

Monthly Newsletter of the Inland NW Airstream Club

A MESSAGE FROM OUR PRESIDENT



Dave and Linda Johnson

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Greetings INWAC Members & Affiliates!

It has been my honor to serve as your President for the past year and a half. As you are well aware, that time has been spent mostly behind the scenes due to our restricted activities. However, Linda and I are looking forward to our 2021 Rally schedule as we can finally get out and enjoy the great outdoors together in a way that only us Airstreamers can understand. First up is our Wine Country Rally May 14th thru 16th in Prosser, WA. We can't wait to get together with our fellow club members and affiliates to start making memories and friendships that will last a lifetime.

I would also like to thank our team for their hard work in helping organize, launching and leading our local club. We have our own website, Facebook page and now our first newsletter.

Way to go team, now let's hit the road!

Dave Johnson

President



Ready, Set, Rally!

Wine Country Rally - Prosser, WA; May 14 - 16th,

Kickin' it On the Kootenai - Troy, MT; June 24 - 27th

Riverbend Rally - Twisp, WA; August 27 - 29th

Officer Install. & Business Rally - Cataldo, ID; Sept.10 - 12th

Fall Frolic Rally - Coeur d'Alene, ID; October 1st - 3rd

We still have a few spaces left in each of our rallies!

More rally details can be found on our website

<https://airstreamclub.org/inland-nw>

Register today!



Cataldo, 2020



MEMBER SPOTLIGHT

Jim and Kelley Hobart, Hayden, ID

Founding members, Jim and Kelley Hobart, are busy people! It's hard to believe that they have time to spend in their Airstream. They own not one, but three businesses in Hayden, Idaho! Kelley's passion is their yarn and knitting business, Alpaca Direct. Jim has his own consulting business, Classic Systems, and a new business, Croc Coatings.

Kelley's business, Alpaca Direct, may at first glance look like just another yarn store to some but, when you look closer, it's an amazing treasure trove. Born out of Kelley's passion for knitting and a desire to bring quality Alpaca products to the market, Jim and Kelley traveled to Peru extensively to bring back beautiful quality alpaca yarn. Their store sells not only Alpaca yarn, but Bamboo and Merino as well. Alpaca Direct's website is overflowing with ideas and products (including socks and apparel), video lessons and Kelley's blog. They serve over 100,000 customers in over 30 countries!

Jim is serving on our board as VP, PR and Webmaster. Jim has owned Classic Systems an Enterprise Software User Experience Consulting Firm for over 25 years and recently purchased Croc Coatings, a concrete floor coating installer.

The Hobarts own a 2005 26ft Airstream Landyacht. They may be slowing down a bit to focus on another very special kind of business... their two little granddaughters.

One of our favorite recipes. I make ahead and throw them in the freezer. Great for breakfast on the go or to throw in a pack for a snack while we are fishing.

Zucchini Muffins

From the recipe box of Becky Soth

PREP TIME 15 mins COOK TIME 25 mins Preheat oven to 350 degrees.

Ingredients

- 2 large eggs
- 1 cup sugar
- 2 tsp vanilla extract
- 3 cups (packed) grated **fresh** zucchini
- 3/4 cup unsalted butter, melted (or 1 cup of vegetable oil)
- 2 3/4 cups all-purpose flour
- 1 tsp baking soda
- 1 tsp powder
- 1/4 tsp salt
- 2 tsp cinnamon
- 1 tsp ground ginger
- 1/2 tsp nutmeg
- 1 cup walnuts (optional)
- 1 cup raisins (optional)



Preheat the oven to 350°F (175°C).

Beat the eggs. Mix in the sugar and vanilla extract. Stir in the grated zucchini and the melted butter. In a separate bowl, mix together the flour, baking soda, baking powder, cinnamon, ground ginger, nutmeg, and salt.

Stir dry ingredients into the zucchini mixture. (Do not over-mix!)

Stir in walnuts, raisins or cranberries if using.

Coat each muffin cup in your muffin pan cooking spray.

Fill the muffin cups up completely, above the surface of the muffin tin.

