

*Porsche by Design*  
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The Monthly Newsletter of the PCA Palmetto Region

# Palmetto Pipes

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## FIRST PORSCHE UNCOVERED AFTER 112 YEARS OF HIDING

*By Jennifer and Jackie*

For as much as we talk about barn finds, the window of time for such vehicles tends to be measured in a few decades; any more than that the ravages of time and memory tend to destroy anything so long abandoned. Porsche revealed that it had recently acquired the barn find of the century – the first car ever designed by founder Ferdinand Porsche, which hit the roads of Austria in 1898, and has been locked away untouched for the past 112 years, sitting untouched since 1902

Long before the legendary Porsche 911 – before, even, the Porsche 356 – Ferdinand Porsche was tinkering with alternative powertrains and designing road-worthy vehicles. Though it wasn't the first vehicle to bear his name, the "Egger-Lohner electric vehicle, C.2 Phaeton model" was the earliest result of his efforts. Perhaps getting the jump on the modern alpha-numeric craze/plague, it was shortened to a simple "P1". The P1 made its first appearance in Vienna on June 26, 1898 and it didn't last long in the public eye.

The car in question doesn't look like much more than a horse buggy, but in its day was a technological feat. Designed by Ferdinand Porsche at the age of 22, the car was known as the Egger-Lohner, but also dubbed the P1 by its creator, who engraved that code on its major parts. Powered by a 3-hp electric motor in the rear driving a 12-speed control unit, the 2,977-lb. P1 could reach 21 mph, and travel 49 miles on a charge. The body, which no longer exists, could be easily altered from a couple to an open-top style.

Some other stats for the Egger-Lohner: The wood-frame P1 weighs just 2, 977 lbs. The P1 is all-electric, all the time. Its 12-volt, 287lb electric motor sits at the rear of the car just inches from the ground. Can you say "low center of gravity"? Porsche accomplished this with effective weight distribution. Cruise control! The P1 has cruise control! A driver could select one of 12 speeds and just cruise, at least for approximately 49 miles. Wood- wheels with pneumatic tires can be repaired in a workshop with sandpaper and varnish. The mechanical band brake/electrical short circuit brake just has to be cheaper to maintain than what you'll find on the 2015 McLaren P1's (another car with the P1 designation) Akebono carbon-ceramic units, of which only 375 units will be produced. Ferdinand Porsche scoffs at British notions of exclusivity; "approximately four" of his P1's were ever

made. After its first drive on June 26, 1898, Porsche continued developing the car, and in September 1899 won a 24-mile electric-car-race with three passengers, finishing 18 minutes ahead of the next challenger. Porsche would go on to work for Mercedes and other German automakers; it wouldn't be until 1949 that he would found his own automaker.

Porsche has declined to reveal details about how it found the car or how the P1 managed to exist in an unrestored state this long; a spokesman told Yahoo Autos that the person who uncovered it wished to remain anonymous. The vehicle will now live at Porsche's museum in Stuttgart, Germany and with it, the mystery of how it survived the 20<sup>th</sup> century .

*(Original article from: Justin Hyde – Motoramic & Graham Kozak – Autoweek)*



# Porsche by Design - Seducing Speed

By Jennifer

If you have not made it to the North Carolina Museum of Art to see the Porsche by Design exhibition by now, sadly you are out of luck. The 20+ cars from the early Type 64 to the 911 Sport Classic Edition were amazing. At least as of the date I type this, you can find pictures of the featured cars online at: <http://ncartmuseum.org/exhibition/porsche-by-design-seducing-speed>. Unfortunately the exhibition was so popular, it was difficult to hear our Hurricane Region do- cents talk. But they were around to answer all of our random questions. After a casual lunch in the Museum café, we went to tour the Ingram Family Collection. Housed in an old auto- motive dealership in downtown Durham, the cars are ar- ranged in mostly chronological order and focus on 356s and 911s. There was a Ferrari and motorcycle thrown in for good measure. The space is a wonderful setting with wel- coming owners who were, again, willing to answer all ques- tions. Too bad photos are not allowed at Ingram! Lastly, I am happy to report that we got all bad weather out of the way for any trip for the rest of the year. The driving rain made navigating Raleigh rush hour traffic challenging with 11 cars in a caravan. Thankfully, the tornado did not cause any problems for our group beyond a slight detour to the Sat- urday night dinner location. I only heard of one parking tick- et (oops!). We had friends from Coastal Empire, Hurricane, Carolinas Regions join us. It was definitely a trip that cannot be repeated simply due to the extensive collection of Por- sches from many wonderful collections – Stuttgart to Ralph Lauren.

