





Edition 9 July 2016

The Newsletter of the MGs of Baltimore

Featured Articles



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Bill Stran Farewell

OBCD

MG2016

Independence Day Recipes

> Brits by the Bay



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From 'El Presidente'

From El Presidente

Wow. I got thru MG 2016, having served on the planning committee for this all Register MG event along with Rick Ingram (Executive Director), Tony Burgess(Treasurer), Tom Metcalf

(MMM Register), Hank Rippert (NEMGTR) & Carol Shamonsky (NAMGAR) I can't believe it's over. What a great success it was, over 800 cars and 1000 plus participants. Now it time for MGOB to get serious and start really planning for MG 2018 in Gettysburg. It's less than two years away. More on that later.

I what to congratulate Mike Lutz, Ned Shields and Jack Long for their 1st place wins at MG 2016. I also want to congratulate Alan & Carol Tucker for their 4th place win in such a large field of cars.

As you now know, we have a new meeting place at Johnny Dee's Lounge. We had a long relationship with Pappas Restaurant, but for some reason they decided to charge us for the use of the meeting room and based on this the executive board and the members decided it was time to more on to a friendlier location. Hopefully Johnny Dee's is that place and we can enjoy a long term relationship there.

In closing I want to remember Bill Stran. Bill was one of the first of the original MGOB members to offer a hand of friendship to me back in 1986 along with Richard Murphy and Kurt



Nagle at the Cameo Lounge on Belair Rd. Had it not been for his, Kurt's and Dick's encouragement to get involved, things might have been different. I when from there to membership, coordinator of MGOB to president to publicity coordinator NAMGBR to Vice Chairman of NAMGBR to Chairman of NAMGBR, having served on the planning committees for MG 2006, MG 2011 and MG 2016. Bill was not just a friend, but a mentor. He was a good person and he served his Country, his community family and his friends. He will be missed.

RICHARD LIDDICK 'EL PRESIDENTE'

NEWSLETTER NOTE

To assist you, I will always hook the web link to email addresses and icons or emblems to ease your discovery of and research of articles and events. So if you want more information while viewing the newsletter click the associated



icon. Your Editor

Octagram

of Baltimo

Fast Sin

MGS OF BALTIMORE AFFILIATIONS

North American MGB Register North American MGA Register, American MGB Association, MG Car Club UK, MG Owner's Club UK

Gone But Never Forgotten



Bill Stran 'One of Our Greatest Generation'

On June 8, 2016, William Alfred Stran, of Abingdon, MD passed away at the age of 91. He is survived by his wife Charlotte E. Stran (nee Wagner); his children Stephen Stran and his wife Julia, Eileen Adams and her husband Don, and Robin Beddor and her husband David; grandchildren Ryan and Sean Stran, Devin O'Neill, Brooke Adams, Cassie and Zac Beddor, Sean Sylvester, and Denay Gray, he is also survived by 3 great-grandchildren. William Stran was a WWII Army Veteran, a longtime volunteer at the Anita C. Leight Estuary Center, a lifetime member of the MG Club of Baltimore, an avid car collector of MG's and Buicks, and overall an incredible man, husband, father, and grandfather. He always provided guidance to his family and was such a strong supporter to them all.



ABOUT US

The MGs of Baltimore, Ltd. Car club was established in 1977. The club represents over 150 members in the Metro Baltimore area. As the name implies, the club centers its activities around the preservation and enjoyment of the cars that bear the classic MG marque.

The club is affiliated with the following national organizations: The North American MGA Register, The North American MGB Register, and The American MGB association. Internationally, the club is affiliated with the MG Car Club and The MG Owners Club.

The clubs activities include sponsorship of the nationally known "MGs on the Rocks" car show, a series of challenging (and FUN) historic car rallies, as well as numerous fun gatherings all through the year.

The club membership meets at 7:30 PM the first Tuesday of every month Johnny Dee's Lounge, 1705 Amuskai Rd, Parkville, MD. Come early (around 6:00 p.m.) and have dinner at the restaurant.

The meetings are about sharing experiences, taking care of club business and normally include a monthly tech session provided by our MG "technical guru" Randy Kegg.

Many members of MGoB are owners of the other classic British marques and all are welcomed to join the club.

Copied from the MGoB Web

Membership

New Members

Bill Berg & Mary Twamley with their 1979 Midget

Welcome to Bill and Mary

You can join anytime and membership applications are available on our web page.

> Submit your address changes and membership applications to: Kathy McHenry 5237 Glen Arm Rd E Glen Arm, MD 21057





Upcoming Events

MGOB Meeting	July 5 th
British Invade Gettysburg (Flyer on Page 48)	July 10 th
Pennypacker Mills British Car Day (Flyer on Page 52)	August 6th
MGs on the Rocks (Flyer on Page 50)	Sep 24th
Myrtle Beach Britfest 2016	Oct 1st

ANNOUNCEMENT **New Meeting Location**

On 5 July 2016 MGs of Baltimore moves a new meeting home.

The new location is:

Johnny Dee's Lounge 1705 Amuskai Rd. Parkville, MD 21234

www.JohnnyDeesLounge.com

MPORTANT



The easy way to get there is to take the Loch Raven Blvd. Exit off of I-695. Head south to Joan Ave. turn left onto Joan Ave. Park in the upper parking lot and walk down the steps to the meeting room. Food & drink will be served in the meeting room. There is also a bar and lounge area for the ladies that do not wish to stay for the meeting. Come early and have diner. Same as the old place get there between 5:30 and 6:00 p.m.



MGOB Officers and Chair Persons

President Richard Liddick 410-817-6862 <u>Rgl2mgbgt@aol.com</u>



Richard

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Tracy



Randy

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Newsletter Chair Mark Deeds 410-674-2096 Mark.deeds@gmail.com

INDEPENDENCE



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Want Ads

FOR SALE -1977 MGB. \$6800 Firm - Great body no rust. Runs great. Weber carb. Soft top has tear on driver side. New brakes and bushings. Spare engine and trans included. Ellicott City area. Anytime 443-996-8238



For sale– 1979 MGB roadster with about 60k miles from new. Originally from Texas. She runs nice. 98% orig. nos match. Fundamentally tight body, interior, orig. paint. 4cyl, 4 sp. Dual carb conversion; manual choke conversion for reliable starts; new top; new rear shocks; new fuel pump & hoses; new master cylinder; trans. rebuilt. Orig. tools, manual, service booklet. Has spare parts including AC. Asking \$8,500. Email Jerry: jappelbaum@verizon.net or call 410-303-5218.







Want Ads

For Sale - 1962 MGA MKII project car - Age is different for everybody, I guess, but I'm getting too old for this project car, and will never finish it I have two MGA's ... a 1960 roadster, which is a driver (about a \$ 25K car), and the '62 MK2. I don't need both cars ... my wife can't or won't drive a 4-speed, and my sons don't really have any interest in old cars, or British cars. Better to pass this thing to someone who has an interest in them and can appreciate it for what it is.

