



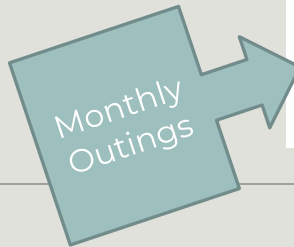
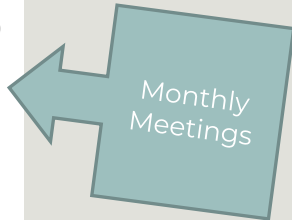
Bordertown Sams

May 2023

Your Bordertown Sams Officers & Committee Members

President	Victor Lopez	915-329-6955	vmlopez11@gmail.com
Vice-President	Wilson Mendez	915-850-3774	wilmenjr@gmail.com
Treasurer	Kathy Linville	915-644-3465	klinville12@hotmail.com
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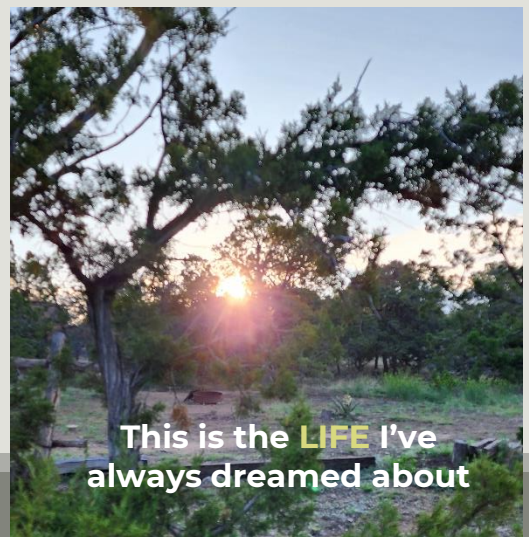
June	8
July	20
August	10
September	14
October	12
November	9
December	14



June 16-19
July 14-16
August 4-6
September 1-4
September 15-17
October 20-22
November 10-12
December 8-10

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This is the **LIFE** I've
always dreamed about

Memorial Day Weekend in Santa is practically the perfect time of the year to visit. Rancheros de Santa RV Park and Campground is for sure “a private park with state park appeal” located close enough to town to visit and far enough away to feel like you’re in the middle of nowhere.

We started the weekend with a leisurely walk on the trail around the park and then spent a lazy afternoon relaxing outside the RV.

Saturday, after breakfast, we headed into historic Santa Fe. We perused the Native market and couldn’t resist purchasing some souvenirs; and then, we meandered over to Loretto Chapel to view the miraculous staircase. Click on the links for a couple of interesting articles on the staircase.

[Loretto Chapel Staircase - The Legend of the Santa Fe Miracle \(historicmysteries.com\)](#)
[The Truth behind the Loretto Chapel Staircase | Sandoff](#)

For lunch, we opted to dine at the Plaza Café (it’s their 75th). We chose to dine inside rather than outside since it was a shorter wait time. After about 25 minutes, which was the outside dining wait time anyway, we were seated...outside. It was a beautiful afternoon, until the rain started (about 10 minutes after we were seated). Luckily, none of us were made of sugar and therefore didn’t melt. It did, however, make for a “quick” and wet dining experience. The overhead canvas covers managed to pour water onto the table which inevitably splashed on us. A persistent trickle of water kept after Tim, another after Bob, and a third down Kathy’s back. We were “awarded” with the café’s best cupcake (Tres Leches) by our server for being good sports. It did make for a dining adventure.

Sunday, we visited the original Meow Wolf exhibition, *House of Eternal Return*. A creative collaboration by local artists is on display in 70 interactive rooms. Crawl through a fireplace to enter another room. Slide into a dryer to see where it takes you. Play the laser strings on the harps (yes, they make sound). Climb up to the treehouse.

Monday found us heading home after a fun, relaxing weekend.

“At **House of Eternal Return**, people of all ages are encouraged to explore a curious family home, a mysterious tragedy born out of scientific experimentation, and the spectacular dreamworlds that have emerged in its wake. Simultaneously an expression of punk subversion and magical humanness, Meow Wolf Santa Fe is boldly playful in its presentation and willingness to reveal the hands of its creators.”

