



Experimental Aircraft Association

CHAPTER 393

Concord, California

July, 1988

CHAPTER MEETING

July 20, 1988 Wed. 6:00 PM
Buchanan Field **BRING CHILE**
Terminal Building **BRING CHILE**

PROGRAM

The Big Chile

Featuring: Sasha and the Chile Cookers, Mr. Kegger and the Cups, Dogs B. Dunn and Buns Galore. Special cameo appearances by Grey Poupon, P. Relish and Cat Supp. Don't miss this once a year extravaganza--a chance to see old friends and make some new ones. For more info call Sasha at 932-6276. Note: If you are bringing chile please bring it warm or better yet HOT, not frozen.

Remember that's July 20th at 6:00pm

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PRESIDENT'S MESSAGE

On June 24-25, I rode right seat in my dad's Glasair FT in the CAFE 400 efficiency race. The event was, as usual, fun and challenging to those involved. New course this year, fewer climbs, but tricky winds. Rutan did bring Catbird and stole the show, both in interest and awards. The Friday spaghetti feed at Brian Seeley's was terrific, getting to mingle with all the pilots and designers and discuss strategies and techniques. On Saturday, Rutan (Melville flying) took top honors for score and new design.

Chapter 393 members were a big part of the volunteer force, and besides ourselves, other 393 entrants were Gerry Greth and Tony Tiritilli, both taking awards in their classes. Overall, a great time and another interesting race. Hope some of you are taking advantage of the weather and building, flying, or viewing one of your favorite sports! See you at the picnic July 20th!

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MINUTES OF JUNE MEETING

Forty-four members and fourteen guests (RV builders) attended the meeting. We discussed badges, dues, noise ord., NPRM 88-2, and airport day. (A success. Thanks go to Lou Ellis as our EAA rep.) Rosters were available, minutes and treasurer's report were approved. Special thanks go to Dick Van Grunsven for a great talk on the RV line of planes and sport aviation in general.

WELCOME NEW MEMBERS

Richard Crowe and Wayne King are our new members this month. Welcome aboard guys.

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MODE C UPDATE

A modified version has been passed. The details are in all the aviation mags this month. All the letter writing did help.

DUES ARE DUE

If your last name begins with any of the letters from L-Z your dues are currently due. The following may help determine if this includes you:

ABCDEFGHIJKLMN OPQRSTUVWXYZ

Starting next month you will also notice your dues due date on your mailing label. Please check it out so that we will not have to drop you after the ninety (90) day grace period.

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AVIATION GROUP NEWS

The AAC meeting on the noise ordinance is on July 19th at the Board of Sup's. Chambers. Pilot representation at the meeting is requested if you can make it. It all helps.

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CAFE 400

The Rutan Catbird wins Overall, the Lopresti Award, Outstanding New Design, and the Tom Jewett Award.

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VIEWPOINT

Friday June 12th, 1998-The quarterly meeting of EAA Chapter 79 was held at the home of President Rich Mann. All four members were present. All agreed they would not have been able to continue flying had it not been for winning the state lottery. The extra cash helps them keep up with the many requirements for new instruments, new radios, radar and most recently, the dual satellite monitored encoded ELTs. Some continued objections to the mandatory pre-flight inspection fee of \$500 were raised. The two assigned FAA Monitors for the meeting were quick to point out that the \$500 fee was necessary. The fee

barely covers the requirement for an A&P mechanic and two FAA Inspectors-one maintenance and one flight standards-to be present for all pre-flights on non-airline registered aircraft. President Mann informed members that no further correspondence would be received from National EAA. They have exhausted all their funds in legal fees in an attempt to save EAA Museum aircraft from the Congressional Madate that all aircraft not meeting standards be destroyed. For those who never made it to the museum, Chapter 79 does have some photos. Entertainment for the evening was provided by the FAA Monitors. They showed a videotape of the last Cessna 172 in Washington state being fed to the airplane crusher at the Olympia Airport. The aircraft was found to be out of standards after a flight in April.

Thanks to EAA Chapter 79 of Spokane, WA for their look into the future.

