



# SIDE LIGHTS



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



August 2024

Volume 76 Number 8



## COMING SOON.....



**Sunday, August 4<sup>th</sup> - Waukegan-North Shore - ILLINOIS RAILWAY MUSEUM - 33<sup>rd</sup> ANNUAL TRANSPORTATION EXTRAVAGANZA SHOW, Union, Il. See pages 20 & 21.**

**Saturday, August 10<sup>th</sup> - Waukegan-North Shore SYCAMORE STEAM SHOW, Sycamore, IL. See page 22.**

**Sunday, August 11<sup>th</sup> - Waukegan-North Shore GRAND DOMINION CAR SHOW, Mundelein, IL. See page 23.**

**Sunday, August 18<sup>th</sup> - Waukegan/ North Shore AACA Summer Picnic & Drive Tour. See Page 24.**



# Upcoming EVENTS

## NATIONAL NEWS

For more information on National and other events see [aaca.org](http://aaca.org)

**August 4** - Waukegan-North Shore **ILLINOIS RR MUSEUM TRASPORTATION EXTRAVAGANZA TOUR & SHOW**, Union, IL. See pages 20-21.

**August 10** - Waukegan-North Shore **SYCAMORE STEAM SHOW**, Sycamore, IL. See page 22.

**August 11** - Waukegan-North Shore **GRAND DOMINION CAR SHOW**, Mundelein, IL. See page 23.

**August 18** - Waukegan-North Shore **SUMMER PICNIC**. See page 24.

**September 4-8** - **Illinois Region Fall Tour**. See page 25.

**September 14** - **ANNUAL REGION BOARD MEETING** - Hosted by Waukegan-Northshore, 10:00am. State Bank of the Lakes, More information to come.

**September 21** - Waukegan-North Shore **PRE-WAR TOUR**. More information to follow.

**November 3** - Waukegan-North Shore **RUN TO Brighton**.

**November 9** - **REGION BOARD MEETING**

### 2024 Nationals & Tours

#### August

**22-24** - Hampton, Virginia - **Special Eastern Fall Nationals**

#### September

**12-14** - Loveland, Colorado - **Western Fall Nationals**

#### October

**8-11** - Hershey, Pennsylvania - **Eastern Fall Nationals**



## Other Events of Interest

**Sept 20-22** - All Buick, Opel & Marquette Car Show, Roscoe, IL. See pages 26 & 27 for more information.



## 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](mailto: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

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

#### BOARD MEMBERS:

##### Through 2024

Ed Flynn  
Rose O'Halloran  
Nancy Nelson

##### Through 2025

Dan Sobczyk  
Jerry Bodden  
Bibiana Garcia

##### Through 2026

Chris Schurrer  
Rick Shaw  
Dale Woosley

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815-729-0366 l-n522@juno.com

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Silver Springs President: Al Matison  
815-414-1239 [almatison@hotmail.com](mailto: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



All Dear Members,

If you missed the Region car show, you missed a wonderful time. The weather was just about perfect and the cars at the show were in many cases superb. Many cars at the show were cars I had never seen before. A number of superb automobiles made their first appearance at the show. Hats off to Jim Sikora and Bob Markert for setup and managing the show. Our Chief Judge, Bob Grutza, did a fine job handling the details involved with the judging. Many thanks to all those who volunteered their time and efforts to ensure the show ran smoothly. Also, a big THANK YOU to Humberto Garcia and the Village of Carpentersville for the assistance they provided to the club and allowing us the use of their facility.

August is a busy month with plenty of activities. The Union train show is this weekend and Chris Schurrer has a tour planned to the railway museum. He always finds a new and scenic way to arrive at Union. Let Chris know if you care to join his tour. He would love to have you join him.

Also, this month, on August 18, is the North Shore Waukegan Picnic. That is always a great time with Bill and JoAnna Vroman hosting the picnic. If you have not signed up, please do so.

Lastly, is the Geneva Concours, the last weekend of the month. Fox Valley will be doing a tour to the Farnsworth House in Plano along with Geneva Concours participants. If you would care to participate, contact me at [dansobczyk@yahoo.com](mailto:dansobczyk@yahoo.com) for details.

