



SIDE LIGHTS



The Official Publication of the Illinois Region
AACA's Oldest Region—established 1946



December 2023

Volume 75 Number



Upcoming EVENTS

December 3 - Waukegan-North Shore
CHRISTMAS PARTY at Parkway on the Lake,
Ingleside. See page 22.

January 13, 2024 -**REGION BOARD MEETING**
@ the Carpentersville Public Works,
Carpentersville, IL. All are welcomed.

January 27, 2024—Fox Valley Christmas party
at Sawas Old Warsaw, Berwyn, IL. See page 23.

April 7 - Region **SWAP MEET**.



WELCOME NEW MEMBERS!



Jason Weymouth

Jweymouth11@hotmail.com

NATIONAL NEWS

For more information on National and other events
see aaca.org

2024 Nationals & Tours

February

8-10-2024 AACA Annual Convention,
Chantilly, VA.

Location: Chantilly, Virginia Hotel: Westfields
Marriott Washington Dulles, 14750

Conference Center Drive, Chantilly, VA 20151

Room Rate: \$129 per night OR \$169 per night

includes breakfast for two people Reservation

Link: <https://book.passkey.com/e/50584547>

Reservation Phone: (800) 266-9432 (mention

Antique Automobile Club of America)

Reservation Deadline: January 16, 2024

March

17-23-AACA Founders Tour, Louisiana.

Host: Louisiana Region AACA Location:

Acadiana Area, Louisiana Chairman: Ronald

Sonnier - rsonnier@cox.net

April

5-AACA Grand National, Concord, NC.

Host: Hornets Nest Region AACA Location:

Charlotte Motor Speedway, Concord, NC

Chairman: Mel Carson - [melcarson@charlotte-](mailto:melcarson@charlotte-autofair.com)

autofair.com





ILLINOIS REGION

The Illinois Region serves northeastern Illinois. Meetings are held on the second Saturday of odd numbered months at various locations.

MEMBERSHIP:

Andy Voss
2588-B Rock Creek Rd.
Plano, IL 60545
Cell 630-605-8392
Email: andyjanevoss@aol.com

Please contact Andy with questions about membership and/or address corrections. Annual dues are \$23 for both individual and joint memberships. Membership in the National AACA is an absolute prerequisite for membership in the Illinois Region.

OFFICERS

PRESIDENT:

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All materials should be submitted by the 20th of the month or sooner.

BOARD MEMBERS:

Through 2023

Bill Vroman
Jo Ann Flynn
Chris Schurrer

Through 2024

Ed Flynn
Rose O'Halloran
Nancy Nelson

Through 2025

Dan Sobczyk
Jerry Bodden
Bibiana Garcia

CHAPTER CONTACTS

Des Plaines Valley President: Lee Nelson
815-729-0366 l-n522@juno.com

Fox Valley President: Dan Sobczyk
847-428-0247 dansobczyk@yahoo.com

Silver Springs President: Al Matison
815-414-1239 almatison@hotmail.com

Chapter meetings are held the third Wednesday of every month at member homes.

Waukegan-North Shore President: Dan Helgren
847-533-0349 danhelegan@aol.com

Chapter meetings are held the second Friday of the month September through May (excepting December) at State Bank of the Lakes, 50 Commerce Dr., Grayslake, IL 60030

THE PRESIDENT'S MESSAGE



Dear Members,

Hard to believe Christmas is less than a month away and we will be enjoying the start of a New Year. As I look back, it was a great year full of wonderful surprises. It really is amazing how life can change.

It is the time of the year the Region begins to plan for next year with the election of board members and a new board. You should have received your ballot by this time. Please return your ballots as soon as possible so they can be processed.

If you have not returned your ballot up to this point and you have an interest in running for the board, please write your name on the ballot along with contact information and you will be contacted before the next election to discuss what the position entails. Think about it and get involved.

Coming up is the Illinois Region Board meeting. The meeting will take place on January 13, 2024. All members are welcome to attend this meeting. The meeting will take place at the Carpentersville Public Works Building. The meeting is open to all members and if you care to attend, please notify Pat Markert. We hope you can attend.

The wonderful Holiday season is upon us, so let us enjoy it by being with friends and family and being thankful for all we have.

