#### 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 2024

#### **Team Schedules**

**Cole Slaw Team:** 

2/02/24 1. Terry Amiott

2/09/24 2. Dottie C

2/16/24 3. Patty & Gina S

2/23/24 4. Bill & Nancy



Fish Fry Team Schedule:					
2/02/24	Judges	# 4			
2/09/24	Reis	# 5			
2/16/24	Hildebrand	# 6			
2/23/24	Dottie C	#1			



#### **Exalted Ruler's Column**



Two large projects that were completed this month:

- 1. The roof replacement is complete, also
- 2. The ballfield has officially been sold

We need help with Lent fish fry, and with making up condiment cups. If you can help, please let the Trustee's know.

**First nominations** of officers is the 8<sup>th</sup> of February, **2<sup>nd</sup> nomination** of officers and voting is on February 29<sup>th</sup> We are always looking for help with Bingo on Monday nights. If you would like to help, please let Terry know. Also as a reminder, Lenten Fridays begin on February 16<sup>th</sup>, and any and all help with fish fries is welcome and appreciated. Thanks, Jim Staubach, PDDGER, PER, ER

#### Ruth Bray, remembering a truly exceptional Elk. By Fran Bray

She was a little lady, but one of the finest Elks within our Newport Lodge. Prior to becoming an Elk member she joined the Ladies Auxiliary and she was a dedicated Ladies member for 51 years and a lodge member for 21 years after women were allowed to join as members. She was named Elk of the Year in 2018 and there was no one more deserving

of the title. She had many years, where she and Ken worked Fridays on a Kitchen Team. Ken was the Chairman and she was his helper for the Veterans program for 20 plus years. She and Ken chaired the yearly Anniversary Dinner for approximately 25+ years by themselves until I came in and joined the mix. She baked more pumpkin pies for the Anniversary Dinner and for the Veterans Thanksgiving dinner than anyone before her ever did. She'd bake 30-40 pumpkin pies in two days for the lodge every year. She also baked and ran the Turkey Raffle Dessert Table with Ken for 20 plus years. She volunteered many hours for hundreds of events through all the years within her membership, until she literally aged out and her body could not do all the work any longer. Ruth, was one of the most dedicated Elk members there ever was, and I'm proud to have called her MOM, as she was my mother-in-law. She was small, feisty, outgoing and sometimes very vocal. She loved having a good time. She liked to drink occasionally enjoying "little beers" and Jello shooters, and her favorite Vodka and tonic. She had an occasional beer sporadically and she absolutely loved Amaretto. She and Dad made their own with a homemade recipe. I don't think we ever saw her more than a little tipsy. She had fun at the lodge with friends and with her grandkids, but she was a very hard worker for our lodge and Auxiliary. She was proud and always looked beautiful when she was out in public. She always dressed to the 9's and looked like a million bucks. She was a great wife, good mother and very loving grandmother.

She's gone now, but the little lady was loved by many and will never be forgotten. We "Love" you Mom.

#### **SICKNESS & DISTRESS:**

We sadly note the passing of one of our members: **Ruth Bray**: Born May 12,1933. Initiated on June 2002, Died on January 29,2024.

Our sympathy is extended to the Bray family, husband Ken, sons- Danny, and Roger and daughter in laws Fran and Betty. Along with all their kids, grandkids and great grandchildren

She may no longer be with us, but will live forever on our tablets of love and memory.

**Tim Wagner** - and his wife Debby were in a car accident the end of December. They are both fine and back at the lodge.

**Ken Krebs** - Ken had neck surgery, went to Season's for rehab and is doing well now.

**Gloria Crowe** was in the hospital, and is out now, but is in need of our prayers.

**John Pferrman's** wife has bone cancer, they have located a match for a blood transplant. She needs our prayers.

**Kathleen Steffen** had a mass taken out of her lung. She needs our prayers.

Will Grant has prostate cancer and needs our prayers.

#### **REMINDER**

House rules dictate that the Lodge is closed to non-members on <u>Meeting nights</u> after 7pm. If it's necessary or required that a non-member comes into the lodge after 7 pm on a meeting night, permission should be obtained from the Exalted Ruler.

