

The Road Runner



**June
2011**



Club Officers 2010-2011

President:

Marta Newcomb Wall martanw@msn.com

V. P. Membership:

Kelli Scheese Kscheese@ConMet.com

V. P. Rallies:

Barbara Jensen (626) 919-0751

Secretary:

Mary Esther Chavarela mechavarela@earthlink.net

Treasurer:

Bert Wall baw012343@msn.com

Member-At- Large:

Jan Olmsted janolm43@sbcglobal.net

Immediate Past President:

Jerry Earley jearleycih@yahoo.com

In the last issue was an invitation to request your free "Iron-On" club logos. So far, only 20 members have requested them. If you would like to have them, all that is required is to send me an e-mail requesting them. For more information, see the April issue of this newsletter. I will extend the deadline until the end of June! *Editor Mike*

Webmaster:

Dave Shehane:

webmaster@chinookrvclub.com

Editor:

Mike Froess

editormike@flash.net

Historian:

Carol Skillings

mamadogface@juno.com

Quincy rally:

Besides members pictured here, for the first time all of the *furpersons* are included. They are from Left to Right: Alexander Patton, Bentley Bailey, Abby Froess, Cricket Wall, Thunder and Charlie Gilbert, Timmy Teague, Scarlett Scheese.



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UPCOMING RALLIES

Cannon Beach, Oregon (Annual) Sept. 12-15, 2011

Eureka, California (Mini) December 8-11, 2011

Branson, Missouri (Joint) September 19?, 2012

PURPOSE: This Club (Chinook RV Club) exists to promote social, recreational & informational exchange activities that provide for the enjoyment and pleasurable use of all its members. Our club functions primarily in the western and central US, although it is open to qualified members from the Eastern club (Chinook Camping Club).

DUES : Our dues are \$35.00/year. Our fiscal and membership year is October 1 through September 30. Prompt payment not only helps Treasurer in budgeting expenses, but also helps the V.P.Membership in producing our Membership Directory. Please advise V.P.Membership of any changes in e-mail and mailing addresses.

Message from the President

My message this newsletter will be short. We have just had another successful Mini Rally in Quincy. It is such a beautiful area of Northern California. So my message is this:

We have so many longtime Members who haven't attended Rally's. I am sure that all the Members who do attend would love to meet you and get to know you. If your reason for not having had the chance to join us is where the Rally's have been held, please let us know an area where you could join in the fun and friendship. This is your Club and we would like to get to know you. I hope you will consider reserving these dates, September 12-15, 2011, and attend our Annual Rally in Cannon Beach, Oregon.

Hoping to see you at a Rally,

Marta Newcomb-Wall

Barbara Speaks A message from Rally VP

What a great time we had in Quincy!

We started the rally off with a presentation by the Quincy Chamber of Commerce, and they gave us many reasons to return to the area. There is so much to see and do.

Jim and Jan Still, Kathy Bailey and Jan Olmsted planned some great eats, and the steak BBQ and salads were fabulous on Saturday night. The stock car races that night were also exciting. All had a great time visiting and fixing RV problems. Some went shopping, sight-seeing, walked to the Quilt fair or digging for crystals in the nearby hills.

We had the use of a great clubhouse all during the rally, including picnic benches outside and 3 BBQ units provided for our use by the park.

On Friday, we had a guided tour of the lumber mill, just a short walk from the campground. It was very interesting and informative and everyone really enjoyed it. It's amazing how many functions are now computer controlled.

This rally was well attended with 13 coaches, included were: Kathy Bailey & Jan Olmsted, Jim & Jan Still, Ray & Linda Blackburn, Dan & Susan Boesch, Mike & Margie Froess, Steve & Sue Gilbert, Stan & Kit Olivera, C.B. & Dan Patton, Jerry & Kelli Scheese, Ole & Barbara Jensen, Earl & Annette Shuman, Silvia Teague, and Bert & Marta Wall.

On our trip back home, Ole and I listened to some audio tapes (the store didn't have any CD books) and it made the long trip home pass quickly. I was thinking, that there are others who must do the same thing, so why not have an audio book exchange at the rallies. If you would like to participate, bring some of your audio books, on CD's or tapes to the next rally. I'll be bringing mine.

