



The REBEL ROUSER



Official newsletter of the Georgia Winnie Rebels - We rouse you to ACTION!

OFFICERS

Fred Tomsett, President
455 DanPlace
Smyrna, GA 30082
770-438-1921
tomcatt1@bellsouth.net

Veronica Padgett, Treasurer
1045 Feagin Mill Road
Warner Robins, GA 31088
478-971-4017
vmp1045@windstream.net

Theda Chambless, Secretary & Editor
13368 Chatsworth Highway
Ellijay, GA 30540
706-636-5212
jessetheda@etcm.com

Volume 5

MAY, 2012

Number 15

A MESSAGE FROM YOUR PRESIDENT



Fred Tomsett, President

I would like to thank the Gone with the Winnies chapter for putting on a very nice weekend for the May State Meeting.

At the meeting Ronnie Padgett distributed the 2012 rally financial report which showed that we came out ahead this year. This lets us start the 2013 planning with a little buffer.

For the 2012 rally, we started out not knowing if we would get support from any sponsors. Camping World RV Sales, Integrity RV and John Byrnside helped a great deal.

As in past years, we offer advertising on our web site to any company that donates a door prize or cash support to the rally. If you know of someone interested, have them call or e-mail me at fred@gawit.com or 404-626-3696. We are open to any suggestions on hope to make the 2013 rally better, including adding an event or dropping one. Let me hear from you.

Fred Tomsett, President
Georgia Winnie Rebels

DON'T FORGET OUR SEPTEMBER OUTING

September 21-23, 2012 will be our next State Outing, and will also be the last State Outing in 2012. It will be hosted by the Metro Atlanta Winnies and will be held at the Calhoun KOA at Calhoun, Georgia.

STONE MOUNTAIN

Gone with the Winnies has invited the Metro Atlanta Winnies and Sta-Goners to join them at the Stone Mountain Park Campground June 6th-11th.

MOUNTAIN MAJESTY

The Hiawasse, Georgia mountains were at their most beautiful when we held our May 18-20, 2012 State Outing there this past week-end. Eighteen coaches with thirty-seven occupants enjoyed the beautiful weather, good food and wonderful fellowship. The River Bend RV Park was beautifully landscaped with colorful flowers for our pleasure.

Those that came early enjoyed a fish fry supplied and prepared by the RV Park Thursday night with all the usual trimmings'. Delightful desserts were served by our hosts, Gone with the Winnies. What a wonderful job JoAn Blankenship and her helpers did. We all thank you!



Max & Winky Parker seem to be enjoying the fishfry

After the fish fry several games were offered, but we decided we just wanted to visit with our friends and catch up on what they had been doing since the last time we saw them.



Karen & Sid Sidlauskas, along with their daughter, Suzanne, also enjoyed the fishfry

The outing was officially kicked off Friday evening with dinner at Moschetto's Restaurant in Young Harris, a neighboring town. We had good service and good food.



Ronnie & Tom Padgett and Patricia & Rickey Heath at the Italian restaurant

After returning from dinner, everyone went to the club house for dessert and games - or more visiting. Afterwards Gone with the Winnies had their monthly business meeting followed by the Metro Atlanta Winnies meeting.

Saturday morning breakfast consisted of tasty breakfast casseroles (see recipe later in newsletter), grits and cheese, muffins, fruit bowl, coffee and juice.



Ronnie Padgett, Milton Dalton, Bobby Eubanks and Barbara Nicholson help themselves to breakfast casserole & muffins

After breakfast we had the Georgia Winnie Rebels business meeting.

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After breakfast and business meeting, we were on our own until the evening meal. Many of us enjoyed the surrounding places of interest, such as Track Rock ancient stone carvings, Alexander's Store, and Sleepy Hollow. Others hit all the yard sales and outlet stores. To each his own!

The Saturday evening meal was a "Salad and Dessert Delight." What an array of salads and desserts.



