



# Lake Shore Lincoln Lines

Newsletter - Lake Shore Region - Lincoln & Continental Owners Club

Winter 2026

## A Message from the Director



Hello to all Lake Shore Region members!

The Winter issue of Lincoln Lines date goes out after January 1st so I speak for the entire LSR Board hoping your Christmas/ Hanukkah Holiday was a good one and 2026 will be a happy and most of all, healthy new year. Our 2025 General Membership Meeting held November 9<sup>th</sup> at White Fence Farm was a resounding success! Attendance was considerably larger than in years past, thanks to Joe Russo for covering all the details of the event, especially the fantastic tour of the Beller's private auto museum which was 95% Fords, and what a collection it is!! I have never seen so many Model A's in one location.....and almost all of them were originals to boot. The museum was located just down the street from the restaurant and Jordan Beller and his wife were wonderful hosts. More on the museum visit in this issue.

I would like to announce we have two new board members! Mr. Greg Brown and Mr. Tom O'Donnell. These two gentlemen will add a lot to the board with their enthusiasm to make the Lake Shore Region grow and prosper with new ideas that will further enhance the benefits to our membership. In addition to joining the Board of Directors, Tom O'Donnell has accepted the position of Membership Chairman. Tom has many years of experience with the Ford V-8 Club, including the Directorship of the local V-8 club. He has already taken steps to reach out to potential Lincoln owners and I know he will get things done and do a fantastic job, thank you Tom! Your Board has been hard at work planning events for 2026 which may include a "Lincolns on the Lawn" picnic, a tour of a carburetor rebuilder, a dinner at the famous Hob Nob restaurant in Kenosha on the shore of Lake Michigan, and we are exploring participating in several other local car shows. Please look for news of these events within future Eblasts which will provide all the information you will need to attend.

To kick off the new year, our Annual Winter Luncheon will be on Saturday, January 24th at 12pm. It will be held again at the beautiful Makray Memorial Golf Club in Barrington, just south of Fox River Grove on Route US 14 or Northwest Highway. The flyer has been emailed or snail mailed out now, if you have not received yours, contact Joe Russo [@ pantera351@yahoo.com](mailto:pantera351@yahoo.com) or print the flyer which is on page 11.

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## ‘Round and About...

*Remember....you heard it here first!!*

*Did you know.....*

**Barrett-Jackson**

THE WORLD'S LARGEST AUTOMOTIVE AUCTION

The 2026 Barrett Jackson Auction will be held January 17 – 25<sup>th</sup> in Scottsdale, Arizona. This year they will have 21 Lincolns going up on the auction block during the week. Many of the Lincolns are custom builds which will be primarily auctioned on Friday and Saturday.

One custom build will be a 1975 Lincoln Continental Mark IV called “Batmobile” from the Albert La Canne Collection. This vehicle is a re-creation of the original Batmobile built for the 1960’s tv series Batman.



To see what Lincolns will go on the auction block, go to [barrett-jackson.com](http://barrett-jackson.com) and view the docket for Lincolns.

*Sources: barrett-jackson.com*



Hi everyone!

Happy New Year to all! Wishing you a Happy, Healthy and Prosperous New Year!

As always, let's hear from you. Send me via email or mail...your stories along with pictures of your love of the automobile, how you got your first Lincoln, your trips with your car... or anything pertaining to Lincolns or the club. Or just send me a picture of your car or cars with a caption. We would love to hear from you. Also, if you have any tech tips or recipes you would like to share, please see my contact information below.

Laura Cielenski - 630-941-8812 - 316 Forest Trail - Oak Brook, IL 60523

Email: [laura.cielenski@mail.com](mailto:laura.cielenski@mail.com) or [lakeshore.region.lcoc.news@gmail.com](mailto:lakeshore.region.lcoc.news@gmail.com)

Until the next issue...

Laura Cielenski - Editor

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## LSR – LCOC MEMBERSHIP NOTES

**By Tom O'Donnell**

As the new Lake Shore Region Membership Chairman, I would like to introduce myself to the Lake Shore members that do not know me.



