



Bordertown Sams

El Paso, Texas
 Good Sam Chapter
 June 2022

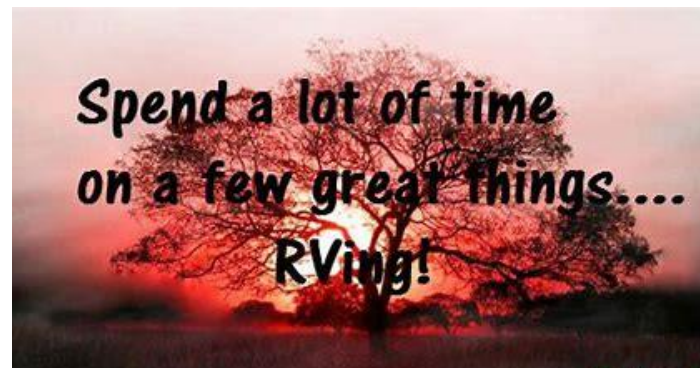
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Texas Good Sam Chapter Standard Operating Procedure: Article I - It is the purpose of the TEXAS GOOD SAM CHAPTERS to promote the use and enjoyment of recreational vehicles and outdoor fellowship among its members through trips and group activities. The State Organization shall maintain an attitude which is strictly non-sectarian, non-partisan, non-sectional, non-racial, non-denominational and non-discriminatory, and shall be dedicated to bringing together people interested in the ideals and principals of Texas Good Sam.

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Twin Spruce

Ruidoso, NM

We found ourselves in Ruidoso for yet another fun time in June, and fun we had. The biggest surprise was the Mendezes pulled up with a new rig and truck – no driving up for the day or spending the night in a hotel! Jay’s brother, Allen, was visiting from Florida, and he was celebrating a birthday on this trip. It was actually the maiden voyage for Bob and Kathy and their new home as well.

We of course began Friday evening with “soup & sandwiches.” No soup this time around, as we thought it might be too hot for soup. However, we did have a “hot” chili that seemed to get hotter the longer it set. The chicken salad was delicious, the salad was refreshing, and the pinwheels and wraps “wrapped” up the meal.

Saturday morning began with an outdoor feast: biscuits & gravy, scrambled eggs, eggs-to-order, sausage, bacon, pancakes, grits, cherry turnovers, Krispy Kreme donuts, fruit, coffee, applesauce spice cake, and adult Capri-suns. Let’s just say, no one went hungry. Wilson had a “heart stopping moment” when the lighter next to the camp stove exploded. He’s a great storyteller, so ask him about it. The weather put a bit of “damper” on the rest of the morning as far as walking around in town. Steady rain, thunderstorms, and flood warnings kept us hunkered down for a couple of hours. After the storm cleared up, it turned into a beautiful day.

The dinner gathering was Hawaiian-themed; grass skirts, shirts, and leis. We served up smoked pork, Huli Huli chicken, beans, pineapple, a charcuterie tray, a piña colada cake, freeze pops from Total Wine, and Blue Hawaiian cocktails. Again, another great meal; recipes included in this newsletter.

After dinner and visiting, it was on to the Cornhole and Ring-Toss competitions. I do believe Kathy was our hands down, grand champion of Corn Hole, and Allen was the Ring-Toss champ. We played until dark, and we had a blast. Melinda “lost” her phone, but that’s a story Victor can share.

Sunday morning, Tim and Ginny took a quick drive to photograph some wild horses. Then we all enjoyed the a la carte breakfast served by the park – delicious and filling.



Let the weekend begin!



Mini Suites

Presenting leis in the Hawaiian tradition.



weekend hosts

Eggs To order



The storm didn't bother Melinda's puppy!



Wilson and Baby hunkered down



Chloe's in there 3



Dig the Hawaiian shirts



Charcuterie anyone?



Tim & Victor



Ginny & Melinda – yes, Ginny, you missed...again!



And the winners are... Bob, Kathy, & Allen



Wilson & Tim - Wilson's got form!



Bob & Greg – Bob's going to have to play Kathy for 1st place!!



Jay has one of the best smiles



Kathy & Melinda – that's how you win, Kathy



A birthday toast to Allen!



Jay & Allen



The spectators

Noel 6/13
Nelson 6/25



Bill & Cindy 6/13
Charlie & Ceci 6/14

Just for
Giggles

There's a protocol when it comes to bears.

If you go camping, you should carry bells so as not to startle a bear and wind up attacked. Carry pepper spray in case the bear does attack.

