

NEWS FROM THE



Swamp Fox Region

CELEBRATING OUR 37th YEAR AS AN ACTIVE CLUB

NEXT MEETING

Tubb's Shrimp & Fish
1500 2nd Loop
Rd. Florence, SC
Dec. 10, 2018

6:30 PM for eating/fellowship
7:00 PM for Club Meeting

December 1, 2018



HAPPY BIRTHDAY TO:

Jane Huggins 12-17
Nick Osorio 12-30
Julian Stewart 12-31



Robinson's Ramblings'

Well gang, 2018 is just about history and what a great year it has been for our car club!! The Swamp Fox club has added excellent new members, put on one new show and 2 great festival shows and had a super time doing it as well. This speaks well for all our members, for the excellent job the officers and board of directors has done and for the impact we have had in the community. I am particularly proud of the ability of our members to help each other out on car problems and car needs. Sharing knowledge with each other is a major benefit of having a car club!!!

At the Nov. meeting the board proposed adding an additional board member at large to the board. This was voted on and approved and Abby Osorio is our newest board member-welcome aboard Abby!! Nick presented the slate of Officers and Board members for 2019 and the following were approved:

President-Al Robinson
Vice President-Tom Spence
Secretary/Treasurer-Susan Pace
Board Members: Curt Smith, Nick Orsorio, Abby Orsorio, Dan Dembowski, Doug Floyd, Cheryl Floyd
Curt Smith will be our superb newsletter editor for 2019 and Dave Rast will be our Facebook coordinator.

WELCOME NEW MEMBERS

2018 CLUB OFFICERS

President Al Robinson 496-7207
Vice Pres. Tom Spence 773-0189
Secretary/ Treasurer Susan Pace 230-0212

NEW CLUB WEBSITE:

swampfox.aaca.com

Email:swampfoxoldcarclub@gmail.com

[2018 Car Show Schedule](#)
[Swamp Fox Old Car Club](#)
[Florence Festival of Lights Cruise In](#)
[Saturday, Dec. 8, 2018, 6-9 PM](#)

[2019 Car Show Schedule](#)
[Swamp Fox Old Car Club](#)
[Antique Classic Car Show](#)
[Saturday, April 13, 2019](#)

Robinson's Ramblings' con't

I think we have an excellent leadership team for this coming year and I am looking forward to growing the club and seeing lots of good times in 2019. Let's make it FINE in 2019!!!

Welcome to our newest member Kit Fulmer. Kit has already been active, helping out with the Pecan Festival. I still have 2 AACA gift memberships available for new members, so talk to someone you know and invite them to become a part of the best car club in the Pee Dee.

Several of us drove cars to Cars and Coffee on Nov 10 at the Highland Park Methodist Church Parking Lot. This is a fun event and I encourage everyone to get out to this. The next two are on Dec.8 and Jan 12. Jim Vidt is the chairman for this event and was the best production winner at the Pecan Festival with his VW convertible.

Don't forget the annual Christmas party at Tubbs Restaurant Dec. 10. We will do the crazy gift exchange again. Ladies bring a ladies gift; guys bring a guy's gift, \$20 max and no perfumes. This is always a lot of fun. We will have a short business meeting, install the 2019 leadership team and do a bunch of socializing and eat'n!!!

From me to all of you -THANKS for all the hard work you have put in to make 2018 so successful. Let's do it again in 2019!!!!

Al Robinson



FLORENCE FESTIVAL OF LIGHTS
CYSTIC FIBROSIS FOUNDATION

December 7th - 8th | December 14th, 15th, 16th | December 21st - 22nd
6:00pm to 9:00pm

Photos with Santa ★ Choral Performances
Dance Performances ★ Hot Cocoa & Snacks

Admission:
\$10 / vehicle, up to 8 passengers
Location:
2441 Hoffmeyer Road | Florence, SC

