



# The Kamshaft February 2024

VCCC – Kamloops Chapter Newsletter Box 239 Kamloops, BC V2C 5K6

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----- Next Issue Deadline for Classifieds & News March 15th -----

----- April Issue Deadline for Classifieds & News April 12th -----

Vol. 52 No. 2

## CLUB AUCTION Feb. 28th



### Calendar of Events

*\* Kamloops Chapter Events*

- |                     |                                                                                           |
|---------------------|-------------------------------------------------------------------------------------------|
| <b>*Feb 21st</b>    | <b>Executive Meeting</b>                                                                  |
| <b>*Feb 28th</b>    | <b>General Meeting [Club Auction Night] [ P 16 ]</b>                                      |
| <b>*Feb 29th</b>    | <b>Last day to make changes in Club Roster</b>                                            |
| <b>*Mar 31st</b>    | <b>Easter Drive [Drivers needed for club vehicles. Contact Craig 250 579 5340 ] [p15]</b> |
| <b>May 4th</b>      | <b>Meet A Machine [Drivers needed for club vehicles. Contact Craig 250 579 5340 ]</b>     |
| <b>*Jun 14-17th</b> | <b>Back Road Tour (Steve Bell organizer)</b>                                              |



## PRESIDENT'S MESSAGE

### Ken Hoshowski



We are looking forward to an exciting year ahead.

Our February Meeting program is our annual club auction fund raiser which will give us a fun evening of laughs and an opportunity to pick up some exceptional bargains. Someone once told me that one man's junk is another man's treasure, so bring your loonies and toonies and things that have been sitting on your shelf covered in dust for the auction.

Our first major driving event this year is our Easter Drive in March 31st [p15]. Chairman Rich Vandermey is looking for a few more people to help with parking.

The 2024 May Tour is only two months away. It will never be closer so if you have never attended a May Tour this is the year to come and meet and make new friends in our vintage car fraternity. Registration forms are available on the VCCC.com website.

Our Back Road Tour (June 14-17th) chairman, Steve Bell, is busy working on the preliminary plans of what will be an excellent tour. More details at the meeting.

A survey a couple of years ago suggested that members wanted more driving events. We are working on a comprehensive and exciting list for this summer. If you have any suggestions please let me know.

Since covid we have lost members through non renewals, moving and members who have passed on. Our present paid up membership is 77. If you know of anyone who would enjoy our group please invite them as a guest to one of our meetings.

Hope to see you at the February 28th Meeting.

*Ken*

## "I THINK I'LL TAKE THE CAR", HE SAID; HE DID JUST THAT

He seemed a willing customer, and Rewerts & Ehler, Hupmobile dealers, are sure they could have sold him the automobile if only he hadn't run away. Especially if he hadn't run away with the automobile.

He had seen the car twice, and he was enthusiastic. The first time, on Jan. 28, Mr. Rewerts, obliging, demonstrated the car for him. He liked it.

He came back again about the middle of Feb. and looked it over again. Mr. Rewerts, obliging, discussed the car with him. Both said nice things about the car.

He was a young man, and a nice looking young man. He wanted his wife to see the car before he bought it. She wasn't in town, but he'd bring her in March 2.

Friday he was back. His wife couldn't come in; he explained why. But he'd like to have her see it. Mr. Rewerts, obliging, offered to drive him out to his farm, near Forsyth.

They started. Almost to the farm they stopped; the young man explained why. But as he got out he pulled out a gun. "It's a nice car," he remarked, "I think I'll take it. Get out!"

Mr. Rewerts, obliging, got out. Nevertheless, Rewerts & Ehler, Hupmobile dealers, are sure they could have sold him the car, if only he hadn't run away.



B.C. Vintage  
Truck Museum  
Cloverdale, B.C.

## CLARIFICATION FROM JANUARY KAMSHAFT

In the January Kamshaft I wrote the following: - *The truck museum in Cloverdale is losing their storage after 10 plus years as it is costing more to fix the roof than the building is considered to be worth while by the present city council. They have been given 6 months to vacate the building.*

*I think it is something we should keep mind that we have 4 club vehicles that we currently store with the help of the City of Kamloops whereas the truck museum have 36 with a story behind each one of them relating to the history of BC.*

*I think it is something we should keep in mind that we have 4 club vehicles that we store with the help of the City of Kamloops. One never knows what councils may decide to do in the future with their buildings and we could possibly lose our storage.*



I did not mean for it to read that our club vehicles where connected in any way with the Truck Museum as they belong to the Kamloops Chapter.

