

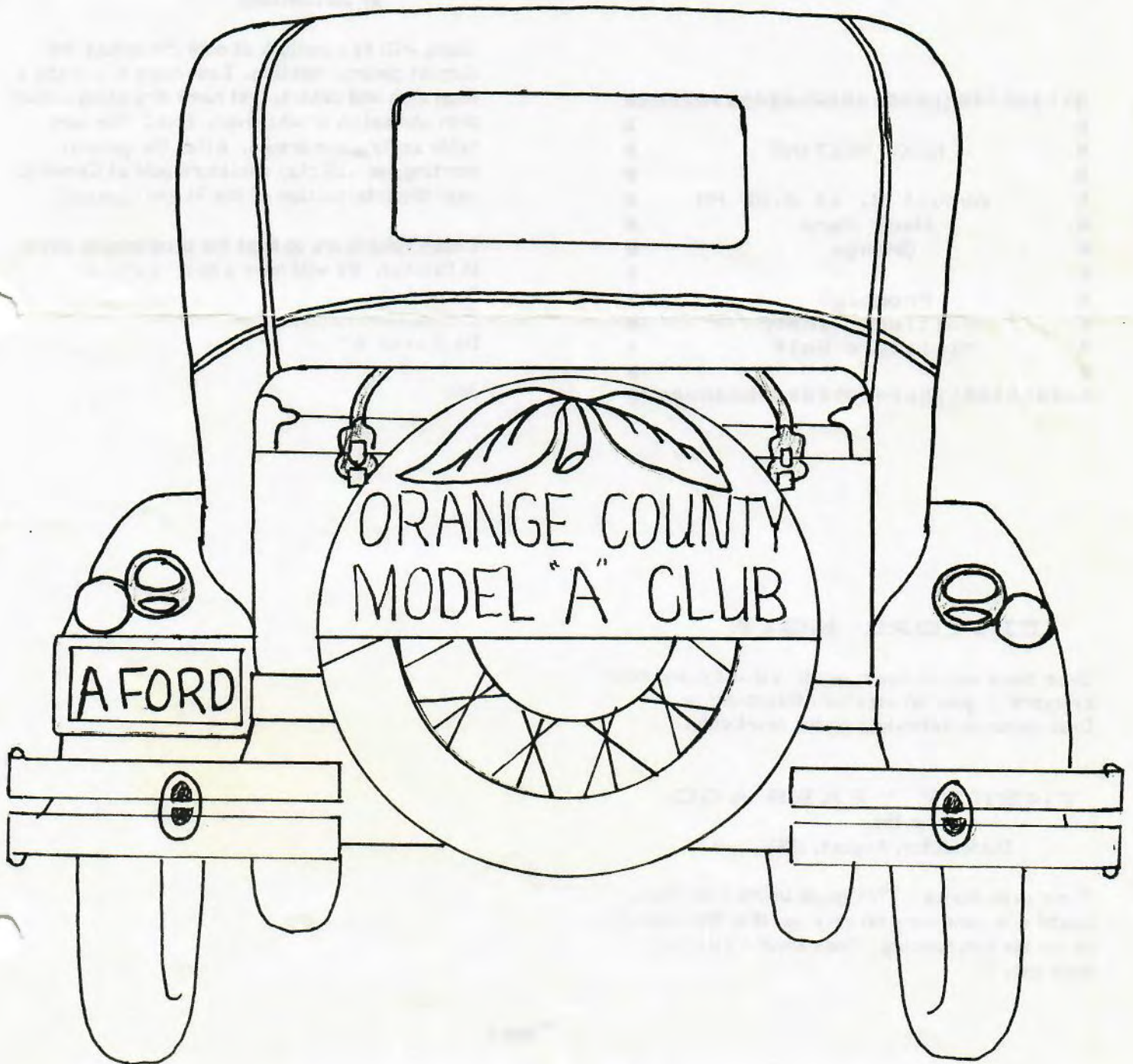
The Distributor

Orange County Model A Ford Club

VOLUME XXV
ISSUE 8

AUGUST, 1985

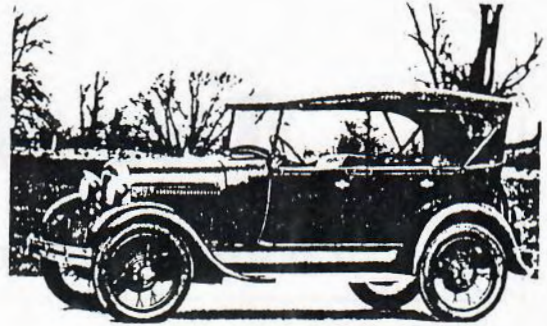
EDITORS:
KEITH & CAROL JUSTICE



CALENDAR

Thursday, August 8, 6:30 PM
General Meeting
Hart Park, Orange
(Potluck)

Friday, August 9, 7:30 PM
Technical Seminar
Riha's house



TIME TO TOUR by Jon Heiland

There will be a potluck at 6:30 PM before the August general meeting. Last name A-L bring a main dish and desert, last name M-Z bring a main dish and salad, or whatever. Bring your own table setting and drinks. After the general meeting, we will play miniature golf at Camelot, near the intersection of the 91 and Glassell.

