



# KOKOPELLI KRONICLE



ANASAZI CHAPTER FMCA

October 2021

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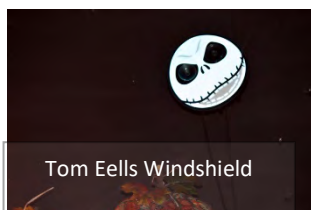
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## ANASAZI's On The Road...

(Narrative by David Ridley)



Tom Eells Windshield

Thursday, we had 8 coaches arrive with 1 of those being a prospective (New) member. We enjoyed some heavy hors d'oeuvres and conversation.

Friday, we enjoyed waffles provided by the resort, we spent the day relaxing and visiting. Another coach arrived in time for snacks. We had a great dinner of pulled pork loin, green bean casserole and baked beans.



Wayne and Tim playing 4 Square



I think that we are here



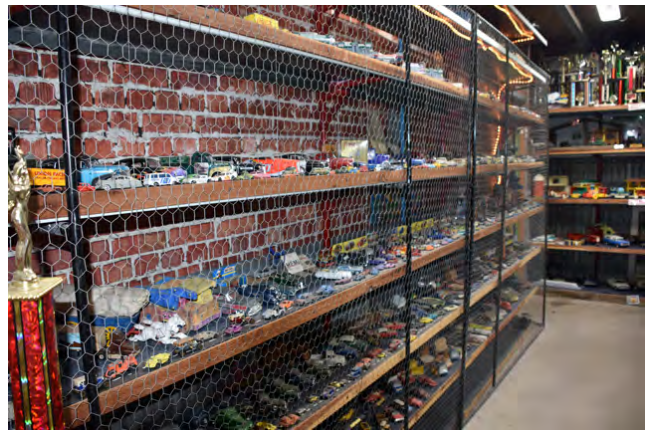
New member Dee Dees playing Card Bingo with Wayne, Betty & Anita

After dinner we played card bingo and had ice cream for dessert.

Saturday the hosts cooked eggs and sausage for breakfast. After breakfast we carpooled to Maricopa to visit the Dwarf Car Museum and have lunch at the Raceway Bar and Grill.



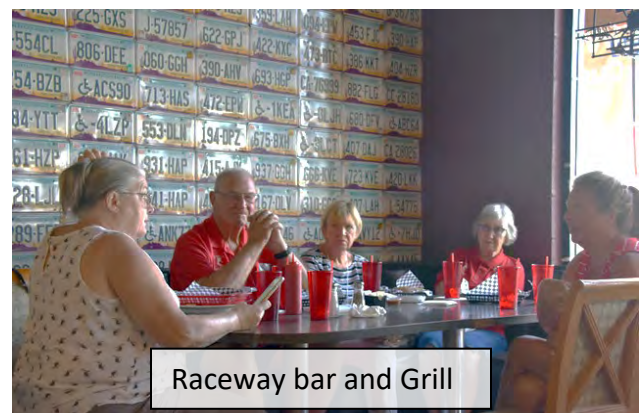
Anita getting ready for a road trip



An Electric Hammer??



Is this even street legal??



Raceway bar and Grill

When we returned to the resort everyone disappeared, but they did show up for snacks.



A special treat during happy hour was beer tasting. Not just any beer tasting, but tasting of German Beers. There was a slight twist to this tasting. Everyone tasting was to guess the brand of the beer and if they were from Germany.



There were 6 beers to choose from and our host Shirley (who does not drink beer) picked out the beers and ran the tasting. She started out by asking us to identify if the beers came from hops, yeast or malt? We had to write down our best guess and identify the brand of beer.



At the end of the tasting, Wayne Cernie, our president, was determined the most knowledgeable and was awarded a paper crown (the crown looked very similar to a Burger King Crown just inside out). And titled "The "King of Beer". And to think we all thought he was the "Margarita King", judging from his infamous Margarita's he generously served at our Thursday night Happy Hour.



For dinner we had barbeque chicken and three different styles of brats, German potato salad, typical German red sauerkraut and coleslaw.



After dinner we carpooled to the Casa Grande Neon Sign Park and returned to the resort for apple strudel

and ice cream.

Sunday morning, we had a continental breakfast and divided the leftovers. Then everyone went about getting the coaches ready to depart. I would like to thank Barry Stallings, Tim and Adrienne Kearns, and David and Shirley Ridley for hosting a wonderful rally.

