















2014-2019



1953-1962

1963-1967

C3 1968-1982

1984-1996





2005-2013



















The holiday party was an extremely fun event, with great food in a relaxed venue. It was a pleasure to see so many of you there, including members we have not been able to get together with for a while: Phil and Myrna Patti and Skip and Mary-Jo Allen. Of special note was being able to welcome Beverly Tighelaar. Bill Zide spoke eloquently while presenting a flag collage created and donated by Joseph Ferretti, son of club member Gino Ferretti. The collage highlighted George's call to duty including his Marine photo, and his state police retirement photo along with his badge number. It was a moving presentation.

I want to thank Bill Nagel who was the driving force for putting this party together! Thanks to all who make our club so great!

Wishing everyone a happy and healthy New Year.

Howard

Greetings, and welcome to the January, 2024 issue of *Corvette Expressions*.

So, 2023 has come and gone in what seems to be a blink of an eye! I hope everyone enjoyed the holidays.

Sending out a huge "*Thank-you*" to our amazing activities director, Bill Nagle, who organized a wonderful holiday gathering at Fornos of Spain on December 16. Please see pages 4 & 5 of this newsletter for more information and photos.

Our next meeting will be held on Wednesday, January 3 at 8:00pm. On behalf of our *Corvette Expressions* newsletter, I would like to wish all our members and their families a joyous New Year!

Lisa Force Newsletter Editor



1953-1962

1963-1967













1968-1982 1984-1996

96 1997-2004

2005-2013

2014-2019

2020-present

Activities Committee: Howard and Joanna Fink, Lisa and Larry Force, Lori Kane, John Murrell, Bill and Donna Nagle, Lynne and Dave Schneiderman, Al and Anita Quigley, and Bill and Carol Zide.

## Other activities for 2024 will be announced in an upcoming issue

## **Activities 2024:**

Sun. May 19 Bar A Corvette Express Show - Skip A., Joe and Linda F.

Sun. June 9 The first annual George Tighelaar Memorial Picnic

Fri. June 21 Rivers Edge Hotel - Alexandria Bay, NY - Bill Nagle

Other activities and dates TBA. Subject to change. Please mark these dates on your calendar. Your Activities' Committee has put together an amazing line-up of fun things to do, and we will all look forward to your participation. If you are unable to sign up at the meetings and want to attend, please contact the organizer or me. Also, if you have signed up for an activity and <u>cannot attend</u>, please contact the organizer or me. Watch for emails with details and reminders regarding each activity.

Thank you, Bill Nagle, Activities' Chairperson 908-415-1248 cell

















1953-1962 1963-1967

1968-1982

1984-1996

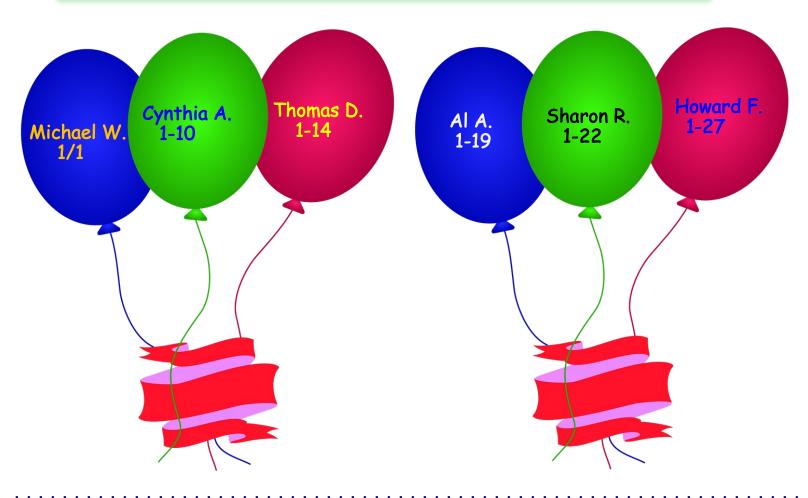
1997-2004

2005-2013

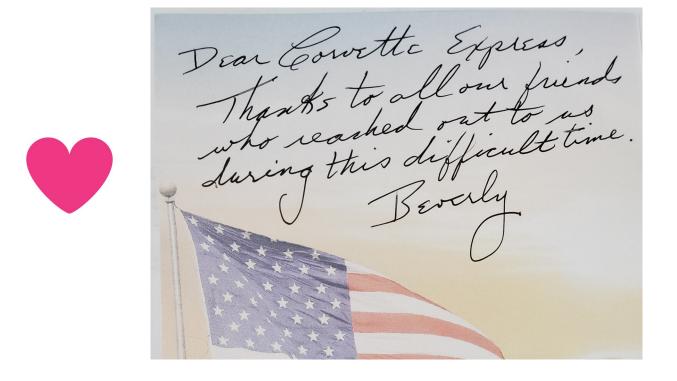
2014-2019

2020-present

# January Birthdays



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## Holiday Luncheon at Fornos of Spain, December 16



Club members celebrated the holidays at Fornos of Spain in Newark. While enjoying some delicious Portuguese cuisine, Beverly Tighelaar was presented with a beautiful flag collage in memory of her husband, George, a beloved long time member of Corvette Express.