I was only trying to point out that it is possible for our city council members could make changes in regards to the storage of our club vehicles and we should be prepared should something happens.

EDITOR



## DRIVERS NEEDED

Drivers are needed for our club vehicles for two upcoming events.

If you can help please contact

Craig Beddie 250 579 5340 or [mcbddie@telus.net](mailto:mcbddie@telus.net)

**Event #1: - Easter Drive Sunday March 31st**

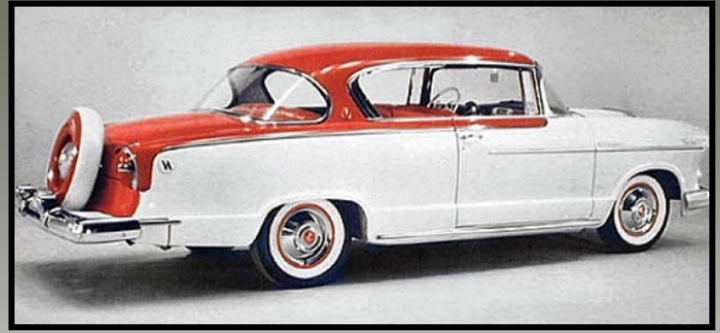
**Event #2: - Meet A Machine Saturday May 4th**





## Monthly Mystery Car #58

Presented by  
Art Harms



## January Mystery Car



January Mystery Car is a 1964 Oldsmobile Vista Cruiser station wagon. This upscale mid-size “A” body station wagon was introduced by Oldsmobile on February 4<sup>th</sup>, 1964. This new unique design featured a



raised roof on the rear half of the vehicle, with tinted glass windows installed on the perimeter of the raised portion, thus the name Vista Cruiser. Due to the front glass in the raised portion of



the roof, sun visors were provided for the rear seat passenger's comfort with a split rear seat.

The seat and door upholstery consisted of cloth or “Moroccan” vinyl, depending on the trim level ordered. Deep pile carpeting was used throughout all the floor area. Optional equipment included power brakes, power steering, air conditioning, cruise control, power front seat, choice of radios, and even two-tone paint. This station wagon featured a forward facing



third seat, a feature not that common. Access to the third seat was accommodated by the design of the second-row split seat, which folded and moved forward. If a person



needed to haul large items, the second and third seats folded flat into the floor. The rear window retracted into the tailgate, and when opened, the tailgate was level with the station wagon floor. This allowed convenient loading of the items to be transported.



The engine of choice was a 330 cubic inch V8. These engines were a new design, replacing the original Rocket V8 engine series. There were many design improvements from the original, but the main one is that these engines used thin wall casting technology, which made them 100 pounds lighter. The bore was 3.937 inches, while the stroke was 3.385 inches. Two versions of this motor were available, the two barrel, 9 to 1 compression ratio, rated at 230 horsepower, and the four-barrel engine with a 10.25 compression ratio, producing 290 horsepower. Transmissions available consisted of a three-speed Roto-Hydramatic, a three-speed manual transmission, and a four-speed manual transmission. A semi-floating rear axle was utilized with limited slip as an option.

The chassis was of the body on frame type. Coil spring suspension was used both front and rear. Front suspension was of the dual "A" arm type, with the rear suspension being of the four-link type. A roll bar was used on the front for better handling. 9.5" diameter X 2.5" wide drum brakes were used, both front and rear. 750 X 14" tires were standard equipment. A 121" long wheelbase was utilized, with the overall vehicle dimensions of 218" long X 58.6" tall. Sales for the 1964 Oldsmobile Vista Cruiser totaled 3,394 for the standard version, and 10,606 for the Vista Cruiser Custom version. 1964 price for this vehicle was \$3,875.00, give or take depending on the option package ordered. These unique vehicles were very desirable to own at the time, and very collectable today. *Art Harms*

## SHOES, BEAUTIFUL SHOES

These shoes are not made for walking the hills of Kamloops  
 Rather to be worn on the feet of a very special car club member  
 The colour is indeed eye popping  
 The style, that only a few can wear.  
 Check out those spectacular heels  
 Only one lady in the Kamloops Chapter of VCC would dare wear  
 these shoes  
 The rest of us, admired the shoes and only wished they could be  
 on our feet, even for a few seconds  
 Thank you for sharing your shoes with all the ladies  
 What excitement, shoe wise what will we see at the next  
 Christmas Party December 7 2024?





