



The Monthly Newsletter of the PCA Palmetto Region

# Palmetto Pipes

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

## Palmetto Region Trip to Raleigh, North Carolina

By Jennifer Mills

Our Many of you have seen news releases about the "Porsche by Design: Seducing Speed" exhibit at the North Carolina Museum of Art. As I've had many ask about the group making the trip, please mark your calendars and sign up via the website for a trip to Raleigh the weekend of January 10-12, 2014. We MUST purchase tickets for the Hurricane Region PCA docent led tour 4 weeks in advance. The Museum tickets are \$15 per person. For those that have the time, we'll have an optional group drive from Charleston to Raleigh on Friday, January 10 departing Charleston at 1 pm. If you don't ride with the group, please tell me if you want to be included in the dinner plan for Friday night or if I'll see you at breakfast in the hotel on Saturday morning. I'll plan a casual dinner on Friday evening. The tour at the NC Museum will start at 10:30 am on Saturday, January 11. Lunch is on your own either at the Museum or other nearby locations. We have also been able to schedule a tour of the Ingram Collection Saturday afternoon. This impressive private collection is not open to the public and houses many rare and impressive Porsches. The cost for the Ingram tour is \$25 per person. A group dinner will be scheduled for Sat-

urday evening. Return to Charleston is on your own on Sunday. A block of rooms have been set aside at the Fairfield Inn & Suites, Crabtree Valley Mall Area for \$74/night for king or \$84 for a double queen and includes a complimentary hot breakfast. The link to make online reservations can be found on the forum or you can call the hotel directly at 919-881-9800 and request the Palmetto PCA group block. Fairfield Inn & Suites Raleigh Crabtree Valley for 74.00 USD (King) - 84.00 USD per night (Double Queen)



**YOU MUST RSVP FOR THIS EVENT BY DECEMBER 11, 2013!!!!!!!!!!!!!!!!!!!!!!** TO GET DISCOUNTED NC MUSEUM TICKETS THAT GUARANTEE THE DOCENT LED TOUR, I MUST PURCHASE THE GROUP TICKETS ONE MONTH IN ADVANCE. You can still go if you don't sign up with the group, but I do not know if you will be able to be a part of the docent tour.

NC Museum is \$15 per person, Ingram Collection is \$25 per person. Please RSVP and pay via the Palmetto PCA website. There will be a \$2 charge to cover the PayPal fees. If you want to mail a check excluding PayPal fees to Palmetto Region PCA, please send to Jennifer. Please contact me with any questions. Thanks!



# Palmetto Region Oktoberfest

By Todd Marshall

I would like to thank everyone who was able to bring their car out for the Oktoberfest Concours. We had 22 Porsches on display plus one Ferrari. The weather was perfect and we were able to raise about \$75 for Sav-R-Cats.

Special thanks to Todd, Jill, & Chuck for all of their hard work planning the Oktoberfest event. The Market Common area was nice for the spouses that wanted to shop while the others enjoyed the Porsche line up. We had a large contingent of 1980's 911 from the Charleston area plus a 928 up to a new 991 and Caymans. We saw an amazing amount of British cars around the corner, but the Porsches definitely had the better parking area. The accommodations were nice large apartments within



walking distance of the car show, shopping, and dinner. We had a nice cruise down the beachfront boulevard and brunch right before the rain at Blackbeard's. Thanks to Porsche of Fayetteville and Baker Motors for providing several nice giveaways and prizes.

## November Dine & Drive

Our next drive will November 17<sup>th</sup> to T.W. Graham's in McClellanville. For the Myrtle Beach Area crowd, it is a little bit longer drive but it is a fun one and the food is great! We will gather at Ollie Bargain Outlet, Carolina Forest (2100 Oakheart Rd, Myrtle Beach) at 11:30, drive starts at noon. Anticipated arrival in McClellenville is 2 pm. The Charleston crowd will depart the Kohl's in Mt Pleasant at 12:45 pm.

