



# Gold Country Travelers

Quarterly e-Newsletter

July 2015

Published Quarterly by the [Gold Country Travelers RV Club](#)

Check the website for additional details on these upcoming outings

## 2015 Outings

July - 27-30 - [Bodega bay RV Park](#) - Scott & Christie Nyland, Wagon Masters.

Aug 27-30 - [Duck Island RV Park](#), Rio Vista, Ca. David Lee, Wagon Master.

Sept 20-23 [Jackson Ranchera](#) - DeVarennes, Deaton, Coffee, Wagon Masters.

Oct 20-23 - [Rio Viento RV Resort](#). Ed & Joan Fernandez, Wagon Masters.

Nov 9-12 [Durango RV Resort](#), Red Bluff, Harris & Deaton, Wagon Masters.

Dec 3 - Christmas Party - [Buckhorn Steak House](#), Winters

## Message from the Presidents

Happy summer, Gold Country Travelers

We have had some great outings to Columbia and Felton. We have been fortunate to have good weather on the outings.

We are still receiving inquiries from new members. Thank you John Saylor for maintaining our Web page. Most of the inquiries come from people searching the web and finding out about us from our Web page. We will continue to give names and e-mails to the Wagon Masters and ask that you contact them concerning the outing they are interested in attending. If there is availability, please accommodate them.

We have started the reservation process for our Christmas dinner. We will meet at the Buckhorn Restaurant in Winters on Thursday December 3<sup>rd</sup>. Details will follow in the next newsletter. Our calendar is filled for this year, and starting to fill for next year.

Please take the time now to sign up for an outing next year (2016) or even the next year (2017). Pick your favorite campground, it's always good to go somewhere new.

It's time to start thinking of those we would like to be next year's officers. The elections will be at the December meeting and dinner.

Remember to keep up on your maintenance. Just had a Sunny Brook trailer unwrap a tire in front of me yesterday. It wasn't one of our members. Poor guy from out of state, but he was close to camping world so easy fix. Tires don't last like they used to.

We are looking forward to seeing you on the campouts.

Happy safe travels,  
John and Shirley



---

## Details - Upcoming Outings, Save the Dates

---

**July @ Bodega Bay RV Park -**  
**Monday, July 27 thru Thursday July 30**  
**Scott & Christie Nyland, Wagon Masters**  
**Let's beat the heat and head to the coast.**  
**2001 Highway One, Bodega Bay, CA 94923**

**707-875-3701**

**10 Sites, full hookups, cable TV Wifi etc available.**  
**Cost - 45.95 per site.**



**Area activities include, Walks on the beach, Explore tide pools, Golf , Whale watching, Shopping in Bodega Bay and surrounding communities, Relaxing and enjoying the beautiful area and Camp fires.**

**Tuesday evening dinner out at La Bodeguita Mexican Grill. Wednesday evening Potluck Dinner at the club house.**

**RSVP to: We need a final count by July 11th.**  
**Christy and Scott ( home: 916-351-0629,**  
**Christy's cell: 916 792-6844)**

---

### **August @ Duck Island RV Park**

**August 27-30**

**David Lee Wagon Master**

**Sites on the water, Good Food, Relax and Explore the Delta towns**

**Dave will be calling you, or call him at (916)967-9179**



---

## **September @ Jackson Rancheria RV Park**

**DeVarenes, Deaton, Coffee, Wagon Masters**

Located on Dalton Road 3 1/2 miles East of Jackson off Highway 88  
13 spaces are reserved in the "island" area for 3 nights

(Check in Sunday 9/20 - Check out  
Wednesday 9/23)



Group Dinner at the Buffet in the Casino  
on Monday and the Potluck outside on the  
large grassy common area on Tuesday.

This park has all the amenities (full hookups, extra large sites, concrete patios, swimming pool, 2 spas, dog park, 7-hole putting green, horseshoes, bocce Ball, walking path, free coffee all day and free all day shuttle to the casino. Great spot to check out the nearby Gold Country Towns.

