

MILLENNIUM

L U X U R Y C O A C H E S



ISSUE 38 | DECEMBER 2018



CUSTOM COACH SHOWCASE 2019

OKTOBERFEST AT MOUNTAIN FALLS LUXURY MOTORCOACH RESORT

2019 FEATURED COACH & INVENTORY

PREVOST.



SIMPLE COOKIE RECIPES

PAGES
8 & 9



Welcome to another issue of Millennium Magazine! It's important to me to share a little slice of our lives with you. And with that being said, let's start off with some big news.

My little girl is getting married! That's right – Alexandra is taking the plunge into wedded bliss, and I can barely believe it. To me, she's still that baby girl I strapped into a car seat and the sweet girl who bounced on my knee. It can be so hard to see our children as the mature, intelligent adults they've turned into, but a wedding is certainly one way to get there! Watching her carve her own path without needing dear old dad by her side is bittersweet, but I couldn't be prouder. And who's she marrying, you may ask? Well, if you'd asked me years ago, I would have told you that nobody could be good enough for Alexandra, but this young man has changed my mind. Kind, gentle, attentive, and respectful, my future son-in-law shows me that my baby girl knows what she's doing. She's been taught well by the whole tribe. And I know that weddings take time to plan and prepare, so expect me to be a nervous excited wreck for the next year!

On the business side, while maybe not as exciting as an upcoming wedding, it's been great as we've built and delivered coaches to existing customers and new ones as well. Lara and I have had the pleasure of meeting some of the most amazing people this past year, and we can't wait to see who enters our life in the year to come.

I love what I do – this industry is interesting, challenging and always fascinating. I say challenging, not because it's hard, but because it's ever evolving. It seems like every year brings new technologies, processes and developments to the industry, and I love sharing glimpses into that world with as many people as I can.

One new point of fascination among customers and our competitors has been our wood veneer process. Did you ever think there would be rumors about wood veneer? I know I didn't, but here we are! Here are five interesting facts about Millennium's wood veneer process:

1. Since its inception, Millennium has used all-natural wood veneers for the lamination of our cabinets. We import these veneers from Holland and other countries that provide the high quality we need. The natural product is easy to work with and has a flexibility that allows us to install it in very tight corners without any possibility of delamination.
2. The veneer finishing process takes around 1,200 hours of manual labor to complete? It's painstaking work that is essential to maintain the level of quality that our customers have come to expect.
3. This all-natural wood veneer is sealed and protected with a polyurethane automotive finish that comes in three options: matte, semi-gloss, and high-gloss.
4. The wood veneer used by Millennium Luxury Coaches is the same veneer you'll find in the interiors of many luxury private aircraft and yachts.
5. When it comes to the substrate material, we import a light-weight Italian Poplar plywood (also known as Marine Plywood) that is formaldehyde-free, and marries with the natural wood veneer in a process that's practically seamless as we combine old world fabrication techniques with modern finishing processes.

Isn't it amazing that a process that so many of us take for granted can have so many little details and factors? It goes to show why our customers choose our quality and professionalism and love to stay informed about every detail that goes into the construction of their luxury coach. Next time you're in town, or if you see me out at one of our rallies, I'd love to personally show you the difference in Millennium cabinetry – I'm sure you'll be impressed!

2019 is going to be a great year – for you, for your family, for Millennium, and for Lara and me. I can't wait to share in the joy and happiness as we all celebrate another year on this Earth! See you soon and have a wonderful holiday season,
Nelson

