

TAILWINDS



**EAA CHAPTER
974
NEWSLETTER
MARCH 2024**



Butler County Regional Airport
Hamilton, Ohio



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- **FUN STUFF**

COMING EVENTS

- **MARCH 10— CHAPTER GATHERING 2PM**
- **APRIL 8 —TOTAL SOLAR ECLIPSE**
- **APRIL 13—FOOD TRUCK FLY-IN WARREN COUNTY AIRPORT 11AM-3PM**
- **APRIL 14—CHAPTER GATHERING 2PM**
- **APRIL 20—CHAPTER 974 YOUNG EAGLE RALLY**



FEBRUARY 2024 CHAPTER GATHERING REVIEW

Our February gathering was the first official 2024 event following our Christmas banquet back in January. I did not take a head count, but all the chairs were off the carts and were pretty much filled. I would take that as good a sign as any that we had a great turn out. VP and Master Chef Joey Shreve served up some outstanding Pastitsio aka Greek Lasagna. There were several visitors and potential new members.



Young Eagle Report:

Young Eagle Coordinator Scott Balmos reviewed the program and introduced it to our visitors. Our first rally is scheduled for April 20 and every third Saturday morning through at least September.. Registrations start 2 weeks prior to rally. There will be a new web site and sign up procedure that Scott will review with us next month. He reminded pilots to review their Youth Protection Program status for currency. As always, more volunteer pilots and ground crew are always needed and welcome.



Ray Scholar Keilah Gil:

Keilah has started ground school for her instrument rating. She is joining the Civil Air Patrol Squadron at Lunken Airport. She will also be working toward an A & P rating which is required for her eventual goal to become a missionary pilot. We also understand that she will be a pilot for our upcoming Young Eagle Rallies. Keilah, Chapter 974 could not be more proud of you!

Airport Advisory Board Report:

Scott Hersha and Roger McClure have been participating in the Airport Advisory Board. They reported that runway resurfacing and grooving will begin on June 1 and will require at least 4 weeks. During this time the airport will be closed. There was some hope that a waiver might be granted so that the parallel taxiways could be used for take off and landing by smaller aircraft. Scott felt this was unlikely.

Basic Med—Joe Seibert:

Family Practice physician and chapter member Dr. Joe Seibert will be participating in the Basic Med Program. He recommended that chapter members go through their own primary care physicians first. If their primary care providers are unable to participate then Joe will be available. His contact for questions and assistance will be: cincinnati@basicmed@gmail.com Thank you Dr. Joe!

FEBRUARY 2024 CHAPTER GATHERING REVIEW

Project Reports:

Robin Kidder reports having her Piper Clipper flying again. On a recent trip to Portsmouth she thought she had a problem with an oil leak. An oil breather line got too close to a hot exhaust component allowing some oil to spill. This was easily repaired.

Steve Pollack is having his RV7 painted at Portage County after getting some help with a service bulletin through Chapter 1591.

Ted Tracy, a Hatz builder, reports helping a friend with test flying his Hatz.

NEW MEMBERS AND VISITORS:

Devon, left, and dad Brad Thompson
Devon took an introductory flight at Cincinnati West Airport and wants to explore his aviation interest. He expressed interest in flying as a Young Eagle.
Welcome Brad and Devon!



Amy and Pearsyn Sweeny were introduced to the chapter by Cheyenne Gil with a strong interest in an aviation career.
Welcome Amy and Pearsyn!



The Wonder of Flight...

Hi everyone,

I grew up in the early 1970s; and while the Apollo missions ended in 1972 the “Astronaut / Moon Mania” effect lingered long through my youth with Ohio heroes like John Glenn and Neil Armstrong being prominent features of wonder and Ohio pride. Television figures like Steve Austin as the Six Million Dollar Man (\$41,677,972.97 in today’s dollars), played by Lee Majors, was a must watch TV show while I was growing up. As America we were still amazed at the wonder of flight, and the possibilities of Space.



Yesterday evening after over 50 years (Apollo 17 - 1972), American technology again landed on the Moon. This time the effort was led by a private company, Intuitive Machines, but included over \$100 million of taxpayer dollars to help fund the mission. These missions are a critical part of NASA’s Artemis program which will again put Americans on the moon later this decade.

The Intuitive Machines lunar lander, “Odysseus”, touched down on the moon’s surface last night at approximately 6:24pm Eastern. While there were some statements on the national broadcast channels that the event was taking place, they didn’t even cut over to [NASA TV+](#) to show the event live. Once Barb and I realized that the TV broadcast wasn’t going to cover lunar lander we fumbled as we pulled up the feed on the iPad and streamed the event to the TV. We were on the edge of the couch when Odysseus lost radio contact during the final moments of touch down. The loss of communication lasted over two minutes before mission control was able to announce that the craft had landed and was transmitting a weak signal.