I have been a member since 2014 and have attended some of the events and will continue to attend as many as I can with my 1953 Lincoln Capri Coupe or my 1940 Mercury Coupe.

I have 4 children (2 girls and 2 boys) who are helping me enjoy my old age. I am a widower and live in Palatine, IL. The old car hobby has kept me busy since 1977. I became active when my 2 sons were getting close to being teenagers. Having a father-son project seemed to be a good way to keep them, as well as me, out of trouble. My 1940 Mercury served that purpose until they were old enough to get their own cars and find ways to get into trouble on their own.

My Mercury was a driving restoration. We drove to swap meets and car shows in Illinois, Wisconsin and Indiana on as many weekends as my job would allow. My family also attended national meets of The Early Ford V-8 Club with me.

(continued on page 5...)

# Lake Shore Region Event Schedule

January		
24 <sup>TH</sup> Saturday	<b>WINTER PARTY</b> Makray Memorial Golf Club 1010 S. Northwest Hwy, Barrington, IL - Noon	See page 11 for more information.
February		
	<b>TBD</b>	
March		
	<b>TBD</b>	
April		
	<b>TBD</b>	
May		
	<b>TBD</b>	



# Lake Shore Lincoln Lines

## **A Message from the Director**

(... cont. from page 1)

Please note that this fun event is for LSR members and their guests, who have paid their dues for 2026. If you are still in need of paying your dues, Terry Burns, our Treasurer, has been kind enough to offer to accept payments on that Sunday before the luncheon, but PLEASE only checks so payment will be swift and easy. I look forward to seeing all of you there and thanks to all of you who have paid your dues for 2026.

Have you done any successful repairs to your Lincoln recently? Have you found a new way or a new source to fix a problem? If so, let us know of your experience. We are all needing help from time to time with these old cars, so send in to Laura what you have

at [Lakeshore.region.lcoc.news@gmail.com](mailto:Lakeshore.region.lcoc.news@gmail.com)

You don't have to write like William Shakespeare, just give Laura the basics and she has the talents to take it from there.

**Our club is in need of a Secretary, a position not requiring a lot of time or effort. Responsibilities include simply attending all of our board meetings, taking notes and then sending them out to the board members in a timely manner. If you would be willing to fill this vacancy, please contact me ASAP.**

See you all on the 24th in Barrington!

Until next time,  
John McCarthy  
Lake Shore Region Director

## **Membership Notes**

(... cont. from page 3)

My Lincoln is an unrestored 43,000 mile car, that I purchased in January 2014. In the spring, I started to drive it to find out how well it ran. When I took my wife for her first ride in it, she let me know that she loved to look at it but did not want to ride in it. She did not like the way her head snapped when the Hydr-a-Matic shifted. I got that sorted out by the time of the meet in Rockford, hosted by the lake Shore Region.

If you see me at an event, don't hesitate to come up to me and introduce yourself. Let me know what you like about your Lincoln and what you would like it to do better. I love talking cars and would enjoy hearing any ideas that you have to increase membership and membership attendance at national and regional events. I volunteered for this job to help increase the Lake Shore Region membership and I don't have a clue about doing it. I am just going to try different things to see if they work, so send any ideas that you have to: [taodonnell@yahoo.com](mailto:taodonnell@yahoo.com)

*Tom*



## **2026 Lake Shore Region Membership**

**Just a friendly reminder as we enter the New Year, that your 2026 LSR Region Membership Dues are now past due. So, if you haven't, please pay your 2026 Membership dues now.**

**To those who have already paid their 2026 dues, Thank You!**

**Again, if you haven't, please remit your 2026 Membership Application and a check to Terry Burns! (The 2026 Membership Application form is on the following page.)**

**Don't let this be your last issue of Lincoln Lines.**



*Lake Shore Region*  
**LINCOLN & CONTINENTAL OWNERS CLUB**  
6121 247<sup>th</sup> Avenue Paddock Lake WI 53168

