

Happy Wanderings

The Official Newsletter of the Happy (OK) Wanderers

An Affiliated Chapter of the Family Motor Coach Association



Vol XXX
Issue 2

April 2021



MORE INFORMATION

The registration form for the May Rally is included. It had been sent by email previously too. **If you have not sent in your registration yet, please complete and send to your Wagon Masters, Dick and Hellen Stickle by May 1st.**

We have Hosts for all our Rallies now! Thank you to those that volunteered. Wagon Masters need to complete your Registration form information and send it along with your Rally Menu to Carol Valk as soon as possible so it can be sent out to the club.

Any Members who did not attend the Durant Rally need to complete the FMCA COVID Waiver for attending any future rally. It is important!

Check out some of the recipes from this rally at the back of the newsletter.

Happy OK Wanderer's 30th Anniversary

Durant, OK April 8th thru 11th 2021



SOUTH CENTRAL AREA FMCA awarded HOW with a certificate and a check at the 30th Anniversary celebration.



Tuesday April 6th

A few members started arriving early. It was nice to catch up with those that didn't make the Fredericksburg rally.

Wednesday April 7th

The early birds went out for dinner tonight at Roma Italian Restaurant on Main Street in old downtown Durant. The food was delicious and the service was great. We had a pretty full house too!



Thursday April 8th

Thursday's dinner was Ham, Cheesy Hashbrowns, green beans, salad and a roll. Dessert was Texas Sheet Cake. Everything was scrumptious. Games were played after dinner. We had 2 guests from the FMCA South Central Chapter (6 State) – Joe Wright (President Southern Region) and guest, Joyce, Herman and Bobbi Mullins (Southern Region VP) and Mr. and Mrs. Roland Chermmie (6 State Treasury Candidate). Ken and Carol Valk had guests, Gary and Diane Townsend. Karen and Bob Rood's daughter & husband Sherry & Robert Williamson joined us as well.

Friday April 9th

Breakfast was biscuits with sausage and gravy with scrambled eggs. Dinner was Lasagna with Cherry Dump cake and ice cream for dessert. Games were played after dinner.

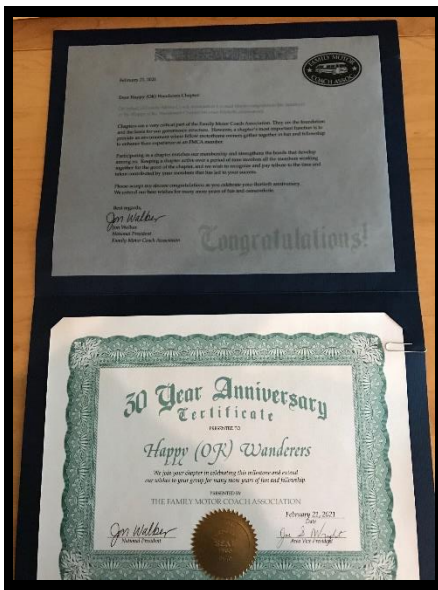


Saturday April 10th

Happy 30th Anniversary HOW!!!!

What a celebration we had!! Catered dinner, Anniversary Cake, FMCA Award followed by an Auction conducted by Auctioneer, John Teel. Everyone had a great time. It was great to see Marvin and Chris Curtis, Jim & Donna Bratcher and Phala Clough & June Guess who joined us for the Anniversary Celebration. We had approximately 29 coaches plus 6 Associate Members at the rally.

Dinner was catered, pork loin, mashed potatoes, green beans, rolls, with anniversary cake for dessert. The auction was a huge success. There was a lot of bidding going on. A big THANK YOU to all the members that participated. We were honored by FMCA with a 30 Year Anniversary Certificate and a check for \$150.



Rally auction - \$1541.50
 Clothing sales - \$82.00
 Magnetic calendars- \$12.00
 FMCA gift to HOW - \$150.00
 Food donations - \$71.00



Member Services - Official HOW WEB-site at www.happyokwanderers.com

Membership
C Seikel

Webmaster
Dwayne Davis

Chapter Photographer
Joe Sturgil

DA Award Coordinators
Earl Powell
Frank Timchak
Dan Stogner

Hospitality
Karen Rood

Newsletter
Carol Valk

Profile Books
Cyndi Timchak

Hosting Contact
Ron Lee

Chapter Clothing
Ken and Linda Johnson

Devotional Leader
Wayne Long / Steve Branstetter

RALLY SCHEDULE

2021 Elected Officers

President

Joe and Vera Bouse

1st Vice-President

Joe and Lois Sturgil
New Member Recruitment

2nd Vice-President

Ron and Evelyn Lee
Host Recruitment

3rd Vice-President/ Wagon Master

Ron and Evelyn Lee
Rally Site Coordinator

Secretary

Joyce and Darrell Rich

Treasurer

Debi & Steve
Branstetter

National Director Dan
Stogner

Alt. Nat. Director Dick
Stickle

2022 Nominating Committee

Rod Cleavelin
Joe Sturgil
Dick Stickle

May Rally

May 20th – 23rd

**Wanderlust Crossings RV Resort
Weatherford, OK**

Wagon Master: Dick and Hellen Stickle

Hosts: Frank and Cyndi Timchak, Rod and Ginger Cleavelin,
Chris and C Seikel

June Rally

June 17th – 20th

**Xtreme RV Resort
Eufaula, OK**

Wagon Master: Ron and Evelyn Lee

Hosts: Charlie and Sandra Bal Bracht, Steve and Debi Branstetter,
M.D. and Terri Gentry