Until next month,

Dan

# PHOTO CONTEST!

Hi All,

Quick get out that camera!!!

You guessed it! It is time for the 2024 Annual Photo Contest!



We are looking for photos of lovely scenery, for photos of quirky attractions, for photos of the silliest people doing the silliest things you have ever seen. BUT each photo **must have a vehicle somewhere in the picture.**

"Do you see that truck hidden behind the hayrack?" " Do you see that boat on the horizon?" Get the picture? Pardon the pun. We are **not** looking for pictures of vehicles. We are looking for pictures of summertime fun that just happen to have a vehicle in them.

You can enter as many pictures as you please. All entries must be submitted by August 31. Prizes? Yes we will award PRIZES

1st place winner gets both National and Region dues paid for 2025

2nd place winner gets their National dues paid for 2025.

3rd place winner gets their Region dues paid for 2025.

Winners will be featured in Sidelights, of course, and will get bragging rights for a whole year. Now that's priceless.

Entries should be emailed to [aacasecretary@gmail.com](mailto:aacasecretary@gmail.com) or mailed to Pat Markert, 4600 Stonewall Ave., Downers Grove, IL 60515.

Judging will be done by the Executive Board of the Region. All decisions are final.

Looking forward to a mailbox filled with pictures of good time.

Have fun!

Pat



# Monthly Recipes

## Summer Salads



### NORMAN'S EGG SALAD

Submitted by Pat Markert

*I found this recipe in a mystery book I was reading - "Cream Puff Murder" by Joanna Fluke. I decided to try it on the Monday after Easter. It was a delicious way to use up all those Easter eggs. Really yummy!*



4 cups peeled and chopped hard-boiled eggs

$\frac{1}{2}$  cup crumbled cooked bacon (bacon needs to be *VERY crunchy*)

1 Tbs. chopped parsley

$\frac{1}{4}$  cup grated carrots

4 ounces cream cheese

$\frac{1}{4}$  cup sour cream

$\frac{1}{2}$  cup mayonnaise (I used Hellmanns)

$\frac{1}{2}$  tsp. garlic powder (or  $\frac{1}{2}$  teaspoon freshly minced garlic)

salt to taste

freshly ground black pepper to taste

1. Peel and chop the hard-boiled eggs. Add the crumbled bacon, the parsley, and the grated carrots. Mix well.
2. Put the cream cheese in a small bowl and microwave for 30 seconds on HIGH to soften it. If it can be easily stirred with a fork, add the sour cream and mayonnaise, and mix well. If the cream cheese is still too solid, give it another 10 seconds or so before you add the other ingredients.
3. Stir in the garlic powder.
4. Add the cream cheese mixture to the bowl with the eggs and stir it all up. Add salt and pepper to taste, and chill until ready to serve.

## *Monthly Recipes (cont...)*

### **Chicken Salad with Pecans and Red Grapes**

(from Mary Otto)

\*1-1/4 pounds boneless, skinless chicken breast, trimmed and **poached** (or use about 3 cups of pre-cooked chopped chicken breast)

\*1/4 teaspoon salt

\*2/3 cup mayonnaise

\*1 tablespoon honey mustard

\*1/4 teaspoon freshly ground pepper

\*1/2 cup thinly sliced celery

\*1/2 cup pecans, toasted and chopped

\*1/2 cup red seedless grapes, chopped

\*1 head Boston or butterhead lettuce, trimmed

Combine the mayonnaise, mustard, salt and pepper in a bowl. When the poached chicken is cool, cut into bite-size pieces. Add the chicken, celery, toasted pecans and chopped red grapes to the mixture. Toss to combine. Divide lettuce leaves among four plates and top with about one cup chicken salad each. Refrigerate for up to one day. Makes four servings.

## Oriental Cabbage Salad

Submitted by Laura Cielenski

### Ingredients

1 head chopped Napa cabbage  
8 Tbsp. silvered almonds  
8 Tbsp. sesame seeds  
8 green onions, chopped  
2 pkgs Ramen noodles (uncooked)

### Dressing:

4 Tbsp. sugar  
1 tsp. pepper  
2 tsp. salt  
2 tsp. Accent  
6 Tbsp. rice vinegar  
1 cup salad oil

Mix ingredients together in blender until smooth.

