



Palmetto Pipes

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OCTOBER 2017

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Palmetto Oktoberfest - Oktober 14th

Join us on Saturday Oktober 14th at Stono Ferry in Hollywood for Palmetto's Oktoberfest celebration.

We plan to start the festivities at 1pm with German food served at 2pm. There will also be an optional gimmick rally around the general area, which should make for a nice drive and along the way there will be questions to be answered, it should take about 45 minutes to run it. We will email out the route instructions and questions prior to the event.

The cost of the event is \$20 per person, which includes your meal and tea, if you want to bring your favorite Oktoberfest bier or Riesling, your more then welcome to. Kinder 15 and under are free.

Registration cutoff is next Tuesday the 10th, so get your registration in today....

Please register online for the event at:

<https://www.pcapalmetto.org/news/408-palmetto-oktoberfest-oktober-14th>





BAILEY'S BISTRO BITES HOMEMADE GERMAN SAUERKRAUT (By: Sarah – Curious Cuisiniere)

It's October. That means OcktoberFests will be going on. How about making your own homemade German sauerkraut? As my Suez Chef Stuie says, JUST DO IT. Your sauerkraut will take 1-3 weeks to ferment, plan ahead.

INGREDIENTS:

½ small head cabbage, shredded (roughly 4 cups)
2 tsp Kosher salt
1 tsp caraway seeds (optional)

INSTRUCTIONS:

In a large bowl, mix the shredded cabbage with the salt and caraway seeds (if using). Let the mixture rest for 15-20 minutes to let the salt start drawing moisture out of the cabbage. (To speed up the process, you can get in there with your hands and massage the cabbage and salt together for 5-10 minutes)

Wash a quart mason jar well with hot soapy water. Pack the salted cabbage mixture (and any juices) into the clean jar. Pound the cabbage with the back end of a wooden spoon to pack it tightly and remove any air pockets. Place a quart-sized Ziploc bag into the jar (use one that you know holds a tight seal). Fill the bag with water and seal the bag. This will act as a weight and help to keep all the cabbage submerged. Cover the jar with a towel, cheesecloth, or coffee filter.

Check the sauerkraut after 24 hours. If the cabbage is not entirely submerged in brine, add a saltwater mixture of 1 tsp salt to 1 cup water to the cabbage, just until it is submerged.

Place the jar somewhere out of the way, away from direct sunlight, to ferment. Fermentation can take 1-3 weeks, depending on the temperature and your desired flavor of sauerkraut. Taste your sauerkraut every few days, and once you like the flavor, remove the bag of water and cover it with an airtight lid. Store the sauerkraut in the refrigerator.

RECIPE NOTES:

While the sauerkraut is fermenting, you may notice it bubbling and foaming. This is normal and can be skimmed off before you refrigerate your sauerkraut.

If at any point your sauerkraut starts to turn a strange color or get fuzzy, your preparation probably was not as clean as you thought. You'll need to throw away this batch and start over. Sorry.

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President's thoughts



The 20 Palmettians who made the trek to Asheville for the Treffen were treated to quite an experience. Joining 250 other Porsches and over 400 PCA members, the Treffen proved to have something for everyone. Whether on the planned activities and drives or just impromptu adventures the stage was set for making new friends and having a good time. Both the local region (Appalachian) and

Harmony Porsche provided great local guidance (Harmony had wonderful local maps that their employees were only too happy to highlight with their favorite routes). If you have any interest in attending a future Treffen, do not hesitate to corner one of this year's attendees to get more info on the event.

Speaking of events, I would like to establish a standing Activities Committee to plan future events for Palmetto Region. This is the sort of activity that only benefits from having multiple inputs and points of view and is a good way to get to know other region members. Apparently Uncle Sam doesn't need You anymore but Palmetto Region does. Please send me an e-mail (drjoesc@gmail.com) and I will strongly evaluate the first 500 submissions.-)

While several of us were at Baker following breakfast last Sat., Lee Claggett mentioned that an unattributable source at PCNA has confirmed that what is being called the 911T will be built. This is what Michael Steiner, the R & D Chief at Porsche AG called the "enthusiast 911" with a more back-to-basics orientation.

