

AUTOMATE RV CLUB

NEWSLETTER

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PRESIDENT'S COLUMN

By Neil Zinn

The Spring 2010 Rally is now behind us and we look forward to getting together again at Sonora in the Fall. As most of you know, I moved upward to the office of club president. Our past CEO, Ed Vukonich and wife Roma could not be with us to receive a formal Thank You from the club. We're told that Ed is experiencing some health issues that keep him pretty much at home. We thank you, Ed, for having served the club in an admirable manner. We hope you are pleased with the gift delivered to you by Evette Dilley on her way home. Get well and get back with us soon.

Within the next several weeks, paid up members will be receiving a ballot dealing with some recommended by-laws changes. I urge your favorable consideration for the three measures being proposed. Two of the changes are somewhat significant, the third is minor. At the top of the list is a recommendation to abandon the elected position of president elect. The current by-laws require a year "in training" for the person elected to be the next president. It was hoped that this office would better prepare the incoming president for the duties of the job. Unfortunately, it was a good idea on paper only; it was not so effective in reality. It has caused confusion and thrown off our schedule for electing a club president. There are several places in the by-laws that allude to the president elect; the proposal is to strike the office and those references.

The second proposal would alter the percentage of ballots required to pass a by-laws change if the ballots are to be submitted through the mail in a special election. The current by-laws requires that a majority of paid up members vote for a measure.

Consider that when we meet in session at our annual corporation meeting at the Spring rally, we only need a majority vote of those present for passage. Your Board believes that the like standard for a mail in ballot should more reasonably be based on the majority of members who choose to send in their ballots. The corporation's business cannot be held up because of members who simply may not have gotten around to sending in their ballot. By the way, the special ballot that we are alluding to in the above paragraphs was required because we were unable to provide 30 days notice prior to the Spring rally as required in the by-laws.

The final measure remedies what we believe may have been a drafting error. Current by-laws require that a copy of our minutes be sent out to members NOT LESS than 120 days following the close of our fiscal year. We can't imagine a good reason for waiting that long so we propose to remedy that by requiring providing copies of our minutes NOT MORE than 120 days following the close of the fiscal year.

All in all, only some modest changes to the way we do business. Remember that for this election, we are compelled to follow the old by-laws that require a positive vote of a majority of our paid up members. Please help us out when you get your ballot. Thank you.

Special thanks go to Ted Martin, our new Vice President for taking on the job of organizing the 2011 Spring Rally. Between then and now, we are going to put together a description of what goes into the job of serving as rally chairperson. There is a theory that persons have not been willing to serve in this capacity because they didn't know what the job would entail. This move will test that theory. We really depend on members volunteering to serve as rally chairperson or at any level where work is required. We cannot depend upon the same persons over and over again. They deserve a time to rest between jobs.

On the light side, Helen and I will be taking delivery of a newer, 2003 AutoMate, a 32 footer, in the next several weeks. Our current rig is 29 feet and served us well to the point where we thought we would go for a little longer outfit. While we look forward to the new rig, we offer sympathies to member Karen Monson on the abrupt loss of her husband, Prentiss, several months ago. I didn't know Prentiss, but in spending an afternoon with Karen, I knew that I would have liked him in just

about every respect. Perhaps sharing a background in law enforcement has something to do with this but he, as well as every other member or spouse who has left us, will be missed.

Thank you,
Neil Zinn

SPRING RALLY 2010

On the Sunday before the rally, King City got an inch of rain and the fairgrounds was not so sure that we were going to be able to park the rigs on the lawn. Thank goodness the weather stayed dry so that when the first rigs arrived on Tuesday afternoon they were able to start parking on the lawn and some on the pavement.



As each day passed and more rigs came the lawn area became park-able. Thirty-one rigs in all arrived for the biggest showing of rigs for a rally that we've had for a while.



We even had an AutoMate Motorhome with new members Gary & Kathryn Bohn come for their first rally.

The rally officially started off with an ice cream social in the hall on Thursday evening with Neil & Helen Zinn and their committee serving the ice cream and toppings.



The hall looked like a beautiful, spring garden, thanks to Carole Martin, who, in spite of saying that she was "not crafty" made some colorful flower arrangements in unique containers for the tables.



The flowers were such a big hit that they were auctioned off at the end of the rally with several of them causing some very enthusiastic bidding.