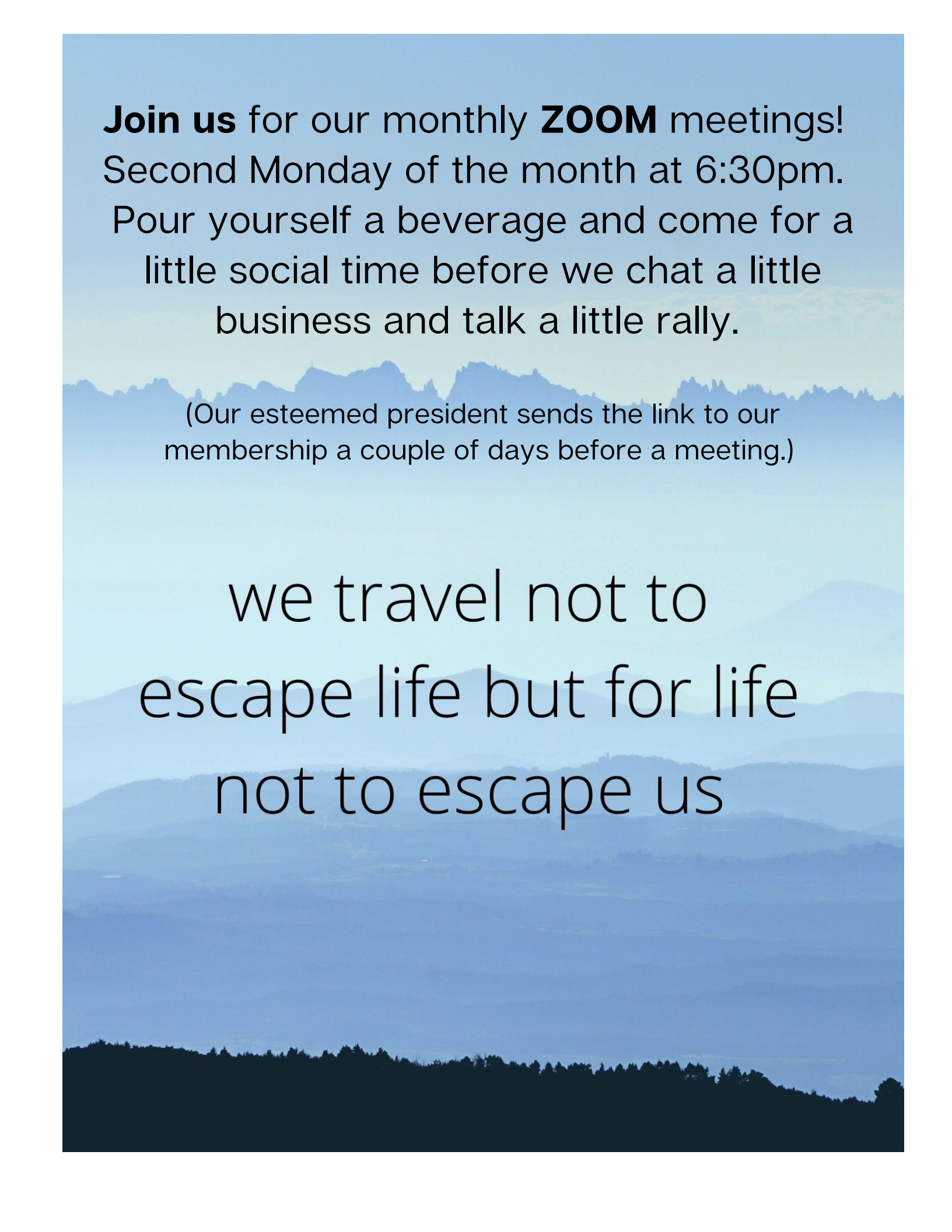
Bake at 350°F on the middle of the oven until muffins are golden brown, and the top of the muffins bounce back when you press on them. About 25 minutes.

Test with toothpick to see if center is done.

Cool 10 minutes before removing from tin and let cool 30 minutes before serving.

Before they disappear, toss them in a Ziplock and into the freezer. Grab the bag and toss in your Airstream before you leave on your next adventure!!!

**Have you got a favorite recipe that always makes it in your Airstream?
Please share! Send it to beccasoth@gmail.com for our next issue!**



Join us for our monthly **ZOOM** meetings!
Second Monday of the month at 6:30pm.
Pour yourself a beverage and come for a
little social time before we chat a little
business and talk a little rally.

(Our esteemed president sends the link to our
membership a couple of days before a meeting.)

we travel not to
escape life but for life
not to escape us