Merry Christmas and a Happy New Year to all our members.

Until next month,

Dan

BOARD MEETING

Date: 11/11/23

Hosts: Des Plaines Valley at 1st Congregational Church in Lockport



1. **Welcome**—Dan Sobczyk called the meeting to order at 10:03 am and thanked Des Plaines Valley Chapter for hosting the meeting and the members of the board for attending. He then asked the Secretary to call the roll. Present were: Dan Sobczyk, Chris Schurrer, Pat Markert, Bob Wenderski, Jo Ann Flynn, Ed Flynn, Rose O'Halloran, Nancy Nelson, Jerry Bodden, Lee Nelson, Al Matison, Andy Voss, Jim Sikora and Bob Markert. Late: Dan Helgren. Jo Ann Flynn was acting as proxy for Bill Vroman. Absent: Bibiana Garcia. Visitors: Joan Bodden and Dale Woosley.

- **Secretary report**—Pat Markert reported that she had received no comments, corrections or deletions when the minutes were posted to the board and the members. A motion was made by Al Matison to accept the minutes as written; second Jim Sikora. Passed.

Pat also reminded the Chapter Presidents that they must have their list of members to the Region by January 31. She also reminded them to bring their list of events for 2024 to the January board meeting. She emphasized that we cannot have 2 events on the same date so it is imperative to get your dates in early. She submitted a list of dates which are already taken: Board meetings are January 13, March 9, June 8, September 14, November 9

Tour dates are: Spring May 16-19

Fall October 17-20

Swap Meet: April 7

Silver Springs Car show: May 26

Brighton Run: November 3

- **Treasurer report**- Bob Wenderski submitted the Treasurer's report. It showed that only 30 members had paid their dues. There were expenses from the photo contest, business cards, and Chapter dues.

2. Standing Committees

- **Membership**— Andy Voss reported that the renewals of memberships have been slow coming in. He said he would send out a series of reminders and would be using the post office to contact members who do not have email.

Publication- Bob Markert reported that Laura is happy to continue being Sidelights editor. She would be happy to continue being Sidelights editor.



She would appreciate members ending her their favorite recipes and stories of trips they have taken with their cars or stories about interesting places they have been.

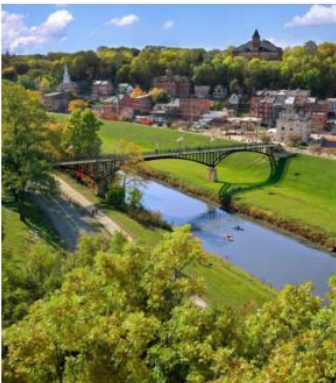
- **Legislative**- Lee Nelson said there is no new legislative news right now.
- **Website**- No report
- **Archivist**- Chris Schurrer reported that, as archivist, things have been quiet. He did want to thank everyone who helped moving the magazine collection to Hershey to donate to the National Library. He did mention that WA-NS is looking for a copy of a 1975 tour to the Galena area.
- **Car Show Manager**—Jim Sikora reported that he and Bob Markert have visited every single place recommended or mentioned by members. He said they had narrowed it down to three: Carpentersville Park; St. James Farm and the Casa Italiana in Stone Park. The last place was eliminated because they are changing managers, rules and priorities. "We are looking for a permanent home and can't wait till next year to find about the changes," said Jim. They are now in the process of getting verification of costs and restrictions on the last two places. They will keep the board up to date.



3. Activities

A.) Fall Tour—Lee Nelson reported that Des Plaines Valley just finished hosting the Fall Tour to Marquette/Elkader Iowa. They had 19 people attend the tour and visited some interesting places and saw some beautiful scenery filled with fall color. One of the people they met on the tour was Tom Chandler who showed them his car collection including a very rare 1953 *Maverick*.

B) Swap Meet—Bob Markert told the board that the Swap Meet would be held on April 7. We are working on the flyer and hope to have it out by January 1.



C) Spring Tour—Dan Helgren told the board that the Spring Tour will be to the Galena area. He was in college when the Region went to that area and he is hoping to duplicate that tour over rolling countryside. Chris said they have one page of the original tour and asked that if anyone had the whole tour to let him know.

