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 June 2023

Team Schedules

Cole Slaw Team:

6/02/23 #1 Carol & Helen

6/09/23 # 2 Jim E & Dottie C

6/16/23 #3 Patty P & Gina S

6/23/23 # 4 Terry Amiott

6/30/23 #1 Carol & Helen



Fish Fry Team Schedule:

06/02/23 #7 Hildebrand

06/09/23 #8 Eight is Enough

06/16/23 #1 Jim E. & Dottie C

06/23/23 #2 Amiott

06/30/23 #3 Taylor







KIDS WITH CANCER /Elks National Foundation BENEFIT

DINNER AND MUSIC NIGHT

SATURDAY, JUNE 10, 2023

STEAK, BAKED POTATO, SALAD

DINNER AT 6 PM

MUSIC BY KRIS PIERCE STARTS AT 7 PM

\$25.00 PER PERSON (INCLUDES DINNER AND MUSIC, CASH BAR)

PREPAID RESERVATIONS ONLY

FOR TICKETS SEE KATHY FROMMEYER

859-750-5810

Final Purchase date for Tickets is 6/7/23.

CHECK KRIS OUT AT KRISPIERCEMUSIC.COM

Exalted Ruler's Column



Hello Everyone,

All my friends around the state ask me how you can be Exalted Ruler again for the 4th time and all of the work that it entails?

And I let them know that if you have a good set of Trustee's, a good Secretary, a great Treasurer, great members, and a bunch of awesome volunteers, it makes being the Exalted Ruler easier and the time just flies by. And a special shout out to Dave Zion for stepping up and helping out with all of the Bingo business.

If you weren't able to make it to the Derby party, you really missed out on a great time. Thank you to Kathy & Nancy for heading up this event and to all of the folks that came out, volunteered, and just made it a great day in general.

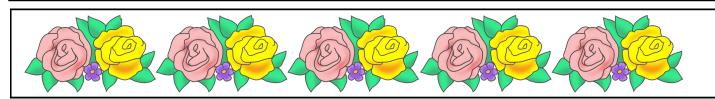
I would also like to thank everyone that came out and helped with the car show. With out all of you, this day would not have been the success that it was.

We have a few upcoming events this month. Please check the calendar for dates & times.

Come up to the Lodge and see the changes that have been made.....we now have windows in the social quarters. A huge thank you to those that came and helped out with this venture.

Fraternally yours,

Jim Staubach, PDDGER, PER, ER



Sickness and Distress by Patti Hess

<u>James Gramer</u> passed away at the age of 81 on April 25, 2023. James was born October 31, 1941. James was initiated to the lodge 4/1/1989. Please keep his family in your prayers.

Terry Markus passed away at the age of 75. Terry was born April 13, 1948. Terry passed away at home after a long illness battle. Terry was initiated to the lodge 4/1/1983. Please keep Karen and the family in your prayers.

<u>Helen Caldwell</u> took a fall at her home. Helen broke her pelvis bone and has been in a bit of pain. Helen has a long recovery to go through. Please keep Helen in your prayers, say a little prayer for Jim. I understand he has turned into a great nurse.

<u>Jim Glahn</u> fell out of bed and broke his hip. Jim is at St. E rehab in Fort Thomas. Jim will stay in rehab as long as it will take to get him back on his feet. Pray for a fast recovery.

<u>Vicky Pauly</u> is home recovering from major hernia surgery. Vicky still has a road ahead of her but she will back to the lodge soon. Prayers to Vicky and Ray at this time. Ray has turned into a nurse, an errand boy, a chef, a taxi driver and a wonderful husband. Hope to see you both soon.

Secretary's Corner



Hello everyone.

You will be seeing a few more new members around in the near future. We will be initiating the following into our lodge on June 1. When you see them, introduce yourself and make them feel welcome.

Ida Burton – sponsored by Everett Burton
John Hamilton – sponsored by Dave Zion
Joshua Hines – sponsored by Greg Kuntz
Donna Maltaner – sponsored by Dan Steffen
John Stebbins – sponsored by Gina Stebbins
Karen Shoemaker – sponsored by Nancy Mullins

The delinquent list is included in the bulletin. If you have questions, let me know. Key fobs have been turned off for those who haven't paid. Please continue to get your dues in if you haven't already. If you know of someone who is interested in joining, have them complete an application and attach a picture of their license.