# CLUB WRECKER



Your intrepid Editor has asked me for information on the Club's 1945 Ford wrecker, so here are a few things that I remember.

I'm not sure if we originally heard about the wrecker from an ad or just from driving by its location on Springhill Drive.

We used to have a "Tin Book" at our Thompson Park Mall car shows where onlookers used to list old vehicles or parts they knew about, and maybe the lead came from there. Anyway, I dropped in to speak with the owner, Norm Endean, somewhere around 1976, and he advised that he would sell it to us for \$100. We brought it up at a meeting and it was agreed to purchase the vehicle. Former member, Harold Elmore, and myself went up and loaded it onto the Club's first car-hauling trailer. When we had it loaded up, Mr. Endean did not ask for payment. but donated it to the Club. The wrecker barely fit and the trailer was severely overloaded and I remember going down the bypass and at anything over 40 MPH the truck and trailer began weaving all over the road. Pretty scary, but we managed to keep slowed down and delivered the truck to Ed Shaw's place at Del Oro.

A little background on the wrecker itself: It was originally a Royal Canadian Navy ambulance van and after the war it went to the Village of North Kamloops (prior to amalgamation) where it was used either as an ambulance or a crummy.

**(Similar to this truck pictured here Notice the dual wheels)**



Norm Endean had a body shop and used to work on the Village's vehicles and allegedly obtained the ambulance in trade for work done for the Village. Mr. Endean then proceeded to chop the back section off of the van, installed a Manley manual winch, a plywood bulkhead with window behind the seats, and a huge rubber front bumper, and there you had a homemade wrecker which was how most of them were in those days.



Once the wrecker was in Ed Shaw's yard, we put out a call for a work party to redo the brakes and get it mobile. I had never met Ron Buck at the time (about 1976) but saw his name on the members' list and drove by his house a few times but never saw him. A couple of weeks after we put out the call for the work party, Ron shows up and advises that he has redone the wrecker's brakes, all by himself. Right then and there, I knew we had an

exceptional member in Ron Buck. Ron told me once that he had come to a couple of meetings but told his wife, Chic, that he was going to quit because he didn't like going alone and Chic thought that it was just a men's club. Ron said no, it's a family club.



A year or two after obtaining the wrecker we decided to clean it up and give it a paint job. Al Paulsen headed this up and it was painted a dark green with cream trim. When we sanded down the doors, the figures "RCN 147" (or some such number) popped up, so that's when we knew it originally had been a Navy vehicle. One of our members, I think it was Ray Forsythe, (who was in the sign business) hand painted the Club logo on the doors and did a beautiful job. Too bad they weren't saved after the second restoration.



The wrecker became a staple at our parades and events and a good advertisement of the Club. Two Ford flathead engines were donated to the Club. One came from the Kamloops Ski Club which had its facilities about where the Cascades Casino (Costco) is now. They had a rope tow powered by a Ford flathead engine and after the ski club went defunct, Ernie McNaughton, who was a member of that organization, obtained the engine for us. The other engine came out of an old truck at the



Buff sawmill on Monte Lake. Ron Buck replaced the motors in both the wrecker and fire truck with these engines, but I can't remember which one went into which vehicle. Ron was an expert at rebuilding flathead Ford engines and he told me once that when he worked for the Taylor, Pearson and Carson machine shop, he would rebuild a flathead engine in a day.

It was originally my idea that the wrecker could be used by Club members who could drive it in our events.

Back then there were many members that had cars that were undergoing restoration but were not driveable, so they would be able to use the wrecker (and the fire truck) and be able to participate. Tom Fischmann, the first President of the Kamloops Chapter, once used the wrecker to drive up to Barkerville for a weekend campout we had organized. On the way home, the truck petered out at Cache Creek so it was left with Dave Dickinson at Cache Creek Esso. Dave lent Tom his car to drive home. Tom never brought Dave's car back nor made any attempt to retrieve the wrecker, so Dave after replacing the fuel pump drove the wrecker back to Kamloops to get his car.

