



March 2026



Guest Column

As the old adage goes, ask and ye shall receive! It certainly worked this time. A big thanks to Steve and Leslie Lovett for being our guest columnists this month.

What have you been up to? I know that several of you are enjoying the Region 3 rally this weekend. Some have been sprucing up that rig! Send us an update, tell us what you've learned, send us a pic! We are excited to see how you are enjoying the Airstream Life.

Cheers!
April Strader Bullin
Newsletter Editor

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The President's Message



President Diane Byrum

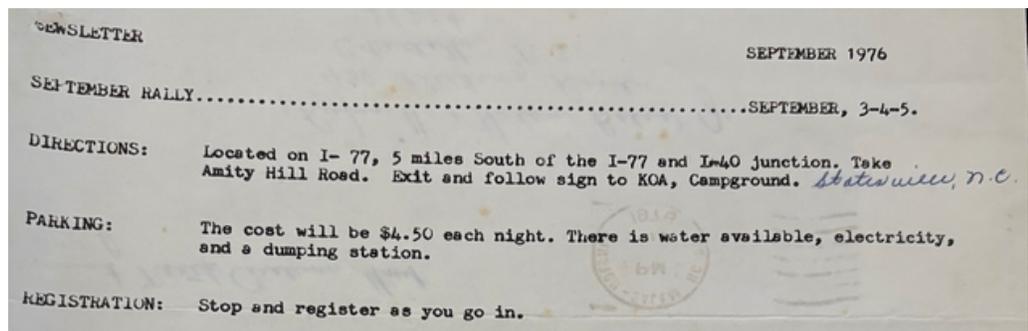
From Typewriters to Canva Newsletters!

Three cheers for April Strader Bullin – our fearless former president and resident newsletter wizard! Thanks to her creativity and clever touch, our newsletter has gone from basic bulletin to must-read travel companion. If this thing had tailfins, it would be cruising Route 66.

And speaking of cruising...we're rolling straight into our 50th Anniversary Year! To celebrate, each newsletter will feature a peek into our club's past –because nothing says "Golden Anniversary" like discovering how we used to do things before GPS, group texts, and campground Wi-Fi were even dreams.

A big thank-you goes to our club historian, Gregory Ray, who managed to save every newsletter from 1976 to 1991. That's right—actual paper newsletters. Typed. On purpose. On typewriters. With no backspace key and a whole lot of determination. Thanks to Gregory's personal time capsule, we've been able to dig up some delightful rally-day details from nearly 50 years ago.

Take this nugget from the September 1976 Rally Newsletter:



Back then, campgrounds were listed simply as "Parking."

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Piedmont Leadership

President

Diane Byrum

1st Vice President

David Stubbs

Corresponding Secretary/ Newsletter Editor

April Strader Bullin

Recording Secretary

Debra Stroud

Treasurer

Jiim Mount

Membership Chairperson

Debbie Stubbs

Webmaster

Bill Byrum

Trustees

Dick Martin, Jeffrey Skeeihan

Jessica Smith, Terry Earle

Historian

Gregory Ray

Full Hook-Ups included water, electricity, and possibly a dump station—high luxury in disco-era camping!

And the cost to park your shiny silver palace?

A jaw-dropping \$4.50 per night.

Club dues were equally retro—just \$12.50 per year covered both International and Unit membership. Makes you wish we could fuel up at 1976 gas prices too!

PLEASE MAKE SURE YOUR 1977 DUES ARE PAID TO OUR TREASURER IN THE AMOUNT OF \$12.50.
INTERNATIONAL DUES ARE \$7.50. UNIT DUES \$5.00 MAIL TO YVONNE CRUTCHFIELD. ROUTE 9,
BOX 481, GREENSBORO, N.C. 27409

But wait—it gets better:

HIGHLAND HAVEN was such a beautiful place, everyone seemed to enjoy themselves. (After they got there of course).

Some enjoyed shopping, Some enjoyed just visiting with friends in the Campground. Others went hiking with a guide. Then some had to work.

Last but not least lets not forget our dinner together at the Activity Bulding, So well prepared by our good cook and friend Buddy Yarbrough. Thanks Buddy.

