



THE Lantern

July 2023

Volume 28 Number 7

HEADLINES

- June 24-25th Show a Sellout Success!
- July 20 Meeting: Review of the Show
- BBMRA Meeting
- BBMRA Important Events
- Pay Your Dues Now!
- A Picture Is Worth A Thousand Words
- Zettle Credit Card Terminal Success!
- Bob O’Lary’s View of the Show
- Billboard Reefers Out of the Past
- Minutes

2023 Show Drew 1,400: “By All Standards, a Success!”

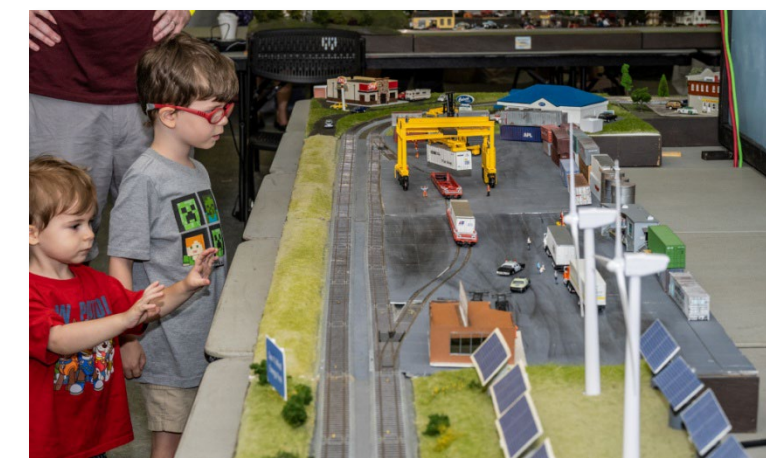
Show Coordinator Andy Zimmerman, also BBMRA president, sent this report to our vendors:

Well, we had time to review all the data and as a result our show was a big success!

The 2023 Tallahassee Model Railroad Show and Sale was by all standards a success. Can it be better? Well there is always room for improvement. We will never stop trying to improve!

The success of every show is always compared to years past: comparing what we did right, what we did wrong and identifying any corrections that need to be made for the future.

...This year 53 vendors applied to participate in our show. We opened up tables at the end of February and by the end of March we had half the tables sold (75 tables) and by the end of April, we were completely sold out;



37 vendors purchased 151 tables. By the second week in May we had 16 vendors waiting in the wings for tables to open up. When tables came available at the last minute, those tables were sold quickly.

Some of you are veteran vendors and I hated to have to say that we were sold out.

Here are some statistics for our show:

Vendors, Staff, Exhibitors and VIP’s, **163**
Gate total, **925** (not counting kids under 12)
Kids under 12, **352**
Total without kids, **1,088**
Total with Kids, **1,440**

The Tallahassee show is always always about kids! Photo from Bob O’Lary

Last year we were a little over 1,100 without kids under 12, so this show can be considered on par with last year’s numbers. I am sure had inflation and gas prices not squeezed everyone, the numbers would have been better. Still, we will strive to see what works and what can be improved to increase interest and the draw of the crowd.

This year we were on the TV three times prior to the show; and participating in radio interviews twice before the show. We advertised our event on 60+ event calendars and sites and sent press releases to 31 publications. We had articles printed in the local newspapers and our FaceBook Ad Campaign had a reach of 41,176...Our event page post engagement was 1,632 people and we had 815 event responses.

The following states had active reaches: Florida, Georgia, Alabama, Tennessee, Mississippi, South Carolina, Louisiana, North Carolina, and Missouri.



Joe Haley and Susan Brock have inspired hundreds of Junior Engineers!
Photo from Bob O'Lary

July 18, 7:30 p.m. BBMRA Meeting –

BBMRA meets Tuesday, July 18, at 7:30 p.m. through Zoom.

Join Zoom Meeting

<https://us02web.zoom.us/j/87359055848?pwd=WTvtUDhBUmhXVFp3RkY4WWNnZ2NXdz09>

BBMRA Zoom: Go to Zoom Program or Internet site and use these codes:

Meeting ID: 873 5905 5848, Password: BBMRA2022



Thanks to Everyone in BBMRA Who Worked Tirelessly at 2023 Show!

The crew available seems to be smaller each year, but not the commitment, enthusiasm, and hard work.

Thanks to All of You!

Neal and Sam

BBMRA Important Events in 2023!!



