

Thunder Words



November 2023 ~ Volume 46, #11
Dedicated to the 55, 56, & 57 Thunderbird
Nebraskaland Thunderbird Club
Chapter 65, Classic Thunderbird Club International



Prez Says: It was great to see so many members at our last Thursday night meeting. We finished our plans for the November Friendsgiving dinner and scheduled an impromptu fall foliage tour on Sunday, October 22. Our tour was enjoyed by members **Jeff Hoffman, Jim Lantz, Bob and Cathy McGowan, Jeff Brown, I & Mary Lou, Jack & Jack Jr. Sanford, and John and Michelle Moore.** Jack led the group through the wooded roads north of Omaha, where the foliage was at its peak color. The tour ended about 70 miles later at the Elkhorn Dairy Queen. Be sure to send in your RSVP for the Friendsgiving dinner and pay your 2024 club dues.

Martin Bierman, President

Thanksgiving
November 23, 2023
The first
Thanksgiving in
1621 was a harvest
feast shared with
the local Indians.

Next Club Event
Friendsgiving Dinner
November 18, 2023
7:00 PM
Misty's Restaurant
6235 Havelock Ave.
Lincoln, NE

Next Meeting
December 21, 2023,
6 PM
Kopper Kettle Kafe
6:00 PM
9905 Sapp Brothers
Drive Omaha, NE



www.Nebraskalandtbirds.org
<https://www.facebook.com/nebraskatbirds/>
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Minutes of the Nebraskaland Thunderbird Club October 2023

President Martin Bierman called the meeting to order at 6:03 P.M. at the Trackside Bar and Grill in Waverly, NE. Members present were **Marty and Mary Lou Bierman, Jack Sanford, Rob Kinsey, Bob Routh, John LaDuke, Tom Woodman, John Moore, Jeff Brown and Diane Bessette, Bob and Cathy McGowan, Dick and Diane Heinke**, and your humble servant **Quentin Moeller**. Last month's minutes were approved with a motion by **Bob** and a second by **Rob**.

Jeff Brown gave the treasurer's report. The treasurer's report was approved by **Bob Routh** and a second by **Bob McGowan**.

Old Business: The Air Force Thunderbird show was discussed. It is scheduled for August 24th and 25th of next year. We need a commitment of eight cars each day. They do not need to be the same cars. There is a possibility of being able to leave your car there overnight. There will be more discussion as time goes on. Don't forget the Friendsgiving Dinner on November 18th at Misty's Restaurant and Lounge in Lincoln. We will be ordering off the menu. It was agreed, as in previous years, to donate gift cards to the Children's Home. A motion was made by **Mary Lou** and seconded by **Bob Routh** for the club to provide some sort of hors d'oeuvres with a budget of \$250 to \$300. The motion was approved.

New Business: The upcoming election of officers for 2024 was discussed. John LaDuke made a motion to nominate all current officers. The meeting attendees were asked if they had any desire to run for office. There was no comment. The motion was seconded by **Rob** and approved.

An impromptu fall color drive was discussed. **Jack** handed out some maps that he had made. It was decided that those who wish to attend meet at 1:00 on Sunday. Jack will e-mail the added details.

Brags: **Quentin** talked about a trip he and his daughter and granddaughter had taken to Winterset, Iowa, to see the covered bridges and the John Wayne Museum.

John Moore talked about a VHS that showed the development of the retro T-Bird.

Cathy McGowan's granddaughters' picture was on Channel 6's "Things that make us Smile." The picture appeared in the July Newsletter.

CHECK YOUR NEWSLETTER FOR ALL OF THE DETAILS ON UPCOMING EVENTS. The meeting was adjourned at 7:23 P.M. A motion to adjourn was made by **Rob** with a second by **Bob**.

Respectfully submitted, **Quentin Moeller**, Secretary



Bird Tech Talk

By Martin Bierman



“What should I do to prepare my T-Bird for winter storage?”

Question: A T-Bird member wants to know what to do to prepare his T-Bird for winter storage.

Answer: Our T-Birds are going into winter storage for at least five months, depending on how early spring comes. The following are some tips to prevent any problems over the winter months and to ensure a trouble-free start-up in the spring.

