

# MILLENNIUM MAGAZINE



## **THE PRESERVE RV RESORT**

*Naturally the Best  
Destination*

## **GET YOUR PARTY STARTED!**

*Try some of our  
favorite hors d'oeuvres*

**PREVOST**  
The ultimate class.



# FAMILY TRADITIONS

## a letter from the Editor!



Ok I have to admit it; I'm a girl that loves traditions. Don't mess with my Thanksgiving menu, it's been the same every year as long as we can remember. We get to open one gift on

Christmas Eve, not sure why but that's how it was when I was a kid; Turkey for Christmas and Ham for Easter, all non-negotiable at my house. Friday night is "Fun Food Night" and on Sunday lunch is called dinner. I always Wash once and Condition twice and the creamer goes in the cup before the coffee. Now I'm getting into the "too much information" territory. Some might call it routine but at our house we call it "Tradition."

For some, traditions bring meaning in the repeating, for others they serve as an anchor to our history or our values. They commemorate, honor and bring meaning to our past and often serve as a guidepost for our future. I love to impart traditions to my children. So much so that if a birthday for any Figueroa passed without a visit to the Cheesecake Factory I think there might be a global scale meltdown. Or if the first day of school didn't include a McDonald's drive thru (a rare thing in our household) that would be tantamount to sending the rug rats off without #2 pencils in the backpack. In a chaotic and increasingly busy household our traditions ground us.

If we had to dispense with all traditions there's one that our family would defend to the end, our "New Year's Bakeoff Extravaganza!" This event holds so much weight in our household that we begin preparations the summer before with everyone combing the internet and grandma's recipe box in search of the winning recipe. No one is spared, from the youngest to the oldest; Adam has been competing since his Shrimp Mocktail entry when he was 5. The rules are as follows..... No prepackaged items. We had to put that one in effect the year grandma tried to sneak in a pickle tray. It's every man for himself, no handicaps are given for age or infirmity (or lack of culinary skill!) Your dish must be planned and executed with maximum secrecy. Have you ever sent a 6 year old into the grocery store with \$20, recipe in hand and instructions to "find a stranger to help you!" Like I said, it's every man for himself, forget about Stranger Danger! After we've all prepared our dish in secret there's the big reveal as each baker presents their

offering along with the recipe. Then the judging begins! The only prize given is bragging rights for the next year and of course an evening full of great food and fun. For those lucky enough to be invited to spend New Year's Eve at our house they leave with full bellies, lots of great memories and hopefully a new tradition to carry on with their families. Check out past years winning recipes on page 5.

A lot of traditions center around traveling; from the annual summer trip to the "lucky hat" worn while driving. Some like to collect different things from their destinations (I recommend flip-flops) or trying the local BBQ in every city. We hear them all and are constantly surprised by the things you guys collect in your travels. If you need another great trip to add to the bucket list, may we recommend the Albuquerque Balloon Fiesta! We've outlined the details in our article on pages 6 & 7. Visit our website for a more detailed itinerary.

Here at Millennium we like the idea of tradition but also welcome the concept of growth and progress. It's a delicate balance of maintaining the things that our industry is founded upon while at the same time pioneering change and working towards improvement. The same holds true in our families. When life becomes hectic sometimes the first thing to go are those simple traditions that were once a vital part of our everyday life; like dinner around the table at the end of a long day.

As you embark upon the New Year, dust off some of those family traditions you enjoyed as a child and bring them back to life. Pass the torch to your children and grandchildren; family game night, getting together with friends to volunteer your time or maybe just a favorite dish that you create with your children or grandchildren. Whatever tradition you have or start, it will encourage your family to spend time together, bridge the generational gap and bring comfort as it create bonds. And if you have a little bit of a competitive spirit, might I recommend a Bakeoff Extravaganza?

