

August 2019



2018-2019 Unit Officers

Kay Olsson President - #7827 055president@airstreamclub.net

Chuck Dodd 1st Vice President - #5153 055vicepresident@airstreamclub.net

> Terry Pfleghaar 2nd Vice President - #13303

Jim Andrews 3rd Vice President - # 4549

Craig McHenry Treasurer - #8070 055treasurer@airstreamclub.net

> Open Recording Secretary

Joy Dodd Corresponding Secretary - #5153

Diana McHenry Membership Chair - #8070 055membershipchair@airstreamclub .net

Newsletter Editor / Webmaster Chris Olsson 055info@airstreamclub.net

> Cordell Woods Past President - #5148

Trustee's: Judd Beattie - #1991 Chris Olsson - #7827 Sharon Ramler - #5332 Kathv Yanke - # 7528

Kay's Kommunique

Well, here we are at last, end of summer. It went fast this year with all the activities Chris and I had: Spring Rally, granddaughter high school graduation in upstate New York, International Rally, and my annual Boundary Waters trip with my girlfriends. Fall Installation Rally is coming up fast now September 12th in Tower, MN. Chuck will be taking over presidency of the Club. I've had a good 2 year run at it, and there's been many changes; some we're still working on that will get passed on to Chuck and future presidents to do with as they will....

International Rally was interesting both for the weather (100+ degrees) as well as a woman president for the first time. Won't be the last, I'm sure. Mona downplays the female part of it, but I see it as a positive change that the Club is moving in the right direction for inclusivity at all levels. But, we are a camping club, not a political one. So, I'll leave that for now.

Back to International: there weren't any changes to the Constitution, or other changes at the Delegates Meeting. Officers were elected for the incoming year,

Region 7 Website http://region7.wbcci.net/ Minnesota Unit Facebook WBCCI Minnesota Unit

and sworn in at the Closing Ceremony. There will be some upcoming changes to electronic reporting at the state club level, and with the webmaster business. I'll let Chris report on that, as I didn't go to those meetings.

My 2 years as President have been both exciting and frustrating, at times. I'm glad I was able to serve an extra year to keep things somewhat together for the MN Club. I am both happy and sad to pass it on to Chuck, Terry, and Jim (mostly happy, I'll admit, but still). There are things I would like to see happen in the future: a MN Club logo adopted, and maybe a flag with that logo on it. Those must go through the same process as changing our name did, which is why I didn't pursue it at this time. The logo on our newsletter is not "official". I don't know that it needs to be, but it's a thought.

Chuck Dodd, Linda Agre, and I met in May at the Airstream Park, and spent part of a day going through the Club shed there. Lots of interesting things in that shed besides cobwebs and dirt: a cast iron 3 burner stove that I couldn't even move, big pots with wooden lids for a propane burner (also present), 3 jackets from the 1980's, among other things. We did throw out things that were ruined or in bad shape and not salvageable. More importantly, we rearranged it, and MADE A LIST of everything in the shed, so that future Rally organizers will know at a glance what is there for their use. A copy hangs in the shed, and a copy is in the President's file that will be passed on.

Hope to see you at the Fall Rally. There are still spots available and time to get registration in to us, so if you're thinking of coming, go for it!

Safe Travels, my friends. See you on the road!

Kay

2018 - 2019 MN Airstream Club Schedule

Event	Location	Dates	Host/Leader
Installation Fall Rally	Hoodoo Point Campground Tower, MN See page 4	9/12 - 9/15/19	Kay & Chris Olsson Joy & Chuck Dodd
Fall Left Behind Party	Old Log Theater A Gentleman's Guide to Love and Murder More information will b	11/10/19 De forthcoming.	Cordell Woods & Marlene Anderson

FALL INSTALLATION RALLY

SEPT. 12 – 15, 2019

COME JOIN US FOR OUR FALL INSTALLATION RALLY IN TOWER, MN AT HOODOO POINT CAMPGROUND ON BEAUTIFUL LAKE VERMILLION. HIGH POINTS OF OUR RALLY WILL INCLUDE INSTALLATION/ADVANCEMENT OF OFFICERS, A VISIT TO SOUDAN UNDERGROUND IRON MINE, AND A VISIT TO ELY INCLUDING THE INTERATIONAL WOLF CENTER.

WE WILL BE MEETING ON THURSDAY, SEPT. 12 AT HOODOO POINT CAMPGROUND. YOU CAN CALL FOR RESERVATIONS AT 218-753-6868, AND MAKE SURE TO TELL THEM YOU ARE WITH THE AIRSTREAM RALLY GROUP TO GET IN THE RIGHT AREA.

