

**MERRY
CHRISTMAS**
and
HAPPY NEW YEAR
from
**THE
COMMUNITY
OF
2007
WBCC**

CHRISTMAS DINNER / PARTY
HAMILTON ELKS LODGE #93
4444 HAMILTON-MIDDLETOWN ROAD
HAMILTON, OHIO 45011
DECEMBER 15, 2002 - 2:00 PM



NEWS AND VIEWS

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B yam
C aravan
C lub
I nternational

CINCINNATI OHIO UNIT

DECEMBER 2002

UPCOMING EVENTS

**CHRISTMAS DINNER/PARTY
DECEMBER 15TH 2:00 PM
HAMILTON ELKS LODGE #93
4444 HAMILTON - MIDDLETOWN ROAD
ROUTE 4, HAMILTON, OHIO 45011**

**VALENTINE'S SWEETHEART BRUNCH
FEBRUARY 15TH - 9:00 AM
GOLDEN CORRAL
470 KOLB DRIVE (OFF WINTON ROAD)
FAIRFIELD, OHIO**

**SOUP RALLY
APRIL 24TH - 27TH
VALLEY FRONTIER CAMPGROUND
ROUTE 42, WAYNESVILLE, OHIO**

*MARK
YOUR CALENDAR*

WHAT'S INSIDE

**BIRTHDAYS AND ANNIVERSARIES
CHRISTMAS PARTY DETAILS
COU MEMBER RECIPIES
MEMBER HINTS. TIPS & SHARING
SUNSHINE REPORT
NEW PRESIDENT'S CORNER
2003 OFFICERS, AND COMMITTEE
CHAIRMEN
PICTURES OF FOLKS SEEN AT THE
HARVEST BRUNCH**

PRESIDENT'S CORNER



What a wonderful year it has been. The teamwork from our officers, directors, and volunteers have given us exceptional rallies and a caravan that will go down as one of the best.

Charlie and Marlynn Knollman did it again this year also with another outstanding Turkey Rally. Lots of inventive costumes at the Friday WILD & CRAZY HALLOWEEN PARTY along with some creative pumpkin carving. Our breakfast on Saturday was provided by the Auglaize Unit and enjoyed by all. Thanks to the culinary talents of Donald & Janet Kendig, the turkeys were cooked to perfection. We gave thanks that evening for our friendship as well as our food. The finality to our weekend was a Taste of Cincinnati. We were entertained by "The Friendly Folk from the Streets of Cincinnati."

Our unit caravan "Exploring Maryland's Treasures", was a lesson in patriotism to say the least. Arlington Cemetery, the Korean War Memorial and the V shaped Vietnam Wall reminded us that "Freedom is not free." The Smithsonian American History Museum brought us back to the horror of September 11th, as we touched the twisted beams from the Twin Towers. We had toured the World Trade Center while at the Statue of Liberty Rally and overlooked our rally site from the top floor of the tower. As we studied the history of our past, history was playing out all around us. The snipers that had terrorized D.C. for three weeks were caught the same day of our tour. On the Island of Assateague, we roasted hotdogs around a campfire on the beach with waves crashing in the background. John & Betty Knollman surf fished while dolphins played close by. Wild ponies were enticed to join us for breakfast when they found out we were serving "Sonny's Famous Dips." At Baltimore's Inner Harbor we formed a hand held chain of caravaners and vowed to always keep together, then we all got separated at the light rail station. Annapolis Naval Academy, with its beautiful chapel, added the final touch to our Maryland Adventure. Thank you, Sonny & MaryLou Thompson, for memories that will last a lifetime.

We all came together again at the Harvest Brunch. How wonderful to see Charlie & Carol Lane along with 41 other Airstreamers.

Our CHRISTMAS PARTY on December 15th, will bring our 2002 year to a close. 2003 looks even more exciting and challenging. Not only will we be hosting the Region 4 Rally, but we will be sponsoring our Turkey Rally as a SPECIAL EVENTS TURKEY-TALL STACKS RALLY. I would like to encourage every member to look around and see what they can contribute to our unit in this our busy upcoming year. In return for our time and effort, we receive enjoyment and friendship.

"THANKS" again for a year of laughter, an Olympic Soup Rally, a Nautical Installation Rally, a Halloween Turkey Rally, the DC/Maryland Caravan and all your help at Region 4 and the International.

We wish you all a HAPPY, HEALTHY, and SAFE New Year!!!

