## NEWPORT ELKS 11 O'CLOCK NEWSLETTER

Newport Elks #273 3704 Alexandria Pike Cold Spring, KY 41076





Fran Bray Editor and Newsletter Chairperson , e-mail danandfranbray@twc.com , Tel 859-441-8832 February 2023

| Team Schedules  |               |  |
|-----------------|---------------|--|
| Cole Slaw Team: |               |  |
| 2/03/23         | Carol & Helen |  |
| 2/10/23         | Jim & Dottie  |  |
| 2/17/23         | Amiott        |  |
| 2/24/23         | Patti /Gina   |  |



| Fish Fry Team Schedule: |            |
|-------------------------|------------|
| 2/03/23                 | Taylor     |
| 2/10/23                 | JUDGES     |
| 2/17/23                 | Reis       |
| 2/24/23                 | Hildebrand |



Congratulations Newport Elks # 273 Good luck in the upcoming year Incoming Kentucky State President

Ray Pauly and First Lady Vicky Pauly

Best Wishes Newport Elks # 273 On a Successful KY State Convention February 16,17,18, 2023



## Secretary's Corner



The Elks Convention is right around the corner and help is needed. Convention will be February 16-18, 2023. Ray Pauly will be installed as the KY State President on Saturday morning. There are reduced prices for members who only want to attend parts of the convention. Let's

make Newport proud and have a large number attend even if it's only for certain parts of convention, but especially to see Ray sworn in as State President. See Vicky Pauly, Kathy Frommeyer, or Sam Taylor for more information.

Remember....election of officers is approaching. First nominations are February 10<sup>th</sup>, and second nominations and elections will be February 23rd. If ANYONE is interested in running, please let someone know. This is everyone's lodge, and we would like to see new faces in the chairs. Officers being elected are: Exalted Ruler, Leading Knight, Loyal Knight, Lecturing Knight, Secretary, Treasurer, Inner Guard and 5 Year Trustee.

It's been a difficult month with the passing of members. We lost 2 members within 10 days....4 members within the last month. We lost Daisy Napier on Christmas Day, Charles Schadler on Jan. 10<sup>th</sup>. Then, we lost Walter Andrews on Jan. 17 and Joe Torrano on Jan. 21. It's been rough on these families and those of us who have known them. If you know of anyone who has been sick, please let someone know. Friends and family are precious, and we need to keep those who aren't well in our prayers. We are a family, and each member is an important part of that family.

We have 2 months left in our year and still have 29 members who have not paid their 22-23 dues. On March 31, I will have to drop anyone who has not paid. Please get your dues in soon. If you haven't paid and want to vote in the elections, you will need to pay your dues prior to voting or you will not be able to vote. Please get this done so no one will lose any time accumulated, especially the 5 members who have Life Member status. See me if there are any questions or concerns related to this.

Linda Caldwell, Secretary, PDDGER, PER <u>273bpoe@gmail.com</u> or 859-391-8936



Lenten Friday Fish Fry hours are 4:00—7:30pm, Hours of operation Tues-Thurs 4PM -10 pm, Fri- Sat 4-12 midnight



