



Jan/Feb 2007 A Newsletter for Corvette Enthusiasts 82 Members

[www.scottsdalecorvetteclub.com](http://www.scottsdalecorvetteclub.com)

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Meetings:

SCC meets the 2nd Wednesday  
of each month at 6:30 PM for a  
dinner meeting.

Meetings are held at:  
Jilly's American Grill  
7301 E. Butherus Drive  
Scottsdale, AZ



JOIN US FOR AN EXCITING AND  
INTERESTING  
TIME AT THE FEBRUARY  
MEETING!

NOTE DATE AND TIME CHANGE  
FOR FEBRUARY MEETING ONLY

TO :

TUESDAY, FEBRUARY 13TH,  
AT VAN CHEVROLET!!

Proudly sponsored by  
Van Chevrolet  
8585 E. Frank Lloyd Wright Blvd.  
Scottsdale, AZ 85260  
(480) 991-8300  
[www.vanchevrolet.com](http://www.vanchevrolet.com)

*In this issue...*

*Coming Events, Photos of 2007  
Directors, Van Chevrolet's New  
Sales Facility, Cajun, Creole &  
Corvettes, Holiday Party, Toy  
Run, Memory Lane, And More...*



Present this card for a 25 %  
discount off manufacturer list  
prices towards Chevrolet parts  
purchase. The only exception  
would be engines, transmissions,  
and accessory items. These would  
be at cost +15 %.



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### 2007 Board of Directors

#### **President**

John Runyon (480) 575-0581 jrunyon@cox.net

#### **Vice-president**

Manny Siprut (480) 361-5706 mannysip@aol.com

#### **Governor**

Alice Pfeffer (480) 595-7222 ampfeffer@cox.net

#### **Treasurer**

Mike Cassel (480) 563-2598 mcassel@wickpilchcherins.com

#### **Membership Director/Newsletter Editor**

Dorinne Dobson (928) 684-0945 ddobson58@cox.net

#### **Activities Director**

Walter Juessen (480) 483-7886 juessen@aol.com

#### **Secretary**

Dorothy Durby (602) 996-3196 ddurby@cox.net

#### **Past President**

Mark Bales (480) 471-7365 Wmark24449@aol.com

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### **Scottsdale Corvette Club Mission Statement**

*To enhance the experience of Corvette ownership through the support system and fellowship of its members. This is achieved in an interactive social environment of monthly meetings, activities, road tours and a newsletter.*

*This forum invites the sharing of experiences, knowledge and fun, while creating an atmosphere that perpetuates the leadership position of America's only true sports car.*

*All that is asked of its members is professionalism, integrity, personal ethics, and a love of the Corvette.*

## **SCC Birthdays!**

### January

Donna Reagan - 3rd

Scott McPherson - 4th

Kathy Gash - 12th

Lloyd Benner - 22nd



### February

Dick Gutherless - 1st

Tim Bibb - 8th

Al Starr - 11th

Jim Dobson - 13th

Lonnie Schaffroth - 17th

Steve Hollander - 17th

Anthony Stankovics - 18th

Christine Bidwell - 22nd

Ty Triplett - 27th



## **Coming Events!**

**January 10th - Club Dinner Meeting**

**January 20th - Mystery Day Trip**

**January 24th - Board Meeting**

**February 13th - Club Meeting at Van Chevrolet with  
Refreshments Courtesy of the Club  
(See Page 11 for More Details) (THIS IS A  
DATE AND PLACE CHANGE!)**

**February 18th - Progressive Dinner**

**February 28th - Board Meeting**

**March 14 - Club Dinner Meeting**

**March 16th-18th - The Follies, Palm Springs**

**March 28th - Board Meeting**

**April 11th - Club Dinner Meeting**

**April 21st - Colossal Cavern, Tucson**

**April 25th - Board Meeting**

**We have included the Board Meeting dates in case you have a topic  
you would like the Board to discuss. Just let us know prior to any  
of the Board Meetings.**



### **From the Driver's Seat... John Runyon**

Well, here goes my first SCC Newsletter column. I will try to keep it interesting and to the point, but I do have a fair bit to share with

you. First, let me tell you how humbled and honored I am that your Board of Directors chose me to be President of your Club in 2007. With that comes a great deal of responsibility and although I did not seek the Presidency, I assure you that I will do my best to deliver at the high expectations set by my predecessors.

First, it would be remiss for me not to acknowledge the many contributions and fine job that **Mark Bales** did as our President for the past two years. Much of the difficulty that the current Board of Directors had in selecting a new President was that Mark has left some mighty large shoes to fill. Under his guidance, the SCC has grown and become a much more cohesive organization. Let me be the first to acknowledge Mark's contribution and thank him for all of us for his personal dedication to the success of the SCC. Little did I know that when the Board adopted a position for **Past President** last year, that I would become the beneficiary of that move. As I make the transition to my new responsibilities, I am fortunate to have Mark still available on the Board to provide advice and counsel.

The old adage "**behind every good man is a great woman,**" rings true when talking about Mark's wife, **Kathy**. During the past two years of his administration, she has helped guide the path of the Club, and has been overt in her passion for our charitable causes. The next time that you see Mark and Kathy, please give them a personal "Thanks" for all that they have contributed to our Club.



#### From the Driver's Seat

Also, many thanks are due to **Chuck and Sandi Weschler** who are stepping down after many, many years of service on the Board. Chuck has held almost every position on our Board and from him, I personally have learned quite a bit about the history of our Club and our evolution. Again, we will miss their active participation on the Board, but they have assured me that they will continue to be very active in our Club and be available should their advice be needed.

It seems like at the beginning of every New Year, it is appropriate to talk about the status quo of an organization. Our President gives a State of the Union Address, our Governor gives a State of the State Address, and so I have decided that I will give a **State of the Club** address. My goal in this article is to introduce your Board for 2007 and provide an insight on my **"vision"** of the Club's future with you. Please bear with me, since I believe that there will be something of value for every member of our Club in 2007.

First, let me begin by saying that the State of your Club is strong and sound! Membership is up over the past two years, the activities are very well organized, and many members have overtly indicated that they are pleased with the direction that the Club is taking. Does that mean we are just going to keep on, keeping on? No, we are going to change because some change is necessary and good for organizations to keep complacency at bay. Also, not that things aren't going in the direction that the Board wants, but more so, that an organization that doesn't look to change will stagnate. Therefore, we are going to **"throw some darts against the wall"** and see what sticks. We would like to know what the membership's response to the changes will be because only with your constructive feedback can we, as a Board, create what you, the membership, will endorse, support and enjoy. With that in mind I would like to outline some of the things that your 2007 Board will be working on.

