



December 2012



Merry Christmas, HAPPY HANUKKAH, &
HAPPY NEW YEARS

From Phil, Karen, Drew & Cole and all the New Horizons associates

New Horizons Visits Florida, then Hits the Southwest

Winter 2013 is just around the corner. And with it will come many opportunities to visit a New Horizons coach in the warmer climates of the Southwestern U.S. Don't miss this opportunity to learn more about what our company does best – customizing, excellent engineering and quality craftsmanship. Check our website and Facebook page for updates and/or changes to the schedule listed here. Here is the schedule of events:

Buckhorn Lake Resort - Kerrville, TX

Informal Open Houses with Roger & Debbie Rauch (2012 42' Majestic w/ four slides)

December 10-mid-January 2013

rauch6@juno.com

832-715-6782

RV SuperShow – Tampa, FL

Florida State Fairgrounds

4800 US Highway 301 North

Tampa, FL

January 16-20, 2013

<http://frvta.org/rv-shows/2013-florida-rv-supershow/>

Outdoor Resorts – Palm Springs, CA

69-411 Ramon Road

Cathedral City, CA

Open House with Phil & Karen Brokenicky (2013 41' Majestic Show Model w/ four slides)

February 2013

www.outdoorresort.com

Retama Village – Mission, TX

3911 Lark Drive

Mission, TX

Open Houses with Stuart & Lynn Jeffries (2012 41' Majestic w/ four slides)

January 14-19 (1-5pm)

February 18-22 (1-5pm)

ViewPoint Golf & RV Resort – Mesa, AZ (TENTATIVE--CHECK WEBSITE FOR DATES AS THIS OPEN HOUSE IS DEVELOPED)

650 North Hawes Road

Mesa, AZ

Open Houses with Roger & Debbie Rauch (2012 42' Majestic w/ four slides)

www.viewpointrv.com

SAVE THE DATE—New Horizons Owners Group Rally 2013

A Note from Tim and Carolyn Pelzek, Rallymasters for the 2013 New Horizon Rally:

All New Horizons owners (and all who would like to be), are invited to the 2013 Rally to be held at Buckhorn Lake RV Resort in Kerrville, Texas from April 29th through May 3rd (rigs leave May 4th).

Registration forms will be sent out in December via email to everyone for whom we have an email address. If you would like to attend and have not received an email regarding the rally by January 15th, please contact Tim and Carolyn Pelzek at nownersgroup@gmail.com and request that a registration form be sent to you.

For additional information about the rally log onto the irv2 website at the following URL:

<http://www.irv2.com/forums/f269/>

The web page above provides instructions on how to make a reservation at the RV resort.

See you in April!!!

Sneak Peeks from the 2013 Show Model – New Wainscoting and Granite Countertops!



Granite countertop on bedside nightstands



Wainscot bead board in living area slide



Verona cooktop, stainless steel convection microwave and new granite countertop



RECIPES OF THE MONTH— (*Bistro-Style Onion and Artichoke Galette*)

- 1 tablespoon vegetable oil
- 2 cups thinly sliced sweet onion
- 2 tablespoons balsamic vinegar
- ½ tsp garlic & herb seasoning blend
- 1 Pillsbury refrigerated pie crust, softened as directed on box
- 1½ tsp Dijon mustard
- 4 oz Gruyere cheese, shredded (1 cup)
- 1 jar (6 oz) marinated artichoke hearts, well drained, coarsely chopped
- ¼ cup chopped well-drained fire-roasted red bell peppers
- 1/8 tsp crushed red pepper
- 1 tsp finely chopped fresh thyme leaves
- 1 egg white, beaten

In 10-inch nonstick skillet, heat oil over medium-high heat. Add onion; cook 8-10 minutes until soft and golden brown. Reduce heat to medium. Stir in vinegar and seasoning blend; cook 3-6 minutes, stirring frequently, until liquid is absorbed. Remove from heat.

Meanwhile, heat oven to 375 degrees. Unroll pie crust on ungreased nonstick cookie sheet. Lightly brush mustard over crust.

Sprinkle 2/3 cup of the cheese over center of crust to within 1 ¼ inches of edge of crust. Spread onion evenly over cheese; top with artichokes and red peppers. Sprinkle with red pepper flakes, 1 tsp chopped thyme and remaining 1/3 cup of cheese. Fold 1 ¼" edge of crust over filling, pleating crust as necessary. Brush egg white over crust edge. Bake 20 to 25 minutes or until crust is golden brown. Cool 15 minutes.

To serve, cut into 8 wedges. Garnish with thyme sprigs. Serve warm.

STAY IN TOUCH WITH US--Facebook (give us the “thumbs up” as you hit the “Like” button); join the New Horizons Owners Group Forum (NHOG) at <http://www.irv2.com/forums/f269>; visit our new YouTube Channel at <http://www.youtube.com/user/NewHorizonsRV?feature=mhee> or stop by next time you're in Central Kansas.

As always, we hope to see you down the road.

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