Lake Shore Region 2026 Membership Application

*Please Print Clearly...*

Date: \_\_\_\_\_ LCOC Membership # \_\_\_\_\_

Name: \_\_\_\_\_  
First \_\_\_\_\_ Last \_\_\_\_\_

Spouse/Partner: \_\_\_\_\_  
First \_\_\_\_\_ Last \_\_\_\_\_

Address: \_\_\_\_\_  
Street \_\_\_\_\_ Apt / Suite # \_\_\_\_\_  
City \_\_\_\_\_ State \_\_\_\_\_ Zip \_\_\_\_\_

Telephone: \_\_\_\_\_ - \_\_\_\_\_ - \_\_\_\_\_

Cellular or Alternate Phone: \_\_\_\_\_ - \_\_\_\_\_ - \_\_\_\_\_

Birthday Month and Day \_\_\_\_ / \_\_\_\_ Anniversary Month and Day \_\_\_\_ / \_\_\_\_

Birthday Month and Day \_\_\_\_ / \_\_\_\_ (Spouse/Partner)

E-mail Address: \_\_\_\_\_

Lincolns owned:

Year	Model	Edition (if applicable)	Body Style
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Regional membership dues are as follows: \$25 per year with emailed newsletters. \$40 per year with printed and mailed newsletters. **If you are a new LCOC National member, there will be no charge for your LSR dues or e-mailing of the newsletter for the first year.** LCOC National Club membership application forms can be obtained from [www.lcoc.org](http://www.lcoc.org) or from the membership chairperson at [lcoclakeshoreregionmembership@gmail.com](mailto:lcoclakeshoreregionmembership@gmail.com) **Lake Shore Regional membership requires national LCOC membership.**

**MAKE YOUR CHECK PAYABLE TO "Lake Shore Region - LCOC" and send it WITH THIS FORM to:**

Terry Burns  
Treasurer LSR-LCOC  
6121 247<sup>th</sup> Avenue  
Salem, WI 53168

# Lake Shore Lincoln Lines - Member Birthdays



## January

Charles Reynolds

12



## February

Matt Harbert

11

Diana Vickery

21

John Hannon

25



## March

Justin Travelsted

16

Barb Esdale

19

Dan Staehle

21

Jack Bowser

28



## January

None



## February

Michael & Diana Vickery 27

## March

None



# Lake Shore Lincoln Lines

## Recipe Corner



### New York Style Crumb Cake Submitted by Mary McCarthy

Don't be tempted to substitute all-purpose flour for the cake flour, as doing so will make a dry, tough cake. If you can't find buttermilk, you can substitute equal amounts of plain, low-fat yogurt. When topping the cake, take care to *not push the crumbs into the batter*. This recipe can be easily doubled and baked in a 13 x 9 inch baking dish. If doubling, increase the baking time to about 45 minutes. Cooled leftovers can be wrapped in plastic wrap and stored at room temperature for up to 2 days.

Serves 8-10

#### Crumb topping:

1/3 cup granulated sugar  
1/3 cup dark brown sugar  
3/4 teaspoon ground cinnamon  
1/8 teaspoon table salt  
8 tablespoons unsalted butter (1 stick), melted and still warm  
1 3/4 cups cake flour

Whisk sugars, cinnamon, salt, and butter in medium bowl to combine. Add flour and stir with rubber spatula or wooden spoon until mixture resembles thick, cohesive dough; set aside to cool to room temperature, 10 to 15 minutes.

#### For the Cake

1 1/4 cups cake flour  
1/2 cup granulated sugar  
1/4 teaspoon baking soda  
1/4 teaspoon table salt  
6 tablespoons unsalted butter cut into 6 pieces, softened but still cool  
1 large egg  
1 large egg yolk  
1 teaspoon vanilla extract  
1/3 cup buttermilk\* (see note at end on how to make your own)

