



New York Centra

A CHAPTER OF THE FAMILY MOTOR COACH ASSOCIATION

CHARTERED 1977

September 2005

www.NewYorkCentrals.com

Vol 4 Issue 6

September Rally Report

OFFICERS	
President	Bart Barton
1 st Vice President	Bill Leach
2 nd Vice President	Paul Halligan
Membership	Jan Pugsley
Secretary	Elaine Barton
Treasurer	Sharon Shaw
National Director	Dick Heifferon
Alt Nat'l Director	Jean Canfield
Newsletter	Bob Shaw
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Seven coaches arrived by Thursday and the balance of 21 coaches were in place by late Friday. Happy hour was held Friday afternoon in the barn with plenty of snacks provided by the ladies as usual. At no time was dust a problem due to frequent misting or showers. Most folks visited nearby restaurants for a fish dinner.

Saturday we enjoyed a pot luck breakfast and a chance to get caught up with the lives of our friends. Some folks explored the surprisingly busy town of Boonville while others relaxed and talked with their neighbors.

At 5:30 our guests were introduced, Rev. Paul Credle, his wife Barbara and Renee, their guest from Wales. Dinner was a success with plenty of barbecued chicken, baked beans, seasoned potatoes, goulash and salad for everyone.

After dinner Mrs. Credle described the period costume she was wearing, and how it was made. Rev. Credle who was dressed as a common soldier of the period then gave his talk "The Revolutionary War Up Close and Personal" covering tactics, weapons, medicine and the everyday life of a soldier at that time. He demonstrated several muskets and showed how they were used in combat.

When you see Don Daly ask him how he felt holding a tomahawk and looking down the barrel of a .75 caliber musket. After his talk we all went outside and Rev. Credle loaded and fired the musket, generating lots of noise and some really neat smoke rings. We look forward to spending more time with the Credles in the future.

Sunday morning we enjoyed a satisfying breakfast prepared by our caterer who did an outstanding job.

Breakfast was followed by election of officers. The positions were filled as described in the September newsletter. Door prizes were distributed, complements of a number of generous local merchants. A 50/50 raffle raised \$100.00 and two \$25.00 prizes were won.

We then left for home under sunny skies and wearing dry socks. A special thanks to Dan Stysh who was everywhere, delivering tables and firewood, setting up the TV, and starting the woodstove on Sunday morning to keep us all warm.

Nila and Fred Currier

Don't miss the October dinner meeting

President Reports

585-289-4792

Bart Barton

bartonta@rochester.rr.com

Well, you all went and did it. Despite your innate common sense and good judgment you still selected me as President. My mother always said I could grow up to be President. I didn't know she meant of the New York Centrals. In all seriousness though, I am honored that you all put your trust in me to lead this chapter next year, particularly since I have only been a member for a few years. I will do my best to keep us growing, and having fun but I'll be asking for your help come spring.

As my final act as 1st VP, I want to extend a huge thank you to Nila and Fred Currier for a terrific rally at Boonville. If you missed that one you missed a great one. What a way to end the 2005 rally season. Thanks again Nila and Fred.

I hope to see many of you at the October dinner meeting. For the rest of you, safe travels and have a good winter. And thank you for placing your trust in me.

Bart

Past President sez:

585-924-9248

Jan Pugsley

JPugsley6900@msn.com

A special thank you to all New York Central members for the privilege and honor of presiding as your president for the last 2 years. To all the officers who served with me and newsletter editor, a special thank you. Your reports were excellent and our newsletter showed the results. Like Bob Shaw says, "it's your newsletter" send in any worthy news, tips for the care of your coaches inside and out or any interesting item you read or hear about. Women send in your tips too.

Also, this winter please let Elaine Barton know of any member that is ill or going in for an operation, etc., she only sends out cards if she knows.

Drive safe and good health to everyone. Have a nice winter wherever you may be going to

Operation Homefront Quilt Project

I am so please to report the end result of our project to you. We collected 80 yards of beautiful material to send to Jessica Porter. I remeasured all the material to get an accurate count. I will be mailing out the 2 boxes sometime soon. I have pictures to send along with the letter to her. Thank you so much for supporting this project, you did a great job as always.

Jan Pugsley

1st Vice President Reports

607-562-3059

Bill Leach

Leamkws@aol.com

I would like to thank all of you who voted for me at the recent election in Boonville. I hope to serve you all well and to do anything that I can to make this term successful.

I am sorry we could not be there with you, as some of you know, we had a death in the family and could not attend.

We hope to see all of you in October for dinner Thank you again.

Bill

Membership Chairperson sez:

585-924-9248

Jan Pugsley

JPugsley6900@msn.com

We have 96 members as of 9-17-2005. We took in 10 new members so far this year. Names are sent to me every month of potential members and I send out the letters and applications to them.

If you know of anyone wanting to join a local chapter, please let me know. Also, if there are any changes in address, email, etc., please let me know.

Next year dues will be collected from May 1st. to July 31st ONLY. After that date if you want to stay in the chapter you will have to be reinstated as a new member and pay the \$15.00 membership fee. If you are wondering if you owe dues, check your newsletter when it comes, the date is on the front by your address. Or, email me and I will tell you. My email address is JPugsley6900@msn.com or call 1-585-924-9248. Thank you.