#### Kitchen Teams

- There is a schedule for all Kitchen teams be it Fish Teams or Coleslaw Teams. We have a scheduled
  Friday Night Dinner open to the public and it should be adhered to. The schedule is on the kitchen
  wall, and always in the Newsletter on the front page. We can't be without a team on any given night
  with no notice.
- If you are on a Team and you or your team cannot make it on a specific date, please arrange to have a replacement person or team, or trade dates with another team if possible. We are a business on Friday nights when people come to have dinner, especially during Lent. We can't afford to close up the kitchen when a team decides to not show up without notifying anyone for a replacement.
- If you know your team isn't reliable due to other responsibilities then please drop out and we'll try and replace the team with new available members. Thank You.

#### Thank You from the Bray Family

We wanted to thank everyone for your help and for your support of our family for Mom/Ruth Bray's funeral and celebration of life. She is in a better place now. We all thank you for everything you have done or supported us through. Sincerely, **Ken Bray, Dan, Fran, Roger and Betty** 



## February 2023



Sun	Mon	Tue	Wed	Thu	Fri	Sat
				1 Lodge Open	2 Lodge Open Friday Fish Fry 4:30-7:00 PM Team 4	3 Lodge Open
4 Lodge Closed	5 Lodge Closed Monday Bingo 7 pm	6 Lodge Open	7 Lodge Open Wednesday Dinner 5:30– 7pm	8 Lodge Open Lodge Meeting 7:30pm First Nomination of Officers	9 Lodge Open Friday Fish Fry 4:30-7:00 PM <b>Team 5</b>	Lodge Open Valentine Dance 6pm-12midnight at the Elks Lodge
11 Lodge Closed	12 Lodge Closed Monday Bingo 7 pm	Lodge Open Ladies Meeting 7:00 pm Trustees Mtg 6:30pm	14 LENT  Ash Wednesday  Wednesday  Dinner  5:30-7pm	15 Lodge Open	16 Lent Starts  Lodge Open  Friday Lent Fish Fry  4:00-7:30 PM  Team 6	17 Lodge Open
18 Lodge Closed	19 Lodge Closed Monday Bingo 7 pm	20 Lodge Open Quarter Auction 7 PM	21 Lent begins  Lodge Open  Wednesday  Dinner  5:30–7pm	22 Lodge Open	23 LENT  Lodge Open Friday Fish Fry 4:00-7:30 PM  Team 1	24 Lodge Open
25 Lodge Closed	26 Lodge Closed Monday Bingo 7 pm	Lodge Open Veterans Visit 4:30 PM	28 Lodge Open	Lodge Open  Lodge Meeting 7:30pm 2nd Nomination of Officers and Election		

