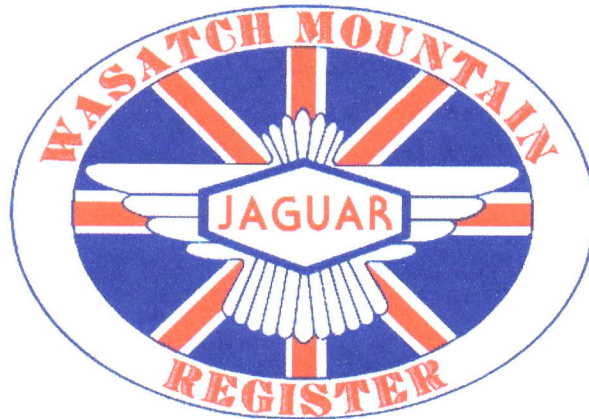


UNDER THE BONNET

The Newsletter of the Wasatch Mountain Jaguar Register
Salt Lake City, Utah



A member of Jaguar Clubs of North America
July of 2009



The President's Page

July 2009

by Glen Hawkins



What a great time of year to enjoy your Jaguar. If you are fortunate enough to have a roadster or drop-head model and can put the top down and feel the wind swirl around you as you accelerate down the road, then you are truly blessed.

We're going to have a tour on July 25th where we can experience the fun of touring together. This type of event amplifies the joy of driving the Jaguar because in addition to experiencing the fun of navigating the turns of back roads, there is the additional visual pleasure of seeing the beautiful curves of the Jaguar cars in front and behind you. Bring your own picnic lunch and drink or buy from a restaurant near the park.

Because of the busy lives of our members we have reduced the amount of activity to a single event each month, so it's important to take advantage of the opportunity to see your friends and drive your Jag just for the fun of it. Our busy schedules can easily overwhelm our calendars, leaving us looking back

and saying "I didn't even get the Jag out this summer!". Don't let that happen to you. Rinse off the Jag and come join us for a fun tour in the warm sunshine.

A word of thanks to the Jaguar parts suppliers that are advertising in our newsletter. These companies are paying our club and supporting us financially, so please reciprocate by giving them preference when you are buying spare parts.

Also a big "Thank you!" to all you members who have adapted to the newsletters arriving by email. You have been so positive and adaptable. This is saving us about \$100 per month and allowing us to hold down the dues, so we will all benefit from your cooperation.

Gary Lindstrom is reporting on the British Field Day, and it appears to have been a grand success despite the weather. Joy and I were in New Orleans and missed this event, so thanks to all who attended.

The Concours is coming up on August 8th in Park City. The entry form is attached in this issue.

Glen Hawkins



JAGUAR SUNSHINE TOUR

SATURDAY, JULY 25TH 10:00 A.M.

Meet at the Maverick Gas Station at 9000 S. 450 West

Bring a picnic lunch and drink, or you can buy lunch at Subway, Burger King, or at the deli across the street from the park where we will end the tour.

The tour takes just an hour, so we'll have time for lunch together, and you'll still have the full afternoon to play.

Join your Jaguar friends and enjoy a summer morning touring the back roads (no freeway driving) over hill and dale together.

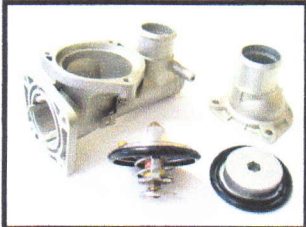
Hope to see you there ! Call Glen if you have questions.

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Have a Jaguar for sale?

Welsh Enterprises wants to buy your XK120, XK140, XK150 or E-Type in any condition. Whether it's a project that's unfinished, a car in need of total restoration or a restored car, we are interested. Call us or send an email to info@welshent.com with your details. XJ, XK, S-Type & X-Type parts cars are also desired.

WASATCH MOUNTAIN JAGUAR REGISTER PLANNING CALENDAR OF EVENTS FOR 2009

July 25	10:00 a.m.	Tour starting at Maverick @ 9000 S. 450 West
Aug. 8	10 a.m.	Concour in Park City (details in this issue)
Sept 12	11 a.m.	West Desert Raceway and picnic
Sept 27	10 a.m.	Fall Colors Run – lunch at Oakley Diner
Oct 24	6:30 p.m.	Halloween Party at the Jennings
Nov 23	7:00 p.m.	Planning Meeting – place TBD
Dec 12	6:30 p.m.	Christmas Party at Tuscany's restaurant

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British Field Day Shines in British Weather

British Field Day has been the day to buff and show your British car in the Salt Lake valley since 1991. For many years it was in Pioneer Park, but what with the gentrification of Salt Lake City's west side, and the increasingly cramped (and dangerous) quarters for the round-the-cones autocross event, it was all moved to Liberty Park a few years back.

This year there were at least 75 British cars, plus umpteen British motorcycles, which was an excellent turnout given the cool and damp weather.