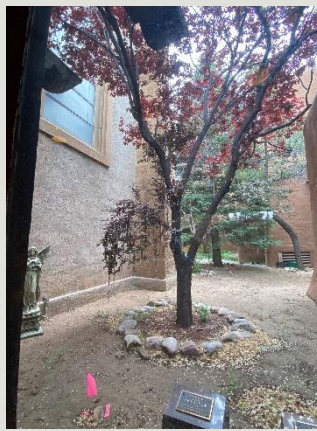
~[Meow Wolf Santa Fe | The Original Immersive Art Adventure](#)



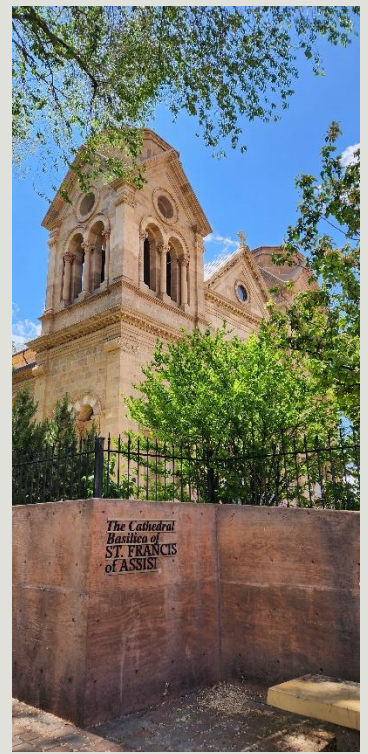
Santa Fe, NM,
May 2023



Loretto Chapel



Rosary Tree in the courtyard
At Loretto Chapel



The Cathedral Basilica of St. Francis of Assisi

Miraculous Staircase



Stretch of Route 66 between Santa Fe Historic Plaza and Rancheros de Santa Fe



Native dancers



Bob and Kathy's home



Admiring Native art



For a mere \$49.950, this alien could be yours



Smiling, happy people...just before the rain!



Reading for clues

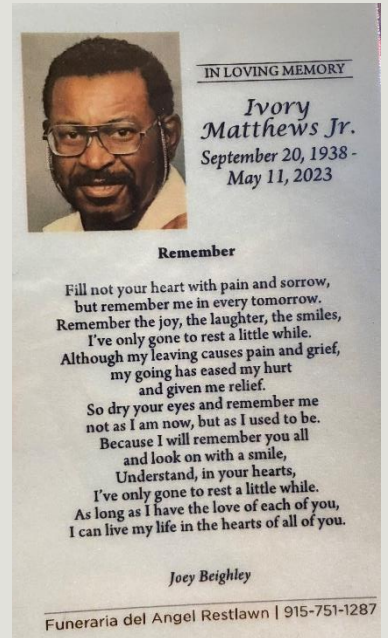


Meow Wolf House of Eternal Return



Member News

- Our condolences go out to Catherine Matthews and family on the passing of Ivory. Catherine and Ivory were longtime BTS members. Some members made it to the Going Home Celebration at Northeast Bible Restoration Church, and we did the BTS tradition of presenting roses in Ivory's memory. Noel attended the committal service with honors at Fort Bliss National Cemetery representing BTS.
- Lisa spent a few days in the hospital and is home growing stronger every day.
- Edgar is a bit under the weather after another round of chemo.
- Dolores is home and recovering after a second knee surgery.
- Tim and Ginny took a trip to Colorado for Tim's son, Tony's, 40th birthday celebration and to spend time with their granddaughters.
- Victor and Melinda visited their daughter and family in Miami and then snuck in a cruise.



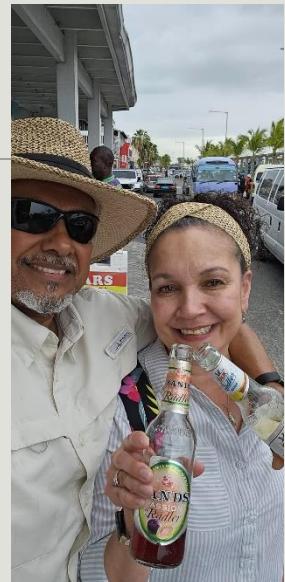
Trinidad Lake
sunrise



Nelson
06/25



Charlie & Ceci
06/14



Cheers from
Nassau

RV Resources

- Looking for someone who can change the oil, repair, or wash your RV?
- Do you need new tires for you rig but don't know where to shop?

