



# MONTEREY BAY WINGS

## CHAPTER "R"

### GOLD WING TOURING ASSOCIATION

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#### STAFF

Chapter Directors	Doug & Lori Green (kssncsndg@sbcglobal.net)	831.685-4770
Asst. Chapter Director	Sharon Cooper (coop2612@sbcglobal.net)	831.566.4193
Membership/Records/Treasurer	Doug & Lori Green (kssncsndg@sbcglobal.net)	831.685-4770
Store/Goodies Director	Doug & Lori Green (kssncsndg@sbcglobal.net)	831.685-4770
Webmasters	Paul & Sonia O'Brien (paul@obriens.org or sonia@obriens.org) (Our Chapter "R" website is no longer active)	831.425.5964
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Rider Education Director	Vacant	
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For any phone number/address changes,  
please send to: **Doug Green**  
181 Alta Drive, La Selva Beach, CA 95076-1645

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MEETING DATE, TIME AND LOCATION

~~WEDNESDAY, May 19, 2021~~

Dinner at **6:30pm**; Meeting starts at 7:30pm

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**IHop Restaurant**  
1549 - 41st Street, Capitola, CA

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# The Green's Corner

## *Hi Everyone*

It is very encouraging that the COVID situation is loosing up somewhat. Even though many places still require masks and social distancing, the requirements are changing almost daily, at least it seems that way. In California and our surrounding area most places are still requiring masks to be worn and I find for my own safety, I will continue to do so for some time.

If you are interested in joining the GWTA Family at an event, the Spring Fling will be held from 5/27 – 5/30 at Plymouth, CA. This has always been a fun event and with the opportunity to see some old friends it might be really great. I unfortunately have to teach over the Memorial Weekend so will not be able to attend.

I have had the bike out a couple of times and find the traffic is sure getting worse again. When I go out, I try to find the back roads in our area that are not heavily travelled so I can enjoy the quiet and the scenery. We live in such a beautiful area and it worth riding around occasionally.

Still don't when we will be able to have our meetings but I will keep checking and let you know when the restaurant will allow us back in their room.

**NO MEETINGS UNTIL FURTHER NOTICE!!**

Take care of yourselves!!!

Doug and Lori





# Happy, Happy Birthday!!

5/15 - Pam Mitchell

5/26 - Dave Bartholomew

5/30 - Ruth Androwski



## Happy Anniversary

5/17 - Frank & Jackie Deniz

**BROCCOLI +**

**FRESH CORN +**

**BACON SALAD**



**Makes enough for 8.**

### Ingredients:

- 2 medium heads of broccoli
- 2 large carrots
- 2 C fresh or frozen organic corn
- 1/2 C raisins or golden raisins
- 1/2 C pecans, or nut of choice, roughly chop
- 6-8 slices of nitrate free bacon, cooked, crispy, and crumbled
- 1/2 C shredded cheese of your choice

### For the dressing:

- 1 C plain Greek yogurt
- 2 T raw honey
- 2 T Dijon mustard
- 2 t apple cider vinegar
- 3 T sweet onion, minced



**Enjoy yourself with family and friends!!**

		5	2				7	4
4			1					3
		9			6		2	
							8	7
		6				5		
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3	9				5	4		

## SUDOKU CLASSIC

Complete the grid so that every row, column and 3x3 box contains every digit from 1 to 9 inclusive.

### Instructions:

Whisk all of your dressing ingredients together really well, in a glass bowl and refrigerate until ready to use.

Thoroughly rinse your broccoli under cold running water to remove any dirt. Allow excess moisture to drain on a kitchen towel.

Bring a large pot of salted water to a boil. Drop shucked ears of corn into your boiling water and steam just 2-3 minutes. Remove from water to a large bowl and allow to cool a few minutes until you can handle them. Cut kernels off of cobs.

Chop the broccoli into very small florets, all roughly the same bite-sized pieces, then place in a large bowl.

Peel and shred your carrots.

Add in the shredded carrots, corn, raisins and pecans into the broccoli bowl

Drizzle your prepared dressing on top and toss really well.

Crumble the cooked bacon on top and sprinkle with cheese, stir well and serve immediately, or place back in the fridge, covered, for up to an hour before you plan to serve.

Store any leftover salad in an air-tight container for up to 2 days. - Thanks to Clean Food Crush