

THE OFF-SIDE UNDO



“A gentleman does not motor about after dark.”

Joseph Lucas

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NATCHEZ EUROFEST 2022

With perfect weather and a great turnout (about 150 cars), this year's Natchez Eurofest was a hit. Saw plenty of familiar faces, ooh-ed and aah-ed at the pretty cars, and a few of MSEM's members also snagged a couple of awards, including Bonnie and Andy Menapace and Mike Glore. For the complete list of awards, click the link: [...from Good to Great! \(mailchi.mp\)](#)

Best of Shows:



Best of Natchez Euro Fest Vintage
1956 Ferrari 250GT
Eric Oberlander



Best of Natchez Euro Fest Nouveau
2016 Jaguar F-Type S
Katherine Hunt





Italian Open Outstanding in Class
1958 Alfa Romeo Giulietta Spider Veloce
Andy Menapace



German Closed Outstanding in Class
1972 Mercedes-Benz 250C
Bonnie Menapace



Italian Closed Outstanding in Class
1965 Alfa-Romeo Giulia Sprint Speciale
Mike Glore





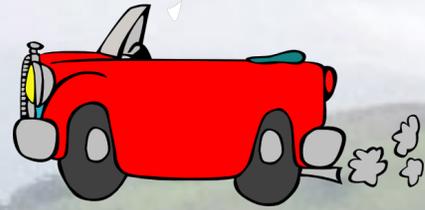


FUEL FUNNIES/ PAINFUL REMINDERS



EXHAUST RATTLES

By Charlie Durning



I wanted to clean up the engine bay in the GT. First order of business was to change the Positive Crankcase Vent system. To do so, my current HS4 SU carbs had to be changed out for later HS4 SU carbs. The new PCV system will look sleeker but may not be better. It's just another way to vent the crankcase.

The original carbs were AUD135. The reason for the change is the AUD135 carbs do not have a PCV port. The replacement carbs are AUD465. The AUD465 does have a provision for a PCV without using the Smiths PCV valve that is used with the AUD135 carbs.

I found a pair of used AUD465 carbs on eBay for a reasonable price. They were ugly. Though expected, the new-found carbs were not without issues. Besides being filthy, both carbs had the undesirable "poppet valve" butterflies and the front carb had a badly worn throttle shaft and bushings. The poppet valve butterflies had to go and the worn shaft and bushings needed to be replaced before use.

To correct those issues, I was able to salvage a replacement butterfly from a scrap carb that I had in the gold mine. That went into the rear carb. The front carb body was sent off to Joe Curto for new bushings, shaft, and butterfly. The front carb body was returned within a week or so, and Joe's work is flawless.

All of the carb parts were cleaned up to make them somewhat presentable. The carbs were reassembled with new jets, needle and seats, and unsinkable floats.

On a reasonably warm day, I decided the time was right to swap the carbs. Off came a pair of perfectly good carbs, heat shield, and the Smiths PCV valve. Once the PCV valve was off, it was discovered that a previous owner had adapted the Smiths PCV valve to the manifold in a very creative manner. That had to be corrected so the hole could be plugged.

The cleaned up heat shield and carbs were now ready for installation. Once the heat shield and insulators were in place, the challenge was installing the carbs. The process here is to hold both carbs together while positioning the throttle and choke cross linkage, all the while managing the throttle and choke cables with my arms on opposite sides of the hood prop rod. After a couple unsuccessful tries, and retrieving parts that had fallen underneath the car, the carbs were finally in their new home. Once in place, the linkages and cables could be adjusted and the return springs installed. Success!

The new PCV system was then installed. It's a simple system consisting of a "Y" fitting, an elbow, and a long and short hose. The best part is everything fit. The startup was painless and immediate. The mixture was a bit lean at first so the jets were lowered to add more fuel. The idle was smooth at about 750RPM, just right. I'm happy with the end result. Now the GT is ready for 5 days of fun and frolic for AR2022 in NW Arkansas