**We will send out the signup E-mail later this month.**

---

### **- Reports from Past Outings -**

#### **Columbia – May 21-24, 2015**

**Ken & Cricket Couser**  
**Wagon Masters**



May's outing was to the 49er Ranch RV Park in Columbia, CA. We had a great turnout, with 11 rigs in attendance. The weather cooperated and was beautiful all weekend long. There was much to do this Memorial Day weekend. The area is rich in the history of the Gold Rush, and most of the local

towns had Street/Peddler's Fairs and Farmers' Markets going on.

Thursday was arrival day, and most of the rigs trailed in throughout the day. Park personnel were extremely helpful getting everyone tucked away into their sites. One of our longtime members had a



nice little detour on the way in due to their GPS. It wanted to take them down a street that didn't allow any through access. At least it was close to town and they were able to get turned around without too much trouble. We all enjoyed sharing and watching our friends get backed in and set up. It was nice to see our Gold Country family again.

Friday was spent touring some of the local historic sites. Special thanks go to Viv and Ken Ha, who stuck around and gave us a lot of help decorating and setting up the club room. Everyone was back in time to enjoy Cricket's homemade chicken noodle soup, served up with the hearty appetizers brought by one and all. Afterwards, those that had tickets went to see the play at the Fallon House in Columbia. It was a lot of fun, with much laughter and great music!

Saturday some went out to the Peddler's Fairs and Farmers' Markets, some did the tourist thing in the neighboring towns, and some stayed at the park and just relaxed. All made it back in time for the Saturday night potluck, though. We even had a few extras show up! Ed and Joan Fernandez, along



with their daughter, joined us. It was great to see them and we enjoyed their company. The pulled pork was delicious, along with the salads and desserts brought along by one and sundry.

Sunday was a day of rest for many of us, while some packed up and made the trip home. Most left Monday, with a few hangers on who stuck around with us until Tuesday. It was a wonderful weekend, great weather, great park, and most of all, great friends. Thanks to all who attended and made it such a memorable experience!

*Ken & Crickett*

---

**SMITHWOODS OUTING,  
JUNE 24 – 29, 2015  
Jack Diggins, Wagon Master**

We had eleven rigs attend the outing: C.J. and Cathy Deaton, Jack Diggins (wagon master), Ed & Joan Fernandez, Dick LaVergne, David Lee, Scott & Christie Nyland, Murl & Jane Poynter, John & Shirley Watkins. Guests were: James & Heather Ferree (with their daughter Brooke and her boyfriend Adam), Lorraine & Bill Morgado, Bill & Julie Southward.

Wednesday and Thursday were nice relaxing days. Many of us hiked down to the San Lorenzo River. We went across the river, hiked to Henry Cowell State Park and Roaring Camp Railroad. Lots of time was spent sitting in the sun and getting acquainted with members and new guests that we hadn't seen for some time.

We had lots of fresh fruit. Dave Lee brought a large bag of plums, Bill and Julie brought a box full of apricots. Bill and Lorraine Morgado brought peaches, lemon cucumbers, watermelon and tomatoes. The Watkins brought strawberries and C.J. and Cathy brought peanuts.



On Friday, the Poynter's, Watkins (with Vixen) and myself (with Mandy) took the Roaring Camp narrow gauge railroad to the top of Bear Mountain. This was a fun and beautiful ride. The dogs seemed to enjoy the train ride.

We had a great pot luck on Friday night in "The Cathedral." As always the food was delicious and plentiful. Appetizers were fantastic. The main course was chili dogs accompanied by spaghetti and numerous delicious salads. Some of the phenomenal deserts we had were: apricot cobbler, black turtle chocolate pie, and lemon meringue pie.

On Saturday, David Lee, Bill and Julie Southward, C.J. Deaton, John Watkins, James & Heather Ferree with Brooke and

Adam, and I drove down to Woodies on the Wharf. Scott and Christie took the train down to Santa Cruz from Roaring Camp. The cars were spectacular as always. Many Woodies were for sale. Prices started at \$25,000 and went up to \$85,000. For some odd reason, we couldn't get any club members to buy a Woody. We had a nice lunch at the Dolphin Restaurant. The Ferree's hit the Boardwalk and later went hiking in Henry Cowell State Park. The Ferree's brought a vase of flowers for each campsite when they returned to Smithwoods.

