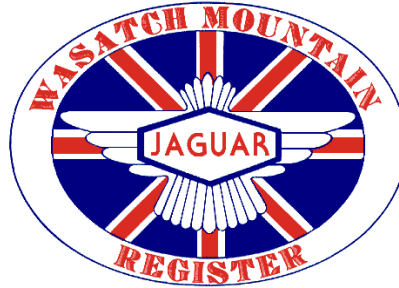


Under The Bonnet

Newsletter of the

**Wasatch Mountain
Jaguar Register**

April 2012



WMJR on the web:

www.WMJR.org

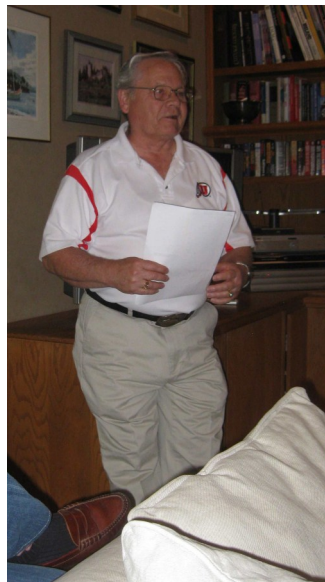
Randy and Debbie Aagaard Presentation Friday, March 23

WMJR members had a treat on Friday March 23 when they heard a presentation by long time members Randy and Debbie Aagaard on their lives with Jaguar cars.

After an introduction by WMJR president Duane Allred, Randy began by recounting his boyhood dreams, first E-type ownership, amateur and then professional repairs, and now his business brokering cars worldwide.

Randy and Debbie have participated in many classic Jaguar tours, both abroad and in their own Red Rock tours of Southern Utah.

Along the way Randy and Debbie have met and become friends with



many luminaries of the Jaguar world, including Philip Porter, Norman Dewis, Guy Broad and Paul Skilliter.

After their presentation Randy answered many questions on his life and the current collector car market.

Then a surprise treat was a movie of photos taken by Ken Borg at the recent Western States Meet in Phoenix (see page 4).



Attending were Duane and Leann Allred, David Hobson, Susan Cady, J and Kay Jennings, Bud and Betty Merritt, in addition to the hosts Ken and Joann Borg, Randy and Debbie, and your obedient scribe. (Apologies if you were there and we forgot you

—Gary Lindstrom

Tour of Kirkham Motorsports Saturday, April 28

The story of Kirkham Motorsports and the attention it is bringing to Utah automotive interest and manufacturing expertise is a fascinating one.

WMJR members will be treated to a personalized tour of their world headquarters in Provo, where the production of Cobra replica cars and parts will be on display.

Even if you are not particularly a Cobra fan you will be dazzled by the craftsmanship, tooling, and technology employed in this enterprise.

This not to be missed event will be

10am Saturday morning April 28.
To reach the facility take the Center

Street. Kirkhams is at 2575 West, on the right..



If you get lost call them at 801-377-8224 for guidance.

Depending on interest there may be an impromptu lunch gathering after the event.

Thanks go out to WMJR member David Hobson for facilitating this event.

St. Orem exit (271) off I-15 and travel west 0.2 miles to Geneva Rd., turn left (south) for 2.9 miles. Keep left onto West 1680 North

For more information on Kirkham Motorsports visit their website at www.kirkhammotorsports.com

Reminder: Memorial Day Run to Jackson WY

By Gary Lindstrom

Don't forget to book your room for the WMJR Memorial Day Weekend Run to Jackson WY May 26-28.

The block of rooms at the [Quality Inn and Suites 49'er](#) was nominally only being held through April 10, but I'll bet they won't turn down another booking. The motel number is 307-733-7550, and the group name is "Jaguar Club". The discounted group rates are \$109/



night single, \$119/
night double, with
10% less for AAA or
AARP.

After April 10 there may still be rooms available, but that can be iffy given that Jackson is a popular destination for Memorial Day.

Even if you're not sure you can make it I suggest you book anyway, since you can cancel right up to 48 hours in advance.

Jaguar Land Rover Overview 2011-2012

Ed. Note: These are the highlights of a very interesting and informative presentation by Fred Hammond representing Jaguar Cars at the 2012 JCNA Annual General Meeting in Phoenix.