Later, another member (1973-1985), Bob Sostad, took on the wrecker for a year or two and kept it at his place in Barnhartvale until he dropped out of the Club. I know I ruffled a few feathers as it was my belief that whoever was using the wrecker should pay for the gas and expenses, but I was eventually overruled and it was decided that the Club would pay for the insurance and all expenses.

**Here is a photo of the truck actually being used as a wrecker, hauling my Corvair from Ed Shaw's place to Mal Dixon's place in Pritchard**





Back around the year 2000, Ron Buck proposed that we do a proper restoration on the wrecker and volunteered to head up the project, so the truck was moved into Jason Tasko's garage next to Ron's, and it was torn down to the last nut and bolt and work was started over again.



You can read all about this project in a story written by Jack Wollard that you can access at the **VCCC.com web page, Kamloops Chapter, Bottom of page Wrecker Restoration . Dick**

*Editor's notes:* - It was nice to have Dick write this article for the Kamshaft with the details of the club's wrecker.

Here is the link.

<https://kamloops.vccc.com/wrecker/wrecker.html>



### **Club Property Update (As written in June 1987 Kamshaft)**

**COOK TRAILER** One of our newer members, Wes Heiderich, has volunteered to finish off the cook trailer by hooking up the gas & plumbing for the grill. Hopefully, it will be in operation for the Douglas Lake Campout. If anyone has a vacant trailer hitch and is going to Douglas Lake on June 19, please let us know ASAP so that we can get the cook trailer up there

**FIRE TRUCK** Everyone is having so much fun again with our 1937 Ford Fire Truck that we are going to continue with the spruce-up/paint-up job. Ed VanWerkhoven (Budget Brake & Muffler) recently installed a complete and complementary new exhaust system, and Ray Wallace (Wallace Upholstery) donated padding for the seats. Thanks, Guys. Next on the agenda will be the cleaning and painting of the frame, then some bodywork and a paint job. If you would like to use the Fire Truck for any local function, it will be lent out to any Chapter member on a similar basis as with the Club trailer. i.e. you must reserve the truck in advance from property director, Don Coulter. You will be responsible for checking all vital fluids prior to use and returning it with a full gas tank and in as good or better condition than when you picked it up.





## “COOK’S CORNER” #2

by: - Lila Foley

With our Easter Drive coming soon on Sunday March 31st, we are all wondering what kind of cookies to make to sell at our coffee table in Riverside Park.

This selling of coffee and cookies has become very lucrative for us.

I put out a call for the ladies to send me cookie recipes ideas that could be used and here is what I received. Maybe you would like to try one of these recipes sent in and find out if it could be one of your favorites.

**Please package them 2-3 in a bag.** (The Dollar stores sell snack size bags that fit most cookies.)

**Please bring them to Riverside Park.** Thank you *Lila*

### MOLASSES COOKIES by Marge Hoshowski

#### Mix well together

1/2 cup Margarine  
1/4 cup Oil  
1/4 cup Molasses )  
1 cup Sugar  
1 Egg

#### Mix well and add to liquid mixture

3/4 cup Flour  
1/4 tsp each Salt and Ginger  
2 tsp Baking Soda  
1/2 tsp each Cinnamon & Cloves

Mix together and roll in small balls. Dip in sugar.  
Bake for 12 minutes at 325 degrees.

### DAD’S COOKIES by Sue Wilson

1 cup shortening  
1 egg  
1 cup sugar  
1/2 cup brown sugar  
3/4 tbsp molasses  
1 1/2 cups rolled oats  
1 cup rice Krispies  
1 1/2 cups flour  
1 1/2 tsp cinnamon  
1 tsp each of the following Vanilla, Baking powder,  
Baking soda, All Spice, & Nutmeg  
Vanilla  
Shape into balls press down, score with fork  
Bake 12—15 minutes at 300 degrees.

### PEANUT BUTTER Cookies

#### By Eileen Lawrence

1/2 cup shortening      1/2 tsp vanilla  
1/2 cup peanut butter    1 cup flour  
1/2 cup white sugar      1/2 tsp salt  
1/2 cup brown sugar     1/2 tsp baking sock  
1 egg

Mix ingredients. Bake at 350°F for 8 to 10 minutes.