February 2023



|                    | Mon  | Tue   | Wed  | Thu   | Fri   | Sat  |
|--------------------|--|---|--|---|---|--|
|                    |  |   | 1<br>Lodge Open  | 2<br>Lodge Open<br>No Lodge<br>Meeting  | 3<br>Lodge Open<br>Friday Fish Fry<br>4:30-7:00 PM<br>Team 3<br>Taylor  | 4<br>Lodge Open<br>Valen -Dine N<br>Dance<br>6pm-12midnight<br>at the Elks Lodge |
| 5<br>Lodge Closed  | 6<br>Lodge Closed<br>Monday Bingo<br>7 pm  | 7<br>Lodge Open<br>Ladies Meeting<br>7:00 pm  | 8<br>Lodge Open<br>Wednesday<br>Dinner<br>5:30– 7pm              | 9<br>Lodge Open<br>Lodge Meeting<br>7:30pm<br>First Nomination<br>of Officers                                 | 10<br>Lodge Open<br>Friday Fish Fry<br>4:30-7:00 PM<br>Team 4<br>Judges   | 11<br>Lodge Open   |
| 12<br>Lodge Closed | 13<br>Lodge Closed<br>Monday Bingo<br>7 pm | 14 Valentine's Day<br>Lodge Open              | 15<br>Lodge Open<br>No Wednesday<br>Dinner                       | 16 <b>Convention</b><br>Lodge Open<br>Wed Dinner<br>moved to Thurs.<br>for Convention<br>weekend 5:30—<br>7pm | <ul> <li>17 Convention</li> <li>Lodge Closed to<br/>the Public.</li> <li>Friday Fish Fry<br/>4:30-7:00 PM</li> <li>Team 6 Reis</li> </ul> | 18 <b>Convention</b><br>Lodge Open<br>AM meeting and<br>PM Banquet               |
| 19<br>Lodge Closed | 20<br>Lodge Closed<br>Monday Bingo<br>7 pm | 21<br>Lodge Open<br>Quarter Auction<br>7 PM   | 22 Lent begins<br>Lodge Open<br>Wednesday<br>Dinner<br>5:30– 7pm | 23<br>Lodge Open<br>Lodge Meeting<br>7:30pm<br>2nd Nomination<br>of Officers and<br>Election                  | 24 LENT<br>Lodge Open<br>Friday Fish Fry<br>4:00-7:30 PM<br>Team 7<br>Hildebrand  | 25<br>Lodge Open   |
| 26<br>Lodge Closed | 27<br>Lodge Closed<br>Monday Bingo<br>7 pm | 28<br>Lodge Open<br>Veterans Visit<br>4:30 PM |  |   |   |  |

## **Upcoming Events:**

**Feb 4 -** Valen- Dine and Dance

February 7 Tues, Ladies Meeting 7:00pm,

February 14, Tuesday, Valentines Day

**February 21**, Tues Quarter Auction 7pm

February 22 Lent Ash Wed

**Feb 24th,** First Friday in Lent dine in, Carry Out, need volunteers, 4:00 –7:30pm

**February 28**—Veterans Nite 4:30pm



## **Ladies Aux Officers**

| President            | Patti Hess      |
|----------------------|-----------------|
| Vice President       | Mary Lawson     |
| Rec Sec              | Kathy Frommeyer |
| Corres. Sec          | Monika Smith    |
| Treasurer            | Vicky Pauly     |
| Birthday             | Debby Hornsby   |
| Chaplin              | Gloria Crowe    |
| Publicity            | Jenni Woodruff  |
| <u>Entertainment</u> |                 |
| Helen Caldwell       |                 |
| Connie Hardy         |                 |
| Candy Staubach       |                 |





#### Fish Fry Teams:

- 1. Jim E. & Dottie C
- 2. Amiott
- 3 Taylor
- 4 Judges
- 5.
- 6. Reis
- 7. Hildebrand
- 8. Eight is Enough

## Cole Slaw Teams:

- 1. Carol and Helen
- 2. Jim E & Dottie C
- 3. Terry Amiott
- 4. Patti P & Gina

### Lodge Officers:

Exalted Ruler: Jim Staubach Leading Knight: Don Spradlin Loyal Knight: Lecturing Knight: Patty Perry Esquire: Dan Bray Chaplin: Nancy Roell Inner Guard: Gina Stebbins Secretary: Linda Caldwell Treasurer: Tim Wagner Tiler: Ken Krebs Presiding Justice: Kathy Frommeyer

#### Trustees

- 1 Dave Orth
- 2 Dan Hildebrand
- 3 Roger Reis
- 4 Dan Martin
- 5 Tom Connley

Newsletter- Fran Bray Editor, PER

## Kentucky Elks Association Shuttle/Activity Schedule

## All Activities Held at the Lodge

## Shuttle Service

| Thursday | 4-11PM       |
|----------|--------------|
| Friday   | 7AM-Midnight |
| Saturday | 7AM-Midnight |

