

DELAWARE SEASIDE RAILROAD CLUB

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VIEW FROM THE CAB

Happy New Year to All:

I hope everyone has had a great Christmas and enjoyed the holidays.

We certainly enjoyed ourselves with many members and families at our Christmas Party. Jessie and John Pieplow did such a nice job getting the evening arranged, and the various dishes contributed were delicious. We had a successful meeting on the 8th of December, and I am pleased that our current board remains in place. I certainly enjoy working with this team.

We discussed the parades our club was involved with this Holiday Season. Our procedure for signing-up volunteers up for these parades was discussed, due to a very small number turning up for the Rehoboth Parade. We will switch to a more formal system of signing up so we know we will always have a minimum of 8 people for walking each parade, not including the driver pulling the trailer.

We will be establishing an Exploratory Committee for developing new schemes for raising funds to meet our current financial obligations. Our rent increased to about \$1,000 more per month, including utilities. While we absorbed this additional expense over the past 6 months, we will not be able to sustain that deficit going forward.

I will formally announce the committee in the next 2 weeks, and will appreciate hearing from anyone who would like to be involved in this effort.

Our thanks go out to Past President Dr. David Lawrence for once again planning and executing a very successful Georgetown Holiday Display program at the Georgetown Public Library. We received a very kind letter from the Librarian thanking the club and Dave for the effort the club took to provide this display. This was our 11th year involved in this public display event that lasts at least one month. The numbers they attract are very impressive. Again, we thank Dr. Dave for his continued commitment to this endeavor.

In 2022, we will be looking for two individuals to help fill key slots on our "Leadership Team". Dave Lawrence is looking to step aside from his official Photographer role, and was thinking this would be his last year to coordinate the Georgetown Library Holiday Displays. While the photographer job can be filled with anyone with an interest in helping to document our activities in digital media throughout the year, the Library Coordinator has a focus on a few months of planning and scheduling and a busy December. Please let me know if you want to start training for either of these roles.

Our next meeting is set for January 12th at the club house at 6:30 pm. Again, bring a chair.

John Hodges

EDITOR'S NOTES

Over the years of editing this newsletter, I have used hundreds of pictures from Dr. David Lawrence. His work has been inspiring. Just this month, he took over 800 pictures, which he narrowed down to the best 80. He then chose 6 for the newsletter. The captions on each photo were also added by Dave. He has certainly made putting together the monthly newsletter easier for me. To Dr. Dave: a big







Recipes by request of attendees:

Sweet Potato Casserole by Sallie Callaman

This recipe has been prepared for Thanksgiving for the past several years and absolute raves by everyone who tried it (even those individuals who don't care much for sweet potatoes). It's delicious! Sallie Callanen

TOPPING

For the topping, in a bowl combine the brown sugar, nuts, flour & $\frac{1}{4}$ cup of the melted butter & stir together with a fork; set aside.

- 1 cup packed brown sugar
- 1 cup chopped pecans
- $\frac{1}{2}$ cup self- rising flour(1 cup all-purpose flour, 1 1/2 tsp baking powder, 1/4tsp salt)
- $\frac{1}{2}$ cup (1 stick) melted butter

SWEET POTATO CASSEROLE

In a large mixing bowl, stir together the sweet potatoes, coconut, raisins, eggs, $\frac{1}{4}$ cup melted butter & vanilla. If the mixture seems too thick, stir in up to $\frac{1}{4}$ cup heavy cream.

- 3 cups mashed cooked sweet potatoes
- 1 cup coconut flakes
- ½ cup raisins
- 2 eggs lightly beaten
- 1 tsp. Vanilla extract
- $\frac{1}{2}$ cup heavy cream (optional)

Spoon into a large greased casserole. Spread the topping over the sweet potatoes & bake at 350 degrees for 20-30 minutes, or until the topping is golden brown. Makes 6-8 servings

Harvest Apple Cake by Betty Moffett

Bowl 1

Mix 5 cups coarsely chopped apples, 3 cups sugar, and 2 tsp cinnamon until sugar is syrup.

Bowl 2

Mix together 3 $\frac{1}{2}$ cups flour, 2 $\frac{1}{2}$ tsp baking powder, and $\frac{1}{2}$ tsp salt

Bowl 3

Mix together 5 eggs, 1 cup oil, 2 tsp vanilla, and 1 cup walnuts (optional) Mix well.

Large Bowl

Rotate mixtures from the three bowls above. Mix by hand. Batter will be very thick

Pour mixture into Bundt pan and bake at 350* for 90 minutes.

You could divide the batter into loaf pans and adjust bake time.

DAVE'S PHOTOS



The Georgetown Library train display was dismantled on 12/20/2021 with the help of Bob Mericsko & Steve Callanen.







Trainmen (L to R) Ted Ibex, Mike Karas, Frank Parrino, Jim Tyler, & John Burik on 12/14/2021 at the Georgetown Library display.