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 January 2024

Team Schedules

Cole Slaw Team:

01/05/24 T. Amiott

01/12/24 Dottie C

01/19/24 Patty & Gina S

01/26/24 Bill & Nancy

NOTICE

The Fish Fry teams and the Cole Slaw teams are set and on a schedule. You must notify the trustees to drop or change teams, captains and scheduled dates. Please <u>DO NOT</u> arbitrarily change the schedules without notification or permission. (It creates confusion without reason) If trades are needed between teams it's okay to work that out.

Fish Fry Team :

01/05/24	Hildebrand	Team 6
01/12/24	Jim & Bill	Team 1
01/19/24	Amiott	Team 2
01/26/24	Taylor	Team 3

"ALL OUR DREAMS CAN COME TRUE I WE HAVE IN VALT DISN

Secretary's Corner



Dues notices will be going out soon. Remember, they are mailed from Grand Lodge, so the envelope is a larger envelope. Don't throw it away. Dues have gone up this year, which will now be \$99 per member. Please ensure I have your updated mailing information or it may be sent to the wrong address. Once you have received the notice, you can send your dues in anytime and I will get your new card to you. This year's member cards will be light blue.

Nominations for officers will be taking place in February. If you are interested in running for an office or as a trustee, let me, the ER or any officer know. First nominations will be Thurs., Feb. 8, 2024. And second nominations and elections will be Thurs., Feb. 22, 2024. In order to be eligible to vote, all members must have a current member card. If you haven't paid, please do so you are able to vote or run for office. Also, anyone who hasn't paid this past year's dues by the end of March will be dropped from the active membership rolls and your key fob will no longer open the front door to the Lodge.

We have 9 new candidates who will be initiated on January 4, 2024. Please introduce yourself to them.

Charlie Best, sponsored by Jacob Lawrence

Samantha Caperton, sponsored by Jacob Lawrence

Caitlin Lawrence, sponsored by Jacob Lawrence

Greg Schwartz, sponsored by Harold Schirmer

Tony Schirmer, sponsored by Harold Schirmer

Michael Helton, sponsored by Linda Caldwell

Brian Ficker, sponsored by Jerry Twehues

Will Halfhill, sponsored by Dan Halfhill

Travis Turner, sponsored by Dan Halfhill

Thank you to all members who have introduced your friends and family to become members of our lodge. Keep up the good work. We have initiated 22 members before the upcoming Initiation. Hopefully we can continue to add new members and help our lodge grow.

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



Volunteers Corner by Patty Perry

Did you know that studies show that volunteering on a regular basis is good for your health?

Increased physical and mental activities add to life longevity and overall health.

Social Benefits, making new friends, being part of a team and feeling needed.

Gain a sense of pride, satisfaction, and achievement by giving back.

Do you want to get involved and are not sure how?

Lodge Volunteering opportunities:

New Year Day Bingo – lots of help is needed. See Terry Amiott

Monday night bingo, help needed see Terry Amiott

Monday night bingo kitchen help needed. See Patti Hess

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 Dinners- 4th Tuesday of each month – Come out and visit with the Vets from both Cincinnati and Ft. Thomas Veterans Hospital. They enjoy interaction and dinner. We plan bingo so help is needed there as well.

<u>This is a new column</u>, and we are trying to be more proactive in letting our members know how and when they can volunteer and who to contact.

If you would like to make a suggestion on other information you'd like me to include regarding volunteering please let me know by e-mail at <u>pattyperry63@yahoo.com</u>.

Sincerely,

Patty Perry, Esteemed Loyal Knight.

pattyperry63@yahoo.com



Sickness and Distress



Bruce Shay, passed away on November 30, 2023. Bruce was a member of the lodge and an active bowler in the Elks league.

Ken Krebs, had knee surgery. Hope you're up and around Ken.

Steve Potter, had a stent put in his heart. Hope you are feeling better and we hope to see you at the lodge soon.

Prayers for Ray and the entire Ginter family on the loss of Barbara Ginter Roller. Barb passed away December 6th, 2023.

June Neltner, is currently at the Seasons and needs our prayers. Hoping all is well.

