August, 2009 September's issue will go out at the end of September.

Welcome to the Jayco eNewsletter *News from Arnie & Phyllis!*

Where did the summer GO -- it`s the first of Sept. -- we still have two State Rallies this month -- NY & PA the third & forth weekends of the month, WI is also having a State Rally the third weekend of Sept. -- we`ll be in NY that weekend, I hope that someone that attends will send a article in so that it can be put in the next Hitch - Thank You.

The International Rally in Amana, IA. the first week of Aug. was different then Rallies in the past but the weather was nice - had a little rain and Fri. morning it POURED when everybody was getting ready to head home -I'm sure everybody dried off and made it home OK!!!!! We only had 113 units this year -- but was happy to have that many with the economy such as it is!!!!! Once everybody got settled in they had a good time. Right from the get-go on Sunday we had lots of help setting up tables & chairs for the week -- the help lasted all week right throught Thurday nite when it was time to put all the tables & chairs away. Flight #103 Central Iowa Club was the host club for the Rally this year -- they did a super good job. The games went well with several people jumping in to help -- Ray & Donna Horning volunteered to do the Kids games & crafts -we didn't have many kids but they had a good time - Thanks to Ray & Donna. John Nowicki handled the Golf Tournament -- he had a few more golfers this year and the ourse was a tuff one. Mike Moran did the

horseshoe tournament -- Ken Allison the Ladderjack Golf tournament -- Wilson Cespedes the Bocce Ball tournament -- Barb Halsey the Euchre tournament -- Paul & Genevieve Breitbach the Beanbag Softball tournament. This year not having many seminars we had a lot more people joining in the games & having fun and making new friends. The Photo Contest was put together by Joyce Gjeltema & Bobbi Shutler another fine job. Had about 12 dogs in the Pet Parade -- in the small dog dividsion the winner was Catey (4 month old) Handled by June Moore -- the large dog dividsion winner was Kaleb Handled by Jodell Cutler --

Sid Johnson Jaycos After Market Manager was with us Monday evening for the opening ceremonies -- he spoke on the RV Industry in general and the Jayco operation in Middle-bury and how the economy is effecting the RV Industry --- Sid stayed with us until about noon on tues. talking with and answering questions from some of our Jayco friends. Thank You very much Sid for spending time with us at the Internatioal Rally.

As of Aug. 31st we have 55 units signed up for the 2010 International Rally in Hamburg, NY. we would like a lot more -- I know 300 units is a far reach, we need 100 units for this rally to happen so get signed up as soon as possble!!!

Until Next Time...GoRVing AND safe travels,

Arnie & Phyllis

Jayco Travel Club - RV Tours and Camping Mark your calendars now, you won't want to miss out on these great travel opportunities!!

2010 SCHEDULE OF EVENTS

2009 Christmas in Branson November 9-13, 2009 Branson, Missouri

2010 Jayco International Rally June 28 - July 2, 2010 Hamburg, New York

2010 Family Reunion September 30 - October 3, 2010 Goshen, Indiana

We ask the flights have state and regional rallies planned for 2010 to send us the information as soon as possible.! Contact us at -1-800-262-5178 or email the information to Jackie at membership@recclub.com or Wendie at editor@recclub.com.

We'd be happy to let all your Jayco friends know about your events!!

CHEESY MUSHROOM-FJSH BAKE



(taken from www.kraftfoods.co m)

Prep Time: 5 min Total Time: 35 min Makes: 4 servings

What You Need!

1 lb. frozen haddock fillets (Do not thaw.)
2 Tbsp. KRAFT Light Zesty Italian Dressing
1 cup sliced fresh mushrooms
1/2 cup KRAFT Shredded Mozzarella Cheese
1 Tbsp. chopped fresh parsley

Make It!

HEAT oven to 450°F. Place fish in 13x9-inch bak-

ing dish; drizzle with dressing.

BAKE 25 min.; top with mushrooms and cheese. Bake 5 min. or until cheese is melted and fish flakes easily with fork.

SPRINKLE with parsley.

