NEWPORT ELKS 11 O'CLOCK NEWS-LETTER

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 March 2024

Team Schedules

Cole Slaw Team:

3/01/24 1. Terry Amiott

3/08/24 2. Dottie C

3/15/24 3. Patty & Gina S

3/22/24 4. Bill & Nancy

3/29/24 1. Terry Amiott



Fish Fry Team Schedule:

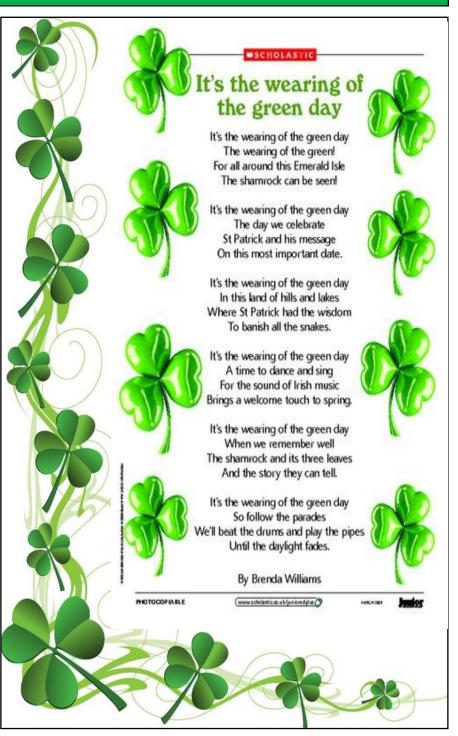
3/01/24 # 2 Amiott

3/08/24 #3 Taylor

3/15/24 # 4 Judges

3/22/24 #5 Reis

3/29/24 # 6 Hildebrand



Exalted Ruler's Column



First and foremost, I apologize for what you are about to read but it needs to be said!

There have been allegations and letters written about members of the lodge and threats made that are not true. Some people just need to keep their thoughts to themselves and keep their mouths shut until warranted. If you have a concern, bring it to the E.R. or the Trustee's. We have lost members and hard workers over this.

Welcome our new elected Officers for the incoming 2024-25 year

We are looking forward to working with the Trustee's for the betterment of our Lodge.

As all of you know, we are in the middle of Lent and need your help wherever possible with different tasks around the Lodge, no matter how big or how small.

Fraternally yours,

Jim Staubach, PDDGER, PER, ER



Gift for State President Ray and First Lady Vicky Pauly

As you may know, a group of us went to Louisville this past weekend for the Kentucky Elks Convention. Yes, we all had a great time being together, meeting new & old friends, greeting our new incoming State officers and thanking the outgoing officers for their service. It was a good time, but in my opinion the best thing to happen this weekend was at the banquet. Our outgoing State President Raymond Pauly Jr. and his lovely wife, First Lady Vicky Shelton Pauly, were presented a final gift from Louisville Elks Lodge #8, and it was amazing! The entire room stood with applause. They were gifted with a donation (see pic) in honor of their late daughter, Danielle Gosney. There was not a dry eye in the room! Even the wait staff had tears in their eyes!



Sincerely, Candy Staubach

Veteran's Report

I would like to thank everyone that comes up to the Lodge every month and helps with our Veterans, without all of you, we wouldn't be able to cater dinner and entertain the veteran's each month.

This month & next month, we will be using the Gratitude Grant to provide dinners for our Veterans.

This month, they will be having a fried chicken dinner. Also, desserts are always needed, if you are able to help with this. Please consider coming up and donating some time to make these vets feel welcome.

If you would like to help in any way, please come to the Lodge on the 4th Tuesday of every month around 4pm

Thanks,

Paul Dickerson, Veterans Chairperson

Secretary's Corner



This is the last month of our year before starting a new year April 1st. We are doing a great job getting our dues in for the upcoming year since almost half of our members have already paid! Thank you. Keep it up. We have initiated 30 new members this year, have had 2 transfers to Newport, and presently have 3 more being initiated on March 7th and one transfer.

Please welcome them when you see them.

Charles Thompson Jr., sponsored by Roger Bray James McLaren, sponsored by Don Spradlin Kathleen Woods, sponsored by John Hamilton

We also are in the process of getting a transfer from Florence lodge. Terry Evans will be joining us, so welcome him as you would other new members.

