

# Getaway Gals Gazette

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## “The Eyes of Texas Were Upon Us!”

As the song goes, “The eyes of Texas are upon you” and no doubt they were when the GG’s celebrated Texas at Montgomery, TX (home of the Texas flag) April 16-19.



Hostesses Treasa Doyal, Virginia Landry & Suzonne Lawrence, along with their redneck helpers did a great job making us all feel proud to be Texans. Even the Louisiana, Oklahoma & Arkansas GG’s enjoyed being Texans for a weekend.

The official starting day of the “Celebrate Texas” campout was on

Thursday. As we arrived we went to the clubhouse to pick up our welcome bag containing sweet snacks and our Texas flag name tag.

Walking into the clubhouse was a beautiful sight. The long tables were dressed in white table cloths with long runners in the center made from red bandana plastic and in the center of that was a gallon Blue Bell ice cream bucket filled with silk bluebonnets. All the red, white and blue looked so fresh and pretty.

That evening we all gathered in the clubhouse for baked potatoes with all the trimmings, green salad and yummy desserts.

Each day was “free day” to come and go as we pleased and with all the shopping opportunities in the area, our ladies spent lots of \$\$\$ to spruce up their trailers and themselves. It’s an endless guilty pleasure we all share! Right?

Friday morning we woke up to a beautiful sunny day after a rainy Thursday night. The weather during the day could not have been nicer.



That evening, for our catered Texas BBQ dinner, everyone was dressed in their full petticoats with their fancy western jackets, shirts with bling on them, jewelry, hats and boots. The only thing missing was a sign hanging around their neck stating, “Don’t Mess With Texas Women!”



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



Redneck Saturday...Another pretty day, but better yet, another day to SHOP! Then, at 4:00pm it's "Redneck" party time.



OMGoodness, I'm still laughing! The costumes and games were as redneck as you could get.



We thought "pregnant" Sherri McDonald from San Angelo was going to pop any minute. She played her part well. This party proved one thing to me, it proved that I am truly a Texas redneck because I look like some of them did when I am at home and going nowhere. LOL! All you girls did a great job representing a redneck.

The games were hilarious. The funniest one (in my opinion) was when one girl had a plunger between her legs and a girl across from her had a roll of toilet paper between her legs. They had to put their hands on top of their head and then the girl with the plunger had to try and get

the handle of the plunger into the hole of the toilet paper roll that the other girl had between her legs. Some did it but it wasn't an easy thing to do since they couldn't use their hands. Most games were funny so of course there was lots of laughter going on.

For dinner we had chili and hot dogs. Co-hostess Suzonne Lawrence's dad did the cooking and it was good "hot" Texas chili! A big "thank you" to him and a great big "THANK YOU" to our hostesses and their redneck helpers who made this a very memorable Get'away!

Next month we'll be headed down South in Louisiana so put away your redneck attire and get out your evening wear and you might just be crowned "Louisiana Queen!"

Thank you for being a part of my life.

*Dixie*





## **“A little of this and a little of that”**

This is going to be the miscellaneous page each month in our newsletter. I am inviting you to send me whatever you want to, for me to put in it. It doesn't have to be recipes. Thank you!

### Redneck Recipes

#### Cream-Style Cornbread

- 2 Tbs. bacon grease
- 3 eggs, well beaten
- ½ cup vegetable oil
- 1 cup sour cream
- 1 (17oz.) can cream-style corn
- 1 cup self-rising cornmeal

Heat bacon grease in an iron skillet until very hot. Combine remaining ingredients and pour into hot skillet.

Place in oven and bake at 350\* for 20 to 30 minutes.

#### Corn Chowder

Enhance the flavor by preparing a day ahead.

- ¼ cup finely chopped onion
- 3 Tbs. butter
- 2 (16oz) cans of cream-style corn
- 2 (10-3/4oz) cans cream of potato soup
- 3 cups milk
- 1 Tbs. dried parsley
- 1 tsp. salt
- ¼ tsp. pepper
- ¼ tsp. celery seed

Saute onion in butter until transparent.

Add remaining ingredients, stirring well. Simmer 20 minutes.