by



Rose Ann Boxx, Palmetto PCA Secretary

## January Meeting Minutes

The January 14, 2014 meeting was held at La Hacienda, North Charleston with 25 members in attendance. Guests included Stu and Ryan with a '74 Targa. Al Trego reported 375 members. We have one transfer, Glen Kirk and new member Derrick Weston with '06 Cayman. Treasurer's Report shows an account balance of \$4,700 with check to be written for Raleigh weekend for approximately \$1,000.

Members are asked again to send information to Jackie for the newsletter for our "Featured Member". Up- coming Events: Jan. 18<sup>th</sup> DE at Roebing Rd, Jan. 25<sup>th</sup> – Rolex 24 at Daytona, Feb. 11, Monthly Meeting at Gilligan's on Johns Island, Feb. 15<sup>th</sup> Bob Woodman, Beaufort – cook- out and drivers education introduction - 11am to 3pm, Feb. 22, SC Region SCCA Auto Cross – Stratford High School, Goose Creek. All events are also reported on the website.



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# Something German

## GERMAN SAUSAGES

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

German law describes three kinds of sausage, “**Kochwurst, Bruhwurst**” and “**Rohwurst**” (cooked, simmered and raw sausage, respectively).

“**Kochwurst**” is usually **made from pre-cooked ingredients**, except sometimes uncooked liver, bacon or blood are additional ingredients. They set up due to protein denaturation from blood or liver, and hardening of fats when cooled or through gelatinization of dissolved collagen or addition of gelatin.

After the sausage casings are filled, they are cooked again and sometimes smoked.

The soft sausages, such as liverwurst, are spreadable due to the fat which surrounds each particle of liver or meat, hindering protein coagulation. This makes them one of the highest – fat sausages available, up to 40% fat.

Usually, cooking consists of simmering in water which is not boiling. This keeps the sausage from bursting.

“Kochwurst” are often fried or heated before eating. During this process, the gelatin melts and the sausage falls apart into a gruel or stew – like consistency. **They are served for dinner** with potatoes and sauerkraut, or smeared on bread for an open-faced sandwich.

Well-known types of Kochwurst are liverwurst, “Sulze” (aspics), a blood sausage and corned meats such as German – style corned beef.

“**Bruhwurst**” is made a little differently than “Kochwurst.” It is usually made from a very fine sausage grind and often contains curing salt (Prague powder or sodium nitrite). Ice water or crushed ice is added while the sausage is mixed. **The addition of water is what sets it apart from “Kochwurst.”**

The sausages are often smoked and/or cooked further by baking or simmering. Heating the sausage solubilizes and coagulates the meat proteins and the sausage firms up. After that, further heating does not cause the sausage to become runny again.

Sometimes pieces of cured meat such as bacon are added for a mottled appearance and interest. Well-known “Bruhwurst” are “Frankfurter,” “Wiener,” “Mortadella,” “Lyoner,” “Leberkase,” “Weibwurst,” “Bierwurst,” “Jagdwurst” and “Bierschinken.”

“Bruhwurst” should have a crisp or snappy bite to them but still be juicy on the inside. Although the juiciness comes from the fat content, some of these sausages are relatively low in fat (15-25% for some “Bierschinken”). Most “Bruhwurst” have a rosy or red hue to them due to the nitrite salts added as preservatives.