Help us build this calendar. Email sammiller61113@outlook.com. Please confirm that an activity is still on before you travel to it. We are listing Internet links whenever possible.

Here is a terrific national calendar:

https://www.railserve.com/events/train_shows.html

BBMRA meetings are the third Tuesday of each month. We currently meet through Zoom but meeting again face-to-face is being discussed.

BBMRA Zoom: Go to Zoom Program or Internet site and use these codes.

Meeting ID: 873 5905 5848, Password: BBMRA2022

Lionel Interest Group Operating Sessions: most Sundays at 1:30 p.m. at Sam Miller's house in Woodgate. Call (850) 459-3012 for further information. .

September 9, 2023, Sopchoppy Depot Day: Club is operating trains at the Towels House adjoining the Sopchoppy Depot. HO T-Traks for sure and maybe other set-ups as well.

September 16-17, 2023, The Villages Model Train Show: Savannah Regional Center, 1545 N. Buena Vista Blvd., The Villages, FL, 32162. Saturday, 9 a.m. to 4 p.m.; Sunday, 10 am. To 3 p.m. Admission \$7; children under 12 free.

September 16-17, 2023, 2023 Wiregrass Steel Wheels model train show: 501 Recreation Road, Dothan, AL. This show is no longer at the National Peanut Festival Fair Grounds. Admission \$6.00 for everyone 7 and up, 6 and under are free. Saturday, 9 a.m. to 4 p.m.; Sunday, 10 a.m. to 4 p.m. (Times are Central).

October 28, 2023, Festival in Havana, Florida hosted by the Shade Tree Tobacco Museum. They have asked BBMRA to display and run trains at this event. Stacey Elliott, Neal Meadows, Bob Feuerstein, and Andy Zimmerman have visited and talked with the group about possibly attending the event with our layouts. More to come about this!

December 9, 2023, Woodgate Neighborhood Model Trains Open House: a Saturday, 1:30 to 3:30 p.m., at Sam Miller's house in Woodgate.

December 14, 2023, a Thursday, BBMRA running again at the Tallahassee Senior Center. It will be the third December in a row for this holiday-related operating session, We had a great turnout last year.

It is Time to Pay Your 2023-24 Dues

The BBMRA now has the option for new and current members to pay their dues online by using the PayPal link on the BBMRA.ORG website. It is under the Membership menu item. When you select the PayPal button you will get the option to use your PayPal account if you have one or use a credit/debit card. The dues are \$21.25 using this method, 2 years for \$42.00.



BBMRA dues are \$20 a year and must be paid by July 30, under club bylaws. Over the years, however, we have not considered dues delinquent until the end of August, BBMRA President Andy Zimmerman says.



A Picture is Worth a Thousand Train Cars – Or Something Like that! The 2023 Show by the Photos! Bob Feuerstein's Contribution





If BBMRA has an official photographer, it's Bob F.

Everything from Andy getting interviewed by a TV Reporter, to the three Amigos, the shirts, the great eats, intriguing layouts, vendors with lots of interesting items, and workshops to gain knowledge. We had it all!

From the Treasurer, Neal Meadows, Ed.D.



The ticket booth was staffed by member volunteers. Some worked two-hour shifts. It takes two people to handle the ticket sales. This year we instituted the use of a Zettle credit card terminal for those wanting to use credit or debit cards for ticket purchases. We developed a YouTube video to instruct everyone how to use the terminal. It worked very well. At the peak time of day on Saturday around 10:30 it took three of us to keep up with the crowd. Over 170 tickets were sold using the credit card terminal. I think that was significant since we have never had it before. I am sure more people will use the system next year now that they know we have it. We look forward to next year and we will include the information about being able to accept credit cards in our advertising.



Bob O'Lary's View of the 2023 Show

The photos below of this year's show were given to BBMRA by Bob O'Lary, a professional photographer with studios in Tallahassee's Railroad Square: Bob O'Lary Photography FOTO Studio. Sam Miller worked with Bob years ago when both were with United Press International and the Capital Press Corps and are long-time friends. Bob's father-in-law is a member of the Pensacola N Scale layout group. Bob photographs our show most years.

<http://www.olary.com><https://www.facebook.com/bob.olary>







BILLBOARD REEFERS OUT OF THE PAST

A BRIEF, MOSTLY NONMUSICAL HISTORY OF BAKED BEANS

By: Neal Meadows, Ed.D.

