

THE TAPPET CLATTER

THE PUGET SOUND REGION VINTAGE CHEVROLET CLUB OF AMERICA

March 2021

Volume 54, Number 3

Desperation is the Mother of Invention or Back to the Future??

By Dave Haddock

I had saved several articles for awhile but I had been reluctant to publish these crazy ideas in our Newsletter until now. But when many people on our last ZOOM call complained about the COVID Pandemic stopping them from going to the NW Meet or car touring in general, I decided it was time to pull them out. **Yes, you can have quick, hot meals on the road during touring or traveling without stopping at a busy restaurant and worrying about whether the cooks, servers, or customers might have or transmit the nasty virus to you.** The answer has been right in front of you all along and you didn't even notice it. And the technique was used many years ago by our forefathers with their four cylinder cars!

It is your car's exhaust manifold!! The food may not get a James Beard Award or five stars on your favorite restaurant app but it will be quick and hot and fill that grumbling stomach without unnecessarily exposing you to COVID. I have an entire book about it and more than five separate articles on the subject, most with tasty sounding recipes, and will summarize the key points here for you, should you want to be adventurous and try it on your next car tour.

Manifold Destiny: The One! The Only! Guide to Cooking on Your Car Engine!

(Paperback) by Chris Maynard (Author), Bill Scheller (Author).

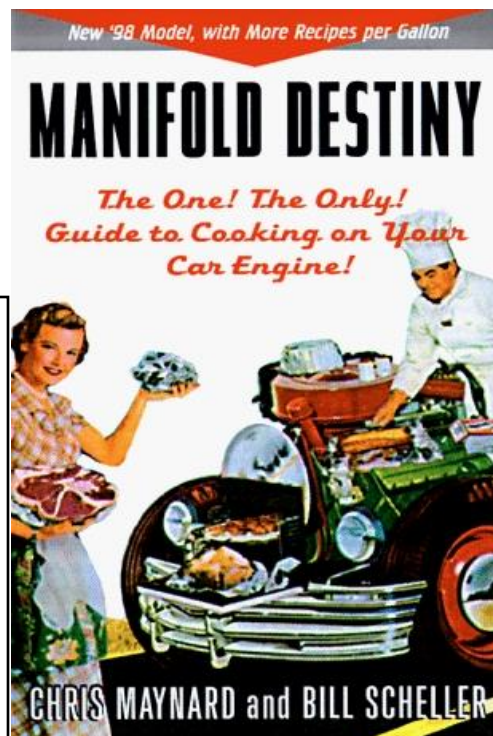
Available from Amazon (<http://www.amazon.com/Manifold-Destiny-Guide-Cooking-Engine/dp/0375751408>)

(Cont. on p. 5)

Meat Loaf Recipe

Note this is also known as 'Greasy Fan Belt Goulash'. Mix one pound of lean ground beef with one package of frozen Potatoes O'Brian, one package of frozen Mexicorn and a jar of Salsa (you choose mild, medium, hot, or acetylene torch-like). I always dump all the ingredients in a big zip lock bag to mix them. Anyway, mix well, allow the frozen food to thaw, and then dump it all into a big piece of wide aluminum foil and triple wrap it into a loaf that will fit. Drive 45-55 miles or so and it will be done. (PS. this is the most popular recipe we have made on the manifold)

This recipe is so good that dogs and people will follow you!!





1967 - Puget Sound Region VCCA - 2021



The Puget Sound Region of the Vintage Chevrolet Club of America (PS-VCCA) is dedicated to the preservation, restoration, fun and enjoyment of vintage Chevrolet cars and trucks. Members are not required to own a Chevrolet. Regional membership is open to all Chevrolet enthusiasts who are members of the Vintage Chevrolet Club of America (VCCA). All Chevrolets from 1912 through 1993 may be registered with the Region.

General meetings are held on the 4th Monday of the month, except the 3rd Monday in May. No meetings are held in January and December. Meetings are currently lunch meetings held at 11:30 am at the XXX Drive-In, 98 NE Gilman Blvd, Issaquah, WA. You can learn more about the club by visiting the website where you can see color photos of previous tours, parts for sale, wanted, etc., and there is a link to view our monthly newsletter, "The Tappet Clatter."

