



THE CARAVANER

April 2008

MESSAGE FROM YOUR WAGON MASTER

Welcome Lazy Dazers to La Paz!

It's been a few years since we've been to the river. Last time we were here in February 2005 we encountered a swamp-like parking area where we needed hip-waders to get around; the record breaking torrential rains that hit the area made for an extremely soggy outing. We did make the best of it (as we always do!) and were thankful that it wasn't the lingering summer heat we experienced when we were here in October of 2003. Desert weather is very unpredictable and usually doesn't follow a reliable pattern; we just adapt to what ever the weather is and have a good time regardless of what the conditions are. The concept of coming here in April was that the winter rains would be a thing of the past and by now it would just begin to gradually warm-up before the summer heat soared to unbearable temperatures. This week we'll see if that line of thinking was correct.

This campout is going to be a bit abbreviated – meeting wise. Gordon Green will not be here to conduct the Computer Meeting, Joe & Laureta are on the way to visit family so there won't be a Women's Only meeting; Auntie & Uncle Bear - a.k.a. Don & Marjorie Richards will collect the cuddly critters for the Gibbs while their on the road. Jan Hawken is still in the hospital so it will be quite some time before the Searchers & Scrappers will meet again. She is coming along slowly but is making some progress.

I want to focus on the fact that the Techentin's came forward and volunteered to do the coffee again this month – they just took care of it at Butterfield! If it were not for them there simply would not be any coffee this outing! Many, many thanks to Dave & Laura! Another although unfortunate fact is that no one has come forward to Host 1st Timers this month, I just hope it won't be too awkward when no one comes to escort a 1st Timer to a parking spot.

All of the activities that take place each caravan would not be possible if it were not for some very special people who consistently come forward to help out; and for most of them for many years! Ed Widmer has been selling Pot-of-Gold and raffle tickets for so many years we've lost track; he has been asking for a replacement for some time now. At Buena Vista, Jan Hawken had offered and promptly formed a committee to handle Ed's job, but with her unexpected hospital stay we now need someone to come forward and pick-up where she left off. Don & Marjorie Richards have been Chairpersons for the Safety Team since its inception and feel that at their age getting to an emergency quickly is not realistic and would like someone to take on the Chairpersons job. Roland & Edythe Wass had to retire because of health problems; their dedication to come to every campout to conduct our church service was extraordinary. These and other jobs call for new blood, new ideas, and new volunteers. Ideally, each position would have two, three or more people that would share the load, making sure that someone would be at each caravan, that way, no one person is saddled with the responsibility of always having to be there. It can work if there is good communication between the parties.

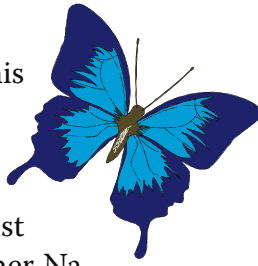
There are 36 different positions of Lazy Daze V.I.V. (Very Important Volunteers) and without all of their help the caravans would not be anywhere as interesting or pleasurable. Jobs that need to be filled are: Bingo Caller, Men's Only Meeting, F-Stops (photography) as well as the ones mentioned above. How about giving it some serious thought about coming forward to offer your services, be it big or small, new ideas or taking on the established ones; but most significantly think about giving those that have helped out for so many years a much deserved rest. There are big rewards being a volunteer, one is that you have the opportunity to meet so many of your fellow Lazy Dazers, and two you're helping to provide a much appreciated service, but the very best reason is that it makes you feel good!

"Volunteers are not unpaid because they are worthless, but because they are priceless!!!"

Rosemary

A Word From Your Assistant Wagon Master

Welcome to Pa Paz. This promises to be a wonderful and fun camp out. I hope all of you are up for a grand time. I know I am after spending the last 2 caravans at the mercy of Mother Nature. What a wild ride that was. But folks despite the crazy windy weather we managed to have our annual Easter Bonnet parade and as usual it was magnificent! Thanks to all of you creative people for making it a great success. I look forward to seeing some new faces next year and I hope you got some good ideas.



