NEWPORT ELKS 11 O'CLOCK NEWSLETTER

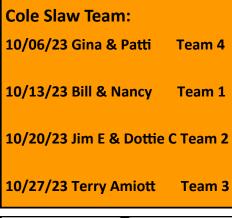
Newport Elks #273 3704 Alexandria Pike Cold Spring, KY 41076





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

Team Schedules:





Fish Fry Team Schedule: 10/06/23 # 5 Reis 10/13/23 # 6 Hildebrand 10/20/23 # 1 Jim E & Dottie C 10/27/23 # 2 Amiott



NEWPORT ELKS 273 ANNUAL

TURKEY RAFFLE and DINNER

November 5, 2023 12 NOON UNTIL 7 PM

DINNER COST: ADULTS : \$13.00 CHILDREN : \$7.00 (10 AND UNDER) REVERSE RAFFLE GAMES, BAKE TABLE JOIN US FOR A GREAT TURKEY DINNER AND LOTS OF FUN



Secretary's Corner



We had a visit from the District Deputy, Sherry Suttles from Ashland, on Thursday, September 28. She met with all the officers at 5:00 pm and then attended the Members Meeting. Our 1st Vice President, Jeffrey Clifford, will be visiting the lodge on Thursday, October 12. If you are at the lodge on October 12, please introduce yourself to Jeff.

We were having problems with the key fob system. We learned the memory board was destroyed when we had our last power outage and now it needs to be replaced, however, your key fobs should work. If you are a new member or have recently requested a replacement fob, you will receive your fob once the memory board replacement is completed. Contact me if you begin to have problems, but all key fobs should be working.

We still have 39 unpaid members. If you know them personally, please talk with them to see if they are interested in remaining a member of the Elks (and paying their dues). Also, if anyone knows of someone who is interested in joining our Elks family, have them complete an application and include a copy of their driver's license or picture ID. Our initiation fee is \$30. I'll get in contact with them and get the process moving.

Newport had 4 winners advancing to District Soccer in Corbin, KY on November 5, 2023. Alice Record U8 Girl; Elliott House – U8 Boy; Conner Schierber – U10 Boy; and Henry Rawe – U12 Boy. Good luck to all the winners!

Linda Caldwell, Secretary, PDDGER, PER

Turkey Raffle and Dinner Help Needed/ Reverse Raffle info

Event Date is Sunday Novembe5,2023

The turkey raffle will soon be here. If you can volunteer to work that day, please see me. Workers are needed to serve in the kitchen (one hour shifts), sell turkey chances and bankers, work jumbo poker, etc. The Ladies Auxiliary also needs help with their tables, see Patti Hess to volunteer.

If you can't work, then please attend the event and support your lodge. Terry serves a delicious dinner and there will be plenty of fun things to do.

The reverse raffle will also be held starting at 5 pm. Debbie Rawe , Sam Taylor and myself have tickets. Tickets are also behind the bar – just ask. Tickets are \$25 each.

Help us to make this another great day.

Thank you, Kathy Frommeyer



Sickness and Distress

Candy Staubach had knee surgery, she is on the mend and back at the lodge. **Dottie Caldwell** had surgery and is also on the mend and back at the lodge. Update: Dottie was admitted back into hospital on Tuesday with pulmonary edema and fluid in her lungs, she was having trouble breathing. She is needing our prayers

Jenni Woodruff left for Texas to be with her sister and family. Her Brother n law is in ICU battling cancer and is not doing well. Keep her family in your prayers.