- Wash and wax the car; clean the interior and be sure no food is left inside.
- Change the oil and oil filter.
- Charge the battery. Disconnect the battery and use a trickle charger to maintain the charge or check its charge monthly. If unheated storage, bring the battery inside.
- Inflate the tires about 5 psi above the recommended psi since tires lose about this amount in storage. It is not necessary to put the car on jack stands since the storage time is not that long. If it is stored for a more extended period, such as several years, then use jack stands to take the pressure off the suspension and avoid flat spots on the tires.
- Fill the gas tank with fresh non-ethanol gasoline if available. Add a gas stabilizer such as Stabil to the fuel and run the engine to fill the carburetor with treated gas. T-Bird gas tanks are vented so condensation can form in the tank with changing temperatures. A full tank will minimize this. Heated storage will help avoid this as well.
- Check all fluid levels and adjust them as needed. Check the anti-freeze freezing point if using unheated storage.
- Cover the car with a breathable car cover.
- Inspect your storage area for rodent entry points and correct them. Use your favorite rodent prevention items such as traps, bait, dryer sheets, etc.
- Finally, check on your car at least monthly or after severe storms. Drive it for 15-20 minutes if the weather and roads permit.



Watch those icy spots.



NEBRASKALAND

THUNDERBIRD CLUB

2023 FRIENDSGIVING PARTY

This year's annual dinner party is on Saturday, November 18, 2023, at **Misty's Restaurant & Lounge, 6235 Havelock Ave., Lincoln, NE**. This is our third year holding a Friendsgiving Party instead of the traditional Christmas Party. A cash bar will be available, the Club will furnish the appetizers, and our dinner will start at 7:00 PM. This year, we will be ordering from the menu. (See menu below). Misty's is a steakhouse with a wide variety of meal choices. They are known for their Prime Rib.

As in the past, we have supported the Nebraska Children's Home. They suggest \$10 to \$25 gift cards. This method works best for the children. The gift cards make it easy to deliver the right gift for all ages.

Please RSVP to Jack Sanford at 402-392-1350 or jesanford@cox.net by November 10, 2023. Please include the names of those attending.

Misty's Restaurant & Lounge

entrees

Served with choice of soup, house salad or Caesar and choice of potato or rice.

***Baby Back BBQ Ribs**

house-smoked ribs seasoned with misty's bbq spice and glazed with sweet and spicy bbq sauce.

full rack \$42 - half rack \$30

\$30

Pasta Alfredo

linguine tossed with grilled chicken, fresh parmesan cream sauce, and garnished with roma tomatoes.

served with garlic bread, different side upon request.

substitute blackened prime rib \$29

substitute grilled shrimp \$26.



Chicken Bruschetta

marinated chicken breast grilled and topped with mozzarella, diced roma tomatoes, fresh basil, olive oil and garlic.

\$25

NEW! Chicken Piccata

grilled chicken breast sauced with a garlic butter and caper cream sauce.

\$25

famous prime rib

Served with choice of soup, house salad, or Caesar salad and choice of potato or rice. We proudly serve only Misty's Premium Angus Beef, the Midwest's finest prime rib. Chosen from the top 10% of cattle, our beef is aged for 21 days for maximum flavor & tenderness. Our prime rib is prepared using Misty's seasoning and slowly roasted to perfection in our special ovens. Steaks are carefully trimmed & char-grilled using Misty's seasoning.

Steak Additions:

Mushrooms \$4- Melted Blue Cheese \$4 - Blackened \$3- Sauteed Onions \$2

Steak Temperatures Made To Order:

RARE very red, cool center - MEDIUM RARE red, warm center

MEDIUM pink center - MEDIUM WELL slightly pink center

WELL broiled throughout, no pink

*King Cut

12 oz.

\$45

Petite Cut

6 oz.

\$32

Queen Cut

9 oz.

\$39



Misty's chargrilled steaks

Served with choice of soup, house salad or Caesar salad and choice of potato or rice.

