



# War Bonnet Region War Whoop

News and Events from the Region February 2022 - March 2022

### **Calendar of Events**

**12** Club Breakfast

**17** Sonic Drive In

Cattleman's Steakhouse.

1309 S Agnew Ave - Start eating around 8:30 am!

3015 NW Expressway

6-8 pm.

MARCH

**9** Board Meeting

**12** Club Breakfast

**13** Autocross

19 Club Drive

24 Sonic Drive In

Board Meeting at Porsche OKC - 7pm.

12910 Broadway Ext. at Porsche Dealership.

Olde Orchard Restaurant.

326 Elm Ave. Yukon. Meet at 8:30 AM!

Autocrosses are BACK! Verify before attending!!

5300 E Covell Rd Edmond. Meet at 8 AM!

**Choctaw Cultural Center in Durant.** 

Contact Chad and Janie Goodman for more info!

3015 NW Expressway

6-8 pm.

**APRIL** 

9 Club Breakfast

**10** Autocross

21 Sonic Drive In

Black Bear Diner.

3015 W Memorial. Meet at 8:30 AM!

Autocrosses are BACK! Verify before attending!!

5300 E Covell Rd Edmond. Meet at 8 AM!

3015 NW Expressway

6-8 pm.

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The *War Whoop* is the official publication of the War Bonnet Region, Porsche Club of America. Opinions expressed herein do not necessarily represent the official position of the Region or the Porsche Club of America. The War Whoop is published bi-monthly. Material submitted for publication must be received by the 10th of any odd-numbered month. Associate Regions, by this statement, are authorized to use material in this publication, provided proper credits are included.

### **EDITOR**

### **ADVERTISING RATES**

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(405) 760-1047	Color is an additional	\$35 per issue
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Forward advertising inquiries and all other material to Editor at the address, phone, or email listed above.

**Editor's Notes** 

his issue we have the usual War Bonnet Gourmet column and we also have our President's article introducing our new president - Matt Herndon. He has written his first President's column and I am looking forward to his contributions in the upcoming year.

I have also updated our Board Members page at the end of the newsletter. I have included Matt Herndon as our President and Martin Engster as our new Vice President on the page. I have also updated the number of terms and year of term expiration as well to everyone's information. I do need photographs and email/phone numbers for JoAnn Wong, Matt Porter and Michael Carr so I can keep the information current.

Each year we have three board members roll off the board. This year we have Glen Hoskins, Laura Swope and Steve Pistole rolling off. Glen and Laura can run again if they wish but



Brian Miller - War Whoop Editor

Steve has served two consecutive terms and must sit out for a year before becoming eligible to run again.

I would like to start including pictures of some of our recently attended events in the newsletters. If any of you attend a breakfast, or the Sonic Night or go on a drive, take some pictures and send them to me. I would like to put some pictures of these events on the cover of upcoming issues.

Hope you enjoy this issue and I look forward to the upcoming year and attending some events in the future. Hope to see you at an event soon!



# Please call to schedule your appointment NOW! \*Ask the cashier for details.

# Auto Detail Center

### Bring Back your Vehicle's Showroom Shine!



President's Podium

t's a new year and a new outlook. Hello, my name is Matt Herndon and some of you may or may not know me from Autocross. With this article, I have decided to talk a little bit about myself.

I have been a member of PCA since I move to Oklahoma City in early 2009. I started out just as a spectator and just watched events and talked to members. Once I started enjoying what the club was about and what it entailed, I started getting more involved with the board side of it. I started going to meetings to see what it entailed to be a board member. I was voted onto the board by a couple members that saw some potential in me that I didn't see at first. I started with a couple of years or so of going and helping with the autocross. The Autocross chairman at that time needed to step down from his duties. The president at that time approached me and asked if I would be interested in running the autocross events. I had been helping the previous Autocross chairman at the events and I knew what it would take to run the events. I said "sure" and started running Autocross. The first time I ran the autocross was a November remember. It was one of those perfect fall days in early winter and we had somewhere around 30 or more cars that



Matt Herndon - War Bonnet President

day. We were there until sunset. I must admit that I can honestly say I have enjoyed running it for the last 10+ years. Unfortunately, I have not been able to run most of that time with my own car. But it wasn't always about running a car at the Autocross event as it was being at the event. I enjoy meeting the new members that come out for their first time. I enjoy helping them appreciate their car and working on their skills as a driver. Yes, it is a little bit of adrenaline rush driving a car around the track but, I believe that I can be more helpful with new drivers than I can driving the track myself.