Here are some recommended resources. Click on the business name for website links.

Forrest Tire

2305 Gateway N Blvd., (915) 566-2639

Lorenzo worked with Tim for a great deal on tires.

His number is (915) 727-6836

Far West Services, Inc.

14003 Montana Ave #B,
(915) 921-7238

Tom Neal (915) 549-7951

Recommended by Tim Brown for RV work

Christian (Mobile RV Wash)

(915) 504-8759

recommended by Tim Brown

Sal's RV Wash (Mobile RV Wash)

(915) 575-636-4199

recommended by Bob Linville

Three guys were walking down the street. Two of them walked into a bar. The third one ducked.

Teacher: "Who do you want to be when you grow up?"
Timmy: "I want to follow in my father's footsteps and be a policeman." Teacher: "I didn't know you father was a policeman." Timmy: "He isn't. He's a burglar."

Just for Giggles
(and a Riddle)

What did the coffee addict say to his doctor? I don't have a problem with coffee; I have a problem without it!



Can you guess the riddle?

What 4-letter word can be written forward, backward, or upside-down, and can still be read from left to right?

RV Tips

Annual Check-Up

Here in the Southwest, we typically don't "winterize" our RVs because usually we are still RVing during the winter months. Even so, there are some things you should check/do annually.

Basic Checklist

1. Inspect the exterior
2. Check the underbelly
 1. Loose wires
 2. Propane lines
3. Charge your batteries
4. Flush & Sanitize the water lines
5. Replace propane tanks
6. Check the tires
7. Check electric appliances
8. Check the lights
9. Replace filters
10. Test safety devices
11. Check the brakes (pads)
12. Check the water heater

(I saw this list on a YouTube video Tim follows (I didn't get the whole thing – it might not be all-inclusive, but it's a good place to start)

Tires

Look for:

- Dry rot
- Cracks
- Tread depth
- TPMS batteries
- Lug nut torque

Water Heater

Look for:

- Calcium build-up
- Use wand (with a sprayer to clean out water heater
- Put Teflon tape/paste on plug/Anode Rod

Our next scheduled outing is Deer Spring RV, Mayhill, NM

We usually just hang out at the park enjoying the weather, the trees, the deer, and the company. However, here are some things you can do.

- Party in the Pines at Wingfield Park, Ruidoso, June 17-18. This is Ruidoso Midtown Association's signature Brewdoso Beer & Wine Festival. There will be live entertainment and NM craft beer and wine.
- Ruidoso Tattoo Expo at the Convention Center, June 16-18
- Summer Sip and Paint at Lost Hiker Brewing Company, Ruidoso, June 17, 3-5 PM
- Alto Farmers & Craft Market at Enchanted Vine Barn, June 18, 10 AM – 2 PM. Shop local artisans, enjoy music, and try some wine.
- Father's Day at Ruidoso Downs Race Track, June 18, 1-5 PM



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Where to Next – Mayhill, NM

June 16-19

Recipes to Share

Easy Crockpot Beef Tips with Gravy

~submitted by Kathy

Ingredients

- 2 lbs beef stew meat
- 1 (10.75 oz) can condensed cream of mushroom soup
- 1 (.88 oz) packet brown gravy mix (some packets range to 1 oz, and that's still okay to use)
- 1 cup beef broth
- 1 small onion, diced (about 1/3 cup)
- 1-2 cloves garlic, minced
- 1 Tbsp cornstarch mixed with 1 Tbsp water (you can also use 2 Tbsp flour with 1/4 cup water)

Instructions

1. In a medium bowl, combine cream of mushroom soup, gravy mix, beef broth, onion, and garlic. Whisk together. It's okay if it's a little lumpy. While it's cooking in the slow cooker, the lumps will mix in.
2. Place the stew meat into a 4-qt crockpot. Pour gravy mixture over beef and gently stir to combine. Cook, covered on LOW 7 hours. Once done cooking, remove beef with a slotted spoon and set aside. Stir in cornstarch/water mixture (this will thicken up the gravy). Place beef back into slow cooker and continue cooking 5 more minutes while the gravy thickens.
3. Serve over egg noodles, rice, or mashed potatoes.

