to the grown and this rain has made life difficult for them. So I drew up plans for a Lizard Ark and then I built it. I got Baron to help, sort of.

I can't tell you the actual design plans because they are top secret. I will tell you everything that was needed for it. Here is a list of the supplies that I used, 500,000,000 popsicle sticks, 789,374 yards of twine, 387 bottles of glue, 22 buckets of water sealant, 694,387 clothespins, 3 patches of sod (short grass kind), 1 piece of Plexiglas, 200 billion tacks, 23 motors from remote control boats, 1 compass. Baron and I spent the entire Fourth of July

building it. Harley helped by supervising and making sure we followed the plans precisely. I wish I had gotten mom's camera before we launched it for them. It was really cool. It was 24 feet long! I put a turbo bust in it but I highly doubt it will ever reach the speeds of a Porsche.

By the way I think I need a ride in Mr. Thom and Ms. Gretchen's 911. I like white Porsche's. I hope everyone had a good Fourth of July and took a moment to remember what that day is really about. Enjoy the summer and those really fast beautiful Porsches. I love everyone.

PS: My baby brother Baron Von Gunter turned 1-years old on July 1st the same day as mom and dad's 13th wedding Anniversary. I'll be 3 in November and Harley will be 10, we might have a big party.



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Photo of the month by Jackie

# Hilton Head Motoring Festival and Concours D'Elegance

By Jennifer Mills



This fall from October 25 through November 2, 2013, Porsche is the featured marquee in a series of events that begin with the Savannah Speed Classic at the Grand Prize of America Road Course (on Hutchinson Island outside of Savannah). Vintage racing coincides with race car displays, touring laps in your own vehicle, and hot laps in race cars driving by likes of Hurley Haywood, Brian Redman, Elliott Forbes-Robinson, and others. Corral parking will be offered. The following weekend, a Car Club Jamboree on November 2 features nearly 200 cars representing all car clubs, including the Coastal Empire Region PCA. The Concours d'Elegance will be held on Sunday, November 3 and is thought by most to be one of the top five concours in the country. As Honored Marque, Porsche will be featured with several different classes devoted to its heritage. Coinciding with the Jamboree and Concours is the Motoring Midway, a collection of unique automotive displays, one of which will feature Porsche race cars. Parking on both Concours days will be in a Porsche Corral. In addition, there will be a group dinner on Saturday night attended by PCNA executives. Special PCA rates are available at Hilton Garden Inn (1575 Fording Island Road, Hilton Head Island 843-837-8111, code Porsche Club). For more info, contact Ned Kight at [nedkight@aol.com](mailto:nedkight@aol.com) or, to sign up for event's email updates, visit [www.HHImotoringfestival.com](http://www.HHImotoringfestival.com).

Save the date if you are interested: a Charleston Group will depart the Sunflower Café after breakfast on Saturday, November 2 to head to the Car Club Jamboree. We'll join the Coastal Empire Group for dinner on Saturday night and stay for the Concours on Sunday.



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# Something German Schinken – Continental European Ham's

(Source: About.com – German Foods)

Rohschinken – (literally raw ham) is ham which has been preserved through salting or curing (with pink salt) and the air-drying or smoking. The meat cures or “ripens” through an enzymatic process brought about by the presence of lacto (acid bacteria). It becomes softer and develops a typical aroma.

Luftgetrockneter Schinken – (air-cured ham) is often produced in southern European countries where the climate is conducive to slow air-drying.

Bundnerfleisch is a Swiss specialty cured and air-dried beef

Parmaschinken (Prosciutto di Parma) is made in Italy and is lightly cured in sea salt for 100 days at cold temperatures, washed, then air dried for a year, losing one third of its weight in the process. Parmaschinken is known for its mild smell and taste. This ham is often served as an appetizer in very thin slices wrapped around melon pieces. Serrano ham is made like Prosciutto but is usually spicier.

Raucherschinken (smoked ham) is another type of “raw ham”. This method is used in colder, wetter climates north of Italy and Spain, where the humidity causes air dried ham to spoil. Smoking imparts another layer of preservation, especially on the surface to keep fungal growth at bay. Smoking the meat also gives it its typical color and flavor. Typical smoked hams are:

Westphalia ham – the meat stays on the bone throughout processing, lending it specific character. Westfälischer Schinken has been produced since the early Middle Ages. The pigs were fed on acorns from the forests in the area.