NOW, It's not too early to sign up for the Annual Rally at Cannon Beach. We only have so many spaces, so get your deposits in as soon as possible, to secure your space. This is an Annual Rally, so we need as many possible. Rally costs include everything, so we need an accurate count to make the final reservations for transportation and food. Jerry & Kelli are waiting to hear from YOU !!

Also, we are in the early planning stages for a joint rally with the eastern club (Chinook Camping Club) to be held in Branson, Missouri for three days starting approximately September 19, 2012. This would be a great time to meet the "other half", so please consider this in your next years plans.

See you there!

Barbara

Cannon Beach, 8th Annual Rally. Cannon Beach, Oregon **September, 12-15, 2011**

Cannon Beach RV Resort, 340 Elk Creek Rd, Cannon Beach, Oregon 97110

Cannon Beach's RV Resort is a full service, full-hookup facility. Escape to the coast and stay in your home at the beach!

Welcome! Cannon Beach RV Resort had you in mind when designing this resort's expansive services and facilities. Our grounds are lush, park-like and quiet: providing privacy for our guests, while offering all the services and amenities we think you want and deserve. Our Lodge functions as a clubhouse where guests mingle and swap tall travel tales over a great cup of coffee and sometimes a game of pool. The convenience store, gift shop and game room are also housed in the lodge, as well as a banquet and meeting

room for clubs and groups in need of a gathering spot.

We are a non-member facility with 100 paved full hook-ups that accommodate rigs from 28-60 feet and include 11 pull-throughs. You'll find our full service restrooms are well stocked and immaculate.

At Cannon Beach RV Resort, we bend over backwards to be pet and family friendly. All our guests enjoy the wide variety of amenities that include our indoor heated pool and spa, gaming room, picnic tables and brick fire pits for warming toes and world class s'more making!

We are just several short blocks

from the soft sand beaches and the spectacular views of surging surf breaking against Haystack Rock.

The free shuttle service to the art-rich and intriguing town center of Cannon Beach, (often compared to Carmel, California) with wonderful galleries, restaurants and local Oregon beach culture.

Park Amenities: Paved drives and pads; Indoor pool and spa; Free cable TV; Free Wi Fi; Convenience store and gift shop; Game room; Laundromat; Gas-propane-diesel; Free downtown shuttle; Complete restroom facilities; Banquet and meeting room; Brick fire pits.

Deposit Due July 15, 2011
Balance Due August 15, 2011

Cost for Single Coach: \$325.00
Deposit for Single Coach: \$125.00
No Refunds after September 1, 2011

Cost for Double Coach: \$450.00
Deposit for Double Coach: \$150.00

Please make check out to "Chinook RV Club" and mail check to:
Jerry & Kelli Scheese 6530 N. Amherst St. Portland, OR 97203

September 12, 2011 (Monday)

Arrival

5:00 Potluck

September 13, 2011 (Tuesday)

Leave at 10:00 A.M. for our Northern Bus Tour with boxed lunch to; Fort Clatsop; Columbia River Maritime Museum; Astor Column; Fort Stevens Arriving back to our RV Park at 4:00 P.M.

For pet owners if your pet can not last six hours, Jerry and I will work something out for you. We want you to enjoy our Oregon Coast.

Potluck for those who wish to join in the fun, we always have plenty of food.

September 14, 2011 (Wednesday)

Day on your own enjoy the free shuttle to Cannon Beach.

9:00 A.M. to 10:00 A.M. Board Meeting

6:00 PM Dinner at the Surfs Sand Resort and Annual Meeting. Be **READY to board the bus at 5:45 PM bus will leave promptly.**

Dinner Buffet "The Haystack"; Roasted Pacific Halibut; Steamed Dungeness Crab With Herb Butter and Fresh Lemon Prime Rib of Beef with Chef Creamy Horseradish; Roasted Potatoes; Vegetable du Jour; Silver Doll Rolls; Garden Green Salad and Assorted Dressings; Fresh Fruit Salad; Seasonal Warm Crisp With Chantilly Cream; Sleepy Monk French Roast Coffee & tea.

September 15, 2011 (Thursday)

10:00 A.M. for our Southern Bus Tour with lunch: Heading south passing through charming fishing villages and resort area:

The trip from Cannon Beach to Tillamook is called the "Ultimate Tour". The stops are as follows and not necessarily in this order: Nehalem Bay Winery; The Tillamook Cheese Factory; The Tillamook Quilt Factory; The Tillamook Air Museum; Blue Heron Cheese (Retail Shop); Historic Wheeler.

