



JANUARY NEWSLETTER

JANUARY RALLY

There were eleven member coaches greeting the New Year at our January Rally in Aruba. Our hosts - Ted & Susan Smith were assisted by Denise & Bob Scudo - outdid themselves. The feast of beast prepared on a spit in the outdoor cooker along with the generous mashed potatoes and mushroom gravy turned out perfect. Our attendees did not disappoint with the mix of sides and desserts. The breakfasts were also great and I'm including a recipe for the French Toast Casserole for all interested parties. (See Page 3)

Corn Hole entertained a bunch of members with enthusiastic winners Friday afternoon. That evening after our Heavy Appetizer Happy Hour, the nickel game once again provided much competition. Marcia Blasko reinvested her winnings from the first game to help Denise Scudo win the second round. Saturday afternoon brought competition to the shuffle board courts - as I took a short snooze, don't know who won, but sounded like a good time. Our dinner on Saturday was early as the campground hosted bingo in the early evening. Many of our members stayed and several were winners!

UPCOMING RALLIES

In February (2nd - 5th) we head to the Orlando Southwest KOA. (888-562-4712) The Marquarts and the Girvins will host. Be sure to get your reservation in and let our Wagon Masters know you will be attending. I understand that the Gauntletts are planning on Saturday night to provide ice cream - vanilla with strawberries, chocolate chips, chocolate sauce and maybe caramel sauce. Soooo, when you plan your sides for this evening meal keep that in mind. Sounds like a good time to me.

It looks like we will have a group attending the FMCA National Rally in March at Perry, GA. Remember this rally is sponsored by the Southeast Area (our Chapter is part of this Area). So, if you can, please step up and volunteer to help out. All you do is pick a spot - Seminar Assisting, driving golf carts for the Handicapped, working at the FMCA Store, helping at the Information booth etc., then call the National office and tell them where you would like to help out. They will have someone contact you. Think about it. It's fun.

Also, let our Wagon Master know that you will be attending and what type of parking spot you have planned. Jack and I are dry camping in the partial generator area and would love to meet up and enter at the same time with others doing this. If we go in together, we get to park together

Creekside RV Resort is ready to take your reservations for the April rally. Just check the rally schedule I've previously forwarded for phone numbers and addresses. Remember this rally is the second full weekend in April due to the Holiday.

Our Wagon Masters – the Schuettlers – have confirmed that we will be at Jolly Rogers for our May Rally. On this one, you just call the resort and make your reservation (RESORT would appreciate hearing from you very soon), then contact the Wagon Masters to let them know you will be attending. (Remember - we let them know so our hosts will know how many people will be there and buy provisions accordingly.)

HOSTS FOR RALLIES

Please feel free to step up and host or co-host a rally. We appreciate everyone that has already put their names down and ask for a few more to help out. Just give a quick call to our Wagon Master and let them know what event you would like to host or maybe co-host and they can explain what is needed. The following list shows who has volunteered & any openings in the schedule.

FEBRUARY

Nancy & John Marquart with Niki & Gordon Girvin

MARCH

OPEN – Anyone Want to Coordinate?

APRIL

Debbie & John Schuettler with Pam & Jerry Hilley

MAY

NEWBIES - The Janaros - would appreciate another experienced Couple to work with them

HAPPY BIRTHDAY

1/3	Jack Fantelli	2/1	Jim Read
1/9	Carl Chirico	2/8	Sue Pan
1/10	Denniver Gauntlett	2/18	Carolyn DeBrower
1/12	Pat Halleran	2/18	Valarie Mare
1/24	John Schuettler		
1/31	Ted Smith		

HAPPY ANNIVERSARY

1/2	Dorothy & Denniver Gauntlett
2/2	Dick & Judy Garbe
2/11	Jerry & Pam Hilley

SUN ROAMER OFFICERS

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FRENCH TOAST CASSEROLE by Susan Smith

INGREDIENTS

½ Loaf French Bread

½ Cup Butter

1 Cup Brown Sugar

6 Eggs

PREHEAT Oven to 425 Degrees

2 Cups Milk

2 Tsp Vanilla

2 Tsp Cinnamon

The night before, cube the ½ loaf of French bread and leave out overnight.

Melt butter, stir in brown sugar until smooth.

Pour butter-brown sugar mixture into a buttered 9 x 13 pan or dish

Put bread cubes on top, spread evenly.

Whisk eggs, milk, vanilla and cinnamon together. Pour over bread cubes - make sure all are coated.

Sprinkle about 1 Tsp brown sugar and a little cinnamon on top.

Bake at 425 degrees for 25 - 30 minutes - until top is Golden Brown.

CHEDDAR CHEESE APPETIZER BALL by Betty Turpin

INGREDIENTS

16 Ounces Cream Cheese - Softened

2 Cups Freshly Grated Sharp Cheddar Cheese (avoid pre-softened cheese)

2 Cups Green Onion, Chopped

1 Tsp Worcestershire Sauce

1 Tsp Hot Pepper Sauce

1 Tsp Dried Parsley Flakes

½ Tsp Garlic Powder

½ Tsp Dried Oregano Leaves

Dash Freshly Ground Pepper

2/3 Cup Pecans - finely chopped

Place cream cheese in a mixing bowl and mix until smooth. Add cheese, green onion, Worcestershire sauce, hot sauce, parsley, garlic powder, oregano and pepper and mix well to combine. Use a rubber spatula to scrape sides of bowl and gather the mixture into one lump. Lightly grease your hands and form mixture into a round ball. Place the pecans on a plate. Hold the cheese ball in one hand and use the other to scoop pecans onto the outside of the ball, pressing in gently and turning the ball to coat it all. Refrigerate.