## Holiday Party

By Jennifer Mills

This years celebration will be at the Ravenswood Plantation Party Barn (Johns Island off Chisolm Road) on

Friday, December 13th at 7pm. It will include a buffet dinner and holiday gift exchange. The cost is \$10/ person. The buffet is expected to contain traditional holiday items such as turkey & dressing, ham, potatoes & veggies, rolls & dessert. Tea and some soft drinks are provided. BYOB if you want something stronger. RSVP is required for an accurate head count. RSVP deadline: December 10 and there is a cap at 80 members. RSVP form is available on line at the website. For the gift exchange, any item up to \$30 in value will be suitable. For new members to this years party the gift exchange allows for gifts to be chosen and then stolen up to 3 times. Hanging on to good/hot items takes skill, cunning and sometimes negotiating. Creative items always go over well. Items do not have to be Porsche specific. Come prepared for some delicious food, lots of fun, great camaraderie and a fantastic evening. Check the website and/or forum for any changes or updates to this event.

*The Myrtle Beach Group celebration* will be on Saturday, December 14th. They will also be doing a Chinese gift exchange. This is the same as the gift exchange as at the other party.. Details as to the time and place will be announced as soon as they are known. Please check the website and/or forum for further details. You can also contact Todd Marshall ([tamarsa@sc.rr.com](mailto:tamarsa@sc.rr.com))



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## PETER PAUL RUBENS

(source: [www.peterpaulrubens.org](http://www.peterpaulrubens.org))

**Peter Paul Rubens** (June 28, 1577-May 30, 1640) was a prolific 17<sup>th</sup> century Flemish Baroque painter, and a proponent of an exuberant Baroque style that emphasized movement, color, and sensuality. He is well-known for his Counter-Reformation altarpieces, portraits, landscapes, and history painting of mythological and allegorical subjects.

In addition to running a large studio in Antwerp which produced paintings popular with nobility and art collectors throughout Europe. Rubens was a classically-educated humanist scholar, art collector, and diplomat who was knighted by both Philip IV, king of Spain, and Charles I, king of England.

Rubens was born in Siegen, Westphalia, to Jan Rubens and Maria Pypelincks, a Calvinist, and mother fled Antwerp for Cologne in 1568, after increased religious turmoil and persecution of Protestants during the rule of the Spanish Netherlands by the Duke of Alba. Peter Paul Rubens was born in 1577. The family returned to Cologne the next year. In 1589, two years after his father's death, Rubens moved with his mother to Antwerp, where he was raised Catholic. Religion figured prominently in much of his work and Rubens later



courtesy of [www.peterpaulrubens.org](http://www.peterpaulrubens.org)



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became one of the leading voices of the Catholic Counter-Reformation style of painting.

In Antwerp, Rubens received a humanist education, studying Latin and classical literature. By fourteen he began his artistic apprenticeship with Tobias Verhaeght. Subsequently, he studied under two of the city's leading painters of the time, the late mannerists Adam von Noort and Otto van Veen. Much of his earliest training involved copying earlier artists' work, such as woodcuts by Hans Holbein the Younger and Marcantonio Raimondi's engravings after Raphael. Rubens completed his education in 1598, at which time he entered the Guild of St. Luke as an independent master.

Rubens traveled to Italy and Spain. The impact of Italy on Rubens was great. Besides the artistic influences, he continued to write many of his letters and correspondences in Italian for the rest of his life, signed his name as "Pietro Paolo Rubens", and spoke longingly of returning to the peninsula—a hope that never materialized.

Some of Rubens' paintings are: Rubens and Isabella Brant in the Honeysuckle Bower (1609-10), Equestrian Portrait of the Duke of Lerma (1603), The Virgin and Child Adored by Angels (1608), The Elevation of the Cross (1610), Infanta Isabella Clara Eugenia (1566-1633), Prometheus Bound (1611-12), The Exchange of Princesses, The Fall of Man (1628-29) and The Judgement of Paris (1625) just to name a few.

In 1635, Rubens bought an estate outside of Antwerp, the Chateau de Steen (Het Steen), where he spent much of his time. Landscapes, such as his Chateau de Steen with Hunter and Farmers Returning from the Fields (Pitti Gallery, Florence), reflect the more personal nature of many of his later works. He also drew upon the Netherlandish traditions of Pieter Bruegel

the Elder for inspiration in later works like Flemish Kermis (1630).

