Ramblin Nodaks

 August 2018 8

**Hello Fellow Ramblin' NoDaks**

**Our final rally of the 2018 season will be on September 6 - 9 at beautiful Hazen Bay.  Event organizers Bill and Laurel Tveit have indicated that they have received only a handful of registrations for the event.  In talking to members, it appears that many of you plan to attend.  The campground has received reservations for sixteen Ramblin' NoDaks coaches.  If you haven't sent in your registration to Bill and Laurel, please take a few moments to get your paper work to them.  It would make their efforts much easier if they knew exactly how many to plan for.**

**A copy of the weekend's *schedule* and *registration* is above & attached.**

**Best regards,**

**Gene Grimm, Pres of RNDs**

From Darel:

Hey Ramblin NoDaks’,  we had a successful Rally in Minot - busy busy with the trip to the Base Plus a Baseball game, et al - I made biscuits and gravy for Sunday Breakfast which was a hit - Several wanted the Recipe - I wrote it out - then they tried to take pictures with cell phones -  I told them I would ask you to attach it to the next newsletter so it is attached.   Hope all stay cool in this hot weather – next rally is at Hazen Bay.

**Darel’s Biscuit & Gravy Recipe:**

1. **1.5 Pounds Breakfast Sausage**
2. **1 doz Hard Boiled Eggs**
3. **1 and ½ Cube Butter**
4. **1 Cup Flower**
5. **½ Gallon Milk**
6. **Salt and Pepper to taste**
7. **I use 3 large Grand’s Butter Flavored Biscuits cooked 15 minutes at 350 degrees**

**Method:**

**Fry Sausage and chop into small pieces, then Drain**

**Chop Hard boiled eggs into small pieces**

**(The Above can be done in advance – can even be frozen)**

**In large Fry-Pan melt butter – then stir in flour – cook flour a bit**

**Add Salt and Pepper**

**Add milk and stir continuously and smash out any lumps – keep stirring until bubbles**

**Pour into large Crock Pot - enjoy**

**Get your registration in and reserve your spot at Hazen Bay.**

 

 