



# WHITE SANDS PANHANDLERS

## Chapter Meeting Minutes/Newsletter

### MAY 2024 CHAPTER MEETING MINUTES

#### INTRODUCTION

The May Chapter Meeting was held at Anchors Aweigh TV Resort, Foley AL on Tuesday, May 7<sup>th</sup>.

The meeting was called to order by President Paul Moniz, Margie Moniz gave the invocation followed by the Pledge of Allegiance.

The officers present were Paul Moniz, President; Joan Scheet, Vice-President; Chuck Kuzma, Secretary; Carol Kuzma Treasurer.

Members present were Carmen & Elaine Ciardello, Jesse & Anita James, Rob & Jane Krauss, Chuck & Carol Kuzma, Johnny & Linda Leggett, Lisa Lyons, Paul & Margie Moniz, Michael & Tri Northrup, Dan & Gale Sabatino, Joan Scheet, and Mike & Cheryl Schmitz, and Bob Zeller.

#### MINUTES OF THE PREVIOUS MEETING:

The reading of the minutes of the March 2024 Chapter Meeting were waived. A motion to accept the minutes was made and seconded. The motion carried and the minutes were accepted.

#### TREASURER'S REPORT

The Treasurer's report was provided by Carol Kuzma, Treasurer.

|  |                  |                         |
|--|------------------|-------------------------|
| <b>Beginning Balance</b> as of March 1, 2024 |                  | <b>\$1,379.65</b>       |
| <u>Expenses</u>                              |                  |                         |
| Memoriam to SMART for Ray Posey              | \$ 50.00         |                         |
| March Muster Fee Advance                     | <u>\$ 315.00</u> |                         |
| <b>Total Expenses</b>                        |                  | <b><u>\$ 365.00</u></b> |
| <u>Income</u>                                |                  |                         |
| March 50/50                                  | \$ 60.00         |                         |
| March Muster Fee Excess Returned             | <u>\$ 100.27</u> |                         |
| <b>Total Income</b>                          |                  | <b><u>\$ 160.27</u></b> |
| <b>Ending Balance</b> as of March 1, 2024    |                  | <b>\$1,174.92</b>       |

Carol reported that all chapter members' dues are paid through 2024.

#### SECRETARY'S REPORT

Chuck reported that Melody Thomas, SMART 1<sup>st</sup> Vice-President, sent a card thanking the chapter for welcoming her and her husband to our Anniversary Muster. The meal they shared with us was most enjoyable.

#### COMMITTEE REPORTS

**Sunshine Committee:** Carol Kuzma asked that anyone who knows of a member, family member or friend that needs to receive a sympathy, get well, thinking of you/missing you card or greeting, please contact Carol directly with the information. If the person is not listed on our chapter roster, please include a mailing address. Contact her at at [ckuzma116@cox.net](mailto:ckuzma116@cox.net) 850 217-2586. **HELP NEEDED** - The chapter is also looking for someone to step up and take on the job of Sunshine Committee Chair. The job requires minimal time, perhaps mailing 1 or 2 cards a month, and supplies such as stamps and cards are paid for by the chapter. **PLEASE CONSIDER THIS.**

**Survivor Assistance Program Chair**, Mike Schmitz briefed on the Survivor Assistance Program and will make presentations at Regional and National Musters. Information on the program is also available on the SMART website, [www.smartving.com](http://www.smartving.com). Mike can be contacted at [amimjs@yahoo.com](mailto:amimjs@yahoo.com) or 850 572-3370 If immediate assistance is needed.

**Muster Committee.** The Chapter Muster Master, Paul Moniz, stated that based on input from chapter members, new RV park locations are being researched with reasonable nightly rates in the range of \$50 after discounts, which include a club house. Although a club house is not always a necessity, it is desirable for preparation of meals and playing indoor games. If you know of a location or would like to recommend one, please contact Paul.

An August, end of summer social muster with no meal preparations and a pot-luck dinner is planned. He is anticipating a 3-4-night muster with the number of nights attendance being a variable based on individual preference. The muster will be held at Magnolia Springs RV Hideaway, 10723 Magnolia Springs Hwy., Foley, AL.