The meat is dry cured and hung to dry in front of the fireplace, also called the “westfälischer Himmel” or ham heaven. It is then often cold-smoked for 3-5 months over beech wood. It turns dark red with a golden fat layer. Several months of drying finishes the process. It is traditionally served with white asparagus.

Black Forest Ham or Schwarzwälder Schinken – a specialty of southern Germany, Black Forest raw ham is cured, dried, smoked over pine wood and aged further. The rub contains garlic, coriander, pepper and juniper berries. It has a strong aroma and a black-brown skin.

Holsteiner Katenschinken is a northern German specialty whereby the ham is cured in a dry rub of salt, sugar and spices for six to eight weeks then cold smoked over juniper, beech or oak wood in a northern German “Kate”. Traditionally, the hams were hung in front of the open fireplace in the cottager's house or “Kate”. The smoke from the kitchen fire smoked the ham over several weeks. When the fireplaces were finally outfitted with chimneys, special smoke houses called “Katen” were built to continue the tradition.

Katenschinken has a strong, sharp taste and is the color of mahogany. It is used for Schinkenbrot (a type of Butterbrot) as well as Strammer Max and alone with “Pelkartoffeln” and white asparagus. Some people like to add freshly ground, white pepper before eating.

Ammerländer Schinken from Lower Saxony. Brown sugar and sea salt together with pepper, allspice and juniper berries are used in the cure. Beech wood smoked, it is then allowed to age for several months up to two years. Sometimes ham of the same name is not smoked.

Nussschinken is a small ham cut from the “Nuss” the muscle in front of the knee. It is very lean and is prepared by curing and cold smoking. It does not have a designated area or spices.

Lachsschinken (literally salmon ham) is not salmon, nor is it meat from the hindquarters of a pig. It is a loin which has been prepared like a ham or Rohschinken. It is very lean and the color of salmon, with a lightly salty flavor.



## Calendar: Upcoming Events in our Region and Beyond

For more information and event listings go to: <http://www.pcapalmetto.org/index.php>

**Sat, Jul 13 1 - 5 pm Anniversary Party Porter Home on Kiawah Island**



The Annual Anniversary Party to celebrate the establishment of the Palmetto Region PCA will once again be at the home of Herman and Michelle Porter on Kiawah Island. Come enjoy your Porsche friends, the beach & pool, and good food. The cost for the event is \$5 per person and will include a BBQ spread. Soft drinks and water will be provided. This will be a BYOB event so you are invited to bring your beverage of choice. Please RSVP on the website for head count on food...!! The event starts at 1 pm with food served around 2 pm.

**Sun, Jul 21 11:30 AM Drive & Dine Snooky's, Little River, SC**



Monthly Drive & Dine in the Myrtle Beach Area. We will gather at Ollie Bargain Outlet, Carolina Forest (2100 Oakheart Rd, Myrtle Beach) at 11:30, drive starts at noon.

**Sat, Aug 03 8:00 AM Buccaneer Region SCCA AutoX Roebling Road Raceway, Savannah, GA**



Autocross is the sport of navigating your car through a defined course of cones in a large parking lot, allowing you to find the limits of your car. Info here: <http://buccaneerregion.org/soloevents.html>

**Wed, Aug 07 6-9pm Bessinger's Car Show West Ashley**



Classic cars and good food. First Wednesday of each month through November.

**Sat, Aug 10 8:30 AM Wolf Mountain Winery Tour Dahlonga, GA**

Coastal Empire Region PCA Trip: Depart Porsche of Hilton Head Sat Aug 10 at 8:30 AM. Google Maps shows the trip to be about six hours and the Auto and Winery tours, conducted by Karl, will begin promptly at 5:00 PM with the buffet dinner (\$30/person) at 6:00 PM. RSVP to Steve Potter by August 1 (843-368-2775 or [spottersl@hotmail.com](mailto:spottersl@hotmail.com)).