Prayers are needed for Gary Schanding who lost his wife Sandy. Prayers for the family.

John Pferrman's wife Holly has some medical issues. Holly will be having surgery in the new year. Prayers needed for the entire family.

Dan Webb, was in hospital with a lung infection. Get well Dan, we're hoping to see you at the Elks soon.

Mary Inabnitt, was in the hospital with pneumonia. Prayers are needed for a quick recovery.

Jim Staubach our Exalted Ruler lost his mother on December 23, after fighting health issues. Prayers to Jim, Candy and the entire family.

As a reminder, if you know of a member that is sick or needs help of some kind, please contact me so I can get a card out and/or report it.

I need to be notified, to do so, thanks so much.

Fraternally, Patti Hess, Chairperson



Lodge Hours of operation: Tues-Thurs 4PM -10 pm, Fri- Sat 4pm-?

January 2024

Sun	Mon	Tue	Wed	Thu	Fri	Sat
	1 New Year Bingo doors open 11am	2 Lodge Open	3 Lodge Open Wednesday Dinner 5:30– 7pm	4 Lodge Open	5 Lodge Open Friday Fish Fry 4:30-7:00 PM Team 6	6 Lodge Open
7 Lodge Closed	8 Lodge Closed Monday Bingo 7 pm	9 Lodge Open Ladies Aux Meeting 7:00 pm Trustees Meeting 6:30 pm	10 Lodge Open Wednesday Dinner 5:30– 7pm	11 Lodge Open Lodge Meeting 7:30pm	12 Lodge Open Friday Fish Fry 4:30-7:00 PM Team 1	<i>13</i> Lodge Open
14 Lodge Closed	15 Lodge Closed Monday Bingo 7 pm	16 Lodge Open Quarter Auction 7pm	17 Lodge Open Wednesday Dinner 5:30– 7pm	18 Lodge Open	19 Lodge Open Friday Fish Fry 4:30-7:00 PM Team 2	20 Lodge Open
21 Lodge Closed	22 Lodge Closed Monday Bingo 7 pm	23 Lodge Open Veterans Visit 4:30	24 Lodge Open Wednesday Dinner 5:30– 7pm	25 Lodge Open Lodge Meeting 7:30pm	26 Lodge Open Friday Fish Fry 4:30-7:00 PM Team 3	27 Lodge Open
28 Lodge Closed	29 Lodge Closed Monday Bingo 7 pm	<i>30</i> Lodge Open	31 Lodge Open Wednesday Dinner 5:30– 7pm			



Thanks for the Help with the NYE dance and Raffle

I would like to thank everyone who came out to the NYE dance at the lodge & helped make the dance and bourbon raffle a great success. Everyone had a very good time.

Thank you to all of the volunteers that helped me. I couldn't have done this without all of you!

The winners of the Bourbon raffle were: **Ed Stubbs, Desiree Potter, Bob Volk, Doug Lackey** Again a big thanks to all! — **Margaret Twehues**, Chairperson

Upcoming Events:

Jan 1st - New Years Day Bingo - 12 noon, doors open at 11

Jan 9th - -Tues 7pm Ladies Meeting, Trustees Meeting 6:30

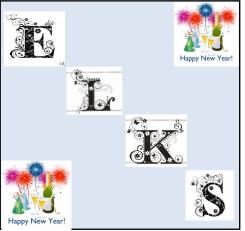
Jan 16th - Tues Quarter Auction -7 pm

Jan 23rd—Tues Vets Lodge visit



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			
Sweepstks - 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: Fran Bray

****** Newsletter Ads Rent Due ******

I'm now collecting for all ads to cover January 1, 2024 thru December 31 2024. If anyone has a current ad, your ad rent will be due as of 1/31/24, or your ad will be removed. Rent will be \$48.00 per year, prorated (\$4.00 per month) if you take an ad out in the middle of the year. You can leave your AD rent for me behind the bar or mail it to Newport Elks, c/o Fran Bray, 3704 Alexandria Pike, Cold Spring Ky 41076. **Thanks, Fran Bray**



Ladies Auxiliary News

Happy New Year. I'm hoping everyone had a great holiday. Now we all have to get back to normal, whatever that may be.