Our Appreciation Dinner will be Wednesday, March 27th starting at 6:30. A sign up sheet is on the bulletin board if interested in coming. Please make sure to sign your name so Terry will know how many to expect in order to prepare enough food for everyone.

The first couple of weeks of Lent have been very busy. Remember when ordering, it may take some time before you receive your meal, especially if it's very busy. The teams are getting the food out as quickly as possible so try to be patient. They are volunteers and can only get so many meals finished at a time. Find a seat and have a drink. They're doing the best they can.

Last weekend was the KY Elks State Convention held in Louisville, KY. On Saturday, Ray was retired as State President but had an excellent year traveling to all 16 lodges plus out of state conventions. During the morning meeting on Saturday, our state sponsor was talking about our insurance situation. Currently, it looks like our dues will not increase next year as long as things don't change. Grand Lodge obtained a new insurance provider, Gallagher, and so far, they seem as though they are getting a good handle on things, which is good news. But, it was also discussed that Kentucky leads the country in lawsuits, whether due to alcohol or other offenses. We need to be proactive as members. If we see something that doesn't look safe, we need to speak up. This affects all of us. We have been lucky so far but it only takes once.

Thank you.

Linda Caldwell, PER, PDDGER, Secretary



Sickness & Distress



William Chittum's wife passed away after being in hospice. Bill we are so sorry for your loss. Please say prayers for the family at this time.

Herb Kenter's wife Mary Jo is at home under hospice care. Please keep Herbie and the family in your prayers.

Jim Krohmer, is suffering from dementia. He is home, however hospice has been called in. The family can use our prayers.

Patti Hess, Chairperson

New State President Greg Swinney and First Lady Lisa Swinney

Hello members,

I just wanted to introduce you to our new Kentucky Elks State President Stuart <u>Greg</u> Swinney and his beautiful wife, First Lady Lisa Swinney.

They will be making their official visit to our Lodge at our In Between party this year in December.

Unfortunately, I have been under the weather to give a proper article, but I will have one for you next month with information from the Mid-Year Convention in Louisville this past weekend. There is a lot of information that I am anxious to pass on to everyone.

Thanks,
Candy Staubach
Publicity Chairperson





LODGE OFFICERS 2024-2025

Exalted Ruler	Jim Staubach, PER, PDDGER	859-866-8655	
Leading Knight	Patty Perry	513-807-8289	
Loyal Knight	Jacob Lawrence	586-610-4103	
Lecturing Knight	Mark Lawrence	810-499-9900	
Secretary	Linda Caldwell, PER, PDDGER	859-391-8936	
Treasurer	Tim Wagner	859-760-5564	
Esquire	Dan Bray, PER, PDDGER	513-260-3076	
Chaplain	Nancy Roell	859-391-9905	
Inner Guard	Gina Stebbins	859-801-8085	
Tiler	Dave Haverkamp	859-394-8591	
Presiding Justice	Kathy Frommeyer	859-750-5810	
Trustees	Roger Reis	859-801-2297	
	Dan Martin	859-240-7095	
	Tom Connley	513-646-4692	
	Dave Orth	859-393-7150	
	Paul Dickerson	859-360-8830	



Lodge Hours Of Operation: Tue -Thurs 4-10 pm, Fri &Sat - 4-11pm



March 2024



Sun	Mon	Tue	Wed	Thu	Fri	Sat
					1 LENT Lodge Open Friday Fish Fry 4:00-7:30 PM Team 2	2 Lo dge Open
3 Lodge Closed	4 Lodge Closed Monday Bingo 7 pm	5 Lo dge Open	6 Lodge Open Wednesday Dinner 5:30–7pm	7 Lo dge Open Initiation	8 LENT Lodge Open Friday Fish Fry 4:00-7:30 PM Team 3	<i>9</i> Lo dge Open
10 Lodge Closed	Lodge Closed Monday Bingo 7 pm	Lodge Open Ladies Meeting 7:00 pm Trustees Mtg 6:30pm	Lodge Open Wednesday Dinner 5:30–7pm	14 Lo dge Open Lodge Meeting 7:30pm	15 LENT Lodge Open Friday Fish Fry 4:00-7:30 PM Team 4	16 Lo dge Open
Lodge Closed Ladies Stagette 11AM St Patrick's Day	Lodge Closed Monday Bingo 7 pm	Lodge Open Quarter Auction 7 PM	20 Lodge Open Wednesday Dinner 5:30–7pm	21 Lodge Open	22 LENT Lodge Open Friday Fish Fry 4:00-7:30 PM Team 5	23 Lo dge Open
24 Lodge Closed	25 Lodge Closed Monday Bingo 7 pm	26 Lodge Open Veterans Visit 4:30 PM	27 Lodge Open Appreciation Dinner 6:30 PM	28 Lodge Open Lodge Meeting 7:30pm	29 LENT Lodge Open Friday Fish Fry 4:00-7:30 PM Team 6	30 Lo dge Open
31 Lodge Closed EASTER						