## *Lake Shore Lincoln Lines (Recipe Corner: Crumb Cake cont...)*

1. Adjust oven rack to upper-middle position and heat oven to 325 degrees. Line 8 inch square baking dish with parchment paper or aluminum foil. Spray the dish first, put paper in, spray paper. Allow excess paper to hang over edges of dish.
2. In bowl of standing mixer fitted with paddle attachment, mix flour, sugar, baking soda, and salt on low speed to combine. With mixer running at low speed, add butter one piece at a time; continue beating until mixture resembles moist crumbs, with no visible butter chunks remaining, 1 to 2 minutes. Add egg, yolk, vanilla, and buttermilk; beat on medium-high speed until light and fluffy, about 1 minute, scraping once if necessary.
3. Transfer batter to baking pan; using rubber spatula, spread batter into even layer. Break apart crumb topping into large pea-sized pieces and spread in even layer over batter, beginning with edges and then working toward center. Bake until crumbs are golden and wooden toothpick inserted into center of cake comes out clean, 35 to 40 minutes. Cool on wire rack at least 30 minutes. Remove cake from pan by lifting parchment overhang. Dust with confectioners' sugar just before serving.

### **NOTE:**

\*\* If you don't have buttermilk, you can make your own with 1 Tablespoon white vinegar *or* lemon juice plus enough milk to equal 1 cup





# 3<sup>rd</sup> Annual “Bring your Lincoln to Dinner” Event

Terry Burns



After a three-year hiatus, the tradition of dinner at the “Hob Nob” Supper Club on the shores of Lake Michigan in Racine which was originally planned for last October will still happen. The Board has determined it was a great event when we last had it and it should be scheduled for this year. What has also been determined is that this years’ event will be held in the summer months where members can actually drive their vintage Lincolns to dinner and still have daylight to drive them back home.

I also would like to make plans for a road tour utilizing the quieter county roads to get there. When we all arrive, we will line up the cars with Lake Michigan as a backdrop for a Lakeshore Region photo opportunity. Then we will head inside for dinner.

All the up-to-date details will be in the Spring Edition of the Lincoln Lines newsletter.

**Spoiler Alert:** Below is what was supposed to be in the last newsletter with all the details at that time. Except for pricing, everything will still apply as far as I know for this year’s event. No reason to reinvent the wheel.

*“The Hob Nob opens at 4:30pm and the plan is to be there then so we can be first seated, skipping the traditional “drinks at the bar first”.*

*The banquet menu is on the following two pages. Sorry, no PB&J on Toasted Rye Bread with a side of Cucumber Gelatin topped with a garnish. (My favorite)*

*The offerings for the evening are Chicken Parmigiana, Stuffed Pork Chop, Whitefish Almondine and Prime Rib. All meals include choice of soup or salad - and choice of potato. If you order dessert, it will be an additional cost. The menu excludes sales tax and a 20% gratuity.*

*To help out their staff, I have offered to write one club check to pay the group’s bill. Everyone will need to bring a check that they will make payable to the Lakeshore Region for the amount of their party’s dinner bill. If you pay with cash, I will not be able to make change. I do not accept credit cards. The staff will itemize each person’s dinner request within our group bill so that I can conclude that money paid out is equal to money received. It is essential you let me know if you and any guests are attending. Hob Nob address is 277 Sheridan Rd. Racine WI 53403.”*

# Hobnob Banquet and Party Menu

Your meals will include a choice of Soup and Salad, plus a potato selection.  
During the planning process, you will need to select from the following choices:

- Soup of the Day or French Onion Soup (Baked French Onion available for \$7.00 per guest)
  - Tossed Garden Salad, with choice of dressing  
(If you prefer, we could top every salad with our house vinaigrette)
  - Baked Potato, Parsley Boiled Potatoes, Au Gratin Potatoes  
Or ala carte Twice Baked Potato for \$6.00

We ask that you choose a maximum of 4 entrees from the following list if you pre-order,  
and a maximum of 3-4 entrees if your guests will be making their selection that evening.

Please note that some entrees shown below are only available for parties  
if they are pre-ordered by the group.