Rubens died from gout on May 30, 1640. He was interred in Saint Jacob's church, Antwerp. The artist had eight children, three with Isabella and five with Hellene; his youngest child was born eight months after his death.

# The Chronicles of Sir Stuttgart - THE DACHTOBERFEST

(By: Stuiie Dasen)

It sure seems like forever since I spoke to all you Porsche people but I know its' only been a month. It sure has been a busy month for us. The first weekend in October I went on the longest road trip of my life. I spent 9, 273 hours in the Cayenne when we traveled up to Frederick, MD for my Washington Metro Dachtober-Fest. I was a really loooooooooooooooooong way from home. It was great though. Of course going in a Porsche Cayenne I traveled and arrived in style. I even set of the car alarm. That was pretty cool and only about and 1 ½ hours into the trip. We all stopped (mom, dad, grandma, grandpa & me) in Rock Hill, NC. Of course *they* all got out and headed into Dunkin' Donuts. I like donuts too! Well I decided that I wanted to have a look around. So I did. Hence I set off the internal motion alarm inside the Cayenne. It was great. You should have seen their faces. They all turned looked at the Cayenne with puzzled looks, "Why is the alarm going off?" Then in complete unison as only humans can do, they all shouted "STUIE!" and back to the car they came. I did end up getting a bite of a bagel in the end.

It was a pretty amazing trip. I saw lots of places and sniffed new things. Cay even got to travel some "Porsche" curvy roads thanks to the GPS lady that had no idea where the Frederick Fair Grounds were. She took us to a rock, and I mean literally a rock, on the side of a small mountain surrounded by trees and bushes. It was pretty cool. We did eventually get to the right place that Friday night. Later that night at the hotel I got to meet some of the other dachshunds there. He had an awesome meet and greet party in the hotel lobby. Then my new friend, Jackson (he's from Virginia Beach) and I threw a midnight hall party for all the doxies in the hotel. It was a great party. Only thing is we were bushed the next morning.

Saturday morning we headed back to the Fairgrounds and all the doxie events. It WAS THE MOST AWESOME DAY of my life, other than Christmas mornings (we get lots of presents on that day). Dachshunds were everywhere. 500 total by the end of the day. There were all shapes, sizes and colors. I even meet this really brave little doxie, her name is Camille and she has what they call the "Camel back disease". She is a brave, brave little girl and I took it upon myself to become her permanent protector. I also meet a great girl named Bella, she has wheelies that help her get around. She's awesome.

The even started off with a "Blessing of the Dachshunds", I got two. It was pretty cool standing in line when a man behind us asked our names. Mom and dad were holding the leash of another doxie while the man helped his wife with the camera. He was so excited when he found out that he just met, Stuiie. I think his exact words were, "That's THE Stuiie? The famous Stuiie?" Yup, that was me. Him and his wife were so thrilled that they got to meet me.

It sure was nice for me too. I definitely liked being he'd and had over all day long.

There was a great costume contest and I will tell you that they were pretty ingenious. Though I think some of the participants weren't

too hot to be prancing around in feathers and frills or having been stuck through a soccer ball. But the humans did a pretty good job of coming up with some really unique costumes. I sure did like the banana, he wasn't too keen on it simply because everyone wanted to snack on him. Well he was a banana and they are good for you.

There were tons and tons and tons and tons of doxie goodies and products for sale. Mom won a doxie wine basket set. I bought raffle tickets for it for her and used all my spending money so mom could win it. I also got to meet a very famous author and his family and two of his doxies, Maya and Molly. Mr. Matt Ziselman wrote an awesome book about doxies, *Hounded: The lowdown on life from three dachshunds*. YOU GOT TO READ it. Mom was cracking up so much she was crying.

There was also a Dachsminster dog show, guest speakers, and dachshunds available for adoption that had all be rescued from shelters or from people that just no longer wanted them. That really bothered me. At the end of the day any doxies that wanted to stretch their legs ran in the wiener races.

I will say it was a great day and I had a ton of fun. It was hard work though too. Being a celebrity and one of the DachtoberFest Ambassadors because I won the poster contest was really hard work. My little feet were tired. Even as tired as we were Jackson and I hit the downtown restaurant area with mom, dad and Jackson's mom and dad. We got to walk around this awesome place with a creek running through it. I wanted to jump in and swim after the fish but wasn't allowed to. We even ate at a dog friendly Mexican restaurant. Then we finally got to sleep. No midnight hall party for Jackson and I that night, nope we watched the back of our eyelids all night long.

Sunday morning we got up early. I was still watching my eyelids, thank you and would have happily done so for quite a lot longer too. Anyway it was back into the Cayenne for another 9,273 hour trip back home. I did get to see some of Harper's Ferry National Park shortly after we left Frederick.

I sure hope I didn't bore you all with my DachtoberFest story. I can't wait to go back next year. I think I might actually become a figurehead for this awesome event. There are a lot of pictures of the Fest posted on their FB site (WMDF-Washington Metro DachtoberFest), I've also posted some pictures on my page, you'll find them in my albums.

Oh, and even though I did go to the DachtoberFest in a Porsche I still want a ride in a cabriolet! SOMEONE PLEASE take me for a ride in their convertible by the beach, Mr. Kevin? I LOVE EVERYONE and thanks again for all your support of me in the poster contest.



## 2013 Petit LeMans

By Jim Cambron & Herman Porter with excerpts from Autoblog



Everyone will know, or can find out, about the race itself. So here are some stats on the Porscheplatz and the Porsche Hospitality tent. According to Zone Rep, Jim Cambron, the Petit LeMans had 314 guests register Friday and 322 more register Saturday for a total of 636 guests, by far the largest Porscheplatz in the past 16 years.

We had 202 registered for the Porsche Car Corral and we parked 194 Porsches. We had 73 Porsches in the Parade Lap Friday afternoon. We had 86 at the Mobile 1 Oil presentation, 92 at the Michelin Tire presentation, 222 for the Patrick Dempsey and Dempsey Racing presentation, 71 for the Falken Tire presentation, 55 for the Patrick Long and CORE presentation, 161 for the Porsche Motorsports presentation, and 80 for the Mike Levitas TPC presentation. All of the 29 volunteer workers on Friday and 21 on Saturday were from the Peachstate Region.

In case you didn't see the race, in the GTC Class, No. 17 Team Falken Tire Porsche 911 GT3 RSR finished first, a team which had quietly climbed up the order from sixth in class on the grid. In GTC, the No. 45 Porsche 911 GT3 RSR of Flying Lizard Motorsports driven by Nelson Canache, Spencer Pumpelly and Madison Snow won from pole to flag. They were followed by the No. 27 Porsche 911 GT3 RSR car driven by Andy Lally, Patrick Dempsey and Joe Foster. Flying Lizard also won the GTC team championship. The Petit Le Mans will be back next year as well, but under new management now that the ALMS is officially dead. The Tudor United SportsCar Championship (TUSCC) officially begins in less than 100 days with the Rolex 24 at Daytona.

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## December Driver's Education Event at Roebing Road Raceway

From David Grandt

The full text can be found on the Palmetto Forum. The Coastal Empire Region is welcoming all friends to consider registering for the December Coastal Empire Region's Driving Event. First, we will host the PCA National Instructor Training Program in conjunction with an Advanced Solo Track Day on December 6, 2013 at Roebing Road Raceway. The instructor course consists of classroom and on-track role playing sessions. Successful completion of the program will entitle candidates to be listed on the PCA Instructor Registry and receive the PCA National Instructor Corps card. For those who do not wish to participate in the Instructor Training School as either a Candidate or Mentor, we will offer an open track day to Solo drivers.

