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## FOOTHILLS CROSSED FLAGS

Monthly Newsletter of Foothills Corvette Club April 2016 Vol. 18 No. 4

[www.foothillscorvetteclub.net](http://www.foothillscorvetteclub.net)



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*Foothills Crossed Flags*, the monthly newsletter of Foothills Corvette Club, is emailed after the business meeting each month. Material must be in **before** the **fifth** of each month to Susie Miller 1778 Memorial Park Dr. Sparta, NC 28675 336-372-5292 or [susie.mrsmiller@gmail.com](mailto:susie.mrsmiller@gmail.com)

Business meetings are held the Second Tuesday of each month 6:00PM at Brushy Mountain Smokehouse and Creamery in North Wilkesboro unless changes are announced in this newsletter.

Rides or social events take place each month except in cases of inclement weather.

### 2016 Officers:

President Vince Catalano 704-483-4732  
V Pres Larry Price 704-585-6762  
Secretary Claudette Icenhour 828-632-9767  
Treasurer Priscilla Norris 828-264-2376  
Web Page: [www.foothillscorvetteclub.net](http://www.foothillscorvetteclub.net)

**New Website:** [www.foothillscorvetteclub.net](http://www.foothillscorvetteclub.net)

**Business Meeting: Tuesday April 12, 2016 6:00 at Brushy Mountain Smokehouse and Creamery - next meeting May10, 2016**

**Cars and Coffee – Great event, thank you to everyone who came.**

**Vettes Doin' Charleston**

**Beautiful weather and our very own Jimmie Holyfield Won 1<sup>st</sup> place for his C5 Convertible.**



**April's Ride Starts With Breakfast @ 8:45 leaving Empire Chevrolet  
April 23<sup>rd</sup> Breakfast at Shatley Springs ride with Tom & Suise. Please let me know  
ASAP if you plan to attend so I can make reservations.**

**All GM Cruise-In**

**Sponsors needed: Please collect a business card and the \$50 from our sponsors for our All GM Cruise-in. If we have new sponsors collect \$50 plus a business card &**

**we will add it to our web-site. We would like to have all the sponsorships in by the May meeting.**

### **Your Corvette**

**A picture of your Corvette(s) is needed for our new website. Please send it to me and I will forward it to our webmaster.**

### **New Club Shirts**

**Order your new club shirt - Sharon Church, owns Embroidery By Design, located at 320 10<sup>th</sup> St. North Wilkesboro - phone 336-667-8775. Give her a call before you go to make sure she will be there. Information will soon be on our website [www.foothillscorvetteclub.net](http://www.foothillscorvetteclub.net) If you do not have a club shirt consider ordering one.**

### **Are You Ready for A Cruise- In?**

**Downtown Lenoir, NC Cruise-In the first Sat. of each month beginning April 2<sup>nd</sup> through Oct. 1<sup>st</sup> 4:00-9:00**

**Hot Nights Hot Cars Cruise-In Pilot Mountain, NC - Apr. 30, June 4, July 2, Aug. 6, Sept. 3, & Oct. 1 3:00-9:30**



### **Remember These...**

**Derry Hendrix  
Sam Watkins & Judy Nichols  
Dale & Bernie Hoffman  
Tony Harrington (Don & Jacque's brother)  
Sheila Shannon's Mother  
Tom & Barb McNeil  
Will & Rose Arant**





Thank you for the donation to Hospice in memory of my Mother. We appreciate you thinking of us in our time of lost. May God Bless each of you. Don & Carol Austin

Joan & Jimmy Holyfield also send their appreciation for the donation in memory of Joan's Dad, Turner Delano Loflin.

Larry Price & Wanda Harrington would like to express their appreciation for the donation to Hospice in memory of their father, Jay Lee Price.



### **Birthdays**

Harold	Mecimore	2
Jimmy	Pittman	6
Margie	Dickey	10
Bobby	Faw	10
Judy	Nichols	12
Libby	Richey	12
Betty	Lovette	13
Dick	Cooley	21
Barbara	McNeil	23
Claudette	Icenhour	30



### **Anniversaries**

Tony & Sheila      Guappone      29

Please mark your calendar with the events for the year 😊

## Join All the Corvette Events for 2016



We are making plans for lots of opportunities to enjoy your Corvette and spending time with friends.

