



Welcome to the Jayco eNewsletter News from Arnie & Phyllis!

HO-HO-HO Tis the season to be Jolly. Merry Christmas and a Happy New Year!!!!



I made the trip north deer hunting (Upper Peninsula of Michigan) looking for Bambi's daddy -- well I didn't find him -- my son Kevin joined me on the hunt -- he saw Bambi's little brother, he had little spikes so he didn't shoot -- maybe he'll be bigger next year. We had a good time -- we saw a few deer but no big bucks ! Returned home in time for Thanksgiving - Phyllis and I went to our daughters for dinner (had a big bird - turkey) it was a very nice day, we all have a lot to be thankful for - family - friends - health. Our local club (flight #33) got together Dec. 8th. for a meal at the Moonraker Restaurant near Marshall, MI. -- some of our members are in the sunny south



(snowbirds) but we had 12 members show up for the meal -- good food and fellowship are hard to beat!!



Speaking of snowbirds, the Jayco Florida Snowbirds will be meeting Feb. 6th. at Homers Buffet - Sebring, FL. at 2:00 pm for the Florida Luncheon. We plan to be there and hope you all will join us and bring a friend. We have room for 100 people so come and join in the food and fellowship. If you have any questions you can call Mike & Sharon Moran -- 863-658-1935.



The Nova Scotia Trip will be June 24 - July 11, 2013 -- we now have the price!!



2 adults in one unit: \$3195.00

1 adult in one unit: \$2215.00

We can take 22 units on this 18 day trip so get signed up to make sure you get to go on this very nice trip. The trip is listed in this e-news - if you click on Nova Scotia Trip the daily agenda will come up for you to see what we will be doing for 18 days.

The Jayco Jafari International Rally -- Marion, North Carolina -- August 5-9 2013 -- at Tom Johnson Camping Center -- with 300 full hook-up everybody will have it ALL -- sign-ups are coming in very slow -- if you think your coming to the International PLEASE get signed up so we can make plans and know the numbers we are working with.

State Rallies -- we have some listed in this e-news -- if you are having a State Rally send it to the office

(membership@recclub.com) or (arniejaycorv@aol.com) and I will send it on to Jackie. We want to get the info out to the membership, they just might sign-up and come to your Rally -- we would like to see the numbers come up at the State Rallies, the more the merrier!!

Unit Next Time - Safe & Happy Travels -- GO-RVING

Arnie & Phyllis



Christmas Joys

**Evergreen boughs that fill our homes
With fragrant Christmas scents,
Hearts filled with the loving glow
That Christmas represents;**

**Christmas cookies, turkeys stuffed,
Festive holly berry,
Little faces bright with joy,
Loved ones being merry;**

**Parties, songs, beribboned gifts,
Silver bells that tinkle,
Christmas trees and ornaments,
Colorful lights that twinkle;**

**Relatives waiting with open arms
To smile and hug and kiss us;
These are some of the special joys
That come along with Christmas.**

By Joanna Fuchs

Christmas Tree Poem

**Christmas tree, sparkling bright,
Filled with baubles, warmth and light,
Precious symbol of our affection
For Christmas time and its perfection,
Show each night your radiant glory
For "oohs" and "aahs" obligatory.**

**Christmas tree, don't let us down;
Show something special at your crown,
An angel, star, or splendid piece
To make our holiday joy increase,
An icon, pure, ideal, complete,
For Christmas memories fond and sweet.**

**Glitter and glisten, gleam and glow,
Oh Christmas tree, we love you so!**

By Joanna Fuchs



Trips & Tours

Jayco Travel Club - RV Tours and Camping

Mark your calendars now, you won't want to miss out on these great travel opportunities!!