## Thursday, February 16

| 3-8 PM | Registration       |
|--------|--------------------|
| 6 PM   | PSP Cocktail Hour  |
| 7 PM   | PSP Dinner/Meeting |
| 6-8 PM | Convention Dinner  |
|        |                    |

## Friday, February 17

| 7:30-10 AM | Registration                         |
|------------|--------------------------------------|
| 7:30 AM    | Donuts & Coffee                      |
| 8:30 AM    | Business Meeting                     |
| Noon       | Smokin' Dawg Luncheon                |
| 6-8 PM     | Fish Fry/Steak/Chicken/Burger Dinner |
| 7-11 PM    | Entertainment by "Hey Bartender"     |

## Saturday, February 18

| 7:30-10 AM | Registration                             |
|------------|--|
| 7:30 AM    | Donuts & Coffee                          |
| 8:30 AM    | Business Meeting/Installation/Memorial   |
| Noon       | Tuscan Chicken Luncheon                  |
|            | State Auxiliary Luncheon/Meeting/Auction |
| 6-7 PM     | Cocktail Hour                            |
| 7PM        | Banquet                                  |
|            |  |



## Kentucky State Convention by Kathy Frommeyer

The Kentucky State Convention will be held at the Newport Lodge on February 16, 17, 18, 2023. Ray Pauly will be installed as our Kentucky Elks State President on Saturday morning during the business session. We hope to have about 150 Elks from around the state in attendance.

Convention fees are \$100 per person which includes all meals on Thursday night, Friday lunch and dinner, and Saturday lunch and dinner. The Thursday dinner will take the place of our usual Wednesday dinner. The Friday fish fry is closed to the public and is open to members and their guests only, with no carry outs. You do not have to register for the convention to come to Thursday or Friday night dinners, you can pay at the window as usual.

If you wish to attend any of the lunches and nothing else, including the Ladies Luncheon on Saturday, it is \$15 for each. To attend the Banquet on Saturday it is \$35.

I know this is kind of confusing, so if you have questions please see either Vicky Pauly, Sam Taylor, or me, Kathy Frommeyer.

**Convention Ticket Info:** If you are not registering for the convention, but want to attend the <u>Saturday ban-</u> <u>quet</u>, the cost is \$35 prepaid and I will get you a ticket.

If you are only attending the Ladies Auxiliary Luncheon, the cost is \$15 and needs to be prepaid and I will give you a ticket.

Friday or Saturday lunch is \$15 also - prepaid and you will get ticket.

We have to know how much food we are cooking or ordering for those meals.

Thank you.—— Vicky Pauly

## **Convention meetings/and meals**

- Thurs 2/16 Dinner 5:30 –7
- Fri 2/17 Business meeting 8:30 am w/doughnuts, Lunch 12 noon
- Fri—Fish Fry 5-7pm members only, Band plays at 7 "Hey Bartender"
- Sat 2/18 8:30 am Business meeting, 10am -Ray Pauly installed as State Pres, 12 noon Lunch (back hall) and State Ladies Luncheon & Auction (meeting room)
- Sat—Cocktail Hour 6pm—7pm, Banquet at 7pm (Winter Formal), Officers in tuxedos



## Welcome to our Lodge #273

Initiated 1/5/2023 new lodge members. Welcome. Left to right– Jonathan Stacy, Sue Stacy, Brian Markus, Darrell Carroll, Sean Branch.







## SICKNESS & DISTRESS:



We sadly report the passing of our friends and brothers.

**Walter Andrews** - Born 4/2/45, Initiated 4/1/84, Passed January 17,2023 at his home, after having heart issues. He was an officer for many years within our lodge and was the current Loyal Knight this year. Walt was a very active and dedicated member of our lodge.