Chicken, 8-ounce boneless chicken breast (choose the same type of sauce for all guests)	
Roasted Garlic sauce, Piccata, Marsala, or Marinara	\$26.00
Chicken Parmigiana, 8-ounce boneless chicken breast with marinara sauce and melted cheese	\$29.00
Chicken Oscar, boneless chicken breast with crabmeat, hollandaise sauce, asparagus spears	\$35.00
Pasta Primavera, with Alfredo sauce, Marinara, or seasoned olive oil (choose only one).	\$26.00
Stuffed Pork Chop, 16 oz. chop stuffed with sage dressing, served with country gravy	\$29.00
Whitefish Almondine, fillet lightly seasoned topped with slivered almonds and broiled	\$37.00
Poached Salmon, fillet served with Creamy Dill and Mustard sauce	\$37.00
Planked Salmon, fillet brushed with a grainy mustard glaze and broiled	\$37.00
Poached Whitefish, fillet lightly seasoned and broiled	\$37.00
Roasted Duckling, served with Orange Sauce (available only when party pre-orders)	\$39.00
Baby Back Ribs, with hickory BBQ sauce (available only when party pre-orders)	\$39.00
Crab Cakes, served with our house Remoulade	\$39.00
Prime Rib, a 13-ounce cut, slow-roasted to a turn	\$54.00
Petite Filet Mignon, approx. 6 ounces, served with Sautéed Mushrooms	\$44.00
Filet Mignon, approx. 8 ounces, served with Sautéed Mushrooms	\$52.00
New York Strip Steak, approx. 12 ounces, served with Sautéed Mushrooms	\$56.00
Sea Steak, 10 oz. Cold Water Lobster Tail & 6 oz. Petite Filet Mignon	Market Price

Coffee, hot tea and milk are included and will be served upon request.

The prices above do not include a 5.5% sales tax and 20% taxable service charge.

These amounts will be automatically added to your bill.

(Menu revised 02/12/2025)

## Hobnob Dessert Menu for Parties

If you wish to have us serve dessert to your guests,  
Hobnob offers three different options:

### Dessert "Carte"

Our servers will present either our dessert menus or a dessert tray showcasing our Featured Desserts of the Month. Guests may select the dessert of their choice from a variety of 3 to 5 offerings. You will not be charged for guests who are strong enough to resist temptation!

Price per Dessert: \$9.00-10.00

### Pre-Selected Dessert

You select one dessert to be served to every guest once the main course has been completed and the tables have been cleared. You will be charged for the guaranteed number of guests provided to Hobnob 48 hours prior to the date of your event. This option is preferred for larger groups, as it eliminates the process of dessert presentation and selection by your guests. Our temptations include, but are not limited to:

Tiramisu \* Cheesecake of the Month \* Crème Brûlé \* Flourless Chocolate Truffle Cake

Price per Dessert: \$9.00-10.00

Small Goldbrick Sundae \$4.00

Vanilla Ice Cream or Rainbow Sherbet \$3.00

### Buffet-Style Dessert Platters

Our Chef will prepare variety platters featuring many wonderful tidbits of sweetness! This platter may include decadent items such as mini crème brûlé cups, bite-sized cheesecakes or flourless chocolate truffle cake bites.

The variety presented would be the Chef's choice. Platters would be placed on a dessert buffet table so that guests may help themselves to the variety at their convenience!

Price per Person: \$10.00

The prices above do not include a 5.5% sales tax and 20% taxable service charge.

These amounts will be automatically added to your bill.

(Menu revised 02/12/2024)

# Annual Meeting & Beller Museum

**By Joe Russo**

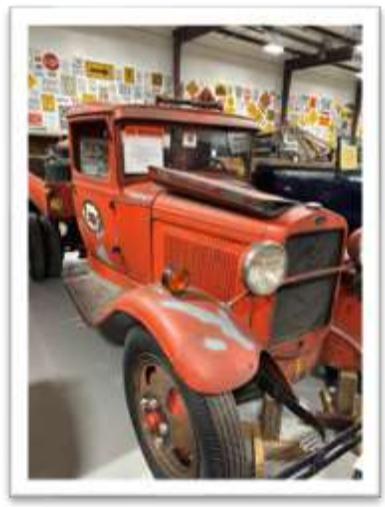
On November 9th the Lake Shore Region held their Annual Meeting at the world-famous White Fence Farm in Romeoville, IL located on the historic Route 66. Around 20 members attended as well as our invited guests from the Cadillac Allante and XLR clubs. Dinner was wonderful as usual as many feasted on their famous chicken dinner.