I can send a CD with pix and detailed info on the '62 ... it should be worth 35 to 40K when completed. It is SN GHNL2/108410, shipped on 13 April 1962. Originally red with red interior and tan hood, I planned to re-do it in black with a red and black interior. The engine and interior of the the main clip has been sprayed in black, and the doors, trunk lid, and hood have all been done in black by a pro. The rest of the clip is in primer. It was at a pro body shop for over a year, finally brought back home because the body guy was putting my money up his nose, not in the car.

The carbs have been rebuilt (by Joe Curto) and are on the engine, finger-tight. Ceramic coated exhaust manifold, also loosely attached; Moss alternator; Pertronix ignition ... entire engine is now on an engine stand, stored inside a trailer with other large parts ... fenders, etc. My plan is to sell the trailer along with the contents ... this is a 12 foot two wheel utility trailer with a ramp door.

I don't want to give this car away, but there it would be a real sweet deal for someone mechanically inclined, and 50-ish instead of 70-ish like I am. Let me know if your are interested, and you send the CD with all the particulars - contact <u>mgreener@rose.net</u>





Want Ads



1980 MGB LE -\$10,995

45,000+ miles on the odometer. Less than 1,000 miles on rebuilt engine. Weber carb and John Esposito (Quantum Mechanics) remanufactured overdrive transmission, new clutch, pressure plate, throw out bearing, pilot bearing, clutch slave cylinder, hose and master cylinder, steel clutch line, turned and balanced flywheel, rebuilt front suspension and steering, new brakes and SS braided hoses, new radiator, new battery. Previous owner had body restored to rust free condition and professionally painted. Luggage rack and LE stripes and hard top go with car. Convertible top is serviceable but could use a new one. Car is in Longmont, CO. For more details or photos please call Charley at 203-733-4421 or email charleyrob@gmail.com.







On the Covers

Front Cover: 1931 - M.G. M-type Midget 2-Seater Sports

Back Cover: 1985 - MG EX-E Concept Car

OCTAGRAM

The Octagram is published monthly by the MGs of Baltimore Car Club. Opinions expressed herein are not necessarily those of the Club, Club officers or the newsletter staff. Technical information is believed to be accurate. However, any repairs or mechanical advice is attempted at the reader's own risk. The Club, officers, or newsletter staff will not be responsible for any misinterpreted or incorrect technical information. If in doubt, consult with a certified technician. Articles appearing herein may be used by other automobile clubs and organizations in their newsletters and for other informational purposes provided appropriate credit and recognition of the source is given.

Classifieds: Items for sale or wanted may be advertised at no cost to MGoB members .

We must be free not because we claim freedom, but because we practice it. ~William Faulkner





The Original British Car Day (O.B.C.D.) was held as scheduled on June 5th, 2016. The threatening weather clouds and ominous forecasts kept many of the faithful at home with their beloved British cars in the garage. Those hearty souls deciding to brave the weather threat were welcomed by Mother Nature with a nice breeze and cloudy skies.

I include some pictures of the MGs at the show for your viewing pleasure. If you would like more information please visit the Chesapeake Chapter of the New England MG T Register web site at:

http://www.chesapeakechapter mgtclub.com/











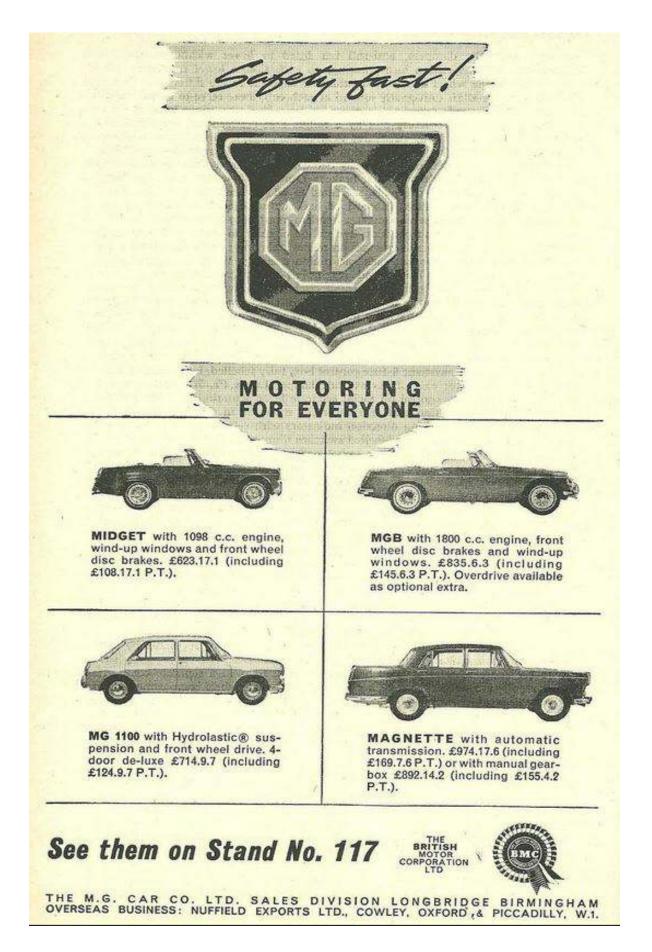
















How Many States Can You Name?

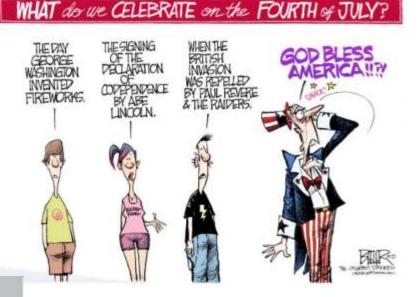
Father William, the old priest, made it a practice to visit the parish school one day a week. He walked into the 4th grade class, where the children were studying the states, and asked them how many states they could name. They came up with about 40 names. Father William jokingly told them that in his day students knew the names of all the states.

One lad raised his hand and said, 'Yes sir, but in those days there were only 13 states.

Independence Day

The Fourth of July weekend was approaching, and Miss Pelham, the nursery school teacher, took the opportunity to tell her class about patriotism. 'We live in a great country,' she announced. 'One of the things we should be happy is that, in this country, we are all free.'

Trevor, who was a little boy in her class, came walking up to her from the back of the room. He stood with his hands on his hips and said loudly, 'I'm not free. I'm four.'



The winds that blow through the wide sky in these mounts, the winds that sweep from Canada to Mexico, from the Pacific to the Atlantic - have always blown on free men. ~Franklin D. Roosevelt



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MG 2016

MGT Register and the Triple M Register. Over 800 MG's took part and the event featured two receptions at Churchill Downs, bus trips to the Corvette factory and museum along work

MG 2016, the every five year all Register, event was held this past June 13 to the 17th in Louisville, Kentucky. This Mega MG event is put on by the North American Council of MG Registers which includes the North American MGB Register, the North American MGA Register, the New England





numerous tech sessions hosted by the likes of Keven Dodd of Moss Motors, Pete Mantell, Steve Carrick, Doug Pelton, John Rogers, Bruce Woodson and John Twist performing his famous "Rolling Tech" session.

