

**LIBERTY FIELD FLYERS**  
**July 2017 NEWSLETTER**  
**EAA Chapter #1534**



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**Vice President:** HARRY TORGOVITSKY

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**MINUTES OF OUR JUNE 10th MEETING**

*By Chris Rampoldt*

At the Petaluma Airport office, 22 members of the Liberty Field Flyers and guests were brought to order by our stand-in President Les Goldner at 1:00 pm.

**NEW BUSINESS**

The first order of business was a notice of the current condition of member Victor Bologna. He had undergone Knee surgery and had stomach problems but was said to be resting comfortably in the hospital.

Second announcement - There will be a memorial service for Mark and Brenda Roberts on Sat. the 17th in Petaluma at 580 Sonoma MT. Parkway at 2:00 pm.

Third announcement - Victor and Gordon Dupries are selling their Challenger Light Sport aircraft for

\$10,500.00 or make an offer.

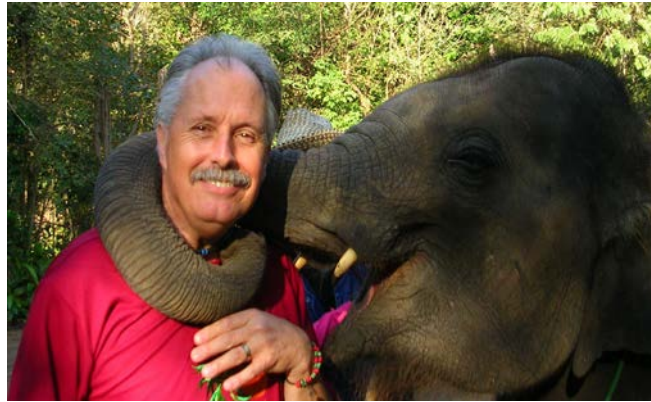
There was no OLD BUSINESS

We then continued with club member Eric Chase's presentation on the building and flying of a manned, tailless flying wing which had been designed by Al Bowers and built by him. The airfoil is one of a kind - revolutionary and based on the shape and characteristics of a feather, but also includes data from the famous Horton Brothers of German flying wing fame. Both left and right wings are 50 ft. long apiece and the aircraft has been successfully flown 7 or 8 times at El Mirage dry lake. It was towed up behind a car driven by Eric, and the test pilot was Steve Davis. The glide ratio of this craft, though not totally measured, is said to be phenomenal and

the airfoil itself has an 8-degree twist in it from the base to the wingtip. Applications of this craft are said to be of possible use on a Mars exploration with many small ones being launched into the atmosphere of Mars and gliding down taking measurements with onboard instruments.

After the presentation, Eric assembled the wings together with the other members on the lawn and everyone asked questions about his 100 ft. wingspan airplane. After this, the meeting was adjourned.

*Submitted by Chris Rampoldt, Club Secretary. (He is the one on the left below)*



**TO SEE LES FLYING STRAIGHT BACKWARDS -**

**Click on the blue link below...**

(this will be the first of many videos to be seen on our Newsletter!)

**<https://youtu.be/T0ZW3HGx-PM>**

## PHOTOS OF THE MONTH

First we will check out Harry to learn **what not to do** on a beautiful flying day. Poor Harry decided to go on a bicycle ride instead of flying and here was the result... He scraped his face, cut up his knee, and punctured his hand after falling off his bike! I hope this is a lesson to you all - stay in the friendly, safe skies as often as you can!





**Now we will revisit Eric Chase mesmerizing everyone at our last meeting with his talk and with pictures of all of us putting together his incredible wing...**







## And now - one last goodbye to Mark and Brenda...

They will be sorely missed



My apologies to everyone for not capturing the flyers over the church. By the time I saw them they were over my right shoulder and I had to look into the sun to see them. *Editor*

## Fly to Willows (90-miles from Petaluma) just to eat!

*(copied from AOPA Pilot without permission)*

By [Lisa Morehouse](#) June 23, 2017

Between Sacramento and Redding, Highway 5 cuts through the middle of rice country. Right next to rice fields outside the town of Willows, there's a restaurant popular with travelers, farmers, truckers. And pilots.

Before I even step inside Nancy's Airport Cafe, I see Marty Blaker walk out of the restaurant, through a small gate, and onto the tarmac of the Willows-Glenn County Airport, heading toward a 1965 Cherokee 180 airplane. He's carrying a tell-tale to-go bag.

"Everybody takes pie," Blaker says. Then, he reaches in the bag, opens a plastic foam container, and says, "Here's the treasure. Today it's a piece of cherry pie, and I will enjoy it later this afternoon." He flew in this morning from Rough and Ready, California, a little town outside of Grass Valley. He says places like Nancy's are a kind of beacon for recreational pilots.

"There's a thing called a \$100 hamburger. What that means is you spend more money getting to the airport than you do on the hamburger itself. These days it costs more than \$100," Blaker says with a laugh.





