

MY RV WORKS, INC

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From the Editor's Desk

Fall season is upon us, and it is evident in the falling leaves and beautiful browns, reds, and oranges. Our fig tree is bare, our apples are red, and the wood is stacked up. We have gathered up the hoses, tarped the garden bed, and raked the leaves in preparation for the cold weather.

For those of you that are traveling, I wonder if you are going to the warmer temps—or if you're already there!

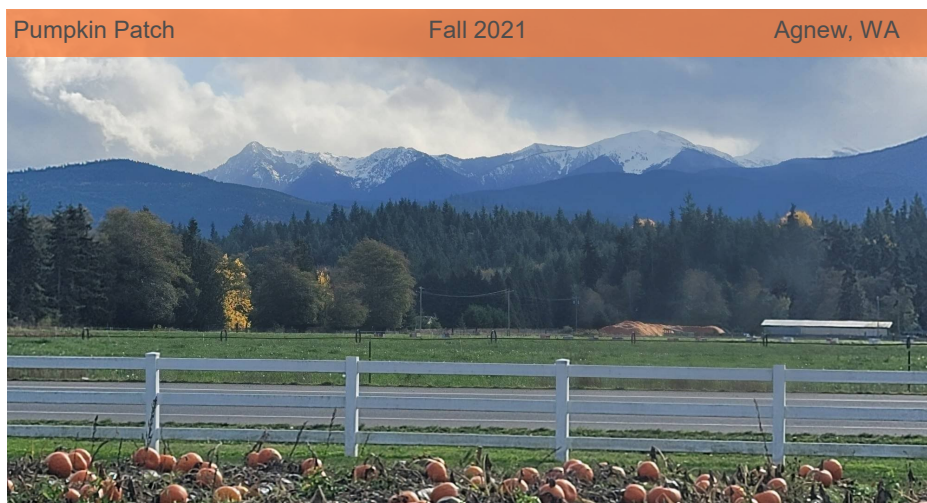
Usually by this time, the nights are cold here on the Northern Peninsula. This year it is very rainy (as usual), but the chill hasn't really hit yet. I don't know about you, but sometimes all that rain can make for a cozy day. My preference is to read a book or do some indoor work, but maybe you are like Darren and you'll work outside in rain, sleet, hail, or snow... if so, God bless you for that! Personally, I like a warm fire, a nice candle, and the view of the outdoors from inside my house.

In this issue, we'll talk about fall gardening and Anne will share with you some ways that she has adapted a garden to be able to keep plants thriving year round, in a small space. We'll also share our favorite fall recipes featuring all things pumpkin, and give you an activity idea that you can do yourself or with the kids in your life. We'll answer a Q & A from a viewer and encourage you to submit your question to us to answer in a newsletter. And finally, we have a special insert for you about how to winterize your RV.

We hope you will enjoy this issue of our newsletter. If you have content requests, please let us know - we want to hear from you! Just send your email to tricia@myrvworks.com with the subject line 'Newsletter Idea'.

Wishing you all a cozy fall & winter and happy camping,

Tricia Vandiver



Gardening On The Go

How to have a thriving garden in your RV!



We have been full-timers for over a decade now, and there are definitely some challenges that come with moving around a lot and/or having a small footprint of a home. One of those challenges is growing a garden - if you don't have land, what do you do?

Well, plants and gardening is a passion of mine, so over the years I have found ways to adapt it to our RV lifestyle. I hope some of the tips I have found will be helpful to you, too.

Since you aren't going to have a whole lot of space unless you are permanently located somewhere with land, the first step is to find a space in your RV that will have sunlight and room for plants. What I have done is create a little area in my kitchen for herbs and vegetables.

I also have house plants throughout the RV too - lucky bamboo, orchids, African violet, angel ivy, pothos, prime rose, etc. You can still do what you are passion about, but just on a smaller footprint.

The benefit to keeping plants indoor is that you can grow them year round. If you live in the warmer southern states and you don't need to worry about it freezing, then this may not be an issue, but for those that are in colder temps, it is a benefit!

One of my favorite systems to use is [AreoGarden's](#).

You can buy directly from them, but here is a really great deal on Amazon: <https://amzn.to/3ED5sAt>

Here is another smaller version one: <https://amzn.to/3GKARTB>

Here is their Salad Greens Mix: <https://amzn.to/3byJ52T>.

Assorted Italian herb kit: <https://amzn.to/2ZFPO3n>.

Gourmet Herb kit: <https://amzn.to/3CFigFX>.

Cherry Tomato seed kit: <https://amzn.to/31rkCuw>.

Or, if you want to start your own seed garden with a variety of plants, you can use this seed starter kit: <https://amzn.to/3CHxEBJ>

You can also create a flower bouquet! <https://amzn.to/3nVrqrv>

Happy gardening and growing!

Anne Koepf

Fall Recipes

Here are our favorite fall recipes!

Pumpkin Pancakes

- 1 1/2 c milk
- 1 c pumpkin puree
- 1 egg
- 2 Tbsp vegetable oil
- 2 Tbsp vinegar
- 2 c flour
- 3 Tbsp brown sugar
- 2 tsp baking powder
- 1 tsp baking soda
- 1 tsp ground allspice
- 1 tsp ground cinnamon
- 1/2 tsp ground ginger
- 1/2 tsp salt

In a bowl, mix together the milk, pumpkin, egg, oil and vinegar. Combine the flour, brown sugar, baking powder, baking soda, allspice, cinnamon, ginger and salt in a separate bowl. Stir into the pumpkin mixture just enough to combine.

Heat a lightly oiled griddle or frying pan over medium high heat. Pour or scoop the batter onto the griddle, using approximately 1/4 cup for each pancake.

