

# MILLENNIUM

MAGAZINE

**STRESS-FREE  
ENTERTAINING**  
*Recipes for Success*



**RV TOWING**  
*Do you know  
your coach?*

**ROOF AIRS**  
*It's Simple Logic*



# FINDING THE SILVER LINING IN A BURNT BRISKET!

## a letter from the Editor!



As a young new bride I still remember Nelson arriving home one Saturday afternoon proudly bearing a genuine Texas Brisket given to him that day as a gift from a happy coach owner. This brisket had come from a cow raised on his farm in Texas. Now mind you, having never even heard of a brisket, I had no idea what to do with this specimen that my husband was so proud of. But under his watchful gaze I quickly grabbed it from his hands doling out the necessary "Wow, this is going to be fabulous!"

Now I'm sure you ladies remember the pre-Google days when there was no Food Network or Recipes.com. We were flying blind back then. I dug around for my mother's old copy of the *The Betty Crocker Cookbook*. Not much help. My neighbor said it had to be grilled and my mother, like me, said "What's a brisket?" Folks I was clearly on my own here.

As newlyweds we still didn't own a fancy grill so I fired up our mini throw away charcoal grill from Walmart and tossed that puppy on the fire. Then I went to the store, cleaned the house, took a nap..... you get the picture. That poor brisket never stood a chance. Four hours later when I checked on it, we had a big lump of charcoal! Now still being on probation I was definitely in fear of losing my position so it was with heavy heart that I showed my husband my disaster and do you know that darling man looked at that lump of coal and said "I don't like brisket anyway, let's go out to dinner."

To this day, if you say brisket around our house, the beads of sweat break out on my forehead. I'm proud to say though, that after many years, I have redeemed myself. I'm actually a pretty

good cook, Betty would be proud. But I did learn a valuable lesson that day, the beauty of a brisket is in the eye of the beholder and the benefits of being married to an Optimist cannot be overstated!

Although we opted not to tackle the brisket in this month's Recipe column we are bringing you Gloria's flank steak recipe. As the only coach owner we know that frequently turns the bed in her coach into a buffet line when she's hosting 10 for dinner, we trust that you'll love her ***Stuffed Flank Steak with Red Wine Sauce.***

There's nothing more stressful than being stranded on the side of the road. In our article ***The 411 of RV towing*** our guest contributor, John Hawkins, lays out a simple plan with some great tips in case you ever need to be towed. Being prepared will certainly help you remain calm under pressure.

There's absolutely no better way to help us gain a proper perspective than a visit to the **Grand Canyon**. We hope you enjoy the article from Mike and Lynn about their visit to one of God's most magnificent creations. If you really want to see it up close, you can ride the donkey like Lynn, or for those who are fine to view from afar, just relax in the comfort of your coach and take a few day trips.

As the holidays approach and families encroach I'm sure there are some "burned briskets" in your future. Take a cue from Nelson and find the silver lining!

Much Love and Safe Travels,

Evelyn

Chief Cook and Bottle Washer  
(and Brisket Burner)



## *The Optimists Creed*

*"To be so strong that nothing can disturb your peace of mind.  
To talk health, happiness, and prosperity  
to every person you meet.*

*To make all your friends feel that there is something in them.  
To look at the sunny side of everything  
and make your optimism come true.*

*To think only the best, to work only for the best,  
and to expect only the best.  
To be just as enthusiastic about the success of others  
as you are about your own.*

*To forget the mistakes of the past and press on to the greater achievements of the future.  
To wear a cheerful countenance at all times  
and give every living creature you meet a smile.*

*To give so much time to the improvement of yourself that you have no time to criticize others.  
To be too large for worry, too noble for anger, too strong for fear,  
and too happy to permit the presence of trouble.*

*To think well of yourself and to proclaim this fact to the world, not in loud words but great deeds.  
To live in faith that the whole world is on your side  
so long as you are true to the best that is in you. "*

— Christian D. Larson

# OUR LOVE AFFAIR WITH ROOF AIRS

“Roof airs ... at the end of the day it’s simple logic”



Anytime we are asked about our logic as to why we place our A/C system on top, it’s the simplest explanation ever given. We break it down into three categories: *Heat, Efficiency, & Service.*

**Heat.** Just based on science alone, we know that hot air rises. If the A/C unit is placed under the bus, the only place for that heat from the unit to go is up around the coach. That is exactly why we place them on top so the hot air rises straight up to the heavens above. We do have to admit though that we got this idea from our Las Vegas friends where we noticed while traveling across the state that all of their air compressors were located on the roofs of the homes up and away from the heat emanating from the ground. The hot pavement is a real killer for basement air.

