



Cruisin' News

September 2013

President – Clay Seachris

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Newsletter Editor – Susan Seachris

Street Rodder Family Reunion

By Clay Seachris

President's message

Susan and I just got home from our annual street rodder family reunion. We spent the weekend with about 80 other Great Plains Street Rodders in Watertown. This year's rod run had almost 500 cars registered and the Vintiques are expecting to host even more next year for their 35th anniversary. We always enjoy the atmosphere of this rod run, and it's great to be surrounded by wonderful close friends and also those we see only once a year. The Vintiques Car Cub always does a great job of making everyone feel welcome. When things at this rod run seem less than perfect, please keep in mind that we had more members attending their event than they even have in their whole club. There used to be many club-based, volunteer-organized rod runs, however, those days faded away as volunteers felt burdened by workloads, unsatisfied participants and limited gains. I really appreciate the Vintiques for keeping this old-style rod run experience still going. In order to stay together again with so many close friends, Susan and I, along with many others, booked a room for next year already.

Another recent fun event was the "head-count" picnic at the Mary Jo Wegner Arboretum. We're already making plans to do this again as long as there is picnic weather. It worked well to just email out the invite, count participants, place an order, send members to pick up the order, and split the bill. The best surprise was we had a big fried chicken dinner for only \$3 per person. Next time we'll have you bring your drink and ask a couple people to make desserts.

Thank you so much for a fun summer. We'll keep planning picnics and cruises until the snow flies. Refer to siouxlandcouncil.info for all the summer cruising show schedules, and as always for online newsletters, go to our website greatplainsstreetrodders.com. ☺



