



Chapter 2147

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Northshore HOG News

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JANUARY 2021

SAFETY BREAK

Fellow Chapter Members,

I hope you and all your families had a wonderful holiday season, regardless of which holiday you celebrated.

As we all know, last year was totally ruined by this Covid-19 pandemic. We couldn't hold our monthly meetings and most Harley Davidson and other national rallies were cancelled. Some of us did make it to Sturgis last year, and a small group of us even made it to Panama City Beach for the fall Thunder Beach, but I think we are all glad 2121 is in the rear-view mirror.

As we begin this new year and dreams of many rides, many great restaurants, and many fun experiences together, we still need to be cognizant that we are not out of this pandemic just yet. Yes, a Covid-19 vaccine has already been approved for use, and a couple more vaccines should be available in the near future. My wife and I both contracted Covid-19 and have recovered from it, but we are both looking forward to taking the vaccine as soon as possible; and we highly recommend everyone get the vaccine unless your doctor tells you not to get it.

So, until things get back to normal and everyone can start participating in events again, remember to keep your distance, wear a mask when stopping at a public place, and wash your hands, rinse, and repeat.

Trapper

BIRTHDAYS

January

John Clifford
Bobby Lishman
Perry Otilio

8 Jan
28 Jan
30 Jan

February

Loretta Anderson
Ken Aycock
Dwight Bradbury
Roger Cagle
Sonia Fox
Lara Gregg
Frank Lay
Anthony Papania
Charlie Porche

3 Feb
2 Feb
16 Feb
2 Feb
7 Feb
1 Feb
7 Feb
8 Feb
17 Feb

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DIRECTOR'S CORNER



Greetings Fellow HOGS,

Another year is here, and we can gladly leave 2020 in our rear view mirror. Let us go forward with fond memories of those we have lost, and with great hopes for those still with us.

With a new year, comes new opportunities. We hope to have more chances to congregate and ride this coming year. With a bit of luck we will be able to continue our monthly chapter meetings and the post meeting rides we have enjoyed so much. We are hopeful that our annual crawfish boil will not be set aside, and that we will be able to once again have our Christmas party. As a chapter, we are trying to institute a means to more effectively bring in new members, and make them more comfortable participating in our events. Plans are being made to have some longer lunch rides on some weekends, and to set up some quarterly overnight rides. More riding makes for more fun.

The ride 365 program is now renewing for the 2021 riding year, so check with Gia and get your mileage on record for that program.

I look forward to seeing all of you at our roundups, and please invite your friends to join us at any time. Thanks for all your support, and let's get riding.

Hal Morris
2121 Director
Northshore Harley Owner's Group
Chapter #2147

2021 UPCOMING EVENTS

09 Jan 21 - 09:30am - Chapter Roundup & Ride
Depart Bruno's For Depart Bruno's Hook Gulf Coast Cuisine,
Pass Christian, MS

16 Jan 21 - LOH Ride
Depart TBD

06 Feb 21 - 09:30am - Chapter Roundup & Ride
Depart Bruno's For Brady's Restaurant
Hammond, LA

20 Feb 21 - LOH Ride
Depart TBD

02 - 05 Mar 21 - Run For The Fun H.O.G. Touring Rally
Virginia Beach, VA to St. Augustine, FL

06 Mar 21 - 09:30am - Chapter Roundup & Ride
Depart Bruno's For Dempsey's Seafood & Steak, Kiln, MS

20 Mar 21 - LOH Ride
Depart TBD

03 Apr 21 - 09:30am - Chapter Roundup & Ride
Depart Bruno's For B-Jac's Country Cafe
Holden, LA

04 - 25 Apr 21 - Leesburg Bikefest
Leesburg, FL

09 - 11 Apr 21 - Ponchatoula Strawberry Festival
Ponchatoula, LA

17 Apr 21 - LOH Ride
Depart TBD

25 Apr 21 - Tentative Date For Sunday Ride & Crawfish Boil
Depart Bruno's 10:30 am For Buccaneer State Park, MS

26 - 29 Apr 21 - Texas Hill Country H.O.G. Touring Rally
Austin, TX to San Antonio, TX