We now have an organ. Don Bonds secured the organ and amplifier and presented it to the club at Highland Haven. A motion was made that we buy the organ. Don is chairman of this committee. It was suggested that each member give \$5.00 to the organ fund. If any money is left over it will go for the purchase of legs and a stool for the organist. We are fortunate enough to have two organist to play it for us. Alice Baker and Mildred Randelman. Both do a very good job. Alice played it for us on Sunday morning.

Charles Everest announced that we have a Walkie Talkie, An Anonymous donor! Now thanks to Tom & Peggy Ruth we have a new crystal so we will now be monitored in on chanal (14) So have your ears on.

WELCOME to four new members, J.B. & BETTY SELLERS, DORIS & LENWOOD AMMONS, PEGGY & TOM RUTH, HERBERT, GWEN & STANLEY CARMON.

- The club had a clubhouse
- Members each contributed \$5 to purchase an organ and amplifier
- The club proudly had not one, but two organists
- And an anonymous donor gifted a Walkie-Talkie (most likely a CB radio)—with Channel 14 still holding strong today as the Airstream channel!

It's safe to say club life has evolved a bit since then...although we're still pretty serious about gathering, traveling, and making memories together.

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Now back to the future! Our rally schedule is filling in with some exciting new locations! We'd love to have even more members and affiliates join us as we celebrate this milestone year—especially with three special 50th Anniversary rallies planned along the route. Be sure to watch for more details in the April newsletter! Here's to honoring the past—while continuing to roll forward in style.....

Diane Byrum, *President*

Remember the 70's

TECHNOLOGY

The first laser printer is introduced by IBM.

NASA unveiled the first space shuttle, the Enterprise.

The first commercial Concorde flights take off. Its cruising speed was about 1,350 miles per hour and could travel between London and New York in just under three hours.

'70s SLANG

- Psyche! - Just kidding
- Far Out! - Cool
- Dream On - Unrealistic
- Right On! - In agreement
- Can You Dig It? - Do you understand?

ON Television...



FEDERAL MINIMUM WAGE
\$2.30
AN HOUR

U.S. PRESIDENT
Gerald Ford



World POPULATION
4.14 BILLION

ON THE RADIO...

1. Silly Love Songs - Wings
2. Don't Go Breaking My Heart - Elton John and Kiki Dee
3. Disco Lady - Johnnie Taylor
4. Oh, What a Night - The Four Seasons
5. Play That Funky Music - Wild Cherry



Biscuits!

Guest Column

Who doesn't love a hot, homemade biscuit for breakfast? We do! Baking biscuits outdoors is not only delicious – it's the perfect way to learn the art of temperature control. Mastering heat is the key to baking successfully in an outdoor kitchen with camp Dutch ovens and charcoal.

In this article, we hope to encourage fellow Airstreamers to consider the value of cooking with charcoal in camp Dutch ovens. Our 28 International RBT has only a convection/microwave “oven” that reheats well but simply doesn't bake. If you're in a similar situation, Dutch oven baking opens up a whole new world. Be sure to check out the two recipes at the end of this article – they're guaranteed to delight anyone lucky enough to enjoy them.

For those who love to bake, the possibilities are endless with just a few new skills and a handful of tools. The most important skill is learning to manage temperature in a charcoal-heated Dutch oven. Let's walk through some techniques, tips, and essential equipment for baking beautiful biscuits in your outdoor kitchen.

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With a little practice and careful attention to heat, you'll be pulling golden, flaky biscuits from your camp Dutch oven – no conventional oven required!

Temperature Control

The temperature control chart at the end of this article is the best place to start when determining the ratio of charcoal on top of and beneath the oven. As a general rule for baking, place about two-thirds of the heat on top and one-third underneath.

Temperature control and timing are the most challenging aspects of baking perfect biscuits in a camp Dutch oven. Biscuits can go from perfectly golden to burned in the blink of an eye – or remain a sticky mess if underbaked. Pay close attention during the final few minutes of baking. Your nose is your best guide. When the amino acids and sugars in the dough heat up, the Maillard reaction creates that irresistible golden-biscuit aroma. If you detect a sharp, bitter scent of burning, remove the lid and pull the oven off the charcoal immediately. It may be too late to save them completely, but you can prevent further damage.

You can bake these recipes in larger or smaller ovens, but you'll need to adjust the number of coals to maintain the proper temperature. Avoid using a deep camp Dutch oven for biscuits. The extra interior space makes temperature control more difficult and increases the chance of uneven browning.