### Directions

Brown almonds and sesame seeds until brown on a sheet pan @ 450 degrees. (Brown each separately and watch them closely - they burn quickly.)

Mix cabbage and onions in a large bowl. At last minute add seeds, almonds & crushed noodles (do not use the seasoning packets for noodles). Pour dressing over and serve.

## Shrimp Salad with Dijon Cream

Submitted by Chris Schurrer

### Ingredients

3/4 to 1 lb. small to medium shrimp, shelled and cooked  
1/2 cup mayonnaise  
1 1/2 tsp 2 tbsp. Dijon-style mustard  
2 tsps. lemon juice  
1/3 cup whipping cream  
salt  
white pepper  
24 slender asparagus spears  
romaine lettuce  
1 lemon, scored, thinly sliced

### Directions

While shrimp is chilling in refrigerator, combine mayonnaise, mustard, and lemon juice in a medium bowl. In a small bowl, whip cream until soft peaks form; fold into mayonnaise mixture. Season with salt and white pepper to taste. Spoon into a medium serving bowl. Cover and refrigerate until serving time.

Wash & trim asparagus, peeling stalks if desired. In a large skillet, bring 1 to 2 inches water to a boil. Add asparagus; cook until crisp-tender. Plunge into cold water to stop cooking. Drain and refrigerate.

Arrange romaine leaves on a platter or on salad plates. Arrange cooked asparagus spears over lettuce on platter, or place 4 to 6 spears on each plate. Arrange cooked shrimp over top. Garnish with lemon slices. Serve dressing separately.



## Classic Crab Louis Salad

Submitted by Chris Schurrer

### First Make Louis Dressing:

1/2 cup mayonnaise

1/2 cup dairy sour cream

3 to 4 tbsp. tomato-based chili sauce

1 tbsp. lemon juice

few drops hot pepper sauce

1/4 cup diced green bell pepper

1/4 cup sliced green onions

Combine ingredients in a small bowl; blend well.

Refrigerate at least one hour to let flavors blend.

### Then make Salad:

Louis Dressing - Previous Prepared

1 head iceberg lettuce

3/4 to 1 lb. of crabmeat (can substitute cooked shelled tiny shrimp)

2 medium potatoes, cut in wedges

2 hard-cooked eggs, cut in wedges

capers

ripe olives

Rinse, core and drain lettuce. Pull off 4 large outer leaves; place one lettuce leaf on each plate. Shred remaining lettuce to make 6 cups. Save any extra for another use.

Place shredded lettuce on lettuce leaves. Flake crabmeat; remove any cartilage. Arrange crabmeat evenly over shredded lettuce. Spoon about half of dressing over crabmeat. Garnish each plate with tomato and egg wedges, capers, and olives. Serve remaining dressing separately.

## Italian White Bean and Tuna Salad

Submitted by Chris Schurrer

### Ingredients

1 (18-21 oz.) can white beans

1 cup chopped red onion

1 (6 1/2 oz.) can oil-pack, solid-pack albacore tuna

1/3 cup olive oil

2 tsp. each balsamic vinegar and red wine vinegar; or 1 tbsp. red wine vinegar

1/2 tsp. salt

pepper, freshly ground  
parsley, finely chopped

### Directions

Drain beans. Soak onion in ice water for 15 minutes to eliminate harsh flavor. Drain; pat dry with paper towels.

In medium bowl, toss together beans, onion, tuna with oil, olive oil, and vinegar. Season with salt, pepper and more vinegar if desired.

Garnish with parsley. Serve at room temperature or slightly chilled.

## **Summery Rotini Select Deli Salad**

Submitted by Chris Schurrer

### **Ingredients**

1/2 lb. of Rainbow Rotini, uncooked.  
1 (9 oz.) package of frozen artichoke hearts, cooked and drained  
1 (5 oz). pepperoni stick, sliced  
1 cup sliced fresh cauliflowerets  
1 cup fresh broccoli flowerets  
1 cup diced Monterey Jack cheese  
1/2 cup sliced green onions  
3/4 cup vegetable or olive oil  
1/4 cup red wine vinegar  
1/2 tsp Italian seasoning (optional)

### **Directions**

Prepare Rotini according to package directions; drain. In a large bowl, combine rotini and remaining ingredients, toss to mix. Cover; chill thoroughly. Toss gently before serving. Refrigerate leftovers.