#### From the Driver's Seat

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**Mike Cassel**, our **Treasurer**, has told me that we are well off financially, and I have no reason to doubt him! Over the past few years, I have had the privilege to serve with Mike on the Board and observe his attention to detail and positive support of initiatives that have been undertaken. I can assure the membership that our finances are in good hands. Mike has indicated to the Board that financially we should be able to do what we need in 2007. One of our goals is to continue returning more value back to the members. For example, last year we began sponsoring libations at many of our activities, and we will continue to do so this year. Plus, we are looking for other ways to prudently invest in our members' enjoyment of the Club.

Moving along, the SCC Newsletter is an important vehicle for communicating with the membership. After all, many of us cannot regularly attend the general monthly membership meetings and rely on the Newsletter to keep us informed of the Club's happenings. I would like to commend **Dorinne Dobson** on being not only the Newsletter Editor, but also this year's **Membership Director**. Both tasks are vital to our Club and I am pleased that Dorinne has taken on the challenge of handling both.

Dorinne and I have chatted about the Newsletter content for 2007, and I believe that you will see some subtle changes to the format. The Newsletter is published six times per year, and each issue will have a theme which will be accentuated. For example, this edition is highlighting an interview with our Club's sponsor Chuck Mullins, Van Chevrolet General Manager, and will talk about what's in store for the February general membership meeting being held at the new home of the dealership. Be sure to read the details of this exciting event later in the Newsletter and mark February 13th on your calendars now for a night that you shouldn't miss. Also, we will be working on providing a vehicle for technical information which some of you



### From the Driver's Seat

have indicated interest in. The exact specifics will be announced shortly. If you have any other particular suggestions to improve our communication and the contents of the Newsletter, please pass them on to the Board for consideration. After all, it is your Newsletter!

Along the lines of communications, another item which will be coming to you shortly is a new and improved SCC Website. Jim Dobson has devoted much effort in this regard and his service to our Club is greatly appreciated. We are all looking forward to its unveiling.

Next, I am pleased to have **Manny Siprut** acting as **Vice President** and my right-hand man. Manny will be assisting me as needed in the various tasks related to running the Club in an efficient and effective manner. He will also be spearheading our charitable endeavors which happen to be an area of specific interest to him. It's always nice to be able to match efforts required with passion, so I am sure that we will have some positive results in this regard. Most of you know that we have an on-going relationship with Ronald McDonald House, and it is our intent to continue to do so in 2007. However, we feel that there is room for additional ways in which we can "give back" to our community. Our plan is to solicit input from our members on what may be another worthwhile charitable cause to consider investing our Club's resources in. Our intent is to try to make it fun for the members to become involved in whatever cause is chosen. Hopefully, you, too, will agree that this is an admirable goal for us to work towards. Look for more information on this topic in the near future.

I would like to welcome **Alice Pfeffer** to our Board in the position of **Governor** representing our Club to the NCCC, and we look forward to having her on board this year. It's very refreshing to see a new member to our Club want to become so

### From the Driver's Seat

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involved, so quickly after joining. Getting involved is one of the best ways to enjoy our Club, and I encourage all of you to seriously consider it. As in most things, the more you put in, the more you get out, and I believe that this holds true for our Club as well.

Our dedicated **Secretary, Dorothy Durby**, has agreed to continue to scribe for us again this year. We rely on Dorothy to document the minutes of our meetings, to be the conduit of general information to our membership, and to even be our memory at times. She also serves in an additional role which involves organizing the monthly Vette Vixen dinners every 3rd Wednesday of the month. Since the guys are not in attendance at these events, I can only report second hand that the girls are known to have a great time in some of our town's nicest eateries. Apparently, what happens at the dinners stays at the dinners!

Last but not least is the **Activities Director**, but in fact it is probably the most important position on the Board. We are fortunate to have someone with the organizational skills and dedication to details that **Walter Juessen** brings to this position. Our activities, especially our overnight trips, were great last year, and this year promises to be even better, if that is possible. I won't steal Walter's thunder, but I will tell you the 2007 Club Calendar is one of the best that I have seen since joining the Club. Walter has stressed "**Remember, we just want to have fun**" as his activity slogan, and with his guidance and enthusiasm we truly try to adhere to this.

Besides the normal monthly activities, we will be interjecting other items to solicit your participation on a more informal basis, which may or may not involve driving our Corvettes. Some ideas being bandied about are attending concerts, plays, dinner thea-



## From the Driver's Seat

tre, ethnic epicurean dinners, shifter cars, sporting events etc. You will be learning more about these extra-curricular activities in the near future. Hopefully, one or more will be of interest to you. If you have an idea for an extra activity, please share it with the Board.

The last item that I would like to address is the format of the monthly general membership meetings being held at Jilly's on the 2nd Wednesday of every month. Since socializing (along with drinking and eating!) is a very important function of the Club, I would like to make sure that enough time is devoted to mingling and sharing pleasantries with our friends. To that end, every attempt will be made to keep Club business discussion to the minimum needed to be effective and more time will be allowed for socializing. Further, it is our intent that the small changes being implemented in the ordering process and serving will help to alleviate conflict with the attention, respect and courtesy that our speakers deserve while they present their information. After you have had a chance to experience the new meeting format, your feedback would be appreciated. Again, it's your Club and our goal is keep improving it, when and where we are able.

In starting out this column, I promised to introduce your Board of Directors and provide a glimpse of the vision that I see for our Club in 2007. Hopefully, I have accomplished both of those goals and you are excited about what is in store for you and our Club this year. In closing, I look forward to serving your interests, and if you have any comments or suggestions, please pass them along. See you at the next meeting.

Wishing you a joyful, healthy and prosperous New Year!

John



## ! NOTICE !

### CHANGE OF DATE & PLACE FOR February Membership Meeting

Due to Valentine's Day being our regular meeting date, the February membership meeting will be held on Tuesday, February 13th, at 6:30 p.m. in the conference room in the new sales facility at Van Chevrolet, 8585 East Frank Lloyd Wright Boulevard in Scottsdale. Steve Nichols from the Service Dept., Jack Macrino, the Corvette sales rep., and Chuck Mullins, the GM, will be in attendance. Refreshments will be served, compliments of Scottsdale Corvette Club! Corvette parking will be along the sidewalks adjacent to the back and sides of the building.