4. Chapter Reports

- **Des Plaines Valley**-Lee Nelson thanked Bob Finley for helping to get the room where the board meeting was being held. He also said some members had been to Hershey and had good weather and a good time. He also mentioned that Rick and Anna Nelson go the Hard Luck Trophy at the Fall Tour.
- **Fox Valley**-Dan Sobczyk reported that the Fox Valley Christmas party would be on January 27 at Sawa's in Berwyn.
- **Silver Springs**-Al Matison said the the Silver Springs Christmas party would be on Saturday December 2 at the Village Courtyard in Somonauk.
- **Waukegan/ North Shore**-Dan Helgren reported that the chapter showed the movie Hot Rods to Hell at the September meeting. He quipped that everyone stayed to the very end. At the October meeting they had a Halloween Bingo and at the November meeting they showed a movie of a 1970's Lake Forest Show. They also attended the Pre-War tour in October with about 28 cars attending. Their Brighton Run had 91 card attending including one driven by long time Jack Truckenbrod who is over 100 years old. The chapter's Christmas party is December 3 at Parkway on the Lake in Ingleside.

5. Old Business

Dan Sobczyk reported that he was able to give some members their name tags at the Brighton Run. The rest of them will be mailed to the members. He mentioned that we need to do this each year so it doesn't pile up.

6. New Business:

- **Board candidates:** We only have two members willing to run for the board: Dale Woosley and Chris Schurrer. Dan Sobczyk said that ballots should be mailed out with the 2 candidate and a place for a write in candidate, A discussion about some reward for members willing to serve on the board began. Discussion ensued.

A motion was made by Al Matison that all members elected or appointed to the board will have their Region dues paid while they serve starting January 1, 2024: second, Rose O'Halloran. Passed with Bob Markert and Lee Nelson opposed.

Dan Sobczyk drafted Pat Markert to make up and mail them out. In lieu of an official ballot committee, Pat said she would ask Jim and Marcia to help with the mailing and with the counting of the ballots. It was left like that.

Lichtfeld Award: Pat Markert said that the Lichtfeld award had always gone to members who had long served the Region. Members who had worked on tours, who had organized activities of all kinds, who had served on the boards of the Region and/or their chapters, who had supported



Last year's Lichtfeld award winners: James Rubenstein and Linda Ja-

- their chapters and the Region by attending and supporting activities. She then nominated Tom and Jenny Risley. There were no other nominees. Dan Sobczyk made a motion to close the nominations: second, Chris Schurrer. By acclamation, Tom and Jenny will receive the award. Congratulations to them.
- Bob Markert offered to have the Lichtfeld award engraved. He was told to go ahead with that
- **Member Inquiry**—Pat Markert mentioned that long time member, Jack Bowser asked if the board was considering making up another order of AACA jackets. He quipped that his was wearing out and wondered if we had considered making up another order. The board will consider it but a motion was made by Chris Schurrer to table the discussion until the next meeting: second Al Matison. Passed.
- Jim Sikora said that since the Region had been kind enough to invite the VCCA to the Spring Tour, they were reciprocating by invited all Region Members to the Will County Auto Rebuilders Car Show, Swap Meet & Crafts Show held at Dellwood Park in Lockport. More information will be coming.
- Rose O'Halloran mentioned that on June 26-29, 2024, the Nash club will be holding their Nash-ional Convention in Oregon, Illinois. It will be held on the farm where the Nash was born.

8. **Visitor input:** None

9. **Next Board Meeting**—The next meeting of the board will be on 01/13/24. This is a double meeting with the last meeting of the old board and the first meeting of the new board. The Region will host this meeting at the Carpentersville Public Works building at 1075 Tamarac Dr. in Carpentersville (zip 60110).



10. **Adjourn**- A motion was made to adjourn the meeting at 11:19 am by Al Matison; second by Ed Flynn. Passed.

MEMBERSHIP RENEWAL

Annual Dues

A 2024 IL Region Membership Renewal form is included in this issue of *Sidelights*. It was also sent in October to current members of the AACCA Illinois Region by email. You may use the attached form if you have not already returned it and a check for your dues to the Membership Chairperson (Andy Voss). He is eagerly waiting by his mailbox for your envelope!

