



August 2022 News Letter

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NOTE: The August 13 Member's meeting will begin at 8:00 a.m.

July 2 Night Fly and Pot Luck



Left, new member Ed Fearing poses with his highly patriotic plane. It is festooned with patriotic artwork and quotes.

Below, our host, Events Coordinator Doug Allen, flipping burgers. He was ably assisted by Jose Fimbres.

To whoever made those delicious lemon bars: Mrs. Editor would like to have the recipe!





Above, the helicopter guys represented strongly. They were undeterred by the stiff crosswind. From left to right are Bob, Andre Willis, Casey Harris, and new member Javier Arroyo. Bob's rotors lit up, and he put on a great show after dark.

Note that Javier's helicopter is in "Trainer Mode." He'll add rotors when he graduates from his much-abused training heli.

Right, Bill's son-in-law won the prize for best tattoo. Bird of prey.

Below, Gary Johnson and his wife. They recently moved up from Green Valley.



Right, Doug Allen's electrified LT-40 was dressed for the occasion. The shady character on the left is Dan Tolleson.

Below, left, Bennu made a lot of new friends at the Pot Luck.

Below, right, patriotism on display.

Bottom, the wind was a little high, but Doug had the foresight to dial up a spectacular sunset.

The list of people to recognize for putting on this event is too long to present here. All who helped have our deepest thanks for a great party!



New Members



Bob with his Timber.



Dan Obenauf with his Pitts.



David Sorkin joined the club in May, 2022.
Here, David shows off his EFlite Habu.



New member Javier Arroyo is learning to fly on a trainer. They won't issue him blades for this beast until he can fly without the training wheels.



Gaige Wunder is another refugee from S.A.G.E. He officially joined CRCM in February.

Here, he shows off his Twisted Hobbies Revolto.

New Planes

Below, Nick Tocco's Blue Angels F-18 doesn't suffer from the problem common to most EDF warbirds; it's easy to see!

Below, Eric Charley has a new 61-inch Skywing Edge 540. It took a little tinkering to get it balanced, but it's flying well, now.



Right, Jeff maiden'd his Bronco on July 9, with Doug Allen at the controls. Jeff recklessly boasted, "She should be a pussycat in the air."

Fortunately, Doug proved him right.





Left, Alex Luke, just before he maiden'd his new B-24.

The Liberator required little or no trim adjustment. Like any plane that Alex is at the controls of, it flew beautifully.

This plane is one of many new planes that will soon filter onto our runway. Howard Brown invested in a large collection of new planes from a pilot down in Green Valley. Howard is re-selling the planes, and they are going like hotcakes.

Scale Detail

Among other things, Jeff's Bronco features lots of cool scale details.

The weapons are easily removable. The outer wing panels detach for transportation and storage.



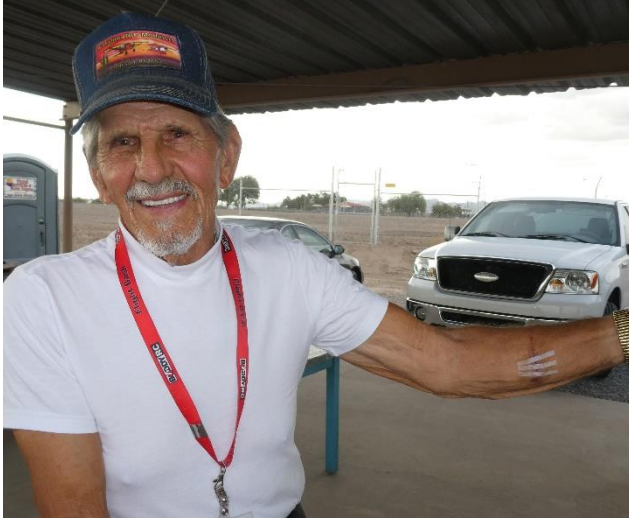
Left, Alex's new B-24 has a groovy cockpit. The nose is on magnetically, and can be switched out to convert the plane from this -D ("greenhouse") model to the -J ("Emerson turret") model. The top turret is also rigged for its own servo.

This plane is from MotionRc. It is a FlightLine 2,000mm (78") model.

"Witchcraft" is the only flying B-24-J model, operated by the Collings Foundation.

CRCM Safety Corner

On the morning of the Night Fly, Jerry Wozniak fought a foamy and lost. Jerry says the nearest urgent care to our field is at the corner of Thornydale and Ina.



Donated Plane Auction



Left, Doug Allen displays one of five planes donated by Nick Tocco. Nick acquired the planes and donated them to the club. They will be auctioned off one or two at a time at our monthly meetings.

This Hobby King stick is actually electric! That glow engine is a dummy. It's pretty detailed, too. Somebody went to a lot of trouble to create that phony engine.

Right, this Hangar 9 Alpha is another of Nick's donated planes. It has been refurbished by the Editor, but, rest assured, it has not been flown by him. On this one, the glow engine is functional.



The Club will auction off these two planes at the Saturday, August 13 meeting. 8:00 a.m.

The Walk of Shame



Left, Dan Obenauf crashed this CAP 232 into the solar farm east of the field. He said the staff there were incredibly nice about the whole thing.

Below, Dan was excessively proud of the fact that he recovered his battery from the wreck. He strutted up and down the flightline with it. It turns out the battery was Dan's, and the plane belonged to "a friend."



Left, no edition of "The Walk of Shame" is complete without an entry from the Editor. Regular readers will recognize his Sig HogBipe, seen here after a clumsy attempt to install retracts. This time, it ended up on top of the ramada.

Stupid plane.

Community Involvement



Left, at the Night Fly, we collected food and cash donations for the Community Food Bank of Southern Arizona.

Below, the Club had a static display at the Pima Air & Space Museum's "Night Wings" event.



Carrot Cake Recipe

Mrs. Editor's carrot cake was big hit at the night fly. Due to high demand, we are publishing the recipe here.

This is the doubled version for use in a pan appx. 2 x 9 x 13 to 15 inches (if it seems too full, put some in a little side pan), or 2 or 3, 8 or 9-inch rounds.

The single recipe version of the cake calls for a 9 x 9 x 2-inch pan.

Sift together into large mixing bowl:

3 cups flour
2 cups sugar
2 tsp baking powder
2 tsp baking soda
2 tsp cinnamon
1 tsp salt



Add:

1 and 1/3 cups oil
4 eggs
2 cups finely grated carrots
crushed pineapple (in its own juice, do not drain) • the actual recipe calls for 1 cup, but I use one whole can (20 oz size can)
2 tsp vanilla
1 cup chopped nuts (optional, original recipe did not call for this, I use walnuts or pecans) • FYI: the original recipe calls for pecans in the frosting and not in the cake mix

Mix until all ingredients are moistened; beat 2 minutes at medium speed on electric mixer. Bake in a greased and lightly floured pan in moderate oven (350 degrees) about 35 minutes or until done. Check with toothpick or knife to make sure it comes out clean. If you use the 2 x 9 x 13 to 15-inch size pan it usually takes a little longer to bake (maybe 10 min or so). Toward the end, I rotate the pan usually when baking and then check it every 5 min.

Cool.

Frosting:

1 - 8 oz package cream cheese (softened)
1/2 cup butter - 1 stick (softened)
16 oz. - 1 box powdered sugar
1 tsp vanilla

Beat cream cheese and butter until combined, mix in powdered sugar, beat until smooth and blend in vanilla.

WARNING: We had one person make the cake, substituting artificial sweetener for sugar, and substituting olive oil for cooking oil. The club is not responsible for cakes made with substitutions.