



THE COYOTE



January 2026

A monthly publication distributed after the 1st of the month

GV Estates, 25 W Duval Rd, Green Valley, AZ 85614

Clubhouse address: 1834 N Stony Knoll Ln

Green Valley Estates Website:

<https://gveactivities.com>

Green Valley RV Resort Office Email: manager@greenvalleylvresort.com

Please send any Coyote submissions to: coyote@gveactivities.com





1/3 Daniel Aguilar
 1/5 Bonnie Decker
 1/9 Cindy Fletcher
 1/12 Jane Stiner
 1/30 Robert Bill



1/1 Wes & Terry Beehler

REMINDER:

THE BIRTHDAY AND ANNIVERSARY PARTY WILL BE THE 2ND SUNDAY OF THE MONTH AT 1:00. COME CELEBRATE, GET TO KNOW YOUR NEIGHBORS AND HAVE TREATS.

December Birthday & Anniversary Fun

12/7 Bob Elfers
 What is the greatest award or achievement you've received? *Being married almost 60 years.*
 Money no object, where would you live in the US? *Cruise through Alaska.*

12/11 Sue Gross
 What is the greatest award or achievement you've received? *There are so many, I guess the biggest is still being alive at 91 years old and living on my own.*
 Money no object, where would you live in the US? *Right here!! I've lived in 15 towns and 9 states.*

12/16 Alice MacFarland
 What is the greatest award or achievement you've received? *County Spelling Bee Champion in Sheboygan County Michigan. I was in Junior High.*

12/26

Jack & Bonnie Decker

Married 67 years

What is the secret to staying married 67 years? *Jack: fight/argue every day. Take "til death do you part" seriously, not when someone else comes along or you find a hotter girl. Bonnie: If you hear us yelling at each other, we really aren't, we just can't hear each other.*

If you could take a second honeymoon, where would you like to go? *Jack: New Zealand (she said then you're going by yourself) Bonnie: Sanibel Island, FL and go dumpster diving. Rich people live there and the probably throw nice stuff away.*

Jack has lived in 42 States and Bonnie has lived in 43 (most of those together) 😊

JANUARY EVENTS

Thursday the 1st: Taking December décor down at **11:00**. The take down is a big task and many hands are helpful.

Saturday the 3rd: Monthly Park meeting at **8:30**. Come hear of the happenings in the park for the month and any updates. We will be putting up January décor after the meeting.

Tuesday the 6th: Monthly luncheon out at the Coyote Grill at San Ignacio Golf Course, leaving at **11:30**. If you need a ride, please arrange that. Sign-up sheet is posted. Last day to sign up is Monday the 5th.

Thursday the 8th: Celebration of Life for those that we lost in 2025 at **1:00**. We will be serving hot dogs, chips, soda & a dessert **\$5.00**. Sign-up sheet is posted. Bring your memories to share of: 1/1 Ron Pollock, 1/23 Tommy Reigot, 2/1 Flo Anderson, 4/3 Barbara Endricks, 8/29 Dennis Lund, 10/30 Jim Gorss.

Sunday the 11th: Cooking Class **\$6.00** Learn how to make Carbonara two different ways. Robert will be giving the class. Bring your own containers to take food home in.

Saturday the 17th: Coffee and Donuts is **cancelled**; we will be having Breakfast at **9:00** instead. Omelette, Biscuits & Gravy, Fruit & Coffee. **\$15.00** per person. Sign-up sheet is posted. Bring your own container for food to go. We will be doing a 50/50 raffle. Tickets will be sold for **\$1.00** each and the profits will be split between the winner and the club.

Friday the 23rd: Monthly dinner Soups, Salad and Bread & Spread **\$15.00**. We will be eating at **4:00**. On the menu is Bean & Ham soup, Vegetable Beef soup, Raspberry Vinaigrette Salad, Bread & Ham spread. Bring your container for leftovers. We will be doing a 50/50 raffle. Tickets will be sold for **\$1.00** each and the profits will be split between the winner and the club.

