



Chainletter



Issue # 1

Spring City Spinners Bicycle Club, Inc.

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SCS Information Line: (414) 297-9135

www.springcityspinners.org

Editorial Spin

by Doug Curtis

A well-known novel contains the quote; "It was the best of times, it was the worst of times" (A Tale of Two Cities) and in some ways this may sum up the past year for the Spring City Spinners Bicycle Club. We had one of the best-attended PTK (Pedal The Kettle) events in our clubs history. But, then on the opposite side of the coin we lost a member of our club (Allen Belonger) in a tragic cycling accident. In retrospect, we owe much of the success of PTK to Allen, since early last year he had agreed to manage the 2009 PTK. By July, just before his death, he had completed much of the arrangements that were needed.

A special thanks goes to Mike Doerr, who agreed to continue the role he had played for several years, by completing the management of the PTK to it's successful conclusion. Several other members of the club had crashes, but luckily cars weren't involved and they have made (or are in the process of making) full recoveries. Here's to a Happier New Year in 2010!

SAVE THE DATE

Dec. 11th, 2009 – Membership meeting, the agenda will include; voting on charitable donations and the election of new board members.

Jan. 1st, 2010 – Icycle Bicycle, New Years Day Ride
Check the Ride Calendar for details.

Jan. ??, 2010 - Holiday Party – Watch your email, the forum and the Ride Calendar for the date and time.

News of Note

Bicycling Magazine, PTK and the future.

Friday Fish Fry Featured

We had a brief mention in an article in the Aug. 2009 issue of [Bicycling Magazine](http://www.bicyclingmagazine.com), which highlighted our Friday Fish Fry Ride. We even took a great group photo (which unfortunately wasn't used by the magazine).



PTK Wrap-Up

2009 was our best PTK yet! With over 400 registered riders on the roads, the club volunteers were kept hopping from the wee hours in the morning until well after the last riders packed their bikes into their cars and headed home.

Club Gear – Jerseys/jackets/vests

Watch for a new posting on the website with the updated inventory of gear that's now available. Contact Mary "Bunny" Ziebell, if you're interested in any of the items on the lists.

<http://springcityspinners.org/gearedup.html>

Club Future Direction

See the note from James

From the Saddle of the President:

As a club we continue to need more members in order to have a depth of talent to provide appealing programs to the membership. The more programs we can offer, the more members we should see. I hope you see a loop here. Additional membership will also provide the club with the ability to do additional fund raising, a significant mission of the club.

If you want to ride with a group there are a number of bike shop groups in this area that you can go with. This provides a decent way to enjoy a ride. The Spinners, in order to endure, must seek to provide additional value to its membership, something that bike shops don't or can't. Programs that can expand the bicycling experience. If we cannot do that we may continue to see declining membership. I know that we need to get over a hump here. We have a club that functions on the efforts of a relatively small group of people. If just a few more people had the inclination to bring a bit of new program/ideas to the membership that might tip the balance and get us a few new members. A loop could be started that can take us in a growth direction.

Thank you.
James Garton
President

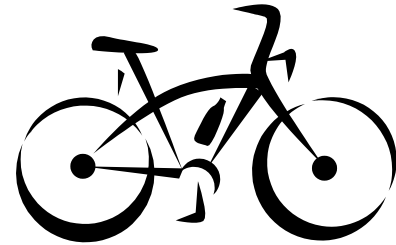
Recipe of the Month Mock Fudge Nut Cookies

By Doug Curtis

- 2/3 Cup shortening
- 1-2/3 Cup Sugar
- 1 Cup cottage cheese
- 2 eggs
- 2 tspn vanilla
- 1 tspn baking powder
- 1/2 tspn salt
- 1/2 tspn baking soda
- 1/2 Cup cocoa powder
- 2-3/4 Cup flour
- 1/2 Cup powdered sugar (for rolling the dough)

In a separate bowl mix all the dry ingredients. Then soften the shortening and mix it and the sugar till creamy. Next mix in the eggs and vanilla and after well blended add the cottage cheese. Lastly, stir in

the dry ingredients, a little at a time, until it's all added. Chill the dough for an hour or two before baking. Roll the dough into balls, rolling them in the powdered sugar and then bake at 350 degrees for ~15 minutes.



2009 Board of Directors

President	James Garton
Past President	Mike Doerr
Vice President	Laura Fisher
Treasurer	Gil Ziebell
Secretary	Doug Wolak
Member at Large	Nancy Lockman
Member at Large	Steve Cummings

Directors/Committee Chairs

Membership Director	Mark Blackman
Publicity Director	Steve Cummings
Ride Coordinators	Doug/Diane Wolak
Newsletter Editor	Doug Curtis
Hot Line	Linda Hallen
Webmaster	Doug Curtis