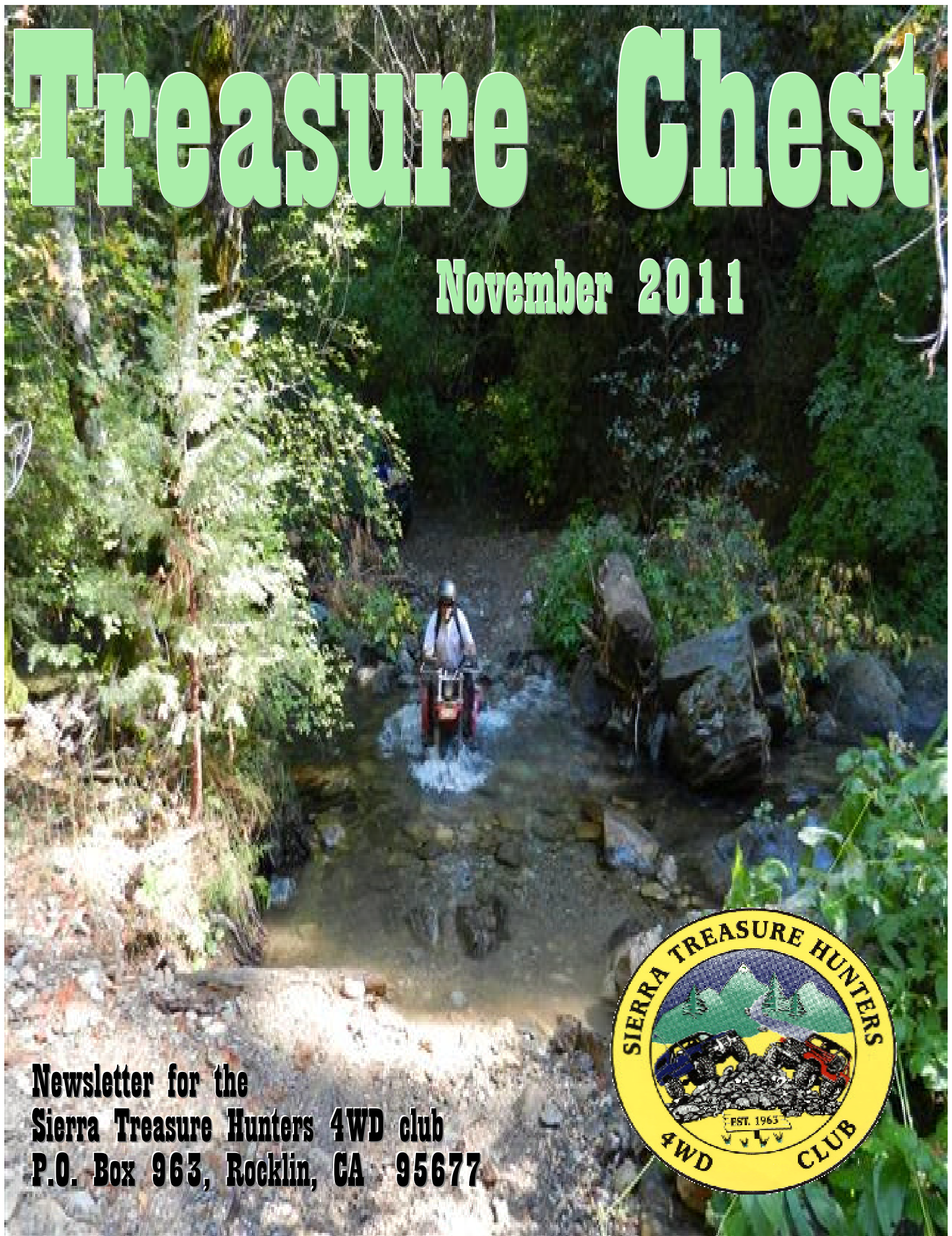


Treasure Chest

November 2011



**Newsletter for the
Sierra Treasure Hunters 4WD club
P.O. Box 963, Rocklin, CA 95677**





SIERRA TREASURE HUNTERS 4WD CLUB

Club Officers

President - Rich Currie

Past President - Ron Kellogg

Vice President - Will Corbett

Secretary - Des Corbett

Treasurer - Kathy Medley

Trail Master - Lucky

State Delegate - Ron Kellogg

Membership - Matt Hoey

Ways & Means - Kimber Hoey & Leona Kellogg

Webmaster - Rory Huber

Editor - Rich Currie



Our Forests, Our Heritage



“Our lands - Use Without Abuse”



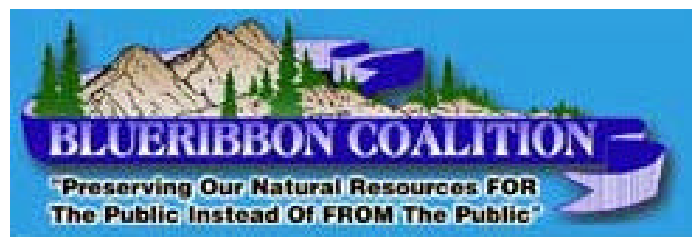
Keep Them Green, Keep Them Clean

Web Site

<http://www.sth4x4.com>

Mailing Address

P.O. Box 963
Rocklin, CA 95677



Treasure Chest newsletter

November, 2011 Issue XLVIII (48) Edition 5

President's Column

by Rich Currie

