

The NEMES

NEW ENGLAND MODEL ENGINEERING SOCIETY INC.

Gazette

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Gazette Staff

Editor Bob Timmerman

Publisher Jeff Del Papa

NEMES officers

President Dan Eyring

Vice President Victor
...Kozakevich

Treasurer Richard Baker

Secretary Todd Cahill

Webmaster James
Scheffler III

NEMES web site

<http://www.neme-s.org>

Contact Addresses

Dan Eyring Presidet
deyring2017@outlook.com

Richard Baker: Treasurer
treasurer@neme-s.org

Jeff DelPapa: Publisher
Publisher@neme-s.org

Bob Timmerman: Editor
editor@neme-s.org

Bob Timmerman::Program
rtimmerman@gmail.com

December Meeting

The December Meeting will be held at 7 PM in the conference room of the Charles River Museum, on Thursday evening, December 6, 2018. In addition to our scheduled speaker, Dan Eyring will lead a discussion on the future of Nemes, including how we will be obtaining programs in the future.

The speaker will be Rolland Fischer, speaking about the thread mill in Waltham. I did not realize Waltham had a thread mill, so this should be interesting.

Mr. Fischer was recommended to NEMES by Norm Jones, to whom we are grateful.

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Club Business

Rich Baker

Dues. We are now collecting 2019 dues. Please bring your \$25 check to the November meeting, or you can try out our credit card system. Or mail me a check to Rich Baker, NEMES, 288 Middle Street, West Newbury, MA 01985.

Christmas is coming soon. You might consider some NEMES apparel as Christmas gifts. See Rich Baker for the selection of merchandise.

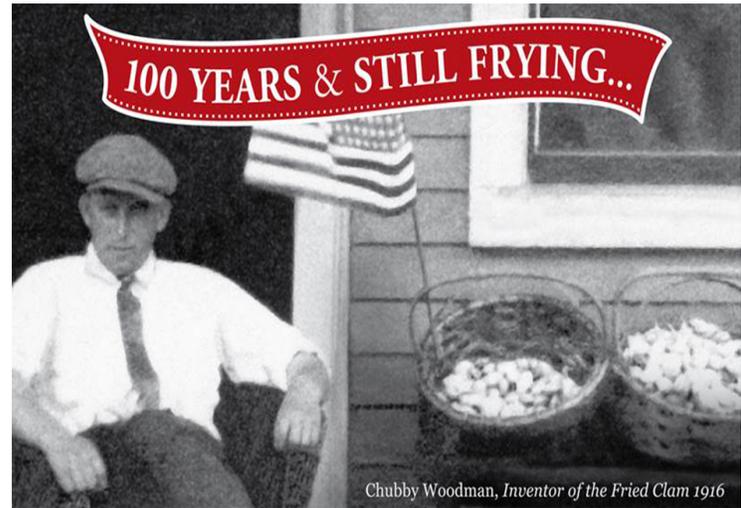


President's Corner Dan Eyring

History of the Fried Clam

In appreciation of this most New England food specialty and in anticipation of NEMES annual dinner at Woodmans in Essex, I felt it was time to apply some of my scholarly skills learned at the Charles River Museum these last few years to attempt to answer a question that has eluded both Historians and Hacks for decades. Namely – Who invented the fried clam?

Of course, you will say that this has long been a settled matter, since everyone knows that these delicious crispy critter heart attack pre-cursors were invented one fine summer day over 100 years by “Chubby” Woodman at his seafood shack restaurant in Essex Mass.



I've only lived in new England for fifty years. But I too have long accepted the above conventional wisdom regarding the origins of “*frietus clamus*” as God's revealed truth.

But twenty years or so ago, some nerd engineer at BBN, thinking we all had too much leisure time on our hands, invented something called “the Arpanet” over which he planned to share obscure wisdom with his fellow nerds. It soon exploded into what we today know as “The Internet”, leading eventually to such behemoths as Google, Facebook, eBay etc. When was the last time YOU walked through the doors of a public library? Remember those? So, when the question of the true origins of the fried clam popped into my head late one night last week after too much beer and tryptophan, it was quite easy to boot up the old windows 10 search wagon and ask the question. I quickly learned that the history of the fried clam is not all as neat and tidy as conventional wisdom has long declared.

For example, an 1865 menu from the famed Omni Parker House hotel in Boston lists fried clams (for 40 cents) on its supper menu, and there are several references—some dating as far back as 1840—to fried clam recipes in American cookbooks and gentleman magazines:

- Clams breaded (with egg binding) and sautéed in butter or fat.
- Clams in a beaten egg batter, fried in butter, called “clam fritters”.
- Seasoned clams sautéed in butter.

I also learned that soon after Chubby Woodman began offering fried clam dinners, THE Howard

Johnson himself visited Chubby at this Essex roadside eatery to learn how to make them – and was soon selling them faster than hot cakes at his restaurants up and down the East Coast. Fried clams came to be symbolic of the uniqueness of Boston culture, spreading as far south as Nashville TN –



1008 Woodland St. Nashville, TN 37206 - 615-226-9283

Furthermore, I learned that Woodman's today has published their recipe for fried clams and even produced a You Tube how to video:

Woodman's Fried Clam Recipe

Ingredients

Vegetable oil, lard, or Crisco
Corn flour
Evaporated milk
Clams

Instructions

1. Heat up lard, oil, or Crisco to 350° in either an electric home fryer, a cast iron skillet, or a heavy frying pan. You want to add enough so that when it melts, you have 2-3 inches of liquid in your pan.
2. Pour evaporated milk into a bowl. Taking only a small handful at a time, dip the clams into the bowl.
3. Strain off any excess milk.
4. Spread corn flour on a cookie sheet and evenly coat the strained clams. Shake off any excess corn flour
5. Carefully dunk the clams, again in small batches, into the hot fat, making sure not to crowd the clams while frying.
6. After about a minute and 15 seconds, the sizzling should start to quiet down. That's when you scoop

out the clams with a slotted or mesh utensil. They should be golden when you take them out.
7. Test the clams to make sure they're crisp. Drain cooked clams on a paper towel.