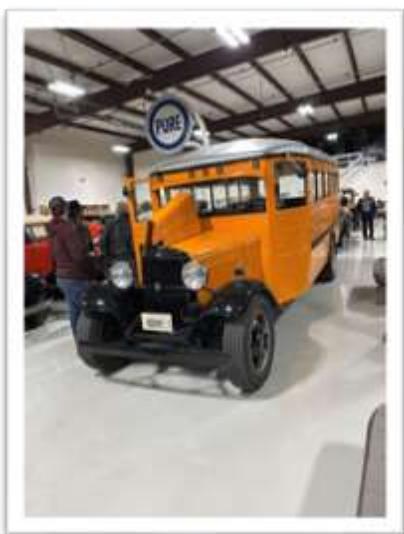
After dinner we were invited by Mr. and Mrs. Jorden Beller to tour the Beller Museum also in Romeoville. The club had the opportunity to see a private collection of over 150 antique cars and related auto collectibles. Mr. Beller gave us a guided tour of his museum which is closed to the public. We were even treated to a ride on his 1930 Ford school bus. A wonderful time was had by all. Mr. Beller even suggested we have a cookout at the museum sometime in the summer.



## *Lake Shore Lincoln Lines Events Meeting/Beller Museum cont...)*



## *Lake Shore Lincoln Lines Events (Beller Museum cont...)*



## **My Brief interlude with a Mark**

### **VIII**

By John McCarthy

I have always loved the sharp looks of the Mark VIII, though I have never owned one. The interior is just sensational too with its wide curvy dash that wraps around the driver like a jet airplane's cockpit. This past September I was perusing Facebook Marketplace, which I do virtually every day, just to window shop. As I was reviewing the Lincolns, one caught my eye. It was a 1994 Lincoln Mark VIII with only 27,000 miles! Could this be true I thought? It was painted a beautiful green color and was built with every Ford option offered including a moonroof, 10 CD Changer and upgraded Bose sound system. I contacted the seller who told me that YES it had less than 27,500 miles. He went onto further to explain the car was purchased new by his grandfather, a retired high level product engineer with Ford Motor Company. The grandfather, who had recently been admitted to a nursing home, had then given the car to his grandson. The car was kept indoors all of its life, never driven in the winter, and had only been driven in the rain a few times! Mark VIII's are not hard to locate, and they are not worth a great deal of money, but most will be ridden to death or you will find most have very high mileage, some over 200,000 miles, making this car very unique. I decided to buy the car, and the following weekend I drove to a small town near Columbus Ohio to pick it up. Those who know me are aware that I have limited space for cars, three vehicles is the maximum for me due to space, finances and mental capacity. My cars include a 1948 Continental, a 1970 Ford XL which has emotional ties, and my newly acquired 1959 Thunderbird Convertible. The car was exactly as described, I paid the man and trailered it home. The first weekend I had the car I took it to my local Cars & Coffee show, and it was a hit! One fellow was especially enamored with it and told me that his father was looking for one and that if I ever wanted to sell the car to let him know first. His comment stuck in my mind and after giving the situation a great deal of thought, I decided that of the four cars I currently owned, the one that would be the least painful to sell would be the "new" Mark VIII. The following day I texted my friend Mike and told him the story and if his father was interested in the car, I would be willing to sell it to him, after all of my related expenses were included in the sale price. That very afternoon, Mike and his father came by to look and drive the car. They just loved it and paid me in cash. Since I had just received in the mail the Illinois title that very day, they drove the car away that afternoon. Yes, I know it's crazy, but I have no seller's remorse. I feel very blessed with the cars I can call my own and knowing that this rare and beautiful Mark VIII has gone to a good home. Life goes on.



