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Cruises Saved the Season

The 2020 car show season was deeply impacted by the Covid 19 Pandemic with most events postponed or canceled altogether. It looked to be a pretty bleak summer for car enthusiasts, me among them, until I discovered the many cruising options available that replaced those shows. Many of those events weren't just cruises to a burger stand where you stood around with others next to your static rides trying to hear garbled conversations through masks. But lo-and-behold, these cruises

culminated at interesting end points. Long snakes of gleaming cars headed out onto the Palouse or into the northern Idaho forests passing through small towns and drawing people out of their protective coronavirus cocoons to gawk and wave as they passed. One cruise ended in Ritzville where an amazing wildlife museum was visited. A HASSIE cruise wove through north Idaho back roads and finished at Hayden's Stoddard Park for a picnic on a bright but blustery early spring day.



cheers from onlookers as the parade passed were unforgettable. A cruise to a Newman Lake honey factory was attended by 150-plus cars and ended at Gasoline Alley where Susan Freund treated everyone to her fabulous collection of cars and automobilia along with generous refreshments.

Eating is never a problem (many of the cruises begin or end at Dick's or Ron's drive ins, involve reasonable restaurants, or provide other eating sources somewhere along the way).

Nostalgic cruises have flooded Riverside Avenue and the Garland business district with Detroit iron and recreate a scene many of us enjoyed back in the day. Neon Nights



were well-attended, full-blown, well thought out and organized cruises that traversed scenic two-lane roads and often

Lake Coeur d'Alene, through the North Idaho Campus, along Coeur d'Alene City Park and finally down Sherman Avenue. The smiles, clapping and

Meeting Agenda:

- Prospective Members:
- Reading of Minutes:
- Reading of Correspondence:
- Report from Treasurer:
- Report of Committees:

Old Business:

Volunteers are still needed for upcoming car shows

Wendle Ford (also discuss food vendor)

Honor Flight

Thrifty Auto

Spokane Speed and Custom Show

Greater Spokane County (GSC) Meals on Wheels Road Rally sponsorship proposal – need to vote on this

Sgt at Arms to hold 50/50 raffle

New Business:

Hot Rod Blues with Levi Daniel Steverding

Car show charity donation thoughts from the board

Election year – all positions up for election except treasurer

Annual club picnic

Announcements



Gary & Joe's Auto Service

Joe Brown
Owner
Joe 509-842-8805

12330 W Meadowview Ln
Nine Mile Falls, WA 99026

ASE Certified Location

FOREVER A GENT

I want to thank you again for the wonderful turn out at Craig's service. I know he was standing beside me as I as watched you all roll in. I also know he was as humbled, honored, proud and teary eyed as I was.

His final words to us were be part of something good, this club is the good we are part of, and leave something good behind, the spirit of this club is the good we will someday leave behind.

Love, Jan Copher

Deke Cloyd
CEO / Founder

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(Continued from page 1)

cruises along Garland provided some of the most colorful photo opportunities I've ever encountered. The 2021 car show season looks like it's getting back to something resembling normal but I hope you will still consider participating in one of the many cruises offered by our area clubs. The Gents, Pacific Northwest Cruisers, HASSIE Club, Pharoahs, Vipers, Pontiac Club, Late Great Chevy and others offer wonderful opportunities to see new places, interesting cars and hang out with like minded car enthusiasts (some you already know and new ones you will enjoy meeting). The cruises are inclusive and you'll see every kind of car from pristine show cars to drivers and works in progress. Hope to see you on the road this summer.



