CRUISIN' WITH STEVE

As I'm writing my first letter as President of the Valley V-8's, the year 2000 is almost a memory. The true millenium, 2001, is upon us. I am anticipating a lot of fun in the upcoming year as we cruise the highways in our old Fords. Joe has some great tours planned for all of us.

Sue and I had a great Christmas with our family and friends. Hope your holidays were also joyous. We will be in Atlanta, GA. the first week of January, so I will miss my inaugural meeting as President of the Club. Gary Glass will take over the meeting on January 2, 2001. We have a very interesting program planned. Larry Shaw who is with the Automobile Club will show a 25-minute movie on the Auto Club Centennial. Lots of old cars to marvel at.

As you can see, we do not have an editor for the Drive Lines yet. I am very disappointed that this position has not been filled. It is the lifeline of the club. Without a newsletter, we cannot communicate with our members. It is the responsibility of all of us to contribute what we can to the club. Please call me if you can help in this position. The club needs your help!

Due to popular request there will be no Most Active Member contest this year. Let's just get out there and support our club activities because we want to.

Don't forget to fill out the membership form and send it with your check to Dick Stones by February 15, 2001.

Thanks to all of you who have volunteered to be officers for the upcoming year. We appreciate your enthusiasm and help.

President Steve

Officers for 2001

President	Steve Boskovich
Vice President	
	Wendy Potter
Treasurer	
Tours	Joe DiFatta
Programs	Don Stout
Editor	This could be you?
Membership	Dick Stones
Raffles	Al Spencer
Tech Advisor	John Wolf
Social Secretary	Virginia Wolf
	Carole Jensen

Recipes That Have Been Requested

Creamy Pea Soup

- 1 16 oz. package dry split peas
- 1 8 oz. package bacon, diced
- 2 celery stalks, diced
- 1 large onion, diced
- 8 cups water
- 2 medium potatoes, peeled and diced
- 2 teaspoons salt
- ¼ teaspoon cracked pepper
- 3 beef bouillon cubes
- 1 bay leaf
- 1 cup half and half (OR one small can evaporated milk with enough water to make one cup)

Rinse peas in running cold water, discard any stones or shriveled peas; set aside. In 6-quart saucepan over medium heat, cook bacon until browned. Remove bacon to paper towel to drain. Reserve bacon for garnish later. Cook celery and onion in bacon fat until lightly browned. Add peas, water and next 5 ingredients. Reduce to low, cover and simmer 45 minutes, or until peas are very tender, stirring occasionally. Discard bay leaf. Fill blender 34 full at a time, cover and blend on high speed until mixture is pureed; pour into larger bowl. Return pureed mixture to pot, stir in half and half. Over medium heat, cook until hot, stirring often. To serve, sprinkle reserved bacon on top.

Puree of Pumpkin Soup

- 4 Tbls. butter
- 1 large onion, chopped
- 1 medium leek, white part only, chopped
- 1 pound canned pumpkin puree
- 4 cups chicken broth
- 1 tsp. salt
- ½ tsp. curry powder
- 1/4 tsp. ground nutmeg
- 1/4 tsp. ground white pepper
- 1/4 tsp. ground ginger
- 1 bay leaf
- 1 cup half-and-half

In medium soup pot, melt butter. Saute onion and leek, stirring occasionally, until soft. Stir in pumpkin, chicken broth, salt, spices, and bay leaf. Bring to a boil. Lower heat and simmer, uncovered, for 15 min., stirring occasionally. Remove the bay leaf. Puree the mixture in batches in blender for a smoother texture or in food processor fitted with a metal blade.

May be refrigerated for 2 days.

May be frozen

Return to soup pot. Add half-and-half and cook over moderate heat, stirring occasionally, until heated through. Adjust seasonings. Serves 6 to 8

CALENDAR OF EVENTS

Sunday, January 14 – Pomona Swap Meet

Saturday, January 20 - Peterson Car Museum • 6060 Wilshire Boulevard

Ford Members: leave from Woodley Park – 10:00 am

Special display of "Hollywood Star Cars." Cars included from movies: Rain Man; Thelma & Louise; Batmobiles; Austin Powers; James Dean 49 Mercury. Afterwards we will lunch in the Valley – maybe Carneys on Ventura Blvd. or any suggestions.

\$9.00 per person - Free Parking, when you bring your classic car. RSVP Joe DiFatta

Saturday, February 3 - Nick Alexander's Car Museum

Car Show, light swap meet and lunch Leave Woodley Park – 8:15 am

Contact Don Durkee

CARS FOR SALE

'46 Ford
2 door Gray Sedan
all restored.
Contact Joe DiFatta

1985 For T-Bird 105M miles Silver over Gray. Leather seats, new tires. \$2,000.00 Maureen Lippert (818) 994-9365

DUES ARE DUE

San Fernando Valley V8 Group Holiday Home Tour

On Sunday, December 10th our Ford Car Club did a home Holiday Tour of three members' homes. A total of 57 members and guests, cruising in a parade of Fords to see lights and decorations, quite a crowd!!! At the first home of Al and Ruth Spencer, we viewed all of their decorations while being served hors d'oeuvres. Leaving the Spencer's home, we arrived at the home of Joe and Marsha DiFatta. The women viewed many decorations and decorated Christmas trees, while the men viewed the "toys" in the garage and everyone ate a light dinner of soup and sandwiches. The parade then proceeded to its final destination, the home of Steve and Sue Boskovich and saw their display of Christmas villages and array of holiday lights. Dessert and coffee was served. One of our members, Art Charlap-Hyman, played the piano while we all sang Christmas carols. A cost of \$5.00 was charged to all in attendance to help defray the cost of food and soft drinks. It was a fun evening for all.

Joe DiFatta

THE VALLEY V-8'S MEMBERSHIP INFORMATION

Please send your \$25.00 check for 2001 dues, payable to the Valley V-8's.

Must be in no later than February 15th.

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Thousand Oaks, CA 91362