Irv & his crew served up his famous pancakes for breakfast on Friday morning.



On Saturday morning Stephen and Anne Bradeen and their crew of helpers served up "Omelettes in a bag" with lots of goodies to add to the eggs to make them to your taste.

While the nights grew chilly, the days were sunny and allowed members to sit out and visit,



or as some chose to do, go wine tasting at some of the local wineries.

Both Friday and Saturday night's dinners were served by a local caterer, Andy Nuno, who also has a deli locally. Friday's dinner included both potato & macaroni salads, roasted brisket, teriyaki chicken breast, tri tip chili beans, garlic bread, a fruit tray and various gourmet cheesecakes.

Saturday morning we had a speaker from Drainmaster and several members sat in to hear him talk about RV waste management. After a break for lunch, the member meeting was held. (See later in the Newsletter for the minutes for that meeting.)

Saturday's dinner menu included a mixed green salad, grilled tri tip, chicken breast with penne

pasta, garlic mashed potatoes, seasonal vegetables, rolls and Andy surprised us with 3 cakes each frosted in one of the 3 AutoMate colors and with the AutoMate logo on them. They tasted as good as they looked.



After dinner the door prizes were given out. Thanks to Schied, Hahn, Paraiso and Manzoni wineries for their donations of several bottles of wine. Added to that several businesses, when asked, gave gift cards, this along with some gift baskets put together and some items donated by a couple of members



there were 31 door prizes for 31 rigs.



EVERYONE WON.

All in all, in spite of a wet start, the rally went smoothly and everyone appeared to have a good time.

ED'S PRESENTATION

On the way home from the rally Evette Dilley was able to stop at Ed & Roma Vukonich's to present Ed with a plaque thanking him for his years as President of the AutoMate RV Club. Ed had been ill and was not up to driving his rig to the rally. He was touched by the appreciation shown to him by the members of the club.



FROM ED

To all my friends at Automate RV Club, My term has ended and I truly enjoyed it. I hope all of you were satisfied with my efforts. I know you will give Neil the same support you gave me. Our club will face some issues in the future but we will

persevere. My health issues seem to be improving and I am sure I will be OK. I have good doctors and they will see me through. Once again I want to thank each and everyone of you and Roma and I will see in Sonora.

Thanks Ed Vukonich

SPRING RALLY 2010

by Bette Perry

Our Spring Rally has come and gone for 2010. It went so fast, but with all my buzzing around, it did my heart good to see everyone enjoying themselves. We missed our President, Ed Vukonich. He wasn't feeling well and not quite up to par. We didn't get to present him with the plaque personally, evette Dilley did the honors. A JOB WELL DONE, ED, and we hope to see you and Roma at our Fall Rally. The weather was very obliging, NO RAIN ! It was cool in the mornings and the evenings. Jim Dilley would fire up his wood burning stove and kept us warm and entertained us with the stove pipe humming and glowing all at the same time.

Our Friday breakfast, directed by Irv & Arline Baptist and all his "crew", was delicious as usual. YUMMY PANCAKES & SAUSAGE.

The Saturday breakfast was done by Steve & Anne Bradeen and, of course, their "helpers". OMLETTE IN A BAG! MAN OH MAN, WAS THAT GOOOOD !

The Friday & Saturday night meals were done by "Catering by Andy Nuno" from King City. Friday night meal had beef, chicken, potato salad & garlic bread. For dessert there were cheese cakes with different toppings & coffee, iced tea & water was provided. The food was very, very good. Everyone enjoyed the dinner.

Saturday night meal was tri tip, chicken-n-pasta, green salad, mashed potatoes & french bread. For dessert we had chocolate cake, white cake & strawberry cake. All had the "AutoMate" logo in the frosting. Coffee, iced tea & water were again provided by the caterer. Again, everyone enjoyed the dinner. My personal feeling is that the caterer did an EXCELENT JOB!

Saturday night we had a door prize drawing. Evette was able to acquire some wonderful prizes from some local businesses plus was able to keep expenses at a minimum to purchase a few more.

there were enough prizes so that everyone won a prize at no extra cost to us.

Our board meeting on Friday, conducted by Neil Zinn, our new President, was very informative. Saturday we had our annual meeting. ALL OF OUR OFFICES ARE FILLED!! Neil Zinn President, Ted Martin was voted in as Vice-President, Evette Dilley was voted in as Secretary, again, and yours truly, Bette Perry, Treasurer and Evette Dilley pulling double duty as Newsletter person. Lots of subjects were on the agenda. The meeting was attended by all the AutoMate members there at the rally and they were very forth coming on all the aspects.