Upcoming Events

Jan 17-20 Florida Rv Super Show Tampa, FL

Jan 25-27 Pelican Lake Open House Naples, FL

Feb 11-14 Prevost Stuff Show West Palm Beach, FL

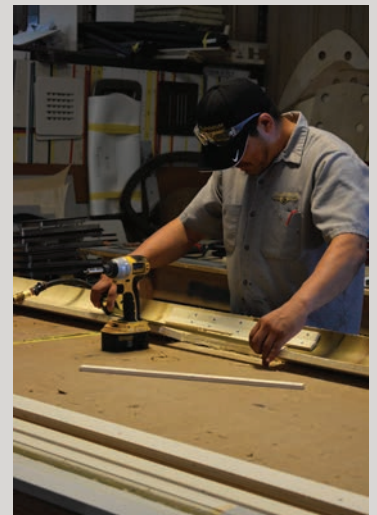
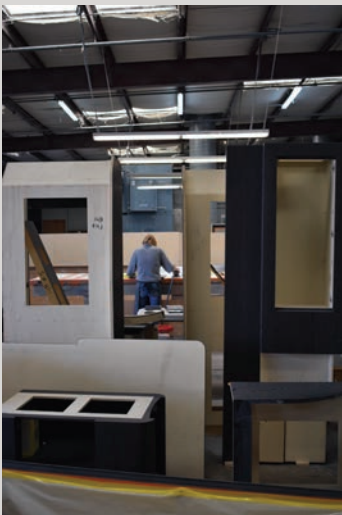
Feb 20-24 Millennium Rally Sanford, FL

April 30-May 5th Prevost Prouds Rally Myrtle Beach, South Carolina

May 6-11 Royale Coach Club Rally St Augustine, FL

May 11-17 Bus N Bikers Rally Nashville, TN

Cabinet Shop



2019 HIGHLIGHTS

OF OUR CUSTOM COACHES





From the Developer of
Mountain Falls...



Introducing

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Park on the Water. Live on the Edge.

- A 344 lot community on a 90 acre lake • Oversized lots • Lakeside Coach Villas • Private Docks
- Luxury Clubhouse & Amenities • Recreation and Hospitality Services • near Burnt Store Marina • near Highway 75
- Dining, Shopping, and Entertainment near by

Breaking ground 2018, first lots ready to occupy 2019. Stay connected for updates and events.

Myriad...where adventure and relaxation opportunities are endless.

Your new preferred Florida destination.



4100 Burnt Store Road, Cape Coral, Florida 33993

www.myriadluxurymotorcoachresort.com

Find us on



Oktoberfest
2018
Mountain Falls Luxury Motorcoach Resort



Simple Cookie Recipes

Cherry Chocolate Chunk Cookies



Ingredients

- 1/2 cup butter, softened
- 3/4 cup sugar
- 1 large egg
- 2 tablespoons 2% milk
- 1/2 teaspoon vanilla extract
- 1 cup all-purpose flour
- 6 tablespoons baking cocoa
- 1/4 teaspoon baking soda
- 1/4 teaspoon salt
- 1 cup semisweet chocolate chunks
- 1/2 cup dried cherries

Directions

Preheat oven to 350°. Cream butter and sugar until light and fluffy. Beat in egg, milk and vanilla. In a separate bowl, whisk flour, cocoa, baking soda and salt; gradually beat into creamed mixture. Stir in chocolate and cherries.

Drop by rounded tablespoonfuls 2 in. apart onto baking sheets lightly coated with cooking spray. Bake until firm, 12-14 minutes. Cool for 1 minute before removing to a wire rack.

Folded Hazelnut Cookies



Ingredients

- 1 tablespoon finely chopped hazelnuts
- 1 tablespoon sugar
- 1-1/2 cups all-purpose flour
- 1/2 cup confectioners' sugar
- 1/4 cup cornstarch
- 3/4 cup cold butter, cubed
- 2 tablespoons Nutella
- 1 large egg, lightly beaten

Directions

Preheat oven to 350°. In a small bowl, mix hazelnuts and sugar. In a large bowl, whisk flour, confectioners' sugar and cornstarch. Cut in butter until crumbly. Transfer to a clean work surface. Knead gently until mixture forms a smooth dough, about 2 minutes (dough will be crumbly but will come together).

Divide dough in half. On a lightly floured surface, roll each portion to 1/8-in. thickness. Cut with a floured 2-in. round cookie cutter. Place 1/4 teaspoon Nutella in center. Fold dough partially in half, just enough to cover filling.

Place 1 in. apart on greased baking sheets. Brush with beaten egg; sprinkle with hazelnut mixture. Bake 10-12 minutes or until bottoms are light brown. Remove from pans to wire racks to cool.

