

e-SlipStream

- November 2010 Edition -

OFFICIAL PUBLICATION
CORVETTE CLUB OF MICHIGAN



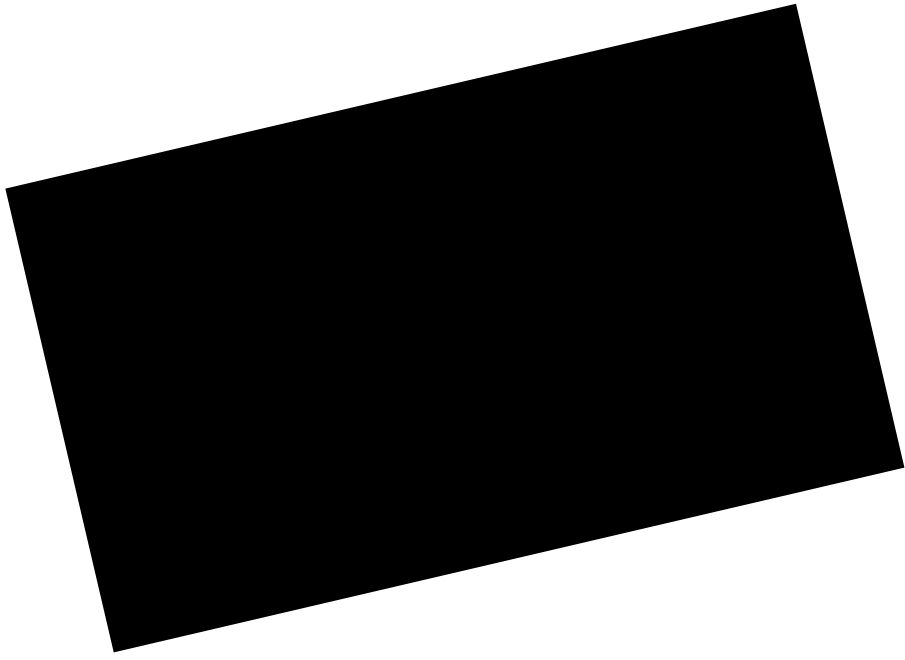
*Kaleb giving Grandpa Ken last minute instructions for flying around the course...
or telling Grandpa that those wings puts him in XP*



SINCE 1958



CHARTER
MEMBER



Jan's Junket III: Nov 7, 2010

Join us for a NCCC Rallye



SANCTION # MI-006-006

Rallye Type: TSD

Event Chair: Jan Van Maanen, 248-703-3759, co-chair, Ted Hou 248-366-2433

Governor: Joe Scafero, 734-513-6003



Start & End Location:

Moose Preserve Bar & Grill

43034 Woodward Ave

Bloomfield Hills, MI 48302-5009

Phone: (248) 858-7688

Registration: 11am—11:40am

Drivers' Meeting: 11:40am

First Car Out: 12:01pm

**Entry Fee /car: \$8 CCM/NCCC,
\$10 DCSCC, \$12 Others**



**CORVETTE CLUB OF
MICHIGAN**

CORDIALLY INVITES YOU

TO ATTEND THE

***52nd Annual
Awards Banquet***

JANUARY 15, 2011

**LAUREL MANOR
39000 SCHOOLCRAFT
LIVONIA, MI 48152**

**COCKTAILS @ 6:00 PM
DINNER @ 6:45 PM**

**CASH BAR—BUFFET DINNER
DANCING—DOOR PRIZES**

**FREE FOR CCM MASTER & ASSOCIATE
MEMBERS—\$35 FOR NON-MEMBERS**

RSVP by December 30th
Pat Jutras 43354 Silverwood
Canton, MI 48188 734-397-6942
patriciaj42@comcast.net

