



# The Alamo Bugle



VOLUME 45, ISSUE 5  
BENJAMIN YOUNG - PRESIDENT

MAY 2023  
MUFFIN CAMP - EDITOR

## TAU Board 2022-2023



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## Presidential Ponderings in Early May

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First of all, for those in and around San Antonio, on May 13 we are planning one of our lunch meet-ups at Chris Madrids. Noon to 1. Please come join us. It's always a good time and excuse to eat delicious calorie-laden food with others.

April was a big Airstream Month for TAU.

It begin in late March actually, with the Region 9 Rally in Gonzales, Texas. As a club we have been to this particularly historically-rich Texas town many times before. Even recently. However, this is the first time for me joining over one hundred other Airstreamers anywhere, let alone in Gonzales.

My take aways from that event that I pass on to you are the following:

1. Big Red Numbers are beneficial to members in many ways. The primary concerns are about the numbers, if ever removed, resulting in ghost images. This apparently is not the problem it once was for newer models due to a different adhesive on the vinyl numbers. Also it is possible now to display the numbers without sticking them to the aluminum skin. Write, call or come to rallies to learn more.
2. Next year's Region 9 rally will also be in our neighborhood when we meet at Skyline Ranch RV Park in Bandera, TX. May 1-5, 2024.
3. Coming soon to the computer or favorite mobile device near you will be a better TAU website interface. We will be working on this sometime in the summer but it will make finding information and signing up for rallies much easier. I will spare you the technical details I would have to pretend understanding in order to explain them to you.



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Which brings me to our recent rally on the San Marcos River at the Leisure Resort in Fentress. This was a fun and fairly rustic affair pitting participants against changing interesting weather fluctuations from pleasant sunny to dark cold and rainy. Nothing phased us and, as always, we had a great time.

On Saturday evening we had one of our new-member induction ceremonies with a twist. First, we were able to welcome Patrick and Suzanne McNamara. See important pictures nearby. You will note the whole thing is a lot of fun from beginning to end.

The twist came upon discovering that Jimmy and Mari had missed this important ceremony when they first joined because they had to leave their first rally a day early. This oversight has now been corrected.

Our next rally is coming up. We will be returning to one of our favorite sites in Rockport. Info elsewhere. Please come and have some fun. You've earned it. (I don't know why, but work with me here).

Happy Trails Y'all.

Ben



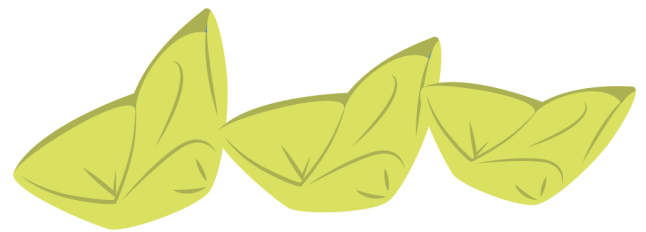
### **RALLY DINNER AT THE DUNNS!**

Join us on Friday for social hour, etc about 4-5. Then dinner around 6-6:30 so late arrivals can make it.

Dinner will be Baked Spaghetti Lasagna and salad, Dessert will be homemade bread pudding with rum or lemon sauce. Address is **107**

**N 4th St, Fulton, TX 78358**

for those who have not been there before.



Beanbag Baseball Results  
from the Fentress Rally:  
Game One: Men 19, Ladies 25

Game Two: Men 17, Ladies 18

Nuff said.



Please join the next meetup  
at Chris Madrid's  
Saturday, May 13th @ 12 noon - 1pm  
(We meet on every 2nd Saturday of  
the month)



## Cherry Almond Amish Sugar Cookies

### Cookies:

2 - 12 oz jars maraschino cherries drained (reserve juice), minced, squeezed VERY dry  
1 c butter softened  
1 c vegetable or canola oil  
1 c granulated sugar  
1 c powdered sugar  
2 large eggs  
2 tsp almond extract  
2 tsp cherry extract  
4 1/2 c flour  
1 tsp baking soda  
1 tsp cream of tartar