Buffet Lunch to be served at the Tillamook Air Museum including: Local Clam Chowder, Sandwiches, Drinks, Bakery Goods, etc.

Arriving back to our RV Park at 4:00 P.M.

For pet owners if your pet can not last six hours, Jerry and I will work something out for you. We want you to enjoy our Oregon Coast.

Potluck for those who wish to join in the fun, we always have plenty of food.

September 16, 2011 (Friday)

Departure

Your Hosts: Jerry and Kelli Scheese

Eureka Mini-Rally Eureka, California**December 9-11, 2011**

Redwood Acres Fairgrounds RV Park, 3750 Harris St. Eureka, CA 95503

Water, Electric, Sewer Hookups, Free Wi-Fi and Restroom & Shower available. Meeting room available for groups!

Think you've heard every version of "Jingle Bells"? Think again! Come join the adventure and fun that occurs in Eureka, CA on the second Saturday of December, each year. AKA "Christmas Convoy Truckers Parade". Each year anywhere from 50-100 large 18 wheelers get all decked out, some with 40,000 lights! From 6-8:30 PM they delight thousands of spectators along the parade route. Definitely a sight to behold and fun to hear the air horn version of Jingle Bells.

Of course there's plenty more to do in the Eureka area! Plenty of historical buildings, unique shops in Old Town, the Victorian Village of Ferndale, Trinidad, lots of casinos and much, much more. Maybe a short trip to the famous Samoa Cookhouse for a dinner? And last but not least! the beautiful redwoods that make the North Coast of California one of the most sought after by tourists.

The adventure is always the weather! It can be beautiful, although cool, temps in the 40's to low 50's. Chances are that there may be rain during the three days, so be prepared for that.

Please see the link below for a cute YouTube video <http://redwoods.info/showrecord.asp?id=3710>
Accommodations will be at Redwood Acres Fairgrounds. Truck parade starts and ends here at the fairgrounds.

Deposit : \$40 per coach . Full payment by November 1, fully refundable until November 18th, 2011. Total cost under \$100. Further details in October Newsletter.

Mail deposit check made out to Chinook RV Club to: Silvia Teague, 727 North Street, Fortuna, CA 95540 by Sept. 15, 2011

If Christmas is around the corner, it can only mean the trucks are coming soon. And soon will be Saturday, Dec. 10. That is the date KEKA Thunder 101 Country Radio presents the 2011 KEKA Truckers Christmas Parade -- the 31st year of one of the greatest shows on wheels to move through the streets of Eureka.

The Northern California trucking industry, businesses and citizens go all out each year to put on this spectacular parade when thousands are expected to line the streets of Eureka and delight at the spectacle of huge trucks adorned in holiday lights. A Eureka tradition for about 20 years, the Christmas convoys range in size from 50 to 100. Witness trucks loaded from bumper to bumper, side to side and high above their wheel base with lights and decorations. The 18-wheelers stretching as long as 60 feet, include some with special parade additions that might be tacked on: bandstand platforms, dancing reindeer, flying fish, you name it. Some trucks have been covered in more than 40,000 lights, requiring three generators to run them.

And it won't be just locals taking it all in as buses are due in from Medford, Ore., Sacramento and the Bay Area.

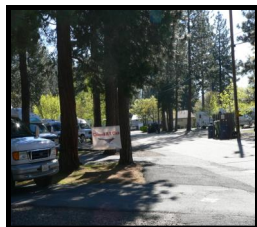
The event raises money for a selected nonprofit. The funds are from an entry fee, sponsors, cash winners who return their awards to the selected benefactors and local businesses contributing some of their proceeds.

This year's parade will benefit the Boys & Girls Club House, located at the corner of Harris and J streets in Eureka. The Boys & Girls Club Teen Center will be hosting a Trucker's Parade Open House at the Teen Center between 6 and 9 p.m. on Dec. 11. Proceeds from the refreshments will be used for a Safe & Sober New Year's Eve Party.