Original Carbs and PCV



New Carbs and PCV



New Carbs and PCV 2

THE PERFECT PICNIC

From Hilda Level's *The Perfect Picnic*

Menu No. 4

Lobster Cardinale

Devilled Lamb with Nasturtium Sauce

Watercress and Orange Salad

Cherry Cake

Lobster Cardinale — The lobsters must be carefully chosen. They should be heavy in proportion to their size. As a rule, the cock lobster is considered better in flavour than the hen, but for this dish at any rate one hen will be required for the coral which is needed for the sauce. The male is usually narrower in the tail than the female. A white encrusted shell substance on the outside indicates that the lobster is not young. Split the lightly boiled lobsters with a very sharp knife right down the middle of the back from the head to the tail. Remove the vein-like intestine from the centre of the tail, the stomach which will be found in the head, and the spongy gills. Remove the meat without breaking it (put the coral on one side), crack the large claws, remove the meat from them without breaking it and leave the claws themselves as whole as possible for decoration. Arrange the meat in neat pieces at the bottom of a dish on a bed of lettuce. Then, make the following sauce: Take one ounce of butter and the same of flour, half a pint of fish stock, half a gill of cream. Season with salt and a teaspoonful of lemon juice. Mix the butter and flour in a saucepan over the fire, then add the fish stock, stirring carefully. Pound the coral of the lobster with a little butter, pass it through a sieve and add it to the butter, flour and stock, stirring all the time till it thickens. Then, put to one side and presently add the cream, lemon, cayenne, and salt and pour over the lobster. Decorate the dish with lettuce, cucumber and the claws, large and small, of the lobsters.

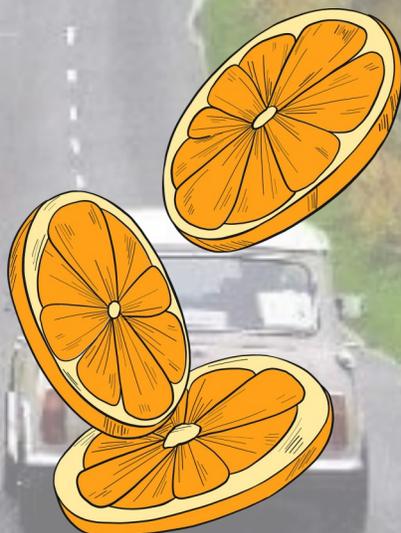


THE PERFECT PICNIC CONT.

Devilled Lamb — Cut as many slices as required from an underdone shoulder or leg of lamb, cutting them about half an inch thick. Then spread them with the following mixture made into a paste. Take a tablespoonful of chutney, a tablespoonful of salad oil, a quarter of a teaspoonful of sugar, a few drops of Lea & Perrin's Worcester Sauce and pepper to taste. Then cook them in a tin in the oven for seven or eight minutes. Serve cold on a bed of watercress, with nasturtium sauce.

Nasturtium Sauce — Melt six tablespoons of butter and add the same of flour, mixing into a paste. Season with salt and pepper and, when smooth, add one and a half cups of water and cook till thick, stirring all the time. Then add gradually another three tablespoonfuls of butter and the same of nasturtium seeds, picked or fresh.

Watercress & Orange Salad — Wash the watercress and drain it in a wire basket. Peel the oranges, carefully remove all trace of the inner white skin and then with a sharp knife cut them into long triangular thin slices, removing all the pith and pips. They must not be jagged or untidy. Divide the watercress with the fingers into sprays and put first a layer of watercress and then of orange till it is completed. Pour over the salad a dressing of oil, vinegar, pepper and salt and decorate the top with shredded horseradish or powdered nuts.



This is a recipe that has been Charlie Durning - tested and approved for consumption! It is a variation of Pasta Primavera that he can eat without getting an upset tummy. By Donna Durning

“Charlie-fied” Chicken & Pasta Primavera

Ingredients

3 to 4 boneless skinless chicken breasts cut into 1-inch cubes

1 package Knorr French Onion Soup Mix

16 oz. bone broth

4 tbsp. butter, divided

1/4 c. olive oil

16 oz. dried short pasta, such as penne, rotini

1 32-oz. container chicken broth

For vegetables, use about 1 ½ cup of each vegetable - fresh, frozen or canned:
English peas, sliced carrots, kernel corn (or try using asparagus and tomatoes)

Directions

Place chicken in pan and top with Knorr’s French Onion Soup mix. Add bone broth, 2 Tbsp. butter and ¼ cup lemon juice. Heat in pan, stirring occasionally, until the chicken is lightly browned all over, about 5 minutes. Use a slotted spoon to transfer the chicken from the pan onto a plate and set aside.

