



Headliner



The Newsletter of the Northern Ohio Regional Group no. 20

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www.norgv8club.org

PRESIDENTS MESSAGE



Good News! Results of our November meeting elections have produced a fine crop of Officers and Board members for 2009: Neal Garland, President; Dan Burngasser,

Vice President; Barbara Soltis, Secretary; Anne Davis, Treasurer; and 2009 Board Members Ken Canankamp, Jeep Iacobucci, Regis Schilling, and Alex Stall. Thanks to all who were willing to stand for election and congratulations to our new slate of Officers who will officially take the reins at our January 17 Installation and Awards Brunch (details inside these pages). BUT WAIT! THERE IS MORE! After consulting with our Treasurer, the Board unanimously agreed to subsidize the January Installation/Awards Brunch to the tune of \$10 for each NORG member's meal. We are looking forward to seeing a large crowd welcome our new NORG Leadership into office and applaud those who are recognized during the Awards presentations.

There is even more good news. Don Clink has located and obtained the elusive trim piece for our 1939 Dash Project for the Early Ford V8 Museum. Thanks, Don! The people at Qual Krom in Erie, PA have kindly agreed to replace the trim piece gratis. By the time you are reading this, the finished piece should be in Bill Royer's good hands if not already on the dash. Thanks to Anne Davis and Bill Royer for their fine work on this project, and thanks to all who helped - in particular, Craig Gorris, who leaned on his friends throughout the world (literally) to come up with those hard-to-find pieces.

This is my last President's Message and therefore, my last chance to publicly thank all who made my job so much easier - Board Members, Officers, Committee Chairs, and the many other members who have quietly and consistently helped. I now understand even more what Ken Canankamp meant when, during a Board discussion, he reminded me that "NORG is a family". It has been good being a part of that family.

Thank you.

Foster Buchtel, President



**And we want to thank you Foster
for all that you did for "the family"**

OFFICERS & BOARD 2008

- President Foster S. Buchtel
- Vice President: Don Clink
- Secretary: Neal Garland
- Treasure: Ann Davis

Board of Directors

Ken Canankamp

Bill Royer

Jeep Iacobucci

John Swigart

Alex Stall

Regis Schilling, PP

Kick tires at 7:00 pm

Meeting begins 7:30 pm

Need to be out of there by 10:00 pm

All V8 meetings will be at the Stow Community Center
3800 Graham Road
Stow, Ohio

Attention

INSTALLATION BANQUET

January 17, 2009

7:00pm

STINGERS RESTAURANT & LOUNGE

7249 Wooster Pike Rd. - Seville

On Route 3 south of Medina North of Seville

We will be ordering off the Menu (enclosed)

Dinner at 7:00pm followed by the installation of
New Officers & Board members. Foster will be
presenting awards.

PLEASE CALL OR EMAIL JEEP BY JANUARY 3, 2009
for head count.

330 887 5416 - - - geobucci@neo.rr.com



Minutes from the Meeting of November 21, 2008



The meeting was called to order at 7:05 p.m. by president Foster Buchtel. As was announced at the October meeting, we started early this month in order to allow time for elections and for a special awards ceremony. However, due to the fact that many

of our members had managed to annoy their parole officers this month the turnout for the meeting was somewhat low. In anticipation of this possibility, president Foster, with the approval of the board of directors via telephone earlier in the week, shifted to Plan B, which is to move the awards ceremony to the Induction of Officers dinner on January 17.

President Foster thanked Don and Carol Clink for the excellent coffee and cookies for this evening. Don stayed up all night, baking, while Carol supervised. Or was it the other way around?

Since the secretary was delayed in arriving at the meeting (parole officer problems again, no doubt), president Foster suggested that the minutes for the October meeting be accepted as printed in the Headliner. After some debate, members decided they might as well accept them on account of they weren't likely to get any better after the secretary arrives.

Treasurer Ann Davis reported that we still have money. At least there are still checks in the checkbook, so that must mean there still is money in the bank. Probably.

