

# THE OFF-SIDE UNDO



**“A gentleman does not motor about after dark.”**

**Joseph Lucas**

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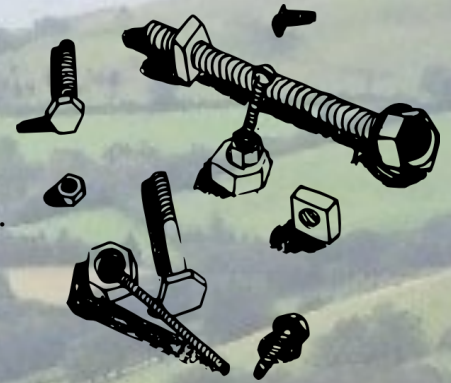
**Editor: Kelly Turner**



# EMC TECH SESSION #1 OF 2023

By Gene Johnston

One fine day! That's what Martha and I experienced on February 18, 2023. Although the weather persons said the low would be near freezing in the early morning hours by our departure time the temp was in the low to mid-50's. Loaded the car early with our contribution to the pot-luck lunch that the EMC members are famous for we struck out south bound on the Natchez Trace. We stopped off at the Clinton MS Visitors Center for about ten to fifteen minutes for a rest stop and pick-up anyone else that had made the decision to travel the roads less traveled over to the garage haven of Pat and Barbara Cashman in Vicksburg. We had a great drive on Trace and as we turned north onto MS27 traffic remained a non-issue as did the temperature. As a matter of fact we brought a long



an excess of outerwear as I think Martha got by with a light jacket and I with a sweat shirt.

When we arrived, there was already a group of wrenchers gathered around Pat's Triumph TR6 peering into the engine bay area. The group was in the process of replacing the rubber steering link, the original having developed a significant crack. Shortly after the removal of the worn part persistent calls from the dining area gave notice that



lunch was on and if the wrenchers were interested in keeping us on schedule we'd better start the clean-up. To back up the claim that EMC members are some of the best fed of any LBC club around this meal was no exception. There were all sorts of salads, dips, spreads, fried chicken which is a consistent crowd pleaser and my favorite HOT TAMALES! I'm not much of a chocolate connoisseur but some wicked and evil person supplied some of the best brownies I've eaten in a long....long time. I won't mention how many times I stopped by the desert table doing my part to reduce the brownie population. I can't think of a better way to adversely impact a diet than with a nice brownie or maybe 2 or 3.



Once we all recovered from our eating frenzy the wrenchers returned to the garage to kick tires, tell tall tales, and complete the steering link repairs on the TR6. The TILT (Things I Learned Today) for the wrenchers during this session was to avoid the safety wire pliers purveyed by a certain national chain that has nothing to do with where boats are kept. Someone with absolutely no idea of the intended purpose of these pliers must have designed them. That was the definitive opinion of all present.



As the shadows began to lengthen Martha and I loaded up the GT and headed off to the east and back on the Natchez Trace to home. We had a wonderful day just hanging out with our EMC friends. Everyone had wonderful time and thanks to our host Pat, Barbara and John for having us. PS. If you don't believe us stay tuned and make plans to attend a future EMC gatherings. They are something else. And by the way, from Natchez at MM1 to the state

line with Alabama MM309 and on to the terminus of the Trace just north of MM442 in Tennessee is one of the most scenic drives in the southeast if not the country. Take advantage of it if you live nearby.





# THE PERFECT PICNIC

From Hilda Leyel's *The Perfect Picnic*

## *Menu No. 15*

*Spiced Pressed Beef*

*Beetroot & Cabbage Salad*

*Brandied Peaches*

*Goat Cheese & Wholemeal Rolls*

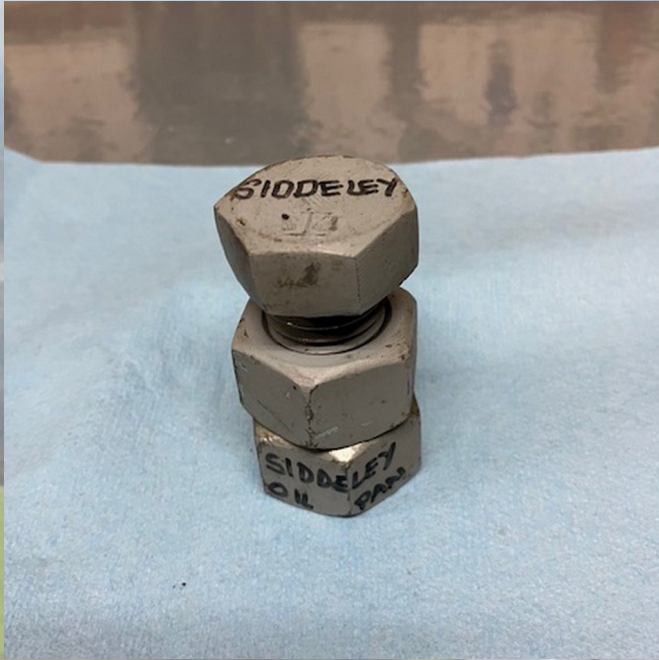
**Spiced Pressed Beef** Take four to six pounds of brisket of beef which has been in brine for a few days. Put it into a large saucepan of warm water with two carrots, two onions, a turnip, all chopped fine, twenty peppercorns bruised and six cloves also bruised. Let it come to a boil and simmer gently for at least four hours or until it leaves the bone quite easily. Slip out the bones, roll it in a cloth and press well between two dishes with heavy weights on the top. Next day dissolve half an ounce of meat glaze in a tablespoonful of hot water and brush over the top and the sides with the glaze.

