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#### Club Officers

- President Ted Staley
- Vice President Tom Ashworth (moved)
- Co- Vice President Dan Williams
- Treasurer **Ouida Staley**
- Secretary Debra Ashworth (moved)
- Phone Reminders -- Lynn Baustian

Please help our officers by volunteering for committees or items of interest!

#### **MEETINGS:**

2<sup>nd</sup> Tuesday Each Month 7pm-9pm Keizer/Salem Senior Center 930 Plymouth DR. NE Keizer, OR

### **Presidents Corner**

Well the June meeting was a little off. What's new? Sorry the video did not work maybe next time. I want to thank everyone for their assistance and those who helped fill in the blanks for me.

The Sun stone outing was fun and there were some nice stone found. I am looking forward to next year's trip.

Dredging season starts and I hope that some of the information at the meeting will be helpful to you. Dan and Delmon will be very helpful to you at Quartzville ask lots of questions. They are a wealth of information.

Sorry I have to miss this one. But I will see you at the next meeting and the camp trip in July at Cow Creek.

Thank you all for making this a prosperous Club Ted

## OUTING FOR JULY 17 &18 COW CREEK

# WELCOME NEW MEMBERS May 2004

Ricky Akins Duane Fugitt
Ron Dixon Steve Conaway

### **HAPPY JUNE BIRTHDAYS:**

Mike Parker Nona Henkel Bonnie Larson Bill Smith William Cutting Pete Vetter

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## **Meeting June 8,2004**

The Meeting for June was opened at 7:15. The topic for tonight was Dredge safety, The Sunstone Outing and Talks from members.

While trying to get the video machine up and running, Doug Asay filled the gap with a talk and brochures from the Royal Peacock Opal Mine and Rainbow Ridge Opal Mine. He had limb castings that were Opalized in the middle and beautiful samples of Carnelian. The Peacock Mine is located in Virgin Valley near Denio NV about 2 hrs from the Dust Devil mine. There is a free BLM Campground. Quads are welcome but on road only, there is artesian water, also a hot Spring swimming area. You can fish in the waters for Crappy, Blue Gill, & Perch. But need a Nevada fishing license. Visit Doug's website <a href="https://www.mysmithy.com">www.mysmithy.com</a> for pictures of the Opal mine

Ultimately the video machine won so without the video, Ted talked about dredge safety with the help of Dan and Delmon. Some of the topics were checking your diaphragms in your compressor, getting the regulator checked by a dive shop. Checking the air outlets for foreign objects such as Mud, Rodents, Birds nests. Etc... Making sure the air tank is dumped so that it dries out so you do not have mold. Making sure all your paper work in order and you have it with you. You need a 700J for dredging and a 600J for Power Sluicing. You can get these at the DSL both are free but if you use over a 4' dredge you will have to pay \$60.00 for the permit.

Watch for Large rocks that might fall into your hole as these can cause your body great damage. Always try to dredge with 2 persons there in case of trouble.

The outing at Quartzville will be Sunday June 13. Dan Williams and Delmon Ray will have dredges set up and will answer question you may have. Tracy James will be at the McDonald's in Sweet Home at 9am and head everyone that meets him up to the Area where the dredges will be.

After the talk on dredging, L'aurie Jusme gave a wonderful talk on cutting stones. She explained how they were oriented as to best color, brilliance or cut.

L'aurie showed us how the light is reflected within the cut, and if cut wrong how a stone can lose its reflective quality in what is called a window. She had a jar of liquid that showed the Refractive Index. She put in a sunstone and it all but disappeared but the color of the stone showed as well as the inclusions and fractures. The subject of stone cutting is very fascinating and a lot of people asked a lot of questions. Some persons even expressed an interest in learning to cut stones.

#### TREASURERS REPORT MAY 2004

Date	Income-Expense	Type	Amount
5/1/2004	Ricky Akins	Dues	\$41.00
5/11/2004	Income- Meeting	Meeting Raffle	\$31.00
5/11/2004	Income-Meeting	Annual Raffle	\$34.00
5/11/2004	Ron Dixon	Dues	\$36.00
5/11/2004	Duane Fugitt	Dues	\$36.00
5/11/2004	Expenses	Expenses	\$28.00
5/11/2004	Income	Monthly Raffle	\$53.00
5/23/2004	Income-Pay Pal	Annual Raffle	\$9.41
5/26/2004	Expenses	Food Outing	\$44.10
5/27/2004	Expenses	Envelopes	\$1.00
	Total Income		\$240.41
	Total Expense		\$73.10
	·	Total Income	\$167.31

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### **SUNSTONE OUTING MAY 28-31**

This outing was a lot of fun again this year. We had a lot of the new members, members who had never come and a lot of old familiar faces

The weather started out very wet. We even had a person who wanted to rejoin the club get within a few miles of the proposed camp Thurs and turn around and left the weather was so bad. But he was a sport and left firewood at the cross roads Thank you so much Jac. We needed it.