EARL & FRAN JOHNSON

“SPECIAL DAYS”

Anniversaries

Warren & Claire North	12-4	26yrs
Earl & Fran Johnson	12-19	42yrs
Tom & Sandra Leonard	12-27	44yrs
Al & Dot Wilson	12-31	54yrs
Joe & Melody Nunamaker	1-4	34yrs
Jack & Donna Eidemiller	1-14	41yrs
Lawrence & Melanie Elfers	1-21	42yrs
John & Lenore Bauman	2-8	39yrs
Dave & Laura Starr	2-26	48yrs
Frank & Bette Wade	3-1	17yrs
Bob & Vi Holman	3-11	53yrs
John & Mildred Keener	3-11	49yrs

Birthdays

Frank Wade	12-1
Claire North	12-10
Warren North	12-13
Bill Northcutt	12-14
Peggy Ball	12-15
Wilbur Bailey	12-25
Fran Johnson	1-1
Bob Wiechel	1-3
Dennis John	1-8
Charles Knollman	1-10
Francie Williams	1-11
Karl Schramm	1-12
Nelson Dohm	1-15
Ann Lowrey	1-16
Jerry Hack	1-16
Beatrice Whiteker	1-17
Doris Eisenschmidt	1-18
Marlynn Knollman	1-20
Carol Schiffer	1-21
John Bitner	1-21
Ron Paugh	1-25
Don Boehm	1-25
Barbara Willhite	1-29
Sandra Leonard	2-1
Loren Rhodes	2-2
Maxine Jennings	2-3
Dot Wilson	2-3
Donald Botkin	2-6
Vince Giardina	2-6
Janet Wise	2-8
Thomas Schiffer	2-10
Bettie Tanner	2-11
Bob Holman	2-13
Mildred Keener	2-13
John P. Williams	2-14
Sandra Baxter	2-19
Maryann McOwen	2-20
Carol Lane	2-21
Mary Claire Degler	2-23
Joyce Grawe	2-27
Don Kendig	2-28
Jim Willhite	3-1
Jack Eidemiller	3-6
William Rellar	3-9
Bob Kaemmerer	3-10
David Lowrey	3-11
Susan Bailey	3-15
Jean Carroll	3-17
Pat Miller	3-24
Curt Gamble	3-25
Karen Turner	3-25
Judy Balanger	3-27
Ethel Green	3-28

CHRISTMAS DINNER/PARTY

CHANGED LOCATION

DECEMBER 15TH - 2:00 PM
HAMILTON ELKS LODGE #93
4444 HAMILTON-MIDDLETOWN ROAD
HAMILTON, OHIO 45011
513-863-2430

PRICE

\$15.00 Per Person (Price includes meal, non - alcoholic beverages, state tax, gratuity, AND a visit from Santa Claus and Mrs. Santa Claus).

RESERVATIONS

Send your check made out to “WBCCI Cincinnati Ohio Unit” **No later than December 10th**, to **Betty Knollman**,
1081 Morse Ave., Glendale, OH 45246

DIRECTIONS

From Dayton

#75 South to exit #29 (Route #63 Monroe). Turn right on 63 West for 5 miles thru Monroe. Get in left lane and follow signs to Route # 4 South - Hamilton. Follow 4 South about 3 miles (Elks golf course will be on the right). Make a right turn at the first driveway past the golf course. TSC Tractor Supply and BP Gas Station will be across from the Elks. If you pass Mc'Donalds, you have gone to far.

From Cincinnati

#75 North to exit #29 (Route #63 Monroe). Turn Left on #63 West thru Monroe. Follow above directions to route #4 South -Hamilton.

From Anywhere

(If you have a computer)

Log on to the COU Web Site and input your location and you will receive customised directions and maps directing you to the Elks Lodge.

<http://www.cou-wbcci.org>

MAKE YOUR PLANS
NOW
TO ATTEND

COU MEMBER RECIPES

Submitted by: Sandra J Leonard



HEATH BAR CAKE

Contributor: **Carol Schiffer**

Yield: 12 large servings

1 box chocolate cake mix
1 can sweetened condensed milk
1 jar Mrs. Richardson's butterscotch ice cream topping
1 small tub Cool Whip
3 Heath Bars (frozen & crushed)

Make cake according to directions for a 9 x 13-inch pan. After baking, allow cake to cool for 2 minutes. Poke holes across the top of the cake with the handle of a wooden spoon. Immediately drizzle the whole can of condensed milk into the holes. Follow with the entire jar of topping. Allow the cake to cool completely. Use Cool Whip as an icing and ice the cake. Garnish the cake with crushed Heath Bars.