MGOB was well represented with Mike & Mary Lutz, Bob Bates, Ned & Pattie Shields, Michael & Vicky Egliskis, Alan &



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MG 2016

Carol Tucker, Peter Charles & his mate, Mark Spaulding, Steve & Tina Sharpe, Jack & Liz Long along with yours truly, Kathy and Kryssa McHenry. The following MGOB members won 1st place in their





classes: Mike Lutz, Ned Shields, Jack Long. Alan Tucker won 4th place. There were over 800 MGs on the show field at Waterfront Park in downtown Louisville, along the Ohio river ranging from 1930's MG Midgets to the modern MGF. Dennis









Gage of "MY Classic Car" fame was on site for photo opts.

In addition to the above activities, each Register held a Register Night for their members. There was a Bourbon Trail bus tour. This was top off with an awards banquet featuring Dennis Gage as the guest speaker followed by the presentation of the first place awards along with special awards by MGB & MGA Registers.





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Editor's Note:

I put some pictures in the Octagram for your enjoyment, but there are many more pictures posted by our member's on the Club's Facebook pages at: <u>https://www.facebook.com/groups/116094781753585/</u>



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Editor's Corner

This month we celebrate our Independence Day. There are a lot of activities in our fair city and I provide information on several events and activities around the city on the next page.

Always remember, this is your newsletter and I am always open to suggestions. Please let me know what you want to see in your newsletter.

Your Editor

Then join hand in hand, brave Americans all! By uniting we stand, by dividing we fall. ~John Dickinson





The MG Car Club T Register created a logo to celebrate this historic and momentous event. Your editor will posting this celebratory logo often in the Octagram as an anniversary reminder.







Baltimore 4th of July Events

Excerpted from the Baltimore Magazine - By Lydia Woolever and Lauren Cohen - July 2016

It was 240 years ago that America the Beautiful came to be, with Baltimore playing a huge part in its journey towards independence. This Fourth of July, celebrate the red, white, and blue in the Land of Pleasant Living, with these nine fêtes, a number of festive fireworks, and plenty of featured food and drink specials.

FESTIVE FETES:

Dundalk Heritage Festival

• JULY 1-3: Dundalk takes America seriously, so get ready for the Fourth with three full days of festivities, featuring a parade, fireworks, music, food, and booze. Dundalk Heritage Park, 2717 Playfield St. Dundalk. Times vary. Free-\$8. 410-284-4022.

B&O Patriotic Train Rides

• JULY 1-3: Bring the family for a day of patriotic fun with train rides and flag-making crafts at the museum. B&O Railroad Museum, 901 W. Pratt St. Fri.-Sat. 10 a.m.-4 pm. Sun. 11 a.m.-4 p.m. Free-\$18. 410-752-2490.

Antietam Salute to Independence

• JULY 2: The Maryland Symphony Orchestra performs at this historic battlefield, followed by a fireworks display. Antietam National Battlefield, 5831 Dunker Church Rd., Sharpsburg. 7:30-10:15 p.m. Free. 410-783-8000.

Star-Spangled Spectacular

• JULY 3-4: The Baltimore Symphony Orchestra celebrates Independence Day with orchestra performances, fireworks, local food trucks, and the eighth annual "O, Say Can You Sing?" competition. Oregon Ridge Park, 13401 Beaver Dam Rd., Cockeysville. 8 p.m. \$9-20. 410-783-8000.

Baltimore's Fourth of July Celebration

• JULY 4: Listen to live music from the U.S. Navy Band Cruisers outside on the Inner Harbor before the big fireworks shebang at 9:30 p.m. Inner Harbor. 7-10 p.m. Free. 410-752-8632.

Picnic at the Top

• JULY 4: From the 27th floor, see a 360-degree view of the city's fireworks from the heart of the Inner Harbor. World Trade Center, Top of the World Observation Level, 401 E. Pratt St. 7-10 p.m. \$25-50. 410-837-8439.

Visionary Pets on Parade

• JULY 4: At AVAM's annual parade, dress up your furry friends in the finest costumes for awards like most patriotic and best owner-pet lookalike. American Visionary Art Museum, 800 Key Hwy. 10 a.m. Free. 410-244-1900.

Independence Day Deck Party

• JULY 4: Take to the deck of the USS Constellation for a night of front-row fireworks, barbecue, and cannon firings on the harbor. Historic Ships in Baltimore, 300 Pratt St. 7-10 p.m. Free-\$75. 410-539-1797.

BMI Independence Day Celebration

- JULY 4: Nestled beneath the Domino Sugars sign, enjoy snacks, games, and fireworks from the BMI. Baltimore Museum of Industry, 1415 Key Hwy. 6-10 p.m. Free-\$55. 410-727-4808.
- More Fireworks: Annapolis, 9 p.m.; Catonsville, 9:15 p.m.; Frederick, dusk; Laurel, 9:15; Loch Raven, 9 p.m.; Ocean City, 9:30 p.m.; Solomons Island, 9:15 p.m.





Classic Shrimp and Grits Recipe

Don't let the word 'grit' get to you – this iconic Southern dish is creamy, rich and packed with fresh coastal flavour, as well as being endlessly versatile



Shrimp & grits is a traditional coastal Southern breakfast dish with a stick-to-your-ribs heartiness that fuels you all day. The foundation upon which any savoury flavour profile imaginable can be built is grits – a porridge of boiled-down stone-milled corn – topped with shrimp that have been stewed with bacon or ham and a vegetable or two.

Fewer dishes are as integral to the Southern brunch experience as the humble shrimp & grits. Life down south moves at a decidedly leisurely pace, and you'll want a hearty dish to hold you over as you take time to catch up with friends.

INGREDIENTS

For the grits:

- 1 cup stone-ground grits
- 4 cups milk
- 1 tbs butter
- salt and cracked black pepper, to taste
- cheese (Gouda, Cheddar, mascarpone or goat), to taste (optional)

For the shrimp:

- 675g (1½lb) jumbo prawns, peeled and deveined (leave the tails on if you like)
- 1 tsp Old Bay seasoning (or mix your own with mustard powder, paprika, celery salt, a bay leaf, black pepper, crushed red pepper flakes, mace, cloves, allspice, nutmeg, cardamom, and ginger)

- juice of $\frac{1}{2}$ lemon
- 6 slices Applewood smoked or other quality bacon, diced
- 4 garlic cloves, minced
- 1 cup in total of a combination of: diced bell pepper, diced onion and diced mushrooms (optional)

For the garnishes (optional):

- green onion, chopped
- flat-leaf parsley, chopped
- tomato, diced

METHOD

To cook the grits, bring the milk to a gentle boil in a heavy pan. Slowly add the grits and reduce the heat to medium-low.