**WEEKEND DRIVER'S EDUCATION:** Registration is open using [www.clubregistration.net](http://www.clubregistration.net). This 2 day driving event is focused on developing high performance driving skills. Instructors will be provided for all students in the Green (novice) and Blue (advanced novice) groups. In addition to track events your admission also includes a pizza social on Friday evening at the host hotel, the Hampton Inn & Suites, Savannah Airport; phone: [912 966 1240](tel:9129661240). Mention the Coastal Empire Region DE for a discounted rate of \$69 per night + taxes.

This event is open to PCA and non PCA members. **OUR EVENTS ARE OPEN TO ALL MAKES AND MODELS**, including convertibles with the proper roll bar protection. The only requirements are: (1) drivers must be 18 or older with a valid driver's license to enter, (2) your vehicle has to be safety-checked by a mechanic within two weeks of the event and re-checked by our tech team at the track-grid tech. (3) drivers must wear helmets (SA 2005 designation or newer).

These events are multi-purpose with focus on teaching drivers with little to no track experience the fundamentals of high performance driving. We also accommodate those that have advanced skills and want additional track time. So whether you are interested in trying this type of event for the first time or are returning as an avid "track junkie," we have something for all skill levels.

**PLEASE NOTE THAT FOR THOSE INTERESTED IN OUR ONE DAY OPTION, THIS OPTION IS OPEN ON SATURDAY ONLY FOR GREEN/NOVICE PARTICIPANTS. ALL BLUE, WHITE, BLACK, AND RED GROUP PARTICIPANTS CAN SELECT THIS OPTION FOR EITHER SATURDAY OR SUNDAY.**

Please join us for another exciting and safe event, we look forward to seeing everyone there!

# German Recipe ALTWIENER APFELSTRUDEL (Traditional Viennese Apple Strudel)

(By: Jennifer McGavin – About.com – German Food)

Old-fashioned, Viennese Apple Strudel “Altweiner Apfelstrudel” is not hard to make. It contains simple ingredients, like apples, raisins, sugar and cinnamon and is encased in a thin sheet of unleavened dough. It smells wonderful and tastes even better, with some vanilla sauce, whipped cream, or even a scoop of ice cream. Don’t be fooled by those recipes using philo pastry dough. This noodle-like dough recipe is just as easy (or easier) to use. One thing you will need for this recipe is time and patience, though. It’s not something you can just whip up.

Prep Time: 1 hr, 30 min      Cook Time: 1 hr, 30 min      Total Time: 3 hours  
Makes 1 large loaf, 12-16 pieces



## INGREDIENTS:

### \*\*DOUGH\*\*

2 ½ c. all-purpose flour

2 T. plus 1 tsp neutral oil

\*\*FILLING I\*\* - 7 T. butter

\*\*FILLING II\*\* - 6-8 c. chopped baking apples (5-6 large apples such as Gala or Granny Smith)

½ c. raisins (traditional, but optional)

¾ c. granulated sugar

4 T. lemon juice (about ½ large lemon)

¼ tsp. salt

13 T. lukewarm water

1 c. breadcrumbs

4 T. rum (optional) or orange juice

1-2 tsp. lemon zest

¼ tsp. cinnamon

Melted butter for brushing dough (almost a

whole stick or ½ cup)

Powdered sugar for decoration

## PREPARATION:

**TO MAKE THE DOUGH:** Place the flour in a bowl with the salt and add the water, then the oil. Stir with a spoon until it comes together and you can work it with your hands. Knead the dough until it is smooth and tacky, but not sticky, about 5 minutes. If you need to add more flour, only add it 1 teaspoon at a time. Form the dough into a smooth ball, brush it with a little oil and place it back in the bowl for 1 hour, room temperature. Covering the dough with plastic wrap is fine, too.

**MAKE FILLING I:** Heat the butter in a pan until foaming and add the breadcrumbs. Toast them, stirring constantly, until they are medium brown. Let cool.

**MAKE FILLING II:** Soak the raisins in the rum (or orange juice). You can heat them for 30 seconds in the microwave and then soak them until you are ready for them. Peel, core and chop the apples into small pieces. Add the sugar, lemon juice, lemon zest, raisins and cinnamon and mix well.