BANANA SPLIT CAKE

Contributor: **Mildred Keener**

Yield: 20 Servings

Crust:

3 cups graham crackers, crushed
1 1/2 sticks margarine, melted
2 Tablespoons sugar

Mix above ingredients together and pat into the bottom of a 9 x 13-inch baking pan. (Optional: Bake at 350° for 10 minutes. Baking makes it more crunchy.)

Filling:

18 oz. Package cream cheese (or Lite) 12 oz. Cool Whip topping
21 cup confectioners sugar

Cream above three ingredients together thoroughly. Mixture will be stiff. Spread over cooled crumb crust mixture.

On Top of Above Layer:

115.5 oz. can crushed pineapple, drained 4 – 8 oz. Cool Whip topping
2bananas, large, sliced
Spread layer of crushed pineapple, then banana slices and then Cool Whip topping over all.

Garnishes over Top:

1 cup nuts, chopped
Ice cream topping (caramel, hot fudge, strawberry etc.)
10 Maraschino cherries, halved

Sprinkle chopped nuts evenly over Cool Whip topping layer. Drizzle any favorite ice cream topping over nuts. Cut Maraschino cherries in half and place one on each serving.

TUNA RAREBIT

Contributor: **Chuck Wise**

Yield: 8 servings

Note from Chuck: This is our 5 year old granddaughter's favorite meal. She eats three pieces of toast (cut up by Grandpa) smothered with sauce. Hope you ENJOY!

1/4 cup butter or margarine
2/3 cup flour
3 cups milk
1 lb. (4 cups) Cheddar cheese (sharp)
2 Tablespoons Worcestershire sauce
1/8 teaspoon hot pepper sauce (to suit taste)
1 can beer (non-alcoholic can be used)
2 (6 1/2 or 7 oz) cans tuna, drained and flaked
8 bread slices, toasted

Melt the butter in a saucepan, blend in the flour and cook, stirring constantly for 1 minute. Gradually add the milk, stirring constantly and cook until thickened. Add the next 3 ingredients. Cook, stirring until the cheese is melted. Stir in beer and tuna and heat. Serve on toast triangles.

COU MEMBER RECIPES (Continued)

Submitted by: Sandra J Leonard

CHICKEN/DRESSING CASSEROLE

Contributor: **JoAnn Fluegeman**

Yield: 6 – 8 servings

1 pkg. Corn bread stuffing mix	1/2 cup celery, chopped
1 can cream of mushroom soup	1/4 cup mayonnaise
1 1/2 cups chicken broth	1/8 teaspoon cayenne pepper - optional
3 oz. mushrooms with juice	Salt and Pepper to taste
3 1/2 cups chicken, cooked, diced	Sliced almonds
1/2 cup onion, chopped	1 stick butter

Blend melted butter and stuffing mix. Line and grease a baking dish with half the crumbs. Combine all ingredients left and pour over the crumbs. Top with remainder of crumbs and almonds. Bake at 325° for 30 minutes.

CHICKEN DINNER

Contributor: **Lora A. Dohm**

Yield: 2-3 servings

Cook potatoes, carrots, celery and one onion in a small amount of water until done. Add one large can of chicken broth.

1 can tomatoes	1 can peas
1 can creamed corn	1 broasted chicken 'lemon pepper'

Remove the chicken from the bones and add to the above ingredients. Add one small head of cabbage cut in small cubes at the very end of the cooking. Cook until cabbage is done. Serve with cornbread.

PEANUT BUTTER FUDGE

Contributor: **Jo Ann Stober**

Yield:

Melt 3 Tablespoons butter in an electric skillet (360°) Add: 2 cups sugar, 1 can evaporated milk (boil for 5 minutes.) Turn off the heat and add: 1 cup small marshmallows, 12 oz. chunky peanut butter, 1 teaspoon vanilla.

Mix well with wooden spoon. Pour into a buttered pan (8 x 11-inches). Refrigerate. Cut into squares.

A really big *THANK YOU* to all of you who shared your recipes with me. Sharing has helped to make this a regular section in our COU Newsletter. I will continue to collect your recipes to use in future issues. Please continue to send recipes to me at: Sandra J Leonard, 361 Cherrywood Drive, Fairborn, OH 45324-4012 (937) 878-3221

E-mail: thebaker@concentric.net or sandrantom@pocketmail.com



Donna and Jack Eidemiller



Nancy and Bill Engeman

Folks seen at the Harvest Brunch held at Bob Evans on November 8, 2002

MEMBER HINTS, TIPS & SHARING

(The new Member Sez...)