You can find the PS-VCCA website here on the *World Wide Web*

Press this button

2021 Puget Sound Region Officers and Board

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Publication Information

The deadline for receiving articles for the Tappet Clatter is normally by the **5th** of the month. The Editor reserves the right to edit material in any way as appropriate for wording, clarity, grammar, punctuation and available space. We can accept most electronic formats and hardcopy.

Email copy to tappetclatter@outlook.com

SLOW DOWN PA



Director's Message

"Jim's Junk Yard"



Director's Message March 2021

March Forth!

I would like to think this is almost spring! The daylight stays around past 5:30 PM. There are roadblocks, but we get to decide if the picture is of sunrise or sunset. Is the path a winding road or a clear track? We have many choices to make. Do we take risks or take an unknown route? I am encouraged by the proposals and ideas for Club activities. I think we could hold a mini-meeting or a trunk swap meet on a surprise day. Restaurants in Issaquah (for example) have added outdoor seating capacity warmed by propane heaters. Can we go for pizza prepared in a 110 year old brick oven? Can we go to the old road at Snoqualmie Pass and hear about the rock formations? What about a tour of some of the new housing developments? Carol Folsom has invited us to spread out on the 10 acres of her home in Maltby.

Thanks to all who contributed to our discussion of touring to the Oregon Coast Mini Meet. Each of us must consider the risks to our own health. We must realize there may be diminished participation in any major car event. I suspect it may be a long time before we have participation levels as in the past. Maybe we go back to bare bones basics like the early gatherings at Rainbow Falls with a small group. Maybe ten cars of similar year, identify a tour route of interest and a nearby motel with a block of rooms but no tour plaque, no banquet, no judging, reservations on your own, and a one-page prospectus (map and driving directions). This is an opportunity to simplify, at least until we have a more favorable, healthy prognosis.

Jim Seiber, Director

Zoom Meetings



The Meeting Minutes from the February Zoom Meeting are provided on page 4. The General Meeting on **Monday, March 22nd will not be in-person, but will be another Zoom Meeting** at 11 AM. Invitations and instructions will be emailed to all members and ZOOM instructions are provided on p. 4. Mark your calendars!!

YouTube Videos, see March 2nd email from Jim Seiber for hotlinks to these:

Thanks to Rod Schein for the links to the CWU geology professor he mentioned in the Zoom meeting on Thursday. These are interesting and enjoyable and provide lots of background information should we decide to do a Snoqualmie Pass tour. <http://www.nickzentner.com/pbs-nick-on-the-rocks-1>

- Snoqualmie Pass in the Cascade Range - YouTube
- Columns of Basalt Lava | Nick on the Rocks - YouTube
- Geology Video Blooper - Columnar Basalt - YouTube

Puget Sound Region VCCA Zoom Meeting Thursday, February 25, 2021

Attending virtually: Diane and Dave Haddock, Jim and Sue Seiber, Dick Olson, Ken Scott and Fran Cissell, Michael Voris, Evie and Rod Schein, Bob Reller, Bill Barker, Mike Currie, Jim Darby, Kathy and Al Howe, George Warren (from AZ), John Campbell, George Reich, Bill Damm.

Director Jim Seiber opened the meeting at 11:03 AM. There are two agenda items for today's meeting.

Discussion of the Mini-Meet in Newport Oregon:

The main focus of today's meeting is to provide input requested by the Willamette Region VCCA regarding members' plans for the Mini-Meet in June. Of the families represented, 7 said they would definitely not be attending; 3 are undecided at this time waiting for better understanding of the virus situation; 3 said they are definitely attending with reservations already secured at the hotel/campground.

Thoughts from those planning to attend:

we are going in our motorhome and planning to eat zero group meals but prepare our own food and eat in our motorhome

we are going and hoping the tour is broken into small groups not just one big tour group

we are going because we are dying for some social activity and to see friends we haven't been able to see in quite awhile

we have had both shots and feel like we will be safe, with social distance and masks.