*Nancy's Airport Cafe just outside of Willows is a favorite of recreational pilots. (Lisa Morehouse/KQED)*

But it's all part of having an adventure, he says, sometimes solo, "sometimes there may be a rendezvous of two, four, 18 planes that all coordinate and descend on an airport café, and Nancy's is a very popular Northern California destination for just such things."

Blaker says he's been flying his whole adult life and bought this plane 15 years ago. "It's simple, and that's why I love it," he says. "It gets me around California. I don't need fancy." "This place was packed all the time, 24-7. Everyone knew about Nancy's." *Greg Michael, Pilot and Nancy's customer.* Flying, he says, is personal. "Flying gives a different perspective," Blaker says. "You see the world in a pretty different way from 2,000 to 10,000 feet above." Today, he saw the northern Sacramento Valley totally flooded. "It's on purpose," he says. "All the rice fields have been flooded. Getting here was like flying over a big lake today."

The Willows-Glenn County Airport is hopping. The three agriculture aviation businesses here have a constant rotation of crop dusters flying in, loading up with soaked rice seed, and taking off to plant those flooded fields from the air.



*Willows resident Greg Michael at the hangar where he stores his 1946 J-3 Cub airplane. (Lisa Morehouse/KQED)*

On the tarmac, I meet Willows resident Greg Michael, who just returned from a morning flight. He lets me into his hangar — a sign outside says “Pilot Cave” — which houses his 1946 J-3 Cub airplane. Inside, the walls are covered with flags, and photos of World War II airplanes, which makes sense given this airport’s history.

“It was pretty hush hush, but Jimmy Doolittle practiced his raids here” and at a couple other nearby airports, Michael says. That’s World War II pilot Lt. Colonel Jimmy Doolittle, who led bombing raids on Tokyo soon after the attack on Pearl Harbor. “These were big airports for heavy planes, built for military,” Michael says. Another historic point? This is where aerial firefighting got its start in California.

Nancy’s Airport Cafe has been a long presence in Michael’s life. He remembers when it was open 24 hours a day. “I trucked for UPS, and you know where the good places to eat were,” he says. “This place was packed all the time 24-7. Everyone knew about Nancy’s.”



*‘Some people hang hats on the wall, we hang people’s pictures with their airplanes on the wall,’ says Nancy’s waitress Tricia Lawson. (Lisa Morehouse/KQED)*

Finally, I get to see for myself. Inside Nancy’s, I meet waitress Tricia Lawson, who’s wearing the same name tag she put on 26 years ago when she first started working here. She points out the photos covering every inch of wall space in the restaurant. “It’s just a thing here,” she says. “Some people hang hats on the wall. We hang people’s pictures with their airplanes on the wall.” “They actually donate them here, so we can have a piece of their history and a piece of our history,” says Lawson.

We stop by the cold box where Beverly Randolph raves about the cream pies on display. “They’re delicious,” she says. “The lemon meringue is out of this world.” She should know. She lives just down the road and Lawson tells me she eats here at least twice a week. I ask Randolph if she’s a pilot, too, and she laughs. “Not anymore. I used to be. I’m too old.” She tells me she’ll be 90 in a few days.

Lawson continues our tour, pointing to the tiny kitchen, where a lanky, laconic cook flies through orders. “They say never trust a skinny cook, but that is such a lie! Michael is a robot.” Then she leads me into the back kitchen. “And this is ... Elizabeth!” she announces with a flourish.



*Baker Elizabeth Martinez holds peach and apple pies. (Lisa Morehouse/KQED)*

Elizabeth Martinez is Nancy’s shy but prolific maker of fruit and cream pies. I ask her how it feels to know that people fly from all over California to eat what she bakes. “Gratitude ... That’s the best pay they can give me.”

Back in the dining room, Tricia Lawson refers to every customer by name. She says “In the first three hours of my shift, I don’t even use a ticket book because I know what they want!” Lawson says a handful of rice farmers are often at the door before 5:00 a.m., waiting for her to open the door. “And don’t forget the truck drivers,” she says, to whom Nancy’s offers free coffee. “Give a truck driver free coffee, and he’s good to go.”





*Tricia Lawson has worked as a server at Nancy's for 26 years. She still wears the name tag she got when she started. (Lisa Morehouse/KQED)*

Though original owner Nancy Stokes sold the restaurant years ago, customer Colleen Brown says the place hasn't changed. For 22 years, she and her husband always stopped in on drives between Lassen County and the East Bay. "He passed away last year, and I'm still coming here," Brown says. She says even though they only came once or twice a year, "there were a couple waitresses who, when we walked in the door, they still remembered our names." As her husband's health deteriorated, she started traveling alone. "They'd always ask, 'How's he doing?'" she says. "It's just like home. Nancy's is a good spot. Brown advises, "Anybody traveling, stop and say, 'Hi.'"

If you do, maybe take a cue from the regulars: get some pie to go. I took a whole lemon meringue home with me.