I'm up to my butt in everything but four wheeling. All nighters remodeling, twin care, traveling for work.. Although, along with work can come play. My latest offroad outing while at work has been the lava flows and volcanic craters of New Mexico. I have the Thrifty rental car store at the El Paso airport trained for every time I visit, they give me a black or white Jeep Liberty. Full traction aids and great visibility. I squeeze the little daylight left in the day and fast track it out to the flows West of El Paso. The dirt roads out that way are well traveled yet very remote to say the least.



Aden's Crater

<http://www.geo.utep.edu/loca/Volcanos/ADEN.HTML>



Kilbourne Hole

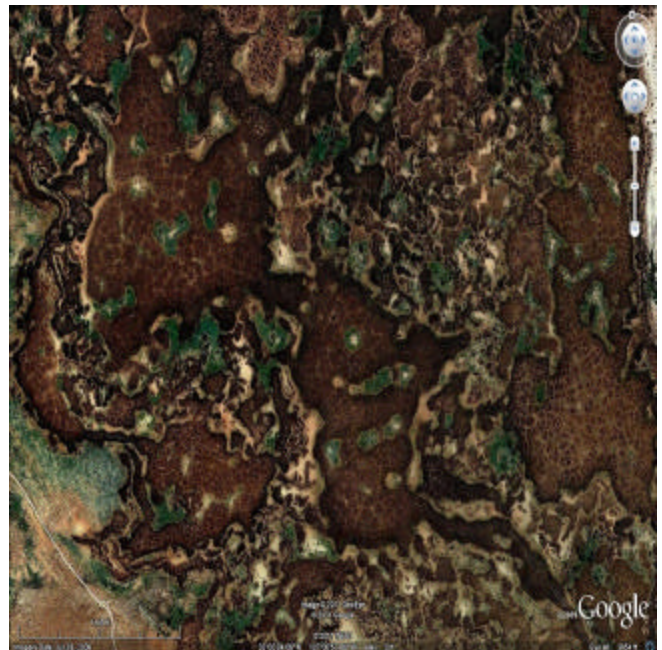
http://en.wikipedia.org/wiki/Kilbourne_Hole



El Paso lower Right. Lava flows and Kilbourne upper Left.



Cresting the crater rim. Traction aids used here.



Looking at lava flow from miles above.
Dirt road lower Left.