4th Rolling Thunder Cruise August 5, 2020



the.gentsautoclub.com spokanehotrod.com



4th Rolling Thunder Cruise August 5, 2020



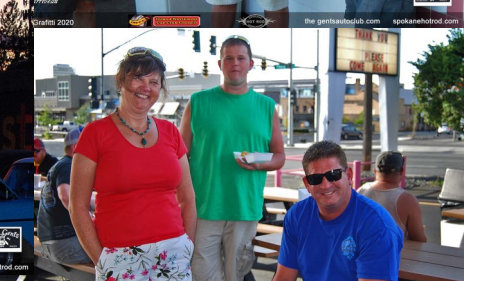
2020 Collector Car Appreciation Day Tour



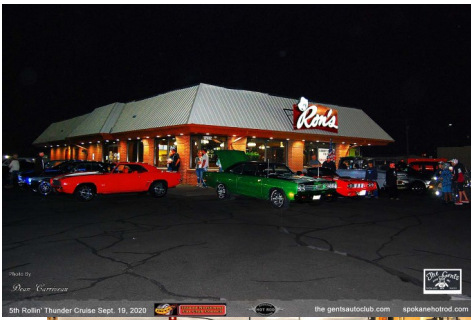
2021 Quaranteam #2 Cheney Marketplace



Third Rolling Thunder Cruise 8/29/20



Stafeli 2020



5th Rolling Thunder Cruise Sept. 10, 2020



Ron's Drive In January 23, 2021



2021 Quaranteam #2 Cheney Marketplace



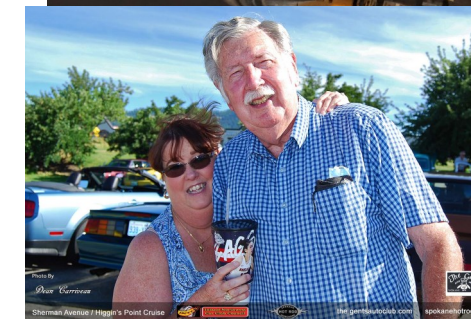
Sherman Avenue / Higgins Point Cruise



Sherman Avenue / Higgins Point Cruise



2021 Quaranteam #1 Chase Honey and Gasline Alley



Sherman Avenue / Higgins Point Cruise



Sherman Avenue / Higgins Point Cruise



2021 Quaranteam #1 Chase Honey and Gasline Alley



NOTABLE DATES



**• June 2, 6PM:
Regular monthly
meeting (spaghetti
dinner)**

- May 30—Event at Greenwood Cemetery
- June 18-20—Spokane Speed & Custom Show
- June 20—Wendle Ford
- July 24—Eagles/Honor Flight
- August 28—Thrifty Auto/Team St. Lukes



If you have any questions or comments about the meeting or INCCC in general, [contact Dean Carriveau](#). Meetings are held at Darcy's on the last Tuesday of each month.

PER INCCC: ***NOTICE***
COVID*19


Due to the virus, the 2021 car event season will remain a very fluid situation for an unknown time. We strongly advise you, before going to an event, contact the event organizer for their latest updates. In our calendar of event line listings, event contact information is included.

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Baskin Robbins Story: Imagine a place where all day long people talk about ice cream, eat ice cream and even dream ice cream. That's us. That's Baskin-Robbins. Over 70 years ago, Burt Baskin and Irv Robbins had the crazy idea of offering 31 flavors of ice cream when everyone else was still selling vanilla, chocolate and strawberry. Burt and Irv were absolutely nuts about ice cream (Irv even had a swimming pool shaped like an ice cream cone). Their passion was contagious, and we like to think our 1300+ flavors have made the world a more flavorful place since we opened for business in 1945.

SAME favorite flavor. Every day our ice cream inventors wake up with one goal - to create someone's next favorite flavor. Sure, sometimes that thinking leads to some wacky stuff (hello "turkey dinner ice cream", we're talking about you!), but other times it yields Pralines 'n Cream or Jamoca Almond Fudge. And those are the days we live for.

Quality in every scoop: At Baskin-Robbins, our passion for ice cream constantly drives us to invent flavor combinations that are better and bolder and delicious...er. Not only does that take creativity, it takes fresh, high quality ingredients. To us, it's about combining ingredients in a way that is just familiar enough to be crave-worthy, but with enough of a twist that makes you say "how did they do that?!"