01 May 21 - 09:30am - Chapter Roundup & Ride
Depart Bruno's For El Agave Mexican Restaurant,
Gulfport, MS

03 - 06 May 21 - Riding The Ozarks H.O.G. Touring Rally
Little Rock, AR to Rogers, AR

07 - 16 May 21 - Myrtle Beach Bike Week Spring Rally
Murrells Inlet, SC

15 May 21 - LOH Ride
Depart TBD

19-26 May 21 - Old Spanish Trail H.O.G. Touring Rally
Glendale, CA to Santa Fe, NM

30 May 21 - Rolling Thunder For Freedom
Washington, DC

09 - 12 Jun 21 - Bikes Bourbon And Bluegrass H.O.G. Rally
Lexington, KY

11 - 12 Jun 21 - Nation of Patriots Tour
Slidell LA to Biloxi, MS

12 Jun 21 - 09:30am - Chapter Roundup & Ride
Depart Bruno's For The Boston Restaurant
Amite City, LA

18 - 21 Jun 21 - June Bug Boogie Rally
Cumberland, MA

19 Jun 21 - LOH Ride
Depart TBD

24 - 26 Jun 21 - June Bug Boogie Rally
Cookeville, TN

10 Jul 21 - 09:30am - Chapter Roundup & Ride
Depart Bruno's For Morton's Seafood,
Madisonville, LA

15 - 17 Jul 21 - Iron Adventure Run H.O.G. Rally
Ludlow, VT

15 - 18 Jul 21 - Kentucky Bike Rally
Sturgis, KY

17 Jul 21 - LOH Ride
Depart TBD

21 - 31 Jul 21 - Border To Border Posse H.O.G. Rally
El Paso, TX to Missoula, MT

22 - 24 Jul 21 - Great Lakes H.O.G. Rally
Escanaba, MI

07 Aug 21 - 09:30am - Chapter Roundup & Ride
Depart Bruno's For Little Tokyo Restaurant
Mandeville, LA

19 - 21 Aug 21 - Rocky Mountain H.O.G. Rally
Durango, CO

21 Aug 21 - LOH Ride
Depart TBD

26 - 28 Aug 21 - Reflections H.O.G. Rally
Lake Placid, NY

29 Aug - 02 Sep 21 - Lake Michigan Touring H.O.G. Rally
Battle Creek, MI to Milwaukee, WI

04 Sep 21 - 09:30 4am - Chapter Roundup & Ride
Depart Bruno's For Murky Waters
Gulfport, MS

11 - 15 Sep 21 - Oregon Volcanoes Touring H.O.G. Rally
Portland, OR to Medford, OR

18 Sep 21 - LOH Ride
Depart TBD

18 Sep 21 - Trail of Tears Motorcycle Ride
Bridgeport, AL

**28 Sep - 02 Oct 21 - Great Smoky Mountains
Touring H.O.G. Rally**
Maryville, TN

02 Oct 21 - 09:30am - Chapter Roundup & Ride
Depart Bruno's For Magnolia Grill
Columbia, MS

16 Oct 21 - LOH Ride
Depart TBD

04 - 07 Nov 21 - Lone Star Rally
Galveston, TX

06 Nov 21 - 09:30am - Chapter Roundup & Ride
Depart Bruno's For Whistle Stop Café'
Wiggins, MS

20 Nov 21 - LOH Ride
Depart TBD

4 Dec 21 - 09:30am - Chapter Roundup & Ride
Depart Bruno's For TBD

**11 Dec 21 Tentative Date For Chapter 2147
Annual Christmas Party Location**

01 Jan 22 - Cold Butt Ride To Silver Slipper
Gulfport, MS

LEGEND

Red	HOG Roundup & Rides / Events
Blue	National MC Rallies
Yellow	HOG Rallies

JANUARY CHAPTER RIDE TO HOOK GULF COAST CUISINE MENU

Hook GULF COAST CUISINE

APPETIZERS

Seafood Gumbo
Cup 4 Bowl 8

Oyster Rockefeller
6 crispy fried Gulf oysters mixed with spinach, bacon, and a cream cheese sauce 12