Jane and Murl Poynter drove up Highway 1 into San Mateo County; they enjoyed the beautiful coastal views.

Bill Morgado rode his bicycle into Santa Cruz. He met his wife Lorraine who drove down in their truck. They had a nice afternoon touring Santa Cruz.

Saturday night we had our dinner at the Cowboy Bar and Grill in Felton. We sat in a back room on two large tables. There was a good variety of food and everyone had a good time.

Sunday was another relaxing day. Julie & Bill Southward and I went into Felton to sample beer at the Creamery. Bill and Julie's son wants to open a brew house so we were performing research on his behalf.

Scott & Christie hiked through Henry Cowell State Park and visited the Covered Bridge Park in Felton. We all had a nice day, engaged in conversation and walking our dogs.

Shirley and John Watson drove south to Soquel. They went to Aptos and Sea Cliff. They saw the large concrete ship/pier and ran Vixen on the beach. The Watson's wandered back to Smithwoods on all back roads and had a great day sight-seeing.



Sunday night we had a second pot luck with leftovers from Saturday night. The food was still delicious and no one went hungry.

Murl brought out his propane campfire. His campfire was a great success on Friday, Saturday and Sunday nights.

I asked club members if they wanted to come back next year. The answer was a unanimous "Yes". Reservations will be at the same park, Wed. thru Sun. June 22 – 27, 2016. I was able to reserve 11 spots. I hope to get an additional 3-4 spots after Labor Day.



## 2016 Calendar

Next year's calendar is filling up. Check it out on our web site. Save the dates. There are only 4 months open at this time.

### \*\*\* Membership \*\*\*

#### **New Prospective Member -**

Bill & Lorraine Morgado have submitted their applications. rain.09@live.com or morgadola@att.net They live in Elverta, Ca and have a 5th wheel. They were at the June outing and were included on the last roster update.

**Two couples are interested in our club and were at the June outing. Please include them in your invitations to future outings.**

Bill and Julie Southward - wjsouthward@comcast.net They have a 31 ft toy hauler 5th wheel with 2 slides. They live in Redwood City, CA

Heather and James Ferree, JFerree1@gmail.com. They have a 36 Ft 5th wheel with 3 slides. They live in Patterson, CA

## Birthdays and Anniversaries This Quarter

### Happy Birthday This Quarter to:



Stohlman, Kathy	13-Jul
Kerns, Shirley	20-Jul
Lee, Virginia	22-Jul
Treon, Steve	26-Jul

Hitt, Howard	8-Aug	Lucy Farley	23-Aug
Deaton, CJ	10-Aug	Lee, David	25-Aug
Coffee, Suzy	13-Aug	Eldred, Kay	? Aug
Nyland, Scott	22-Aug	Pimental, Roy	9-Sep
Lucy Farley	23-Aug		

### Anniversaries This Quarter

Ha, Ken & Vivienne	9-Aug
Watkins, John & Shirley	26-Aug
Stohlman, Howard & Kathy	13-Sep
Nyland, Scott & Christy	26-Sep





## Tech Tips

**Member Ed Fernandez sent the following:**

### Too Hot Water

In all 3 RV's we have owned over the years we noticed the hot water to be overly hot. Aside from being a burn hazard we found we wasted a lot of water especially in the shower trying to adjust the hot and cold to the right temperature.

A little internet research brought me to the website below offering an adjustable thermostat (made by Atwood) for my Atwood water heater . It seems that practically all RV's come with a fixed temperature thermostat set for 140 Degrees F. This is way too hot for safety and efficiency. My replacement thermostat is now set for 120 F making it a lot safer and quicker to adjust hot and cold. Cost was about \$30 and it took 5 minutes to install.