Upcoming Events

March Lenten Fish Fry's 4pm to 7:30pm

March 12th, Tues 6:30 PM Trustee's meeting, 7pm Ladies meeting

March 19-Quarter Auction 7pm

March 26- Vets visit 4:30pm

March 27 Wed-

Appreciation Dinner 6:30pm

March 31, EASTER Sunday



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 Caldwell
- 2. Amiott
- 3 Taylor
- 4 JUDGES
- 5 Reis
- 6 Hildebrand

Cole Slaw Teams:

- 1. Terry Amiott
- 2. Dottie Caldwell
- 3. Patty P & Gina S
- 4. Bill & Nancy Mullins

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





Hello everyone. Well lent has started and the busy time is upon us on Fridays. Remember to check the volunteer section and sign up to help. I can always use help on Friday nights selling. Come see me if you have time to spare.

Our spring stagette is the 17th of this month, see Vicky Pauly for tickets. Please support the Ladies Auxiliary and come out to have a great lunch, door prizes, raffles, bingo and fun.

Helen Caldwell has major raffle tickets for sale, see Helen to purchase.

Also Ladies second nominations are this month. If interested in running for an office come to the meeting on March 12th. At 7pm The ladies meeting in March I will be celebrating the past lady presidents. PLP. I will have pizza and cake to honor these ladies.

Also there will be an officers meeting at March's meeting at 6:15.

Patti Hess, Ladies Auxiliary President

Appreciation Dinner

Wednesday March 27th 6:30 PM

This dinner marks the end of the past lodge year, where the Exalted Ruler thanks all the past year's Officers and the members for their dedication and help with the past years events. This is the dinner where the new "ELK OF THE YEAR" is chosen and the awards are given out to the most dedicated members. Sign up sheet on Bulletin Board.

<u>Please come and attend the dinner and program</u>. Have a great dinner for free, and show your support for the prior years officers and members that have worked so hard on different projects throughout the year and congratulate the new "Elk Of The Year"



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

Volunteers Corner by Patty Perry

What does volunteer work mean?

Volunteer work can best be defined as free, non-profit activity that usually serves the common good. It also means meeting new people, helping others in need, and getting involved. Hard work does not have to be hard. The more hands involved, the more that gets done in a shorter amount of time.

Volunteering opportunities:

During Lent. A lot of help is needed for the Friday Fish Fry. See Trustees for more information.

- Runners needed from 4:30 to 6:30 See Patti Hess for more details.
- Cole Slaw Teams- see Tom Conley
- Friday Fish Fry Teams- See Tom Conley
- ◆ Cole Slaw and Condiments Team Help needed for Thursday mornings at 10 during Lent see Kathy Frommeyer or Nancy Roell.
- 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. Please deliver by 5pm.
- 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. Desserts are also always needed, see Candy Staubach.

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. If you are not interested in running but want to help in the decision, come to a meeting and vote.



Most Valuable Student Scholarship Results: by Donna Grey

Here are the results of the Most Valuable Student Scholarship local judging by the Newport Elks Lodge for 2024.