“**Rohwurst**” (Lit. raw sausage) **is made from raw meat, fat or bacon and spices** and can be eaten fresh (like bratwurst) or dried and/or smoked. **No offal or water may be added** but salt or curing salt may be used. Before they are smoked they undergo a maturation or fermentation process involving lactic acid bacteria. To help conserve the sausage, certain sugars are added, which feed the bacteria and create a low pH. The acidity hinders spoilage bacteria from taking hold. It also pulls water from the sausage, dehydrating it. On the casing surface certain fungi or yeast molds may be encouraged which also influence the taste.

“Rohwurst” can be soft (“Mettwurst” and “Teewurst”) or firm (“Landjager,” salami, chorizo). These characteristics are created through smoking and water – loss (hanging and dehydrating). Especially dry sausages (greater than 40% weight loss) are also called “Dauerwurst” or “Hartwurst,” meaning long-keeping or hard sausage.

Sausages are all delicious and the cause of much national pride in Germany. A sausage recipe from a certain area is a closely guarded secret and the sausage is as beloved as the town’s soccer team. 12 varieties of German sausages:

**Blutwurst**, or blood sausage, is made with congealed pig or cow blood and also contains fillers like meat, fat, bread or oatmeal. It is sliced and eaten cold, on bread.

**Bockwurst** originated in Frankfurt and is made from veal with some pork other meats and flavored with salt, pepper, and paprika. It is boiled and eaten with Bock beer and mustard. It looks like a curved hot dog.

**Bratwurst** and **Rostbratwurst** is a sausage made from finely minced pork and beef and usually grilled and served with sweat German mustard and a piece of bread or hard roll. It can be sliced and made into Currywurst by slathering it in a curry sauce.

**Thuringer Rostbratwurst** – spices are marjoram, caraway, sometimes garlic and the sausage is formed using casings from pig intestines. These sausages are usually grilled.

**Nurnberger Rostbratwurst** – smaller (pinkie finger sized) bratwurst sausages, flavored with marjoram and a source of great national (for the state of Franconia) pride. Served six at a time; grilled, with sauerkraut or potato salad and with a side of horseradish cream. They may also be boiled in water with vinegar and spices.

**Bregenwurst** comes from Lower Saxony and is made of pork, pork belly, and a pig or cattle brain. It is often stewed and served with kale. Nowadays, Bregenwurst does not contain brain as an ingredient.

**Knackwurst**, or **Knockwurst** sausages, is often all beef, short and stubby and flavored with garlic. They are sometimes smoked. They are served traditionally with sauerkraut and potato salad.

**Landjager** is a type of dried sausage made from beef, pork, lard, and sugar and spices. It is air dried and resembles small salami. It does not require refrigeration and can be eaten cold or boiled.

**Leberwurst, or Liverwurst**, is usually made from pork with some pork liver, and flavored in various ways. It is spreadable.

**Kalbsleberwurst** – veal liverwurst is made from veal and pork liver.

**Braunschweiger** – spreadable, smoked pork liver sausage.

**Weibwurst** (white sausage) is a traditional sausage of Southern Germany made with veal and bacon and flavored with parsley, onion, lemon, and cardamom. This sausage is boiled and eaten without the skin but with sweet mustard, beer and soft pretzels. Weibwurst is usually eaten before noon since it traditionally contains no preservatives.

# CERPCA and Bob Woodman Tires Barbeque and Driver's Education Tech Session

Saturday, February 15, 2014 (11am-3pm) 22 John Galt Road, Beaufort, SC

Find yourself wanting to do a DE but not sure what the steps are or if you should? Then this event sponsored by Coastal Empire Region PCA and Bob Woodman Tires will help you make your decision.

There will be several events that our members are encouraged to participate in. Besides a great day of socializing, prizes we will be presenting an information session on all you need to know to sign up for one our Driver Education events at Roebing Road. In addition there will be live music provided by "The Bull Grapes", hot dogs, hamburgers, brats, bottled water, soda and beer will be provided to all club members and immediate family.