Much love and Safe Travels,

Evelyn

Chief Cook and Bottle Washer



*Family Traditions...  
...gone wrong!*

*A young woman was preparing a ham dinner. After she cut off the end of the ham, she placed it in a pan for baking.*

*Her husband asked her, "Why did you cut off the end of the ham?" And she replied, "My mother said it's the secret to a great ham!"*

*Later when talking to her mother she asked her why cutting off the end of the ham makes it so much better, and her mother replied, "I really don't know, but that's the way my mom always did it."*

*A few weeks later while visiting her grandmother, the young woman asked, "Grandma, why is it that you cut off the end of a ham before you bake it?"*

*Her grandmother replied, "Well dear, otherwise it would never fit into my baking pan."*



# JUST SAY YES!



As I mature in life I realize more and more why I don't like the word "NO." It's the kind of word that's too often used without effort. While I agree that it can and should be used on occasion,

like when asked "Would you like to Super Size that?" or the dreaded "Does this dress make me look fat?" However in most situations a more elaborate response is needed. This is often the case when it comes to children. As a young parent, Evelyn taught me about reserving the "No's" for just the absolutely necessary instances and to use "Yes, but" as a replacement. As in "Yes you can go play, but first clean up your room." It gave the kid something to work for, and everyone ended up happy. What a concept! I'm lucky my Evelyn is one smart cookie, I'd be in big trouble without her!

I use that perspective on almost every aspect of my life. I really think hard before saying no. I explore options, look at history, and see what my peers are doing. In other words, I do some research. So this past year when we were faced with some challenges regarding the new EPA requirements for Diesel Exhaust Fluid I decided to do just that. Do a little research.

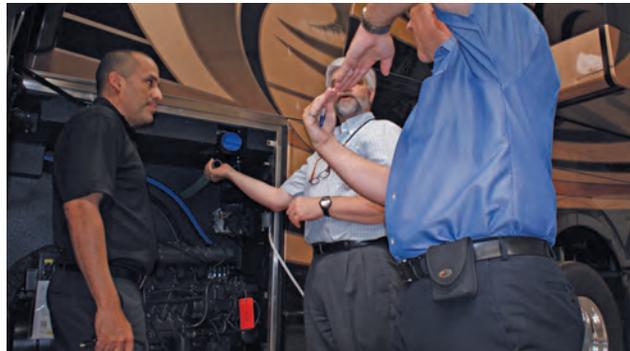
EPA 2010 vehicles equipped with Selective Catalytic Reduction (SCR) technology are required to use Diesel Exhaust Fluid (DEF). DEF is a solution made up of purified water and 32.5% automotive-grade urea that is used as a carrying agent for the ammonia needed to reduce nitrogen oxide (NO) emissions from vehicles into nitrogen, water and carbon dioxide (CO<sub>2</sub>).

DEF is monitored for quality and certified by the American Petroleum Institute, ensuring that it is a stable, non-toxic, odorless and completely safe solution. The urea used for DEF is automotive-grade. Urea in additional forms is widely distributed for many other

industrial and agricultural needs including emissions control at public utilities and power plants.

DEF is stored in a tank onboard the vehicle, and injected into the exhaust stream by a metering system at a rate of 2% of diesel consumption volume (4-6% in Europe). This low dosing rate ensures long fluid refill intervals and minimizes the tank's intrusion into vehicle bay space. An electronic control adjusts the addition of fluid in accordance with parameters such as engine operating temperature and speed.

The challenge we faced this past year was the lack of sufficient pumps around the country. However as more pumps became available we realized too late that the pumps were being installed on the driver side while the fill inlet



was installed on the passenger side of the coach. This became an immediate inconvenience to the motor coach community as customers with EPA 2010 engines would have to add DEF manually via off the shelf 2.5 gallon containers. In addition to the higher cost, about 4 times as much, this method of filling the coach was inefficient and inconvenient. It did not take me long to realize that we needed to do something about it. The DEF fill inlet needed to be relocated.

Our initial round of questioning was met with a lot of resistance from various organizations. We decided as a company to take on the challenge and find the solution ourselves. Our engineering team looked at the mechanical installation and began to brainstorm ideas. We understood the challenge for the industry and found that other sectors of commercial vehicle fabrication had the same challenge.