Top 3 females advanced to District Judging from Newport Elks Lodge:

- Jodie Meiser, Campbell County High School
- Lauren Holt, Dayton High School
- Rileigh Sherman, Campbell County High School

Top 3 males advance to District Judging from Newport Elks Lodge:

- Michael Cooney, Bishop Brossart High School
- Aiden Ross, Covington Latin
- Connor Wehby, Highlands High School (Connor advanced to the State Judging Level)

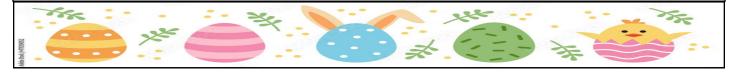
The Newport Elks Lodge awarded \$7,000 to the highest scoring students from each school in Campbell County (no applications were received from Bellevue High School or Newport High School). Awards range from \$500 to \$800. Congratulations to the following students:

- Michael Cooney, Bishop Brossart High School
- Alexandra Gulley, Bishop Brossart High School
- Jodie Meiser, Campbell County High School
- Elizabeth Ponting, Campbell County High School
- Rileigh Sherman, Campbell County High School
- Lacey Holt, Dayton High School
- Lauren Holt, Dayton High School
- Samantha Heilman, Highlands High School
- Campbell Smith, Highlands High School
- Connor Wehby, Highlands High School
- Samantha Howard, Newport Central Catholic

Newport Elks College Aid Grants:

Any high school senior from Campbell County who is a U.S. citizen is eligible to apply. Application must be completed and submitted online. Deadline for submission to Newport Elks is March 8, 2024. Here is the link to apply: https://forms.gle/yUL9AYNBDvvdZqDi6

We will be awarding a total of \$7,000 (\$1,000 per school) to the highest scoring student(s) per school. The judging process will look at financial need as the highest weighted criteria, although academics and the student essay also factor in the overall score. Also, students who received an award as part of the Elks Most Valuable Student Scholarship program (list above) are not eligible to apply for the College Aid Grants. All you have to do is send out the link with the deadline and the students should be able to complete and submit the application via Google Forms. Contact Donna Grey if you have any questions.



Volunteers: Ray & Vicky Pauly; Jerry & Nancy Roell; Shady Orth; Deb Schacherer and Joan Aker and Becca Gerding. Not pictured Brent Cable and his daughter.

Donation of:

50 canned pasta

50 canned soup

50 tomato sauce

50 canned tuna

50 canned chicken

50 bags rice

40 bags noodles

50 boxes cereal

And a check for \$500 for future

needs.





Lodge Members, 2/21/2024 Delivery to St. Vincent de Paul Food Pantry

Spotlight Grant was completed on Wednesday, February 21 with Elks Members volunteering to pick up and deliver food and personal hygiene items to two food pantries: **Plum Creek Sharing Center in Butler, Ky** and the **St. Vincent de Paul Food Pantry in Cold Spring**, Ky. Each food pantry received over \$1,000 in donations. The Spotlight Grant amount was \$2,000.

Volunteers: Ray & Vicky Pauly; Jerry & Nancy Roell; Shady Orth; Deb Schacherer and Joan Aker. Not pictured Brent Cable and his daughter.

Donation included:

60 boxes Tuna Helper

100 boxes Skillet Meals

100 cans Tuna

100 cans Chicken

100 boxes cereal

144 bottles shampoo

84 tubes toothpaste

288 toothbrushes



NEWPORT ELKS WOMAN'S HORSHOE LEAGUE:

If you are looking for an outdoor activity this summer, why not try horseshoes. Get you out of the house to enjoy some fun outside, with some great women, who want the same thing, "A fun night out". No worries if you do not know how to play. We will show you. Horseshoes are provided. Tuesday nights, 6:30 at the Newport Elks. We will start sometime in May. If interested call, text or email Tracey at 859-620-8369,or tsebastian@zoomtown.com. If interested please respond by April 23. Hope to see you at the horseshoe pits.

Fried Irish Cabbage

Ingredient Checklist

- 1 (12 ounce) package bacon
- ¼ cup bacon drippings
- 1 small head cabbage, cored and finely chopped

ground black pepper to taste

Directions

Instructions Checklist

Step 1

Cook bacon in a deep skillet over medium heat until crisp, 5 to 7 minutes. Remove bacon from skillet and drain on a paper towel-lined plate. Reserve 1/4 cup drippings in skillet.

Step 2

Cook and stir cabbage in hot bacon drippings over medium heat until cabbage wilts, 5 to 7 minutes.

Step 3

Crumble bacon over cabbage. Stir and simmer until bacon is warmed, 2 to 3 minutes. Season with black pepper.