Lee suggested that a blend of GT3 chassis with the "normal" 911 engine along with items such as lighter glass could be coming with an intro as a 2019 model. Clearly, all of this falls into the category of vaporware currently but we'll see.

The weather is (finally) turning quite pleasant, so, as always,

Get out and drive,

Joe






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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>

	<p>Sat, Oct 14</p>	<p>1:00 PM</p>	<p>Palmetto Oktoberfest</p>	<p>Stono Ferry Plantation</p>
<p>Save the date for the annual Palmetto Oktoberfest, which will be held in Charleston this year at the Stono Ferry polo grounds. Also note there will be no monthly social in lieu of the Oktoberfest. For more details and to register, click on the link online. We'll have German food and plenty of socializing with your fellow Porsche friends. The event will begin at 1 pm and the food will be served at 2 pm. We are also planning on having a gimmick rally before the event, we will email the rally instructions and list of questions to be answered the day prior and they will be graded when you arrive. The rally should take you about 45 minutes, you can run it at anytime, just try and be at the event by 2 pm so I don't eat all the food. The cost is \$20 per person and 15 and under are free. You are welcome to bring your favorite Oktoberfest beer or Riesling, we will provide tea with the food.</p>				
	<p>Sat, Oct 21</p>	<p>9:00 AM</p>	<p>Sea Island Cars & Coffee</p>	<p>Freshfields Village, Kiawah</p>
<p>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.</p>				
	<p>Fri, Oct 27</p>	<p>Sun, Oct 29</p>	<p>Savannah Speed Classic</p>	<p>Hutchinson Island, GA</p>
<p>Info here: http://www.hhiconcours.com/events/savannah.html. Check out the schedule to see what you are interested in.</p>				
	<p>Sat, Nov 05</p>	<p>Sun, Nov 06</p>	<p>Hilton Head Concours</p>	<p>HHI, SC</p>
<p>Find info here: http://www.hhiconcours.com/events/hilton-head-island.html</p>				
	<p>Tue, Nov 14</p>	<p>7:00 PM</p>	<p>Monthly Social</p>	<p>Gennaro's, North Charleston</p>
<p>Join us at Gennaro's (8500 Dorchester Road, North Charleston) for updates from the officers, to talk about upcoming events, and to socialize with your fellow Porschephiles.</p>				
	<p>Sat, Dec 02</p>	<p>Sun, Dec 03</p>	<p>Driver's Education at Roebing Road</p>	<p>Coastal Empire Region PCA</p>
<p>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.</p>				
	<p>Sat, Dec 09</p>	<p>Holiday Party</p>		
<p>Save the Date - Details to come!</p>				

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/)
<http://www.pcapalmetto.org/calendar/>



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Porsche 911 GT2 RS laps Nürburgring in 6:47.3, a road-legal production car record



It seems like Nürburgring Nordschleife lap times have been falling at an exponential pace lately, and Porsche has always preferred to have the fastest car around the 12.8-mile track in Germany. Not to be outdone by the competition, the automaker's new 911 GT2 RS just set the production car lap record, a physics-defying 6 minutes and 47.3 seconds, on September 20.

The 887-horsepower 918 Spyder hybrid supercar lapped the track in 6:57 only a few years back, which is more than 30 seconds faster than Porsche's previous supercar, the mid-2000s Carrera GT (7:28.71). Then along came the Lamborghini Huracán Performante with a mere 640 hp, which blazed across the start/finish line in 6:52.01 in October 2016 and was met with skepticism from various parties after the time was released to the public. One can only imagine what Porsche engineers and drivers felt when the Lambo's lap time was announced. So it was off to work, and Porsche's mission was even clearer than before.

"At the start of the development process, we set ourselves a lap time target for the GT2 RS of less than 7 minutes and 5 seconds," said Frank-Steffen Walliser, Vice President of Porsche's Motorsport and GT Cars departments. "The credit for beating this target by 17.7 seconds goes to our development engineers, mechanics, and drivers, who demonstrated an exceptionally strong team performance."