*Mark Bales*



*Mike Cassel*



*Dorinne Dobson*



*Dorothy Durby*

*Your Scottsdale Corvette Club  
Board of Directors for 2007*



*Walter Juessen*



*Alice Pfeffer*



*John Runyon*



*Manny Siprut*





## CHUCK MULLINS AND

## THE NEW IMPROVED VAN CHEVROLET

On a bright December afternoon, we found Chuck Mullins, the general manager at Van Chevrolet, working hard at "putting out fires" in the big new sales facility Van Chevrolet has built at the corner of Frank Lloyd Wright Boulevard and Hayden Road in Scottsdale. He now has a lot more ground to

## Chuck Mullins & Van Chevrolet

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cover to keep his thumb on all aspects of the dealership. When asked if he was planning to get an electric car to make it quicker to get around, not to mention the wear and tear on his person, he said he hadn't thought about it, but it might not be a bad idea.



Chuck invited us into his new office, which is at least twice as large as his old office, with beautiful new furniture including a big conference table. The new building now has office cubicles for both new and used car salespeople, and no more than two people (on differ-





## Chuck Mullins & Van Chevrolet



ent shifts) share any one cubicle. The building is light and airy with lots of windows, and light colors on the walls and floors, in contrast to the darkness of the old sales facility.



## Chuck Mullins & Van Chevrolet

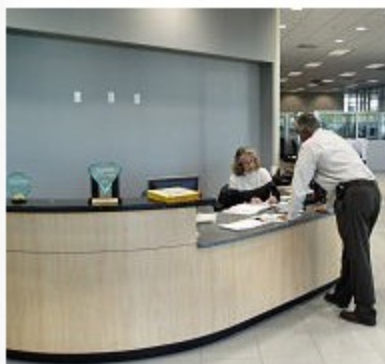
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Chuck grew up in Prentiss, Mississippi, a small farming town about 70 miles south of Jackson. He graduated from Dallas Baptist University in Dallas, Texas.

When I asked Chuck how he got started in the automobile business, he said his father was a



fleet manager for an auto dealership. Chuck started selling cars between his years at college, and has been in the retail auto business ever since.



Chuck was working as a manager in a large Chevy store in Irving, Texas (a suburb of Dallas). It was a family-owned store and there was not any real chance to advance into senior management

so he started exploring new opportunities, and in 1993 he was recruited by Van Tuyl to come to Scottsdale to run Van Chevrolet. The new Van dealership had opened in November 1992, and



## Chuck Mullins & Van Chevrolet

approximately nine months later, in September 1993, Chuck took over as the general manager.

I asked Chuck how Van came to be the #1 Corvette dealership in Arizona. He said when he came to Van, business was good, but they didn't have any allotment for Corvettes. The Texas store he left did a big business in Corvette sales and he had noted how it was done. Near the end of the C4 production in the 1990's, when he knew there was going to be a model change, he told GM he would take all the inventory he could get, and he also began buying new Corvette inventory from other dealers in order to get credit for the sales, thus increasing his allotments from GM for Corvettes. Van's Corvette sales are now nearly double the sales of the next closest Arizona competitor.



## Chuck Mullins & Van Chevrolet

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Plans for the new Van Chevrolet facility include the following: They now have bigger retail space for new and used cars. They will be adding another service lane, expanding from two lanes to three, and will be rebuilding the service advisors' offices. The east end of the old building is devoted to commercial and fleet sales. The west end of the old building will be expanded for parts sales and customer service. The parts department warehouse will be doubled in size.

Van now has a huge new conference room in the new building that will seat approximately 80 people (see picture above). Chuck is aiming for more pride of ownership by the employees, not only in keeping the new facility neat, clean and inviting, but also in creating a personal relationship with each customer and his or her family members. SCC members are going to love the





#### Chuck Mullins & Van Chevrolet

big new showroom with all the new Corvettes inside and also parked out front.

Chuck says he expects the automotive business to continue to become more global. GM already has huge operations in Europe and Asia. Alternative fuels will continue to be a challenge, and he is hopeful that the development of alternate fuel vehicles will be accomplished soon, not only for ethanol but other alternative fuel options. He expects the market to continue to be strong. Internet sales will continue to increase, but the traditional way of face-to-face selling of cars probably won't change much over the next few years.

--Dorinne Dobson



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### **January Collector Car Auctions**



For car enthusiasts, January is the month to be in Arizona. Not only do we have World of Wheels, but also a number of collector car auctions take place during January. Here are some of the automotive events taking place in the Valley during January 2007.

**January 12 thru 14:** Autorama World of Wheels at University of Phoenix Stadium in Glendale - a huge exhibition of classic and custom cars, trucks and motorcycles. [www.autorama.com](http://www.autorama.com)

**January 13 and 14:** ICA Third Annual Classic Car Auction at the Diamond Ranch at 1265 South Gilbert Road in Gilbert. [www.icauctions.com](http://www.icauctions.com)

**January 15 thru 21:** Barrett Jackson Scottsdale Classic Car Auction at Westworld, Loop 101 north of Frank Lloyd Wright Boulevard in Scottsdale. [www.barrett-jackson.com](http://www.barrett-jackson.com)

**January 19:** RM Auctions presents Vintage Motor Cars in Arizona at the Arizona Biltmore Resort at 24 th Street and Missouri in Phoenix. [www.rmauctions.com](http://www.rmauctions.com)

**January 18 thru 21:** Russo and Steele 6th Annual Sports and Muscle Car Auction at 18601 North Scottsdale Road in Scottsdale. [www.russoandsteele.com](http://www.russoandsteele.com)

**January 19 thru 22:** Silver Auctions 10 th Annual Arizona Collector Car Auction at the Fort McDowell Casino. [www.silverauctions.com](http://www.silverauctions.com)

**January 25 thru 28:** Kruse International's 36th Annual Scottsdale Collector Car Auction at the Arizona State Fairgrounds in Phoenix. [www.kruseinternational.com](http://www.kruseinternational.com)



## CAJUN, CREOLE, CORVETTES & CULTURE



On a balmy Sunday afternoon in November, twenty Corvettes (minus the ones for the guys who were cooking our feast) met in a parking lot at Pinnacle Peak and Pima Roads for a taste of art and culture at the Hidden in the Hills art show and sale in north Scottsdale, Carefree and Cave Creek. Walter and Michele ably led us to three beautiful homes with artists' studios and additional artists set up with tents and tables. Displays of paintings, sculptures, jewelry, beadwork and collages were all there for our viewing pleasure. Some of the artists were working on paintings and other art works as we visited. One of the beautiful artist's studios we toured was member Carol Brandwein and Robert Bailey's. Thanks to Carol for suggesting that we include the Hidden in the Hills show in our event.



