Old Pueblo A

July 2020



Tucson Chapter

**Model A Ford Club of America** 



# OLD PUEBLO A

Official Monthly Publication Tucson Chapter, Model A Ford Club of America 7060 E. 21st Street, Tucson, AZ 85710 www.tucsonmodelafordclub.org



## ADVERTISING RATES:

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## TUCSON CHAPTER DUES:

\$15/year family or \$10/year individual

## **MEETINGS:**

Regular meetings are held on the first Tuesday of each month (except December) at 7:30 PM. Jim Click Ford 6244 E. 22nd Street Tucson, AZ 85711

#### **MONTHLY OUTING:**

Fourth Sunday of the month or as voted by the club membership

The Tucson Model A Club is a local chapter of MAFCA: Model A Ford Club of America, Inc. 250 S. Cypress Street La Habra, CA 90631 562-697-2712 Toll free (for orders only, including MAFCA membership): 866-379-3619 www.mafca.com

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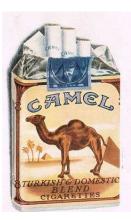
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# **Egyptian Enthusiasm**

## by Mary Carlson

**Pssst...** Have you heard the rumor that the tomb of Queen Nefertiti may have been located? If this report turns out to be true, we can probably expect a resurgence of interest in all things Egyptian. That is what happened in the 1920's after the tomb of King Tutankhamun was found and opened. You may know that the archeologist Howard Carter along with his colleague the 5th Earl of Carnarvon were responsible for this fantastic discovery. Following the opening of the tomb, many Egyptian themed garments and accessories became available. This trend carried on through the Model A era.

During the Model A era, travel to Egypt was promoted. This ad was in the October 1st 1929 issue of Town and Country magazine. Who doesn't love the romance, health, sports, sunshine, history and antiquities that were offered?



Camel brand cigarettes were widely advertised in women's magazines





Sportsmen will find in

Egypt excellent oppor-

funities for enjoying Golf.

Tennis, Horse-racing and

Boating on the Nile.

With its days bathed in golden sunlight, its mysterious loveliness in moonlight, its wonderful opalescent afterglows which touch the Libyan Hills, the Desert and the Nile with ethereal beauty when the sun has set, Egypt is the Land of Romance. The pageantry of its past, the picturesqueness of its present, its matchless climate and restorative air make it the ideal winter resort. The comfort of its hotels is renowned all the world over. To winter in the wonderful land of the Pharaohs is an experience which once enjoyed is remembered with keen delight until its magic spell compels a second visit.



forHEALTH - SPORT - SUNSHINE - HISTORY - ANTIQUITIES



The Pyramids of Gigeh

Enquire at any Travel Bureau or Tourist Agency for particulars of tours, tariffs, fares, etc......

# **Egyptian Enthusiasm**

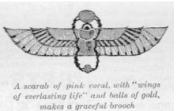
Color names were influenced by the Egyptian theme – such as Nile green, which was commonly seen in dresses, undergarments and sleep wear. The images shown are from Model A era catalogues.



These shades of green were all described as Nile green. The variations may be due to printing of the catalogues or the manufacturers.

# **Egyptian Enthusiasm**

Jewelry was created or recycled from antiquities. Thousands of pieces of relics called scarabs were available, making them affordable for the average person. These bits of carved steatite (soapstone), carnelian, emerald, lapis-lazuli, ruby or bloodstone are used as brooches, rings or pendants.





The spectacular dress shown here is from the early to mid 1920's, shortly before the Model A era, and clearly shows the Egyptian influence. Note the colors in the dress, the Sphinx and the pyramids. You may remember seeing this garment on a live model during the fashion extravaganza at MAFCA's 2010 International Convention, in Vancouver, Canada.



Note... Downton Abbey fans will know that the television series was filmed at Highclere Castle.

Did you know that this was the home of the 5th Earl of Carnarvon, [George Edward Herbert] who was a friend and colleague of the archeologist Howard Carter? A book by The Countess of Carnarvon, titled 'Lady Almina and the Real Downton Abbey' may interest you.