## **LUNCH MENU**

#### **SIGNATURE DISHES**

PESCATORE (Shrimp, Scollops, Calamari, Clams, Mussels, Fish, Tossed & Basil Marinara Souce over pasta)

CHICKEN FORNOS (Scallapine of Chicken, Breaded with Souteed Spinach & Melted Mozzarello)

19 ASIMON FORNOS (Grilled Fresh Salmon, Over Spinach, Red Onlons, Tomatoes & Balsamic Dressing) 21

RISOTTO DEL MAR (Arborio Rice, Shrimp, Calamari, Asparagus, Spinach & Vegetables)

23

#### **FORNOS PAELLAS**

PAELIA VALENCIANA [Mussek, Clams, Calamari, Shrimp, Scallops, Chicken, Chorixo, Saffron Rice)
PAELIA MARINERIA (Mussek, Clams, Calamari, Shrimp, Scallops, Soffron Rice)
PAELIA DEL MAR (Shrimp, Swordijan, Scallops, Soffron Rice)
PAELIA DEL MAR (Shrimp, Swordijan, Scallops, Soffron Rice)
PAELIA DEL MAR (Shrimp, Swordi, Scallops, Mussek, Calamari, Clams, Saffron Rice)
PAELIA ORGENIT (Shrimp, Clams, Seobass, Ailoli, Hodes Saffron Pastol)
PAELIA NERGERI (Shrimp, Calamari, Clams, Mussek, Corab Meat, Calamari Ink Rice)
PAELIA VEGETARIAN (Fresh Vegetables, White Beons, Mushrooms, Artichoke, Saffron Rice)
PAELIA PERGAMAS (Shrimp, Pamer, Red Peppers, Sreen Peos, Saffron Rice)
PAELIA PEGG (Saffron Rice)
23
PAELIA PUEGG (Saffron Rice, Octopus, Shrimp, Calamari, Mussels, Clams, Sriracho)
34

### **FISH SPECIALTY / SEAFOOD**

• FISH SAUCE CHOICES: Jalapeño, Bilbaina or Butter Garlic

 FISH SAUCE CHOICES: Jalapeino, Bilbalan or Butter Garile

IOBSTER CREPES CANNELLONI (Lobster Meat, Creamy Souce, Melted Moxzarella Cheese)

TAANGURRO (Shrimp, Scallons, Crab Meat, Cheese, Stuffing, Served in a Scallon Shell)

SALMON DEROVESE (Artichoke, Mushrooms, Capers, Lemon Souce Over Posta)

SALMON NADRIO (Sautede Spinche, Portobello, Oil Turfile, Bechamel Souce)

SALMON PUTANESCA (Fresh Salmon Seared, Kalamata Olives, Basil, Capers, Roasted Tomatoes, Peppers Over Pastal)

SALMON (Grilled, Roasted Garlic, Parsley, EVO)

LENGUADO FRANCES (Fresh Sol e-Fillet, Egg Battered, Lemon Butter Sauce)

SHRIMP (Sauce of your choice: Garlic Sauce, Green Sauce or Spicy Tomato Sauce) 20 20 21 21

#### **MEAT SPECIALTY / POULTRY**

MEAT SPECIALTY / POULTRY

NEW YORK STIB P STAK (Fish Grill With Tarragon Mushroom) 25

FILET MIGNON MEDALLION (Fish Grill Tenderloin, with a Blue Cheese Crust) 25

FILET MIGNON MEDALLION (Fish Grill Tenderloin, with a Blue Cheese Crust) 25

NEW YORK BLACK & BLUE (10 Cits . Silved, Fish Balsomic Giare) 25

NEW YORK BLACK & BLUE (10 Cits . Silved, Fish Balsomic Giare) 26

HICKEN PICATTA (Souteed Scollopin) of Chicken, Figs Battered, Capers, White Wine Lemon Souce) 19

CHICKEN PICATTA (Souteed Scollopin) of Chicken, Figs Battered, Capers, White Wine Lemon 19

CHICKEN PICATTA (Souteed Scollopin) of Chicken, Figs Wither Wine, Lemon 19

CHICKEN PICATTA (Souteed Scollopin) of Chicken, Figs Wither Wine, Lemon 19

CHICKEN PICATTA (Souteed Scollopin) of Chicken, Figs Wine Wine Wine Lemon 50uce) 19

CHICKEN PICATTA (Souteed Scollopin) of Chicken Picatta (Washrooms, Marsala Wine Souce) 21

VEAL MARSALA (Chicken Breast, Wild Mushrooms, Methed Mozarello) 21

VEAL MARMIGIANA (Breaded Veal Cutlets, Maninara, Melted Mozarello) 21

VEAL PARMIGIANA (Breaded Veal Cutlets, Maninara, Melted Mozarello) 21

VEAL PARMIGIANA (Breaded Veal Cutlets, Maninara, Melted Mozarello) 21

VEAL PARMIGIANA (Breaded Veal Cutlets, Maninara, Melted Mozarello) 21

VEAL PARMIGIANA (Breaded Veal Cutlets, Maninara, Mushrooms, Sausages) 21

PORK CHOP (Broiled, Rossted Garlic, Jalopello, Au Jus) 19







The Corvette Express Club meeting for January, 2024 will be at the Freehold Elks Club on Wednesday, January 3 at 8:00pm.

New members are always welcome!