It would help to learn the scat of the bear, so you can avoid areas with dangerous species.

Brown and black bears scat is small and dark.

A grizzly's scat is large, light in color, has bells in it, and smells like pepper spray.



Member News & Happenings

- The Telfords and Masseys headed to San Diego
- Tim and Ginny spent 10 days in Colorado Springs for their niece's graduation from the Air Force Academy and to visit with grandbabies.
- Charlie W. is fighting gout – we wish you quick recovery!
- Wilson and Dolores took a cruise
- Wilson and Dolores participated in a "Habitat for Humanity" fundraiser



Jim & Lisa



Dolores' cruise findings



Top Golf



Rving Tips

Does the water in your RV smell like rotten eggs? Is the smell coming from the fresh water supply? Is it coming from your freshwater tank? Do you smell it when you use hot water? The following tips can help you eliminate the smell.

Website with video link: [Do it Yourself RV](#)

RV water smells like rotten eggs from the freshwater tank: If the smell is coming from the city water, you will want to notify the campground manager, and start using water from your freshwater tank - assuming you have some onboard.

If your freshwater tank is responsible for the smell, you will need to sanitize the tank along with your freshwater plumbing system. The most common method RVers use to sanitize their water tanks involves a solution of bleach and water. For a 40-gallon tank, mix up a solution of approximately one cup of bleach to four cups of water. (For a 100-gallon tank, mix two cups of bleach with two gallons of water.) Pour the solution into your empty freshwater tank and fill the remaining tank space with fresh water. Now turn on your water pump and run all the taps in your RV until you smell the bleach solution coming out of each side of each faucet.

The most common cause of why your RV water smells like rotten eggs is that anaerobic bacteria in your RV water heater tank reacts with the sulfur and magnesium of the anode rod. This interaction produces hydrogen sulfide gas, which smells like rotten eggs.

How to neutralize the rotten egg smell: Start by turning off your water heater (gas and electric if so equipped) and let it cool. Next, with the water pump and city water turned off, carefully release the pressure in the water heater using the pressure relief valve. Then drain the water heater by opening the drain valve or by removing the anode.

Now you are ready to rid your water heater of the smell.

Close the drain valve or reinstall the anode. Next, prepare a solution of two parts vinegar to one part water in a clean bucket or other suitable container. Be sure to make enough to fill the tank in your water heater. Then transfer the solution into your water heater. The following are two common methods for transferring the solution into your water heater:

1. Put a funnel into one end of the length of flexible plastic tubing and stuff the other end into the open pressure relief valve. Then pour the solution into the funnel, which will flow into the water heater.
2. Backfill the water heater via the hot water faucet closest to the water heater using a transfer pump. Once the water heater is full of the solution, close the relief valve and turn the water heater on. Let the solution sit in your water heater while it is turned on for 4 to 5 hours. While turning the water heater on with it full of the vinegar solution is not required, most RVers agree heat will help break down buildups better and faster.

After the solution has had time to work, shut off the water heater and let it cool. When cool, drain and thoroughly flush the interior of the water heater tank. Some RVers choose to use a [rinse wand](#) for added cleaning. Finally, replace the anode or drain plug and refill with fresh water as usual.

Preventing the rotten egg smell from recurring: Now that you have eliminated the rotten egg smell from your RV's plumbing system, consider employing the following tips to keep it from returning.

- Drain the freshwater from your RV's plumbing system after each use.
- Replace the magnesium anode in your RV, if so equipped, with an aluminum/zinc alloy anode. Unlike magnesium, the zinc will not react with bacteria to create hydrogen sulfide gas.

Next Stop...Mayhill

Yikes! The Lincoln National Forest is closed to the public from May 25, 2022 until July 30, 2022



Anyone interested in summer tubing? The lanes are installed and will be open Friday-Sunday from Memorial Day to Labor Day.

2 Lanes

460 Feet Long!!

70 Feet of Vertical Drop

One Unbelievable Ride!

1 ride - \$10

3 rides - \$20

5 rides - \$25

Taste homemade
beers at
Cloudcroft
Brewing Company
Karaoke night –
July 18, 6-9 PM



Our theme is Cowboy/Ranch.
We're going to enjoy steak and
all the sides and fixin's that
compliment it. Get ready to play
some Beanbag Baseball!!

What's Happening Locally?

Looking for something to do when you're not out travelling? Checkout the following links:

- [Destination El Paso](#)
- [Tour Texas – El Paso](#)

Anson 11 served up a pretty good Father's Day Bourbon & Brew BBQ.
Beaulieus and Lopezes checked out a Chihuahua game

Do you know of any other sites/links with what's going on in El Paso? Please share.