YOU MUST RSVP so that they can have an accurate head count to ensure enough food and beverages are provided for all. RSVP at your earliest convenience to ensure a proper head count. RSVP to Tracy Goucher at [sunkenparadise@yahoo.com](mailto:sunkenparadise@yahoo.com) or call (843) 252-6369.

Hope to see a lot a familiar and new faces at this event!

## ROLEX 24 HOURS OF DAYTONA

Several Palmetto Region Porsche club members braved the windy cold of Friday to enjoy time in the pits, garages and watching the Continental Tires race featuring our own home town racing team: Autometrics Motorsports in Charleston.

Huge congratulations to the Autometrics team for finishing 3<sup>rd</sup> in class with the number #24 Cayman driven by Cory Friedman and David Baum. After being dropped back to 18<sup>th</sup> after some contact the number #4 Boxster finished 11<sup>th</sup> in class and was driven by Adam Isman and Remo Ruscitti. Congratulations Autometrics! Keep up the good work and hoping for a very successful season.

In the Rolex 24 hour endurance race, hometown racer, Lehman Keen finished in the driver's seat for the number 22 WeatherTech Porsche. Giving the 22 Porsche a 8<sup>th</sup> in class finish after a brake lose and a tangle minor tangle with some safety tires with less than 2 hours to go in the race. Great job Leh and we wish you and the team the best of luck in the remained of the season. In the GT Le Mans Class Porsche North America won the 1st place spot in there #911 911 RSR. The # 911 Porsche, driven by Nick Tandy (Great Britain), Richard Lietz (Austria) and Patrick Pilet (France), had a nearly flawless run, a tribute to the new partnership by Porsche Cars North America as owner, Porsche Motorsport and CORE autosport, the factory team's preparation partner.



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In other racing news, another of our club members has rejoined the racing circuit; Karl Troy co-drove the Momo Porsche in the Sebring PCA race on Sunday, February 2<sup>nd</sup>. I think he's got the bug again folks, so keep a watch out for this returning champion driver.

I would also like to wish a speedy recovery to the two drivers injured in the horrible crash that occurred in the first 2 hours of the Rolex 24. Get well soon Memo Gidley and Matteo Malucelli.



# The Chronicles of Sir Stuttgart

(By: Stuiie Dasen)



Happy February Porsche people! Love is in the air this month. So make sure you treat your sweet heart right. A good idea for the men is to make sure their ladies have a nice bouquet of pretty flowers (I prefer something with green tones but since red is the symbol of love then go with that. Human ladies have slightly different likes and dislikes then dog ladies). For the guys you ladies can never go wrong with giving that special man a dozen or so lizards (different varieties are suggested. Mix up the colors and sizes you can't go wrong).

My chronicle is short this month because I've been taking care of my mom who has a very bad cold so other than discovering frozen grass this past month I haven't been up to anything too interesting. Frozen grass is very interesting, when you walk on it there is an awe-

some sound, crunch, wrunch, crunch, wrunch, crunch crunch, wrunch wrunch.

I did attempt to get that Phil guy up north to NOT see his shadow but apparently he needs more bribing next year. I'm thinking a good southern fried lizard on a stick should do it.

AND I still want a ride in a convertible Porsche this year as well as these other cars, 911 GT3 RSR, C4 Cab, 911 turbo, Cayman, Boxster and a hybrid Panamera. I'm sure someone out there has at least one of these cars so I can get a ride in. Happy Porsche driving and I Love Everyone!

PS: and if you want to forgo the lizards and flowers then go for dinner and a movie and make sure to remember me when you get your doggy bag after dinner.

