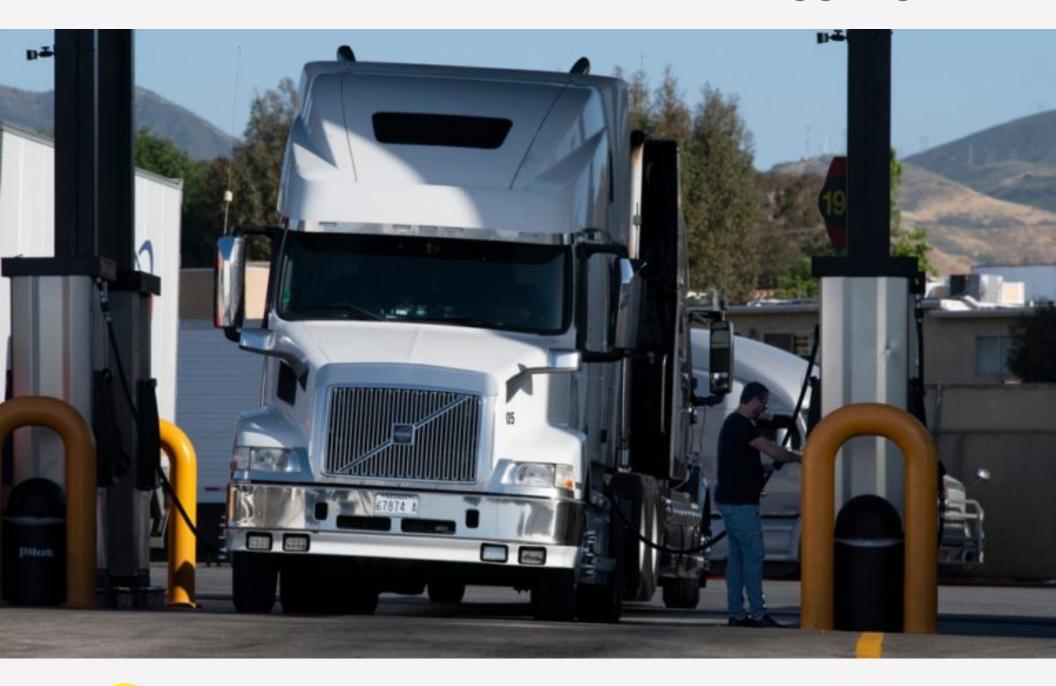
National Association of Independent Truckers

SEPT**2022** 

# ROADSIDE READER



## **FUEL CARD**

### **NAIT MEMBERS BENEFIT**

Diesel prices continue to be a significant part of owner-operator budgets. DYK: NAIT has partnered with the leading fuel and maintenance savings program provider for trucking companies. NAIT members now have access to a zero-fee fuel card, multiple fuel credit line options, and an average diesel savings of 25¢ per gallon at more than 1,800 locations nationwide.

### **LEARN MORE**

NAIT Specialist Mona Brimeyer (877) 770-6248 MemberBenefits@NAITUSA.com



September is Life Insurance Awareness Month! As a valued member of NAIT, you and your loved ones have access to life insurance plans with guaranteed approval. Getting a policy is quick and easy! Call (888) 472-4114 for a free quote.

Follow NAIT on Facebook, LinkedIn, TikTok







### **FUN FACT**

#### Happy fall, y'all!

Yes – cooler temps are on the horizon (at least according to the calendar)! The first day of autumn is Sept. 22.







### **VOLUNTEER SPOTLIGHT**

Humble. Modest. Honest. Genuine.

During a visit with Chris, those qualities became apparent. It was as if they were written on his shirt or plastered on the side of his truck. But they weren't. That's not his style.

As a former owner-operator, I can't help but observe another driver's setup as I approach a job site. If you've ever been in the business, you understand. I immediately noticed that he spent much time on the road. Most who drive W-900s with Studio Sleepers don't spend many nights at home. As I got closer, I realized that he was pure Household Goods – because the W-900 had been modified to a single-axle setup, making it easier to pull his pup trailers. He had all the comforts of a Studio Sleeper with all the neighborhood access of a straight truck.

When I arrived, Chris was inside the residence, finishing up the prep, inventory, and other paperwork required for every HHG shipment. I've had more than one customer complain that their hand ached more

after signing the moving paperwork than it did after their mortgage

closing. Chris' professionalism was immediately apparent. Walkboards and plywood were placed using pads to protect stairs, sidewalks, and other surfaces. Items were padded in residence to prevent damage. His crew was working to ensure items on the sidewalk were loaded first so the move did not inconvenience the public. I noticed these things before I noticed the "AMSA Super Van Operator" decal on the side of his tractor. So, when I saw the award while taking some pictures, I wasn't surprised.

For 25 years, Chris has been in the moving business. He started at 19 as a helper and local driver. After a couple of years, the manager told Chris he'd make a good owner-operator. From that point on, Chris never looked back.

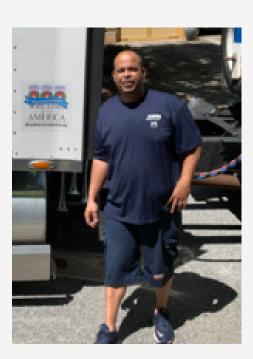
"It's an honest living," Chris said when asked what he liked most about the household goods life. Anyone who has ever lived on the road knows what that means. It's hard. It's often thankless, usually misunderstood. But it pays pretty well, so long as you don't figure the hours worked into the monthly



amount you take home; most of those who do it do so because of the lifestyle and the sense of freedom. Life on the road also presents humanitarian opportunities if you pay attention. Chris McDonald pays attention.