Quick and Easy Cherry Cream Cheese Danishes

~ submitted by Kathy

INGREDIENTS

- 1 sheet Puff Pastry dough, thawed
- 8 ounces cream cheese, softened
- 1 tsp vanilla extract
- 4 Tbsp sugar
- 1 1/2 cup canned cherry pie filling
- 1 Egg + 2 Tablespoons water, whisked for egg wash
- Shaved chocolate, optional



INSTRUCTIONS

1. Preheat oven to 400 degrees. Line a baking sheet with parchment paper or a silicone baking sheet.
2. On a lightly floured surface roll out thawed puff pastry into a 12x9" rectangle. Cut in half lengthwise, yielding 2 4-1/2" strips. Cut those two strips crosswise into thirds, to yield six 4x4 1/2" pieces.
With a knife, score 1/2" border around the edge of each piece of puff pastry. Use a fork to make five or six pricks into the dough within the border of each piece. This will help keep the middle of each piece from rising.
3. In a bowl, stir together softened cream cheese, sugar, and vanilla. Spoon about 2-3 tablespoons of mixture into the middle of each piece of dough and spread around evenly, ensuring the mix stays within the borders.
4. In the middle of the cream cheese, add about 6 cherries into the middle.
5. Brush the egg wash around the edges of the puff pastry.
6. Bake for 20 minutes, on the middle rack and rotate the baking sheet half way through baking. Remove from baking sheet and cool on a wire rack. Serve warm or room temperature. Sprinkle with powdered sugar before serving. Shave chocolate over the top as well, if desired.

Note: Kathy did not add sugar, use the egg wash or add chocolate, and they were still delicious.

[Cherry Cream Cheese Danishes \(countrycleaver.com\)](http://countrycleaver.com)

Blue Hawaiian Cocktail

Ingredients

- 3/4 oz. White Rum
- 3/4 oz. Vodka
- 3/4 oz. Blue Curaçao
- 3 oz. Fresh Pineapple Juice
- 1 oz. Fresh Sour Mix (see recipe below)

For Fresh Sour Mix:

- 1 Cup Water
- 1 Cup Granulated Sugar
- 1 Cup Fresh-Squeezed Lemon Juice
- 1/2 Cup Fresh-Squeezed Lime juice

In a saucepan over medium heat, stir water and sugar together until dissolved. Remove from heat and cool to room temperature. Add lemon and lime juices and mix well. Keeps in the refrigerator for up to a week.

For garnish:

- Fresh Pineapple Wedge
- Maraschino Cherry

Fill a hurricane glass with ice cubes. Pour in each ingredient and stir with a tall spoon. Slice a notch in the pineapple wedge and fit onto the lip of the glass. For a frozen drink, pulse all ingredients in the blender until smooth before pouring into a glass.



[5 Classic Hawaiian Tropical Drinks with Easy to Follow Recipes \(koloalandingresort.com\)](http://koloalandingresort.com)

Huli Huli Grilled Chicken

~submitted by Ginny

Ingredients

- 3 lb boneless, skinless chicken thighs (about 12 pieces)
- 1 tbsp vegetable oil

Marinade

- ¾ cup pineapple juice, canned or bottled (NOT fresh), unsweetened
- 1 ½ tbsp ginger, freshly grated
- 1 ½ tbsp garlic, freshly grated
- ½ cup tomato ketchup
- ½ cup soy sauce
- ¼ cup sherry or Chinese cooking wine
- ¼ cup brown sugar
- 1 tbsp Sriracha
- 2 tbsp rice vinegar (or cider vinegar)
- 1 tbsp sesame oil, toasted

Garnishes, optional

- Slice green onion
- Pineapple slices, grill for 3 minutes on each side for lines

Directions

1. Mix marinade, set aside ¾ cup for basting
2. Pour the rest over the chicken in a glass or ceramic container (not metal or plastic). Coat chicken and marinate 24-48 hours.