In today's automotive world, survival can be boiled down to one word—profitability.

In this atmosphere, Jaguar Land Rover has made one of British industry's most remarkable comebacks. Since Tata purchased Jaguar Land Rover from Ford less than three years ago for 1.1bn GBP, it has boosted sales by 26% to 244,000 vehicles this year.

But these sales are small when considered in the market where German rivals BMW, Mercedes Benz, and Audi are selling 1.7 million, 1.4 million, and 1.3 million units respectively per year.

It isn't all good news however, as most of that profit has been generated by Land Rover. Jaguar, to some extent, remains a puzzle.

Despite the critical acclaim for new models such as the XJ and XJL and the continued demand for more evocative and powerful variants of the XK model line, sales and profitability lag behind that of Land Rover.

JLR's response is not to retreat, but to attack, to invest and to up the level of aggressiveness.

JLR, which has two factories in the Midlands and one in Liverpool, is in the throes of a massive expansion program that will see it recruit another 1,000 engineers as it seeks to develop new models. We plan to spend 1 bn GBP over the next five years on pro-

duction and product development.

We are currently building an engine factory in England with an investment of 355 million GBP for low emission but high performance engines.

At present JLR still relies on Ford Motor for all its engine requirements. But we are building engine factories [including one for small engines in India] in line with our ambitions to become more and more independent, but short term, the relationship with Ford continues.

[Two new developments are] the C-X75 whose production version will be a high performance hybrid supercar built in association with Williams F1 in carbon fiber composite. The C-X16 show car is the first two-seat Jaguar since the E-type, with a 375hp supercharged V6. As to it will be put into production, "Stay tuned".



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Western States 2012 WMJR Takes Two Firsts In Concours

'Twas a grand day for WMJR competitive efforts at the Western States concours in Phoenix on March 11.

Both WMJR entries won firsts in class. Stan Elman took the trophy in C05 with his stunning black on black 1966 E-type OTS.

Gary and Sandy Lindstrom won first in C03 with their maroon and biscuit XK140 DHC.

Helping Gary celebrate their win were Ken and Joann Borg and Duane and Leann Allred, who were Jaguar-less at the event.

The concours was beautifully staged in Chandler's town square. The turn out was terrific, with well over a hundred cars competing or on display.

Of special interest were SS-90 and SS-100 roadsters, and Terry Larson's display of Jaguar race cars including an XK-SS, and C- and D-types.

The crowd was especially taken with an extremely

rare Zagato custom bodied XK140. Such rebody jobs are not always effective, but this one was stunning.

Other activities at the event included a dinner at a western shoot-em-up restaurant, a 1960's theme night with a period rock and roll band, a tour and slolom. The customary competitive rallye was scrubbed due to organizational difficulties, which vexed some participants no end.

The celebrity of the event was legendary Jaguar test driver Norman Dewis, who signed books, chatted up all comers, and presided at the awards banquet, all with energy impressive for a 90 year old.

The weather, venue, and hotel were all great, even if there were a few glitches in staging the event.

The 2014 Western States Meet is tentatively schedule for Vancouver BC. Get your cars and passports ready!

—Gary Lindstrom



British Field Day 2012 at Liberty Park, SLC, UT Saturday, June 16, 2012, 9 AM - 3 PM

British Field Day will be held at Liberty Park again this year. All British cars and bikes in any condition from 100-point restorations to works in progress or an old daily beater are welcome. All the British car/bike clubs are invited to participate. Call your fellow club members and get them to the event!

There will be a road course set up on a closed access road inside the park. It promises to be as noisy and challenging as in previous years!

Liberty Park has many amenities including one of the largest and best playgrounds in the city, the Tracy Aviary and a small amusement park with a Ferris wheel and merry-go-round. Even if your family doesn't share your passion for LBCs (little British cars), there will be plenty for them to do while you are getting your fix!

The non-profit Salt Lake Community Network (SLCN) will be providing volunteers to assist with the event so the organizers can have more time for some fun, too! The Salt Lake Community Network is a non-profit umbrella organization for the Salt Lake City Community Councils. The community councils are neighborhood organizations that provide input from residents to city government.

