



Bordertown Sams

El Paso, Texas

Good Sam Chapter
July & August 2022

Your Bordertown Sams Officers & Committee Members

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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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Deer Spring

Mayhill, NM

We spent another beautiful weekend in the New Mexico mountains at Deer Spring RV Park. The weather was perfect. Food was delicious. Camaraderie was out of this world. The deer are still in the park and made appearances in the mornings and evenings.

Most of us arrived early on Friday. Charlie and Ceci actually made it up there Thursday, Lynne and Charlie adopted a new fur baby at the Alamogordo shelter before coming, and he (Bailey) is a cutie. Victor and Melinda captured a picture of an olive towing a trailer on their way up. Oh, it was Wilson and Dolores. Paul and RJ (long time friends of Wilson and Dolores) joined us for the weekend.

Friday evening we had our traditional soup and sandwiches dinner. Even that is expanding. We had homemade pizza, smoked sausage bites, Tuscana soup, veggies w/dip, sandwich wraps, menudo, and chili.

Saturday's breakfast was a definite spread: scrambled eggs w/chorizo, biscuits with homemade jam and conserve, bacon (of course), and French toast w/fixings. We literally just chilled the entire day with music, snacks, and storytelling. Some of us enjoyed an afternoon siestas. Charlie and Ceci drove in Ruidoso for a Corvette Show.

Saturday's dinner was "bring your own steak" and a side to share. The chefs, Paul and Victor did a fantastic job grilling them all. Pineapple coleslaw, potato salad, traditional coleslaw, homemade yeast rolls, grilled corn on the cob, roasted sweet potatoes and peppers, homemade salsa, a tomato & cucumber salad, grilled shrimp, a strawberry pie, and a coconut cream pie made up the menu. The coconut cream pie was "grilled" in order to thaw it a bit, but most of us agreed it tasted delicious just the way it was. We were supposed to play Baseball Bean Bag Toss, but the visiting carried on into the evening, and we all forgot about the game.

Sunday morning saw some of us heading home...back to the work week grind. Those that could, stayed another night.

With weekends like this, you can't help but look forward to the next one.





Enjoying Friday's dinner



Morning sunrise walk



The dogs love Deer Spring



This is how you relax





Perfectly grilled corn



How's the steak coming along?



I think it's ready. Do you think it's ready?



Thawing coconut cream pie

We have the best Grill Masters!



Smash those potatoes!



Breakfast in the making



The "Green Olive"



The guys fixing an issue



Who's the baby?



The best storyteller!



Obi loves his momma



Chatting with friends



Cooking together



Hey partner!



Shenanigans!



Beautiful friends enjoying a beautiful afternoon



Great parking job at the end of a great outing

Happy July Birthdays

Lynne 7/1
Merle 7/1
Victor 7/3
Linda 7/11
Daphne 7/12
Charlie W. 7/26



Victor & Melinda 7/4
Edgar & Susanna 7/15
Tim & Ginny 7/21



Merle & Linda 8/6
Tim & Daphne 8/21

BTS

Member News & Happenings

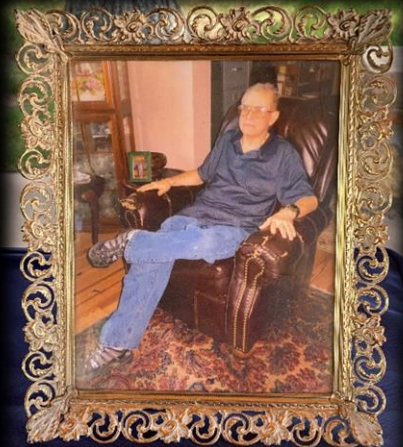


- Keep Nelson and Ana in your thoughts and prayers; Nelson's younger brother passed away in Puerto Rico.
- A graveside service was held for Dean Burton, Barbara M. brother, at Fort Bliss National Cemetery on July 19, 2022 at 11:00 AM
- Merle and Linda went on an Alaskan cruise
- Jim & Lisa cancelled their trip to Indiana; Lisa had neck surgery August 1. She's recovering well. She and Jim will see us at Fort Davis.
- Linda had back surgery on July 27th. Pain is down about 80%. She's looking forward to going on an outing again.
- Bob & Kathy headed out to explore the national parks of Utah
- Wilson & Dolores took a side trip to Sedona
- Noel went to Oklahoma City for a military unit reunion
- Barbara K. granddaughter got married. Barbara you look stunning!

Dean worked 42 years at WBAMC Veterinarian Clinic



What a beautiful tribute to Dean



Dean loved to rock the time away.

Dean was Jay's dance partner at our outings.





On the way to Fort Sill



Fantastic museum



Noel received a Duster model



Oklahoma City ball field



Noel with one of his Duster squad members



Shaking hands with President Reagan



Dusters, Quads, and Searchlights Vietnam War Memorial



Red Canyon



Zion National Park



4 Corners



Zion National Park



Temple of Senawava



Somewhere between Flagstaff and Zion

SMOKED PORK BUTT

~ submitted by Jay

INGREDIENTS

- 1 pork butt
- One cup of your favorite seasoning
- 1 gallon water

DIRECTIONS

1. Mix the seasoning and water to create the brine for the pork. Brine the pork for 24 hours
2. Smoke the pork at 380° for 1 hour
3. Lower the temperature to 225° and smoke for another 5 hours
4. When the meat has reached 160°, pull the pork from the smoker and wrap in butcher paper; return to smoker and cook another 2 hours
5. Place in cooler for 30 minutes

Note: If saucing, cook at 275° for 1 hour with the sauce

These recipes are from our June outing

“Adult Capri Suns”

~ submitted by Jay

INGREDIENTS (for one pouch)

- 2 oz. Jose Cuervo Especial Tequila
- 2 oz. Mango purée
- ¼ Cup fruit nectar from concentrate
- ice



DIRECTIONS (for each pouch)

1. Mix all ingredients in blender
2. Pour into pouch, and lay flat. Freeze until frozen or at least slushy

Note: Jay put the tequila on top so that the juice will freeze, and the tequila won't prevent it from freezing.