Thoughts from those undecided or not attending:

our concern is about our health

we don't know what the virus situation will look like by then

worried about mask usage or lack thereof by others

worried about the new variants

may not have received vaccine shots by then

too many opportunities to encounter others who are ill during the drive to the Meet and during the Meet tours

not comfortable eating that many meals on the road in multiple different restaurants

will be attending the VCCA Four Cylinder Tour in Minnesota during that time

(Minutes continued on p. 6)

Puget Sound VCCA - March Zoom Meeting- March 22, 2021 11:00 AM

To join Zoom Meeting:

On Computer:

<https://us02web.zoom.us/j/84693471684?pwd=MTItUWFqaE1ORHJKK1MxMmx4NUxYUT09>

Meeting ID: 846 9347 1684

Passcode: 900986

On Cell Phone -

+12532158782,,84693471684#,,, *900986# US (Tacoma)

Dial by landline-

+1 253 215 8782 US (Tacoma)

Then enter:

Meeting ID: 846 9347 1684#

Personal ID: #

Passcode: 900986#

SAKES ALIVE!

Desperation is the Mother of Invention...Cont. from p. 1

First, the disclaimers. It's not an exact science. You know your oven at home may vary a few degrees from 350 degrees when it is set to 350. Well, your car manifold may vary substantially, depending on your speed, the location of your food, and how long your car trip may be. So be prepared for the need to adjust recipes to your particular vehicle and heating location. Note: VCCA and the author assume no liability for overcooked or undercooked food or any other damage.

Next, the basics! So, how do you find the best places on your car engine to place your chicken, your veggies or your succulent piece of rainbow trout? Well, it all comes down to...your finger. Get your car up to operating speed, or better yet take it for a drive around the neighborhood for ten minutes, and then bring it back to the garage and lift the hood. Now, finger at the ready, you start quickly touching various parts of the engine (nothing plastic...that will never get hot enough to cook anything). And by quickly touching, it's the kind of swift stab that means your finger feels the heat but you don't give yourself a third degree burn. (If you're feeling really wussy, try an infrared thermometer). Usually, the hottest part of the engine will be the exhaust manifold. On older cars, the top of the engine block will be a good, sizzling place. Try the engine block between the cylinders on Chevy V8s and the side of the valve cover close to the exhaust manifold on your Stovebolt six if you have sufficient clearance above it.

You're not just looking for the hottest parts of the engine. Like any kind of cooking, different foods require different temperatures. A very hot part of the engine will be great for thick meat, a cooler part good for veggies or fish. Or, if you're traveling many hundreds of miles, you may want to use the cooler part to slow-cook your meat. Mmmm. As always, this is trial and error.

Remember, the car engine has to run and be unimpeded by the cooking process so watch out for moving parts or parts that may need to move as you drive. Use your common sense. And place your food where it won't be crushed by the car hood when it is shut or be burned to charcoal by excessive heat from placing directly on the hot manifold.

Car engine cooking rules...

1 - Give the accelerator linkage a WIDE berth. It connects the gas pedal to carburetor or fuel-injection system and regulates the flow of fuel to the cylinders. Jam this and either your car won't start, or worse, it won't stop!

2 - Don't block the airflow. You'll suffocate the engine.

3 - Avoid yanking wires. Or pulling wires. Or forcing a food-package to fit. Basic rule of thumb...if you have to force it, you shouldn't put it in.

4 - Place food with the engine OFF. Seems like an obvious rule, but if you don't want a nasty injury, follow this advice. Same goes for removing food; engine off and it might be very hot!

5 - Avoid foods with lots of liquid or excess fat. Foil-wrapping a meal with lots of liquid or excess fat could result in unwanted goop all over your engine. Or even a grease fire!! And that's not good for it.

As easy as engine cooking is, you can't just throw dinner under the hood and drive off without understanding a few basic rules. First is the three-layer rule: Always wrap what you're cooking in three layers of aluminum foil, with each layer folded separately and crimped tightly where the edges meet. Of all the things that make people blanch when they hear about this idea, number one is the notion that engine gunk is going to get into the food. (This isn't exactly what Paul Prudhomme means by "blackened.")

(Cont. on p. 7)

**Bill Damm's
SAFETY DITTY**

We had our snow,
"Our winter blast",
I'm glad it's gone
And it didn't last.

Spring is coming,
It just takes time,
As long as it gets here
That will be fine.

As weather gets warmer
Things start growing.
Before you know it
The lawn needs mowing.

Break out the BBQ
And start to cooking.
Neighbors see smoke
And they'll come looking.

They make sure you're safe
And that nothing's wrong,
As you turn your brats
With your tong.

Brats smell so good
While they sear,
The neighbors will trade you
Brats for beer.

