

Challenger's Newsletter

December 2017

December Rally

Lake Oklawaha KOA Fort McCoy. Rally dates December 8-10, early arrival date starting on Tuesday, December 5.

Contact Lake Oklawaha directly to make reservation 800-562-9389 then contact wagon master, Lori Pierce at 321-863-1042 (leave message) or by email h2o1retired@yahoo.com with your arrival date. **Deadline for reservation is November 29 for final count.**

UPCOMING RALLY DATES

January 2018 - Super Show, Tampa (on your own)

February 2018 - Southeast Area Rally located in Lakeland 7-10

March 2018 - FMCA Rally Perry, GA

April 10-15, Blueberry Hill, Bushnell

May 8-13, Seasons In the Sun, Mims

All early arrivals start on Tuesday.

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DECEMBER RALLY

Lake Oklawaha KOA
Host: 2018 Executive Board

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NOVEMBER RALLY

Host: Pierce
& Ragland

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Dick and Linda Schauland

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DECEMBER RALLY

Lake Oklawaha KOA located in Fort McCoy. Hosted by: 2018 Executive Board .

Contact wagon master, Lori Pierce at 321-863-1042 (leave message) or by email h201retired@yahoo.com with your arrival date. **Deadline for reservation is November 29.**

Address - 15991 NE 243rd Place Road, Fort McCoy, Fl 32134 Telephone: 800-562-9389

Rate - \$30.00 per night, plus tax. Contact campground directly to make reservations. Make sure you let the wagon master know if you are planning on attending.

Thursday Grill Night 5:00 pm Bring your own grilling item and side for your family. Bring your own plate, utensils and drink. Games in clubhouse in the evening or sitting outside.

Friday Morning Breakfast 8:30 am Pancakes or waffles and sausage, bring your own plate, utensils and drink. Location - clubhouse.

Friday Afternoon 3:00 pm Social hour.

Friday Evening 5:30 pm Taco Night, bring your own plate, utensils and drink. Location - clubhouse.

Friday Evening after dinner holiday games in the clubhouse with Lori & Marion. Fruit punch and holiday snacks provided.

Saturday Morning Breakfast 8:30 am Full Breakfast, bring your own plate, utensils and drink.

Saturday Business Meeting 10:00 am

Saturday Afternoon 3:00 pm Social hour. Location grass area.

Saturday Dinner 6:00 pm - Holiday dinner prepare by your 2018 Executive Board of Directors. Ice tea and water will be provided, bring your own cocktail or wine. Location - clubhouse.

Saturday Holiday Auction following dinner. Please bring a wrapped \$20 gift.

Sunday gathering at 9:00 am — Danish breakfast, bring your own plate, utensils and drink.

November Rally Recap

Camelot one of the best campgrounds the Challengers love to camp at. The weather was great, nice and breezy and the rain held off until Saturday. We kicked off the rally on Thursday night with grill night and our host Pierce's and Ragland's grilled hamburgers and hotdogs. Thursday night a few of the men played a pool



game called 101 while other members played Hand n Foot. Friday morning the members were treated with French toast and sausage. Friday night for dinner was pulled pork (which Frank donated) and it was tender. Saturday morning we held our business meeting. After the business meeting our Activity Director had a small presentation for our Veteran's. Nancy Ragland handed out American Flags to each veteran member.



After the business meeting and the Veteran's Salute we honored one of our founding member, Martha Barnes. Dick Schauland officiated the memorial and asked members to stand and share their memories of Martha. Nancy Ragland was the first to stand and gave her memories of Martha. Nancy also read a letter from Barb, Martha's friend. It was very nice to see to Gail West, Otiz and Linda Lutz, Joann Staszewski attending. "Good friend, good person" quoted by Otiz Lutz.



"She planned our wedding and William spent our honeymoon with Martha" quoted



by Margaret Arnold. "Martha is looking for campgrounds in Heaven" quoted by Maury Hudson. "She was my little sister" quoted by Roger Bentsen. "Martha would tell you where to sit" quoted by Charlie Ragland. "Martha never shot pool before and it was the first time here at Camelot" quoted Marianne Bittner. "We learned about Challenger Time by Martha here at Camelot" quoted by Mike Bounds. "Martha found my tow car" quoted by Gail West. *Romans 10:9 "That if thou shalt confess with thy mouth the Lord Jesus, and shalt believe in thine heart that God hath raised him from the dead, thou shall be saved."*



"How you treat animals is what I need to know about you." A quote by Martha Barnes. Martha we will see you later! 9/20/1938 to 8/6/2017



Saturday night was Thanksgiving Dinner... Turkey with stuffing and gravy, mashed potatoes, green beans, cranberry relish and pumpkin pie.



