

AUTOMATE RV CLUB

NEWSLETTER

Issue # 17, Fall 2006

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It is VERY IMPORTANT to UNBLOCK your e-mail for the officers above.

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Editor: C J Golden

PRESIDENT'S COLUMN

by Dale Clark

Fall Rally enjoyed by all.

Eighty two members in 41 rigs enjoyed their stay at the Mother Lode Fairgrounds in Sonora, Ca. As usual several rigs arrived early to enjoy socializing and visiting Sonora and the surrounding area.



Thursday morning there was a steady stream of AutoMates arriving. That evening there was a social hour to get reacquainted, meet new members and rally first timers. There were snacks and drinks served.



Friday morning breakfast pastries, coffee, tea & juice were provided. Mid morning there was a great turn out of about 60-65 for a round table discussion of technical issues and problem solving.



Showing how it is done

Dinner was served at 6:30 pm, Bar-B-Que chicken and all the trimmings. After dinner the Barndogs Banjo Band entertained us the rest of the evening.



The Barndogs

Saturday breakfast was served in a bag. We chose our own ingredients for an omelet, put it all in a plastic bag, and then cooked it in boiling water. There was sausage on the side, with coffee, tea and juice. Mid morning a member of the Columbia Fire Dept. showed off an old 1930 fire engine



At 1:00pm an informal board meeting was held. The main topic discussed was the outcome of the membership poll taken to decide whether to broaden membership requirements because it is no longer possible to purchase a new AutoMate RV. A majority of AutoMate RV Club members who responded to the questionnaire in the fall 2006 newsletter indicated they favored amending the bylaws to include former club members and former owners of AutoMate RV's as prospective club members. A draft of the proposed bylaws amendments was read and discussed. The board voted unanimously to accept the draft amendments as presented. The draft amendments will be included in at least one newsletter before the 2007 spring rally to enable the membership to vote on the amendments at the annual membership meeting to be held on Saturday, May 5, 2007 at Hanford, Ca. The Saturday evening dinner of New York strip steak was another enjoyable meal.



A gift exchange held everyone's interest until the last gift was opened.





Thanks to Ed & Roma Vukonich, rally chairpersons, for all their planning and hard work, Also thanks to all those members who helped them in various ways.



The Vukoniches – Chair the Fall Rally

Jim West, Vice President and Spring Rally Chairman, reports the rally will be held at the Kings County Fairgrounds in Hanford, Ca. on May 3rd-6th, 2007. Ed and Mary Robinson will be the program chairpersons to arrange for vendors and speakers. More information will be available in the winter newsletter.

The nominating committee consisting of Ed Vukonich (incoming president), Ed Robinson, Betty Pollack, Dale Clark (outgoing president) and Wally Dinsmore, committee chairman, are happy to report that they have had interest in all board positions except Newsletter Editor. I think we will all be disappointed if we have no newsletters next year. Someone please help us fill this board position.

Happy Holiday Season, Dale

Notes taken by the newsletter editor:

- Thanks again to Ed Robinson for the great pictures taken at the Rally. More can be seen at our web site. Click on Rally pictures.
- Los Banos RV Service. Do not contact Dan Wilson anymore. He has inherited a ranch and doesn't have time to do both jobs. Instead contact Eddie at (209) 338-4442.
- The next Automate fall rally will probably be at the same location as this one because there are so many things to do in the area and nice accommodations at the fair grounds. Also there is great food at a reasonable price. Nick and Judy Serro will chair the next Fall Rally 2007.
- Remember one gift per rig, NOT per person, for the swap on Saturday night. We had lots of fun picking gag gifts wrapped in beautiful paper and very nice gifts wrapped in paper bags.
- Pat & Wally Dinsmore will send me articles about neat places to camp and visit in Oregon. We are planning on having an Automate caravan next summer to Oregon. Probably most will arrive at the campground via separate routes, but some will caravan together from the SF Bay Area. Also Pat will copy tech info sections of all Automate newsletters. I will compile them into Mini – tech notes for Automate owners.

Technical Discussion at the Fall Rally

At the rally a two-hour discussion of technical AutoMate issues took place. Here is a summary of information provided. The notes I took were corrected and augmented by the presenters – many thanks for making sure the information is accurate.

This information is available to members only.

FREE

We have two AutoMate drawers that are extras. They fit 7”H x 17 ¼” W x 16” D opening. Face is ¾” thick, 19” W x 9” H. Contact newsletter editor for information.

UPDATE TO MEMBERSHIP LIST

Attached is a list of members who paid their dues after the July 15th due date for our Summer

Beer Can Citrus Chicken

3 to 6 lbs Whole Chicken
To Taste Lemon pepper Seasoning
½ cup Olive Oil
4 cloves Garlic, crushed
1 lemon or orange (¼ wedged and slice the rest)
1 can (16 oz) Your favorite canned Beer

Pour ½ can of Beer into the cook and place the crushed garlic into the remainder of the can of beer and set aside, (1 hour minimum). The longer the beer sets out, the better it will work (flat beer works best).

Prepare an indirect fire in your grill (300-350 degrees). Clean the chicken and pat dry with paper towels, spray with olive oil and season with lemon pepper inside and out. Make sure you get seasoning under the skin. You can even place lemon slices (or oranges) under the skin (hold in place with tooth picks)

When the grill is ready, place the chicken over the ½ can of beer, using the chicken's legs to balance it. Place chicken on beer can on the center of the grill rack. Close the opening at the top of the chicken (stuff the lemon or orange wedge into the opening). The beer can should hold up the chicken, or you can get inexpensive chicken racks at the market.

