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**JULY 2019**

Chairman: Barry Ricketts 021 775300      Vice-Chairman: Julian Barrett 03 359 1100  
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Committee: Rod Hurst 03 347 9092      Jim Milne 027 611 3455      Kit Peverill 03 327 9362  
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## EVENTS DIARY

### SUNDAY JULY 7<sup>TH</sup>

Meet at Princess Margaret Hospital carpark 3 10.30am. We will be exploring some country roads before lunching at the Crate and Barrel in Leeston.

### THURSDAY JULY 18<sup>TH</sup>

#### Gold Card Cruisers

Meeting Place West Melton Tavern Carpark 10.30am Cafe Lunch.

PLEASE NOTE: Cafe Lunch will continue throughout the Winter months til September

### BARRY'S BANTER:

#### Let them eat Steak

Strange subject to rant on about but I simply had to get this off my chest.

Now I love a steak. Rib eye is my favourite. I also reckon to cook better Pak n Save rib eye at home than I can get outside. But you know, sometimes when you're out with yer rowdy classic motoring mates, you read the menu and think "Ooh! Poor Old Angus was well hung for 70 days. That sounds nice!"

You order the medium rare Angus aged rib eye with green peppercorn sauce (\$38.00). You then add extra duck fat roasted potatoes

(\$5.00), extra peppercorn sauce (\$3.00), extra garlic infused field mushrooms (\$4.50), two free range fried eggs (\$7.00), a brandy and coriander roasted sweet corn (\$5.00).

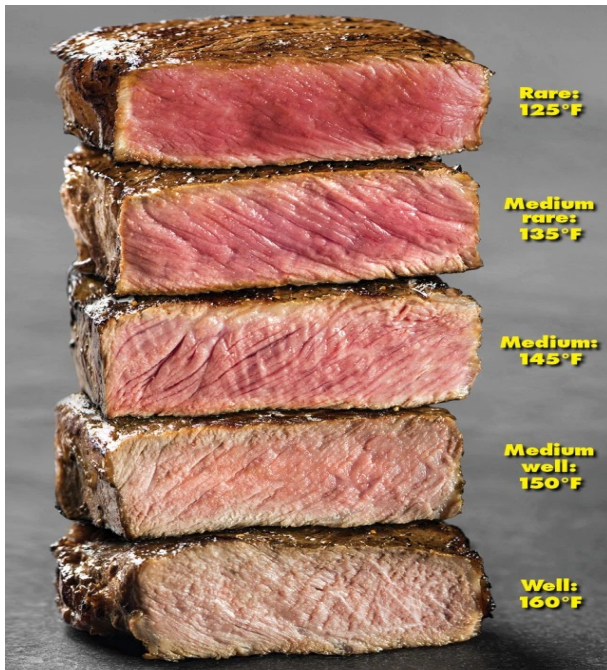
Everyone else has ordered the fish and chips. But you are the King/Queen of the table and eagerly await your 500 grams of pure gastronomic delight which has come in at fairly hefty price of \$62.50.

The waitress rocks up with a plate the size of a dustbin lid. Your mates are drooling. You are now sweating in anticipation. You roll up your sleeves, pick up your fork and specially supplied scalpel, lick your lips and holding your arms aloft, pause and prepare to make your first incision.

Once you have sawn through the mould, you find an artery, and then another and another. Soon you come to realise you have been served up a scrawny lump of charred gristle sat on a monster bed of mesculin salad. This lump of meat is so tough that if it was strapped to the rear wheels of a TVR Chimaera it could cover a days racing around the Nürburgring plus the 20,000 km trip back to Christchurch.

The green peppercorn sauce arrives 10 minutes later (sans peppercorns – just black pepper) in a gravy bowl which is so tiny it must have been manufactured in the 'Land of the Giants'. So how can you be certain of getting a decent steak meal? Well here are a couple of hints I have picked up over the many years of disappointments.

1. Stick to known steak houses, i.e. Resist ordering steaks in a speciality sea food, indian or vegan restaurant.
2. If possible look at somebody else's steak meal. If they look friendly, go over to their table. Sit with them and see how much effort is required to carve it.
3. Ask the waitress to present the steak to you before it is cooked. They will soon get wise to this so be smart and staple a label to the one you accept and take a photo to make sure the same steak is returned.
4. Show the waitress a photo of the cooked steak you expect to receive. (Such a photo is attached for your reference). When it arrives let the waitress, chef, restaurant manager or a lawyer witness you cutting it through the centre.



Note: Chefs who don't know how to cook steak will err on the rare side then if it is returned they simply kick it around the kitchen for a couple of laps and then throw it under the grill. If the steak is overcooked it has to be thrown away or chucked into a bucket of rejected steaks and later minced up for gourmet burgers.