You crave it, we craft it: We get it. Ice cream can make a bad day good, and a good day great. And when you have a hankering for ice cream it's serious business. That's why we dream up endless flavor combinations, so you can get exactly what you want, how you want it. And that's why we travel the world to find the perfect ingredients, so you can just sit back and enjoy all the creamy deliciousness. But we don't stop at the ice

cream. We put that same effort into finding the most delicious treats to combine with our ice cream. If it's extra-special treats you're after, our freshly-made waffle cones, hand-crafted Polar Pizza® Ice Cream Treats, warm cookie ice cream sandwiches or custom ice cream cakes might just do the trick. There's a lot to love in this world, and we want to make sure no craving goes unsatisfied.



Local Flavor: We're proud of our 2400+ locations in the United States, but we're even prouder of the fact that all our shops are locally owned and operated (they eat and sleep ice cream too). That means no matter which shop you visit, you're supporting a local business. Kinda sweet.

Local franchise owner:
Greg Wall



A favorite for everyone: One of the best things about ice cream is that, while almost everyone has a favorite flavor, most people don't have the

Maple Bacon Salmon

- FOR THE SALMON:
- 1 lemon, sliced
- 1 (2.25 lb) skin-on salmon fillet
- 2 1/2 tsp salt, pepper, garlic mix seasoning
- 1 Tbs Dijon mustard
- 1/3 c extra-virgin olive oil
- 2 Tbs fresh lemon juice
- 2 Tbs maple syrup
- Finely chopped chives, for garnish

- FOR THE CANDIED BACON
- 3 Tbs maple syrup
- 1 Tbs packed brown sugar
- 1/4 tsp salt, pepper garlic mix seasoning
- 6 slices of bacon



1. Make salmon: Preheat oven to 400°. Place lemon slices on bottom of 9"-x-13" baking dish and place salmon on top. Season salmon all over with 2 teaspoons McCormick Himalayan Pink Salt, Black Pepper and Garlic All-Purpose Seasoning.
2. In a medium bowl, whisk together mustard, oil, lemon juice, maple syrup, and remaining 1/2 teaspoon McCormick Himalayan Pink Salt, Black Pepper and Garlic All-Purpose Seasoning. Pour sauce over salmon.
3. Roast salmon until cooked through and it flakes easily with a fork, 20 to 25 minutes. Turn oven to broil and broil until golden, if desired, about 3 minutes.
4. Meanwhile, make candied bacon: In a small bowl, whisk maple syrup with brown sugar and 1/4 teaspoon of McCormick Himalayan Pink Salt, Black Pepper and Garlic All-Purpose Seasoning. In a large skillet over medium heat, cook bacon until lightly golden on both sides, about 4 minutes per side. Drain bacon fat.
5. Return skillet to medium heat and pour maple syrup mixture into pan. Add bacon and cook, turning slices frequently until liquid is almost absorbed and bacon is glazed, 3 to 4 minutes.
6. Using tongs, carefully transfer bacon to a work surface to cool completely. Crumble bacon and sprinkle with chives over cooked salmon before serving.

YIELDS
6 SERVINGS

PREP TIME:
5 MINUTES

TOTAL TIME
45 MINUTES

Recipe found here:

<https://www.delish.com/cooking/recipe-ideas/a27408919/maple-bacon-salmon-recipe/>

What are your favorite recipes? What are your go-to meals on show nights? Share recipes here for all to enjoy! Submit them to GentsAutoClub@gmail.com

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FOR SALE:

1930 Chevy business coupe

She is a driver that has been stored
for a few years.

Serious inquiries only.

Contact Tawnia (509-251-2546)
for information.

More pictures available upon request.



The Gents Auto Club of Spokane

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Deke C.: 509.744.0971

Photographers

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