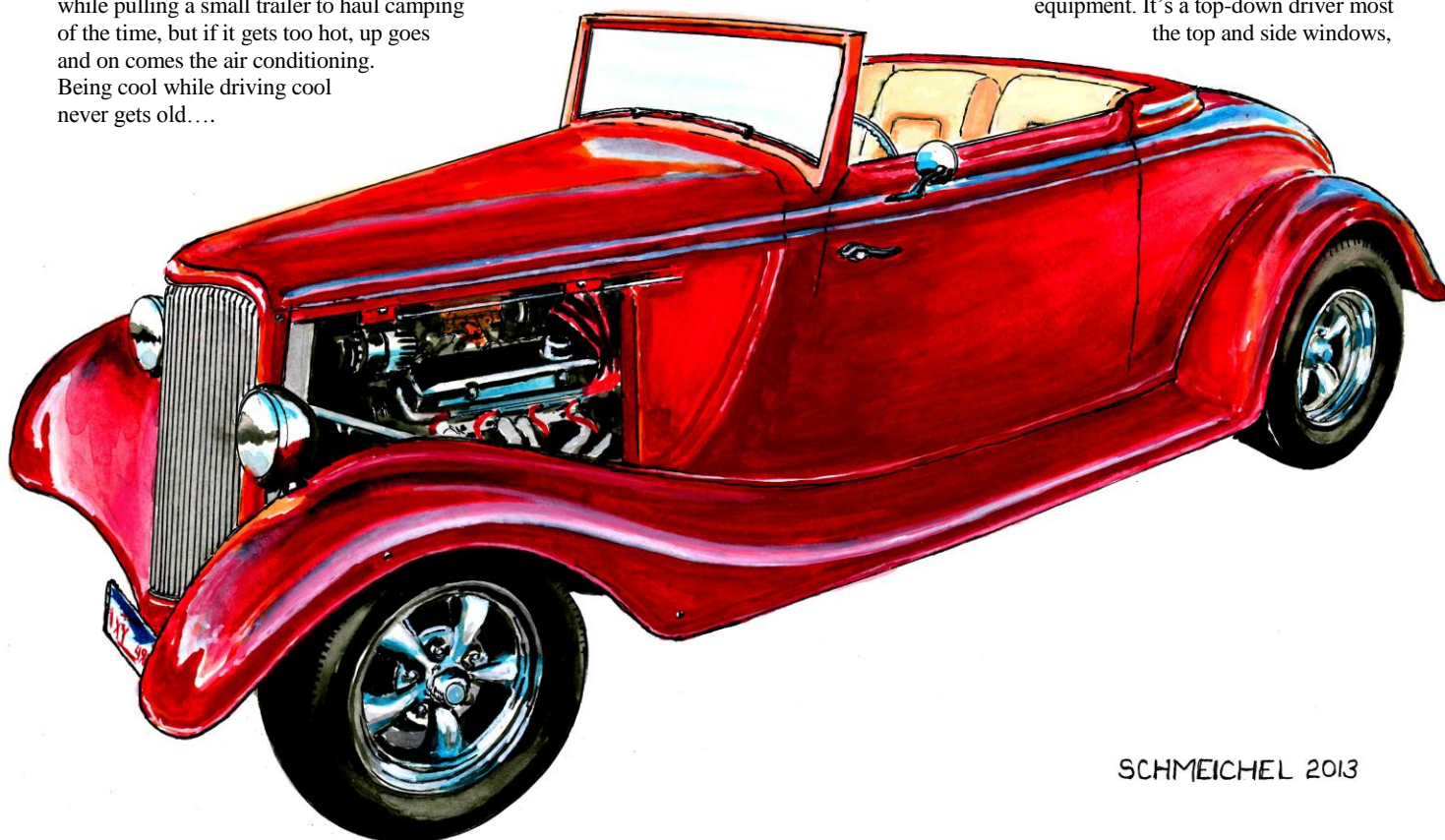
The Allure of a Body Style

By Bob Schmeichel

Many of my friends get frustrated trying to identify old Fords from the 20s to the 40s. Since I grew up building model cars in the 50s and 60s, the differences and identities come easy for me. Besides the front radiator grills that are absolutely identifiable for each year, one of the things I usually do to try to show the differences between side view body identifications. I will do this by showing and lumping the cars together saying that '28 and '29 Fords look the same. For '30 and '31 Fords, they have the same body styles with a couple little changes. The '32 Fords were a year all by themselves along with Ford introducing its first V-8. '33 and '34 Fords looked the same except for the grills and the side hood panels. From 1935 through 1940 most Ford bodies looked the same with the exception of the front sheet metal and tail lights. When I tell everyone that, it just seems to confuse the issue more because I really didn't answer their question. So, I usually just tell them what year it is and let it go at that. One thing does remain constant, and that is anyone who has been or is in the hot rod scene today knows that the 1932 Ford (any model) is the most sought after car to build a hot rod out of. Along with that the '33/'34 Fords have also become the legendary cars that people want. With many of these original steel cars being sought after by so many and with so few originals around to be found any more, many companies have been formed to reproduce cars from that era in both steel and fiberglass. Today if you want to take the time and spend the money, you can order everything, and I mean everything to build a brand new 1932 through 1934 Ford with many models available. I have heard quite a few times in the last few years that there are more 1932 through 1934 Fords registered and driven in this country today than were produced back in their time. This statement brings me to my present story about Lynn and Ron Hammerschmidt.

Ron and Lynn fell in love with the look of a 1934 Ford Cabriolet while walking through an event called Back to the 50s in St. Paul, Minn. 10 years ago. The idea of a convertible grew on them until 2005 when Ron found a fiberglass one on eBay that was for sale in Florida. Ron and Lynn both liked what they saw as far as the posted pictures with the understanding it was basically just mocked up and not finished. One thing that really got their attention was an area of the fiberglass body behind the interior that lifted up and allowed the folded down convertible top to drop into place out of site, which was covered by that same panel once it was put back down. This same system of hiding a top that started on early Corvettes was now being used by many businesses building new old-car bodies. They were really excited with the idea of getting the car but not sure how to get it home to Sioux Falls. The next day at his work location, Ron spoke to the shipping supervisor and a deal was worked out for a local trucking service that hauled for the business to back haul the car home since it was empty coming back from Florida. Ron called the guy in Florida back the same day and told him to consider the car sold with a check coming in the mail.

After the car finally got into their garage, they both took it apart and began to rebuild it to their liking. The redo and finish took a little over three years with Ron pushing himself to do everything except the upholstery and convertible top. That was handled by Patrick O'Neal. With the car finished now for a few years, it is a proven piece of rolling art that they both continue to enjoy being out and about in. The 350 Chevy engine, 700R4 auto trans, and 8" Mustang rear end keeps everything simple while getting 20 mpg even while pulling a small trailer to haul camping equipment. It's a top-down driver most of the time, but if it gets too hot, up goes the top and side windows, and on comes the air conditioning. Being cool while driving cool never gets old....