## Photo of the Month

Hunter McCandless, Autometrics Motorsports, stand guard over the number 24 Porsche Cayman prior to heading out to the starting grid for the Continental Tire Race, Friday, January 24, 2014



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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>

	<b>Tue, Feb 11</b>	<b>7:00 PM</b>	<b>Monthly Social</b>	<b>Gilligan's, Johns Island</b>
	Join us at Gilligan's (160 Main Road, Johns Island) for updates from the officers, to talk about upcoming events, and to socialize with your fellow Porschephiles.			
	<b>Sat, Feb 15</b>	<b>11 am - 3 pm</b>	<b>Drive &amp; Dine to Learn about Driver's Ed</b>	<b>Woodman Tires, Beaufort, SC</b>
	Coastal Empire Region PCA and Bob Woodman Tires invited all PCA members to a Barbeque and Driver's Education Tech Session. Burgers, dogs, brats, and drinks are free to all club members and immediate family. Please RSVP to Tracy Goucher at <a href="mailto:sunkenparadise@yahoo.com">sunkenparadise@yahoo.com</a> or call (843) 252-6369. From Charleston, we'll head to Beaufort after Saturday breakfast at the Sunflower.			
	<b>Sat, Feb 15</b>	<b>Sun, Feb 16</b>	<b>Driver's Education at Roebing Road</b>	<b>Florida Citrus Region PCA</b>
	The Driver's Education program provides a safe, structured, and controlled learning environment for your high performance auto. Track near Savannah, GA. Register at <a href="http://www.clubregistration.net">www.clubregistration.net</a> .			
	<b>Sun, Feb 16</b>	<b>11:30 AM</b>	<b>Drive &amp; Dine</b>	<b>2nd Avenue Pier, Myrtle Beach</b>
	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. Let's head into the heart of Myrtle Beach and "Cruise the Strip" to 2nd Avenue Pier Restaurant for lunch.			
	<b>Sat, Feb 22</b>	<b>Sun, Feb 23</b>	<b>SC Region SCCA AutoX &amp; Novice School</b>	<b>Stratford High School, Goose Creek</b>
	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. This event is a 2-day weekend in which Saturday is a Solo Novice School (all drivers wishing to try Solo for the first time are welcome at ANY event, but this weekend will give you personalized instruction and extra seat time), and Sunday is a non-points Solo event. Anyone over 16 years of age with a valid U.S. driver's license (or a younger participant aged 8-15, if driving in our Junior Kart program) is welcome to participate in these events. Starts at 7:30 am each day. Schedule and more info can be found here: <a href="http://www.scsportscar.com">www.scsportscar.com</a> Info here: <a href="http://www.scsportscar.com/solo/">http://www.scsportscar.com/solo/</a>			
	<b>Fri, Mar 07</b>	<b>Sun, Mar 09</b>	<b>Amelia Island Concours D'Elegance</b>	<b>Ritz-Carlton, Florida</b>
	The Amelia Island Concours d'Elegance is all about having fun and enjoying the elegance and excitement of the automobile. Tickets are now available for the 19th Annual Amelia Island Concours d'Elegance. The three-day event at the Ritz-Carlton Amelia Island Resort leads to the centerpiece, Concours d'Elegance, on Sunday on the Golf Club of Amelia Island. The field opens at 9:30 A.M., remaining open until 5:00 P.M.			
	<b>Tue, Mar 11</b>	<b>7:00 PM</b>	<b>Monthly Social</b>	<b>TBD</b>
	Join us at TBD for updates from the officers, to talk about upcoming events, and to socialize with your fellow Porschephiles.			
	<b>Sat, Mar 15</b>	<b>4:00 PM</b>	<b>Drive &amp; Dine</b>	<b>Harold's Country Club, Yemassee</b>
	We'll be meeting some Coastal Empire Regions friends at Harold's for steak night. Seating is at 6:30 pm. RSVP is required by March 8 to Jennifer with headcount and how you want your steak cooked (rare, med, well, etc). Exact route TBD.			
	<b>Late March/Early April</b>		<b>Cars &amp; Coffee</b>	<b>Town Center, Mt. P.</b>
	While this gathering occurs every Saturday, let's attend as a club and see how many Porsches we can have show up. Working on something with a sponsor for lunch afterwards.			
	<b>Sat, Apr 12</b>	<b>10 AM - 4 PM</b>	<b>Walterboro Wings-n-Wheels</b>	<b>Lowcountry Regional Airport</b>
	Save the date for the annual Walterboro Wings-n-Wheels event.			
	<b>Sun, Apr 13</b>	<b>TBD</b>	<b>Drive &amp; Dine</b>	<b>Charleston, SC</b>
	Some friends from the Hurricane Region will be in town and want to see some Charleston sites. We will lead them on a drive early in the day and then join them at Southend Brewery late afternoon.			
	<b>Sat, Apr 26</b>	<b>10:00 AM</b>	<b>Trident Tech Car Show</b>	<b>North Charleston, SC</b>
	Save the date for the Trident Technical College Annual Spring Spin-Off Car Show to benefit Auto Program Scholarship Fund.			
	<b>Sat, May 10</b>	<b>10:00 AM</b>	<b>Veterans Victory House Car Show</b>	<b>Walterboro, SC</b>
	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.pcapalmetto.org/calendar/>**