Strawberry Pie

~ submitted by Lynne

INGREDIENTS

- 1 baked pie crust
- 2 pints fresh strawberries, sliced
- 2 Tbsp. cornstarch
- 1 ½ cups cold water
- 1 pkg sugar-free strawberry Jell-O
- 3 Tbsp. sugar or Splenda

DIRECTIONS

1. In a saucepan, combine water and cornstarch. Bring to a boil – stir – 2 mins until thickened. Remove from heat.
2. Add Jell-O and sugar; stir until dissolved
3. Stir into sliced strawberries; Pour into baked pie crust and refrigerate until firm

Classic French Toast

~ Submitted by Ginny (Recipe is from Add a Pinch website – Robyn Stone (5-star rating – 147 reviews))

Ingredients

- 2 large eggs
- 1 cup milk (half and half, coconut milk, heavy whipping cream, or almond milk)
- Pinch salt
- 1 tbsp sweetener (granulated sugar, honey, or maple syrup)
- 1 tsp vanilla extract
- 1 tsp ground cinnamon
- 8 slices bread
- butter

Instructions

1. Whisk together eggs, milk, salt, sweetener, vanilla, and cinnamon in a flat-bottomed pie plate or baking dish. Make sure to whisk well. Place bread slices (one or two at a time) into the egg mixture and flip to make sure both sides of bread are well coated.
2. Melt butter in a large skillet or on a griddle. Place bread slices in skillet or on griddle and cook on medium heat until golden brown on each side, about 2-3 minutes.
3. Serve immediately or keep warm in oven until ready to serve, but no longer than about 30 minutes.

Tuscana Soup

~submitted by Melinda

INGREDIENTS

- 1 lb. ground mild Italian sausage
- 1 cup chopped onion
- 3 minced garlic cloves
- 2 slices of bacon
- 6 cups thinly sliced gold potatoes with skin (I cut them in triangles)
- 6 cups water
- 32 oz box of chicken broth
- 2 cups fresh kale (not the one in the bag, it has too much of the stem, do not add stems just leaves)
- 1 cup heavy cream
- Fresh Parmesan Cheese (For Topping)

DIRECTIONS

1. Toast sausage in a separate pan\crisp bacon
2. Sauté onion until tender. Add garlic, and continue to sauté.
3. Add crisp bacon
4. (You can use pot for soup to sauté onions, maybe not the bacon because soup will be too greasy). Add water, broth and potatoes; bring to a boil. Reduce heat; cover and simmer 20 minutes or until potatoes are tender.
5. Add kale, cream and sausage to soup; heat through (Do not boil)



Bordertown Sams 2022 Outing Destinations

<https://bordertownsams.weebly.com/outingevents-calendar.html>

	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 (Ashli)	
	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

July's meeting was held at Great American on Yarbrough. After the welcome and call to order, Melinda led us in prayer and Bob led us in The Pledge, the June 2022 minutes were reviewed and accepted. Treasurer's report was given. Ginny is will receive reimbursement of \$40 (purchase of baseball beanbags).

Birthdays and anniversaries were announced.

The outing committee has created a 2023 schedule. Ballots were emailed for member vote/input. Thank you to those who volunteered to serve on the committee. The remaining 2022 outings were covered.

Victor shared a sample of the 50th anniversary patch.

Membership dues is coming up in October. Dues in the amount of \$30 is due by the September 8th meeting.

Nelson's younger brother passed away in Puerto Rico, and he and Ana flew home to make arrangements.

Next meeting is at Great American on Yarbrough, August 11, 2022, Adjourned 7:35 PM

August's meeting was held at Great American on Yarbrough. Victor called the meeting to order. Jay led us in prayer, and Bob led us in The Pledge

July's minutes were read and accepted, and the treasurer's report was given.

Birthdays and anniversaries were announced.

Barbara Keily is resigning after 33 years of RVing; therefore, we are in need of a new Sunshine & Cheer volunteer. Jay volunteered to take on the position. Thanks Jay!

The 2023 Outing Schedule was finalized this evening. Bob presented the 2023 schedule. The schedule will be emailed out to all members.

The October outing to Bulverde, TX is going to be cancelled. Are there any ideas of where we should go in October.

Linda and Lisa are both recovering from their surgeries.

Next meeting is Thursday, September 8th, at Great American on Yarbrough.

Meeting adjourned 7:18 PM

Hi all!

Thank you to those who RSVP for the meetings. It's really nice to give the restaurant a courtesy headcount.

I'm always looking for something to add to the newsletters. Have any fresh ideas? Please share.



Wagonmaster message

Most of the 2023 ballots have been returned, and the schedule was finalized at the August meeting. Thanks for voting!

Sunshine & Cheer

Barbara will no longer serve as our Sunshine & Cheer committee person once this year ends. We thank you, Barbara for a wonderful job you've done and all the personal cards you've sent.