

Year in Review

Bringing in 2013

Something German

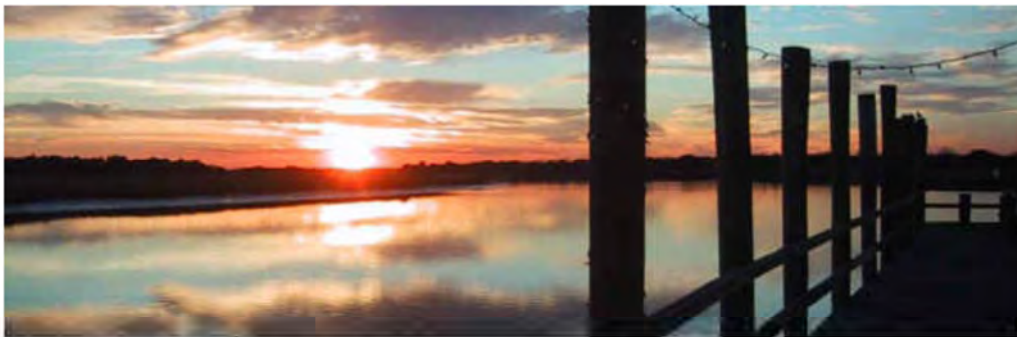
Chronicles of Sir Stuttgart



The Monthly Newsletter of the PCA Palmetto Region

# Palmetto Pipes

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



## Drive & Dine with Porsche of Hilton Head

Travel to another state of mind: Bowens Island Restaurant

Enjoy an island...a restaurant...a state of mind...with other Porsche enthusiasts. Located at the tip of a 13-acre island five minutes from Folly Beach, Bowens Island Restaurant is famous for its locally harvested oysters and Frogmore Stew, plus its undisturbed view of river, marshes, islands, and wildlife.

Enjoy it all with fellow Porsche owners from the southern Lowcountry, who will be taking a Sunday drive from Porsche of Hilton Head to dine and socialize at this legendary restaurant.

Bowens Island has been named as one of America's Great Seafood Dives by Coastal Living and one of the Top 10 Southern Seafood Dives by Southern Living. A simple place with traditional fare, unforgettable ambiance, and an interesting history, we know our Porsche owners will love it. And we know you'll also enjoy the company of fellow car enthusiasts.



**Sunday, Jan. 13, 2013**  
1:30-3:30 p.m. Seafood Lunch & Social

**Space is limited.**  
RSVP by Jan. 9 to Jill Jauch: [jj@newriverautomall.com](mailto:jj@newriverautomall.com)  
or 843-208-1217

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## 2012 IN REVIEW

(By: Jackie Dasen)

If you're like us 2012 went by much too fast. I'm not really sure where the entire year went. I know for a fact Ken and I were extremely busy and it seemed there was something or somewhere to go nearly every weekend and it was always car related. Though a good amount of our weekend activities were devoted to car events.

Since the first newsletter of 2013 is already late (I do apologize, we were running around a lot the weekend before Christmas and the time just slipped away). I guess my trip to Cameron Indoor Stadium at Duke University to watch my beloved Blue Devils play (a dream of mine since the 80's) just completely side tracked me to anything else going on. Yup, that's my excuse and I'm sticking to it. Oh, and a new puppy contributed to, second excuse that I'm sticking to. In actuality there really is no excuse other than I slacked so I'll just say sorry and be done with it.