WE WILL VISIT SOUDAN UNDERGROUND MINE ON FRIDAY, SEPT 13, THEN HAVE DINNER AT THE VERMILLION CLUB IN TOWER (ORDER OFF MENU – EVERYTHING FROM PIZZA TO BURGERS TO STEAK). OUR INSTALLATION CEREMONY WILL OCCUR THERE.

SATURDAY, SEPT 14 WILL BE "VISIT ELY DAY" WITH A GROUP VISIT TO THE INTERNATIONAL WOLF CENTER. FEES WILL BE COLLECTED AT THE DOOR OF \$11 ADULTS, \$5 CHILD AGE 4 – 12 AS LONG AS WE ARRIVE AS GROUP OF 8 OR MORE. THEN YOU WILL HAVE FREEDOM TO VISIT WHEREVER ELSE YOU WOULD LIKE. WE CAN CARPOOL TO ELY. THERE ARE MANY OTHER ATTRACTIONS IN ELY INCLUDING THE INTERNATIONAL BEAR CENTER, DOROTHY MOULTER MUSEUM (THE ROOTBEER LADY), AND FORTUNE BAY CASINO. (WE ESPECIALLY LIKE THE CHOCOLATE MOOSE RESTAURANT IN ELY). DINNER WILL BE A POTLUCK, FOLLOWED BY A BUSINESS MEETING AT THE CAMPGROUND.

SUNDAY, SEPT. 15 WILL START WITH A CROCKPOT OATMEAL BREAKFAST, BEFORE OUR SAD GOODBYES ARE SAID.

RALLY FEE WILL BE \$8 PER PERSON.

SOUDAN UNDERGROUND MINE FEE IS \$15 ADULTS \$10 YOUTH (AGE 5 – 12)

YOU CAN REGISTER AND PAY WITH PAYPAL ON LINE, OR MAIL REGISTRATION AND CHECK TO:

KAY OLSSON 9250 DUNLAP AVE. CIRCLE PINES, MN 55014

Link to online registration:

https://minnesota.airstreamclub.net/events/2019-fall-installation-rally

Or, fill out the form below and mail to Kay. Please email her if registering by mail so she has a count for the Mine tour and restaurant. cwolsson@comcast.net

PLEASE MAKE CHECK PAYABLE TO MN UNIT WBCCI

NAME:	
WBAC (WBCCI) NUMBER:	
NUMBER ATTENDING RALLY: (\$8/PERSON)	
NUMBER ADULTS ATTENDING SOUDAN UNDERGROUN	ID MINE: (\$15/ADULT)
NUMBER YOUTH ATTENDING SOUDAN UNDERGROUNI	D MINE: (\$11/YOUTH)
TOTAL AMOUNT ENCLOSED:	

Register by August 28, 2019

CALL HOODOO POINT CAMPGROUND FOR RESERVATIONS. 218-753-6868

BE SURE TO TELL THEM YOU ARE WITH THE AIRSTREAM RALLY GROUP TO GET IN THE RIGHT AREA.

CAMPING is \$42 PER NIGHT. ALL SITES HAVE WATER AND ELECTRIC.

Spring Rally

Spring Rally was held at Cushon's Peak Campground in Houston, MN May 9th - 12th. We had a great time! Here are some highlights from that rally.

We visited the International Owl Center, and listened to a great talk and presentation from one of the founders. They have a store there, and if I had known they sold these, we could have had a Rally Activity!



We did something new, and had a Technical Round Table (without the table). This was a freeform discussion about many different things, and it prompted me to send out some details from the discussion to everyone after the rally. If you want a copy of that, let me know and I'll send it to you.



Hank thinks he's a lap dog sometimes.





Tree silhouetted against the sky while sitting around the campfire. Just a pretty picture.

Highlight of the rally was the chili cook off.



We had several different (8 or 10 I think) chilies to sample and vote on.



We also had lots of fixings and cornbread.



Plus several desserts! All of it was really, really good!



Everyone was giving a button to vote for their favorite Chili. This is Kay's voting cup (slightly rigged ③).

The winning chili was brought by a new member, Sarah Broughton! Cordell Wood's chili came in second, and Terry Pfleghaar's came in third.

Sarah, Cordell, and Terry are sharing their recipes on the following pages.