## Cajun, Creole & Corvettes

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After the art tour, we all headed to John and Jane Runyon's home where John, Chuck Weschler, Dick Kulczycki, Lon Durby and Ted Taylor were all slaving away in the Runyons' gourmet kitchen, turning out the dishes for the tasting menu. Ted manned the bar, and Jane, Dorothy, Sue and Kathy ran interference for the chefs.



*Ted the Bartender*

What a tasting menu it was! The appetizers were to die for! My personal favorite was the King Louie crab dip. Or was it the baked stuffed Louisiana mushroom caps that Dorothy brought around to everyone - they were great! No, I think it was the remoulade shrimp wraps - they were simply yummy!





### Cajun, Creole & Corvettes

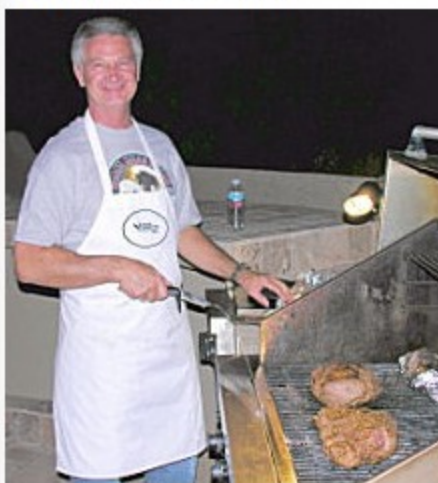
Well, the appetizers were wonderful, but the entrees were even more wonderful! I loved the Cajun tomato pie! Not to mention the Baton Rouge chicken creole, or the Dulac dirty rice. And the Lafitte's Landing jambalaya! Well, and we were just getting started because then came the Mississippi beef tenderloin with bayou sauce, the mashed sweet potatoes, and Kathy Bales' excellent corn bread muffins. There was also an excellent tossed salad and some interesting bean salad in there somewhere among the entrees.



*The Stars of the Evening: THE CHEFS!*

### Cajun, Creole & Corvettes

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Now we get to the really interesting part: DESSERT! There were Bourbon Street whiskey balls, De Taylor's bread pudding (that should have been dubbed "drunken bread pudding" it was so deliciously laced with alcohol), Jane Runyon's pecan pie (to die for!) and last, and certainly most spectacular, Chef John's flaming Bananas Foster! Not only was it spectacular, it was also very, very delish-sh-sh-ous!





## Cajun, Creole & Corvettes



So many comments about the food and wishes to have the recipes were heard at this party that, upon request, Chef John graciously agreed to share his recipes with us, and you will find an appendix at the end of this newsletter containing his recipes. The menu follows this article, and if you click on the starred items, it will take you directly to the recipe. For you guys who aren't particularly interested in the recipes, just stop reading at the usual last page of the newsletter with the Van Chevrolet advertisement.

A big THANK YOU to John and Jane for opening their home to us and for all the work that entailed, to John for master-minding the menu and being the "Executive Chef," and to all the "sous-chefs," Chuck, Dick, Lon and Ted for their time and effort in giving up the art tour and working to prepare all the wonderful dishes we consumed.



*Chef Lon Cutting Bread*

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*The Unsung Helpers*



*Serving Up the Goodies!*



# Cajun, Creole & Corvettes



Kathy and Mark



Sue and Connie



Sandi



Carol and Bob



Some of the Non-Chefs - Relaxing

# Cajun, Creole & Corvettes

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Wow! The Bananas Foster Is Delicious!



Dick and Linda



Manny and Dawn



## Cajun, Creole, & Corvettes Grazing Menu

### Appetizers:

Shrimp with VooDoo Sauce  
Baked Stuffed Louisiana Mushroom Caps\*  
French Quarter Artichoke & Cheese Dip\*  
King Louie Crab Dip\*  
Remoulade Shrimp Wraps\*

### Main Course Items:

Cajun Tomato Pie\*  
Baton Rouge Chicken Creole\*  
Dulac Dirty Rice\*  
Lafitte's Landing Jambalaya\*  
Mississippi Beef Tenderloin with Bayou Sauce  
Emeril's Mashed Sweet Potatoes & Apple Sauce\*  
Satchmo's Bean Salad  
Kathy's Corn Bread  
Long Grain Rice

### Desserts:

Bourbon Street Whiskey Balls  
Banana's Foster\*  
De's Bread Pudding\*  
Jane's Pecan Pie\*

*\*Click on the name of the recipe and the recipe will come up on your screen*



*Fabulous Shrimp with Voodoo Sauce (left)  
and King Louie Crab Dip (back center)*



*Jane's Pecan Pie*





## *Holiday Party*

Forty members of Scottsdale Corvette Club gathered at the Grayhawk Golf and Country Club on Sunday evening, December 2nd, for our annual holiday dinner party.

In spite of the chilly evening, drinks were served on the patio so we could enjoy the beautiful view of the golf course and mountains. But the chill chased most of us inside before we had the chance to enjoy the sunset, as we have done in past years.



## Holiday Party

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The food was outstanding as always, and this year, due to the efforts of Mark Bales, John Runyon and Chuck Weschler, the music was better than ever with the musical prowess of Dok and Gal. Dok's hats and costumes were almost as entertaining as his singing, drumming and harmonica playing.

Holiday Party

and Gal played a mean guitar. Needless to say, the music inspired a lot of great dancing. Check out the pictures to see how well we all looked stepping out on the dance floor in our holiday finery.



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And here's Dok and Gal - and Dorothy dancing up a storm with Dok!





Holiday Party

And we danced the night away.....



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Holiday Party



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Holiday Party



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Thanks to Connie and Mike Cassel for handling the dinner arrangements, to Kathy Bales for the table decorations, and to Mark Bales, John Runyon and Chuck Weschler for bringing us the music of Dok and Gal.





## 2006 TOY RUN TO VAN CHEVROLET

By Jane Runyon

It is hard to get into the spirit of Christmas giving when the temperature outside is a balmy 70 degrees, and those of us from the Midwest and other colder climes are used to bundling up to go outside at this time of year. But we all managed to get into it on our annual trip to Van Chevrolet for the Marines' Toys for Tots drive on the 9th of December.