Cooking

1. Brush BBQ grills with oil then preheat to medium high, or heat oil in a skillet over medium high heat
2. Drain excess marinade from chicken and place chicken on BBQ/skillet.
3. Cook the first side for 2-3 minutes until golden (adjust heat if browning too fast), then flip and cook for 2 minutes.
4. Baste (dab) generously with reserved marinade, then flip and cook for 1 minute.
5. Repeat this every minute or for a total cook time of 10 minutes, or until internal temp in the thickest part registers 167° (thigh) or 150° (breast)
6. Transfer chicken to a plate, loosely cover with foil, and rest for 3 minutes before serving.
7. Garnish with green onions if desired

Serves 5-6

Nutritional value (boneless thighs)

Cholesterol: 238g	Fat: 15g	Sugar: 6g	Iron: 2mg
Carbohydrates: 8g	Sat. Fat: 5g	Vitamin A: 111IU	Fiber: 1g
Calories: 377	Sodium: 912 mg	Vitamin C: 3mg	
Protein: 49g	Potassium: 680 mg	Calcium: 31 mg	



Pina Colada Cake (Pineapple Coconut Cake)

~ submitted by Kathy



Ingredients

Cake

- 15.25 ounce cake mix white, vanilla or yellow cake mix will work (1 box needed)
- 1 cup crushed pineapple do not drain, spoon from the can into the measuring cup
- ½ cup vegetable oil or canola oil
- 3 large eggs room temperature

Pina Colada Filling

- 15 ounces cream of coconut (not coconut cream and not coconut milk), sweetened condensed milk can be substituted
- ½ cup pineapple juice
- 2 teaspoons rum extract

Frosting

- 3.4 ounces instant coconut cream pudding mix vanilla or french vanilla instant pudding can be substituted
- 1 cup whole milk
- 8 ounces whipped topping
- ½ cup crushed pineapple well drained
- ⅓ cup toasted coconut for garnish (optional)

Instructions

Prepare the Cake

- Preheat oven to 350°F. Spray a 9x13 baking dish with square edges with baking spray and set aside.
- In a large bowl or the bowl of a stand mixer, combine the cake mix, crushed pineapple, vegetable oil, and eggs. Beat with a hand mixer or stand mixer on low speed for about 30 seconds and then increase the speed to medium and continue mixing for another 2 minutes.
- Pour into the prepared baking dish and smooth out the top so the cake bakes up evenly.
- Bake for 28 to 33 minutes or until an inserted toothpick comes out clean. Let the cake cool on a wire rack for 30 minutes.
- Using a fork, gently poke holes all over the cake. Try not to crumble the top of the cake the best you can.

Prepare the Pina Colada Filling

- Whisk together the cream of coconut, pineapple juice and rum extract in a medium size bowl. Slowly and carefully pour over the top of the cake allowing it to fill in the holes and absorb into the cake. Let the cake rest until the liquid is fully absorbed and the cake has completely cooled.

Pina Colada Frosting

- Combine pudding mix and milk in a large bowl and whisk until it thickens, about 2 minutes.
- Add the whipped topping and fold in until no streaks remain. Add the pineapple (making sure it has been well drained) and fold into the mixture until evenly combined.
- Gently smooth the frosting over the top of the cooled cake with an offset spatula keeping it as even as possible. If you like, top the cake with toasted coconut. Cut into squares and serve.

Notes

Storage Information

You can store leftovers of this cake in an airtight container in the fridge for up to 4 days.

You can also freeze this recipe! Let the cake cool fully then seal in a freezer safe container and store for up to 3 months. Let the cake thaw in the fridge before serving. You can even freeze the cake in individual slices, so you only have to defrost a piece at a time when you're craving a sweet treat but don't want a whole cake!

Nutrition

Calories: 253kcal | Carbohydrates: 37g | Protein: 2g | Fat: 11g | Saturated Fat: 6g | Polyunsaturated Fat: 3g | Monounsaturated Fat: 2g | Trans Fat: 1g | Cholesterol: 22mg | Sodium: 213mg | Potassium: 77mg | Fiber: 1g | Sugar: 28g | Vitamin A: 61IU | Vitamin C: 2mg | Calcium: 65mg | Iron: 1mg