For the past five years, Chris has been a volunteer driver for Wreaths Across America. WAA started in 1992 by placing a few leftover wreaths on older gravesites at Arlington National Cemetery. WAA now places nearly 1,000,000 wreaths at more than 1,500 locations. This is made possible by trucking companies and owner-operator volunteers.

Chris uses his equipment, pays for his fuel and expenses, and gives his time to pick up more than 1,000 boxes of wreaths in far northeastern Maine and deliver them to cemeteries in his home state of Florida every December. "Once you get a taste, feel the appreciation – you just can't stop. It's contagious," he said.



Chris McDonald Scobey Moving & Storage



**SEPT. 16** 

### National POW/MIA Recognition Day

We recognize the men and women who are POW and MIA. Remember them and bring them home ...



**SEPT2022** 

### **ROAD EATS**

### **RED BEANS AND RICE**

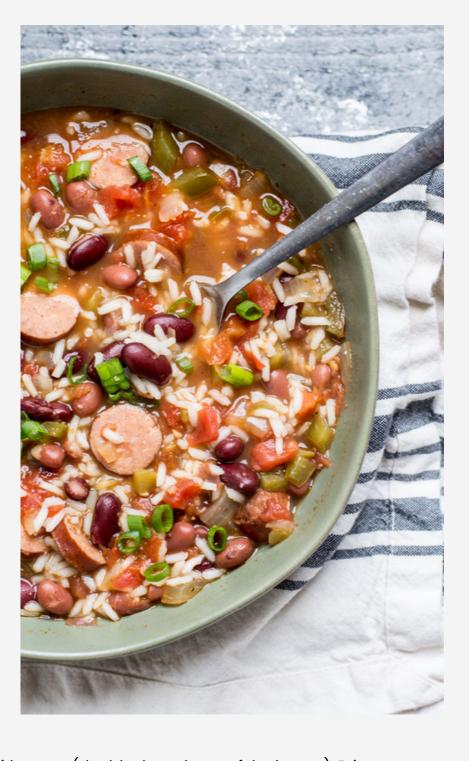
Red beans and rice is an iconic Louisiana Creole cuisine traditionally made on Mondays. New Orleanian Louis Armstrong's favorite food was red beans and rice; the musician would sign letters "Red Beans and Ricely Yours, Louis Armstrong."

#### **Ingredients**

- 1 lb dried red beans, rinsed
- 2 tbsp olive oil, divided
- 1 green bell pepper, chopped
- 1 medium yellow onion, chopped
- 1 cup celery, chopped
- 3 tbsp garlic, minced
- 1 large ham hock
- 1 tsp kosher salt
- 1/2 tsp freshly ground pepper
- 2 tsp fresh thyme (or 1/2 tsp dried)
- 3 bay leaves
- 2 tsp creole seasoning (like Tony's)
- 2 tbsp flat leaf parsley, chopped (plus more for serving)
- 1 tbsp Worcestershire sauce
- 1 lb smoked ham, diced
- 1/2 lb Andouille sausage, split in half lengthwise and cut into 1-inch pieces
- 1/2 Louisiana hot sausage, cut on the bias
- 1 jar of pickled okra for serving (optional)
- Louisiana hot sauce, for serving (optional)
- 1 cooked white rice

### **Directions**

- 1. Place the beans in a large pot. Fill the pot of beans with water (double the volume of the beans). Bring to a boil. Boil the beans for 45 minutes, making sure the beans are always covered in water. The beans should be tender with a little bite left in them.
- 2. While the beans are boiling, sauté celery, onion, and bell pepper in 1 tablespoon olive oil in a large pan. When onions begin to soften, add the garlic. Sauté until onions are translucent, about 10 minutes. Set aside.
- 3. After boiling the beans, drain them and place the ham hock into the bottom of the pot. Add the onion-garlic mixture to the pot along with the beans. Add the salt, pepper, thyme, bay leaves, Worcestershire sauce, parsley, and Creole seasoning. Add just enough water to cover everything in the pot. Bring to a boil, then simmer for 2-3 hours. The beans release starch, turning the water and seasoning into a rich gravy. How "wet" the sauce depends on your liking. If it gets too sticky, add a quarter cup of water at a time.
- 4. While the red beans are melding with the deliciousness and making the sauce, add the last tablespoon of olive oil to the veggie pan. Sauté ham and sausage until slightly brown on all edges. During the last hour of simmering, add it all to the pot of beans.
- 5. Serve over white rice alongside pickled okra, Louisiana hot sauce, and of course, cornbread.



#### **CONTACT US**

Association & NAIT Member Benefits
NAIT Specialist Mona Brimeyer (877) 770-6248
MemberBenefits@NAITUSA.com



**SEPT2022** 

## **NAIT BENEFITS**

You asked, NAIT listened!

We have partnered with **Roadside Masters** to bring our members an Emergency Roadside Assistance program for \$399.99 annually (a \$100 savings) – or \$199.99 down and \$45.99 per month for 11 months. They offer additional discounts from more than 40,000 vendors that offer parts and services.

Call (800) 395-4908 or sign up at <a href="https://www.roadsidemasters.com">www.roadsidemasters.com</a>.