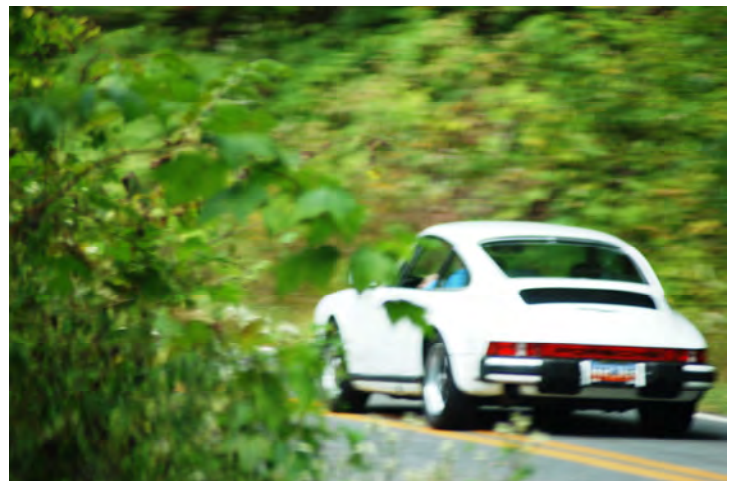
2012 saw a lot of events for the Porsche club and here's a brief rundown of the many events that happened (all events are summarized in the newsletters following the event). January we had our annual planning meeting with the Myrtle Beach group, a DE and the Rolex 24 hours at Daytona. February saw the launch of the new 991 with unveiling events at Hilton Head Porsche and Baker Motor Company (on the same day!) as well as another DE and the Myrtle Beach Group Drive and Dine to Quigley's. Ken, Jennifer and Joe also attended the Zone Presidents meeting in Charlotte, NC. March was our quarterly Cars and Coffee, the Myrtle Beach St. Patrick's Day drive and dine. April the club went for our private tour of the Brumos Racing Museum, we had the Blind Rally, Myrtle Beach drive to Kenny's BBQ, the Trident Technical College Car Show and a DE. May saw Herman Porter enter into his first One Lap of America (he will be participating again this year), we also had our Porsche-Corvette Challenge at the Veterans Victory House Car Show (lets rectify last year's loss!) and the Myrtle Beach Huntington Island annual BBQ. June was our annual Anniversary party and our quarterly Cars and Coffee, DE, and Myrtle Beach drive to Ocean Island. July he braved the low country heat and humidity and did a photo drive and dine and the Myrtle Beach drive to Snooky's. August we had a drive and dine to Land's End in Georgetown. September we returned to the Tail of the Dragon and there was a DE. October several of us traveled out to Petit

LeMans at Road Atlanta for the first time and our quarterly Cars and Coffee. November we went to the Hilton Head Concours. Finally in December there was the last of the year's DE's, the Holliday hosted holiday party in Myrtle Beach and our annual Holiday/Christmas Party. We also had our monthly social/meetings the second Tuesday of each month.

Our two annual awards were given out at the holiday party and the recipient winners were: Red Baron Award – Jennifer Mills. The Competitor of the Year – Herman Porter.

As you can see it was a pretty busy year and lots of opportunities to get out and enjoy your Porsche's, meet up with old friends, make new friends and enjoy some great events. We hope to bring you some more new events as well as continuing with many of our normal events. If anyone has an idea on an event they'd like to see happen, please contact any of the officers/board members (we won't plan the event for you but will be more than happy to assist you with the event). And remember most of our events don't require you to drive your Porsche but a few do.

So we hope to see some new faces in 2013!



# BRINGING IN 2013 with a ton of fun!

(By: Jackie Dasen)

This new year you will see notice some changes. We've had some changes in our officers so I'll start out by updating everyone on the changes. Last year's Vice President Jennifer Mills has stepped up to take over President. Ken Dasen will remain on the board for the coming year as Past President. Herman Porter has stepped up into the role of Vice President. Nicole Lefebvre has stepped into the role of Treasurer and Tuggy Mathisen has moved over to our newly appointed position of club historian. Officer/board roles that stayed the same are Josh Stolarz as Webmaster, RoseAnn Boxx as Secretary, and Al Trego as Member Chairman and I as Newsletter Editor.

With the newly appointed historian position, we ask that if anyone has any club history they feel needs to be recorded, PLEASE, contact Tuggy. As stated in the past please feel free to submit articles for the newsletter. These can be anything from a short, interesting story about a personal Porsche experience or something you feel would be of interest to the club. As in years past we will continue with our Competitor of the Year. We are always open to new ideas.

Now, into the good stuff, what we've got planned for this year. Please, remember you don't have to attend every event and you don't have to drive your Porsche unless it is a Porsche specific event (we only have a few that are).

Of course January is starting off pretty busy. Hilton Head Porsche is sponsoring a lunch drive in combination with Coast Empire's region and ours to Bowen's Island on Sunday the 13<sup>th</sup>. You MUST RSVP for this event no later than Wednesday the 9<sup>th</sup> with Jill Jauch at [jj@newriverautomall.com](mailto:jj@newriverautomall.com). It is also limited to 50 individuals. There is a Florida Crown sponsored DE event on the 19<sup>th</sup>-20<sup>th</sup> at Roebing Road. A lot of newbie's are going down this year, particularly several lady drives. You don't have to be driving to come down to the track and enjoy a fun filled weekend. Member support is always nice too. The end of the month is the Rolex 24 hours of Daytona. Several members are heading down to enjoy the 1<sup>st</sup> race of the year. It's a great event and if you haven't been you need to go. Just ask Gretchen Penney how much fun it was. She is now addicted to Porsche events.