Fri was rainy off and on all day but most of the storms moved around the camp. People arrived all day, by Saturday we had 25 persons there. A few camped at the mine.

Everyone went to bed early Friday night as it was to cold to stay up and visit. Some time around 3 AM Tom and Debra arrived and because of the hour and the cold they slept in the Jeep(Oh my aching back) Saturday morning we all woke up to Delmon's announcement it was 32 degrees and there was frost on everything. We all had a good breakfast, Tom and Deb set up their camp and we all went to the mine. The day was Sunny but the wind was cold. There was some luck at the days mining as many of the first timers found nice stone while the people from last year were skunked. Delmon found green ones. You see mostly the reds.

Later in the day Les & Carol Tom & Debra, and Ted & Ouida went for a Quad ride. The country side was spectacular from the top of the surrounding hills. The rains have kept the countryside a wonderful green for this time of year. No one brought a camera.

Saturday night the Club had a potluck Supper with tons of food. Hamburgers, Hotdogs cooked by Josh and Andre & Ted. Connie made the best Peach Cobbler in a Dutch oven on a bed of coals.

Connie we need that recipe.

A funny thing was the 5 different Potato Salads we could not even begin to say which were better as they were all so different and good.

Gibby was the record holder in small sunstones and he did not even work. Just went walking and picking and brought back cereal bowls full.

I like the way he works.....

Sunday we went back to the mine and worked again.

Delmon found a beautiful watermelon stone. Barbara and John Smith found some wonderful colored stones also, they are getting them cut and we have not seen them yet, the ones of there's I have seen are just full of color.

Monday we all packed it in and headed for home. Doug and Connie Asay headed for The Peacock Opal mine can't wait to see what they bring back.

Check out Doug's Website for Pictures of the Peacock mine. www.mysmithy.com

Thanks to Everyone for a Fun Time

&

Everyone who helped make the Potluck a success

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### **Connie's Dutch Oven Desert**

1 pkg cake mix (white)

3 eggs

1/3 c. salad oil

1 1/4 c. juice drained from fruit with water added to make the 1 1/4 c.

1/4 c. butter melted

Mix the above together.

Large can sliced peaches or 2 8oz cans pineapple slices (drained)

Add cherries if using pineapples

I use a 10 inch Dutch oven.

I put a piece of tin foil that is a little larger than the bottom of the Dutch oven on ground with shiny side up. I place approx. 10 evenly spaced ignited briquettes that have turned white under the Dutch oven that is <a href="linedinside">linedinside</a> with heavy tin foil. (this makes clean up very easy) Place approx. 1/2 stick, (sliced or small cubes) or more <a href="BUTTER">BUTTER</a> on the bottom of the Dutch oven, let it just melt and top with plenty of brown sugar to cover the bottom of Dutch oven on top of melted butter. Put on the fruit evenly spaced, if using pineapple put the cherries in center of rings. Pour the cake batter over the fruit. Place top on Dutch oven and place approx. 18 briquettes on the top evenly spaced. Cook 25 min. (give or take a few minutes) The briquettes are the tricky part. Too many and it burns, too few and it is not done all the way. It took me several tries and I can still mess it up. But when it is just right it is great. Be very careful when you lift off the top (a claw hammer works well) so that you do not get coals in the cake. Cake is done when a wooden tooth pick inserted in the center comes out clean, (or when you touch it and it feels spongy).

Top with cool whip and enjoy.

Great when it is still warm.

Connie Asay

Connie & Nugget

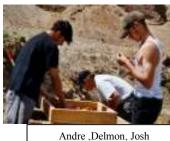


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# PICTURES FROM THE OUTING At The Mine















Ted Staley



Tom & Debra Ashworth



At The Camp



Alice & Lynn Baustian





**POTLUCK** 







THE FINDS