#### **Upcoming Events:**

**February 13th** Tues, Ladies Meeting 7:00pm,

**February 8th**, **29th** 1st &2nd Nomination of officers, Mtgs

**February 14th,** Wed-Ash Wed, Valentines Day

**Feb 16th,** First Friday in Lent dine in, Carry Out, need volunteers, 4:00 –7:30pm

**February 20th**, Tues Quarter Auction 7pm

**February 27th**—Veterans Nite 4:30pm



#### **Ladies Aux Officers**

President - Patti Hess

Vice President - Mary Lawson

Treasurer - Vicky Pauly

Rec Secretary - K. Frommeyer

Corr Secretary - C. Thompson

Publicity - Candy Staubach

Birthday - Patty Perry

Chaplin - Mary Inabnitt

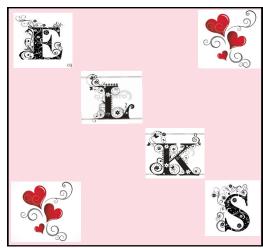
Sweepstkes - Deanna Inabnitt

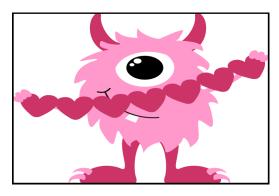
#### **Entertainment:**

Connie Steffen
Cathi Hildebrand
Nancy Mullins









#### Fish Fry Teams:

- 1. Dottie C
- 2. Amiott
- 3 Taylor
- 4 JUDGES
- 5 Reis
- 6 Hildebrand

#### Cole Slaw Teams:

- 1. T. Amiott
- 2. Dottie C
- 3. Patty P & Gina S
- 4. Bill & Nancy

#### **Lodge Officers:**

**Exalted Ruler**: Jim Staubach

Leading Knight: Don Spradlin

**Loyal Knight:** Patty Perry

Lect. Knight: Jacob Lawrence

Esquire: Dan Bray

Chaplin: Nancy Roell

Inner Guard: Gina Stebbins

Secretary: Linda Caldwell

Treasurer: Tim Wagner

Tiler: Mark Lawrence

Pres Justice: K. Frommeyer

#### **Trustees**

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

Newsletter: Editor- Fran Bray

## LENT BEGINS WED 2/14/24 LENTEN FRIDAY FISH FRY STARTS

2/16/24 thru 3/29/24

Time: 4:00 p.m. to 7:30 p.m.

**EAT IN** 

or

**CARRY OUT** 



## CALL ORDER IN FOR CARRY OUT 859~441~1273

We need lots of volunteers during Lent, please see Dan Hildebrand or Tom Connley.



#### Volunteers Corner by Patty Perry

#### **T- Together**

**E- Everyone** 

**A-Accomplishes** 

M- More

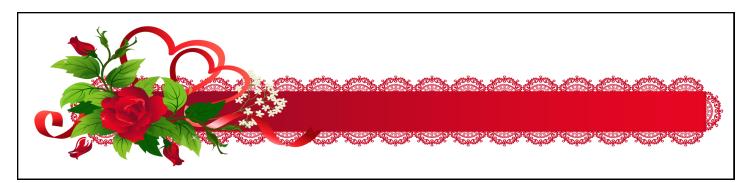
#### **Volunteering opportunities:**

Lent begins on Wednesday February 14th. Help is needed for the Friday Fish Fry. See a Trustee for more information.

- Cole Slaw Teams- see Tom Connley
- ♦ Friday Fish Fry Teams- See Tom Connley
- ♦ Cole Slaw and Condiments Team Help needed for Thursday mornings at 10 during Lent.
- Monday night bingo, help needed see Terry Amiott
- ♦ Friday Fish Teams See Trustee Tom Connley
- ♦ Cole Slaw Teams- See Trustee Tom Connley
- ♦ Quarter Auction- 3rd Tuesday of each month Desserts are always needed.
- Veterans Visits/Dinners- 4 Tuesday of each month time 4:30pm— Come out and visit with the Vets from both Cincinnati and Ft. Thomas Veterans Hospital. They enjoy interaction and dinner. We play bingo so help is needed there as well.

If you are looking to get more involved it is also time for nominations of officers. If you are not sure what that entails, you can reach out to any of the current officers or Jim Staubach.

If you are interested in running for an Office. Nominations for officers will be taking place in February. The 1st nominations will be Thursday February 8th and on February 29th will be second nominations. Offices up for election are: Exalted Ruler, Leading Knight, Loyal Knight, Treasurer, Secretary, Inner Guard, and 5 Year Trustee. You must have a current member card in order to vote or run for office.



#### **Ladies Auxiliary Column**

Happy Valentine's Day. I sure hope the zero degree/frigid cold weather is behind us.

Lent starts this month, remember we can use many volunteers to make a great turn-out

for the lodge. Contact me and I can find something for you to do.

Remember ladies, elections of officers is this month. If you're interested in running for an office also let me know.

Valentines Day Dance is 2/10/24. See flyer for details.

Ladies spring stagette is 3/17/24. Contact Vicky Pauly for tickets. Come out and support the ladies auxiliary.

Next ladies meeting is 3/13/24 at 7 p.m. food provided by Terri and Linda.

