

THE HYPERION

Volume 3 Issue 1
Fall 2018



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WHAT A RALLY!

This past July, Redwood upon Redwood (over 85 trailers) made the trek to Shipshewana, Indiana for a week of information, seminars, fun, fellowship and delicious food.... but the highlight is always seeing the Redwood Technicians pulling up to your trailer! Each year the Redwood Rally seems to grow both in size and in offerings, and this year was certainly no exception. The increasing number of new members and new owners to the Redwood Owners Group is impressive.

Our Rally Coordinator this year (and last) was Lisa Price. What a treat for us all to have her gifts of time, organization, ideas, excitement, energy and smiles to boot! She will be putting together our 2019 Rally as well and has already begun getting dates, places, and persons committed. Thank you again, Lisa; you continue to out-do yourself!

This year by the time the Rally began, the Redwood Technicians were already in full swing working the trailer repairs/issues. As owners, we are all so appreciative of the expert work they do — and always with a smile! They patiently answer our “quick questions” and show us “one more time” what to listen for/look for as we extend or retract our slides or point out what else isn’t behaving as it should!

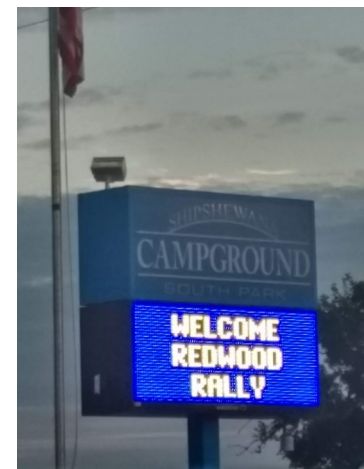
We had a few new vendors attend this year (I believe we had around 16 vendors in all) and several of them gave very informative seminars. This year, none of the seminars overlapped, which was helpful, especially to the “newbies” who didn’t want to miss an opportunity to learn from the assortment of speakers. The President of CrossRoads RV, Ryan Juday, and Red-



wood Product Manager, Tim Cress, came to speak and answer questions. One of the statements that I heard repeatedly, was that both men were generous with their time, hanging around quite a while after their talk and Q & A to speak with owners one on one.

We also had numerous groups tour the Redwood manufacturing facility in Topeka and tour the MorRyde facility in Elkhart. The tours are always popular events with much to see and learn.

The food.... wow! We had 3 catered meals by the R.O.G., 1 catered meal from Redwood, and a Potluck dinner. Everyone was grateful for having their dinners served and for the yummy morning treats — Amish donuts and coffee, with a bit of time to visit before the business of the day began. One afternoon, the new owners of



the campground treated us to some delicious Chai tea during one of our sessions.

*(cont'd at
bottom of
page 4)*

Letter From Our President, Andy Patterson



Fellow Redwood Owners,

For us sitting here on the Pacific NW Coast, it is only mid-September and our summer is long gone, as our 9-month wet and windy season started early this year. Although we get lots of rain, it is nothing like the storm that recently hit the East Coast. I can only hope all owners escaped the intense storm and this edition of the newsletter finds everyone safe and dry.

The days are getting shorter and the sun lower in the sky, so most Redwood Owners are planning for heading South, or pumping in the pink stuff. Well, your Board of Directors are also busy with planning. Since the highly successful 2018 Rally, we have been working on some outstanding issues and brainstorming new initiatives:

- We have filled the vacant position on the BoD. Thanks to Michelle Sullivan for volunteering her time and knowledge, as she has agreed to join the Board for a 2-year term.
- Under the capable leadership of Rally Manager Lisa Price, we are already planning for 2019, with Lisa's goal of making it even better than 2018 — a very lofty goal, which I have no doubt she will achieve. Online registration opens on February 1st 2019, but please remember you must also call the campground to reserve a site.
- Facebook Group – Michelle Sullivan is the new Administrator, assisted by Judi & Tony, who remain as moderators. We have developed posting guidelines which are consistent on both the Facebook Group and the website forum.
- Membership rates – with 2-complete years of financial data, our goal is making membership rates even more affordable, but still covering the fixed expenses of running your Club. Expect to see new and hopefully lower rates by the end of October.
- The ROG Mission Statement includes providing opportunities for owners to meet and share ideas. We are also aware that many owners advise they are unable to attend a summer rally, so we are considering the following initiatives:

Regional rallies – Having successfully completed 3 annual rallies, I believe we now have the skills and experience to initiate a regional rally. Watch the website for something happening around Fall 2019.