Our brother, **Joe Torrano** also passed away at his home under hospice care, on 1/21/2023. He was born 12/19/36, Initiated 6/4/16 and passed away 1/21/23. Prayers will be said for Pam and Joe, and Walter and his loved ones. <u>"They will no longer be with us but will live forever on our tablets of love and memory"</u>

Just a note to membership that **Aileen Jacobs** passed away in Dec of 2021. We were notified just recently that she passed during the Covid scare period. The service was private and there was no public announcement made by the family. This was relayed to me by a close friend of Aileen's, who was contacted by Aileen's son.

Tim Ryan, the son of **Bob Ryan** and cousin of **Pat Schmidt**, passed away from heart issues at the age of 57. Prayers are needed for Pat and her family.

**Dan Martin** has been in the hospital under doctors care and is back at the lodge. Good to have you back Dan.

**Rhonda Johnson** is at home recovering from a hip replacement surgery, she is feeling much better. She will be back playing cards with Mary soon

**Vicky Pauly** is at home from a short hospital stay and back to the lodge after a trip to the hospital more tests to be done. Prayers to Vicky and Ray.

**Kathy Frommeyer's** sister, Vicky Fecher and her niece Nina, were in a car accident on 27 near Paris KY last evening. Prayers needed for Kathy and her family.

## Scholarship News By Donna Grey

Elks National Foundation Most Valuable Student Scholarship Update

The Newport Elks Scholarship Committee received 36 applications from students in Campbell and Kenton County. All applications were scored and the top three males and top three females were advance to the district judging level. Of the six applications, three were advanced to State. The results are below:

Top three females advanced to District Judging from Newport Elks Lodge: Ryann Crowley, Campbell County High School Teagan Pattinson, Scott High School Jordan Brooks, Campbell County High School **Ryann and Jordan advanced to State Judging!** 

Top three males advance to District Judging from Newport Elks Lodge: Michael Tomes, Bishop Brossart High School Aaron Vogt, Bellevue High School Jackson Stewart, Campbell County High School **Aaron advanced to State Judging!** 



In addition, our Lodge awards scholarships to the highest scoring students from each school in Campbell County. Students from four of the seven high schools sent in applications. The top scoring students, per school, are listed below. Awards range from \$600 to \$1,000.

Ryann Crowley, Campbell County High School Jordan Brooks, Campbell County High School Jackson Stewart, Campbell County High School Aaron Vogt, Bellevue High School Michael Tomes, Bishop Brossart High School CoraLynn Bertsch, Bishop Brossart High School Megan Calme, Highlands High School Elisabeth Davidson, Highlands High School

Congratulations to all of the students and best of luck to Ryann, Jordan and Aaron as they advance to State Judging.

**LEGACY AWARDS:** Legacy Awards are \$4,000 scholarships available to children and grandchildren of Elks members. **The deadline for 2023 applications is February 6, 2023.** 

Eligibility requirements are outlined here: <a href="https://www.elks.org/scholars/scholarships/Legacy.cfm">https://www.elks.org/scholars/scholarships/Legacy.cfm</a>

Last year, out of the seven legacy awards for the State of Kentucky, we had three students from the Newport Elks Lodge so please encourage high school seniors in your family to apply for Legacy Awards!

# Valen-Díne and Dance



## **Proceeds to benefit Kids with Cancer**

Happy Valentine's Day !

Where: Newport Elks, 3704 Alexandria Pike, Cold Spring Ky 41076

## Date: February 4, 2023

Time- 6-7pm Happy Hour (Open Bar) 7-8 pm Dinner (Roast Beef or Chicken w/Parm Sauce) 8-12pm Dancing (Music by Marshall Entertainment) <u>Price: \$80.00 per couple</u>

Reservations only by January 28, 2023

Call: Tim H 859-635-1560 or The Elks 859-441-1273



## LUCK O' THE IRISH Stagette

\$30 donation per person

Date 3/12/23, 12 noon – 5pm

Doors open 11am—Lunch Served at Noon



Bingo, Raffles and Door Prizes Newport Elks Ladies Auxiliary, Cold Spring, KY

Reservations Contact: Patti Hess-859-982-6690



## How to access the Lodge Website to sign up for the News Alerts and Newsletters

There are always questions regarding how to get onto the lodge webpage to sign up for the Elks News Alerts and how to sign up for the Lodge Newsletter. This is also the area to <u>change your e-mail address</u> if it's been changed. Here are the instructions:

- 1. Go to "<u>newportelks273.com</u>" you will be at our Lodge Homepage
- 2. Within the 2nd paragraph, there is a link called <u>News Mailing List</u>. Click on that link and it will bring you to the page where you see "Subscribing to News ". Below that paragraph, there are two entry boxes, one for your e-mail address and one for your <u>name</u> (which is optional), signing up is that easy. If you have any questions or need help, click on the e-mail for the Web site administrator. Bill Woodruff is the Web site administrator <u>bwoodruff53@gmail.com</u>.
- 3. If you are already on that list, and now have an <u>e-mail change</u>: go to the same area News Mailing List and add your new e-mail address, don't worry about your old e-mail address if it's no longer valid it won't make a difference. (Do not send out a note to all members at <u>news@newportelks273.com.</u> that your e-mail has changed, that does not get the change completed. No one will respond to your note or correct the address, it just goes out to the general membership.)

4. If you have any questions regarding signing up you can e-mail me <u>Fran Bray</u> at <u>danandfran-</u> <u>bray@twc.com</u>, or contact the **Web Administrator**, <u>Bill Woodruff</u> at <u>bwoodruff53@gmail.com</u>.

- 5. If your current e-mail is correct when you sign up you will start receiving any Member News Alert emails regarding our Lodge events that are generated. I send out the monthly Newsletter to all signed up members through e-mail, prior to it going to the printer.
- 6. If you or any member wants to send out pertinent <u>Elks</u> information to all the members you can use the e -mail address <u>news@newportelks273.com</u>, that e-mail is strictly for Newport Elks information that you want all members to be aware of. (Please do not use it for any Jokes (crude humor or otherwise) or any other political or any unrelated information.) Also, if you happen to have a complaint about any-thing regarding the lodge, please come to a meeting or Trustees meeting to voice any complaints or see the Exalted Ruler. Elks e-mail is not to be used for voicing your opinions and it will be removed.

Fran Bray, PER, Newsletter Editor



## **Ladies Auxiliary News**



Hello everyone, it's February already and we are busy with Convention preparations. If you are still interested in helping with anything please let Kathy Frommeyer know.

Due to a busy week with the convention the ladies monthly meeting has been changed to 2/7 at 7 pm. Food will be provided by myself and we'll be having a cake in honor of the Past Ladies Presidents. We will be honoring our PLP at our February meeting.

The Spring stagette is coming in March. If you need any information, contact Terry Amiott the Stagette chair person.

The monthly Quarter Auction will be on February 21st, the money collected is to be donated to the lodge.

Reminder, if you any items to donate for baskets please bring them to the meeting or to the lodge and give them to Vicky Pauly or myself. Also, if you just want to come out and volunteer the kitchen is looking for help and the bake table is in need of donated baked goods. Baked goods are almost always donated by the same people, (Ray, Monica, Donna, Kathy, Nancy, Terri, Dave, Connie and of course Vicky)

We will be hosting the Veterans on February 28th. We are always in need of volunteers, contact Paul Dickerson or Vicky and/or Ray Pauly for information on how to help.

Terry is always looking for bingo help on Monday's. The kitchen teams on Monday are getting tired and need volunteers to help. It is normally the same ladies in the kitchen (Mary, Debbie, Connie and Natania), they could use more volunteers. Thanks ladies.

The lodge trustees, specifically Tom Connley is looking for people interested in forming a Friday Night kitchen team or a new coleslaw team. Please let Tom know if you are interested. Thanks.

As you can see, the lodge is continually looking for help all the time, in everything we do. Please if you have time and just want to do a little, that would be great to offer your time. Just reach out to any of the officers, either of the lodge or the Ladies Auxiliary.

Reminder, the ladies meeting is on the first Tues this month, it's February 7th.