February's schedule is pretty much open at this point. Our monthly social/meeting will be the 2<sup>nd</sup> Tuesday. If all goes well we may have our Photo Drive at the end of the month.

Some other upcoming major events for the year will be the Annual Porsche-Corvette Challenge for the Veterans Victory House Car Show (May 11<sup>th</sup> - mark your calendars WE WANT THAT TROPHY BACK), The Trident Tech Car Show. We'll be doing a Mountain

Winery trip the Helen, Georgia area, visiting a PCA member owned winery and some enjoyable time in an Alps styled town as well as some driving. Our Oktoberfest will be returning to the Myrtle Beach area this year and we'll be trying to get some good club participation in the Annual Hilton Head Concours event in November, this year the Porsche is the highlighted Marquee. We will also be traveling down to the Brumos/Jacksonville Swap meet this year.

Some other past events that we'll continue with this year are the Anniversary Party, the Blind Rallye, Drive and Dine's, DE's, quarterly Car's and Coffee events, Saturday breakfasts with Dr. Bob, our monthly social/meetings. The Myrtle Beach area will continue



this year with their Sunday Drive and Dine's. We hope to add in some new events as well, and as previously stated if there is an event you are interested in seeing happen, contact an board member, then plan it and make it happen.

As for the newsletter it's been decided that we'll continue with 4 printed color editions and we'll be adding 4 black and white printed editions and 4 postcard mailings (this will have monthly highlights). I will continue with our many of our same features. If there is something you'd like to see added, PLEASE let me know. I can't make changes or improvements without input.

I will continue with the Monthly Featured Member, so be prepared to be hit-up for a bio on yourself. I've got a list this year! Also PLEASE, PLEASE submit photos of your Porsche's for our new section Monthly Photo! I've tons of pictures to choose from in my own photo library but don't want to step on any toes by choosing, so SEND THOSE PICTURES! My email is [pors928v8@yahoo.com](mailto:pors928v8@yahoo.com).

Please check the website/forum regularly for updates on events or feel free to email any of the officer/board members with questions.

# Replacing brake pads on a Boxster

From Pelican Parts

([www.pelicanparts.com/techarticles/Boxster\\_Tech/49-BRAKES-Replacing\\_Brake\\_Pads/49-BRAKES-Replacing\\_Brake\\_Pads.htm](http://www.pelicanparts.com/techarticles/Boxster_Tech/49-BRAKES-Replacing_Brake_Pads/49-BRAKES-Replacing_Brake_Pads.htm))

MOTORBOOKS WORKSHOP

## 101 Projects for Your Porsche Boxster



- Covers 986/987 Boxster
- Engine and Transmission
- Suspension, Wheels, and Brakes
- Electrical System
- Fuel System and Exhaust

Wayne R. Dempsey



Replacing your brake pads is one of the easiest jobs to perform on your Boxster. In general, you should inspect your brake pads about every 10,000 miles, and replace them if the material lining of the pad is worn down enough to trigger the pad replacement sensor. In reality, most people don't inspect their pads very often, and usually wait until they see the little brake-warning lamp appear on the dashboard. It's a wise idea to replace the pads, and inspect your discs as soon as you see that warning lamp go on.

If you ignore the warning lamp, you may indeed get to the point of metal on metal contact, where the metal backing of the pads may be contacting the brake discs. Using the brakes during this condition will not only give you inadequate braking, but will also begin to wear grooves in your brake discs. Once the discs are grooved, they are damaged, and there is often no way to repair them. Resurfacing will sometimes work, but often the groove that is cut will be deeper than is allowed by the Porsche specifications. The smart thing to do is to replace your pads right away.

Brake pads should only be replaced in pairs: replace both front pads or both rear pads at a time. The same rule applies to the brake discs that should be checked each time you replace your brake pads.

