

C1-1953



C7-2014



C4-1985



NEWSLETTER



C2-1963



C3-1968



C5-2004

Here are the correct answers.

How many did you get right?



C6-2006

Dinner for...16?

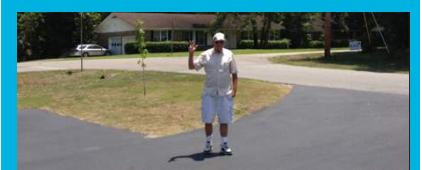
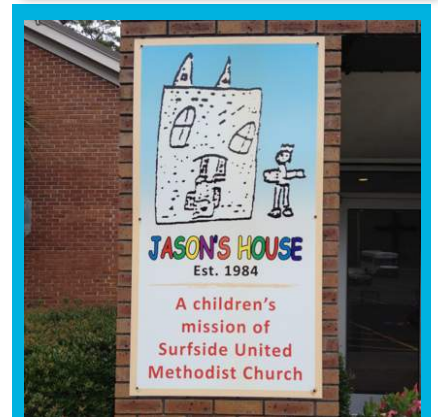
On Monday, 4/27, 16 members met at Maggi D's Restaurant on Seaboard St. in Myrtle Beach for good food and good conversation! This was not a formal club meeting but Pat shared with us that Coastal Chevy has agreed to sponsor us again and will be sending a nice donation to the club treasury. This writer can attest to the 10% discount on Corvette service offered by Coastal to GSCC members. They gave the discount last week...no questions asked.



JASON'S HOUSE



If you drive by The Surfside Beach (SC) United Methodist Church on a Saturday or Sunday afternoon from May through August you may hear some unexpected sounds and see some strange goings-on. The sounds will be of high-powered engines revving as if in a race. The sights will be of various colored sleek sports cars weaving around in the church's parking lot. Is this an illegal mini-gran prix taking place during the height of tourist season at a church? Nope...it's just the Grand Strand Corvette Club giving rides to terminally ill children. The Surfside United Methodist Church sponsors Jason's House, a program that brings the families of terminally ill children to Surfside Beach for an all-expense-paid week of fun-in-the-sun. Room, board, and a week of miniature golf, go-carts, movies, eating-out, shopping, and all the wonders of Myrtle Beach, are provided by The Church, generous businesses, and concerned citizens. The result, as voiced by many of the participating families, is a chance to have some fun, be a family again, and forget, if even for just a week, the horrors of living with the illness that has so affected their lives.





The Grand Strand Corvette Club, a 50 member group that is less than 5 years old, is proud to be a participant in this most worthy project. The mini-gran prix, described above, is really the club members taking the children for rides in their 'Vettes as a part of Registration Day. While the parents are completing paperwork and getting their itineraries and vouchers for the week, GSCC members are giving their kids a small thrill by hot-dogging around the parking lot amid the roar of engines and the occasional squeal of tires. The rides only last a few minutes, but the smiles and the memories, according to parental reports, last all week. Some of the members provide small souvenirs like pins or caps or Corvette models to keep the memories alive even after the kids return home.

The GSCC also supports Jason's House with a monetary contribution. For the past two years, the club has sponsored a car show and invited all local motor-heads to participate. Despite rain-outs and cold days, there have been two successful car shows. Last year there were 45 cars on display and the show generated about \$500 in profit, all of which was donated to Jason's House. The members later voted to add another \$500 to the donation from the club treasury to make the total support an even grand. You can see from the pictures that both the kids and the members were thoroughly enjoying themselves and on several different levels. The Grand Strand Corvette Clubs hopes to continue our association and support of Jason's House for many years to come!



Corvette Cookin' #5*

Everyone is invited to email their favorite recipe to the editor at revereteacher@aol.com. The recipes will be published in order of receipt, just as you send it in. Please include your name and a name for the dish. Happy cooking and eating!

[*This will be the last Corvette Cookin' unless other recipes are received!]

Casserole Ole

Ingredients:

1 lb ground beef or steak
1 medium package of tortilla chips (seasoned as you like them)
1 package of Kraft Mexican Velveeta
1 package of taco seasoning (mild or hot to taste)
1 can of Rotel tomatoes (mild or hot to taste)
1 package of onion soup mix
1 can black beans
Sour cream
Large frying pan and large casserole dish

Directions:

Brown the ground beef/steak in frying pan...keep all grease in pan.

Add taco seasoning, Rotel tomatoes, onion soup mix, and black beans to browned meat to form the MexMix. Stir and simmer MexMix for 15 minutes on medium-to-low heat.

While the MexMix is simmering, crush the tortilla chips into small pieces and pour into casserole dish. Spread broken chips evenly in dish to form a bottom "crust."

After simmering, pour MexMix evenly over the crushed chips in casserole and spread evenly.

Cut Mexican Velveeta into thin strips and cover top of MexMix with small gaps to let steam out. Place casserole into oven and bake at 350 degrees until Velveeta is nicely melted and slightly brown.

Cut into squares with a spatula and serve hot with a garnish of sour cream. Muy bien!