



THE CHANNEL ISLANDS STAR

September - October 2015

www.mbcachannelislands.org

An Affair To Remember Sunday, August 30th 2015

On Sunday, August 30th approximately 25 members and guests joined us in a celebration of romance.

Among our guests were members of royalty (Princess Kate), famous movie stars (Humphrey Bogart) and singers (“The King” Elvis Presley). Well, not exactly true, but each of the guests received a new name attached to their backs. In order to learn who they were, they had to interact with the other guests to get clues to their new persona. This was a good way to get people talking to each other (as if any of our group has a problem with conversing!)

Soft music, candle light and the scent of roses floating on the air contributed to the feeling of romance – the only thing missing was a violinist playing “Fascination”.

Enticing aromas drifting on the air drew the guests to the food laden tables. The mythological gods and goddesses of love would have been pleased to see the feast prepared to celebrate romance.

THE MENU

Appetizers: Deviled Eggs, Hot Crab Dip, Assorted Cheeses and Fruit, Shrimp and Onion Cheese Finger Sandwiches.

Salads: Spinach Salad With Avocado Dressing, Homemade Potato Salad and a refreshing Cucumber Salad.

Entrees: Tri Tip Roast with Sautéed Mushroom Sauce, Shrimp Marinated in Bloody Mary Mix, Chicken with Peaches and a side dish of Rice with Butter and Herbs.

Desserts: Apple Pie, Chocolate Chip Cookie Cake, Lemon Meringue Pie, Sugar Free Cookies and Candy.
A wonderful fruity Sangria. (which has been called the “Root of Love”) was the beverage of the evening.

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**Don't Forget To Sign Up For Our Next
Event**

**BRUNCH BY THE SEA
SUNDAY, NOVEMBER 15 2015 1:00 PM**

At The

**Cliff House Inn's
Shoals Restaurant**

**6602 Old Pacific Coast Highway
Ventura, CA**

Contact: Kathy Wilber

Phone: (805) 402-5539 (text preferred)

**NOTE: RSVP should be received NLT
November 7th 2015**

(See Details and Reservation Info on Page 4)

President's Message

Greetings Channel Island Members And Friends,

Where does time go? It doesn't seem possible that we are entering the last quarter of 2015. We have had some great events over the past months, the latest being "An Affair To Remember – A Celebration Of Romance" so graciously hosted by the Christensens.

Our next event was the Membership Drive Social at the Epicurian Olive Oil Company in Camarillo CA. This proved to be an informative and fun afternoon. Not only did we learn about the different types of olive oils and balsamic vinegars available but we could try our culinary skills with a "hands on" experience for making a salad dressing incorporating olive oils and balsamic vinegars of our choosing.

Over the next 3 months, we will be enjoying Oktoberfest, Sunday Brunch By The Sea and our annual Christmas Party and Gift Exchange.

There has been much accomplished in expanding the information that can now be accessed on our website. Our newsletters are now posted on the website. More pictures are available. The latest addition is a photo collage of our members' Mercedes.

The Election of Officers is just around the corner. Under a separate mailing, members will receive their ballot where they may nominate the members they feel would be best suited to fill each of the Executive Officer positions.. Those members who would be interested in serving as a Board Member may indicate their interest on the ballot.

I just want to thank all of you for the participation at the events we have. If you feel a friend or other members of your family would enjoy our activities , invite them to apply for membership. We can help them fill out the application. .

See you at the next event,
Peter Samaha

Welcome New Members

It is always a pleasure when we can welcome new members to our Club. This month I would like to extend a very special welcome to our newest member:

Gilberto Ramirez Moorpark CA 93021

We are pleased you chose to become a member of our Channel Islands Section. We look forward to seeing you at one or all of the upcoming events.

Thank You

Dear Paul and Kathy,

What a lovely evening we had at your recent "An Affair To Remember" event.

From the first sip of Sangria to the last farewell, the evening was perfect.

Thank you so very much for sharing your home and hospitality for an evening full of fun, food and friendship.

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Calendar of Events

January 2016

NOVEMBER

11/07



TIME : 6:00 PM
Samaha Residence 1600 Hobart
Camarillo, CA

11/15 Sunday Brunch TIME: 1:00 PM
The Cliff House Inn, Shoals Restaurant
Host/Hostess: Bob & Kathy Wilber
Phone: (805) 402-5539

11/26 **HAPPY THANKSGIVING**



DECEMBER



12/06 Sunday TIME: 6:00 PM
Christmas Party
And Gift Exchange
Host/Hostess: Peter and Tamara Samaha
1600 Hobart
Camarillo, CA
Phone: (805) 389-1259



01/01 Happy New Year!
Sneak Peak of- Upcoming Events

01/TBA – Clean Car Show and Chili Cook-off
Cameron House , 288 Greenmeadow Drive
Thousand Oaks, CA

FEBRUARY

Recognition Event
New Members And Old Members

Watch this page for updates to traditional events and some new fun events.