Sources:

Lady Almina and the Real Downton Abbey by The Countess of Carnarvon Needlecraft magazine of June 1929 Needlecraft magazine of August 1930 Town and Country magazine of Oct 1st, 1929 Modern Priscilla magazine of January 1929 Frederick Herrschner Inc catalogue for Spring 1929 National Bellas Hess Co Fall/Winter 1928-1929 catalogue The Mentor World Traveller magazine of January 1931 The fashion extravaganza at the MAFCA 2010 International Convention

## Jim's Tech Tip by Jim Cannon

#### **Installing Fuses On Your Model A**

Just to prevent a small electrical problem from becoming an even bigger one, many of us like to install a fuse on our Model A. You've all seen them, the little fuse holder that mounts to the side of the starter switch, holds a little glass fuse, and connects to the solid yellow wire. A great idea, but it has a few weaknesses.

First, an open fuse holder like this will eventually corrode as it is exposed to the elements. Oil mist and road grime will collect it and give you a bad connection. Vibration from the engine will loosen up the little metal clips that the fuse snaps down into. With time, this little fuse holder becomes a trouble spot in your electrical system. I've seen it several times on tours.

It is possible to purchase a molded fuse holder with a waterproof cover that snaps securely over the fuse (see photo). It uses a flat, blade-type fuse that can be obtained in any amp rating you need. They work on 6 volt or 12 volt cars. You splice it into the wiring harness and solder the connections (not just crimp them on). Cover with woven loom to hide everything except the fuse itself and it disappears (mostly). Much better.



I'm often asked where to put the fuse. If you only put it on the solid yellow wire at the starter switch, if it ever blows while driving, your engine will die right there. This might be at a very bad time to have no power, when you really need your engine running. It could be dangerous.

Most shorts that would cause a fuse to blow are in the lights or the horn. I recommend putting fuses in the two solid yellow wires coming off of the generator (alternator) that go to the headlight switch and the horn. If one of these fuses blows, you won't have lights or a horn, but your engine will still run. Figure out how much current your lights draw and put a fuse about 25% bigger than that on that wire. The same with horn wire. If you accidentally use too small of a fuse, it will blow and you replace it with one of a slightly higher amp rating.

Once you have installed these first two fuses, then you add a third fuse to the yellow wire coming off of the starter switch. Use a fuse amperage here that is a bit bigger than the ones you used for lights and horn. This becomes your protection against a really big problem in all of the wires besides lights and horn (like ammeter and associated wires). This fuse should not blow if you have a short in the lights or horn, so the engine will keep running and you can limp home (without horn or stop lights -- be careful). But if you have a major short, one capable of starting a fire, the 3rd fuse will blow and save your car.

This is one of my more complicated Tech Tips. I hope it helps your car stay safe and reliable. I'm always open to feedback. Have a Model A Day! Jim

## **EVENTS CALENDAR**

Due to the current pandemic and associated social distancing requirements, our club outings and monthly general meetings have been temporarily suspended. We will resume our usual club activities as soon as the public health situation permits. Evaluation is being done on a month-by-month basis. As of this month, all planned activities for July have officially been canceled, and nothing is scheduled for August.

Meanwhile, our monthly newsletter (the one you're reading now) will continue as usual with Model A articles, news and items of general interest to Model A club members.

Club announcements will appear in the newsletter and be sent out via email to all club members who have provided their email address. If you're not already receiving club announcements from Ray Feierstein via email and want to be included, please email Ray at <u>sanrays@msn.com</u> and ask to be added to the list.

## MAFCA NEWS

What's Cooking — July 14 - Back in 2009, the late John Kopf from the Santa Clara Valley Chapter created a manifold cookbook. John compiled the instructions and recipes from other sources, mostly a paperback, "*Manifold Destiny*" by Chris Maynard and Bill Scheller, and recipes from various sites on the internet.

He put it together mostly for a short tour his chapter was going to take. John and his wife Peggy found it was fun to see just what their members decided to cook, and whether it was successful or not. Unfortunately, John passed away a year later.