Also, as you can see, there are 2 openings for committee chairs. We need someone to fill the Drug Awareness position since Walter Andrews passed away. Also, we need a chair for the Men's Golf Outing. If you're interested in chairing either of these committees or just wanting to participate in these or other committees, see Jim Staubach or Linda Caldwell.

KY Mid-Year Convention will be in Frankfort, KY on August 4-5, 2023. Special Guests will be the Grand Exalted Ruler and our state sponsor Ron Hicks, PGER, and his wife Nancy. This would be a good way to get to meet them and get to know more KY Elks around the state, especially if you're wanting to become more involved. They become your friends. KY State President Ray Pauly will be presiding over the meetings. Then at Grand Lodge Convention, you learn what Elks do around the country and you bring new ideas back to your lodge. This year, Grand Lodge Convention is July 2-5, 2023 in Minneapolis, MN. Business meetings are in the mornings in which news of the order are discussed, amendments are voted on, and news of the order is updated each year.

Get involved! Get the most out of your lodge.

Elks Care/Elks Share, Linda Caldwell, Secretary

273bpoe@gmail.com or 859-391-8936

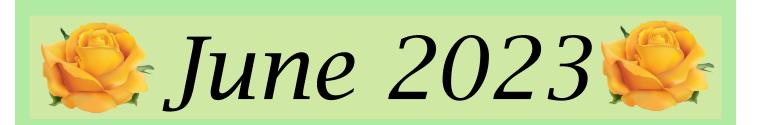
Veterans May Visit Report

On Tuesday, May 23rd, we had 29 Veterans at the Lodge for Dinner & bingo. They were served mostaccioli, garlic bread, and dessert.

Thank you to everyone that came out and helped make it a great evening for our Vets. Thank you to everyone that made food and desserts as well. We could not serve our Nations Hero's without your help!

If you would like to come up and help with our Vets, we have them here at the Lodge every 4th Tuesday of the month.

Thanks, Candy Staubach



Sun	Mon	Tue	Wed	Thu	Fri	Sat
				Lodge Open Initiation of New Members 7 pm	2 Lodge Open Friday Fish Fry 4:30 to 7:00PM Team 7	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	9 Lodge Open Friday Fish Fry 4:30 to 7:00PM Team 8	10 Lodge Open Kids With Cancer Benefit Dinner & Music by Kris Pierce
Lodge Closed Flag Day Service 2pm	12 Lodge Closed Monday Bingo 7 pm	Lodge Open Ladies Aux Meeting 7:00 pm Trustees Meeting 6:30 pm	14 Flag Day Lodge Open Wednesday Dinner 5:30–7pm	15 Lodge Open	Lodge Open Friday Fish Fry 4:30 to 7:00PM Team 1	17 Lodge Open Flea Market 9am-1pm
18 Lodge Closed Father's Day	Lodge Closed Monday Bingo 7 pm	20 Lodge Open Quarter Auction 7pm	21 Lodge Open Wednesday Dinner 5:30–7pm	Lodge Open Lodge Meeting 7:30pm	Lodge Open Friday Fish Fry 4:30 to 7:00PM Team 2	24 Lodge Open
25 Lodge Closed	26 Lodge Closed Monday Bingo 7 pm	27 Lodge Open VA Vets Visit 4:30pm	Lodge Open Wednesday Dinner 5:30–7pm	29 Lodge Open	JO Lodge Open Friday Fish Fry 4:30 to 7:00PM Team 3	

Upcoming Events:

Orientation dinner 5/31/23 June 1 **Initiation** 7pm

Lodge Meetings—June 8th, and 22nd, 7:30 PM

Flag Day Service—June 11th, 2pm

Ladies Meeting—June 13th 7:30 pm

Trustee's Meeting, June 13th, 6:30pm

Flea Market — June 17th, 9am —1PM

Fathers Day June 18th

Quarter Auction June 20, 7pm

Vets Visit—June 27, 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

Sweepstakes - Deanna Inabnitt

Entertainment:

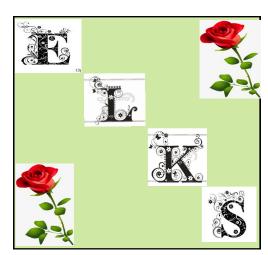
Connie Steffen

Cathi Hildebrand

Nancy Mullins









Fish Fry Teams:

- 1. Jim E. & Dottie C
- 2. Amiott
- 3 Taylor
- 4 JUDGES
- 5 (Need New Team)
- 6 Reis
- 7 Hildebrand
- 8 Eight is Enough

Cole Slaw Teams:

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

Lodge Officers:

Exalted Ruler: Jim Staubach

Leading Knight: Don Spradlin

Loyal Knight: Patty Perry

Lecturing Knight: Jacob Lawrence

Esquire: Dan Bray

Chaplin: Nancy Roell

Inner Guard: Gina Stebbins

Secretary: Linda Caldwell

Treasurer: Tim Wagner

Tiler: Mark Lawrence

Presiding Justice: K. Frommeyer

Trustees

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

Newsletter: Fran Bray

2023 Legacy Scholarship Award Winners by Donna Grey

The Newport Elks had four Legacy Recipients this year. Legacy Awards are \$4,000 scholarships available to children and grandchildren of Elks members. Congratulations to the following Legacy Award Winners:

Jacob Boling, grandson of Karen Markus

Megan Calme, granddaughter to Tom Calme

Jaden Conner, daughter of Sherry Ann Conner

<u>Ava Torrano</u>, granddaughter to **Pam Torrano**

Thanks for the Help at the Car Show Kids w/Cancer Benefit & Cookout

We would like to thank everyone that helped us make the car show an awesome success on May 21,2023. From letting us borrow your canopy's, the donated raffle items, all of the volunteers that helped with the registration/raffle/50-50 raffle table, the grill, the bar, judging and to everyone that brought up their beautiful cars and all who came out to show their support!

We couldn't have pulled this off without all of you.

Jim Staubach, ER and Candy Staubach PLP, Publicity















FOR SALE, USED EQUIPMENT from our Lodge

- 1. "Woods", Riding Lawn Mower- 4' cut, 3 point Hitch
- 2. 5'6" Disc—3 point Hitch
- 3. Small Freezer (White) was used behind bar for beer glasses

Written Sealed Bids need to be put in envelopes and left behind the bar. They will be opened at the Trustees meeting on July the 11th 2023.

Committees for 2023-2024

These are the Committees for this year appointed by the ER Jim Staubach. If you have an interest in getting involved with any of these committees, contact the Chairperson. Anyone can volunteer to head up a Committee at the beginning of a new lodge year, just give your name and contact information to the Exalted Ruler, and what you're interested in. We still have 2 vacant spots to fill the positions.

	<u>FEES 2023-2024</u>
Auditing & Accounting	Vicky Pauly, Terry Amiott, Sam Taylo
Activities Committee	Linda Caldwel
Community Projects & Activities	Ray Pauly, Jr., Donna Grey
Youth Activities	Ray Pauly, Jr., Dan Hildebrand
Hoop Shoot	Jim Staubach
Drug Awareness	
Fraternal Committee	James Staubach
Americanism	Pam Torrand
Elks National Foundation	James Staubach
Flag Day	Paul Dickerson, Dan Hildebrand
Memorial Service	Ray & Vicky Pauly
Membership/Lapsation	Linda Caldwell, Vicky Pauly
Lodge Activities	Sam Taylor
National Service Commission	Paul Dickerson, Ray & Vicky Paul
Accident Prevention	Linda Caldwel
PER Association	James Staubach, Don Spradlir
Standing Relief Committee	Ray Pauly, Jr., Sam Tayloi
Public Relations	Candy Staubach, Vicky Pauly
Ritualistic	Ray Pauly, Jr.
Soccer Shoot	Linda Caldwel
Government Relations	Ray Pauly, Jr
State Major Project	Candy Staubach
Anniversary Dinner	Dave Orth, Mark Kuntz
Bingo	Terri Amioti
Birthdays	Patti Hess
Bowling	Sam Tayloı
By-Laws & Resolutions	Jim Staubach, Dan Bray, Linda Caldwel
Derby Day	Kathy Frommeyer, Nancy Roel
Friendship Fund	Tim Wagne
Golf Stag	
Horseshoes	Dave Schwierjohanr
Inaugural Reception	Jim Staubach
Lodge Newsletter	Fran Bray
Mother's Day Service	Kathy Frommeyer, Nancy Roel
MVS Scholarships	Donna Grey, Cathi Hildebrand, Ray Pauly Jr
Officer/PER Pictures	Ray & Vicky Paul
Orientation/Initiation	James Staubach, Linda Caldwel
Sickness & Distress	Patti Hes
Sweepstakes	Marylou Hamplemar
Tablets of Love & Memory	Ray Paul
Turkey Raffle	Kathy Frommeyer, Terry Amiot
Website	Bill Woodruff, Leslie DeSimone