### NO FLOUR PEANUT BUTTER COOKIES

#### by Marge Hoshowski

1 cup Peanut Butter  
1/2 cup Sugar  
1 Egg

- Stir ingredients until combined well.
  - Form into 2 tbsp size balls (or use a cookie scoop)
  - Place about 2" apart on cookie. Press with fork.
- Bake for 12-14 minutes at 325 degrees
- Don't overbake. Let cookies cool 10 minutes before moving them to a wire rack - they will be too soft to move right away.
  - Store in an airtight container for up to 5 days



# Oatmeal Chocolate Chip Cookies

by Sherry Carroll

1 cup (8 ounces, 225g) unsalted butter  
1 1/2 cups all-purpose flour  
1 teaspoon salt  
1 teaspoon baking soda  
1 teaspoon cinnamon  
1/4 teaspoon nutmeg  
1 cup brown sugar, packed  
1/2 cup white granulated sugar

2 large eggs, lightly beaten  
1 teaspoon vanilla extract  
2 tablespoons water  
1 1/2 cups chocolate chips (semisweet or bitter-sweet chocolate)  
1 cup chopped pecans, optional  
1 cup sweetened, shredded coconut, optional  
3 cups rolled oats (old-fashioned or quick oats, do not use steel cut or instant)

## 1. Prep the oven and the baking sheets:

Preheat the oven to 350°F. Butter two large cookie sheets, or line them with silicone mats or parchment paper.

## 2. Brown the butter:

Place sticks of butter in a thick-bottom medium sized stainless steel saucepan or other pan with a light, reflective interior. Otherwise you won't be able to see the butter browning.

Heat on medium. Melt the butter, whisking so that the butter melts evenly.

Continue to cook the butter. As it cooks, the butter will foam up, and then the foam will subside. Whisk frequently to check underneath the bubbly surface.

At some point, browned bits will form at the bottom of the pan and the butter will begin to smell nutty.

***Watch carefully—it's easy for the butter to go from browned to burnt.***

When the browned bits begin to form, remove the pan from the heat. Pour the melted butter, with the browned bits, into a glass or metal bowl.

Allow to cool a bit while you prepare the other ingredients.

## 3. Mix the dry ingredients:

Vigorously whisk together the flour, salt, baking soda, nutmeg, and cinnamon together in a large bowl.

## 4. Make the dough:

Place the browned butter (along with the browned bits) in the bowl of a stand mixer. Add the brown and white sugar. Beat on medium-high until smooth, about 3 minutes.

Add the eggs and vanilla. Beat for 3 more minutes on medium speed until smooth and light.

## 5. Stir in flour mixture and some water:

Using a wooden spoon, stir the flour mixture into the batter.

Stir in 2 tablespoons of water (note that if you are using jumbo eggs, and not large eggs as the recipe calls for, you will probably not need this much extra liquid.)

## 6. Stir in chocolate chips and oats:

Stir in the chocolate chips, and the pecans and shredded coconut (if using).

Stir in the rolled oats.

Up to this point you can make the dough up to a day and a half ahead and store in the refrigerator.

## 7. Spoon cookie dough onto lined cookie sheets:

Spoon out heaping tablespoons of cookie dough and lay them on lined cookie sheets. Make sure you have about 2" of space between each cookie, as they will flatten a little and spread on the cookie sheet as they bake.

**8. Bake** at 350°F for 10 minutes, or until they are just brown around the edges, but still soft in the center. They will firm up as they cool. (If you want them crispier, you can bake them from 12 to 14 minutes, but 10 minutes will yield a more chewy cookie.)

## 9. Cool:

Take the cookies out of the oven and let them cool for two or three minutes on the hot baking sheet. Then, using a metal spatula, carefully transfer the **still-hot** cookies to a wire rack to cool. They will continue to be soft until completely cooled.

Once completely cooled, store in an airtight container for 3 to 5 days.