The procedure for replacing pads on all the wheels is basically the same. There are slight configuration differences between front and rear brakes, but in general the procedure for replacement is similar. The first step is to jack up the car and remove the road wheel (slightly loosen the lug nuts before you lift the car off of the ground). This will expose the brake caliper that presses the pads against the disc. Make sure that the parking brake is off when you start to

work on the pads.

Begin by using a pair of needle-nose pliers to remove the brake pad sensor. The pads are held within the caliper by two retaining pins. There are also small retaining clips that hold these two retaining pins in the caliper. Start by removing the small retaining clips, and then tap out the retaining pins using a small screwdriver and a hammer. When the two retaining pins are removed, the cross spring which holds the pads in place will fall out. Now, the pads can be pried out with a screwdriver. Use the small holes on the pads that normally surround the retaining pin as a leverage point for removing them. They may require some wiggling to remove, as it is sometimes a tight fit. It is important to keep in mind that the caliper piston is also probably pressing against the pads slightly, and will add to the difficulty in removing them.

Once you have the pads removed, inspect the inside of the caliper. You should clean this area with some compressed air and isopropyl alcohol. Make sure that the dust boots and the clamping rings inside the caliper are not ripped or damaged. If they are, then the caliper may need to be rebuilt.

At this point, you should inspect the brake discs carefully. Using a micrometer, take a measurement of the disc thickness. If the disc is worn beyond its specifications, then it's time to replace it along with the one on the other side. See Project 55 for more information.

The installation of the new brake pads is quite easy. You will need to take a small piece of wood or plastic and push the caliper piston back into the caliper. This is because the new pads are going to be quite a bit thicker than the old ones, and the piston is set in the old pad's position. Pry back the piston using the wood, being careful not to use too much force. Using a screwdriver here is not recommended as it can accidentally damage the dust boots and seals inside the caliper. Make sure that you push both pistons (inside and outside) back in the caliper.

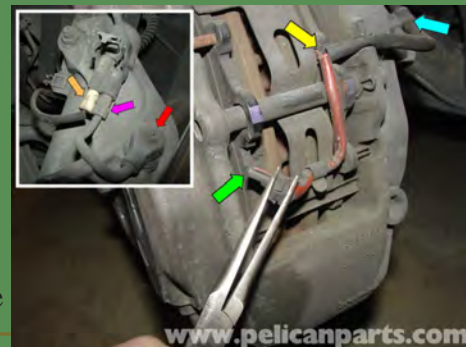
Be aware that as you push back the pistons in the calipers, you will cause the level of the brake reservoir to rise. Make sure that you don't have too much fluid in your reservoir. If the level is high, you may have to siphon out a bit from the reservoir to prevent it from overflowing. Also make sure that you have the cap securely fastened to the top of reservoir. Failure to do this may result in brake fluid accidentally getting on your paint.

When the piston is pushed all the way back, you should then be able to insert the pad into the caliper. If you encounter resistance, double check to make sure that the inside of the caliper is clean. You can use a small hammer to tap it in, but don't use too much force. When the pads are in place, insert the retaining pins and spring clip back into place. It's wise to use a new set of pins and clips when replacing your pads. Make sure that you replace the pin retaining clips inside the small holes in the retaining pins.

In general, I recommend removing and replacing the brake pads one side at a time. When the piston is pushed back into the caliper, it will try to push out the piston on the opposite side of the caliper. Leaving the brake pad installed on one side keeps the piston from being pushed out too far.

You also may want to spray the back of the brake pads with some anti-squeal glue. This glue basically keeps the pads and the pistons glued together, and prevents noisy vibration. Some brands of pads may come with anti-squeal pads already attached to the rear surface.

.....continued next page



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Anti-squeal pads can also be purchased separately as sheets that are peeled off and stuck on the rear of the pads.

When finished with both sides, press on the brake pedal repeatedly to make sure that the pads and the pistons seat properly. Also make sure that you top off the master cylinder brake fluid reservoir if necessary. Brake pads typically take between 100 and 200 miles to completely break in. It's typical for braking performance to suffer slightly as the pads begin their wear-in period. Make sure that you avoid any heavy braking during this period.