If you would like to comment on a subject related to aviation, send your opinion to Jordan Coonrad, P.O. Box 2878, Alameda, CA 94501.

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CALENDAR

- July 19
AAC Meeting
- July 20
Chapter 393 Picnic
- July 23-24
Livermore Airshow
- July 29-Aug 5
Oshkosh
- Aug. 9
Chap. 393 Board meeting
- Aug. 20-21
Madera Warbirds

UNCLASSIFIED

1978 Acro Sport (single seat, built by Garry Grover) \$9500 Call Fred Kros (415)399-3716.

Available: Metal Storage Shed, approx. 6' x 8'. Also, wood frame barn with corrugated iron sides & roof. Approx 20 x 9'(holds 1 car) Ed Lester (415)932-4513.

1969 Cherokee 140B 4 seat, 150 hp, 2 com/nav, Mode C, long range tanks. \$9750 firm. Doug Blankenship (415)676-5396.

Glasair windshield 3/16". Make offer. Steve Macica (415)792-7510.

Glasair kit. \$10,750. Norm Alumbaugh, P.O. Box 200, Pope Valley, CA 94567. (707)965-2709.

Precision welding. Aluminum, stainless, 4130. Eric Schuldt, 1820 Baldwin Dr., Concord, CA 94519. (415)827-0259.

Telex Headsets w/dynamic mikes, Exec. cond. & work great, 2 sets Larry Laughlin (415)758-3532.

Wanted: Lyc. 0-360 A1A or similar can be IO. Jordan Coonrad (415)769-9766.

And, from other chapters:

Glasair Kit. 50% complete. \$20,000 OBO. Ask for Norm. (707)996-2100 or (707)983-3470.

Note. Unclassifieds are free and easy. Just call Jordan Coonrad at (415)769-9766 or leave a message.

THE LOST LOGO


Would the person who has the new newsletter logo please contact Jordan Coonrad, immediately.

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THIS SPACE AVAILABLE

Business card ads (subject to board approval) from EAA members are \$35 a year. Send your ad and check to EAA Chapter 393, PO Box 2269, Walnut Creek, CA 94595.

RICHARD S. POWELL



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* * * * *

8 TO 10 SERVINGS

- 2 tablespoons olive oil
- 3 pounds beef chuck, coarsely ground
- 3 medium onions, chopped
- 3 tablespoons minced garlic
- 1 Anaheim chile—roasted, peeled, seeded and pureed—or canned green chile, seeded and pureed
- 1/3 cup chili powder
- 1 can (35 ounces) Italian plum tomatoes, coarsely chopped, with their liquid
- 1/2 cup tomato sauce
- 2 cups beef stock or water
- 1 can (12 ounces) beer
- 3 tablespoons red wine vinegar
- 1 tablespoon coarse (kosher) salt
- 2 teaspoons freshly ground pepper
- 2 teaspoons paprika
- 1/2 teaspoon ground cumin
- 1/8 teaspoon hot pepper sauce
- 3 cups cooked kidney beans or canned, drained and rinsed
- Shredded Cheddar cheese, chopped
- sweet onion, sour cream, chopped fresh coriander and/or hot salsa, for garnish

1. In a large heavy skillet, heat the oil. Add the beef and sauté over high heat, stirring, until lightly browned, about 10 minutes. Drain the meat, reserving 3 tablespoons of the fat.

2. Return the reserved fat to the skillet, add the onions and cook over moderate heat until lightly browned, about 8 minutes. Add the garlic and cook for 1 minute.

3. In a large flameproof casserole, combine the beef, onions and garlic with the pureed Anaheim chile, chili powder, tomatoes with liquid, tomato sauce, stock, beer, vinegar, salt, pepper, paprika, cumin and hot sauce. Simmer over moderately high heat, stirring frequently and skimming off excess grease, for 35 minutes.

4. Add the beans and cook for 10 minutes longer. Remove the chili from the heat and let stand uncovered at room temperature for 3 to 4 hours so that the flavors can develop. (The chili can be made ahead and refrigerated overnight. It is better the second day.)

5. To serve, reheat the chili and adjust the seasonings if necessary. Serve with an assortment of garnishes. □

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