### Icing:

4 T butter, melted  
1/3 c & 1-2 T maraschino cherry juice  
1 tsp almond extract  
1 tsp cherry extract  
4 - 5 c powdered sugar  
1/2 slivered almonds for garnish

In large bowl, beat butter, oil and sugars until combined

Beat in eggs, almond extract, cherry extract, and minced cherries

In a large bowl, whisk together the flour, baking soda and cream of tartar

Gradually add flour mixture to the butter mixture, beating until just combined after each addition.

line baking sheets with parchment paper or silicone baking mats

Drop dough by teaspoonfuls onto baking sheets

Bake at 372 for 8 - 11 minutes or until edges and bottoms are lightly browned

Remove to wire racks to cool

For Icing: Whisk together butter, cherry juice and extracts. Stir in 4 cups powdered sugar until smooth. Add more juice / sugar until a thick glaze. Frost cookies and sprinkle with almonds if desired.

# Rally Schedule 2023



**May 26-28** Lagoons RV Resort  
600 Enterprise Blvd, Rockport  
361-729-7834

**September 23-25** Roadrunner RV Park  
501 S Hwy 281, Johnson City 2023  
830-255-7650

## Weekend Schedule

**Thursday Early Arrivals:**

4 pm Social Hour  
6 pm Potluck Dinner

**Friday:**

4 pm Social Hour  
5 pm Opening Ceremonies  
6 pm Dinner

**Saturday**

8:30 am Breakfast  
9:30 am Pay Rally Fees  
5 pm Social Hour  
6 pm Dinner  
7:30 pm Games

**Sunday**

8:30 am Breakfast  
9:00 am Devotional



## DuraFaucet Outdoor Compartment Faucet & Hose Review Model DF-SA186-WT:

This is a review of a replacement outdoor shower faucet for the exterior shower compartment on your Airstream. Since we purchased our trailer, the outdoor shower faucet was worthless, with minimal water pressure and a hose that was perpetually kinked. I saw this product mentioned on AirForums and decided to give it a try. Helloooo Amazon.

Installation took about 15 minutes, and will depend on how easy the access is to the back of your exterior shower box. Ours was easy, being under the floor of the closet.

Turn off water, drain system, access back of shower box, unhook water lines, unscrew retaining nuts on old fixture, remove. Installation of the new unit is just the reverse.

Installation "Pro Tip": do not tighten the retaining nuts on the new fixture completely until after you reinstall the water lines. This will give you a little more "wiggle room" to get the water lines reinstalled correctly.

The new coiled hose has a "quick connect" to attach it and remove it from the fixture. It also comes with a 7 pattern spray nozzle.

NOTE: the hose and nozzle will not store in the shower compartment. You will need to remove it and store it elsewhere, bumper compartment, or wherever you store your water hose.

End result is a truly functional outdoor shower with decent water pressure,

Highly recommended.





The Espinosa's 3rd Annual TAU pizza party  
Casa de Espinosa.

May 20, 2023

from 2:00 p.m. until.

Swimming, weather permitting.

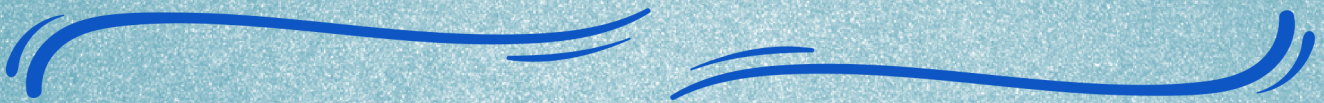
Beer on tap.

Bring your favorite wine.



RSVP to Rich:  
[respoinc@gmail.com](mailto:respoinc@gmail.com)

31372 Longhorn Trail  
Bulverde, 78163



10 Geno Dunn  
25 Cathy Duran

04 David & Cathy Willis



Great news if you are wanting to go on a caravan and want to go to the 2024 International Airstream Rally In Missouri. The BoD approved the Show Me the Show Me State Caravan for 2024. Tentative dates are October 1 thru Oct 15.

