

## History Report January 2023

We have arrived ! It is January 2023 and this is the year that the CRCC will turn 60 years old ! Who knew when two Corvette owners who were employed by Collins Radio met to attempt to organize the CRCC club that it would last this long with a great future ahead. A notice was put on the Collins bulletin board that a Corvette club was being formed. Six more Corvette owners responded and a meeting was held. Meetings were first held in the Corvette owners homes. Try doing that now as the membership is now 159 if my count is correct ! The first officers were as follows : Joe Bernoflo as President, Harold Kennedy, Vice President, Don Uhl, Secretary and Bill Fahey, Treasurer. Reasons for organizing were by-laws, getting a club emblem and all necessary data for organizing. The meetings produced results and the club began functioning. In February of 1963 the club became incorporated for the security of the club. The first fifteen members were designated charter members because of their initial monetary and physical interest. By summertime activities rolled around the club had grown to thirty members. One of the first club activities was meeting the Des Moines Club. The club also attended the Indianapolis 500 and went to Elkhart Lake. The first Gymkhana was held in the Collins parking lot using a loudspeaker PA system donated by the Park Commission. A walkie-talkie system was used between the starting line and control booth to simplify the start staging, starting and timing. The club did the Coe College parade and the Jefferson High School parade. The first annual banquet was held in the famous Amana Colonies.

In January 1973 The club started off the 10<sup>th</sup> year with 10 sanctioned events. Don Johnson was president and insisted the meetings start at exactly 7:30 with business only being discussed. The bull sessions were to be after ! The past president commented that his 1972 year was like fine wine. Weve drunk the golden nectar and now it's time to savor the memory.

In January of 1983 The club started their 20<sup>th</sup> year. The by-laws stated that all club members are required to be NCCC members and all club functions were to be decided at the club meetings. The by-laws are to be revised and ratified annually. Frank Kintzle was president. The 1982 Xmas party had 50 members attending. There was an ice khana was held on January 16<sup>th</sup> at Palo Lake. The 1983 membership was 57.

In January of 1993 There club started it's 30<sup>th</sup> year! Jim Bemis became the president to begin the club's 30<sup>th</sup> year and his wife, Alberta, was the editor of the newsletter. Alberta gave Jim a big congratulations and commented that they are thoroughly enjoying this club and it's members. I must add here that Mike and I also feel that way and we are so glad this Corvette Club tradition hasn't changed ! Paul Hildebrand was Vice President and John Watertor was the Competition Director. The club designed a new 30 year logo. The 1992 Xmas party had a attendance of 51. Don and Sandy Johnson did their "undercover work" and got tidbits of interesting things for "special awards" at the Xmas party. For example: Terry Kocher got a safety helmet with a shield attached to the back to keep flying pant suspenders from attacking him from behind and hitting him in the head. Jerry Krueger got a fish finder so when he's leading his CRCC friends to a fish fry he doesn't get lost.

In January of 2003 It's now the 40<sup>th</sup> year. Our files are missing the January 2003 Newsletter so if someone has a copy I would love to be able to copy it. The meeting minutes in the February newsletter reported that Peggy Henderson was a guest at the meeting. She has a 2000 Silver Corvette and is Al Willenborg's sister. Kathy Willenborg was the social Director. President Mike Williams also noted that since he has joined CRCC several area clubs have either gotten smaller or ceased to exist while CRCC continues to thrive.

There were four one thousand dollar scholarships given out by the NCCC. A great reason to make sure your eligible kiddos apply and get those requirements in ! Dick Butschi and Wayne Martin were car show co-chairmen. There are several events being planned for this special year.

In January of 2022 Covid was still with us !! We learned not to let it get in the way of having fun !! Our new officers were put in place and went to work on making the club continue to run smoothly and stay fun. Later in the year a new logo for the 60<sup>th</sup> year was designed by Al Willenborg for the 60<sup>th</sup> anniversary and shirts were chosen. The 2022 Xmas party was at Indian Creek Country Club. There were many fun gifts given at the year end drawing.

Your Historian, Malinda Finley

P.S. The Cinnamon Roll Recipe on the next page is one to make even if you don't bake bread well. I can't bake bread worth a darn and these turned out great for me !!

## Cinnamon Rolls

### Dough

4 ½ to 5 Cups all purpose flour  
1/3 cup sugar  
2 [ 4 1/2 tsp ] packets of Rapid Rise instant yeast  
1 tsp salt  
1 ½ cups water  
6 Tablespoons butter OR margarine  
1 egg

### Filling

1/3 cup sugar  
2 tsp ground cinnamon  
3 Tablespoons butter OR margarine

### Frosting

2 ½ cups powdered sugar  
2 Tablespoons butter or Margarine  
2 to 3 Tablespoons milk  
1 tsp vanilla extract

1. Combine 2 cups flour, sugar, dry yeast, and salt in a large mixer bowl. Place water and butter in a microwave safe bowl. Microwave on High in 15 seconds increments until it's very warm but not hot. Butter may not all melt. Add this and the egg to the flour mixture.
2. Beat 2 minutes at medium speed of electric mixer scraping bowl occasionally. Add 1 cup of flour. Beat 2 minutes at high speed. Scraping bowl occasionally. Stir in enough flour to make the dough form into a soft ball.
- 3 Knead on lightly floured surface until smooth and elastic and dough springs back when lightly pressed with 2 fingers. This should take 6 to 8 minutes. **COVER WITH A TOWEL AND LET REST FOR 10 MINUTES**
4. For filling combine cinnamon and sugar and set aside.
5. Roll dough into a 15 x 10 inch rectangle using a rolling pin. Spread 3 Tablespoons butter over dough stopping ½ inch from the edges on the long side. Sprinkle with the cinnamon sugar. Start rolling from the long edge. Roll tightly and pinch seams to seal. Cut into 12 equal pieces.

Place cut side down in 13 x 9 greased baking pan. Cover with towel and let rise until double in size. About 1 hour. Bake at 350 degrees 25 to 30 minutes or until rolls are golden brown. Let set on wire

rack to cool for about 20 minutes. Make frosting and frost. Enjoy !