

December 2018



2018-2019 Unit Officers

Kay Olsson President - #7827 u.055.up@wbcci.net

Chuck Dodd 1st Vice President - #5153 <u>u.055.uvp@wbcci.net</u>

Terry Pfleghaar 2nd Vice President - #13303

Jim Andrews 3rd Vice President - # 4549

> Craig McHenry Treasurer - #8070 u.055.ut@wbcci.net

> Open Recording Secretary

Joy Dodd Corresponding Secretary - #5153

Diana McHenry Membership Chair - #8070 u.055.umc@wbcci.net

Cordell Woods Past President - #5148

Trustee's:
Judd Beattie - #1991
Chris Olsson - #7827
Sharon Ramler - #5332
Kathy Yanke - # 3968

Kay's Kommunique

Well, here we are at the end of another year. They seem to go faster as I get older. Speaking of older, I'm 4 work days from retirement as of today! December 31 is my last day of work (at least where I get paid, anyway). What does that have to do with the MN Airstream Club, you ask? Well, now I'll have more time to devote to it. I'm setting up Spring Rally, and looking at the Fall Installation Rally as well. I've bought the griddles that I was charged with getting. Now I'm waiting for a really good sale for the coffee and hot water pots. Since I bought the griddles, I guess I'll have to do pancakes for Spring Rally! Or, maybe French toast.... hmmm. I'll get back to you on that.

One of our members, Kirk Stevenson, submitted a potential new logo to me for our Club. I will need to submit it to International for approval if it is voted in by the membership at the Valentines Luncheon. It's the same process we had to go through for our name change. The logo we've been using (see above on left) has never gone through any of that. It's just been in use. I thought maybe we should go "official". I'm not looking to change flags (the next Pres. can do that if he wants).

Here is the proposed logo. Let me know what you think.



Happy New Year, everyone! Kay

2018 - 2019 MN Airstream Club Schedule

Event	Location	Dates	Host/Leader
Valentine's Day Luncheon	Green Mill Blaine Village	2/2/19 (See page 4)	Kay & Chris Olsson
RV Show	Minneapolis Convention Center	2/7 - 2/10/19 (See page 4)	Steve Jedlund
St. Patrick's Day Luncheon	TBD	TBD	
Spring Rally	Houston, MN	5/9 - 5/12/19 (See page 5)	Kay & Chris Olsson
Folklorama National Event	Winnipeg, Manitoba Detailed informatio 7 website at www.re	• •	Region 7 s will be on the Region
Installation Fall Rally	TBD	9/19 - 9/22/19 (Tentative)	Kay & Chris Olsson Joy & Chuck Dodd

Valentine's Day Luncheon

When: Saturday, May 2nd @ 1:00 pm

Where: Blaine Green Mill

4355 Pheasant Ridge Dr NE

Blaine, MN 55449

Watch for more information and registration after the New Year.

RV Show

When: Thursday Feb 7th - Sunday Feb 10th 2019

Where: Minneapolis Convention Center

Minnesota Airstream Park and MN Airstream Club are working together to promote both the Park and the Club at the annual RV Show at the Minnesota Convention Center. We will be working with our partners at Lazy Days RV. Lazy Days RV has a major display at the show and this is a great opportunity to meet other Airstreamers or prospective Airstreamers and promote the Airstream Brand and Lifestyle. Essentially, you hang out in the Lazy Days RV Airstream Display and visit with guests and staff. It is easy and fun duty. Just talk Airstream, you know. We will have promotional material for the Park and Club on hand that can be distributed. In exchange for your time, you get free admission to the RV show.

Watch for more information and sign-up after the New Year.

Coordinated by: Steve Jedlund (email: 0055@wbcci.net)

Spring Rally

When: Thursday, May 9th - Sunday May 12th

Where: Cushon's Peak Campground, Houston, MN

Hosted by: Kay and Chris Olsson

Do NOT call the campground for reservations. Booking will be through us. Once you arrive, then you will pay your camping fee of \$27.00 per night (Water & Electric 30/50 amp).