SCHMEICHEL 2013

Thanks For The Roast

A big thank you goes out to Doug and Laurie Van Noort for donating the hotdogs and buns at the Annual Weinie Roast.

Thank you also to Ron and Karen Roe for hosting again this year. We had perfect weather and a wonderful picnic. This group is very fortunate to have so many great people and friendships.



Get Well Soon

The Boatright's '39 Chevy stood up to a semi-truck and only got damage on the lower tail pan. Obviously no one wants damage to their car, but this could have been so much worse to the Chevy and those inside. We wish Jack and Dianne the best as their '39 gets well. This damage did not deter them from heading to North Dakota and into Canada.



Members Attend

The 34th Annual Vintiques Rod Run had around 500 entries. The Great Plains Street Rodders won the Participation award with 35 club member entries at the run. Congratulations members!



Fun All Year Round

(From the Meet-n-Eat Committee)

We have the schedule set for the off-season. There are several new places this year: Harris Burgers (new owners), The Other Place and Oggie's. We also dropped a few locations and continue to seek feedback. The prices and specials may change if prices continue to increase – restaurants may have to adjust. We keep in mind and try to stay under \$10 or have some menu items that are lower cost. There isn't anything scheduled for Dec. 25 and Jan. 1 since most restaurants are closed and club members will probably not be available. We know we can't please everyone, but try to accommodate the wishes of the majority and are always open to input from the members. You're a fun group and Terry and I still enjoy doing the Meet-n-Eat schedule. Let us know if you have any questions. Thanks, Gary Jorgenson

September Birthdays

(2nd half)

Audrey Remme	20
Kris Golden	21
Donna Jellis	22
Sherrey Kellogg	25
Dale Kiebach	26
Loren Fick	30
Bill Kullander	30

October Birthdays

(1st half)

Jerry Miller	7
Rick Munce	8
Kevin Lucas	9
Kay Jensen	10
Melania Barnes	11
Lori Paulson	11
Doug Walker	13
Helene Carolson	14

September Anniversaries

(2nd half)

Terry and Kathy Koch	16
Gary and Audrey Remme	19
Tom and Linda Elliott	26
Jerry and Robin Miller	29

October Anniversaries

(1st half)

Don and Pat Reichert	6
Ken and Susan Jump	11
Doug and Karen Walker	13

Dates Are Mid-Monthly

The two-month birthday and anniversary schedule is listed from the 15th to the 15th of each month.

Christmas Gift Reminder

Winter: bah, humbug. This is a reminder to keep an eye out on clearance items for the annual Christmas Party gift exchange. To play the gift exchange, bring a gender-specific gift that costs approximately \$10.

Making Summer Memories



Butterfly release at the Weinie Roast.



Roastin' hot dogs for a hungry crowd.



Mark Bowers cuts watermelon at the Arboretum.



Bowman's and Levene's at the Arboretum picnic.



Marilyn and Carlotta – always so helpful.



Paul Rollinger and Roger Van Noort at Sonic.

Photographs and Memories

by Tom Olsen



I'm a car guy and veteran Great Plains Street Rodder from Sioux Falls who developed an interest in cars in the early 1960s, and that passion has been with me all these years. Each month I'll share a picture or two in the newsletter and will offer a short narrative on each for your enjoyment. While I'm primarily a Chevy guy, I'll do my best to mix things up a bit so everyone sees something they might enjoy.



Concoction

Kevin Kappenman and I were talking about Willys cars at a recent club event, and I couldn't help but think of the "Concoction 2" Willys gasser out of Omaha. I believe this is a 1938 model, and it's the 4-door sedan; a model you didn't see used as a race car often. In the 1967 picture (top photo), the car was raced as a C/gasser; in the 1969 photo (bottom photo) the car was in D/ Gas. (Credit goes to Mike Miller for the 1969 photo.) Both pictures were taken at Thunder Valley Dragway where the car was raced regularly.