**Other Events on the 2014 Calendar:**

3/15/2014	12 Hours of Sebring	9/9/2014	Monthly Social
4/8/2014	Monthly Social	9/19/2014	Drive your Porsche Day
5/13/2014	Monthly Social	9/20/2014	DE Roebing Road - Coastal Empire
5/17/2014	PCA Club Race - Roebing Road	10/14/2014	Monthly Social
6/7/2014	DE at Roebing Road - Coastal Empire	10/25/2014	Savannah Speed Classic
6/10/2014	Monthly Social	11/1/2014	Hilton Head Concours d'Elegance
6/14/2014	24 Hours of Le Mans	11/1/2014	PCA Club Race - CMP
6/15/2014	PCA Parade Monterey	11/6/2014	PCA Escape Orlando
7/8/2014	Monthly Social	11/11/2014	Monthly Social
8/12/2014	Monthly Social	12/6/2014	DE Roebing Road - Coastal Empire
9/6/2014	DE at Roebing Road - Florida Crown	TBD	2014 Holiday Party

# Upcoming Club Events

Looking for something to do to for March? Bring your Porsche out to a local car show and cook off in Walterboro on Saturday, March 1, 2014. (10am-2pm) Enter your Porsche in the car show (\$20 pre-reg, \$25 day of) and enjoy some great on site cooked food. If you want a pre-registration form email me at ([pors928v8@yahoo.com](mailto:pors928v8@yahoo.com)) and I'll forward one to you. Hope to see some of our Porsche friends there. We'll have at least 2 our Pcar's there.

Mar 1 – Colleton Pre Car Show and Cook off – Walterboro, SC  
April 13 – Drive with Hurricane Region - Charleston  
April 26 – Trident Tech Annual Car Show - Charleston  
May 10 - Porsche Corvette Challenge at the Veterans Victory House Car Show – Walterboro  
May 18 – Myrtle Beach Annual Beach BBQ – Myrtle Beach  
**Sept 13 – Tail of the Dragon – Mountain trip – date may change to coincide with the 356 event**  
Oct – TBA – Oktoberfest – Myrtle Beach or Charleston  
Nov 1-2 – Hilton Head Concours – Hilton Head  
Nov 6-9 - Porsche Escape – Orlando, FL (National Event similar to Parade)



## PORSCHE—CORVETTE CHALLENGE

**MARK YOUR CALENDAR – Saturday, May 10, 2014.**

As in years past our annual Porsche Corvette Challenge will take place during the Veterans Victory House Car Show held in Walterboro, SC at the Veterans Victory House Nursing Home. This is a great event not only because of the comradeship that this challenge has created between the areas two largest car clubs but because of the benefits to our Veterans. Remember without our Veterans we wouldn't have the freedom's we have. We wouldn't have open roads to drive our beloved cars on. We wouldn't have the opportunity to choose what we drive. We wouldn't be FREE. So take a day out of your busy, hectic schedule and come support a great event for great Veterans. These men and women look forward

to this event all year long. It is their favorite one.

