



MONTEREY BAY WINGS

CHAPTER "R"

GOLD WING TOURING ASSOCIATION

STAFF

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Membership/Records/Treasurer	Doug & Lori Green (kssncsndg@sbcglobal.net)	831.685-4770
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For any phone number/address changes,
please send to: **Doug Green**
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MEETING DATE, TIME AND LOCATION

~~**WEDNESDAY, June 16, 2021**~~

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

IHop Restaurant
1549 - 41st Street, Capitola, CA

The Green's Corner

Hi Everyone

I would like to share with you two small world stories that brought back memories of both our Chapter and GWTA at large.

1. On May 24th, I sent a letter to the DMV requesting more DMV Motorcycle Handbooks for the courses at Cabrillo. On the 25th, I got a phone call from a representative at DMV letting me know, I did not need to be so formal in my request. I told her, I just changed the date on the letter and email it in as I keep the information in my computer. We both chuckled and were about to hang up when the person asked me if, “Are you the Doug Green that lived in Boulder Creek and has a son named Kevin”. After catching my breath at the question, I answered, “yes”. The person I was talking with identified herself as Kim Colorado, a name I had not heard for years. Kim is the daughter of Rob and Madeline Ogram who rode with our Chapter for many years and lived in Ben Lomond. The Ogram’s moved from our area years ago and as with many we lost contact. Kim did tell me Rob passed away in 2017 and her mother is living in Northern California. In 2014, Kim moved from the Santa Cruz area to Roseville and began working for DMV. Small world to realize that of all the employees at DMV, my request for the handbooks had crossed her desk especially since the request went to a small unit of DMV called Forms.

2. On June 6th, I was teaching with one of my Instructors, Tim Arnold. After the day ended, Tim was relating a story of teaching at the Alameda Air Base, in the early 90s, when he saw a Gold Wing enter the area and told me he saw the bike parked but did not see the rider. At this point, as his story goes, he had to stop the class for a plane to taxi by and realized the rider was behind him admiring the plane. As he was also interested in the plane, he asked the lady what her husband flew. Her reply was, “I am the pilot”. As Tim described the lady, I knew it was none other than GWTA’s Nancy Wright. Tim confirmed he remembered the name and as we talked and I related some of Nancy’s stories to him he was astounded to learn more than he had in their brief encounter 30 years ago. This sure brought back a lot of wonderful memories of time spent with Nancy.

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. Will see what happens in July.

NO MEETINGS UNTIL FURTHER NOTICE!!

Take care of yourselves!!!

Doug and Lori





None this month



Happy Anniversary

6/25 - Doug & Lori Green



BLUEBERRY

CRISP

Servings: 8

For the Filling

- 6 C (3 pints) blueberries
- 1/2 C sugar
- 1 T cornstarch
- 1 t fresh lemon juice
- 1/4 t coarse salt

For the Topping

- 3/4 C all-purpose flour
- 1/2 C rolled oats or chopped nuts, such as almonds, pecans
- 1/2 t baking powder
- 1/2 t coarse salt
- 3 oz (6 T) unsalted butter, softened
- 1/3 C sugar

Directions

1 - Preheat oven to 375 degrees. Make the filling: Mix blueberries, sugar, cornstarch, lemon juice, and salt in a bowl. Transfer to an 8-inch square baking dish.

2 - Make the topping: Stir together flour, oats, baking powder, and salt. Cream butter and sugar in a mixer until pale and fluffy. Stir dry ingredients into butter. Using your hands, squeeze topping pieces together into clumps.

3 - Sprinkle topping evenly over filling. Bake until bubbling in center and brown on top, about 1 hour. Transfer to a wire rack, and let cool for 30 minutes before serving.

Cook's Notes - Make and freeze extra batches of the topping. Whenever you have fresh fruit on hand, you'll be able to assemble the dessert quickly.

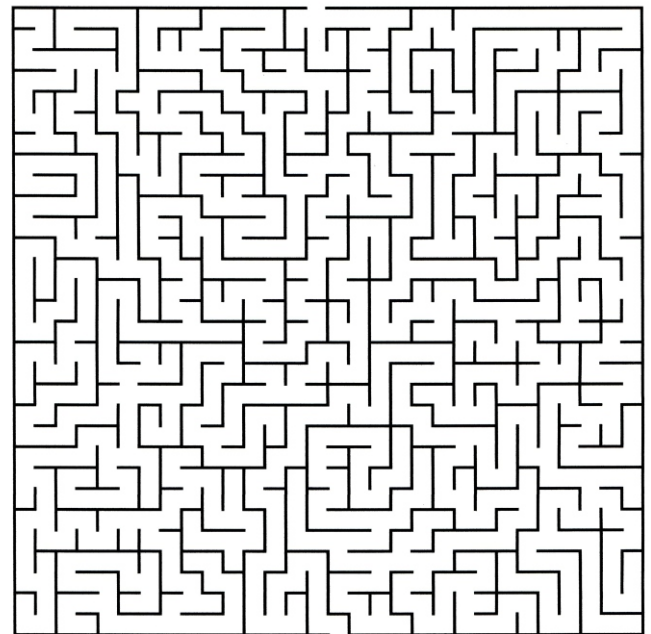


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SUDOKU CLASSIC

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

START



FINISH



Dad's plans for the day - relaxing!!!