**ROLL OUT** the dough on a lightly floured board to about 9 inches by 13 inches. Lightly flour a clean towel with no nap, place it over the dough, grab both (towel and dough) and flip over. Straighten both, as necessary. Using your hands, gently stretch the dough thinner on all sides, working your way around the sheet of dough. Stretch it until it starts to look translucent in spots. Let it rest a minute and stretch the areas you think are too thick, again. Thick edges can’t be avoided and will be cut off. Brush dough with melted butter.

**Spread** the breadcrumbs over 2/3 of the dough and pat down evenly. Drain the apples and spread them over the other 1/3 of the dough. Cut off any thick edges of dough with kitchen shears. Using the towel, fold one side of the dough over the filling. Brush exposed dough with melted butter. Fold in ends of dough like an envelope (or burrito). Fold other side of dough up and over filling to form a roll. Brush with butter. Use towel to maneuver strudel to baking sheet lined with parchment paper. Roll strudel onto parchment paper so that the seam-side is down. Brush with melted butter

**Bake** at 400F for 20 minutes and then at 350F for 40-60 minutes longer. Remove from oven, brush top with melted butter and sprinkles with powdered sugar while still warm. Transfer to a serving platter with a large spatula (or two). Cut into 1 ½ inch wide slices with a bread knife or serrated knife and serve with your choice: whipped cream vanilla sauce, vanilla ice cream

**TIPS:** If you are planning on serving the strudel the next day, leave on parchment paper and cover loosely with a clean kitchen towel. Place out of reach. Recrisp in oven, warming in microwave not as good.

Practice making strudel BEFORE you want to serve it. Make it at least once before the big day to see which steps you need to watch. Err on the side of thicker dough. If you stretch it too thin (you know, Oma always says you should be able to read a newspaper through it) before you put the filling in, when you wrap it you will stretch it more, and it might tear. Tearing causes the liquid to evaporate when baked, instead of steaming inside the packaged. It won’t ruin your strudel, but it will not be perfect.



# Palmetto Region Officer Elections

It is that time again. Your Palmetto Region wants you! We are looking for folks who want to contribute to the club as a board member. All positions are open, all you have to do is volunteer. President, Vice President, Treasurer, Secretary, Membership Chair, Newsletter Editor, Web Master, and Myrtle Beach Area Director are all up for election. The Nominating committee, headed up by Steve Kemp, has found some volunteers but is still looking for more. **IF YOU ARE INTERESTED IN A BOARD POSITION, PLEASE CONTACT STEVE KEMP (843) 571-6255 OR ANY OF THE CURRENT OFFICERS TO GET INVOLVED.** Deadline for getting involved and put on the ballot is November 30, 2013 so please don't wait. Of course, you are always welcome to give us your ideas for making the club better without being a board member, just talk to any of the board members or send an email.



Holiday Parties — Check the website for details  
**Charleston Area - December 13th**  
**Myrtle Beach Area - December 14th**

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Photo of the Month  
by Jackie Dasen



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## Calendar: Upcoming Events in our Region and Beyond

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



**Tue, Nov 12 7:00 PM Monthly Social Vickery's, Shem Creek**

Join us at Vickery's (Shem Creek) for updates from the officers, to talk about upcoming events, and to socialize with your fellow Porschephiles.



**Fri, Nov 15 Sun, Nov 17 Driver's Education at VIR Carolinas Region PCA**

The Driver's Education program provides a safe, structured, and controlled learning environment for your high performance auto. Track near Danville, VA. Register at [www.clubregistration.net](http://www.clubregistration.net).



**Sun, Nov 17 11:30 AM Drive & Dine TW Graham's, McClellenville**

Monthly Drive & Dine from 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. Anticipated arrival in McClellenville is 2 pm. The Charleston crowd will depart the Kohl's in Mt Pleasant at 12:45 pm.



**Sat, Nov 23 9:00 AM Cars & Coffee & BBQ Mt. Pleasant Cars & Coffee**

While this gathering occurs every Saturday, let's attend as a club and see how many Porsches we can have show up. Start at Town Center in Mt Pleasant and then we'll have a nice drive as a group to a BBQ lunch. Exact route to be determined.