**Beetroot & Cabbage Salad** Finely shred a head of cabbage and put into salt water for an hour to make it crisp. Then drain, dry it in a cloth and put into a salad bowl and add to it the following: A cup of finely shredded celery, two finely chopped onions, two finely chopped green peppers, and a cup of mayonnaise to which has been added a spoonful and a half of salt and a teaspoonful of paprika. Before adding the mayonnaise, add a large cup of chopped beetroot.

**Brandied Peaches** Put a half a cup of water into a preserving pan and then in alternate layers, peaches and sugar, scalding and skinning the peaches first and allowing half a pound of loaf sugar to each pound of peaches. Allow them to boil slowly (stirring occasionally) until the sugar is dissolved. Then remove from the fire and leave them in a covered earthenware jar for two days. Then carefully turn them back into the preserving pan and let them boil till clear. Ladle out the peaches and let the syrup boil a few minutes longer; then strain it and leave it to cool. Take half as much brandy as syrup and mix it with the syrup. Fill the jars with the peaches and pour the syrup over them until the jar is full, then screw on the lids.



# NECESSITY IS THE MOTHER INVENTION: SPECIAL DRAIN PLUG TOOL



Pat Cashman needed a special drain plug tool for the Armstrong Siddeley Station Coupe. After sizing up the situation, he grabbed a bolt that looked like the hex would do the job. Unfortunately it was the incorrect size. So Pat picked another bolt with a hex that was just a smidgen too big. All he needed to do was to file down the flats so they fit the drain plug just right. Then added two nuts and voila he had the special needed need for the job. He then marked the tool so he could remember what the tool is for the next time it's

## NUTS & BOLTS



Rob Adair and Bro Clay installing a new windshield in Rob's 74 MGB.



# UPCOMING EVENTS

**March 18, 2023 - EMC Tops Down / Rocky Springs MS** - For 2021 the EMC will be meet at Rocky Springs MS on the Natchez Trace with the hope of an early spring and a celebration of St. Patrick's Day so you might consider wearing a wee bit of green to avoid a pinch. Bring a dish and enjoy the afternoon with the EMC family and friends. Those leaving from the Jackson area will depart from the Clinton MS Visitors Center (on the Natchez Trace) at 10:00am. Details: Keith / Pat Anderson (601) 829 – 2573.

**March 25, 2023 – New Orleans British Car Day / New Orleans LA** - Get your registration in early for the BMCNO British Car Day. The EMC will join the BMCNO in the celebration of British Car Day. The EMC hopes for a good member turn out to enjoy the celebration with our friends in Louisiana. Watch their website and click on the calendar for show details: [www.bmcno.org](http://www.bmcno.org).

**April 14-15, 2023 - Brits on the Bay / Pensacola FL** - For the 29th annual show they'll fill the field with friends, fun and automobiles. Make plans to attend a great weekend this time promised to be in the sun. The Friday night gathering is a do not miss so make plans early. Details: [www.pbca1.com](http://www.pbca1.com)

**April 20-23, 2023 – MG GOF South / Gainesville FL** – GOF-South 2023 welcomes all MG cars from the Marque's production conception in the Abingdon Works, a few Later Models, and nominated Classic Variants. In addition, we have teamed up with the North American MGA Register to Showcase the MGA series cars by featuring a NAMGAR Regional Event within GOF-South 2023. Details: <https://www.gofsouth.org>

**April 20 - 23, 2023 –The Natchez Concours d'Elegance / Natchez MS** - 1st Annual Natchez Concours d'Elegance. Show date is Saturday April 22. Open to all European Cars over 20 years old and all ages of Rolls-Royce and Bentley's and all ages of European "Exotic" cars. Meet Hotel / The Natchez Grand Hotel. Details: [www.natchezconcours.com](http://www.natchezconcours.com) or Richard Branyan (601) 807 – 4081.