Since we are in the month of July and have just passed the Independence Day Celebration of the 4th of July, I wanted to reflect on one of the all-time favorite foods served on that Summer Holiday. Many people grill chicken, beef, dogs, or pork and some add some potato salad or other "fixins." But baked beans are the most popular food item served with the various choices of meat. Many people have a variety of old family recipes they use to make their traditional dishes. Others choose to use prepared baked beans from a veritable plethora of producers. I like to make them from scratch, soak beans, parboil, mix up the ingredients, and bake for a long time. I like them baked down to a thick tasty helping of goodness!



Today, baked beans are served throughout the United States alongside barbecue foods and at picnics. Beans in a brown sugar, sugar, or corn syrup sauce (with or without tomatoes) are widely available throughout the United States. Bush Brothers are the largest producer. After the American Revolutionary War, Independence Day celebrations often included baked beans.

Canned baked beans are used as a convenience food; most are made from haricot beans in sauce. They may be eaten hot or cold, and straight from the can, as they are fully cooked. H. J. Heinz began producing canned baked beans in 1886. In the early 20th century, canned baked beans gained international popularity, particularly in the United Kingdom, where they have become a common part of an English full breakfast.

From <https://en.wikipedia.org/wiki/Baked_beans>

Many companies produced and shipped baked beans via the railroad freight car. Some were during the Billboard Reefer era with a variety of signage and advertising on the sides of each car. I am providing a few of those freight cars that have been available over the years in a variety of scales. I hope you see some that you may be familiar with . I have several different ones of these in N-Scale.



Lionel 19447 Mama's Baked Beans Vat Car BRAND NEW in box... A Culinary Classic!



K-LINE HJ HEINZ BAKED BEANS WOODSIDE REEFER CAR! O SCALE PITTSBURGH PA



O gauge Heinz Baked Beans Vat Car



Maine 3-Railers O-Gauge Model Railroad Club Car



Legacy K-Line Trains



36' Wood Reefer Heinz Bros. Baked Beans



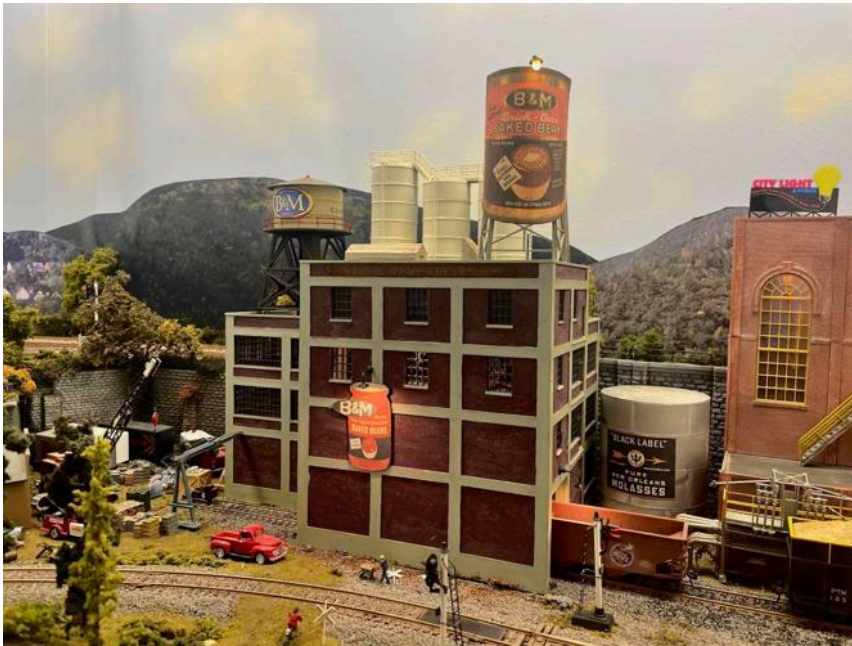
K-Line K762-5203 Heinz Wood side Reefer



Billboard Reefer – 40' Heinz Pickle Refrigerator Line



Campbell's Beans. Not a reefer but the beans have to get to the factory somehow.