The car ran a small block Chevy engine with fuel injection and a 4-speed trans. As most gassers were, the car was somewhat erratic and usually produced a pretty wild run on each pass down the dragstrip. I heard the group of guys that raced this often referred to as the "Polish Racing Team," and you'll note on the trunk lid that it was built at the Polish Youth Center. It was certainly an unusual car, and I think the title Concoction fit it well. 😊

Meet-n-Eat Schedule

Every October, Great Plains Street Rodders transition to a supper social club. Hot rods Optional. Please join us. Many of these gatherings have special group rates. Guests are welcome. We are a family oriented club, we encourage the next generation, so children are also always welcome to all our events.

Siouxland Car Council

Sept 18 – Arby's – E. 10th
2729 E. 10th Street, SF

Sept 25 – Executive Touch
Schedule Revision

1011 S. Minnesota Ave., SF
Terry Schulte's offering door prizes etc.

Cruise Season "Officially" Ends
We'll be cruising til the snow flies. 😊

2013 Meet-n-Eat

Oct. 2 – Harris Burgers

106 E. Willow St., Harrisburg

Oct. 9 – Pizza Ranch - East 10th
3809 E. 10th St., SF

Oct. 16 – Hibachi Grill & Supreme
Buffet – 1100 W. 41st St., SF

Oct. 23 – Hy-Vee Deli
3000 S. Minnesota Ave., SF,

Oct. 30 – The Other Place Bar & Grill - 901 W. 41st St., SF

Nov. 6 – The Crack'd Pot
1430 N. Minnesota Ave., SF

Nov. 13 – Denny's at Flying J

Exit 83, I-29, SF, Private Room

Nov. 20 – VFW – 3601 S. Minn.
Ave., SF, \$3 Burger & Fries

Nov. 27 – Pizza Ranch - East 10th
3809 E. 10th St., SF

Dec. 4 – Buffalo Wild Wings
2601 S. Louise Ave., SF

Dec. 7 – Christmas Party – SD
Achieve – 4100 S. Western Ave.,
Gift Exchange, Catered Dinner

Dec. 11 – Oogie's Grille & Bar
500 E. 1st St., Tea

Dec. 18 – Woody's Pub & Grill

TV Reality Shows — or Not!

It seems every time I search our television guide for a program to watch there is another new automotive show I've never heard of. For us gearheads there is plenty to choose from. Some of my favorites include Chasing Classic Cars, American Restoration (not all cars, but they do the same thing we do—bring old stuff back to life), American Pickers (again, not all about cars but they also bring old stuff back to life) some episodes of Counting Cars and Overhaulin'. Of course I'm always on the lookout for errors they make and it sometimes leads me to wonder who proofreads and writes for these shows! When they make the simplest of mistakes by calling a coupe a roadster, or vice versa, it makes me wonder what other facts are not entirely true.

The only race I watch on TV that is mandatory for me is the Indy 500. The pre-race coverage is the best part and the commercials are the only ones I can handle on television (without the pause feature on our TiVo box so we can fast-forward through commercials I wouldn't watch any television). I also enjoy some of the NHRA National events, but do not enjoy NASCAR much.

If you like car auctions, there are plenty of those as well. Barrett-Jackson, RM Auctions and Mecum seem to be leading the pack. These shows can either excite you or burst your bubble. When you see a clean '65 Buick Gran Sport cross the auction block for way under \$10,000 it leaves you scratching your head—a good deal for the buyer, not so good for the seller. Then on the other hand, when a well-preserved, low-mileage and highly optioned muscle car crosses for nearly a quarter million, the outlook turns positive for the seller. The unfortunate thing about these auctions is that now all-similar make/model muscle cars have become worth their weight in gold. What the owners of many of these cars don't understand is that it is only the very rare versions of these cars that are worth mega bucks. The old neglected, ratty and in some cases rusted and dented versions of these cars are still only worth a small fraction of what they just wit-

nessed on the tube! I've seen many cars sold at auction for prices that wouldn't even cover a quality paint and upholstery job!