### Atwood 93105 Adjustable Electronic Thermostat

by [Atwood](#) List Price: \$43.95

Avg. Price: \$29.06 & **FREE Shipping**

[http://www.amazon.com/dp/B001BZ36HM/ref=pe\\_385040\\_127745480\\_TE\\_item](http://www.amazon.com/dp/B001BZ36HM/ref=pe_385040_127745480_TE_item)



\*\*\*\*\*

### Diesel Lubricity and additives by Ed Fernandez

In talking with diesel engine owners I find that many simply take for granted that they do not have to worry about the quality and specifications of what comes out of the pump at service stations. Let me simplify things by stating that over the past 20 years practically all of the natural lubricity in petroleum based diesel has been removed to improve air quality. Some of this lubricity has been replaced by additives but the resulting level of lubricity is questionable. The safest approach is to add your own additive when refilling your tank. At the same time you can increase cetane rating for better performance plus provide cold weather protection. After extensive research I have found the best additive products to be made by Opti-Lube (determined by independent lab tests). However, the very best replacement for lost lubricity is to use a small percentage of biodiesel. Even as low as a 2% ratio of biodiesel (known as B2) can match previous lubricant level. Personally I like to run in the range of 5-10%. by topping off a petroleum fill with an appropriate amount of biodiesel and still add Opti-lube. Here are some links to educate yourself:

<http://biodiesel.org/> <http://www.dieselhpr.com/> <https://opti-lube.com/>

As you may or may not know, I worked for many years with heavy industrial machinery where I gained intimate knowledge of lubrication importance and I currently am a dealer in synthetic lubricants (another whole subject) none of which are involved with Opti-lube.

Ed

## Recipes

Jack Diggins sent Betty's Famous Chili:

### Betty's Chili Recipe

1 ½ pounds of steak (cut into bite size pieces)  
1 yellow onion  
Sauté the onion and steak until cooked in a pan  
1 10 oz. can of tomato sauce  
1 28 oz. can of diced tomatoes  
3 beef cube  
2 15 oz. cans of drained kidney beans  
1 10 oz. can of drained corn  
1 4.25 oz. can of chopped olives  
1 can of beer

Put all the ingredients in a large stock pot. Cook on low for 2-3 hours and then put in spices.  
4-5 tbs. of chili powder  
5 tbs. garlic powder  
1 tsp. of oregano  
1 tsp. ground cloves

Cook on low for 1 hour. If too thin, add some corn starch to thicken up.

Enjoy!



Janice Saylor's Rum Cake - (Served at the May 49er Ranch outing)

### **CHOCOLATE RUM BUNDT CAKE**

1 pkg. Duncan Hines Moist Deluxe Devil's Food Cake mix  
1 small pkg. Jello instant chocolate pudding mix  
Mix well with spoon and add:  
1/2 cup Wesson oil (or any good oil)  
1/2 cup white rum {I use Bacardi}  
1/2 cup water  
4 eggs-large

Beat three minutes.

Pour into a well greased (I use Crisco) Bundt pan that has been lined with chopped walnuts or pecans. (Just be sure you put enough Crisco in the pan so than when you sprinkle in the nuts, some will stick to the sides.

Bake for 55 minutes in a preheated 325 degree oven.

When done, leave cake in the pan and set on a cake cooler for 5 minutes.

Then punch holes all around the top of the cake with a long skewer. {You could probably use a meat fork, etc" I use a wooden skewer because it will go deeper into the cake.} Slowly ladle sauce (see below) over cake until it has all been absorbed. Some should run down the outside of the cake so you will have to turn the cake pan slightly on its side a few times so it soaks in.



(Continued next page)



(Chocolate Rum Bundt Cake continued)

When all the sauce is absorbed, turn the warm cake out onto a serving dish to cool. After it's completely, cool, wrap tightly with foil" Put in a cool place. You don't have to refrigerate unless you plan to serve it a few days later. This cake really freezes well.

### **Sauce**

1 cup sugar  
1/2 cup rum

1 stick butter (no margarine) Dissolve syrup over heat; boil until all the sugar is dissolved or you will have a gritty sauce. Cool, Top with whipped cream or cool whip.