Local model railroader pays tribute to the B&M Baked Bean factory in Portland, Maine. HO-Scale



2014 B&M Baked Beans Factory Ornament

Baked beans is a dish traditionally containing white beans that are parboiled and then, in the US, baked in sauce at low temperature for a lengthy period. In the United Kingdom, the dish is sometimes baked, but usually stewed in sauce. Canned baked beans are not baked but are cooked through a steam process. Baked beans occurred in Native American cuisine and are made from beans indigenous to the Americas. It is thought that the dish was adopted and adapted by English colonists in New England in the 17th century and, through cookbooks published in the 19th century, spread to other regions of the United States and into Canada. However, the connection to Native American cuisine may be apocryphal, as legumes such as broad beans and lentils prepared in various sauces had been established in European cuisine long before the Middle Ages. Today, in the New England region of the United States, a variety of indigenous legumes are used in restaurants or in the home, such as Jacob's cattle, soldier beans, yellow-eyed beans, and navy beans (also known as native beans). Originally, Native Americans sweetened baked beans with maple syrup, a tradition some recipes still follow, but some English colonists used brown sugar beginning in the 17th century. In the 18th century, the convention of using American-made molasses as a sweetening agent became increasingly popular to avoid British taxes on sugar. Boston baked beans use a sauce prepared with molasses and salt pork, a dish whose popularity has given Boston the nickname "Beantown".





The Burnham & Morrill Baked Beans Factory on Cosco Bay Portland, Maine. Notice the railroad on the far side of the plant. The Boston & Maine Railroad and later the St. Lawrence & Atlantic Railway.

From <https://en.wikipedia.org/wiki/Baked_beans>

Origins and history in the Americas

According to chef and food historian Walter Staib of Philadelphia's City Tavern, baked beans had their roots as a Native people's dish in the Americas long before the dish became known to Western culture. In the northeast of America various Native American peoples, including the Iroquois, the Narragansett and the Penobscot, mixed beans, maple sugar, and bear fat in earthenware pots which they placed in pits called "bean holes" which were lined in hot rocks to cook slowly over a long period of time.

British colonists in New England were the first westerners to adopt the dish from the Native peoples and were quick to embrace it largely because the dish was reminiscent of pease porridge and because the dish used ingredients native to the New World. They substituted molasses or sugar for the maple syrup, bacon, or ham for the bear fat, and simmered their beans for hours in pots over the fire instead of underground. Each colony in America had its own regional variations of the dish, with navy or white pea beans used in Massachusetts, Jacob's Cattle and soldier beans used in

Maine, and yellow-eyed beans in Vermont. This variation likely resulted from the colonists receiving the dish from different Native peoples who used different native beans.

While some historians have theorized that baked beans had originated from the cassoulet or bean stew tradition in Southern France, this is unlikely as the beans used to make baked beans are all native to North America and were introduced to Europe around 1528. However, it is likely that English colonists used their knowledge of cassoulet cooking to modify the cooking technique of the beans from the traditional Native American version, by soaking the bean overnight and simmering the beans over a fire before baking it in earthen pots in order to decrease the cooking time.



Three beanpots used for cooking homemade baked beans. The small one is glazed with the letters "Boston Baked Beans"

A dish which was a clear precursor to baked beans, entitled "beans and bacon", was known in medieval England. The addition of onion and mustard to some baked beans recipes published in New England in the 19th century was likely based on traditional cassoulet recipes from Staffordshire, England which utilized mustard, beans, and leeks. These ingredients are still often added to baked beans today. Nineteenth-century cookbooks published in New England, spread to other portions of the United States and Canada, which familiarized other people with the dish.

While many recipes today are stewed, traditionally dried beans were soaked overnight, simmered until tender (parboiled), and then slow baked in a ceramic or cast-iron beanpot. Originally baked beans were sweetened with maple syrup by Native Americans, a tradition some recipes still follow, but some English colonists modified the sweetening agent to brown sugar

beginning in the 17th century. In the 18th century the convention of using American made molasses as a sweetening agent became increasingly popular in order to avoid British taxes on sugar. The molasses style of baked beans has become closely associated with the city of Boston and is often referred to as Boston baked beans.

Today in the New England region, baked beans are flavored either with maple syrup (Northern New England), or with molasses (Boston), and are traditionally cooked with salt pork in a beanpot in a brick oven for six to eight hours. In the absence of a brick oven, the beans were cooked in a beanpot nestled in a bed of embers placed near the outer edges of a hearth, about a foot away from the fire. Today, baked beans can be made in a slow cooker or in a modern oven using a traditional beanpot, Dutch oven, or casserole dish. Regardless of cooking method, the results of the dish, commonly described as having a savory-sweet flavor and a brownish- or reddish-tinted white bean, are the same.