Bordertown Sams 2022 Outing Destinations

	Month	Dates	Location	Contact Information	Location
✓	January	28-30 FRI-SUN	Caballo Lake, NM 116 miles	<u>Caballo Lake</u> 575-743-3942 (park) 877-664-7787 (reservations)	
✓	February	18-21 FRI-MON (Presidents' Day)	Tombstone, AZ 299 miles	<u>Tombstone RV Park & Campground</u> 520-457-3829 (Kim)	
X	March	25-27 FRI-SUN	Roswell, NM 219 miles	<u>Bottomless Lakes</u> 575-988-3638 (park) 877-664-7787 (reservations)	
✓	April	7-10 THU-SUN	Canton, TX 690 miles	<u>Canton Civic Center</u> TexasGoodSam.com	
✓	May	5-8 THU	Tucumcari, NM 326 miles	<u>Blaze-in-Saddle RV Park</u> 575-815-4085 (Silvio)	
✓	June	24-26 FRI-SUN	Ruidoso, NM 164 miles	<u>Twin Spruce RV</u> 575-257-4310	
	July	15-17 FRI-SUN	Mayhill, NM 125 miles	<u>Deer Spring RV Park</u> 575-687-3464 (Sandy)	
	September	2-5 FRI-MON	Timberon, NM 140 miles	<u>Circle Cross</u> 575-987-2651 (Ashley)	
	September	23-25 FRI-SUN	Fort Davis, TX 199 miles	<u>Davis Mountains State Park</u> 432-426-3337 (park) 512-389-8900 (reservations)	
	October	20-23 THU-SUN	Bulverde, TX 538 miles	<u>TX 281 RV Park</u> 830-980-2282 (Betty)	
	November	18-20 FRI-SUN	Elephant Butte, NM 130 miles	<u>Elephant Butte Lake RV Resort</u> 575-744-5996 (Barbara)	
	December	2-4 FRI-SUN	Las Cruces, NM 51 miles	<u>Hacienda RV Resort</u> 575-528-5800 (Jenny)	

- See minutes or Wagonmaster for more information
- All mileage is from El Paso International Airport

Meeting Summary

May's meeting was held at Great American Steak Burger. Victor called the meeting to order, Wilson led us in prayer, and Bob led us in The Pledge.

Ginny presented the April Minutes for approval and acceptance.

Kathy presented the Treasurer's report.

Ginny covered birthdays and anniversaries.

Victor gave updated information from Texas Good Sam.

- We may/may not be able to use the Good Sam logo after December 31st
- The National Director Program has been terminated
- States will generate "guidelines" and "rules" for chapters
- North Texas Mini Rally: September 14-17, 2022 (a flyer has been shared with members)

Bob stated we needed to set up an outing committee to plan the 2023 schedule. He shared holidays and meeting dates for 2023. Victor, Wilson, Tim, and Charlie volunteered to be members (in addition to Bob). Ginny will take notes of the meetings.

Other items we shared:

- Edgar F. (former member) has a rig for sale.
- Bob has 30-amp cables if anyone is interested
- Greg has a new granddaughter, Emma! She was born in February.

Next meeting is June 9, 2022 at Great American Steakburger on Yarbrough: dinner at 6 PM, meeting at 7 PM.

Meeting adjourned at 7:57 PM.



Meeting Summary

June's meeting was held at Great American Steak Burger. Victor called the meeting to order, Wilson led us in prayer, and Bob led us in The Pledge.

Ginny presented the April Minutes for approval and acceptance.

Kathy presented the Treasurer's report.

Ginny covered birthdays and anniversaries.

Victor gave updated information from Texas Good Sam

- Per phone conversation with Ron Boullion this morning, Texas Good Sam is now a "stand alone" organization and continue to run a program. It is the Program Director element that has been terminated; therefore, each state runs their own program now. He's working on a letter to send to the chapters.
- Chapter members are "not required" to be Good Sam members to join a chapter
- We can keep the Good Sam dude on our logo
- State Secretary will send membership rosters out in October
- We will begin collecting dues in September
- Dues will return to the regular amount - \$30 per rig
- Incoming State Director, Chuck Hayes, conducted a meeting on April 5, 2022
- Next year's rally, Texas My Texas, will be held in Mineola, Texas
- Discussed staff needs

Bob gave an update on the 2023 Outing Committee's meeting. A ballot of locations will be presented at the July 14 meeting.

August and October outings were brought up as a concern as no one is signing up or indicating an interest in them. Locations may need to be changed.

Next meeting is at Great American Steakburger on Yarbrough: dinner at 6 PM, meeting at 7 PM.

Meeting adjourned at 7:27 PM

Hi all!!

Please! Please!

Help contribute to our newsletters. I am always looking for new ideas.

Check out Bordertownsams.weebly.com. We will be keeping this website for now. Check it out and give suggestions/ideas on what you'd like to see included.

Think about Rving trips and memories and moments you/we created. Please share. Members enjoy reading them.

Has anyone been out and about locally? Know of anything coming up in our area? Please share for upcoming newsletters.

Wagonmaster message

The Outing Committee has created a 2023 outing schedule.

Ballots will be emailed to members. Please vote and return the ballot via email, or bring your ballot to the July meeting.

Blank ballots will also be available at the July meeting.

Sunshine & Cheer

Keep Barbara posted of those things that happen in life.