Twenty one cars met at Jilly's Restaurant on a beautiful afternoon, where everyone who was able proceeded to put their tops down and don their Santa Claus hats. After a brief meeting by Walter to discuss the itinerary, we all drove to Van Chevrolet to be met by a Marine and Chuck Mullins and his sales staff, all applauding our arrival.

At the front of the dealership, a beautiful Chevy Silverado pickup truck with a sign welcoming us and some toys already in it was awaiting our contributions. We placed all our donated toys inside the pickup bed, plus two new bikes, one for a girl and one for a boy, that the Club purchased from our funds. Chuck expressed his happiness at our support for the event, and we ended with a photograph of us all with the Marine.

After that we headed out to Walter and Michele's house for cocktails and hors d'oeuvres. It was such a balmy evening that we were able to sit outside and enjoy all the great food that Michele and Walter provided, and we all relaxed and got into



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the party mood quickly. We enjoyed the company of the Juessen's two Norfolk Terriers as well as the Runyon's English Setter plus Mike Iovanni's dog, all on their best behavior. It was another successful SCC event, and they continue to be fun and entertaining. Don't miss out on the next one if you missed this one.



*In the Parking Lot at Jilly's*



*Vettes Parked at Vans*





*More Vettes at Vans*



*A Truckload of Toys!*



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*Dorothy, Mariett, Sue and Chuck  
(with Chuck Mullins in the background)*



*Part of the Group with the Marine*



*The Whole Group of Us at Vans*



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*Steve, Ann and Fred*



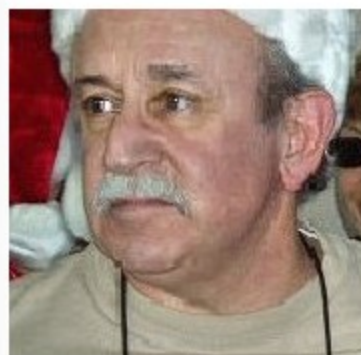
*Sandi and Alice*



*Lon and Dick with the Marine*



*Sandi, Cathie and Kay, with Fred in the background*



*Bob*



*Dorothy*





*Connie and Mark*



*What a Feast!*



*John*



*Walter and the Girls*



*Michele and Jane  
The Cooks!*

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### ***MYSTERY TRIP***

SCC's January event is the Mystery Trip on Saturday, January 20th. The participants will not know the destination until they arrive there. Only Walter and the driver of the last car (the "back door") will know the destination. It will be a poker run, so there will be prizes for the best (and possibly the worst) poker hands. Walter has promised to include several U-turns along the route since Michele will be in Switzerland and cannot navigate for him. We will have lunch at the destination. Sounds like a fun way to spend a Saturday in January! Hope to see you all there!

Some upcoming events in the Roadrunner Region and in the local area that may be of interest:

**January 13** - Arizona Community Church's 9th Annual Motorsports Day - 10:00 a.m. to 2:00 p.m. - 9325 South Rural Road, Tempe (between Warner and Ray). Free car show with NHRA Dragsters, muscle cars, street rods, classic and vintage cars, motorcycles, imports and more. Registration deadline is January 6. Contact the church office at 480-491-2210 or Steve at [steve@pontiacheaven.org](mailto:steve@pontiacheaven.org) for details.

**January 28** - Corvette Mexican Riviera Cruise - 7 Days L.A., Puerto Vallarta, Mazatlan, Cabo, L.A. Carnival Cruise Lines, \$886.54 per person. Contact Laurie (Tex) Schwab 602-808-9352

**PROGRESSIVE DINNER**

In February we will be returning to Razz's Restaurant and Bar for the first two courses of our annual progressive dinner. Razz will turn over his entire restaurant to the Club for cocktails, appetizers and dinner on Sunday evening, February 18th. Razz's Restaurant is located at 10315 North Scottsdale Road, just south of Shea Boulevard on the east side of Scottsdale Road. After dinner we will caravan to the Juessens' home for dessert and coffee. The progressive dinner is one of the most popular events on the Club's agenda, one that we have done every year since 2000. Be sure not to miss this fun dinner by marking it on your calendar today!

**Members' Information Changes:*****New Address and Home Telephone:***

**Chuck and Sandi Weschler**  
**1817 West Dusty Wren Drive**  
**Phoenix, AZ 85085**  
**602-795-8254**

***New Email Addresses:***

**Mike Ianuzzi - [mikeianuzzi@hotmail.com](mailto:mikeianuzzi@hotmail.com)**  
**Terry and Mary Turley - [tgturley@cox.net](mailto:tgturley@cox.net)**



Watch your email for information on the March trip to Palm Springs for the Fabulous Palm Springs Follies. This year's show is "Gotta Dance," and it promises to be an exciting and fun evening. Here's the web site: [www.psfollies.com](http://www.psfollies.com). Check it out and make plans to join us for this three-day trip to Palm Springs!

***GIRLS' NIGHT OUT!***

Ladies: The third Wednesday of every month is Girls' Night Out for the Vette Vixens. Dorothy Durby will soon be emailing us all with the time and place for the January dinner. It's fun to get together with "just us girls," so plan to attend the next one on Wednesday, January 17th!





This month we are beginning what I hope will be a regular feature of this newsletter, called "Memory Lane." I am looking for input from the membership - anecdotes, stories, memories of things we have done and people we have known as the Scottsdale Corvette Club. Lloyd Benner is our first contributor, and his story follows. I hope you all will take Lloyd's lead and send me some of your stories and memories for the next issue of the newsletter. If you have pictures to go with your memories, I would love to have those as well.

## REMEMBER WHEN....

### FROM LLOYD BENNER:

Many moons ago an ad appeared in the R & G under Corvettes for sale - Scottsdale Corvette Club forming, call Jeff - and then a phone number. I called the phone number and spoke to a very, very, enthusiastic Jeff, who said the meetings were at Sam's Cafe on Scottsdale Road on one evening seemingly each week (Sam's

### Memory Lane

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Cafe, and in fact the entire building, no longer exist). I went to my first meeting, which was Jeff, his wife and child and a few others - perhaps Turley and Dobson - at which Jeff played Corvette video tapes on a TV Jeff had drug into Sam's and all discussions focused on Corvettes - not much change there. In addition to the meetings, Jeff was firmly of the belief that each member should devote each day of each weekend to Corvette events and Jeff did his utmost to schedule Corvette events accordingly. At a few of those scheduled Jeff Corvette events the only representative of the Scottsdale Corvette Club was Jeff, as Jeff dutifully reported to his chagrin at the next club meeting. Ultimately, I heard Jeff got divorced, lost his Corvette and moved to San Diego. Fortunately after Jeff's flame-out, the reins of the still fragile club were rescued by Turley and Dobson, many restaurant meeting locations changed over the years and the club, despite the rather weak beginning, continued to grow. The good news is that even during Jeff's early days, and continuing to present, the club has avoided the silly quest (who cares?) for Corvette Club points; perhaps at some point in the future the Scottsdale Corvette Club will inadvertently acquire a single point, but I am not holding my breath. Lastly, I think Jeff, wherever he may be, would be pleased and surprised of our club's size, management, organization and events, albeit zero points.