We also managed to have a very successful Easter egg hunt just before the rain came. I got a lot of good feedback about feeling young again and being able to hunt for the eggs. That put a smile on my face. Laureta Gibbs and I stuffed over 500 eggs this time! During the meeting our Easter bunny helpers hid them all. After the meeting everyone was anxious to start their search. We turned them loose and it wasn't long before they were all found! We had 6 places this year. First place went to Katharine Spencer, 2nd Jenny Pasillas, 3rd Vanessa Nordstrom, 4th Joanne Wayne, 5th Barbara Hughes (first timer) and 6th to our very own Terry Tanner. It was so much fun watching you all in your quest. I look forward to next year.

Have a wonderful campout dear friends and I will see you out and about.

Linda GeneSer

Assistant Wagon Master



BLUE FOOTED BOOBIES



Ruth Carter, Sue Mercer and Joanne Wayne



Gordon Baker and Cynthia Casebolt



HIGHWAY HUGS

Laureta & Joe Gibbs (AKA Mama & Papa Bear)

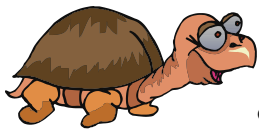
Just a brief note to thank you all, once again, for the many bears, puppies and bunnies that came to us at Butterfield. So many adorable critters. Each one will become a part of making a child more calm and peaceful, be it that they are suffering trauma from an accident, or perhaps having a parent arrested for drugs or drunk driving, or some other abrupt change in circumstances. The comfort provided by a soft and cuddly critter is immeasurable.

Since we will be away in April and May, Don & Marjorie Richards (AKA Uncle & Auntie Bear) will be collecting the critters for us. Again, our heartfelt thank you for your wonderful generosity.

Laureta Gibbs (AKA Mama Bear)

We had a GREAT meeting at Butterfield Ranch. Lots of fun, laughs, and wonderful participation. So nice to see the “regulars” as well as some new faces, including First-Timers. Sharing of ideas is paramount to maintaining a “healthy” group!!!! I love to get your input, your ideas and suggestions. Please have some of your thoughts for future subjects we might discuss ready for when we meet again in JUNE. Until then, have a great couple of months camping and BE HEALTHY!!!!!!!!!!!! I am looking forward to seeing you all at Santee Lakes.

WOMEN ONLY
Laureta Gibbs (Mama Bear)



Painted Turtle News

FOR NEW TIMERS: our Lazy Daze Club contributes hand made afghans and quilts (35” to 40” by 45” to 50”) to the Painted Turtle which is an organization that offers a summer camp to life threatening diseased children with the hopes of providing a non-medical atmosphere of camping and all the traditional activities associated with camping near a lake. A full medical staff is on duty, of course, but anything medical is out of sight to enhance the camping experience. This is supported by some over 20 hospitals and related support organizations. All children attend without charge and all medical services are donated free of charge as well.

COME AND BE A PART OF LAZY DAZE TEAM TURTLE, made up of Caravaners and often some relatives of same. Neither rain or winds from Butterfield stopped the Team from donating some 21 afghans and some craft supplies to the 2008 summer camps. These members included Mary Moffett (7), Dottie Carey (2), Marilyn Newton (1), Carole Hurley (11) and Ursula Grinde with craft supplies and Marie Wilson with yarn. Thank you ladies so much for your time which certainly is a valuable commodity.

Remember to keep track of your expenses so that you can write off any cash donation as Painted Turtle is qualified as a tax deductible organization. (I plan to attend the campout at Live Oak and hope to have a display of afghans, information and the pattern for the Painted Turtle pillows at the craft show. Before you throw out anything during your spring cleaning efforts, think if any of it can be used for craft, art or making three dimensional projects.

The Afghan Collector,
Jane Farwell #2445



Hiking Butterfield

Photos by
Dave Techentin



Sheila Edelen, Butterfield Ranch manager, lead us on a hike to some Indian Ruins in the hills above Butterfield Ranch. We were treated to two days of hikes that was enjoyed by a good turn out of Lazy Dazers.



