

PALMETTO STATE AIRSTREAM CLUB UNIT 022 WBCCI



June 2021

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2021 Palmetto State Airstream Club Officers:

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President's Message:

I won't go into detail on the Crooked Creek Rally right now. Just ask ANYONE who was there! They will tell you: it was FANTASTIC! If you missed it, you missed a treat.

KID'S RALLY . . . June 11-13 . . . Very Special Event!

This is a rally for everyone, not just kids . . . but you will definitely want to bring your kids or grandkids to this one. Why? Because its the 50th Anniversary of our Palmetto State Airstream Club founding Palmetto Cove RV Park. The Palmetto State Club bought the land and built the buildings that we enjoy today. Airstreamers made it happen . . . and Palmetto Cove is going to celebrate it in a big way!

Not all the plans have been finalized by the Cove, but some of the things they are looking at are flag football, croquet, ladder golf, horseshoes, a slip and slide, a baby pool for the little ones, a crafts table, a living butterfly release and movies and popcorn in the evening . . . plus a hot dog lunch for everyone on Saturday featuring Callie Rae Scurry's daughters singing. All of that will be topped off by an Airstream "Open House" on Saturday from 1:00 to 3:00 by all the Airstreamers who want to show off one of the loves of their lives.

I will be sending out the club's schedule when we get it finalized . . . including a very important business meeting that everyone will want to attend. WHAT DO YOU NEED TO DO NOW? As wagon master, I need to turn in a list of everyone who will be attending by June 4, so that we can be parked together. If you plan on attending (and I certainly hope you will), I need you to send me your name--address---phone number and email address. I will submit that info, and the volunteers at Palmetto Cove will enter it into their system. You will find the check in process will be quicker and easier than usual. It's going to be an historic occasion, one that you do not want to miss!

Paul Welch - PSAC

paulmwelch@me.com

NAPPY BIRTHDAY

June Birthdays:

Annie Montgomery – 1 XU Jing Weaver – 10 Jay DeVecchio – 12 Martha Harris – 28

June Anniversaries:

Ancel & Cheryl Hamilton – 3 Michael & Debbie Madden – 17 Jay & Lucy DeVecchio – 21 Mark & XU Jing Weaver – 26

July Birthdays:

Arlene Puryear – 15 Jake Butts – 31 July Anniversaries:

Rob & Karen Eggebrecht– 5 Bill & Joyce Butucel – 7 Ken & Barbara Whitman – 21 Paul & Kathy Welch – 26

Happy Anniversary!



Cares and Prayers:

Continued prayers for Diane Butts, dementia and Jake who had a stroke.

This is Susan Jackson, Jake's daughter. I wanted to let you know that Dad had a stroke Sunday morning, May 23 rd. He is in Spartanburg Regional right now. David got to him in time to call the ambulance and they gave him the clot buster shot. He is doing pretty well. The stroke affected his speech and the right side, so he is having trouble speaking clearly and he is not able to walk too well right now. They started him on OT, PT, and speech therapy so he is improving. He will be moved into a rehab facility hopefully sometime this week. They are optimistic he will regain all function back, but time will tell. David and I managed to find a place that could take both him and Mom and hopefully put them in the same room. He does have his phone with him in the hospital [(864) 205-3592] if you would like to call or text him. He is able to communicate. Mom will go into skilled nursing tomorrow. They both will be in Pacifica Skylyn in the Skilled Nursing and Rehab. Right now, he is in the Pavilion tower room 508 in ICU. He was discharged from ICU however they did not have another bed available so they are keeping him there until they do. Once he is over at Pacifica he will have his computer with him as well as his phone.

Jeff Morehead dealing with health issues from 2 car accidents.

- Sonny & Linda Meadors for their son, Jeff diagnosed with a brain tumor.
- Prayers for Joyce Butucel, her sister, Judy passed away with pancreatic cancer.
- Martha Harris from loss of her husband, George and back issues.

Nuts & Bolts by John Leake III

YOUR RV REFRIGERATOR: Using heat to keep it cool!

Being able to carry cold and even frozen food as we travel is a huge asset. Cold beverages, meats, vegetables, even ice cream can be carried with us wherever we roam.

A few tips to help you keep your cool!!! First...the basics:

Unlike household compressor driven refrigerators, RV refrigerators work off of absorption: Using heat, produced either from propane or the electric element inside the burner chimney, a chemical mixture is heated, then cooled, absorbing the heat from inside the box as it cools. A bit too much technical but worth knowing the basic to how they work.

What you can do to keep it cooling properly..... Sad but true, as wonderful as they are to have with us, the RV frig is terribly inefficient.

Consider.....

If you cannot leave the frig on between trips, turn it on 1-2 days before loading to allow time to cool down. It is a slow process.

Pre-chill and pre-freeze anything you put inside. Don't open the door any longer than necessary, the interior temperature will rise quickly.

Place a small thermometer inside on a shelf to monitor the temps. 40 degrees is the max the interior should be.

Keep the frig full. A full frig is a happy frig. More contents/less open space = less space needing the heat to be absorbed.