**Add the following to your Calendars:**

### Upcoming Events:

**Apr. 12<sup>th</sup>** meeting 6:00 Brushy Mountain Smokehouse & Creamery, Wilkesboro

**April 15<sup>th</sup> – 17<sup>th</sup>** Vettes Doin' Charleston - Must register by Mar. 26<sup>th</sup>

**Apr. 23<sup>rd</sup>**  Ride with Tom & Susie - Shatley Springs Breakfast

**Apr. 27 – 30** National Corvette Museum Bash Bowling Green, KY

**May 10<sup>th</sup>** meeting 6:00 Brushy Mountain Smokehouse & Creamery, Wilkesboro

**May 14th** Vettes for Vets Forest City NC

**May 28** Shelton Vineyard Vettes for Vets

**June 3<sup>rd</sup> - 4<sup>th</sup>** Corvettes at Myrtle Beach

**June 14<sup>th</sup>** meeting 6:00 Brushy Mountain Smokehouse & Creamery, Wilkesboro

**June 18<sup>th</sup>**  Ride Mike, Tony & Kyle

**July 12<sup>th</sup>** meeting 6:00 Brushy Mountain Smokehouse & Creamery, Wilkesboro

**July**  Ride

**July 23<sup>rd</sup>**  Olde Beau July Celebration

**July 30<sup>th</sup>** All GM Cruise-in 10 - 2:00 Empire Chevrolet Rain Date August 6<sup>th</sup>

**August 9<sup>th</sup>** meeting 6:00 Brushy Mountain Smokehouse & Creamery, Wilkesboro

**August 20<sup>th</sup>**  Beach Music & Vettes

August



Ride

August 25<sup>th</sup> – 27<sup>th</sup> Corvettes at Carlisle

September 13<sup>th</sup> meeting 6:00 Brushy Mountain Smokehouse & Creamery, Wilkesboro

September



Ride

October 11<sup>th</sup> meeting 6:00 Brushy Mountain Smokehouse & Creamery, Wilkesboro

October



Ride

October 16<sup>th</sup> 🌳 Run to the Colors – Shatley Springs

November 8<sup>th</sup> meeting 6:00 Brushy Mountain Smokehouse & Creamery, Wilkesboro

November



Ride

December 17<sup>th</sup> 🎀 Christmas Party Olde Beau

Mark your calendars for the 25<sup>th</sup> anniversary of the National Corvette Museum. The 2019 Corvette Caravan from all over the country will be headed to Bowling Green KY. We had a great time in 2014 and I'm sure 2019 will be an unforgettable event.







Ladies Choice Ride





Osprey's nest on the lake



Dinner at Lancaster's



“Captain” Vince



Betsy is telling a fish story: How big?





The guys are admiring the houses on the lake. 🍌

## Strawberry Time



### Strawberry Pie

3 Tablespoons cornstarch  
1 cup sugar  
1 1/2 cups water  
3 oz box strawberry Jell-O  
2 cups sliced strawberries  
Pre-bake a 10" pie shell

Line bottom of pie shell with the sliced strawberries. Combine cornstarch, sugar and water in small saucepan. Bring to a boil and simmer, stirring constantly, until thickened. Add the Jell-O and stir until dissolved. Pour over the strawberries and refrigerate until set. Serve with whipped cream.

## FRESH STRAWBERRY UPSIDE DOWN CAKE

2 CUPS FRESH STRAWBERRIES CRUSHED  
1 (6 OZ PACKAGE STRAWBERRY JELLO  
3 CUPS MINIATURE MARSHMALLOWS  
1 PACKAGE YELLOW CAKE MIX

Pour strawberries in 9x13 cake pan

Sprinkle Strawberry Jello on top

Add min. marshmallows

prepare cake mix from package directions and pour over it all.

Bake in 350 oven about 40 to 50 minutes when toothpick comes out clean let sit about 15 min. run a knife around the edges and turn onto serving tray. Refrigerate.





## No-Cook Strawberry Peach Jam



No-Cook Strawberry Peach Jam! This is an INCREDIBLE recipe!

Recipe type: Side Dish

Ingredients

- 1¼ cups crushed strawberries
- 2 cups finely chopped peaches
- ¼ cup fresh lemon juice
- 1 (2 oz.) box MCP Pectin
- 4½ cups sugar
- 1 cup light corn syrup

Instructions

1. Wash and rinse plastic containers with tight fitting lids. There are freezable glass jars and that is what I used. Make sure it says freezable. Use 1-2 cup sized containers.
2. Wash, stem and crush berries using a potato masher for best results. Peel, pit and finely chop peaches. Do not puree the fruit, jam should have bits of fruit.
3. Measure EXACT amount of prepared fruit and lemon juice into a large bowl.

4. Measure EXACT amount of sugar into a separate bowl. Reducing sugar amount or using substitutes will result in set failures.
5. Gradually stir in 1 box of MCP pectin into fruit. Mix thoroughly. Set aside for 30 minutes, stirring every 5 minutes to dissolve pectin thoroughly.
6. Pour 1 cup light corn syrup into fruit mixture. Mix well. This prevents sugar crystallization during freezer storage.
7. Stir sugar in gradually. Stir constantly until sugar is COMPLETELY dissolved and no longer grainy.
8. Pour into prepared containers, leaving ½-inch space at the top for expansion during freezing.
9. Let stand at room temperature for 24 hours until set. Refrigerate up to 3 weeks or store in freezer for up to 1 year. Thaw in fridge. Recipe makes 7 cups.