Brighten a Veterans day by bringing out that Porsche to the event and bring the trophy back to the Porsche club.

Last year we did win the event but sad circumstances and the loss of an individual that helped make this challenge what it is, we dedicated the trophy back to the Corvette Club in Chuck Sheldon's honor (Chuck passed the Thursday before last year's show from cancer).

Let's honor Chuck again this year with a great competition between two of the best sports cars ever built: Porsche vs Corvette. German vs American.

Also please pass along this event to any car enthusiasts that you know. Thank you for your support and look forward to seeing 20+ Porsches this year.



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### Members Corner

New members:

**Jeffrey Curnett**

2006 Carrera S

**Bruce Dean**

2011 Cayman S

**A warm Low country welcome to you !!!** We look forward to seeing you at our next outing.



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# German Recipe

## Nuremberg Sausage and Lentil Braise

(By: Christopher & Catherine Knuth – The German Kitchen cookbook)

Nurnberger is an authentic German sausage from Nuremberg. It is a relatively small pork sausage (about 3 ¼ in/8cm). You'll find street vendors in Nuremberg that sell this in a bread roll, often with sauerkraut. You can find these sausages in any good German butcher or delicatessen.

### INGREDIENTS:

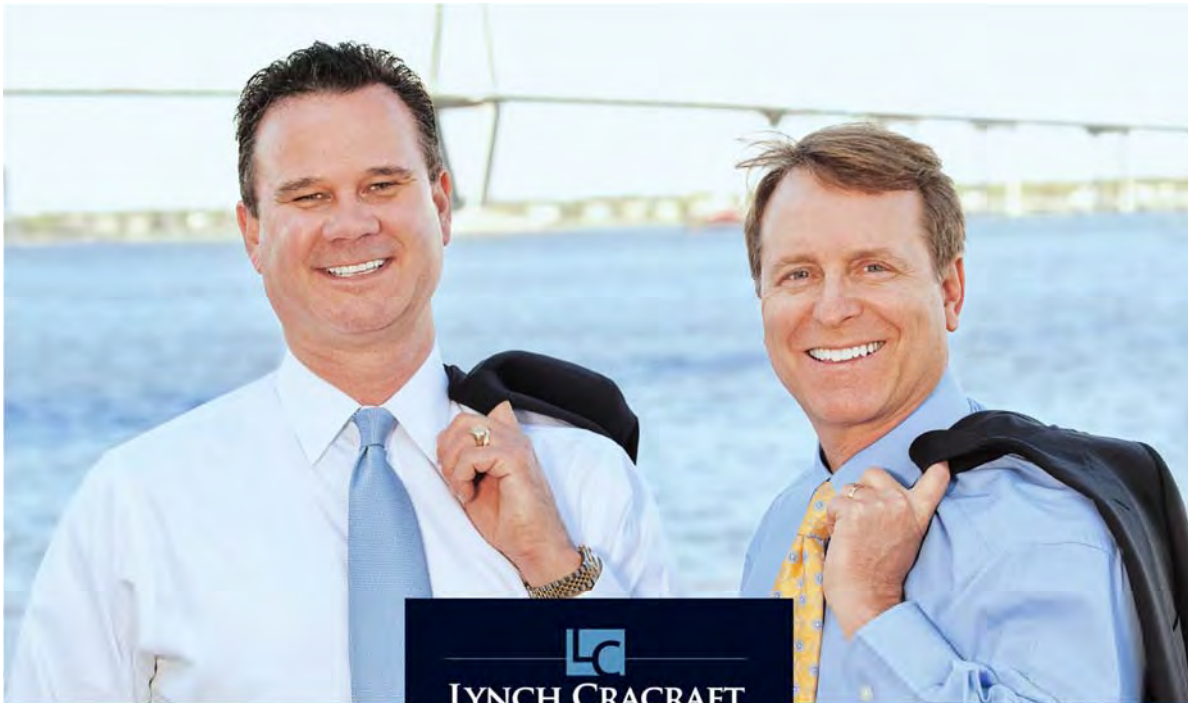
1 bunch young carrots, peeled	salt and pepper
2 parsnips, peeled & cut lengthwise	¼ cup rosemary
2-3 tablespoons (30-45 ml) olive oil	10 Nurnberger Sausages
¼ cup chopped thyme leaves	2 garlic cloves, crushed
2 onions, sliced in wedges	1 teaspoon brown sugar
2 tablespoons balsamic vinegar	2 ½ tablespoons red wine
1 can brown lentils, rinsed & drained	1 cup (250ml) beef stock
3 teaspoons fresh flat-leaf parsley leaves	