<https://www.youtube.com/watch?v=4KJKJa29ozU>

And of course, I was reminded that a nor'easter in January almost took Woodmans out to sea, never to be dined at again.



So. It was a rewarding historical search. But, as often happens when one gets addicted to finding new and obscure facts on the Internet, I had to keep digging for more.

What about fried clams and ancient, alien civilizations? What can we learn from Erich Von Daniken's lessor known historical epic "Food Trucks of the Gods"? And what about the (painfully brief) discovery of (really) fried clams by the Roman Pompeians just before the lights went out?

So much to learn. So little time. See you all at Woodman's on December 8th at 2 PM.

Machinery for Sale / Wanted

As a service to members, we continue to put listings of machinery for sale or wanted by members in this space from time to time. The notices of machinery for sale are not restricted to NEMES members, as members will benefit from the widest possible exposure to information on used machinery. Requests for machinery wanted are restricted to members. Send any information to me at RWTimmerman@gmail.com

No new listings at this time



From the
Editor's Desk

Bob
Timmerman

The Museum confirms that work is underway for the handicap ramp into the Jackson room, but progress is slow. Hopefully it will be ready in time for the Engine Show.

The month before last, I ran an article about doing something that is supposed to be impossible. I want to make this a regular feature. Additional contributions are welcome.

Our list of future events seems to be petering out. Get your listings of future events to our Webmaster, James Scheffler III.

Articles for the Gazette are always welcome. Even if you just have an outline of an article, e-mail me, and I will help you put it together.

Going along with Dan's President's column, I went last year and was late because the traffic on Route 1 is heavy on Saturday mornings. So, if you are coming from the South, allow a bit of extra time.

As a fan of fried clams, I can remember eating at Howard Johnson's in my youth, with Fried Clams on the menu.

Summary of November Meeting

This was held jointly with the Charles River Museum, featuring an excellent talk by Professor and Author, Joshua B. Freeman, on *The Factory and the Making of the Modern World*. Professor Freeman was particularly interested in large scale factories. As a personal note, I bought his book, upon which the talk was based, and read it prior to the meeting. The talk followed the book fairly closely, and elaborated upon some of the points in the book.

Future NEMES Meetings

Future Meetings: Topics as suggested by NEMES members—we do not have any more program ideas. Does anybody have an idea for a program, and would be willing to do the legwork?

Shop Hints and Kinks

Many of the old-timers are aware of this, but I pass it along anyhow, as it may help somebody.

Sometimes, a bolt breaks off flush, or below the surface. The usual cause is that it is rusted in place, and the long-handled wrench has only removed the top half of the bolt, leaving the snapped off part of the bolt still in the hole. Usually the only remedy is to drill the bolt out, and frequently install a Heli-coil. Sometimes, you get lucky and the bolt is snapped off by a sideways blow, or maybe too hard a straight pull, so that the bolt is only in hand tight, or wrench tight at worst. Usually you would use a screw extractor (Ez-out), but to put it in, you have to drill a hole. Try using a left hand drill for this job. Sometimes you get lucky, and the drill will catch the screw and back it right out. You have nothing to lose, you have to drill the hole anyhow.

This happened to me. The radio antennal on the roof of my Jeep broke off going under something a bit too low. When I bought a new antenna, the dealer told me that the old one broke off below the surface of the mount. The fix was to install a new mount at a cost of \$100 for the part, plus installation. I told them no thank-you and resolved to do it myself.

Several years went by before I was tired enough of poor radio reception to order some left hand drills. I gathered up the drills, my cordless drill, a transfer punch and hammer to help get the hole centered, and screw extractor mounted on a tap wrench. I center punched as close to center as I could with the transfer punch, then started off with a very small left hand drill, before switching to a drill big enough for the screw extractor. Well, the drill started drilling, then caught the stub of the antenna shaft, and I watched amazed and pleased as that stub marched out of the hole!

Bob Timmerman

Future Events

[Editor's note: Our new webmaster has done a great job of formatting this section for the NEMES website. This section of the Gazette is a copy of that section of the website, and will keep the website format]

Our list of future events is running short. Please keep our Webmaster informed of any future events.

, 2018

- **December 1-2** New England Model Train Expo
Marlborough, MA Best Western Royal Plaza Hotel and Trade Center in Marlborough, MA
- **December 8, 2PM** 9th Annual NEMES HOLIDAY Dinner/Get Together
Essex, MA Woodman's Restaurant in Essex MA 121 Main St, Essex, MA. No tickets or reservations. Just show up enjoy! (you may have reservations but come anyway)
www.woodmans.com

January, 2019

- **January 18-20** Cabin Fever
Lebanon, PA

February, 2019

- **February 16** 2019 NEMES Model Engineering show
Waltham, MA Charles River Museum of industry and Innovation