

Ozark Garden Railway Society



Dispatch

September 2011

August Meeting

The August meeting and swap meet, hosted by Tom and Jean, was a huge success.



Several members participated in the swap meet. There was a nice selection of G-scale items offered. After the swap meet, Tom grilled hotdogs in keeping with the theme 'Dog Days of August'. As the sun began to set, the buildings in Tom's layout began to



light up revealing a different perspective of the railroad.



THANKS TOM AND JEAN FOR A GREAT TIME!

If you were unable to attend this meeting, you not only missed out on some good food and a great swap meet, you also missed out on a very welcomed surprise. Rex and



Melanie Easterly brought a couple of ice cream freezers and made ice cream for everyone. It was a difficult choice deciding between the strawberry short cake and the

butter finger flavors. So, most people tried both. Rex and Melanie were kind enough to share their recipes with everyone. They are located at the end of the newsletter.

THANKS REX AND MELANIE FOR THE DELISHOUS HOMEMADE ICE CREAM!

August Business Meeting

President Dennis Rayon and Vice President Tom DeGeere talked to the club about volunteering to build some dioramas with a Christmas theme for the indoor layout. They would like those who volunteer to let them know what they are going to build. That way there will be no duplicates, and Tom can plan the arrangement of the layout in advance. It was discussed that the 10 ft. rule could be used for the scenes on the backside of the layout and more detailed scenes on the front. If you follow the link below, it will take you to a diagram showing the size of the layout modules. This will give you an idea of the spaces available for the dioramas.

<http://www.largescaleonline.com/library/modules/>

Remember, if everyone does a little, no one has to do a lot.

Dennis asked that everyone begin thinking about hosting meetings for next year. He also asked that people volunteer to do some clinics at the meetings. The clinics can be up to 30 minutes in length. If someone has a clinic that will only take 10 or 15 minutes, that is ok too. Two short clinics can be scheduled in the same meeting. Remember, just because someone has done a subject in the past, does

not mean that you cannot do it again. There may be members that have not seen the earlier clinics or you may do something a little different. Either way it can still be a learning experience for everyone. So, put on your thinking caps, and step up as a volunteer.

September Meeting

There will not be a meeting for the month of September. The club will be setting up the outdoor layout, the 15th thru the 18th, at the Steam-O-Rama in Republic MO. President Dennis has asked for help setting up the layout, running trains during the show, and taking down the layout at the end.

Those who are able to help with the set-up, meet at the northwest corner by the metal shed on the show grounds at 5:00 pm Wednesday the 14th. Those who will be helping run trains, the Steam-O-Rama starts at 10:00 am and ends at 5:00 pm Thursday thru Sunday. Bring any steam engine and cars that you would like to run. If you have a whimsical train that children might like, consider bringing it also, especially on Saturday. The layout has one track that is track powered and one that is for battery and live steam. Arrive around 9:30 am so that you have time to unload and park. You will not be charged admission if you tell the person at the gate that you are with the club. The layout will be taken down immediately after the show ends on Sunday. **HOPE TO SEE EVERYONE THERE!**

Things Too Remember

- People are needed to design and build Christmas theme displays for the indoor layout. The layout will be set up from November to January at the Springfield Botanical Gardens.
- The club will be setting up a layout at the HO club swap meet at the Catholic High School in Springfield on October 1st. Help will be needed for setting up, running

trains, and taking down the layout.

- The club needs people to be considering hosting a club meeting in 2012. Volunteer early and get your choice of months.
- There is a need for volunteers to give how-to clinics in 2012. Several have already volunteered and are listed in the Clinics section of the newsletter.
- If anyone has something to submit to the newsletter such as how to articles, tips, trivia, history of railroading, pictures of your projects, etc. Send email to Glen Carlisle. carlisle02@sbcglobal.net

2011 Calendar of Monthly Meetings

October: Dennis and Martha Rayon – Mt. Vernon MO.

November: Rex and Melanie Easterly – Springfield MO.

December: The club's Christmas Dinner – Bois D' Arc Mo.

The Gandy Dancer's Trivia Section

The Answer to Last Month's Trivia Question

The railroad term 'bad order' refers to a *defective piece of rolling stock.*

This Month's Trivia Question

The railroad term 'FRED' is a:

- a. railroad detective.
- b. flashing red electric devise.
- c. frequency rear end device.
- d. flashing rear end device.

Scheduled Clinics For 2012

Jan. Jerry Davis: Straightening bent track and lighting buildings.

Feb. Craig Chesbro: Engine wiring and battery power.