PEANUT BUTTER LAYERED



BROWN-JES (taken from www.kraftf oods.com)

Prep Time: 30

min

Total Time: 1 hr 35 min

Makes: 3 doz. or 36 servings, one brownie each

What You Need

4 squares BAKER'S Unsweetened Chocolate 3/4 cup (1-1/2 sticks) butter or margarine

2 cups granulated sugar

4 eggs

2 tsp. vanilla, divided

1 cup flour

1 cup creamy peanut butter (at room temperature)

1/2 cup powdered sugar

2 squares BAKER'S Semi-Sweet Chocolate

Make It

PREHEAT oven to 350°F. Line 13x9-inch baking pan with foil, with ends of foil extending over sides of pan; grease foil. Microwave unsweetened chocolate and butter in large microwaveable bowl on HIGH 2 min. or until butter is melted. Stir until chocolate is completely melted. Add granulated sugar; mix well. Blend in eggs and 1 tsp. of the vanilla. Stir in flour until well blended. Spread into prepared pan.

BAKE 30 to 35 min. or until wooden toothpick inserted in center comes out with fudgy crumbs. (Do not overbake.) Cool in pan on wire rack.

BEAT peanut butter, powdered sugar and remaining 1 tsp. vanilla until well blended. Spread over brownie.

Microwave semi-sweet chocolate in microwaveable bowl on HIGH 2 min. Stir until chocolate is completely melted. Drizzle chocolate from spoon over peanut butter layer. Refrigerate 30 min. or until chocolate is firm. Remove brownie from pan, using foil handles. Cut into 36 brownies to serve.

Kraft Kitchens Tips

Prepare as directed, substituting 13x9-inch baking dish for the baking pan and reducing oven temperature to 325°F. How to Make Frosting Easier to SpreadStir 2 Tbsp. milk into the peanut butter frosting before spreading onto brownie as directed.

The Jayco Hitch

The latest Jayco Hitch it available online. You can click this direct link for the Jayco Hitch or visit the Jayco Travel Club website at www.jaycorvclub.com and then click on Newsletter. Articles for the next Jayco Hitch newsletter are due November 20. Please send them to our editor Wendie at editor@recclub.com. Please let us know your camping schedule for 2010 and we will be happy to include it in the newsletter.

REDUCE PRESSURE WITH PROPER IN-FLATION

Brought to you by Farm & City Insurance Services

REST EASY AND ENJOY THE RIDE WHEN YOU ARE TRAVELING ON CORRECTLY INFLATED TIRES . . . The first step to proper inflation is locating the manufacturer's recommended inflation pressure for your vehicle. This can be found on the safety certification label or in the owner's manual. This information is only a reference. The proper air pressure amount is dependent on the fully loaded vehicle weight.

Most tire manufacturers recommend that you run the same pressure for all tires on the same axle. The heaviest tire position will determine the correct pressure for all tires on that axle. Other inflation guidelines include check your gauge against a calibrated gauge at a major tire store, don't use "billy dubs" or vision to determine tire pressure, and inflate trailer tires to sidewall pressure.

Once your tires have been properly inflated, periodically check the pressure. In just one month, a tire can lose several pounds of air pressure under normal conditions. Temperature also affects tire pressure. It's a good idea to check pressure at the beginning of every traveling day.

Be cautious about any auxiliary device you add to your tires or tire valves. Some devices increase the potential for leaks and have high failure rates. Recommended tire pressure monitoring systems provide real-time inflation information without getting down on hands and knees on a daily basis. Several electronic systems use a transmitter chip in or on the wheel. A display in the cab indicates air pressure loss or overheating, allowing a corrective action before sever damage occurs. In general, one of these systems costs less than a replacement tire.

Checking pressure on dual wheels creates difficulties when wheel and wheel cover holes do not align. A permanent mechanical means of checking tire pressure at a glance combines the two valve stems into a common, accessible fitting. Some devices even include a directreading gauge to visually check inflation pressure.

Maintaining proper air pressure not only contributes to better tire performance and longevity – but it's also essential for ride quality and safety of you and your passengers.



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