**Efficiency.** Without a doubt, roof airs are the most efficient way to cool a coach. With any other system, you’re either moving cold air through ducts over a distance or you’re moving refrigerant through lines over a distance. Both of which are inefficient, problematic and take up valuable real estate. A roof A/C unit is self-contained and resides on a piece of property that we would normally classify as unusable real estate. The roof top installation allows for efficient movement of cooled air direct to the living space.

**Service.** Doesn’t it seem that at every rally, there is always someone working on a basement air system? We can’t really say the same for roof airs ... not a lot of work happening there! In regards to the serviceability factor, they can’t be beat. I can replace a roof air with less effort than it takes to even diagnose any other cooling system out there!

**Whisper Quiet.** So, you probably thought I was going to avoid the noise issue, huh? Well, I’m not! In fact, Millennium wants you to know that we have reduced the noise levels by 50% by strategically placing the return air inlets, as well as installing air diverters at the supply outlets. The diverter vents reduce the “air velocity noise” and give directional options for pointing the A/C supply. Evelyn doesn’t like the air blowing on her like I do so now there’s a fix. It’s really all about enjoying ourselves, right?

At Millennium, we take great pride in giving thought to every detail of our Luxury Coaches so that they perform better, look sleeker, and achieve superiority. We hope that our customers feel this special attention and have as much love for our product as we do.

*Nelson*



# FEATURED COACH

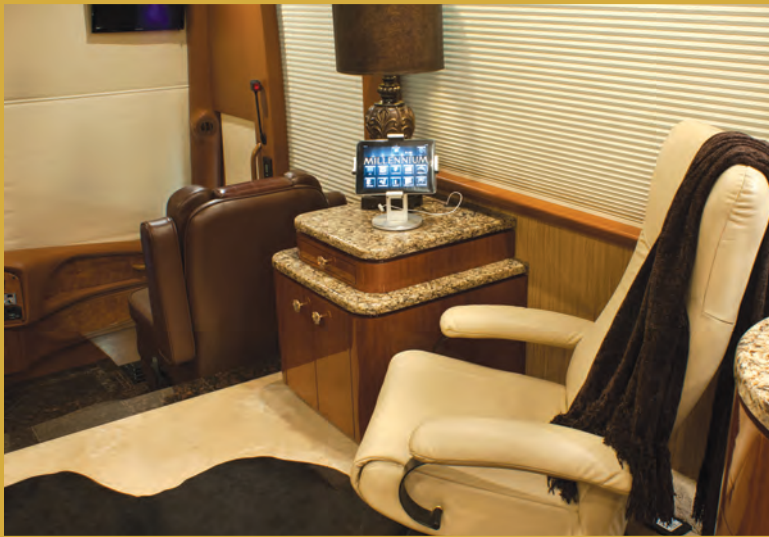


**2013  
Millennium  
H3-S3  
#10076**

**Ladies &  
Gentlemen  
start your  
engines!**



# NEW INVENTORY AVAILABLE



**2013  
Millennium  
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Welcome  
Aboard!



# PRE-OWNED INVENTORY



2010 Marathon  
XLII-S3 #510



2009 Parliment  
XLII-S2 #512



2007 Featherlite  
XLII-S2 #8930



# PRE-OWNED INVENTORY



2003 Millennium  
XLII-S2 #511



1993 Marathon  
XL-NS #1504



1999 Country Coach  
XL-NS #508



# Westwa

# GRAND C

## Mike and Lynn Ghesqui head west to the Grand Can

My dream was to ride a mule to the floor of the Grand Canyon and spend a night at the Phantom Ranch and last October we headed out west. The planning began twelve months earlier as I began the process of making reservations. As soon as the reservation desk at Xanterra South Rim LLC (the official concessioner of the National Park Service) opened, I began speed dialing. After 2 ½ hours I finally got an answer and I had reservations for October 12, 2011. Making the reservation was time consuming but the experience was definitely worth it!

The qualifications: you & your clothing and gear must weigh less than 200 lbs. (and yes they weigh you), you must be at least 4'7" tall, children under 15 must be with an adult, you must be fluent in English and in good physical condition, also you should not be afraid of heights or mules. Then be ready for an incredible, beautiful, historic and awesome experience!