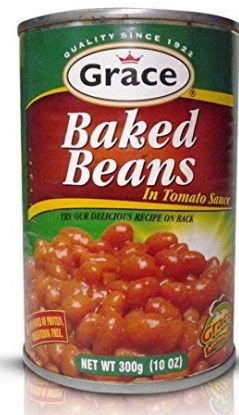
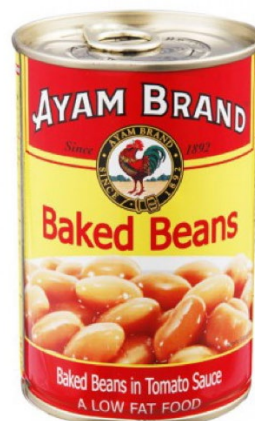
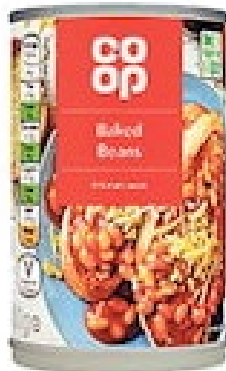
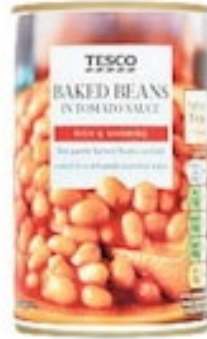
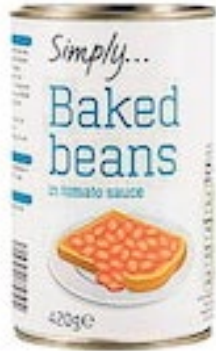
A tradition in Maine of "bean hole" cooking may have originated with the native Penobscot people and was later practiced in logging camps. A fire would be made in a stone-lined pit and allowed to burn down to hot coals, and then a pot with 11 pounds of seasoned beans would be placed in the ashes, covered over with dirt, and left to cook overnight or longer. These beans were a staple of Maine's logging camps, served at every meal.



Baked beans made with BBQ sauce, brown sugar, cider vinegar, Dijon mustard and sliced bacon

While baked beans was initially a New England region cuisine, the dish has become a popular item throughout the United States; and is now a staple item served most frequently along various types of barbecue and at picnics. This is due in part to the ease of handling, as they can be served hot or cold, directly from the can, making them handy for outdoor eating. The tomato-based sweet sauce also complements many types of barbecues. The already-cooked beans may also be baked in a casserole dish topped with slices of raw bacon, which is baked until the bacon is cooked. Additional seasonings are sometimes used, such as additional brown sugar or mustard to make the sauce more tangy.

Here are a few varieties of Baked Beans





They even have a Candy Form of Baked Beans!

Boston Baked Beans Candies aren't really beans, they're a hard candy with peanuts in the middle. These hard candy-coated peanuts are made the way they have always been made, since 1924. The Original Boston Baked Beans sweet and salty candy has provided a tasty candy treat.

Do not mess with a New Englander over the proper way to cook baked beans. You soak them, you parboil them, you add a few things from the pantry and then you bake them for a very, very long time. We also do the same thing in the south for true baked beans.

But within those limits you can find many variations, depending on where you live or where your family comes from. A church lady in Brewer, Maine, will use a different kind of bean than a fisherman Downeast. A Franco-American in Vermont won't use the same sweetener as a Boston Irishman.