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**..Sunday Brunch By The Sea
November 15th 2015
1:00 PM**

Can you think of a better way to spend a Sunday afternoon than enjoying the beauty of the ocean as you dine on some of the finest cuisine in the area? We invite you to join your Mercedes friends at The Cliff House Inn's Shoal Restaurant, 6602 Old Pacific Coast Highway, Ventura, CA.

With the sound of the surf, the tropical garden setting and the flight of the various seabirds over the glistening Pacific, it exudes a special ambiance perfect for an afternoon of relaxing with our fabulous Mercedes friends. This event has become an annual tradition and has never failed to please.

The Shoal Restaurant will have a special menu from which to make your selection. Only the freshest of ingredients are used in the preparation of the food. The seasonings are flavorful and innovative. The flavors and textures of the cuisine are enhanced by the beautiful presentation of each entrée.

We will pay individually and the tip will be included in your food check.

Please come join us and bring your friends for a scenic drive along our Pacific Ocean shoreline.

We look forward to seeing you at this event
Bob and Kathy Wilber

To get some idea of the number of guests, please call text or email me to let me know how many people will be in your party. **I must receive your information NO LATER THAN November 10th 2015.**



MARK YOUR CALENDARS
Sunday December 06 2015
Time 6:00 PM
CHRISTMAS PARTY And
GIFT EXCHANGE
(Wrap Ladies Gifts in Red
Men's Gift Green))

Wine & Cheese Tasting Contest
Bring a bottle of wine in a brown paper bag with cork accessible.
You will receive your number as you arrive

Please RSVP NLT: November 30th
Host/Hostess: Peter and Tamara Samaha
1600 Hobart, Camarillo, CA
Phone: (805) 389-1259 or
E-mail: tamshops@msn.com

An Affair To Remember

(Continued from Page 1)

As the evening drew to a close, all the guests agreed this was an evening worthy of a 5 Star Rating.

Thank You

To all who helped with their contributions of food, the setup and the cleanup.

Even though Crystal Dool was unable to attend this event, she contributed a decadent Mocha Chocolate Icebox Cake to be enjoyed by all. Thank you, Crystal, for your thoughtfulness.

We were happy to host this party for the great group of people in our Mercedes Club.

Paul and Kathy Christensen



**Epicurian Olive Oil
Membership Drive Social
Sunday September 20th 2015**

Our Host/Hostesses, Peter Samaha,, Tamara Samatha and Lonnie Estrella, introduced members to a new venue . Not only was it an educational experience but a very tasty one.

There were extra virgin olive oils from Australia, Chile, Spain, Portugal. and the traditionally-aged Balsamic Vinegars from Modena, Italy.

Selections available for tasting were Cilantro and Roasted Onion, Organic Basil, Persian Lime, Blood Orange. White Honey Ginger, Aged Dark Espresso, and Aged Dark Chocolate There were many other blends of oils and balsamic vinegars – but too many to list here.

Lou and Paul were extremely helpful in suggesting recipes and pairing oils and balsamic vinegars with which we could create an “epicurean delight” that will impress our friends.

Whether you are already a fan of cooking with olive oils and flavored vinegars or have never tried these items, after tasting and creating, a salad with one (or more) of the flavors available, you could taste the difference between the “everyday” dressing and the Epicurian creations.

With the holidays just around the corner, this was the perfect place to pick up a gift or two for the “wanna be” gourmet chef s.

Thank you to all who attended,
Peter, Tamara and Lonnie

Thank You

Dear Lou and Paul,

We truly appreciate the assistance and guidance you gave us with our various selections of your oils and vinegars. (I have it on good authority that the Aged Dark Chocolate over ice cream is FABULOS.) Thank you for letting us have our Membership Drive Social at your store.

It was a fun and informative afternoon for all in attendance.

Sincerely,

Peter and Tamara Samaha, Lonnie Estella



97 E Daily Dr
Camarillo, CA 93010

805-383-6489

Lyn Dutcher
info@epicureanoliveoils.com

www.epicureanoliveoils.com

Oktoberfest 2015
Saturday, October 3, 2015

Have you ever wondered how a tradition is born? On October 12, 1810 upon the occasion of the wedding of Crown Prince Ludwig, who later becomes King Ludwig I, to Princess Therese of Saxony-Hildburghausen, the citizens of Munich were invited to the festivities to celebrate the happy royal event. During this celebration the citizens enjoyed food and horse races on the fields in front of the city gates.

The decision to repeat the horse races in subsequent years gave rise to the tradition of Oktoberfest. In 1811 an agricultural show was added as the farmers started the tradition of "Bringing in the Harvest" to be displayed at the agricultural show. Later came beer halls and of course dancing and food. This festival has continued over the years – crossing oceans and embracing celebrations throughout the world. Munich, of course, still has the most famous Oktoberfest drawing some 6 million visitors from all around the world. (One of our Mercedes members was among that number this year.)

Regardless of our "harvesting work" (or lack thereof) our friends of the Ventura Rhinelander Club welcomed us to their celebration at the Knights of Columbus Hall where, as in the past, we had an enjoyable evening as we dined on a traditional dinner of German sausages with apple streudel pastries for dessert.