The Truckers Christmas Parade is scheduled to start promptly at 6 p.m., departing Redwood Acres Fairgrounds parking lot onto Harris Street. The parade route travels west on Harris Street to I Street, to 7th Street to Myrtle Avenue and back to Redwood Acres Fairgrounds. Following the parade, the public is invited to view the entries and attend the awards presentation in the parking lot. Cash prizes will be awarded to the best entries: large entries, 1st place, \$400, 2nd place, \$200; small entries, 1st place, \$300, 2nd place, \$100.

Quincy Rally, held May 19-22, 2011

Thursday was check in time here at the Pioneer RV park in Quincy. Several of us had come in a day earlier to get set up. By 4pm, almost everyone



was here and the “meet and greet”

proceeded on schedule with wine and deli spread, served by the hosts. There was so much,

that it served as our dinner. We intro-



duced a couple of first timers and quickly formed bonds and shared our “Chinook knowledge”. The weather was perfect and we ate outside. We then moved over to a lawn area, brought our



camping chairs and continued talking and renewing friendships until dark.

Friday morning, we gathered again, to hear a presentation by the local Chamber of Commerce. They overwhelmed us with enough information to last a month. They gave us a little history of the area and answered questions about where to eat and what to see, & what was available.



We broke up, and reformed again at 1:45 for a special guided tour of the Sierra Pacific lumber mill just a few hundred yards away. Kathy and Jan lead the way,

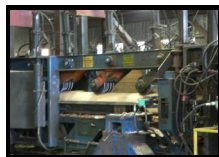
reverting back to their years as teachers, except we did not have to hold hands. At arrival at the office, we



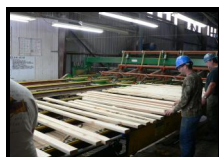
signed in and were issued safety glasses, ear plugs and hard hats. Our tour guide was Howard Hughes, no relation. He led us across the street where



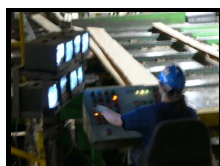
we saw the process from raw logs to finished and packaged lumber. He would periodically stop and narrate what we were going to see. He led up



into the production buildings where the logs come in, were debarked, cleaned,



milled and graded, sorted, kiln dried (about 95% of the lumber is kiln dried)

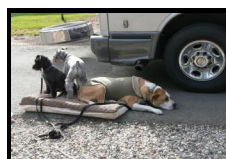


and packaged. This mill produces about 1.5million board feet of lumber *per day*. Every piece of cut lumber is recorded on computer during the process. And just like the pig farmers, everything is used, except the noise and steam. The mill burns all waste prod-

ucts in a co-generation power plant, uses the steam for drying and excess power sold to community. The tour lasted about 2 hours, we stopped for a group picture,



and returned to camp, again led through a field by our experienced guides. Dinner was supposed to be on our own, but those famous pot lucks emerged and that was



dinner. The big dog (Maple) shared her bed with Abby and Bentley while we ate.

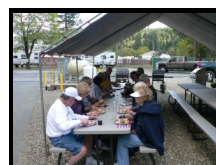
Saturday morning, we were treated, courtesy of the campground, to donuts

and coffee in the clubhouse.



The rest of the day was free, some drove to town to shop, some walked to the quilt fair, while others toured the area, and a couple of us robust type tried our hand at digging for crystals that were supposedly just “laying on the ground” about a mile away. We found a couple of promising rocks, but nothing like we imagined.

Around 4pm, we again gathered to finish off the leftover appetizers, and



around 5:30 we each provided our own meat and a salad to share. Kathy, Jan, Jim and Janice grilled the meats and served. Upon completion of dinner,

QUINCY RALLY (Continued)

I provided our “low budget live entertainment” an animated Easter rabbit singing the Bunny Hop. Cake was served, then time for group photo, and several left to go to the fairgrounds



(a block away) to watch the stock car races. The rest of us continued visiting or making preparations to leave in the



morning.

For more pictures, see the slide show on the Club Website.

Mike Froess

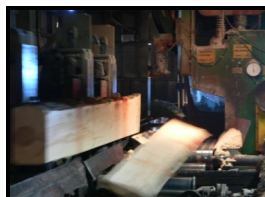
Misc pictures from Rally



Barbara checking for loose part under her coach



Boeschen's honorary “Chinook”



Bandsaw cutting logs



Sorting lumber. Notice the 8 monitors she's using to control boards



Scrap box. Check out saw blade ripped in half during milling



Finished product waiting to be packaged



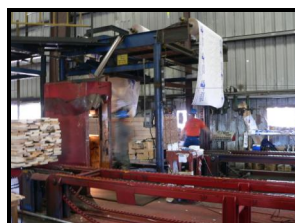
Chinookers viewed in parabolic mirror



Waiting to dry in kilns



Finished in kilns, waiting for milling



Wrapping products for shipment



Even the birds get their own RV at our campground .