2013 SCHEDULE OF EVENTS

[2013 Florida Luncheon](#)

February 6, 2013

Florida

[2013 Michigan State Rally](#)

June 15 -16, 2013

St. Louis, MI

[2013 Nova Scotia](#)

June 24 - July 11, 2013

Maine, New Brunswick, Prince Edward Island & Nova Scotia

[2013 Jayco Int'l Rally](#)

August 5-9, 2013

Marion, North Carolina

[2013 New York State Rally](#)

September 19-22, 2013

Frankfort, New York

Tidbits

RV101: 7 Easy Steps to Winterizing your RV Plumbing System

From: KOA Kompass

It's always sad to come to the realization that another camping season is winding down. Depending on where you live, part of this realization is preparing the RV for winter storage so it will be ready to go camping again next spring. A major part of winterizing your RV is to protect the RV water system from potential damage, caused by exposure to freezing temperatures. Frozen and damaged water lines are in fact the most common problem related to not winterizing your RV, or not properly winterizing your RV.

The RV plumbing system is the most vulnerable system to damage caused by plummeting temperatures. The good news is it is easy to protect the RV water system from this potential threat. Here are my 7 easy steps to winterize your RV plumbing system.

Before you get started there are a few items you will need to have. These items can be found in most RV parts stores:

- Non-toxic RV/Marine antifreeze. The amount depends on the layout and length of your plumbing lines. Two to three gallons will normally do.
- A water heater by-pass kit, if not already installed.
- A wand to clean out the black water holding tank if the RV doesn't have a built-in clean out system.
- A water pump converter kit, or tubing to connect to the inlet side of the 12 volt water pump.
- Basic hand tools to remove and install drain plugs.

Note: Be sure to read your owner's manuals for unit specific winterizing guidelines. Follow the steps below that apply to your RV.

Step # 1: If you have any inline water filters remove and bypass before starting. Drain the fresh water holding tank. Drain and flush the gray and black water holding tanks. If the RV doesn't have a built in flushing system clean the black tank out with a wand. Drain the water heater. Open the pressure relief valve and remove the drain plug.

CAUTION: Never drain the water heater when hot or under pressure. With no water hooked up to the RV and the water pump off open a hot water faucet to remove any pressure on the system. Allow the tank to cool before draining.

Step # 2: Open all hot and cold faucets; don't forget the toilet valve and outside shower. Locate and open the low point water drain lines. Use the water pump to help force most of the water out of the system, but turn it off as soon as the system is drained to prevent damaging the pump. Recap all drains and close all faucets.

Step # 3: By-pass the water heater. If you do not have a by-pass kit installed the water heater will fill up with RV antifreeze before it goes through the water lines, wasting six or ten gallons of antifreeze.

Step # 4: Install a water pump converter kit, or disconnect the inlet side of the water pump (the line coming from the fresh water holding tank) and connect tubing from the water pump inlet into a one gallon jug of RV antifreeze.

Step # 5: Turn the water pump on and pressurize the system. Starting with the closest faucet to the pump, slowly open the hot and then cold valves until the pink colored RV antifreeze appears. Replace the antifreeze container as required. Repeat on all faucets from the closest to the farthest away. Don't forget the outside

shower.

Step # 6: Flush the toilet until antifreeze appears. Pour a cupful of antifreeze down each drain. Pour some RV antifreeze in the toilet and flush into the holding tank to prevent any water in the tank from freezing. If your water heater has an electric heating element, turn it off. This will protect the element if the unit is plugged in while in storage. Make sure all faucets are closed.

Step # 7: Consult your owner manuals for winterizing icemakers and washing machines.

The unit is winterized. Now, next spring when it's time to head out in the RV you won't have any unpleasant, not to mention costly, surprises waiting for.

For a DVD on Winterizing & Storing your RV visit www.rveducation101.com

Happy Camping,

Mark J. Polk

#89 - 2013 Camping Schedule

January 13 Marysville All American Diner

Feb. 10 Skyline Diner

March 17 Farmers Wife Resturant, Ono

April 19-21 Birchview Farms Campground

May 10-12 Buttonwood Campground

June 7-9 Dogwood Acreas Campground

July 12-14 Hickory Run Campground

August 8-13 International Rally - Marion , NC

August 16-18 Paradiice Stream Campground

Sept. 6-8 State Rally - Merritt Pond Campground, Bedford, PA

Oct. 4-6 Pine Hill Campground

Nov. 10 Thanksgiving Dinner, Salem U.M. Church Rt. 850 at 5 pm

Dec. 8 Christmas Dinner, Salem U.M. Church at 5 pm

2013 State Rallies . .

If you are planning a State Rally for next year, please send me your information so I can include it in the next issue. You can email to membership@recclub.com or fax 1-574-259-7105 or mail to: Jayco Jafari 58800 Executive Dr Mishawaka, IN 46544

Also, if you have any chapter news or schedules that you would like published please send that as well. And if JJ is reading this, we would love to hear about your adventures too!