Redwood caravans – still at the earliest discussion and concept stage. We are looking for ideas for short 2 to 3-week tours of a specific area for a group of Redwood owners.

Social events – opportunities for owners to meet for lunch, or tea/coffee. We are currently planning for some events in the Sunshine States this coming Winter.

These new initiatives all take resources, so as always, to keep our expenses to the minimum, we are always looking for volunteers. If you can assist with any of these initiatives, or anything else, please drop me note at president@redwoodrvowners.com

So Many Trails, So Little Time!

Do you love the outdoors? Getting some exercise without feeling like you're exercising? Then there is nothing like hopping on a bicycle — one type of exercise that my husband and I can enjoy together. Over the last few years we have progressed from the standard cruising bikes to mountain bikes and now finally to our road bikes. While we still use our mountain bikes, our primary bikes are the road bikes. Yup, they are the ones with the really skinny tires and torturous seat, the same type the pro cyclists use, just A LOT cheaper! So if you are like us (and our dog Tug who does 3-5 mi a day) and enjoy getting out on the bike for a nice ride, there are some things to consider.

First and foremost, consider safety! Whether you ride on a trail or on the shoulder of the road, you must be prepared for everything. For instance, many trails are designated multi-user, meaning you will encounter people riding, running, walking, roller skating and children running! So watch out! I highly recommend a headlight and a flashing red taillight and a bell or horn. These items — not just for after sundown riding — allow other people using the trail to see you from afar. We like the flare products for our lighting. You can't miss the brightness of the headlight in the bright sun or the intense red on the taillight. There are several settings on these products so you can choose how fast to flash or not flash (Oh MY!).

Comfort and clothing are another biggie. No you do not need all the fancy specialty bike clothing, especially if you are on a cruiser, but if you are on a road bike (yeah, remember those evil seats?), I would definitely invest in some padded bicycling shorts for the ride. And don't forget the sunscreen!

Now last, but not least, protect your noggin.....**PLEASE** invest in a good helmet. You just never know when you are going to meet the ground or another object close up. I've taken some tumbles and have been very fortunate to not bang my head hard, but had I not had my helmet on, it would not have been good.

So now you are ready to embark on a ride. Where shall I ride, say you? In our travels on the East Coast we've seen that many localities are developing riding trails on the old abandoned rail beds. An excellent website that you can go to look up trails that are near you or your destination (and will tell you the length of the trail, whether it is gravel, dirt or paved, and the directions to get to the trailhead) is ***Railtotrails.org***. This organization is a conservancy that has been working hard with local and state governments to spearhead the acquisition of these abandoned rail beds (in most cases) and turn them into viable multi-use trails for people to enjoy.

Using this tool, we have been fortunate to find some excellent trails in Florida, Georgia, Indiana, Michigan and New York. I will say this, the southern states glow in comparison to the northern states in terms of trail development. Obviously the weather has much to do with it, but given the terrain of the northern states, trail riding definitely tends towards the mountain biker. However, there are many designated bike routes within these states that you will enjoy if you are willing to share the road with vehicles of all types.