Boil the grits long and slow -30 minutes or more - whisking occasionally at first to avoid lumps, then frequently as they thicken. Take care that the grits don't catch on the bottom of the pan and burn!

Remove the grits from the heat once they are thick and creamy. Add butter, salt, pepper and optional cheese to finish. Set aside.

To cook the shrimp, season them with Old Bay seasoning and lemon juice and set aside.

Heat a skillet (frying pan) over a medium-high heat. Add the bacon and sauté for 10–12 minutes, until the fat is rendered.

Remove the bacon from the skillet (frying pan) and set it aside. Drain all but 2 tbs of the fat from the skillet (frying pan).

Reduce the heat to medium and add the garlic. Cook for 3–4 minutes, until it browns slightly.

Add vegetables of your choice and cook until just tender.

Add the shrimp and sauté for 3–4 minutes, until they are pink.

Return the bacon to the skillet (frying pan) and remove the pan from the heat.

To serve, scoop 1 cup of grits into each of four shallow bowls.

Divide the shrimp mixture among the bowls.

Garnish with whichever combination of green onion, tomato, parsley, or smoked paprika you fa-vour that day.

Serves: 4 Total Prep Time: 1 hour



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Perfect Homemade Beef Burgers



A home-made beefburger, just a bit pink in the middle, barbecue-grilled and served in a bun with your own choice of toppings, is very, very hard to beat. But the burger has to be right – good lean meat, well aged, and minced not too fine.

Personally, I think it is not too extravagant to use silverside, topside or even rump steak for making burgers, but chuck steak (from the shoulder, often sold as braising steak) is also very good if well trimmed of any sinewy bits. And skirt, again carefully trimmed, makes excellent burgers.

I would always prefer to buy the meat and then mince or chop it myself at home. And I don't season it at all, adding salt and pepper only to the burger as it grills and again as it goes on the bun.

INGREDIENTS

- Beef silverside, rump, chuck steak or skirt (allow at least 200g untrimmed meat per burger/person)
- The best (least artificial) baps or burger buns you can lay your hands on - or use sections of thick baguette
- Salt and freshly ground black pepper
- Choice of toppings
- Sliced ripe tomatoes (lightly dressed with olive oil, if you like)
- Finely sliced raw onions

- Good butterhead or Cos lettuce (not iceberg), roughly torn if you like, but not shredded
- Tomato ketchup
- Mayonnaise
- Dill pickled cucumbers, sliced
- Thinly sliced mild cheese (I think Gruyère or Edam is better than Cheddar)

METHOD

If using meat from the freezer, bear in mind that chilled or even partially frozen meat minces better than warm, so don't over-thaw it. Wipe the meat as dry as possible with a cloth and trim it carefully, scrupulously removing all sinew and gristle but leaving a few odd pieces of good clean fat. Mince the meat on a coarse setting, or chop it by hand with a large heavy knife until you have a coarse mince that binds together well.

Burgers should be made up as close to barbecuing time as possible. Take a generous handful of meat, about 150g, and pack it into a tight ball between your hands. Flatten gently between your palms, pressing the edges in with your fingers to make a well-bound patty.

The final shape and thickness of each patty are a matter of personal choice but there are various factors to consider – most notably, how pink do you want it in the middle and how burnt do you want it on the outside? A thick, rounded burger can give you the best of both worlds: a fairly charred exterior, rich in caramelised meat and charcoal-smoky flavours, and a centre that is still pink, or even almost raw.

Another option is to have a discus-shaped burger. with a fat middle but thinner, tapered edges. The thinking behind this is that you will get a nicely charred, "well-done" outer edge on your burger while the middle remains pink and juicy. It seems to work. Even a well-done burger should be juicy and, with that in mind, I wouldn't make a burger less than an inch thick.



Perfect Homemade Beef Burgers (Cont.)

Lightly brush each patty with oil, then place on the barbecue over a high heat. Burgers have a tendency to stick on the barbecue grill bars, even when oiled. so a sharp spatula that can be run under them is a must (as is a rich vocabulary of child-friendly expletives, "Burger!" being a useful example). The longer you leave the burger, the less likely it is to stick, as the charring of the meat slowly releases it from the bars of the grill. Pressing the burger down on the grill with the spatula may help to accelerate this process (and will also speed up the cooking).

Given the inevitable variation in burger thickness and barbecue temperature, not to mention personal taste, it's hard to give precise guidelines for cooking times and turning points. But I can say that, stuck or not, I like to flip my burger after just 3-4 minutes, as I want it fairly rare. And a couple of minutes on the other side usually finish it off. My wife, who likes her burger literally raw (and I mean fridge cold) in the middle, gives it scarcely a minute on each side, but the barbecue has to be very hot, Don't forget to season lightly with salt and pepper just before you turn the burger.

What's important is to know your own kit, and your own taste, and to concentrate on the job in hand. Burgers require greater precision than other barbecue foods, because an overcooked burger is spoiled (whereas chicken, pork or sausages may be more forgiving). But once you've tamed the burger and the barbie, you'll find you are able to turn out anything from a well-done to a bloody-as-hell with instinctive ease.

When you think your burger is done as you like it, set it to rest off the heat for a minute

Independence Day Recipes (Cont.)

or two while you prepare your bun and appropriate garnishes. I can't possibly tell you what you like on your burger but I can suggest some choices and I can tell you what I like. My own customised burger comprises the following stack, from the ground up, as it were:

Bun base, mayonnaise 1, lettuce, ketchup, salt and pepper 1, burger, sliced tomatoes, salt and pepper 2, mayonnaise 2, bun top.

I might occasionally go for a cheeseburger, in which case the cheese goes directly on top of the burger to encourage melting, and a few sliced onions might get a look in on top of the cheese. I never butter the bun, nor do I toast it, and the bun I prefer is a soft, flour-dusted bap made by a local baker.

Incidentally, my favourite indoor way to cook a burger is on a lightly oiled, heavy-based frying pan. They tend to stick on a ridged grill pan, as they do on the barbecue, so if you are not reaping the benefit of the charcoal flavour, you may as well spare yourself the grief.

Editors Note: If you are curious about the recipe peculiarities, I went to a British web site for these recipes. So, all the featured recipes are British takes on American signature dishes.

If you are willing to try these variations, please provide some feedback on how they turn out.





Key Lime Pie Pots Recipe

Key lime pie is an American classic and these pots are sweet and easy to make



INGREDIENTS

- 160g/5¹/₂oz stem ginger biscuits, or ginger nuts
- 600ml/20¹/₂fl oz double cream
- 150g/5oz sugar
- Zest and juice of 1 lemon
- Zest and juice of 3 limes

Candied peel

- 1 lime, very finely sliced into rounds, seeds removed
- 100g/3½oz sugar

METHOD

Make the candied peel. Combine the sugar with 100ml water in a pan and place over a medium heat until the sugar has dissolved.