Now you're out of brats.
That's how it goes.
If that really happens
Nobody knows.

So much for stories
That could happen in Spring.
We'll be coping with the virus;
It's still a big thing!!

ZOOM Meeting Minutes, Cont. from p. 5

Spoof emails requesting gift cards:

Members of Puget Sound Region, particularly the Board members, have been receiving emails that appear to be coming from Director Jim Seiber requesting the recipient purchase gift cards which will be given to various charitable organizations and reimbursed by Jim. This is a scam. Delete any such emails received whether from Jim or some other club member.

Discussion and Announcements: Bill Barker said he was interested in having local tours discussed. Jim said he was anxious to get us back touring again, perhaps by late spring or summer and mentioned a Sunday Seattle Times article about Wilkeson and a pizza place there as something to consider for a possible tour. Discussion continued around possible local destinations which would not necessarily need motels or restaurants.

Rod Schein offered to send the link to the geology professor from CWU to Jim for distribution to members as possible background information for local tour ideas. Ken and Fran reported they had attended a recent tour with the North Cascades Region. The W & H (wipers and heaters) tour had about 10 cars (60s era) participating with touring around the Anacortes area and dinner afterward at the Casino.

Several members reported difficulty logging on to the Zoom meeting today. Diane said she would troubleshoot what might have caused the challenges. Diane said she will hold individual help sessions for any members wanting assistance for logging onto the Zoom meetings. Please contact Diane at diane.haddock@gmail.com if you would like some one-on-one training or refresher.

Jim reports he spoke with Glenn Landguth who says he is doing as well as can be expected since Judy's passing and that no plans are in place yet for a memorial service for Judy due to Covid-19 restrictions.

Bill Barker mentioned a free-virtual 3 day genealogy conference for those interested. Google "RootsTech" to find more information. Jim announced hopeful, tentative plans for holding the March meeting in-person outdoors at the XXX in Issaquah. Meeting adjourned 11:58 AM.

Respectfully submitted,
Sue Seiber, substitute for Secretary Diane Haddock

Attention Puget Sound VCCA Members (Last Chance to Update your Roster Info)

We need to update our roster to reflect our current membership. Please check to see that the roster shows your current information. Phone number, email address, cars owned/sold information needs to be up to date. While our report to National VCCA needs to show our members are also members of the National VCCA, we have an associate category that does not require National membership. Please let us know if you are not a current dues paying member of National VCCA. We have put a hold on collecting Puget Sound Region dues for this year, but would like to keep our information up to date. Please call (425-643-0762) or email Donna Onat (donnaonat@juno.com). Thank you.

April Celebrations

ANNIVERSARIES

Evie & Rod Schein

7

BIRTHDAYS

Marti Miller

15

Florence Helgeson

16

Desperation is the Mother...., Cont. from p. 5

Even if you're like some of our club members and keep your engine so clean "you can eat off it," you don't want contact between the heat source and the combustibles. With three layers of foil it won't happen, especially if you're careful and avoid sharp protuberances on the engine. Don't puncture the foil! Carry extra foil, in case you rip one or more layers when you open a package to test for doneness. Also, you can wad up extra foil and use it as a wedge to hold the food against the cooking surface. And I just saw "non-stick" foil on sale at Target. It could be great for this!

Sealing is the key to success in cooking in aluminum foil. What you want to do is to close the aluminum foil so that there is little possibility for the liquid to escape. You want to cook the food in its own liquid or the liquid that is added. Not only that, you also want to do the cooking "under pressure". If you have a proper seal without any breaks in the aluminum foil, you will have a miniature pressure cooker. When you cook "under pressure", much less time will be required to cook than in an unsealed package. A puncture or improper seal will mean loss of liquid. With little or no liquid in the package, the only result that can be expected is burned food.

The next thing to remember is to start out with simple recipes and increase the complexity as you learn how to operate this new appliance. You're better off with wrapped foods that can be contoured against hot parts of the engine. Don't use cuts of meat, fish or poultry that are too thick. Bones, if left in, will increase cooking time. Make sure the food is cold but not frozen when ready to cook.

You'll have to stop and check foods to see if they're done before you finally get your recipes down pat. When you do, always turn off the ignition. When it comes to careless fingers, a car engine area can function as a food processor as well as a stove. And don't forget hot pads for protection. The cooking surface and the foil are hot. You know the old saying, "If you can't stand the heat, get out of the engine compartment."