NO REPORT

By V.P. Will Corbett

“Family Oriented”..... What exactly does that mean? I don’t know if I have the answer. I have an idea what it means to me, but it may not mean the same thing to someone/anyone else.

I know there are some general assumptions that can be made as to its meaning, but specifics are left up to the individual/family. How someone or some people raise/bring up/treat/expose their family is really their own business. As a group, we do have a responsibility to provide an environment that is comfortable & safe for ALL who choose to be involved in our club, but we do not hold the responsibility to decide what a parent(s) allows their children to be exposed to. That responsibility may need to be exercised by parents at some of our runs/get togethers.

I know all of this sounds really convoluted, and it is, but it is also important. Our club describes itself as “Family oriented”, and when folks who may want to join see this, they probably make some assumptions that may or may not be correct, but they exist nonetheless. To me, this means we DO have a responsibility to at least describe to these folks what we think that description entails.

This issue raised its head recently, and we did discuss it at one of the recent meetings when addressing our updated by-laws. We determined that we would change a specific section from essentially banning all alcohol (which did not reflect our current practice), to allowing consumption with the assumption of personal responsibility. If that personal responsibility is not met/maintained, we’ve given the Trail Boss the ability to address the situation, and take action if deemed necessary. That action is left to the Trail Boss as to how best to diffuse any tension. It also assumes cooperation on the part of the “offender”.

All this being said, the best way to avoid any “problems”, or questioning of our “family oriented” status, is to exercise that personal responsibility piece of the puzzle. For me, if I wouldn’t want my own child (adult, in Wade’s case) seeing me behave in a certain way, then I probably shouldn’t act that way in front of other people’s kids. Might be a good gauge for others..... And if I don’t like what I’m seeing from others, I can either speak up, or leave. Again, my responsibility to decide.

In short, Play Nice, and Be Nice.....



The Officers Expressions

WAYS & MEANS

by Leona

The November meeting will be the **usual first Thursday 11/13/11 at 7:30pm at CAL4 Wheel Drive Office**. Please plan to join us and find out what is going on with the club.

We had a nice turnout to our October meeting and 4 Wheel Parts supplied plenty of pizza. I must praise all of you who responded in regards to the headcount for dinner. You were very prompt and allowed us to make the final arrangements with the guys at 4 Wheel Parts.

Up coming functions include the Turkey Shoot in November. We should find out On Thursday if the event is going to be Saturday 11/19/11 or Sunday 11/20/11. Either way this is always a great event. The Toy Run and the Christmas Party are the two remaining events of 2011.

TRAIL MASTER

by Lucky

Next run Nov 19 or the 20 . See everyone at the next meeting from lucky



STATE DELEGATE

by Ron Kellogg

The October CA4WDC ND meeting was hosted by Foresthill Four Wheelers at the Foresthill Memorial Hall. I've been to Foresthill before but this is the first time I've seen the Veteran's Hall, what a beautiful log built facility! Kathy Medley joined me to present information and request support from ND Clubs with future DSUSA off-road events and Randy attended to present the Trek report. Here are some highlights from the meeting:

- *Jim Bramham is the new North District Natural Resource Consultant. Jim is taking the position over from Amy Granat who is the new Executive Director of CORVA. Jim is involved with in the American Sand Association so is very active in the South too and has a good working relationship with John Stewart. Jim reported on the OHV Program, there are 4 dessert fee sites in CA, one of which is the El Mirage site which is a only 20 miles from Convention in Hesperia (February 24-26). El Mirage has been used during the filming of several movies and it's a favorite place for "land sailors" as no speed limit. According to Jim, "the OHV program has funding and with the current climate in State Legislature it's a constant battle to hold onto those dollars."
 - *Past President Robert Reed gave special thanks to our club, in particular, the Medley's for snow removal, the Corbett's for coordinating transportation of equipment and Randy for help making 2011 Sierra Trek a reality. Randy reported that final financial report is not complete but net should be around \$30K. Great Job to all the volunteers!
 - *New CA4WDC website: <http://www.cal4wheel.com/>
 - *New Club: NorCal Mudslingers (currently 6 families who like mud, family oriented club, they showered for the meeting)
 - *CA4WDC proposed by-law changes: This is a yawner, primarily regarding membership, I'll review in some detail during the next club meeting.
 - *Grants program: \$250 per grant, 10 grants available (as long as funded) 80% of \$250 is given up front and the remaining 20% after report received.
 - *Iron Mountain: During the November STH Club let's decide if we want to work snow patrol and choose a date.
 - *Sportsman's Expo, Jan 19-22, 2012 at Cal Expo: Jeep raffle organizers are asking for clubs to again help, Medley's and Kellogg's will be helping Saturday.
 - *SierraTrek: Next Trek meeting is January 26th.
 - *Membership: "5000 by 2015" organizers need help with advertising.
- DSUSA: Kathy and Ron presented information about volunteering during DSUSA off-road events and asked club delegates to cascade that information to their respective clubs and let us know if they would be interested in helping during the next event, an overnight event at Ice House Resort and on the Rubicon Trail in May/June 2012.
- *CA4WDC Convention 2013: The Board is looking for a location and someone to Chair the event.
 - *Next North District Meeting is January 28, 2012: The board is looking for a Club to host the event, interested?
 - *Club events: Capital City Mountain Goat 4WDC, Inc. is hosting the 6th annual Chili Cook Off, January 22nd starting at 09:00 AM, judging at noon, at Ice House Resort. Prizes for 1st, 2nd & 3rd place, contact Mike Lenno (916) 363-0499, or Dana Holland (916) 812-2578 for more information.

Ron (aka Spiderman).

Washington ATV RUN

article by: El Jefe

Our original ATV run to the Sweetwater area of Nevada having been thwarted by a freak snow storm we moved the run to the little town of Washington. While not nearly as exciting as the original plan it was certainly convenient for Matt and I since we keep RV's there. Beds, hot showers, flush toilets, nearby bar etc.

Rich opted to remodel bathrooms and our original tour guide Steve was missing so the run consisted of myself, Matt, Lucky and Ron. Our first destination was the Spanish mine, a gold mine about nine miles out of town that was worked off and on from the 1880's to the 1930's. The trail there, although not all that challenging, is still a lot of fun with a number of stream crossings and great scenery. The Spanish mine was a pretty large operation in its heyday. You can still find the remains of the bunkhouses, cookhouses, stamp mills and assorted machinery. The mine/tunnel is very tall, long, dark and wet. although attempts have been made, no one I know has reached the far side of the tunnel. The water is too cold, in places pretty deep, and it is a bit scary.



After a quick lunch we headed back to the main road to continue exploring the area. We did have a brief stop while Lucky put upright his trusty and classic Honda three wheeler. His hill climb after a little stream crossing became a classic ATV backwards roll. With nothing broken on either Lucky or his ATV we moved on.

It's amazing how many miles you can do on one of those things. Thirty miles and a few hours later we were back at the campground. I think a fun time was had by all and I can see many more ATV runs in our future. FYI, the Sweetwater run has been tentatively moved to next September. Jefe

Somebody went to Mexico

By Leona

Baja Fish Taco's

Ingredients

- 2 tablespoons taco seasoning
- 1 tablespoon fresh lime juice
- 1 tablespoon fresh orange juice
- 1 pound mahimahi or other firm whitefish fillets, cut into bite-sized pieces
- 1 tablespoon vegetable oil
- 2 cups presliced green cabbage
- 1/2 cup chopped green onions
- 1/2 cup reduced-fat sour cream
- 8 (6-inch) corn tortillas
- 8 lime wedges

Preparation

- Combine first 3 ingredients in a medium bowl. Add fish; toss to coat.
- Heat oil in a large nonstick skillet over medium-high heat. Add fish; sauté 5 minutes or until fish is done.
- Combine cabbage, onions, and sour cream in a medium bowl.
- Warm tortillas according to package directions. Spoon about 1/4 cup cabbage mixture down center of each tortilla. Divide fish evenly among tortillas; fold in half. Serve with lime wedges.