Two very competent trail guides take you down to the Phantom Ranch, a five hour journey. Part of the way down a box lunch is provided at Indian Gardens, also bathrooms, water, shade and a pleasant break for the mules and riders. The two guides were full of information and really made the trip enjoyable.

The beauty of the canyon is difficult to describe. Everywhere you look there are breathtaking views of God's amazing creation. After crossing the Colorado River on a narrow suspension bridge we arrived at Phantom Ranch. We were welcomed with cold bottles of water and escorted to our cabins which were made of rustic stone; simple, yet very clean. Meals are served family style in the Canteen and were excellent. We went hiking and explored, as it is best to keep moving for a while after such a long mule ride. We then relaxed and cooled our feet in Phantom Creek and attended some ranger talks. After dark the rangers took us scorpion hunting with a black light. Scorpions



*Cabin at Phantom Ranch*



*Welcome Sign at Phantom Ranch*



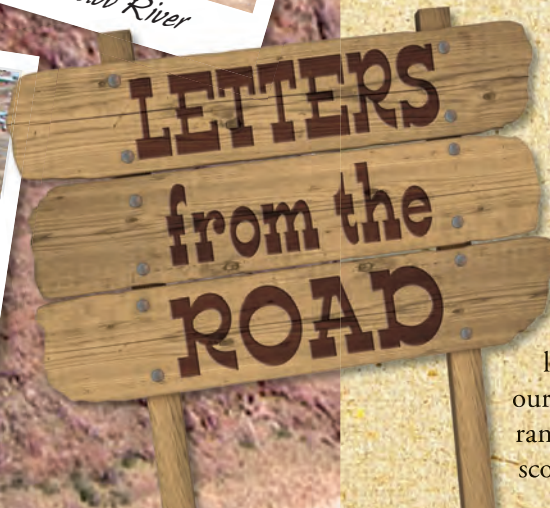
*Saddle Up!*



*Bridge over Colorado River*



*Davis-Monthan Air Force Base - Bomberyard*





# ard Ho! CANYON

re take us along as they  
nyon for a trip of a lifetime!

glow a very eerie green and we were advised to avoid sitting or leaning on anything as the sting, similar to a bee, is quite uncomfortable.

The Phantom Ranch is shared with hikers, river rafters and campers. Pack mules bring in all food and supplies and remove all trash daily while helicopters deliver and remove large items over 200 pounds. Nothing is left in the canyon.

The following morning began with breakfast at the canteen, the mules were saddled in the corral and we headed back up to the rim. We descended on the Bright Angel Trail and went up on the South Kaibab Trail with the mules halting every 20 minutes to rest turning their tails to the wall with their front feet rested on the outer edge of the trail. This was the perfect time for picture taking, conversation, questions and tales from our guides.

After six hours we reached the rim where we received our "Master Mule Skinners" certificates. The guides and the Phantom Ranch rangers and staff take great pride in providing an incredible, safe and educational experience. The mules work very hard and are very safe and sure-footed. Reluctantly we all said good-bye and I gave my mule "Shannon" a big hug.

Our trip ended with a stop at the Pima Air and Space Museum in Tucson, AZ on Davis-Monthan Air Force Base. The base houses acres upon acres of bone yard planes used for spare parts and the museum provides a bus tour of the base. We stayed at the Voyager RV Resort, a wonderful big rig facility with hundreds of sites as well as a motel for non-camping guests to visit. The Saguaro National Park is another Tucson attraction, well worth a visit.

This was our first trip in our new Millennium, and a vacation we will never forget...

Happy Trails...

Mike, Lynn and Daisy  
2012 Millennium H3-45



*Stopped to rest*



*Trail going up*



*Lynn at the Corral*



*Riding mules over bridge*



*View of the Grand Canyon*



# Stress Free Entertaining!

Does the thought of entertaining friends and family this holiday season leave you more jittery than joyful? If you've closed up the grill for the season then the crock pot is the next best "no fuss" solution for easy meals. Gathering with friends should be relaxing, so we love ideas that let you focus on your guests and not on dinner.

If making reservations is out of the question then the next best thing has got to be plugging in the crockpot. Invite a group of friends over and have everyone bring a crock pot of soup or chili. Then grab some "home-made" rolls from your favorite bakery or if you're feeling super ambitious, whip up a batch of corn bread. With the new crock pot liners

that are available, you don't even have to worry about clean-up. Now sit back and enjoy your guests!

We're not just talking about soups and stews either. What about dessert! Or go completely crazy and make breakfast in a crockpot! You can even make "baked" potatoes. It's as easy as washing them and wrapping in foil that morning and then let the crock pot do the work!

We've put together the full meal here for you from soup to dessert. All made in the crockpot! Now rush out and buy four slow cookers, line them up on the counter top, explain to your husband that you've NOT lost your mind and get cooking!

## Crock Pot Apple Cranberry Crisp

Serves: 4 Prep Time: 15 mins Cooking Time: 2 hours

- 3 apples (like Gala)**
- 1 cup cranberries**
- 3/4 cup brown sugar**
- 1/3 cup rolled oats (quick cooking)**
- 1/4 teaspoon salt**
- 1 teaspoon cinnamon**
- 1/3 cup butter, softened**

1. Peel, core and slice apples. Place apple slices and cranberries in crock pot.
2. Mix remaining ingredients in separate bowl and sprinkle over top of apple and cranberries.
3. Place 4 or 5 paper towels over the top of the crockpot, place an object across the top of the crockpot and set lid on top. This allows the steam to escape.
4. Turn crockpot on high and cook for about 2 hours.



## Adam's Cheesy Potato Soup

When the air starts to get a little nippy this Figueroa Favorite comes out of the recipe box! This is such an easy recipe my son Adam loves to get in the kitchen and make this for the family. It's also a great use for those leftover baked potatoes. If you're in a hurry it can be done on the stovetop but we love to put it in the crockpot and let it simmer. Our nose tells us when it's done!

Serves: 6 Prep Time: 20 mins Cooking Time: 2 hours 15 minutes

**5 baked potatoes**                      **8 strips of Bacon**  
**1 small carrot, finely chopped**    **1/2 stalk celery, finely chopped**  
**1 Leek, finely chopped (wash well)**   **1 1/2 cups water**  
**1 teaspoon salt**                      **1 teaspoon ground black pepper**  
**1/2 teaspoon steak seasoning**       **2 cups shredded Mexican cheese**  
**Sour cream**                          **Green Onions**  
**2 1/2 cups milk (you can also use half & half; don't tell your cardiologist I said that though!)**

In sauté pan cook bacon until crisp. Remove bacon slices (reserve drippings) and crumble. Sauté leeks, celery and carrots in bacon drippings until tender. Scoop inside out of potatoes (we like to also use a little of the skin). In a large crock pot, combine potatoes, sautéed carrots, celery, leeks, water, milk and salt. Heat on med/high for 2 hours (or longer.) Add steak seasoning and pepper and Mexican cheese. Let heat through until cheese melts. Top with crumbled bacon, sour cream and green onions. Yummmmm!



## Bacon Cheese Potatoes

This is a perfect side dish to take to a dinner party or to serve with steaks on the grill. It's easy to double for a larger crowd and perfect to make the night before and serve at brunch!

Prep Time: 10 mins Cook Time: 10 hours Total Time: 10 hours 10 mins  
 Serves: 4

**1/4 pound bacon, diced**  
**2 medium onions, thinly sliced**  
**4 medium potatoes, thinly sliced**  
**1/2 pound cheddar cheese, thinly sliced**  
**salt and pepper**  
**butter**  
**Green Onions (optional)**

Line crockpot with foil, leaving enough to cover the potatoes when finished. Layer half each of the bacon, onions, potatoes and cheese in crockpot. Season to taste and dot with butter. Repeat layers of bacon, onions, potatoes and cheese. Dot with butter. Cover with remaining foil. Cook on low for 10-12 hours.

## Crock Pot Stuffed Flank Steak with Red Wine Sauce

Gloria could definitely give Martha Stewart a run for her money! She swears by this flank steak recipe whether you need the perfect dish for a dinner party or just a quiet dinner for two. If you'd like to add a little Italian flair toss a little grated Pecorino-Romano cheese in the stuffing mixture. You'll think your back in Sicily!

