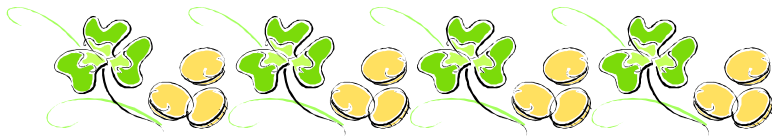




March 2012



## **NEW HORIZONS ON THE MOVE--UPDATED WINTER SHOW/OPEN HOUSE SCHEDULE**

Phoenix is the next stop on New Horizons' show schedule this Spring. Look for owners Phil & Karen Brokenicky at [The Good Sam Rally, Phoenix Speedway, AZ](#), March 22-25, 2012. The Good Sam Rallies are held in several venues across the United States each year and are always very popular with RV enthusiasts. Don't miss this great way to catch a glimpse of New Horizons' latest Majestic Show Model--a showpiece of luxury and engineering.

Then for those of you in the Upper Midwest, for the first time New Horizons has decided to attend an equine event--the [Equine Affaire, Columbus, OH](#), April 12-15, 2012. Our Majestic will be stationed in the Voinovich Center at the Ohio Expo Center next to the Clinic Areas--great exposure for our first time in this venue. Stop by and say "Hi!"

### **"I Was Sold!" on Hydronic Heat**

By Marty Wellington

What is hydronic heating? At its basic level, it's a system of heating with water, providing on-demand hot water for both interior heating and other hot water needs like showers, laundry and dish washing. A pioneer in the field of hydronic heat for RVs, Aqua-Hot Heating Systems of Lupton, CO began in 1984 under the leadership of Hap Enander, an RV enthusiast who was looking for a better way to heat his coach.

While Aqua-Hot has been around now for a while, its systems have predominantly be available only in very high-end motorhomes like Tiffin, Monaco, Holiday Rambler, etc. It is only recently that the Aqua-

Hot application has been utilized in boats, over-the-road truckers, off-road enthusiasts, and in fifth wheels.



Over the years, however, several New Horizons owners have seen the potential for this type of innovation in their own fifth wheels. New Horizons Ambassadors Debbie and Roger Rauch were one of the early advocates of Aqua-Hot when they asked to include the system in their 2010 Majestic. Roger researched the diesel powered system, and upon learning they were introducing a new propane-powered system (Model 375-LP), he decided he wanted to include it in his new coach.

According to Debbie, “We both love our Aqua-Hot, but for different reasons. Since I was giving up my soaking tub at home for a shower, I was horrified to think I would also have to limit my time in the shower due to running out of hot water. When Roger told me I would have continuous on-demand hot water with this system . . . I was sold!”

Other features that the Rauchs have come to appreciate are the moist heat, the quietness, and lack of odor. “It’s so quiet I have literally had to place my hand by a vent and feel the air flow to know for sure it was running,” said Debbie. Roger likes the fact that the system’s heating vents are installed under cabinets rather than in the floor giving a more residential feel. There are also no cut-outs on the exterior that are normally required to vent the furnace and hot water heater (since these items are eliminated) giving the exterior a sleeker look. Another factor that sold Roger was the more “even heat” produced by the system using electric power for light duty or utilizing fuel for heating in colder temperatures.

The Rauchs also feel hydronic heating is a safer option than heating with a standard RV furnace; it is virtually maintenance free.

Exceptional customer service at Aqua-Hot is also stellar. The Rauchs related an experience where the company contacted them regarding a potential problem, provided the part to avert the problem and even did the installation after hours. The quick and courteous response of a knowledgeable factory certified technician greatly impressed them.

While the Aqua-Hot is a rather expensive option, the Rauchs feel the cost is offset by the many benefits they have enjoyed. “We believe in the superiority of the Aqua-Hot system and have been so pleased with the performance we are having it installed in our New Horizons 2012 Majestic currently under construction.” Now that’s a testimonial.

We encourage you to learn more about Aqua-Hot through their website at [www.aquahot.com](http://www.aquahot.com).