One of the cars I did run out there was a 1984 Porsche 928-S. I bought the car from my dad when I moved here to Oklahoma City from Indiana. I drove that car for a couple of years before we decided to rebuild the entire drivetrain in the car. After that I really have not driven the car and now I have decided to sell it. Now I am in the process of restoring a 1973 Porsche 914 with a 2.0 motor. I am also in the process of building a true dedicated track car, also a 914. But this one is a 1975 with an

over built 2.2L motor. I plan to use that car with both autocross events and any high touring or DE events at any motorsports track in the country. I would like to bring it to one of our autocross events, if we have them this year.

After many years on the board and several years as your Autocross chairman, I was finally able to move up to your current president of the Warbonnet region. In the past I was not able to seek the president seat due to many personal things that would take me away from my duties. I am now able to give the club my full attention. After finally having things come together and getting my career to a point to where I can have time for other things in my life, I can now focus on spending time enjoying life and family

in OKC. I can finally say that I am more eager to help this wonderful club grow to the potential that we all believe it can be.

I know that this year there will be some challenges coming up, but I am eager to meet those challenges head on with an open mind. With the challenges that we face from Covid, inflation, politics, and uncertainty we will have pressures that will try to turn our focus away from our Warbonnet activities; we can get through the coming year and overcome the obstacles that are placed in front of us. I hope to bring forward some new ideas, both from me and any member that would like to speak up, to do things this coming year that will help not only the Warbonnet club but the community as well.



# The War Bonnet Gourmet

### Best Baked Pork Tenderloin

By Laura Swope

This Best Baked Pork Tenderloin recipe is outrageously juicy, bursting with flavor and so easy! It is melt-in-your-mouth-tender and dripping with tantalizing self-basting herb butter.

### Ingredients

1 pkg. pork tenderloins, trimmed (comes with 2 pieces, 2 – 2 1/2 lbs. total)

1/4 cup kosher salt

4 cups warm water

2 tablespoons apple cider vinegar

2 tablespoons brown sugar

1 cup ice cubes

2 tablespoons lemon juice

3 tablespoons butter sliced into 6 pads

### Spice Mix

1 TBS EACH chili powder, garlic powder

1 tsp EACH salt, onion powder

1/2 teaspoon paprika

1/4 teaspoon pepper

HERBS TO ADD LATER:

1/2 tsp EACH dried parsley, dried basil, dried oregano, dried thyme

### Instructions

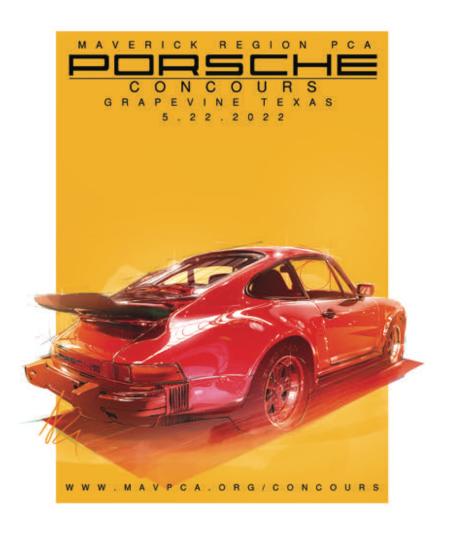
Preheat oven to 400 degrees F. Lay two long pieces of foil on a baking sheet – these will be used to fold up each tenderloin separately.

In a gallon-size freezer bag, mix salt with warm water until dissolved. Whisk in apple cider vinegar, brown sugar and ice, followed by pork. Brine for 20 minutes then remove pork from brine, RINSE and pat very dry. The pork becomes mealy if left in the brine any longer.

Whisk together all of the Spice Mix ingredients (not the "Add Later Herbs") in a small bowl. Evenly rub pork all over with spice mix.

Heat 2 tablespoons vegetable oil in a large skillet over medium high heat. When oil is very hot and just smoking, add pork tenderloins. Sear each side of pork until golden, then transfer to foil. Sprinkle tops of pork tenderloins with remaining herbs (parsley, basil, oregano, thyme) then rub into pork. Evenly drizzle each pork tenderloin with one tablespoon of lemon juice (2 tablespoons total), then top each tenderloin with 3 pads of butter. Bring up the sides of the foil to completely enclose each tenderloin.