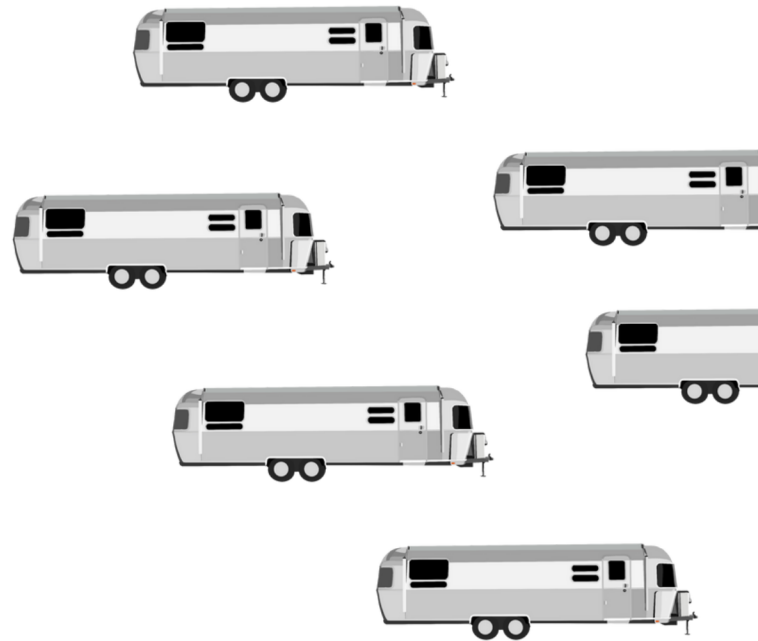
The 2024 International Airstream Rally is in Sedalia, Missouri. Some of us have been talking about going together. Then the word caravan came and here we are! Below is a quick, broadstroke of my plan to create the Show Me the Show Me State Caravan. (name subject to change)

I plan to have one activity per travel day to break things up a bit, have us walk a bit and be amazed. Dinners will be much like our Caves, Graves and Staves caravan...rally style with assigned cooks and helpers. Emphasis will be exploring, wonder and fellowship. Crystal mining, ruin stone hike, RT 66 and much much more!

The caravan would enter the fairgrounds together as a caravan, one of many coming into the rally. Sounds fun doesn't it!?!?!

Rally Dates: October 5 thru October 11  
Location: Missouri State Fair Grounds, Sedalia Missouri  
Miles from San Antonio: 801

- Oct 1 - START Texas Airstream Harbour, Zavala, Texas  
334 miles from San Antonio
- Oct 2 - Oak Grove Campground, DeQueen Arkansas  
228 miles
- Oct 3 - Hickory Creek Park, Lowell Missouri  
203 miles
- Oct 4 - Knob Noster State Park, Knob Noster Missouri  
242 miles
- Oct 5 - Missouri State Fairgrounds, Sedalia Missouri  
20 miles
- HOME BOUND
- Oct 12 - Ozark View RV Park, Omaha Arkansas  
172 miles
- Oct 13 - Ron Coleman Crystal Mine, Jessieville Arkansas  
157 miles
- Oct 14 - END Red Hill Lake Campground, Milam Texas  
290 miles
- Oct 15 - San Antonio Texas 342  
342 miles



So my thoughts are that this will be a two part caravan. Part 1 is from Texas to the International Rally, Part 2 is the trip back to Texas. The reasoning behind this is that there has been some talk of using the end of the 2024 International Airstream Rally In Missouri as a jumping off point for going to other places up north....like the Badlands.....or Custer State Park. And of course some people just need to get home and back to work....I really feel bad for them.....just saying.

I can do a total of 15 units, so the first 14 to sign up are in! But do not fear, we will have a waiting list. And trust me...things happen. And just like the Caves, Staves and Graves Caravan we will be doing meals rally style and traveling in smaller groups each day. While at the International Rally we can do some field trips near the fairgrounds.

Please email Sue P for the application. The page could not be attached to this document.  
**texasalamou168@gmail.com with 2024 Caravan in Title.**



## Grandma's Fruit Cocktail Cake

★★★★★

Serve this old-fashioned Fruit Cocktail Cake up for dessert or invite your friends for coffee! Made from scratch, NO box mix needed!