Chili Recipe from Sarah Broughton

Leadbelly's Favorite Smoked Brisket Chili

Serves 8 people

Ingredients

- 3 slices of bacon, diced
- 1 large onion, about 2 cups, chopped
- 1 red bell pepper, chopped
- 3 cloves garlic, finely diced
- 2 ¹/₂ cups leftover smoked beef brisket, cut up into 1inch cubes (Hudie's smoked brisket is the best!)
- 3 tablespoons chili powder*
- 1 tablespoon cumin
- $\frac{1}{2}$ tablespoon dry chipotle seasoning** or the equivalent in canned chipotle in adobo sauce, adjust amount to your heat preference. A little goes a long way
- ¹/₂ tablespoon smoked paprika
- 1 12 oz bottle beer
- $\frac{1}{4}$ cup coffee, cold leftover coffee from your morning pot
- 1 15 oz can diced tomatoes
- 2 Tbsp tomato paste
- 3 cups beans or 2x 15oz cans (I cooked dried beans in homemade stock)



Preparation

Cook bacon In a large pot over medium heat, sauté bacon until crispy. Add onions and cook until soft (about 5 minutes). Add bell pepper and garlic; cook 1 additional minute to soften.

Add the meat and all dry seasonings. Add beer and allow it to deglaze the pan and cook off the alcohol (about 1-2 minutes).

Then add coffee, tomatoes, beans. Bring to a low simmer, cover, and cook for a minimum of 30 minutes.

The longer it cooks the more integrated and concentrated the flavors get. My recommendation is at least an hour for a nice rich chili. If the stew starts to get too thick, you can add water $\frac{1}{2}$ cup at a time to thin it out.

Tips

Use harina to thicken if desired. Beans are optional. Chili can be made and frozen, add beans before serving (beans can get mushy if frozen).

Chili Recipe from Cordell Woods

E'TOILE DU NORD CHILI

2 pounds top round or sirloin, cut into 1/2 inch cubes*

1 (12-ounce) package hot sausage

6 tablespoons vegetable oil

2 cups coarsely chopped onion 2 tablespoons finely chopped garlic

4 tablespoons chili powder 1 teaspoon oregano 1 teaspoon ground cumin 1 teaspoon red pepper flakes 2 to 3 dried cayenne peppers, crushed

1 (6-ounce) can tomato paste 4 cups beef stock (fresh, canned, or bouillon)

2 tablespoons Masa Harina 1 teaspoon salt ¹/2 teaspoon fresh ground black pepper

Pat the <u>meat</u> dry with paper towels. In a 12-inch heavy skillet, heat 4 tablespoons <u>oil</u> until a light haze forms. Add part of the meat and cook over high heat for 2 to 3 minutes, stirring until the meat is lightly browned. With a slotted spoon, transfer meat to a 4-quart heavy casserole or Dutch oven (continue until all meat is cooked).

Add remaining 2 tablespoons oil to the skillet and cook the <u>onion and garlic</u> for 4 to 5 minutes. Remove skillet from heat, add <u>chili powder</u>, <u>oregano</u>, <u>cumin</u>, <u>and pepper</u> <u>flakes</u>. Stir until onions are well-coated with the mixture.

Add the <u>tomato paste</u>, pour in the <u>beef stock</u>, and mix the ingredients thoroughly before adding to the meat. Add <u>Masa Harina, salt, and black pepper grindings</u>. Bring to a boil, half cover the pot, turn the heat to low, and simmer for 1 to $1^{1}/2$ hours or until the meat is tender. Serve with a side dish of pinto or kidney beans.

*Chili can be made with coarsely ground chuck in place of cubed round steak.

Serves 10

Chili Recipe from Terry Pfleghaar

Here it is, but most of it is to taste:

- -1 lb ground beef, cooked
- -1 large onion, chopped and fried
- -Lots of fresh garlic chopped tiny and fried with the onions
- -2 (or so) cups of beef broth (less if you want your chili thicker)
- -1 large can or two small cans of tomatoes (diced, stewed, etc.)
- -1 can of Progresso Tomato Soup (NOT condensed)
- -2-3 generous tablespoons of brown sugar (or to taste)
- -Chili powder or taco seasoning, to taste (I don't use much)
- -2-3 cans of kidney beans or other hard beans

Throw all this in a crockpot and cook on low for 5 hours or so.

I eat it with white rice or pasta. Steve likes to eat it all by itself.

Welcome New MN Airstream Club Members

Rebecca Gallup #07123 - Edina, MN

Mark & Mary Glasnapp #07818 - Grand Marais, MN

Please extend a warm welcome to our new members when you see them!

If you were wondering...

Got a question about the Wally Byam Airstream Club (aka, WBAC or WBCCI) or the MN Airstream Club? Wondering who you can talk to? These wonderful people are more than happy to hear from you and help answer your questions. Please feel free to email them. Your question may be forwarded to and answered by another member on the MN Airstream Club.