Our best experiences have been in Florida on the many paved, off-road trails. Some are just a few miles long while others you can ride almost 100 miles. If you live or winter in Florida, here are a few trails to check out:

LeHigh Greenway Rail Trail 6.9 miles – Flagler Beach

Palatka to St. Augustine State Trail 18mi – Palatka

East-Central Regional Rail Trail 27.4 mi – Edgewater/New Smyrna Beach

Osteen Trail 18mi– Sanford

Withlacooche Trail 46mi – Inverness

Amelia Island Trail 5.7 mi – Amelia Island

Jacksonville-Baldwin Rail Trail 14.5 mi – Jacksonville

Most of these trails wind through nature preserves and offer a combination of sun and shade, especially on a warm day.

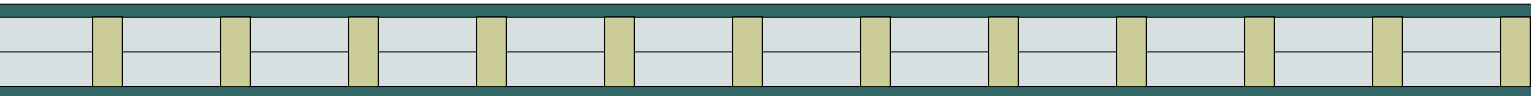
Not wanting to give Florida all the glory, we have also enjoyed some road trips to Jekyll Island in Georgia. Here you will find a combination of trail (paved) and road riding lanes. The loop will take you around the island, enjoying beautiful views of the ocean, marshlands and inter coastal areas. You will find great places to relax and have a picnic or, if you prefer not to brown bag it, some excellent eating establishments for relaxing after your long day of exploring. Oh, and don't forget to visit the Ice Cream Parlor in town.....you won't be disappointed!

In Indiana we highly recommend the Pumpkin Vine Nature Trail. For those of you who attend the National Rally, this trail is only about 2 miles from the rally campground. It's an easy bike ride (or car ride) to the trailhead. This trail, which runs 17.6 miles through Goshen and Elkhart, will take you through beautiful farm lands as well as the Butterfly Gardens in Goshen.

In New York, the Seaway bike route runs from Cape Vincent at the head of Lake Ontario to Robert Moses State Park in Massena. This route follows State Route 12 and State Route 3 along the St. Lawrence Seaway. Along the route you will see sweeping vistas of the river, islands, and the big laker ships making their way from the Great Lakes to the Eisenhower and Snell locks in Massena. Be sure to visit the locks to watch these ships go through. It is really something special!

Michigan has many trails to choose from. While we haven't been able to ride those in lower Michigan, we have enjoyed riding the Mackinac (pronounced Mack-in-aw) loop. We hopped a ferry from the mainland to Mackinac Island with our bicycles and rode the 8.3 mi loop around the island. You will see gorgeous views of the island and Grand Hotel, but also the Mackinac Bridge, the Straits of Mackinac, and Lakes Michigan and Huron. Motorized vehicles are not allowed on this island so you will encounter a lot of pedestrians, other bicyclists, and horse drawn carriages. Just a word to the wise, watch where you ride; they are fastidious about cleaning the streets, but sometimes you know what happens!

So, my friends, I hope that sharing our trail riding experiences inspires you to get out there and do some pedaling! Just have fun, enjoy yourselves, meet new friends and see beautiful areas that you will never see from a car or plane. And if you find a trail that you really enjoy, please share! And send pictures!



(cont'd from Front Page)

This year Patti Brown put together a Corn Hole Tournament! Teams of 2 were chosen, with the games played in the evening after dinner. This was such an enjoyable time! Good idea Patti! We continued the Swap Meet that we began last year and the schedule included some down time — perfect for a bit of sightseeing, visits with friends and neighbors, some shopping, or to enjoy that much-longed-for nap!