**Course** Dessert  
**Cuisine** American

**Keyword** Fruit Cocktail Cake, Fruit Cocktail Cake Recipe, How Do I Make Fruit Cocktail Cake, How To Make Fruit Cocktail Cake

**Prep Time** 20 minutes  
**Cook Time** 40 minutes  
**Total Time** 1 hour

**Servings** 12 slices  
**Calories** 502kcal  
**Author** Kathleen

### Ingredients

#### Cake:

- 1 1/2 cups sugar
- 2 cups all-purpose flour
- 2 large eggs lightly beaten
- 2 teaspoons vanilla
- 2 teaspoons baking soda
- 3/4 teaspoon salt
- 1 can (16-ounce) fruit cocktail with syrup undrained

#### Topping:

- 1/2 cup butter
- 1/2 cup brown sugar firmly packed
- 1 cup sugar
- 1 cup evaporated milk
- 1 teaspoon vanilla
- 1 1/2 cups sweetened shredded coconut
- 3/4 cup pecans chopped

#### Garnish:

- Reddi Wip
- maraschino cherries

### Instructions

#### Cake:

1. Adjust an oven rack to medium position. Preheat oven to 350 degrees. Spray a 9X13 inch baking dish with nonstick cooking spray.

2. In a large mixing bowl, stir together all cake ingredients until well combined. Pour into prepared baking dish and bake for 40-45 minutes, or until a toothpick inserted into the center comes out clean.

#### Topping:

1. Meanwhile, make the topping by combining all the ingredients in a saucepan and bring to a boil over medium heat. Continue to boil, stirring constantly, for 2 minutes. Pour over hot cake and smooth evenly with an offset spatula.

#### Garnish:

1. Top individual slices of cake with a dollop of Reddi Wip and Maraschino cherries.

#### Nutrition

Serving: 1 slice | Calories: 502kcal | Carbohydrates: 79g | Protein: 6g | Fat: 19g | Saturated Fat: 10g | Cholesterol: 62mg | Sodium: 466mg | Potassium: 225mg | Fiber: 2g | Sugar: 61g | Vitamin A: 338IU | Vitamin C: 1mg | Calcium: 80mg | Iron: 2mg



## Savory Spicy Roasted Pecans

2 cups pecan halves  
3 tablespoons butter, melted  
1 teaspoon Worcestershire sauce  
1 ¼ teaspoon chili powder  
¾ teaspoon brown sugar  
½ teaspoon salt  
½ teaspoon garlic powder  
½ teaspoon onion powder  
½ teaspoon smoked paprika  
¼ teaspoon cayenne pepper

### Directions:

Preheat the oven to 255°.

Prepare a large baking sheet with a silicone mat, parchment paper or foil.

Melt the butter for about one minute in a large, microwave-safe bowl. Stir in the brown sugar, Worcestershire sauce, chili powder, salt, onion and garlic powders, smoked paprika, and ground cayenne pepper. Whisk until thoroughly mixed.

Stir in the pecan halves and toss until the nuts are covered with the butter and spices.

Spread pecans in a single layer in the large prepared baking pan and place in the preheated oven. Bake for one hour, stirring every 15 minutes for even baking. Move the pieces in the center to the outside sections and the pieces at the outside into the center. Watch carefully so the pecans do not burn.

Remove from the oven and allow to cool for a few minutes before eating. Store in an airtight container.

### Note:

Make extra spice mixture and sprinkle a few tablespoons of spice over the freshly roasted nuts for extra visual effect.

### **Southwest Candied Jalapeno Dip**

8 oz. cream cheese, softened

8 oz. sour cream

¾ cup candied jalapenos, drain, reserve juice, chop fine (see note)

2 small jalapeno peppers, chopped fine with seeds

3 limes, juiced

½ teaspoon ancho chili powder

¼ teaspoon paprika

¼ teaspoon cumin

¼ teaspoon ground cayenne pepper

#### Directions:

Mix all ingredients together. Stir in enough reserved juice to achieve a dip-like consistency and add flavor. Taste and add additional spices to suit your taste. Chill and serve with your favorite dipping chips.

#### Note:

I use Pepper Works brand of Candy Krisp Jalapenos that I buy from HEB. While I am there I also purchase Julio's chips to serve with the dip.

# April Rally Pics



The End