5. If you like medium rare then ask for medium rare plus, which is between medium rare and medium. That way you shouldn't receive a chewy blue steak.
6. Ask the waiter to explain the cuts of meat. E.g. Is it a locally raised beast. Is it grass or corn fed. Was his name Bertie.

What school did he go to. Did he ever graze at AMI Stadium. etc etc.

I am often disappointed at the inability for waiting staff to accurately explain how the meals are prepared. It's as though they just came in off the street. They have no passion for the food. You ask the waitress, "How many fried Cajun chicken wings in that starter" and she shrugs her shoulders and says, 'Er I dunno! Hang on, I'll ask the chef". To think she has been carrying plates of Cajun chicken wings starters for goodness knows how long but never bothered to count them.

Because we don't tip waiting staff in NZ they don't care if you have a good dining experience or not. Without doubt the best waiter I have ever seen here was an American girl who just arrived in New Zealand and had only been working at the Blacks Estate Winery for one week. She convinced us to try every single item off the menu because she explained how each meal was prepared in such fine detail we couldn't resist a taste.

That's all for now. Guarantee that if you follow my instructions you'll have a lot of fun. The committee will be checking to see how well you perform on our next Sunday run.

**Cheers!**

**Proof read no mistakes found ! (Ed)**

## **REPORT ON SUNDAY JUNE 2<sup>ND</sup>**

We woke to another dismal, cold and rainy day where you just feel like like staying close to the logburner and lamenting our rugby loss to the Chiefs. What better way to raise the spirits than go and look at some classic cars. I allowed extra time to get across town because of road closures due to the Marathon, why would anyone be crazy enough to run around town half dressed in this cold weather when you've got a nice warm car!

We arrived at Duttons in time to see the Datsun club departing with a hiss and a roar. Once inside we were warmly welcomed by our hosts Kirsten and Royden. Coffee and nibbles were on offer until Barry threw a tantrum and kicked the coffee cart table over spilling hot coffee all over the adjacent Ferrari, all because he couldn't get goats milk in his chai latte! I think Barry was a bit disappointed there was no damage done as it was part of his elaborate plan to have to buy the car at a reduced price!



There was a good cross section of cars from Alfa, Ferraris , Mercedes, Mazdas, Mustang and Hino to name a few. As they are an international car company vehicles are bought and sold all around the world and this was reflected in some of the price tags. It was interesting listening to Royden tell us the stories behind some of the cars and how he managed to find them. We thanked our hosts for their hospitality and made our way to the Brickworks for lunch. Considering the new owners had only been there 3 weeks I was impressed with the menu and service we received for such a large group (37 people) and everyone seemed to enjoy their meal.



**Lunch at the Brickworks**

## **REPORT ON GOLD CARD CRUISERS JUNE 13<sup>TH</sup>**

We all met at the Rolly Inn and after the meet and greet we travelled south on Highway One to Rakaia, turning at Mobil garage to join up with the Barrhill road. There are a lot of cropping farms in this district and these are kept so neat and tidy with fences trimmed and roadsides mowed. We turned at Barrhill to travel through Lauriston and on to meet up with the Main Methven highway at Winchmore. At Methven we had arranged lunch at Cafe 131 where we all enjoyed very good food. Later we motored over Rakaia Gorge in sunshine and pretty landscapes to Darfield to have afternoon tea at the Fat Beagle Cafe.

Gill Milne.

## **WESTERN AUSTRALIA ODYSSEY 2019. 4<sup>th</sup> – 23<sup>rd</sup> September 2019 .**



We have a full field of 21 crews, 15 of whom are making the trip across to Perth on the train from Sydney. Bookings are confirmed for the train. G2 has most of the route sorted and promises a grand journey. Getting accommodation for 43

people [21 rooms] has and is proving to be a challenge in a couple of the more remote regions and is adjusting the route accordingly. He tells us that in one town on his proposed route the total population is 25 so the Odyssey will not be stopping there.

Max Clarke has done a brilliant deal for rental cars and has arranged our Perth accommodation with parking almost opposite the train station and only a block or so away from the car hire office.

The tour group will be spending two days in Perth with plenty of attractions to visit before they start the grand trek.

## A WARM WELCOME TO NEW MEMBERS

Lynda Hunt proud owner of a 1963 VW Beetle

John and Susan Crysell proud owners of a 1990 MX5.

## FOR SALE

**Club Caps** only \$15 each  
sew on **Badge** \$8 each  
see Kit & Carol Peverill or Rod Hurst



## TRADE ME



G2 tells us that there are a couple of classic Saabs going onto Trade Me. The Trade me numbers are #2202039895 and #2202063746. Well worth a look. G2 says if he didn't already have 5 he would be interested. Christchurch location.