## REMEMBER WHEN....

On one of the last trips that Jeff organized, to the Biosphere in 1999, Jeff did not show up and Terry Turley took charge of the trip. Only two Corvettes showed up - the Turleys and Jim and Aaron Dobson. The famous (or was it the infamous?) Turley U-Turn first occurred on that trip.





### Hugh and Jane Anderson's New 2007 Convertible

It's October 29, 2006, about 6:00 PM; I have just finished a fantastic tour of both the Bowling Green Corvette Assembly Plant and the National Corvette Museum. I would highly recommend this tour. It is worth the five-days' driving time and the extra \$500.00.



My new black on red drop top was handed to me full of gas, waxed to the max and fully checked out as to all the features operating. The "Museum" is the only entity in the world which can take the car back to the factory should an immediate repair be necessary. A very, very pleasant delivery experience. Can't say enough good things.

Now back to 6:00 PM: it's very cold and windy here in Bowling Green. So o o . . . the delivery rep, Lance and I put up the top (dam), tune in the GPS to my Arizona office address; and put the XM radio to 50's & 60's stuff and I'm off. First stop, Jackson, Tennessee, about 8:00 PM.

#### Members' Cars

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It's pouring rain. I'm told by other SCC members that this always happens on "Museum" delivery. Next day, still pouring and very cold. At about 500 miles on the car this afternoon, I get a rock chip in the windshield, **GOODIE**, now I don't need to worry about that first scratch anymore. Hey, it's about 6:00 PM and I arrive at Okie City. Weather is much better and I get a very nice room; I can see my new Vette from my 4th floor window. And right across the parking lot is a steakhouse (looks good) so I observe Halloween with the locals, most of whom are in costume. A couple of glasses of wine, a good steak, um-m-m, the new Vette looks even better. Up early and on the road at 7:30AM. Finally sunshine, but cold. Top up. On a lonely stretch of highway, just out of Amarillo, Texas, I discovered, at 160 miles plus per hour, the Vette is still accelerating and pushing me back into the seat. **THIS IS FUN!!** All GM would need to do to make this a \$500,000.00 ride is build it in Europe.

In case you, dear reader, have not guessed by now, I am alone on this drive. My bride, Jane, is home in Arizona, sick, really very sick, so it's just the incredible car, the GPS (which talks to me constantly), the XM Satellite radio and me. Ya know this is not all bad. The highway is really boring. Nothing to see here. However, I am using the car and wringing it out, having a driving ball.

The next morning I'm leaving Albuquerque, New Mexico, the final stretch to Winslow, Arizona, and then to Scottsdale. The GPS leads me directly home and announces: "You have arrived at your final destination and the route is being erased." That's 2:00 PM Thursday.

Over and Out!

**HU**





## Editor's Corner

Newsletter will not be this voluminous! With three events to report and depict, a new Board and President, the new Van dealership facility, and ideas popping up all over the place - I think you'll agree that this issue grew to a somewhat unwieldy size.

The members of Scottsdale Corvette Club elected two new directors and re-elected one incumbent director at the November dinner meeting. Dorinne Dobson and Alice Pfeffer were elected as new directors, and Manny Siprut was elected as an incumbent director, each for a two-year term beginning in January 2007.

At the December board meeting, the following new officers for 2007 were elected:

President	John Runyon
Vice President	Manny Siprut
Governor	Alice Pfeffer
Membership Director	Dorinne Dobson

Mark Bales will serve as Past President on the Board of Directors for the year 2007. Mike Cassel, Dorothy Durby and Walter Juessen will continue to serve in their current positions of Treasurer, Secretary and Activities Director, respectively.

A very big **Thank You** to Mark Bales and Connie Cassel for many of the photographs in this issue! Also thanks to Jim Dobson for the photographs at Van Chevrolet and at some of the events.

## Editor's Corner

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Please note that all the web page links in this newsletter, including the one for Van Chevrolet in the blue box on the front page and the ones in the recipes in the Appendix, are linked to the web. All you have to do is click on each link to be taken directly to the web page. The Club's website is still under reconstruction, so it is not up-to-date yet, but the 2007 calendar is there. Keep checking the website, as it will be completely updated in the near future.

Also, you can click on my email address at the top of the front page and send me an email with any comments, criticisms, suggestions, ideas or things you'd like to see or not see in future newsletters. I'm dying to hear from you!

Wishing you a Happy New Year in 2007 - full of fun trips, dinners, activities and camaraderie with all our Corvette friends!

Dorinne Dobson, Editor



**Don't Forget the  
Change of Date and Place  
for the February Meeting!**

**Remember to mark your calendars to change the date of the February membership meeting to Tuesday, February 13th! Also for February we'll be meeting in the conference room in the new sales building at Van Chevrolet, 8585 East Frank Lloyd Wright Boulevard in Scottsdale. Same time as always - 6:30 p.m. It's your chance to talk with some key Van employees. Refreshments will be served!**

## CORVETTE TECHNICAL INFORMATION AND WEB SITES

By Jim Dobson

My original intent was and will continue to be to obtain Corvette service issues when they are announced to the Chevrolet Dealers. This is possible and has been done in the past. However, after it was all arranged, I hit a roadblock. I think this roadblock is movable, but it is taking valuable time away from my original objective. I would also welcome contributors to this column who have had issues that have been satisfactorily resolved as well as those that have not been resolved. The best online technical information available that I have found is at the Corvette Action Center website. They have actually posted the information that I was supposed to get.

Since most of our members drive C5's and C6's, that will be where most of the time is spent. However, service experiences for all Corvettes will be welcomed.

2004 CORVETTE Z06 V-8 LS7



### Corvette Technical Information & Web Sites

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One problem that you can expect if you have a C6 and experience a dead battery is that your windows may not index properly when closing your doors. I have had this experience twice when my battery fully discharged. The fix for this is patience as after a few cycles of the doors working, it automatically fixes itself.