Submitted by: **Sandra J Leonard**



Member **Al Fluegeman** submitted this tip: When we bought our 34foot trailer the previous owner told us that the gray & black tank dump valves were hard to open. The first time that I tried them he was right. To correct the problem I pulled out one of the valves and took it to an R V dealer close to me and he sold me 2 new valves. This was about two years ago and the valves were priced then at \$10.20 each. My trailer does not have the Thetford valves. When I looked at the package I found out that any of these brands are interchangeable. They are 3" waste valves and can be either Bladex, Blader, Grentec, Valterra, Anonda, or Bristoleman.

After I changed the valves the problem did not go away. They were still hard to open. To correct the problem I added a .015 " shim on both sides of the valves between the valve body and mounting flange at each of the four bolts that hold them in place. The shims relieved some of the pressure on the slide gate from the seals that are on each side. I also found out that it helps to rotate the valve handle prior to opening the valve the first couple of times that I use it after going on the road again.

Our upcoming COU Newsletter Editor, **Dave Lowery** sent an e-mail submission.

Most propane dealers charge you for an entire tank when refilling. This makes it very expensive if you wish to top off a half empty tank, as you end up paying for an entire tank.

I have found out that many, if not all, U-Haul locations that sell propane sell it by the gallon. They meter the propane as it fills the tank, and only charge you for what you actually used. The cost was \$2.10 a gallon when I last filled mine, just before the Turkey Rally. My empty thirty gallon tank held 7.5 gallons.

The following Tip/s come from First Lady, **Fran Johnson**. Fill 2 pails with water and place the pails in the shower. Put the black water tank chemical in one pail. When the dumping is completed, outside person knocks on trailer window/side to let inside person know the dumping has been completed. Pour both pails of water into the toilet, plain and with the chemical.

Before dumping, fill the bathroom sink basin with water. When outside person finishes dumping they can come in and wash their hands and not touch the faucets. No transferring of germs.

In hot weather, double the amount of black water chemical for best odor control.

A big THANK YOU to everyone that has shared tips and hints with me so they can be put into this section of the COU Newsletter. Please continue to send your RVing tips and hints to me: Sandra J Leonard, 361 Cherrywood Drive, Fairborn, OH 45324-4012 (937) 878-3221 or E-mail: thebaker@concentric.net or sandrantom@pocketmail.com



Ginny and Rudy Baker

John and Betty Knollman

Al and JoAnne Fluegeman

Folks seen at the Harvest Brunch held at Bob Evans on November 8, 2002

SUNSHINE REPORT

Please remember the following folks in your prayers as they face and recover from recent medical problems:

Peggy Bailey - who is recovering from complications from recent surgery.

Eleanor Walker - is recovering from surgery to remove a cancer on her leg.

Al Fluegeman - who is recovering from knee surgery.

Charles Lane - who is recovering from a recent stroke.

John Knollman - who is recovering from surgery.

Vern Bucheit - who is recovering from hip surgery plus major colon surgery.

Al Wilson - who is recovering from recent knee surgery.

Laura Starr - who is facing kidney transplant.

Bob Eisenschmidt - who is receiving treatment for prostate cancer.

Rudy Baker - who's throat problem has resurfaced.

David Starr - who is recovering from prostate cancer and a recent heart attack.

Charles Knollman - who is receiving treatment for lung cancer.

James Moss - who has been diagnosed with prostate cancer.

Mary Clare Degler - and family at the loss of Ray.

NEW MEMBERS

Andrew & Susan Nerska - WBCCI # 7390
830 Watch Creek Drive
Cincinnati, Ohio 45230
513-233-2218

James & Loretta Moss - WBCCI # 324
29129 Johnston Road #2549
Dade City, Florida 33523-6128
352-588-2875

NEW PRESIDENT'S CONER



Things are shaping up for an exciting year in 2003. We are continuing with the Valentines Sweetheart Breunch and the Youth Rally returns! Unfortunately, like health insurance everything seems to be going up in cost. It was decided at the Turkey Rally that it was necessary to increase the Rally fee to \$15.00 in 2003 to cover expenses. If you have a club job, or chairmanship - you haven't been fired, and I wish you would please continue for the year 2003, until you resign. Additionally, every host needs help, and from time to time sign-up sheets will be out asking for your help. For the Tall Stacks/Turkey rally, the announcement and coupon will be published in the next Blue Beret, the February issue. Since we are limited to 60 units on site, get your reservation in as soon as the coupon is available!

