



KOKOPELLI KRONICLE



ANASAZI CHAPTER FMCA

October 2022

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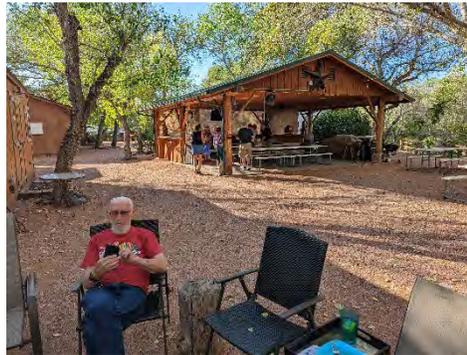
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ANASAZI's On The Road...

By: Dayton Osland and Wayne Cernie



The adventure started on Thursday Sept 29 as our attendees arrived to the site of several rallies. A canopy of beautiful trees provides shade and kills the TV reception. The place is immaculately maintained, and the locals are very friendly. West Clear Creek runs right by the campsites and they are very walkable paths along the creek and through the floodplain. When you checked in at

the office each rig was presented a gift bag with a map of the park, hand sanitizer, a mini-Rubik's cube, maps and plenty of brochures about the surrounding areas. The weather was a little warmer than expected but it might have been that everyone was just tired of our summer heat! The Zane Grey Park is a smaller, more intimate park, and we were allowed to use the Ramada for all of our gatherings.



On Thursday evening Happy hour just morphed into potluck dinner. Fabulous food way too much of it, and, of course, a delicious rum cake for dessert. The evening cooled and everyone headed to their rigs and looked forward to opening the windows and sleeping with the cool forest air drifting through the coaches.

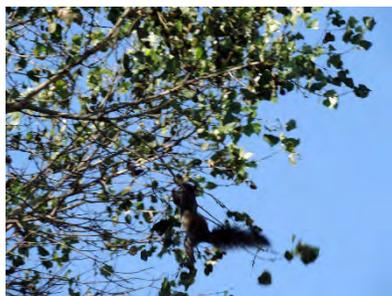
Our busy Friday started with special homemade breakfast sandwiches served by the hosts. Then some of the group retrieved their



binoculars/cameras and followed our resident “ornithologic geek” (Dayton) on a bird viewing walk through the canyon connected to the park. The path follows a bubbling stream which provided wonderful sounds and picture opportunities. It was supposed to be a Bird Hike, but



the group only saw only a few warblers and one larger bird, all of which escaped identification. However, everyone got to walk a half mile walk and saw Clear Creek, a couple of squirrels, some butterflies and a whole lot of varied vegetation from the giant Sycamores to tiny wildflowers.



There is a sign on one tree, marking the height of the flooding of the creek in February 2017. The water nearly reached the campground. The maker on the tree is about 7 feet above the ground, which itself is several feet above the creek. When Dayton and the group reported back to camp, they decided to call the event a “nature walk” as the group only saw one bird and a very busy squirrel.



After lunch the entire group carpooled to the Copper Museum in Clarksdale. We were met with a docent, Paul who gave us an overview of the museum. The most interesting thing he gave us was a short history of William A. Clark. He was virtually unknown to the group



however we were amazed to find he was one of the richest persons in America in his time. He



built the copper mine into a huge organization along with ownership of the ports of Los Angeles, San Francisco, and developed a town in Nevada in a county that bears his name. That town? Las Vegas in Clark County! The copper museum was filled with rooms starting with how copper is mined and then



rooms of items made from copper. A favorite room was the “War” room which has hundreds of artillery shells that have been turned into unbelievable works of art. The museum was truly amazing, starting with the fact that this used to be the Clarkdale High School. The museum led you through the early discovery and history of copper. Copper was the first workable metal of ancient history. It’s relatively low melting point allowed our ancestors to make many tools and weapons. Also shown was copper’s modern use in utensils, electricity transport and regulation, weapons, construction, and of course art.



