

The Central Coaster



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A NOTE FROM OUR PRESIDENT.....

Howdy!

A very positive August meeting. In case you haven't heard, the Chapter netted a little over \$2,700, at the COOLER! The best year since 1997. Our bank balance is in good shape.

Many thanks to the Thompsons, for hosting us at their beautiful place. Jerry & Donna Lloyd and Jim Trask did a fantastic lunch. I ate so much that Pauline had to wheel me in the house on a hand truck.

We reviewed the COOLER and have some ideas on potential improvements for 2012. After all my whining, the R.V. issue didn't seem to be a problem. I think more folks jumped in to help this year, which made for a smoother operation. My thanks to everyone! We are approaching our bi-annual crisis point of new officer elections. I've talked to other organizations and we seem to be in the same situation of approximately 10% of membership actively participating, working at functions, and/or filling an elected position. I'm aware that some of our members have age or health issues that prevent more physical involvement. The bottom line is that without active participation, the Chapter will cease to exist. Just having an appetite and an opinion will not maintain Chapter continuity. In January, the club will have no officers. No officers=no chapter. So, consider your commitment and interest. I don't know of any sitting officer that wouldn't gladly share knowledge gained, to help a new officer. If you can serve, contact Dan Theroux, Greg Porte or Diana Alles. Enough said.

Thanks,
Glenn



Our next Chapter meeting will be held on Saturday, 11/19, at the Parkfield Cafe. The cafe is located at 66450 Parkfield Coalinga Road, in Parkfield. Meeting will begin at 11 AM. Lunch, on your own, will be served at 12 noon. Deadline for RSVP is Monday, 11/14. Please call Glenn & let him know if you will be attending, (805) 466-9425.

When Ford debuted their new line of cabover light-duty vans and pickups, in 1961, they were an immediate success. With a cargo box measuring over seven feet, it was a perfect choice for running local deliveries, errands around the farm or weekend swap-meets. Remember, this was in 1961.

Ford Econoline was based on their compact Falcon model. The cabover design required the motor to sit over the front axle, which made the truck front-heavy. To offset this, a 165 pound weight was mounted underneath the truck, over the real wheels. Up front, an I-beam axle was used, suspended by a leaf spring. With a cab-weight of about 2,500 pounds, power steering wasn't really needed and never offered.

For the first year, all models were powered by Ford's 85bhp, 144 cid engine, which yielded 25.30 miles per gallon. An optional 170cid motor was available the following year.

The steering column stood up nearly vertical from the floor and held the three-speed manual shifter, three-on-a-tree. An automatic transmission became available in 1964. 1976 was the final year of the Econoline pickup.

Pictured below are the proud, new owners of Clint's 1961 Ford Econoline Pickup. Pauline fell in love with it, at our last Chapter meeting, and charmed Clint into selling it. Glenn & Clint cooked up a scheme to surprise Pauline with her new/old truck. She is one happy woman.



For those of you who haven't heard the news, **Chris King** has left the area to live closer to family. When I spoke with her, this past week, she asked me to let you all know that she's happy in her new home. She welcomes phone calls and visitors and would love to hear from you. Chris' contact information is:

Christine King
1275 Pleasant Grove Blvd. #311
Roseville, CA 95747
Phone: (916) 782-0443



Take a turkey, stuff it fat,
With some of this and some of that.
Get some turnips, peel them well.
Cook a big squash in its shell.

New potatoes, big and white,
Mash them til they're soft and light.
Cranberries, so tart and sweet,
With the turkey, we must eat.

Pickles? Yes! and then, oh my!
For dessert, a pumpkin pie,
Golden brown and spicy sweet,
What a fine Thanksgiving treat!

MINUTES FROM THE MEETING OF THE CENTRAL COAST CHAPTER, ATHS
HELD ON AUGUST 20, 2011, AT JERRY & DIANE THOMPSON'S, IN LOS ALAMOS, CA

Sat., 8/20/11 Meeting called to order at 1117 AM, by Glenn.

