



Super Bee Lines March 2023 Newsletter

MOPARs of Brevard, inc.,

PO Box 410003, Melbourne, FL 32941-0003

Website: <http://www.MoparsOfBrevard.com>

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Event T-shirts

By Tyler Alexander

If you ordered your event shirt and didn't pick them up at the swap meet you will be able to at this month general meeting if not, they will be available for other members to purchase.

Monthly MOB meeting – 2nd

Wednesday of every month (March 8th). Beef O' Brady's 2400 Dairy Road. Meet and eat at 5:30pm, meeting at 7pm

Dinner Cruise – 4th Thursday of every month. Marco's Pizza on Babcock. Meet at 5:30, go inside and eat at 6pm

Message from the President

From Tyler Alexander



Hello Mobster's as the new president I would like to thank everyone for supporting me since I joined the club 3 years ago. I would like to tell that story, it's quite funny! I had just bought my 1966 Charger and the next week was the ACA event so me and my parents decided to drop by. We started looking around and found this beautiful yellow 66 charger so me and my dad started looking it over as the one I had bought came in a million pieces. Anyway, I climbed under the car and started taking pictures and all I heard was "can I help you". It was Penny Anderson, and it was her car; she saw me climbing underneath her car and wondered who the heck that was! So, I introduced myself

to her and the car I had just bought, and she was so surprised to see that someone of my age had this sort of vehicle. She then invited me to come to one of the meetings and the rest is history.

On Another Note, we have lost a MOB member Frank Parravani late last month while he was with his family in Ohio. The club decided to dedicate this year's swap meet in honor of Frank. We will have a moment of silence and dedication to Frank at this month's general meeting.

Thanks,



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In Memory of our Friend Frank Parravani



I only knew Frank for 3 years, but I know he was an amazing man that didn't deserve to go this soon. When I joined I felt out of place and quite nervous but Frank made every meeting fun and inviting. He was always the life of the party everywhere he went, he never stopped smiling and being positive even in tough situations right up till the end. I was fortunate to talk to him shortly before he left us and even then, was cheerful and lighthearted. He would always listen to what you had to say, so I dubbed him the ambassador of the club whenever we talked to anyone at shows and events. As a

tribute to Frank, we have dedicated this year's swap meet in his honor and will hold a moment of silence and dedication at this month's general meeting.



Thank you for all the memories you've given us, Frank, you will be missed by all.



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Birthdays	
Kevin Stutzman	March 8
Bob Anderson	March 12
Sharon Bukowski	March 27

Anniversaries	
None	None

BIG T's Corner

So, I was told we used to do this back in the day, so I decided to bring it back. I'll put either recipe's, stories or Jokes. Today it's my favorite salmon recipe especially when you use wine in the sauce.

Creamy Garlic Butter Tuscan Salmon

Ingredients	Instructions
<ul style="list-style-type: none"> • 4 salmon fillets, skin off (or Trout or any white fish) • Salt and pepper, to season • 2 teaspoons olive oil • 2 tablespoons butter • 6 cloves garlic, finely diced • 1 small yellow onion, diced • 1/3 cup dry white wine (OPTIONAL) -- (do not use a sweet white wine) • 5 ounces (150 g) jarred sun dried tomato strips in oil, drained of oil • 1 3/4 cups half and half *SEE NOTES • Salt and pepper, to taste • 3 cups baby spinach leaves • 1/2 cup fresh grated Parmesan cheese, (do not include for dairy free option) • 1 teaspoon cornstarch (cornflour) mixed with 1 tablespoons of water (optional)** • 1 tablespoon fresh parsley chopped 	<ol style="list-style-type: none"> 1. Heat the oil in a large skillet over medium-high heat. Season the salmon filets (or fish if using) on both sides with salt and pepper, and sear in the hot pan, flesh-side down first, for 5 minutes on each side, or until cooked to your liking. Once cooked, remove from the pan and set aside. 2. Melt the butter in the remaining juices leftover in the pan. Add in the garlic and fry until fragrant (about one minute). Fry the onion in the butter. Pour in the white wine (if using) and allow it to reduce down slightly. Add the sun-dried tomatoes and fry for 1-2 minutes to release their flavors. 3. Reduce heat to low heat, add the half and half (or heavy cream), and bring to a gentle simmer, while stirring occasionally. Season with salt and pepper to your taste. 4. Add in the spinach leaves and allow to wilt in the sauce and add in the parmesan cheese. Allow sauce to simmer for a further minute until cheese melts through the sauce. (For a thicker sauce, add the milk/cornstarch mixture to the center of the pan, and continue to simmer while quickly stirring the mixture through until the sauce thickens.) 5. Add the salmon back into the pan; sprinkle with the parsley and spoon the sauce over each filet. 6. Serve over pasta (I like to use ORZO).