As the sun started to set it was happy hour time and then the hosts prepared fresh grilled



hamburgers with all the fixings for the group. To even make things more special, some of the vegetables were grown in Jeanne's garden. The yellow tomatoes were wonderful and her homemade pickles were a big hit. After dinner was more socializing and then "Shut the Box". Some preliminary rounds were played to learn how, and then a tournament style round was played. Joel came in first, Dayton second and Sandy third. Jeanne awarded some nice prizes to the winners! To insure there was no grumbling, the hosts brought out ice creams for everyone to enjoy. A nice way to end the evening.



On Saturday morning coffee and donuts were provided by the Zane Grey RV Staff for all residents and guests of the park. Dayton, gathered the group and decided to do another "nature walk". Again, the highlight was the flying squirrel jumping from tree branch to branch and (later that day two

deer showed up at the back of the park). As Dayton said after the walk, "This time we saw no birds. That is extremely strange for a Riparian area as these normally contain many species of both plants and animals. October 1 is normally early migration so we should have seen many birds and other animals. "

Everyone scattered and decided to meet at the Verde Valley Archeology Center at 2:00PM. So, a majority of the group headed to the Verde Brewing Company for lunch. I think everyone would highly recommend the place for the beer and the great food.



After lunch we met at the Verde Valley Archeology Center.

Featured were many artifacts from or related to the Verde Valley and the artwork of Paul Dyck. The Verde Valley was once a lake, which explains deposits of salt and gypsum which were used by the ancients for trade. While the very first settlers were hunter gatherers, soon early agriculture took hold. The folks grew Corn, Squash, Beans and Cotton as main crops. Over the years they built



different kinds of structures leading up to the Multiroom Pueblos as found at Montezuma Castle, Tuzigut and other sites around the valley. One site was a small ranch

that Paul Dyck bought and lived on. Some 50,000 artifacts were found at that site alone.



Dinner was an experience! We carpoled to JT's Bistro in Camp Verde. We were a little surprised to find the establishment virtually deserted. We found that they were working on their liquor license and had a limited selection. After ordering drinks and food, we ended up waiting over an hour for the food to arrive. The ANASAZI hosts were getting nervous and wondering if they might have picked the wrong restaurant for the dinner. Finally, when the dishes starting arriving from the kitchen, we found the food to be well prepared, delicious with the presentation of food top notch.

By the time we returned to the RV park the Ramada had



been converted to a stage and they had two musicians playing various genre of music to keep the crowd entertained. Of course,

our resident dancers Tom and Carole ended in the middle of the dance floor most of the evening. It was a great way to end a very enjoyable rally.



On Sunday morning Breakfast was the last event of this campout.



Parfaits of granola and vanilla yogurt topped with blueberries and whipped cream were served along with cookies and

by ice cream still available from the ice cream social.

Till we meet again. Adios.



I don't know anything about music. In my line of work, you don't have to.

Elvis Presley

Presidents Message



We had a great time in Camp Verde this rally. We were lucky to have two informative Docents on our tours of the Copper Museum and the Verde Valley Archaeology Center.

One of the best things about touring with a group (other than the friendship & camaraderie) is we usually get a unique tour and learn things that we wouldn't normally pick up on a self-guided tour. We started our Rally on Thursday with a very special guest, Pat Ruese, who was a past member of the ANASAZI's. We always say that when you join the ANASAZI group you make lifelong friends and visiting with Pat confirmed that feeling.

This wasn't the first rally we held at this RV park and for the most part we have enjoyed our stays. The park staff work hard to keep things tidy and have a daily ritual of racking leaves and watering the roads to keep dust down. I chatted with Larry the owner and he shared his background and the interesting path he took to eventually own an RV park. He mentioned that a lot of his staff is work campers that come year after year to help him run the park. We did have a minor confrontation with one of his managers when some of us walked through an empty campsite on the way to the Ramada. This manager definitely could use some extra training on people skills! When things like that happen, I think of the saying a friend shared with me years ago "Those that anger you, Conquer you". So, I politely mentioned the incident to Larry, and he assured me he would talk with his workers.

Next month, we gather in Wickenburg for our rally. November is our semi-annual meeting, so come prepared with any ideas or changes you would like to see in YOUR Chapter! I've had some people come up to me with some suggestions and I always say let's bring it up with the group at the appropriate time and discuss it. I am all for the betterment of this Chapter. The ANASAZI Chapter was formed in February 1997, 25 years ago! There may have been a few changes other than the color of our hair in the past twenty-five years, so new ideas/help are welcome to keep the ANASAZI Chapter going for the next 25.