Pledge of Allegiance

ANNOUNCEMENTS:

Lost hat, at COOLER; dash plaques and hat pins for sale. Cathy looking for support for 5K, City of Hope Walk.
Upcoming truck shows: 9/20-24 ATHS Tulare; 9/23-24 Northwest Chapter Fall meeting & truck; Southwest, in WA;
8/27 Brooks; 4/23-24/12 Kirkland, looking for help to set up; Glenn: thank you for efforts, at COOLER.

NO VP REPORT

SEC. NOTES: Tim made motion to approve minutes of last meeting; second by Dennis; unanimously approved.

TREASURER'S REPORT: COOLER report all positive income. Did not lose money on anything, this year.

MEMBERSHIP REPORT: Dues came in fast & positive; 85-90 current members belong to Nat'l & Chapter.

PUBLICITY REPORT: can get Chamber of Commerce rep to speak at meeting; one time sign-up fee about \$75, \$200-250/year after, for membership; signing up after the 1st of year timely enough before COOLER.

OLD BUSINESS: COOLER-great location; tight on public parking; extra space on North end; could ATHS members park there? local folks left due to lack of parking; cannot fill lot until last big rig arrives; maybe can move ATHS vehicles after that; running near capacity; Pres. thought went well; lot more people pitching in to help; Dennis: nobody parking trucks..worked out fine; Dan: got to have someone monitoring all the time; grounds better prepared this year; impressed with condition of facility upon departure; refund check in hand in 2 days; tentatively on calendar for next year; caterer: dessert-Diann wants a crisp/cobbler like Tulare, better selection at Tulare; want to reserve for next year; this caterer separate from Happy Cookers; received wan more selections and food than paid for; less waste; should ask Yahpi or Rick what happened; Diann will pursue; put on old business for Nov.; hat pins & dash plaques /refrigerator magnets for sale-only 3 left; everyone else charges for truck registration...; Ray Boche note, opinions-have flyer available at COOLER describing Chapter & invitation to join; show every year; flyers inviting to show in public places.

Donation to ATHS: Wheels of Time article not accurate; \$5000 check from Central Coast Chapter to pay off A Home of Our Own loan in the name of Bob King; Pres. spoke with Stormy, to clarify; correction to be printed; A Home of Our Own paid for before check arrived; plaque to be printed to honor Bob King; Chapter received donation for \$4000 in 2008 for A Home of Our Own, in memory of Bob King, & sent to Nat'l, so Chapter has now donated \$9000.

NEW BUSINESS: Chapter bylaws: election of officers; come Jan. no officers...; need to form committee to generate slate to present at Nov. meeting; select slate at Nov. meeting to vote on at Jan. meeting; committee: Dan T., Greg P., Diana A. Any members interested in being on the slate needs to contact committee. Glen will publish consequences of lack of participation in Pres. comments in next bulletin.

Motion by Dan, second by Tim, to donate \$300 to City of Hope; unanimously carried. Chris King moving to Sacramento soon. Nov., meeting 3rd Sat.; Glenn will look into Parkfield.

Adjourned: motion by Dan; second by Tim; 11:54 AM

ATHS

Central Coast of California Chapter

Cathy Trask, Editor



CRUNCHY TOSSED SALAD

- 1/2 vegetable oil
- 1/4 cup sugar
- 1 tablespoon vinegar
- 1 teaspoon salt
- 1/4 teaspoon pepper
- 1 large head of iceberg lettuce
- 6 bacon strips, cooked & crumbled
- 1/3 cup sliced almonds, toasted
- 1/4 cup sesame or sunflower seeds
- 4 green onions, sliced
- 3/4 cup chow mein noodles

In a jar with tight-fitting lid, combine oil, sugar, vinegar, salt & pepper. Shake well & chill for 1 hour.

Just before serving, combine the lettuce, bacon, almonds, seeds and onions in a large bowl.

Add dressing & toss. Top with chow mein noodles.

Recipe contributed by DONNA LLOYD. Donna brought this salad to our last potluck meeting and it got raves from all our members present. Thank you, Donna, for once again making us happy.