Chassis manufacturers had issues determining the placement of the inlet port because chassis could be turned into all kinds of different vehicles from ambulances to fire trucks and motor homes. Thankfully, we use the best commercial grade incomplete vehicle for our conversions. After four revisions and countless hours at the fuel pump we have developed the only successful relocation of the inlet fill port for the Prevost DEF system.

After turning some heads of our competitors (which are still filling on the wrong side) Prevost asked if they could come down to Florida to look over the installation (they may have really just wanted to visit Disney). Our team spent two days with Prevost engineers, management and service personnel examining a video taken at the pump of an actual DEF dispensing test and also looking at the logic and mechanical implementation of the new inlet port. We looked at angles and vents as well as the pros and cons, hoses and fill ports and in the end it was unanimous, we had done it! Thumbs up for Millennium! Prevost is now using Millennium's model as a basis to develop the long term solution for the complete product line.

In closing, here's the lesson. We as a company could had said no, we can't move the fill port, it is what it is (I also dislike that term). Instead we chose to say let's look at this, let's figure it out. At the end of the day we did solve the problem and made our coach just that much better for our customers.

Take the challenge, just say yes! Figure out how to make it happen. Especially if our sales folks are calling!!!!!!!

Here are a couple of helpful links to help you find DEF stations around the country or in your area.

- [www.finddef.com](http://www.finddef.com)
- [www.discoverdef.com](http://www.discoverdef.com)
- [www.findablue.com](http://www.findablue.com)

*Nelson*

**There Is An Elite Society  
Deep Within The Blue Ridge Mountains  
That Is Hell Bent On Having More Fun  
Than The Rest Of Us.**

Experience untamed luxury and unlimited adventure. Become part of the conspiracy to live larger. Visit us at [www.mountain-falls.com](http://www.mountain-falls.com) or contact a representative at (888)466-9350 x105



Florida RV Supershow January 15-20, 2013. Booth: A168-A169 |   | Mountain Falls 20 Resorts Boulevard Lake Toxaway, NC 28747

## Bacon Wrapped Weenies

*(We count on my nephew JJ to make these every year!) This recipe has won two separate years. It sounds ridiculously easy and you risk being arrested by the culinary police for presenting it as a winning entry but you'll definitely have the last laugh as your guest fight over the last weenie!*

**1 lb cocktail weenies**  
**1 lb brown sugar**  
**1 lb bacon**  
**Toothpicks**

Preheat oven to 325 degrees. Cut the bacon into thirds. Wrap each weenie with a slice of the cut bacon and secure with a toothpick. Pack the weenies into the casserole tightly. One layer only. Sprinkle on the brown sugar. Place in the oven. Total cooking time is about 45 minutes, but check it from time to time, basting the sugar mixture over the weenies. When done, the bacon should be crisp and the sugar completely melted.



## Sinful Ham and Cheese Sliders

*(Big hit last year!) Be prepared for some ooey gooey goodness! This one was taken from Food Network and although it's definitely an artery clogger (better double up on the Lipitor) it's worth every bite!*

**1 container (8 ounces) cream cheese (I use low fat)**  
**2 teaspoons chopped fresh chives**  
**1 pinch dried thyme**  
**1 stick unsalted butter, melted**  
**2 tablespoons freshly grated onion**  
**2 tablespoons grated Parmigiano-Reggiano**  
**2 tablespoons Worcestershire sauce**  
**1 package (12 count) Hawaiian rolls**  
**8 ounces Black Forest deli ham, thinly sliced**  
**8 ounces Gruyere, grated**  
**2 Tbs Sesame or Poppy seeds**

Preheat the oven to 350 degrees. In a small bowl, combine the cream cheese, chives and thyme. Mix until well combined and set aside. In a separate bowl, mix together the butter, onions, Parmesan and Worcestershire sauce. Set aside in a warm spot to keep the butter from solidifying. Cut all 12 rolls in half. Place the roll bottoms in a 9- by 13-inch pan. Place equal amounts of ham (about 3 slices) on each roll. Top with the gruyere. Spread a generous amount of the chive and

cream cheese on the roll tops. Place the tops on top of each sandwich bottom. Pour the butter mixture over the top of the sandwiches. Sprinkle with Sesame or Poppy Seeds. Cover with foil and bake until the cheese is melted, about 20 minutes. Then remove the foil and bake an additional 5 minutes to toast the buns.



