

MAGICAL "MARDI GRAS" WEEKEND



And magical, it was! What a wonderful time we had on our first campout of the year, Feb.18-21. Hostesses Connie Pridgeon & Sally McDonnell could not have planned a better weekend. Sally did an AWESOME job with the decorations, photo props and name tags, Connie did the same with the meal planning and fun games and God gave us unbelievable weather!

On Thursday, GG's were excited to be arriving at the Big Chief Campground near Buchanan Dam to kick off another fabulous year of camping.



First on the agenda for Thursday was a salad supper in the early

evening and this is when the "real" fun began, the fun of visiting with old friends and making new ones. You could tell it had been over three months since we had been

together by all the hugging and laughing that was going on. It's hard to be away from our GG friends for that long of time and you could sure feel the love when we finally did get together again, after our winter break.

After dinner it was game time. For Thursday and Friday nights Connie had games planned for us that she had taken off the "Minute to Win it" TV show website, which included Hut, Hut, Hike..Cookie Face..Stack it Up..Defy Gravity..Moving on Up.. Scoop it Up..Elephant March..Shoe Kick..That's a Wrap..Bite Me..Bobble Head..Feather Breath..Get the Penny..Pick up Sticks. I don't have all the first place winners names

and I apologize for that but the ones I do have are Mendy Archer, Trish

Herzik, Jolene Barr, Sue Baker, Sharla Young, Shirley Richey and Dixie Taylor.





Come Friday morning it was Pajama time in the clubhouse for anyone who wanted coffee, hot tea or hot chocolate before heading out for the day to come and go as we pleased or just hang out at the campground. That evening it was back to the club house for another round of hilarious games.



Saturday was another free day to do whatever we pleased but when 6:30 pm rolled around it was “potluck” supper time and as always at these potluck suppers, the food was delicious. The Gumbo’s were to die for!



Those who chose to wore Mardi Gras costumes and face masks and it was fun trying to guess who was behind those masks. The costumes were all great but that’s nothing new. I have NEVER been to a GG costume party that the costumes weren’t GREAT! You Get’away Gals know how it’s done!!! Lots of pictures were taken and the “Photo Props” were perfectly designed for the occasion.

“THANK YOU” Connie & Sally for hosting our FABULOUS February campout.

Aren’t we blessed that God makes it possible for us to take these trips to enjoy one another and visit places we might not have ever seen if it were not for the Get’away Gals Camping Club.

Happy camping, GG’s, and thank you for being a part of my life.

Dixie



Get’away Gals We live, laugh and love to get away!



Gumbo

Total Time: 2 hr 40 min

Prep: 15 min

Cook: 2 hr 25 min

Yield: 8 to 10 servings

Ingredients

- 3 large boneless skinless chicken breast halves**
- Salt and pepper**
- 1/4 cup vegetable oil**
- 1 pound smoked sausage, cut into 1/4-inch slices**
- 1/2 cup all-purpose flour**
- 5 tablespoons margarine**
- 1 large onion, chopped**
- 8 cloves garlic minced**
- 1 green bell pepper, seeded and chopped**
- 3 stalks celery chopped**
- 1/4 cup Worcestershire sauce**
- 1/4 bunch flat leaf parsley, stems and leaves, coarsely chopped, plus chopped leaves for garnish**
- 4 cups hot water**
- 5 beef bouillon cubes**
- 1 (14-ounce can) stewed tomatoes with juice**
- 2 cups frozen sliced okra**
- 4 green onions, sliced, white and green parts**
- 1/2 pound small shrimp, peeled, deveined and cooked**



Directions

Season the chicken with salt and pepper. Heat the oil in a heavy bottomed Dutch oven over medium-high heat. Cook the chicken until browned on both sides and remove. Add the sausage and cook until browned, then remove. Sprinkle the flour over the oil, add 2 tablespoons of margarine and cook over medium heat, stirring constantly, until brown, about 10 minutes. Let the roux cool.

Return the Dutch oven to low heat and melt the remaining 3 tablespoons margarine. Add the onion, garlic, green pepper and celery and cook for 10 minutes. Add Worcestershire sauce, salt and pepper, to taste and the 1/4 bunch parsley. Cook, while stirring frequently, for 10 minutes. Add 4 cups hot water and bouillon cubes, whisking constantly. Add the chicken and sausage. Bring to a boil, then reduce the heat, cover, and simmer for 45 minutes. Add tomatoes and okra. Cover and simmer for 1 hour. Just before serving add the green onions, shrimp and chopped parsley.

*Recipe courtesy of Paula Deen
Supplied by GG Debbie Leatherman*