While all this automotive programming is good for the hobby/sport as a whole, much of what you see is not reality. It does bring a lot of awareness to the general public about the automotive aftermarket, but for the uninitiated the shows really don't portray reality. Everything is made to look easy, quick and simple. Those of us who have built cars know the exact opposite is true. Nothing is easy, quick and simple when it comes to working on cars! First, most of these shows have an unlimited shop filled with every tool known to man and a talented crew capable of handling any obstacle that may come along. Parts are ordered and shipped at a whim with no thought to cost. One minute the entire car is stripped to the bare bones and within 60 minutes all the work is completed, the car is put back together and rolled out the door in perfect running order. They have just reduced six months to a year of work into 60 minutes! Car guys realize all that goes on behind the scenes, but for those viewers who have never experienced building a car they go away thinking there's nothing to it.

The reality in today's world is that it's nearly impossible to buy an old car, restore or modify it with suspension upgrades, add a new or rebuilt drivetrain, fix rusted and/or dented body panels and prepare them for paint, bolt it all back together while attending to dozens of minor items and then getting upholstery in a quick, easy and simple way. Remember, it's a hobby, so don't even think about getting paid for the hours you'll spend doing the work. These projects are a labor of love and the enjoyment of finally driving them and attending car shows is the payoff. There simply is no better feeling in the world than enjoying a car you built with family and friends and no amount of money can buy that experience. But if it's a dollar you are hoping to make off your car project, I'm afraid you'll be disappointed.

Tom Vogeles
tomvogeles@verizon.net

Recipe

Nutty Apple Streusel Dessert

From the Kitchen of Lana Kullander

Ingredients:

6 cups sliced, peeled tart apples
1 ¼ teaspoons ground cinnamon
¼ teaspoon ground allspice
¼ teaspoon ground nutmeg
¾ cup sugar
2 eggs

1 teaspoon vanilla extract
½ cup biscuit/baking mix

Topping:

1 cup biscuit/baking mix
1/3 cup packed brown sugar
3 tablespoons cold butter
½ cup sliced almonds

In a large bowl, toss apples with cinnamon, allspice and nutmeg. Place in a greased 3-quart slow cooker or crock pot. In bowl, mix the milk, butter, sugar, eggs, vanilla and baking mix. Spoon over apples. For the topping, combine biscuit mix and brown sugar in bowl; cut butter until crumbly. Add almonds and sprinkle over apples. Cover and cook on low for 6 to 7 hours or until the apples are tender. Serve with ice cream or whipped topping, if desired.

Recipe

Chocolate Drizzled Cherry Bars

From the Kitchen of Judy Horan

Crumb Mixture:

2 cups all-purpose flour
2 cups quick-cooking oats
1 ½ cups sugar
1 ¼ cups butter, softened

Filling:

1 (21-ounce) can cherry pie filling
1 teaspoon almond extract

Drizzle:

½ cup semi-sweet real chocolate chips
1 tablespoon shortening

Heat oven to 350 degrees. In a large mixer bowl, combine all crumb mixture ingredients. Beat at low speed until crumbly. Reserve 1 ½ cups crumb mixture and set aside. Press remaining crumb mixture on bottom of a 9 x 13-inch pan. Bake for 15-20 minutes or until edges are very lightly browned. In the same bowl, stir together all filling ingredients. Spread filling over hot crust and sprinkle with reserved crumb mixture. Continue baking for 27 to 32 minutes or until lightly browned. In a 1-quart sauce pan, melt chocolate chips and shortening over low heat, stirring often until smooth (2 to 3 minutes). Drizzle over bars. Cool completely before cutting into squares, rectangles or diamonds.

Recipe

Chefs Cucumber Salsa

From the Kitchen of Kristine Shaffer

Ingredients:

6 average-sized cucumbers, unpeeled, diced
1 large yellow onion, sliced thin or diced
1 red bell pepper, diced
1 yellow pepper, diced
2 jalapeños, stemmed, seeded, diced
¼ cup fresh cilantro, chopped well

4 Roma tomatoes, diced
2 cloves garlic, minced
5 cups cold water
½ cup sea salt
½ cup white vinegar
2 fresh limes, juiced (or use lime concentrate)

In large bowl, mix 5 cups cold water with the ½ cup sea salt, set aside. Prepare all vegetables as directed. Soak in the water and salt for a minimum of 1 hour. (You can lightly emulsify recipe to give it its texture.) Drain into strainer, rinse well with cold water, and drain again. Allow it to drain very well. Put drained vegetables in a large bowl. Add vinegar and lime juice, stir. Refrigerate. Serve with fresh tortilla chips or scoops. Add more jalapeños if you like it spicy.