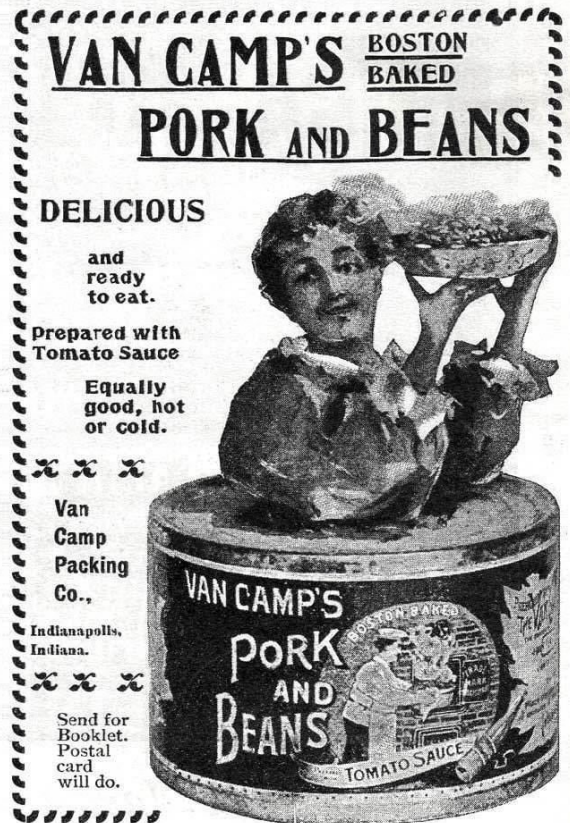


How you cook your baked beans also varies with your latitude. The Penobscot people in Maine will probably tell you to cook your beans in a bean hole. But in Connecticut, Jacques Pepin prefers his oven.

History of Baked Beans

Food historians liked to quibble over the origin of baked beans. The traditional story has indigenous people teaching the Puritan settlers how to bake beans in an earthenware pot.

Then the Puritans, who wouldn't work on the Sabbath, baked beans for Saturday night supper, along with brown bread. On Sunday morning the beans came out of the still-warm oven for a breakfast without toil.



Massachusetts Baked Beans



1870's-80's Boston Baked Beans, Henry Mayo & Co - The King Victorian Trade Card

Three Sisters

Along with corn and squash, baked beans contain all nine amino acids, complex carbohydrates, fatty acids, protein, and Vitamin A.

Today, baked beans have a side benefit, especially when oil prices rise. They keep drafty New England kitchens warm on a winter day.

Beantown

Baked beans are the reason Boston is called Beantown. They're the reason four college hockey teams compete in an annual tournament called the Beanpot. And they're why a tourist slogan from the 1920s claimed, "You don't know beans until you've bean to Boston."

Some food historians say they can find no direct evidence that indigenous people baked beans in earthenware pots. Kenneth Roberts, a Maine novelist with strong opinions about ketchup, argued against the legend of the baked bean. Instead, he said, baked beans had been a traditional Sabbath dish among North African and Spanish Jews.

Today the baked bean is unquestionably linked to Boston and the rest of New England, especially Maine. There they bake beans in a hole in the ground.

The baked bean tradition probably has to do with New England's long winters back in the day. Game was scarce and fresh produce long gone. Dried beans helped keep people alive.

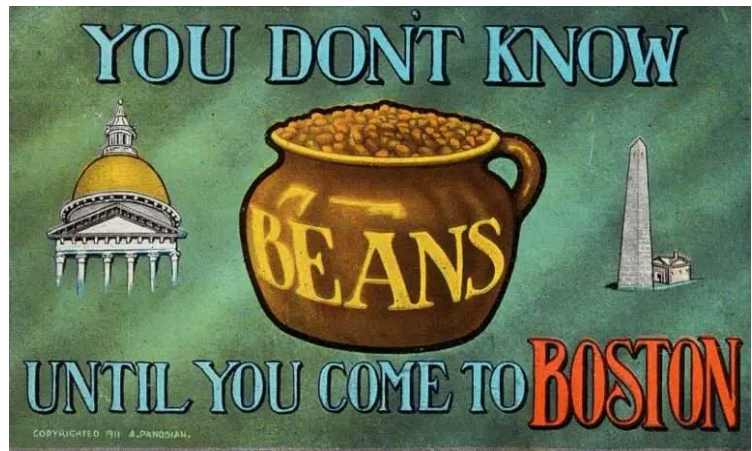
Three Sisters

The baked bean belongs to the Three Sisters of the indigenous tribes of the Northeast: corn, beans, and squash. Together they provide unequaled nutrition and soil enrichment.



*An old bit of doggerel goes:
And this is good old Boston,
The home of the bean and the cod,
Where the Lowells talk to the Cabots,
And the Cabots talk only to God.*

The Boston version of the baked bean uses molasses, as the city was the epicenter of molasses (and rum) production in the United States. Bostonians bake their beans in a beanpot, once sold as souvenirs. They prefer the Navy bean to the yellow eye or the kidney. On June 23, 1993, the Massachusetts General Court determined the Navy bean had been the original bean in the venerable Boston Baked Bean recipe. Thus, the baked Navy bean became the official Massachusetts State Bean.