## OTHER EVENTS THAT MAY INTEREST YOU:

### BellaRat's Gas & Gander

Last Friday of each month about 7pm . Meet at the new NPD gas station on Jones Rd, Rolleston for a catch up and coffee in your rat rods, hotrods customs or what ever you show up in.. good food and coffees. NPD look forward to your visit 740 Jones Road

### 50 years since man walked on the moon.



A special one-off event is to be held in North Canterbury to celebrate 50 years since man first walked on the moon. (Neil Armstrong & Buzz Aldrin 21<sup>st</sup> July 1969). **Open** to all vehicles registered. Cars, stationwagons, vans, utes, trucks, campers, caravans, motorcycles etc. etc.

(Group one = pre-1970) 1886 – 1969.

(Group two = 1970 onwards)

### DISPLAY

Meet at Castle Park Café. SH1 Leithfield (Corner Ashworths – Beach Road) from 10am. You may display anything pre 1970 inside dining room of café. Bring whatever you have. TV, pedal cars, trikes, prams, etc etc. Registration and route sheet available in dining room.

(Group one) all pre 1970 to depart on a scenic country tour, at approximately 2pm. After a spell of about 5-10 minutes all vehicles manufactured from AFTER Neil Armstrong and Edwin (Buzz) Aldrin walked on the moon. (Group two – 1970 onwards) will depart on a slightly different route but finish at the same venue. At this venue, free afternoon tea and biscuits etc. will be available to all who finish the rally-tour. The music society of the hall will even be putting on a small concert for us during this period.



**Only \$10 per vehicle. Payable at start venue from 10am to 2pm.** {Bring your own lunch but a coffee car will be in attendance at start venue, from 10am to the route departure time of 2pm they will also be selling muffins, scones, sandwiches, etc. **Sunday July 21<sup>st</sup>. Held wet or fine. A fund raiser for the Balcairn Hall Music Society.**

The Balcairn Hall was built in 1936. After years of neglect it has risen like the Phoenix over the last 10 years as a result of love and commitment by its local residents, concert supporters and fundraisers. About every six weeks throughout the year a concert is held there on Saturday night to a capacity audience. The hall is for hire for all sorts of occasions

Organised by: Trevor Stanley-Joblin

(North Canterbury Classic Tours)

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## SPECIAL OFFERS TO CMSNZ MEMBERS



## SAVING YOUR MEMORIES

If you have videotape, slides or movie film stored, now is the time to have them converted to digital. Most of your memories from yesterday were captured on old analogue formats, which not only degrade fast but the equipment needed to play them has almost vanished.



**Videostation are making a special offer to all members of The Classic Motoring Society.**

**Until the end of July 2019 we will give all members a 30% discount on all conversions and services.**

As an example: to convert videotape would normally cost \$40.00, but with the discount it would cost \$28.00. In fact if you have 5 tapes or more we will reduce it to \$25.00 per tape. All conversions are transferred using professional equipment to provide high quality images.

**Call Larry on 03 327 2784 or 0272 911 837.**

[www.videostation.co.nz](http://www.videostation.co.nz)

## **New Michelin Vintage and Classic tyre now available in NZ direct from the factory**

Dear CMSNZ

I am the Technical, Training and Business development Manager for Michelin NZ (Tyreline Distributors) Michelin are now a part owner of our business and we have some exciting news for your community. We now have ready access to the whole range of Michelin classic and vintage tyres and are able to order these direct from the factory and to bring them here with our current product portfolio. With this in mind bearing in mind we are the only licenced importer and distributor. This ensures all tyres are factory new "young" "authorised" and carry full warranty. We also cover off all taxes, duties and logistics. These are exciting times and I would like to send you a full copy of the catalogue that you can share with the owners. We know for a fact that some tyre dealers are unwilling to help or assist in sourcing these types of authentic tyres.

We are happy to take enquiries from owners as to price and availability, we can also make recommendations for local fitting solutions within our network of tyre dealers nationwide. Of course if your members have their own fitting solutions this can be accommodated. Our objective is to ensure the community gets access to the right level of information about the supply, availability and the right products rather than older, aged products and potentially dangerous "expired tyres" our roads in NZ don't

need any assistance in cataloguing more injuries etc. Likewise I would always be happy to come and talk to the members about who Michelin are and our very special place in the automotive history (and why) which of course continues today by leading the others in terms of innovation or even just about tyres in general and their development, use and care.

Your members can visit our website here:

<https://www.tyreline.co.nz/michelin-classic-tyres/>

or contact us by email:

[Enquiries@tyreline.co.nz](mailto:Enquiries@tyreline.co.nz)

or call us for classic tyre enquiries

**0800 474 639**

All Tyres will be distributed nationwide from Hamilton where they can also be collected from by arrangement – Unlike other supply routes. All tyres are new direct from production and carry all the usual quality guarantees & indemnities from us as part of the Michelin Tyre Company. All import duties and fees will be satisfied by us as the licenced distributor of Michelin products here in NZ.

Best regards  
Justin Edgington