Mexican train will start on Wednesday, January 7th at 1:00 in the fireplace room and continue every Wednesday. Lead is Pam Boesch.

Welcome and Farewell:

Welcome home:

Dale & Jeannie Vest (E131) 17 W. Mosaic Way purchased their home from Jeff & Elizabeth Look. They plan to be seasonal residents for now. They are from Adel, Iowa.

We say farewell to:

Jeff & Elizabeth Look (E131) 17 W. Mosaic Way sold their home at GV Estates and purchased a home in Sahuarita. They still have family members who live in the park, so I expect we'll still see them around.

December Events

Giving Tree Fundraising dinner: This went hand in hand with the Pick Your Price meal. Jeff and Annelle donated all the food, and the committee donated their time to prepare it. We took in a total of **\$471.00** for the food bank.

Monthly lunch out was at the Hungry Fox. They don't take reservations, but they did for us. Food was wonderful, large portions and reasonably priced. Service was excellent. We had one server for the whole table and everyone's food came at the same time and everything was hot.

Gingerbread House Decorating Contest: Tickets were sold for \$1.00 per ticket. We raised **\$148.00** for the food bank from this event. The winner of the gingerbread house decorating contest is #8 Terry Beehler. Congratulations Terry. Photos are shown below for those who didn't get a chance to go see them. Thank you to all the bakers that participated.

White Reindeer Gift Exchange was another great event this year. Thank you to Dean & Mary Tvedt and their elves that hosted this year. David Schwobe was the winner of the most stolen gifts.

Christmas dinner was a wonderful success again. Guests were brought and it was wonderful to meet others and welcome them to our dinner. We raised **\$128.00** for the food bank. Thank you to those who prepared the food and those who volunteered their time for set-up, serving and clean up. Again, it cannot be stressed enough that without volunteers when everyone is home, we would not be able to do these larger events. You are appreciated.

New Years Eve Party & Potluck was so much fun. Everyone enjoyed spending the evening together visiting.

Gingerbread Decorating Contest

Thanks to all who joined in and made a Gingerbread house. We had nine for the display. I was listening to the comments. Everyone seemed to be having a fun time.

As you know this was a contest. Someone said they thought they were all winners.

But Terry Beehler received the most voters. So, she was our winner. She received a prize donated by a resident, but just the fact everyone liked her house the best was enough bragging rights.

*As you also know this was held for the food bank. I am pleased to say we collected a total of **\$148.00**.*

Thanks again, Bonnie Decker



Andy Keplinger



Donna Timm



Helen Byrne



Bonnie Decker



Bonnie Decker



David Schwobe



Lori Goff



Terry Beehler



"Ginger Bread House" Dean Tvedt



Green Valley Estates contributed 107 lbs. of food to the Community Food Bank in the month of December. Thank you to all who contributed throughout 2025!

Adding up our totals from January to December 2025, Green Valley Estates contributed 669 lbs. of food and \$110.

I'm sure the Food Bank is appreciative at this time, and we thank you for any donations you have made.

Merry Christmas and a Happy and healthy 2026!

Brian & Wendy Konopka

Recipe of the Month
Sausage Hashbrown Casserole
Spaceshipsandlaserbeams.com

- 5 cups potatoes O'Brien, thawed
- 1 tablespoon butter
- 1 pound mild sausage
- 3 green onions
- 32 ounces Egg Beaters Original, or 14 eggs
- $\frac{3}{4}$ cup milk
- $1\frac{1}{2}$ teaspoons salt (or omit the regular salt, garlic & onion powders and replace it with 2 teaspoons seasoned salt)
- $\frac{1}{2}$ teaspoon pepper
- 1 teaspoon garlic powder
- $\frac{1}{2}$ teaspoon onion powder
- 10 ounces R0*TEL Original Diced Tomatoes and Green Chilies
- 2 cups shredded cheddar and Monterey Jack cheese blend

