

THETICKER

The newsletter for the WBCCI Central Indiana Unit

International Rally

The 60th WBCCI International Rally will be held July 22-29 in Escanaba, MI. Electric & generator sites are sold out, but solar sites are still available. Details are on the WBCCI webpage.

Prophetstown SP Family Rally

The Prophetstown Family Rally will be held August 10-13. The entire campground is sold out.

Eclipse Rallies

There are two Eclipse rallies to coming August 18-22. The Central Indiana Unit Rally at Little Grassy Lake Campground near Carbondale, IL is sold out, however, the Illinois Lincolnland Unit has sites available at the Du Quoin, IL.



A Word from our President

Summer is here! We had a great turnout at Turkey Run State Park this year. Fifteen units and 29 people participated. The weather was nearly perfect, maybe a little warm at times, but all enjoyed hiking, shopping, dining, or just sitting in the shade. Ken and Artie Martin entertained us with guitar and vocal talents. What a treat!

As we look ahead, the next Unit event is the Family/Buddy rally, Aug 10-13. The campground is fully booked for that weekend, but if you would like to go, check back from time to time - people routinely cancel their reservations, and sites do open up. Also, if



you must cancel your existing reservation, please let me know so we can give others a heads-up to try for the spot. There are many things to do in the area, and we will be organizing some events, so stay tuned.

The International Rally at Escanaba is coming up soon. Due to family commitments we cannot attend, but I wish safe travels and a great time for those that are planning to go.

Reservations are now open for the Region 5 Rally at Kentucky Horse Park in Lexington, KY this September. If you plan to attend, register at http://region5.wbcci.net/region-5-rally/

See you down the road,

Darryl

Greetings from your new Newsletter Editor

My name is Steve Mentz and I'm an eight-year member from the former Southern Illinois Unit. I grew up near Green Bay, WI and have been living in the St. Louis metro area for almost 20 years. The Central Indiana Unit is a long way from home, but I've run two sets of Goodyear Marathons down to the wear bars, so I tend to travel. I'm looking forward to meeting everyone over the coming years.

A lot of folks asked for my rhubarb crisp recipe, so I thought I'd share it here. It's even better with apples.

Apple or Rhubarb Crisp

Crust: Use a pastry blender to cut softened butter into dry ingredients. Press into the bottom of a greased 9x13 pan, but save 1 cup for the topping.

I cup butter I cup sugar

2 cup flour 1/2 cup oatmeal

Syrup: Combine dry sugar, corn starch and cinnamon to avoid clumps. Add water and boil until thick and syrupy.

1/2 cup sugar 1 tsp cinnamon

I Tbsp corn starch I/2 cup water

Spread 5 cups of apples over crust, drizzle with syrup, sprinkle saved crust over the apples, bake 1 hour at 350 degrees.

Steve