## LOWER FAT CHOCOLATE CHIP SCRUMPTIOUS COOKIES

by Pat Johanson

1/3 cup margarine  
1/2 cup plain yogurt  
2/3 cup brown sugar  
2 eggs  
1 1/2 cups flour  
1 teaspoon salt

1 teaspoon baking soda  
1 cup chocolate chips  
1 teaspoon vanilla  
1/3 cup chopped nuts  
2 cups oatmeal

Cream margarine and yogurt. Add sugar.  
Gradually add eggs, beat well. Add vanilla.  
Sift flour, salt & baking soda.  
Add dry ingredients to creamed mixture.  
Add nuts, chocolate chips and oatmeal.  
Drop by teaspoonfuls on cookie sheet which has been  
sprayed with oil spray.  
Bake at 350° F. for 10-12 minutes



## Oatmeal Coconut Cookies by Joan Arcand

1 cup butter	2 1/2 cups flour
3/4 cup sugar	1/2 tsp. salt
1 cup br. Sugar (or less)	1 tsp. baking soda
2 eggs	1 tsp. baking powder
2 tsp. vanilla	1 cup unsweetened coconut
1 tsp. almond extract	2 cups oatmeal

Cream butter & sugars. Add eggs and extracts.  
Mix dry ingredients  
together and then add to wet ingredients.  
Roll into balls and flatten with fork.  
Bake 12-15 minutes at 350 degrees..  
Depending on size of cookies & desired darkness.

## The Ultimate Healthy Soft & Chewy Oatmeal Raisin by Debbie Fransen

### INGREDIENTS

1-cup (100g) instant oats  
3/4 cup (90g) whole wheat flour or gluten-free\* flour  
1 1/2 tsp baking powder  
1 1/2 tsp ground cinnamon  
1/8 tsp salt  
2 tbsp (28g) coconut oil or unsalted butter, melted and cooled  
slightly  
1 large egg, room temperature  
1 tsp vanilla extract  
1/2 cup (120mL) honey or agave  
1/4 cup (40g) raisins

### INSTRUCTIONS

1. Whisk together the oats, flour, baking powder, cinnamon, and salt in a medium bowl.
2. In a separate bowl, whisk together the coconut oil, egg, and vanilla. Stir in the honey or agave. Add in the flour mixture, stirring just until incorporated. Fold in the raisins. Chill the cookie dough for 30 minutes.
3. Preheat the oven to 325°F, and line a baking sheet with parchment paper or a silicone baking mat.
4. Drop by scoop
5. Bake at 325 degrees for 11-14 minutes
6. Cool on pan

## Kate's Cookies by Sue Wilson

2 cups butter  
2 cups sugar  
1 cup brown sugar  
1 egg  
1 1/2 cups rice Krispies  
2 1/2 cups rolled oats  
3 cups flour  
2 tsp vanilla  
1 tsp salt  
2 tsp each of the following  
Baking Soda Baking Powder  
Shape into balls press down, score with a fork  
Bake 350 degrees 10 - 12 minutes

**Editor's Note:** - Had more than 1 so had to make a choice.

## Ginger Bread Cookies by Kathy Kovac

### Wet

1 cup butter  
1 cup sugar  
1 egg  
1/2 cup cooking molasses  
1/2 cup honey  
1 ounce vinegar



### Dry

3 1/2 cups flour  
1 1/2 tsp baking soda  
1/2 tsp salt  
1 1/2 tsp ginger  
1/2 tsp cinnamon  
1/2 tsp cloves



Mix well by hand

Combine dry ingredients to the wet a little bit at a time to the wet until all ingredients are combined.



Cream butter & sugar together, then add egg.  
Then add the molasses, honey, vinegar & mix well.  
After all is mixed, dough will be too soft to roll out. Store in fridge 'till firm (About 3 hours)  
Roll out & cut in squares or use a cookie cutter. Keep dough in fridge 'till you use it.  
Bake at 400 degrees for 7-8 minutes  
Can be decorated with icing if desired.

Oh Boy!

Cookies.  
Cookies  
& More  
Cookies

## BEAR TURDS by Laura Jolicoeur

BOIL 2 1/2 minutes

1C butter  
1 C milk  
4 C sugar  
1 tsp. salt  
2 tsp. vanilla

ADD

5 C oatmeal  
2 C coconut  
1 C cocoa



Drop by teaspoon on to pan while hot.



## EDITOR'S EDITORIAL



This is a reminder for you to check your Junk or Spam files at least once a week. It seems that since I send out so many emails at one time some computers receiving the emails recognize them as either Junk or Spam.

I send out the Kamshaft the Friday preceding our monthly meeting.

A thank you to the ladies for answering Lila's cry for help with the Easter cookie recipes.