Instructions

- Preheat the oven to 350°F and grease a 9x13 casserole dish with 1 tablespoon of butter. Set aside.
- To thaw the potatoes, measure out 5 cups and place them in the fridge until thawed. Or to thaw quickly, place in a microwave-safe bowl. Cook on 50% power for 2 minutes at a time until they are just thawed (they should still be slightly cool, you don't want to cook the potatoes). Set aside.
- In a medium skillet over medium-high heat, break up the ground sausage and cook until the sausage is brown and cooked through. Turn off the stove, remove the pan from the heat and let the sausage cool slightly.
- Transfer the cooked sausage and onions to a paper towel-lined plate to absorb the excess fat from the sausage.
- In a medium mixing bowl, pour in the eggs, salt, pepper, garlic powder, onion powder, and milk. Drain the tomatoes and add to the mixture.
- Chop the whites and greens of the green onions and add to the egg mixture. Then stir in the shredded cheese.
- Layer the sausage on top of the potatoes and pour the egg mixture on top, spreading it out evenly over the top. Shake the pan just a little bit so it settles in between the potatoes.
- Bake in the preheated oven for 1 hour until brown and the center is no longer jiggly. Check at the 45-minute mark to see if it is getting too brown. If so, tent it with a piece of foil.
- Remove from the oven and let sit for 20 minutes before serving.

Notes

- This makes 12 servings.
- The 5 cups of potatoes is equal to 1 (32-ounce) bag of frozen diced potatoes. If you cannot find "O'Brien" potatoes, you can add ½ cup diced red bell pepper and/or green bell peppers and 1 cup of diced onions to the skillet to cook with the sausage.
- If you are substituting diced yellow onions for green onions, you can cook them with the sausage in the skillet.

Be sure to check your calendar for events and the website for additional events or changes.

- Event sign-up sheets along with volunteer sign-up sheets will be posted two weeks in advance of an event.
- Please make sure to sign-up by the deadlines. We understand that things happen and plans change. Please let us know to take you off the list. You will be asked to pay if you "No Show".
- Thank you to those who volunteer to help. As a committee, we appreciate it, it helps us keep things going.
- **Due to the rising cost of food prices, going forward we will be charging \$15.00 for dinners. We will have the occasional mini snacks that will be cheaper. Also, if you know that you won't be eating your whole meal, you will need to bring your own to go containers. To go containers will now cost \$1.00 per container. These are expenses that add up.**

FINANCIAL REPORT

TREASURERS REPORT- December 23, 2025	
Beginning Balance as of 11/26	747.18
Event Income-	1161.00
Misc \$62	
Thanksgiving Meal \$480	
Pay Your Price Meal \$471	
Gingerbread House Contest \$148	
Coffee Sales	34.00
Donations	
TOTAL INCOME	1942.18
EXPENSES	

Pay Your Price Meal	192.84
Christmas Dinner	187.15
Other Business Expenses	60.16
Birthday Cake	57.97
TOTAL EXPENSES	498.12
ENDING ESTATES Balance as of 12/23/25	1444.06
ENDING BANK Balance as of 12/23/25	1444.06
PETTY CASH as of 12/23/2025	157.83
We collected a total of \$747.00 for the food bank, Including the Christmas dinner (which will reflect in January). Payment will be delivered in January.	

Questions can be directed to: Connie Benson, Activities Club Treasurer.

We are always accepting cash donations to make sure that we have enough money to put on events. If you would like to donate, you can drop it off at any of the committee members homes or bring it to any function and put it in the donation box. It costs money every time we send people home with food, we use supplies for events other than planned meals (like happy hour).

Year round the activities committee donates their time to prepare, serve the meals and clean up. We want to thank all those that do volunteer to help.

Current GVE Activities Committee:

Activities Chair:	Robert Bill	Activities Secretary:	Terry Beehler
Activities Asst. Chair:	Jane Stiner	Activities Coordinator:	Lori Goff
Activities Treasurer:	Connie Benson	The Coyote Publisher:	Lori Goff