## Buffalo Chicken Dip



*(Adam won with this one in 2011)*

*I'll admit this one has a little kick to it. You can cut back a bit on the hot sauce if you're not a fan but even with this modification it'll still knock your socks off. We were fighting for the last bite.*

**8 ounces cream cheese**  
**3/4 cup finely chopped celery**  
**1/3 cup hot sauce**  
**2 large chicken breasts, boiled and shredded**  
**1/2 cup crumbled blue cheese**  
**1/2 cup shredded cheddar cheese**  
**Tortilla chips and celery sticks for dipping**

Preheat the oven to 425 degrees. In a medium saucepan over moderate heat, melt the cream cheese until smooth, about 3 minutes. Add the celery, hot sauce and shredded chicken and mix well. Transfer the mixture to a 9-inch pie plate and sprinkle the crumbled blue cheese and shredded cheddar on top. Bake until hot and bubbly, about 25 minutes. Serve with tortilla chips and celery sticks.

**What Makes This Recipe Really Sing:** This has all the great flavors of Buffalo chicken wings without all the fat of the chicken skin and oil. Want to make it lighter? Feel free to use light cream cheese.



# Away

# UP, & UP,



The true Southwest awaits you in Albuquerque, New Mexico. Rich with culture and history this picturesque old settlement along the Rio Grande is the perfect place for your next adventure! This Southwestern art Mecca is famous for its Native American jewelry and pottery as well as more traditional and contemporary art. If you're more into culinary history, you won't be disappointed. Every meal in Albuquerque presents the opportunity to experience the exotic and addictive flavors of America's most unique regional cuisine.



Diverse cultures and vibrant traditions collide to bring you the rich history of Native American, Spanish and Western heritage. Settled in 1706 by Spanish colonists and named after the Duke of Albuquerque in Spain, the surrounding area has been occupied for many centuries by several groups of Native Americans long before the Spanish settlers ever came. You'll even find old apartment-like buildings that were constructed 3,000 years ago out of stone and adobe by the Anasazi Indians are still standing.



Albuquerque and its surrounding area is packed full of "must see" and "must do's." There are enough peaks and canyons, galleries, museums and culture to explore for weeks on end! If you are planning a vacation to Albuquerque and you want to experience it all, be sure to include the annual Balloon Festival the first week in October. Lasting for about nine days, it has become the largest hot air balloon gathering and the most photographed event in the world. October's crisp fall climate and somewhat predictable air current allows the balloonist to better control their flights. The Balloon Fiesta attracts some 700 balloons from more than 50 countries and over 750,000 visitors attend this spectacular event each year.



Walk among the balloons as they inflate on the launch field each morning. Visitors are welcome to ask questions and meet the pilots or with a little pre-planning, assist with the balloon launch!