Website of campground: www.cushonspeakcampground.com

One planned activity will be going to the International Owl Center: www.internationalowlcenter.org

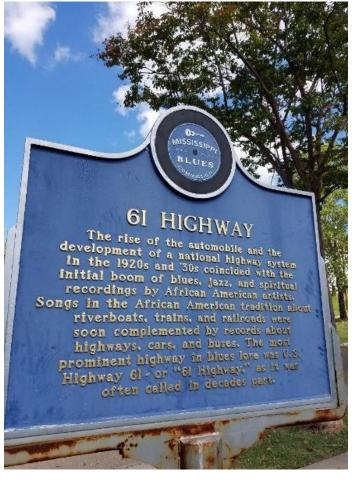
Saturday supper will be a Chili Cook-off, so come with your BEST chili recipes! IT WILL be judged by your peers! (Participation is voluntary.... you can bring another dish to pass instead if you don't do chili.)

More information and registration will be sent in a few months.

Highway 61 Revisit

By: Dan and Cheri Stinnett

From Duluth to New Orleans in 30 days via US Highway 61. That was the 1,400mile route along the Mississippi River where Dan and Cheri Stinnett experienced their first official Airstream caravan. Inspired by Bob Dylan's album Highway 61 Revisited, this was a 'Blues Highway' tour filled with music, museums and many happy memories. Caravan leader Ingo Werk, his wife Mary, and their wired haired Dachshunds Coco and Dino greeted us at a Lake Superior campground in Duluth on September 8, 2018. There we met 20 other camping couples along with their Airstream accompaniments. From a 16 ft. Basecamp to a 34 ft. Classic slide-out we



found ourselves comfortably fitting in with our 20-ft. Flying Cloud.

Along the way we visited Dylan, Prince, and Presley hometown sites; the famous recording studios of Stax and Sun Records; and memorable music streets like Beal in Memphis and Bourbon in New Orleans. Other notable sites included the Herbert Hoover Presidential Library in Davenport, Mark Twain's hometown of Hannibal, Gateway to the Blues in Tunica, Morgan Freeman's Ground Zero Blues Club, Vicksburg's National Military Park, and the French Quarters in New Orleans. Dining selection was superb and stretched from such epicurean delights as Sammy's Pizza Palace in Hibbing, Gus' World-Famous Fried Chicken in Memphis, Solly's Hot Tamales in Vicksburg, sweet beignets at New Orleans' famous Café du Monde, and plenty of opportunities to feast on fresh fish, shellfish and seafood gumbo.



Cheri & Dan

This was the very first Highway 61
Revisited caravan with another planned in 2020. What a treat and what an experience as we looked back and bid adieu to our fellow travelers.

WHO IS THE MYSTERY COOK?

Hello from your Region 7 Vice President, Jane Carmichael. I hope that one of your members will solve the mystery for me. I would like to thank a great cook, but I do not know her name!

Here's what happened. Eddy Klein and I joined the Minnesota Unit for a wonderful rally that was held in Pipestone, MN last May. We met many new-to-us folks, toured the Pipestone Museum, and carved a pipestone pendant. All good fun.

And then came the part that is our mystery. At the potluck dinner, I possibly overate because I found, among all the good food, a corn casserole that was OUTSTANDING.

Of course, I was born and raised in Iowa and just might have some genetic disposition for corn.....

So, between bites, I was full of complimentary remarks and the chef (cheffette?) came forward. I told her how much I enjoyed her corn casserole.

