

Hey Camp Chefs!

Monthly Newsletter

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Greetings From Flagler Beach, FL

Adding to the thousands of things to see and do on Florida's east coast that would make for a fun adventure, here's a little more insight. Whether you are here with us as a local, just moved to the area or you're thinking of a visit- stick with <https://:RVCampChefs.com> for amazing ideas and a glimpse of not only adventures through food but valuable insight about the area.

Flagler Beach is a most unique coastal community and even more unique is it's iconic fishing pier. The pier has undergone extensive changes throughout the years both by City efforts to improve it and mother nature (hurricanes) that has given it a facelift of its own. There's a plan in place to finally construct a more durable, weather resistant concrete pier in the near future. Our very own (Chef L.B.) had the pleasure of calling this community home for nearly a decade. Always reminiscent of a welcoming community of neighbors and visitors that are truly "something else". Everyone here is as transparent as the jellyfish washed ashore that line the beach. Residents are willing to lend a hand, always looking to enjoy a good time and ALWAYS looking to tell you anything you want to know. There's a really special Farmer's Market that happens at Wickline Park in Flagler Beach on Saturday's from 8am to 1pm (weather permitting). The park is right near the Mayberry style Flagler Beach Police Department- you can't miss it. Don't miss the downtown area spanning several blocks with unique shops and eateries. There's not much missing in this community to enjoy. There's even rumors that the City & Local Authorities put on a special invite only "movie night" -although we hear invites are hard to come by. Anonymous contributor 5/2024



**Keep visiting for
1st takes!**

Log on to our site
to see "Inspiration
from KJazz 88.1
by L.B.



**Adventure is
best on a
whim...**

A moonlit
shoreline in
Flagler Beach, FL!



**Tales from
Ormond Beach,
FL June 2024!**

About the photos in this issue!

"We always display original content through experiences we've actually had. "

RVCampChefs.com works hard to inspire our visitors. We always display original content through experiences we've actually had. The cover photo (pg. 1) is the Flagler Beach Pier and public beach. There's a public boardwalk that travels north and south of the pier to enjoy vistas of the Atlantic Ocean. To enter the fishing pier you'll need to pay a small fee to the Pier's onsite office. There's also a City owned bait and tackle shop that carry's anything you'll need to try your luck at fishing. Perhaps some of the greatest inventory at the tackle shop are the fish tales you'll hear from the store attendant and locals alike!

The beach sand in this area is mostly crushed coquina stone. The photo (pg.2) depicts the orange colored hue of the area's shoreline during the midday sun. Up close the sand is actually many colors of orange, brown, yellow, red and even blue sometimes due to millennia of crashing waves that not only crushed coquina stone but also shells of all types. There's incredible beach combing in this region. A long OR short stroll will typically yield some really neat keepsakes from your visit.

The photo below displays deviled eggs harvested from a friend's chicken coupe just west of town in Bunnell, FL!



"The beach sand in this area is mostly crushed coquina stone"

Thank you all for your continued support. At RVCampChefs.com we continue to make it our goal to share experiences that inspire others. With inspiration comes memories, knowledge and traditions that will last a lifetime.

While gaining these experiences for yourself you can shine positive light on hardworking people. Supporting them in a way that takes the whole adventure to an elevated level. This type of support only happens through a grassroots approach (the human connection). Each journey is different for everyone... but all the same its a journey, make it count. See you soon! ~Chef L.B.

FARM RAISED "DEVILED EGGS"

We feel that fresh farm raised eggs are unmatched in every way. Not only do you benefit nutritionally but to gather in a sustainable way is always our first choice. Our version of deviled eggs is fairly traditional in presentation with an organic black olive slice on top. However, we substitute mayo in our filling with an emulsified fusion of organic olive oil, fresh lemon juice, stone ground mustard seeds, salt and pepper. Then carefully blended with the cooked egg yolks.

The full recipe along with an adventure story will be included in our "RV Camp Chefs' Adventures Through Food cookbook available late fall 2024. For now we'll see you on [https://:RVCampChefs.com](https://RVCampChefs.com)