A nice bonus this year was a well stocked barbeque kitchen, selling burgers, dogs, and bratwursts, all for the benefit of the principal event beneficiary, Hildegard's Food Pantry at St. Paul's Episcopal Church.

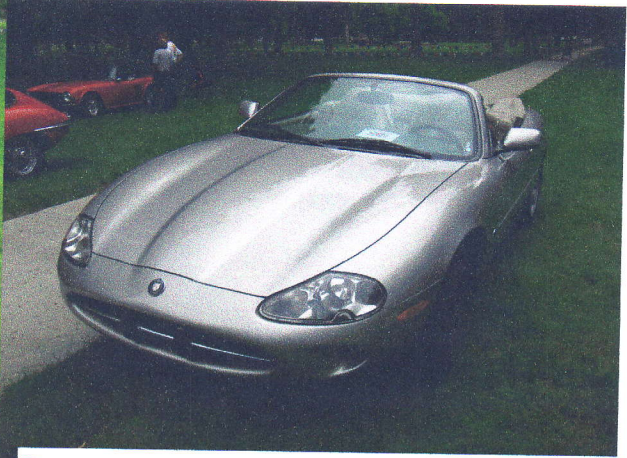
Several Jaguars were seen in the crowd, including the Borg XK140, Hal Cannon's Mark II, the Lindstrom XK120, one E-type, two XK8/R's three XJS's, and one S-type saloon (with a for sale sign).

No Jaguars were spotted on the autocross course, but yours truly beat an early exit when the dampness turned to steady rain about 1pm. The mixture of oil and water on the course must have been quite daunting.

-- Gary Lindstrom --



Pictures of British Field Day by Gary Lindstrom



WASATCH MOUNTAIN JAGUAR REGISTURE 2009

Concours d' elegance

WMJR and the Bonneville Austin-Healey Club are hosting a classic car show August 8th at Park City, Utah.

The Healey Club has made special arrangements to have the lower main street of Park City closed for the show. This is a great place for the show with a lot of spectators . The show will run from 10 am to 3 pm. Cars should be placed from 9am to 10am.

After the show is over each club will host their own awards banquet . The WMJR banquet will be held at the Mustang Restaurant at 6:15 pm . The Mustang is located at 890 Main Street Park City; which is close to the car show location. There is off street parking for the Mustang Restaurant.

Each person can select from an open menu with individual billing.
(Menu Enclosed)

Enclosed is a registration form for the Concours and banquet. We need these back ASAP. The club has made a deposit with the restaurant and we need a commitment from our members so we do not loose the deposit. Mail the forms in or send E-Mail or call.

On an earlier correspondence we sent out a list of places to stay. Please make your own reservations if you wish to stay in Park City. If you need this information again please call.

Please respond to :	J or Kay Jennings	or	Ken Borg
	6046 Fontaine Bleu Dr.		3581 Hermes Dr.
	Salt Lake City, UT. 84121		Salt Lake City, UT. 84124
E-mail	Jenningscarbarn @ gmail.com		burghley @ msn.com
	801-274-2671		801-277-3313

June 12,2009

**WASATCH MOUNTAIN JAGUAR REGISTURE
Concours d' elegance 2009 Registration Form**

Owner: _____

Address: _____

Make: _____ Model: _____

Year: _____ Display: _____ Show: _____

Second Car:

Make: _____ Model: _____

Year: _____ Display: _____ Show: _____

Number of people attending banquet: _____

Please send entry form and payment to J Jennings.

If you E-mail or phone a confirmation you can pay your entrance fee
at the show.

Entry fee: Display \$10.00 per car

Entry fee: Show, JCNA Judging \$30.00 per car

August 8th Park City, Utah

Appetizers

Asian Chicken Potstickers

Hand-made with fresh chicken breast, green onions and chopped vegetables, served in our house-made spicy ginger-garlic sauce

\$8.95

Southwestern Duck Chile Relleno

Pasilla chile filled with Muscovy duck and Jack cheese, served in two sauces; a red Ranchero sauce and a light Parmesan cream reduction

\$9.95

Calamari Frito Misto

Fried calamari with zucchini, artichoke hearts and white onions, served with a house-made fresh tartar sauce

\$7.95

Mexican Style Tiger Shrimp Cocktail

Chilled jumbo shrimp, chopped and served in an avocado- tomato salsa with lime wedges and house-fried tostada shells

\$9.95

Crispy Smoked Salmon Potato Pancake

Crispy potato and white onion pancake with fresh thyme, topped with thin sliced Echo Falls Scottish cold-smoked salmon, sour cream and fresh herbs

\$11.95

Steak Carpaccio

Filet mignon, sliced thin and served raw, drizzled with Sagra extra virgin olive oil, topped with chopped arugula, radicchio and Reggiano Parmesan cheese curls, served with toast points

\$12.95

Mustang Famous French Fries or Onion Rings

\$4.95

Salads and Soup

Caesar Salad

Romaine lettuce tossed in a Caesar dressing with grated Parmesan cheese, herb-toasted sourdough croutons and sliced roma tomatoes