## The Chronicles of Sir Stuttgart

By Sir "Stuie Stuttgart Dasen

Happy 2013 New Year Porsche Peeps! It's your favorite dachshund, ME! Sir Stuttgart Dasen. For those new to the Palmetto region Porsche Club of America let me briefly introduce myself. I'm a 2 year old black brindle miniature dachshund. I have an older brother Harley, he's a red and black tipped and is 9 years old. I also have a younger brother, Baron, he's a black and tan and he's half a year old. I've nicknamed him BVG, short for his full name of Baron Von Gunter. I also have a Facebook page with around 175 friends, and then mom got this novel idea that I could help her out with the monthly newsletter by writing a chronicle of my adventures. So, I hope all you Porsche people out there will continue to enjoy my little monthly adventures.

This month's has to do with Christmas. I really love Christmas. I get lots of new gutting toys and lots and lots and lots of snacks. We get so many snacks at Christmas time that mom and dad usually don't have to buy us any for a few months, it's great. This year Harley and I had to teach BVG how to open presents. He didn't really catch onto it too well. Maybe next year when he's a little older he'll figure it out. Harley is an excellent present opener. He knows exactly how to do it. I've almost got it down I just got to remember to keep opening the presents till they are all open. I usually just run off with the first toy that I get open. Now, Harley he'll even get the actually snack box or bag open and start getting snacks out. Dad tried helping BVG to learn to open. He put these little chewy snacks inside some of the presents. Well, BVG didn't quite get it, still. But when Harley or I got one open and the snack fell out BVG was right there to snatch them up. He got pretty good at doing that. I think he got a least a dozen snacks. I'm thinking he knew exactly what he was doing.

Anyway, Christmas was great for us, we got 3 new fluffy blankets, a snowball rolling ball, 3 stuffed snowmen, 3 packs of Caser snacks, a bog of milk bone biscuits, a box of milk bone crunchy biscuits, a bag of pizza flavored biscuits, a bag of peanut butter flavored biscuits, 2 bags of Bil Jack soft snacks, 2 packs of dog snacks from England and three English dog toys, 2 plastic mushrooms that we can retrieve treats out of, 2 bags of tiny greenies, 1 stuff-less raccoon, 1 stuff-less fox, 1 stuffed squirrel, 1 stuffed red dragon, 1 stuffed reindeer, and I know there was more I just can remember them all. Oh, oh and 2 HUGH nylabones, and a nyladinosaur and 2 regular nylabones.

Oh, and we got to go to Petco in Charleston the Saturday before Christmas with mom and dad and pick out some of our Christmas presents. Harley jumped out of the cart and scared the daylight out of mom, though that was kind of weird because it still stayed light out. I'm still trying to figure that one out. And we got to go to the Porsche breakfast before going to the pet store. Since we didn't get to go inside the restaurant BVG decided he'd chew the antenna in half for the XM radio on the Cayenne. I'm surprised we still got to go to the pet store after that, but it was Christmas and he is still just a puppy.

So, Happy New Year. Enjoy those Porsche's in 2013 and I sure would love to get a ride in a nice fast 911. Till next month, Porsche People. I LOVE EVERYONE!



## FEATURE PHOTO OF THE MONTH *January*

(Josh Stolarz – Newport RI Bridge )



# GERMAN RECIPE

## “SWABIAN SPRINGERLE – German Cookies”

(source: About.com German Food, Jennifer McGavin)

Springerle are holiday cookies with imprinted pictures on them. Most often made with anise flavoring, they can also have other flavors such as lemon in them.

One dough – two layers. Springerle separate into two layers when baked. A yellow – gold foot and a white Baiser – like top crust. This comes from the drying process before baking. When allowed to sit for 34 hours, the egg yolk sinks a bit in the dough and a dried crust forms above. If the back of the cookie is still moist, the dough will rise in a low oven underneath the picture, but the picture itself will not, keeping the details imparted by the cookie mold. This is different from sugar cookies or types of Lebkuchen. When this happens, the Germans call this the “Fuble” (the little foot).

Springerle should be soft, so store them in a moist place – with a slice of apple in a box or in a cloth bag on the porch.

**Prep Time: 1 hour**      **Cook Time: 20 minutes**  
**24 hours drying time**      **Total Time: 25 hrs. 20 mins.**

**Yield: 5 pounds of dough**

### INGREDIENTS:

4 large eggs      2 T. Kirschwasser  
5 c. (500g) sifted powdered sugar      4 c. (500g) flour  
¼ tsp. ammonium carbonate (Hirschhornsalz)  
Cornstarch for the cookie molds  
anise for cookie sheet

### PREPARATION:

All ingredients should be at room temperature before you start. Using a whisk beat the eggs until light yellow, thickened and foamy. Add the powdered sugar a spoonful at a time and beat for 10 minutes. Dissolve the ammonium carbonate in the Kirschwasser. Add any clear liquid flavorings at this time. Mix the liquids into the powdered sugar mixture and beat another 10 minutes. Knead slightly into a smooth ball, wrap in plastic foil and refrigerate for 1 -2 hours.