Crock Pot Green Enchilada Chicken Soup

- 2.5 lbs of boneless skinless Chicken Breasts or thighs
- 28 oz can of Green Enchilada sauce
- 24 oz of Chicken broth
- 1 Cup half and half or heavy whipping cream
- 2 Cups Monterey jack cheese
- 4 oz cream cheese, cubed at room temp
- 4 oz Green Salsa (salsa verde)
- Salt and Pepper to taste

Directions:

- 1. In Crock Pot add Chicken breasts or thighs, green enchilada sauce and chicken broth...cook on low for 6-8 hrs
- 2. About 30 min before serving Remove Chicken and Shred. the add shredded chicken, Jack Cheese, Cream Cheese, 1/2 and 1/2 and green salsa to crock pot. stir until cheeses are melted. * you can add additional salsa for taste.
- 3. You can top with sliced avacado, Cilantro, green onion and sour cream and add strips of Crisp tortillas if you like!.

Serve and enjoy is in









Slow Cooker Corned Beef and Cabbage INGREDIENTS

- 1 (3-pound) corned beef brisket
- 1 tablespoon pickling spices
- 2 teaspoons granulated sugar
- 1/2 teaspoon kosher salt
- 1 (8-ounce) bottle lager or brown ale
- 6 to 8 cups water
- 1 tablespoon apple cider vinegar
- 4 large carrots, peeled and cut into 2-inch pieces
- 1 pound small waxy potatoes, such as Yukon golds, halved if larger than 1-inch
- 1 small yellow onion, cut into 1-inch thick wedges
- 3 sprigs fresh thyme
- 1 pound savoy cabbage (about 1/2 small head), cut into 1-inch wedges

INSTRUCTIONS

Preheat the slow cooker. Set your slow cooker to the LOW setting to preheat while you prepare the vegetables.

- 1. **Cover the brisket with the seasoning and cooking liquid.** Place the brisket fat-side up in the slow cooker. Sprinkle the pickling spices, sugar, and salt over the brisket. Pour in the beer, followed by enough water just to cover the brisket. Add the vinegar and stir gently to combine.
- 2. **Layer the vegetables over the brisket.** Scatter the carrots, potatoes, onions, and thyme over the brisket.
- 3. Cover and cook for 8 to 10 hours on LOW or 4 to 5 hours on HIGH. Cover the slow cooker and cook until the brisket and vegetables are just tender, 8 to 10 hours on the LOW setting or 4 to 5 hours on the HIGH setting.
- 4. **Add the cabbage and cook for 45 minutes longer.** Place the cabbage on top of the brisket and cooking liquid and continue cooking until tender, about 45 minutes more.
- 5. **Slice the corned beef and serve**. Use tongs to remove the brisket from the cooking liquid to a clean cutting board. Slice thinly across the grain. Use a slotted spoon to scoop up the vegetables and serve with the brisket.

Frozen Grasshopper Cocktail

Frozen Grasshopper is a mint chocolate flavored alcoholic drink. This frozen dessert beverage is made with just four ingredients and a blender - perfect for St. Patrick's Day, hot summer days, or anytime your sweet tooth strikes.

Ingredients

- 1.5 ounces creme de menthe
- 1.5 ounces creme de cacao
- 16 ounces vanilla ice cream
- 1/4 cup milk optional

1 teaspoon chocolate syrup as a garnish

Instructions

In a blender, add creme de menthe, creme de cacao, and vanilla ice cream. Blend until smooth. Check consistency and add milk as needed for desired consistency.

Swirl chocolate syrup on the insides of a highball glass. Pour grasshopper into glass and serve immediately.









In Loving Memory of

My Brother Insulators,
Bobby Kuntz, Tony Kuntz and Terry Markus

Always in my Heart my Brothers,

Mark Kuntz

In Loving Memory of a "Great Elk"

William Frommeyer

PER— PDDGER — PSP LOVE ALWAYS, KATHY & KIDS In Loving Memory of

GILLY AND OLLIE

LOVE, SILVER

AD for RENT \$48.00 per year In Loving Memory of RUTH BRAY

A loving Wife, Mother, Grandma, Great Grandma and Great Great Grandma

Love Forever, KEN

Compliments of

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

PDDGER and

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

Newsletter Editor

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KATE & EARL KUNTZ"

FROM YOUR FAVORITE....

MARK."

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