**Sat, Dec 07 Sun, Dec 08 Driver's Education at Roebing Road Coastal Empire PCA**

The Driver's Education program provides a safe, structured, and controlled learning environment for your high performance auto. Track near Savannah, GA. Register at [www.clubregistration.net](http://www.clubregistration.net). This is the last one of 2013 - hopefully, you've gotten your track fix this year. So far, there is plenty of room and the temps are much better than June. Come on out to enjoy your Porsche performance!



**Fri, Dec 13 7:00 PM Holiday Party John's Island, SC**

Once again, we'll be at the Ravenswood Plantation Party Barn for the 2013 Holiday Party (Johns Island off Chisolm Road). It will include a buffet dinner and holiday gift exchange. The cost for the event is \$10/person. We will need RSVPs for an accurate head count for the food. Deadline for RSVP is December 10 and the headcount is capped at 80. Please RSVP on the website. For the gift exchange, any item up to \$30 in value will be suitable. The gift exchange will allow all gifts to be chosen and then stolen up to three times. Hanging on to the good items takes skill and negotiation. Hope to see you there!



**Sat, Dec 14 TBD Holiday Party Myrtle Beach Area, SC**

Save the date. More details to come. Watch the website for details and RSVP info.

**Fri, Jan 10 Sun, Jan 12 Porsche Exhibition, NC Museum of Art Raleigh, North Carolina**



RSVP BY DECEMBER 11, 2013: PCA Member Docent led tour of the Porsche by Design: Seducing Speed Exhibition at the NC Museum of Art scheduled for 10:30 am Saturday morning, plus tour of the Ingram Collection on Saturday afternoon. NC Museum ticket is \$15/person, Ingram is \$25/person and must be paid in advance. Make your hotel reservations (Fairfield Inn & Suites, 919-881-9800, Palmetto PCA Group for \$74 King/\$84 Double Queen). Optional Friday group drive up to Raleigh, casual dinner Friday, group dinner for Saturday, return to Charleston on your own. Full details on forum. Please contact Jennifer with questions.



**Sat, Jan 18 Sun, Jan 19 Driver's Education at Roebing Road Florida Crown Region PCA**

The Driver's Education program provides a safe, structured, and controlled learning environment for your high performance auto. Track near Savannah, GA. Register at [www.clubregistration.net](http://www.clubregistration.net).

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/>

# Tech - WHAT WE ARE LOOKING FOR AND WHY IS IT IMPORTANT

Written by Ralph Calistri, Northern New Jersey Region PCA

## TECHNICAL

We are always concerned about the elements of stopping a car going well over 100 miles per hour - you

should be too. Those elements are brake pads, rotors, brake fluid, leaks in the system, brake fluid level, date you last changed the fluid, and brake fluid filler cap. Each of those components plays a part in stopping your car. As I have said in other articles - it is about safety, but not just your safety, everyone's safety on the track.

Let us take a quick look at each of the elements listed above to understand what elements we inspect at tech and why:

- Brake fluid cap - The simplest item to check. What we look for is whether it is missing, leaking, loose, or broken. We want to prevent fluid from a system leaking all over the car or track.

- Brake system leaks - At the garage, the tech team is looking for brake line leaks or cracks in the lines (hoses) leading to the calipers. Cracks and leaks can cause brake failure. During repeated high speed braking, the brake fluid heats up significantly. That heat is then transferred to the brake lines (hoses). Between the hot fluid and the pressure in the lines, those hoses can expand reducing stopping performance. In some of the higher run groups, drivers change these brake lines to braided stainless steel lines, thus reducing brake line expansion preventing brake fade. For the braided lines we check for stray strands.

