





## Super Bee Lines April 2023 Newsletter

MOPARs of Brevard, inc.,

PO Box 410003, Melbourne, FL 32941-0003 Website: <a href="http://www.MoparsOfBrevard.com">http://www.MoparsOfBrevard.com</a>

Index:		Monthly MOB meeting – We	<b>Dinner Cruise</b> – May 25 <sup>th</sup> at
BIG T's Corner	3	are Currently looking at	Slices Pizza on Sarno rd.
Birthdays & Anniversaries	3	changing the date and location. I will update later in another email.	Meet at 6pm
Cruise-in Calendar	4,5	anomer email.	

#### Message from the President

From Tyler Alexander



Another great month has flown by, and I hope you're all doing well! There isn't much going on this month, but I would like to talk a little about our general meeting time and location. A lot of members, myself included, aren't happy with Beef o Brady's so for our previous dinner cruise we went to Baci pizza in Rockledge, and we had a great time. The food and prices are great, the service if friendly and the wait for food was short. I will send out a memo soon going into more detail, but I think this is a great choice especially since pizza is 20% off on Tuesdays.

See you soon,

Tyler Alexander







## BIG T's Corner

I love anything chocolate, but I especially love chocolate lava cakes and I found an easy and delicious recipe and method to underbake them so their nice and gooey

#### **INGREDIENTS:**

#### **Underbaked Ingredients:**

- 1/2 cup (115g) unsalted butter
- 165g 60% cacao chocolate
- 2 eaas
- 2 egg yolks
- 1.5 tsp vanilla extract
- 3 Tbsp 43g granulated sugar
- 1.5 Tbsp 21g brown sugar
- 1/2 tsp fine sea salt
- 2 Tbsp 19g all purpose flour

#### **INSTRUCTIONS:**

#### **Underbaked Method:**

- Start by greasing 4 6" ramekins using unsalted butter and powdered with all-purpose flour. Rotate the ramekin to make sure everything is coated. Dump out any excess flour.
- 2. Fill a medium saucepan with an ½" of water and bring to a simmer. In a separate medium size bowl, add the chopped bittersweet chocolate and cold unsalted butter.
- 3. Set the bowl over the simmering water. Let the heat melt and stir occasionally.
- 4. In a separate bowl, add in the eggs and egg yolks then beat together.
- 5. Once the volume has doubled, while constantly stirring add in the light brown sugar, granulated sugar (gradually until all is added), fine sea salt, and vanilla extract.
- 6. Keep mixing the chocolate and butter until completely melted and smooth.
- 7. Add in the egg mixture to the chocolate and fold until combined.
- 8. Finally, add in the all-purpose flour and fold in until thoroughly combined.
- 9. Divide the batter evenly among the ramekins. Place in a 450F preheated oven for 10-11 minutes.
- 10. Remove from oven and allow to cool for 1 minutes.
- 11. Make sure they are loosened and invert onto a plate. Dust with powdered sugar, optionally brûlée the sugar using a blow torch, and dust with another coat of powdered sugar.







### Birthdays / Anniversaries / Cruise-In Calendar

Birthdays				
Howard LaRose	2			
Kim Orbeck	4			
Debbie Justice	4			
Rob Ellis	11			
Rachael Moyer	18			
Thomas Anderson	18			

Anniversa	ries
Thomas & Elizabeth Anderson	6
Mike & Debbie Justice	22
Bill & Linda Deller	0.7
Jack & Michelle	27
Fitzgerald	29



#### **Antique Car Show**

May 6, 10am - 2pm

850 North Apollo Blvd, Melbourne

Fee: \$20



## Space Coast Cars and Coffee

May 13, 5pm – 8pm

910 Barton Blvd, Rockledge

Fee: Free

#### **Dixie Cruisers Car & Coffee**

May14, 8am – 10pm

5600 SR-524, Cocoa

Fee: Free

#### Dogs R Us Cruise in

May 27, 2pm - 5pm

4200 S Washington Ave (US1), Titusville

Fee: Free







# Super Bee Lines April 2023 Newsletter From Mike Kelly's Cruise News – Weekly and Monthly Cruises

**Detail Garage** Melbourne - Rides and Coffee 1877 W. New Haven Ave. Last <u>Sunday</u> 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 <u>Tuesday</u> of every month 5pm – close. For more information call 321-368-0028

**Burger Inn** 1819 Harbor City Blvd Melbourne, FL. 1<sup>st</sup> <u>Thursday</u> 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 <u>Tuesday</u> of every month - starts at 6pm. For more information call Rob at 321-848-3086

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







## **Our Sponsors**









Tom Prusaski - Owner/Technician
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Palm Bay, FL 32905 F: 321-723-6108

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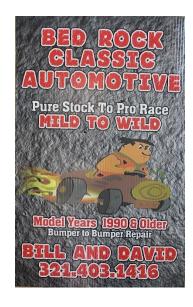
## Sunshine Realty



Julie Schooler REALTOR® Cell: 321-372-4839 Julieschooler4@gmail.com

Roger Bukowski REALTOR® Cell: 321-243-4952 Rbukowski50@gmail.com









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1576 CYPRESS AVE. MELBOURNE, FL 32935

254-8100

President Secretary Treasurer Sunshine Girl

Mbership Dir

Tyler Alexander (321) 368-1999 Board of Directors Bob Anderson (321) 727-1039

(321) 635-8581 Board of Directors Ray Moyer

Vice President Rachael Moyer (321) 266-5026 Board of Directors James Auchter (321) 806-9227

Jon Warner Anni MacDonald (321)960-3054 Newsletter Editor Tyler Alexander (321) 368-1999

(321) 266 5026

Rachael Moyer (321) 266-5026

EMAIL talexander.mob@gmail.com