WE SALUTE YOU

HOST TENT VOLUNTEERS FOR MARCH

What a wild week it was. Wind, wind and more wind with a little bit of rain! So we took down the host tent on Friday morning and excused all of the volunteers for that day. The volunteers for the first part of the week were:

Vern and Charlene Tutterrow

Allen and Sue Mercer

Gordon and Dottie Green

Bob and Margot Kody

Ruben and Jenny Pasillas

Bob and LuAnne Lowe

Bob and Joanne Wayne

Gene and Sally Caulfield

Don and Verona McCutcheon

Don and Millie Reiner

Lurlie Edgecomb

Bob Tallmadge

The Roadrunners

Past Tents

Thank you all for your good work.

Linda GeneSer
Assistant Wagon Master



Bill Beyer—Phonix, AZ #2952



Bob and Barbara Hughes—Escondido, CA #2953



Chris and Tanya Maurer—San Diego, CA #2954



Mike and Pauline Lewis—Sioux Falls, SD #2955

FLEX & STRETCH EXERCISE CLASS

With Light Weights

(Based on the Arthritis Foundation Classes)

This is an easy exercise class for all seniors who want to move with more ease and less pain. Most moves can be done sitting or standing (holding on to back of chair if needed).

Only equipment you will need is:

1. a pair of closed sturdy shoes.
2. a light jacket.
3. a folding card-table chair or sturdy chair, hopefully with low arms or none
4. a bottle of water-at least 16 oz.
5. Light weights 1# to 3#. Beginners should only use 1# weights. They can be 2-16oz water bottles, 2- 15-16 oz. cans of food or any small, easy to hold objects that are 1# each.

NOTE: regular hand held weights can be purchased cheaply at garage sales, Thrift shops, used Sports stores or sales at regular Sport shops.

Classes will begin this month & be held approximately at 9:00AM after morning announcements. Class will last approximately 35 minutes. We will be working our face muscles, down to our toes & all between. It will be followed by 15 minutes of weight exercise for those who wish to stay and try weights.

Class days will be Thursdays & Fridays.

Jo Ann Richards



Photos by Bob Filler



Scrapbook Workshop



Out for a drive

Caravaner Anniversaries



Dave and Laura Techentin—50



Don and Millie Reiner—75



Joe and Laureta Gibbs—75



Terry and Lucy Joe—125



Norm Martin—250





Goodwill Ambassador Report

Former Drifter, LOUISE JUNK #2155 died January 20th. If you would like to send a message to Doris White, her address is 1741 Schooner Way, Carlsbad, CA 92008-3624.

Back Scratchers, BOB AND SHIRLEY WINSLOW #2796 lost their beloved Irish Setter that they had rescued. He had given them many loving years.

Outback, JAN HAWKEN #2790 has suffered a massive heart attack and she needs all your prayers and positives thoughts sent her way. She presently is in the hospital with her family around her. The report after the March Caravan sounded much more promising than was originally reported.

Roadrunner, JESS HONEYWELL #2245 had melanoma surgery on February 26th for the top of his head. Guess everyone should be wearing a hat when in the sun regardless the season.

No Mad, ED POTTER #2096 is recovering from respiratory problems when he fell and fractured a rib. He is reported to be doing okay and plans to be back in May so he can go to the luau.

Roadrunner, GARY PHILLIPS #2750 had prostate cancer surgery at the City of Hope on April 2nd.

It was so nice to see ILENE VAN GOSSEN #2867 of the Past Tents back to attending caravans. She felt very positive about her treatment that she has been receiving. She said that John has been wonderful through this whole ordeal.

Lazy Gourmet, WELDON 'DOC' MAGNESS #1751 passed away on Tuesday, March 11th. He had been planning to join us at Butterfield, but he was forced to change his plans. His service was held on March 18th at Rose Hills in Whittier.

Rosemary Webb #2477 had gallbladder surgery the 26th of March.

Cards have been sent to the above members or their family from their Lazy Daze friends. Please send along your personal message for their speedy recovering and remind them that they are missed around the campfires. Just a reminder, that you can see the latest Goodwill News on the Lazy Daze website, if you happen to miss a Caravan.