Steak Additions:

Mushrooms \$4 - Melted Blue Cheese \$4 - Blackened \$3- Sauteed Onions \$2

Steak Temperatures Made to Order:

RARE very red, cool center - MEDIUM RARE red, warm center

MEDIUM pink center - MEDIUM WELL slightly pink center

WELL broiled throughout, no pink

*Filet Mignon

center-cut of tenderloin wrapped with hickory-smoked bacon. the finest example of flavor & tenderness.

5 oz. \$36

7 oz. \$42

10 oz. \$50

\$36

S.O.B.'s Top Sirloin

"sweet old bob's" favorite 7 oz. center-cut sirloin.

9 oz. \$35

\$31

T-Bone

classic 18 oz steak combines full flavor with ideal tenderness.

\$44

Chef's Featured Steak

ask your server! we always have something unique and delicious to offer.

New York Strip

this 11 oz. popular cut is firmer in texture and preferred for full-bodied flavor and tenderness.

\$41

Ribeye

exceptional marbling makes this 11 oz. ribeye the most flavorful and tender cut of all.

14 oz. \$43, 17oz \$49

\$36

Kurobuta Pork Chop *known for astonishing high quality, kurobuta is darker than standard pork, with a richer taste and good marbling throughout. \$29*



Seafood

Served with choice of soup, house salad or Caesar and choice of potato or rice.

***Salmon Chloe**

fresh Atlantic salmon grilled to temperature, topped with grilled shrimp and brie cheese, sauced with chardonnay dill butter.

\$32

Alaskan King Crab

one pound of steamed king crab legs, served with drawn butter and fresh lemon.

Lobster Mac & Cheese

rotini noodles and lobster meat tossed in a smoked gouda cheese sauce, topped with a toasted panko crust. served with garlic bread, different side upon request.

substitute blackened prime rib 29

substitute grilled chicken 25

\$29

NEW! Scallops Beurre Blanc

six jumbo sea scallops seared and laid on a bed of rice pilaf, drizzled with a dill butter cream sauce.
market price

NEW! Chilean Sea Bass

8 oz sea bass seared and sauced with a garlic butter and caper cream sauce. \$49

Lobster

cold water lobster tails steamed to order, served with drawn butter and fresh lemon.

one tail (1/2 lb.) \$39.00 - two tails (1 lb.) \$69.00.