For those of you who have coupes, I am sure you all know about the delaminating of your roof panels. This is covered by a factory recall.

I am putting some links in this Newsletter. I am inserting the ones I have so far. If you have any other hot spots, let me know and I will give you credit.

Corvette Action Center provides information on all Corvettes from C1 to C6. <http://www.corvetteactioncenter.com>

This proclaims to be the top 100 Corvette sites, however they only list about 80. Some interesting links if you have time and are curious. <http://www.netcorvettes.com>

Corvette forum provides information on all Corvettes from C1 through C6. <http://forums.corvetteforum.com/zeromain>

Information on detailing fine cars and others too. <http://autopia.org/>

Corvette information. <http://www.digitalcorvettes.com>

Corvette registry information for owners of C1, 2 and 3. <http://www.c1registry.com/index.php>

Local car shows and events. <http://cruisinarizona.com>



The National Corvette Museum in Bowling Green, Kentucky:  
<http://www.corvettemuseum.com>

National Council Corvette Clubs: <http://www.corvettesnccc.org>

Roadrunner Region of NCCC: [www.ncccroadrunner.com](http://www.ncccroadrunner.com)

Van Chevrolet Corvette Inventory: Go to the website:  
[www.vanchevrolet.com/index](http://www.vanchevrolet.com/index) and click on "Build Your Own Deal"  
which will take you to the inventory page. Click on "Continue" under  
Corvette Inventory.



This 1972 War Bonnet Yellow Corvette Stingray Roadster is like the one now owned by Mark Shaw. Back in 1972 and for a few years after, when Jim and Dorinne Dobson owned it, it looked just like this. These wheel covers were Option PO2 deluxe wheel covers, a rare option with which only 3,593 1972 Corvettes were so equipped at a price of \$63.00.



**AN AMERICAN REVOLUTION**



*For a great deal on any Chevy product, not only Corvette,  
contact Jack Macrino, 480-570-1530.*

*For the best in service, contact Steve Nichols, 480-368-3949.*

*Make sure you mention that you are with the  
Scottsdale Corvette Club!*

## APPENDIX

### RECIPES FROM THE CAJUN, CREOLE & CORVETTES GRAZING MENU

*(Courtesy of John Runyon)*

#### **Baked Stuffed Louisiana Mushroom Caps**

1 lb. Sausage  
1 Tsp chopped garlic  
1 Cup diced onions  
1 Cup olive oil  
1 Cup grated Parmesan cheese  
2 Cups dried seasoned bread crumbs  
2 Tsp Tabasco sauce  
40 medium mushroom caps  
Paprika

Put sausage, garlic, onions and olive oil in heavy saucepan. Cook on medium heat. Stir often making sure sausage doesn't clump. When sausage is cooked, simmer for 15 minutes. Remove from heat, stir in parmesan cheese and bread crumbs.

Preheat oven to 450F. Spoon stuffing into mushroom caps. Arrange in baking pan, sprinkle lightly with Mozzarella/Pizza cheese and add paprika to top. Bake for 15 minutes.

#### Appendix - Recipes

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#### **French Quarter Artichoke & Cheese Dip**

1 Pkg. Frozen spinach thawed  
2 Cups marinated artichokes, chopped  
8 oz. Philly cream cheese  
8 oz. sour cream  
¾ Cup shredded Parmesan cheese  
8 oz. Shredded Monterey Jack cheese  
4 oz. Mozzarella Cheese  
½ onion, finely chopped  
1 stick butter  
Creole seasoning to taste

Sautee onions in butter, adding ingredients while mixing and blending well after each addition. Add ingredients in this order: Spinach, Cream Cheese, Sour Cream, Parmesan Cheese, Artichoke Hearts, Creole Seasoning.

Remove from heat and place in serving dish. Top with Monterey Jack and Mozzarella cheese and melt.

Serve with chips and bread

**Note from Chef John:** When a recipe calls for a specific type of "mix," that would be a box of Zatarain's "Jambalaya Mix" or "Creole Mix" or "Dirty Rice Mix". These can be easily found in all of the local grocery stores. Zatarain's web site is <http://www.zatarain.com/> and they have numerous Cajun recipes there as well.



**King Louie Crab Dip**

2 - 3 lbs of crab meat  
 4 - 6 Avocados  
 4 Tbsp Lime Juice  
 Cilantro, chopped  
 2 - 3 Tbsp of very finely chopped/grated onion  
 4 Tsp Worcestershire Sauce  
 6 Tbsp Salsa  
 4 - 6 (8oz.) Cream Cheese softened  
 ½ - ¾ Cup Sour Cream

Blend avocado, lime juice, onion, cilantro, Worcestershire until smooth. Add cream cheese, sour cream and salsa. Blend well. Fold in crab. Cover and chill thoroughly.

**Remoulade Shrimp Wraps**

1 lb. of Shrimp, cold and diced  
 Leaf lettuce, cooled  
 Remoulade sauce

Dice shrimp and mix in bowl with Roulemade sauce. Set in refrigerator to cool for at least 1 hour. Spread leaf of lettuce and garnish with teaspoon of shrimp mix.

**Remoulade Sauce**

*(Recipe from www.cooks.com)*

1 c. French dressing  
 1 c. Creole mustard  
 2 tbsp. paprika  
 1 tbsp. horseradish  
 1 tbsp. grated or minced onion  
 1 tsp. Worcestershire sauce  
 1/2 tsp. celery salt  
 Juice of one lemon

Combine ingredients. Blend thoroughly. Chill until ready to serve. Excellent for "Shrimp Remoulade" on a bed of lettuce.

### Cajun Tomato Pie

- 1 Frozen Pie Shell ( Deep Crust)
- 1 Cup Helman's Light Mayo
- 1 Cup Sharp Cheddar Cheese
- 1 Can (15 oz.) Stewed Tomatoes
- ¼ Green Pepper
- ¼ Chopped onion
- 2 Tbsp A1 Cajun sauce

Bake Pie Shell according to instructions.

Coat skillet with a little olive oil. Finely dice green pepper and onion, drain tomatoes and place ingredients in skillet. Add Cajun sauce. Heat and let simmer for 5 minutes

Place tomato mixture on bottom of cooked pie crust. Mix cheddar cheese and mayo and then spread on top of pie. Add a little more cheese to the top.

Bake in preheated 350F oven for 25 - 30 minutes or until brown.