Note: a packet of original country gravy made it into the pot – it was delicious

Recipe credit: [Family Fresh Meals](#)

Chicken Pot Pie Soup

~submitted by Ginny

Ingredients

- 6 Tbsp unsalted butter
- 1 medium yellow onion, 1 cup chopped
- 2 medium carrots, thinly sliced into rings
- 2 celery sticks, finely chopped
- 8 oz white or brown mushrooms, sliced
- 3 garlic cloves, minced
- 1/3 cup flour
- 6 cups chicken stock
- 1 lb. Yukon gold potatoes, peeled and sliced
- 1 Rotisserie chicken, deboned and shredded
- 1 cup each peas and carrots – frozen or canned
- 1/2 cup heavy whipping cream
- Fresh parsley

Instructions

1. Heat a Dutch oven or soup pot over medium/high heat and melt in 6 Tbsp butter. Add chopped onion, chopped celery, and sliced carrots. Sauté 5-7 minutes, stirring occasionally, until softened and lightly golden.
2. Add sliced mushrooms and garlic and sauté for another 5 minutes, stirring occasionally until softened.
3. Add 1/3 cup flour and stir constantly for 1 minute until golden.
4. Add 6 cups chicken stock, sliced potatoes, 3 1/2 tsp salt (or to taste), and 1/2 tsp black pepper. Bring to a boil; then reduce heat to a simmer, partially cover and cook 12-15 minutes or just until potatoes are tender.
5. Add shredded chicken, frozen peas, frozen corn, 1/2 cup heavy whipping cream and 1/4 cup fresh parsley. Bring back to a simmer and continue to cook for another 5 minutes or until peas and corn are tender. Season to taste with salt and pepper and remove from heat.

Notes: corn was due to food allergy. Frozen peas were used

Recipe credit: *RV America Spring 2023 online magazine – part of Passport America*

Dessert Charcuterie Board

This is not a recipe, but it was a pretty good idea I came upon as I browsed through my new RV cookbook, *Small Space, BIG TASTE* by Tricia Leach (Keep Your Daydream)

Instead of making a traditional Charcuterie (meat & cheese) board, create a dessert board.

I used strawberries, blueberries, watermelon, pineapple, cookies, brownies, sweet sesame bites, vanilla covered raisins, and cranberry-walnut fudge, and a honey-roasted nut mix. Actually, the ingredients are endless.

Note: I didn't have a Charcuterie board, but when Tim and I got home, he made me one just in time to create a dessert board for my mother's birthday.



Ranch Pork Chops & Potatoes

~submitted by Ginny

Ingredients

- 3 lbs. red potatoes, quartered (I used a small bag of baby red potatoes, halved)
- 6 (3/4 inch) boneless pork chops
- ½ cup olive oil
- 2 Tbsp dry ranch seasoning (this was more than 1, but less than 2, packets)
- 2 tsp apple cider vinegar
- 2 Tbsp butter - cubed

Instructions

1. Sear pork chops in oiled skillet over medium/high heat.
2. Mix oil, ranch, and apple cider vinegar.
3. Place potatoes and pork chops in slow cooker. Pour ranch mixture over the top and toss to coat potatoes and chops evenly.
4. Top with butter cubes.
5. Cook on high heat for approximately 3 hours or on low 5-6 hours (I cooked on low). Salt & pepper to taste.

6 servings

Recipe credit: RV America Spring 2023 online magazine – part of Passport America – World of Cooking

Ricotta Pesto Toasts

~submitted by Ginny

Ingredients

- 1½-2 cups basil leaves (*softly packed*)
- ¼ cup toasted pine nuts
- ½ cup ricotta (whole milk)
- 1 garlic clove, minced
- ¼ cup olive oil
- Zest from 1 lemon and juice from ½ lemon

Instructions

1. Pulse ingredients in a blender, slowly add ¼ cup olive oil
2. Add kosher salt and fresh-cracked pepper to taste
3. Drizzle olive oil on slices of your favorite bread (I used a bake and take variety which I had to bake prior to Tim grilling the slices)
4. Top the grilled bread with the basil ricotta blend and top with ribbon-cut basil, small pieces of sun-dried tomatoes, and toasted pine nuts. Drizzle with balsamic (which I forgot to do)



Recipe credit: *Small Space, BIG TASTE* – Tricia Leach

Meeting Summary

May's meeting was held at Great American Steakburger on Yarbrough.