Food will be California style with a bold Asian influence including Asian tacos, sliders, salads and more made available at reasonable prices by *Chow Haute Asian Cuisine On The Go*. The Chow truck will be inside the event.

Liberty Park is located between 500 East & 700 East and 900 South & 1300 South. The BFD event will be held in the northeast quadrant of the park. En-

ter off 1300 South and drive east and north about a quarter of the way around the park. You will see the event on the left.

Please help support SLCN by bringing your cars and bikes out to join in the fun. Registration starts at 8 AM. We hope to have most bikes and cars in place by 9 AM and we encourage folks displaying vehicles to try to stay until 3 PM, but if you can only make it for a couple of hours, that is fine too! The registration fee is \$10 per bike or car. A \$5 donation is requested per adult admission. Kids 12 and under are free.

For more information, please email Bill Davis at: wld3rd@gmail.com or Jon Hermance at: jhermance@earthfax.com

Check out the British Field Day website at www.britishfieldday.com

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Cooking Great Meals With Your Car Engine — The Heat Is On!

By Paul Michael, www.wisebread.com

Ladies, gentlemen, start your engines. But only after you've loaded them up with sausages, chicken, crabs, Cajun shrimp and plenty of vegetables.

Car engine cooking will change the way you take road trips, forever. As I've stated in the past, I love to get extra use out of the products I buy. Around 15 years ago, I saw a documentary on British television about a guy who had wrapped some sausages in foil, placed them on a strategic part of his engine, and then took a 40 minute drive to his friend's house. When he got there, the sausages were perfectly cooked and a great end to a small journey.



How cool, I remember thinking. But as I couldn't drive at the time, I forgot all about it. Until last week. For some reason, sitting in my car at a red light smelling the grilling chicken of a nearby Chipotle reminded me of that story. And now I'm pleased and proud to pre-

sent you with Car Engine Cooking, brought to you by the one and only source I could find on the subject...a wonderful book called *Manifold Destiny*.

Chris Maynard and Bill Scheller, the authors of *Manifold Destiny*, have a serious affinity with cars. Both experienced rally drivers, they must have worked up an appetite on the courses they drove.

And as they are also both accomplished cooks, it seems only natural that a book on car engine cooking would be born.

—cont'd on [p. 7](#)

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Cooking Great Meals With Your Car Engine — cont'd from [p. 6](#)

The book is witty, concise and well-written. Well worth a read on any day. It also goes into more detail than I can recount here, covering everything from types of cars, food placement on engines, international VS domestic models and so on. What I can give you is enough to whet your appetite, followed by the most important part of the story - my FIVE favorite car engine cooking recipes from the many delicacies listed in the book.

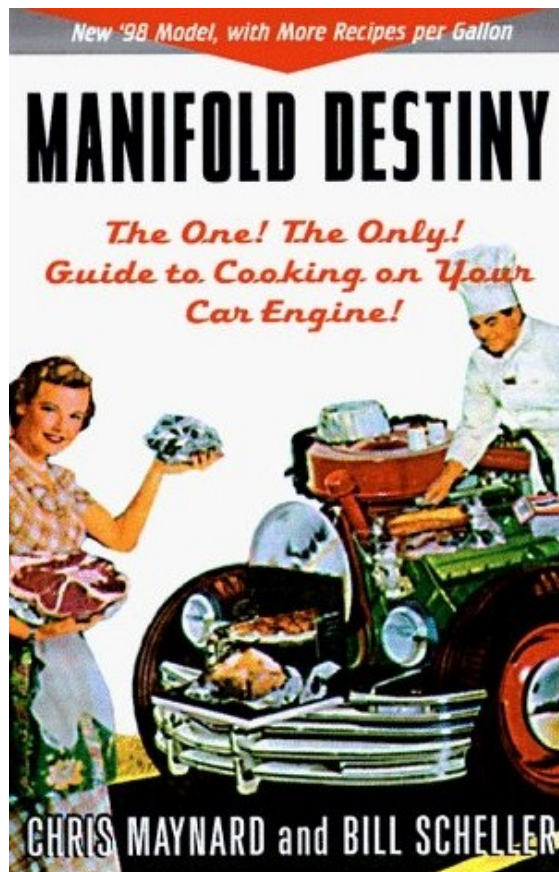
The basics - remember, it's not an exact science.