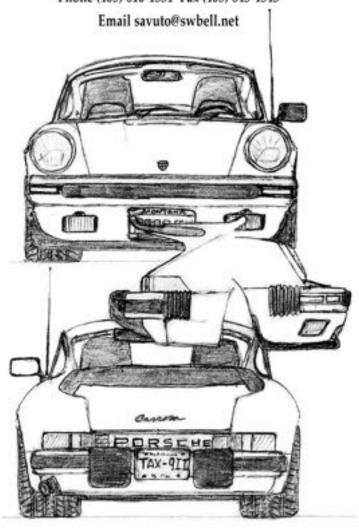
Bake at 400 degrees F until pork is 145-150 degrees at the thickest part of the tenderloin, 15-25 minutes depending on thickness. This means the pork will be juicy and slightly pink in the middle. When pork is done, loosen foil (so steam can escape) and let stand 5-10 minutes before slicing.





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# January 12, 2022 Board Zoom Meeting

Attending: Matt Herndon (President), Glen Hoskins (Treasurer), Chad Goodman, Steve Pistole and Anthony Standard.

Calendar: See calendar inside front cover.

New Business: Autocross - The board discussed the insurance issues that caused the suspension of the Autocross schedule in 2021. Matt Herndon plans to seek more information from PCA at the upcoming Zone President's meeting to find out what other regions are doing with regard to insurance.

Porsche Parade in the Poconos June 12 - June 18, 2022 PorscheParade.org

Phase I Registration (Parade + Hotel) opens February 2nd at 12:00pm Eastern Time

Phase II Registration (Banquets, Events + Tours) opens April 6th at 12:00pm Eastern Time

Registration Closes May 14th at 11:59pm Eastern Time

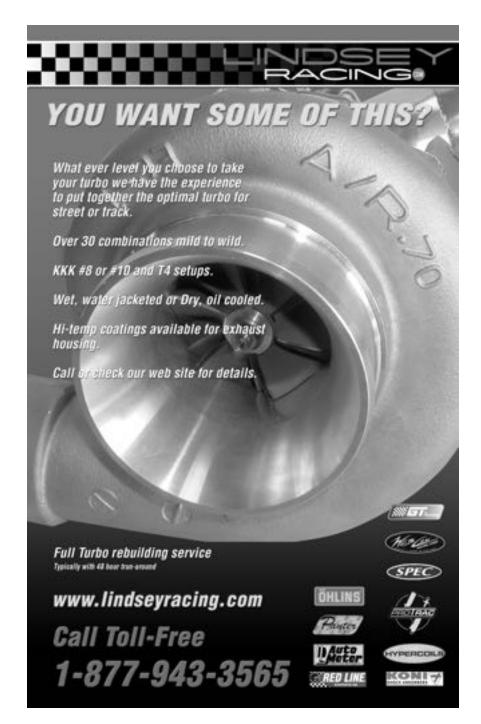
BE PREPARED: READ ALL PARADE INSTRUCTIONS PRIOR TO REGISTRATION!!!!











**Roster Report** 

e now have a total of 367 total members for our region. The 367 number is comprised of 250 primary members and 117 affiliate members.

Continuing with the tradition of including old photographs in my column from prior events, in this issue we have photo of a bunch of us from 2007 after a rally. In the picture is Grady Buckhalter, the Goodmans and their families, Ken Johnson, Richard Davis, Dave Tichenor along with my pregnant wife Debbie and my son Austin who was only 5 years old at the time. I remember the event concluded with a car show and ice cream. We all had a great time!



Brian Miller - Membership Chairman

Here are the new members for this issue. James Mcgavic III is a new member driving a 2009 911 turbo. Kevin McMahon has joined the club in a 2002 Boxster S and Robert Mendez has joined in a 2019 718 Boxster S. Our newest member is Peter Musselman driving a 1987 944S. Hope to see all of you at one of the events soon!





### 2022 WAR BONNET BOARD OF DIRECTORS



**Board Member** 

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### 1984 928S

Gold/Champagne. 5000 miles on complete drive train rebuild. 4.7 L motor completely rebuilt with low mileage torque tube. New spark plug wires, new vacuum hoses, transmission filter and fuel pump with filter. Cooling system has been converted to late model dual Porsche 928 electric fans. AC has been converted to 134a refrigerant. Car is well maintained with regulator maintenance and oil changes. Asking \$8500 Call Matt Herndon if you have questions 417-529-9632.



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# War Bonnet Region PCA

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Oklahoma City, OK 73132

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