New Orleans Style BBQ Shrimp
10 Gulf shrimp sautéed in a peppery butter sauce served with French bread 12

Fried Green Tomatoes
4 crispy fried tomatoes topped with creole remoulade 6 **Blackened Shrimp** 12 **Crabmeat** 12

Phares Fries
French fries tossed in Truffle oil, parsley, and Parmesan cheese 9

THAI-ger Shrimp
10 crispy fried Shrimp tossed in a sweet Thai Chili Sauce with pickled jalapenos 12

SALADS

All dressings are made in house

Goat Cheese Croquette Summer Salad
Mixed greens, grilled chicken, pickled red onions, bacon and goat cheese croquette, mandarin oranges, and toasted almonds with a lemon garlic vinaigrette 12

Shrimp Salad
Crispy fried Gulf shrimp, baby spinach, eggs, bacon crumbles, mushrooms, red onions, and cherry tomatoes served with a balsamic vinaigrette 11 **Oysters** 13

*** Caesar**
Chopped romaine, Parmesan cheese, and house made croutons tossed with Caesar dressing 6

The Wedge
Iceberg lettuce, bacon crumbles cherry tomatoes, and a balsamic reduction served with bleu cheese dressing 8

ADD-ONS

SHRIMP 6 **OYSTERS** 6
BBQ SHRIMP 7 **THAI-ger SHRIMP** 7
FRIED OR GRILLED CHICKEN 5

SANDWICHES & SUCH

Served with a choice of side: French fries, fruit salad, pasta salad, or sweet potato fries

*** Ground Chuck Burger**
8 oz. chuck burger served with lettuce, tomato, pickle, onion, mayo, and mustard on a toasted jalapeno cheddar bun
9 **Swiss or Cheddar Cheese** .50 **Bacon** .50

Pullet and Pork
Grilled chicken breast, bacon, cheddar cheese, Swiss cheese, jalapenos, and honey mustard served on pressed Gambino French bread 11

Blackened Chicken & Fried Green Tomato Sandwich
Blackened chicken breast, fried green tomato, Swiss cheese, and creole remoulade served on a toasted jalapeno cheddar bun 10

California Wrap
Thinly sliced turkey breast, bacon, avocado, lettuce, tomato, and Green Goddess dressing served in a spinach wrap 10

Oyster Rockefeller Po'boy
Crispy fried Gulf oysters topped with a spinach, bacon and cream cheese sauce served on Gambino French Bread 12

New Orleans Style BBQ Shrimp Po'boy
Gulf shrimp sautéed in a peppery butter sauce stuffed in Gambino French bread with mayo, lettuce, and tomato 11

*** Blackened or Grilled Tuna Sandwich**
Fresh Yellowfin Tuna dressed with lettuce, tomato, and creole remoulade served on a Brioche Bun 14

Fish Tacos
Choose from blackened fish, blackened shrimp, or fried oysters topped with a spicy slaw of shredded cabbage, red onions, jalapenos, lime juice, tomatoes, and a southwestern remoulade in two flour tortillas 12

ENTREES

Shrimp or Oyster Platter
12 crispy fried Gulf Shrimp or 12 crispy fried Gulf Oysters and French fries served with cocktail sauce and tartar sauce 16

Seafood Pasta
Sautéed shrimp, crab, mushrooms, tomatoes, green onions, and seafood broth served over angel hair pasta bordelaise 14

Oyster Rockefeller Pasta
Crispy fried oysters mixed with spinach, bacon, and a cream cheese sauce served over angel hair pasta bordelaise 14