## **Long-Awaited Videos are Finally Here**

by Marty Wellington

We're so excited to be able to introduce the first of our videos this week on our newly created [New Horizons Channel](#) on YouTube. Hop on over there now and take a look at the first video *Welcome/Family Values*.

We hope you will enjoy learning more about our company, our philosophies, our construction process, and our family. It all contributes to who we are as a company.

To keep the excitement building, we plan to unveil a new video each week so keep an eye out for announcements on Facebook. Eventually the videos will also be available on our website.



### **RECIPES OF THE MONTH—St. Patrick's Day Fare (Not for the Faint of Heart) ([www.allrecipes.com](http://www.allrecipes.com))**

#### **Guinness® Corned Beef**

**Ingredients:**

- 4 pounds corned beef brisket
- 1 cup brown sugar
- 1 (12 fl. oz.) can or bottle Irish stout beer

**Directions:**

1. Preheat oven to 300 degrees F. Rinse the beef completely and pat dry.
2. Place the brisket on rack in a roasting pan or Dutch oven. Rub the brown sugar on the corned beef to coat entire beef, including the bottom. Pour the bottle of stout beer around, and gently over the beef to wet the sugar.
3. Cover and place in preheated oven. Bake for 2 ½ hours. Allow to rest 5 minutes before slicing. Serve with boiled cabbage and steamed potatoes.

#### **Irish Car Bomb Cake**

**Ingredients:**

- 1 (18.25 oz) package French vanilla cake mix
- 10 ½ Tbls water
- ¾ cup Irish whiskey, divided
- 1/3 cup vegetable oil
- 3 eggs
- ¼ cup butter
- ½ cup sugar
- 1 (15 oz) can dark Irish stout beer
- ½ cup sugar

**Frosting:**

- 1 cup unsalted butter, softened
- 2 ¼ cups confectioners' sugar
- ½ tsp salt
- ¼ cup Irish cream liqueur (Bailey's®)

**Directions:**

1. Preheat oven to 350 degrees F. Grease and flour 2 9-in cake pans.

2. Place the cake mix into a large mixing bowl. Pour the water into a 2-cup measure, and add enough Irish whiskey to total 1 1/3 cup of liquid. Reserve remaining whiskey. Beat the whiskey and water mixture, vegetable oil, and eggs with an electric mixer on low speed just until cake mix is moistened; increase speed to medium, and beat until the batter is smooth, about 2 minutes. Pour batter into the prepared cake pans.
3. Bake in the preheated oven until the cakes are golden brown and a toothpick inserted into the center of a cake comes out clean, 25 to 30 minutes.
4. While the cake is baking, pour remaining Irish whiskey (about 1 1/2 Tbls) into a sauce pan, and stir in 1/4 cup of butter and 1/2 cup of sugar. Bring the mixture to a boil, stirring constantly, until sugar has dissolved; boil until slightly thickened, about five minutes.
5. When cakes are done baking but still hot, poke holes all over the cakes (the end of a chopstick works well) and drizzle the whiskey syrup into the holes. Return the cakes to the oven, and bake for an additional five minutes.
6. Remove cakes from oven, allow to cool in pans for 15 minutes, then remove from pans to finish cooling on wire racks.
7. To make caramel sauce, mix the Irish stout beer with 1/2 cup of sugar in a saucepan over low heat. Simmer the mixture until thickened, about 40 minutes, stirring occasionally, and allow to cool.

Directions for Frosting:

1. To make frosting, beat 1 cup of softened butter in a bowl with an electric mixer on medium speed until smooth, then gradually beat in confectioners' sugar, about 1/2 cup at a time. Beat in salt, then add the Irish cream liqueur, beating until the frosting is light and fluffy.
2. To assemble the cake, place a layer onto a cake serving dish; pour the Irish stout caramel over the first layer, allowing the caramel to drip down the sides of the layer. Place the 2<sup>nd</sup> cake layer on top, and top with the buttercream, swirling the frosting into decorative waves. Do not frost sides of cake.

**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>; or stop by next time you're in Central Kansas. We'd love to see you!

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

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