

MILLENNIUM

L U X U R Y C O A C H E S



ISSUE 41 | JUNE 2020



2020
UPCOMING
EVENTS

VIEW OUR FEATURED
COACH & INVENTORY

PREVOST.
THE ULTIMATE EXPERIENCE

From The President of Millennium Luxury Coaches



Nelson Figueroa
President

One of Lara's New Year Resolutions this year was to be better organized. Running the business is hectic when trying to plan all of the trips and events we cram into every year. She wanted to get a yearly planner that she could refer to and keep by her side, so we went shopping to find the exact planner that she had in mind. Who knew there were so many different options out there? Finally, Lara found one that was perfect for her needs, and instead of getting my own, I decided to just be a good husband and go where she tells me to go. That was in January, and we both felt accomplished and ready to tackle whatever the year threw at us. Well, you know what happened. Do you know how many times I've considered returning it to the store since then?

This has been a few crazy months, I'm proud to say that we did not lose anyone due to lack of business and/or sales. The "Millennium Machine" never missed a beat. We offered our employees an opportunity to stay home, always following the posted local and state guidelines. We implemented processes and procedures to ensure the safety and well being of our employees as well as our customers.

The President of The United States called upon companies like GM and Ford to manufacture ventilators and I felt like he was calling me to act and do something. I remember looking around the shop and thinking, "well, we can't make ventilators", so I asked myself what else does our country need? I then presented the challenge to our management team and together we came up with the idea of making reusable masks. We had the materials, the talent, and the tools to make masks immediately. So we went to work. At first, we made masks for our employees and their families. Then before you knew it, we were getting orders from all over the country. It was amazing to me to see how a simple mask could change things forever. We have shipped over 4,500 masks all over the country. When the Royale Coach Club heard of our efforts their leadership felt the same sense of duty and they financially supported part of our efforts.

One scripture comes to mind to give me strength, hope, and comfort. Job 23:10; "But he knows where I'm going. And when he test me, I will come out as pure gold", (NIV). Job never departed from God's side, he was tested and in the end he was better than when he started. As God's people, we will prevail. As we navigate through this period in time, we should not look back, but look ahead to better days. As I lead our company into the next chapter, I focus on our values, our goals, and our mission statement; never forgetting where we came from and what got us here.

To our customers, We are on the move and will be visiting Mountain Falls Luxury Motorcoach Resort, Hearthside Grove Motorcoach Resort, and other similar resorts. To our employees, you give me strength and I'm so proud of how you have overcome this situation, never departing from our core values and always working as a team.

I hope this letter gives you some comfort in knowing that together, We got this! Safe travels and looking forward to our next time together,

-Nelson

UPCOMING EVENTS 2020

JULY

WEDNESDAY-SUNDAY

8th - 12th

Tellico Marina
Maryville, TN

Hosted By River Landings & Prevost

AUGUST

SUNDAY-SUNDAY

9th - 16th

Grand American Trap Shoot
Linn Creek, MO

Sponsored by Millennium Luxury Coaches

AUGUST

WEDNESDAY-SUNDAY

19th - 23rd

Mountain Falls Luxury Motorcoach
Toxaway, NC

Hosted by Millennium Luxury Coaches

SEPTEMBER

THURSDAY-WEDNESDAY

3rd - 9th

Hearthside Grove Motorcoach Resort
Geneva, OH

Royale Coach Club & Millennium Luxury Coaches

SEPTEMBER-OCTOBER

SATURDAY-FRIDAY

26th - 2nd

Mountain Falls Luxury Motorcoach
Toxaway, NC

Bus N Bikers Club

OCTOBER

THURSDAY-SUNDAY

8th - 11th

Mountain Falls Luxury Motorcoach
Toxaway, NC

Oktoberfest



Millennium Luxury Coaches: HELPING OUR FRIENDS AND FAMILY STAY SAFE





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“Thank you so much for the mask! They were greatly appreciated and needed for my business. Again Bynum Transport is grateful for you and your team. Stay safe!”

SPOT THE DIFFERENCE



FIND 10 DIFFERENCES



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Our Clubhouse is underway and will be open in early 2020, pickleball courts open December 2019 and onsite air-conditioned enclosed storage units large enough for all your needs including your coach will be available April 2020.

Please visit our website for updates and consider visiting us for a free 2-night stay.



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Truffles & Truffles

TORTILLA SOUP WITH SHREDDED CHICKEN

Ingredients

Cooked shredded chicken (about 3 cups)
 3 tablespoons olive oil
 1 cup diced onion
 ¼ cup seeded and diced red bell pepper
 ¼ cup diced celery
 ¼ cup peeled and diced carrots
 ½ tablespoon minced garlic
 1 teaspoons ground cumin
 1 teaspoons ground coriander
 1 teaspoon paprika
 1 teaspoon red chili powder
 1 teaspoon dried oregano
 ½ teaspoon red pepper flakes
 1 cup canned crushed tomatoes
 2 quarts chicken stock
 2 cups water
 10 corn tortillas, cut into strips, fried until crispy
 ¼ nacho cheese sauce or a similar soft cheese product (Velveeta will work)
 1 cup heavy cream
 Salt and freshly ground pepper to taste
 ¼ cup fresh cilantro sprigs for garnish

Directions

Prepare chicken and reserve. Or you can use a prepared rotisserie chicken.

To prepare soup, pour olive oil in a large, heavy-bottomed saucepan over medium heat. Add onion, bell pepper, celery and carrot and sauté for 4 minutes, stirring often for about 4 minutes or until veggies are soft and onion is translucent. Add garlic, all spices and sauté, stirring, for about 2 minutes. Add tomatoes, stock and 2 cups water and bring to a boil. Turn down heat to low. Let soup simmer for 1 hour, stirring occasionally, soup has thickened. Add reserved shredded chicken, cheese sauce and cream. Simmer for 15 minutes longer and season with salt and pepper. Ladle soup into soup bowls.