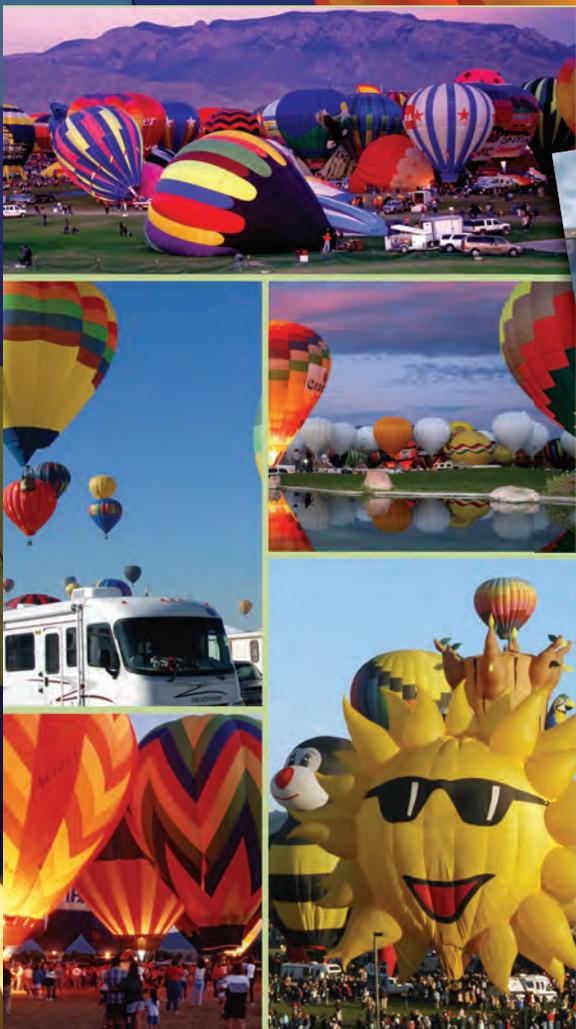
And for any first timers, Millennium owners Nick and Naomi Theisz gave us a few great tips. "We recommend that you stay the full nine days or at least the two weekends just in case there's bad weather," Nick explained. "And we encourage you to volunteer to work with the crews to help fill the balloons and also be a part of the chase crews," Naomi added, "this brings the whole experience to life, instead of just sitting on the hill and watching! We also recommend camping at the VIP or President's Compound area where you can view the ascensions without fighting the crowd. It's a little more pricey, but well worth it!" Nick and Naomi also recommend making reservations well in advance; as early as January of the year you plan to attend. If you're looking for a one-of-a-kind event for your bucket list, you will not want to miss this! There aren't any other hot air balloon festivals like it!

A true Southwest experience awaits you in Albuquerque. Plunge into richly rooted culture, steeped in centuries of history. Soak in the blue skies and sun that shines 310 days a year. Breathe in the high desert air infused with sage and pinon and you'll appreciate why Albuquerque, New Mexico is a destination worthy of the bucket list.



For more information on the 2013 Albuquerque Balloon Fiesta visit our website at [www.millenniumluxurycoaches.com](http://www.millenniumluxurycoaches.com) under Favorite Getaways

"To volunteer on a hot air balloon crew visit [www.mlcyc.com](http://www.mlcyc.com) for registration"



# Experience the Adventure ...we'll do the rest!



- RV Tours & Rallies** - Mardi Gras - Kentucky Derby - NASCAR Races - **Balloon Fiesta** - New York City - Branson Christmas - Christmas in the Smokies - Calgary Stampeded - Rose Parade...

*...where do you want to go?*

This amazing event is hosted only ONCE each year in Albuquerque - the **International Balloon Festival** is a true bucketlist rally! Enjoy professionally guided tours, experience local culture and build friendships that last a lifetime. We have more than 60 Unique Itineraries to destinations around the world... call for your free catalog!

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*It's your turn. Experience the Adventure...  
...we'll do the rest!*





The  
**PRESERVE**  
RV RESORT

*Naturally the Best Destination*

The sweeping lands, powerful waters and endless skies of Texas have captured the hearts of Americans and world travelers throughout history. Located just one hour outside of Houston, Millennium's newest featured resort was designed to reflect this natural and expansive Texas spirit. The Preserve RV Resort boasts oversized, luxurious lots nestled within a sprawling landscape of waking trails, fishing lakes and white sandy beachfront.

Check your stress at the gated entrance and unwind under the stars at this unique 2,000 acre resort property.

### *Breaking the Mold*

In 2011, Owner Abe Levitz set out to break the mold of traditional RV resorts. "We took a look at existing accommodations for RVers and found that many were cramped, with limited private amenities on individual sites."