Use fresh, hot coals with white “angel wing” tips. Charcoal that has burned down too far will lower the temperature and may result in longer cook times or underbaked biscuits.

Charcoal placement is critical. Arrange the bottom coals in a ring under the outer edge of the oven. Place the coals on the lid around the outer edge as well. Do not cluster charcoal directly beneath the center of the oven.

If you're baking in cold, windy, or rainy conditions, expect longer cook times. A wind screen is highly recommended to help maintain steady heat.

Halfway through the baking time, rotate both the lid (without lifting it) and the oven in opposite directions to prevent hot spots.



Once the Dutch oven is on the charcoal, resist the temptation to lift the lid. Even a quick peek can drop the temperature by 50 degrees or more.

[Recipes Pages 17-19](#)

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Fire Safety

Fire safety is essential. Biscuits bake at high temperatures – typically between 425°F and 500°F. Set up your cooking area with all necessary safety tools, including heat-resistant gloves, long-handled tongs, a lid stand, a charcoal chimney, and a metal bucket for used coals. Keep a large bucket of water nearby in case of emergency.

Baking Temperature Chart for Dutch Oven Cooking
by Lodge Cast Iron

Oven top/bottom	325°	350°	375°	400°	425°	450°
8"	15	16	17	18	19	20
*****	10/5	11/5	11/6	12/6	13/6	14/6
10"	19	21	23	25	27	29
*****	13/6	14/7	16/7	17/8	18/9	19/10
12"	23	25	27	29	31	33
*****	16/7	17/8	18/9	19/10	21/10	22/11
14"	30	32	34	36	38	40
*****	20/10	21/11	22/12	24/12	25/13	26/14

Baking Tips

If you prefer biscuits with crispy edges, space them about ¼ to ½ inch apart. For softer sides, place them close together so they touch as they bake.

Servings Per Dutch Oven- These are approximate as some people can eat more than others but they do serve as an aid:

Oven Size	Persons Served
8"	1-2
10"	4-7
12"	12-14
12"deep	16-20
14"	16-20
14"deep	22-28

Baking temperatures taken from regular cookbooks, sometimes refer to Slow, Moderate, Hot, or Very Hot ovens. Those terms normally reflect following temperatures; Slow-250° to 350°; Moderate-350° to 400°; Hot-400° to 450°; Very Hot-450° to 500°.

If you have a kitchen scale, use it to measure flour in grams or ounces for the most accurate results. If you don't, aerate the flour first by whisking or fluffing it with a fork to loosen any compaction. Scooping directly from the bag can pack in too much flour, resulting in dry, dense biscuits – better suited for hockey than breakfast. If you'd like to learn more about proper measuring techniques, [King Arthur Baking offers an excellent tutorial on measuring flour.](#)

Keep dairy ingredients – especially butter or lard – as cold as possible unless the recipe specifies room temperature.

Avoid overworking the dough. The more it's handled or mixed, the tougher the biscuits will be. Follow mixing instructions carefully to maintain tenderness.

Biscuit dough is properly hydrated when it pulls away from the sides of the bowl and looks slightly messy – wet but not runny or overly sticky. Depending on humidity and other conditions, you may need to adjust the liquid or flour slightly. Add small amounts at a time, mixing gently to avoid overdoing it.

Dust your hands, rolling pin, and work surface generously with flour when shaping the dough.

Finally, check expiration dates. Make sure your baking powder and self-rising flour are fresh.

Bonus Baking Tip: After cutting the dough, place the biscuits in a zip-top bag and freeze them. Bake straight from frozen (do not thaw), adding one to two minutes to the baking time.

RALLY CENTRAL



Silver in the Sunshine State Region 3 Rally
 March 4-8, 2026
 Lakeland, FL

The **Region 3 Rally** is sold out but there is a wait list on the website [Region 3 Register](#) . Click link to join the wait list.

Congratulations Region Pres. Bob Ealy and First Lady, Ginger Ealy for a great rally!



Laid Back in Lumberton
 April 23-26, 2026
 Lumberton KOA
 Lumberton, NC

Get ready to kick off the year with Bill & Shellie Townsend in Lumberton, NC! This laidback town is the perfect stage for Bill’s high-energy Airstream maintenance tips – plus a few exciting hidden surprises that will make this rally one to remember!