Lodge Hours of operation: Tues-Thurs 4PM -10 pm, Fri-Sat 4-12 midnight

October 2023



Sun	Mon	Tue	Wed	Thu	Fri	Sat
1 Lodge Open for Bengals Game	2 Lodge Closed Monday Bingo 7 pm	3 Lodge Open	4 Lodge Open Wednesday Dinner 5:30– 7pm	5 Lodge Open	б Lodge Open Friday Fish Fry 4:30-7:00 РМ Team 5	7 Lodge Open
8 Lodge Closed	9 Lodge Closed Monday Bingo 7 pm	10 Lodge Open Ladies Aux Meeting 7:00 pm Trustees Meeting 6:30 pm	11 Lodge Open Wednesday Dinner 5:30– 7pm	12 Lodge Open Lodge Meeting 7:30pm State VP attending	13 Lodge Open Friday Fish Fry 4:30-7:00 PM "Hey Bartender" in house Team 6	14 Lodge Open
15 Lodge Open for Bengals Game	16 Lodge Closed Monday Bingo 7 pm	17 Lodge Open Quarter Auction 7 PM Proceeds go to the lodge	18 Lodge Open Wednesday Dinner 5:30– 7pm	19 Lodge Open	20 Lodge Open Friday Fish Fry 4:30-7:00 PM Team 1	21 Lodge Open
22 Lodge Closed	23 Lodge Closed Monday Bingo 7 pm	24 Lodge Open Vets Visit 4:30 pm	25 Lodge Open Wednesday Dinner 5:30– 7pm	26 Lodge Open Lodge Meeting 7:30pm	27 Lodge Open Friday Fish Fry 4:30-7:00 PM Team 2	28 Lodge Open
29 Lodge Closed	30 Lodge Closed Monday Bingo 7 pm	31 Lodge Open Halloween				

Upcoming Events

- Thursday 12th and 26th-Meeting Nights Members only, 7:30pm
- Ladies Meeting 2nd Tues
- Trustees Mtg 2nd Tues
- Quarter Auction 3rd Tues
- Veterans 4th Tues 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



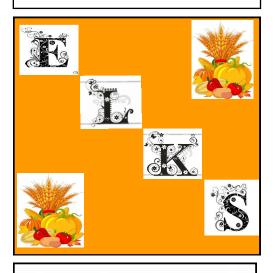
AD's for Sale

ALL AD'S ARE <u>\$48.00</u> PER YEAR, or \$4.00 PER MONTH.

They are all the same, <u>Business Card size</u>.

YOU MUST PAY THE COST UPFRONT BE-FORE YOUR AD WILL APPEAR IN THE NEWSLETTER.

PLEASE GIVE YOUR MONEY TO (Me) FRAN BRAY, OR YOU CAN LEAVE AN ENVELOPE WITH YOUR MONEY AND YOUR INFOR-MATION BEHIND THE BAR FOR ME. CALL 859-441-8832 FOR ANY INFORMATION





Fish Fry Teams:

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

Cole Slaw Teams:

- 1. Bill & Nancy Mullins
- 2. Jim E & Dottie C
- 3. Terry Amiott
- 4. Patty P. and Gina S.

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



The Elks National Foundation (ENF) has kicked off the 2024 scholarship year. Here are the details!

Most Valuable Student (MVS) Contest:

The 2024 MVS application is now open. Applications can be found online at <u>enf.elks.org/MVS</u>. The application deadline is November 13, 2023.

The Elks National Foundation (ENF) awards 500 four-year scholarships based on academics, leadership, and financial need. National awards range from \$1,000 per year to \$7,500 per year. The national awards will be announced in April 2024. The top three males and top three females among all of the applicants that apply will advance to the District Level of Judging in December. In addition, the Newport Elks Lodge will be giving out local awards between \$500-\$1,000 per school to the highest scoring students. MVS scholarships are for students pursuing a four-year degree on a full-time basis (minimum of 12 semester hours), at a U.S. college or university next school year. Some

important applicant details include:

- Current high school seniors (or equivalent) who are citizens of the United States are eligible to apply.
- Applicants do not have to be related to a member of the Elks.

Male and female students compete separately.

Complete details can be found at enf.elks.org/MVS. Any questions can be directed to Donna Grey, grey@nku.edu.

Here is information about additional student financial assistance programs with ENF that do not involve the Scholarship Committee:

<u>Legacy Awards</u> – The Legacy Awards program begins on September 1, 2023. Legacy Awards provide \$4,000 scholarships for children and grandchildren of dues-paying Elk members. The ENF offers a total of 350 national awards. The application deadline is February 5, 2024. Please visit <u>enf.elks.org/Leg</u> for more details and the application link. There are also brochures on the bulletin board at the Lodge.

