

2019 CHAPTER Q NOVEMBER NEWSLETTER

Have you enjoyed the beautiful colors of this fall? The brilliant reds, bright orange, muted browns and greens. On our way to Indianapolis I saw an un-named tree that was mostly orange with the tips of the branches bright red, very cool. By now we have been enjoying those colored leaves all over the lawn and having fun picking them up in one form or another. Not my favorite fall activity.



The chapter fall ride-in was held at the peak of color for the northern half of the state.

It was a cool weekend and the ride was completed by four motorcycles and five cars. I was thankful for the cars because it started raining on Thursday evening and rained until Sunday morning when it was time to leave. Those who drove were kind enough to give the bikers a lift to the various activities. The ride home was gorgeous for the sun came out and that made the temps feel warmer on

the body - it was 62 degrees by the time we got home. Robin Hyde planned a great weekend having us enjoy a ride to Ely and seeing either the Wolf Center or the Bear Center. What a marvel the wild animals are. We had a surprise on Saturday night at the Grand Rapids Fine Art Center with a concert "Feeling Alright". Pat Surface and his band, American Pie, entertained us with the music and his wife narrated the "happening" of Wood Stock, being the fiftieth anniversary of that event. They played familiar songs of the era and gave background on the performers as well as the back story of Wood Stock. I had my doubts going into the theater but was thoroughly surprised and enjoyed the complete concert. I wonder why most all the audience were older and grey?

The chapter has started up the fall Thursday luncheons again with a visit to the "Grill House". You may know it as "Lillys", for breakfast and lunch. Their renovation is now complete and offering the same with the addition of "Brazilian Barbecue" for the later part of the day. Reviews were very good, let's go again.

The chapter staff attended the Fall OPS meeting at Dehn's Country Manor and we saw the exciting plans for the MN/ND District Rally being held in Worthington, MN in July on the 16 thru 18. The District staff gave their reports and offered helps to the chapters to improve success at the local level.

If you haven't attended a bonfire at Don and Rita Schlosser's home you have missed out on a fun evening. Starting at three and lasting till around nine and coming whenever you can make it, makes a comfortable event. We have an



Olympic fire tender making sure the flames are high and hot for your comfort. This is a pot luck dinner and the food is wonderful, and to be sure, there are hot dogs to be roasted as well as marshmallows. If the outdoors gets too much for you, there is an indoor building to get comfortable. Start making plans for next year.

At this time of year we celebrate Thanksgiving with family and/or friends. It is a time to reflect on what we should be thankful for, such as family and friends, a warm home and maybe a new one at that. I am thankful for these and to be able to live in a country that lets me live free, free to worship, have different political ideals, to roam around the US and not have to show papers to the authorities at every state boarder. We sometimes take these things for granted and that is understandable. But we should take time out once in a while to realize what we have and to know why we have them. Why don't we reach out to a community member who has contributed to our great society and thank them for their part in making this the great land it is. Maybe a veteran, a councilman of your town, the person who leads the local Boy/Girl Scout troop. How about the local businessman who has kept a store in the community for many years keeping the neighborhood stable. There are many to thank and I can't name them all here but you know somebody to thank. And I thank you all for being responsible riders and staying safe. Now where is that pie?

Dave and Elaine Harder
Chapter Directors
Chapter MN Q

Shepherd's Breakfast

¾ lb. bacon strips – finely chopped
1 onion – chopped
1 pkg. (30 oz.) frozen shredded hash browns – thawed
8 eggs
½ tsp. salt
¼ tsp. pepper
1 C. shredded cheese

In a large skillet cook the bacon and onions until bacon is crispy.

Drain the grease but keep ½ C of drippings.

Stir in the hash browns and cook uncovered over medium heat for about 10 minutes.

Turn over the potatoes and with a spoon make 8 holes in the hash browns.

Break one egg into each hole. Sprinkle with salt and pepper.

Cover and cook for about 10 minutes.

Turn off the heat and sprinkle the cheese over the dish.

Let stand long enough for the cheese to melt.