If you have never attended a Redwood Rally, consider joining us in July





THE INSTANT POT

What on earth is an Instant Pot? It is essentially a Multi-Cooker. It is a Pressure Cooker, a Slow Cooker, a Hotplate and a Rice Cooker.... all in one! My Instant Pot also has settings for: Soup, Meat/Stew, Bean/Chili, Poultry, Rice, Multigrain, Porridge and Steam. Some also have a Yogurt making function. *(Instant Pot is a brand name, and there are other brands available as well. I will use the term Instant Pot here, but any Electric Pressure Cooker with versatile settings will work interchangeably.)*

When I make spaghetti sauce in mine, I first sauté the meat and veggies right in the pan, add the seasonings and liquids, put on the lid and then switch the setting to pressure cook. I can also add the pasta to the pot if I have enough liquid added. When I need cooked potatoes for potato salad,

I put whole, rinsed potatoes into the pan with the rack that comes with the pot, add about $\frac{1}{2}$ to $\frac{3}{4}$ cup of water to the bottom, put on the lid, push the manual key, enter the time (in minutes) that I want it to cook and away it goes! I also make hard boiled eggs in my Instant Pot. Last week, our daughter made a carrot cake and some banana bread in hers, using a smaller sized springform pan situated inside the insert and sitting on the included rack.

Recipes for the Instant Pot are all over the Internet, there are a multitude of cookbooks available as well. There are recipes for “clean eating” and for “homestyle” cooking as well as just about any ethnic style you might think of on the shelves of the bookstores, libraries and on your computer, via the wonder of Internet! My next challenge with mine is to learn to make whole grain breads in it.

When I began using my Instant Pot in the Pressure-Cooking mode, I had to get accustomed to the pre-cook time and post-cook time. I kept hearing about 4-minute rice! Well, it takes about 15 minutes or so for the pressure to build up in the pot, so the cooking time does not begin until that point is reached. After the cooking time has expired, the pressure needs to be released so that you can open the Instant Pot (it has a locking system to help avoid accidental opening before that point). You can do a manual release, as recipes sometimes call for at any time after the cooking time is done, or you can wait until the Instant Pot has done a natural release of the steam, which takes around 20 minutes. Different foods and recipes call for (or may need) different release times, such as my rice, which needed me to manually release the steam after a 5-minute wait. If I were to let the pot do a natural release, taking about 20 minutes, after I have cooked my rice, well.... I would have a large starchy, sticky ball of rice-goo. But, doing the manual release at the time that my recipe calls for, gives us perfect rice!

If you have an Instant Pot and would like to share some of your favorite recipes with us, please send them on! We would *love* to add those to our Newsletter! Everyone loves a new tried and true recipe! For those of you who have not jumped on board the Instant Pot train, if you believe that it is something that might make your mealtimes a bit easier or more enjoyable.....perhaps investigate the possibility. I know that in the past, Amazon has had some excellent prices on Instant Pots and other brands of Electric Pressure Cookers on Black Fridays....*and* you could go into Amazon through our Redwood Owners Group Forum affiliate link, benefitting both you and yours, and our R.O.G.!

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Tortellini Soup in the Instant Pot, after releasing steam. Just now stirring in the spinach.



Our Tortellini Soup, ready to eat! A sprinkle of Parmesan tops it off!

A few ways to use your Instant Pot:

To cook hard boiled eggs: Place the rack with the side handles into the Instant Pot insert (the large pot) or if you have a steamer basket that fits in your Instant Pot you can use that. Add 1 cup of water to the bottom of the Pot. Add as many eggs as you like. I have cooked a dozen at one time, but generally use 6 or 7. Put the eggs onto the rack or into the steamer basket. Put the lid onto the Instant Pot and make certain that the steam knob is turned to lock. Using the Manual setting button, choose 5 minutes and High Pressure. The Instant Pot will come to pressure, cook for 5 minutes and stop cooking. Let the Pot do a natural release for 5 minutes and then turn the steam knob to release the rest of the pressure. (Remember to use a hot pad or a towel to turn the knob, the steam is HOT and can burn, plus sometimes it releases sputters and they are HOT.) After the lock drops, remove the lid and put the cooked eggs into cold ice water to stop the cooking. Your eggs will be cooked quickly and ready to use.

