



The Rig Runner Gazette

Newsletter of the Hi-Desert Rig Runners, a WIT Chapter
Website: <http://www.hi-desertrigrunners.com>



Augie Sansone, President	S3A2A1@msn.com
Frank Kojder, Vice President	fkojder@yahoo.com
Orin Gilbertson, Secretary.	rogilberts@aol.com
Deanna Kojder, Treasurer	dkojder@aol.com
Tryna Morton, Newsletter Editor	Tmorton744@gmail.com
Tryna Morton, Past President	Tmorton744@gmail.com

April, 2010

On April 15th four rigs from the Hi-Desert Rig Runners met for the Southwest Regional Rally at the Nevada Treasure Luxury RV



Park in Pahrump, Nevada. Bob and Paula were the first to arrive on Monday, with Augie and Judi arriving on Tuesday and

Lorraine, and Marge arriving on Thursday. We all were ready for three days of fun activities at SWRR. Thursday started the Rally off with both golf and a slot tournament at the Nugget Casino. The Nugget gave every one at the rally 2-for-1 buffet tickets. Thursday night a Bowling Tournament was held at the Resort.

Friday started with breakfast in the Ballroom followed by Opening Ceremonies. Vendors opened booths in the front entrance to the ballroom. The day brought something for every one from seminars, beanbag baseball, bingo and yes a great catered buffet dinner.

Saturday started with a catered breakfast followed by a full day of activities, vendors,

Beanbag Baseball finals, social hour, dinner in the ball room, entertainment & door prizes.

Sunday morning was time to say good-bye to our friends, new and old.



Hi-Desert Rig Runners Meeting April 17-2010

Nevada Treasure RV Resort Pahrump, NV
Called to Order The meeting was called to order by President Augie Sansone at 10:00 AM
Members Present: Lorraine Brockway, Bob and Paula Gorges, Marge Morrison, Augie and Judi Sansone.

Guest Present: Doug and Diana Mether, Flo Donaldson.

Minutes of Previous Meeting : Motion to accept the minutes as printed in the Gazette was made, Marge noted that the October Meeting was the 4th week not the third. Motion was accepted with changes.

Treasurer's Report: The Treasurers Report was read by Paula Gorges. A motion was made by Marge that the report be filed for audit. 2nd by Paula.

Sunshine Report: Lorraine reported a card had been sent to Frank.

Correspondence: Tryna sent Email to every one asking if we would like to be in the play at GNR.

Old Business: None

New Business: Frank and Deana will take May 2011 outing. We still need a wagonmaster for September 2011.

Announcements: Hi- Desert Rig Runners as a California chapter stepped up at the SWRR and served ice cream and cake after dinner on Saturday night.

Adjournment: The meeting was adjourned at 10:25 AM.



President's Message

I would like to thank Paula and Bob, Lorraine Marge, Judi, Flo, and Doug for all the help at SWRR. It was great time for all, and I was proud that the Hi-Desert Rig Runners stepped up as a California chapter to do our part to help at the Rally. Oh ya, rumor has it someone did really good at the Nugget!

Augie



From The Kitchen

Fannie Farmer Classic Baked Macaroni and Cheese
From 1942 edition of Fannie Farmer Boston Cooking
School Cookbook
Recipe#135350

35min/ 15 min prep

Serves 4

1 (8ounce) package macaroni
4 tablespoons butter
4 tablespoons flour
1 cup milk
1 cup cream

$\frac{1}{2}$ teaspoon salt

Fresh ground black pepper, to taste

2 cups good quality shredded cheddar cheese

$\frac{1}{2}$ cup buttered breadcrumbs

1. Preheat oven to 400 degrees F
2. cook and drain macaroni according to package directions; set aside
3. In large saucepan melt butter.
4. Add flour mixed with salt and pepper, using a whisk to stir until well blended.
5. Pour milk and cream in gradually; stirring constantly.
6. Bring to boiling point and boil 2 minutes (stirring constantly).
7. Reduce heat and cook (stirring constantly) 10 minutes.
8. Add shredded cheddar little by little and simmer an additional 5 minutes, or until cheese melts.
9. Turn off flame.
10. Add macaroni to the saucepan and toss to coat with the cheese sauce.
11. Transfer macaroni to buttered baking dish.
12. Sprinkle with breadcrumbs.
- 13 Bake 20 minutes until the top is golden brown.