Porsche Test Driver Lars Kern set the record, and Factory Driver Nick Tandy also joined in the attempt directly following a race in Austin, Texas. Porsche says both Kern and Tandy were able to beat the Huracán's record of 6:52.01 on their first attempt and then went on to clock in under 6:50 for five more laps. Photos courtesy Porsche





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Porsche recommends **Mobil 1**



PORSCHE

Storm-proofing Porsches: A Hurricane Irma story

Photos by George Kveton

As Hurricane Irma bore down on south Florida, tearing through several Caribbean Islands as a category 5 storm, PCA Gold Coast Region member George Kveton was in Switzerland paying close attention to the news. Reports didn't have Marco Island, where he owns a home, in the direct path of the hurricane, but "it wasn't looking good," he said. He also keeps three Porsches in the garage and two boats behind his home.

So, instead of watching the storm from afar, Kveton skipped a business meeting and hopped on a flight to Florida to shore up his property. Fortunately his home (and the attached garage) was designed to withstand winds up to 150 miles per hour.

"The next thing was, what about the storm surge, because they're predicting 10-15 feet" of flooding, he said. "Marco Island is close to sea level, not a lot of elevation," Kveton explained. "Multistory parking doesn't really exist." So after securing his boats and making other preparations, he finally focused on protecting his Porsches — "Take care of yourself first," he advised. "These things can all be replaced."

Time was on his side, so he hatched a plan to keep two of his Porsches safe, a 2011 911 GT3 and a 1986 911 Turbo. "I bought the biggest tarp possible, took some duct tape, and made [the 911 GT3] into a present," he explained. The 911 Turbo donned a regular car cover and was parked on a lift and raised, while the GT3 was parked underneath. Since his garage sits about 10 feet above sea level, he was confident the Turbo would be out of harm's way when raised up. He left his third Porsche, a Cayenne, alone and parked it on the garage floor.

Irma made landfall in the Florida Keys

on Sunday morning, September 10, and it was veering towards mainland Florida's west coast instead of to the east as originally predicted. At 3:35 PM, the hurricane, now a category 3 storm, made landfall in Marco Island. "The eye went right over my house," Kveton exclaimed. "If you left your cars outside, they would have been destroyed." Though his house could withstand the winds up to 130 miles per hour, it had large glass windows and no shutters. With a clear view, Kveton watched the carnage unfolding outside. "There was a lot of debris from palms falling all over the place." "The hurricane was a first for me. I don't want to do it again anytime soon," Kveton continued. At the very least, he said he'll be better prepared for the next hurricane and had some tips to share.

Before deciding whether or not to fortify your home, know if it can withstand the violence of a hurricane. If it can, prepare yourself well in advance, stocking up on water, food, radios, and whatever might help you ride out the storm. And do that before your town or city turns the power off as a safety precaution. Only then should you worry about cars and boats and other possessions. In this case, time was on Kveton's side, and fortunately his tarp-covered GT3 didn't have to be put to the test..

Story courtesy of pca.org



PALMETTO PIPES



Hilton Head Concours Dinner

The annual Concours dinner meeting will be at the Country Club of Hilton Head in Hilton Head Plantation on November 4th, 2017.

Additionally, for this Concours Weekend Club Dinner, we will have a special speaker: Ramsey Potts

The title of Ramsey's presentation will be: "Buy, Sell, Enjoy..The Automotive Auction Experience".

This will be a general overview of how Automotive Auctions work and how anyone can take advantage of all that they offer. In addition, Ramsey will discuss how a Car Specialist helps determine the value of a car, how the research team creates the descriptions of the cars, and how a other behind the scenes items.

Ramsey is a Coastal Empire Region PCA member and joined RM/Sotheby's & Auctions America in early 2017.

He professes a lifelong love of all things automotive, going back to when we watched his father collect and race classic British sports cars.

Ramsey has had a 25 year career in the financial services industry, but has always maintained his connection to the collector car hobby as a consultant to friends and colleagues purchasing, maintaining, and selling collector cars, via auction and private sale.

Ramsey specializes in European marques and has been a member of several car clubs and has raced Porsches, BMW's, and Mazdas with SCCA and Grand-Am circuits.

He also remains active in kart racing throughout the Southeast.

As part of this venue move to the Country Club, we will need to guarantee payment for the reservation count we expect to have present. Accordingly, we need to have everyone confirm by signing up quickly.

Due to guarantees to CC of HH, we will not be able to refund any cancellation money after Oct 27th.

The price for the dinner is \$44.00 per person including tax and gratuity.