Classified Ads
(FREE to All Members)



FOR SALE – 1967 Chevy C10
454 Big Block, 700R4, 12 Bolt
Rear-end, Tubbed, Chopped,
Shaved, 4 Wheel Power Disc
Brakes, Tilt Box, Boxed Frame,
Power Windows, For More
Information Please Call 366-4883



**FOR SALE – 1936 Plymouth
Coupe** Street Rod Project
1935 Top chopped 4", Floors and
trunk replaced. Extra front & rear
fenders, hood side panels, radiator
shell, bumpers, chrome trim for
side panels & garnish moldings
(that match chop) New running
boards, 9" rear end (not in car),
Have small block Mopar 273 with
4 barrel intake & 904 trans (needs
rebuilt) Monte Carlo suspension,
Mustang rack, Mid 70's Chrysler
Steering column, New Lokar shifter
(still in box). Price \$6,500 firm.
Wayne Gaddis 605-929-7803,
Cindy Gaddis 605-351-6247



Recipe

Raspberry Applesauce Jello

From the Kitchen of Judy Horan

Ingredients:

- 2 cups applesauce
- 1 large package of raspberry JELL-O
- 1 package frozen raspberries (thawed)
- 1 (12-ounce) can of 7-UP or Sprite

Heat applesauce on medium heat until hot. (Do not boil – watch carefully.) When hot, remove from heat. Stir JELL-O in until dissolved. Add raspberries. Add soda. Pour into a glass bowl or 6-cup ring mold. Chill until set. Before serving, dollop with whipped cream and a few raspberries.

**FOR SALE – 1976 Ford Torino
Elite** two-door hardtop, 351 c.i.,
auto transmission.
Call Ken Buchanan 212-2821

FOR SALE – 1933 Plymouth
Beautiful California Originated
Hotrod, 350/350, Light Tan
Leather Interior, Mustang Front
Suspension, Street Ready, Call
Eric Anderson (712) 380-4969



**FOR SALE – 1981 Rolls Royce
Silver Spur**, 79K mi, Lt. Blue color
with Navy interior. Well-kept and
maintained, always garaged and
covered. Neat and clean. Never
driven on snow. Looks and drives
great. No accidents. Non-smoker.
\$18,000, Candy N. 605-376-6252

WANTED – One 14" Wheel, for
a spare, 4x108mm or 4x4 1/4" lug
nut pattern. Popular 80's Ford
Pattern: Mustang, T-Bird, Cougar
etc. Call 334-6072

**FOR SALE – 1957 Cushman
Eagle**, Restored to original. 8 HP,
If interested call Keith Schmuck
507-227-1430.

FOR SALE – Shop Equipment,
Parts Washer, Sioux Valve
Grinding Machine, Sioux Valve
Seat Grinder, R12 AC Reclaimer,
R134 Air-conditioning Reclaimer,
A.C. Manifold Gauges, A.C.
Vacuum Pump, Baer Wheel
Balancer (spin on car), Metal
Shaper, Niehoff Cabinets, Sunnen
Rod Reconditioning Machine,
Auto Repair Manuals. 351-5599

FOR SALE – 2 Goodyear Tires
Eagle ST P235/60R14. Like New.
Call 334-6072

**WANTED – 1955 Ford Car
hood** (good condition), **SD license
plates**, pairs; 1955, 57, 58, 59.
Ken Levene 366-1698

STORAGE SPACE RENTAL
12' x 21' wide, 12' high inside,
with one or two 10' x 12' upper
decks, electricity, insulated, fire-
proof, insulated floors. Also large
50' x 36' spaces available. Outside
storage available. Surrounded by
Security fence. Call Dale Aurit
334-5005 or 212-5949

**FOR SALE – 1947 Chevy
2-Door Sedan**, All original, Stored
inside for years, Very Solid hotrod
project. Glenn Walker 336-7070

WANTED – Your Classified ads
Free to all club members,
Just email or reply to any club message.
president@greatplainsstreetrodders.com