Take about ¼ of the dough and roll out on a lightly powdered board (sugar or cornstarch) to just under ½ inches thick. Keep the rest of the dough covered so it does not dry out. Use a Springerle rolling pin or various cookie molds to imprint cookies. Place the mold over the area you want imprinted and bear down on the dough, hard.

Cut out cookies. You can use a knife, a small roller cutter, a biscuit cutter or a cutter designed for your cookie mold.

Lay the cookies on a lightly powdered baking sheet or wooden board. Let dry right side up for 24 – 28 hours.

Before baking, wet the bottom of the cookies by laying them on a clean, moist kitchen towel.

Sprinkle anise on a parchment – lined baking pan and set the cookies on top.

Bake at 300F (150C) for 10 minutes, then lower the temperature to 280F (140C) and bake for another 10 minutes, until the underside starts to gain color. Try not to let the tops brown.

Remove and cool. When cool, you can paint them with food coloring. In earlier times, they even used gold leaf to decorate some of these cookies.

NOTES: You can substitute baking powder for Baker’s ammonia (ammonium carbonate). The cookies will not bake up so soft.



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# SOMETHING GERMAN

## “History of Springerle Molds”

(By: Jennifer McGavin, About.com Guide)

No one can pinpoint the historical origins of Springerle, the licorice –flavored cookie impressed with detailed pictures, popular around Christmas.

Thousands of years ago, the Indus Valley people were imprinting honey cakes with clay molds. Greeks and Egyptians imprinted their bread and the Romans brought these customs northwards to the Rhine.

**Anise cookies north of the Alps** – Anisgebäck (anise – flavored baked goods) are hundreds of years old. “Aniskringel” were one of the early sacrificial foods after anise became available north of the Alps. Anise itself was prized as a spice and a medicine and grown in cloister gardens. This links anise to “Bildergeback” or baked goods with pictures, which have been around even longer than Christianity, Church hosts (the bread the church gives out a communion) were a type of “Bildergeback” in monasteries where Springerle possibly developed.

Springerle became popular in the 16<sup>th</sup> century, when white sugar became affordable due to European sugar plantations in the New World. The models were made from clay or stone and were already used to hundreds of years for decorating Lebkuchen, marzipan and objects such as beeswax candles and a type of salt dough decorations.

“Anisbrotl” (Anise cookies) or “Springerle” have been baked in southern Germany, Austria, Switzerland and the Alsace ever since, with the molds most often cut from pear wood.

In the late Renaissance (late 16<sup>th</sup> century) the molds were often self-portraits or portraits of royalty. City and family coat’s-of-arms were also popular.

**Barock Period Cookie Molds** – Around 1600, the beginning of the Barock period, biblical scenes became popular, Christmas scenes especially. These scenes were often round and surrounded by a wreath of leaves. This was again divided into four parts by flowers, a grid of some sort, or pomegranates. This created panels for telling a story.

The Barock period was a time where picture cookies and molds really expanded. To own beautiful models meant that a family could present their guests with beautiful baked goods, which may have helped their community standing. Competition developed whereby the families in a neighborhood tried to have the best cookies and molds.

This one-upmanship drifted over to governmental offices. Guild officers and administrative officials commissioned wooden molds for anise cookies, in order to properly represent their office or country. These models were highly decorated and had many details.

**Hearts and Other Motifs** - Other subjects were richly dressed women with fans and headdresses, cavalry officers in full regalia and pairs of lovers. Everyday events were also being depicted: woman with a spinning wheel, woman with her hens, maid with basket, hunter with game, animals and flowers. Some of these models were meant only to be fun and stylish.

Love motifs became popular: hearts, lovers, wedding coaches, babies in swaddling, fecundity symbols. They were given as presents to godparents and fathers.

