

Rockin' Horse Tales

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Keep this flyer thru June 2003

Rhonda's Writin'

Where is spring? The bulbs have already started peaking through the ground, as well as all the weeds. I am looking forward to seeing the yard really take off this year.

We have "added" a person to our teaching staff, and want to thank April Morrow for her expertise in teaching the classes she took over. What fun it has been to watch you learn variations to your already full repertoire. She teaches lots of different styles of dance, from swing to country, but she specializes in ballroom dancing and teaching, as well as performing. If you get the chance to take her class, go for it! She and her dance partner, Rick Gossard, are holding workshops on the second Saturday of the month. They are offering two different dance styles to learn, and then are holding a dance from 8pm until 11:30pm following the lessons. The

Important dates this month!

~FRIDAY NIGHT DANCE~

March 21st "Rhonda's 34th Birthday Potluck"

- * Please bring a potluck dish to share. We will provide the plates, forks, etc.
- * Lesson: Beginning and Beyond Nightclub 2-step

~SATURDAY WORKSHOP with April and Rick!~

April 12th * Lessons start at 11am

* Dance from 8—11:30pm

SEE ENCLOSED FLYER FOR MORE INFO.

~SATURDAY WORKSHOP with Dave & Bonny Rigley~

April 26th * Lessons start at 1pm

* Dance from 8 - 11:30pm

SEE ENCLOSED FLYER FOR MORE INFO.

~FRIDAY NIGHT DANCE

May 2nd NO LESSON TONIGHT - PRIVATE RENTAL~

Dance goes from 8—11:30pm

~SATURDAY WORKSHOP with Dave & Bonny Rigley~

May 24th * Lessons start at 1pm

* Dance from 8 - 11:30pm

SEE ENCLOSED FLYER FOR MORE INFO.

www.learn2dance4fun.com

425-255-9211

"WHAT'CHA SERVING FOR EASTER DINNER?"

If you are cooking a ham, you will want to make sure this is part of your menu planning. The recipe is easily doubled or tripled, and is always a hit at our house:

Raspberry Glaze*

1/4 cup apple juice or dry white wine 2 Tbl. lemon juice
2 teaspoons cornstarch
1/3 seedless raspberry jam, divided
1 tablespoon butter

In saucepan, blend apple juice/wine, and lemon juice into cornstarch. Add about 1/2 of jam. Cook and stir until thickened and bubbly. Stir in remaining jam and butter. Heat and stir until butter is melted. You can brush your cooked ham with the glaze and cook another 10 minutes. *Thin the remaining sauce slightly with water to ensure you have enough left over to serve as dip.

Enjoy!

music and mood will be geared towards the ballroom and swing crowd. Come on out and join the fun! See her enclosed flyer for more information.

David and Bonny Rigley are holding workshops here at the barn on Saturdays in April and May. What fun things they are offering! Cowboy cha-cha, beyond beginning 2-step, schottische and night club two step. It has sure been lots of fun having them here, sharing their country western dance experience. See his enclosed flyer for dates and times.

The kids are already looking forward to a fun summer we have planned. Heading to California for some much needed rest and relaxation: fighting the crowds at Disneyland and Lego land. It will be worth every minute!

Hope to see you on the dance floor soon.
Until next time,

Rhonda

HALL FOR RENT!

Do you have an event coming and need a hall?
Call The Rockin' Horse Dance Barn 425-255-9211.