Thanks, Patti Hess. Ladies Auxiliary President



## **Bisquick<sup>™</sup> Strawberry Shortcakes**

- Prep20 MIN
- 6 SERVINGS

## Ingredients

4 cups sliced fresh strawberries

## 1/4 cup sugar

2 1/3 cups Original Bisquick<sup>™</sup> Baking Mi/3 cup milk

3 tablespoons sugar

3 tablespoons butter or margarine, melted

1/2 cup heavy whipping cream

## Steps

1 Heat oven to 425°F. In large bowl, mix strawberries and 1/4 cup sugar; set aside.

2 In medium bowl, stir Original Bisquick<sup>™</sup> Baking Mix, milk, 3 tablespoons sugar and the butter until soft dough forms. On ungreased cookie sheet, drop dough by 6 spoonfuls.

3 Bake 16 to 17 minutes or until golden brown. Meanwhile, in small bowl, beat whipping cream with electric mixer on high speed until soft peaks form.

4 Split warm shortcakes; fill and top with strawberries and whipped cream.



## Amazing Pork Tenderloin in the Slow Cooker

Total Time: 4 hrs 15 mins

## Ingredients

- 1 (2 pound) pork tenderloin
- 1 (1 ounce) envelope dry onion soup mix
- 1 cup water
- ¾ cup red wine
- 3 tablespoons soy sauce

## Directions

Place pork tenderloin and soup mix in a slow cooker. Pour water, wine, and soy sauce on top, turning pork to coat. Carefully

spread garlic over pork, leaving as much on top as possible. Sprinkle with pepper.

## Step 2

Cover and cook on Low for 4 hours or until the internal temperature reaches 145 degrees.

## Step 3

Remove pork from the slow cooker and let rest for 10 minutes. Slice and serve with cooking liquid on the side as au jus.



## Million Dollar Roast Beef Tenderloin Recipe

This delicious cut of beef tenderloin is seared on the outside to give it a delicious crust then roasted to perfection, for a melt-in-your-mouth experience.

> Prep Time15 mins Cook Time40 mins Total Time55 mins

## Ingredients

- 4 to 5 lb. Beef tenderloin, trimmed, cut in two pieces and tied.
  1 tsp salt
  1/2 tsp black pepper
  2 tbsp olive oil
  4 tbsp butter, salted, softened
  2 tsp garlic, minced
  1 tsp horseradish, prepared or dijon mustard
- 1 tsp rosemary, minced or thyme

### Instructions

### The Day Before Cooking (\*optional):

Trim the beef tenderloin if it's not already, then cut in half to make two pieces. Tuck the long end under and use butcher's twine to tie the tenderloin. \*Watch video in blog post for demonstration

Season all over with salt and pepper and leave in fridge, **uncovered** overnight, or at least 10 hours. \*not necessary, but helps to give the tenderloin a great crust.

#### Day Of Cooking:

Tie up tenderloin and season with salt and pepper if you did not do this the day prior. Remove from fridge and set on counter for about 2 hours prior to cooking, to come to room temperature.

Preheat oven to 425 degrees F.

Place oil in a large cast-iron skillet and heat over medium-high heat. Sear the beef tenderloin on all sides, about 3 to 5 minutes per side, creating a nice golden-brown crust.

Meanwhile combine the softened butter, garlic, horseradish and herbs in a small dish and mix. Slather the seared tenderloin with the butter mixture and then insert a probe thermometer. If using the skillet, place in preheated oven, or transfer to a baking dish and place in preheated oven. Roast until desired internal temperature is reached, about 20 to 25 minutes. \*see notes for temperatures. Temp test before removing from oven. Remove tenderloin from oven and transfer to a cutting board. Let rest for 15 to 20 minutes to allow the juices to redistribute before slicing into 1" slices.

RARE – 115°F - 120°F MEDIUM RARE – 120°F - 125°F, MEDIUM – 130°F - 135°







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PDDGER and

M. Fran Bray, PER 2008~'09, PLP

Newsletter Editor



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