Baked Beans with Syrup

The farther north from Boston you go, the more likely you are to find your baked beans sweetened with maple syrup. In Hopkinton, N.H., you can actually get baked beans at Breakwind Farm. Breakwind makes traditional beans with molasses, maple syrup, onions, and garlic. It also makes a version with Kombu (edible kelp) but takes it out after boiling to reduce the gas. Those beans come with a catchy slogan: “No more need to avoid beans before weddings and long flights!” Vermonters have their own version of the baked bean. It uses bacon instead of salt pork and maple syrup instead of molasses.

Maine Baked Beans

Tread carefully when discussing baked beans with an old-school Mainer. Do not even suggest baking beans with other than State of Maine beans, made by the Kennebec Bean Company in North Vassalboro. Mainers prefer the bean-hole bean, cooked over hot coals in a hole in the ground (seriously). That’s the way the Penobscot people did it back in the day. Adding bear fat and maple syrup used to make for a sublime winter dish. Today churches hold bean-hole dinners as fund raisers and the Common Ground Fair has one going in August.

Regional Preferences

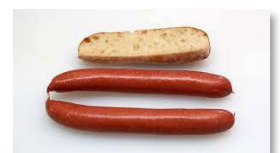
But which beans? Depends on where you live. According to the Folklife Center, Yellow-Eye beans, with a clean, mild flavor, rank No. 1 in Maine. But certain places have certain preferences. In Lewiston they prefer the white Navy bean, but the Jacob’s Cattle bean is the one for people just west of Fryeburg and North Conway.

You’ll find the old Marafax bean – dense, chewy, and flavorful — Downeast in Jonesport and Addison. St. Joseph Church in Brewer prefers the Pea bean, though Brewer itself is Sulphur, or China, bean territory.

Opinions are strongly divided, however, on the addition of baking soda to cut down on the musicality of the fruit. Some say it ruins the taste; others say it doesn’t, and it’s definitely worth it.

What To Eat With Them

In Boston, baked beans go with brown bread, made from rye or whole wheat, corn meal, molasses and raisins. It’s ok to steam it in a can, but it is not ok to steam beans in a can the way a certain company whose name rhymes with mines does. Rhode Islanders eat baked beans with johnnycake – fried pancakes made from ground corn. You can still buy stone-ground corn meal in Usquepaug, R.I., from the Kenyon Corn Meal Co. They grind it in a mill that dates to the early 1700s.



If in doubt, there’s always the frankfurter.

The Tragedy of B & M Beans

Portland's B & M Baked Beans for a century slow-cooked baked beans in brick ovens, the way they're supposed to cook. Tragically, the parent company sold the factory in 2021 and moved production to the Midwest. A nonprofit planned to turn the iconic factory into a digital life sciences center. B & M Baked Beans' 86 employees had to find new jobs. The plant manager in August 2021 said he thought manufacturing in Maine would be excited to have employees of that caliber. (If they can find manufacturing in Maine or anywhere else in the U.S. for that matter.) The St. Lawrence & Atlantic Railroad stopped service to B & M in 2015 causing a significant increase in the cost of delivering beans to the processing plant from the Midwest.



Beans were ideal sources of protein for hungry lumberjacks, and every Maine lumber camp featured a bean hole. Breakfast at a Maine lumber camp in 1943, They also get pancakes, syrup, scrambled eggs, bacon, fried potatoes, biscuits, molasses cookies, gingerbread, pie, coffee, bread and butter. According to the Maine Folklife Center, In the logging camps, beans were served at every meal. The bean hole is a stone-lined pit in which a fire is built until a good bed of coals forms. A cast iron bean pot (holds about eleven pounds of dried beans) is lowered into the pit, covered over with dirt and allowed to cook, usually overnight. Several bean pits could keep beans cooking at all times.

Traditional Boston Baked Beans

Here's the Durgin Park recipe for Boston Baked Beans.

Durgin Park 2009

- 1 lb dried Navy beans
- 1/2 teaspoon baking soda
- 1/2 lb salt pork
- 1/2 medium onion (peeled and uncut)
- 4 tablespoons sugar
- 1/3 cup molasses
- 1 teaspoon dry mustard
- 1 teaspoon salt

Soak beans overnight.

Preheat oven to 325°. Place the baking soda in a Dutch oven and fill halfway with water.

Bring to a boil, add the beans and boil for 10 minutes.

Drain beans in a colander and run cold water through them. Set aside.

Dice the salt pork.

Put half of the salt pork on the bottom of the bean pot, along with the onion.

Put the beans in the pot.

Then put the remaining salt pork on top of the beans.