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**"OUR LOTS ARE DESIGNED TO CREATE A SPACIOUS PERSONAL SANCTUARY."**

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While the Texas-sized sites average 10,000 square feet, going big wasn't their only consideration. The Preserve team listened to real RVers and focused on catering to their needs. "When you return from a long road trip you don't want to go

to a public wash room or meeting area," Levitz said, "you want to stretch out and relax in the privacy of your own space. At The Preserve, you can unwind in your personal sauna and whirl pool tub, read a book in your casita or cook under the stars." The Preserve's lots feature premier landscaping and customizable options that include resort casitas, outdoor kitchens, stone fire pits and private spas.



*10,000 Sq. Ft. Sites*

Outside the individual sites, the resort boasts multiple pools, miles of biking and hiking trails, and a private beach on the Trinity River. Owners and members have full access to The Preserve's five fishing lakes, natural bayous and equestrian trails. Not to mention a large outdoor pavilion with BBQ stations, picnic areas and fire pits.



*Personal Whirlpool Spas*



*1.2 miles of White Sand Beachfront*

## Connect with Adventure

Whether you're looking for small town comforts with pristine countryside views, or big city culture and exciting events, The Preserve RV Resort is in the middle of it all. Located in Cleveland, Texas the resort is about 40 miles north east of Houston. Stay in town and stroll through shops and quaint

restaurants or take part in year-round local events and festivals.

### Nearby Attractions

- Dozens of area golf courses
- Local breweries
- Shopping & entertainment
- World-class fishing
- National forests and preserves
- First-rate restaurants & dining
- Museums & aquariums

## Ownership Incentives

For a limited time, the developer is offering several ownership incentives to Millennium owners. According to Levitz, the next 13 owners will receive exclusive specials on site pricing and waterfront lot upgrades. RVers are encouraged to call 800-414-4280 to lock in their site prices and schedule their preview stay.

**Connect today to lock in your price.**

201 Cypress Lakes Circle, Cleveland, TX 77327  
P: 800-414-4280 E: info@preserveoftexas.com

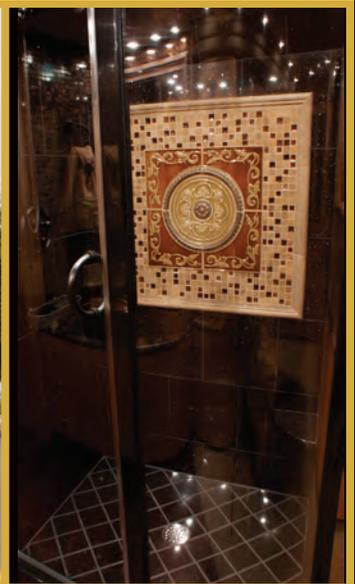
[www.PreserveRVResort.com](http://www.PreserveRVResort.com)



**2013 Millennium H3-S2 #10078**

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**2013 Millennium H3-S3 #10079**  
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# PRE-OWNED INVENTORY



2013 Millennium H3-S4 #513



2009 Parliament XLII-S2 #512

# PRE-OWNED INVENTORY



2007 Featherlite XLII-S2 #8930



2012 Millennium H3-S3 #516

# CONNECTIONS!

## Meet Dave & Shirley ... and of course, Bentley!



Whether you need a grin, a giggle or a full out guffaw spend a few minutes with Dave, Shirley and Bentley and you'll get your money's worth. The more you know them the more you love them!

Shirley was born in London, England, her mother was English and her father a military man, but moved to America when she was just 3 years old. Now Dave on the other hand, was born and raised in the wild, wild west....Casper, Wyoming! This is a place where "if you get to thinkin' you're a person of some influence, try orderin' somebody else's dog around, you'll find out fast!" says Dave.

Dave and Shirley met in Gillette, Wyoming where Shirley was working in sales at the time. Dave's friend asked him to pick up some items where Shirley worked. Dave did, and that was the first time Shirley caught his eye. He asked her out for coffee and well, the rest is history.

Now, Shirley is quick to add that she was a little hard to get, she was just a bit skeptical at first! "I wanted to be sure he was an okay guy!" So she called his friend for a little background checking. Well Dave must have passed inspection because they were soon married and have been together ever since. They now have a combined family; she has 3 children and 5 grandchildren and he has 2 children and 1 grandchild. And together they have Bentley, a 5 year old Westie. Bentley might be low to the ground, but to see him strut, he thinks he's pretty big stuff.