A March 2025 Muster location has been added. This Muster will be held at the Blue Angel RV Park "B" on NAS Pensacola from March 4 thru 6 with departure on March 7. Reservations can be made no earlier than September 6, 2024 (6 months in advance). Because of the popularity of the park, reservations should be made on September 6, 7, or 8, 2024 to ensure getting a site.

Specific details of these and all musters, the Chapter Muster/Activity Schedule will be updated with complete information and will be emailed out to all members and available on the chapter website. It will also be placed on the SMART chapter website.

Paul emphasized that at all musters, should no-one step up to perform as Host or Co-Host the dinner would be Potluck and would be scheduled on the Wednesday of that Muster. Also, for anyone attending that would like to present a breakfast, that a \$5 per couple, \$2.50 per person fee would be asked of those attending to pay the volunteer cooks for the cost of the food for the breakfast. Only one breakfast would be necessary unless two would like to be prepared. Cookware, cooking utensils and basic supplies will be provided by the Chapter. This will offer new members the opportunity to learn hosting with a minimum of experience and frustration. If no one attending wants to present a breakfast, then only a Pot-Luck dinner will be scheduled.

**OLD BUSINESS** – Johnny Leggett requested help from those attending the Regional Muster. His contact information is on the latest Chapter Member Roster.

**NEW BUSINESS** – No report

## **CLOSING**

Paul Moniz thanked everyone for coming to the Joint Mississippi Magnolias/White Sands Panhandlers Muster. A special thanks went to Charley LeBlanc, MS Magnolias, for organizing the muster, to Joan Scheet for orchestrating the 2 breakfasts and the dinner that our chapter prepared, served and enjoyed, and to all the chapter volunteers that stepped up to help throughout the week. A special thanks was given to Paul Moniz for his effort in organizing our chapters involvement in the joint muster, and what we hope will become an annual event.

There being no further business, a motion to adjourn was made and seconded. The motion carried and the meeting was adjourned.

## **MAY 2024 CHAPTER NEWSLETTER**

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1. Two 50/50 drawings were held during the Joint May Muster. A total of \$620 was raised in donations which resulted in \$310 Split between 2 separate drawings with 2 lucky ticket holders at each drawing winning a share of the proceeds. Each chapter received \$155 each that was

designated to go to the Fisher House that each chapter supports. Our chapter send donations to the Fisher House on Eglin AFB, FL.

2. Responding to requests for the recipes for the breakfast and dinner prepared for the May Muster, Joan Scheet reduced the servings from 52 to accommodate 6 persons. The recipes follow on the last pages of the newsletter.

3. There is a new registration process for Chapter Musters. No longer will registration forms be sent out by email. **Registration for Musters must be done online on the chapter website.** Each person registering is still required to send the Muster Fee of \$15/person to the Muster Host **no later than 2 weeks prior to a muster.** The online process provides the Muster Host, the Chapter Muster Master (Paul Moniz) and the Chapter Secretary with immediate feedback on who is registered to come to a muster. This allows the Host to know how many will be attending the muster, how much Muster Fee to expect so that meal planning and food purchasing can be done. This also allows the Chapter Muster Master to determine the number of RV sites to reserve at the muster location, and the Secretary to prepare the necessary paperwork and muster correspondence and details.

4. Online Muster Registration **MUST BE DONE NOT LATER THAN 2 WEEKS PRIOR TO A MUSTER.** This is because most RV parks now require a firm number of attendees 2 weeks prior to a muster to hold sites open and reserve the clubhouse. **RV park site reservations must also be made with the RV park at the same time online muster registration is done.** This is critical to reserve the correct number of sites. Less than 2 weeks prior, most RV parks will not hold sites open for group reservations.

5. Online registration will also be required for all members that plan to attend a Chow Call. This is required to reserve tables and chairs in a separate location or private room in restaurants. Online registration for Chow Calls **MUST BE DONE AT LEAST 7 DAYS (1 week) PRIOR TO A CHOW CALL.**

6. Reservation procedures will be emailed to all chapter members, especially for those that are not familiar with how to do it.