Mix the sugar, molasses, mustard, salt and pepper with 3 cups of hot water and pour over the beans.

Cover pot with lid and place the pot into the preheated oven.

Bake for six hours.

Check pot periodically to make sure the amount of liquid is okay.

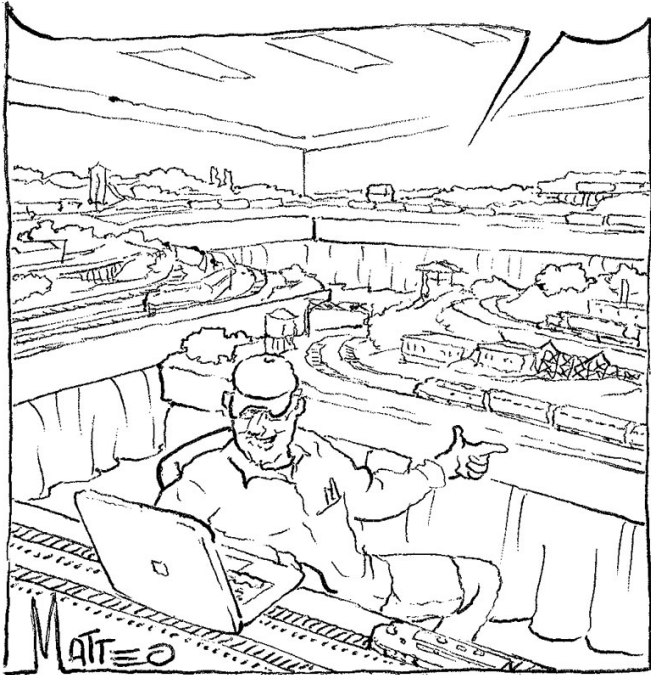
Add water to the beans slowly as needed to keep them moist; DO NOT FLOOD THEM.

Remove the pot from the oven and serve.



**Driver hauling
Bush's Baked
Beans rolls rig
instead of 'that
beautiful bean
footage'**

WELCOME TO OUR FIRST
ZOOM OPERATING SESSION!





Meeting Minutes

Minutes from the Jun 20, 2023, Meeting of BBMRA

Pre-Meeting Discussion – Vice President Stacy Elliott asked Andy Millott about the ticket booth assignments for the show and Andy proceeded to give the details.

Stacy called the meeting, held on June 16, 2023, via Zoom, to order at about 7:47 PM. There were 12 participants present at maximum.

Minutes – The minutes from the May meeting in the Lantern were discussed. Randy Lombardo had some comments. Phil Weston forwarded, and Sam Miller

seconded a motion to accept the minutes as presented in the May Lantern. The motion was accepted without objection.

Treasurer's Report – Neal was absent, so no report was presented.

Division Reports/Large Scale – Sam mentioned that he will be setting up tables for the show on Thursday afternoon and will have help.

HO Scale – Phil mentioned that HO will be setting up on Friday morning starting from about 8 AM and he was looking forward to it.

N-Scale – Stacy mentioned that the traveling layout won't be present, although the T-Traks will. They will also be planning to meet at 9 AM on Friday before the show.

Show News and Logistics – Sam mentioned that we are sold out of tables for the show and there is a long waiting list for vendors. Credit cards will now be accepted at the ticket booth, and it was recommended that a tutorial prepared by Neal on how to use the machine be watched by ticket booth volunteers.

Good of the Group

Sam will coordinate any last-minute items that come up before the show. Sam asked whether the Havana event in October has a specific date. Stacy responded that Oct. 28 is the date that they have in mind. Sam mentioned a Sept. 9 date for the Depot Day event at Sopchoppy.

President Andy Zimmerman then joined and discussed the logistics regarding dues and the potential dues payment via credit card processing. There was then further discussion of show logistics, table placements etc. There was then a discussion of NMRA business and logistics at the show.

The meeting was adjourned about 9:20 PM.

"The LANTERN" is the official publication of the BIG BEND MODEL RAILROAD ASSOCIATION, INC. and is published monthly just prior to each regularly scheduled meeting. Subscriptions are included in all members' dues. The deadline to submit materials for publication is the first day of each month sent in c/o Secretary/Editor. P.O. Box 3392, Tallahassee, FL 32315-3392. Items may also be forwarded to the Editors via email attachment: (Neal Meadows) meadowns1956@comcast.net or (Sam Miller) samthetrainmanmiller@gmail.com .