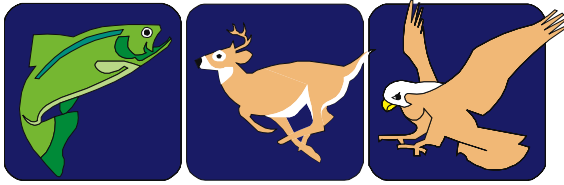
MonaL@sbcglobal.net

Washer Toss

First Place— Bill Arthur and
Don "Donna" Nelson

Second Place— Dave Hurley and
Bonnie Jensen





Nature Now and Then

Native Americans of two kinds were to be seen and speculated about at Butterfield Village in March. The large, feathered ones of the wild turkey variety could be spotted early morning or in the evenings as seven of them made their way from the stand of tamarisk behind us to the copse of pine and tamarisk to the east. They roost in the trees at night to avoid becoming a meal for the coyotes. A dominant male was seen to spread his long feathers regally and to strut his stuff.

Evidence can be seen of a Native American village across S-2 from the camp's main building. After walking past the dirt airstrip and following the sandy trail, we started a steep climb up ever more rocky terrain. Rock Mountain is more of a hill, but certainly is made of a huge pile of stones perhaps left there by glacial action. It is in the granite boulders that we found the grinding holes or metates made by the women as they ground seeds and maize grown in the valley below us. They would have traded some of their baskets for acorns to grind. Evidence was also found of water being diverted to the maize crop from the stream seeping from the spring to the east.

Certainly some of the cacti were edible as were the prickly pear fruit. Rabbit, deer, white-winged doves, valley quail and ground squirrels were to be found and hunted for food and skins. Trading sessions were held below us. Our caravaners listened intently as the assistant park manager filled in the scenario for us. She said the women were famous for their watertight willow baskets. In earlier centuries, there was more rainfall than we normally receive now, but still life was hard.

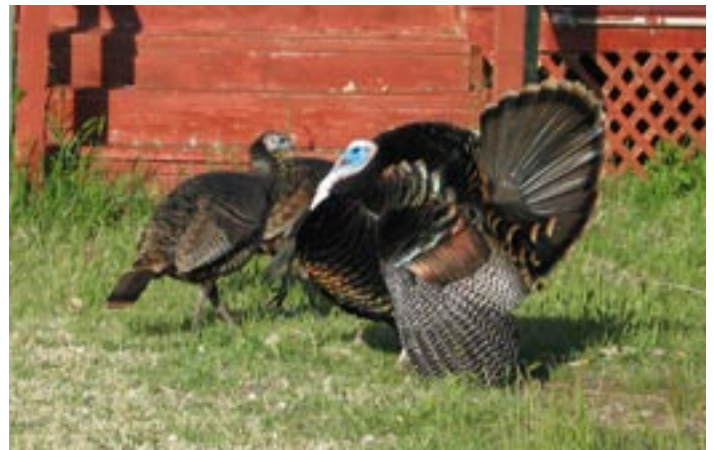
Sleeping on rock covered with willow boughs and a few rabbit pelts inside a small circle of stacked stones perhaps two feet high interrupted by a doorway and covered by a dome of more willow branches interlaced together to keep rain and wind out is not

my idea of comfort. Some were still here when modern man arrived.

We found many cacti: hedgehog, cholla, beaver-tail, and barrel. Agave, yucca, and century plants gave food, fiber and a soapy material. Yellow fiddleneck, little purple heron's bill, white popcorn flower, blue dick or hyacinth, phacelia, cat claw acacia, and Mormon tea were seen as were mountain lion paw prints. A puma would certainly steer clear of our 30-some hikers who were busy asking questions and taking pictures that windy day.

Indians lived here for perhaps 1500 years. Early days, the men and children were unclothed and the women wore skirts made from strips of long leaves of agave. They had rough tunics of rabbit fur for really cold days which also doubled as their bedding. Life was simpler, but hard. As European strangers moved into and through their valley perhaps two hundred years ago, life changed forever-sometimes slowly, sometimes quickly as introduced diseases spread. Modern life was even harder on these American natives.