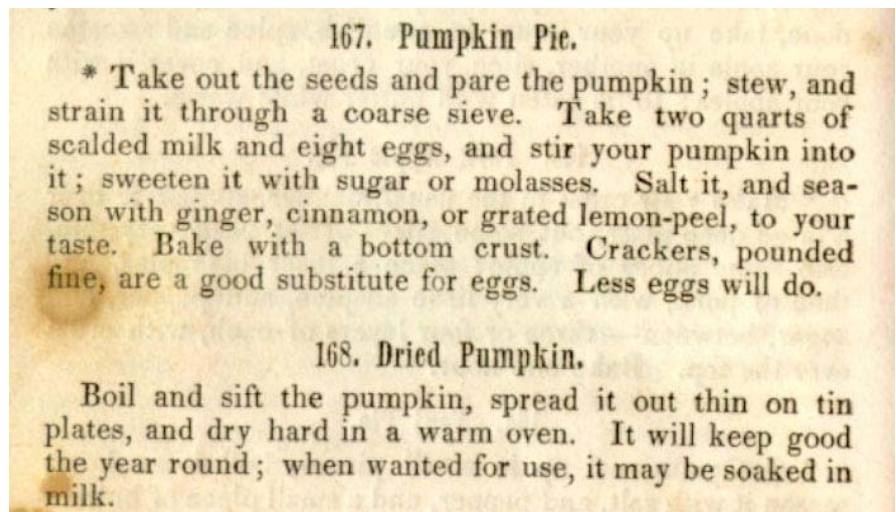
Eat Your Heart Out Charlie Brown

"For pottage and puddings and custard and pies,
Our pumpkins and parsnip are common supplies:
We have pumpkins at morning and pumpkins at noon,
If it were not for pumpkins, we should be undone"

Those words were uttered in 1639 by a pilgrim describing the hardships of the New World. Pumpkins are native to the New World and related to squashes, cucumbers, and cantaloupes. Early references go back many centuries, and the name pumpkin originated with the Greek word for "large melon," or "pepon," meaning "cooked by the sun." The French nasalized "pepon" and it became "pompon." Then the English changed "pompon" to "pumpion," which can be found in Shakespeare's *Merry Wives of Windsor*. New World colonists changed "pumpion" into "pumpkin."

In the New World, the pumpkin's ancestors can be traced back 9,000 years to Mexico. Native Americans used pumpkins for food long before any European settlers arrived by drying strips of pumpkin and cutting them into mats. They also cut strips of pumpkin and roasted them on an open fire to get them through the long winters. As centuries passed they learned many ways of enjoying the inner meat of the delicious and nutritious winter squash: baked, boiled, roasted, fried, parched, or dried. They also used pumpkin seeds for medicine. The Native American term for pumpkin is "isquotm squash."

The pumpkin pie originated when the colonists cut off the head of the pumpkin top, removed the seeds, and filled the insides with milk, spices, and honey. Then they baked the pumpkin in hot ashes. Also, early colonists used pumpkin meat as an ingredient for the crust of pies, not the filling.

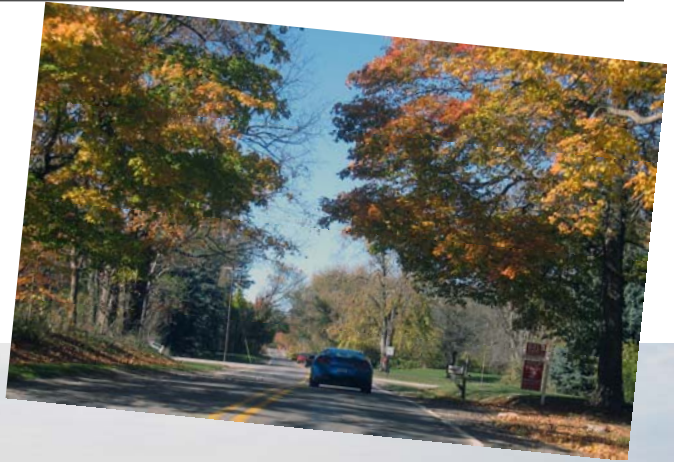


Who knows who made the first pumpkin pie? But we're sure glad they did.



AX/cruisereport

Grattan and Irwins Orchard tour
Photos by Paul Yuska



Know these Pie Getters?