MEXICAN LASAGNA

Ingredients

1 (3 tablespoons extra virgin olive oil
 2 pounds ground chicken breast
 2 tablespoons chili powder
 2 teaspoons ground cumin
 1/2 red onion, chopped
 1 (15-ounce) can black beans, drained
 Salt
 1 cup medium heat taco sauce or 1 (14-oz) can stewed or fire roasted tomatoes
 1 cup frozen corn kernels
 8 (8 inch) spinach flour tortillas
 2 1/2 cups shredded Cheddar or shredded pepper jack
 2 scallions, finely chopped

Directions

Preheat the oven to 425 degrees F.

Preheat a large skillet over medium high heat. Add 2 tablespoons extra-virgin olive oil-twice around the pan. Add chicken and season with chili powder, cumin, and red onion. Brown the meat, 5 minutes. Add taco sauce or stewed or fire roasted tomatoes. Add black beans and corn. Heat the mixture through, 2 to 3 minutes then season with salt, to your taste. Coat a shallow baking dish with remaining extra-virgin olive oil, about 1 tablespoon oil. Cut the tortillas in half or quarters to make them easy to layer with. Build lasagna in layers of meat and beans, then tortillas, then cheese. Repeat: meat, tortilla, cheese again. Bake lasagna 12 to 15 minutes until cheese is brown and bubbly. Top with the scallions and serve

This years Millennium rally traveled to Truffle & Truffles cooking class. You can make Marci Arthur's award-winning recipes right in your own home!

CORN FRITTERS & PINEAPPLE CHILI SAUCE

Ingredients

- 2-1/2 lbs. Whole corn kernels, frozen and defrosted
- 3 eggs, well beaten
- ¼ cup finely chopped green onions
- ½ teaspoon finely minced garlic
- 2-1/2 teaspoons snipped with scissors for fresh herbs
- ½ cup cornmeal
- 1-1/4 cups finely chopped onion
- 1-1/4 cups flour—1 more cup to add if needed
- 1-tablespoon sugar
- 1-tablespoon salt
- 1-1/2 tablespoons ground coriander
- 1-1/2 tablespoons baking powder

Directions

Puree defrosted corn kernels in food processor fitted with steelblade. In bowl of electric mixer beat the eggs.

Mix green onions, garlic, cilantro and onions together and setaside. Add dry ingredients to mixing bowl, and add corn and spices. If batter is too loose, you will need to add more flour until batter can mound on spoon.

In a deep fryer, heat oil to temperature of 350 degrees. Using spoon sprayed with Pam, push batter off carefully into hot oil, about a tablespoon at a time. Fry fritters until they are a deep golden brown, turning them to brown on both sides. Drain on paper towels and keep fritters in the warming oven while frying remaining batte



The Millennium family enjoying a meal together!

PINEAPPLE CHILI SAUCE

Ingredients

- 1 ripe pineapple
- ½ cup brown sugar
- 1-1/2 teaspoons unseeded Jalapeno
- 1 cup of water
- 1-1/2 teaspoon fresh chopped cilantro
- 1 tablespoon fresh limejuice

Directions

Cut fresh-cored pineapple and cut into wedges. Combine pineapple, brown sugar, jalapeno and water in saucepan. Simmer over low heat, stirring occasionally for 25 minutes.

Let mixture cool quickly in freezer then puree in food processor or blender. Stir in cilantro and lime juice and refrigerate until ready to use. Drain of all the extra liquid in a sieve. Will keep in refrigerator for a week.



Award-Winning GUACAMOLE

Ingredients

- 4 ripe Hass avocados
- 3 tablespoons freshly squeezed lemon juice (1 lemon—zest before juicing)
- 4-8 dashes of dat'l sauce—to taste (available at Truffles and Truffles)
- ½ cup fine dice red onion (1 small onion)
- 1 teaspoon freshly ground black pepper
- 2 medium garlic cloves, mashed with meat pounder and minced
- 1 teaspoon sea salt—more if needed so TASTE, TASTE AND TASTE AGAIN.
- 1 medium vine-ripen tomato, small diced
- 6 pieces of bacon, fried crisp-

Directions

Cut avocados in half, remove pits and scoop out flesh into a large bowl (I use a teaspoon). Immediately add lemon juice, hot sauce, onion, garlic, salt and pepper and mix well. Using a pastry cutter, cut through avocados and other ingredients until finely mixed. Add chopped tomatoes. Fry bacon and drain. Break up into small pieces. Mix well and taste for seasonings. Toss bacon over top of guacamole



Recipes
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FEATURED COACH

2015 MILLENNIUM H3-45 #750



Power,
beauty,
function,
and
precision.
That's the
Millennium
way.





- Rift Oak- Onyx Ultra Wood Veneer
- Cambria- Linwood Counter Tops
- Savant Control System
- Lutron Home Automation System
- Heated Floors
- Quad-Slide Mid-Bath
- Certified Pre-Owned Program



PRE-OWNED INVENTORY



2020 Millennium H3-45 #763



2019 Millennium H3-45 #761



2017 Millennium H3-45 #3008



2015
Millennium
H3-45 #758

2015
Millennium
H3-45 #750



2015
Millennium
X3 #754



2014 Millennium H3-45 #718



2014 Millennium H3-45 #741



2012 Millennium H3-45 #755



2010 Millennium H3-45 #735



2008 Millennium XL2 #743



2009 Millennium H3-45 #757



2008 Millennium H3-45 #728



Answers: Spot the Difference



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