## Tech Tip

By John McCarthy



This month's tech tip is a better way to gain information, and be entertained while resting, working in your shop, or going on a long drive. I love podcasts...they are truly life-changing for me. You might be asking, if you are not into even basic technology, what is a Podcast? A podcast is sort of like a radio talk show available over the internet. The beauty of these "pods" is that they are available on thousands of subjects, from World War II, to cooking, to any sport you can imagine, astronomy, to model railroading, and yes to antique automobiles! AND they are all free, or with a very nominal charge or donation. You can also keep them for years and listen to them anytime you would like. There is also a setting that will automatically delete them once they have been played so these shows will not take up all of your computer storage space. It does not matter what your particular interest is, there is a podcast dedicated to that subject. You can get them VERY easily too, just go online and search under "podcasts" and many of the suppliers of these broadcasts will pop up, such as iTunes, Podcast catcher, Spotify etc. Then go to your selected provider (I use iTunes) and go to the category that fits your needs, such as science, history, entertainment, politics, personal guidance etc. Below are the links to the podcasts that I make a habit of listening to as they become available. So, tell me what you think of these and contact me with any questions you might have.

The Lincoln Addict:

<https://podcasts.apple.com/us/podcast/lincoln-addict-podcast/id1418360303>

Horsepower Heritage:

<https://podcasts.apple.com/us/podcast/horsepower-heritage/id1525657159>

Classic Auto Mall:

<https://podcasts.apple.com/us/podcast/classic-auto-mall-show/id1806887487>

V-8 Radio:

<https://www.v8radio.com>

Ford Mustang, the First Generation:

<https://podcasts.apple.com/us/podcast/ford-mustang-the-first-generation-the-early-years-podcast/id1469153189>

# Lake Shore Lincoln Lines Tech Tips (cont...)

## Tech Tip # 2 – By Terry Burns

**FULL DISCLOSURE:** This isn't really a "tech tip" nor is the subject vehicle a Lincoln. It is actually more an appearance enhancement product that actually works -what a concept. The vehicle is actually a 1997 Mercury Grand Marquis- or a Lincoln cousin sold side by side with Lincoln in the day.

The products are as such:

In the last newsletter John McCarthy had praised the Maguire's Hot Rims Aluminum Wheel Cleaner and how well it worked on the aluminum wheels on his Mark LT. Reading this, I thought... I wonder if the same spray will work on chromed plastic wire wheel covers, so I bought me a bottle and tried it.

It took a couple applications and scrubbing with a soft brush, but it did a really good job on cleaning them up. Below is the "after" image. The product costs less than \$15.00 and is available at O'Reilly's.



The other product deals with plastic headlight capsules. Since the early 1980's manufacturers have been enamored with providing the American consumer with aerodynamic headlights, both for styling, they cost much more to replace than traditional sealed beam headlights- so they are good for the bottom line and they cut the wind therefore providing a small advantage in increased gas mileage. Gone are the days of changing your own headlight for \$8.00. Now they come as an assembly and cost \$800-1800 plus labor at \$180 an hour. Just remember... this allegedly is considered "progress". Seems really backwards to me.

Anyhow, the issue one eventually has with these plastic headlights is they develop a "fog" on the lenses. There are several products on the market claiming to clean the fog up, but not permanently without just buying a new assembly. Below is what I started out with-



## *Lake Shore Lincoln Lines* Tech Tips (cont...)

CeraKote Ceramic Headlight Restoration Kit claimed to be a product that took care of this once and for all. Claiming “guaranteed to last as long as you own your vehicle”. I’m game, especially since it was less than \$30 on Amazon.

I have to honestly admit, this stuff actually works! Yes, you have to wet sand the lenses, first with 100 grit sandpaper (which is provided) and then 300 grit sandpaper. I cautiously sanded initially and then had to redo it again. Final step is to apply the ceramic coating to the freshly sanded lenses. Walla, this is what you end up with. Impressive.