## **California Tuna Salad**

Submitted by Chris Schurrer

### **Ingredients**

2 medium oranges  
1/4 cup mayonnaise  
1/4 cup plain yogurt  
salt  
pinch of red (cayenne) pepper  
2 (6 1/2) oz. cans solid-pack albacore tuna, drained  
1 cup thinly sliced celery  
1/2 cup seedless grapes, cut in halves  
lettuce leaves  
1/4 cup sliced almonds, lightly toasted  
4 small seedless grape clusters

### **Directions**

Finely shred peel of 1 orange, making 2 tsps. shredded peel. Peel remaining orange. Remove white membrane from both oranges. Slice peeled oranges crosswise; set aside.

In a small bowl, combine shredded orange peel, mayonnaise, and yogurt. Season with salt and red pepper to taste.

Break tuna into chunks in medium bowl. Add celery and grape halves; toss gently. Fold into mayonnaise mixture. Line individual serving plates or a large platter with lettuce leaves. Mound tuna salad in center. Scatter almonds over top. Arrange orange slices and grape cluster on side of each plate.

# Sun Smiles on Region Car Show



A beautiful sunny day set the scene for the 73rd Annual Illinois Region Car Show. It was somewhat of a chaotic morning as we were in a new venue and had to make some last minute adjustments. Thanks to all the members who showed up early and worked hard, we pulled it off.

We had a nice collection of absolutely beautiful cars and absolutely happy car owners. Thanks to the members who came out to support our efforts.

Following is a collection of sights from the show.



Jerry Bodden, Chris Schurrer and Paul Maurer working. See? No coffee



Joan Bodden, Nancy Nelson and Pat Markert manning the registration desk.



Andy Ibata directs this beautiful 1939 Cadillac into position for judging.



←

Chris gives this 1941 Cadillac directions on where to park. He has always been good at telling people where to go.





Rick Nelson, Linda Dolezal and Renee Grutza man the desk where pre-registered drivers pick up their information.



**And so the sun sets on another car show.**

## AND THE WINNER IS. . . .

Two of the cars that came to the show deserve special recognition. We had 2 cars that scored 100 points. That means the judges could not find a single thing wrong with these two cars. Amazing.



Rick Kwarcigny won first place in **class 2** (1940's) with this 1941 Cadillac that scored a perfect 100 points from the judges!



Kudos to Ed Hettinger who won 1st place in **class 5** for this 1969 Oldsmobile Club Coupe. He received a perfect score from the judges!



Winner in **class 1** (1890-1939) is the 1939 Cadillac 61 convertible owned by Andy Derr

Frank Troost won 1st place in **class 3** (the 1950s) with this 1957 Chrysler New Yorker.



**Class 4** 1960-1964 winner is Greg Cunningham is this 1960 DeSoto Adventurer.

**Class 6** - the 70s-was won by Tom Kravcar in this 1972 Chevrolet Chevelle SS





Jim Sikora, show chairman, hands the trophy in **class 7**—1980—1999 to Terry Ozima in his 1988 Mercury Cougar XR-7



Dan Sobczyk hands the trophy to Jonathan Carbury in this stunning 1972 Corvette. He won **class 8** sports cars.



Here is Dan again hamming it up with Ray McBride who won **class 9** Imports with this 1990 Maserati .



**Class 10** Trucks was won by Tom Bjorklund for this 1974 GMC 2500 pick up.





In the Display group, Bill Vroman took 1st place for his 1953 Chrysler New Yorker..



Bill Vick won 2nd place for Display for this 1970 Dodge Dart



In the Feature Category, this 1965 little bug took 1st place for Scott Savel.



Dan congratulating Damian Dziedzic on his 1952 Willys Aero Wing winning 2nd place in the Feature Category.

Congrats to all  
the winners!

# KUDOS KUDOS

The Illinois Region Car Show Committee wants to extend its thanks to the following members who helped at the 73rd annual car show, this year at Carpenter's Park.