To Make Shredded Chicken: This chicken can be used in any number of ways! Add BBQ sauce after cooked; make chicken salad; use in soups; use in casseroles; add to salads; or to Asian style dishes!

I put 3-4 pounds of chicken breasts into my Instant Pot insert, I add 1 cup of broth (or water), add a sprinkle of salt and pepper. Put the lid onto the pot and lock the steam knob. Cook using the Manual button, on high pressure for 25-30 minutes and use a natural release (letting the lock drop on its own, taking about 25 minutes). I usually save the broth for soup or rice. This makes a nice amount of shredded chicken. You can easily adjust the amount of chicken that you want to cook up or down, I like to freeze portions for future use. You can create Italian style chicken

by substituting the water with a bottle of Italian Salad Dressing. You can create Tex-Mex style chicken by substituting the water with a medium size jar of salsa and taco seasoning.

If you have online access, the number of recipes that can be found on blogs using the Instant Pot is mind numbing---but each one that I have tried so far have all been keepers! This week I am making Wild Rice Soup from a recipe found on a blog plus cooking up a batch of shredded chicken with a Tex-Mex taste for quick tacos in my Instant Pot. Last week I made Chicken Noodle Soup in it.

Let's continue the conversation! And the recipes!!!



Did you know that the Redwood Owner's Group (ROG) has an online Forum? Have you visited it? There is an abundance of information to be found there. It is a perfect place to ask questions (remember, there are no dumb questions), to see what modifications other Redwood owners are making, to find out what is happening at Redwood, as well as chatting with other Redwood owners. You can find the Forum at: <https://www.redwoodrvowners.com/>



SOUP'S ON!

This recipe was printed in the October 2017 HYPERION Newsletter. We have heard that the Newsletter did not make its way to in boxes as we had thought. Since this soup is such a favorite, we decided to share it again.

Fall is in the air, and soup is in the Pot (or **Instant Pot**)!

This soup has quickly become one of our favorites. It was shared with me by a friend who is an excellent cook and thankfully enjoys sharing her favorite recipes. One of the lovely things with this recipe is its versatility. The Italian sausage can be pork or turkey, or hot sausage or another meat. The vegetables can be changed about, possibly mushrooms added or spinach or no tomatoes, using broth instead. The red wine adds a delicious depth, but is not necessary. This is one of those soups that you can “shop from your cupboard” for your ingredients.

Tortellini Soup

- 1# Mild Italian Sausage, bulk or with casings removed
- 1 Large Onion, diced
- 2 Cloves Garlic, minced
- 3 Cans (10 ½ oz) of Beef Broth
- 2 Cans Diced Tomatoes with Basil
- 1 cup Red Wine
- 1 16 oz. Can Tomato Sauce
- 2 Carrots, cut up
- 1 Tbsp. Sugar
- 2 Zucchini, sliced (not too thin)
- 12 oz Package of Refrigerated Tortellini



Parmesan Cheese, grated or shredded, optional

Using a Dutch oven or stockpot, brown the sausage with the onion and garlic over med. heat; drain the fat. Add the broth, diced tomatoes, wine, tomato sauce, carrots and sugar. Bring to a boil, reduce the heat and simmer for 30 minutes. You may need to skim a bit more fat off after the 30 minutes.

Stir in the zucchini and the tortellini. Cook about 10 minutes, until tortellini is done. (If you used dried tortellini rather than the refrigerated, you may need to cook the soup a bit longer.)

Serve with Parmesan Cheese if desired and some warm crusty French Bread.

Enjoy!

Note** When I went to the grocery to get my fresh ingredients, the Zucchini did not look very appetizing, so I substituted spinach----delicious!

By the way, I use my **Instant Pot** on the Sauté setting to prepare and cook our soup.

We're on the Web!

www.redwoodrvowners.com



Encounters with Nature: Silver Springs State Park, FL

Touching, thrilling, or terrifying, encounters with the natural world can leave us shaking and fleeing (the giant alligator sliding from his sandbar and swimming straight for my canoe) or catching our breath (seeing the towering Teton Range for the first time) or delighted (a front-row seat at a pileated woodpecker's rata-tat-tat drill routine).