**Tue, Aug 13 7:00 PM Monthly Social Queen Anne's Revenge, Daniel Island**



Join us at Queen Anne's Revenge (160 Fairchild St, Daniel Island) updates from the officers, to talk about upcoming events, and to socialize with your fellow Porschephiles.

**Fri, Aug 16 Sat, Aug 17 EuroNation Car Show Palmetto Islands Park, Mt. Pleasant**



1st Annual Euro Nation Car Show. This is more of an enthusiast event and less of a show; so come as you are. Not a trophy show, the only fee will be the \$1 per person entry fee to the park. We will be selling t-shirts, raffling items, and accepting donations. All proceeds will be donated to the Wounded Warrior Project to help our veteran soldiers prepare for civilian life again. The meet/pre-party is sponsored by Hooters of North Charleston and will be held on Fri, Aug 16.

**Sun, Aug 18 11:30 AM Drive & Dine Land's End, Georgetown, SC**



Monthly Drive & Dine in the Myrtle Beach Area. We will gather at Ollie Bargain Outlet, Carolina Forest (2100 Oakheart Rd, Myrtle Beach) at 11:30, drive starts at noon. The Charleston crowd will depart Kohl's in Mt. Pleasant at 11:30 am.

Take your pick of DE's in September... Carolina's Region at CMP Sept 7-8, Florida Crown Region at Roebling Road Sept 7-8, Coastal Empire Region at Roebling Road Sept 21-22.

**Sun, Sep 15 11:30 AM Drive & Dine TW Graham's, McClellenville**



Monthly Drive & Dine in the Myrtle Beach Area. We will gather at Ollie Bargain Outlet, Carolina Forest (2100 Oakheart Rd, Myrtle Beach) at 11:30, drive starts at noon. The Charleston crowd will depart Kohl's in Mt. Pleasant at 11:30 am.

**Sat, Oct 05 Sun, Oct 06 Oktoberfest Myrtle Beach, SC**



Save the date. We'll be a part of the Oktoberfest festivities held at The Market Common (1120 Farrow Pky, Myrtle Beach). Lodging available on site. More details to come.

**Sat, Nov 02 Sun, Nov 03 Hilton Head Island Motoring Festival Hilton Head Island, SC**



Porsche to be the featured marque. Info here: <http://www.hhiconcours.com/events/concours-delegance.html>. We'll caravan from Charleston and have dinner with the Coastal Empire Region PCA.

Breakfast with Dr. Bob, Sunflower Café, West Ashley, 8 am.

Monthly Social, Second Tuesday of each Month, Location TBD. Check website for details.

**Note: Calendar events in bold type earn points toward the Palmetto Region Competitor of the Year Award.**

For additional information and events outside of the Palmetto Region go to: <http://www.pcapalmetto.org/calendar/>



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

**Monthly Member Meeting 7pm– Aug 13**  
**Queen Anne's Revenge**  
**160 Fairchild St, Daniel Island**

### *Final Thoughts from the Prez...*

June has been a busy month. For those of you that have not seen any photos, our track car is no longer just a "red Miata", but the red Miata with THE WING. Or as it was nick-named at the Coastal DE, the shopping cart (visualize pushing it by THE WING). I had a nice visit with my folks for Father's Day before playing again on the Helen trip. The trip was a lot of fun and I've managed not to drink all my wine purchases - yet! Please note there's no Monthly Social in July - I hope to see you on Kiawah on July 13. In August, we'll be returning to a popular place - Queen Anne's on Daniel Island. The Targa had its first bath - exterior that is - and didn't leak like we thought it might. It has become the go-to car for Friday night dates. We have one working headlight washer (the other worked until we tried it a second time) and one windshield squirter that will clear the car with its aim. We're wrapping up one other non-P car project and then we'll be focusing on cleaning and evaluating underneath. I'm sure the experts out there already know this, but the Targa's color "811 Zieglerot Metallic" was used in 1983-1984 and again in 2009. The plain English name is Kiln Red Metallic. I'm still searching for a name for the car, but Joe won't let me call it the Brick. Like planning events for the rest of the year, I'll take suggestions. Keep the wheels turning.

Jennifer



***“ it's not just the cars, it's the people...”***