Delinquent Listing

We do not want to lose any more of our current members. If you know anyone on this list their key fob has been turned off due to not paying their 2023-24 dues. Please remind them their dues are past due and ask them to please pay them as soon as possible and let Linda Caldwell know so she can re-activate their key fob and will send them a new membership card. Thank You.

<u>#</u>	Name	Member Years	#	Name	Member Years
1	Arnold, Darrell	11	31	Meyers, Alicia	9
2	Barone, David	22	32	Milius, Glenn	39
3	Bell III, Charles	35	33	Milius, Thomas A	7
4	Branch, Sean	1	34	Neal, Jack	54
5	Bruemi, Paul J	15	35	Neltner, June	3
6	Campbell, Michael	19	36	Nordwick, Tony	7
7	Campbell, Sonya	17	37	Profitt, James	2
8	Cardwell, David	36	38	Rebholz, Nick	28
9	Davis, Robert	2	39	Redwine Jr, Donald	32
10	Dischar, Kenneth	11	40	Sardisco, Ron	2
11	Dischar, Steve	15	41	Sayers, Todd E	5
12	Ellis, Pam	3	42	Seiter, Daniel G	9
13	Francis, Rebecca L	7	43	Smith, Jonathan F	11
14	Gamel, Edward	20	44	Spangler, Jimmy Edward	9
15	Gehauf, Arthur	9	45	Spangler, Tom	9
16	Gies, Stephen	33	46	Stacy, Jonathan	1
17	Giesler, Bernard C	4		Stacy, Sue	1
18	Gorham, Thomas L	19	48	Stein, Joe	12
19	Griffith, Melissa	10	49	Studer, Dinah	3
20	Groneck, Lawrence	39	50	Thomas, Sharon Sue	12
21	Hensley, Michael W	7	51	Thompson, Hunter	3
22	Hoffman, M Joseph	22	52	Trowbridge, Dan	19
23	Hornsby, Debra	12	53	Tully, Jacob	3
24	Jobert, Arthur	29	54	Twehues Jr, Paul	39
25	Kienzel, Ronald	14	55	Weber, Mark	2
26	Lyons, Joseph Scott	8	56	Wefer, David J	26
27	Markus Jr, Raymond A	7	57	Wick, Michael N	27
28	Mason, Sandy Steffen	5	58	Wilkerson, Margaret	20
29	Mason, Tom	5	59	Witte, Richard	14
30	McVicker, Molly	19	60	Wyer, Janet Claire	14







NEWPORT ELKS FLEA MARKET SATURDAY

JUNE 17th,2023
9AM TO 1PM
SPACES:

OUTSIDE \$20 or INSIDE \$25

(2) tables and chairs included for INSIDE spaces

To reserve a space

Call Mary @ 859-781-1927 or 859-512-5927

Breakfast and Lunch for sale inside hall

-- COME OUT AND SHOP--

NEWPORT ELKS LADIES AUXILIARY

3704 Alexandria Pike

Cold Spring, KY. 41076

Ladies Auxiliary News

Welcome summer.

Last month was a great month at the lodge. Kathy Frommeyer did a great job on the Derby Party. Plenty of food like always and plenty to gamble on. My horse did not win, but the day was fun.

Our wonderful ER Jim and wife Candy hosted our Elks Lodge first annual car show. The day was great. Many cars to look at, great cooks on the grill and the most beautiful weather.

Coming in June is the Kids with Cancer Benefit steak dinner with entertainment Kris Prince on June 10th. Tickets are being sold by Kathy Frommeyer. There will be many raffles, and tickets will be sold by Candy Staubach and Patty Perry. Come out and support Kids With Cancer.

June 11th flag day services will be at 2pm at the lodge.