I need volunteers to host the progressive dinner in October. We will have a beach party in September.

Do it in an 'A'!

Jon

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#####
#                                     #
#           NEXT MEETING             #
#                                     #
#       August 8, at 6:30 PM         #
#           Hart Park                #
#           Orange                    #
#                                     #
#           Program:                 #
#       Poltluck Dinner              #
#       Miniature Golf               #
#                                     #
#####

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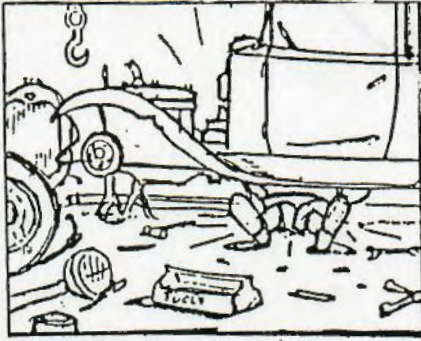
EDITORS' NOTE

Since there was no board meeting in July, and most everyone is gone on vacation, this month's Distributor is definitely on the brief side.

TWENTY YEARS AGO

from the
Distributor, August, 1965

There is no August, 1965 issue in the Club files. Maybe everyone went on vacation like this year. Or maybe its just missing. Does anyone still have their copy??



TECHNICAL TALK

by Dick Riha

The seminar on distributors and horns was attended by 16 men and 4 ladies. We worked on 4 distributors and 1 horn. It was good to see so few distributors and horns needing rebuilding. This must mean that all A's are running good and sounding excellent. The August seminar will be held at my house. It has come to my attention that many members who purchased teflon inserts have not installed them because of not having a lathe to face off the large adjusting screws. We will face off the screws at this seminar, and in addition, if you have any item that you are working on that you need help with, bring it with you and we will repair it or discuss how to get it repaired. This is your seminar, and all members should get involved. So bring your problems and we will try to help.

The September seminar will be on shock absorbers and will be hosted by Bud and Judy Lacey. More later. I still have teflon inserts for Lee Jackson, Ansel Young and Terry Lucas. If arrangements have not been made to pick these up by the August meeting, I will sell them to other members of the club.



GOLDEN OLDIES

For Sale--1 'fair' 440-21 tire, good for spare, \$10. 4 excellent 440-21 tubes (1 patch), all for \$10. Need shocks and linkages. Tom Osborne, 537-7766.

SEA SCALLOPS WITH RED PEPPER CREAM

6 servings

- 2 tablespoons (1/4 stick) unsalted butter
- 2 1/2 pounds sea scallops
- Salt and freshly ground pepper
- 1 cup dry white wine
- 1/4 cup medium-dry Sherry
- 1 cup whipping cream
- 1/2 cup Red Pepper Puree*

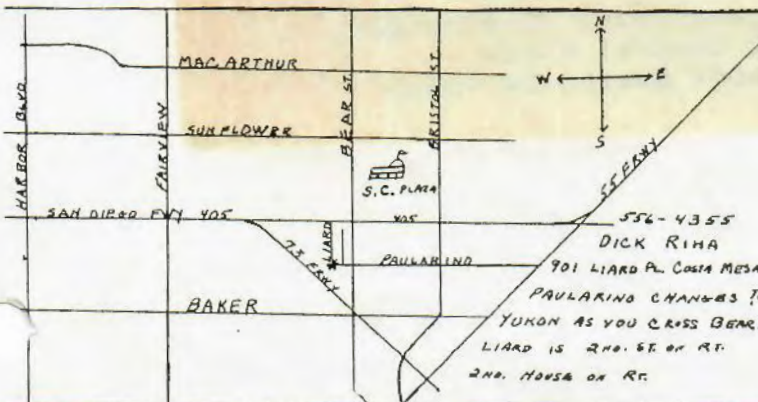
Heat butter in heavy large skillet over high heat. Add scallops, salt and pepper and stir until just opaque, 3 to 4 minutes. Transfer scallops to bowl, using slotted spoon. Add wine and Sherry to skillet and boil until reduced to syrup, stirring frequently, about 7 minutes. Whisk in cream and any juices in scallop bowl. Boil until thickened to saucelike consistency, stirring occasionally. Whisk in Red Pepper Puree and heat through. Stir in scallops. Adjust seasoning. Serve immediately.

