

The British Connection

Message from the ABCC Club President



promise of Fall weather is I would have liked. But I am approaching. I am looking learning a lot in the process, and forward to cooler (not cold) take comfort in the knowledge weather so I can finish installing that the job is being done right, the poly bushing set I started on albeit slow. Boy, no one would my MGC. As with many of you, I want me as their British car find that the previous owners were mechanic, I take too long!

September is here and the not as attentive to the front end as

Calendar

October 2, 9am-3pm

Timeless Wings and Wheels British Car Show, at the New Smyrna Beach Airport

October 13, 6-8pm

Dinner Bunch at Cafe 101, Daytona State College. \$15.00 each. Contact Vic Hall (<u>Hallv@DaytonaState.edu</u>) to reserve your seat.

October 22-24

Daytona Beach Dream Cruise, and free photo of you and your car.Go to http://

daytonabeachdreamcruise.com/ calendar.cfm



CLUB OFFICERS

President - Craig Colby Vice President - Gordon Hart Secretary - Connie Hart Treasurer - Steve Bradley Editor - Tommy Suddard







doing on your car? Many of you are still out of state will take you to our group page. If you are a as of this writing in search of the elusive cooler Facebook regular like my Ruby, you will be able to climate. One member writes from New Hampshire that temperatures have been in the 90's, so that can't be good. No wonder they took a side trip to Sturgis on their motorcycles. Bob Storke's TR8 still needs his a/c repaired so Betty will ride in it. Tommy Suddard is busy with History assignments, his BMW, and his new/old Spitfire. Rick Meyers' MGA is making progress. Jan Radigan wants here water pump replaced so she can drive it to the Lunch Bunch festivities. Red Meyer is back on the road in his Mini Cooper now that the clutch is fixed. John Lister is still in England, enjoying the weather and plans to paint his house. Jim McCarthy is bringing his GT6 and MGB down to Florida this month, anyone for a cruise? Vic Hall has come back to us, but will be off again in the future. Treasurer Steve recently won a battle with the bank, and our club treasury is in safe hands.

Web manager Scott Keating is keeping us up to date on our club's web site. He's added a new link on top of the home page. It is a link to our group on Facebook. Our club's web page is at http:// volusiabritishcars.com. When you click on

So, what have you been doing or want to be "Facebook" in the menu bar at the top of the page, it follow the club's activities.

> Name badges? Sure, I have name badges. Please see me if your name is Tommy Suddard, Ken Izzy, Tom Gaynor, Scott McEvoy, Doug Causey, Brenda Causey, Ian Davies, Janie Davies, David Wallens, Michele Wallens, John Lister, Lisa Lister, Jim McCarthy, or Linda Sleeper.

> Club contact cards? I have them too. Ask me for a few. Stick them under windshield wipers of those British cars you see in the parking lot at work every day, or when shopping. Hand them to aficionados at the gas station, or at a stop light (OK, maybe that would be dangerous).

> There are several British car events coming up in which you can participate. Check further in the newsletter for details. I hope to see you there in your little British car. Remember, these cars need to be driven to keep them from the hazards of fuel, brake fluid, or rubber components decay. Anyway, that's what I tell my Ruby ...

> > MGC ya, Craig

MONTHLY TECH TIP-PENETRATING OILS

Bill Beamon, a former ABCC member now living in Huntsville, Alabama, sent this to me.

Machinist's Workshop magazine actually tested penetrants for break out torque on rusted nuts. Significant results! They arranged a subjective test of all the popular penetrants with the control being the torque required to remove the nut from a "scientifically rusted" environment.

Penetrating oil Average load

None 516 pounds

WD-40 238 pounds

PB Blaster214 pounds

Liquid Wrench 127 pounds

Kano Kroil 106 pounds

ATF-Acetone mix... 53 pounds

The ATF-Acetone mix was a "home brew" mix of 50 50 automatic transmission fluid and acetone.

Note the "home brew" was better than any commercial product in this one particular test. A local machinist group mixed up a batch and all now use it with equally good results. Note also that "Liquid Wrench" is about as good as "Kroil" for about 20% of the price.

MONTHLY MEMO FROM MURPHY

FIX

Your spare will be flat also.

This will happen after your spouse has reminded you to check the spare.

She/He will be in the car.



following

Grilled Eggplant With Sweet Pepper-Tomato Topping

2 small eggplants (about 10 to 12 oz. each)*
2 Tablespoons olive oil
1 teaspoon kosher salt
1/2 teaspoon coarsely ground pepper
Sweet Pepper-Tomato Topping, see separate recipe

- 1. Preheat grill to 400° to 450° (high).
- 2. Cut each eggplant lengthwise into 5 (1/2-inchthick) slices. Brush both sides of eggplant with oil; sprinkle with salt and pepper.
- 3. Grill eggplant, covered with grill lid, over 400° to 450° (high) heat 2 to 3 minutes on each side, or until lightly browned and slightly charred.
- 4. Serve immediately with Sweet Pepper Tomato Topping, recipe below
- *4 Chinese eggplants or 6 Japanese eggplants (about 1 1/2 lb.), cut diagonally into 1/2-inch-thick slices, may be substituted.