What an exciting time to see America again investing in our Space Program! That said, I worry that as a people we don’t take the time to appreciate the massive effort these missions take to complete, and to pause at the “Wonder of Flight”. As this mission plays out over the coming week and the missions that will follow, I’d encourage each of us to stay informed of upcoming events, and to be sure to share the wonder with a young one in your life... Who knows, you may be the spark that encourages them to become the next individual to add their name to the long list of [Ohio’s astronauts](#).



A few key announcements and reminders:

Our next **Chapter Gathering** will be on **Sunday March 10th at 2:00pm**.

Annual Chapter Dues – We still have some members that haven’t yet paid 2024 Chapter Dues. Please get things settled up with **Roger McClure** (Roger.McClure@outlook.com) our Chapter Treasurer, or you can pay online using Zeffy – [Click Here](#).

All for now... I’ll be missing the March meeting due to travel but hope that everyone comes out to enjoy the comradery and share in the Wonder of Flight!

Blue skies! Tom

Tom Martin EAA #1061241



President, Chapter 974

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Photos: Tom Martin

CHAPTER BOARD BUSINESS MEETING MINUTES

6:07 p.m. - Meeting called to order by Roger McClure

Attendees: Grace Hogan, Scott Balmos, Tom Martin, Scott Hersha, Bob Dombek, Roger McClure, Ray Parker

Secretaries Report –

- Motion made to wave reading minutes- posted in chapter newsletter.

Treasurer's Report –

Income	\$ 127.00
Expenses	\$ 2,857.28
Balance: Checking	\$ 2,488.30
I-Bond	\$ 5,456.00
CDs	\$ 10,323.20
Savings	\$ 2,003.10
Total	\$ 20,270.60

Young Eagles –

- Next date: Spring 2024 (April 20th)
- Third Saturday of every month
- Flight Simulator coming to hanger soon
- Possible rally for Butler Tech students (May)
- New website for signups

Old Business -

- Having topics of discussion/ speakers at each meeting for the new year
- Applied for for the Ray Scholarship
- Paneling the hanger door- not on door yet
- Financials-
 - Hanger rent increased
 - Increase in dues in 2024: \$25
 - Fundraisers

New Business –

- Possible new chapter logo
- Changing the new address of the airport with the Secretary of State
- Runway repaving starting around June 1st. Will be closed for about 4 weeks and needs 30 days to cure to put grooves in the runway.

CHAPTER BOARD MEETING MINUTES, CONTINUED

UPCOMING 2024 MEETINGS

February 11th

March 10th

April 14th

May 5th

June 9th

July 14th

August 11th

September 8th

October 13th- Hanger Crawl

November 10th- Elections

December 8th- Chili Cook-off

6:48 p.m. - Meeting adjourned by Roger McClure

CHAPTER CONTACTS

CHAPTER CONTACTS—HOW TO CONTACT EAA CHAPTER 974

officers@eaa974.org — will reach president, vice president, treasurer, secretary as a group

president@eaa974.org— will reach chapter president (Tom Martin)

newsletters@eaa974.org — will reach newsletter editor (Bob Dombek)

youngeagles@eaa974.org— will reach Young Eagles Coordinator (Scott Balmos)

techcounselor@eaa974.org— will reach technical counselor (Ray Parker)

general@lists.eaa974.org — group e-mail to all chapter members

JOEY SHREVE'S DOUBLE EAGLE FLIGHT TEST REPORT

Joey Shreve presented a program during the February Gathering about his flight test experience with his Double Eagle light sport aircraft. Joey acquired his Double Eagle from another builder. With the help of his son, he did an extensive re-build including re-welding most of the fuselage and repair and covering of the wings. Also, the engine, a VW, was essentially rebuilt to O-time status. After much taxi testing Joey selected November 19 as a first flight day. The conditions were ideal with almost no wind and light traffic at the field.

On initial run-up, the engine took power well. The aircraft steered well and appeared ready for it's first flight. As he started down the runway, Joey noticed the throttle cable was not working smoothly. He wasn't certain the throttle was wide open but almost before he was prepared, the aircraft lifted off at near stalling speed, then the left wing dipped and struck the ground briefly. Joey was able to correct as he lifted off, and he said that he was gaining control, but he felt no where near normal flying speed. He thought it best to land before running out of runway. As it settled to the runway, it stalled, catching the right wing and right wheel on the ground. The landing gear collapsed and the prop was shattered

The runway was closed due to prop debris and the fact that the aircraft was near the runway edge. The field had to remain closed while the aircraft was loaded onto a trailer and taken back to the hangar. Joey reported important lessons from this experience. First and foremost, the FBO should be notified of flight testing and that there should be extra observers near the runway. Secondly, at least one observer should have had a radio immediately available. Fortunately, Joey was not injured and his aircraft is repairable.