March Marilyn Allen: Slide show presentation on garden railway plants.

Clinics Not Yet Scheduled

Glen Carlisle: Decaling

Keith Richardson: Hard Shell (mountains – interior and exterior)

Rick Brown: Making figures from G.I. Joe type army men.

THANKS EVERYONE FOR VOLUNTEERING

From Our Members

Two of our members have had their layouts featured in magazine articles. Craig and Charlene Chesbro had the Keep Us Broke Railroad featured in the July/August edition of the Living Well magazine. To view and read the article, click on the link below. It will take you to the Baxter Bulletin. Then click on the link 'Living Well' in the menu bar. Craig and Charlene are featured on page 24 of the magazine. [The Baxter Bulletin](#)

Glen and Sherry Carlisle had their railroad, the Carlisle, Schuetzville & Monett, featured in the September edition of the Connection magazine. To view and read that article, click on the link below. Then click on the picture of the Connection magazine in the side bar. Glen and Sherry's railroad is featured on page 33.

[Monett Times: Front Page](#)

GREAT WORK GUYS!

Ice Cream Recipes

Submitted by Rex and Melanie Easterly

Orange Sherbet Ice Cream

6 (10oz) Orange Soda Pop
2 cans Eagle Brand Milk
1 can crush

Butter Finger Ice Cream

1.5 to 2 qts. Chocolate Milk (Not
low fat)
1 can Eagle Brand Milk
1 lb. Cool Whip
6 bars Butterfingers
coarsely chopped (we only use 3 or 4 Can
substitute other candy bars or crushed Oreo
cookies.)

Strawberry Shortcake Ice Cream

1.5 to 2 qts. Strawberry Milk (Not
low-fat)
1 can Eagle Brand Milk
1 lb. Cool Whip
1 lb. Thawed Strawberries
1 cup Vanilla Wafers (Minis
or coarse chopped)

Butter Pecan Ice Cream

1 ½ cups Sugar
3 Eggs (I use Egg Beaters)
1 lg. can Milnot
2 sm. pkg. Butter Pecan Instant
 pudding mix

1 tsp. Vanilla
9 oz. Cool Whip
½ cup Chopped Pecans
Add Milk to fill

Cherry Ice Cream

6 Slightly Beaten Eggs
(I use egg beaters)
2 cups Sugar
1 qt. Light Cream (½
Whipping Cream & ½ milk)
1 (4 serving size) Vanilla Instant
Pudding
1 tsp. Vanilla
Dash Salt
1 (21 oz. can) Cherry Pie Filling
2 cups Whole Milk

Cobbler:

1 cup Oatmeal ½
Cup All Purpose Flour
½ Cup Brown Sugar ½ tsp. Cinnamon 1/3
cup Melted Butter

Mix and bake @ 350 for 20 minutes,
crumble when warm. Cool and add
to remaining ingredients, freeze.

Orange/Pineapple Ice Cream

1 Pkg. (6oz.) Orange-Pineapple Gelatin 2
cups boiling water
4 eggs 1½
cups Sugar
2 T. flour ¼
tsp. Salt

2 Cups half-and-half
1 can (20oz.) crushed chilled
pineapple, un-drained
1 can (14oz. sweetened condensed
milk, chilled)
1 carton (8oz.) cool whip, thawed
1 can (12oz.) frozen orange-
pineapple concentrate, thawed, and
undiluted.

Dissolve gelatin in boiling water; let cool to room temperature. Set aside. Beat eggs in large bowl on medium speed of electric mixer until frothy. Add sugar, flour, salt and half-and-half, mixing to blend. Place mixture in heavy saucepan over medium heat, stirring constantly until mixture coats back of a spoon (soft custard), about 10 minutes. (Mixture may also be cooked in a microwave.) Cool; stir in gelatin mixture and pineapple, condensed milk, whipped topping and concentrate. Chill ingredients thoroughly (overnight is best). Pour into freezer can of a 1-gallon ice cream maker. Freeze according to manufacturer's directions. Allow ice cream flavors to ripen at least 1 hour before serving.

THANKS AGAIN REX AND MELANIE



OGRS OFFICERS

President: Dennis Rayon
denray4046@yahoo.com

Vice President: Tom DeGeere
donsproduce@mchsi.com

Secretary: Glen Carlisle
carlisle02@sbcglobal.net

Treasurer: Trish Sharpensteen
psharpensteen@hotmail.com

Membership Chairman: Bob
Eggleston
egglestons@mchsi.com

Historian: Bob Newquist
bobnjanemo@aol.com