Bring to the boil, then add the lime slices (ideally in a single layer), turn the heat down and simmer for 15 minutes, or until the peel has turned opaque.

Keep an eye on it to make sure the sugar doesn't caramelise. Using a fork, transfer each slice to a wire rack to cool for at least an hour.

In a bowl, smash the biscuits into rough crumbs. Press the crumbs into the bottom of six glass tumblers and place in the fridge to firm up.

Pour the cream into a large saucepan and add the sugar. Bring to the boil slowly (watching it like a hawk in case it boils over), stirring from time to time. Leave to boil for three minutes, then remove from the heat and allow to cool.

Add the lemon and lime juice and zest and whisk well. Pour the mixture into the tumblers then refrigerate for at least three hours, preferably overnight. Top each glass with a piece of candied lime peel and serve.

SERVES - 6

Fourth of July Adult Sno Cone,



INGREDIENTS

- 1 cup Clos du Bois Rouge
- 1 cup sugar
- Shaved ice

METHOD

Make Clos du Bois Rouge Syrup by mixing the wine and sugar in a small saucepan. Heat until the sugar has dissolved. Cool the syrup completely before pouring over the shaved ice.

Serves - 1



Independence Day Recipes Mr. American Berry

Red, White & Bourbon



(Cont.)

INGREDIENTS

- 1/4 cup lime juice, freshly squeezed and strained
- 1/4 cup lemon juice, freshly squeezed and strained
- 1/2 cup orange juice, freshly squeezed and strained
- 4 parts Maker's Mark Bourbon
- 1 part Crown Maple Syrup
- 4 mint leaves, plus more for garnish
- Assorted berries: raspberries, blackberries, blueberries, strawberries
- Splash club soda

METHOD

Combine the juices, Maker's Mark Bourbon, Crown Maple Syrup, and mint leaves in a large shaker. Add ice and shake vigorously. Strain into 2 tall glasses over ice and add a splash of soda. Cut berries and mint leaves for garnish. Serve immediately.

SERVES - 2



INGREDIENTS

- 1 1/2 parts Maker's 46
- 1/2 part fresh lemon juice
- 1 1/2 part fresh steamed black raspberry juice*
- Touch of sugar

METHOD

Combine all ingredients in a shaker with ice; strain into a short rocks glass over ice and garnish with a blackberry.

*If you don't have a juice steamer on hand, try this modification from Laboy:

Steamed Blackberry Juice Modification

- 1/2 quart fresh blackberries
- 1/2 quart fresh raspberries
- 3 oz. fresh lime juice
- 5 oz. simple syrup
- 5 oz. water

Combine all ingredients in a blender and strain through a cheesecloth to yield juice.

SERVES - 1



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July 2016

Please remember to drink responsibly and do not drink and drive



It was a warm, breezy, beautiful day in Westminster. There was a noisy Wine Fest going on in another area of the Park. But, that distraction did nothing to diminish the flock of gorgeous British cars spread over the park hillside and the camaraderie among their owners. Everything from a brand new 2016 Morgan Three Wheeler to a 1912 Auto Carrier were there. It was a beautiful day with a host of beautiful cars. Over the next few pages I give you a glimpse of those wonderful LBCs, some of which you may recognize. Of note, the Best of Show was won by Gene Sauter's immaculately restored two tone Wolseley Sedan (pictured on the right).

























Tech Support

The young woman who submitted the tech support message below (about her relationship to her husband) presumably did it as a joke... but then she got a reply which was way too good to keep to herself.

The tech support people's love advice was hilarious!

The Query: Dear Tech Support,

Last year I upgraded from Boyfriend 5.0 to Husband 1.0 and noticed a distinct slowdown in overall system performance, particularly in the flower and jewelry applications, which operated flawlessly under Boyfriend 5.0.

In addition, Husband 1.0 uninstalled many other valuable programs, such as: Romance 9.5 and Personal Attention 6.5, and then installed undesirable programs such as: NBA 5.0, NFL 3.0 and Golf Clubs 4.1.

Conversation 8.0 no longer runs, and House cleaning 2.6 simply crashes the system. Please note that I have tried running Nagging 5.3 to fix these problems, but to no avail.

What can I do?

Signed, Desperate

The Response (that came weeks later out of the blue):

Dear Desperate,

"First keep in mind, Boyfriend 5.0 is an Entertainment Package, while Husband 1.0 is an operating system. Please enter command: I thought you loved me.html and try to download Tears 6.2 and do not forget to install the Guilt 3.0 update. If that application works as designed, Husband 1.0 should then automatically run the applications Jewelry 2.0 and Flowers 3.5.

However, remember, overuse of the above application can cause Husband 1.0 to default to Grumpy Silence 2.5, Happy Hour 7.0 or Beer 6.1. Please note that Beer 6.1 is a very bad program that will download the Farting and Snoring Loudly Beta.

Whatever you do, DO NOT, under any circumstances, install Mother-In-Law 1.0 (it runs a virus in the background that will eventually seize control of all your system resources.)

In addition, please, do not attempt to re-install the Boyfriend 5.0 program. These are unsupported applications and will crash Husband 1.0.

In summary, Husband 1.0 is a great program, but it does have limited memory and cannot learn new applications quickly. You might consider buying additional software to improve memory and performance. We recommend: Cooking 3.0.

Good Luck!'



Tech Article

Repairing the MGB Rubber Bumpers

As a professional restorer, I've been asked many times how to repair / refinish the rubber bumpers of the MGB. After years of use, many bumpers have nicks and scratches as well as a weathered look due to sun bleaching. In this article, I'll try to explain how to properly refresh their appearance.

As with any kind of repairs, proper safety equipment is a must. For this job I'll use a dust mask, ear & eye protection for grinding / sanding, a charcoal respirator for painting, and rubber gloves for the chemicals. Be sure to read and follow the directions on all the products. Some can be hazardous to your health!

The tools needed will be a grinder, a sanding block or DA sander, a small auto body filler spreader, a blow gun (for compressed air), and a heat gun.

Supplies needed will be plenty of clean water; plenty of clean lint-free rags; a Scotch Brite [™] pad; cleaning detergent; wax and grease remover; 80, 180, 220, 320 and 400 grit sandpaper; masking tape; a flexible bumper repair kit; and flexible bumper paint – not to mention plenty of elbow grease.

With this particular repair, I used a paint spray gun for the refinishing; however, the flexible bumper paint comes in an aerosol can if you don't happen to have spray equipment. For ease of working, you might want to remove the bumper. I started with the bumper on the car then removed it for final sanding, cleaning, and painting.

Start by first removing all lights, bumper stickers, and the MG emblem, then clean the bumper with a good quality wax and grease remover. I used DuPont's Prep-Sol [™] #3919S following the directions on the can. Next, wash the bumper with a cleanser such as Fantastic or 409 and the Scotch Brite pad – scrubbing it to within an inch of its life – then rinse it with plenty of clean water. Now you are ready to make the repairs.



