

Hey Camp Chefs!

Monthly Newsletter

Visit: <https://:RVCampChefs.com>



A Vision Becomes Reality

<https://:RVCampChefs.com> officially launched Jan. 28, 2024.

The vision of our website and services to the public became a reality this year. For the last decade we've been compiling information, content and experience to bring you unmatched knowledge of RV, camping and traveling adventures. In the busy world we live in there's never been a better time to stay informed about a destination first hand to efficiently and effectively create memorable moments for yourself, family, friends and others. We'll also call it what it is... FUN!

We promote "RV Adventures Through Food" contributing towards an active, healthy lifestyle (as we see it). We recognize the need to provide insight on every level of adventure travel so you can accomplish your goals outside of your hectic day-to-day schedule. You won't need an RV to get inspired from our website for adventure- but we hope you'll add an RV to your adventures if you'd like! Our goals are to provide fun, valuable content through gathering food, eating clean and sharing recipes wherever we roam. We also strive to inspire people everywhere at every level (residents, full-time RV'rs , vacationers, retirees, etc.) to venture out in any capacity supporting your local community or the communities you visit through adventure in a positive way. We're glad you're here to see our vision unfold. We have A LOT to share in 2024 as we hit the road from our hometown in Ormond Beach, FL. Please visit, subscribe and get ACTIVE however you see fit. Hopefully we'll see you out there to ask you "Hey Camp Chefs! What's Cooking'?" ~Chef L.B. 3/2024



**Keep visiting for
1st takes!**

Most music
behind our
videos is
produced in-
house!



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

Stumbled upon a
full rainbow in
Flagler Beach, FL!



**Inspiration from
FL's East Coast-
April 2024!**

About the photos in this issue!

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

Working hard to inspire you'll always find original photos, content and ideas at [https://:RVCampChefs.com](https://RVCampChefs.com) . In this issue's cover photo we shot a late August sunset from Washington Park in Anacortes, WA. This public 220-acre city park is a local landmark for residents and visitors alike . They have an inviting full service (self-pay) campground but also provide the community amazing walking trails, a public boat ramp and water access for fishing, kayaking and beach combing along the shores of Fidalgo Bay.

On the other side of the bay is a bustling harbor used long ago for the logging industry. Today it's home to some of the hardest working commercial fishing boat owners in the world. The photo we provide in this issue (pg.2) displays a fishing crew selling their fresh catch straight off the boat. There was a line formed on the dock to purchase but well worth the wait to harvest what came from their fishing lines!

Below you'll see our bounty of what we gathered on this particular adventure. Fresh sockeye salmon from the Pacific North West. You'll see a FULL adventure story coming soon on <https://:RVCampChefs.com> .



"A leisure walk in the harbor leads to a delicious meal"

Thank you all for your continued support. At RVCampChefs.com we continue to make it our goal to share experiences to 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 and support 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). The journey is different for everyone... but all the same its a journey, make it count! See you soon! ~Chef L.B.

POACHED SOCKEYE SALMON WITH LEMON AND FRESH DILL

Fresh off the boat Sockeye Salmon poached to perfection in a copper lined sauce pan. This recipe is our go-to (especially on a gray day- its cooked inside on the gas stove). In addition to fresh cracked pepper and sea salt we cover the filets with fresh organic dill and lemon slices. Wait til' you see the side dish that accompanies!

The full recipe along with our adventure story of gathering this catch will be included in our upcoming "RV Camp Chefs' Adventures Through Food" cookbook (available late fall 2024). For now we'll see you on <https://:RVCamChefs.com> to show you more about "What's Cookin'?".