Bob went over the outings. Hatch is not an official outing, Bob and Kathy added it but will not be able to attend.

Rodney and Sylvia invited BTS to their corvette outing, July 14-16, in Ruidoso. Suggestion was made to have members call and make their individual reservations.

Kathy passed out outing ballots: vote for 6 close by locations, 4 in the 250-400 mile range, and 2 longer ones. Bring your votes to the next meeting or email them to Ginny (secretary). Members can suggest locations not on the list. The outing committee will review the selections and research locations/parks. If you do not plan to attend an outing, do not vote on it.

Rodney asked if they are official members. Since they've attended an outing and multiple meetings, the answer is, "yes". Kathy stated dues would be prorated since most of the year is gone.

Victor asked that if someone wants to be part of the outing committee, let him know. Usually, May, June, and July is the best time to get started with reserving spots.

Next elections will be for officers

Wait to discuss Wreaths Across America.

Individuals attending Silver City stated Tim and Ginny made them feel welcome and were great hosts.

It's that time of year...

We elect officers every two years, and yup, it's been two years since the last election!

All positions are up for grabs.

If you're interested in volunteering for a position but not sure what it entails, speak to the current individual.

If you want to nominate someone, please ask them first and secure their permission.

We typically ask for volunteers and nominees to be submitted by the October meeting, and we present and install the new board at the December meeting.

Notes from the Editor

Click the link to view our Weebly site: bordertownsams.weebly.com
We also have a private group Facebook page

I know I always ask; however, please let me know if there is anything else you would like to see in our newsletters.

- Are you traveling on your own? Share your pictures, and I will include them.
- Did you come across a tip (either from reading about it or experiencing it first hand), and you'd like to share it? Send it to me, and I'll include it.
- Have you seen a joke that made you chuckle (and it's shareable)...well, then share it with me, and I'll include it in an upcoming newsletter.

A message from your Wagon Master

- 2024 suggestions were passed out at the May meeting
- Please select locations, or submit additional suggestions for the outing committee to work with
- The outing committee will present a list of outings based on member votes in the near future
- Please consider volunteering for the outing committee



Sunshine & Care

Cards were sent on behalf of BTS to:








Catherine
Edgar
Lisa
Dolores

Healing thoughts for all of you.



Bordertown Sams

2023 Outing Destinations

	Month	Dates	Location	Contact Information	
✓	January (Martin Luther King)	13-16 FRI-MON	Caballo Lake, NM	<u>Caballo Lake</u> 575-743-3942 (park) 877-664-7787 (reservations)	
	February	Nothing scheduled at this time			
✓	March	17-19 FRI-SUN	Alpine, TX	<u>Lost Alaskan RV Park</u> 432-837-1136 (Shazlyn)	
✓	April	21-23 FRI-SUN	Silver City, NM	<u>Rose Valley RV</u> 575-538-0918 (Sheila)	
✓	May (Memorial Day)	26-29 FRI-MON	Santa Fe, NM	<u>Rancheros de Santa Fe</u> 505-466-3482	
	June (Father's Day & Juneteenth)	16-19 FRI-MON	Mayhill, NM	<u>Deer Spring RV Resort</u> 575-687-3464	
	July	14-16 FRI-MON	Ruidoso, NM	<u>Rainbow Lake Cabin & RV Resort</u> 575-630-2267	
	August	4-6 FRI-SUN	Ruidoso, NM	<u>Twin Spruce RV</u> 575-257-4310	
	September	1-4 FRI-MON	Hatch, NM (Chile Festival)	<u>Hatch RV</u> 575-649-3907 (Melissa)	
	September	15-17 FRI-SUN	Alamogordo (Balloon Festival)	<u>Boot Hill RV</u> 575-439-6224 (Cindy)	
	October	20-22 FRI-SUN	Willcox, AZ (wine festival)	<u>Willcox KOA Holiday</u> 844-982-5415 (Robin – group reservations)	
	November (Veterans' Day)	10-12 FRI-SUN	Rodeo, NM	<u>Rusty's RV Ranch</u> 575-557-2526 (Rusty)	
	December	8-10 FRI-SUN	Elephant Butte, NM (Lighting of the Boats)	<u>Elephant Butte Lake RV Resort</u> 575-744-5996 (Dawn)	