



Rainbow Riders Newsletter

Since August 22, 1998

May 2009

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Again, we had perfect weather for the April campout in Colfax.

We want to start by welcoming our newest members. They are Perry and Billye Fleming of Pineville. Perry currently works at International Paper, but is retiring in September 09.



Our club is continuing to grow. The Flemings make us 18 strong. I remember when we first started the club back in 1998. We started out with 6 rigs and I think at one point we were down to only 5 rigs.

Friday morning Eva & Flo served breakfast then on Saturday morning Jack and Perry served breakfast. There were other helpers, such as dishwashers, etc. I think I saw Clarence and Cal with their hands in the sink.

The Friday evening potluck was such a success that it was decided to repeat potluck for the Friday evening meal at the May campout.

Speaking of the Friday evening meal, we decided by vote to start having the business meeting immediately after our Friday evening meal. The rationale was that everyone will be there and it will free up Saturdays for other activities.

On Friday morning some of us took a tour of the Lock on the Red River. That was very interesting. The staff presented an excellent program.

Eva and I left early Saturday morning but I understand that some of the group went to Clarence for dinner at a barbecue restaurant.

At the business meeting, Jack reminded everyone that they need to make reservations for camping early. He asked that everyone notify him of their camping plans at least 7 to 10 days prior each campout.

Jack conducted a meeting with those planning to go to Branson. The departure date is September 20th. We will spend one night on the road in Arkadelphia, AR. He also presented a sign up list for different programs. If you are going and have not notified Jack you need to do so now.





Our May campout will be at Poche's Fish N Camp, near Breaux Bridge starting on the 14th.

The meal will be pot luck on Friday evening.

Directions to Poche's -- Take exit 2 off I-49 in Carenco, LA, just north of Lafayette. Go east on Gloria Switch Road (La 98) for approximately 4 miles, then turn left on Sawmill Hwy (LA 354) for approximately 4 miles to Poche's Fish-N-Camp.

Or take exit 109 off I-10 in Breaux Bridge. Go north on High 328 for approximately 2 miles. Turn left on Poche Bridge Road. Turn right on Hwy 31, almost immediately turn left on La 341 (Declouet Rd) near Poche's Market, Restaurant, and smokehouse. Follow the signs to the Camp. Their phone number is 337 332-0326.

We need to call Jack as soon as possible to let him know our camping plans. The RV Park wants to know how many rigs are coming. Jack's number is 318-452-6748.

Happy Birthday
Yvonne Bergeron on the 12th.



Gift Schedule	
May 2009	Huey & Elsie
June 2009	Al & Mrgie
July 2009	John & Charlie
August 2009	Charles & Bonnie
September 2009	Bob & Phyllis
October 2009	Al & Joyce
November 2009	Waymon
December 2009	David & Janie
January 2010	Jack & Shelia
February 2010	Tom & Flo
March 2010	Herb & Yvonne
April 2010	Bob & Margie
May 2010	Charlie & Esther
Jun 2010	Clarence & Jessie
July 2010	Cal & Betty
August 2010	Earl & Sharon
September 2010	Louis & Eva
October 2010	Perry & Billye

Rainbow Riders Camping Schedule			
2009			
May	14 – 16	Poche's Fish N Camp, Breaux Bridge, LA	337 332-0326
Jun	18 – 20	Nakatosh RV Park, Natchitoches, LA	318 352-0911
Jul	9 – 11	Colfax RV Park, Colfax, LA	318 627-2640
Aug	13 – 15	Poche's Fish N Camp, Breaux Bridge, LA	337 332-0326
Sep	20	Trip to Branson, MO	
Oct	22 – 24	River View RV Park, Vidalia, LA	866 336-1402
Nov	12 – 14	Poche's Fish N Camp, Breaux Bridge, LA	337 332-0326
Dec	10 – 12	Colfax RV Park, Colfax, LA	318 627-2640
2010			
Jan	14 – 16	Colfax RV Park, Colfax, LA	R 318 627-2640
Feb	18 – 20	Poche's Fish N Camp, Breaux Bridge, LA	* 337 332-0326
Mar	18 - 20	Lincoln Parish Park, Ruston, LA	318 251-5156
Apr	15 – 17	Colfax RV Park, Colfax, LA	R 318 627-2640
May	20 – 22	Poche's Fish N Camp, Breaux Bridge, LA	* 337 332-0326
Jun	17 – 19	River View RV Park, Vidalia, LA	866 336-1402
Jul	15 – 17	Nakatosh RV Park, Natchitoches, LA	* 318 352-0911
Aug	19 – 21	Poche's Fish N Camp, Breaux Bridge, LA	* 337 332-0326
Sep	16 – 18	River View RV Park, Vidalia, LA	866 336-1402
Oct	14 – 16	Colfax RV Park, Colfax, LA	R 318 627-2640
Nov	18 – 20	Whispering Creek RV Park, Newton, TX	* 409 379-8400
Dec	9- 11	Nakatosh RV Park, Natchitoches, LA	* 318 352-0911

* Confirmed

R Make Own Reservation

Six Week Bran Muffins

By: Betty Jones

5 teaspoons baking soda
2 cups boiling water
2 cups sugar
1 cup margarine
4 eggs
1 quart buttermilk
5 cups flour
1 teaspoon salt
2 cups Bran Flakes
4 cups All-Bran Cereal
2 cups chopped nuts
1 20-oz can crushed pineapple (undrained)

Add baking soda to boiling water and let cool. Cream together margarine and sugar. Add eggs and blend well. Stir in buttermilk, flour, and salt. Add soda water. Stir in cereals and then add nuts and pineapple last.

Fill greased muffin tins 2/3 full. Bake at 400 for 17 to 20 minutes.

For miniature muffins, bake 11 to 12 minutes.

Mixture keeps for 6 weeks in refrigerator

Cinnamon Raisin Strata

Furnished by Eva Crusenberry

¼ Cup butter, softened
3 tablespoons ground cinnamon
8 slices day-old raisin bread
4 tablespoons brown sugar, *divided*
6 eggs
1-1/2 cups milk
3 tablespoons maple syrup
1 teaspoon vanilla extract
Additional Maple Syrup

In a small bowl, combine butter and cinnamon; spread over one side of each slice of bread. Place four slices, buttered side up, in a greased 8 inch square baking dish (trim to fit if necessary). Sprinkle with 2 tablespoons brown sugar. Repeat with the remaining bread and brown sugar. In a large bowl, whisk eggs, milk, syrup and vanilla; pour over bread. Cover and refrigerate overnight. Remove from refrigerator 30 minutes before baking. Bake, uncovered, at 350 degrees for 40-50 minutes or until golden and puffed. Serve with syrup. Yield: 4 servings.