The election of officers was held. A handsome guy sitting in the back of the room moved that since there was only one candidate for each office, the slate of candidates presented by the nominations committee be accepted by acclamation. (I think that has something to do with the weather.) Another handsome guy seconded the motion. The motion passed faster than a tornado in July. Officers for 2009 will be Neal Garland, president; Don Burgasser, vice president; Ann Davis, treasurer; and Barb Soltis, secretary. Then the entire back of the room broke into a chorus of "choo-choo-choo."

Since there were seven candidates for the four positions on the board of directors, ballots were cast and were counted by Dick Deyling. Those elected to the board of directors for 2009 are Ken Canankamp, Jeep Iacobucci, Regis Schilling, and Alex Stall.

Jeep Iacobucci reminded us that the Installation of Officers and the Awards Ceremony will be held at Stingers Restaurant on State Route 3 (between Medina and Seville). More details on this will appear elsewhere in the Headliner.

Bill Royer reported on the 1939 dash project. Don Clink located the missing trim piece. Qual Krome of Erie, PA, has agreed to plate the trim piece free of charge to the club. The club deeply appreciates this generosity. Bill will send the instrument faces out to be refinished.

John Swigart announced that there will be some changes in the room arrangements for the Christmas Party due to a low number of advanced reservations. The place and time remain the same as was announced in the previous newsletter.

National president Craig Gorriss reported on the national club's activities. He also brought two of the magnetic national club signs that we are considering ordering for use on NORG tours. The signs are available in either red or blue, both with white backgrounds. Club members voted to order the blue ones. The club will order four of them.

We adjourned about 8:30 or thereabouts. Probably.

Neal Garland, Secretary



We've got new grandkids and Great grandkids

**Congratulations Ron And Alice Wertz
They are Grandparents again.
Jason & Michele have presented them
with a third grandson.**

**Welcome
Joseph Robert**



**Congratulations Bill and Barb Soltes
Grand parents to Kyleigh Marie Biglin 6lbs 4oz**

And

**Congratulations to the happy parents
John and Angela Bilging**



From Saut e

all saut es include House Salad

Shrimp Primavera
large shrimp saut ed
with roasted tomatoes and peppers,
calamata olives, artichokes,
extra virgin olive oil
tossed with linguini pasta
\$16.95

Chicken Romano
fresh chicken breast
with Romano crust, tomato cream sauce,
bruschetta tomatoes, linguini pasta
tossed in our hot olive oil, garlic
and Romano cheese
\$15.95

Eggplant Napoli
panko-breaded eggplant, pan-seared
saut ed spinach, balsamic onions
topped with fresh mozzarella
served over tomato cream sauce
\$13.95

Seafood Mannara
saut ed shrimp, clams, mussels, scallops,
bell peppers, capers, calamata olives
tossed with penne pasta
\$16.95

Chicken Pesto
saut ed chicken breast, roma tomatoes,
pine nuts, roasted bell peppers,
pesto cream tossed with penne pasta
\$13.95

From the Grill

all entrees include House Salad, chips, potato of the Day, and seasonal vegetables

Chicken Teriyaki
grilled chicken breast
basted with John's homemade Teriyaki sauce
served with tempura red onion,
bell peppers and pineapple
\$14.95

Pork Tenderloin*
8 oz pork tenderloin grilled medium
served with
whole grain mustard and rosemary sauce
\$16.95

Bone-In Pork Chop
12 oz bone-in pork chop
stuffed with Prosciutto,
fresh mozzarella cheese and thyme
\$18.95

all Stinger's steaks are hand-cut in house

Filet Mignon*
8 oz center cut filet, char-grilled
served with roasted garlic butter
and demiglace
\$23.95

New York Strip*
12 oz center cut New York strip
served with roasted shallots
and grilled portabella mushrooms
\$21.95

The Stinger Sirloin*
10 oz choice sirloin grilled
and topped with an Italian sausage
and bleu cheese crust
\$16.95