Sunday morning was time for packing up, saying good byes and heading home. I'm in hopes that I will see everyone again at the Fall Rally in Sonora. I WANT TO THANK EVETTE & JIM DILLEY FOR A JOB WELL DONE!! I want to THANK EVERYONE who took the initiative to do a job, that's what we're all about. A wonderful time was had by all and you all deserve a big round of applause.

Sincerely, Bette Perry, Treasurer

RV REPAIR SHOP IN FRESNO

By Matt Matthews

Late last year we found Bob Cohen's 2003 Automate at a dealership that was closing down in Fresno . We cut a deal to purchase the unit on behalf of my niece and nephew. The unit had been sold previously to another owner and was in a bad state of repair. In negotiating for the unit there was a long list of repairs including replacement of carpet and kitchen flooring, refinishing kitchen sink, ceiling roof leaks and replacing one torn slide topper. The seller agreed to the long list of repairs and said they knew an extremely good RV repair facility to do the work. Since they were paying the bill it was their call.

The unit was sent to **Elite RV Collision and Repair, 4027 E. Therese Ave. Fresno , CA 93725** Phone 559-834-1616. I was very impressed with the owner, Andy Leal, and his knowledge of RV's and his previous experience with Automates. His shop has the capability of completely refurbishing almost any kind of RV including collision repair. On taking delivery of the unit, both myself

(I am very picky) and my niece and nephew were extremely happy with the work that was done. This included removing the dining room table and chairs and building in a booth. The materials used were upgraded from the original materials and the workmanship was outstanding.

In subsequent conversations with the owner, Andy Leal, he has offered everyone in the Automate RV Club a **one-time first repair order 30% discount** and a **free RV wash**. He also stated on subsequent repairs, **Club Members will be given a 10% discount**. If you were not at the Spring Rally and would like one of the coupons which I distributed, e-mail me at fmatt77777@aol.com and I will e-mail one to you that you can print out.

Matt Matthews

OMLETTES IN A BAG

Several people requested the recipe for Saturday morning's breakfast and Anne Bradeen has ask that it be put in the Newsletter so here it is.

Omelets In A Bag (Feeds about 60 people)

Have already cooked and drained:

3lbs. ground sausage

3lbs. of bacon

1 small cooked ham (about 4 lbs.)chopped in small pieces

Chop finely and place in sealed bags or containers (We did the cooking and chopping the day before):

1- 10 oz. bag of mushrooms

1 large bag of spinach

4 bunches (about 6 in each bunch) of green onions

2 large bell peppers

8 to 10 cups of shredded cheese

2 jars of salsa

One 5 lb. bag of oranges or other fruit for the plates.

A bowl of mixed fruit may also be used.

Hint: Do not use tomatoes or other "wet" veggies in the bags, add them after the omelet is cooked.

Cooking time is minimized if the veggies and eggs are near room temperature before cooking.

Hint: 60 diners can be served in an hour, if they understand that they need to stagger themselves and not all show up at the same time.

Before you are ready to serve you will need:

- The eggs already cracked, with one cup of water per 5 dozen eggs, mixed and ready to be ladled.

The water helps the eggs ladle more easily and keeps them fluffy.

