

Social Calendar

Turn 9

Eating Christmas

Kiawah Island Motoring Retreat



The Monthly Newsletter of the PCA Palmetto Region

Palmetto Pipes

www.pcapalmetto.org

Holiday Party December 12th @ 5pm

The 2015 Holiday Party will be held on Saturday, December 12th at 5 pm at the Ravenswood Plantation Party Barn (Johns Island off Chisolm Road). It will include a buffet dinner and holiday gift exchange. The cost for the event is \$20/person. The dinner buffet is expected to contain traditional holiday items turkey & dressing, ham, potatoes and veggies, rolls, dessert. There will be tea and some soft drinks provided, BYOB if you want something stronger. We will need RSVPs for an accurate head count for the food. **Deadline for RSVP is December 7th.**

For the gift exchange, one per family and any item up to \$25 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. For those that have been before, you know the crowd always appreciates creative ideas - both Porsche and non-Porsche items. Books, wine, dancing Santas, model cars have all gone over well in the past and managed to be stolen the maximum times. If like past years, you will have to watch the tag-team couples and be prepared for post-exchange bartering.



From Hwy 17, turn onto Main Road on to Johns Island. Turn right onto Chisolm Road and go roughly 4 miles. The road to the barn is a left turn just as some woods open to farmland. Look for the signs. Note the road is dirt, so you may want to drive your non-P car. Also, note the Barn does have heaters, but it is a barn so dress appropriately. Hope to see you there!

Hope to see you there!



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Calendar: Upcoming Events In our Region and Beyond

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

	Sat, Dec 05	Sun, Dec 06	Driver's Education at Roebing Road	Coastal Empire 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 .			
	Sat, Dec 12	5:00 PM	Holiday Party	Johns Island, SC
	The 2015 Holiday Party will be held on Saturday, December 12th at 5 pm at the Ravenswood Plantation Party Barn (Johns Island off Chisolm Road). It will include a buffet dinner and holiday gift exchange. RSVP online by December 7th!!!!!!			
	Sat, Dec 19	9:00 AM	Sea Island Cars & Coffee	Freshfields Village, Kiawah
	Arrive in your favorite ride and join us for Cars and Coffee at the Freshfields Village at the crossroads of Kiawah, Seabrook and Johns Islands. The event will run from 9:00 to 11:00 am and will feature antiques, classics, exotics, concepts and any other cool cars.			
	Sat, Jan 09	10:00 AM	Planning/Board Meeting	5519 Sageborough Dr, North CHS
	Board meeting to discuss ideas for 2016, members welcome. At the Lefebvre residence in North Charleston. Come over after breakfast.			
	Tue, Jan 12	7:00 PM	Monthly Social	TBD
	Join us at TBD for updates from the officers, to talk about upcoming events, and to socialize with your fellow Porschephiles.			
	Sat, Jan 16	Sun, Jan 17	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 .			
	Sun, Jan 17	11:30 AM	Drive & Dine	Myrtle Beach Area
	Monthly Drive & Dine from the Myrtle Beach Area. We will gather at Olive Bargain Outlet, Carolina Forest (2100 Oakheart Rd, Myrtle Beach) at 11:30, drive starts at noon.			
	Sat, Jan 30	Sun, Jan 31	Rolex 24 at Daytona	Daytona International Speedway
	The Rolex 24 At Daytona features International stars of DAYTONA Prototype and GT-class racing twice-around-the-clock in the ultimate test of driver and machine. Past race winners include Dario Franchitti, Scott Pruett, Hurley Haywood and Juan Pablo Montoya.			
	Mon, Feb 09	7:00 PM	Monthly Social	TBD
	Join us at TBD for updates from the officers, to talk about upcoming events, and to socialize with your fellow Porschephiles.			
	Mid-Feb	TBD	SC Region SCCA AutoX & Novice School	
	Expect a 2-day event weekend in which Saturday is a Solo Novice School and Sunday is a non-points Solo event. Info here: http://www.scsportscar.com/solo/			
	Fri, Apr 15	Sun, Apr 17	Kiawah Island Motoring Retreat	Kiawah Island, SC
	Organizers are looking to register volunteers NOW! Volunteers get free entry, a hat and t-shirt. Email Mike Duck if you're interested at mduck@convergednetworks.com . Also, contact Ken if interested in having your vintage or unique car(s) included in the "club car" group for Palmetto Region PCA. Find details here: http://kiawahislandmotoringretreat.com/			
	Thu, Apr 16	10 AM - 4 PM	Walterboro Wings-n-Wheels	Lowcountry Regional Airport
	Save the date for the annual Walterboro Wings-n-Wheels event.			
	Sat, Apr 30		Trident Tech Car Show	North Charleston, SC
	Save the date for the Trident Technical College Annual Spring Spin-Off Car Show to benefit Auto Program Scholarship Fund.			
	Sat, May 14	10:00 AM	Veterans Victory House Car Show	Walterboro, SC
	Save the date for the Annual Veterans' Victory House Charity Car Show sponsored by the Walterboro Cruisers.			