Grilled Ribeye*
14 oz grilled choice ribeye
served with roasted garlic butter, onions,
hot peppers, and portabella mushrooms
\$22.95

Additional Sides

French Fries House-made Onion Rings Pasta Marinara
Steamed Broccoli Grilled Asparagus

\$3

* consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of food-borne illness

Stinger's Chef's Original Recipe

Appetizers

330-722-0847

John's Calamari
Town Dock Calamari, flash-fried,
tossed in our hot olive oil,
red onions, fresh garlic,
a touch of fire,
basil and parmesan cheese
\$7.95

Thai Veggie Rolls
fresh cut Asian vegetables, garlic, ginger,
cilantro, wrapped in rice paper spring roll
served with
our house-made ginger peanut sauce
\$6.95

Mussels & Clams
steamed in white wine, garlic,
charred tomato broth, fresh herbs,
served with grilled bread
\$9.95

Teriyaki Beef Skewers*
served with John's Teriyaki sauce,
ginger peanut sauce
and sweet & sour sauce
\$8.95

Maryland-Style Crab Cakes
two pan-seared crab cakes
served with roasted red pepper aioli
on a bed of mixed field greens
\$8.95

Stinger Wings
6 whole wings grilled or fried
served with bleu cheese, celery and carrots
Sauces: Mild, Medium, Stinger Hot,
BBQ, Honey Mustard or Teriyaki
\$8.95

Stinger's Cheese Trio
hand-cut & breaded
Pepper Jack, Swiss, & Mozzarella cheeses
served with our house-made marinara
\$6.95

Stuffed Artichoke Hearts
artichoke hearts stuffed with
Italian sausage, fresh herbs
and parmesan cheese
\$7.95

French Onion Soup
\$4.95

Soups

Soup of the Day
\$3.95

Salads

add grilled chicken, grilled steak, grilled shrimp or fresh fish of the day to any salad to make it an entree for an additional charge

Asian Salad
lettuce greens, Savoy cabbage, bokchoy,
Asian vegetables, wonton croutons
tossed with ginger peanut dressing
\$7.95

Grilled Caesar Salad
hearts of Romaine grilled with olive oil
served with house-made Caesar dressing,
garlic croutons, parmesan cheese
\$6.95

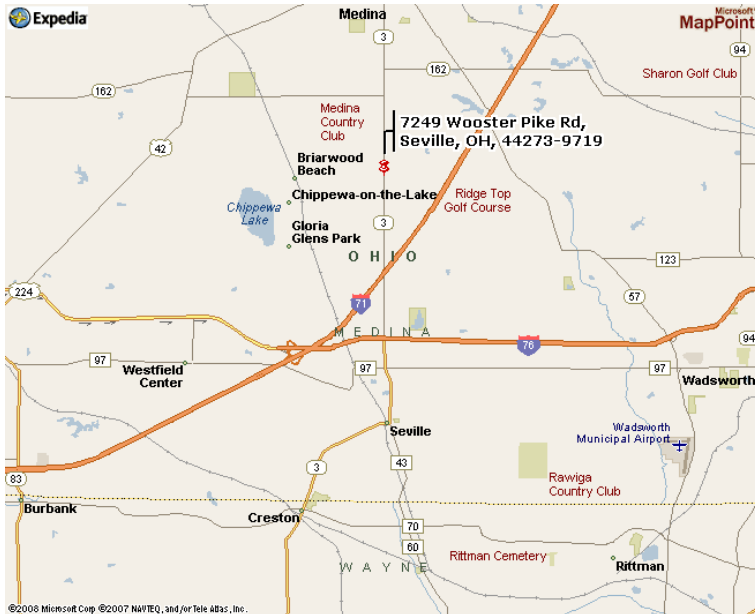
Stinger's Classic
field greens, dried cranberries, toasted pecans,
crumbled bleu cheese, green onions, sun-dried tomatoes,
and lemon vinaigrette
\$6.95

House-Made Dressings

Balsamic Vinaigrette, Ginger Peanut, Caesar, Sweet Italian,
Buttermilk Ranch, Bleu Cheese, Olive Oil & Vinegar

* consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of food-borne illness

Stinger's Chef's Original Recipe



Directions to Instillation Banquet

Remember the club will pay \$10.00 toward each members dinner.