Mother Nature
aka Lurlie Edgecomb #2285



HAWAIIAN LUAU

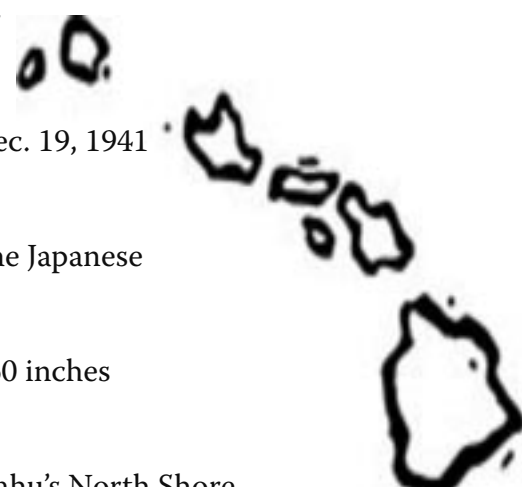
Get ready to go Hawaiian! Next month will be our first Hawaiian Luau or to be more precise, a “kokua”, which translated means “pot-luck” barbecue. The main course will be pulehu (cook over hot coals) juicy Hawaiian Chicken that will be furnished by the club and prepared by our own talented team of outlandish cooks; Don Reiner a.k.a. “Ratatouille”, Terry Joe, Bob Smith, Byron Shaner and Mikio Osaki. Rolls, butter, fruit punch & lemonade plus cake for dessert will be supplied as well as plates, napkins, cups, and utensils. You may bring your own beverage of choice if punch and lemonade is not to your liking. To complete the meal we’re asking each rig to provide your kokua (pot-luck contribution), be it any type of salad, a hot side-dish or a beautiful array of tropical fruits. This will be your only cost of admission! And of course we’re anticipating that every wahine and kane will come dressed in Hawaiian attire to make this party a really fun-loving one!

Following our feast we will be entertained by Angelita Eller and her performing company, Hula Anyone, Punahele O Polynesia, a troupe of ten Hawaiian Dancers from Santa Barbara. Angelita has studied with several kumu (master teachers) from Hawaii and Tahiti. She has been bringing Polynesian Island culture to the Santa Barbara area for the last 30 years. Hula Anyone lets the audience savor the best of inland culture, with the grace and animation and talent of her dancers. This is one very special event that you don’t want to miss! Aloha!



Now, lets see, how much do you know about Hawaii? Answer the following questions to see how sharp you are.

1. When did Hawaii officially become the 50th U.S. state?
A. 1949 B. 1959 C. 1956
2. How do you say “thank you” in Hawaiian?
A. Wahine B. Kumu C. Mahalo
3. What is the traditional Hawaiian food poi made from?
A. Pineapples B. Taro Root C. Macadamia Nuts
4. How many letters are in the Hawaiian alphabet?
A. 12 B. 21 C. 17
5. On what date was Pearl Harbor attacked?
A. Nov. 10, 1941 B. Dec. 7, 1941 C. Dec. 19, 1941
6. Who were the first people to arrive in Hawaii?
A. The Polynesians B. The Tahitians C. The Japanese
7. What is the average annual rainfall on Mount Walaleale?
A. 467 inches B. 454 inches C. 460 inches
8. Where does the Tripe Crown of Surfing take place?
A. Hawaii’s Waikiki Beach B. Maui’s Kaanapali Beach C. Oahu’s North Shore



HAWAIIAN RECIPES

Grilled Plum Salad with Aged Gouda and Pecans

Dressing:

- 2 tablespoons sherry vinegar
- 1 teaspoon honey
- ¾ teaspoon kosher salt
- Freshly ground black pepper
- 3 tablespoons extra-virgin olive oil

Salad:

- 4 ripe plums (about 1 pound), pitted and quartered
- 1 teaspoon extra-virgin olive oil
- Kosher salt and freshly ground black pepper
- 3 cups torn escarole leaves (about ½ head)
- 1 bunch watercress, washed, dried, and stems trimmed (about 3 cups)
- 4 ounces aged Gouda cheese, thinly sliced
- ¼ cup pecan halves, toasted

For the dressing: Whisk the vinegar, honey, ¾ teaspoon salt, and pepper to taste in a large bowl. Gradually whisk in oil, starting with a few drops and adding the rest in a steady stream to make a smooth, slightly thick vinaigrette. Set aside.

For the salad: Heat a grill pan over medium-high heat. Brush the plums with olive oil and sprinkle with salt and pepper to taste. Grill the plums until slightly soft, about 1 minute per side. To get distinct grill marks, resist the temptation to move the fruit around on the pan as it cooks. Cut the plum wedges in half crosswise and toss with the dressing. Set the plums aside to marinate in the dressing for 15 minutes. (The salad can be prepared up to this point 1 hour before serving.)

