



HAPPY VALENTINE'S DAY FROM NEW HORIZONS

2013 has already been a busy year for us here at New Horizons. We have a couple more New Horizons owners on the road and working on getting more.

INTRODUCTIONS

I want to introduce myself. My name is Candie Coutts and I'm your new Customer Development Coordinator. I took over Marty Wellington's job at the beginning of the year. She left some pretty big shoes to fill, and I'm doing my best to try to fill them. Marty left us because she found a job closer to home, which cut back on driving each day and makes it possible to spend more time with her girls. I myself have three children. My son is grown and lives on his own, while my two daughters live with me and are still in school. I'll be working to keep our website and facebook updated, taking pictures of our coaches and posting them to show all the new changes and keeping you updated on shows and open houses. I've come in at a busy time so it's been great to just jump right in and learn. I want to thank Phil for giving me the opportunity to work with such great people!

If you've called the office and wonder who the new voice is...it's probably been Carolyn. Carolyn Tittel is our new Customer Liaison. As New Horizons RVs progress through our facility, she will be providing status updates to our customers. On a more personal side, Carolyn has been married for just under three years. She is an animal lover and has a 16 year old cat who rules her home. She is looking forward to helping provide you with first class customer service.

TAMPA RV SUPERSHOW

Owners Phil & Karen Brokenicky and their youngest son Cole had a great reception at the Tampa RV Supershow in January. People were really impressed by all the new features on our 2013 Majestic F40RL4SS and we heard over and over again how great the quality of the craftsmanship is. Thank you to all of you who stopped by to see us and to those that made appointments to plan out your dreams with Phil or Cole.

OUTDOOR RESORTS – PALM SPRINGS, CA

Although Phil & Karen are expecting their first granddaughter at any time, they planned an open house at Outdoor Resorts in Palm Springs, California. They are excited to show off our 2013 Majestic F40RL4SS. If you'd like to start planning your dream coach and you are in the Palm Springs area, give us a call us at 1-800-235-3140 to set up an appointment to see the show model and talk to the Brokenicky's. They will be there until the end of February.



2013 Majestic F40RL4SS



Outdoor Resorts – Palm Springs, CA



RECIPES OF THE MONTH —

Planning a romantic dinner for two? Try these or others from <http://www.tasteofhome.com>

Beef Tenderloin in Mushroom Sauce

Yields 2 servings Prep/Total Time: 30 min.



Ingredients

- 1 teaspoon canola oil
- 4 tablespoons butter, divided
- 2 beef tenderloin steaks (8 oz. each)
- ½ cup chopped fresh mushrooms
- 1 tablespoon chopped green onions
- 1 tablespoon all-purpose flour
- 1/8 teaspoon salt
- Dash of pepper
- 2/3 cup chicken or beef broth
- 1/8 teaspoon browning sauce, optional

Directions

In a large skillet, heat oil and 2 tablespoons of butter over medium-high heat. Cook steaks for 6-7 minutes on each side or until meat reaches desired doneness (for medium-rare, a thermometer should read 145°; medium 160°; well-done 170°). Remove to a serving platter; keep warm.

To pan juices, add the mushrooms, onions and remaining butter; sauté until vegetables are tender. Add flour and pepper; gradually stir in broth until smooth. Add browning sauce if desired. Bring to a boil; cook and stir for 2 minutes or until thickened. Serve with steaks.

Fruity Dessert Crepe

Yields 2 servings Prep/Total Time: 15 min.



Ingredients

- ¼ cup 2% milk
- 2 tablespoons beaten egg
- 3 tablespoons biscuit/baking mix
- 1 snack-size cup (3-1/2 oz.) vanilla pudding
- ½ small banana, peeled and sliced
- 2 tablespoons flaked coconut
- ¼ teaspoon almond extract
- 3 fresh strawberries, sliced
- ½ medium kiwi fruit, peeled and sliced

Directions

In a small bowl, combine the milk and egg. Add biscuit mix and mix well. Heat a 10-in. nonstick skillet with cooking spray; pour batter into center of skillet. Lift and tilt pan to evenly coat bottom. Cook until top appears dry; turn and cook 15-20 seconds longer. Remove to a wire rack.

Transfer pudding to a small bowl; fold in the banana, coconut and extract. Spoon down center of crepe; fold sides over filling. Top with strawberries and kiwi.

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.

We hope to see you down the road.

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