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DIRECTOR'S EXHAUST

Greetings,

Happy New Year, I hope this is a very blessed and prosperous New Year for every one!!!!

We have a new Assistant Director and a new Secretary for our Chapter. A real BIG HOG thank you to them both for accepting these positions.

As Henry, Priscilla, Ed and Sandy retire from their positions, I thank them for their hard work and many hours of dedicated volunteer hours they gave to the Chapter.

With the New Year upon us, the sky is the limit. A lot of opportunities, and experiences to take in. Let's Accept the Challenge and ride in the New Year 2019.

Our Dear Chapter Brother Mike/Top Hageman was called home by the Lord. Tentatively a memorial is planned for the March time frame, the Chapter will be informed more as details are made available. Please keep Joyce in your thoughts and prayers.

Please get with our Membership Officer to renew your membership for 2019. Chapter membership is calendar year. Thank you for your support in getting this done.

I am excited for us and look forward to being your Chapter Director for the 2019 year.

Accept the Challenge/Let's Ride

Chuck "Fuzzy" Butcher
Director
SNMHOG Chapter 1610



HOG TROUGH

The following recipe was posted by the Wellness Group where I work. In the spirit of New Year Resolutions I am sharing it with you here. It is delicious and low in fat.

Couscous with Cranberries, Mint and Pine Nuts

- 1 ½ C Dried Cranberries
- 2 T Fresh Lemon Juice
- 1 T Olive Oil
- ¼ t Salt
- 2 C Boiling Water
- 2 t Ground Cinnamon
- 1 C Couscous
- 2 T Chopped Fresh Mint
- 2 T Chopped Fresh Parsley
- ¼ C Pine Nuts

In a large bowl, combine couscous with cinnamon, cranberries, salt, oil and lemon juice. Add boiling water. Cover the bowl and let everything steam for 10-15 minutes.

Toast the pine nuts until golden brown, about 10 minutes. Let cool. See Note below.

Fluff the couscous with a fork and fold in the chopped mint, parsley and pine nuts.

NOTE: Pine nuts are expensive so be careful when toasting them. Best is to toast them in a medium, hot, dry skillet until golden brown and do not leave them unattended. Toasted chopped pecans work very well too!

SNMHOG CHAPTER MONTHLY MEMBERSHIP MEETING

The Southern New Mexico H.O.G. Chapter monthly meeting is held at Los Mariachis Restaurant, 754 N. Motel Boulevard (across from the County Building). An organized ride to a variety of locations occurs after the meeting with the rally point starting at Barnett's Las Cruces Harley-Davidson. Please come out and join the group. Meeting starts at 9:00 AM on the 1st Saturday of the month.

H.O.G. Times

Southern New Mexico Harley Owners Group



Chapter 1610

January 2019

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OUR ADVERTISERS



CJ Rodden, Marketing Manager, New Mexico
M 505-401-9443 • P 800-529-8443



Wade Loosbrock Independent Distributor



Ad space can be purchased by any member as long as what you advertise does not conflict in any way with our sponsor's (Barnett's Harley-Davidson of Las Cruces) business. If you would like to place an ad, contact me or any other officer and we can help to accommodate your needs.



SNMHOG EVENTS

SNM HOG OFFICERS MEETING

Saturday, 5 January 2019

8:00 AM – 9:00 AM

Los Mariachis Restaurant, 754 N. Motel Blvd., Las Cruces, NM, United States

SNM HOG MONTHLY MEETING AT LOS MARIACHIS RESTAURANT

Saturday, 5 January 2019

9:00 AM – 10:00 AM

Los Mariachis Restaurant, 754 N. Motel Blvd., Las Cruces, NM, United States

RIDE TO THE TWINS RESTAURANT, ANTHONY, TX

Saturday, 5 January 2019

11:00 AM – 12:00 PM

KSU at 11:00 AM at Barnett's, RC Mike Dixon

RIDE TO EL BAYO, CHAPPARAL, NM

Saturday, 19 January 2019

11:00 AM – 12:00 PM

KSU at 10:30 AM at Barnett's, RC Gus Hill

NO EAA RIDE, MEET AT IHOP ON TELSHOR

Sunday, 20 January 2019

09:00 AM – 09:30 AM, Larry Wesaw

RIDE TO SAN ISIDRO MISSION CAFÉ, EL PASO, TX (QUALIFYING ROAD CAPTAIN'S RIDE)

Saturday, 26 January 2019

KSU at 10:30 AM at Barnett's, RC Stan Woodward