Level your rig front to back to maximize the cooling. The cooling unit on the back side needs to be mostly level for it to perform correctly.

If the ambient temperature outside is high and/or humid, and the frig is struggling to cool, raise the louvered door around back so additional air can flow through the back and up and out the chimney.

Nuts & Bolts cont...by John Leake III

If it continues to struggle, plug in a small fan to blow in and up the back side.

Install 2-3 flat computer fans (12v) at the top of the chimney to help pull the heat up and out the chimney.

Keep the back side of the frig clean and debris blown out of the burner tube and chimney area. If you smell ammonia, or see a yellow powder residue in the back....your frig has bitten the dust!!! Time for a new one.

NOTE: Ammonia is poison.

Check the door seals to make sure they are clean and shut tightly.

When/if you need to replace your frig, it is a DIY job, and then is the time to install those 12v computer fans in the top of the chimney. Refrigeration while traveling is a wonderful thing. A little TLC should provide years of good service from the frig.

Chills to ya!!!!!!

International Rally

For those who are planning on attending the International Rally at Lebanon, Bob Wilson sent out this information. We have reserved site 12. If you want to park with our Palmetto State group, you may want to join us so we can go in together. If you have a Golden Age Pass, be sure to put in your number and it reduces the cost from \$30 to \$15.

FYI

I just reserved campsite 10 at Long Branch Corps of Engineers on Center Hill Lake in Tennessee for July14. It's not too far from there to Lebanon so anyone who wants to arrive together at International could meet there. There are sites available at this time. You could post this info if you want and see what happens.

Bob Wilson

2021 Airstream Rally Schedule

<u>June 11-13, 2021</u>

Kids' Rally - Palmetto Cove, Cleveland, SC Paul & Kathy Welch, Jeff & Madalyn Morehead, Callie Rae Scurry volunteered to host

June 4 is almost here! That's the day I need to submit the names, addresses, telephone numbers and email addresses of all those who will be attending our June Rally (June 11-13).

This rally is for kids and adults alike. Some of the adults just hang out and enjoy interacting like we do at all our rallies. Others choose to help out with the meals or kids and lighten the load for the hosts.

Whichever group you choose to be in, please send me your information before June 4, so that I can submit it to Palmetto Cove. That will enable them to not only get you into their system (easier check-in process), but it will allow The Cove to release the sites we will not be using. There were well over 100 RV's at The Cove this past week, so we are fortunate they are holding these sites for us. Looking forward to hearing from you!

Paul M. Welch - PSAC paulmwelch@me.com

July 16-24, 2021 Airstream International Rally Lebanon, TN

August 13-15, 2021 Top of Georgia Smoky Mtn Bingo and BBQ Rally with Palmetto State Eric & Donna Pollard and Burt & Gail Broadway volunteered to host

September 10-12, 2021

Airstream Rally Joint rally with Coastal Unit Wateree State Park Bill & Joyce Butucel volunteered to host

October 21-24, 2021

Alumalina Tom Johnson, Marion, NC

<u>November 5-7, 2021</u>

Airstream Installation Rally Palmetto Cove, Cleveland, SC TBD volunteered to host or Pot Luck





Need Ideas for Next Year's Rallies

Our VP, Eric Pollard, is looking for any ideas for next year's rallies. If you have any ideas for next year, please contact Eric.

See email and phone number listed below.

You may know of a great RV park or State Park near you where it would be easy to host. And as always you will have lots and lots of help!

Thanks for any suggestions as they are so welcomed.



Please contact Eric Pollard if you would like to help assist the host(s) for upcoming rallies...and as always, we will all step in and make their job a lot easier. Eric still needs a host team for the Installation Rally in November.

(803) 833-2488 <u>erictpollard@gmail.com</u>

Let's all get ready for some fun and adventure in 2021. After all, we're Airstreamers!



Not all who wander are lost...

Donna and I discovered <u>wanderinglabs.com</u> when we were trying to get a reservation for the Canopener Rally back in February. I know a few folks in our club who have been to this Rally in the past and they had a blast. It is a very popular rally and hard to get a reservation because Florida State Parks book up fast.

Someone told us about this website that monitors popular campgrounds every few minutes for availabilities. If you register with them and enter the campground you are interested in, they will notify you of an available opening. It is free, but if you pay a fee, called a Premium Account, they will check twice as often.

We used the free version, were notified and yes....we are on our way to the Canopener in January next year. This site was created by Tim Watson who lives in an Airstream full-time with his wife. They wanted to stay in popular public campgrounds without planning too far in advance. They also thought other people might want to too, so, they created this website, and decided to share.

So, if you are tired of checking a popular campground on your own for availability, then let Wandering Labs do it for you. We are glad we did and maybe you will be too.

The web address is <u>https://reserve.wanderinglabs.com</u>

by Eric Pollard, 1st VP

Welcome New Members / Affiliate Members

Bill & Sandee Welch

James Schaal

Robert Hoffman

Wayne Clark

Peter Davey

Stephanie Tisch

James & Deporhal Demark



https://palmettostate.airstreamclub.net

Kids Rally by Paul Welch

I need to submit a list of those attending our June Rally-Kid's Rally-50th Anniversary Rally . . . all 3 wrapped up in one!