Right before serving, toss the greens with the plums and dressing. Divide the salad among 4 serving plates and scatter the cheese and pecans over the tops.

Macadamia Coconut Cookie Bars

1 package dry sugar cookie mix, prepared to package directions

- 1 cup macadamia nuts
- 1 cup shredded coconut
- 1 cup white chocolate chips
- Softened butter, to prepare baking dish
- 9 by 12-inch baking dish

Preheat oven to 375 degrees F.

To cookie mix prepared to package directions, add nuts, coconut and white chocolate chips. Butter the baking dish and spread cookie dough evenly into a thin layer across

the baking dish. Bake bars for about 20 minutes, or until lightly golden brown. Remove from oven, and cool slightly. Then cut into squares, remove with offset spatula and serve.

Pan-Seared Pork with Pineapple-Kiwi Salsa

Rejuvenate leftover pork slices by pan-searing them in olive oil (to create a golden brown crust) and then freshen everything up with a lively pineapple-kiwi salsa. If you want, you can also make this dish with boneless pork loin chops or lean sirloin steak (just cook the meat longer if you're starting from raw). I like to round out the dish with a store-bought mixed bean salad or combination of rice and black beans.

- 1 cup diced pineapple (fresh or canned in juice)
- 1 cup peeled and diced kiwi (about 2 or 3 whole kiwi)
- 2 tablespoons chopped fresh cilantro leaves
- 1 jalapeno, seeded and minced
- 1 tablespoon fresh lime juice
- Salt and freshly ground black pepper
- 1 tablespoon olive oil
- 1 pound leftover roasted pork tenderloin, sliced crosswise into 1-inch thick slices
- 1 tablespoon chili powder

In a medium bowl, combine the pineapple, kiwi, cilantro, jalapeno, and lime juice and toss to combine. Season, to taste, with salt and pepper and set aside.

Heat the oil in a large skillet over medium heat. Season both sides of the pork slices with salt and pepper. Rub the chili powder into both sides of the pork. Add the pork to the hot pan and sear 2 minutes per side, until golden brown. Serve the pork with the salsa spooned over the top.

Sweet and Sour Sauce with Guava

- 2 tablespoons oil
- 2 garlic cloves, minced
- 1 tablespoon grated ginger
- 1 red Hawaiian chile, diced
- 3 guava, split
- 3 tomatoes, chopped
- 1 cup pineapple juice
- ¼ cup rice wine vinegar
- ¼ cup soy sauce
- 2 tablespoons brown sugar

Coat a 3-quart saucepan with oil and place over medium heat. Saute the garlic, ginger, and chili in the hot oil for 2 minutes. Add the guava and tomatoes; continue to cook

until soft, about 5 minutes. Stir in the remaining ingredients and simmer until slightly thickened, about 15 minutes. Pass the sauce through a strainer before serving

Big Island Greens with Papaya Dressing

Dressing:

- 1 fresh lime
- 1 papaya, peeled, sliced, and seeds removed and reserved
- 1 teaspoon Dijon mustard
- ¼ cup rice wine vinegar
- 1 teaspoon salt
- ¼ teaspoon freshly ground black pepper
- 1 cup extra-virgin olive oil

Salad:

- 6 cups mixed fresh greens, soaked in salt water to remove grit, rinsed and dried in a salad spinner
 - 2 tablespoons chopped fresh cilantro leaves
- To make the dressing, microwave lime in a small bowl to release essential oils, and set aside until cool enough to handle. Through the feed opening of a running blender add, 1 at a time, the papaya, papaya seeds, Dijon mustard, vinegar, salt, pepper, and juice from the microwaved lime. (Note: If you squeeze the lime with the sliced side against your palm, the seeds are likely to stay in the rind.) Then with the blender still running, add the olive oil in a slow thin stream. Please note that the edible papaya seeds lend a wonderful mustard-y taste to the dressing, but are coarse in texture. If you find the texture to be too coarse for you, strain the dressing before use.
- Toss the greens and cilantro with enough of the dressing to coat, serving additional dressing on the side.

