

The Dixie Chapter Trailmanor Trailblazer **UPDATED!** Spring 2018 Rally

When: April 26 to April 29th 2018

Where: The Amazing Island of Cedar Key, Florida
Cedar Key RV Resort. A new facility located at 11980 SW Shiloh Rd, Cedar Key, FL 32625 (352)
543-5097

Immaculate Restrooms!

Check it out for yourself at: <http://www.cedarkeyrvresort.com>

We have the clubhouse and Fire Ring reserved for the rally dates.

Sites: Sites reserved are; 1, 3, 5-6, 9-17, 19-23, 25, 27-28, 30-35, 38-41.

Make your reservation early so you can pick your site **THERE IS NO CANCELLATION FEE.**
The park does not charge you until you arrive.

The rally price for the sites is \$33.00. (normally \$48.00) Longer stays at same rate.

Site Map: <http://www.cedarkeyrvresort.com/map2.pdf>

Call (352) 543-5097 to reserve your site (mention Trailmanor rally).

Please email or call Ed & Karen and let us know your site and what dates.
eddugo@yahoo.com or (850) 325-0088

If we run out of sites early, the park will reserve more – so reserve early as the park is normally full.

Average temperatures for the last week in April for Cedar Key are mid-60's to mid-80's

Our Itinerary:

Thursday: Meet & Greet in the Clubhouse (please bring finger foods)

Friday: Dinner: **Clambake with Chicken option See Page 2**

Saturday: Pot luck Dinner at 6:00 PM in the Clubhouse

Sunday: Fairwell breakfast at 8:00 AM in the Clubhouse.

Please email any comments or questions; eddugo@yahoo.com

Cedar Key

Check it out at: <http://cityofcedarkey.org>

Our group dinner is set for Friday Night at 6 PM. Most of the time our group goes to a local restaurant. In Cedar Key, the restaurants are waterfront, most are small and there is not much parking. Here is what they look like:



So we are going to do a catered **Clambake, Cedar Key Style, in the Club House.**

The menu will include: “Choice of Steamed Clams or smoked chicken. sides are homemade potato salad, baked beans, coleslaw and corn on the cob. There is a clam farm exhibit and demo, along with entertainment.”

To make this happen the caterer needs an exact count of dinner guests and which meal they prefer as the Chicken is custom smoked and the Clams will be brought up fresh from the sea floor. Payment is required from me at the dinner so I am asking you to **send a check now for the dinner made out to Clamorous Events, Dated April 27 2018 with your choice of chicken or clams noted in the memo. They are charging us \$20.00 each for the dinner and show. I have attached a Clameurous Events Flyer**

Send the check to me ASAP so I can give an accurate dinner count and it will be your diner ticket.
Send to:

Ed Dugo
131 Bream Fountain Rd
Crawfordville, Fl 32327-3113

Looking forward to seeing you at this fun event!

Clamorous Events are unique and entertaining. A fun Clam Bake made with fresh Steamed Cedar Key Clams prepared by Mike Hodges, who has been farming clams for over 20 years and uses his own special recipe.

Offering a variety of sides and for landlubbers, an optional Smoked Chicken Dinner is also available. Combined with original live music, humorous storytelling, by singer/songwriter Anna White Hodges, along with an informative display on the process of farming clams in the Gulf of Mexico It's always a "clam good time"!

<http://www.clamorousevents.com/>