# THE BACKFIRE DECEMBER, 2012

#### **Officers 2012 – 2014**

President Dale Davis 563-582-3585 Vice Pres. Al Stuart 563-513-2350 Secretary Denise Kennedy 563-583-5384 Treasurer Ken Luchtenburg 563-556-0955 Membership Don Zoll 563-588-9542



#### **Club Web Site:**

http://tristateautomobileclub.weebly.com/

#### **NEWSLETTER DEADLINE DECEMBER 15 2012**

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**Editor's Note:** The holiday season has arrived with all the goodies that we enjoy during this time of the year. All the special music, parties, social gatherings, special foods that only happen once a year, and the joy of watching children, grandchildren and kids in general with the anticipation of what is to come on Christmas. May all of you have peace, comfort and joy all year long and remember the real reason for the season. Merry Christmas.

**Editor Al Stuart** 

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Club Meeting

DECEMBER 14<sup>TH</sup> - Annual Club Meeting - 7:00pm - Carte Graph

JANUARY 11<sup>Th</sup> - Club Meeting - 7:00pm- Carte Graph FEBRUARY 8<sup>TH</sup> - Club Meeting - 7:00pm- Carte Graph

#### For Sale

**NEW** Club polo shirts and hats, new magnetic signs, license plate. If interested, call Erv Auderer at 582-2594.

#### **Donations Committee**

Club members should submit names to the committee (or any officer) of possible organizations that the club would make a monetary donation to. The committee would then select three for the membership to vote on at the annual meeting. Committee members are: Sue Wiederholt, Denise Kennedy, and Pat Zoll.

#### **Special Notes**

#### Chili Cookoff

What a great time this was at LULU's in east Dubuque. We have bragging rights as Denise Kenndy's soup and Dan/ Phyllis Olds chili was a hit. We thank the time spent with the Main Street Cruisers and the High Point club. This shows what can be done with a thought for all who enjoy cars. Thanks to Dale Davis for all his work to put this together and to Lulu for her support for us..

#### **Christmas Party**

This years Christmas Party will be held December 2nd at Happy's located on Rockdale Rd. in Dubuque. Welcome cocktail hour will be 5:30 pm with dinner at 6:30 pm. The cut off to attend has past this is just a reminder to those who will be attending.

Here are ten useful phrases for responding to Christmas presents you would rather not have received:

- 1. Thanks a lot!
- 2. My word! What a gift.
- 3. Well, well, well ...
- 4. If I hadn't put on so much weight recently it would have fitted me perfectly.
- 5. Gosh, I hope I never lose this. We're always losing things around here.
- 6. It's great; but I'm worried about the envy it may create.
- 7. Just my luck to get this on the very Christmas I promised to give all my gifts to charity.
- 8. Unfortunately, I am about to enter MI5's Witness Protection programme.
- 9. Frankly, I don't deserve this.
- 10. Really, you shouldn't have.

## Knoephla Soup

#### Linda Auderer

This is a traditional German soup is guaranteed to warm a person up on a chilly fall day. Knoephla (pronounce nip-fla) Soup is a comforting meal.

• Prep: 20 min. Cook: 40 min.

• Yield: 10 Servings

#### **Ingredients**

- 1/2 cup butter, cubed
- 3 medium potatoes, peeled and cubed
- 1 small onion, grated
- 3 cups milk
- 6 cups water
- 6 teaspoons chicken or 3 vegetable bouillon cubes

#### KNOEPHLA:

- 1-1/2 cups all-purpose flour
- 1 egg, beaten
- 5 to 6 tablespoons milk
- 1/2 teaspoon salt
- Minced fresh parsley, optional

#### **Directions**

In a large skillet, melt butter; cook potatoes and onion for 20-25 minutes or until tender. Add milk; heat through, but do not boil. Set aside. In a Dutch oven, bring water and bouillon to a boil.

Meanwhile, combine first four knoephla ingredients to form a stiff dough. Roll into a 1/2-in. rope. Cut into 1/4-in. pieces and drop into boiling broth. Reduce heat; cover and simmer for 10 minutes. Add the potato mixture; heat through. Sprinkle with parsley if desired. **Yield:** 8-10 servings (2-1/2 quarts).

### Club Get-Togethers / Events November 2012

Days other than Tuesdays are in bold

.November 27- Tuesday- Point Café-Supper @ 6:00 pm

December 4- Tuesday – Junction 21- Lunch @11:30 am

December 11- Tuesday- Village Inn-Breakfast @8:30am

December 18-Tuesday- Point Café-Breakfast @8:30 am

December 25-Tuesday- MERRY CHRISTMAS

January 8- Tuesday- Sunshine 4<sup>th</sup> & Central Breakfast@8:30am

January 15- Tuesday- Pizza Hut JFK-Supper@ 6:00pm

January 22-Tuesday-Happy's -Lunch@ 11:30am

January 29- Tuesday- Jo's- Breakfast@ 8:30am

### **The Secretary Noted**

#### November 9th, 2012 Minutes

After a nice meal and socializing with the club at Pizza Ranch Dubuque,

The meeting was called to order by the president at 7:00 pm

Everyone was asked if they signed in and to please shut off their cell phones.

New Member: Welcome to Doug Watters

New Car: Bruce Watters sold his Oldsmobile and purchased a van.

Treasurer's report: Treasurer went over the finances. Not additions or changes to report.

Activities Committee: The committee decided to do the spring banquet, Christmas party along with one club free event. Committee will investigate all local cruiseins, car shows, etc. E- Mail messages will be sent out for those wishing to go together with place and time of departure.

December 2<sup>nd</sup> will be the Christmas Party at Happys. The menu will be as follows: hordourvers and cocktails start at 5:30 Dinner will start at 6:00. We will have Chicken, pork, mashed potatoes, toss salad dinner rolls, milk and coffee. Deserts will be hoho cake, apple pie and peach pie.

Old Business: Erv brought a sample of the shirts. They will be two colored print logos. They will be ten dollars for small, medium, large and extra- large. 2x extra-large and bigger will be thirteen dollars. Erv made a motion that the club pick up the rest of the cost. Linda seconded it. Motion was approved. The hats will be only one color.

Our deepest sympathy goes out to George Bogas on the passing of Mickey. She will be greatly missed. Deepest sympathy goes out to Bruce Watters and his son Doug on the passing of Myrtle Watters. She will also be greatly missed.

Respectfully submitted by: Denise Kennedy



# December 2012

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
						1
2 Christmas party 5:30pm	3	4 Junction 21 11:30pm Lunch	5	6	7	8
9	10	11 Village Inn 8:30am Breakfast	12	13	14 Club meeting 7pm	15
16	17	18 Point Café 8:30amBreakfast	19	20	21	22
23/30	24/31	25 MERRY CHRISTMAS	26	27	28	29







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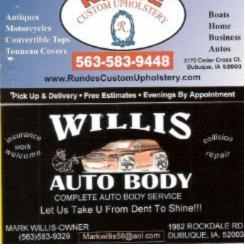
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