- 8 containers large enough to hold 4 filled bags of veggies and eggs.
 - At least two timers.
 - 4 pots of already boiling water with one standby source of already hot water to replenish the cooking pot water as needed.
 - The containers with the 4 bags correspond to which pot on the stove they will go into. As pots with bags from the first four containers (1-4 Black, for example) are cooking and being picked up, the second round (1-4 Red) is being filled and readied to go into the pots as they empty. We used 8 "stations" and 7-8 helpers.
1. Loading Area. 1 Helper is here to monitor that the bags don't get too full and be sure names are on bags. Diners write their names on the bag. Use fine point permanent Sharpie pens or Laundry Markers. Put no more than 5 tablespoons of ingredients each bag.
 2. Numbering Station. 1 Helper is here. As 4 bags are filled, this person puts them into a container numbered 1-4 and gives the diner a corresponding number, the same as the container. This is his "pick up tag". No more than 4 bags are put into a container that is passed on to the Egg Station.
 3. The Egg Station. 2 Helpers ladle no more than 1/2 to 2/3 cup of egg into each bag, squeeze the air from the bag, and seal it well. The 4 bags are returned to the numbered container and given to the Cooking Station. **Hint:** Keep the same 4 bags together in their container all the way through the process. The tag that the diner has should match the container with the 4 bags in it that comes out of a pot on the stove.
 4. Cooking Station. 2 Helpers are positioned at the stove, each one in charge of 2 pots on one side of the stove. Have 4 large, but not giant, pots of already fully boiling water ready and a 5th pot of close to boiling water available to replenish the water in the cooking pots as needed. (This 5th source could be waiting in a coffee pot or electric tea kettle.) These two Helpers cook the eggs in each pot for 10 minutes. They need at least one timer each and a watch. **Hint:** It worked best to have the 4 burners numbered 1-4. This way, as the first batch of 1-4 containers Black, is coming out of the water, there are 4 more containers

numbered 1-4 Red that are ready to go into the pots.

5. Delivery Station. 1 Helper. This person takes the container, calls out the number, and collects the diners' tags as they pick up their bag with their name on it. The four tags and the container then go back to the Numbering Station to be reused.
6. A Runner. 1 Helper to keep the veggies and bread stocked as needed and rinse out the bag containers as needed.
7. An Organizer. 1 Helper who understands how the whole process works and can help each Helper understand his or her part.
8. Clean-up Crew. Either a separate team, or Helpers from the Loading, Numbering, or Runner stations who will fix their own bags when all the diners have been served, eat, and begin the clean-up process as the cooks and Delivery Stations are fixing their bags and finishing the cooking.

FALL RALLY 2010 SONORA, CA

The Fall Rally in Sonora is coming along well. It is Oct. 7, 8, 9, 10. It will be our 10th anniversary and our 20th rally as a club. Van from J V crafts will be there with his booth and decal work. We will have the Silent Auction again. Anything that is still in good condition but not used much anymore please donate to the auction----one item per rig.

It appears the usual **Mother Lode** events in the Sonora and Murphys areas will be going on during this weekend. More info will be in the rally packets.

Pete and Elsie Peterson have volunteered to do Friday dinner. Saturday dinner will be catered. Irv and Arlene and group will do one breakfast and John and Bette another one.

Hope to see all of you there! We always have a great time in Sonora and there is a lot to see and do. The success of all our rallies depends on your participation and your friendship.

Mick and Judy Serra Have a table with seasonings, salsa, cut up fruit and small sliced bagels for adding to their plates

Coffee, tea , sweeteners and cream. Our diners brought their own plates and utensils.

Meal complete! Cost: \$90 to \$100.

Other items needed if not provided in the kitchen: Dish soap, towels for drying, tongs for getting bags out of hot water, 4-3 to 4 qt. pots for cooking; veggie containers, and table spoons for dishing out; 8 containers to carry the 4 bags from station to station; a number/ color coded system that allows 8 containers to rotate to 4 pots for cooking and gives the diners a corresponding tag for pick up. The tagging system needs to be readable if it gets wet.

SPRING RALLY 2011 NAPA COUNTY FAIRGROUNDS CALISTOGA, CA APRIL 14-17

Mark your calendars for our AutoMate Spring Rally, April 14-17, 2011 at the Napa County Fairgrounds in Calistoga, CA

Park your rig in a lush grassy field at the fairgrounds. Tour the quaint town of Calistoga with it's hot springs, spas and shops. Visit world class wineries and taste their wines. See Old Faithful Geyser of Calistoga, the Petrified Forest, Bothe Napa Valley State Park and Grist Mill or the Sharpsteen Museum. Take a hot air balloon ride, ride the Napa Valley Wine Train or just kick back with your AutoMate friends and enjoy. See you all at the Spring Rally in Calistoga, April 14-17, 2011.

CONTACT:

Ted Martin at tj-cl.martin@sbcglobal.net with suggestions and comments.

FOR SALE

1999 AutoMate, 29' custom made fifth wheel, one living room slide out. Rear kitchen. Air ride suspension, hydraulic disk brakes and other amenities. Travel ready, rig is in Sacramento. Asking \$11,500. Phone (916)-489-7259, or corkster501@sbcglobal.net ask for Neil or Helen