But encountering countless monkeys swinging through the trees on the Silver River banks (from the comfort and distance of a glass-bottom boat, mind you) was all of these and more. It was bewildering and a bit disorienting and so much fun!

“What on earth are monkeys doing in Central Florida? Look! I see three! Where? Over there! Where? By that black stump! Oh, I see them! There's a baby — two babies!! Oh, my gosh, look! It's my turn to have the binoculars! Mom, he won't share! Look at that big one! That's a daddy. Look, he's posing for the camera. Those kayaks are getting too close. I've seen the monkeys jump in the boats and the people jump in the water! Hahahahaha! Wait . . . where did they go? Keep looking. We'll see more. There's one! See it? Oh, shoot, I missed it! I've heard the Florida Fish and Wildlife Commission is getting rid of them because they carry a deadly virus. Awwwww . . . that's not fair! I bet they didn't ask to come here from Africa or India or whatever jungle they came from.”

True they didn't, but they were crated up and brought to Silver Springs back in the 1930's (close to 100 years ago!) when Silver Springs was a privately owned resort. The owner wanted to encourage tourism for his jungle cruises and thought the monkeys would be a great attraction . . . and they have been and still are.

If you are interested in seeing them, the monkeys are taking inquiries at 352-236-7148 and invite you to come for a visit. You will enjoy cruising the aptly-named Silver River and hanging out at the Silver Springs State Park campground (which has plenty of sites to accommodate rigs up to 50 feet and 50 amp hookups).

Reserve early, the monkeys remind us. Florida parks get mighty busy in the winter. Come on down while we're still hanging around!



Amazon Affiliate Program

In the left sidebar of the ROG homepage, you will find a link that states “Amazon”. The ROG is signed up for the Amazon Affiliate Plan, which is accessed by selecting the Amazon link on the left sidebar. You may ask, what is the Amazon Affiliate Program?

- How does this program work?

If you access the Amazon website using the link on our website, Amazon pays a small commission to the ROG on all your purchases.

- Will it cost more to access Amazon via the ROG website?

Most definitely No!!! When you access Amazon via the ROG website, you will pay exactly the same as going to Amazon directly. The only difference is Amazon pays a commission to the ROG from their profit.

- Can I only purchase RV supplies using the ROG’s Amazon link?

Negative. You can purchase any item available from Amazon and they provide a small commission on everything purchased.

- Why did ROG sign up for this program?

On the forum we noted many members making references to Amazon when discussing suggested products, even including links to specific items.

- Is the ROG endorsing Amazon?

Negative. We are not providing any endorsement to Amazon, or any other retailer. Noting that many members utilise this online retailer, we have initiated a program where your Amazon purchase can benefit the ROG, at no extra cost to you.

- What are the benefits to the ROG?

The revenue received will be used to lower membership rates.

- I am unable to see the Amazon catalogue when using the link?

You are most likely using an advert blocker. To resolve, back out of the Amazon link, close your advert blocking software and re-access the Amazon link.

- Is this program available on Amazon.ca?

Unfortunately, it is only available on Amazon.com





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CAMPGROUND REVIEW:

FORT DESOTO PARK AND CAMPGROUND ON FLORIDA'S WEST CENTRAL COAST

Apparently hundreds of RVers think camping just down the road from one of the top-rated beaches in the USA is a great treat . . . because getting a last-minute camping reservation at Fort DeSoto Park in Florida (think St. Petersburg/Clearwater/Tampa Bay) during the winter months isn't easy; in fact, it's pretty nearly impossible if you have a big 5th wheel (as most of us reading this newsletter do). You will probably need to reserve your site WAY ahead,

but we are accustomed to that practice if we want to stay in the most popular parks.

Anyway, what is so amazing about Fort DeSoto Park and Campground?