**See the flyer in the newsletter for details on the campground.*

Update!



Cheeseburgers in Paradise
 May 14-17, 2026
 SeaBreeze RV Park
 Holden Beach, NC

Ready for some Jimmy Buffet music and a margarita or two! Join us for a fun weekend while we enjoy “*Cheeseburgers in Paradise*” and a laid-back vibe. Spend a day sunning at the pool or Holden Beach. Take time to explore the coastal town of Southport or take a ferry to Bald Head Island. *Hosted by Amy and Jim Mount*



**See the flyer in the newsletter for details on the campground.*



We See You!
 June 2026

It’s hot outside. Jump in and get your feet wet, hosting or co-hosting your first rally!

We are looking for you!

Update!



America 250 Celebration
 July 8-12, 2026
 American Heritage RV Park
 Williamsburg, VA

REGISTER NOW

You only turn 250 once, and we plan to party like it's 1776! Well, not exactly 1776, but we promise we'll throw a party that will go down in history. We'll paint the campground red, white, and blue and celebrate America as we mark this important American milestone. *Hosted by Chris Bullin and April Strader Bullin*

**See the flyer in the newsletter for details on the campground.*



Desperatly Seeking Fun!
 August 2026

We're seeking a volunteer host for a relaxed, "Dog Days of Summer" rally. If you know a cool-weather spot in North Carolina that's perfect for kicking back and escaping the heat, please reach out! Let's keep things laid back and easygoing in a new, refreshing location.



Carolinias Jamboree
 September 17-20, 2026
 Yogi Bear's Jellystone
 Camp Resort
 Asheboro, NC

REGISTER NOW

This rally is heading to an all-new destination—right beside the NC Zoo—where a giant tent, nonstop activities, and loads of fun await! Join us as all five NC and SC Clubs team up for an unforgettable jamboree adventure! See flyer on pages 11 & 12 for details and to register. *Hosted by Piedmont North Carolina Airstream Club*



50th Anniversary Rally #1
 October 22-25, 2026
 East Asheville KOA
 Swannanoa, NC

Join us for four unforgettable days of fun, fellowship, laughter, and memory-making as we kick off the first of our three 50th Anniversary celebrations! We'll begin high in the beautiful NC Mountains—exploring the scenery, sharing good times, and creating the next 50 years of incredible memories together. *Hosted by Gaile Broom and Mike Bizon*

RALLY CENTRAL



50th Anniversary Rally #2
Oct. 29 - Nov. 1, 2026
Yadkin Vally RV
Yadkinville, NC

Celebration #2 lands us in North Carolina’s vibrant Piedmont region—where adventure is around every turn! Explore rich culture, dive into fascinating history, wander through old tobacco farming roots, and sip your way through the many wineries that now brighten the landscape. It’s a delicious mix of past and present you won’t want to miss! *Hosted by Debbie and David Stubbs*



50th Anniversary Rally #3
November 5-8, 2026
Camp Hatteras RV Resort
Rodanthe, NC

The grand finale of our 50th Anniversary celebration is heading to the breathtaking Outer Banks of North Carolina! From the storied sands of Kitty Hawk—home of the Wright Brothers’ legendary first flight—to miles of pristine shoreline, this iconic coastal paradise sets the perfect stage for our last big celebration. Get ready for ocean breezes, rich history, and unforgettable memories as we wrap up this milestone adventure in true Outer Banks style! This will also serve as our Officer Installation Rally for 2027 Officers. **Hosts are needed**

50th Anniversary Caravan - Update

The 50th Anniversary Caravan is officially SOLD OUT. For those who are attending please remember that your 2nd kitty payment is due June 30, 2026 as follows:

- \$900.00/double; \$700.00/single



Laid Back in Lumberton: Maintenance Rally & More PIEDMONT NC AIRSTREAM CLUB

April 23-26, 2026

Lumberton/I-95 KOA Journey
465 Kenric Rd. Lumberton, NC



#1 CAMPING RESERVATIONS:

Please call 1-910-739-4372 (mention Airstream Rally).
Campsite rate \$60.00 + tax (includes KOA discount)

#2 RALLY FEE:

\$15.00 per person

Click the link to [Register](#)

HOSTS:

Bill & Shellie Townsend

Schedule

Thursday - 4/23/2026

4:30-ish **Happy Hour**
What to Bring: Appetizer to share
Dinner set ups
Beverages

6:00 p.m. **Dinner provided by Hosts**

Friday – 4/24/2026

Breakfast on your own

9 AM: Tour of Graphics Packaging Plant *

*Lunch after tour. The group will meet at a local restaurant and *lunch is own your own*

2 PM: Woodworking with Alan Hvdick:
Demonstration and discussion

6 PM: Dinner on your own:
[Lumberton Dining Options](#)

Saturday – 4/25/2023

Breakfast and Lunch on your own
[Lumberton Dining Options](#)

10 AM: Bill's Airstream Maintenance Wisdom

Fun, interactive introduction to Airstream maintenance.

Laid back Saturday afternoon at the campground or around town [Explore Lumberton](#).

5 PM: **Happy Hour**

What to Bring: Appetizer to share
Dinner set ups and Beverages

6 PM: **Dinner/Dessert provided by the hosts**

7:30 PM: **Campfire**

Sunday – 4/26/2022

8:30 AM: **Light Breakfast Provided by Hosts**

What to Bring: Set ups
Your Own Coffee or beverage

Sunday Devotion provided by club member

See ya down the road! Safe travels to and from your next Airstream adventure!



PIEDMONT NC AIRSTREAM CLUB RALLY

May 14– 17, 2026



SeaBreeze RV Park 1801 Wild Cherry Drive SW Supply, NC 28462



<https://www.seabreezenc.com/>

Call 910-842-2733 to reserve your full hook-up campsite NOW.

Please call the campground during business hours on Monday – Friday and **ask for Patty**. Be sure to mention “**Piedmont Airstream Club**” to reserve one of the 20 campsites at the reduced nightly rate of \$67.50.

CAMPSITES WILL ONLY BE HELD UNTIL APRIL 14TH, 2026

Rally Fee - \$15 per person

[Click Here to Register for Rally](#)

RALLY HOSTS: Jim & Amy Mount

Tentative Rally Schedule

THURSDAY, MAY 14, 2026

5 pm Social Hour in Covered Space

Bring: Beverage of choice –

- Maybe a margarita!
- Light snack to share.
- Dinner Set-ups

6 pm Dinner & Dessert in Covered Space
– provided by Rally Hosts

7 pm Beach Music & Outdoor Games –
Corn Hole, Volleyball, Giant Jenga,
Gaga Ball, Bocci Ball.

FRIDAY, MAY 15, 2026

Breakfast & lunch on your own.

Activities on your own ([click for list of suggestions](#)).

5 pm Social Hour in Covered Space
Bring: Beverage of choice

Dinner on your own – *check out restaurants in Shallotte & Southport.*

9 pm Outdoor Movie – (weather permitting)

SATURDAY, MAY 16, 2026

Breakfast & lunch on your own

See Friday’s List of Activities to Consider

5 pm Social Hour in Covered Space

Bring: Beverage of choice

Wear: Fun beach attire – Hawaiian shirts, board shorts, sundresses, flip-flops.

6 pm Cheeseburgers in Paradise!

Bring: Dinner Set-ups & beverage
*Side dish to share

7 pm Fun & Games - Hoola Hoop Contest, Limbo, Photo Booth

8 pm Beach Music & Dancing

*(Weather Permitting) **Volunteer to give a shag or salsa lesson!***

SUNDAY, MAY 17, 2026

9 am Continental Breakfast provided in Covered Space

9:30 am Devotion & Closing Remarks
PAC Club Member



America 250 Rally

[#2 Click here to Register For Rally](#)

Tentative Rally Schedule

Wednesday - 7/8/2026

5:00 pm - Social Hour

**Bring your favorite Beverage*

6:00 pm - Hotdogs with all the fixin's & Apple Pie with Ice Cream

** Bring dinner set-ups and your beverage of choice*

7:00 pm - America 250 Trivia

Thursday - 7/9/2026

9:00 am - Group visit to Colonial Williamsburg or Activities on your own. *Extra cost - see registration form