Hawaiian Beans

submitted by: Marjorie Richards

- 5 slices bacon
- 1 can (28 oz) baked beans
- 1 can (8 oz) crushed pineapple (drained)
- 2 dashes hot pepper sauce
- 1 small onion, chopped
- 1 can mandarin oranges (drained)
- ¼ cup packed brown sugar
- ¼ cup catsup

Cook bacon until crisp. Arrange in a 1½ qt. microwave safe casserole.

Add onion to bacon drippings in original pan and cook 3 - 5 minutes until tender.

Mix all ingredients together.

Top with crumbled bacon.

Microwave uncovered 9 to 10 minutes or until heated through.

Koele Paleo (Sweet Potatoe Casserole)

submitted by: Marjorie Richards

- 2½ cups fresh or dried coconut
- 2 cups whole milk
- 4 sweet potatoes
- 4 Tablespoons sugar
- 2 Tablespoons butter

Combine the 2 cups coconut and the milk in a saucepan. Bring to a boil, remove from heat and soak for 30 minutes.

Press all liquid from the coconut and discard the pulp. Boil the sweet potatoes, unpeeled until soft. Peel them and cut into small squares.

Place in a buttered 9" x 11" baking dish. Cover with coconut cream mixture.

Bake in a 400 degree oven for 15 minutes.

Top with remaining ½ cup coconut.

Serve warm

Sesame Cabbage Salad

- 1 head cabbage (chopped)
- 1 bunch green onions (chopped)
- 1 bag frozen peas
- ½ cup chopped celery or peppers
- 2 Tablespoons sugar
- 3 packages Ramen chicken soup (dry soup packages)
- 8 oz chunk almonds, toasted
- 4 Tablespoons sesame seeds, toasted
- ½ cup vegetable oil
- ¼ cup cider vinegar

Mix cabbage, green onions, and celery. Break up dry Ramen noodles and toss in.

Mix dressing of oil, vinegar, sugar and soup mix in a sealed jar.

Toss dressing, toasted almonds and sesame seeds with salad mix.

This yields a lot of salad and is best served same day. Serves 15-20 people.

Hawaiian Quiz Answers

#1. B #2. C #3. B #4. A #5. B #6. A #7. C #8. C

SAFETY COMMITTEE MESSAGE

Submitted by:

Don and Marjorie Richards

SAFETY TEAM BULLETIN

SAFETY TEAM POTENTIAL CHANGE IN LEADERSHIP

Regretfully, Don and Marjorie Richards, Safety Team officers, are no longer able to effectively continue their assignment, and plan to retire from the leadership role when replacement can be located,

Could you be a candidate?

This is not a difficult job, but does require physical energy and accessibility for Code Blue and Code Red situations. We would welcome leaders who feel they can be effective in emergency care, team counseling and planning. The team has members with life-saving skills, but leadership is still essential*

We urge any interested persons to contact us for further information*

Don and Marjorie Richards #2315
Safety Team Officers



ANNUAL FIRE EXTINGUISHER RECHARGE

Dan Doran, a licensed Fire Extinguisher Technician, will return to Live Oaks again on Saturday, May 17, 2008. He will also have new units available. (5 pound 3A 40BC Amerex, with vehicle attaching bracket included)

Recharge cost -\$10.00—New Unit cost \$45.00

Please note that most new RV's include a small extinguisher with plastic heads. These units are not rechargeable and have limited power. Your Safety Committee recommends the larger units for your protection.

Following recharge activity, Dan will provide a "hands-on" demonstration of the use of fire extinguishers where you can experience the feel of fire suppression yourself. All ladies are invited to attend and become better acquainted with those beasts. (Fire Extinguishers, that is)

