



Thanks for reading the Official Newsletter for HOG Chapter #5087. Hopefully, you had an opportunity to view the eclipse. It was quite the spectacle and we won't have a chance to see another until 2042! The weather is looking great for getting out and racking up some miles. Come on out and ride with one of the most active HOG Chapters; you'll be glad you did! We'll also have plenty of opportunities to support our sponsoring dealer: Fort Thunder Harley-Davidson.

## And now a word from our Chapter Director:

Hello my fellow Riders!

April is upon us and is the month for Flowers and Showers! Check on your rain gear!

By now you should have your rooms booked for the 2024 Rooster Ride (June 6-7-8):

This year will be the 25th Anniversary of the Rooster Ride. We will be riding through the Ozarks, on a ferry, through numerous mills and into Missouri before we settle-in for the main event. Hotel details are on the FB event page. Those who have not received their chapter names yet need to come and join the FUN!

There will also be a separate 25th Anniversary ride to Woodward on May 19th to honor the very first Rooster Ride!

The 1st Bike Night for 2024 will be 6-9pm on Friday, April 19th: be there & be social 😊

**\*CHANGE of Venue\*** for our next chapter meeting on May 8th:

As we all know, Buffalo Wild Wings has done an excellent job as host to our monthly meetings and it's hard to leave because of their hospitality. But we have been growing in number at the meetings, so... another venue has been found. Let's try it out: **Chelino's Mexican Restaurant** at 8966 S. Western Ave, OKC is the address but it is located on the north side of SW 89th St, a little east of the S Western Ave intersection.

Here's to the Smiles and Miles in 2024... let's **RIDE & HAVE FUN!**

Cool Hand

## From our Membership Officer:

Welcome to our newest members, Mark Asche, Catherine Earnest, Stephen Zajac, Becky Zajac, Josh Dewberry, and Russell Shaver. We have a total of 113 members as of now.

If you know anyone that has not renewed their membership, please let them know I am now starting the purging process and they will lose access to the Family page.

Thanks,

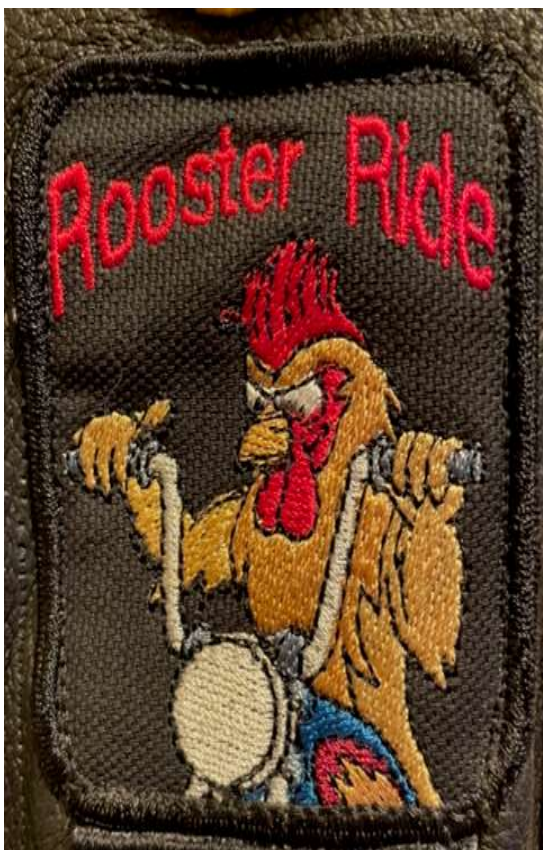
Valkyrie

## The Lead Photographer has Some Words:

Everyone get your best smiles on...it's time to ride!!!! The Rooster is coming up so watch out for your photographers...Peggy, Meridith, Twana, David and myself. We are everywhere!!!!

Ride safe!!!

-Sinful



## Mark your calendars now for the 25<sup>th</sup> Annual Rooster Ride!

Dates: June 6-9

**June 6 - Harrison – Hampton Inn**

870-365-0505

121 AR-43 Harrison AR 72601

DQ \$120 + Taxes/fees

K \$130 + Taxes/Fees

**June 7 - West Plain Holiday Inn**

417-257-3000

1301 Preacher Roe Blvd West Plains, MO 65775

\$119 + Taxes/Fees (reserved 15 kings and 15 doubles)

**June 8 - Joplin LaQuinta Inn**

417-781-0500

3320 S Rangeline Rd Joplin MO 64804

\$119 + Taxes/Fees (20 Kings and 20 Double Queens)

All hotel rooms are under Storm Riders.