July Rally

July 7th – 10th

**FMCA's 103rd International Rally
CAM-PLEX Event Center
Gillette, Wyoming**

September Rally

September 23rd - 26th

**Roadrunner RV Park
Oklahoma City, OK**

Wagon Master: Debi and Steve Branstetter

Hosts: Bob and Karen Rood, Faye Shelton, Skip Steele

October Rally

October 6th - 9th

**FMCA South Central Area Rally
Kansas State Fairgrounds
Hutchinson, KS**

October 14th - 17th

**Coachlight RV Park
Carthage, MO**

Wagon Master: Joe and Vera Bouse

Hosts: Joe and Lois Sturgil, Dick and Hellen Stickle,
Randy and Beth Plant

Christmas Luncheon

Dec 11th

Location TBA

Members,

We just never know when an accident might happen - whether we are at a Rally, traveling in our RV or traveling abroad. Stuff happens. We need to be prepared as best we can. So we just wanted to remind everyone about the FMCAssist program.....

All members of the Happy OK Wanderers are required to be FMCA members and therefore have the FMCAssist coverage. It comes free with your FMCA membership.

What do you need to do to enroll in this program?

Absolutely nothing! As long as you are an active FMCA member, you are covered.

FMCAssist is emergency medical evacuation and repatriation coverage available to members worldwide as long as you are more than 75 miles from home. If you are a full-time RVer, you are always considered 75 miles from home. FMCAssist services are also available to members when traveling abroad. Some exclusions and limitation amounts pertain to these benefits.

For medical referrals, evacuation, repatriation, vehicle return or other services please call: Europ Assistance

1. 877-352-0785 (Inside the USA)
2. 877-350-3532 (Canada)
3. 1-202-659-7803 (Outside USA Collect)
4. OPS@europassistance-usa.com

For more information on FMCAssist click here:

<https://www.fmca.com/fmca-assist>

To Download Cards, click here:

[ID CARD](#)

For a Description of Benefits, click here:

USA [description-of-benefits-us.pdf \(fmca.com\)](#)

Canada [description-of-benefits-canada.pdf \(fmca.com\)](#)

For FAQ's, click here:

[FMCAssist-FAQs-1020.indd](#)

THANK YOU AND BE SAFE OUT THERE!!!!!!

Happy OK Wanderers

Rally Registration Form

Dates of Rally:

May 20 thru May 23

Campground & Location:

Wanderlust Crossing RV Resort

1038 Airport Rd

Weatherford OK 73096

580-330-2202 to Reserve by Text
580-772-2800 to Reserve by Phone

Directions: West bound I-40 to Exit 84, ¼ mi South on the left. Look for sign.

Park Reservations: Call park to make reservations.

Camping Fee @ night: 30 amp \$37.80 / 50 amp \$42.52 - Payable to Campground

Mail Registration to:

Dick & Helen Stickle

119 East Pierce St.

Mangum, OK 73554

Phone Number:

352-362-2495 or 352-209-3461

REGISTRATION DEADLINE: MAY 1st 2021

Host Committee:

Frank and Cindy Timchak, Rod and Ginger Cleavelin, Chris and 'C' Seikel

Names: _____ Cell: _____

Arrival Date: _____ Departure Date: _____

Length of Rig: _____ Number of Slides: _____

Number of People Attending: _____ x \$20.00 Rally Fee per person _____

For associate members/guests not attending full rally:

I will attend breakfast _____ Dinner _____ on the following day(s) _____ Number of People

Attending _____ x \$5 per person/meal _____

Cherry Dump Cake

Ingredients

- Two cans 21 oz cherry pie filling
- One box of yellow cake mix
- 1 ½ sticks butter
- ½ tsp vanilla extract

Directions

Preheat the oven to 350° F. Spray a 9×13 inch pan with non-stick cooking spray. Add the cherry pie filling to the bottom of the pan.

Sprinkle the dry cake mix evenly over the cherries.

Mix the vanilla extract with the melted butter. Drizzle the melted butter evenly over the dry cake.

Bake for 45-55 minutes or until golden yellow.

CHEESY HASHBROWN POTATOES

32 OUNCES FROZEN HASHBROWNS (THAWED)

½ CUP BUTTER, MELTED

10.25 OUNCE CAN CREAM OF CHICKEN SOUP

8 OUNCES SOUR CREAM

1 TSP ONION POWDER

CHEDDAR CHEESE (SHREDDED (ABOUT 2 CUPS)

1/2 TEASPOON SALT

½ TEASPOON BLACK PEPPER

TOPPING:

1 SLEEVE BUTTERY ROUND CRACKERS

½ CUP MELTED BUTTER

DIRECTIONS:

Preheat oven to 350 degrees F (175 degrees C). Grease a glass 9x13-inch baking pan.

Combine potatoes, cream of chicken soup, Cheddar cheese, sour cream, 1/2 cup melted butter, onion, salt, and pepper together in a bowl; spread into the prepared baking pan. Mix crushed crackers and 1/2 cup melted butter together in a bowl and sprinkle over potato mixture.

Bake uncovered in the preheated oven until bubbling and browned on top, 60 to 90 minutes.

Ham and Cheese Sandwiches

Ingredients

12 Dinner Rolls
1/2 lb Provolone cheese
1 lb Deli Ham

Ingredients for making poppy seed butter

1 stick butter
3/4 tsp poppy seeds (optional)
1 tbsp Dijon mustard
1 1/2 tsp dry minced onion
1 1/2 tsp Worcestershire sauce

Grease pan. Pour mixture slowly over the rolls. Cover the pan with foil and refrigerate overnight.

Bake in the preheated 350 degrees oven until cheese has melted, about 20-30 minutes. Uncover and continue baking until browned as desired - 3 to 5 minutes more. Slice into individual sliders.