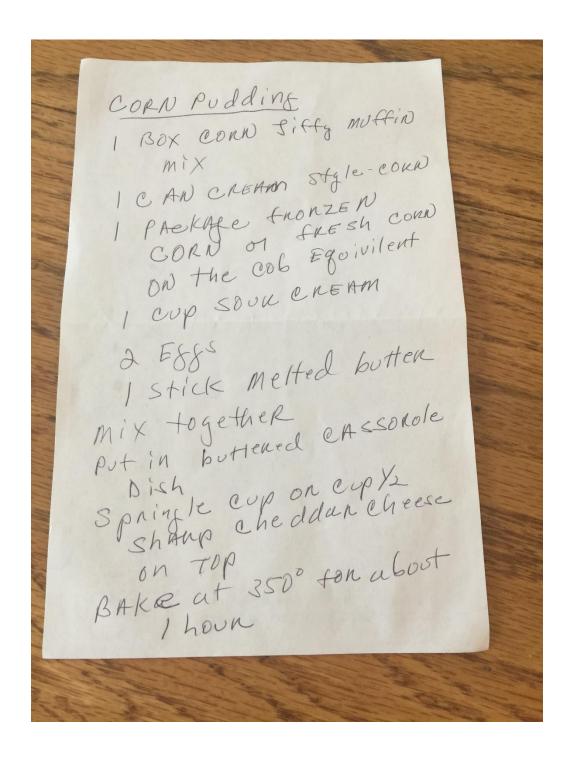
She later provided the recipe for Corn Pudding, which I have kept with my recipes.

When asked this Thanksgiving to make a dish to take to my neighbors' dinner, I offered the Corn Pudding, dug out the recipe and made it. Everyone loved it, too.

And, the mystery? Who was our wonderful Minnesota Unit cook?

Here is her handwritten recipe (next page). Excuse the splatters, but well-loved recipes often gain a stain or two.

Thank you, Mystery Cook. Jane



If you are the Mystery Cook, please email me and I can let Jane know. © Chris (email: 0055@wbcci.net)

Lend Me a Tenor - Old Log Theatre Left-Behind / Fall Luncheon



What a great time! Good food, fellowship, and a great performance to boot!

If you have never been to the Old Log Theatre, it is well worth the trip.

Many thanks to Cordell and Marlene for hosting this event.

A few pictures from the luncheon follow.









Holiday Party Russell's on the Lake

Pete and Kathy and Chris and Kay hosted the Holiday Luncheon on December 2nd.



Centerpieces



Airstream Sugar Cookies

The centerpieces (left) were a hit. Each one is a fabric Bambi on a thin piece of plywood, and then decorated with balls, a candy cane, sprig for a tree, a shining star, and of course, a pink flamingo.

The Airstream sugar cookies were part of the dessert goodie bag of treats for everyone. Some of the Airstream cookies were like Vintage Airstreams with some pretty major frame damage (they didn't all survive the trip in our truck very well).

Opps... Still tasted good!

Some pictures from the party:











Cookie Recipes (from the Holiday Party)

Starry Night Gingerbread Stamped Cookies (make 1 ½ dozen)

 $3\frac{3}{4}$ cups flour

1 tbsp ginger

3 tsp cinnamon

1 large egg

1 cup unsalted butter; room

temperature

1 tbsp cocoa

2 tsp ground cloves

 $1\frac{1}{2}$ tsp salt

1 cup sugar

 $\frac{1}{2}$ cup molasses

Preheat oven to 350 degrees F.

Sift together flour, spices and salt in a medium mixing bowl and set aside. In mixer, cream butter and sugar on medium speed until light and creamy. Scrape sides and add the egg. Mix thoroughly. Add molasses and blend. Scrape again and with mixer on low add flour mixture and blend thoroughly. Refrigerate for at least two hours but less than a day.

Spoon dough into golf-ball sized balls. Roll into balls in your hands and thn roll in sugar before placing on cookie sheet. Press with stamps until you begin to see dough coming out of the edges.

Bake for 10-14 minutes.

Note: This recipe uses 3" cookie stamps. If you are using different sized stamps, adjust the size of the balls and probably the baking time accordingly.

Coconut Mound Balls (~100 balls)

1 15oz can sweetened condensed milk

1/3 cup chopped nuts

Pinch of salt

1/2 cup oleo - melted

2 lb confectioners' sugar

1 tsp vanilla

14 oz flaked coconut

Coating:

12 oz bag chocolate chips

1 block of paraffin

Mix sugar, milk, nuts, vanilla, salt & coconut. Add melted oleo and mix thoroughly. Shape into 1" balls. Insert a toothpick into each ball and chill 20-30 minutes.