Here are some of the very basic recipes.

Hot Dogs- The simplest thing to do is to heat up some hot dogs. They will be hot enough to enjoy after only 25 or 30 minutes of steady driving. Heat up the buns as well! Wrap them separately and put them in a warm but cooler place in your engine bay than the dogs.

Hamburgers- These will take 50 or 60 miles at 45 to 55 miles per hour. Form patties and place side-by-side in the foil package. Salt and pepper to taste before sealing and consider adding onions or a dash of BBQ sauce.

Beef Stew- It will take at least three hours to cook a whole meal like a stew. Cut the beef into one-inch cubes, add the drained contents of a can of mushrooms, add one-half a package of dry onion soup mix and a tablespoon each of BBQ sauce and butter. In the same package, place small cubes of carrots and potatoes. If you want to use larger pieces of vegetables, parboil them first to insure cooking and to retain moisture. If you want to add rolls or French bread to this meal, place in a separate foil pack and place for the final 30 minutes of driving.

Many more recipes can be found on the internet or email me and I'll send you the ones that I have. Rather than reproduce these here, I'll just list the site where you can find them. Note that these don't provide a cooking *time*; instead they provide a cooking *distance*, based on an average speed of 65 mph...unlikely in most early four cylinders.

(At: <http://www.wisebread.com/cooking-great-meals-with-your-car-engine-the-heat-is-on>)

- Good & simple Cajun Shrimp/Crayfish: Cooking distance, 35 miles
- Eggs On Cheese Pie: Cooking distance, 55 miles
- Pat's Provolone Porsche Potatoes: Cooking distance, 140-200 miles
- Cruise-Control Pork Tenderloin: Cooking distance, 250 miles
- Pork Tenderloin: Cooking distance, 250 miles

(cont. on p. 10)

From the Glove Box



From the Glove Box is devoted to sharing technical information, technical problems and solutions to problems related to the restoration and preservation of vintage Chevrolets. Please share your knowledge, experiences and recommendations with your fellow members.

All of us are the Glove Box Coordinators this year. Share your information, experience, and tips with others by emailing the editor at tappetclatter@outlook.com.

Leaking Water

By Bill Barker

Around Thanksgiving last year, I noticed a small puddle of water under my 1936 Chev. Actually I didn't see it on the driveway until AFTER I put the car in the garage. Dang. "The radiator must be leaking", I thought. But a few days later when I had the car outside, I looked under and found the water at the very back of the engine, not by the front near the radiator. "Oh, oh." I thought. Not good.

After discussing it with the "coffee crew" (Seiber, Olson and Helgy), we concluded that it was probably the rear freeze plug that was bad. Whew, that's a relief since a freeze plug only costs about a buck and a half. But wait.

In order to get TO the rear freeze plug you need to remove the driveshaft, the transmission, the pressure plate, the clutch, the pedal linkages, the bell housing and some miscellaneous stuff to make the job easier like the battery, starter and floorboard cover!

With Dick assisting me (or was I assisting him??), we got that done in two half day efforts. Then I was faced with an



ugly
sit-



uation and a mystery. Where is the leak coming from?

Having determined that it WAS the freeze plug that was leaking (and NOT a crack in the block - much more than a buck and a half), I proceeded to remove the plug. How? Same way that I did back when I was in High School. I used a chisel to punch through the middle, and then used a screwdriver to pry it out. But the surprise to me (and most of the shade-tree-consultants - previously mentioned) was that the plug wasn't rusted through on the inside. In fact it looked down-right in good condition. But when I turned the plug over, I could see some missing Permatex that was used previously to seal it. Over time it had just gotten agitated by the swirling HOT water and it cleaned that area away, leaving a metal-to-metal interface. And that offered the water a way to make its escape.

(Cont. on p. 9)



Tappet Clatter

FOUR & FIVE!

50th NW Mini-Meet

The Willamette Valley Region invites all VCCA members to enjoy the Coast at Newport, Oregon for the 50th Annual NW Meet. Driving tours, Oregon Coast Aquarium (hors d'oeuvres will be served in the evening), Marine Science Center, Glass Blowing, Two Lighthouses, Newport Waterfront, Banquet.

