

# The Central Coaster

Editor: Cathy Trask



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## A NOTE FROM OUR PRESIDENT.....

Things are ramping up nicely, for our 21st annual Truck Show & COOLER, July 20 & 21. We will be putting the final tweaking on all the details during the meeting, at the Wells', on Saturday, June 16th at 11 AM. We have a lot to discuss, mainly reviewing what we have done in the past, with a few new topics. Bar-B-Que burgers & hot dogs will be served. Please bring a side dish to share. Let's be sure we're all set for the July COOLER.

For those who have seen the parking lot at Trinity Hall, lately, assurance have been made, by them, that it will be clear of all construction equipment by the time we arrive. Let's hope they stand behind their word!

It is DUES PAYING TIME. As of July 1st, our chapter dues are \$10.00 for an individual and \$15.00 for family or couple. Please read the minutes (page 3) for an explanation. It would be helpful for Diann Wells to collect your dues during the upcoming meeting. We can save her time and postage that way.

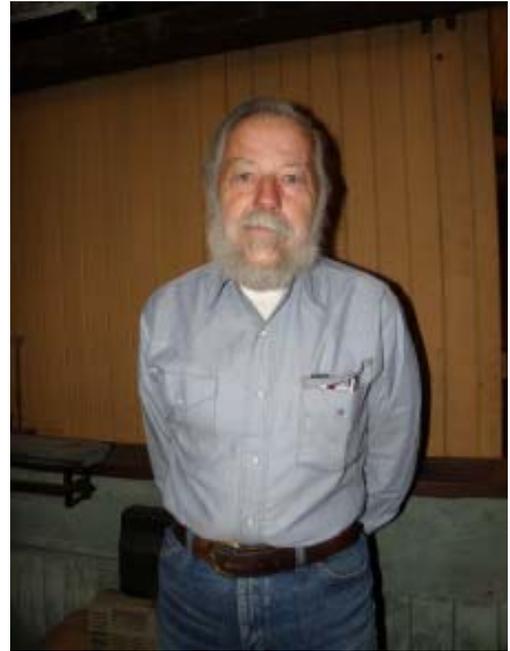
By now, Diana Alles has sent out the truck registration forms (members should have received them in their last newsletter), so everything is in place. We just need to keep an eye on the developments.

See you in a few days,

P.S. The pool will be open & wet, for anyone wanting to swim.

## RAY BOCHE - CHAPTER SECRETARY

Born in Sonoma Valley, 1936. Age 7 earned money for 6 pullets -sold and hatched eggs. Age 10 sold 75 chickens and bought heifer calf - milking and raising veal calves. Age 16, sold 7 cows and entered Cal Poly. Dropped out and bought Hardtop – raced NASCAR northern Calif dirt tracks. Apprenticed in automotive machine shop, Santa Rosa –near the 101 Truck Stop, where I figure I drank over 2000 cups of coffee in 1955 – my only trucking qualification. Back to Cal Poly, math grad 1958. Then 8 years of migratory labor in aerospace, Boeing, Lockheed, et. al. - computer programming e.g. satellite tracking, logistics, reliability, aero and thermal analysis, etc. Grad student and Industrial Engr Prof, Texas Tech 1966-69. Director of Computing and Info Systems Cal Poly 1969-79 – then 25+ years of teaching in Computer Science, Computer and Industrial Engineering, Statistics, and Management.



Entering computing in the punch card and absolute machine language era of the 50's was pioneering fun stuff. I fell behind technically about the time PC's came in. So I retired and now I'm as useful as a blacksmith on a Prius – can barely read e-mail.

Lots of misc fill in and short term jobs. Ag in early years – tractor driving, hay hauling, artichoke “marketing”; later some surveying and plant engrg; but mostly university teaching and consulting – Oregon State, Calgary, Regina, Halifax, Brazil, and England. Also the U.S. Army, CDEC, Ft. Hunter Liggett.

Married Carol in 1961 – seems to be working out – though she doesn't traffic in trucks. She retired after 20 yrs as working partner in Gulliver's Travel, SLO. Three adult children.

A trucker came into a Truck Stop Cafe and placed his order. He said, “I want three flat tires, a pair of headlights and a pair of running boards.” The brand-new blonde waitress, not wanting to appear stupid, went to the kitchen and said to the cook, “This guy out there just ordered three flat tires, a pair of headlights and a pair of running boards. What does he think this place is, a parts store?”