Well, there is SO MUCH amazing about it that writing it all here could reasonably take up the whole newsletter, so the best thing for you to do is go online to http://www.pinellascounty.org/park/05_ft_desoto.htm and start looking. Before you do that though, let me give you a little bit of information so that you can be more focused in your search.

Simply put, the beach experience is just the best. You all know what you do on a beach, and it is all here in 5-star form, with the addition of the incredible Florida shore bird show and the never-fail brown pelican air show, which I call the Brown Angels. The white sand is so soft that you just cannot stop touching it, and last time I was there, I saw several roped off areas where sea turtles had laid their eggs. Imagine being able to watch that hatching happen and all those little turtles scrambling toward the water. This beach is completely natural and unspoiled.

The amazing campground is surrounded by water, and most of the sites are not only water accessible where the breezes are divine, but are roomy and private. You will see all this information online, but you can even launch your kayak or paddleboard or canoe from many of the campsites. You will find plenty of places to fish and plenty of trails to hike. There is even a 7-mile paved bike trail for those of you who travel with your bicycles. Look at the map so that you can get a better idea of this wonder spot.

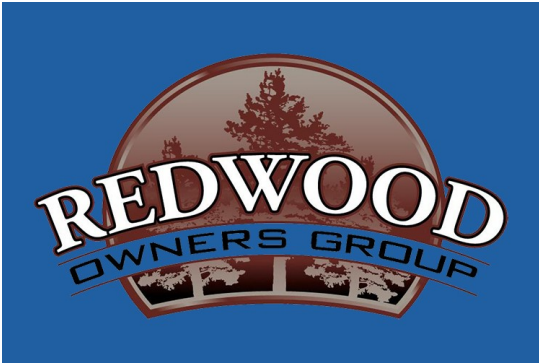
So grab your calendar now and mark it according to the booking window on the website. If you are fortunate enough to have the experience of camping at this beautiful park, it will surely be one of the highlights of your RVing experience.



Redwood Owners Group

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The mission of the Redwood Owners Group (ROG) is

- *to bring together Redwood Residential RV Enthusiasts; owners, Redwood employees and dealers,*
- *to foster an environment for sharing knowledge, expertise and ideas to enhance the Redwood lifestyle and support its family of owners in having a more meaningful experience with their recreational vehicle, and*
- *to facilitate opportunities for owners to meet, travel and socialize amongst themselves.*

The "Hyperion" is the name of a coastal redwood in Northern California, which is the world's tallest known living tree.

*Working together to
share knowledge and fellowship!*

Disclaimer:

The Hyperion newsletter articles were developed and submitted by your fellow Redwood owners and are compiled and published by the Redwood Owners Group as a service to the members. The Redwood Owners Group makes no representations or warranties of any kind and is not responsible for, and expressly disclaims any liability for any damages arising from the use of, reference to or reliance on any of the information or solutions provided in any article. While we endeavor to ensure the information provided by others is accurate, the Redwood Owners Group provides no guarantee that the information is accurate, complete, up to date, or is relevant to any reader. Redwood Owners Group may provide links to other websites and content on the internet, but we are not responsible for the accuracy of said links, nor the content of said sites. These links are again provided to readers as a service and Redwood Owners Group does not endorse any of the sites, their content, products or services.

Amazon Affiliate Program

When purchasing products at Amazon, you can now support your ROG, at no additional cost. We have noted many members on the forum have made reference to products at Amazon, even providing helpful links to those items. Researching Amazon, we found, among others, the Amazon Affiliate Program. This program requires that we create a link from our website to their website. We have elected a very understated link which is located on our ROG forum Main Menu. This is currently located at the top of the left side-bar. You will not find any additional references to Amazon, or advertisements on the website or forum.

When purchasing products at Amazon, rather than navigating directly to Amazon, access the ROG website, select the "Amazon" tab and use the search bar to locate the product you would like to purchase and complete the transaction. Amazon will pay a small commission to ROG.