Informative information presented by local Chamber of Commerce.



Ready to eat again.



I wasn't the only one with a camera



Talk, talk and more talk



Again more visiting



Appetizers before the BBQ



Great dips and more appetizers



Our Grilling experts, Jan and Janice



Discussions on how long to cook the meat

Recipes from our members

Apricot Nut Loaf – Submitted by Sue Gilbert Makes 1 loaf.

| | |
|------------------------------------|-----------------------|
| ¾ cup dried apricots | ½ cup golden raisins |
| 1 orange (juice & rind) | 2/3 cup sugar |
| 2 Tbsp butter or margarine, melted | 1 egg |
| 2 cups flour | 2 tsp baking powder |
| 1 tsp each salt & soda | ½ cup chopped walnuts |
| 1 tsp vanilla | |

Cover apricots & raisins with lukewarm water and let stand for 30 min., drain.
 Add enough boiling water to orange juice to make 1 cup and pour into bowl with fruit.
 Mix in sugar and butter; beat in egg.
 In a separate bowl, stir together flour, baking powder, salt and soda until thoroughly blended.
 Add nuts and vanilla. Spoon into a well-greased 9 by 5" loaf pan.

Bake in a 350 degree oven for 50 minutes or until bread begins to pull away from sides of pan and a wooden skewer inserted in center comes out clean.
 Let cool in pan for 10 min.; then turn out onto a rack to cool completely

** I like adding Craisins, too. I'll often use pecans instead of walnuts which I did for the loaf at the rally.

Texas-Mexican Dip Submitted by Janice Still

| | | | |
|---|--------------------|--|----------------|
| 3 med avocados | 2 tbsp lemon juice | 1/2 tsp salt | 1/4 tsp pepper |
| 1 C sour cream | 1/2C mayonnaise | 1 pkg (1-1/4 or 1-1/8 oz) taco seasoning mix | |
| 2 cans (10-1/2 oz each) plain or jalapeno flavored bean dip | | 1 large bunch green onions, chopped (1 C) | |
| 3 med. tomatoes, coarsely chopped (2 C) | | 2 cans (3-1/2 oz each) chopped olives | |
| 1 pkg (8oz) sharp cheddar cheese, grated | | Large round tortilla chips | |

1) Peel & mash avocados with lemon juice, salt & pepper (or use prepared avocado dip-then you don't need to have the first 4 ingredients).

2) Combine sour cream, mayo, taco seasoning in another bowl

3) To assemble: spread bean dip in a large shallow platter; top with avocado mix or dip; layer with sour cream-taco mixture; sprinkle with green onions, tomatoes, olives, top with cheese. Serve chilled or room temp. Add lettuce for a terrific tostada.

Elephant Stew (from *Chinook Camping Club* newsletter, who got it from "The Christ Church Frederica Cookbook, St.Simons Island, GA")

| | | |
|--------------------------|----------------------|--------------------------|
| 1 Elephant (medium size) | 2 Rabbits (optional) | Salt and pepper to taste |
|--------------------------|----------------------|--------------------------|

Cut elephant into bite-size pieces (this takes about 2 months) Add enough gravy to cover. Cook over kerosene fire for 4 weeks @ 465 degrees. This serves about 3800 people. (Great for pot luck supper!)

If more come than expected, the 2 rabbits may be added... but do this only if necessary. Most people don't like hare in their stew.!

Apricot, Pistachio & Chocolate-Chip Bars Submitted by *Janice Still* Yields 18 - 3X2-inch bars

9 oz (2C) all-purpose flour 1-1/4C old-fashioned oats 1C packed dark brown sugar
 1/2 tsp ground cinnamon 1/2 tsp table salt 8 oz (1C) chilled unsalted butter, cut into 1/2 inch cubes
 4 oz (about 1/2 C) chopped, shelled natural pistachios 1/2C diced dried apricots
 1/2C white chocolate or semisweet chocolate morsels (I used semisweet)
 15-1/4 oz jar apricot preserves (Smuckers reduced sugar apricot preserves is good choice)

Heat oven to 325. With an electric mixer, combine the flour, oats, sugar, cinnamon, and salt; mix on low speed until well combined.