**1800s through Modern Era Motifs** – Meanwhile, Springerle were baked year-round for every feast. Accordingly, molds were carved to show all kinds of events. The late Barock, known as Rokoko (ca. 1715-1789), was a time where a lot of decoration on every surface seemed to occur. More intricate molds were created, with rounded corners and graceful lines. The molds became smaller and daintier. Lovebirds, garlands of flowers and cupids also stem from this era.

During the Biedermeier period (ca. 1800-1850), household happiness became a theme. Simple and dainty molds, friendship, love and naïveté were used. Because more people were using them uncomplicated molds and less expensive production methods were needed. The molds depicting several motifs at once were created, with a simple frame as a guide for cutting. Manual laborers were also depicted.

Around 1849, new technology was used as inspiration. Steam engines and ships, and hot air balloons were popular motifs. But soon after, the handwork production of the cookies started to lag behind industrially produced sweets and chocolate products. It wasn’t until the 1970’s and the first plastic molds that Springerle made a comeback. Many of these molds are perfectly formed reproductions of the old, pear wood models.

Molds can be purchased at, Cookie Molds, House on the Hill, The Springerle Baker, Springerle Joy and Anis-Paradies.



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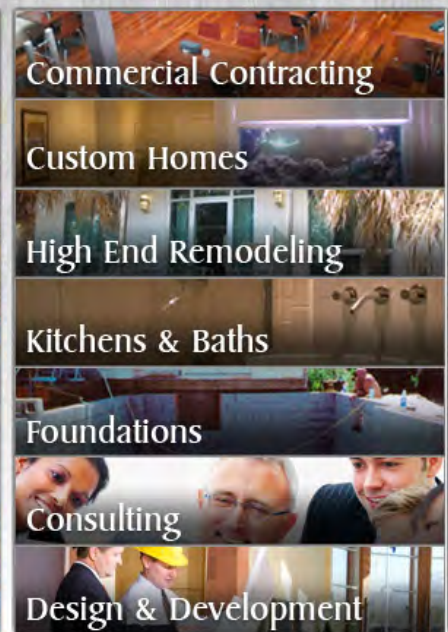
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- John Myers**  
2008 Cayman
- Ervin Strickland**  
2011 911