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.pcpalmetto.org/calendar/>



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Turn Nine

By Joe Mills

If you have gotten a taste of driving on the track, but would like to add an element of completion to the mix, a time trail may be for you. Time trials are time competitive events where drivers vie for the fastest individual lap time in their class. Time trails are similar to a Driver's Education ("DE") event in that a group of cars are on track for a 20 minute session. The difference is that cars are divided up among different classes based on car modifications and performance instead of skill level. The run groups are similar to the advanced group at a DE since there is open passing anywhere on the track with a point-by. Driver requirements and car preparation are more extensive than those of a DE.

DRIVER ELIGIBILITY:

Drivers should meet one of the following:

Those who hold a Time Trials Competition license,



or

Those who hold a Time Trials Novice permit, or
Those who hold a Competition License (Novice, or Full), or

Those who hold a racing license from a recognized motorsports organization.

SAFETY EQUIPMENT

Driving suits (fire resistant clothing)
Window safety nets or arm restraints
SA rated helmets
Roll bar
In-car fire extinguisher
Five, six, or seven point harness



The entrant is responsible for insuring that the vehicle being used is properly prepared for operation under elevated acceleration, braking and cornering forces. Cars must have a Time Trials or Road Race Logbook or a logbook from an accepted racing organization. Annual Inspections are allowed. Car numbers shall be at least 8 inches high and class letters shall be at least 4 inches high. Vehicles and/or logbooks will be inspected by the tech inspector at each event.

PCA does not offer time trials as part of their DE or Club Racing programs, but SCCA and NASA have well established time trial programs. For more information about the programs, see the links below:

<http://www.scca.com/pages/time-trials>

<http://www.nasa-tt.com/>

Information above from the "2015 SCCA Time Trail Rules-Track Trials & Hill Climb Driver Information."



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November Monthly Social Minutes Reported by Rose Ann Boxx

Meeting was held at T-Bones, West Ashley with 28 members in attendance. Jennifer reported on the Christmas party to be held at Joe and Lisa's Ravenswood Barn on Johns Island. Party to be at 5pm on Saturday, Dec. 12. Cost \$20 per person. If you wish to participate in gift swap, please bring \$25-35 gift wrapped. Please RSVP on line by December 7th. Todd Confarotta reported on Jekyll island drive Dec. 13 -15. Some meeting at Publix on Johns Island at 2 pm Friday to drive down. All meet at Hampton Inn, Savannah for dinner at Mellow Mushroom. 8am Saturday meet in lobby of Hotel for driving instructions to Jekyll Island. Planning on Museum tour the cocktail hour at Hall of Mirrors sponsored by Todd and Nicole. Formal or casual dinner afterwards. January 9 is Board Meeting. Next meeting January 12. Saturday after Thanksgiving all are invited to wine and cheese at Mike and Karens. Board voted to donate monies from Joe's car raffle to MUSC Cancer Research in Honor of Tug Matheson. Greenville Porsche dealership has found several 2014 911s that they would like to sell!

Eating Christmas: Three Traditional German Dishes for December

by Emily Bell

Christmas season in Germany conjures many things: winding Weihnachtsmärkte, seasonally draining wallets, the good cop/bad cop judicial balance of St. Nick and terrifying (at least in Bavaria) counterpart Krampus. One thing a German Christmas should always conjure: food, and plenty of it.