### PREPARATION:

Pre heat oven to 350F (180C)

In a frying pan, sauté the carrots and parsnips in a tablespoon of the olive oil, then place in a baking tray and season with salt, pepper, and half the thyme and rosemary. Roast the vegetables in the oven for approximately 25 minutes, turning once until golden and cooked through.

While the vegetables are roasting, sauté the sausages in the frying pan in more of the oil until golden then set aside. Drain the oil from the pan, leaving only a tablespoon to sauté the remaining ingredients. Sauté the onion over low heat for approximately 20 minutes until soft and tender. Add in the garlic, brown sugar, balsamic vinegar, and the remaining two tablespoons of thyme and rosemary and sauté for a minute or two. Stir in the beef stock, red wine and lentils and cook for further five to ten minutes. Serve, garnish with parsley.



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A rare full rainbow from the new Porter track car on the Roebing Road grid at the January Driver's Education Event.





Jackie Dasen,  
 Newsletter Editor  
 215 Oak Circle  
 Walterboro, SC



**SCCA** SOUTH CAROLINA REGION  
**SPORTS CAR CLUB OF AMERICA**

## Solo Novice School + Solo Weekend

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. This event is a 2 day weekend in which Saturday is a Solo Novice School (all drivers wishing to try Solo for the first time are welcome at ANY event, but this weekend will give you personalized instruction and extra seat time), and Sunday is a non points Solo event. Anyone over 16 years of age with a valid U.S. driver's license (or a younger participant aged 8-15, if driving in our Junior Kart program) is welcome to participate in these events. Starts at 7:30 am each day. Schedule and more info can be found here: [www.scsportscar.com](http://www.scsportscar.com) Info here: <http://www.scsportscar.com/solo/>

**Saturday, Feb 22 — Sunday, Feb 23, 2014**

**Stratford High School, Goose Creek, SC**



**Monthly Member Meeting is  
 Gilligan's  
 160 Main Road  
 Johns Island  
 Feb 11 @ 7 pm**

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

Happy 2014! We had a couple of busy weekends early in 2014 with the D&D to Carmine's and weekend trip to Raleigh. Also in January, some of us went to Roebing and others to Daytona. Personally, I'm glad to have a couple of weekends off before the activities start again! We're hoping to get the Targa back on the road soon. If you've ever thought about attending a Driver's Education event and have a bunch of questions, plan to attend the social at Woodman Tire in Beaufort on February 15. Joe and I will lead a group down after breakfast at the Sunflower. Also, if you've ever considered an Autocross, the SC SCCA will host its annual novice school and first event in Goose Creek the weekend of Feb 22. It was a lot of fun last year and I am disappointed that I will not be able to attend due to a conflict. I know a couple of folks considering going, so let me know if you are interested and I'll try to put you in touch with each other. This will not be the last Autocross adventure of the year as both Palmetto Region board and the Coastal Empire board have some folks that want to pick a Hutchinson Island event we can have a bunch of Porsches show up at. Watch the calendar if this interests you. Hope to you see and your P-car soon!

Jennifer

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