Jan Pugsley,
Membership Chairperson

Secretary Reports

585-289-4792

Elaine Barton

Wainepooh@yahoo.com

Elections were held at the meeting on September 17, 2005

President: Bart Barton
1st VP: Bill Leach
2nd VP: Paul Hallagan
Secretary: Elaine Barton
Treasurer: Sharon Shaw
National Director: Dick Heifferon
Alt. National Director: Jean Canfield

Congratulations to all. Thanks you to the officers who have served for the last two years.

Elaine



RALLY SCHEDULE 2006

<u>Date</u>	<u>Place</u>	<u>Hosts</u>
May 19-21, 2006	Cherry Grove Wolcott, NY	Joyce and Jerry Byron
June 16-18, 2006*	Hickories Park Owego, NY	Jan and Lloyd Pugsley
July 12-15, 2006	Northeast Area Rally at Augusta, NJ (No Local Rally)	
August 4-6, 2006	Finger Lakes Casino Farmington, NY Invited Guests - 1000 Island Voyagers	Elaine and Bart Barton
Sept 15-17, 2006	TBA Lake Placid, NY	Evelyn and Dave Blovat
October	Dinner Meeting	

* Date subject to verification with Strawberry Festival

New York Centrals October Dinner Meeting

Sunday, October 9, 2005 4:00pm

We will meet at Emile's Restaurant on Routes 5 & 20 between Geneva and Waterloo. The restaurant will let us meet at 4:00 pm for cocktails and conversation. They don't open until 5:00 pm so we will have the place to ourselves until then. At 5:00 pm we can order off the menu below. Prices include tax and tip. All entrees include Emile's salad bar, baked potato and coffee or tea. The Pasta and Grilled Chicken Marinara do not include the baked potato. Alcoholic and fountain drinks are extra.

The server's will provide separate checks. They ask that couples sit next to or across from each other to make the process easier.

If you plan to have the Prime Rib, please let me know when you RSVP so I can let Emile's know how many for planning purposes. Please RSVP by October 3rd by phone, snail mail or email to me at 585-289-4792, or 4342 Shortsville Rd, Shortsville, NY 14548-9766. My email address is:

bartonta@rochester.rr.com

Directions: Emile's is located at the corner of Border City Road and Routes 5&20. There is a traffic light at the intersection. Emile's is on the Northeast corner; there is a Hess gas station on the Northwest corner; and the Serven Vol. Fire Co. is on the Southwest corner. From Syracuse, take Exit 41 from the NYS Thruway. Then take NYS Route 414 South 4.4 miles to Routes 5&20. Take NYS Routes 5&20 West 5.7 miles. Emile's will be on your right. From Rochester, take Exit 42 from the NYS Thruway. Then take NYS Route 14 South 6 miles to Routes 5&20. (There is a traffic light and signs at 5.9 miles for a left turn to 5&20.) Then take NYS Routes 5&20 East 2.3 miles to your second traffic light. Emile's will be on your left.

Entrée	Price **
Broiled Haddock	\$14.15
Pasta w/Sausage, Meatballs or Mushrooms	\$11.00
Veal Parmigiana	\$16.65
Grilled Chicken Marinara over Pasta	\$15.40
Prime Rib of Beef	\$21.55
Petite NY Strip Steak	\$19.10

** Prices include sales tax and gratuity. They may vary by a few cents due to rounding.

REMOVE DEPOSITS FROM YOUR HOT WATER TANK

First remove the drain plug and open the pressure valve to empty the tank. Replace plug and close valve. Open the hot water faucet in the sink. Put a few drops of food coloring in three gallon jugs of cheap white vinegar. (For a 10 gallon tank, use five gallons.) Using a hose connected to the intake side of your water pump, pump the vinegar into your hot water tank. (Same process you would use to put antifreeze in the water system in the fall.) Then pump fresh water into the tank until the colored vinegar-water mixture comes out the sink faucet. Turn off the pump and the faucet and reconnect your intake hose to the pump. You now have a 50/50 mix of vinegar and water in your tank. Turn your water heater on and let it heat through one full cycle. Turn it off and let it sit overnight. Drain and flush the tank and lines to wash out the scale and vinegar. If your tank is really scaled up you may have to repeat.



Recipe Corner

Members are encouraged to submit their favorite recipe

Sharon's **Country Beef Pie**

The Crust

- 1/2 8-oz can (1/2 cup) Tomato Sauce
- 1 lb. Ground beef
- 1/2 cup bread crumbs
- 1/4 cup chopped onions
- 1/4 cup chopped green pepper
- 1 1/2 teasp. Salt
- 1/8 teasp. Pepper
- 1/8 teasp. Oregano

Combine these ingredients and mix well. Pat meat mixture into bottom and pinch fluttings around the edges of a greased 9" pie plate. Set aside.

The Filling

- 1 1/3 cups Minute Rice
- 1 cup water
- 1 1/2 8 oz. Cans (1 1/2 cups) Tomato Sauce
- 1 cup grated Cheddar Cheese
- 1/2 teasp. Salt

Combine Minute Rice, tomato sauce, salt, water, and 1/4 cup of cheese. Spoon rice mixture into meat shell. Cover with aluminum foil. Bake in a moderate oven (350 degrees F.) for 30 minutes. Uncover and sprinkle top with remaining cheese. Return to oven and bake uncovered for 10 - 15 minutes longer. Cut into pie shaped pieces. Makes 6 servings



New York Centrals
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Cicero, NY 13039



«FMCA» Paid until: «Expire»

«F_Name_M» «and» «F_Name_F» «L_Name»
«Address»
«City», «St» «CAN» «Zip»