

WHAT'S KRUISING

THE KOMFORT KRUISERS NEWSLETTER

JULY 2011

Sun and Sand in Oceano

It was a small, dedicated group of Kruisers that enjoyed our July rally at the Pacific Dunes Ranch RV Resort in Oceano. By 3PM on Friday all eight rigs were lined up on the the lower loop of the campground and ready to enjoy another great weekend. The sun was even out!

In addition to our usual cast of characters, we were joined this weekend by Char and Dick Gibbs who live in the Oceano/Pismo area. Dick is the Central Area Vice President of the Western Motor Coach Association and was a very welcomed addition to our group.

Our Wagon Masters Dawn and Richard Ibarra and Cindy and John Phillips welcomed us all on Friday night at the happy half-hour in the clubhouse. We pulled two long tables together to make one large one so we could all sit together. Dinner was the usual array of tasty appetizers including little mini corn dogs, meatballs, salads and a lemon meringue cake for dessert.

We had a great time after dinner telling stories about our first motor homes, our mishaps, and how we started down the RV road. Jeff and Trish ended up with a motorhome after the "Big One". It seems their house was nearly destroyed and they had the insurance company provide them with a "rental" for a year while their home was being rebuilt. When the year was up, they were hooked. The Rihas won their first coach at the RVIA show 17 years ago when Jim picked the winning key and won a Fleetwood Storm. Everyone had an interesting story about their first motor home trips. We had so much fun just talking together and laughing, we forgot to play any games!

On Saturday morning the Wagon Masters prepared biscuits and gravy for breakfast along with some delicious pastries and a fresh fruit salad. EVERYONE came to breakfast!

After we finished eating breakfast we pledged allegiance to a large American flag refrigerator magnet and began the business meeting. Dick Gibbs talked to us about some of the things that are happening within WFMCA and FMCA. Elections will be held shortly and the candidates are being announced. He said that Shirley Smith may be running for President of WFMCA this year. Dick passed out the new FMCA Assist cards and explained the difference between this program and the previous Medex plan.

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Meet Char & Dick Gibbs.



Our Happy Wagon Masters.



Looks like the whole gang is here!



Wish I hadn't had two helpings of biscuits and gravy!

Saturday we had the rest of the day to explore the sand dunes, the beach and the town. Art B was trying to talk some of us to go into town for a huge cinnamon roll for lunch. Cooler heads prevailed and we ended up at "Splash" for the BEST creamy clam chowder with crab meat and a pat of butter on top. Delicious!

Even the dogs enjoyed the weekend. Maisy Newby loved visiting the horses in the coral, while Quincy, Muzzie and Annie chased the rabbits and collected lots of sand.

We gathered again on Saturday night for a short happy hour and a tasty dinner in the clubhouse. Cindy and Dawn made pulled pork sandwiches for all of us. They cooked the meat for 12 hours and it was a wonderful treat. Everyone else brought a salad, side dish, or dessert to round out the meal. The conversation at the dinner table was lively and a fun evening was had by all.

We didn't have a 50/50 raffle this weekend due to the smaller crowd, so no one took home the big bucks!

After dinner the trail bosses set up the tables for some "Minute to Win It" challenges. Jim R. was able to stack and unstack four large plastic cups without crashing them to the floor. Kathe R rolled a marble down a yardstick into the small hole at the end without touching it. Richard I was able to stack dice and balance them in his teeth at the end of a tongue depressor. Then Jeff N. rolled quarters right into the tines of a fork! We didn't win \$\$\$, but we were given special edition Komfort Kruiser Hershey bars for our winning efforts. Millions of laughs!

On Sunday morning we enjoyed some more of the biscuits and gravy with our coffee, juice and pastries before most of us had to hit the highway and head for home.

After breakfast we watched some of the younger campers sliding down the dunes on snow saucers. It looked like an easy way to have some fun, so Cindy and Kathe borrowed saucers and started up the hill! They were both out of breath before they even made it up 25 feet. The short trip downhill was in slow motion!

After we all stopped laughing, it was time to say goodbye to all our KK friends. Thank you Cindy and John and Dawn and Richard. It was another great rally.



**Thank you Dawn
for all the great
pictures!**



I won the Prize!



Say Ahhh.



Whoops!

Nutted Wild Rice

1 cup (1/2 pound) wild rice
5 1/2 cups Chicken Broth
1 cup shelled chopped pecan halves
1 cup yellow raisins
grated rind of 1 large orange
1/4 cup chopped fresh mint
4 scallions (green onions) thinly sliced
1/4 cup olive oil
1/2 cup fresh orange juice
1 1/2 teaspoons salt
freshly ground black pepper to taste



1. Before cooking wild rice, put rice in a strainer and run under cold water: rinse thoroughly
2. Place rice in a medium-sized heavy saucepan. Add broth and bring to a rapid boil. Adjust heat to a gentle simmer and cooked uncovered for 45 minutes. After 30 minutes check for doneness; rice should not be too soft. Place a thin towel inside a colander and turn rice into the colander and drain. Transfer drained rice to a bowl.
3. Add remaining ingredients to rice and toss gently. Adjust seasonings to taste. Let mixture stand for 2 hours to allow flavors to develop. Serve at room temperature.

Serves 8

Shortcut: You can use 2 boxes of RiceARoni Wild and Long Grain Rice instead of the hassle of cooking real wild rice. Just cook both boxes together, substituting chicken broth for water and using only one whole seasoning packet and straining out the seasonings of the second packet saving and using only the wild rice portion of the second packet. Two full seasoning packets make the product too salty. Cook rice until still a little firm and drain as indicated above.