The first portion of his cookbook, *Cooking on your Manifold*, is presented in this newsletter, beginning on page 10. You can download the full cookbook with recipes, in PDF format, at:

https://www.mafca.com/documents/scvc\_cookbook.pdf

# **Personal Car Show Opportunity**

If you have a 1928 or 1929 Model A and period clothing, and would like to show off your car, here's a great opportunity. The Casas Adobes Elks Lodge in Tucson is looking for a person with a 1920's vehicle to attend their annual charity ball on Saturday, January 23, 2021. Their theme this year will be "A Centennial Celebration - The Roaring 20's", and they would like to have a car on show during the event. They're looking for someone who would like to show the car and answer questions about it. The gig would last maybe 3 or 4 hours, and you would be welcome to join them for the evening. The event will begin with cocktails and appetizers at 4:00 PM and dinner at 5:00 PM, followed by dancing. The facility has an area off of a patio that is secured by a chain fence where a vehicle could be safely located.

If interested, contact Aimee Van Den Eng Phone: 910-228-2040 Email: azimmy69@gmail.com

## Tucson in the 1930's



Elite Ice Cream, Tucson, ca. 1930s. Arizona Historical Society

# July



- Jul 1 Fran Sotardi
- Jul 1 Ron Allen
- Jul 1 Gelaine Petrick
- Jul 1 Cliff Schneider
- Jul 2 Norm Strong
- Jul 4 Allen Elvick
- Jul 7 Thomas Paral
- Jul 9 Mike LeClair
- Jul 11 Sandra Chute
- Jul 15 Clanie Ellis
- Jul 16 Jim Beebe
- Jul 17 Diane Johnson
- Jul 19 Sam Logan
- Jul 20 Jim Boaz
- Jul 21 David Edwards
- Jul 23 James Lown
- Jul 24 Tony Moreno
- Jul 24 Diana Carlson
- Jul 25 Christina Laukaitis
- Jul 28 Yul Esquivel
- Jul 28 Gary Roberts



## Happy Anniversary

- Jul 5 Peter & Christina Reding
- Jul 12 James & Tanya Lown
- Jul 15 Buzz & Kay Davis
- Jul 17 Gerald & Karen Pilcher
- Jul 30 Ken & Gelaine Petrick

## NEXT MEETING:

To be scheduled as soon as public health conditions permit. See page 7 for more information.











# **Cooking on your Manifold**

## John O. Kopf

These cooking tips and recipes were collected from various sources, primarily the internet (just Google "Manifold Cooking"). These are presented by the Santa Clara Valley Chapter of the Model A Ford Club of America (MAFCA).

#### Aluminum Foil

Aluminum foil is used for cooking a meal on your manifold. Many people have had unhappy experiences with aluminum foil. These unhappy experiences have been due primarily to one of three reasons:

- 1. the aluminum foil was improperly sealed;
- 2. the foil was broken at some place; or
- 3. the food was kept on the heat too long.

These difficulties can be prevented. When they are, the result is a satisfying meal, ready in a relatively short time, with little cleanup. Try aluminum foil on your manifold sometime.

#### Weight of Foil

The recipes in this book call for standard weight aluminum foil, folded double. I personally prefer standard weight although many others prefer and use double weight. I believe that with double thickness of standard weight you have some extra protection against punctures. If you haven't tried aluminum foil, you might try both standard and double weight, as well as some of the special types, and decide for yourself which you prefer.

#### Sealing Food in

Sealing is the key to success in cooking in aluminum foil. What you want to do is to close the aluminum foil so that there is little possibility for the liquid to escape. You want to cook the food in its own liquid or the liquid that is added. Not only that, you want also to do the cooking "under pressure". If you have a proper seal without any breaks in the aluminum foil, you will have a miniature pressure cooker. When you cook "under pressure", much less time will be required to cook than in an unsealed package. This is important to remember when you use aluminum foil. A puncture or improper seal will mean loss of liquid. With little or no liquid in the package, the only result that can be expected is burned food. Be careful and do not puncture the foil or otherwise break the seal. When you seal food in aluminum foil, follow the steps shown below (and remember that the Model A's manifold limits width to 3 inches):



1. Cut a piece of foil that will be large enough to make your seal. If you are using single weight, have piece large enough to fold in half for double thickness. (1)



2. Place food in center of foil.



3. Bring sides of foil up over the food loosely.



4. Fold the top ½ inch down onto itself. This can be creased



5. Fold the top down onto itself again. Do not crease.



6. Fold top down flat.

(1) A good idea is to cut one piece first and check on size before you cut your otal needs. Do not skimp on the amount of aluminum foil you use to make your seal.