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Cruise-in Calendar

TROPICAL HAVEN 4th Annual
CAR SHOW & FLEA MARKET
SAT, MARCH 4 • 9 AM to 2 PM

1205 Eddie Allen Rd., Melbourne

FREE to show
Registration Fee required

CLASSIC CARS & HOT RODS WELCOME

DONATIONS ACCEPTED at Registration Table

FOOD & BEVERAGES FOR SALE
(breakfast sandwiches, hot dogs, burgers & sausage)

Judging at 1 PM
Trophies: Best of Show, 2nd & 3rd Place

Questions? Call Bob & Bev at (321) 499-4350 or email rgbb1103@gmail.com

Tropical Haven Car Show & Flea Market

March 4, 9am – 2pm

1205 Eddie Allen Road, Melbourne (Tropical Haven)

Fee: Free

Pistons & Pancakes Antique Mall Open Show

March 4, 10am – 2pm

850 North Apollo Blvd, Melbourne (America's Antique Mall)

Fee: \$20

Boniface Hiers Mazda Car & Truck Show

Open to ALL Cars & Trucks of every year, make, & model

This will be a **JUDGED** show. The Award Presentations are scheduled for **2:00 pm**

REGISTRATION: \$20.00 for all vehicles from 9am to 1pm.

There will be Music, 50/50 Drawing, Food Awards, Raffles & Vendors

For all questions, please call Bob at **321.948.7553** or email at pennsboro1j@cfl.rr.com

Sunday March 5th from 10am to 2pm
625 E. Nasa Blvd. • Melbourne, FL 32901

Boniface Hiers Mazda Car & Truck Show

March 5, 10am - 2pm

625 E Nasa Blvd, Melbourne, (Mazda Dealership)

Fee: \$20



Space Coast Cars and Coffee

March 11, 5pm – 8pm

910 Barton Blvd, Rockledge, (Thrifty Parking Lot)

Fee: Free



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	<p>FRESH Scratch Bistro & Lounge Classic Car Cruise and Dance</p>		<p>Classic Car Cruise & Dance</p>
<p>FRESH Scratch Bistro & Lounge 1940 Hwywy A1A Indian Harbor Beach, FL (Next to Lowes) Veteran Owned</p>	<p>Second Sunday of the Month 12:00 PM to 4:00 PM Next Show Sunday, March 12, 2023</p>		<p>March 12, 12pm – 4pm</p>
	<p>Happy St. Patrick's Day!</p>		<p>1940 Highway A1A, Indian Harbor Beach (Fresh Scratch Bistro)</p>
	<p>Free Show! Open to all Years, Makes & Model Vehicles</p>		<p>Fee: Free</p>
			<p>Our Entertainer will be accepting song requests Outdoor under cover Dancing</p>
<p>Questions? Call Bill Antonetz 321 725-3648</p>			

From Mike Kelly's Cruise News – Weekly and Monthly Cruises

Detail Garage Melbourne - Rides and Coffee 1877 W. New Haven Ave. Last Sunday of every month 8-10 am. Free coffee, donuts, give aways, and raffles. For more information call 321-253-2622

Sandy's Grill 151 Sebastian Blvd Sebastian, FL. 1st Tuesday of every month 5pm – close. For more information call 321-368-0028

Burger Inn 1819 Harbor City Blvd Melbourne, FL. 1st Thursday of every month 4-8pm. 10% discount for anyone that drives their classic. For more information call 321-254-2211

Hooters Palm Bay 695 Palm Bay Rd. 1st Tuesday of every month - starts at 6pm. For more information call Rob at 321-848-3086

Applebees 3001 W. Eau Gallie Blvd every Wednesday - starts 5pm. For more information call Paula at 321-292-9855



Our Sponsors

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