Veterans Member Spotlight

Honoring Our Veterans, November 11.



Russ Buck, Horton Levine, Ed Kelly, Maury Hudson, Wayne Bittner, Marianne Bittner, William Arnold, Dick Schauland, Matt Kucharczyk, Preston Poole, Don Franklin, Otiz Lutz, Dan Hoover and Joel Kruse.

Special Announcements:

Mike Bounds announce a recall on Fire Extinguisher - contact Kidde at 855-271-0773 to see if your fire extinguisher is on the recall list.

Newsletter Editor for 2018, Faye Levine.

2018 Membership Dues

It's that time of the year again, membership dues are due by January 1, 2018. If you wish to stay as a Challenger member please renew your membership with the treasurer, Judy Haney. Cash or checks (payable to The Challengers) \$15.00 per coach. Any member whose dues remain unpaid for more than 2 months after becoming due shall be considered delinquent and after 3 months membership is canceled.

Birthday & Anniversary

Birthday Celebrations: Joel Kruse 12/11, Felicia Fitzgerald 12/16, Bobbi Barton 12/17, Alan Marsden 12/20, Lynn Eicher 12/24

Anniversary Celebration: Ron & Vivian Krause 12/17, Edward & Maureen Kelly 12/26, Wayne & Charlotte Corbin 12/27, Scott & Sandy Meyers 12/28

The Challenger's wish each and every one of you a Happy Birthday / Happy Anniversary!

Chaplain's Message

By Dick and Linda Schauland

Praise ye the Lord. Blessed is the man that feareth the Lord, that delighteth greatly in his commandments.... Wealth and riches shall be in his house: and his righteousness endureth for ever. (Psalm 112:1, 3)

I'll never forget the time Linda discovered that scripture. We didn't have any money at the time, and the walls in our house were as bare as they could be. But she was ready to decorate. So she took that promise, "Wealth and riches shall be in his house" and laid claim to it by faith. Suddenly, everywhere we went, someone was giving us a painting or some other little treasure for our house.

Unfortunately, most believers aren't as quick to believe God for that kind of thing as Linda was. Some even claim God doesn't promise us New Testament believers physical prosperity, just spiritual. But the truth is, you can't separate the two. That's why Jesus says, "If you'll seek first the kingdom of God and His righteousness, then all these [material] things will be added to you." He knows the spiritual realm and the material realm are connected.

The physical world cannot operate independently from the spiritual world. What happens in one is simply a reflection of what happens in the other.

Obviously, your spiritual standing profoundly affects your financial standing. That's why, when you get hold of the gospel and begin to prosper spiritually, you can begin to prosper physically and materially as well.

Don't let anyone talk you out of God's promises of prosperity. You don't have to choose between financial and spiritual prosperity. Both belong to you. Lay claim to them by faith. As a born-again child of God, dare to reach out and receive the riches that belong to you!

SPECIAL PRAYERS

Please keep the following members in your prayers and thoughts: Alan and Nancy Marsden and their family, Russ and Carol Buck, Wayne and Charlotte Corbin, Howard Robertson, Brenda Cassada, Billy and Bobbi Barton, Judy Haney, Maureen Kelly, John Verkaik and Marianne Bittner. If you know of someone who is need of prayers, please let our Challenger's newsletter editor, Faye Levine know so they may be added to the list.

Recipe Page

Celery Stuffing (10 lb turkey)

4 cups of diced celery

2 cups of boiling water

1/2 cup of chopped onions

1/2 cup of butter

4 quarts of lightly packed day old bread

5 tsp of poultry seasoning (or sage)

1 tbsp of salt

1 tsp of pepper

Cook celery until tender. Drain and reserving 1 cup of liquid. Cook onions in butter until tender. Mix bread and seasoning together. Add celery, 1 cup of celery liquid, butter and onions and mix.

You can stuff into turkey or you can cook in over at 350 degrees for 1 hour. If dressing seems dry you can add a little of turkey broth to moisten up.

Hint: if you have a turkey you can cook the meat and add to the stuffing.

Recipe provided by Raylene Wood