**Lunch & Dinner On Your Own*

July 8-12, 2026

American Heritage RV Park

146 Maxton Lane

Williamsburg, VA 23188

#1 -For Reservations call:

1-877-972-9491

**Tell them you are with
Piedmont NC Airstream Club**

Friday - 7/10/2026

Explore Jamestown, Yorktown, or Bush Gardens. [Click here for more!](#)

**Possible group dinner at a Colonial Williamsburg Tavern. Indicate your interest on the registration form.*

Saturday - 7/11/2026

Explore Jamestown, Yorktown, or Bush Gardens. [Click here for more!](#)

5:00 pm - Social Hour

**Bring your Beverage*

6:00 pm - Pierce's Pitt Bar-B-Que

** Bring dinner set-ups and your beverage of choice*

Sunday - 7/12/2026

8:30am - Continental Breakfast & Devotion

**Bring beverage*



CAROLINAS JAMBOREE RALLY

(Formerly Carolinas Mountain Jamboree Rally)

September 17-20, 2026

HOSTS: Piedmont North Carolina Airstream Club

Yogi Bear's Jellystone Camp Resort

<https://asheborojellystone.com/>

964 Crestview Church Road

Asheboro, NC 27205

Campsite Cost: \$75.00/night

To reserve your campsite, please call 336-964-0813

**** (Campsites will be held until July 1, 2026 – Register early - limited to 50 sites)***

Rally fee \$60.00 per person – Pay via JotForm link below

<https://pci.jotform.com/form/260346265527156>

RALLY SCHEDULE

Thursday – 9/17/2026

4:30 p.m.

Happy Hour under the Big Top

Appetizers provided by Hosts

What to bring: Set ups and Beverage of choice

6 p.m.

Dinner under Big Top

Hot Dogs and all the fixings provided by Hosts

What to bring: Salad or Side Dish to share

Dinner set up and beverage of choice

7:45 p.m.

Fire Pit & "S'mores Bar"

What to bring: Folding Chair, Paper Plate/Napkin and beverage of choice

Friday – 9/18/2026

8:30 a.m.

Breakfast under the Big Top provided by the Carolinas Airstream Club

What to bring: Breakfast setup & YOUR OWN coffee or beverage

TBD in a.m.

NORTH CAROLINA ZOO – *The world's largest natural habitat zoo!* Special 2-Hour Private Golf-Cart Tours Available on Friday morning (up to 20 people) – \$30 per person, which includes the entrance fee to the zoo

During the 2-hour tour, you will see a wide range of animal habitats with a guide who is knowledgeable about all species at the North Carolina Zoo.

(MAKE PAYMENT FOR PRIVATE GOLF-CART ZOO TOUR ON JOTFORM)

You may also visit the zoo on your own between 9 a.m. to 5 p.m.

Explore, roughly, 5 miles of walking trails to visualize animals from the continents of North America, Africa, and Asia (new in 2026).

Individual tickets can be purchased in advance online or at the gate on the day you visit -

<https://www.nczoo.org>

Other Activities to Consider –

- Seagrove Potters - [Seagrove Pottery](#)
- Petty Museum - [Richard Petty Museum](#)
- NC Aviation Museum - [NC Aviation Museum](#)
- American Classic Motorcycle Museum - [American Motorcycle Museum](#)
- Pisgah Covered Bridge - [Pisgah Covered Bridge](#)
- Hiking in Uwharrie National Forest - [Hike Uwharrie National Forest](#)
- Richland Creek Canopy Tour - [Richland Creek Zipline](#)
- Hoover-Hatchet House - axe-throwing in Asheboro - [Hoover Hatchet House](#)
- Sunset Theater - movies, plays, concerts & lectures - [Sunset Theater](#)
- Disc Golf - North Asheboro Park and Potter's Grove Disc Golf Course - [Disc Golf](#)
- Explore the Quilt Trail in Randolph County - [Randolph County Quilt Trail](#)

12 & 6 p.m. **Lunch & Dinner on your own** Pick *any* cuisine & explore restaurants - [Asheboro Restaurants](#)

7:30 p.m. **Game Night under the Big Top**
What to bring: Your *FAVORITE* Card and/or Board Game, beverage of choice

Saturday – 9/19/2026

8:30 a.m. **Breakfast under the Big Top provided by The Palmetto State Airstream Club**
What to bring: Breakfast setup & YOUR OWN coffee or beverage