Chris and Bill advise that although car engines are all different, the principles are the same. So, how do you find the best places on your car engine to place your chicken, your veggies or your succulent piece of rainbow trout? Well, it all comes down to...your finger.

Get your car up to operating speed, or better yet take it for a drive around the block for five minutes, and then bring it back to the garage and lift the hood. Now, finger at the ready, you start quickly touching various parts of the engine (nothing plastic...that will never get hot enough to cook anything). And by quickly touching, it's the kind of swift stab that means your finger feels the heat but you don't give yourself a third degree burn. (If you're feeling really wussy, try an infrared thermometer). Usually, the hottest part of the engine will be the exhaust manifold. On older cars, the top of the engine block will be a good, sizzling place.

You're not just looking for the hottest parts of the engine. Like any kind of cooking, different foods require different temperatures. A very hot part of the engine will be great for thick meat, a cooler part good for veggies or fish. Or, if you're traveling many hundreds of miles, you may want to use the cooler part to slow-cook your meat. Mmmm. As always, this is trial and error.

NEVER let the food interfere with the engine's moving parts



Manifold Destiny: The One! The Only! Guide to Cooking on Your Car Engine!

We want a great meal here, not a wrecked engine. And who would want to explain to the local mechanic why there's a piece of rump roast stuck in the timing belt? Always choose places that are static, and ensure they are not going to move. The boys have put together this handy list of things to avoid.

Car engine cooking no-nos...

- 1 - Give the accelerator linkage a WIDE berth. It connects the gas pedal to carburetor or fuel-injection system and regulates the flow of fuel to the cylinders. Jam this and either your car won't start, or worse, it won't stop!
- 2 - Don't block the airflow. You'll suffocate the engine.
- 3 - Avoid yanking wires. Or pulling wires. Or forcing a food-package to fit. Basic rule of thumb...if you have to force it, you shouldn't put it in.

4 - Place food with the engine OFF. Seems like an obvious rule, but if you don't want a nasty injury, follow this advice.

5 - Avoid foods with lots of liquid. Foil-wrapping a meal with lots of liquid could result in unwanted goop all over your engine. And that's not good for it.

The FOIL CONE test

This is done to give you a good idea of how much room you have in your new 'oven', and cannot be skipped. Simply make a cone of aluminum foil about 5 inches high, place it on the injector housing, then shut the hood. Now, when you open it, how much of that cone has been crushed? If it's a lot, your car engine will only be good for cooking slimmer meals, like fish and strip steak. If it hasn't been touched, you'll need extra foil to stop your packages from moving around.

Preparing your meal

Foil is about to become your new best friend. Grab a sheet of foil large enough to comfortably cover the food / ingredients. You don't want to be cheap on foil here, more is better. Wrap the foil around, creating a package, and crimp the foil tightly. You want a seal all around the food. And then do it again. And then again. Triple-wrapping in foil is the only way to ensure a tight, sealed, safe package.

Finally...my FIVE favorite recipes from *Manifold Destiny*

Cruise-Control Pork Tenderloin - Cooking distance: 250 miles

I like this one because it's soft and tender, and is a great treat for the end of a long journey (hey, I'm a Brit...250 miles is along way to me).

Ingredients

- 1 large pork tenderloin, butterflied
- 3 tbsp Dijon mustard
- 2 tbsp dry white wine
- 1/2 cup red onion, minced
- 2 tsp rosemary (fresh), crushed

—cont'd on [p. 8](#)

Cooking Great Meals With Your Car Engine — *cont'd from p. 7*

Salt & pepper

er all of the ingredients (except the pork) and spread across the inside of the pork tenderloin. Close up the pork, triple-wrap in foil and place on a medium-hot part of the engine. Turn once (125 miles) during cooking.

Any-city Chicken Wings (sweet) - Cooking distance: 140-200 miles

Is there a better snack food than buffalo chicken wings? I can't think of one, personally. So imagine my delight when I discovered a car-engine recipe. Feel free to swap out ingredients according to how hot/spicy/tangy you like your wings. This is my take on the recipe (the optional ingredients).