## Presidents Message



Last months rally in Casa Grande was a good one on many levels. First, we had a new couple Tim and Adrienne paired with David, & Shirley Ridley and Barry Stallings. They provided a fantastic rally! The tour of

the Dwarf Car Museum was awesome and a "Bucket List" must do. The dinners were delicious with a Octoberfest theme and nice table decorations. Then I had the privilege of announcing our newest ANASAZI Chapter member Dee Dees to the entire group with a special recognition to Chuck and Betsy, the last of the original founding members in attendance.

Next month we gather in Wickenburg and hold our annual meeting. Desert Gardens is a Chapter favorite and Tom & Carole Eells and Wanda Wieters are putting together the final details to what should be another fun and interesting Rally. Until then be safe, and I hope some of those considering our Chapter can make this outing.

Wayne



### Rotisserie Chicken Salad

**Submitted by Betty Cernie**

Rotisserie Chicken Salad makes an easy and flavorful lunch or

meal prep for the entire week. Rotisserie chicken, celery, onions, walnuts, and cranberries are tossed in a creamy homemade herb dressing.

Prep Time

15 minutes

Total Time

15 minutes

Servings: 6 servings Calories: 544kcal

## Ingredients



### October

Albert Gould	28
Virginia Morrison	28
Sharon Coffin	29



### October

Ed and Margaret Cotier	6
Tom and Sharon Coffin	10
Randy and Cris Higgs	22



1 cooked rotisserie chicken \*

¾ cup mayonnaise

2 teaspoons dijon mustard

1 ½ ribs of celery diced

½ small red onion diced

1 tablespoon ranch seasoning

¼ cup chopped walnuts

¼ cup dried cranberries

#### Instructions

Remove the meat from your rotisserie chicken and shred into bite size pieces.

In a large bowl, add your shredded chicken meat and remaining ingredients. Stir to incorporate, adding more mayonnaise as needed.

Refrigerate until ready to serve. Serve over a bed of lettuce or on lightly toasted bread as a sandwich.

#### Notes

\*1 rotisserie chicken can be substituted with 14-16 ounces of any cooked chicken meat.

Walnuts and cranberries are optional, and can be substituted with almonds, pistachios, pecans, raisins, fresh grapes, or diced apple.

Chicken salad will keep for up to five days in the refrigerator, stored in a tightly sealed container.

For a lower calorie variation, try replacing some or all of the mayonnaise with plain greek yogurt.

#### Nutrition

Calories: 544kcal | Carbohydrates: 7g | Protein: 45g

| Fat: 37g | Saturated Fat: 7g | Cholesterol: 165mg |

Sodium: 941mg | Potassium: 497mg | Fiber: 1g |

Sugar: 4g | Vitamin A: 84IU | Vitamin C: 1mg |

Calcium: 33mg | Iron: 1mg



## Cats and Gnomes



A gnome is in the garden busily destroying some bushes when a house cat appears.

“What are you?” asks the cat.“

A gnome,” comes the reply. I steal food from humans, I kill their plants, I make annoying music at night to drive them crazy and I love mischief. And what, may I ask, are you?”

The Cat replies, “Um, I’m a gnome”



## SAFETY REMINDER

### Why Does My Engine Oil Turn Black?



Did you ever wonder why, when you buy a new vehicle (car, truck, motorized RV) that the engine oil is golden brown but over time and a few oil changes it turns black and seems to stay that way, even with oil

changes, over the life of the vehicle?

Most of the reason that the oil turns black is related to complex chemistry, however, let’s look at a few basic things that oil does and the reason that black may not be all that bad.

First and foremost, you are putting oil into the cesspool of the engine. When combustion occurs in an engine, some of the gases from combustion escape past the rings into the oil. These gases contain acids, corrosive gases, unburned fuel (carbon) and partially burned fuel. All of these blow by products must be neutralized to protect the internal working parts of the engine.

The oil you put into your engine can have as much as 30% or more additives to make the oil work as oil and protect your engine. A key component of the additives holds particulate pieces (mostly unburned fuel) in suspension. This along with neutralizing acids the oil tends to turn to a dark color, even black. When changing oil, we cannot completely drain out all of the old oil which is why we have dark colored or black oil after we have added all of the new oil. The thing to remember is dark or black oil is a sign that the oil is doing its job in protecting your engine. Because of normal additive depletion we need to change oil on a regular basis.

In order to keep your engine protected, make sure you follow your vehicles manufacturer recommendations on when to change your oil.