### From our Head Road Captain:

The annual Rooster ride is coming up fast. I am hearing that we have taken up the reserved rooms. My advice is if you are thinking about going, get a room booked quickly. No telling if the hotel will fill up. Hotel Info below. We will be asking on Facebook who is booked and going so we can start dividing out into groups. Please make sure you let us know if you are going. If you have any questions or concerns, please hit up Just Obi or me. Remember also to get your Harley's into the service department for pre-Rooster ride inspection and maintenance. We are under two months out and we want to make sure everyone is in top condition for the ride.

#### Hotel Information

Harrison – Hampton Inn (Thursday June 6th)

870-365-0505

121 AR-43 Harrison AR 72601

DQ 120 + Taxes/fees

K 130 + Taxes/Fees

West Plain Holiday Inn (Friday June 7th)

417-257-3000

1301 Preacher Roe Blvd West Plains, MO 65775

119 + Taxes/Fees (reserved 15 kings and 15 doubles)

Joplin LaQuinta Inn (Sat June 8th)  
417-781-0500  
3320 S Rangeline Rd Joplin MO 64804  
119 + Taxes/Fees (Reserved 15 Kings and 15 Double Queens)

We have lots of rides coming up leading up to the Rooster Ride.

Saturday April 13<sup>th</sup>. NMR after the pancake breakfast to Catfish Round Up.

Friday April 19<sup>th</sup> – Bike Night

Saturday April 20<sup>th</sup> – Ride to Remember

Saturday April 27<sup>th</sup> – LOH Sponsored ride to the Arbuckle Mountains.

April 26<sup>th</sup> – 27<sup>th</sup> is Watonga Bike Rally

Saturday May 4<sup>th</sup> – NMR to Jo's Famous Pizza

Remember the Storm Riders and HOG motto, Stay Safe, Ride, and have FUN!

## **Did you know?**

The Italian word for Spring is primavera. The pasta dish with the same name is the invention of an American Restaurateur from New York. Using seasonal vegetables, the dish highlights fresh and light flavors following winter.

Information acquired from: [What Is Pasta Primavera? - Recipes.net](#)

\*Chapter Meetings are the second Wednesday of the month at Chelino's Mexican Restaurant, 8966 S Western Ave., Oklahoma City, OK 73139.

Websites for information, calendar, membership form, pictures, and more Storm Riders fun:

[Storm Riders Chapter #5087 | Moore Oklahoma | H.O.G. \(stormridersok.com\)](#)

Facebook Pages (must have a Facebook log-in to view)

(1) [Storm Riders HOG Chapter | Facebook](#)

(2) (1) [Storm Riders Family | Facebook](#)

Instagram Page (must have an Instagram log-in to view)

[Stormriders\\_Okc \(@stormriders\\_okc\) • Instagram photos and videos](#)

YouTube

[\(125\) Storm Riders OKC - YouTube](#)

If you have any questions, comments, or feedback about our social media pages, please email: [Social-media@stormriders](mailto:Social-media@stormriders)

If you are having issues finding the Chapter Newsletter on the website, you can sign into your account, click on "My Account" and you'll see "Newsletters" in the drop down. They are always posted on the Storm Riders HOG Chapter page on Facebook and will always be uploaded to the Storm Riders Family page under "Files".

# Dill Pickle Soup

**TOTAL TIME:** Prep/Total Time: 20 min. **YIELD:** 8 servings (2 quarts).

## Ingredients

- 1 cup butter, cubed
- 1/2 medium onion, finely chopped
- 3 to 4 garlic cloves, minced
- 1/2 cup all-purpose flour
- 1-1/2 quarts chicken broth
- 1 cup white wine or additional chicken broth
- 12 ounces dill pickles, shredded or finely chopped (about 1-1/2 cups)
- 3 tablespoons sugar
- 2 tablespoons vinegar
- 1 tablespoon Worcestershire sauce
- 2 teaspoons salt
- 1 teaspoon dill weed
- 1 teaspoon curry powder

- 1/2 teaspoon white pepper
  - 2 bay leaves
  - 2 cups whole milk
  - Optional: croutons, fresh dill, cracked black pepper
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## Directions

- 1. In a large saucepan, heat butter over medium heat. Add onion; cook and stir until tender, 3-5 minutes. Add garlic; cook and stir 1 minute longer. Stir in flour until blended; gradually whisk in broth and wine until blended. Stir in pickles, sugar, vinegar, Worcestershire sauce, salt, dill, curry powder, pepper and bay leaves.
- 2. Bring to a boil, stirring constantly; cook and stir 3-5 minutes or until thickened. Reduce heat; stir in milk. Remove bay leaves. If desired, serve with croutons, dill and black pepper.

Recipe copied from Taste of Home:

<https://www.tasteofhome.com/recipes/dill-pickle-soup/print/>



If you enjoyed another trip around the sun in April:

