



# The Aurora News

The Canadian Northern  
Lights



Family Motor Coach Association



President's Message

*Happy "2017" FMCA Rally Season*

Hello Everyone.

For those who did not go South for the winter I hope everyone had good health and managed to keep as warm as possible. Dale and I did manage to get to Arizona at the beginning of January. Driving down in the winter is certainly interesting. I did have a bit of a health scare before we left but the results are that, my health problem is not life threatening. Dale has done very well after her knee replacement and is looking forward to getting the next one replaced in 2017.

While in Arizona we are planning to attend the FMCA, Rally In The Valley ,in Chandler Arizona. This will be our first big FMCA event and we are excited to see how everything works. While some of the Nodak's and a few CNL members are planning to attend during the day, Dale and I are going to take our coach and stay on site.

We will be returning from Arizona in April and we are looking forward to another great year of Rallies and getting together with our friends. As you know we have a whole new Executive and we are looking forward to working with the membership. I am taking on my first challenge as News Letter editor and I hope, with everyone's help, it will be informative and fun. I would like to thank Brian Little for the time and effort he has put in to get the News Letter published in the last few years. He has agreed to be on stand by if he is needed.

## **Message from the Vice President**

Hello to everyone

Ruth and I have been busy through the winter, settling into our new home in Portage la Prairie, MB. It fits our needs very well and we are very pleased with our decision.

We would like to wish everyone who went South for the winter, safe travels and we are looking forward to seeing everyone in the Spring at our first Rally.



## Message from the Secretary

My name is Darlene Borowski and I am your new CNL secretary. I look forward to this new venture and would love any input from you.

Please let me know if there is anyone in the club who might appreciate getting, a get well card, anniversary card or maybe a just thinking of you card and I will be happy to send one out on behalf of the club.

I would also like to start a membership book with everyone's information, as well as picture of yourselves in front of your coach. The Nodak's have one and I have always found it helpful to identify everyone, especially if you are a new member or you cannot make it to all the rallies. So expect to see me around with my camera, in the Spring.

If there is anything else that you would like to see done, please do not hesitate to contact me. This is "YOUR" club and we want to make it the best it can be.

Darlene  
204-255-1123  
darlmae@shaw.ca

## 2017 Rally Schedule

May 25,26,27,28....2017

Carberry Mb.

Hosts.....

Ungers and Johnsons

July 6,7,8,9.....2017

Ramblin Nodak Rally

Killarney Mb.

Hosts.....

Jaegers and Morgans

August 31,Sept 1,2,3....2017

Shady Oaks Campground

Manitoba Bluegrass Festival

Hosts needed.....

## Carberry Rally Itinerary

Thursday May 25th

Coaches arrive and get parked

Friday May 26

Breakfast 8:00 A.M.

Toast, muffins and coffee

Lunch on your own

Supper 5:30 P.M.

Pot luck or appetizers

Warming machines will be available

After supper: Games and Socialize

Saturday May 27th

Breakfast 8:00 A.M.

Toast and Coffee

9:30-11:00 A.M. General meeting

Lunch on your own

Supper 5:30 P.M.

Pork on a bun and salad

7:30 Entertainment

"Asham Stompers"

Sunday May 28th

Breakfast 9:00 A.M.

Boiled eggs, toast and coffee

Say our "Goodbyes"



Do not be fooled by this picture of our sherrif having a little fun while he is on duty. He takes his duties very seriously and will chase down perpetrators, as was witnessed last year with his involvement in high speed chase to collect a fine.



## Classifieds

Anyone who has something to sell or give away, as well as something you are looking for, can use this section of the News Letter. Just email bpaquin@mts.net and I will make sure that your post in the News Letter is looked after.



## Message from the National Director

With the New Year's Eve just past - our thoughts move on to the Summer of 2017! Motor homing is a fun, economical way to see the country and meet new people. We have the best world - Motor homing. Have you been on the website lately: <https://www.fmca.com> Check it out! So much information, events, hints, technology! Make it a priority to check out the site. We have events coming up:

Western Area Rally (Jan. 11 through 15, 2017) Riverside County Fairgrounds Indio, CA

FMCA 95th International Convention (Mar. 7 through 10, 2017) Rawhide Western Town & Event Center Chandler, AZ

FMCA's 96th International Convention Indianapolis, Indiana, July 12 through 15, 2017:

Plan to attend one of these this year. Check out our own rallies with the CNL and the Ramblin Nodaks. I look forward to seeing you at our local rallies. Check out the newsletter for dates and times. A big thank you to our outgoing executive and welcome to our new executive. We have a lot of new ideas in store for us this year. One resolution for 2017 is to make sure you introduce one new motor home family you meet in your travels to our great area chapter and the FMCA - this year. Happy trails and drive safe.

John Morrow, National Director.

## What are these people up to ?????





## Bon Appetite

### Bourbon Whiskey Meatballs

- 1 pound of hamburger
- 1/2 cup ketchup
- 1/2 cup brown sugar
- 1/4 cup Bourbon Whiskey
- 1 Teaspoon Fresh Lemon Juice
- 1 Teaspoon Worcestershire Sauce
- 1/2 Cup finely diced onions (optional)



Form meatballs into desired size( If your meatballs are 1 pound each, you will require more hamburger and your cooking time will vary)

Fully cook meatballs in a sauce pan

In a medium bowl, combine all ingredients except the meatballs. Mix up really well.

Place your meatballs into a your crock pot, and pour the whiskey sauce in on top. Mix it up all around so each meatball is coated with the whiskey sauce.

Now turn the heat to high. Leave it for about an hour, occasionally stirring (gently, you would not want to abuse your meatballs).

Now turn the heat to low until ready to serve.  
Great for Hors d'oeuvres.

Your friends will love them!!!!!!

Recipe contributed by Chef.....Bryan!