2024 ILLINOIS REGION RENEWAL FORM



❖ Dear Region Members:

❖ **It is now time to renew your Illinois Region dues.** You must be a **PAID MEMBER OF THE NATIONAL** to belong to the Illinois Region. Please check inside the wrapper of the *AACA Antique Automobile* (Sept/Oct) magazine for the NATIONAL RENEWAL NOTICE.

Since this information is used to compile the *ILLINOIS REGION ROSTER*, please complete this form carefully and accurately.

Please check ONE below:

Illinois Region Dues – Sidelights received by email \$23.00 _____

Illinois Region Lifetime Membership \$300.00 _____
 (Must be National Lifetime Member – Dues for National
 Lifetime membership dues are now \$700.00)

Current paid Illinois Region Lifetime Member? Yes _____

Chapters:

Fox Valley Chapter \$5.00 _____

Waukegan-North Shore Chapter \$8.00 _____

Total Amount Enclosed: _____

Make check payable to the *Illinois Region* and mail it to:

**Andy Voss
 2588-B Rock Creek Road
 Plano, IL 60545**

AACA NATIONAL MEMBERSHIP No. _____

LAST NAME _____ FIRST _____ SPOUSE/
 PARTNER _____

ADDRESS _____

CITY _____ STATE _____ ZIP _____

LANDLINE PHONE _____ CELL PHONE _____

SPOUSE/PARTNER CELL PHONE _____

EMAIL ADDRESSES: Necessary to receive region mailings such a *Sidelights*

MEMBER EMAIL _____ SPOUSE/PARTNER EMAIL _____

Dues must be received by DECEMBER 31, 2023 to be included in the 2024 Roster.

Would you like the 2024 Roster sent to your e-mail address instead of by U.S. mail? Yes ___ No ___

Put a check mark in front of the chapters to which you belong:

_____ Des Plaines Valley _____ Silver Springs _____ Fox Valley _____ Waukegan/NS

PLEASE COMPLETE REVERSE SIDE OF FORM ONLY IF THERE ARE CHANGES!

ANTIQUUE VEHICLE INFORMATION

Check here if the vehicle information is the same as last year; then you do not need to fill in the chart below.

Classic Cars must be 25 or more years old

Add Cars Acquired Since Last Year

Year	Make	Model

Delete Cars that you no Longer Own

Year	Make	Model



Do you like talking to people?

Are you a wan-a-be salesperson?

Then We Need You!

Our Region Membership Team is Expanding. We are looking for a member to help recruit new classic car hobbyists. Duties include hosting a sign-up table at Illinois Region Events, such as Swap Meets and Car Shows.

Contact Andy Voss for more information.

andyjanevoss@aol.com

630-605-8392

Holiday Recipes



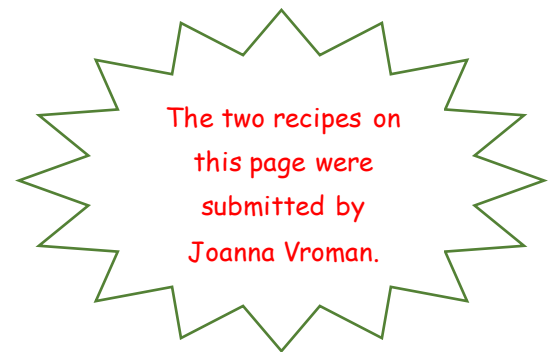
Thank you to all who submitted recipes for this Holiday Recipes Section. There are many cookie recipes along with a couple holiday recipes. Hope you all enjoy these recipes on pages 13-17.

(P.S. Keep your favorite recipes coming throughout the year.) The next 7 recipes are submitted by

Raspberry Chocolate Kisses

3 Egg Whites	1 Tsp White Vinegar	Heat oven to 250°	1/8 Tsp Salt
3 1/2 Tbs Raspberry Gelatin (NOT Sugar Free)			3/4 Cup Sugar
1 cup Dark or Semi-Sweet Chocolate Chips			

Line 3 cookie sheets with parchment paper or coat lightly with non-stick spray. With an electric mixer, beat egg whites with vinegar and salt until stiff but Not dry. In another bowl, combine gelatin and sugar. Gradually add to the egg whites until well combined. With a rubber spatula, gently fold in chips. Drop by teaspoon onto baking sheet. Bake 25 minutes, turn off oven and leave in another 20 minutes. Cool and store in an airtight container. Makes 3 Doz.