“No,” the cook said, “Three flat tires means three pancakes; a pair of headlights, is two eggs, sunny side up; and a pair of running boards, are two slices of crisp bacon!”

“Oh, okay!” said the waitress. She thought about it for a moment and then spooned up a bowl of beans and gave it to the customer. The trucker asked, “What are the beans for Blondie?” She replied, “I thought while you were waiting for the flat tires, headlights and running boards, you might as well gas up!” For once, the blonde gets even!!!

Thanks, Greg, for the chuckles.



MINUTES FROM THE MEETING OF THE CENTRAL COAST CHAPTER, ATHS  
HELD ON APRIL 14, 2012, ROOSTER CREEK-ARROYO GRANDE, CA

Meeting called to order by new President, Jim Trask at 11:35 a.m. – 16 members in attendance.

Moved, seconded, and Passed (MSP) to approve the minutes from the Jan 21 mtg as published.

Jim presented a small gavel and plaque to Glenn thanking him for his recent yrs of service.

Cathy gave a treasurers report, and made it available to look at. MSP to accept the report.

Considering directors – Jerry Lloyd would prefer not to continue as a director - MSP that the others listed plus the current officers will constitute the board.

Communications from headquarters were noted – referencing detail published in WOT – the auction planned for the Natl Convention and Show, May 31-June 2 is canceled (presumably due to a shortage of consignments). Over the past 2 years natl membership has down by 500 – 700 – not sure why.

Diane Wells reported that we have about 82 Central Coast Chapter members and with dues payable in July for 2012-13 year. This led to yet ANOTHER rehash of the perennial chapter vs national / individual vs family membership issue – and yet another reconsideration of chapter dues. It was MSP that chapter dues will be \$10 individual and \$15 family and that choice should match your national dues status.

Larry reminded us of the very nice web site he set up for our chapter at [www.cental-coast-ATHS.org](http://www.cental-coast-ATHS.org) . There was further discussion of reaching younger potential members via e.g. Face Book etc. Larry prepared a beautiful glossy flyer with the intent that they be distributed (sparingly – they're expensive) to e.g, auto parts stores, feed stores, truck stops etc wherever interested gearheads might see them.

Cooler: The contract for our site is in hand and insurance “in the works”. Diana Alles is handling registration. Rick Sailors has the caterer scheduled. Alden Loucks has the Engine Club on board.

Noted that Dash Plaques are not selling well – though we are committed (via our registration flyer) for this year. Pauline will explore some alternatives in quality and style and try to order 30 for around \$5 each. Hat pins, tee shirts etc were also mentioned and dismissed. A “goodie bag” of small items is apparently available – and ideas for a bag and some content items were mentioned.

Brief discussion of possibly having a registration fee –in the future.

Extensive discussion of trophies, categories, and who votes. There seemed to be consensus to simplify categories – eliminating visitors (we have enough to get them to clear the driveway and park). Tentative decision to award only a best in show and runner up (or two) via voting, and farthest distance driven from the podium. Who votes – appeared to be a decision that each registered truck gets a vote – but another possibility was each dinner ticket – so members without a truck on display can participate These aren't necessarily mutually exclusive – both seem feasible to distribute via registration packets. Issue tabled until next mtg. Suggestion to consider certificate, plus gift cert instead of physical trophy.

Nxt mtg June 16 – Wells' – mtgs Sept 15 & Nov 17 - - - 50-50 won by Jerry Thompson. Adjourned 2:05

Draft submitted for approval - Ray Boche

## **GAZPACHO** (*gahs-pah-cho*)

# **A REFRESHING SUMMER SOUP!**

1/2 cucumber, peeled or unpeeled

1/2 mild red or white onion

1/2 avocado, peeled, pitted and chopped

1/2 teaspoon oregano leaves, crumbled

3 tablespoons olive oil

2 tablespoons wine vinegar

4 cups canned tomato juice

Ice cubes

2 limes, cut in wedges

Cut off a few slices of cucumber and onion; save for garnish. Chop remaining cucumber & onion in small pieces. Put onion, cucumber, avocado, oregano, oil & vinegar into a tureen or serving bowl. Stir in tomato juice. Top with reserved cucumber and onion slices; chill.

Ladle into individual bowls, adding 2 or 3 ice cubes & lime juice, to taste.

Makes 6 first-course servings.

**NEXT MEETING: June 16 in Arroyo Grande  
COOLER planning - See Page 1 for details.**

Central Coast of California Chapter  
Cathy Trask, Editor

**SHLV**