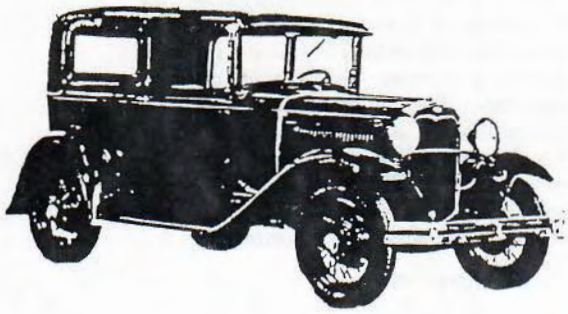
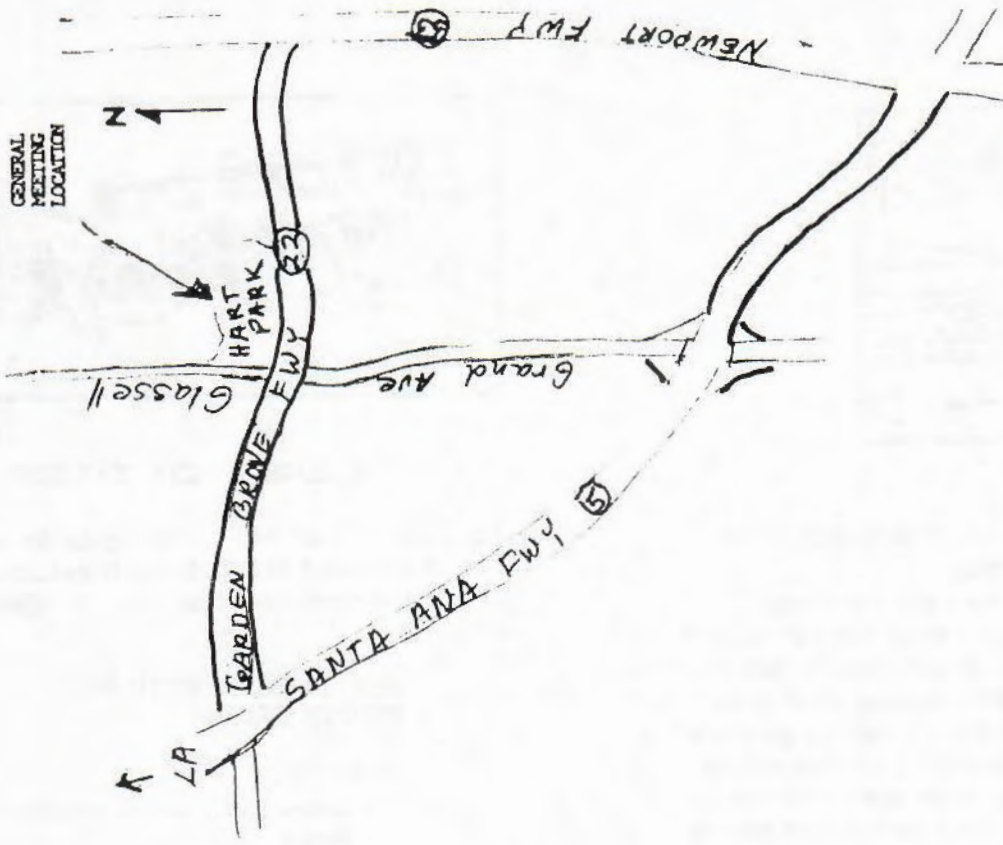
*Red Pepper Puree

Makes about 1 cup

- 1/4 cup (1/2 stick) unsalted butter
- 2 pounds red bell peppers, diced
- 2 tablespoons sugar
- 2 tablespoons cider vinegar
- 1 teaspoon Hungarian sweet paprika
- 1/2 teaspoon dried red pepper flakes
- Pinch of salt

Melt butter in heavy small saucepan over low heat. Stir in all remaining ingredients. Cover and cook until peppers are very soft, stirring occasionally, about 50 minutes. Uncover pan, increase heat to medium and stir until all liquid evaporates and peppers just begin to brown, about 10 minutes. Puree peppers through medium blade of food mill, discarding skins. (Can be stored in refrigerator 1 week, or frozen.)





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