In a Dutch oven, stir in olive oil, 2 Tbsp. butter and ¼ cup lemon juice. Add the chicken broth and 2 cups of water, and bring to a simmer. Reduce heat to medium or medium-low to keep it simmering for 6 minutes, stirring occasionally to prevent sticking.

Stir in the carrots, corn, and peas. Cover the pot, and let cook until the pasta and vegetables are just tender, about 4 minutes.

Uncover the pot. Add the cooked chicken to the pan. Cook, stirring occasionally, for about 2 minutes to reheat the chicken.



UPCOMING EVENTS

June 6-10, 2022 **NAMGAR GT-47 / Colorado Springs, CO** - If you are into extended driving in your MGA join this group of drivers/riders for the 2022 Gathering of the Faithful. Just a hop and skip up the road and you'll be glad you made the trip for the 47th annual national gathering. Details; <https://namgar.com>

June 18, 2022 **EMC Tech Session / Brandon, MS** - If our Tech Guru calls for a tech session you know it'll be a real challenge. Join us to see the answer to whatever puzzle Keith has up his sleeve. Wrenching starts at 11:00am and lunch starts at 12:00pm. Details: Keith / Pat Anderson (601) - 829 - 2573.

June 19 - 23, 2022 **NAMGBR 2022 The Next Generation / Peterborough, Ontario** - Make plans to attend the 2022 North American MGB Registers annual gathering. For 2022 it will be held in Peterborough, Ontario. If you're follower of the marque and you've not made a NAMGBR event this is the upcoming event for you. Make plans early. Details: <https://mgtoronto.com/mg2022>

June 20 - 24, 2022 **Triumph Register of America National Meet / Gettysburg, PA** - A bit of a ride for those from the Deep South however if you've never made a national TR event make your plans early. and happen to be in the area drop in. The TR always fills the calendar with events during their annual meet. Make plans early. Details: <http://triumphregister.com>

July 16, 2022 **EMC Lotus Weekend / Braxton, MS** - I'm sure we'll find some interesting roads on our way down to the beautiful burg of Braxton. Come and join the drive and the visit with Mike and Alice. Bring a dish and enjoy lazing on a sunny afternoon in the summertime with the EMC. Lunch starts at 12:00pm. Details: Mike / Alice Glore (504) 231 - 5801.

August 20, 2022 **EMC Garage and Food Tour / Brandon, MS** - The Bailey family throws a great party in lead up to the EMC show. Come on out and see what has added or improved on for 2021. Always lots to see and do along with a great meal what else can you ask for. This will be the pre-Brits on the Bluffs gathering so bring along a dish and enjoy the fun. Gathering starts at 11:00am. Lunch starts as 12:00pm. Details: Jo Ann Bailey (601) 992 - 8566.

August 29 - September 1, 2022 **Vintage Triumph Register North American Challenge / Galena, IL** - If you're looking for a national convention to attend this one is a bit closer to home. Tech sessions, vendors and autocrossing along with all sorts of other fun. Details: <https://vintagetriumphregister.org>



CAR SHOW

TECH SESSIONS

FUNKHANA

VALVE COVER RACING

MODEL COMPETITION

PHOTO CONTEST



THE NEXT GENERATION

WWW.MG2022.ORG



LIFT LOCK TOURS

LOCAL RALLY

SELF-DIRECTED DRIVES

PARKING LOT PARTY

SPECIAL GUEST

SPEAKER

During the summer of 1992, hundreds of MGs converged on scenic Peterborough, in the Kawartha Lakes region of Ontario, for the inaugural convention of the North American MGB Register. Thirty years later, we are going back to where it all began. Come join us June 19th to 23rd to honour our history and celebrate the future. We will have a slew of activities for enthusiasts of all ages including a car show, tech sessions, lift lock tours, funkhana, local rally, self-directed drives, a parking lot party and an awards banquet with a very special guest speaker. We look forward to seeing you in Peterborough at THE MG event of 2022!

JUNE 19 - 23, 2022



North American MGB Register
Including MGC, MG Midget, 1200/1300 MG, and Modern MG