Make sure that the chicken and beer are not directly over the flames and close the grill. The beer will moisten the chicken from the inside. Don't peek into the grill too many times.

Make sure that you use a quick read thermometer to test the chicken (deep into the thigh, staying away from the bone). I start checking at 45 minutes and then at 10 minute intervals after that. Remove from the grill at 160 degrees at the thigh. Let stand 10 minutes and dig in. Cooking times can vary (45 minutes – 2 hours) depending on the size of the bird and the grill temp.

Submitted by RC Kremer

AUTOMATES FOR SALE

2004 32' Double Slide AutoMate, Panoramic Rear Kitchen, Corian counters, Wood Floors, Solar, Hydraulic disc brakes, Air Ride Suspension, Air Bag Hitch, 3,000 miles, Loaded. Perfect condition. No pets or smoking. \$62,500. Bob or Paula Peterson (209) 369-3729

1996 AutoMate 29' Mid Profile 5th wheel, rear kitchen, air ride suspension, 14' slide out, entertainment center, two batteries, two 7.5 propane tanks, two skylights, 10 ply tires, front electric jacks, A/C and furnace, four large holding tanks-- extras and in great shape, \$17,900 obo--805-964-9794 (2004 F-250 V10 low mileage tow vehicle also available for sale if needed).

Don & Marianne Boneck Goleta, CA 93117

1998 33 Foot AutoMate Travel Trailer with Hensley Arrow Hitch. 14 Foot couch/dinette slideout. Fully furnished. Like new. No smokers or pets. Located in Northern Minnesota. \$30,000 Photos available online. Contact tcbrady@copper.net Tom and Mary Ann Brady

33' Automate fifth wheel. My father just passed away last weekend and owned a 33' automate fifth wheel. The RV has too many memories for my mother and she would like to sell it.. The RV is parked in the Phoenix AZ area right now. It is in great condition and has many upgrades. We often joked about the fact that it is nicer than most homes!
Harry & Jennifer Glazer
glazers@cox.net 623.537.1697

AUTOMATE WANTED

I want to buy a 5th wheel. I have been aware of Automate's reputation for many years. I very seldom see one for sale, either on the internet or in my local newspaper. I would like a 27' - 29' unit with a rear lounge. I live in Sacramento.

Richard – e-mail is rucgf34@comcast.net

PUMPKIN PUDDING CAKE

1 16 oz can easy pumpkin
1 package spice cake mix
3 eggs
1 can evaporated milk
3/4 C. chopped pecans

Directions:

Pour pumpkin into greased 12 inch Camp Chef Dutch oven. Mix eggs and milk. Lightly stir dry cake mix into milk mixture. Pour over pumpkin and sprinkle with nuts. Bake at 350° for 40-50 minutes or until done. Serve with ice cream or whipped topping. Of course, this all could be done in a cake pan in your RV oven, but that's not nearly as much fun as cooking outside.

COOKING ON THE ROAD TIPS

A quick way to add "oomph" to your everyday lettuce salads is to toss in a few raisins. It not only adds color, it adds flavor and fiber!

To make "sausage" patties that taste just like old-fashioned pork sausage, simply combine one pound of extra lean ground sirloin beef or turkey breast and 1 teaspoon ground sage, 1 teaspoon poultry seasoning, 1/2 teaspoon garlic powder, and 1/4 teaspoon black pepper. Mix well, then cover and refrigerate the mixture for an hour or so. When you are ready to make your "sausage" patties, simply use a 1/3 cup measuring cup as a guide to form 6 patties. Brown the patties in a large skillet sprayed with butter-flavored cooking spray, and I defy anyone to tell the difference between these and the real thing.

To make a really good "horseradish sauce," combine 1/2 cup of fat-free sour cream, 1 tablespoon prepared horseradish, 1 teaspoon dried onion flakes, and 1 teaspoon dried parsley flakes. Cover and refrigerate until you're ready to serve. I like this topped on a hot baked potato but it's also great with lean roast beef.

CLUB NAME TAGS

- Vendor -

JV CRAFTS

CUSTOM LASER ENGRAVING

US mail: 8555 S. Wolfe Rd.
French Camp, CA 95231

Phone: 209-993-7820

Fax: 209-983-1885

e-mail: van-jan@juno.com

Members who wish to order Club name tags may do so directly from JV Crafts. The price is \$11.00 per name tag (which includes tax and shipping. For the same price, you can choose from clip-on, pin-on, or magnet.

SAVE THE DATES!!

SPRING RALLY. Jim West, Vice President and Spring Rally Chairman, reports the Spring rally will be held at the Kings County Fairgrounds in Hanford, Ca. on May 3rd-6th, 2007. Ed and Mary Robinson will be the program chairpersons to arrange for vendors and speakers.

FALL RALLY. The next Automate Fall rally will probably be held again at the Mother Lode Fairgrounds in Sonora, CA. Nick and Judy Serro will chair the next Fall Rally 2007. The date will probably be the first week in October. More definite information will come in future editions of the newsletter.

**AutoMate RV Club
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