News from #89 . . .

The November get together for the Susquehanna Jays was a Thanksgiving dinner held at the United Methodist Church on November eleventh. Attending the dinner were Perry and Alice Byers, Colin and Doris Crouse, Ken and Janet Engelman and Janets mother Cathy, Jon and Shirley Holtzer, Bob and Velma Keefer, Jack Rudy and Martha Shover, Sam and Joyce Beyer, Harland and JoCarol Smeigh, Jim and Sally Robenseifner. After a time of getting together and conversation we all sat down to a turkey dinner with all the trimmings. Later in the evening our president Bob Keefer opened the meeting with a pledge to the American flage. No secretaries report was given and the treasurers report was approved as read. The treasurer noted that the dues for 2013 are due. Selection of

campgrounds for 2013 was the main topic of the meeting, after some discussion a number of campgrounds were selected and approved for the upcoming camping season. A 50-50 drawing was held Alice Byers and Jim Robenseifner were the winners here. A motion to adjourn was made by Colin Crouse and second by Perry Byers. Above, you will find a list of campgrounds for 2013, all campgrounds have been confirmed with the exception of Dogwood acres in June 7-9 and Pine Hill in October 4-6.

Colin Crouse

Happy Birthday to Bob Keefer on December 27!!!

Recipes

Weber Camping Recipe: Skillet Blueberry Cobbler



Ingredients

2 tablespoons unsalted butter, softened
4 cups fresh or thawed frozen blueberries, divided
1/2 cup granulated sugar, divided
1 tablespoon all-purpose flour
1 teaspoon finely grated lemon zest
1 tablespoon lemon juice
1/4 teaspoon grated nutmeg

1-1/4 cups all-purpose flour
1/2 cup granulated sugar
1-1/2 teaspoons baking powder
1/4 teaspoon kosher salt
1/2 teaspoon cinnamon
4 tablespoons unsalted butter, melted
1/2 cup whole milk
1 teaspoon pure vanilla extract

Directions

1. In a nonstick, ovenproof 10-inch skillet over medium heat, melt the butter. Add 2 cups of the blueberries with

1/4 cup of the sugar, stirring frequently until the mixture has the consistency of jam, about 10 minutes. Remove from the heat. Add the remaining 2 cups of blueberries, the remaining 1/4 cup sugar, the flour, lemon zest, lemon juice, and nutmeg to the cooked berries and stir to combine. Make sure all of the whole berries are evenly coated.

2. In a large mixing bowl sift the flour, sugar, baking powder, salt, and cinnamon. Combine the melted butter, milk, and vanilla and add to the dry ingredients. Continue to mix until well combined, scraping down the sides once. There may still be some lumps. Drop the batter over the fruit in large spoonfuls starting in the middle and working out to the sides, leaving a 1-inch border of exposed fruit around the outside edge. It will seem like there is a shortage of batter, but it will expand while baking.

3. Prepare the grill for indirect cooking over medium heat (350° to 450°F).

4. Brush the cooking grates clean. Cook the cobbler over indirect medium heat, with the lid closed, for 20 minutes. For even cooking, carefully rotate the pan 90 degrees, being careful because the fruit mixture will be bubbling up. Continue to bake, with the lid closed, until a skewer inserted into the center of the crust comes out clean, 25 to 30 minutes. Place the skillet on a wire rack and let stand for 10 minutes. Serve while still warm or at room temperature

Contact Information



Jayco Jafari Travel Club
58800 Executive Drive
Mishawaka, IN 46544
Phone: 1-800-262-5178
Fax: 1-574-259-7105

Website: www.jaycorvclub.com

Arnie & Phyllis Rocco - Events Managers - email: arniejaycorv@aol.com

To unsubscribe, send an email message to membership@recclub.com with words "Unsubscribe Jayco Travel Club eNewsletter" in the body of the message.