Ingredients

18 chicken wings
1/2 cup ketchup
1 tbsp molasses (optional)
1 cup red wine vinegar
1-2 tsp red pepper flakes
4-6 minced jalapenos
3 cloves garlic
1 tbsp honey (optional)
1 tsp oregano
1 tsp brown sugar (optional)
Pinch of salt
Fresh black pepper (optional)
Splash of Tabasco Chipotle sauce (optional)
Splash of Worcestershire sauce (optional)

Blend together all of the ingredients (except wings) and pour over chicken wings. Cover tightly in the fridge for at least 24 hours. Drain wings (save the marinade) and divide into three foil packages. Brush with marinade, then triple-wrap each package tightly and place on medium-hot part of the engine. I like my chicken well done so I do the 200 miles, or around 3 1/2 hours.

Good & simple Cajun Shrimp/Crayfish - Cooking distance: 35 miles

I love shrimp, and this is a quick journey. For most, it's an average morning's commute. What a way to start the day...Cajun

Shrimp for breakfast.

Ingredients

1 pound large shrimp or crayfish tails, in shells.
6 small green hot peppers
2 cloves garlic
1 medium onion, finely chopped
Butter or spread
Salt & pepper

Remove seeds from peppers (ouch, they



are hot) and mince with the onion and garlic. Butter your foil, add the shrimp and cover with your spicy mixture. Sprinkle a little salt and pepper, then triple-wrap and place in a medium part of the engine. Delicious, seasoned, spicy shrimp or crayfish await.

Eggs On Cheese Pie - Cooking distance: 55 miles

Another good breakfast food, or anytime food. Legend has it that the recipe (minus the cooking method) originated in medieval monasteries. A holy treat.

Ingredients

Breadcrumbs (Italian or fresh homemade)
1/2 pound mozzarella cheese, cubed
6 eggs (free range folks...be good)
Diced Canadian bacon (optional)
6 empty tuna-fish cans for cooking
Pinch of cayenne and paprika (optional)

Butter or spread.
Salt & pepper.

Wash 6 empty tuna cans and butter the insides. Sprinkle a few tablespoons of breadcrumbs into each can and shake to cover the base evenly. Dump out excess. Now cover with mozzarella (and bacon if desired) then crack an egg on top of each, add seasonings and spices on top, then cover with mozzarella. Wrap cans tightly in foil, place on a hot part of the engine with good contact for the base of each can, and after 55 miles they should be good. If not, keep driving till the cheese has melted.

Pat's Provolone Porsche Potatoes - Cooking distance: 55 miles

Good for vegetarians and a great side dish, this is simple, tasty car engine cooking.

Ingredients

1/2 pound new potatoes
1 cup milk
1 cup water
2 ounces grated aged provolone (or my favorite, aged cheddar)
Butter
Salt & pepper

Peel and slice potatoes to 1.4 inch thick. Place in a saucepan with the milk and water and simmer 10 mins. Drain, then spread onto heavily buttered foil. Sprinkle with your cheese (or cheeses, experiment with flavors) and seasonings. Sprinkle with butter, triple-wrap and place around medium-hot parts of the engine. Delicious.

And finally, practice makes perfect.

You aren't going to get all of this right first time. Experiment with different ingredients, different parts of the engine and different cooking time. As I say, the book is an essential resource for all budding car-engine chefs, so please pick up a copy or at the very least see if you can find one in your local library. Soon, you'll be driving and cooking in perfect harmony. Happy times.

Event Calendar

Saturday, April 28, 2012

Tour of Kirkham Motorsports

See article on [p. 2](#)

May 26-28, 2012

Weekend drive to Jackson, WY

See article on [p. 2](#)

Saturday, June 16, 2012

British Field Day Liberty Park

See article on [p. 5](#)

July 14, 2012

Utah Museum of Fine Arts exhibit [Speed:
The Art of the Performance Automobile](#)

July 28, 2012

Healey Days in Park City with Concours
Get together at Ken and Joann Borg's cabin

September 29, 2012

Hawaiian Luau at Cadys'

October 26, 2012

Spook Rally and Hallowe'en Party

November

Planning Meeting and
Selection of New Officers

December

Christmas Party

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