As Editor I would appreciate it if you would send in photos of your car activities this year so they can be included in a Kamshaft.



If you can help with our

Annual Easter Drive On Sunday March 31st please contact

Rich Vandermeij 250 828 2318



# PEOPLE YOU "AUTO" KNOW #2

## Ken Finnigan

By Geoff Gibbard

Ken has been a paper boy, a metal shop worker, a drug pusher (delivering prescriptions in Victoria via bicycle), an electrician/builder/installer and supervisor for BC Tel in Edmonton, a race car driver and president of a variety of sports car clubs in BC and Alberta. He joined our club in 1985 because he needed a trailer to bring 2 Austin Healeys home from Alberta and guess what? The club had a newly built trailer that would do the job. Ken marvels at how trusting the club was.

Ken was born in Wilkie Saskatchewan and attended (weather permitting) a one room country school two miles away. In winter, local farmers would clear the road of the snow drifts so the kids could get to school, in Ken's case via a 2 member dog team and sled. Those dogs were keen to go as they'd get fed upon arrival. Shopping in those years was done via the Eaton's catalogue. A slow internet?



1940/41 saw the family in Victoria as his dad was building gun emplacements on the west coast. I remember the one under the Lion's Gate Bridge?

Ken attended a brand new technical high school where he thrived, adding to the skills he brought with him from the homestead. He went to night school then to work for Canadian Telephones & amp; Supplies and from there to BC Tel. 1954 saw Ken move to Vancouver for 3 weeks, to Edmonton for 5 years and then to Burnaby. When he was 13 his employer drove him in an MG TC convertible on a newly paved roller coaster road to Sooke for a job. From that day forward Ken was hooked on British sports cars.

A brand new MG A that Ken drove down Jasper Avenue with the top down in - 40 temps was the first of such cars. Did the heater actually work? The '56 became a 1958 that had 7 more hp which morphed into a 1959 twin cam model with disc brakes all around. Then Ken spotted a D Type Jag with disc brakes at the PNE and his racing career was born. His first race in that MG A resulted in a 3rd place finish at the Abby Airport. He went on to help in the planning and building of the Westwood track and it was there where he met his first wife, Elizabeth (deceased 1999).

By that time he was a race driver trainer and she actually took lessons from him. I think that says it all. In '61 he owned a custom built road racing car placing second in a pro class at the Portland International Raceway.





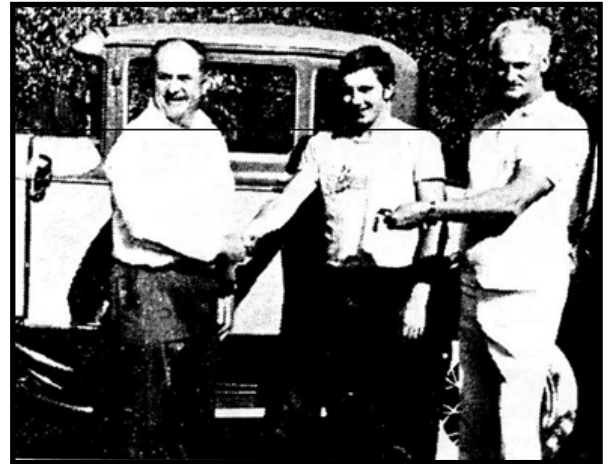
John Bone gave Ken a helping hand With his downsizing.

The Finnigan's moved to Kamloops in 1967. Ken retired in '85, joined our club, rescued his Healeys and moved to 12 acres in Dallas. He met Lorraine and was married soon after.



He has been our club president (1987) and vice president, he helped the club restore 3 Ford Model A cars that were auctioned off for charity and sorted out the ambulance's wiring. Ken emphasized the important things in his life continue to be family, cars and his membership and work with the Masonic Lodge. He speaks with pride of the accomplishments of that organization and the countless lives it has impacted.

Thank you for your time Ken, it has been a pleasure. *Geoff*



**Elaine Jones is our sunshine lady.**

**If you know a member that could use a ray of sunshine contact**

**Elaine at 778 470 0369**

**Elaine sent**

**Get Well cards to Sal Harms & Lorraine Finnigan**







The Kamloops Chapter of the  
Vintage Car Club of Canada

*Come join us!*

# Easter Drive & Car Show

of Vintage Vehicles

**Sunday March 31, 2024**

10 am - Vehicles will stage at McArthur Island near ice arena.