7. The Chapter website and schedule is updated as soon as information is made available. Information on all Musters and Chow Calls can be found on the website and is emailed to all chapter members.

Approved by:

Paul Moniz, President  
White Sands Panhandlers

Submitted By:

Chuck Kuzma, Secretary  
White Sands Panhandlers

On: May 31,2024

*Joan's recipes follow on next 2 pages*

### **OVERNIGHT BREAKFAST CASSEROLE**

Serves: 6

**Ingredients:**

6 to 7 slices white bread  
1 lb. sausage cooked, broken apart and drained  
1/4 cup green pepper cooked  
1/3 cup onions cooked till translucent  
1/2 cup sliced mushrooms  
7 eggs  
2 cups milk  
1/4 teaspoon salt  
1/4 teaspoon pepper  
1 cup cheddar cheese, grated

**Directions:**

1. Layer in order, the bread, sausage, vegetables and cheese.
2. Use 9/13-inch casserole dish.
3. Beat together milk, eggs, salt and pepper. Pour over layered ingredients in pan.
4. Cover with foil and refrigerate overnight
5. Bake uncovered at 350 degrees for 35 to 40 minutes until cooked through. Jiggle the pan or put a knife in the middle to make sure it is cooked.
6. Serve with more cheese or hot sauce or any type of Mexican sauce.

### **AMERICAN GOULASH RECIPE**

Serves: 8

**Ingredients:**

- 1 tablespoon olive oil
- 1 medium yellow onions - minced
- 1 green bell pepper - seeded and diced
- 1 ½ cups sliced mushrooms
- 8 cloves garlic – minced. I used the ones in the glass jars already minced
- 2 teaspoon salt
- 1 teaspoon freshly ground black pepper
- 1 tablespoon paprika
- 2 pounds ground beef
- 1 tablespoon Italian seasoning
- 1 tablespoon Worcestershire sauce
- 2 tablespoon tomato paste
- 2 (15 ounce) cans tomato sauce
- 2 (15 ounce) cans diced tomatoes
- 2 bay leaves
- 2 cups low-sodium beef broth

- 2 cups elbow macaroni - uncooked
- 2 cups cheddar cheese – shredded

### **AMERICAN GOULASH RECIPE (*Continued*)**

#### **Directions:**

1. Heat olive oil in a large stock pot or Dutch oven over medium-high heat. Add the onions and sauté for 5-6 minutes, or until starting to soften and turn translucent. Add the bell pepper and cook for 3-4 minutes, stirring often. Add the garlic and cook for 1 minute.
2. Reduce heat to medium and add the salt, pepper, and paprika to the mirepoix. Mix well.
3. Cook the ground beef and use a wooden spatula to break apart the ground meat into small crumbles. Drain and add to pot. Add the mushrooms. Add the Italian seasoning, Worcestershire sauce, and tomato paste. Mix well to combine. Stir in the tomato sauce and diced tomatoes and bring to a simmer. Add the bay leaves, cover, and reduce heat to low. Simmer for 15-20 minutes, stirring occasionally to prevent burning.
4. Stir in the broth and elbow macaroni, cover, and simmer for approximately 15 minutes, or until noodles are cooked to al dente. Stir every couple of minutes to prevent the noodles from sticking to the bottom of the pot.
5. Either stir in the cheese or serve it on the side.

#### **Notes:**

- If you don't have any macaroni on hand, any other small pasta shape will work including ditalini, orzo, and orecchiette.
- For a leaner goulash, trade the ground beef for ground turkey. You may also use ground Italian sausage.
- While it would stray from traditional versions, feel free to add more vegetables such as carrot, celery, onion, zucchini, and bell pepper.
- Make it dairy-free by skipping the added cheese.
- Add more or less liquid to make it the exact consistency you want.
- The paprika is traditional to Goulash but less traditional to American Goulash. You may include it or leave it out.
- Feel free to swap the fresh garlic for 1-2 teaspoons of garlic powder.
- No Italian seasoning? Add 1 teaspoon each of dried oregano and dried basil.
- Allow leftovers to come to room temperature before refrigerating in an airtight container. Leftovers are delicious served the next day, or up to 3 days later.