Accommodations

- Official meet hotel is the Best Western Agate Beach Inn
3019 N. Coast Highway, Newport, Oregon 97365
Call directly: (541) 265-9411 mention WVR-VCCA for our room rates
\$133.00 + tax for rooms facing the hillside, \$153.00 + tax for Ocean View rooms
- Alternate Hotel: Hallmark Resort 2.5 miles distant
744 SW Elizabeth St., Newport, Oregon 97365 (855) 391-2484
Rates: \$134.00 - \$179.00 + tax
Both hotels have pet friendly rooms.

Camping: Oregon State Parks 1-800-452-5687 stateparks.oregon.gov
reservations open 9 months ahead, they fill quickly.

Beverly Beach State Park: 0.8 miles north, South Beach State Park: 4.6 miles south

Meet Chairs: Gary and Brenda Burch: (541) 979-4415 - (541) 979-7039 gbburch@comcast.net

Registrar: Nancy Rice: (503) 472-3075 nancyrice2@comcast.net

Deadline for meet and hotel registrations: May 16, 2021

Prospectus and forms available February 2021 from the events calendar of the VCCA.org website or by contacting the registrar.



Leaking Water, Cont. from p. 8



So I cleaned everything up and began the reassembly job. Naturally it took twice as long as the disassembly. But I gotta admit that it's really great working on a "clean" engine... (or nearly clean, or mostly clean....)

And along the way when I was tightening up the swivel ball for the throw-out bearing, the tiny joining shaft snapped. Heck. Note: This is not repairable. So I called Dick Olson up to see if he had a spare. He replied "No I don't. In fact the one that he has in his car now, is one that I gave HIM a few years ago after

he suffered the same injury." Oops. So to cut to the chase, I dug really deep in my shop (Translation: two nights and 2+ hours of searching) and danged if I didn't find one installed on a spare parts engine. Hooray.

So now it's March and I'm ready to add water to the radiator and then I'll back the car out and give it a test drive. Wait!!! Is that brake fluid I see puddled inside the rear wheel? Inside BOTH wheels. You've got to be kidding me!

St-a-y T-u-n-e-d

Bill Barker



Burma Shave!

Area 3 Director Message:

Greetings Everyone,

One of the many activities that Jeanne and I enjoy is visiting our neighbors north of the border. We have visited by car, train, bus and cruise ship. Now with the border closed because of the pandemic, trips to the north have come to a screeching halt. With the number of COVID-19 cases dropping and increasing number of people being inoculated hopefully the border will open so we can see our Canadian friends in person this summer. In the interim, some of the Area 3 Regions are conducting their regular meetings via Zoom which gives, in the case of the North Cascade Region, the opportunity for their Canadian and distant members a way to attend the monthly meetings. It may take awhile to get back to normal where we can see this pandemic in the "rear view mirror" of our classic Chevrolets so, in the meantime, please be safe!

Gary Rogers,
Area 3 Director



Desperation is the Mother..., Cont. from p. 7

(At: <http://www.sfgate.com/cgi-bin/article.cgi?f=/c/a/2001/06/06/FD129871.DTL>)

- ☐ GARLIC SHRIMP: Cooking distance, 35-40 miles
- ☐ SALMON WITH DILL: Cooking distance, 40-45 miles
- ☐ CHICKEN WITH PEPPERS: Cooking distance, 60 miles

And finally, practice makes perfect. Have some fun with this!!

You aren't going to get all of this right the first time. Experiment with different ingredients, different parts of the engine and different cooking times. The book shown on page 1 is an essential resource for all budding car-engine chefs, so please pick up a copy or see if you can find one in your local library. Soon, you'll be driving and cooking in perfect harmony. Happy times in your classic car and a hot meal without COVID exposure!!



Recipe: *Engine Block Burritos*

from: *Sharon Martinson, The Littlest Birds* serves: 10

1 package burrito-sized flour tortillas	Assemble burritos with desired fillings. For traveling, wrap each
3 cups cooked rice	burrito in aluminum foil & freeze (frozen burritos also help to
2 cups refried beans	keep the cooler chilled). Don't add lettuce, meat, salsa, or sour
2 cups shredded cheddar cheese	cream as those items don't freeze or re-heat well, & have a higher
1 cup roasted green chilies	rate of sogging & spoiling. Once you arrive at the venue, pop the
Taco seasoning	hood & find a hot place on the engine block to set your frozen
1 cup chopped kale	burrito. Rotate once after unloading gear & your burrito will be
1 cup diced onion	ready to enjoy after soundcheck.
Chalula, hot sauce	
Avoid touching both battery terminals w/ the aluminum wrapped burrito, as	
well as any engine block locations w/ excessive oil, antifreeze or other untasty bits.	

