

If you missed GNR this year, get involved now and make friends in high places. Going in a group makes for a "gathering good time". Your officers would love the help NOW, and your officers in return will share the ins and outs of **The Big Rally!**

**2012 IOWA or BUST!!!!!**  
**Treasure Island**  
 Gather and Make those friends for next year!



**TEXAS W CLUB**  
 WINNEBAGO - ITASCA TRAVELERS



**VOLUNTEERS!!!!!!**



The grandkids always bring energy and many laughs to the Texas tent and row. The future to RV life!



Mike Reid spent many hours on the tractor! Way to go Mike!



We have started a fund raiser to purchase one of the park benches placed and displayed at head of Texas row during GNR. Total cost is around \$400. During GNR we raised \$190 through member donations. Check out the details of the project at the link below. Web Master Mike Todd <http://www.texasw.org/bulletinhtml>



**Under the tent friends gathered.**



Texas parade and row party always a hit!

- TEXAS CAVIAR**
- 1/2 cup Chopped Onion
  - 1 cup Chopped Green Bell Pepper
  - 1 Bunch Chopped Green Onions (tops and all)
  - 2 cup Chopped Jalapeno Peppers (seeds and all)
  - 2 Tbsp Chopped Garlic
  - 2 cups Quartered Grape Tomatoes
  - 1 8 oz. Bottle Zesty Italian Dressing
  - 1 15 oz. Can Drained Black Beans
  - 1 15 oz. Can Drained Black-eyed Peas
  - 1 8 oz. Can Drained White Shoe Peg Corn
  - 1/2 Tsp. Ground Coriander (if available....it was not)
  - Bunch Chopped Fresh Cilantro

In a large bowl, mix together all ingredients except Cilantro. Cover and chill in the refrigerator for 2- 4 hours. Toss with Fresh Cilantro to serve with chips or bread. Makes approx. 64 ounces *Way to Go Bonnie!!*

**The Texas Row Party was organized by Bonnie Tittle, 2<sup>nd</sup> Vice president of Texas W Club. She prepared Texas Caviar, a recipe she would like to share with all of you. The Texas Caviar was a big hit with many coming back for more; unfortunately, she ran out. Three hundred servings, along with chips, were shared with all. She used the Internet site "Texas Appetizers" in making the Texas Caviar. Bonnie had not thought of this recipe for a long time. Old Texas favorite hits the SPOT!**



A run to town always delicious!