Oreo Cookies/Cake

10x6 pan	1/2 Gallon Vanilla Ice Cream
20 Oreo Cookies	1/2 stick creamed butter

Crumble Oreos and mix with creamed butter and add to pan. Chill 1/2 hour. Add Softened Ice Cream pressing gently. Freeze for a couple of hours.

Topping:

4oz Bakers German sweet chocolate	1 cup Sugar
2 tbs butter	1/2 can Evaporated Milk

Cook until thick, cool before topping Ice Cream
Sprinkle with chopped or shaved Almonds



Peppermint Pattie Brownies

Submitted by Andrew Ibata

3 oz. unsweetened chocolate
1 cup butter
2 cups sugar
4 eggs
1 tsp. vanilla extract
1 $\frac{1}{2}$ cup flour
10-15 chopped snack size Peppermint Patties

Melt butter and chocolate and mix with sugar. Sit just a few minutes then add eggs one at a time and mix well. Add vanilla extract and mix well. Add flour until just mixed. Add chopped Peppermint Patties, do not over mix. Pour into greased 9x13 baking dish. Bake 350 for 27-30 minutes. Do Not over bake. Cool and cut.

The following 7 recipes are submitted by Paul Maurer and are "Mom's Cookie Recipes".



Pecan Sandies

1 cup Butter or margarine
 $\frac{1}{4}$ cup Powdered Sugar
1 cup Pecans
 $\frac{1}{4}$ tsp. Salt
2 cups Flour
1 tsp. Water

Mix & Keep in refrigerator overnight or just until cold. (dough is very stiff) Roll in Palms to desired shape. Make the cookies small.

Bake for 1 Hr. at 250. They do not turn brown when done. At the end of the hour you will think they aren't done, but take them out anyway. Roll in powdered sugar when cool.

Peanut Butter Cookies

$\frac{1}{2}$ cup Shortening
 $\frac{1}{2}$ cup Peanut Butter
 $\frac{1}{2}$ cup Brown Sugar
 $\frac{1}{2}$ cup Granulated Sugar
 $\frac{1}{2}$ tsp. Vanilla
1 Egg
1 $\frac{1}{2}$ cups Flour
1 tsp. Baking Soda
1 tsp. Salt

Cream Shortening. Combine with peanut butter and continue creaming until soft & well blended. Add the brown sugar, the sugar and the vanilla. Continue creaming until fluffy. Beat the egg slightly, add it to the creamed mixture and beat well. Sift the flower, soda & salt together. Blend the dry ingredients into the mixture. Shape dough into small balls and place them on an un-greased cookie sheet. Dip the tines of a fork into sugar and flatten the cookie balls. Bake in oven at 375 for 10 to 12 minutes. Makes 4 to 5 dozen cookies.

Rolled Sugar Cookies

1 cup Butter (2 sticks) softened
1 cup Granulated Sugar
1 tsp. Vanilla
3 tbs. Cream or Milk
1 Eggs (unbeaten)
3 cups All Purpose Flour
1 $\frac{1}{2}$ tsp. baking Powder
 $\frac{1}{2}$ tsp. Salt

Combine first 5 ingredients: blend well. Gradually add flour, baking power & salt. Chill dough in refrigerator until stiff. Roll out $\frac{1}{3}$ of the dough to about $\frac{1}{8}$ inch. Cut with floured cookie cutters and decorate with colored sugar as desired. Bake in oven at 400 for 5 to 8 minutes. Immediately remove from cookie sheets. Makes about 5 $\frac{1}{2}$ dozen.

Oatmeal Macaroons

1 cup Spray Shortening
1 cup Brown Sugar
1 cup Granulated Sugar
 $\frac{1}{2}$ tsp. Vanilla
2 Eggs (unbeaten)
1 $\frac{1}{4}$ cups Sifted Flour
1 tsp. Soda
 $\frac{1}{2}$ tsp. Salt
 $\frac{1}{2}$ tsp. Cinnamon
3 cups Quaker Oats (uncooked)
 $\frac{1}{2}$ cups Chopped Walnuts
Place Shortening, sugar vanilla & eggs in mixing bowl & beat very thoroughly.
Sift Flower, soda, salt & Cinnamon together and add to shortening mixture & mix thoroughly.
Fold oats & nuts into the mixture. Drop by teaspoon onto greased cookie sheets. Bake in oven at 350 for 12-15 minutes. Cool for about (2) minutes before removing from cookie sheets.
Makes 5 $\frac{1}{2}$ dozen.