Christmas At Arlington



You may be interested to know that these wreaths -- some 5,000 -- are donated by the Worcester Wreath Co. of Harrington, Maine. The owner, Merrill Worcester, not only provides the wreaths, but covers the trucking expense as well. He's done this since 1992. A wonderful guy. Also, most years, groups of Maine school kids combine an educational trip to DC with this event to help out. Making this even more remarkable is the fact that Harrington is in one the poorest parts of the state.



Sonny & Cher
aka
Nia & Nancy
Made a Video
Singing
I got you Babe

May all of you have a happy, healthy, prosperous,
New Year
Keep in your thoughts and prayers the folks that are not
so fortunate.

Georgene & Jeep



A Little Poem

Another year has passed and we're all a little older. Last summer felt hotter and winter seems much colder. There was a time not long ago when life was quite a blast. Now I fully understand about 'Living in the Past

We used to go to weddings, football games and lunches. Now we go to funeral homes, and after-funeral brunches.

We used to have hangovers, from parties that were gay. Now we suffer body aches and wile the night away.

We used to go out dining, and couldn't get our fill. Now we ask for doggie bags, come home and take a pill.

We used to often travel to places near and far. Now we get sore asses from riding in the car.

We used to go to nightclubs and drink a little booze. Now we stay home at night and watch the evening news.

That, my friend is how life is, and now my tale is told.

So, enjoy each day and live it up... before you're too damned old!



CHRISTMAS PARTY 2008



Even though the weather was bad the few brave souls that made it to the party had an enjoyable evening and enjoyed the food.

The attendees were:

The Herman's, Soltis, Swigart's, Two stags Foster & Neal.



N.O.R.G. CALENDAR PROGRAMS & ACTIVITIES 2009

- January 17 Installation Banquet - Stingers Restaurant & Lounge. Dinner 7:00pm
Head Count by **January 3, 2009** to Jeep 330 887 5416 - geobucci@neo.rr.com

Tips and Tricks From the bench of Bill Royer

Starting a '32-'36 Ford V8 with the foot controlled starter switch mounted on the floor next to the clutch pedal, can be a little challenge.

The Ford parts a book list a conversion kit to change this. #68 11465 believe it or not. But George did it his way. By installing a starter relay solenoid on the left inside frame rail near the battery. Remove the cables off the starter floor button & bolt then to the new solenoid. Leave the old starter button mounted on the floor.

Now route a 14 gauge wire from the solenoid, small terminal,

up into the back of the dash to cigarette lighter. Replace the old original lighter wire with this new wire.

You need a lighter assembly that has to be pushed in & is spring pushed out when you remove your finger.

With this neat set up you push in your lighter knob & the motor will crank and start.

BUT don't let someone try to use the lighter for their cigarette while the engine is running!!!!

DUES FOR THE YEAR 2009 ARE DUE. PLEASE JOIN NOW

**NORTHERN OHIO REGIONAL GROUP
EARLY FORD V8 CLUB OF AMERICA
PO BOX 1074
CUYAHOGA FALLS OH. 44223**

**DUES ARE \$25.00 PER YR.
IF THERE ARE NO CHANGES
SIGN YOUR NAME AND DATE *ON LEFT*
AND CHECK HERE _____**

DATE _____
NAME _____
SPOUSES NAME _____
ADDRESS _____
CITY _____
STATE & ZIP _____

NAT. MEMBERSHIP NO. _____
BIRTHDAY MO. & YR _____
BIRTHDAY MO. & YR. _____
TELEPHONE _____
E-MAIL _____
FAX- _____

WINTER ADDRESS & PHONE#
FROM _____ TO _____
ADDRESS _____
CITY _____
STATE & ZIP _____
PHONE _____

**LIST ALL EARLY FORDS OWNED
(32 TO 53) AND HIGHEST AWARD
WON AT A V8 NATIONAL MEET
YEAR MAKE MODEL AWARD**

**MAKE CHECKS PAYABLE TO N. O. R. G.
MAIL TO: DICK DEYLING :726 REHWINKLE RD.: SAGAMORE HILLS OH. 44067**

Wedding Soup



Soup is a great way to warm up on a chilly winter day, but we don't always have the time to make it. Here's a shortcut to an interesting traditional Italian dish: Wedding soup.