Melt choc chips and wax in a double boiler. Dip each ball into chocolate mixture and cool on wax paper. Remove toothpicks and spoon chocolate mixture into holes left by toothpicks.

Spritz (makes 6 dozen)

1 cup soft butter

3 egg yolks

 $2\frac{1}{2}$ cups sifted flour

2/3 cup sugar

1 tsp flavoring

Preheat oven to 400 degrees F.

Mix together thoroughly. Force dough through cookie press onto ungreased cookie sheet.

Bake until set but not brown (7-8 minutes)

Sugar Cookies (makes ~5 dozen - fewer if making airstreams)

1	cup	soft	butter
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1 egg

½ tsp almond extract

1 tsp baking soda

Granulated sugar or colored sugar

1 ½ cup confectioners' sugar

1 tsp vanilla
2 ½ cups all—purpose flour
1 tsp cream of tartar

Mix butter, confectioners' sugar, egg, vanilla, and almond extract together thoroughly. Blend in flour, soda and cream of tartar. Cover and chill 2 to 3 hours. Preheat oven to 375 degrees F.

Divide dough in half. Roll each half 3/16" thick on lightly floured cloth-covered board. Cut into desired shapes. Sprinkle with granulated sugar, or have grandchildren decorate with colored sugar. Place on lightly greased cookie sheet.

Bake 7 to 8 minutes or until light brown on edge.

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 u.055.up@wbcci.net

1ST Vice-president Chuck u.055.uvp@wbcci.net

Membership Chair Diana <u>u.055.umc@wbcci.net</u>

Webmaster Chris <u>0055@wbcci.net</u>

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.

My thanks to Dan and Cheri Stinnett for their article!

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>0055@wbcci.net</u>

Newsletter Editor Ramblings

Today is Saturday, December 22nd. I have a nice 4 day weekend, so I figured I should sit down and do the newsletter before the end of the year. Now to see if it actually gets emailed out today or not...

Since Little Girl (our Airstream) is sleeping for the winter, I have been splitting my free time between my two hobbies (woodworking and model railroading) over the last few weeks.

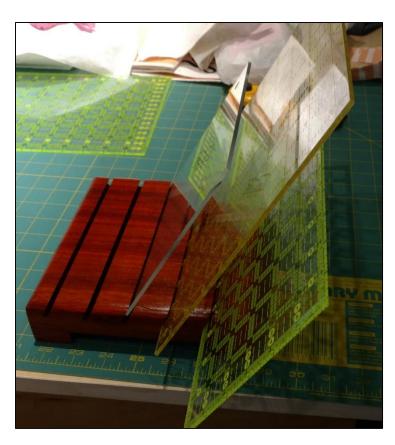


On the railroad front, I have been experimenting with laying ballast. That's the gravel that holds railroad tracks in place. Time consuming, but pretty relaxing to sit for a few hours and put the ballast in place. The picture above represents 1 evening and 1 afternoon worth of time.

On the wood working front, Kay asked me to make her a holder for her quilting rulers.

It's made of Paduak, a nice reddish wood.





Here it is with some of her quilting rulers in place.

She wanted it for Quilt Retreats, and she took to her last one in November. And came home with orders for me to make more of them. \odot

So, I made more. A total of nine more.



Yellowheart, Walnut, Padauk



Cherry, Flame Birch, Maple



Red Oak, Maple, Padauk (Padauk is popular)

If you are a quilter, and would like one, let me know. All of these are spoken for, but I can be bribed into making more. ©



Another project I did was to make one of my sisters a cookbook stand out of spalted maple.

Well, now I need to bug the President into writing her article. And pointing me to the recipes for the cookies she made for the Holiday Party. I bet I get the recipes before the article.

Later - I was wrong. Got the recipes after she wrote her article. © Safe travels,

Chris

Email: 0055@wbcci.net



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