

# Get'away Gals Gazette

## *Weekend at WinStar*

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Playing the slots was fun but I think the Get'away Gals were really there mostly for the fun, food and fellowship and NOTHING is better than that!



Kate Melton, our hostess, did a GREAT job planning our activities for the weekend. THANK YOU, Kate!

### **Gambler's Weekend!**

The third weekend of October around sixty GG's crossed the Texas/Oklahoma line and descended upon WinStar, the "Biggest Casino in the World"! How big is it? Big enough to have more than one trolley circling around it 24 hours a day to take folks from one area of the building to another and we're talking just one building here! Just across the way is their RV Park with a 24 hour pick-up and drop-off there, also.



It may be a gamblers paradise but I sure didn't see anyone coming out with bags full of money, not this gambler, anyway!

Most GG's arrived on Thursday and after collecting their gift bags and name tags it was getting close to "supper" time. Kate made, (from scratch), fry bread for the base of her delicious Indian Tacos which she served (with Randi Harrington & Lee Hallman's help) to the GG's attending.

Early Friday morning several boarded a tour bus for an hour's ride to Davis, Oklahoma where they toured the Chickasaw Indian Culture Center. The ladies reported it as being a very enjoyable and enlightening tour about the lives of the Chickasaw.

*We live, laugh, and love to get'away!*

Arriving back at WinStar, it's a free evening to do as we wish and some of us wished we could go to Toby Keith's restaurant inside the casino to have dinner, so that's just exactly what we did.



After dinner we roamed through the casino, playing a slot or two here and there and just enjoying the sights and sounds of this huge showplace.

Saturday was truly a GG day! Most everyone attended the "Buffet" lunch at the casino dressed in full & fluffy petticoats and lots of jewels. WinStar didn't know what hit them! Outsiders wanted to know who we were and asked, "Why are you dressed like that!" Why not??? LOL

Thank you again, Kate Melton, for hosting a weekend filled with what will definitely be fond memories.

Happy camping and hope to see you soon!

*Dixie*

Kate's "Fry Bread" for Indian Tacos



3 cups self-rising flour  
2 Tablespoons sugar  
1/3 cup cooking oil  
1/2 cup of milk

Water to make the dough come together. Stir just until it all comes together. (Some recipes say to fry right then, others say to let the dough rest.)

Pat a racket ball size chunk of dough until pretty thin, does NOT need to be rolled out on dough board. Fry in 2 inches of hot oil, between 350 and 375 degrees.

Top with taco fixings, (seasoned meat, beans, lettuce, tomato, cheese, salsa, jalapeno sour cream.)

OR (for dessert) can be topped with butter and honey, or shaken in a bag of powdered or granulated sugar with a tiny bit of cinnamon. Yummmm Yummmm