For meatballs:

1 pound ground beef
1/2 cup Italian bread crumbs
1 egg
Salt and pepper to taste

Combine ingredients in a bowl and roll into small meatballs (about the size of 1 teaspoon for each). Place on a cookie sheet and bake at 350°F for 30 minutes. Drain and set aside.

For soup :

2 boneless, skinless chicken breasts
1 package chicken soup mix
2 cans chicken broth
1 box frozen spinach

Boil the chicken breast for approximately 20 minutes in a large pot with enough water to cover the chicken. Remove chicken from water (save water). Let the chicken cool and cut or shred into bite-size pieces. Place the chicken, above ingredients, and meatballs in water. Simmer for about 45 minutes to an hour.

May God Bless each and every one of you. May everyone be blessed with good health, happiness, and hopefully none of us lose to much \$ in these hard times.



*Happy New Year
To All
And
To All
A good night*



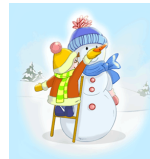
*An excellent car show to try:
Recommended by: Ron Mihalek*

The Arthritis Foundation Classic Auto Show & Cruise-In
July 10,11 2009
Columbus Oh.
At
Dublin Metro Center

More Information at:
www.arthritisautoshow.com
Click on:

Enter your car/accomodations for host hotels

Ron and Karen are going on Thursday, July 9,2009
and will stay at the Embassy Suites Hotel
614 790 9000 (\$115.99/night)
Last year they had over 1000 cars
Check out with Ron Mihalek
At
219 990 0288



**Remember
No
January News Letter!!!!**

Report from National President Craig Gorris (Edited Summary)

Oct. 25, 2008 Fall Quarterly Telephone Mtg. EFV8CA
Board and Officers

Business Manager's Report: Third Quarter income was less than budgeted due to fewer renewals and slow book sales.

Website Report: Vehicle legends are still being corrected. RGs that want their Web Page Link listed on the National Web Site are requested to supply the proper data to the National's Web Master at sumisoft@gmail.com. After the authors correct/update the National's existing books, they will be released on the National web site. Additional changes to the Web Site that are underway include: The Addition of Lined Grille Drawings for Identification; Certified Restoration Book Updates; and Linking the Website with Cornerstone Registration.

Cornerstone Registration: Cornerstone is still receiving misdirected book orders and other non-registration questions. The Directory will be improved so that the National web site can direct members to the proper person or address for their questions.

Restoration Guides: The two-volume, 620-page 1932 book written by Dave Rehor, will be going to the publisher. (From a flyer announcing this book: "...loaded with photos, illustrations, and drawings. ...the first book to cover virtually all factory-bodied '32 model passenger cars, commercial vehicles, and trucks produced by Ford both in and outside the U.S.A. ...changes made in the short production life of this icon are chronicled on a part-by-part basis.... Order online (www.earlyfordv8.org) or from Dave Rasmussen, 1116 Austin Way, Napa, CA 94558. Pre-Publication Special, only \$75 plus \$5.75 S&H.) The authors of the 1935-36 Truck Restoration Book have collected photos and received information from Don Rogers. A preliminary copy of the 1937 Restoration Book is being sent to our printer ... for a quote. The authors and contributors of the 1949-50 Mercury Restoration Book met and shared their progress and ideas at the Grand National Meet. Craig Gorris and Ray Beebe will be able to dedicate more time and effort to the 1952-53 Ford restoration book at the end of the year when Craig's duties as President will be completed. Director Dave Graham encouraged the Board to pursue other possibilities for future books as they provide a great resource for the members and revenue stream for the club.