They have always been adventurous in one way or another, from motorcycle riding to hiking in the great Teton Mountains and fishing. "Shirley is very adventurous when it comes to shopping! I think it's her #1 thing to do and she's highly skilled at it!" Dave said. "And we love to travel. It seems we've always had some kind of a camper or coach to see the great outdoors in. But I always wanted a Prevost." So after using their last Class A coach for only 10 months, they headed to the Tampa Supershow in Florida.

"We looked at all the bus converters, but found ourselves going back to the Millennium several times. Dave continues, "We were so impressed with the quality and beauty of the Millennium and also we loved the Millennium people! We'd heard so much about Nelson & Evelyn and their staff and how they treat people and how nice their coaches were." We kept in touch with Millennium and now we own one!" Shirley adds, "We love our Millennium....it has all the comforts of home and fantastic storage!"

"While in Jackson Hole this past summer, a squirrel in the Pine tree next to our coach would wake us up every morning running to and fro on the roof top gathering pine nuts and eating them in front of the window where Bentley was. When he was finished he'd throw the remains of the nuts at the window until Bentley would bark! Then come to find out, he was storing the rest of his nuts in our "basement"! I guess he was so impressed with our Millennium he thought he'd just move in.... he would have been surprised when we got to Florida to see Palm trees instead of Pine trees!" Now folks that's something when even the squirrels think we've got great storage!

"I love driving our coach, it's so easy! And we can drive quite a distance before stopping." Dave said. "I actually drove it," Shirley explained, "I said if Evelyn can do it so can I!"

Dave's other interests are Hot Rods, and mining for gold (what a cowboy!) Shirley likes to play cards and quilt; she's even part of a quilting club in Wyoming. "Oh, and I love to cook!" she said.

"We are very fortunate to have such a beautiful coach....we always wanted a Millennium!" says Shirley. And we here at Millennium feel just as fortunate to have great owners like Dave and Shirley...and little Bentley too!

# WE'VE GOT YOU COVERED!

Whether you need advice about owning, driving or caring for your vehicle, Millennium is here for you. From ongoing maintenance to full scaled remodels, our staff of factory trained technicians are well equipped to service all makes and models of motor homes.



## Chassis Service

Whether you need new tires, wheel alignments or just regular PM our technicians are certified on all aspects of chassis maintenance.



## Collision Center

Our full paint and body shop can handle everything from collision repair to painting your custom trailer to match your coach. Our professional and knowledgeable staff can work directly with the insurance adjuster to provide a comprehensive quote for repairs.

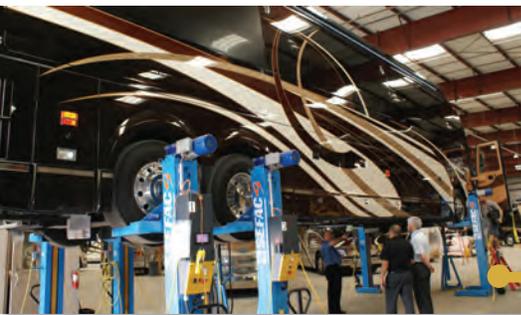


## Electronic Upgrades

- A/V repair
- Satellite & Antenna Systems
- Ultra-thin LED TV's
- Apple Integration
- Navigation Systems

## Diagnostics

Our highly skilled technicians are trained in all the latest in diagnostic equipment so you can be sure we'll get to the root of the problem and get you back on the road quickly.



## Coach Storage

We offer competitive rates for monthly or yearly storage indoor or out. Your coach will be inspected weekly by our technicians to ensure all systems are fully operational.

## Remodeling

Are you ready to add an exciting fresh look to your coach? Our on site design team will meet with you in your coach, take measurements and offer suggestions. They'll work directly with you in choosing and combining all of the design elements needed to create your signature style.





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