Somebody went to Mexico

By Leona (cont)

Carnitas

The popular "little meats" of Mexican cooking are traditionally made by slowly simmering large chunks of well-seasoned, sometimes marinated pork shoulder in hot lard, then coarsely chopping the meat and eating it wrapped in warm tortillas. In the following version, the fat content of the finished dish is dramatically diminished by simmering the meat in flavorful citrus juices. The results taste marvelously authentic.

Ingredients:

2 tsp. salt
1 tsp. freshly ground pepper
1 boneless pork shoulder roast, 3 to 4 lb.
1/4 cup olive oil
1 yellow onion, finely chopped
2 garlic cloves, minced
1 1/2 cups Mexican lager-style beer
Grated zest and juice of 1 large orange
Grated zest and juice of 1 lime
1 Tbs. dried oregano

For serving:

Warm corn or flour tortillas
Lime wedges
Chopped yellow onion
Hot or mild salsa
Chopped fresh cilantro



Directions:

In a small bowl, combine the salt and pepper. Season the pork roast generously with the mixture.

In a large fry pan over medium-high heat, warm the olive oil. Add the pork and cook, turning frequently until browned on all sides, about 10 minutes. Transfer to a platter and set aside.

Pour off all but a thin layer of fat in the pan. Add the onion and garlic and sauté just until they begin to soften, 1 to 2 minutes. Add the beer and deglaze the pan, stirring and scraping up the browned bits from the pan bottom with a wooden spoon.

Oven method: Preheat an oven to 350°F. Transfer the pork to a large Dutch oven and pour in the beer mixture. Add the orange and lime zests and juices and the oregano. Cover and cook until the pork is very tender, about 2 1/2 hours.

Slow-cooker method: Transfer the pork to a slow cooker and pour in the beer mixture. Add the orange and lime zests and juices and the oregano. Cover and cook according to the manufacturer's instructions until the pork is very tender, about 5 hours on high or 10 hours on low.

Transfer the pork to a carving board and cover loosely with aluminum foil. Using a large, shallow spoon or a ladle, skim as much fat as possible from the surface of the cooking liquid. Using a large, sharp knife and a fork, coarsely cut and shred the pork into small bite-size pieces.

Arrange the meat on a warmed platter or individual plates, moisten it lightly with the cooking juices, and serve immediately with the tortillas, lime wedges, chopped onion, salsa and cilantro. Serves 6 to 8.

Editor's notes

by Rich

Thanks to all the officers for their input to this newsletter. Thank you to those who submitted articles or reports. I apologize for a late newsletter. Everyone sent their say in a timely fashion. Editor and wife have been on a remodeling marathon. Each of us working until wee hours into the night/morning.



FYI


General interest

- | | |
|------------|---------------------------------|
| Nov. 3rd | Club meeting, CA4WD 7:30 |
| Nov. 11-13 | Panamint Valley |
| Nov. 20th | Turkey Shoot |
| Dec. 3rd | Annual Toy Run |
| Dec. 3rd | STH Christmas Party@ The Hoey's |
| Jan 13-16 | Winter Fun Fest |
| Feb. 6-10 | King of the Hammers |

Remember!!!
The November STH meeting is at the
Cal4WD Building
Thursday, November 3, 2011
Meeting time is 7:30 PM
Drinks: surprise
Snacks: surprise



November 2011

SUN	MON	TUE	WED	THU	FRI	SAT
		1	2	3 CLUB MEETING CA4WD 730P	4	5 HAPPY BIRTHDAY Uncle Willy
6	7	8	9	10	11	12
13	14	15	16	17	18	19
20	21 HAPPY BIRTHDAY Liliana Bryant	22	23	24 	25	26
27	28	29	30			