Palmetto Cove asks that I submit each attendee's name, address, telephone number and email address. This information will be entered into the system to make your check-in easier; plus it will enable us to be parked together as a group. So, please, send me that info as soon as possible.

We will be celebrating the 50th Anniversary of our Palmetto State Airstream Club founding Palmetto Cove RV Park. The Airstream Club bought the land and built the buildings that we enjoy today. Airstreamers made it happen . . . and our club and the Cove are going to celebrate it in a big way!

In my last email, I listed a number of things the Cove is sponsoring, so there will plenty of activities for adults and kids alike . . . so let's take a look at our schedule.

2021 KID'S RALLY Rally Fee \$10 per person (Children Free)

Friday, June 11:

4:00 pm Registration and Group Therapy for adults/games and crafts for kids, taking place under the shelter . . . bring you own beverages.

6:00 pm Dinner: Ham, potato salad, green beans and rolls. Bring your own set up (tableware, beverage and a desert to share).

8:30 pm Movie night at the Nelson Amphitheater.

Saturday, June 12:
8:30 am Breakfast: Pancakes, sausage, fruit, coffee and juice.
9:15 am Club's business meeting.
10:00 am - 4:00 pm
PALMETTO COVE 50th ANNIVERSARY CELEBRATION
All types of activities, crafts and games.
Hot Dog lunch for everyone.
Singing by Callie Rae Scurry's daughters (1:30-2:00)
Airstream Open House (2:30 to 4:00) to show off our "Silver Bullets" if you would like to participate.
6:00 pm Supper: Spaghetti, Salad, Italian Bread and Red Velvet Cake (bring your own set up and drink).

8:30 pm Movie Night; Nelson Amphitheater.

Sunday, June 13:

8:30 am Continental Breakfast including coffee and juice (bring your own set up and cup). 9:00 am Worship led by Paul Welch.

As you can see, it's going to be a GREAT weekend, and also an historic weekend you will not want to miss. Just email me with your name, address, phone number and email address. Looking forward to hearing from you!

Paul Welch - PSAC paulmwelch@me.com

Travels and Tales photo's by Joanne Wallis



https://palmettostate.airstreamclub.net

Continued... Travels and Tales photo's by Joanne Wallis



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Continued... Travels and Tales photo's by Joanne Wallis



<u>Recipes</u>

Banana Bread

by Jan Wilson



Ingredients:

- 1-cup Sugar
 1/3 cup Margarine or Butter, softened
 2-Eggs
 1-1/2 cups Mashed Ripe Bananas (3 to 4 medium)
 1/3 cup Water
 1-2/3 cups all-purpose Flour
 1-teaspoon Salt
 ½ teaspoon Baking Powder
- 1/2 cup Chopped Nuts

Directions:

Heat oven to 350 degrees F. Grease bottom of loaf pan. 8-1/2 x 4-1/2 x 2-1/2 or

9 x 5 x 3 inches. Mix sugar and margarine in 2-1/2 quart bowl. Stir in eggs until blended. Add bananas and water; beat 30 seconds. Stir in remaining ingredients except nuts just until moistened; stir in nuts. Pour into pan. Bake until wooden pick inserted in center comes out clean. 8-inch loaf 1-1/4 hours, 9-inch loaf 55 to 60 minutes; cool 5 minutes. Loosen sides of loaf from pan; remove from pan. Cool completely before slicing. 1-loaf (24 slices) 120 calories per slice.

Do not use self-rising flour in this recipe or you could use Bob's Red Mill 1 to 1 gluten free baking flour. It is better with regular flour but not everyone can eat gluten.

Stuffed Cream Cheese Mushrooms

by Joyce Butucel

Servings: 6 Yield: 2 mushrooms

Ingredients:

1 serving cooking spray

- 12 whole fresh mushrooms, tough ends trimmed
- 1 tablespoon vegetable oil
- 1 tablespoon minced garlic
- 1 (8 ounce) package cream cheese, softened
- 1/4 cup grated Parmesan cheese
- ¼ teaspoon ground black pepper
- ¼ teaspoon onion powder
- ¼ teaspoon cayenne pepper

Directions:

Step 1: Preheat oven to 350 degrees F (175 degrees C). Prepare a baking sheet with cooking spray.

Step 2: Clean mushrooms with a damp paper towel. Carefully break stems from mushrooms. Chop stems extremely fine.

Step 3: Heat oil in a large skillet over medium heat. Fry chopped mushroom stems and garlic in hot oil until any moisture has disappeared, taking care not to burn the garlic, 3 to 5 minutes. Spread mushroom mixture into a bowl to cool completely, about 10 minutes.

Step 4: Stir cream cheese, Parmesan cheese, black pepper, onion powder, and cayenne pepper with the mushroom stems and garlic until very thick and completely mixed. Use a small spoon fill each mushroom cap with a generous amount of stuffing. Arrange stuffed mushrooms onto the prepared cookie sheet.

Step 5: Bake in preheated oven until piping hot and liquid starts to form under the caps, about 20 minutes.