Red Velvet Peppermint Thumbprints



Ingredients

- 1 cup butter, softened
- 1 cup sugar
- 1 large egg
- 4 teaspoons red food coloring
- 1 teaspoon peppermint extract
- 2-1/2 cups all-purpose flour
- 3 tablespoons baking cocoa
- 1 teaspoon baking powder
- 1/4 teaspoon salt
- 2 cups white baking chips
- 2 teaspoons canola oil
- 1/4 cup crushed peppermint candies

Directions

Preheat oven to 350°. In a large bowl, cream butter and sugar until light and fluffy. Beat in egg, food coloring and extract. In another bowl, whisk flour, cocoa, baking powder and salt; gradually beat into creamed mixture.

Shape dough into 1-in. balls. Place 1 in. apart on ungreased baking sheets. Press a deep indentation in center of each with the end of a wooden spoon handle.

Bake 9-11 minutes or until set. Remove from pans to wire racks to cool completely.

In a microwave, melt baking chips with oil; stir until smooth. Spoon a scant teaspoon filling into each cookie. Drizzle tops with remaining mixture. Sprinkle with peppermint candies. Let stand until set.

Cranberry-White Chocolate Cookies



Ingredients

- 1 cup butter, softened
- 3/4 cup sugar
- 3/4 cup packed brown sugar
- 2 large eggs, room temperature
- 1/3 cup cranberry juice
- 1 teaspoon vanilla extract
- 3 cups all-purpose flour
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 2 cups dried cranberries
- 2 cups vanilla or white chips
- **GLAZE:**
- 2 cups vanilla or white chips
- 2 tablespoons plus 1-1/2 teaspoons shortening

Directions

In a large bowl, cream butter and sugars until light and fluffy. Beat in the eggs, cranberry juice and vanilla. In another bowl, combine the flour, baking powder and salt; gradually add to creamed mixture and mix well. Fold in cranberries and vanilla chips.

Drop by rounded teaspoonfuls 2 in. apart onto greased baking sheets. Bake at 350° until edges begin to brown, 10-12 minutes. Cool for 2 minutes before removing to wire racks to cool completely.

For glaze, microwave vanilla chips and shortening at 70% power until melted; stir until smooth. Drizzle over cookies.

FEATURED COACH 2019

QUAD BATH AND A HALF | MILLENNIUM H3-45 #719



Another striking beauty from Millennium Luxury Coaches. This quad slide, bath and a half floor plan coach features gorgeous hand crafted cabinetry, breathtaking quartz counter tops, heated porcelain tile floors and many other designer touches. The tech savvy among you will love the new 360-degree camera and the Lutron Homeworks/ Savant Sytems automation to control lighting, windows, shades and most everything on the coach with the touch of a button. Additional features for your outdoor entertainment include a 55-inch smart television, wine refrigerator and outdoor grill with induction cook top.

This coach has it all! Power, beauty, function and precision. That's the Millennium Way.



Live the Lake Life



MOTORCOACH LIVING
on the GREAT LAKES



When you own a lot at Hearthside Grove, you live a life of adventure and camaraderie with neighbors who soon become friends. It's a life of activity and relaxation surrounded by freshwater beaches, lush forests, clean air and mild weather. Spend a night or two on a unique lot at one of our Great Lakes resorts. Petoskey, Michigan is a stunning summer resort town, and Geneva-on-the-Lake, Ohio—long a revered vacation destination—is home to our newest resort. Find out how we're redefining motorcoach living with an approach as fresh as the Great Lakes that surround us.

Petoskey 888.223.0170 • Lake Erie 888.831.4358 • HearthsideGrove.com

Two Great Lakes Destinations for Millennium Coach Owners

PRE-OWNED **INVENTORY**





2016 Millennium H3-45 #712



2016 Millennium H3-45 #710



2016 Millennium H3-45 #707



2014 Millennium H3-45 #711



2013 Millennium H3-45 #720



2013 Millennium H3-45 #714



2012 Millennium H3-45 #688



2010 Millennium XLII #702



Millennium Luxury Coaches
 1601 Dolgner Place
 Sanford, Florida 32771

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- ~ Base Coat/Clear Coat
- ~ Repaint Trailers to Match Coach
- ~ 3M Protection Services
- ~ Resealing
- ~ Rust Protection
- ~ Under Coating
- ~ Full Detailing

PROFESSIONAL SERVICES FROM A NAME YOU CAN TRUST!



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Exterior Service

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- ~Expert Color Matching
- ~Fiberglass Repair
- ~Dent & Scratch Repair
- ~Awning Installations
- ~Coach Structural Repairs
- ~Delamination