Finally, we do have some guests joining us at Desert Cypress RV Resort next month, so I am excited to meet some new lifelong friends...

See Y'all Next Month,

Be Safe!

Wayne



October

Albert Gould	28
Virginia Morrison	28



October

Ed and Margaret Cotier	6
Randy and Cris Higgs	22



Did You Know?

TROUBLE LIGHT

The home mechanic's own tanning booth. Sometimes called a drop light, it is a good source of vitamin D, "the sunshine vitamin," which is not otherwise found under cars at night. Health benefits aside, its main purpose is to consume 40-watt light bulbs at about the same rate that 105mm howitzer shells might be used during, say, the first few hours of the Battle of the Bulge. More often dark than light, its name is somewhat misleading. The accessory socket within the base has been permanently rendered useless, unless requiring a source of 117vac power to shock the mechanic senseless.

My wife had terrible headaches whenever I cooked with wheat, barley or rice. She was really suffering from my grains

OR

Why did the two big cats get a divorce?

Because one was a lion and the other was a cheetah.

ham, egg and cheese brunch sliders

PREP 15 min. **TOTAL** 55 min. (incl. standing) **MAKES** 12 servings

what you need

- 1 pkg. (12 oz.) Hawaiian sweet rolls (12 rolls)
- 1 pkg. (6 oz.) **Oscar Mayer** Deli Fresh Black Forest Ham
- 6 eggs
- 2 Tbsp. milk
- 1/4 cup butter, divided
- 1/2 cup **Philadelphia** Chive & Onion Cream Cheese Spread
- 1/2 tsp. **Grey Poupon** Dijon Mustard
- 1/2 tsp. poppy seed

make it

TRANSFER rolls from package to cutting board, taking care to not separate rolls. Use serrated knife to carefully cut block of rolls horizontally in half.

PLACE bottom halves of rolls, cut sides up, in 13x9-inch pan sprayed with cooking spray; top with folded ham slices.

WHISK eggs and milk until blended. Melt 1 Tbsp. butter in large nonstick skillet on medium-low heat. Add eggs; cook 4 to 5 min. or just until set, stirring occasionally. Spoon over ham.

SPREAD cream cheese spread onto cut sides of tops of rolls; place, cut sides down, over sandwiches in pan.

MICROWAVE remaining butter in microwaveable bowl on HIGH 20 sec. or until melted. Stir in mustard and poppy seed; drizzle over sandwiches. Let stand 20 min.

HEAT oven to 350°F. Bake sandwiches 20 min. or until heated through.

MAKE AHEAD: *These simple, yet delicious, sandwiches can be refrigerated up to 24 hours before baking as directed.*



The Day of the Dead



The Day of the Dead (el Día de los Muertos), is a Mexican holiday where families welcome back the souls of their deceased relatives for a brief reunion that includes food, drink and celebration. A blend of Mesoamerican ritual, European religion and Spanish culture, the holiday is celebrated each year from October 31-November 2. While October 31 is Halloween, November 2 is All Souls Day or the Day of the Dead. According to tradition, the gates of heaven are opened at midnight on October 31 and the spirits of children can rejoin their families for 24 hours. The spirits of adults can do the same on November 2.

Origins of Day of the Dead

The roots of the Day of the Dead, celebrated in contemporary Mexico and among those of Mexican heritage in the United States and around the world, go back some 3,000 years, to the rituals honoring the dead in pre-Columbian Mesoamerica. The [Aztecs](#) and other Nahua people living in what is now central Mexico held a cyclical view of the universe, and saw death as an integral, ever-present part of life.

Upon dying, a person was believed to travel to Chicunamictlán, the Land of the Dead. Only after getting through nine challenging levels, a journey of several years, could the person's soul finally reach Mictlán, the final resting place. In Nahua rituals honoring the dead, traditionally held in August, family members provided food, water and tools to aid the deceased in this difficult journey. This inspired the contemporary Day of the Dead practice in which people leave food or other offerings on their loved ones' graves, or set them out on makeshift altars called ofrendas in their homes.

Offerings to the dead are inspired by the four elements.