Refrigerator Cookies

1 cup Butter
 $\frac{1}{2}$ cup Lard
1 cup Granulated Sugar
1 cup Brown Sugar
3 Eggs
4 cups All Purpose Flower
2 tsp. Cinnamon
 $\frac{1}{2}$ lb. Almonds or Walnuts (finely chopped)
1 tsp. Baking Soda
1 tbs. Hot Water

Cream thoroughly butter, lard and add sugar. Add eggs one at a time, beat well after the addition of each. Sift together Flour and cinnamon. Dredge nuts with part of mixture. Mix soda with hot water. Add flour, soda mixture and floured nuts to creamed butter mixture. Pack in deep pan lined with wax paper. Chill in refrigerator overnight. Cut in thin slices. Cut cookies into small squares or rectangles if slices are too large. Place on greased cookies sheets. Bake in oven at 425 for 8 to 10 minutes (6 doz.)

Chocolate Brownies

$\frac{3}{4}$ cup Cake Flour
 $\frac{1}{2}$ tsp. Baking Powder
 $\frac{1}{2}$ tsp. Salt
 $\frac{1}{3}$ cup Butter
2 Squares Unsweetened Chocolate
2 Eggs
1 cup Granulated Sugar
1 tsp. Vanilla
 $\frac{1}{2}$ cup Chopped Walnuts
Sift Flour once, sift three more times with baking powder and salt. Melt butter and chocolate and cool slightly. Beat eggs slightly and gradually add sugar. Add melted chocolate and butter mixture. Fold in sifted dry ingredients, vanilla and walnuts. Pour into a greased 8x8x2 inch pan.
Bake in oven at 350 for about 40 minutes.
Sprinkle with powdered sugar. Makes about 16 brownies.

Chocolate Chip Cookies

1 cup (2 sticks) Butter (softened)
 $\frac{3}{4}$ cup Granulated Sugar
 $\frac{3}{4}$ cup Brown Sugar (packed)
2 cup Nestles Toll House Semi-Sweet Chocolate Morsels
1 tsp. Vanilla Extract
2 Large Eggs
2 $\frac{1}{4}$ cups All-Purpose Flower
1 tsp. Baking Soda
1 tsp. Salt
1 cup Chopped Nuts (optional)

Combine flour, baking soda & salt in a small bowl. Beat butter, granulated sugar, brown sugar & vanilla extract until creamy. Gradually beat in flour mixture. Add chocolate morsels and nuts. Shape dough into small balls and place them on an un-greased cookie sheet or parchment paper. Bake in oven at 375 for 9 to 11 minutes. Makes 4 to 5 dozen cookies.

Maurer Dressing/Stuffing Recipe

Submitted by Paul Maurer

This will make enough Dressing/Stuffing for (8-10) people. I know this may sound like a lot, but it's really good and I have never had any issues getting folks to take some home and it can be frozen and micro-waved later. Since this is totally cooked when you are finished it makes the day of the feast a lot easier as it just has to be heated up and served. I usually make this a day or so in advance and just keep it in the refrigerator. Again the Microwave is a great tool. O-Yea this also goes great with a Pork Roast too.

Okay here is what you need to make the Dressing/Stuffing:

- Whole Small Chicken (I used a Purdue chicken last time), just find the smallest one you can
- 2-3 Loaves of bread, Could use more or less depends on size of chicken & how much broth
- 2-3 Sticks of celery, Chopped fine
- Large Onion (White or Yellow), Chopped Fine
- 3-4 Large Eggs
- Poultry Seasoning (It's a spice from your local store)
- 2 Sticks Real Butter (none of the Margarine stuff)
- Salt, Pepper and Sage

Directions:

- Take the whole chicken skin it as best you can, cut it up into smaller pieces and then place it in a Large Pot. Oh, yea also use the neck, liver, heart and gizzard if the chicken came with them. Add enough water just to cover the chicken parts, bring it to a simmer, reduce the heat and let simmer for about 2 hours until the meat is falling off the bones.
- At this time remove all bones and skin from the chicken and shred the chicken. Then add the chicken back into the pot of water you originally simmered it in.
- Add your finely chopped celery
- Add your finely chopped Onion
- Add 1 stick of butter
- Add about (2) tablespoons of Poultry Seasoning; Salt, Pepper and Sage to taste.
- Let this entire mixture simmer for about another hour or until the onions and celery are tender and all the flavors blend add the second stick of butter now and let simmer about another 20-30 minutes.
- While the final simmer is happening get a large roaster or some other pan to do the final mixing.
- Take the 2-3 loaves of bread (White or Potato bread is fine and the cheapest ones you can get) toast them, shred them and place in the roaster.
- Add the (2-3) Large Eggs to the Toast mixture and stir in.
- Take the broth mixture, hot off the stove and add to the bread and stir till it is all combined. Add Salt, Pepper, sage and Poultry seasoning again to taste. If the bread does not have enough water, you can add some additional hot water if you need to. Enjoy!

GERTRUDE'S CHEESE BALL

submitted by Pat & Bob Markert

Each year Bob's Aunt Gertrude would come for Christmas, she would come loaded down with shopping bags. I'm sure my children's earliest memories must include Aunt Gertrude coming through the door carrying four shopping bags; followed by Bob carrying 3 or 4 more. And what largesse! Eggs, fresh from a farm, maple flavored bacon (2 whole pounds), fruit cake from the Lion's Club, whole ruby red grapefruit, the makings for cranberry-orange relish and cabbage salad, Fannie Mae nuts and hard Christmas candy, chocolate Santas and pateetza. What a wonderful mouth-watering array!! Tucked into the furthest corner of the bags was a silver ball that opened to reveal Gertrude's cheese ball. The kids could hardly wait for Christmas Eve so they could dig in.

I used to give each of them their own little knife to spread the cheese on crackers. Otherwise, they would fight.

Mmmmmmm good stuff.

- ❖ 1 pkg. (8 oz) cream cheese
- ❖ 1 jar Kraft Old English
- ❖ 1 jar Kraft Roka Blue
- ❖ pinch of salt
- ❖ pinch of garlic salt
- ❖ 1 tsp. Worcestershire
- ❖ 2 tbs. Mayonnaise
- ❖ small green onion chopped
- ❖ $\frac{1}{2}$ cup chopped nuts (pecans or walnuts)

Let the cheese soften. Mix all ingredients and form into a ball. Leave overnight in the fridge. Roll in chopped nuts just before serving.



A Car Guys Christmas Poem

*Twas the night before Christmas and in the garage,
There wasn't a trace of a Ford or a Dodge.
The presents were wrapped and the lights were all lit,
So I figured I'd mess with the Vette for a bit.*

*I popped the release and I lifted the hood,
When a deep voice behind me said "looks pretty good."
Well, as you can imagine, I turned mighty quick,
And there, by the workbench, stood good ol Saint Nick!*

*We stood there a bit, not too sure what to say,
Then he said "don't suppose that you'd trade for my sleigh?
I said "no way, Santa" and started to grin,
"But if you've got the time we could go for a spin!"*

*His round little mouth, all tied up like a bow,
Turned into a smile and he said "hey! Let's go!!"
So as not to disturb all the neighbors' retreat,
We pushed the Vette quietly into the street,*

*Then, taking our places to drift down the hill,
I turned on the key and I let the clutch spill.
The sound that erupted took him by surprise,
But he liked it a lot, by the look in his eyes.*

*With Goodyears a cryin and side pipes aglow,
We headed on out where the hot rodders go.
And Santa's grin widened, approaching his ears,
With every shift up as I went through the gears.*

*Then he yelled "can't recall when I've felt so alive!"
So I backed off the gas and said "you wanna drive?"
Ol Santa was stunned when I gave him the keys,
When he walked past the headlights he shook at the knees!*

*Then the small block exploded with side exhaust sound!
Santa let out the clutch and the tires shook the ground!
Power shift into second, again into third!
I sat there just watching, at loss for a word,*

*Then I heard him exclaim as we blasted from sight,
"Merry Christmas to all, it's a heck of a night!!!"*