V-8 Times Report: Jerry Windle reported that the November-December issue contains over 108 pages and will be dedicated to the 2008 Grand National Celebration.

Early Ford V8 Foundation: The Phase I Building was completed in time for Motorfest IV in August, including a number of displays that had been temporarily set up. Dick Clouse of Lackawaxen, Pa. was the winner of the Ford flathead engine rebuilt and raffled off by the Georgia RG for the Foundation. The Foundation volunteers next scheduled a activity is to move the Foundation's memorabilia collection from the Don Garlits Museum in Florida to Auburn, Indiana, November 18-19.

Hershey Booth: Thanks to former EFV8CA Charlie Gunn, Dennis Carpenter and volunteers, 36 membership renewals, 14 new members, and orders for almost \$900 of club books were generated by the 2008 Hershey Booth.

Upcoming National Meets: Eastern, June 24-29, the Hartford-Windsor Marriott in Windsor, Connecticut, sponsored by Connecticut RG131; Central, Aug. 28 – Sep. 1, EFV8F, Auburn, IN, sponsored by NW Indiana RG 69 and Ohio RG 141; Western: no 2009 host yet scheduled. A motion was made to grant the Piedmont RG 52 to host the 2010 Eastern National Meet in Charlotte, NC with tentative dates, June 24-26.

Advertising & Promotion: Glove box membership cards will be included in a future V8 Times; advertising space for the inside covers of the EFV8CA Annual Roster has been sold.

Dearborn Emeritus Plaque: In response to a number of requests, a Dearborn Emeritus walnut plaque for display of Emeritus Medallions will be made available at cost (\$42 plus shipping) to club members. Details will be included in the V8 Times.

Judging Standards Committee: It was moved and approved to incorporate the EFV8CA's Judging Structure and Organization document into the Club's Policy Manual.

2009 "Face-to-Face Meeting": The annual "face-to-face" Directors Meeting will be held February 19 and 20 in Las Vegas, Nevada at the Riviera Hotel. All members are welcome.

2009-2011 National Directors Election Results: Northeast, Arel Brown (New York); Central, Lynn Stringer (Ohio); North Central, Lou Mraz (CO); California/Southeast 1, John Connelly (CA).

National Chief Judge: Jerry Vincentini has been reappointed to a second three-year term.

In closing, I want to thank you for your support and tell you that it has been my distinct pleasure to serve your Regional Group as National Director



Lois Marx sends her best to all her
NORG FRIENDS
As
She spends the holidays and most of her time in
Sunny Florida



DECEMBER

- 1 Bob Jones
- 6 Pat Moore
- 10 Ed Carr
- 12 Dan Herrmann
- 20 Everett Jordan
- 22 Dick Deyling
- 23 Charlie Jandik
- 24 Peggy Buchtel
- 25 Fred Smith

JANUARY

- 1 John Schigulinsky
- 2 Ray Moore
- 3 Regis Schilling
- 5 Barb Jordan
- 9 Foster Buchtel
- 14 Rags Stallard
- 17 Craig Gorris
- 19 Richard Smith
- 21 Mary Oakes
- 21 Morrie Dannenhirsh
- 24 Bob Lowery



Headliner deadline
 is the first day of the month.
 Please E-mail articles, tech tips, outing
 write-ups, club news to:
 Georgene Iacobucci
 geobucci@neo.rr.com

AND

Remember to visit OUR website
www.norgv8club.org
 To contact our Webmaster Don Klink
Webmaster@norgv8club.org or donklink@att.net

If you wish to have a picture of your car or cars on the site
 email a scan to him anytime
 OR bring a picture to a meeting



Early Ford V-8 Club of America
 Northern Ohio Regional Group
 P.O. Box 1074
 Cuyahoga Falls, OH 44223