The Valentine's Sweetheart Brunch, February 15, will be held at the Golden Corral, off Winton Road in Fairfield. The restaurant is located just North of the Forest Fair Mall, which is at the intersection of I 275 and Winton Road. Exit at exit No. 39, turn North onto Winton Road, and turn Right (East) at the light on the North side of the Mall. The Golden Corral is located on the left opposite the mall. We start at 9:00 AM for a buffet style brunch, the restaurant opens at 7:30 AM. We will have a private area to ourselves. **Al and JoAnn Fluegeman are hosts (513-948-1992).**

The Soup Rally, April 24 - 27 will be held at the Spring Valley Frontier Campground, a couple of miles off US 42 between Waynesville and Xenia. Directions and a map will be published with the Rally announcement in our newsletter. **David & Laura Starr are Hosts (513-683-8447).** Spring Valley management has requested we give them the number, type, and size of our units before arriving. When you call in to Dave, give him this information. It enables Spring Valley to provide an adequate size site for everyone. And, we will have full electric, dump, and water for our rally. Of course, you may recall that this is the rally to donate those "valuable" white elephants to the club. These will be auctioned off for outrageous prices. All monies raised go into our treasury.

THE YOUTH RALLY IS BACK!!! Plan on getting those grandkids (or your kids) out this weekend, June 5 - 9 at Brookville, Indiana. **Sonny and MaryLou Thompson (937-879-9743)** are the hosts and would appreciate help in planning and "crowd control".

Look for the rest of the year's activities in upcoming issues.

IN MEMORIAM

It was sad to learn that

Ray Degler

a long term member of the Unit recently passed away.
Our thoughts and prayers go to Mary Clare and the family.

OUR LEADERS FOR 2003

Following is our leadership lineup for 2003. The Telephone Committee Charimanship is open. Dot Wilson tells me that it has not been used for the past several years. Perhaps because of the advent of e-mail. Also, Eleanor Walker (Sunshine Reporter) needs to have someone tell her about issues so she can send cards for our club. However, recently it seems that people bring cards to the rallies for everyone to sign, and then mail these to those we want to wish well. So, this position may need to be redefined.

Food for Thought: Perhaps it would be a good idea for us to use the Telephone Committee to call every member to personally invite them to our functions and let them know that we miss them. For those members who live well out of the area, we could call occasionally just to find out how things are going. If so, the committee would have several members who only would have to call 5 - 10 people each. Sort of like a prayer chain. We need a volunteer to head up the Telephone Chair. Please let me know your interest ASAP.

Bill Grawe 513-825-3057

OFFICERS

President	William Grawe
1st Vice President	Al Fluegeman
2nd Vice President	John Turner
Secretary	Janet Kendig
Treasurer	Betty Knollman
Asst. Sec./Treas.	Joyce Grawe
Past President	Earl Johnson
King & Queen	TBA

TRUSTEES

Tom Leonard	2002 - 2003
Donald Boehm	2002 - 2003
Edward Raymond	2003 - 2004
Dave Lowrey	2003 - 2004

COMMITTEE CHAIRPERSONS

Church Services	Marlynn Knollman
Coffee	Ed Raymond
Historian	Everybody
Legislative	Tom Leonard
Membership	Donald Kendig
Newsletter Editor	David Lowrey
Parliamentarian	John Knollman
Parking	Jack Eidemiller
Telephone Tree	open -
Sunshine Reporter	Eleanor Walker
Youth & Family	Mary Lou Thompson
Propane Safety	Lloyd Stober
Sheriff	Donald Kendig

THANKS

As you can see from the above the Newsletter Editor position is being assumed by David Lowrey for the upcoming year. I have held the position for six years and have enjoyed the job, but, it was time to step down. I want to thank those who have helped me along the way. First is Sandra Leonard who has helped greatly with the "COU Member Recipes" and the "Member Hints Tips and Sharing". She designed, got inputs and produced these columns, sending them to me in plenty of time to to get them into the newsletter. Second is David Lowrey, who has set up the COU Web Site and made it possible to get the newsletter delivered electronically. Third are all of the Unit Presidents who have have written and delivered the "President's Corner" in a timely manner.

I think we are fortunate to have David Lowrey as a Trustee for the next two years and Newsletter Editor effective 1-1-2003. Let's support him like you have supported me.

David Starr