Yes, even in the birthplace of the Christmas tree, German Christmas cuisine shines brightest this time of year. Picture it: cruising the stalls of your local *Weihnachtsmarkt*. What's the first thing you think of? Ticking off your holiday shopping list or heading for the nearest *Gliwhein* stall, and maybe picking up some *Baumkuchen* on the way?

We're guessing the latter, and there's good reason. Cuisine is a pillar of German Christmas tradition, dating back many centuries and, especially where baked goods are concerned, heavily influencing the way the rest of the world eats this time of year. There's a season of eating to tackle, but for now, we're taking a look at a few marquee dishes—the tip of the proverbial frosted iceberg—in German Christmas cuisine, including a traditional golden brown main, a spicy fixture of Christmas baking, and a classically rustic supper fit for any long winter's night.

Christmas Tradition: Weihnachtsgans

The rest of the world waxes poetic about Christmas goose. Germans actually eat it (except for "Auguste," who may still be alive

and kicking), anchoring the Christmas table with a golden brown *Gänsebraten* that would make Dickens proud. Sure, duck is widely popular and perhaps even more common. But it's also consumed in quantity elsewhere, whereas goose seems particularly German (2010 figures from the FAO show Germans alone claiming 87 percent of Poland's 18,000 ton goose output). And it's not a year-long love affair, either. Most of the geese "fly in" between October and December, with spikes at Christmas and New Year's. Add that all up and you've got a definitively German Christmas tradition, one the next generation of cooks should keep up—and not just because roast goose happens to be delicious.

If the joy of being different isn't enough to get you roasting, think of the history: Christmas goose has roots in everything from English superstition to religious asceticism. One legend has it that Queen Elizabeth I was gobbling up goose when she heard the British had defeated the Spanish Armada in 1588, ordering all of England to mimic her dinner at Christmas. The tradition then presumably spread from England to Germany, where it stuck. A second, homegrown explanation actually comes from a tradition of fasting: Medieval Christians would fast between St. Martin's Day (November 11) and Christmas. Their dinner of choice before and after was goose, perhaps because—as legend has it—the reclusive St. Martin was said to have hidden among geese while trying to avoid becoming Bishop (the goose's honk gave him away). But goose is also a prototypical "feast" item, plentiful, flavorful, and

rich in fat—exactly the kind of thing you want to eat before 40 days of delayed gratification.

But the real reason to eat roast goose is all in the bird. Flavorful and rich (and not as aggressively farmed as its poultry counterparts), goose does exactly what you want protein to do in cold weather: roast up moist on the inside and crisp on the outside, all while bestowing you with a wealth of flavorful drippings for future cooking. Fortunately, especially if you're going straight for tradition, roast goose is all about rusticity, so variations in recipes are typically minimal, more often seasoning-related. Several recipes rely on thyme or marjoram, its slightly earthy, verdant fragrance infusing the goose flesh from inside the cavity, while others steer toward the piney flavors of rosemary and staples like onions and apples. (Gordon Ramsay's recipe incorporates Chinese five spice powder.) The point is you can pick and choose per your tastes—herbs, fresh and dried fruits, onions, various stuffings—so "tradition" doesn't have to mean endless repetition.

Continued next page....

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When it comes time to roast, don't fear the fat (geese have plenty, especially as farmers tend to aggressively fatten them for the holiday season). Just prepare for it. Some recipes recommend removing pockets of excess fat along with the giblets, but the most important thing to do is to prick the skin for drainage and siphon off the goose fat as it collects over the roasting period, which could last a few hours depending on size (most recipes call for an eight to 10 pound bird, which helps control flavor and evenness of cooking). If you're inclined to keep the fat—do, it's among the more coveted, with a high smoke point, “good” monounsaturated fat, and surprisingly less saturated fat than butter—have jars on hand for storage. (And follow directions.)