Region Chapter Events:

Brighton Run 2023

by Jo Ann Flynn, W/NS News Correspondent

Ah, the time has almost come to put on sweaters and rake leaves and put our wonderful classic cars to bed for the winter. But before that happens, the Waukegan North Shore Chapter and many, many friends took to the roads for the Annual Brighton Run. Sunday, November 5th was sunny and only slightly chilly as participants - in over 80 cars - met at the Panera in Gurnee to start the journey north to Brighton, Wisconsin. On the way there, we stopped at a very unique establishment - Hippy Tom's Serendipity Farm in Waterford WI. Tom has acquired a varied and unusual collection of items, which is probably why American Pickers visited him several years ago. More than one person left with a prize they just couldn't live without. Driving on more lovely country roads, we arrived at Jeddy's Bar in Brighton and created the usual traffic jam in front of the place. Lots of fun people, lots of great cars and good memories to carry us through to next spring.



What a crowd!!!!



Getting fueled up for the road...



Interesting and pretty sights along the way



And then we arrived at Hippy Tom's.



Region Chapter Events: (Brighton Run cont...)



The man himself!



There was stuff everywhere....



Region Chapter Events: (Brighton Run cont...)



Some of us resisted the temptation to buy, so Rudolph stayed behind.



Then it was on to Jeddy's



And another Brighton Run comes to an end. See you all next year.

Thank you to the Garcia family, Ed Armatys, Ed Flynn and Brad Adcock for their photos.

Waukegan/NorthShore AACA

Invites you to attend our annual

Holiday Party

Sunday, December 3, 2023

12:00 Social & Buffet Luncheon 1:00

With cash bar

@

Parkway on the Lake

25212 West Lake Shore Drive, Ingleside, IL 60041

(847)587-7285

Cost: \$20.00 for members & \$30.00 for Guests

Club will pick up other half of cost for members

Please make check payable to Waukegan/NorthShore Chapter

And mail check with those attending to.....

Harold Flood

33402 Lone Rock Rd.

Wildwood, IL 60030

By Nov. 25th.

847-612-9833 or car4464@aol.com

Reservation Form

Name _____ Phone Number _____

Address _____

Number of people attending _____

Please send \$20 per member, & \$30 for each guest \$ _____

Mail by Nov. 25th, 2023

Check payable to Waukegan/NorthShore Chapter

Harold Flood

33402 Lone Rock Rd.

Wildwood, IL 60030



For the Fox Valley
CHRISTMAS PARTY
which will be held on
Saturday, January 27th @ 5pm
Sawas Old Warsaw
9200 Cermak Road,
Berwyn, IL 60153.

More information to come.



FOR SALE!

1940 Ford Cnvt. DeLuxe Street Rod
Dark Green, fuel injection Chevy engine, original steel body, auto trans, interior has been redone and new seat frame and springs. 1940 original engine. Paul had the car done. \$45,000 obo. Call Jean Marcotte 815-472-3403



1950 Ford Custom Convertible Flathead V-8 overdrive fully restored. National 1st place winner; AACA 1st and senior awards. **\$45,000**; call Carl Nemec @ 1 (630) 323-9487



For sale: set of 30 by 3 model T wheels, square fellows, all white tires. hold air that's about all. \$200. Dave 815 246 4545

Two (2)1928-1929 Fenders. Asking \$150 for the pair. Pickup in Yorkville, IL. Please contact: Tom Baumgartner 630-209-0287/twjbrunner@aol.com



Wanted brass sidelights, stationary farm engines, gambling machines, Dave Kolzow 815 246 4545.

For Sale 2021 H&H 7500lb, Steel car hauler \$4,000. (Algonquin)

Less than 500 mi traveled •20 ft long dove tail •Steel Channel •crossmembers •Set-Back Jack •Treated #1 Grade Wood Deck •Full DOT Compliant •LED Lights •Sealed Wiring Harness •Radial Tires 15" •Steel Wheels •Stake Pockets • 2' Steel Tread Plate Dovetail •Spare Tire Mount • 3" x 5' Ramps (6,500lb Rating) • 2-5/16' Posi-Lock Coupler •Steel Tread Plate Fenders. Jim Erion: 224 241 6853 or jerion@bac-online.com