Bumper after cleaning with wax & grease remover



Inspect closely for nicks & scratches



As you can see, a nick like this would stand out on the finished bumper!



Just after the initial cleaning, ready for sanding



Tech Article

Repairing the MGB Rubber Bumpers (Cont.)

Start by sanding the bumper (every bit of it) with the 80-grit sandpaper to remove any and all of the paint from the surface. I used a DA type air sander; but it can be done by hand, it just takes longer. Clean all sanding dust from surface then wash and dry using clean, lint-free towels.

Some dents and deformations can usually be removed using a paint stripping heat gun. To do this, play the heat on the inside (if possible) and outside of the area until it softens a bit. Be careful not to heat too much or you'll have more repairs to do. As the area softens, pull or push the area into place and then cool it down using cool water. If the area does not respond properly, heat and cool until it does.

For scratches, nicks, gouges, and some small tears, start by sanding / grinding the effected area to roughen it up a bit and remove any loose pieces. Fill the effected area by mixing a small amount of the flexible repair filler (following the directions on the package) and evenly coat the entire surface of the bumper using the auto body filler spreader. You may not be able to cover the entire surface with the amount you mixed so continue mixing more until the surface is covered. The flexible repair that I used can be worked for about 5 minutes and sets in about 15 minutes. It will set up faster in warm weather and slower in cooler weather.

When the filler sets up (cures), it will be smooth to the touch. Filler that has not completely cured will feel sticky and will not sand well at all. Once the filler has cured, start by sanding with 180-grit sandpaper using a sanding block or sander until smooth. If there are still small imperfections, spread another coat on the effected area and sand smooth. When the surface is smooth to your liking and all of the imperfections are removed, wet sand the entire surface with 220-grit, wet or dry sandpaper with plenty of clean water. Rinse and dry again, using the lint free towels.



Just after initial sanding



The home repairer should remove the bumper



Automix filler for repairs



Filler before being mixed together



Tech Article

Repairing the MGB Rubber Bumpers (Cont.)

With the bumper completely sanded, cleaned and dried, you are ready to start the refinishing. Again, read and follow all instructions on the paint can and use your safety equipment!

Start by applying two medium wet coats of the flexible bumper paint being sure to let it flash-off (dry to dull finish) between coats. When dry, usually in about 30 to 45 minutes depending on temperature and humidity, wet sand with 320grit wet or dry sandpaper again and use plenty of clean water. Rinse and dry. Apply one to two more, medium wet coats of flexible paint allowing proper dry time, then wet sand with 400-grit sandpaper. Rinse and dry, lint free towels again.

The surface should now be ready for the final coat of paint. Let the final coat of paint dry overnight then reassemble and reinstall the bumper.



Final sanding before paint



Flexible Bumper Paint

Products used:

- DuPont 3919S Prep-Sol[™] solvent (wax and grease remover)
- 3M Automix [™] EZ Sand Flexible Parts Repair
- *3M 80, 180, 220, 320, & 400 grit sandpaper*
- *3M Scotch Brite*[™] scuff pad (red or grey)
- SEM[™] #39104 Flexible Bumper Coater (paint)
- All products supplied by Automotive Finishes, INC. St. Louis, MO

Thank you the MG Doctor at <u>www.mgdoc.com</u>



The finished product!



People have forgotten what 4th of July really is. It's the day we got the freedom we use everyday. It's not fireworks and parties. That's just what makes it fun.



...and that is WHY the chicken crossed the road.



North American MGB Register

The only MEMBER-RUN organization for MGB, MGC, Midget,1100/1300 and Post Abingdon Car owners.

 ANNUAL MEMBERSHIP \$30 (\$45 overseas)
 Dash plaque • Membership card • Window decal
 Six bi-monthly issues of The MG Driver, a 68-page informative magazine.

Annual national convention – a four-day MG party!

North American MGB Register

PO BOX 876 · Downers Grove, IL 62897-0876 Toll-free phone: 800-NAMGBR-1 www.namgbr.org American Soldiers don't fight cause they hate what's in front of them...they fight cause they LOVE what's behind it!



First Time Sex

A girl asks her boyfriend to come over Friday night to meet, and have dinner with her parents. Since this is such a big event, the girl announces to her boyfriend that after dinner, she would like to go out and make love for the first time.

The boy is ecstatic, but he has never had sex before, so he takes a trip to the pharmacist to get some condoms. He tells the pharmacist it's his first time and the pharmacist helps the boy for about an hour. He tells the boy everything there is to know about condoms and sex.

At the register, the pharmacist asks the boy how many condoms he'd like to buy, a 3-pack, 10-pack, or family pack.

The boy insists on the family pack because he thinks he will be rather busy, it being his first time and all.

That night, the boy shows up at the girl's parents house and meets his girlfriend at the door. "Oh, I'm so excited for you to meet my parents, come on in!"

The boy goes inside and is taken to the dinner table where the girl's parents are seated. The boy quickly offers to say grace and bows his head.

A minute passes, and the boy is still deep in prayer, with his head down.

10 minutes pass, and still no movement from the boy. Finally, after 20 minutes with his head down, the girlfriend leans over and whispers to the boyfriend, "I had no idea you were this religious."

The boy turns, and whispers back, "I had no idea your Father was THE Pharmacist.!"





Flyers and Announcements



1985 MG Montego Turbo

MG Montego

The Montego was launched on 25 April 1984. It was initially available as a four-door saloon only, filling the gap in the range left by the discontinuation of the Morris Ital saloon two months earlier. However, it would be produced alongside the Ital estate until that model was axed in August 1984.

The estate variant was launched at the British International Motor Show in October of that year. The 150 bhp (112 kW) MG turbocharged variant was released in early 1985 as the fastest production MG ever with a 0–60 mph time of 7.3 seconds, and a top speed of 126 mph (203 km/h). The Vanden Plas version, and featured leather seats, walnut veneer and features such as electric windows, central locking and power door mirrors.