But the real beauty of Weihnachtsgans—what Dickens would admire most, we think—is that the final product isn't overwhelmed with complicated side dishes, but allowed to shine—or glisten, more literally—alongside familiar, comforting staples like *Spätzle*, *Knödel*, and red cabbage. Leftovers, if you have any, might go into a fricassee, and even after the last bit of goose meat's gone, you still have that delicious ganseschmalz, the gift that keeps on giving (confits, fried potatoes, dumplings, etc.) all year long.

Lebkuchen: The Ultimate Christmas Cookie

If *Gänsebraten* is our rustically German Christmas centerpiece, *Lebkuchen* is the perfect cookie to follow. In the constellation of German Christmas cookies (some native, some borrowed), *Lebkuchen* may shine brightest: a simple, pillowy gingerbread cookie built on robust flavors and a studiously perfected recipe. Also, not surprisingly, another Christmas dish with centuries of heritage. The variously glazed, chocolate coated, nut- and citrus-flecked cookies that spill over bakery shelves and spice up the cold winter air this time of year actually date back to the Middle Ages, the most famous variant coming from Nürnberg, where monks in monastery kitchens would prepare cakes and spice cookies with honey collected from teeming local forests. In fact, if the idea of a Christmas spice cookie seems pat to us now, there's actually a kind of historic logic to it: honey has an ancient reputation of importance (it was customarily offered as a gift to the gods by ancient Egyptians and Greeks). And now commonplace spices like cinnamon, nutmeg, and ginger were once heavily coveted and highly valued, with trade routes opening up all over the Orient in search of them. So ubiquitous *Lebkuchen* is actually both conceptually precious and implicitly celebratory—i.e., the ultimate Christmas cookie.

That's not just exaggeration. *Lebkuchen* is easily one of the most serious cookie types in the world, complete with a centuries' old league of Lebkuchen bakers and a designation of origin to protect recipe standards down to the slightest percent. Maybe it's no surprise then that the basic recipe hasn't changed much, typically highlighting honey and a heavy dose of spices (cinnamon, allspice, anise, clove, cardamom, ginger, etc.), with surrounding players like citrus peel, marzipan, nuts, and chocolate.

Of course, when a cookie's a hit, slight variations inevitably sprout up. Classic Nürnberger *Lebkuchen* is a soft pile of gingerbread dough that's baked onto oblaten, relatively flavorless bases that recall the communion wafers medieval monks would have used to give the cookies structure and prevent sticking. Brown *Lebkuchen* is rolled and typically baked without oblaten, while white *Lebkuchen* is named for its lighter dough, the result of high egg quantity. And then there are those ubiquitous hearts scrawled with messages of love, lining street fairs all over Germany. But the most prized *Lebkuchen* are easily the Elisen variety, supposedly named for the daughter of a gingerbread baker and distinctive for their low (to zero) flour content.

Whichever *Lebkuchen* your heart desires, and whether you bake or buy, be sure to store them correctly: the soft cookies require a slice of apple or citrus peel, to maintain moisture levels. Then again, they probably won't last long enough for storage to be a problem.

Christmas and Beyond: Braised Hare

Rounding out this sampling of Germany's Christmas panoply is actually a recipe that's not Christmas specific, but suitable for any winter's night that calls for edible warmth.

Hasenpfeffer, or braised hare stew, is one recipe in a long line of German stewing traditions, a classic hunter's dish. And while it might have been made famous (or more famous) around the world in a classic American

1962 Looney Tunes cartoon (in which Yosemite Sam is ordered to prepare *Hasenpfeffer* for a grouchy king), the recipe, like *Gänsebraten* and *Lebkuchen*, is rooted in several hundred years of German history.

It's not post-fast feasting or honey-exalting that inspired this recipe: it's good old fashioned practicality. Imagine hunters traversing Germany's thick, wintry forests hundreds of years ago, returning home to fire-lit cabins with several hare in tow and more than a few mouths to feed. Stew would have provided an easy way to stretch the protein (even in a winter-fattened hare, meat would be less plentiful than in deer or wild boar), with wine and spices tenderizing and enriching the meat over days of marinating, and accompaniments of potatoes or noodles making a fortifying meal of it.