To these people who helped at registration, who helped park cars, who helped direct traffic, who helped with judging and, lastly, who helped clean up, our sincere thanks.

Jerry Bodden	Bob Grutza	Paul Maurer
Joan Bodden	Renee Grutza	Anna Nelson
Linda Dolezal	Dan Helgren	Lee Nelson
Bibiana Garcia	Andy Ibata	Nancy Nelson
Fernanda Garcia	Pat Markert	Rick Nelson
		Mike O'Toole

John Otto	Frank Troost
John Palka	Andy Voss
Chris Schurrer	Bill Vroman
Marcia Sikora	Bob Wenderski
Dan Sobczyk	Len Woelfel
Reuben Taylor	John Zolot

**A special thanks to Humberto Garcia who suggested using Carpenter's Park, helped us in dealing with the village and helped out on the day of the show.**

**Car Show Committee:**

**Jim Sikora—Chairman**

**Bob Markert—Co-Chairman**

## Cars, Clubs and Camaraderie!

I would like to thank VCCA-GLR president Diann Kohley and members Glenn and Lana Fiala for setting up a wonderful tour of Rich Harvest Farm's car collection on July 7th.

The staff were extremely helpful, providing refreshments, and providing a Q&A session where members questions were answered by the museum's manager. Members were able to view the collection at their leisure and then return to the atrium to enjoy a snack and a drink, then wander back to the museum to enjoy more of those beautiful cars.

Aside from visiting this museum that was packed full of cars from all eras, something else happened that may have been overlooked. But what could it be? Well let me tell you. That morning three of the largest car clubs in the area got together at the same time and same place! Car clubs getting together is not a new thing, but when you get about ninety-two members from different clubs, VCCA-GLR (host club), VCCA-Northern.IL., AACA-Il. Region, and CCE, and give them ample time to wander and a place to relax, old friends reunite, and new friendships are made. What could be better? This may be the future for car clubs booking museums, and other auto related attractions due to decreasing membership. It is not all gloom and doom. We are all bound by one common denominator, the automobile. So, let us focus more on our cars, clubs, friends, and activities. When other car owners see us enjoying activities together, this could be the best 'selling tool' to get us new members.

Jim Sikora

# JOIN US FOR THE TOUR TO THE ILLINOIS RAILWAY MUSEUM VINTAGE TRANSPORTATION EXTRAVAGANZA



**When?: Sunday, August 4, 2024.**

**Where?: IHOP. 6606 W. Northwest Hwy., Crystal Lake, ILL  
Rte. 14 – Commons Shopping Center (Just West of Teckler Blvd.)**

**What Time?: Meet at 8:00 A.M. Depart at 9:15 A.M. SHARP**

**Cost: Tour is F R E E !**

(\$15 / car show charge if pre-registered by July 27, 2024 [see other flyer])  
(\$20 / car show charge if not already pre-registered)

**ALL OF THE ILLINOIS REGION A.A.C.A. IS INVITED  
JOIN US IN OUR CLUB'S WOODED PARKING SECTION**

For more information or for any questions, contact:

**PLEASE RSVP BY JULY 27, 2024!**

Christopher Schurrer

Cell: (815) 382-0238



# 33rd ANNUAL VINTAGE TRANSPORT EXTRAVAGANZA

Located at 7000 Olson Road, Union, Illinois,  
5 miles off I-90 via Route 20, Marengo exit,  
follow the Railway Museum signs.

SUNDAY, AUGUST 4, 2024  
8:00 AM UNTIL 5:00 PM

**\$15.00** OPEN TO VEHICLES 2004 AND OLDER **\$15.00**

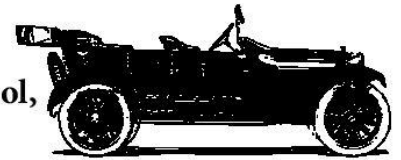
Send \$15.00 per vehicle, check or money order, payable to "ILLINOIS RAILWAY MUSEUM."  
Vehicle driver and all passengers in vehicle at the time of entry only will get free admission, including train rides (an \$18.00 value) valid only for the day of the show.  
Vehicle registration the day of the show will be \$20.00. Pre-register and save \$5.00 and time at the gate. Pre-registrations MUST be received by July 27 to be valid.