What a great Ladies Stagette we had. Connie Steffen did a tremendous job chairing this event. We had a great day of fun. Thanks to all the ladies who hosted tables and came to

the event . Lisa Steffen, Cathi Hildebrand, Carol Thompson, Helen and Linda Caldwell, Mary Inabitt, Terry Amiott, Mary Lawson, Debby Hornsby, Kathy Frommeyer, Nancy Roell and Nancy Mullins. Thanks also to Vicky Pauly for all your help taking care of the bookkeeping.

Breakfast with Santa was a child's delight and also the parents. Thanks to the kitchen crew, consisting of Terry Amiott, Dave Zion, John Hamilton, Fran Bray and Kathy Frommeyer who kept the sausage and pancakes coming out all morning. Thanks to Patty Perry and DeAnna Inabnitt for manning the admission door. Thanks to everyone that came out to help.

As always not much is going on in January but trying to stay warm. Please keep coming out to the lodge for Wednesday dinners and Fish Fry Fridays. We are always in need of volunteers, make sure to read the new Volunteer column and page.

See the next page for the highlights and pictures from the Breakfast with Santa fun filled day.

Ladies the next monthly meeting is Tuesday, January 9th at 7 pm. Shady, Karen and Karen are fixing the food. Hope to see you there.

Patti Hess, Ladies Auxiliary President





Thanks to Tim Wagner and Pat Schmidt for the best Santa Claus and Mrs Claus ever.

A special thanks to Candy and Jim for all the hard work they both put into this. Thanks Season Lawerence for being one of our Elves. A big shout out to Shady Orth and Karen Markus. The grinch and his helper made an



appearance. My own grandchildren loved it.

Thanks Candy and Jim for doing such a beautiful job on Santa's Way. Thanks to John Hamilton who donated the use of his beautiful sleigh which made for great Christmas photo ops. Thanks Wynter Staubach for being as cute as a button, along with all the other cute children that came out with their parents to see Santa and Mrs Claus and the tall version of the ELVES.

Everything was beautifully done and made a great picture set. Thankfully we had a good turnout in patrons. Well done to all the members and the public, that came out to make this a super successful event.

It was very nice to have another Christmas gathering for our kids, grandkids, members and visitors.

Merry Christmas and Happy New Year to all our members and friends,

Patti Hess Ladies Auxiliary President.

Mushroom Shrimp Alfredo Pasta

I combined several different recipes to create this shrimp and mushroom Alfredo pasta dish — it's definitely a winner. Garnish with chopped parsley.

Recipe by Ailea Clarkson Prep Time: 20 mins Cook Time: 20 mins Total Time: 40 mins

Ingredients 1 (16 ounce) box dry fettuccine pasta

1 ¼ cups butter, divided

1 pint heavy whipping cream

¾ cup grated Romano cheese

1/2 cup grated Parmesan cheese

3 cloves garlic, crushed, divided

salt and ground black pepper to taste

- 2 tablespoons olive oil
- 1 large onion, chopped

8 ounces diced mushrooms

1 (8 ounce) package frozen shrimp, deveined and tails removed, thawed

Directions

Fill a large pot with lightly salted water and bring to a rolling boil over medium heat. Stir in fettuccine, return to a boil, and cook until tender yet firm to the bite, about 8 minutes. Drain and keep warm.

While the fettuccine is cooking, heat 1 cup butter and cream in a large saucepan over medium heat. When butter melts, add Romano, Parmesan, 1/3 of the garlic, salt, and pepper; cook and stir until cheese melts and sauce thickens, about 5 minutes. Remove from the heat.

At the same time, heat remaining 1/4 cup butter and olive oil in another saucepan over medium heat. When butter melts, add onion; cook and stir until softened and translucent, 2 to 3 minutes. Stir in mushrooms and remaining garlic; increase the heat to medium-high and cook until mushrooms are soft, about 2 minutes. Add shrimp and cook until bright pink on the outside and opaque in the center, 1 to 2 minutes.

Fold shrimp mixture into sauce. Add drained fettuccine and toss to coat. Ready to serve.





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