Add the butter and mix on medium until the butter is mostly blended and the mixture appears moist and begins to pull together, about 3 minutes. Stir in the pistachios.

Reserve 1-1/2 C of this crumb mixture, stir the dried apricots and chocolate morsels into it, and refrigerate. Firmly press the remaining mixture into the bottom of an ungreased 13X9 inch baking pan.

Bake in the middle of the oven for 25 minutes. Let cool for about 20 minutes.

Spread the apricot preserves evenly on top, leaving a 1/8 inch border around the edge of the crust. Crumble the reserved crumb mixture over the top. Continue baking until lightly browned and the fruit filling is bubbling all over, including the center of the pan, 35 to 40 minutes.

Let cool completely before slicing into 18 bars (or smaller pieces, if you like)

Creamy Mediterranean-Style Pasta Salad Submitted by *Linda Blackburn*

Serves 11 (about 1- 1/3 cups per serving)

Prep. Time: 15 minutes , Cook time 7 minutes, Chill Time: 1 hour

1 Package (12oz) Ronzoni Garden Delight Penne Rigate Pasta
 1 Jar (15oz.) Classico Light Creamy Alfredo Pasta Sauce or about 2 cups
 1/4 cup Heinz Gourmet Salad Vinegar
 2 tsp Dried Italian-style seasoning blend
 2 cups Baby Spinach leaves, trimmed
 2 cups Halved grape tomatoes
 1 Medium yellow bell pepper, cut into 1-inch strips or about 2 cups
 1cup Sliced black olives
 1 container (6oz.) crumbled feta cheese

1. Cook pasta according to package instruction. Rinse with cold water and drain.
2. In a large bowl, whisk together pasta sauce, vinegar and seasoning blend . Season with salt and pepper to taste, if desired.
3. Add cooked pasta, spinach, tomatoes, yellow pepper and black olives and toss until well coated.
4. Cover and refrigerate for 30 to 60 minutes or until ready to serve. Spoon feta cheese on top and serve chilled or at room temperature.

SUDOKU PUZZLES for those who have too much time on their hands!

Answers on page 10 BUT “No peekkee !!”

EASY

| | | | | | | | | |
|---|---|---|---|---|---|---|---|---|
| 4 | 6 | 9 | | | | | | |
| | | | 5 | | 8 | | 6 | |
| | | | 7 | 6 | | | 1 | 9 |
| | | 2 | | 5 | | | 9 | 4 |
| | | 3 | | | | 1 | | |
| 7 | 9 | | | 3 | | 6 | | |
| 9 | 7 | | | 4 | 5 | | | |
| | 1 | | 6 | | 3 | | | |
| | | | | | | 7 | 2 | 6 |

HARD

| | | | | | | | | |
|---|---|---|---|---|---|---|---|---|
| | 6 | | 1 | 4 | | | | 3 |
| | | | | | | 7 | 4 | |
| | | 2 | | | | | | |
| | 2 | 3 | | 1 | 4 | 6 | | |
| | 9 | | 2 | | 7 | | 8 | |
| | | 8 | 9 | 3 | | 4 | 1 | |
| | | | | | | 2 | | |
| | 1 | 9 | | | | | | |
| 2 | | | | 9 | 1 | | 6 | |

CHINOOKERS: Where do we *LIVE* & what do we *OWN*!

CHINOOK R V CLUB (Western Division) 80 members

BY STATES:

| | |
|------------------|----|
| California | 38 |
| Oregon | 9 |
| Washington | 7 |
| Texas | 5 |
| Colorado | 5 |
| Arizona | 5 |
| Missouri | 3 |
| Idaho | 2 |
| Nevada | 2 |
| Utah | 1 |
| Minnesota | 1 |
| Hawaii | 1 |
| British Columbia | 1 |

BY MODELS:

| | |
|------------------|----|
| Concourse | 33 |
| Premier | 13 |
| Destiny | 12 |
| Glacier | 11 |
| Summit | 2 |
| Eagle | 2 |
| Baja | 1 |
| Cascade | 1 |
| Toyota pop-up | 1 |
| 18+ (1976) | 1 |
| Associates | |
| Isota | 1 |
| Winnebago | 1 |
| No longer has RV | 1 |