This cake is best if made one day ahead. The day you serve it, brush on a little straight rum all over the cake with a pastry brush. if you like rum flavor, you can give it a couple of shots.

After the first time you bake this, you'll think it's the easiest cake ever. I always use name brands when baking and I find the above brands best for cakes. Butter is a must, there's too much water in margarine.



### **Member ship application -**

We have updated the membership application and routing process. Please use the new form on the website if possible. The new application and dues check should not be mailed. Hand it to the Treasurer at an outing. In the absence of the Treasurer, hand to the Secretary, President or Wagon Master. The person receiving the application should then contact the Treasurer by email or phone and mail as instructed by the Treasurer. The Treasurer will record the needed info and forward the application on to the Secretary.

**The Newsletter is Published Quarterly. Submit Articles to John Saylor [j99saylor@gmail.com](mailto:j99saylor@gmail.com).**  
Wagon Masters should send a story of their outings as soon as possible after the event is complete.

**Tech Tips, Recipes** and other items to publish can be sent anytime and will be included in the next newsletter and added to the website sections.

**Web Site:** Please send dates and details of upcoming outings to John Saylor. I will update the online calendar and publish a detail page of your outing. Remember we also have a Tech Tip section, Recipe page and a page of useful RV information, so send that info to me to share with the club. If you take pictures, send them to me and I will add them to the Photogallery web page.

**Club Officers, Contacts and Membership**

**Presidential Team**

**John & Shirley Watkins  
(707)422-6018**

**jlw\_saw@sbcglobal.net  
shirleywatkins47@gmail.com**

\*\*\*

**V.P. Team**

**Aaron & Carmen Harris  
(916)543-0752**

**honeytree@juno.com**

\*\*\*

**Secretary**

**John Saylor  
(916) 723-1613**

**j99saylor@gmail.com**

\*\*\*

**Treasurer**

**Larry Kochie  
(916) 638-6080**

**lkochie@yahoo.com**

\*\*\*

**Member at Large**

**Suzy Coffee  
(727) 512-8288**

**suzycoffee@mac.com**

\*\*\*

**Website & Newsletter & Roster**

**John Saylor  
(916) 723-1613**

**[j99saylor@gmail.com](mailto:j99saylor@gmail.com)**



The **Gold Country Travelers RV Club** is not a brand specific club. Members own campers, travel trailers, 5th wheels and motor homes of many different makes.

Our members volunteer to take turns as wagon masters on a monthly basis. We have an outing once a month, January through November. During December we leave our rigs at home and celebrate the year at a local restaurant.

We sometimes take extended trips to places such as Quartzsite, Yuma and Oregon. We are all about having fun, fellowship or just relaxing at our campsites.



Our members share travel ideas, stories, technical, maintenance and repair ideas they have learned from experiences.

The cooks in the club share recipes and cooking stories. Our quarterly newsletter and website keep members informed of upcoming and past activities.

**Gold Country Travelers RV Club**

<http://www.goldcountrytravelers.com>

Membership Application

Please include prospective member fee of \$15

Name \_\_\_\_\_

Spouse \_\_\_\_\_ Date \_\_\_\_\_

Address \_\_\_\_\_

City, State, Zip \_\_\_\_\_

Phone: Home \_\_\_\_\_

Cell 1 \_\_\_\_\_ Cell 2 \_\_\_\_\_

Email 1: \_\_\_\_\_

Email 2: \_\_\_\_\_

RV Type: 5th Wheel [ ] MH [ ] Travel Trailer [ ] Camper [ ]

RV Length \_\_\_\_\_ No. of Slides \_\_\_\_\_

Anniversary (month & day) \_\_\_\_\_

Birthdays (month & Day) \_\_\_\_\_

His \_\_\_\_\_ Hers \_\_\_\_\_

Emergency Contacts:

Name \_\_\_\_\_

Phone # \_\_\_\_\_

Medical Contact Dr. or Medical group:

Phone # \_\_\_\_\_