Joey, Chapter 974 thanks you for sharing your less than ideal test flight experience. We appreciated your transparency, honesty and detail. Hopefully we will have all learned valuable lessons from your experience. We are sorry for the damage to your aircraft, but more importantly we are glad you were not injured. We know you will succeed in flying your aircraft, and the chapter is ready to offer all support and assistance! (Photos ed)



Pastitsio (Greek Lasagna)

★★★★★

4.89 from 72 votes

Authentic Pastitsio, or Greek lasagna ~ layers of pasta, cinnamon-laced beef, Kasseri cheese and béchamel.

Prep Time 15 mins	Cook Time 4 hrs 45 mins	Total Time 5 hrs
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Course: Main Course Cuisine: Greek Servings: 12 serving Calories: 690kcal Author: [Kelly](#)

Ingredients

- 3 pounds ground beef
- 1 large onion, chopped
- 2 15-ounce cans tomato sauce
- 1 tablespoon ground cinnamon
- coarse kosher salt
- 1 package pastitsio noodles, or mostaccioli
- ½ pound or more kasseri cheese, grated, about 4 cups (or asiago or an Italian blend) ~ Flora uses a lot of cheese, like a pound!
- 4 eggs
- 1 ½ sticks unsalted butter
- 1 cup flour
- 5 ½ cups whole milk

Instructions

1. Make the meat sauce one day ahead. In a large pot, add a little olive oil and heat over medium heat. Add the chopped onions and sprinkle with a generous pinch of salt, cook until onions are just translucent. Add the ground beef and cook and stir until no longer pink, breaking it up with a wooden spoon as it cooks. Add the 2 cans of tomato sauce and cinnamon, stir and bring to a simmer. Season with salt to taste. Let meat sauce stew for 3 hours, yes, for 3 hours with a lid on, slightly askew. Stir occasionally. Let cool and then refrigerate overnight.
2. Bring sauce to room temperature or warm gently before layering the pastitsio. Grate the kasseri cheese and set aside, you want at least 4 cups.
3. Cook noodles in boiling salted water until al dente (I cook a minute or two less than package directions). Drain noodles and when cool enough to handle, put them in a large bowl and mix one beaten egg into the pastitsio noodles with your hands.
4. Preheat oven to 350°. In a lasagna pan, or other large pan, drizzle a little olive oil in the bottom or coat lightly with cooking spray. Put all of the noodles which were tossed with egg in the bottom of the pan and arrange evenly. Sprinkle with a third of the shredded cheese. Using a slotted spoon, cover the noodles and cheese evenly with all or most of the meat mixture, leaving room for the béchamel layer on top. Sprinkle another third of the cheese over the meat layer. You now have noodles, cheese, meat, cheese layered so far.

5. Make the béchamel sauce. In a heavy bottomed large pot, melt 1 stick of butter. Add the flour to the melted butter and whisk to combine well and cook, stirring constantly for a minute or two. Slowly add 5 cups of milk, whisking the whole time. Cook and whisk until it just starts to boil, when it starts to bubble. Turn off heat.

6. In a separate bowl, beat 3 eggs and $\frac{1}{2}$ cup milk with a hand mixer. Add this mixture to the pot, slowly, whisking the whole time.

7. Put back on medium-high heat and cook and whisk until thick and bubbly. When at the desired consistency, cut the heat and let the béchamel sit for a few minutes.

8. In a small sauce pan, melt $\frac{1}{2}$ stick of butter. After the béchamel has rested a few minutes, pour it over the meat and cheese layer, spreading evenly over the top. Sprinkle the remaining cheese over the béchamel. Lastly, drizzle or spoon the melted butter on top of the cheese, this is what will brown the top of the pastitsio. (Okay, Flora says to use a stick of melted butter. Too much I think, especially for my pan size. But that is what she says to use.)

9. Place pan on a baking sheet and then into preheated oven and bake for 1 hour, until browned and center is hot. If not browned enough, after 1 hour, turn on broiler and cook another 3 - 5 minutes, watching carefully until top is browned.

10. Let pastitsio rest for 10 minutes before serving.





Above and right, Perfect North Slopes Feb 20 with lots of "generated " snow. A skiing friend told me they had generated lots of snow over the preceding weekend. I flew over to check it out. I could it see from overhead in our traffic pattern nearly 20miles away! It stood out!



Left and lower right, a Saab 2000 parked on our apron afternoon of Feb 29, something we don't see very of-ten! I was so taken and distracted, I almost forgot to go flying. What a striking and beautiful aircraft! Check out that dramatic dihedral horizontal stab and those 6 blade props!
Photos: ed.