Benefiting the Cystic Fibrosis Foundation
www.facebook.com/FFOLCFF

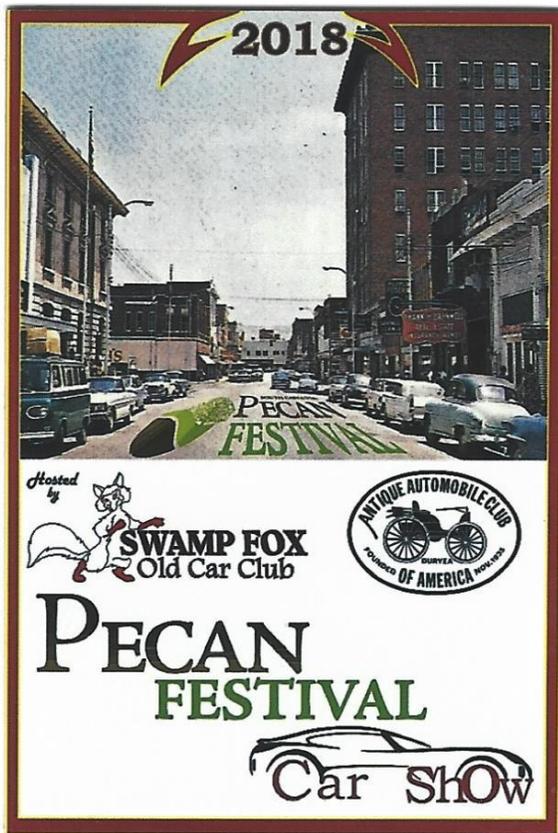
**YOU'RE INVITED
TO A CRUISE IN
DECEMBER 8TH
6-9 PM
AT
THE FLORENCE FESTIVAL OF LIGHTS
BENEFITING
THE CYSTIC FIBROSIS FOUNDATION**

2441 Hoffmeyer Road | Florence, SC 29501

Drive your classic car thru the lights. We will park in a designated area near Santa's Village and enjoy a evening of fun & festivities.

Hosted by: The Swamp Fox Old Car Club

Pictures of the 2018 Pecan Festival Car Show



SC Pecan Festival, Florence, SC

November 3, 2018

Registration
8am - noon
\$20.

24 Distinct Classes
DASH PLAQUES TO FIRST 100
TROPHIES AWARDED TO TOP 3 IN EACH CLASS
BEST NON-PRODUCTION
BEST PRODUCTION
MAYOR'S CHOICE



- ALL ENTRIES WILL BE JUDGED BY SWAMP FOX AACA CLUB MEMBERS
- JUDGING IS A POINT SYSTEM
- NO SWAMP FOX OLD CARS WILL BE JUDGED

MUSIC PROVIDED BY THE SWAMP FOX OLD CAR CLUB

For more information visit our website: <http://swampfox.aaca.com/>

Or call: Al Robinson, President 843-496-7207
Tom Spence, VP 843-773-0189

Life's too short to drive boring cars !



Pictures of the 2018 Pecan Festival Car Show



Pictures of the 2018 Pecan Festival Car Show



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Pictures of the 2018 Pecan Festival Car Show

Photos by Dan Dembowski and Curt Smith

Mayor's Choice Award



Best Production Award



Best Non-Production Award



Swamp Fox Rides

Doug and Cheryl Floyd's 1948 Ford F-1 Truck



Swamp Fox Rides

Doug and Cheryl Floyd's 1948 Ford F-1 Truck



- Purchased 22 years ago from an elderly couple around Conway, SC.
- Refurbished paint job and bed with wood slats. Replaced V-8 Flathead engine.
- Currently working on new paint job International Red with Black Running Boards.
- New Headliner and Seat recovered this summer.
- Wooden slats and stainless trim for bed.
- New Gas tank and tricky windshield wiper installed this summer.
- Has been featured in two weddings, several photo shoots for photographers.
- And around the Track too tough to tame
- Cheryl likes Show and Shine, Doug likes Rough and Ready.

Show Winning Recipes

Blueberry “Pounding the Highway” Pound Cake – Cheryl Floyd

Ingredients:

2 sticks butter (softened)
3 cups sugar
1 cup sour cream
3 cups flour (I use Cake Flour and do not sift)
½ teaspoon baking soda
6 large eggs
1 teaspoon vanilla
1 small carton blueberries

Directions:

Preheat oven to 325 degrees.

In a large mixing bowl, combine and cream the butter and sugar, then add the sour cream.

Sift the baking soda and flour together.

Add the sifted flour to the creamed mixture alternating with eggs, beating each egg one at a time.

* I kinda add them this way. Sometimes 2 slip in it will be okay.

Add the vanilla.

*Tip I use pure vanilla from Mexico.

Shake blueberries gently in a small bowl of flour.

Dust off excess flour and fold blueberries into mixture.

*Tip best to fold them in top half of batter the berries sink, some!

Pour the mixture into a greased and floured 10-inch tube pan.

Bake for 1 hour and 20 minutes.

Cheryl Floyd