Sunday, July 10th 2016

9:00am - 1:00pm

(Rain or Shine)

Open to all British cars and Motorcycles. Dash plaques to the first 250. Venue



www.theoutletshoppesatgettysburg.com

Bargain Shopping at Over 70 Outlet Stores

Pre-Registration Fee: \$10.00 (\$15.00 Day of Show)

To receive the Gettysburg Visitors Guide in the mail I need the Pre-Registration by June 18th Make checks payable to: LANCO MG CLUB Mail to: Bob Arlotto 20 Lake Meade Drive East Berlin, PA 17316 Questions contact Bob Arlotto at 717-259-6324 E-Mail bob arlotto@yahoo.com The Event Supports: Local Charities and



For Directions go to: www.lancomgclub.com

Address					
	E-Mail				
Club Affiliation	Car/Bike Make-Model-Year				
I/We agree to hold harml	ess the LANCO MG CLUB and/or The Outlets at vehicle or person(s) while participating in this				
x	(Driver Signature) X	(Passenger Signature)			

The MGs of Baltimore Car Club is dedicated to preserving the MG Marque in the Greater Baltimore, Maryland region. We do this by hosting driving events, our amual show and parts market MGs on the Rocks, and providing technical training and assistance to our members. We have monthly meetings at Pappas Restaurant at 7:30 the first Tuesday of each month where we plan events, hear about upcoming events and ones our members have participated in, and a tech session on MG repair and maintenance.	 MGOB sponsors an annual "Get the Dust Off" Rallye, the first Sunday in May. In 1998 we hosted MG98 for the North American MGB Register in Hagerstown, MD and will be hosting MG 2018 in Gettysburg. PA You can get more info on MGOB from our website at. http://www.mgsofbaltimore.org 	To attend our monthly meetings. Follow the Baltmore Belway North and	take the exit to Perring Parkway South. Follow it to the second light and turn right onto Taylor Ave. Go to the next light and Pappas will be on the corner to the left opposite you. Park among the other MGz behind the restaurant and come inzide. Several of un meet for dinner at 6:00 and the meeting is held upstatrs at 7:30. Join us!
the top of the second s	The 37th Annual MGS on the Rocks!	Open to <u>all British Marques</u> September 24, 2016	MELEOME TT SALES

MGs of Baltimore, Ltd Registrar: Ms. Tracy Trobridge 3150 Pfefferkorn Road West Friendship, MD 21794

MEET ME AT THE ROCKS!





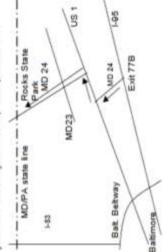
Mail-In Registration Form	Address	CityStateZrp	e (opt.)	Email (opt.)	Car Make Model	Year Colour	Did you win your class last year at Rocks? Y N Attending from what Car club?	Registration Car show entrant \$15.00 if mailed before 9/1	Car show entrant \$25.00 at show or after 9/1	For Sale Car \$20.00	Total enclosed:	Make cheques payable to "MGs of Baltimore, Ltd."	Parking fee at entry gate is \$5.00 per car, Vendor space \$20.00 for the first 20'x20' space, \$20.00	for each additional space. Vendor registration is only at the event, no preregistrations will be taken. To have	contact the Chairman below before 8/22.	To register fill out the above, tear on the dotted line, enclose cheque, and send to;	Registrar: Ms. Tracy Trobridge 3150 Pfefferkorn Road West Friendship, MD 21794	For other information, call:	Chairman: Jack Long Nights - 410-420-1385 Days: - 410-569-8191 Email: Jack Long@iem.com	MGs of Baltimore, Ltd
MGs on the Rocks If you love British cars this is the place to be the last Saturday in September. The Rocks State Park 4H Camp is an excellent country setting in rural Harford County, MD. Bring a picnic	basket or purchase your lunch at the show and join the MGs of Baltimore for what has always been a superb show. Bring your	parts shopping list for your ongoing renovation projects or your Christmas wish list for shirts and books. See you at the Rocks!	te Bacedon Factores	The things that have brought British car drivers back year after	year will be there:	 Lots of vendors of new and used parts. 	A great selection of various britain cars for sale. An unlimited supply of expertise on whatever technical or restoration problem you have.	 Classic British Invasion Era Music Loaded Pit Beef Sandwiches! Catering by the Sunshine Grille of Fork, MD A undargene of Classic for early for all British 	A who tange of theses to smaller to an pitteria	Put your car on the field! Although we have many beautiful cars, this is very much a come as you are gathering. Only	owners of cars on the field can vote.	New Things This Year	have come to expect for over 36 years.	Things To Remember Pre-seoister! Aunds are senerally 3 ner class hut may vary	as pre-registration indicates. We base our new classes on	make sure you pre-register. Dash plaques are only guaranteed to pre-registrants. Plus you can drive right past that long line of on site registrants!	Important times: The field opens at 9:00 a.m., all vendors should be in place by 10:00 a.m. Voting is closed at 1:00. Awards will take place on the showfield as soon after 3:00 as vote constraine allows	Sorry, no pets please, Park Rules.	Lodging is available at Exit 77A of 1.95, Days Inn – 410 671.9990 Comfort Inn – 410 679-0770	Best Western - 410 679.9700

What was once just a gathering of a few local members for picnic is now one of the premier annual events for all Britis car owners in the Mid Atlantic Region. Each year we hav over 200 cars with MGs of all Models and 8 classes of othe British Marques. Popular vote balloting by the car owners i from 10:00 until 1:00 and awards are given out about 3:00 µ m



Winners, chosen by car owner peers, receive awards at their cars as the crowd walks around the show field at the end. This is the 2009 Murphy Cup winner for the Best MGB. If you place check our website for the picture!

Directions: From 1-95 North of Baltimore take exit 77B follow Rte. 24 West 13 miles, briefly merging with and thei leaving US 1, then later crossing MD 23. Affer 13 miles, turn right across the one lame bridge at Cherry Hill. Pull into the 4F Camp and MGs on the Rocks on your left. Look for MC Octagon signs enroute. You can set your Navigatior system to: 2 Cherry Hill Road, Street, MD 21154



The DVCMG Presents... The 12th Annual...



In Association With The Pennypacker Mills Historic Site "In The Good Old Summertime" Festival

Saturday, August 6th 2016

The Pennypacker Mills Historic Site, located aside the Perkiomen Creek just below Schwenksville, PA off of Route 73, is an ideal and picturesque location to display your British car. Plan also to attend and enjoy the sights and sounds of the Pennypacker Mills Historic Site's "In The Good Old Summertime" Festival adjacent to the car show field on the mansion's grounds. There's a lot to see and do for the whole family including vintage big wheel bicycles, live music, and Victorian lawn games. Refreshment service is available so you can relax under the stately trees and enjoy both the car show and the festival.

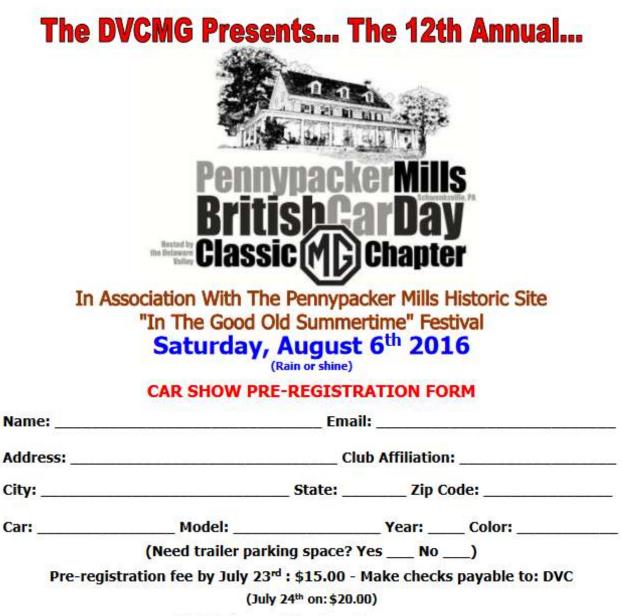
Car show registration opens up (rain or shine) at 10 AM with general admission starting at 11 AM Voting begins at 12 Noon. Trophies will be awarded by popular vote based on marque and there will also be "Best of Show", "Ladies Choice", "Diamond in the Rough" and "Club Participation" awards.