\$7.95

Iceberg Wedge Salad

Iceberg lettuce wedge with house-made Maytag blue cheese dressing, sliced hot-house tomatoes and thin sliced onions

\$8.95

Fried Utah Shepherds Goat Cheese Salad

On mixed baby greens tossed in a balsamic vinaigrette, served over grilled olive bread with baby red and yellow pear tomatoes and julienne red onions

\$9.95

Fresh Papaya and Arugula Salad

In a raspberry vinaigrette with baby greens, crispy pancetta, toasted almonds, julienne red onions and Maytag blue cheese

\$10.95

Grilled Chicken Caesar Salad

All natural chicken breast, lime-garlic marinated; grilled, sliced and served over a large Caesar salad with sliced hot-house tomatoes and herb-toasted sourdough croutons

\$19.95

Soup of the Day

\$8.95

Consumer Advisory Statement: Consuming rare or undercooked foods may be hazardous to your health

Entrees

Utah Red Trout

In a lemon butter sauce, sprinkled with capers, fine diced roma tomatoes and toasted pine nuts, served with chive mashed potatoes and sautéed asparagus
\$29.50

Filet Mignon

In a red wine sauce, topped with fried onion rings and served with sautéed spinach, a Parmesan cheese-broiled tomato and rosemary roasted new potatoes
\$36.50

Breast of Chicken Piccata

Herb crusted breast of chicken, topped with lemon and capers, served over potato-sage gnocchi with sautéed asparagus
\$24.95

Wild Salmon

Pan seared and served in a light Dijon mustard cream sauce over sautéed arugula with roasted red peppers, white onions, sliced garlic and herb roasted new potatoes
\$32.50

Top Sirloin Steak

10 oz Certified Angus Beef, drizzled with extra virgin olive oil, minced garlic and fresh rosemary, served with the "best fries in town"
\$28.50

Jumbo Tiger Shrimp Scampi

Jumbo tiger shrimp, sautéed and tossed with De Cecco spaghettini, fine-diced roma tomatoes, toasted pine nuts, fresh cut basil and chopped garlic
\$27.50

Chipotle BBQ Baby Back Ribs

Served with a watermelon- jicama salad and a Monterey Jack cheese and pasilla chile quesadilla with fresh cilantro
\$32.50

Wild Caught Alaskan Halibut

Served in a lemon-soy dressing over stir-fried baby bok choy with toasted almonds, celery ribbons and julienne white onions
\$34.50

Braised Lamb Shank

In a rosemary demi-glace, served with creamy mashed potatoes, sautéed spinach and whole roasted garlic
\$32.50

Pan-Seared Diver's Sea Scallops

In a lemon butter sauce with cilantro sprigs, served with a spinach, bacon, white onion and Jack cheese puff pastry tart
\$34.50

Thyme-Garlic Marinated New York Steak

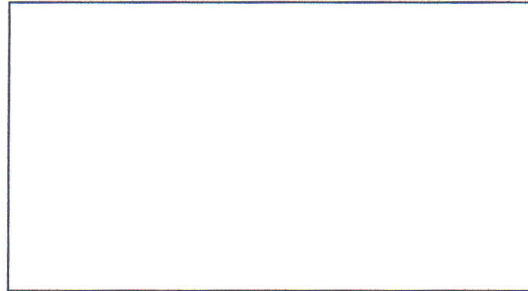
14 oz Certified Angus Beef in a red wine sauce topped with garlic-herb butter, served with sautéed asparagus and a baked potato filled with sour cream and baby chives
\$38.50

Southwestern Style Grilled Honduran Lobster Tail

14 oz, grilled and topped with Texas Ruby Red grapefruit salsa, served over fresh spinach and Jack cheese enchiladas in our house-made enchilada sauce
\$47.50

Menu items subject to change and/or substitution

Joy Hawkins, Editor
Under the Bonnett
9678 S. Chesapeake Drive
South Jordan, Utah 84095



Officers:	President: Glen Hawkins	(801) 253-9878
	Vice President: Mike Cady	(801) 731-1599
	Secretary Treasurer: John Green	(801) 451-5776
	Membership: Duane & LeAnn Allred	(801) 943-9253
	Chief Judge: Duane Allred	(801) 943-9253
	Webmaster: Gary Lindstrom	(801) 532-1259
	Activities: John & Liz Green	(801) 451-5776
	Concour Co-Chairs: Ken Borg and J. Jennings	
Calling Committee:		
	Susie Cady	(801) 731-1599
	Tim Furner	(801) 944-9571
	Kay Jennings	(801) 274-2671
	Sandy Lindstrom	(801) 554-3823
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Please notify the editor of changes to your address. We encourage members to contribute articles, information, or news for publication in the newsletter. The submission should be sent to the editor at least one week prior to month end in order to be included in the following month's newsletter. Please send to Joy Hawkins at the return address above.