Serves: 4  
 Prep Time: 40 minutes                      Marinating: 30 minutes  
 Crock Pot cooking time: 7 hrs low temp      Dutch oven baking time:  
 4hrs 275 degrees

**1 Flank Steak 2 – 3 lbs**                      **1/3 cup – Soy sauce**  
**2/3 cup – Dry Red Wine**                      **1/2 cup – thinly sliced green onions**  
**2 cups packaged herbed stuffing mix**      **1/4 cup or 1/4 lb sliced mushrooms**  
**1tbsp- unsalted butter**                      **Chopped parsley to garnish**

Score & butterfly Flank steak. Lay flat in a shallow baking pan. Combine soy sauce, wine and green onions; pour over meat and marinate 30 minutes. Prepare stuffing mix according to directions. Drain marinade and reserve in pan. Spread/stuff the stuffing mix into Flank steak; add marinade over steak along with butter and mushrooms. Cook according to directions.

\*Note: Roll & tie Flank steak with string or secure with skewers. And for an Italian flare- add 1/2 cup grated Pecorino – Romano cheese to stuffing mixture.



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# THE 411 OF RV TOWING

As much as we don't ever want to think of our prized possession, our baby, breaking down, it is still something that we need to be prepared for... (kinda like when we sign-up for that life insurance policy). So, we thought that we'd provide you with some basics to get you prepared. For more extensive information, we are here anytime to further assist you.



First things first, know your coach! What do we mean by that? **Know your coach specs** (the make, model, length, weights, distance between the front bumper & center steering axle, type of suspension, location of the generator & the height from ground to highest fixed point). All of this information will properly assist you when making the call to roadside assistance. The person answering the service call may be a call center operator and not familiar with your exact coach. They will need to know who to send out with the correct tow truck.

When placing the roadside assistance call, make sure to give them your callback number at the beginning in case the call gets disconnected. Also, get the name of the representative you are speaking with for your own records. Be sure to provide the exact location of the breakdown (road names, nearest mile marker, landmarks.) If you have a GPS system, you can find out more detailed information such as coordinates or nearby streets. Another thing to include is the orientation to the road of the stopped motorhome and the surrounding environment (i.e. one tire on the shoulder & one tire on a grassy slope, up against a concrete barrier, stuck in the snow or mud or ice, etc.) It may end up that law enforcement is your service provider. Again, make sure and offer them the same spec info so they can get you someone with the right equipment. And if there's already a tow company on the way, let them know that too so they don't send assistance and you end up with two companies showing up. Please understand that it is your right to not be forced to take a company with the wrong equipment.

## LIFE- SAVING TIP:

*Stay in a safe location away from the tow truck & motorhome while it is being hooked up to be towed. More tow truck drivers lose their life annually per capita than firefighters or police officers because the vehicle they are servicing is hit by another vehicle.*

**Did you know that it is against the law to ride in the coach while being towed?** You need to tell the towing provider how many people are in your group so they can properly provide service to accommodate the group's needs. The tow truck may only have room to transport one or two people at the most.

Another very important thing to consider is to find out the cost of the service up front. Ask questions like: "What is the cost of the call?" "Is there a mileage fee?" "Is there an hourly charge?" "Are there fees for disconnecting the driveshaft or removing the half shafts?" This will make a better business agreement and keep both of you working together so that there are no surprises later. Because large majorities of towing providers are family-owned and the fact that in 2010, a new tow truck for motorhome towing was a \$250,000 to \$400,000 investment, it is incredibly important to the provider that they deliver a successful outcome.

**Know what preparations need to be made in order to tow.** There are certain mechanical items (air brake connection, transmission, driveshaft and half shaft) that will have to be accessed or removed before it can be towed. And you want to triple verify that your custom exterior painting design will be protected. This can be done by attaching tennis balls, shop rags or even towels to the air & electrical lines that are extending from the tow truck to the back of the coach. The wiring measures approximately 60 feet in length.



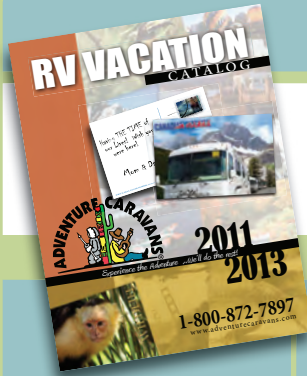
While we hope that you never need these notes, you can now create an emergency kit to store that will offer the comfort & reassurance that you are protected! Safe travels!

*Thanks to our guest contributor,  
John Hawkins, for all the great info!*

For complete article, visit our website  
[www.millenniumluxurycoaches.com](http://www.millenniumluxurycoaches.com) under  
"News"



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