Let cool before slicing.

### Baton Rouge Chicken Creole

1 Pkg. Creole base mix *(See Chef's Note at bottom of page Appendix 2)*

- 2 Tbsp. Creole Mustard
- 1 lb. Chicken breast cooked and cut into bite size chunks
- 1 Tbsp. Creole seasoning
- 2 Cups Chicken Stock
- 10oz. Tomatoes, chopped
- 8 oz. Tomato sauce
- 3 Tbsp. Butter
- 1 Tsp. Worcestershire sauce
- ½ Tsp. Sugar
- 2 Green Onions, coarsely chopped
- 1 Green Pepper chopped in chunks
- 8 Mushrooms sliced
- 1 Lemon, juice only

In saucepan, add Creole Base Mix, 2 Cups of chicken stock, tomato sauce, tomatoes, Worcestershire sauce, lemon juice , ½ green onions and ½ green peppers and ½ mushrooms and sugar. Blend thoroughly, bring to boil, then add cooked chicken pieces, bring to boil again, cover and simmer for 30 minutes.

Add remainder of green peppers, mushrooms and onions and let simmer 10 minutes



### Dulac Dirty Rice

*(Recipe from www.zatarain.com)*

- 1 package Zatarain's Dirty Rice Mix\*
- 1 lb ground beef
- 2 Tbsp butter or margarine
- 1/4 cup pecan pieces
- 1/4 cup red bell pepper, chopped
- 1/4 cup yellow bell pepper, chopped
- 1/2 cup raisins
- 1/2 cup crisp cooked bacon, crumbled
- Chopped green onion for garnish

Prepare Zatarain's Dirty Rice Mix according package directions using ground beef. Note: whole hog sausage may be used in place of ground beef. In separate skillet add 1 tablespoon butter or margarine and pecan pieces. Toast over medium heat until browned. Be careful not to burn and remove. Add remaining butter, bell peppers, and raisins and sauté until tender. Add toasted pecans, chopped bell pepper and raisins to rice mixture and toss thoroughly. Garnish with crisp bacon and chopped green onions.

*\*See Chef's Note at bottom of page Appendix 2.*

### Lafitte's Landing Jambalaya

- 1 Pkg. Jambalaya mix\*
- 1/3 lb. Chicken breast cooked and cut into bite size chunks
- 1/3 lb. Sausage cooked and cut into bite size chunks
- 1/3 lb. Shrimp (pre-cooked) cut into bite size chunks
- 2 ½ Cups Water
- 2 Tbsp. Vegetable Oil
- 4 Mushrooms, sliced

In stock pot, combine 2 1/2 Cups of water and 2 Tablespoons of vegetable oil, and bring to boil.

Add Jambalaya mix and meat, return mixture to boil.

Reduce heat, stir, cover and simmer over low heat for 25 minutes. Add Shrimp after simmering for 20 minutes.

Remove from heat, let stand for 5 minutes. Fluff and serve.

*\*See Chef's Note at bottom of page Appendix 2.*

### Emeril's Mashed Sweet Potatoes & Apple Sauce

1 Can Sweet potatoes, cooked  
1 Cup Applesauce  
½ Cup Brown sugar  
½ Tsp. Cinnamon  
¼ Tsp. Nutmeg  
1 Egg  
½ Cup Milk  
½ Stick of Butter  
Miniature Marshmallows

Boil sweet potatoes for 10 minutes, drain and place in mixing bowl. Add remaining ingredients except for marshmallows. Blend until fluffy. Put in well greased casserole dish and bake in 350F oven for 30 minutes. Top with the marshmallows for an additional 10 minutes.

### Bananas Foster

½ Stick of Butter  
1 Cup Brown Sugar  
2 Bananas sliced  
2 oz. Banana Liqueur  
2 oz. Dark Rum  
1 Tbsp. Ground Cinnamon

Melt butter in sauce pan and add brown sugar and cinnamon to form a creamy paste. Let this mixture caramelize over low heat for about 5 minutes. Stir in the banana liqueur. Heat until the liqueur is warm, about 3 minutes. Add the bananas, add the rum then ignite and cook for another 1 -2 minutes.

Serve over Vanilla ice cream.



## De's Bread Pudding with Rum Sauce

*(Recipe courtesy of De Taylor)*

- 1 cup raisins
- ¼ cup dark rum (recommend Myers's)
- 1 ½ loaves stale French or Italian Bread, torn into pieces
- 3 cups milk
- 3 eggs, slightly beaten
- ½ cup butter, melted
- 2 teaspoons cinnamon
- 2 teaspoons vanilla extract
- 1 cup heavy cream
- 1 cup sugar
- ¾ cup brown sugar
- 2 tablespoons molasses
- 2 teaspoons lemon zest
- ½ teaspoon salt

Place raisins in a small bowl with rum and soak for a couple of hours.

Drain raisins and reserve soaking liquid.

Place bread pieces in a 9 by 12 inch baking dish. Add raisins to dish. In a large bowl, combine the milk, eggs, butter, cinnamon, vanilla, heavy cream, sugar, brown sugar, molasses, lemon zest, and salt, and mix well to ensure the sugar has been dissolved. Add the reserved raisin soaking liquid to the milk mixture and pour over bread. Let sit until bread has soaked up all of the milk mixture for at least 1 to 2 hours.

Preheat oven to 350 degrees F.

Place baking dish in another large pan and add water about halfway up the sides of the baking dish. Bake for 1 hour or until bread pudding has set. Remove bread pudding from oven and let cool to just warm.

While bread pudding is cooling, make Rum Sauce.

### Rum Sauce

- 1 ½ cups sugar
- 5 ounces evaporated milk
- 4 tablespoons margarine
- 1 egg, beaten
- 2 egg yolks, beaten
- 3 tablespoons dark rum

Combine sugar, evaporated milk, margarine, egg and yolks in the top of a double boiler and cook, stirring well until thick. Do not let sauce boil. Keep warm until serving time. Wisk in rum just before serving. Serve bread pudding with sauce.

### Jane's Pecan Pie

*(Recipe courtesy of Jane Runyon)*

1 cup Karo light corn syrup  
3 eggs  
1 cup sugar  
2 tablespoons melted butter  
1 teaspoon vanilla extract  
1-1/2 cups pecans

1 unbaked 9" deep pie crust

Stir first 5 ingredients thoroughly with spoon. Mix in pecans.  
Pour into unbaked pie shell. Bake on center rack of oven for  
55-60 minutes at 350 degrees.