Tip: Wait until bubbles have formed and popped and pancake is mostly cooked through before flipping.



Pumpkin Spice Latte

- 8 oz. coffee
- 1 Tbsp maple syrup
- 1/2 tsp pumpkin pie spice
- 4 oz. milk or half-and-half

Whipped Topping (see recipe below)



Mix maple syrup, pumpkin pie spice, milk or half-and-half together until well combined. Add whipped topping.

For iced drink, put coffee in freezer for 5—10 minutes to cool. Add ice cubes and whipped topping. Enjoy!

Depending on how sweet you like your drink, you might add more or less syrup.

Also, if you have a latte frother, use this to froth your milk!

Whipped Pumpkin Topping

- 1/2 c whipping cream
- 1 Tbsp pumpkin puree
- 2 Tbsp powdered sugar



Whip cream, puree, and powdered sugar together.

Use on pancakes, waffles, coffee and tea drinks, and whatever else you like whipped topping on!

Kids Corner

Fall Activities with kids!

You know how you always told your kids not to play with their food? Well, if you're okay with breaking that rule, here is a fun twist on pumpkin carving - how about taking some vegetables and carving them! You can use potatoes, watermelon, gourds, bell peppers - whatever your kids can carve.

Use a regular paring knife, or even the same tools that you would for carving a pumpkin. Let your kids get creative. Once they are finished, they can eat what they've carved! You can even turn the peppers into a dinner dish by stuffing them with a meat filling!

Stuffed Pepper Filling

Bring 1 cup water, 1/2 c rice, and beef bouillon cube to a boil in a saucepan. Reduce heat to medium-low, cover, and simmer until the rice is tender and liquid has been absorbed, 15 to 25 minutes. Heat 1 Tbsp olive oil in a large skillet over medium heat. Cook and stir 1 white onion, diced, and 2 cloves garlic, minced until onion is soft and translucent. Add 1 lb ground beef, 1/4 tsp onion powder, 1/4 tsp garlic powder, 1/4 tsp dried oregano; cook and stir until beef is browned and crumbly, 7 to 10 minutes. Stir 1 (14.5 ounce) can diced tomatoes and 4 oz shredded cheddar cheese, 1/4 cup parmesan cheese, and cooked rice into beef mixture. Mix 1/2 cup ketchup with 1/2 cup Worcestershire sauce together, add to mixture. Stuff peppers and bake until peppers are tender, 45 minutes to 1 hour at 350 degrees F.



Q & A

This question was sent in to us by someone who watched one of our YouTube videos. We hope you will find the answer helpful!

Q: I am having a propane leak outside through my exhaust. It is an older model furnace (Atwood 8525). It is leaking propane through the gas valve, since it is running through the exhaust. Could it be caused by a faulty gas valve or a faulty control panel?

A: If you are having an LP leak, there are several ways to locate the source. Perhaps the easiest is to use a liquid leak compound like this one: [amzn.to/3zMCXhd](https://www.amazon.com/dp/B000048888). You will need to pressurize the system (either connect to LP or air pressure) and apply the liquid leak compound around the fittings. The link to the product above is applied as a spray and it will create easily identifiable bubbles at the source of the leak. Once you identify the source, then we have a chance to fix it.

One area to check, since you have an older furnace, is the actual burn chamber. Often times I will find the burn chamber has developed cracks and that is where some of the CO gases will make it into the living space. This is not what you are stating is happening, but is always a good thing to check for, especially on older furnaces.

If you have a question you would like to be considered for feature in our quarterly newsletter and/or "10 Minutes With A Tech" YouTube series, email your question to tricia@myrvworks.com with the subject line "Q & A".



Special Feature: Winterizing Tips

Winterization is an important task, and one that most people can do on their own. Below you will find tips on how to winterize your RV. In addition to the tips below, you can watch our YouTube video for instruction - click on this link: [How To Winterize An RV](#)

Tips for Winterization:

- * Make sure to use approved RV antifreeze!
- * Begin at the city water connector to ensure you reach all the places the water supply lines go.
- * Flush water out of your supply lines to the low point drains to ensure a top-to-bottom protection.
- * Drain and bypass your water heater. When you are done with the winterizing procedure, put the water heater back in normal mode. This will save you a step when you are ready to use your RV again. In the spring, there is nothing you need to do to your water heater except fill it and turn it on.
- * Verify the winterization fluid flows through all of your fixtures and equipment and fills the 'P' traps at your sinks and showers.
- * Winterizing will protect your RV water supply lines to 50° below zero!

Some additional considerations need to be made for the following appliances:

- * Ice maker
Water line to ice maker needs to be disconnected from the ice maker solenoid on the back of the frig. Then, winterization fluid needs to be fed to that open line on the back of the frig. The line for the ice maker that runs up the back of the frig needs to be disconnected so that any water in that line will drain out. Note: Often the line that feeds the ice maker will run through a water filter - sometimes located under the kitchen sink.
- * Water filter
Remove all water filters before introducing the winterization fluid to the RV.
- * Clothes washer
With winterization fluid being drawn into the freshwater lines run a short washer cycle enough to begin to fill the drum with winterization fluid and then turn the washer off. If you can access the back side of the washer where the lines connect, it is best to crack the hot and cold lines and ensure the winterization fluid is evident in both lines.
- * Dishwasher
With winterization fluid being drawn into the freshwater lines, run a short dish cycle - enough to begin to fill the drawer with winterization fluid and then turn the dishwasher off. If you can access the back side of the dish washer where the lines connect, it is best to crack the lines and ensure the winterization fluid is evident there.