TAPPET CLATTER *Classifieds*

Ads will be posted for a minimum of three months (longer on a space-available basis). **Please notify the Tappet Clatter Editor at tappetclatter@outlook.com when your listing no longer needs to be published.**

FOR SALE

1926 Chevrolet 2 dr., Bloomfield gray (green)/black with orange pinstripe, all new oak frame, ground up restoration 1970-77 then garaged, hasn't been driven or started since 1977, asking \$18,000, contact Ken at lakex@yahoo.com.

2005 Chevrolet Malibu MAXX For Sale priced to sell, Contact Jim Seiber if interested.

1983 Caprice, four door, 305, two-tone brown, good glass, interior, and paint. Only problem is transmission slips. Located in Redmond. **Free to anyone** who can make use of it. I am posting for a friend who is not a club member and have not seen the car. Bill Damm,

1940 Chevrolet Coupe maroon; **1923 CAD Sedan**, power steering and overdrive; **1934 PAC Coupe** w/ rumble seat; **1936 Ford Business Coupe**; **1932 Chevrolet Five Passenger Coupe**; **1930 Model A Roadster**; **1930 Model A Vicky**. All cars restored, repainted, rechromed, and rebuilt engines. Paul Pearman.

1936 STANDARD five-lug artillery wheels with 17 inch tires. Four for \$100. Dick Olson

1930 Chevy sport roadster. New restoration. **PRICE REDUCED!!** \$18K Dick Olson

1947-55 Chevy Suburban-Pickup-Panel Parts. Assorted parts, large and small. Good variety. Few GMC. Trim- interior/exterior/cab, radios, heaters, lights, stainless, seats, rubber just to name a few examples. Some partials. Email your request to ednoble@whidbeyisland.com. Parts are in storage. Ed Nobel.

HELP WANTED

Mechanic Needed. Having trouble getting my '54 3100 Chevy truck running with my limited expertise. Ran when garaged 5 years ago. Would like to find a Chevy mechanic willing to come to my house so I don't have to tow it. **Also need leads on any good chrome-plating outfits** in the Northwest. Thanks. Chris Hoey, cthoey@outlook.com.

Mechanic Needed. The mechanic that I used to restore my '54 Chevy retired and moved away. I need to find someone to work on my car and I am looking for recommendations. I live on the Sammamish plateau, but I'm willing to drive it to a good mechanic anywhere in the Puget Sound region if they are worth it! Immediate work needed is addressing hard starting, howling brakes, and looking at a few leaks. Arnie Mondloch, arniemondloch@msn.com.

Request for referrals on body restoration work. My 1980 Chevy truck needs to be painted. They can contact my email, markshaw10.4@live.com. Thanks. Mark Shaw.

Time to finish the '27 Chevy coupe that I have had apart for 59 years is closing in on me. My immediate need is someone to do the panel replacement (welding) on the body panels. Any leads would be greatly appreciated. rstamnes@yahoo.com. Thanks. Bob Stamnes

2021 Activities

March	22	PS-VCCA General Meeting, Online Zoom Mtg, 11 AM, Details on p. 4
April	9-11	Portland Swap Meet, Cancelled
April	26	PS-VCCA General Meeting, Online Zoom Mtg, 11 AM, Details to come
May	24	PS-VCCA General Meeting, Online Zoom Mtg, 11 AM, Details to come
June	17-19	NW Mini-Meet, Newport, Oregon (see p. 9 for more info)
June	20-24	Annual Four Cylinder Tour, Park Rapids, Minnesota
June	28	PS-VCCA General Meeting, Online Zoom Mtg, 11 AM, Details to come



Note: All club general meetings at the XXX Drive-In for the foreseeable future are subject to cancellation due to the COVID 19 Pandemic. Please check this publication or call a club officer if you have questions.

XXX Drive-In Meetings normally begin at 11:30 AM; social time starts at 11 AM. Food/drink purchase optional. Address: 98 Gilman Blvd, Issaquah, Washington.