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TREADS ON THE TUNDRA

What a great time we had at Angel Creek! Gary made a super day for us, with fun and games, super food provided by the roadhouse and a pleasant drive there and back. To cap it all the rain held off. Many thanks Gary, from us all. There were some strange scenes in the parking lot that day!! .. ranging from potato stabbing in reverse to high speed egg transportation.

Club activities have continued on Wednesdays with the Tour de Touristes, starting at 7.30 pm from Fairbanks Clinic parking lot. This coming Wednesday, 30th August, will be the last for the season.

Next Monday, being Labor Day, there is a parade in Fairbanks for which our presence is requested. Those who will be going should assemble at 17th and Cushman at 11.00 am. We are promised the front of the parade, so crawling should be at a minimum.

On September 10, we are all invited to the Krier's cabin at Birch Lake (park on the wayside, go to second cabin along) for Sunday Dinner. This generous invitation provides us with our September main activity instead of the progressive dinner which had been mooted. Thankyou very much Jerry and Donna. Would all club members going please call Donna (457 5889) or myself (479 8341) so that we can get an accurate count for the catering. We will meet at Fairbanks Clinic at 10 am for the 60 mile trip to Birch Lake.

On September 23rd there will be a parade at the Homecoming celebration at the High School on Eielson Airforce Base. Last year we had a good turn out of cars for this. Lets do the same this year. Food will be available at the concession stand and we will be guests at the game with West Valley afterwards. We will meet at Chace's (2364 Lori Lane, North Pole) at 10.00 am. Please call Bill Chace (488 3805) by the 20th if you are going.

See you motoring. RWS

Recipe for Stuffed Zucchini "Angel Creek Zucchini"

Par boil zucchini whole for 20 minutes. Cool then cut lengthwise and remove seeds.

Stuffing

Cook 1 pint of wild rice in 3 pints of cold water 'til done.

Brown 3# of Jim Dean breakfast sausage.

Slice 3 green apples, add 1 cup of raisins, 1.5 chopped large onion, 2 cups chopped celery, 2 cups water, 0.5 cup butter and 4 teaspoons of chicken base. Simmer in water and butter until tender.

Add wild rice, 4 cups of breadcrumbs, sausage and 2 cups shredded mozarella and 1 cup of sharp cheddar cheese shredded. Add salt and pepper to taste, mixing well.

Stuff zucchini and bake at 350° for 45 - 90 minutes

Notes: Freeze before baking

This quantity fills 2 very large zucchinis.