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UPCOMING GWRRA EVENTS
THE BEEN CANCILED FOR THE
TIME BEING!!
THIS INCLUDES WING DING!



CHAPTER MEETINGS are the <u>4TH THURSDAY</u> CURTIS WATSON'S, 12610 S MCLOUD RD, MCLOUD DINNER 6:00 pm MEETING 7:00 pm

CHAPTER B NEWS FROM CHAPTER DIRECTORS

JOHNIE & GINA FREDMAN 405-397-3850 OR 405-397-3973



One More Time

I was really hoping to write a very different article this month. I was looking forward to talking about having resumed our monthly gatherings and the great rides that were being planned for this month. Unfortunately, we aren't there yet. So, one more time we have to wait and see what the next month brings.

I spoke with Mr. Watson at Curtis Watson's restaurant this past week. They have now reopened but were unable to allow us to gather and still comply with the Governor's social distancing requirements. If we are able to move into Phase 3 of the Governor's reopening plan in June as is hoped then we should be able to have our gathering at the end of June. We realize that some of you still may not be comfortable being in a crowd at that point. Please know that we will fully understand and respect your decision if you choose not to attend our monthly gathering in June.

We are hoping to be able to put together a ride or two for June as well. As of this writing, I don't know if there will be any dinner rides or if we will just plan to get on our bikes and ride somewhere. Be sure to watch your email for updates. If you have not been getting our chapter emails, please be sure to let us know so we can make sure you are on our mailing list.

We look forward to seeing you all again soon. Most importantly, do what is needed to protect yourself and stay well.

Johnie & Gina Fredman Chapter Directors





CHAPTER B TEAM MEMBERS

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Ride Coordinator

Johnie and Gina Fredman **District Couple of the Year** johniefredman@gmail.com thefredmans@gmail.com 405-397-3850



Johnie & Gina Fredman 405-397-3850 thefredmans@gmail.com 4th THURSDAY, 6:00 eat.7:00 meet Curtis Watson's Restaurant, I-40 & McLoud Exit



Jim & Bennie Gullane 918-331-5859 S52jim@aol.com 1st Tuesday, 6:00 eat, 7:00 meet



Glenna & John Wiles 508-718-1515 glenjon@sbcglobal.net 3rd Saturday, 8:30 am eat, 9:30 meet Frazier's Restaurant Party Room , 3113 E. Hwy. 60, Ponca City



Robert & Angela Jackson 918-260-5000 rj3ballman@gmail.com 2nd Thursday, 6:00 eat, 7:00 meet Colton Steakhouse & Grill, 565 W. Shawnee, Muskogee



Kathy & Richard Oakes 918-521-2980 kathyjnks@cox.net 2nd Tuesday, 6:00 eat, 7:00 Meet Golden Corral, 8144 E. 21st St, Tulsa



Bill & Carolyn Duvall h: 405-3480754, c:405-209-95 wduvall@sbcglobal.net 3rd Thursday, 6: eat, 7:00 meet Johnnie's Charcoal Broiler, 33 E. 33rd, Edmond



Max & Mary Rowlett 580-704-8290 maxer50@aol.com 1st Monday, 6:30 eat, 7:30 meet Golden Corral, 2632 NW Cash Rd., Lawton



Chris & Liz Nicholas

918.557.4621, <u>liznel1@sbcglobal.net</u>Gathering: 2nd Monday at Pizza Hut, 600 Lynn Riggs Blvd, Claremore, OK, eat 6:00 Meet 7:00pm



Steve & Carolyn Cotton, 405.285.5962, scotton01@cox.net, Gathering: 2nd Saturday

HAPPENINGS FROM YOUR CHAPTER B

This note from our Ladies Day Out Coordinator

The Boomerang ladies had a very nice outing on the 12th.(March) Four of us meet at the Owl Shoppe on Main street in Shawnee for a unique lunch, (I had lobster bisque which I've never had and it was scrumptious!) The weather was perfect, so after lunch we walked to 2 antique/thrift stores and saw some interesting stuff. It was also productive as we found some toy motorcycles for the circus diorama. We also visited Coffee N Crafts which was right across the street from the restaurant. For \$5 you can purchase an 8x10 canvas to paint on and they provide the paints. And of course they sell coffees & pastries. I think this is what we may do for our next outing. Don't know for sure when that may be. Hard to tell at this point. But this gives you all something to think about and I'm always open for suggestions. I would like to see more of you ladies joining us, you know what they say, the more the merrier. Dana Taylor

Dana Taylor **Ladies Day Out Coordinator** danandavid@sbcglobal.net 405-760-5094

(We seem to be on HOLD for any kind of outing. I'm counting the days, don't know how high I'll have to count! Elaine)

BECKY'S RECEIP PAGE

Crock-pot Chicken and Dumplings

1 onion chopped

1 1/4 lbs. boneless skinless chicken breast

1 tsp of oregano

Kosher salt

Freshly ground black pepper

2 cans cream of chicken soup

2 c low-sodium chicken broth

4 sprigs of thyme

1 bay leaf

2 stalks celery chopped

2 carrots chopped

1 cup of frozen peas thawed

3 cloves of minced garlic

1 tube of refrigerated biscuits dough

½ cu p freshly grated parmesan for garnish (optional)

2 Tbsps. of chopped Parsley



Directions:

- 1. To the bowl of a large slow cooker, add onion, in an even layer in the bottom of the bowl and place chicken breasts on top. Add oregano and season with salt and pepper
- 2. Pour soup and chicken broth on top then add the thyme and bay leaf. Cover

And cook on high for 3 hours, or until chicken is cooked through

- 3. Discard thyme and bay leaf then shred the cooked chicken with 2 forks, stir in celery, carrots, peas and garlic.
- 4. Cut biscuits into small pieces. Top the chicken mixture with the biscuits and cook on high for another hour, until the vegetables are tender, and the biscuits are cooked through and chicken reaches an internal temperature of 170 degrees

Garnish with the parmesan and parsley and serve.





for the MONTH OF JUNE

Not One Birthday this Month!



Our Anniversary for the month of June
Freddie and Elaine Chapman
6-1-1963

GO FUN ME PAGE



On this new page you can place any item you have for sale, for trade, barter or whatever. A fun place to make some extra funds for any FUN event you may have coming up.

2005 30TH ANNIVERSARY EDITION Gold Wing GL1800

Excellent condition, low miles, brand new Yuasa battery, lots of extras, CB, Utopia back rest, highway pegs, bag liners, Ram mounts and much, much more. Has all 30th Anniversary Badges. At Shawnee Honda getting brake recall done. HEALTH FORCES SALE

CONTACT John Owens 405 273 5453

\$8,000. "or Best Offer"



OKLAHOMA CHAPTER EVENTS

AHEAD!!



"ALL THE GEAR, ALL

There are no upcoming events at this time

For Oklahoma GWRRA due to the Corina Virus.

WING DING HAS BEEN CANCLED !#*

As things are slowly trying to get back to something resembling normal, please play it safe with face coverings and be sure to Keep Your Distance from others!

We all have internet, and phones. Please check on your friends and enjoy this time we have at home with those we love.

COME TAKE A RIDE WITH US!!



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THE POWER OF PRAYER

Prayer

A man stands tallest when he's on his knees