Registration for this event can be done on www.clubregistration.net, where you can pay by credit card or by check.

For those that do not wish to registration on clubregistration.net, you can mail a check payable to:

Coastal Empire Region PCA and mail it to:

Coastal Empire Region
24 Cotesworth Place
Hilton Head Island, SC 29926

Further Dinner information is listed below.

Country Club of Hilton Head
70 Skull Creek Drive
Hilton Head Island, SC 29926

November 4, 2017
6:15 pm Cocktails (cash bar)

7:00 pm Buffet Dinner

Menu:

Country Club Garden Greens
Warm rolls and whipped butter
Pork Tenderloin with herbed pan juices
Seafood Newburg
Garlic Leek Mashed Potatoes
Wild Rice Pilaf
Brussels Sprouts
Green Beans

Dessert Station to include assorted petite portions of bars, brownies, cakes, pies
Water Tea

Price: \$44.00



HILTON HEAD ISLAND
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SOMETHING GERMAN FREDA EHMANN

(German Life Magazine – Barbara Selig and Mary Selig)

Freda Ehmann – (August 18, 1839 – November 12, 1932) – Sometimes known as the mother of the olive industry in California, Freda Loeber was born in Kassel and immigrated to the United States with her mother in 1852. At the age of 18 she married Dr. Ernst Cornelius Ehmann, a physician and druggist who immigrated to the US in 1854. They made their home in Quincy, Illinois and together they had three children, one of whom, a daughter named Mathilda, died at the age of 19 of typhoid fever.

When her husband died in 1892, Freda found herself with few assets save their home. She sold the house and moved with her daughter Emma to California where her son Edwin lived. Edwin was a traveling salesman for the Nathan-Dohrmann Chinaware Company. A customer of his, Herman Juch, persuaded Edwin to invest in an olive grove and Edwin convinced his mother to go in with them. Olives had been brought to California by the Franciscans in the 1700s and they grew well in central California. Most olives were used for oil but the combination of a severe winter and a business depression led Juch to declare bankruptcy. He deeded Freda 20 acres of an olive grove in Yuba County California to compensate for her loss. At the age of 56 Freda found herself starting over and she refused to let her son declare bankruptcy. Determined to return the family to firm financial footing, she worked with what she had—the olive grove. The man caring for the olives suggest she try curing them rather than using them for olive oil, but the problem had always been that they spoiled quickly. For help she turned to Eugene Hilgard, head of the U.C. Berkeley Agriculture Department. Hilgard gave her a recipe for curing black olives and she took it from there.

The process was not perfected and Ehmann worked tirelessly to improve upon it. She set up shop on the back porch of her daughter and son-in-law's home. She got up in the middle of the night

to check on her olives and while the first batch was not perfect, being a bit mottled, an Oakland grocer brought them all. Emboldened, Freda borrowed money and went out to market her olives, traveling from Canada to the East Coast of the US. Finding success, Freda came home with orders for 10,000 gallons of olives. Since her grove could only produce 1,000 gallons, she bought the crop of the Fogg grove in Oroville, leased a pickling plant there and began production in earnest. She could often be found in the cold plant, wearing her large overshoes, checking on the vats of olives. She wrote, "I'd rather be here than any place in the world. It's something I have created and no one else can care for these olives just as I do. They are like a child to me."

Freda incorporated the Ehmann Olive Company in 1898 with her son managing the plant and her son-in-law, Charles Bolles handling the construction, machinery installation and the orchards themselves. Ehmann became known as a fair and caring employer. She built a special lunchroom for her female employees where she often joined them. She was willing to hire Asian workers at a time when they faced discrimination and she paid them the same as the other workers. Freda supported woman suffrage and counted Susan B. Anthony and Carrie Chapman Catt among her friends. The home she built in Oroville in 1911 was known as the "House that Olives Built." Maintained by the Butte County Historical Society, it can be visited on Saturdays.





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Upcoming

- Oct 14 - Palmetto Oktoberfest
- Oct 27 - Savannah Speed Classic
- Nov 4-5 - Hilton Head Concours
- Nov 7 - Monthly Social - Genarro's
- Dec 2-3 DE @ Roebing w/Coastal Empire PCA
- Dec 9 - Holiday Party

Palmetto Pipes

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