



GAMTRA AUGUST 2004

www.oldengine.org/members/gamtra



Cotton Ginning Days

WAFFLE HOUSE OPEN FOR BUSINESS

The new Waffle House on Dallas Cherryville Highway is now open for business. This will be a nice benefit for our volunteers who work on the gin building throughout the year. It will also be a nice addition for the spectators and exhibitors at the annual Cotton Ginning Days Show.

DENTON SHOW

Those of you who attended the ANNUAL SOUTHEASTERN OLD THRESHERS' REUNION in Denton, NC, please come prepared to share the experience!

TORNADO TRAHSES THRESHER'S IN ROLLAG, MINNESOTA

(Submitted by Curt Holland)

This was a tragic event. If you would like to read the story, click on this link:
<http://www.inforum.com/articles/index.cfm?id=64476§ion=News>

EVANSVILLE 2004 SIAM SHOW

(Submitted by Curt Holland)

If you would like to see some thumbnail pictures of the show in Evansville, click on this link:
<http://www.oldengine.org/members/holland/images/Evansville2004/Thumbnails.html>

COTTON GINNING DAYS OCTOBER 8 – 10, 2004

Cotton Ginning Days will soon be here! All of the planning will soon be put into action. We look forward to seeing you there!

VOLUNTEERS NEEDED FOR COTTON GINNING DAYS FESTIVAL

Volunteers are needed for cotton ginning, registration, entrance greeters etc. All help will be welcomed!!

AUGUST RECIPE STUFFED FRENCH BREAD

Difficulty: Easy

Prep Time: 15 minutes

Inactive Prep Time: 3 hours

Yield: 12 servings

1 large loaf French bread

2 (8-ounce) packages cream cheese, room temperature

1 cup mayonnaise

1 red bell pepper, seeded and diced

1/3 cup chopped fresh parsley leaves

1 (0.7-ounce) package Italian salad dressing mix

1 (2 1/4-ounce) jar chopped dried beef, optional

Slice the loaf lengthwise, and remove the excess dough from the inside to make room for the stuffing. In a medium size bowl, combine all of the remaining ingredients and mix well. Fill the hollowed bread with the mixture.

Reassemble the loaf, wrap in plastic wrap, and refrigerate until ready to serve, approximately 3 hours. To serve, slice the loaf into 1-inch sections.

AUGUST 2004 MEETING

The meeting this month is **Thursday, August 5, 2004**, at the Western Sizzlin on Rankin Road, just North of I-85 on US 321. We will "meet and eat" at 6:00 PM and have our business meeting at 7:00 PM. **WE HOPE TO SEE YOU THERE!! ☺☺**