Hope to see you there

Patti Hess, Ladies Auxiliary President



## **Time for Tea Stagette**











# Newport Elks Ladies Auxiliary March 17, 2024 \$30 Donation Doors Open at 11:00 AM, Lunch at Noon Bingo, Raffles and FUN!











Call Vicky for Reservations – 513-222-2269 (leave a message and I will call you back)

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

#### **Shrimp Scampi Tetrazzini**

#### 4-6 servings

#### Ingredients:

- Kosher salt and freshly ground black pepper (Read directions for amt)
- 1 pound spaghetti
- 1 stick (8 tablespoons) unsalted butter
- 1 pound baby bella mushrooms, sliced
- 1 large shallot, finely chopped
- 4 cloves garlic, 2 minced and 2 finely grated
- 1/4 teaspoon crushed red pepper flakes
- 1 cup dry white wine
- 1/4 cup all-purpose flour
- 3 cups heavy cream
- Juice of 1 lemon
- 1 cup freshly grated Parmesan
- 1/2 cup panko
- 1 pound peeled and deveined large shrimp, tails removed
- 1/4 cup lightly packed flat-leaf parsley leaves, finely chopped



#### Directions:

Preheat the oven to 450 degrees F. Bring a large pot of salted water to a boil and cook the spaghetti according to package directions for al dente. Drain and set aside.

Melt 2 tablespoons of the butter in a large heavy-bottom pot or Dutch oven over medium-high heat. Add the mushrooms, 1/2 teaspoon salt and a few grinds black pepper and cook, stirring occasionally, until the mushrooms have softened and released their liquid, 5 to 6 minutes.

Add the shallots, minced garlic and red pepper flakes and cook, stirring occasionally, until the shallots soften, 3 to 4 minutes.

Add the wine and bring to a boil, stirring to combine. Cook, stirring frequently, until reduced completely, 5 to 6 minutes.

Stir in 2 tablespoons of the butter until melted, then sprinkle in the flour and stir until well combined with the vegetables. Slowly pour in the cream, then add the lemon juice, 1 teaspoon salt and a few grinds black pepper. Simmer, stirring occasionally, until the sauce is slightly thickened and no longer has a floury taste, 6 to 8 minutes. Add the pasta and cheese and toss until pasta is well coated. Transfer to a 3- quart casserole dish. Meanwhile, microwave the remaining 4 tablespoons butter in a small bowl until melted, about 1 minute. Stir 2 tablespoons of the melted butter and 1/2 teaspoon salt into the panko in a small bowl; set aside. Toss the remaining 2 tablespoons melted butter with the shrimp, grated garlic, 1/2 teaspoon salt and a few grinds black pepper in a medium bowl. Scatter the shrimp evenly over top of the pasta, then sprinkle with the panko mixture.

Bake until the shrimp are opaque throughout and the topping is slightly golden, about 10 minutes. Let sit for 10 minutes before sprinkling with the parsley.





### In Loving Memory of

My Brother Insulators,
Bobby Kuntz, Tony Kuntz and Terry Markus
Always in my Heart my Brothers,

Mark Kuntz

# AD for RENT \$48.00 per year

# AD for RENT \$48.00 per year

In Loving Memory of a "Great Elk"

William Frommeyer

LOVE ALWAYS, KATHY & KIDS

In Loving Memory of

GILLY AND OLLIE

LOVE, SILVER

Compliments of

Dan Bray, PER 1992~'93 and 2016~'17,

PDDGER and

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

**Newsletter Editor** 

"IN LOVING MEMORY OF MY MOM & DAD,

KATE & EARL KUNTZ"

FROM YOUR FAVORITE....

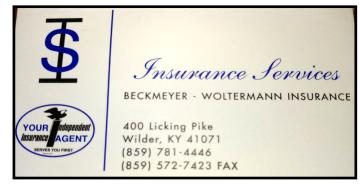
MARK."

#### **Advertisements**









#### **NSG Tax Service**

Nancy Geiman, Owner 859-635-1040

8313 E. Main St Alexandria, Ky 41001 ngtaxlady@twc.com



# AD for RENT \$48.00 per year





AD for RENT \$48.00 per year AD for RENT \$48.00 per year