7. Press ends together.



8. Fold corners over.



9. Fold the pointed ends over 1/2 inch.



10. Fold the end over again.



11. This is now ready to go onto the manifold.



12. If you fear the package coming off while driving, you can use a bicycle clip to hold it on.

When sealed, aluminum foil packages can be placed on the manifold. Turn packages as directed in the recipes. A pair of gloves makes it relatively easy to turn packages. Tongs or pliers can also be used, but with these two utensils there is some danger that the aluminum foil will be punctured.

When you remove the package from the manifold, check to see if the food is done. When you open the package, do this carefully so that the aluminum foil is not broken. If you started with a large enough piece of foil, you can usually reseal the package if you find that the food requires more cooking.

#### Notes:

- *Three* layers of foil are better than one or two even if one (or) two layers are punctured, the package will still not leak.
- Be aware that food is likely to burn where in contact with the manifold. Spraying the foil with Pam<sup>®</sup> helps.
- Recipes, for convenience, call for trademarked products (e.g., "Jiffy<sup>®</sup>", "Pam<sup>®</sup>"), but *any* equivalent product may be used.
- If the recipe contains fluids (water, sauces), you'll need to contain these while folding the foil. You can either:
  - Fit the flat foil to a dish to contain the contents;
  - Form the foil into a container and then wrap that; or
  - Pour the liquids in through the last end to be formed, after all the other joints have been made.
- Recipes are presented here in order of *Cooking time* early recipes for short tours, later recipes for longer tours.
- There is also a book available: Manifold Destiny: The One! The Only! Guide to Cooking on Your Car Engine! (Paperback) by Chris Maynard (Author), Bill Scheller (Author). Available from Amazon: (http:// www.amazon.com/Manifold-Destiny-Guide-Cooking-Engine/ dp/0375751408)
- NEVER let the food interfere with the engine's moving parts! We want a great meal here, not a wrecked engine. And who would want to explain to the local mechanic why there's a piece of rump roast stuck in the fan belt? Always choose places that are static, and ensure they are not going to move. The boys have put together this handy list of things to avoid. (ref: <a href="http://www.wisebread.com/cooking-great-meals-with-your-careengine-the-heat-is-on">http://www.wisebread.com/cooking-great-meals-with-your-careengine-the-heat-is-on</a>)

#### A number of recipes are available on the Internet.

Rather than reproduce these here, I'll just list them with a pointer to the site where you can find them. Note that these don't provide a cooking *time*; instead they provide a cooking *distance*, based on an average speed of 65 mph...unlikely in most Model A's.

(At: http://www.wisebread.com/cooking-great-meals-with-your-car-engine-the-heat-is-on)

- Good & simple Cajun Shrimp/Crayfish
- Eggs On Cheese Pie
- Pat's Provolone Porsche Potatoes
- Cruise-Control Pork Tenderloin
- Pork Tenderloin

Cooking distance: 35 miles Cooking distance: 55 miles Cooking distance: 140-200 miles Cooking distance: 250 miles Cooking distance: 250 miles

(At: http://www.sfgate.com/cgi-bin/article.cgi?f=/c/a/2001/06/06/FD129871.DTL)

- Garlic Shrimp
- Salmon with Dill
- Chicken with Peppers

Cooking distance: 35-40 miles Cooking distance: 40-45 miles Cooking distance: 60 miles



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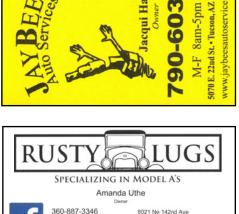


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