



# Rainbow Riders Newsletter

Since August 22, 1998

November 2008

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What great weather! The October campout at Nakatosh was great. The weather was fabulous.

We had grilled hamburgers for our Friday evening meal. Some of us made our way to Shoney's for breakfast, then Saturday some of us watched the parade downtown Natchitoches and had a great meal at the Merci Beaucoup Restaurant. They were having their Natchitoches Meat Pie Festival.

But the highlight of Saturday was the celebration of the Kings 50<sup>th</sup> wedding anniversary. Their children planned a surprise party around our campout. They did a super job and of course we were all invited.

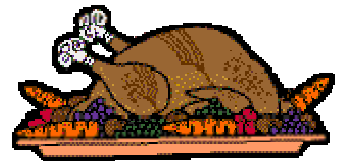


The following members were nominated as our officers for 2009.. Sharon Beauregard – President, Janie Vicknair – Vice President, Louis Crusenberry Secretary-Treasurer, and Jack Daughtry as the new Wagonmaster.

Enclosed with this newsletter are the ballots for the election to be held at the November campout in Ruston.

Speaking of November's campout, we will be heading up to Lincoln Parish Park near Ruston starting on the 13<sup>th</sup>.

The main dish will be fried turkeys. Give Charlie Haynes a call and let her know what you will bring to compliment the turkey.



Happy birthday Earl Beauregard on the 24<sup>th</sup>, Charles Hebert on the 24<sup>th</sup>, and Elsie Campbell on the 25<sup>th</sup>.

For those that have not paid your 2009 dues – just a reminder - they are due by December 1<sup>st</sup>.

# Holiday Onion

## Ingredients

- 1 lb small onions (2 inch)
- 1 cup stock or water
- 1 tablespoon brown sugar
- 1 teaspoon salt
- 1/2 teaspoon paprika
- freshly ground black pepper to taste
- 2 tablespoons slivered or sliced almonds
- 1/4 cup butter
- 2 tablespoons flour
- 1 teaspoon worcestershire sauce

## Cooking Instructions

Preheat oven to 375.

Blanch the onions in a pot of boiling water, then peel, trimming the ends.

In a medium saucepan, combine the onions with a cup of water (or stock), brown sugar, salt, paprika and pepper. Simmer for 30 minutes or until onions are tender. Drain, reserving the cooking liquid. Place the onions in a two-quart baking dish.

In a medium saucepan, melt the butter and slightly brown the almonds over medium heat. Stir in the flour and cook, stirring for two minutes. Whisk in the reserved cooking liquid and the Worcestershire sauce.

Pour the sauce over the onions and bake, covered in a 375 degree oven for 25 minutes.

*Veteranís Day*

*November 11th*



Gift Schedule	
<b>November 2008</b>	<b>Tom &amp; Flo</b>
December 2008	Bob & Margie
January 2009	Joyce Kebodeaux
February 2009	Charlie & Esther
March 2009	Clarence & Jessie
April 2009	Earl & Sharon
May 2009	Louis & Eva
June 2009	Huey & Elsie
July 2009	Al & Margie
August 2009	John & Charlie
September 2009	Charles & Bonnie
October 2009	Bob & Phyllis
November 2009	Al & Joyce
December 2009	Waymon
January 2010	David & Janie
February 2010	Jack & Shelia

2008 Camping Schedule		
<b>Nov</b>	<b>13 - 15</b>	<b>Lincoln Parish Park, Ruston LA</b>
Dec	11 - 13	Whispering Creek RV Park, Newton, TX
2009 Camping Schedule		
Jan	15 - 17	Colfax RV Park, Colfax, LA.
Feb	19 - 21	Lincoln Parish Park, Ruston (not confirmed)
Mar	19 - 21	Nakatosh RV Park, Natchitoches, LA
Apr	23 - 25	Colfax RV Park, Colfax, LA
May	14 - 16	Poche's RV Park, Breaux Bridge, LA
Jun	18 - 20	Nakatosh RV Park, Natchitoches, LA
Jul	9 - 11	Colfax RV Park, Colfax, LA
Aug	13 - 15	Poche's RV Park, Breaux Bridge, LA
Sep	17 - 19	Pavilion RV Park, West Monroe, LA
Oct	Open	
Nov	12 - 14	Poche's RV Park, Breaux Bridge, LA
Dec	10 - 12	Colfax, RV Park, Colfax, LA

**Don't forget to Vote  
November 4<sup>th</sup>!**