11:45 am - Depart McArthur Island. Non-members welcome but only in vintage stock vehicles.

1-4 pm - Vehicles arrive at Riverside Park, and will be on display until 4pm. Coffee and cookies will be available by \$\$ donation at Mac Island as well as Riverside Park.



*For further information call*

Rich V. at 250-828-2318 or Ken H. at 250-320-7548

# **THE BACON TREE**



Two Mexicans are struck in the desert after crossing into the United States,  
wandering aimlessly and starving.



They are about to just lie down and wait for  
death, when all of sudden Luis says:

“Hey Pepe, do you smell what I smell?

Ees bacon, I theenk.”

“it is, Luis, eet sure smell like bacon.”

With renewed hope, they struggle up the next sand dune, & there,  
in the distance,

Is a tree loaded with bacon.

There’s raw bacon, there’s fried bacon, back bacon, double  
smoked bacon,

every imaginable kind of cured pork.

“Pepe, Pepe we ees saved! Ees a bacon tree.”

“Luis maybe ees a meerage! We ees in the desert don’t forget.”

“Pepe, since when deed you ever hear of a meerage that smell like bacon?”

Ees no meerage, ees a bacon tree.

With that, Luis staggers towards the tree.

He gets to within 5 yards, Pepe crawling close behind,

When suddenly a machine gun opens up, and Luis drops like a wet sock.

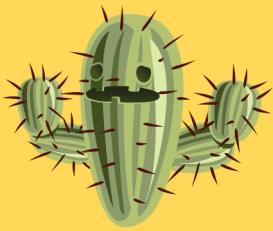
Mortally wounded, He warns Pepe with his dying breath.

Pepe, go back man, you was right, ees not a bacon tree !”

“Luis,Luis mi amigo, what ees it?”

“Pepe ees not a bacon tree, ees!...ees!...ees!...ees!...

*Ees...A ham brush.”*



# **AUCTION Feb. 28th**

**By popular demand our annual Club Auction is back at the February General Meeting**

**Please bring something for auction and lots of money as all the funds raised goes into the operating of the club.**

**Just about anything is welcomed from car parts, antiques to baking.**

***[Please No Flea Market Items]***



# CLASSIFIEDS For Sale

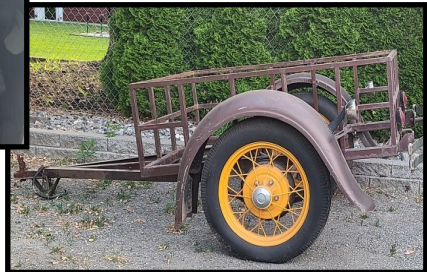
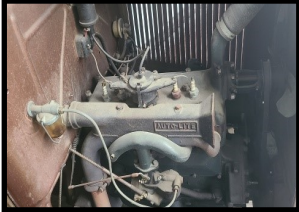
## 1930 FORD Model A & Utility Trailer \$15,000

Or reasonable offer

The trailer is road worthy and has papers, just needs some plywood. Sadly the car hasn't been started in years, just needs a wee bit of attention to get it running.

The pair are sitting in a seacan at the Big Steel Box yard. If someone would like to take a look give me a call as I live only 5 minutes away.

**Allison 250 819 2264**



## Trailer for Sale \$3400.00 (Truck extra)

18 foot trailer,  
7000 GVW,  
6 foot loading ramps,  
running boards and  
fenders, boom hoist,  
spare tire,  
12 volt, 6000 lb. inch,  
hitch lock and key, electric tongue jack,  
2 sets of side racks



**\*Contact Jerry at 250-579-5102 or  
email gwallin@telus.net**

**1941 Chevrolet \$10,000** Special deluxe 4 door sedan, model 1019, GM of Canada. Looks OK from 20 feet. Backyard restoration about 25 years ago, needs all new tires, steering box, and a few other adjustments. Can include a lot of spare parts.

**\*Phone Jason, 250-372-2809**



## ***\*A Thought to Remember Until Next Time:***

***Can you remember when you got  
your windshield cleaned, oil  
checked, and gas pumped with  
out asking, all for free every time?  
And you did not have  
to pay for air?***