President	Kay	055president@airstreamclub.net
1 st Vice-president	Chuck	055vicepresident@airstreamclub.net
Membership Chair	Diana	055membershipchair@airstreamclub.net
Webmaster	Chris	055info@airstreamclub.net

I am always looking for articles to include in the newsletter. Any topic is welcome, and pictures are always great! Please email me any articles or ideas you have.

If you have recipes to share, please email to me and I will include in upcoming newsletters. It does not need to be a food recipe.

Email: <u>055info@airstreamclub.net</u>

Newsletter Editor Ramblings

This month's ramblings are going to be random thoughts I've had over the last few months. Which kinda goes with the "Ramblings" theme...

In the last newsletter, I mentioned I'm retiring in a year and a half. Kay burst my bubble and reminded me that it's really $2\frac{1}{2}$ years. Oh well, I was quite happy for a few hours thinking it was sooner. And it may be, who knows? Being married to a retired woman is making it clearer that I do need to retire... But, current plans are to work to the end of 2021.

As Kay mentioned, we have had a busy summer, which is why this Newsletter is over a month late. I'll try to make up for that and produce another one in September after the Fall Installation Rally.

We made a trip to New York for Katie's graduation. This is our oldest granddaughter that we also went to Detroit for Robotics World Championship (in the last Newsletter).

One surprise we had was meeting Katie's boyfriend, Ben. Surprise because we didn't know she had a boyfriend! Very nice young man. He is currently at Marine Boot Camp, and Katie is getting ready to start college. She is majoring in Engineering at Union College in New York, about 35 miles from her home.



We got home from the New York trip, and 6 days later we left to head to the International Rally in Doswell. As Kay mentioned, it was quite hot! Real temps up to 103 degrees. And shiny metal boxes sitting out in fields without any shade. Needless to say, the a/c had a hard time keeping up with the heat during the day. We were camped in the Vintage section, about as far away from everything as you could be. But, they had shuttles running all day, and there was ample parking so we could drive up to events most of the time. One thing I wished I had thought to take pictures of were the number of kiddie pools people had! They would sit in them or around them and soak their feet in the cooler water. Maybe there will be pics of that in the next Blue Beret.

Kay mentioned web changes. Yes, there will be changes forthcoming. I think they are all for the better. For example, as a Unit we will be able to register an Event (Rally, Party, etc.) using a new online form, and then that Event will be populated to the WBAC Calendar as well as the Unit Calendar. If I understand it correctly, once in place, you will be able to sign up for notifications when our MN Club adds or changes an Event. This is a later 2019 or early 2020 change.

Another change coming is once you register online (or renew), your information will automatically be pushed to the Airstream Club you are registering or renewing with. This will help each Unit maintain an accurate membership list as well as use that information to publish a Unit Directory. The overall goal is that information only needs to be entered one time, and then it's made available for people that need it (such as the Unit President, the Treasure, the Membership Chair, and the Webmaster) as well as International.

As these and other changes are pushed out to us, I will keep you informed.

One thing Kay did not mention was that I left her for 4 days. I rented a car and drove up to Maryland for a customer visit. Left Mon morning and got back Thurs evening. She was in good company though! Wasn't any cooler in MD.

While at the International Rally, Kay entered a Wall Hanging into a Quilting Competition, and I entered a cutting board and two small boxes I made for Kay into a Woodworking Competition.



Those red ribbons are for both of us winning Second Place. Made our day! Wish I could have been there to see the other craft items.



On our way to International, we got into a tight spot at a gas station. In hind sight, we never should have pulled into that gas station. We know better now. Anyway, gas pump safety concrete barrier 1, port (driver's side) stone guard 0...

Fortunately, just the stone guard was damaged.





Today I was able to work on it. We bought new trim extrusion, so I removed the old damaged piece and worked most of the dent out. I have a new reflector to put on too.

As I reflect on the past two years, I realize that in one way, I got spoiled. It has been easy to ask the President to write her article for the newsletter as well as get her input on things to include in the newsletter. Fortunately, Chuck lives just a few blocks away, so hounding him for his newsletter article shouldn't be too hard!

Now, before Cordell gets upset, I never, ever had to hound him for his article! 🚱

One last ramble. I just let Ricky out and realized that we have 8 solar LED pink flamingos in our yard. 6 in the front garden area, and 2 in back yard gardens. Four of them were Father's Day presents to me from Chris jr. and his kids. The others we just acquired over the last few years. "Oh look, a solar light pink flamingo! Let's buy it!" Goes along with, "Oh look, cool pink flamingos! We need one of those!" Kay's mom is rolling in her grave...

Until next time, safe travels.

Chris Email: <u>055info@airstreamclub.net</u>



Minnesota Airstream Club

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FIRST CLASS MAIL

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