Parmesan Crusted Chicken
7 oz. butterflied chicken breast dredged in Parmesan cheese and panko, topped with a citrus beurre blanc sauce, and serve with angel hair pasta bordelaise 14

*** Fish of the Day**
Grilled or blackened fish served over sautéed spinach and topped with a citrus beurre blanc sauce 16

SIDE ITEMS

French Fries 2

Fruit Salad 2

Pasta Salad 2

Sweet Potato Fries
3

THE LITTLE FISHERMEN

*Served with French fries or pasta and a drink
Limited to children 12 and under please*

Chicken Tenders 5.75

Fried Fish 6.75

Fried Shrimp 6.75

Grilled Cheese 5.75

BEVERAGES

Coke, Barq's Root Beer, Diet Coke, Dr. Pepper, Lemonade, Iced Tea, House Blend Coffee 2

COCKTAILS

Champarita
Fresh lemon juice, fresh lime juice, Triple Sec, simple syrup and Prosecco 7.50

Hooks Rum Punch
White Bacardi, Myer's Dark Rum, Peach Schnapps, orange juice and pineapple juice 7.50

Port Side
Firefly Sweet Tea Vodka, simple syrup and lemon lime soda 8

Saltwater Margarita
1800 Tequila, Grand Marnier, fresh lemon juice, fresh lime juice, and simple syrup 10

Sea Spray
Bombay Sapphire Gin, simple syrup and lemon lime soda 8

BEER

Craft Beer
Abita Amber, Blue Moon, Fat Tire, Goose Island 312, Yuengling 4

Domestic Beer
Bud Light, Coors Light, Michelob Ultra, Miller Lite 3

Import Beer
Dos Equis, Buckler (Non-alcoholic), Stella Artois 4

Local Beer
Lazy Magnolia Southern Pecan, Lil Smack IPA 4

HOOK GULF COAST CUISINE MENU (CONT)

Hook GULF COAST CUISINE

STARTERS

Seafood Gumbo

Cup 4 Bowl 8

Oyster Rockefeller

6 crispy fried Gulf oysters mixed with a spinach and bacon cream cheese sauce 12

New Orleans Style BBQ Shrimp

10 Gulf shrimp sautéed in a peppery butter sauce served with French bread 12

Fried Green Tomatoes

4 crispy fried tomatoes topped with creole remoulade 6

Phares Fries

French fries tossed in Truffle oil, parsley, and Parmesan cheese 9

THAI-ger Shrimp

10 crispy fried Gulf shrimp tossed in a sweet Thai Chili Sauce with pickled jalapenos 12

Fish Tacos

Blackened fish topped with a spicy slaw of shredded cabbage, red onions, jalapenos, lime juice, tomatoes, and southwestern remoulade in two flour tortillas 11

SALADS

All dressings are made in house

Goat Cheese Croquette Summer Salad

Mixed greens, grilled chicken, pickled red onions, bacon and goat cheese croquette, mandarin oranges, and toasted almonds with a lemon garlic vinaigrette 12

Shrimp Salad

Crispy fried Gulf shrimp, baby spinach, eggs, bacon crumbles, mushrooms, red onions, and cherry tomatoes served with a balsamic vinaigrette 11 Oysters 13

* Caesar

Chopped romaine, Parmesan cheese, and house made croutons tossed with Caesar dressing 6

The Wedge

Iceberg lettuce, bacon crumbles, cherry tomatoes, and a balsamic reduction served with bleu cheese dressing 8

ADD-ONS

Blackened, Fried or Grilled Shrimp 6
Fried Oysters 6 Fried or Grilled Chicken 5
BBQ Shrimp 7 THAI-ger Shrimp 7

COCKTAILS

Champanita

Triple Sec, Prosecco, fresh lemon juice, fresh lime juice, and simple syrup 7.50

Hooks Rum Punch

White Bacardi, Myers's Dark rum, Peach Schnapps, orange juice, and pineapple juice 7.50