The Flea Market is June 27th from 9 till 1. It will be chaired by Mary Inabnitt and Shady Orth. For tables and information contact Mary 781-1927. Come out and shop or just come out to help in any way.

The ladies auxiliary and the lodge are always in need of volunteers for all the activities. Please come see me for any questions as to what you can do to help.

Last month's meeting was great with all the new officers and new members. Connie Steffen did a great job on entertainment with Cathy Hildebrand and Nancy Mullins. Nancy made a perfect bingo caller. Thanks to you guys.

Reminder June's meeting is on the 13th at 7 pm. Food will be provided by Connie Steffen and Lisa Steffen.

Hope to see you at all the events at our lodge. Come out and support your lodge.

Respectfully,
Patti Hess, Ladies Auxiliary President



*****Birthday Postcards delayed*****

My apologies, the lodge birthday postcards are a little late being mailed due to unforeseen circumstances. I hope to get them all sent out by the first week of June. Thanks for your patience.

Patti Hess, Birthday chair-person.

Irresistible Mandarin Broccoli Salad

Irresistible Mandarin Broccoli Salad = The. Best. Salad. Ever. With crisp lightly roasted broccoli and savory bacon pieces, sweet oranges and tangy onion tossed in the slightly sweet dressing,

Ingredients

SALAD DRESSING:

- 2 eggs
- 1/3 cup honey or white sugar both work well
- 1 teaspoon cornstarch
- 1 teaspoon dry mustard
- 1/4 cup white wine vinegar
- 3 tablespoons water
- 1/2 cup mayonnaise I made this both with and without the mayo and both versions were good. The final verdict was in favor of the mayo. It adds a tangy element to the dressing and we liked that.

SALAD:

- 6 cups broccoli florets cut slightly smaller than bite size
- 2 cups approximately 5 oz mushrooms, sliced thin and then cut in half, about 10-12 small button mushrooms
- 1/2 cup raisins
- 10 slices bacon cooked and chopped small (I cook the bacon in the oven at the same time as the broccoli)
- 4 mandarin oranges (Cuties) peeled and separated.
- 1/2 small red onion very thinly sliced.

Instructions

Preheat the oven to 425 degrees. If you are cooking the bacon in the oven with the broccoli, now is the time to start it. You can spread it out on a large baking tray covered in foil and place it in the cold oven as you preheat it. 18-22 minutes later it should be done. Keep a close eye on the bacon towards the end of the cooking time.

In a large bowl, drizzle olive oil lightly over the broccoli. Toss with your hands to coat. Spread out the broccoli in a single layer across a lightly greased or silpat lined baking sheet. Sprinkle with kosher salt. Roast in the oven for 10-12 minutes, or until barely beginning to brown on the edges. The broccoli should be a bright green with a bit of crunch remaining. Let the broccoli cool completely before combining it with the other salad ingredients.

Make the dressing next, it will need to cool before tossing with the rest of the salad. In a small saucepan over medium heat, whisk eggs, honey (or sugar), arrowroot and mustard. Add the vinegar and water and whisk again. Cook until slightly thickened, stirring almost constantly. Remove from the heat and add the mayonnaise. Let cool. In a large bowl, combine the cooled salad ingredients and then toss with the cooled dressing. This is delicious immediately, however it is even better after 3 or more hours rest in the refrigerator. Enjoy!



Crack Cake

You've never had a bundt cake like this! Crack Cake starts with a box mix, but white wine makes it extra special! This is the most delicious sweet moist cake, without the cloying icing on top.

Prep Time 10 minutes Cook Time 50 minutes Servings 15

Ingredients

For the cake:

- 1 box yellow cake mix (around 15.25 ounces)
- ¼ cup brown sugar
- 14 cup white sugar
- 1 small box instant vanilla pudding mix (around 3.4 ounces)
- 2 teaspoons cinnamon
- 4 large eggs
- ¾ cup water
- ¾ cup oil
- ½ cup white wine (Chardonnay or any favorite sweet white)

Glaze:

- ½ cup butter
- 1/4 cup white wine
- 1 cup sugar
- 1 tsp cinnamon

Instructions

Preheat oven to 350 degrees.

Mix all of the cake ingredients in a large bowl with a hand mixer until well combined.

Grease and flour a 10" bundt cake pan.

Pour the batter into the prepared pan.