- **Fire:** Candles are lit to help guide the spirits' journey.

- **Water:** Pitchers of water are left to quench their thirst while traveling to the Land of the Living.
- **Earth:** A variety of traditional foods are prepared to help nourish the dead.
- **Wind:** Papel picado are vibrant delicate paper banners are strung. ...

Why do people bring food on Day of the Dead?

Traditional foods include mole, tamales, tortillas, fresh fruit, hot chocolate, sugar skulls and pan de muerto ("bread of the dead"). In exchange for all the joy and reverence, folklore holds that the spirits will protect their loved ones from evil.

What activities go with the Day of the Dead?

Those perceptions are incomplete at best. Day of the Dead is a lively, joyous occasion, marked by intricate altars in homes, dancing, parades in cities and celebrations at some graveyards.

Why is the Day of the Dead still celebrated in Mexico?

The Day of the Dead is an ancient festivity that has been transformed through the years, but was intended in pre-hispanic Mexico **to celebrate children and the dead**. Hence, the best way to describe this Mexican holiday is to say that it is a time when Mexican families remember their dead, and the continuity of life.

Why is the Day of the Dead celebrated for two days?

Day of the Dead is a two-day holiday. November first remembers children who have died and November second is for deceased adults. Day of the Dead festivities seem like a party, almost to be mocking death at first site. However, it is a day to celebrate the lives of loved ones who have passed and to encourage the dead to come for a visit.

HAPPY HALLOWEEN



Ancient Origins of Halloween

Halloween's origins date back to the ancient Celtic festival of [Samhain](#) (pronounced sow-in). The [Celts](#), who lived 2,000 years ago, mostly in the area that is now Ireland, the United Kingdom and northern France, celebrated their new year on November 1.

This day marked the end of summer and the harvest and the beginning of the dark, cold winter, a time of year that was often associated with human death. Celts believed that on the night before the new year, the boundary between the worlds of the living and the dead became blurred. On the night of October 31 they celebrated Samhain, when it was believed that the ghosts of the dead returned to earth.

In addition to causing trouble and damaging crops, Celts thought that the presence of the otherworldly spirits made it easier for the Druids, or Celtic priests, to make predictions about the future. For a people entirely dependent on the volatile natural world, these prophecies were an important source of comfort during the long, dark winter.

To commemorate the event, Druids built huge sacred bonfires, where the people gathered to burn crops and animals as sacrifices to the Celtic deities. During the celebration, the Celts wore costumes, typically consisting of animal heads and skins, and attempted to tell each other's fortunes.

When the celebration was over, they re-lit their hearth fires, which they had

extinguished earlier that evening, from the sacred bonfire to help protect them during the coming winter.

Did you know? One quarter of all the candy sold annually in the U.S. is purchased for Halloween.

By 43 A.D., the [Roman Empire](#) had conquered the majority of Celtic territory. In the course of the 400 years that they ruled the Celtic lands, two festivals of Roman origin were combined with the traditional Celtic celebration of Samhain.

The first was Feralia, a day in late October when the Romans traditionally commemorated the passing of the dead. The second was a day to honor Pomona, the Roman goddess of fruit and trees. The symbol of Pomona is the apple, and the incorporation of this celebration into Samhain probably explains the tradition of bobbing for apples that is practiced today on [Halloween](#).

History of Trick-or-Treating

Borrowing from European traditions, Americans began to dress up in costumes and go house to house asking for food or money, a practice that eventually became today's "trick-or-treat" tradition. Young women believed that on Halloween they could divine the name or appearance of their future husband by doing tricks with yarn, apple parings or mirrors.

In the late 1800s, there was a move in America to mold Halloween into a holiday more about community and neighborly get-togethers than about ghosts, pranks and [witchcraft](#). At the turn of the century, Halloween parties for both children and adults became the most common way to celebrate the day. Parties focused on games, foods of the season and festive costumes.

Parents were encouraged by newspapers and community leaders to take anything "frightening" or "grotesque" out of Halloween celebrations. Because of these efforts, Halloween lost most of its superstitious and religious overtones by the beginning of the twentieth century.

Ron Woodworth & Larry Morrison
The Kokopelli Newsletter Editors