**THE VINTAGE VEHICLE GATE CLOSSES AT NOON, NO FREE TICKETS AFTER GATE CLOSSES.**

**\*\*\*DISPLAY ONLY\*\*\* Dash Plaques  
Awarded to first 500 arrivals.**



For more information contact Larry Claypool,  
(815) 603-8556 or vairshop@gmail.com  
or Dawn Castro, (630) 991-8601 or  
DawnCastro@comcast.net



ATTENTION: We request vehicles arrive before noon and remain until 4:00 PM. By submitting this application, applicant agrees to release Illinois Railway Museum and protect, indemnify and defend it from any and all claims for any losses, damages, or injuries whatsoever arising in whole or in part from operation, transportation, or display of applicant's vehicle. Said applicant and guest(s) also agree not to consume alcoholic beverages at the show.

For complete driving directions to the museum or additional information, go to [www.irm.org](http://www.irm.org)

**>>> EACH VEHICLE REQUIRES A SEPARATE REGISTRATION FORM!!! <<<**

Oversize Vehicles: An oversize vehicle is any vehicle that would not fit in a nominally sized parking space. This includes large trucks, busses, tractors, some military vehicles and "other". If applicable, please indicate vehicle size below.



Cut and send with payment made payable to: IRM/VTE, P.O.Box 474 Elmhurst, Illinois 60126.

NAME: \_\_\_\_\_

ADDRESS: \_\_\_\_\_

CITY: \_\_\_\_\_ STATE: \_\_\_\_\_ ZIP CODE: \_\_\_\_\_

PHONE: (\_\_\_\_) \_\_\_\_\_ My EMail Address for 2025: \_\_\_\_\_

\_\_\_\_\_ OR CHECK HERE TO MAIL VIA USPS A 2025 REGISTRATION FORM

VEHICLE YEAR 2004 OR OLDER: \_\_\_\_\_ MAKE: \_\_\_\_\_ MODEL: \_\_\_\_\_

Assigned field parking is determined by the IRM (by vehicle manufacturer or you may park with a recognized club affiliation). Circle one:

**AACA CAATS BCA MODEL T & A STUDE/PACKARD VCCA**

If oversize vehicle, specify size: \_\_\_\_\_

IRM operates the Vintage Transport Extravaganza, rain or shine. Please note when pre-registering, neither refunds nor exchange for other tickets will be issued due to inclement weather the day of the event. THANK YOU for supporting us!

WAUKEGAN – NORTH SHORE CHAPTER A. A. C. A. 'S  
AUGUST 10<sup>TH</sup> **FREE** TOUR TO THE  
**SYCAMORE STEAM SHOW**



Steam Tractors, Gas Tractors, Garden Tractors, Hit & Miss Engines, Steam Powered Sawmill, Power Shovel, Corn Sheller, Thresher, Bailer, Flour Mill, Silo Filling exhibits active all day! Tractor Parade, Flea Market, White Elephant Sale, **& MORE!**

Especially, a **CAR SHOW!** Although it is small, if one brings an antique vehicle to the show, the driver gets in for FREE!  
(Admission is \$10 / person otherwise to the show)

Meeting at the Parking Lot to the East of The Freeze.  
131 Hawley St. Grayslake, ILL. Meet at 8:00 A. M.  
Pickup Point can be arranged in Hampshire, ILL.  
Please contact for details. Please RSVP by Aug. 4  
RSVP to Christopher Schurrer (815) 382 - 0238



**Grand Dominion Car Show**  
**3555 Grand Dominion Circle Mundelein, I L**

**It's Showtime soon! Sunday August 11th.**  
**Car / No Car - all are welcome. Enjoy the day with us.**

**Thank you to the 100+ who have pre-registered your cars.**

**It's not too late to pre-register**

At the registration table we will be taking the suggested donation to "Fremont Township Food Pantry". \$10.00 (Cash or check).

"Cruisin' with the Classics" T shirts will be available for a \$15.00 donation.

