



Super Bee Lines June/July 2023 Newsletter

MOPARs of Brevard, inc.,

PO Box 410003, Melbourne, FL 32941-0003

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

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Monthly MOB meeting – We are Currently looking at changing the date and location. I will update later in another email.

Dinner Cruise – July 27th at Slices Pizza on Sarno rd. Meet at 6pm

Message from the President

From Tyler Alexander



Another great month has flown by, and I hope you're all doing well! It's been really hot out lately so make sure everyone protects themselves, and drink plenty of water when out. Even I was struggling with it the other day while doing some gardening! I also want to remind everyone in the club about scam emails that have been going on. If anyone is emailing you saying it is me or another member of the club asking for money or anything else it's a scam. An easy way to see if's it from tell me, look at the actual email and see if its mine doesn't just look at the name on the top. If you are suspicious of one and want me to check, just call me.

Thank You,

Tyler Alexander



BIG T's Corner

Apple Tart

This beautiful Apple Tart is an easy dessert that you can make in an afternoon. Flakey homemade pastry crust paired with a sweet apple filling, this dessert is a showstopper

INGREDIENTS:

For the Crust:

- 1 ¼ cups all-purpose flour
- ¼ cup powdered sugar
- ½ teaspoon salt
- ½ cup cold unsalted butter
- 1 egg yolk
- 2 to 3 tablespoons water

For the Filling:

- 3 to 4 apples
- 4 tablespoons unsalted butter
- ¼ cup granulated sugar
- ½ teaspoon cinnamon
- 4 tablespoons melted apricot jam

INSTRUCTIONS:

For the Crust:

1. In a food processor, add flour, sugar, and salt. Pulse a few times to combine. Add the butter. Pulse 4 to 5 times or until the butter is in pea-sized pieces.
2. Whisk the egg yolk and 2 tablespoons of water together. While pulsing, slowly add the wet mixture into the food processor. Pulse until a crumbly dough forms and is wet enough to hold together well when squeezed.
3. Transfer to dough a floured surface and knead a few times until it comes together in a ball. Flour your surface and rolling pin well, roll the dough into a 12-inch circle. Roll the dough up around the rolling pin to transfer it to the tart pan. Unroll the dough over the pan and press into the bottom and sides. Use a sharp knife to cut off the excess dough.
4. Freeze until solid, about 45 minutes. (Crust can be frozen for up to 2 days.)
5. When ready to bake, preheat the oven to 400F. Line the tart crust with parchment paper and fill with pie weights. Place on a rimmed baking sheet.
6. Bake for 15 minutes. Carefully remove the paper and weights. Let cool

For the Filling:

1. Reduce oven temperature to 350F.
2. Peel the apples and core them by standing the apple up onto its stem end and cutting the apple around the core, creating pieces with flat bottoms. Thinly slice the apple pieces into half-moons.
3. In a small bowl, whisk together the sugar and cinnamon. Sprinkle 1 tablespoon cinnamon-sugar over the bottom of the tart crust.
4. Arrange the apples in the frozen tart shell by placing groups of slices in the shell, flat sides down, and gently pushing them in one direction to create a shingled effect. Drizzle with melted butter. Sprinkle remaining cinnamon sugar all over the apples
5. Bake for 45 minutes or until the apples are very bubbly. Brush the apples with the melted jam. Let cool completely before removing the tart from the pan.



Birthdays / Anniversaries

June Birthdays	
Tony Verzi	9
Linda Deller	19
James MacDonald	19
Judy Moody	24
Leonard Donofrio	26
Andy Caldwell	26
Dalton & Cindy Beaulier	30/14
Roger Bukowski	30

June Anniversaries	
Pete & Katie Stasio	1
Dan & Karen Taylor	6
Joe & Arlene Naulty	15
Jack & Suzie Kirk	25
Jean & Leonard Donofrio	25
Tony & Kim Orbeck	28

July Birthdays	
Paco Ramos	1
Tyler Alexander	3
Jean Donofrio	8
Dan Taylor	10
Tom & Emily Rowe	16/14
Tony Orbeck	19
Ray Moyer	26
John Baker	28
Mike Justice	30

July Anniversaries	
Chuck & Gail Ylijoki	27



Car Cruise Calendar



A Better Way Non-Profit Car Show

July 1, 12pm – 4pm

2911 Oxbow Circle,
Cocoa, FL 32926

Fee: \$10



Space Coast Cars and Coffee

July 08, 5pm – 8pm

910 Barton Blvd, Rockledge,
Florida 32955

Fee: Free

Friendly's Car & Truck Show
Hosted by Friendly's
1011 E. Eau Gallie Blvd
Indian Harbor Beach, FL

Monthly Show
Second Thursday,
Next Show
July 13, 2023
5:00 PM to 8:00 PM

Remember:
Friendly's
Breakfast Special
Monday to Friday
8:00AM - 11:59 AM
Only \$5.99

Free Show, Bring what you got. Everyone Welcome. Hot Rods, Customs, Classics, Under Construction, All Years, Makes & Models Welcome. No Judging, No Trophies, Just Good Fun!

Sponsored by Walmart Indian Harbor Beach

Follow us on Facebook at Dunkin' Donut Car Show Indianantic, Florida

Pet Friendly!

Questions? Call Bill Antonetz at 321725-3648

Friendly's Car & Truck Show

July 13, 5pm – 8pm

1011 E. Eau Gallie
Blvd, Indian Harbor
Beach, Florida

Fee: Free

Dunkin' Donuts Car & Truck Show

Dunkin' Donuts Beachside
1220 N. A1A,
Indianantic, FL
Saturday, July 15, 2023
8:00 AM to 12:00 PM

Free Show! Bring what you got. If it Rides, Roll it on the Hot Rods, Under Construction. All Years, Makes & Models are Welcome. No Judging, No Trophies, Just Good Fun!

No Burnouts!

Pet Friendly!

Questions? Call Bill Antonetz at 321725-3648

Dunkin' Donuts Car Show

July 15, 8am – 12pm

1220 N Hwy A1A,
Indianantic, Florida 32903

Fee: Free

Dogs R Us Cruise in

July 22, 2pm – 5pm

4200 S Washington Ave (US1), Titusville, FL 32780

Fee: Free

MOORE'S 5th ANNUAL COLLECTIBLE CAR SHOW

July 29, 2023
10am-2pm

Music, Vendors & More

FREE

REGISTRY HERE

Harry T. & Harriette V. Moore Memorial Park
2180 Freedom Avenue
Titusville, FL 32754
321-264-6595

Moore's 5th Annual Collectible Car Show

July 29, 10am – 2pm

2180 Freedom Avenue,
Titusville, Florida 32796

Fee: Free



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

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