The entry fee is \$15/car prior to July 23rd and \$20/car thereafter and includes a dash plaque. Free T-shirts to the first 40 paid pre-registrants. Free entry to "In The Good Old Summertime" Festival and a tour of the mansion are included. The Pennypacker Mills' British Car Show preregistration form is available at <u>www.DVCMG.com</u> or call 610-792-1158 for information. Don't delay, pre-register now. See you on the car show field!

Please note... The Rt. 73 bridge right at the park will be under construction.

If coming from the north down Rt.73/29-S, or up Rt.29-N, please follow the detour over the creek, then turn left to get to the show. If coming up Rt. 73-N, please continue up Rt.73 past the turn at Plank Rd to the show. (Haldeman Rd & Skippack Pike; Schwenksville, PA)





TOTAL Amount Enclosed \$_____

Free X-Large or Large T-Shirts to first 40 Paid Pre-registrants: Size Requested: XL___L__

Send checks to: Paul Phillips, 257 Old State Road, Royersford, PA 19468 Additional information: <u>www.DVCMG.com</u> or call 610-792-1158

Release: Neither my heirs nor I will hold the Delaware Valley Classic MG Chapter liable for any personal injuries or damages sustained by me, my party or my car while traveling to and from this event and while participating in this event.

Signature:

Date:

Please note... The Rt. 73 bridge right at the park will be under construction. If coming from the north down Rt.73/29-S, or up Rt.29-N, please follow the detour over the creek, then turn left to get to the show. If coming up Rt. 73-N, please continue up Rt.73 past the turn at Plank Rd to the show. (Haldeman Rd & Skippack Pike; Schwenksville, PA)



Dash Plaques will be given to all pre registration entrants and will be available for some late and "day-of" registrations. Award Plaques or Trophies will be presented to winners in each Class with at least one entrant. Special Award for the entry with the "Best Picnic Presentation".	A portion of the 50/50 raffle tickets will be contributed to Canine Angels Service Dogs, a nonprofit group that rescues dogs from shelters and trains them to become service dogs. More information about the organization can be found at www.CanineAngelsServiceDogs.org. Places to Stay Close to Market Common:	DoubleTree Resort by Hilton Myrtle Beach Oceanfront (Springmaid Beach Resort) If interested. call them at tel. (843) 315-7173 or visit DOUBLETREE their website.	Myrtle Beach State Park Campground is located on the beach just off Hwy. 17 within 10 minutes of The Market Common. Call the MBSP at tel. (843) 238-5325 for more information or visit their website www.mbeachsp@SCPRT.com.	ked koor inn is located just 1 mile from the The Market Common at 2801 South Kings Highway with on-site parking for vehicles and trailers of all sizes. Also, they are pet friendly. Call tel. (843) 626- 4444. Visit <u>www.RedRoofinn.com</u> for info.
On Behalf of the Entire Grand Strand British E Car Club, We Welcome You to Our Fourth Annual Car Show at The Market Common! In addition to all of the beautiful British cars, only 2 blocks away is The Market Common which boasts lots of shops, restaurants and a cinema so your v weekend will be packed with fun for everyonel Please, register early and plan to stay the weekend to soak up all of the funl	The Grand Strand British Car Club's Myrtle Beach Britfest will be held at The Market Common on the empty lot bounded by Johnson and Hendrick Ave, and Iris and Hackler St. located just off Farrow Parkway between Highway 17 Business and Highway 17 By-Pass.	TOTAL CONTRACT OF THE OWNER OWNER OF THE OWNER	Table of the second secon	Driving on Highway 17 Business: Turn west onto Farrow Parkway, proceed 0.7 mile, turn right onto Johnson Ave. Driving on Highway 17 By-Pass: Exit onto Farrow Parkway, proceed east 2.7 miles, turn left on Johnson Ave.
MYRTLE	BEACH BRITFEST	South Carolina sponsored by www.GrandStrandBritishCarClub.com		GRAND STRAND BRITISH CAR CLUB Saturday, Oct. 1, 2016
Octag	ram	July 2016		47

Event Agenda: 9:00 - 11:00 am Show Field Open & Late Registration 1:30 pm Popular Voting Ends 2:30 pm Awards Presentation, Raffles, Etc. Off-Road Trailer Parking available next to show field. RELEASE AND WAIVER OF LIABILITY	I am aware of the hazards inherent with motor vehicle events, and I specifically release and indemnify the GSBCC organizers, The Market Common, and their management both collectively and separately from any liability for personal injury or property damage incurred by me or my guests while participating in this event. The undersigned has read and voluntarily signs the release and waiver of liability and indemnity agreement and further agrees that no oral representations, statements, or inducements apart from the forgoing written agreement have	signature date signature date Complete this registration form, make out a check in the amount of the Total Entry and T- Shirt Order Fee you calculated in the middle column payable to "GSBCC", and mail both to: Bill Unger, MB Britfest Registrar 457 Francis Marion Dr. Georgetown, SC 29440 tel: (843) 527-7840	For more information, contact: Rod Smith, MB Britfest Show Chairman email jrodsmith@yahoo.com tel. (843) 651-7644 / 222-2201 Or visit: www.GrandStrandBritishCarClub.com
Myrtle Beach Britfest Registration (PLEASE print clearly) name:address:address:	club affiliations:	-color -color ans (postmarko red + \$15 each ans (postmarke red + \$15 each ice!	$\begin{array}{c c} x \ lg \\ x \ lg \\ x \ x \ lg \\ x \ s \\ z \ s \\ z \ s \\ \hline \end{array}$
Car Class Numbers: 1 Austin Healey 100 / 3000 (side curtain) 2 Austin Healey 3000 (roll up windows) 3 Austin Healey Sprite / MG Midget 4 Austin Healey Bugeye Sprite 5 Bentley / Rolls Royce 6 British Motorcycles 7 Jaguar pre-XK, XK120 / 140 / 150 8 Jaquar E-type SI, SII. SIII			 TVR British pre-war (before 1946) British pre-war (before 1946) Diamond in the Rough Aston Martin Replicas NOTE: The entrant selects the class designation of car on this form. Award Plaques or Trophies will be presented to winners in each Class with at least one entrant. GSBCC has the right to eliminate, combine, or add classes, and to reassign entries to other classes if deemed necessary by the Judging Committee.



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Octagram The Newsletter of the MGs of Baltimore





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