**Questions?** [granddominioncarshowquestions@gmail.com](mailto:granddominioncarshowquestions@gmail.com)

### ***Approximate Timetable of Events***

<i>Cars begin arriving – registration opens</i>	<i>8:30</i>
<i>Hospitality Room Opens and D.J. Gets us Rockin</i>	<i>9:00</i>
<i>50/50 Raffle &amp; and Basket Raffle (24 baskets total \$5,500)</i>	<i>9:00</i>
<i>Food Trucks open</i>	<i>10:00</i>
<i>Golf Cart Shuttle Service Begins – Show opens to the public</i>	<i>10:00</i>
<i>Mundelein Fire Truck Rides for the kids</i>	<i>11:00 – 1:00</i>
<i>Raffle and 50-50 ticket sales end</i>	<i>1:30</i>
<i>Closing Vote Announcement for Trophies</i>	<i>1:45</i>
<i>Raffle winners announced</i>	<i>2:00</i>
<i>Presentation of Trophies "Best of Show" &amp; 7 Class Winners</i>	<i>2:30</i>
<i>Show ends</i>	<i>3:00</i>

**Thank you for supporting our show for the benefit of**  
**Fremont Township Food Pantry**

To Pre-Register go to: <https://lp.constantcontactpages.com/ev/reg/3hp476a>

## 2024 Waukegan/North Shore AACA Summer Picnic and Tour Sunday August 18<sup>th</sup>



You are cordially invited to participate in the 2024 AACA Waukegan / North Shore Summer Picnic and Tour.

Our tour will start at the McDonalds, 1804 E. Belvidere Rd, Grayslake, IL (IL 120/US 45)  
It will cover 52 leisurely miles of back roads in Northern Illinois and Southern Wisconsin ending at the Lake County Hastings Lake Forest Preserve Shelter A.  
Drivers Meeting at 10:30 AM.

The Picnic includes Burgers, Brats, Dogs, Cole Slaw, Potato Salad, Chips and Beverages.  
You are welcome to bring a dish to pass. Last names beginning in A-M bring side dishes.  
Last names beginning in N-Z deserts.  
The Forest Preserve allows alcohol in the pavilion so BYO if you're interested.

The 2024 Picnic / Tour cost is \$10 per car.

Make your check out to Waukegan/North Shore AACA .

Please post your check along with the number of people attending by August 3<sup>rd</sup> so we have time to shop.

Number of Cars \_\_\_\_\_ x \$10 = \_\_\_\_\_

Total Number of people attending: \_\_\_\_\_

Send your payment to: Bill & Joanna Vroman  
27753 W. Bayview Dr.  
Ingleside, IL 60041



# SAVE THE DATE FOR THE FALL TOUR TO THE OLD CAR FESTIVAL AT GREENFIELD VILLAGE



Join us on September 4 – 8, 2024 as we travel to see the country's oldest continually operated car show, since 1951. More than 600 vehicles and 250 bicycles, nothing newer than 1932, will be in attendance. In addition, we will be touring Henry Ford's Greenfield Village, the Henry Ford Museum, and more on our trip. This is a journey and a show that a car person should experience at least once in their lives and this is the year of opportunity for The Region.

**Please note this year's tour is in September, and it will start on the morning of Thursday, September 5<sup>th</sup> in Michigan. One will likely want to travel up on the 4<sup>th</sup>.**

The hotel is set and rooms are available for booking, Please Book By August 10<sup>th</sup> to lock in these rates. The hotel will have a shuttle to Greenfield Village.

Ask for the Illinois Region AACA Group Rate

Best Western Greenfield Inn. 3000 Enterprise Dr., Allen Park, MICH 48101

313-271-1600    1 King : \$117 / Night + Tax;    2 Queens \$127 / Night + Tax

Questions? Call Christopher Schurrer (815) 382 – 0238

Watch for more information on the tour shortly!