TBD in a.m. **NORTH CAROLINA ZOO (see Friday schedule above for details) (MAKE PAYMENT FOR PRIVATE GOLF-CART ZOO TOUR ON JOTFORM)**

12 p.m. **Lunch on your own**
Pick *any* cuisine & explore restaurants in Asheboro – [Asheboro Restaurants](#)

Other Activities to Consider – See Friday schedule above for links to website for details

5p.m. **Happy Hour under the Big Top**
What to bring: Light Appetizer & beverage of choice

6p.m. **Dinner under the Big Top**
Catered BBQ with sides & dessert provided by Hosts
What to bring: Dinner set up and beverage of choice

7:30 p.m. **Special Entertainment under the Big Top**
What to bring: Beverage of choice

Sunday – 9/20/2026

8:30 a.m. **Light Breakfast under the Big Top provided by the Low Country Airstream Club**
What to bring: Breakfast setup & YOUR OWN coffee or beverage

9 a.m. **Short Devotion by Piedmont NC Airstream Club**

Contact the following Piedmont NC Airstream officers with questions about the rally & schedule:

- | | | |
|-------------------------------|---|-----------------------|
| Diane Byrum - | Piedmont NC Club President | <i>(704-996-6907)</i> |
| David Stubbs - | Piedmont NC Club Vice President | <i>(336-339-1406)</i> |
| Jim Mount - | Piedmont NC Club Treasurer | <i>(919-270-9171)</i> |
| April Strader Bullin - | Piedmont NC Club Corresponding Secretary | <i>(336-926-1914)</i> |

Club Membership Report

March 2026

Welcome New Members!

Mark & Norine Eckstrom	BRN 2091	2025 33-ft Classic	Melbourne, FL
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Thank You Renewed Members

David & Denise Funaro	BRN 31933	2017 25-ft Flying Cloud	Wake Forest, NC
Paul & Cheri Hinds	BRN 23023	2021 23-ft Flying Cloud	Raleigh, NC
Ed & Jean Yost	BRN 4400	2023 23-ft Flying Cloud	Raleigh, NC

Thank You Renewed Affiliate Members

Teresa & Charles Aman	BRN 1352	2023 27-ft Flying Cloud	Hookerton, NC
John & Gerianne Mann	BRN 25138	2024 28-ft Pottery	Barn Nebo, NC

FOR YOUR INFORMATION:

Please be aware that if you have not renewed by your expiration date your membership is considered 'lapsed' and you do not appear in the Membership Directory.

Thank you for continuing to be a part of the Piedmont NC Airstream club and I hope to see you down the road in 2026.

Debbie Stubbs
Membership Chairperson



RECIPES

Flaky Butter Biscuits

Recipe Adapted from Belinca Ellis' cookbook, Biscuits, 2013, Savor the South published by University of North Carolina Press, pages 36-37.

Ingredients:

8 T. unsalted butter, <i>frozen for a minimum of 30 minutes</i>	1 teaspoon kosher salt
2 cups all-purpose flour <i>plus more for dusting</i>	1 tablespoon sugar
2 ½ teaspoons baking powder	1 cup heavy cream mixed with 1 T. lemon juice (let stand for 20 min.)
Melted butter for brushing tops (optional)	

Directions

1. Cut parchment paper round to fit the bottom of a 12-inch camp Dutch oven. Set aside.
2. Whisk together flour, baking powder, salt and sugar in a large mixing bowl.
3. Grate butter into flour mixture using the large holes of a cheese grater. Toss gently with a spoon or spatula until butter is evenly dispersed and all are coated with flour mixture. Add the acidified cream and toss gently just until blended. Do not over work the dough.
It will be rough but should hold together in a ball and will not be wet.
4. Turn rough dough out onto a well floured surface. Sprinkle rolling pin and hands with flour. Roll out dough into a rectangle that is about 12 by 18-inches and about a half of an inch thick. Using a bench scraper, fold the dough into thirds like a business letter. Run the bench scraper underneath and make sure there is enough flour to keep the dough from sticking. Roll dough out to a half an inch thick and about 12 by 18 inches. Repeat folding the dough and rolling it out three more times to create delicious flakey layers. Handle the dough as little as possible.
5. Cut the biscuits using a 1 ½ inch biscuit cutter. Place biscuits on the parchment paper in the camp Dutch oven, leaving about ¼ to ½ inch space between the biscuits.
6. Bake for 12 to 15 minutes at 450 degrees Fahrenheit by placing 24 briquettes on top and 11 underneath around the edge of the bottom of the oven until biscuits are golden brown. Top with melted butter.