CHINOOK CAMPING CLUB (Eastern Division) 99members

BY STATES:

| | | | |
|----------------|----|--------------|---|
| Florida | 24 | Indiana | 2 |
| North Carolina | 6 | Louisiana | 2 |
| Texas | 6 | Missouri | 2 |
| South Carolina | 5 | Ohio | 2 |
| Tennessee | 5 | Michigan | 2 |
| Virginia | 5 | California | 1 |
| New Jersey | 6 | Illinois | 2 |
| Pennsylvania | 4 | Minnesota | 1 |
| New York | 4 | Rhode Island | 1 |
| Alabama | 3 | Nevada | 1 |
| Arkansas | 3 | Oregon | 1 |
| Georgia | 3 | Vermont | 1 |
| Maryland | 2 | Wisconsin | 1 |
| Maine | 2 | Connecticut | 1 |
| | | Quebec | 1 |

BY MODELS:

| | |
|-----------|----|
| Concourse | 52 |
| Glacier | 16 |
| Premier | 14 |
| Destiny | 9 |
| Cascade | 4 |
| Summit | 4 |

SUDOKU Answers from page 9

EASY

| | | | | | | | | |
|---|---|---|---|---|---|---|---|---|
| 4 | 6 | 9 | 3 | 2 | 1 | 5 | 8 | 7 |
| 1 | 2 | 7 | 5 | 9 | 8 | 4 | 6 | 3 |
| 8 | 3 | 5 | 7 | 6 | 4 | 2 | 1 | 9 |
| 6 | 8 | 2 | 1 | 5 | 7 | 3 | 9 | 4 |
| 5 | 4 | 3 | 9 | 8 | 6 | 1 | 7 | 2 |
| 7 | 9 | 1 | 4 | 3 | 2 | 6 | 5 | 8 |
| 9 | 7 | 6 | 2 | 4 | 5 | 8 | 3 | 1 |
| 2 | 1 | 8 | 6 | 7 | 3 | 9 | 4 | 5 |
| 3 | 5 | 4 | 8 | 1 | 9 | 7 | 2 | 6 |

HARD

| | | | | | | | | |
|---|---|---|---|---|---|---|---|---|
| 7 | 6 | 5 | 1 | 4 | 8 | 9 | 2 | 3 |
| 9 | 8 | 1 | 3 | 5 | 2 | 7 | 4 | 6 |
| 3 | 4 | 2 | 6 | 7 | 9 | 1 | 5 | 8 |
| 5 | 2 | 3 | 8 | 1 | 4 | 6 | 7 | 9 |
| 1 | 9 | 4 | 2 | 6 | 7 | 3 | 8 | 5 |
| 6 | 7 | 8 | 9 | 3 | 5 | 4 | 1 | 2 |
| 4 | 5 | 6 | 7 | 8 | 3 | 2 | 9 | 1 |
| 8 | 1 | 9 | 4 | 2 | 6 | 5 | 3 | 7 |
| 2 | 3 | 7 | 5 | 9 | 1 | 8 | 6 | 4 |

Lesser known Murphy's laws

1. Light travels faster than sound. This is why most people appear bright until you hear them speak.
2. He who laughs last thinks slowest.
3. Change is inevitable, except from a vending machine.
4. Those who live by the sword, get shot by those who don't.
5. Nothing is foolproof to a sufficiently talented fool.
6. The 50-50-90 rule. Anytime you have a 50-50 chance of getting something right, there is a 90% probability you will get it wrong.
7. If you lined up all the cars in the world end to end, someone would be stupid enough to try to pass them, five or six at a time, on a hill, in the fog.
8. If the shoe fits, get another one just like it.
9. The things that come to those who wait, will be the things left by those who got there first.
10. Give a man a fish and he will eat for a day. Teach a man to fish, and he will sit in a boat all day.
11. Flashlight: a case for holding dead batteries.
12. A *fine* is a tax for doing wrong. A *tax* is a fine for doing well.
13. When you go to court, you are putting yourself in the hands of 12 people who weren't smart enough to get out of jury duty.