Port Side

Firefly Sweet Tea Vodka, simple syrup, and lemon lime soda 8

Saltwater Margarita

1800 Tequila, Grand Marnier, fresh lemon juice, fresh lime juice, and simple syrup 10

Sea Spray

Bombay Sapphire Gin, simple syrup, and lemon lime soda 8

BEER

Craft Beer

Blue Moon, Fat Tire, Goose Island 312, Yuengling 4

Domestic Beer

Bud Light, Coors Light, Michelob Ultra, Miller Lite 3

Import Beer

Buckler (Non-Alcoholic), Dos Equis, Stella Artois 4

Local Beer

Abita Amber, Lazy Magnolia Southern Pecan, Lil Smack IPA 4

BEVERAGES

Coke, Barq's Root Beer, Diet Coke, Lemonade, Dr. Pepper, Sprite, Iced Tea, House Blend Coffee 2

THE LITTLE FISHERMEN

*Served with French Fries or pasta and a drink
Limited to children 12 and under please*

Chicken Tenders 5.75

Fried Fish 6.75

Fried Shrimp 6.75

Grilled Cheese 5.75

DINNER MARKET CATCH

Build your own - choose your protein, how it's prepared, your sauce selection, and your side item.

All dinner market catch selections are served with house salad and Ciabatta bread.

* PROTEIN

FRESH CATCH - 24

SALMON - 19

SOFT SHELL CRAB - 22

TUNA - 23

PREPARATION

Blackened

Fried

Grilled

Sautéed

SAUCE SELECTION

Beurre Blanc

Crawfish Cream

Escabeche

Pass Christian

Rockefeller

SIDE ITEM

Angel Hair Pasta Bordelaise

Asparagus

Fingerling Potatoes

French Fries

Risotto

Sautéed Spinach

Sweet Potato Fries

Vegetable Medley

ENTREES

All entrees served with family style tossed salad with our house vinaigrette and Ciabatta bread

Pass Christian Risotto

Our creamy risotto topped with jumbo shrimp, crab, garlic, and a white wine sauce 19

Grilled Salmon

Grilled salmon with a cucumber, celery, and red onion salad drizzled with a lemon garlic vinaigrette and served with sautéed spinach 19

Seared Yellowfin Tuna

Seared rare and drizzled with a Sweet Thai Chili Glaze served with asparagus 23

Oyster Rockefeller Pasta

Crispy fried Gulf oysters mixed with a spinach and bacon cream cheese sauce served over angel hair pasta bordelaise 18

Crawfish Monica

Angel hair pasta tossed in a creamy crawfish sauce topped with blackened shrimp 18

Parmesan Crusted Chicken

7oz. butterfly chicken breast dredged in Parmesan cheese and panko, topped with citrus beurre blanc sauce, and served with pasta bordelaise 17

Seafood Pasta

Sautéed shrimp, crab, mushrooms, tomatoes, green onions, and seafood broth served over angel hair pasta bordelaise 19

Shrimp or Oyster Platter

14 crispy fried Gulf shrimp or 12 crispy fried Gulf oysters and French fries served with cocktail sauce and tartar sauce 19

Fried Soft Shell Crab Amandine

2 crispy fried Soft Shell Crabs topped with a brown butter toasted almond sauce and served with pasta 23

* Ribeye

12 oz. grilled ribeye served with fingerling potatoes 26

SIDE ITEMS

Asparagus 3

Angel Hair Pasta Bordelaise 3

Fingerling Potatoes 3

French Fries 2

Risotto 3

Sautéed Spinach 3

Sweet Potato Fries 2

Vegetable Medley 2

* - Consumer Advisory: consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of foodborne illness.



2021 COLD BUTT RIDE



2021 COLD BUTT RIDE



2021 COLD BUTT RIDE (CONT)