Bake for 45-50 minutes or until a toothpick comes out clean.

For the glaze, melt the butter and sugar together in a small saucepan until the sugar crystals dissolve, mix in the white wine.

Use a toothpick to poke holes into the top of the cake while it is still hot and in the pan.

Slowly drizzle 1/2 the glaze over the cake and allow it to soak in.

Allow the cake to cool for 5-10 minutes in the pan.

Once the cake is removed from the pan, you can also pour the other 1/2 glaze over the top to add to the moistness. Poke holes in the top of cake for glaze to be absorbed. Scrumptious!!!!



Cauliflower Broccoli Salad Recipe

Easy and quick recipe for a cauliflower broccoli salad recipe with dried cranberries, cheddar cheese, bacon bits, red onion and a homemade dressing.

Prep Time: 15minutes minutes **Cook Time:** 5minutes minutes

5minutes minutes

Total Time: 20minutes minutes

Servings: 6 servings

INGREDIENTS

- 3 cups raw cauliflower, small florets
- 3 cups raw broccoli, small florets
- 1/2 medium red onion, finely chopped
- 1 cup mild cheddar, grated
- 1/2 pack bacon, chopped & cooked (8 oz)
- 1/4 cup sunflower seeds
- 1/3 cup craisins (dried cranberries)

Dressing-

1 cup <u>mayonnaise</u>1/3 cup <u>granulated sugar</u>1/4 cup <u>white vinegar</u>

INSTRUCTIONS

Cook bacon pieces, set onto a paper towel to cool.

Cut broccoli and cauliflower into small florets. Finely chop onion.

Prepare the homemade salad dressing. Combine the mayo, sugar, and vinegar.

In a bowl add the broccoli, cauliflower, cheese, sunflower seeds, cranberries, bacon and red onion. Add dressing. Combine well and enjoy!





Fran's Summer Spaghetti Salad

- 1 lb Angel Hair Spaghetti
- 1-2 pints of cherry or grape tomatoes
- 5 spring onion chopped
- 1 large cucumber peeled, quartered, then sliced
- 1/2 red onion, and 1/2 yellow onion, diced or thinly sliced
- 3 stalks celery, medium diced
- 1 small head of broccoli, cut into small bitesize pieces
- 1/2 head of cauliflower cut into bitesize pieces
- 1-2 TBS McCormick salad supreme seasoning
- 1-2 16 oz bottles of Viva Italian Salad Dressing, or Wish Bone

Directions:

Boil spaghetti as per instruction on box , then rinse with cold water and cool and drain in colander. Pour into large bowl, add in all the bite size pieces of the vegetables and other ingredients, sprinkle over the Salad Seasoning, then pour over 1 bottle of the Italian dressing. Let it sit in refrigerator at least 2-4 hours or overnight. It will absorb a lot of the dressing and possibly become dry, so before serving add in more dressing to ensure the salad is very moist and delicious.

You can add anything you'd like in an antipasto salad, pepperoni, or salami pieces, cheese, olives or anything else you love. Make sure you give it time to sit and saturate with the dressing.

Note: Make this salad your own by adding things you love. Example: Red, Yellow and Orange peppers cut in bitesize strips, Carrots julienned, raw zucchini chunks, cheese chunks, pepperoni chunks or slices and/or black or green olives. It's basically a antipasto salad, you can change the spaghetti to Rotini or bow-tie pasta.

Easy Summer Fruit Salad

Ingredients

- 2 medium navel oranges, peeled and sectioned
- 2 medium kiwifruit, peeled and sliced
- 1-1/2 cups halved seedless red grapes
- 1 cup sliced peeled apple
- 1 cup diced honeydew melon
- 1 cup fresh blueberries
- 1/4 cup orange juice
- 2 tablespoons honey
- 1 tablespoon lime juice
- 1-1/2 cups sliced ripe bananas

Directions

1. In a large salad bowl, combine the first six ingredients. In a small bowl, combine the orange juice, honey and lime juice. Drizzle over fruit mixture; toss to coat. Chill until serving. Add bananas just before serving.





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PDDGER and

- D. --- DED 2002 200 DI

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

MOM & DAD,

KATE & EARL KUNTZ"

FROM YOUR FAVORITE....

"IN LOVING MEMORY OF MY

MARK."