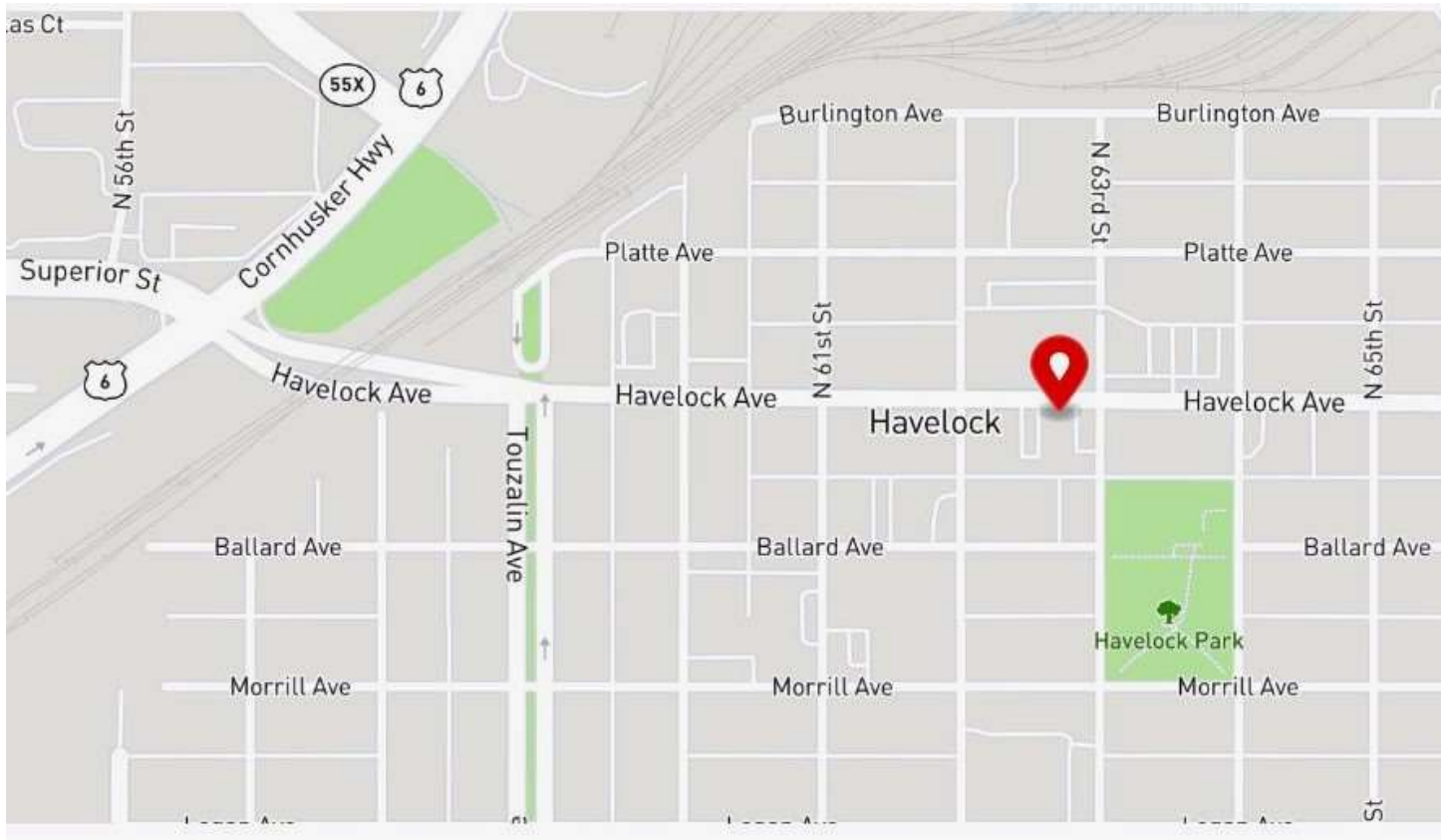
market price

Breaded Shrimp

7 large shrimp fried to a golden brown and served with our homemade cocktail sauce.

\$32





Misty's Restaurant & Lounge, 6235 Havelock Ave., Lincoln, NE.



- Regular driving events and monthly meetings every third Thursday
- Social functions such as picnics, shows, and the annual Christmas/Friendsgiving party.
- Members with restoration and repair experience
- Assistance with parts acquisition and location
- CTCI master judge to assist with authenticity issues.
- Monthly newsletter with a calendar of events and tech articles
- Club participation in car shows and parades.

2024 Membership dues - \$15.00

Name(s)

Address

City/TownStateZip

Phone Numbers: HomeCellWork

Email(s)

Please send this form and check for membership dues payable to Nebraskaland Thunderbird Club care of Jeff Brown, Treasure, 7225 South 103 Street, LaVista, NE 68128

December 21 - Kopper Kettle Kafe – 6:00 PM – 9905 Sapp Brothers Drive – Omaha, NE

Impromptu Foliage Tour



FOR SALE

Tom Woodman has an assortment of new interior upholstery parts for sale. They are primarily Blue in color. He does have some in Green.

You can reach Tom at 402-464-0596

Member Birthday November

Marty Bierman - 5

Dick Heinke - 10

Nancy Schlessinger – 26

If you want to be recognized, please
send your birthdate to
jesanford@cox.net.

Nebraskaland Thunderbird Club

President	Martin Bierman - 402-289-4516
Vice President	Robert Routh - 402-423-5249
Treasurer	Jeff Brown - 402-572-1995
Secretary	Quentin Moeller – 303-204-1761
CTCI Rep	Martin Bierman - 402-289-4516
Newsletter	Jack Sanford - 402-392-1350
Historian	Bob McGowan - 402-334-2593
Social Media	John La Duke - 701-330-7908
Sponsor	Lee Sapp Ford - 402-944-3367

"ThunderWords" is the official publication of the Nebraskaland Thunderbird Club. Chapter 65 of Classic Thunderbird Club International. Annual dues are \$15, Payable to Nebraskaland Thunderbird Club care of Jeff Brown, Treasurer, 7225 S. 103rd Street, LaVista, NE 68128.



A few of the T-Birds at the October 19, 2023, meeting in Waverly.