Blonde Jokes

1. How do blonde braincells die? Alone!
2. How do you keep a blond busy all day? Put her in a round room and tell her to do sit in the corner.
3. How can you get a window seat from a blond on a plane trip to London? Tell her all the seats to London are in the middle row.
4. How do you make a blond laugh on Saturday? Tell her a joke on Wednesday.
5. Why did the blond stare at a can of frozen orange juice for 2 hours? Because it said "concentrate".
6. Why did a blond cook a chicken for 2 and a half days? Because it said to cook a half an hour per pound, and she weighed 120 pounds.
7. Why don't blonds get an elevator job? Because they can't remember the route.
8. Why do blonds hate M & M's? They're too hard to peel.
9. How do you know when a blond has been making chocolate chip cookies? You find the M&M shells all over the kitchen floor.
10. Do you know why the blonde was fired from the M&M factory? For throwing out the "W's"

Editor's note! I warned you last time that if members didn't send me something to include in the newsletter, I would fill these pages with this junk! Now, send me something!!!

How much are our coins worth?

This table does not reflect U. S. Mint production costs, but the pure base metal composition of the coin. Calculations are based on coin weight, metal composition and base metal prices. Table based on 5-12-2011 closing base metal prices: Copper,\$3.9749/lb; Zinc, \$0.9753/lb; Nickel, \$11.2090/lb

| COIN | DENOMINATION | METAL VALUE |
|--|--------------|---|
| 1909-1982 Cent (95% copper 5% tin & zinc) | \$0.01 | \$ 0.0262245 |
| 1982-2022 Cent (97.5% Zinc, 2.5% copper plating) | \$0.01 | \$ 0.0057883 |
| 1942-1945 Nickel | \$0.05 | \$ 1.9478 <small>Mint issued 2 compositions in 1942. 35% silver shown, and copper/nickel used today</small> |
| 1946-2011 Nickel | \$0.05 | \$ 0.0637503 |
| 1916-1945 Mercury Dime | \$0.10 | \$ 2.5043 (90% silver,10% copper) |
| 1946-1964 Roosevelt Dime | \$0.10 | \$ 2.5043 (90% silver,10% copper) |
| 1965-2011 Dime | \$0.10 | \$ 0.0228860 (Clad- Outer layer 75% copper, 25% nickel, Core 100% copper) |
| 1916-1930 Standing Liberty Quarter | \$0.25 | \$ 6.2609 |
| 1932-1964 Washington Quarter | \$0.25 | \$ 6.2609 (90% silver, 10% copper) |
| 1965-2011 Quarter | \$0.25 | \$ 0.0572179 (Clad- Outer layer 75% copper, 25% nickel, Core 100% copper) |
| 1916-1947 Liberty Half Dollar | \$0.50 | \$12.5219 (90% silver, 10% copper) |
| 1948-1963 Franklin Half Dollar | \$0.50 | \$12.5219 |
| 1964 Kennedy Half Dollar | \$0.50 | \$12.5219 |
| 1965-1970 Kennedy Half Dollar (40%Silver) | \$0.50 | \$ 5.1200 (Clad- Outer layer 80% silver,20% copper, Core20% silver, 80% copper) |
| 1971-2011 Kennedy Half Dollar | \$0.50 | \$ 0.1144368 (Clad-Outer layer75% copper,25% nickel, Core 100% copper) |
| 1878-1921 Morgan Dollar | \$1.00 | \$26.7768 (90% silver, 10% copper) |
| 1921-1935 Peace Dollar | \$1.00 | \$26.7768 (90% silver, 10% copper) |
| 1971-1976 Eisenhower Dollar (40%Silver) | \$1.00 | \$10.9480 (Clad- Outer layer80% silver,20%copper, Core20% silver, 80% copper) |
| 1971-1978 Eisenhower Dollar (clad) | \$1.00 | \$ 0.2288747 (Clad-Outer layer75% copper, 20% nickel, Core 100% copper) |
| 1979-1981, 1999 S.B.Anthony Dollar | \$1.00 | \$ 0.0817401 (Clad- outer layer 75% copper, 25%nickel, core 100% copper) |
| 2000-2011 Sacagawea Dollar | \$1.00 | \$ 0.0689066 (Clad- outer77% cu, 12% zinc .7% manganese,4%nickel,core100% cu) |
| 2007-2011 Presidential Dollar | \$1.00 | \$ 0.0689066 |