RECIPES

Goat Cheese and Herb Biscuits

Makes 12-14 Biscuits

Ingredients:

2 c. (240 grams) All-Purpose flour	1 T. thyme, fresh and finely chopped
1/8th of a c. for shaping biscuits	½ t. garlic powder
1 t. salt	½ t. onion powder
½ t. finely ground black pepper	8 T. unsalted butter, ice cold
4 t. baking powder	6 ounces goat cheese crumbled and cold
2 T. sugar	1 c. heavy cream, ice cold
3 T. chives, chopped and freeze dried	1 T. melted butter or heavy cream
	Kosher salt optional but highly recommended

Directions

1. Prepare a 12-inch camp Dutch oven by spraying it with oil or rubbing a pat of butter all over the bottom of the oven.
2. In a large bowl, add flour salt, pepper, baking powder, sugar, chives, thyme, garlic powder, and onion powder. Whisk until all ingredients are equally distributed throughout the flour.
3. Unwrap one end of the butter, leaving the other half wrapped. Make a mark in the butter to measure out 3 tablespoons. Using the largest holes on a box grater, quickly grate the butter into the flour mixture. Carefully toss the butter into the flour with a fork, separating clumps to make sure the butter is evenly distributed throughout the flour mixture.
4. Add crumbled goat cheese, tossing with a fork and breaking up clumps into pea size pieces.
5. Make a well in the center of the bowl and add heavy cream. Toss the flour mixture over the cream using a spatula or dough scraper. Continue to toss the mixture together (do NOT stir) until dry ingredients are incorporated with cream. The goal is to work the dough as little as possible. The dough is ready the it has the right amount of cream when it pulls away from the sides of the bowl, is wet but not runny and is a shaggy mess. Add more cream only if the dough is very dry.
6. Sprinkle a lot of flour onto the work area. Dump dough out and use bowl scraper to remove any dough that is clinging to the bowl.
7. Place prepared camp Dutch oven, rolling pin, bench scraper, and biscuit cutter within reach.
8. Generously dust hands with flour, then gently push the dough into a square that is approximately 8-9 inches on each side. The dough will be very sticky but don't worry. Add more flour to your hands as needed but as sparingly as possible. Use a bench scraper as needed.
9. Generously flour the rolling pin, Gently roll the square of dough out until it is doubled, about 16 inches on each side. Add flour as needed to the dough and to the rolling pin to keep the dough from sticking to the rolling pin. Slide the bench scraper underneath the dough to make sure it isn't sticking. This will be messy but that's OK.

RECIPES

10. Using the bench scrapper, fold one third of the dough over and repeat for the other side in the fashion of folding a business envelope. Again, the dough will be a shaggy mess.
11. Fold the dough again into thirds. Gently roll out until dough is about 1/2 inch thick. Repeat folding and rolling two more times. These folds create the flaky layers in the biscuit.
12. Fold one more time, then roll out to 3/4 inch thick.
13. To cut the biscuit, flour a 2-inch biscuit cutter. Press the cutter into the dough without twisting it, then pick up the biscuit. If it sticks, loosen with a bench scraper. Cut the biscuits as close together as possible. When all the dough has been cut, shape the remaining dough into a 3/4 inch layer with as little handling as possible. Cut remaining biscuits.
14. Place biscuits into a prepared 12-inch camp Dutch oven. Space each biscuit about 1/2 inch apart for crispy biscuits. For soft sided biscuits, put biscuits so they are crowded and touching one another.
15. Bake at 425 degrees Fahrenheit with 23 hot charcoals around the lid of the oven and 10 in a circle beneath the oven. Wrap with flashing. Bake for 18-20 minutes, taking care to monitor the oven during the final two minutes. When you smell the aroma of baked biscuits, they are done.
16. Using a pastry brush, paint melted butter or heavy cream on top of each biscuit then sprinkle with Kosher salt.