Good music encouraged dancing and gave those attendees who had worn their lederhosen and dirndls to show off their native costumes and their dancing skills.

As in the past, we enjoyed the evening and our friends as we conversed on a variety of topics.

A Special Thank You
To Our Events Planners,
Hosts and Hostesses,

We sometimes forget to recognize the people who put so much effort into arranging and coordinating these events.

You all do a wonderful job of putting together events that are always enjoyable!

Your CI MBCA Members

GARY/FRANK



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Recipe Courtesy of Ina Garten

Total Time: 12hr 20

mins. Prep: 20 mins Inactive: 12 hrs.

Yield: 8 Servings Skill Level: Easy



Mocha Chocolate Icebox Cake

Ingredients

- 2 cups cold heavy cream
- 12 ounces Italian mascarpone cheese
- 1/2 cup sugar
- 1/4 cup coffee liqueur, (such as Kahlua)
- 2 tablespoons unsweetened cocoa powder (such as Pernigotti)
- 1 teaspoon instant espresso powder
- 1 teaspoon pure vanilla extract
- 3 (8 ounce) packages chocolate chip cookies, (such as Tate's Bake Shop)
- Shaved semi-sweet chocolate for garnish

Directions

In the bowl of an electric mixer fitted with the whisk attachment, combine the heavy cream, mascarpone, sugar, coffee liqueur, cocoa powder, espresso powder and vanilla. Mix on low speed to combine and then slowly raise the speed until it forms firm peaks.

Assembling The Cake

Arrange chocolate chip cookies flat in an 8 inch springform pan, covering the bottom as much as possible. (Break some cookies to fill in the spaces.) Spread a fifth of the mocha whipped cream evenly over the cookies. Place another level of cookies on top, lying flat and touching, followed by another fifth of the cream. Continue layering cookies and cream until there are 5 layers of each ending with a layer of cream.

Smooth the top, cover with plastic wrap, and refrigerate overnight.

To Plate And Serve

Run a small, sharp knife around the outside of the cake and remove the sides of the pan. Sprinkle the top with the shaved chocolate. Slice cake into wedges. Serve Cold.

Recipe Courtesy of Martha Stewart

Yield 3 1/2Cups



Hot Crab Dip

Ingredients

- 3 tablespoons unsalted butter
- 2 medium shallots
- 1/4 teaspoon cayenne pepper
- 3/4 teaspoon Old Bay Seasoning
- 1 3/4 teaspoon dry mustard
- 3/4 cup half and half
- 8 ounces cream cheese, cut into small pieces
- 4 ounces sharp white cheddar cheese, grated on the large holes of a box grater (about 1 3/4 cups)
- 3 tablespoons freshly squeezed lemon juice
- 2 teaspoons of Worcestershire sauce
- 2 cans (5 3/8 ounces) white crab meat (drained)
- 1 can (5 3/8 ounces) pink crab meat (drained)
- 1/2 cup chopped fresh flat leaf parsley
- 2 slices white bread, crusts removed, torn into 1/4 inch pieces
- 1/2 teaspoons paprika

Directions

Preheat oven to 400 degrees with rack in center. Melt 2 tablespoons butter in medium saucepan over medium heat. Add shallots and cook until soft, about 2 minutes. Add 1 tablespoon water and simmer for 30 seconds. Stir in the cayenne, Old Bay and dry mustard until well combined. Pour half-and-half into saucepan and bring to a simmer. Slowly whisk in the cream cheese, a few pieces at a time. When cream cheese is fully incorporated, whisk in the cheddar cheese, a handful at a time. Stir the mixture for 2 minutes. Remove from heat. Add lemon juice and Worcestershire sauce, stir to combine. Stir in crabmeat and half of the parsley.

Transfer mixture to an ovenproof baking dish and sprinkle with bread crumbs. Dot top of bread pieces with remaining tablespoon butter, sprinkle with paprika. Bake until bread pieces are golden and dip is hot (18 to 22 minutes). Garnish with remaining 1/4 cup parsley and serve hot.

Best served with sturdy breads (such as sourdough).

**BITS AND PIECES
MAIL DELIVERY SURVEY**



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Thank You.

Verna Eason, Editor, The Channel Islands Star

Nomination Of Officers

It does not seem possible but the time is fast approaching for the Nomination of Officers. Letters and nomination ballots will be sent out within the next few weeks. These letters provide our members the opportunity to nominate those individuals they feel are best qualified to fill the various Executive Officer positions.

If you have ever considered running for one of the Executive Officer positions, holding a position on the Board, or have considered hosting an event, please indicate your interest on the Nominating Ballot that will be enclosed with your cover letter. **Your vote can help make our great club even better!**

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Channel Islands Section

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SAVE THESE DATES

November 15 Sunday Brunch Time 1:00 PM
The Cliff House Inn, Shoals Restaurant, Ventura

December 06 Christmas Party Time 6:00 PM
Samaha Residence, Camarillo, CA

MERCEDES BENZ CLUB OF AMERICA, INC.
THE CHANNEL ISLANDS SECTION

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