- Date you last changed the brake fluid - At Tech, we do not let cars on the track that have not changed their brake fluid within the last 12 months. What happens is because of their chemical nature the brake fluid absorbs water. The water has two effects. First it can corrode the brake system metal components, but more importantly it reduces the brake fluid boiling point. (Most brake fluids list a dry boiling point and a wet boiling point.) If you look at those numbers you will see that the wet boiling point is much lower than the dry. That causes the fluid to boil in hard braking and produce gas bubbles in the brake lines / calipers which leads to a soft pedal or no pedal at all. This is also why you should not use brake fluid that has been sitting around open for long periods of time. Bad brake fluid reduces stopping performance. That is the fluid does not maintain its viscosity (thickness). During high speed braking, that fluid heats up, and the viscosity does not hold up under high pressures. So when you step on the pedal it feels like a sponge - soft, not firm. Your stopping performance will be greatly reduced.

- Rotors - We look for cracks. Not just heat cracks, which are common, but cracks that go to the outer edge of the rotor. We look for cracks that connect holes on cross drilled rotors. Cross drilled rotors are the ones that have all those holes in them. These cracks are an indication that the rotor is failing.

- Brake pads - What we look for first is the thickness of the pad. If the pad is equal to or less than the thickness of the backing plate, then you need new pads. For those that are unfamiliar, the brake pad is made up of two components, the pad material (the part of the brake pad that touches the rotor) and the backing plate (steel plate backing that the pad material is glued to). Besides holding the glued pad, the backing plate also provides a contact point for the pistons within the caliper. The pistons inside the caliper squeeze the rotor between the pads on either side, thus slowing the car when the brake is applied. When the pad gets thinner than the backing plate, heat caused by friction (rubbing of the pad against the rotor) is transferred through the pad more easily. This heating up of the backing plate in turn heats up the pistons which causes the brake fluid to boil, which reduces braking performance.



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So, this is a long explanation to say the braking system is very important. I hope this was helpful. Thanks for input from Bob Michelson and Knute Hancock.



Jackie Dasen,  
Newsletter Editor  
215 Oak Circle  
Walterboro, SC



**Congrats to Keith Martin** on his best in class win with his freshly restored 1964 911.

Fellow Porschephiles,

On Sunday November 17<sup>th</sup> we will have our 3<sup>rd</sup> Sunday of the month Dine and Drive. This month we will be heading south to T.W. Graham's in McClellanville. Last year, Southern Living named T.W. Graham's, one of [South Carolina's 10 Best Seafood Spots](#). We will be meeting in the parking lot of Ollie's Bargain Outlet in Carolina Forest, 2100 Oakheart Road, Myrtle Beach 29579 at 11:30. We will socialize a little and at noon, caravan to the restaurant. The drive is a little longer than what we normally do, but we will get a chance to drive some very nice roads. We expect that a few folks from the Charleston area will drive up and meet us at the restaurant.

Make sure to mark December 14<sup>th</sup> on your calendar for our holiday party. We are still sorting everything out but details will be coming soon.

Hope to see you on the road!

**Monthly Member Meeting 7pm– Nov 12th**  
**Vickery's (Shem Creek)**  
**1313 Shrimp Boat Lane, Mt Pleasant**

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

Sorry if you missed Oktoberfest - it was a nice gathering of Porsches and friends. A few of us went to watch the Historic Races on Hutchinson Island last weekend and enjoyed seeing our own Gordon King running around the track in his Royale. Thanks to Porsche of Hilton Head for their hospitality. Please RSVP ASAP for the holiday party/parties that you plan to attend as well as the Raleigh trip to see the Porsche Exhibition. Also, we've got the last MB

D&D and C&C on the calendar. I've got a couple of special giveaways for the holiday parties. I'm also excited to see how creative you all are with the gifts for the gift exchange - always fun to watch the antics to hang on to the good stuff! We've started working on the Targa and so far, so good. We've fixed a few leaks and have learned we are lucky the clutch did not strand us somewhere. Hopefully it will be back on the road soon, but not before the motor is dropped. I was reading about the new 991 Turbo and Turbo S in the recent Panorama and am amazed by the technology and performance - wouldn't one of those be fun! I hope to see you at Vickery's, the D&D, breakfast, or maybe Cars & Coffee this month, but if I don't have a wonderful Thanksgiving. We are truly blessed to enjoy our wonderful cars and friends. 3. Keep the wheels turning!

Jennifer



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