In fact, like many old recipes, *Hasenpfeffer* is fundamentally pragmatic—hence its enduring charm. In days when preservation or meat quality was an issue, acid would've helped tenderize meat and kill bacteria, while heavy spices would have done double duty, helping to mask overly gamey or off flavors. And then there's the hare's blood, which could also be added as an additional fortifier and thickener (waste not, want not, after all). Of course, modern refrigeration and sourcing methods mean hunting and hygiene don't have to be your foremost considerations in recipe prep.

If you do plan on cooking it, know what to expect: hare meat tends to be slightly gamey and sweet, perfect for a bracing red wine marinade, which both brings out and balances the meat's natural flavors with depth and acidity. But what really makes this recipe are the spices infusing the stew, which vary but tend to include things like juniper berries, whole cloves, allspice berries, peppercorns, and rosemary—flavors that quite literally recall a forest in winter, the spice of bark, the sharp, clean fragrance of pine.

Now if that's not something to eat at Christmastime in Germany—or whenever temperatures drop below freezing—we're not sure what is.

Members Corner

New members:

Brett Arp

2007 911 Turbo

Dino Drosas

2002 911 Carrera 4 Cab

Scott McNair

1983 911 SC Targa

S. Michael Vardell

2009 Cayman S

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PHOTO OF THE MONTH
2015 Sea Island of Georgia Drive



Kiawah Island Motoring Retreat Top 10 Cars

Fellow club member Mike Duck, has secured us a spot to put our clubs top 10 vintage cars. We will have more details to follow.

About Kiawah Island Motoring Retreat

The Kiawah Island Motoring Retreat ("KIMR") rolls onto Kiawah Island in April 2016 with an entire weekend celebrating stunning cars and the beautiful scenery and culture of the South Carolina Lowcountry. It takes place on Kiawah Island, and will be one of the most exclusive events on the concours calendar. KIMR is a non-profit organization and proceeds will benefit three very worthwhile Lowcountry charities.

Schedule of Events

FRIDAY, APRIL 15, 2016

Motoring Tour through scenic Johns, Wadmalaw & Kiawah islands

Automotive Seminars

Exclusive upscale dinner events at special locations

SATURDAY, APRIL 16, 2016

Cars on Kiawah at the Ocean Park concours site featuring hundreds of great local & regional collector cars

Traditional Lowcountry Oyster Roast

Experience a variety of Lowcountry food choices

SUNDAY, APRIL 17, 2016

Concours display and judging

Kiawah Island Open House Tours

Experience a variety of Lowcountry food choices

Awards Ceremony

Schedule is subject to change.





**Jackie Dasen,
Newsletter Editor
215 Oak Cir
Walterboro, SC 29488**



Final Thoughts from the Prez...

December 12 is our annual Christmas party and looks to sell out so register as soon as we get it on the website. It is always a great event!!

On the business end, we'll be getting ready for the planning meeting to outline next years activities. Got an idea, come to the meeting or let me know. It's not to late to get involved or give us some great ideas and events, just let us know. Just ask Todd Confarotta or Dave Derecola. Todd wanted to put together an drive to Jekyll Island and Dave put together a Dine and Drive to Morgan Creek Grill and they did. They were the most attended events of the year. The most attended event of the year was an idea that Jennifer Mills put together for the Anniversary party— at Charleston Rush. So as you can see, fresh new ideas work so get them to us. The planning meeting in January is open to all members and folks who want to be involved so come on out.

I would like to throw out a special thanks to the Milbrants !! They have hosted two wonderful events at their home this year and it means a lot that we have such caring and open people to put these events on.

On another topic, keep you eyes on the website and know we have some events coming up besides the Christmas (Holiday) Party. In January is the Rolex 24 hours race in Daytona, a drivers education event in Roebing hosted by Florida Crown, SCCA holds a novice school for autocross usually in February and mark those calendars for the Trident Tech Car Show (Apr 30) and the Porsche—Corvette Challenge at the Veterans Victory House (May 14). In the mean time—Keep them wheels turning...Your Prez, Ken Dasen

Its Not just the Cars, Its the People !!!

**Monthly Member Meeting is
The Holiday Party on
December 12th @ 5pm
Ravenswood Plantation Party Barn**