

Greater Midwest Rotorcraft Club



Monthly Newsletter

In B&W (color version available online)

Members: FREE

November 2007

Editor: Jim Schuler

Next Club Meeting

Date: Friday, November 23rd

Time: 7:30 PM

Where: Countryside City Hall / Police Department
5550 East Avenue
Countryside, IL 60525

Special Topic(s):

- *Special Auction on Gyro "Stuff"*
- *Club Election (Will Ron Paul win?)*
- *Discussion on Upcoming Events*

Club Meeting/Auction

The club meeting will be at the Countryside Police Station again this month on the day after Thanksgiving, as club tradition calls for.

During the meeting, we have a lot of official business to catch up on. We will resume the auction of two club seat tanks, as they did not sell at last month's meeting. If you are in need of a large seat tank, come to the meeting to bid on one of these seat tanks. We've been auctioning off some great deals over the last couple of months. The latest to capture on one of these deals has been Kandace Rawlings, who won the bidding on the Club 447 at last month's meeting.

Also, at the meeting, **club elections will be held.** Nominations were made at last month's meeting, and this year will mark Adam Helwich's last year as president (at least for a little while). Nominations for president include Joe Mahr and Kandace Rawlings.

We will be holding discussions on the Polar Bear Fly-in, as well as ideas for other club events and activities during the winter months.

We hope you will be joining us on Black Friday!

The Build Team is Back!

"We're gettin' the band back together." Well, kind of. By band, I mean the (in)famous Wednesday night build team. We were meeting very regularly for many months during which we made blisteringly fast progress on the proto gyro and other monster gyros. Then the time came in our build progress when we needed a machine shop to make our plates. Corporate *Friend of the Club* Abet Industries came to our rescue and offered us the use of their shop and machines. We finished the plates and began working furiously on my gyro, hoping to have it completed in time to fly at Mentone. Well that didn't happen due to a number of unforeseen issues, but another unintended consequence of the Mentone push was the near dissolution of the Wednesday night build team.

Well, Mentone is behind us, our machines are back at the airport, and it's time to start getting together for those fun-filled Wednesday nights again. We'll be meeting at Sun Aero Helicopters until further notice. If you need to be let in the gate or just want to make sure we'll be there that night, call me at (708) 912-1624 or try Tom Milton at (708) 785-0344.

The Search Is Over

For those club members who have spent endless nights over the past year and a half searching for Tom Milton's crimpers, you can rest easy because the search is finally over.

The search ended Saturday, November 17th when Tom stumbled upon them in his hangar next to the missing Air Command parts and Steve Fossett's remains.

President

Adam Helwich
(708) 912-1624

Vice President

Matt Novotney
(219) 308-8589

Treasurer

Brian Burke
(630) 651-8735

Secretary

Nick Costa
(708) 296-4489

Guru/Sergeant at Arms



Matt Novotney checks out a helicopter at the ROC fly-in in Georgia.

Nick and Randy work on a 532, with Tom pointing out what Nick's doing wrong and Matt enjoying a root beer.



Matt Novotney receives training in a Dominator at ROC. He later purchased a one-seat Dominator (now at Lansing).

Uncle Tom's Recipe Corner

Guess what boys and girls? Yes, it's that time of year again, when the ladies from my book club and I get together for some good old-fashioned baking. Nothing soothes the soul like an afternoon with an apron on in front of the oven. This month, I'm bringing you one of my classics, a caramel apple pie. Remember to enjoy with a frothy vanilla latte.

INGREDIENTS:

- * 1 recipe pastry for a 9 inch double crust deep dish pie
- * 1/2 cup packed brown sugar
- * 1/4 cup butter, melted
- * 1/3 cup all-purpose flour
- * 5 cups thinly sliced apples
- * 2/3 cup white sugar
- * 3 tablespoons all-purpose flour
- * 2 teaspoons ground cinnamon
- * 1 teaspoon lemon juice
- * 20 caramels, halved
- * 2 tablespoons milk



DIRECTIONS:

1. Preheat oven to 375 degrees F (190 degrees C).
2. To Make Taffy: In a small bowl combine brown sugar, melted butter or margarine, and 1/3 cup flour. Mix well and set aside.
3. To Make Apple Filling: Place apples in a large bowl. Add white sugar, 3 tablespoons flour, cinnamon, and lemon juice. Toss until all ingredients are mixed well and apples are thoroughly coated.
4. Spoon half of apple filling into pastry-lined deep-dish pan. Top with half of caramels and half of taffy mixture. Repeat process with remaining apple filling, caramels and taffy mixture. Place top pastry over filling and seal well (this is very important--if edges are not sealed, caramel will leak out all over). Cut steam vents and brush top crust with milk or light cream.
5. Cover pie with foil and place on a baking sheet. Bake in preheated oven for 25 minutes. Remove foil from pie and bake for another 20 to 25 minutes, until crust is golden. Serve warm.

Upcoming Events

November 23rd – Club Meeting (7:30 PM) – Countryside City Hall
 January 1st – Polar Bear Fly-in – Lansing Airport

*The Monster Hangar Build Team now meets on **Wednesday** evenings in the club hangar, unless otherwise noted. Call ahead to make sure we will be meeting. **Different club members have been meeting each week, so we've been getting a good mix of club members out at the airport. The original build team will be getting back together as well, so come on and join us each Wednesday.***