The test vehicle on these items was my newly acquired Grand Marquis. It checked all the boxes except it actually not being a Lincoln: 4.6L V8 on a Panther chassis, durable cloth power split bench seat verses the leather, actual analog gauges for coolant temp, alternator, oil pressure and fuel, all buttons and knobs with no TV screen for a radio, plus a ton of tastefully placed chrome accents. It looks like a baby Lincoln; hence I call it my Versailles. I was always attracted to those cars even though they were poorly disguised fancy Mercury Monarchs with Ford’s newly introduced clear coat paint, but isn’t a Grand Marquis just a dolled-up Crown Victoria? Exactly. Get this: This Marquis originally sold less than 23 miles apart from the selling dealer of my ’88 Town Car- and both dealerships were on the same road (Roosevelt Road) in the western suburbs of Chicago! How ironic is that? It’s no wonder the two look right at home next to each other.



## Business Cards

Want to do yourself a favor, and just maybe, spread the word on our wonderful Lake Shore Region?

Have personalized business cards made up! Yep, create one yourself that fulfills your exact needs. Have a picture of your Lincoln, or our LSR logo along with your email or address. This is a great way to easily give out all your information.

No more tearing a piece of paper off of anything you can find to scribble your info on or even worse, writing on the back of someone else's card.

Here is my current Lake Shore Region card:



It's very easy to do. Just go to the website below and get started. AND it's cheap! I had a box of a 100 made up for only \$15. Here is the Vista Print Link:

[www.vistaprint.com](http://www.vistaprint.com)

If you see an old Lincoln, whose owner just might be a prospective member, leave your new business card under the windshield wiper and this could possibly mean a return call bringing in a new member.

# FOR SALE

**Have a Lincoln you would like to sell or parts for a Lincoln you need to get rid of, place an ad in Lincoln Lines. For more information for placing an ad, please see page 24.**



The Lake Shore Region has updated our new Facebook page. The link to our Facebook page is <https://www.facebook.com/profile.php?id=61566489759148>. Please click on the above link and follow our page.



The goal of the Facebook page is to facilitate communication among members of the Lake Shore Region and to publicize the Lake Shore Region.

Please feel free to post comments and pictures to this new Facebook page and most important of all, please give me any suggestions for additions and improvements to the Facebook page.



**Watch your Inbox for Eblasts which will give you up to date LSR news and events!**



## Lake Shore Lincoln Lines

is a publication of the  
Lake Shore Region,  
Lincoln & Continental Owners Club.

This newsletter is issued bi-monthly to provide information to the Lake Shore Region membership.

Members are encouraged to submit articles and photos of their cars which will be utilized and edited as space will allow.

**FOR SALE ads** are free for region members for first issue. Nonmembers, please see "FOR SALE" Box to the right for pricing.

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## FOR SALE

Seller Rates: Any size Ad space is free for one issue per year to members. After one issue and for non-members the rate is:

Business Card space is \$10 per issue. Half page space is \$30 per issue. And full-page space is \$50 per issue. Buyers: Items and descriptions are not verified or warranted by the Lake Shore Region or the Lincoln & Continental Owners Club. Editor reserves the right to modify layout size, text and format to fit available space.

## ORDER YOUR NAME BADGES TODAY



Did you miss the first order opportunity? You can still order your magnetic backed name badges for only \$12 each. The best part of this club is the friends you meet. ***Help them remember you.*** PRINT the names you want carefully on a sheet of paper along with your address and send with a check payable to **"Lake Shore Region LCOC"**, to Terry Burns, Treasurer, 6121 247<sup>th</sup> Avenue, Salem, WI 53168. Order an extra set of badges to have in your car so that you can be ready for fun any time! Members who have just joined will receive one new name badge if requested along with their application. Each additional name badge will be \$12.

### Notice:

In order to be a member of the Lake Shore Region of LCOC, you must also join the national LCOC organization.

To become a member of the Lincoln & Continental Owners Club (LCOC) call the LCOC Membership Office at (763) 420-7829 or go to <https://lcoc.org/join-lcoc/>