Prep: 10 min., Grill: 6 min. "Salting eggplant slices is a must," says Kristi Michele Crowe, PhD and our Test Kitchens food chemist. "Salt fools the taste buds into overlooking the slight bitterness of this fruit. When grilling slices, no stand time is necessary." (Eggplant casserole recipes usually call for slices to be placed on paper towels and salted to pull out moisture before baking.) Serve this dish with Italian bread for a meatless entrée or as a side to grilled chicken.

Yield: Makes 3 main-dish or 5 side-dish servings

Sweet Pepper-Tomato Topping

2 tablespoons olive oil
1 tablespoon white wine vinegar
1 teaspoon salt
1/2 teaspoon coarsely ground pepper
2 large tomatoes, seeded and chopped
1 yellow bell pepper, chopped
1 green bell pepper, chopped
4 green onions, sliced
1/2 cup pitted Spanish olives, quartered
1/2 cup golden raisins, coarsely chopped
1/4 cup firmly packed fresh basil leaves, chopped

continued,

1. Stir together first 4 ingredients in a large bowl. Add tomatoes and next 5 ingredients, tossing gently to combine. Let stand 15 minutes. Gently stir in basil just before serving.

Prep: 15 min., Stand: 15 min. This recipe is best when freshly made; however, you can cover and chill the mixture (without basil) up to two hours. Just know that the texture of the tomatoes will soften.

Yield: Makes about 3 cups

Both recipes from Southern Living, SEPTEMBER, 2008

This month's recipe is from Kathy Kufeldt, with assistance from husband Ed. Thanks Kathy and Ed.

BOGUS ARTICLE

Anne meets up with Dana while she is picking up Dana replies, "Yes, thank goodness. I was worried her Triumph Spitfire from the mechanic.

The data of the picking up that my mechanic might try to rip me off, so I was that my mechanic might try to rip me off.

Anne asks, "Everything OK with your car now?"

Dana replies, "Yes, thank goodness. I was worried that my mechanic might try to rip me off, so I was relieved when he told me all I needed was \$12 worth of blinker fluid."



MONTHLY MEMO FROM MURPHY

#21. A flat will occur during the heaviest downpour after dark, usually on the dark side of the road that is closest to the traffic speeding past.

Your spare will be flat also.

This will happen after your spouse has reminded you to check the spare.

She/He will be in the car.

She/He will always remember this event, and will take sadistic joy in reminding you of it at every possible opportunity.

#26. The price of petrol was lower yesterday, but you didn't stop.

Contact Us

CRAIG COLBY

President@volusiabritishcars.com

GORDON HART

Vice-President@volusiabritishcars.com

CONNIE HART

Secretary@volusiabritishcars.com

STEVE BRADLEY

Treasurer@volusiabritishcars.com

TOMMY SUDDARD

Editor@volusiabritishcars.com

Sites To See

ABCC's Web Picks

For the MGA (our club's godfather): http://www.namgar.com/

For the MGB and Midget: http://www.mgclub.org/index.htm

also http:// www.mgcars.org.uk/namgbr/

For the MGC: http://www.mgcars.org.uk/amgcr/

For the Triumph Spitfire, GT6, Herald, Sports 6, and other small Triumphs: http://www.triumphspitfire.com/

also http:// www.gatriumph.com/

For the ABCC of Central Florida: http://www.allbritishcarclub.com/

For the MG Car Club Florida (Brevard County): http://

www.mgcarclubflorida.org/

For the MG Classics of Jacksonville: http:// www.mgclassics.org/mgclassics/ Home/tabid/36/Default.aspx

For a worldwide forum about MGs: http://www.mgcars.org.uk/

New one! I have been helped lately by the members of this MG forum:

http:// www.mgexperience.net/ Send your favorite websites to Tommy

Suddard,

Editor@volusiabritishcars.com



NEED PARTS?

Eric Salvioli may have just what you are looking for. Contact Eric at (386) 290-7214 or esalvioli@bellsouth.net

1980 MGB LE FOR SALE

1980 MGB LE - 66,650 original miles. I am second owner and bought it in 1989 with 57,000 miles. Rarely driven, garage kept - new clutch at 62,000 miles.

Strong engine & trans - Interior in good condition -Needs carpeting and has some minor dents and dings. \$4200

Richard

386-852-7593

rich6861fl@yahoo.com

1979 MGB ROADSTER FOR SALE

The car runs, and has been retro converted back to a 1973style engine, carburetors, and radiator system. The car would be best suited as a parts car, he states. \$500. Contact Paul Hayden

(386) 944-7712 cell, or (386)



ABCC REGALIA

Contact Bob Storke for information about Tee Shirts and Hats with our club logo on them. rstorke@cfl.rr.com

Also, we are currently looking at coffee mugs with a picture of your car on it, or our club logo on it, or both. There will be 2 sizes of mugs available too. More information to come.

WIRE WHEELS FOR SALE

I have three used 15", 60 spoke painted wire wheels I would like to sell. Club members get the first shot. These wheels will need cleaning up but I believe they're in pretty good nick. I am asking \$25.00 for each wheel. I am in South Daytona. Please contact me, Bob Gilpatrick at 386-334-7864.



CLASSIFIED ADS WANTED

We're starting our classified ads section back up, so send your advertisements to our editor. Editor@volusiabritishcars.com



