

LURAY VA JOINT RALLY DOGWOOD AND PENN COACHMEN, Spacious Skies Campground AUGUST 10-14, 2026, was a lot of fun with a variety of things to see and do. There was something for everyone.

Sunday was “early bird” arrival. Several folks came in and about 8 of us braved the heat to listen to Luray’s Singing Tower, a 1937 Stone carillon tower with 47 bells.



Monday was arrival day for most. 32 RVs and 62 folks attended. We dealt with very hot weather, in addition we had some storms. Thankfully the rain stopped in time for our “potluck” hors d’oeuvres and our guest speaker, Sarah Hebert, Assistant Site Manager & Educator, Virginia Museum of the Civil War-VMI, New Market Battlefield. She gave us a great presentation. She shared the history of the Civil War Battle of New Market on May 1864, in which 257 VMI cadets were called to active duty for the Confederate Army. She spoke in the Yurt doorway as the Yurt was too small for our group and it was HOT!



There was plenty of free time built in the rally schedule for folks to explore Historic Luray,

Shenandoah National Park, wineries or going to the pool.

Tuesday we started the day with quite an assortment of food for Brunch. Jean Herber (1/2 of the Rally Master Dogwood team) made sweet potato biscuits with ham and biscuits with chicken! She and Ed orchestrated quite a spread.



Root beer floats were a treat in the afternoon during our second registration time. Dinner was hot dogs with all the fixins. Eric Britz (1/2 of the Rally Master Penn Coachmen Team) grilled all those hot dogs! We ended the day with a campfire that Steve Mahanes built for us.



Wednesday a large group of us went to the Luray Caverns, the Car and Carriage Museum, and the Shenandoah Heritage Village. The Caverns were beautiful. We did an easy self-guided tour that took about an hour.

The Car and Carriage museum had an impressive collection of vintage cars., even one built in Reading PA!



Dinner was catered. That evening Carol Tally got a group together to play Molkky, a Finnish game. Players toss “logs” to hit numbered pins. Seemed like those who played had fun learning a new outdoor game.

Thursday two groups took a drive up to Mt. Jackson VA to Route 11 Potato Chips for a tour. This company is a maker of small batch, kettle-cooked potato chips that sources potatoes from local farmers. Samples of 9 varieties were gobbled up with Yukon Gold, & Lightly Salted appeared to be the most popular in our group out of 9 flavors. Dinner was potluck “salads” which seemed a good choice with the hot weather.

Friday morning was there before we knew it, Breakfast was “grab & Go” and the campground quickly emptied.

Submitted by Phyllis Britz



Below are the two recipes of Jean Herbert's that folks requested after eating these at Spacious Skies

Sweet Potato Biscuits

2 cups cooked, mashed sweet potatoes – (I usually steam my sweet potatoes)
1/2 cup solid shortening (Crisco)
3/4 cup sugar
1 tsp salt
3 cups all purpose flour
2 Tbsps baking powder, sifted (yes, 2 Tbsps)

Put shortening, salt, and sugar in mixer bowl. Add hot sweet potatoes and mix until all is melted and there are no more (or very few) lumps.

In a large bowl, mix together flour and baking powder. Add sweet potato mixture. Stir until dough forms. Flour work surface. Roll dough out to desired thickness. Cut with round biscuit cutter - whatever size you prefer.

Bake at 425 degrees for 12 - 15 minutes. (check at 10 minutes. Cooking time varies according to how thick you cut the dough.)

I always double this recipe. The biscuits freeze very well.

NOTE: You may need slightly more flour, depending on the moisture of the potatoes. If the dough is too dry, add a little water or milk.

ASIAN SLAW - Make a day ahead. **DO NOT** mix layers together until you are ready to toss and serve.

2 3 oz packages of beef flavored Ramen Noodles, crushed (seasoning pkt will be used in the dressing)
1 16 oz bag of slaw mix
1 cup sliced, toasted almonds (I have also used plain sliced almonds. It is fine.)
1 cup roasted sunflower seeds
2 bunches of green onions, chopped (tops only)

Put crushed noodles into bowl. Top with bag of slaw mix.

Layer toasted almonds, then sunflower seeds, then chopped green onions.

Mix dressing:

2 beef flavored packets
1/2 cup sugar
3/4 cup vegetable oil
1/3 cup white vinegar

Mix dressing ingredients together. Then, pour over top of layered slaw items in a circular fashion trying to cover most the surface with dressing.

Cover and refrigerate overnight.

DO NOT mix layers together until you are ready to toss and serve.

Best first day or two. After that the "crunchies" get mushy.