WHEN? Saturday morning - 9:00 AM - 2:00 PM

Don Richards, 2315

Safety Committee Chairman



Terry's Tech Talk

Tech Talk Article 32

Generator Topics

04/2008

1) I had been experiencing generator problems on my 2001 Lazy Daze Rear Bath over several years on an intermittent basis. The generator would sometimes vigorously spin when I would press the start button, but it would not catch and run. Other times it would run just fine. When I would get the rig home to diagnose the problem, it would start and run just fine. I rarely let the tank get near the 1/4 "Full" level where the intake tube is supposed to run dry. The "problem" would sometimes happen with a 3/4 full tank. One time I did not do my normal fuel tank "fill up" before arriving home and when I went to start my "Emerald Plus" Onan generator for the monthly "maintenance run", it would spin but not start. I disconnected the generator fuel line at the generator and the line was dry. I used a tire pump to send air through the fuel line and I could hear the air bubbling in the main fuel tank so the fuel line was not plugged. I connected the generator to a five foot long piece of rubber fuel line and dropped the free end of the fuel line into a gas can filled with fresh gas. I set the gas can on the ground and raised the rubber fuel line higher than the fuel filler door so I could test the generator fuel pump under maximum lift conditions. After a few cranking bursts with the "Start" button, the generator started and ran fine. The only "cause" that made sense was a very small air leak in the original fuel line. When the tank is near full, the lift of the gasoline on the suction side of the generator fuel pump is small and the air leak might let in an insignificant amount of air. When the fuel in the fuel tank is at a lower level, the lift is greater so the suction is greater. It is easier to lift or pull in the lighter air than to lift the heavier gas, so the poor generator gets air instead of gas and will not start.

The fitting on the top of the fuel tank, the most likely source of the air leak, is inaccessible as it is just under the floor of the coach and is in between the frame rails. The normal procedure is to empty the tank and drop the tank. But there is a less costly solution that has several benefits and that is to cut the horizontal rubber hose that connects the bottom of the vertical fuel filler tube (where you insert the gas pump nozzle) and the main fuel tank. Fabricating a "splicer" from readily available 1 1/4 inch nominal diameter copper plumbing fittings is not difficult. The splicer allows the new fuel line to enter the tank through the horizontal rubber hose and run to the generator with only one easily accessible joint (at the generator) that could be a potential air leak. The total cost of parts for the fuel line replacement is about \$50. My fabrication of the splicer fitting and the replacement of the fuel line is detailed in the "GeneratorFuelLine.pdf" in the "Files" Section in the "Techsnoz" web site.

2) The Emerald Plus generator on my 2001 Lazy Daze developed a crack in the muffler around the fitting for the exhaust pipe. The semicircular crack was around the bottom half of fitting but in the thin skin of the muffler. The crack let exhaust gas escape under the rig. The exhaust pipe exits the muffler horizontally at about mid height on the muffler body. If the exhaust pipe gets hit by a curb or object, it can cause a distortion that can eventually lead to a vertical crack around the fitting. It appears to me that the fatigue crack on my muffler was caused by having the free end of the exhaust pipe fixed to the coach body while the "sled" with the generator moves back and forth while starting or stopping, and vibrates during normal operation. I purchased a new muffler for \$243, including taxes and shipping, and I installed it myself. I also loosened the bracket that supports the exhaust pipe. Checking the muffler for cracks should be a routine maintenance item. In 2002, Lazy Daze switched to the "MicroQuiet" Onan generator that avoids this "crack" problem.

Techsnoz, the "Tech Talk" website.

Check it out at: <http://autos.groups.yahoo.com/group/Techsnoz/>

Terry Tanner Rig #2779



Keep in the KNOW!
Pick up the latest news — from the
Lazy Daze website!



Art & Barbara Berggreen #2771
www.lazydazecaravanclub.org

From the Editor

The deadline for articles is the Sunday following each Caravan. Please e-mail articles as Word documents or in Text format when possible. Clean hard copy prints can also be submitted but I don't guarantee spelling and punctuation after I scan and run my OCR (optical character recognition) program on them.

Thank you for your continuing support in the production of the Caravaner.

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Dear Lazy Dazers

I think one of the most difficult things we are required to do in our lifetimes is to say goodbye. First, I thank you so much for the Bible we received at our last caravan (Butterfield Ranch). It will inspire treasured memories of our times together. My hope is that you will simply continue doing what you are doing, that is, being the best and friendliest group that exists. Please also give your utmost support to our Wagonmaster and her Assistant. One of the measures of our success over the years has been the volunteers who have come forward to help in the tasks needed to be done. Finally, at age 85, as I have mentioned to a few, I get completely exhausted going one way to wherever and am hanging it up before I wind up wrapped around a freeway support. As your retired Chaplin may I wish you goodbye and God speed.

Roland & Edythe Wass