Guests Frank and Marianne Bartley from Crystal River, Florida were parked at the RV park and driving a Journey so we invited them to join us for the Saturday evening meal. We enjoyed meeting them.

I've heard some tall tales were told after we left the club house Saturday night. Sorry I missed that.

Sunday morning breakfast of donuts and other sweet rolls were good, but the leftover reheated casseroles still stole the show.

After devotions by Hubert Blankenship, we said our goodbyes until the next outing.

Again - **THANK YOU**, Gone with the Winnies, for such a good outing.

Unscheduled Entertainment

I'm sure you've heard of an upside down pineapple cake, but have you ever heard of an upside down red velvet cake? Jesse Chambless and helper Roy Sowers had problems with the cake carrier and turned my red velvet cake and carrier upside down on the floor. Fortunately, the carrier didn't come open, but it was certainly a mess inside. Sarah Sowers thought it was pretty funny.



MORE PICTURES FROM FRIDAY EVENING DINNER



Betty & Tom McHaney and Milton & Melva Dalton



Sid & Karen Sidlauskas and JoAn & Hubert Blankenship



Bob & Eileen Clark and Fred & Linda Tomsett

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Harry & Janice Whitehead and Winky & Max Parker



Milt & Paula Burtch and Barbara & Nick Nicholson

Ray & Kay Vaughn and Margie & Dan Rankin
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GONE WITH THE WINNIES BREAKFAST CASSEROLE

This recipe was requested several times, so thought I would share it with all of you. It came to me from Betty Sprayberry by way of the Homer Bunch. I have added my comments as this was my first time to make it.

1 # Sausage
6 Eggs
6 Slices of Loaf Bread
2 Cups Milk
Salt & Pepper to Taste
1 Cup Sharp Cheese

- (1) Spray a 9" x 13" pan or oven-proof Pyrex-type dish
- (2) Cook and drain sausage
- (3) Line the pan with bread slices (mine took exactly 6 slices). or you can break your bread into small pieces.
- (4) Crumble the sausage over the bread
- (5) Mix eggs, milk, salt and pepper (I just guessed at the salt and pepper) and pour over sausage
- (6) Top with cheese (recipe calls for "Sharp." I didn't have any so used mild. It turned out pretty good. I put the whole 8-ounce package of cheese on mine instead of just a cup. I like lots of cheese).

Make the night before you need it and put in the refrigerator.

In the morning, preheat oven to 350 degrees. The recipe said to cook from 35 to 45 minutes, but I only cooked mine 30 minutes. It is done when a knife blade comes out clean.

Hope you enjoy it. It's great when you have several people staying over night.

HELP KEEP OUR ROSTER UP TO DATE

Any time you have an address, telephone number or e-mail address change, please notify Theda Chambless at 706-636-5212 or jessetheda@etcm.com.

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Margaret & Franklin Jackson and Jesse Chambless (Theda was taking the picture)



Sarah & Roy Sowers and Ray & Kris Yontz



Ronnie & Tom Padgett and Patricia & Rickey Heath

A NEW DISCOVERY

Our daughters told us about a little place in the Hiawasse/Young Harris area they thought we should explore. Friday afternoon Margaret and Franklin Jackson and Jesse and myself set out to explore it and other attractions. But the "Sleepy Hollow" is what I would like to tell you about. It is small, but magical and fun - it speaks to the children in us. Since many of us are in that area often you might want to check it out. Following are pictures I took while we were there. It has crooked houses, castles, Troll hide-outs, and Hobbit holes.



Margaret & Franklin



Castle



Lopsided Tree House



Jesse Chambless



Troll Hideout



Hobbit Hole

The Sleepy Hollow store carries an extensive supply of high quality art supplies. The owner used to be one of the Disney "Imagineers." While we were there he was working on a project for Disney.

It is a cool, fanciful, imaginative place that should give you quite a lot of pleasure.

Theda Chambless