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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, Jan 08</b>	<b>7:00 PM</b>	<b>Monthly Social</b>	<b>Vickery's, Shem Creek</b>
	Join us at Vickery's, Shem Creek (1313 Shrimp Boat Lane, Mt. Pleasant) for updates from the officers, to talk about upcoming events, and to socialize with your fellow Porschephiles.			
	<b>Sun, Jan 13</b>	<b>1:30 PM</b>	<b>Porsche of Hilton Head Lunch</b>	<b>Bowen's Island</b>
	Porsche of Hilton Head wants to spend time with the Palmetto Region Members. Coastal Empire Region Members will be driving up for the occasion. The dealership will be hosting lunch at Bowen's Island. Please RSVP to Jill at <a href="mailto:jj@newriverautomall.com">jj@newriverautomall.com</a> or 843-208-1217.			
	<b>Sat, Jan 19</b>	<b>Sun, Jan 20</b>	<b>Driver's Education at Roebbling Road</b>	<b>FL Crown 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>Sat, Jan 26</b>	<b>Sun, Jan 27</b>	<b>Rolex 24 at Daytona</b>	<b>Daytona International Speedway</b>
	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.			
	<b>Sat, Feb 09</b>	<b>Sun, Feb 10</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/schedule/2013_results/">http://www.scsportscar.com/solo/schedule/2013_results/</a>			
	<b>Tue, Feb 12</b>	<b>7:00 PM</b>	<b>Monthly Social</b>	<b>James Island/West Ashley Area</b>
	Join us at TBD for updates from the officers, to talk about upcoming events, and to socialize with your fellow Porschephiles.			
	<b>Fri, Feb 15</b>	<b>Sun, Feb 17</b>	<b>TN Region PCA Winterfest</b>	<b>Chattanooga, TN</b>
	Join us for our revamped Winterfest event! Friday starts with tours of the Chattanooga VW Assembly Plant. Winterfest officially begins at 4:00 Friday in the VW Conference Center. There will be social time and an RC autocross Friday evening. Saturday has a concours in the morning followed by a driving event. We'll gather Saturday evening at Porsche of Chattanooga for social time followed by our banquet. We look forward to seeing you in Chattanooga!			
	<b>Sat, Feb 16</b>	<b>Sun, Feb 17</b>	<b>Driver's Education at Roebbling Road</b>	<b>FL 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 17</b>	<b>11:30 AM</b>	<b>Drive &amp; Dine</b>	<b>Quigley's, Litchfield</b>
	Monthly Drive & Dine in the Myrtle Beach Area. We will gather at Ollie Bargain Outlet, Carolina Forest (2100 Oakheart Rd, Myrtle Beach) at 11:30, drive starts at noon.			
	<b>Sat, Feb 23</b>	<b>Sun, Feb 24</b>	<b>Buccaneer Region SCCA AutoX, Test &amp; Tune</b>	<b>Hutchinson Island</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. Info here: <a href="http://buccaneerregion.org/soloevents.html">http://buccaneerregion.org/soloevents.html</a>			
	<b>Tue, Mar 12</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 16</b>	<b>8 am - 10 am</b>	<b>Cars &amp; Coffee</b>	<b>Brookgreen 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. Brookgreen Town Center at 730 Coleman Blvd. Starbucks and Mozzo Deli nearby have breakfast.			
	<b>Sun, Mar 17</b>	<b>11:30 AM</b>	<b>Drive &amp; Dine</b>	<b>Molly Darcy, North Myrtle Beach</b>
	Monthly Drive & Dine in the Myrtle Beach Area. We will gather at Ollie Bargain Outlet, Carolina Forest (2100 Oakheart Rd, Myrtle Beach) at 11:30, drive starts at noon.			
	<b>Sat, Apr 27</b>	<b>10:00 AM</b>	<b>Spring Spin-Off Car Show</b>	<b>Trident Tech, North Charleston</b>
	The Spring Spin-Off Car Show at Trident Tech benefits their automotive program scholarship fund. This is a SHINE AND SHOW for a good cause. You can sign up online or print the form and mail it in. The link to come.			
	<b>Sat, May 11</b>	<b>10:00 AM</b>	<b>Veterans Victory House Car Show</b>	<b>Walterboro, SC</b>
	6th Annual Veterans' Victory House Charity Car Show sponsored by the Walterboro Cruisers. \$15 pre-registration, \$20 day-of. Porsche vs. Corvette Challenge continues. It's time to reclaim the trophy!			

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 Enthusiast of the Year Award.**

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

## Final Thoughts from the Prez...

Happy New Year! I am honored to be the Palmetto Region President for 2013. We welcome a couple of new board members: Herman Porter and Nicole Lefebvre. We are also excited to have Tug Mathisen remain active as Club Historian.

The new year starts busy and we welcome your help for the rest of the year. Our first Monthly Social will be at Vickery's on Shem Creek on 1/8 And HHI Porsche will be treating us to lunch on 1/13 at Bowens Island. Be sure to RSVP per info on the website.

As I assume this role, I continue to learn more about the life of the Palmetto Region. We have a diverse group that enjoy all kinds of P-car activities. There is a group going to the Rolex race later in the month, as well as a few going to DE at Roebing. If something you want to do is not on the calendar, please bring it up to any Board member. Special thanks to Ken for his leadership and efforts for the Club in the past 2 years. While we all love our amazing examples of German engineering, it is the people that make the club wonderful. Hope to see you soon!

Jennifer



coming soon >>>

## Upcoming events

- Jan 8—Monthly Member Meeting @ Vickery's
- Jan 13—Dinner with Porsche of Hilton Head
- Jan 19-20—DE at Roebing Road Raceway
- Jan 26-27—Rolex 24 at Daytona
- Feb 9-10—SCCA Autocross and Novice School @ Stratford High School
- Feb 12—Monthly Member Meeting (TBA)
- Feb 15—TN Region PCA Winterfest
- Feb 16-17—DE at Roebing Road Raceway
- Feb 17—Myrtle Beach Area Drive and Dine to Quigley's (Litchfield)

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



Jackie Dasen,  
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PLEASE WELCOME OUR NEW ZONE 3 REPRESENTATIVE  
Jim Cambron- Zone 3 Representative  
[James.cambron@parsons.com](mailto:James.cambron@parsons.com)

Monthly Member Meeting 7pm– Nov 13  
Vickery's Bar and Grill (Shem Creek)  
1313 Shrimp Boat Lane Mt Pleasant, SC  
<http://www.vickerys.com/>