# HEARTLAND REGION

**All Buick, Opel, Marquette  
Car Show  
Roscoe, IL (Rockford/Beloit)**

Free Food & Dj Music  
Trophies Will Be Awarded

**September 20 - 22, 2024  
Numerous Activities Planned  
Including a Supper Club Dinner & Lake Cruise  
TROPHIES ON SUNDAY**



info & registration on back [heartland.buickclub.org](http://heartland.buickclub.org)

Made With  
PhotoADKing

**BUICK CLUB OF AMERICA HEARTLAND REGIONAL MEET 2024  
SEPTEMBER 20 - 22, 2024**

Our Base Hotel  
Home 2, A Hilton Hotel \$169/Night  
2750 Cranston Rd Code: BCA  
Beloit, WI 608-467-5500 X 0

Use the above phone number for our group rate  
Option 2: Best Western Beloit \$120 & \$140/Night  
5910 Technology Drive Code Buick Club Heartland Region  
South Beloit, IL 815-389-4211

PLEASE REFER TO THE ATTACHED SHEET  
FOR ADDITIONAL HOTELS NEARBY

**YOUR INFO:**

Name: \_\_\_\_\_

Partner: \_\_\_\_\_

Address: \_\_\_\_\_

City: \_\_\_\_\_

State/Zip: \_\_\_\_\_

Cell: \_\_\_\_\_

Email: \_\_\_\_\_

BCA #: \_\_\_\_\_

Chapter: \_\_\_\_\_

**YOUR VEHICLE:**

Year: \_\_\_\_\_ Model: \_\_\_\_\_

Body Style: \_\_\_\_\_

VIN: \_\_\_\_\_

Trailer Parking? \_\_\_\_\_

Length of Trailer: \_\_\_\_\_

\_\_\_\_\_ I am willing and able to help plan the event.  
I would best helping with \_\_\_\_\_

\_\_\_\_\_ I can help at the show with \_\_\_\_\_

**Activities Overview:**

**Friday, September 20, 2024**

Hotel Check-In, Self-Directed Activities

**Saturday, September 21, 2024**

Hotel Check-In

Self-Directed Activities (see our website)

Luncheon Cruise on Lake Geneva 11:30AM

**Dinner at the famous Benedetti's Supper Club**

3232 S Riverside Dr, Beloit, WI

608-362-9917 Reservations Recommended starting 5PM

**Bob & Don's Ice Cream Cruise to Culver's**

featuring their fantastic Frozen Custard

2676 Cranston Rd, Beloit, WI

**Oktoberfest in Downtown Beloit**

Live music, German Beer

300 Block of State St, Beloit, WI

**Sunday, September 22, 2024**

Check in at Historic Auto Attractions

13825 Metric, Roscoe, IL Starting at 10AM

Historic Auto Attractions Museum Tour & Buffet

Luncheon, Announcement of Awards

Heartland Region Meeting

**Vehicle Registration is only \$15.**

**Museum access and buffet lunch is \$48**

\_\_\_\_\_ (Number of vehicles) @\$15 \$ \_\_\_\_\_

\_\_\_\_\_ (Number of guests) @\$48 \$ \_\_\_\_\_

\_\_\_\_\_ BCA Membership, @\$50 \$ \_\_\_\_\_

\_\_\_\_\_ Lake Geneva Lunch Cruise

(09/21, 11:30AM - 2PM) @\$72 \$ \_\_\_\_\_

Total: \$ \_\_\_\_\_

First 10 to register and pay in full will receive

**free vehicle registration (rebates will be sent by check)**

**No refunds after August 20, 2024.**

Send registration and payment to:

Heartland Region, Buick Club of America

c/o Len Woelfel

754 Pinehurst Ct

Oswego, IL 60543

[len.woelfel@gmail.com](mailto:len.woelfel@gmail.com)

630.675.3640



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## 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 sand springs. 1940 original engine. Paul had this car done. \$45,000 obo.

Call Jean Marcotte 815-472-3403



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

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

1966 Chrysler 300 Convertible. Silver/Black top and interior. Low miles. Newer Top and tires. Auto, A/C, Buckets. Nice Driver quality. \$18,500 OBO. Contact: Dan Sobczyk 847-977-0595 or [dansobczyk@yahoo.com](mailto:dansobczyk@yahoo.com)  
Pictures on request.

1976 Avanti II, White with Green interior. Indoor garage/winter storage since 1996. Odometer 99XXX original miles, 400 Chevy engine. Recent Undercoating and maintenance, \$15,000. Chicago Area. Call Linda Dolezal [630-986-1526](tel:630-986-1526)