<u>Emergency Educational Grants</u> - Emergency Educational Grants provide undergraduate college financial assistance to children of deceased or totally disabled Elks in the form of renewable, one-year grants of up to \$5,000. The grant is for educational assistance only and is not intended to cover the entire cost of a college education.

Grant amounts are based on the information submitted in the application and can range up to \$5,000. As long as a student meets all other eligibility requirements listed below, a student can apply for up to four Emergency Educational Grants in total during their undergraduate education. The applicant cannot accept more than one ENF scholarship/grant in any one academic year.

Eligibility:

The Elk parent or stepparent:

Must have been a member in good standing for at least one year at the time of his or her death. or

• Must have been a member in good standing for at least one year before he or she became totally disabled and must continue to be an Elk in good standing when application for assistance is made.

All circumstances surrounding the death or disability of the Elk parent or stepparent are subject to the review of the Elks National Foundation. The outcome of the review may affect grant approval.

<u>The applicant must demonstrate financial need, attend an accredited U.S. college or university as a full-time (12 semester hours) undergraduate student, and be unmarried and under the age of 24 during the academic year in which they are applying. (see next page)</u>

Scholarships Continued.....

Applications are available upon request starting May 1, 2023. To request an EEG application for you or someone you know, please email <u>scholarship@elks.org</u> or call 773/755-4732. All applications must be received by the ENF Scholarship Office by December 1, 2023. Incomplete or late applications will not be considered.

Donna Grey, Scholarship Chairperson

Ladies Auxiliary News

Hello Fall. We did have "Hey Bartender" music at the lodge on Friday Sept 8th, and had a great night.

Thanks to Jim and Candy for chairing a great car show. We had a beautiful day, enough volunteers and nice cars.

Thanks to John Stebbins for chairing the golf stag, you did a great job John. I understand there were plenty of golfers and everyone had a good time.



Thanks to Cold Spring Mayor Angelo Penque for attending the Kids With Cancer Car Show and helping to choose the winner.

Ladies, I cannot thank you enough for all the bake goods donated for the quarter auc-

tion and thanks to Gloria Crowe for shopping for bake goods. You ladies are wonderful along with all the workers in the kitchen that night.

Reminder the quarter auction in October is for the lodge. I would like a great turn out for it. Mark your calendars save the date of 10-17-23 all proceeds go to the lodge.

Upcoming music will be at the lodge on October 13 at 7 pm. Come to the lodge, enjoy dinner and a drink and listen to some great live music.

November 5th is out Turkey Raffle. If you want to volunteer and help please see Kathy Frommeyer or myself. We will find something for you to do, there are a lot of jobs available.

Like always the lodge can always use volunteers in many areas. Please see me if interested in helping.

Ladies Meeting October 10/10. Food provided by Kathy Frommeyer and Candy Staubach.

Patti Hess, Ladies Auxiliary President

Sauteed Green Beans

Ingredients

- 1 package (9 ounces) frozen cut green beans, thawed
- 2 tablespoons butter
- 1 teaspoon dried minced onion
- 1/4 teaspoon salt

1/4 teaspoon each dried basil, oregano and parsley flakes Directions

1. In a large skillet, saute beans in butter for 4-5 minutes. Add the onion and seasonings. Reduce heat; cook and stir for 5 minutes or until heated through.

Ground Beef Vegetable Soup

Rich, very flavorful ground beef vegetable soup makes a comforting start to a winter meal, and is hearty enough to be served as a delicious, filling main course.

Ingredients

- 1 tablespoon olive oil
- 1 large onion small dice
- 2 cups diced carrots
- 2 cups diced celery
- 1 lb. lean ground beef
- 1 teaspoon kosher salt
- 1/2 teaspoon black pepper
- 1 tablespoon minced fresh garlic
- 1 teaspoon dried oregano
- 1/2 teaspoon dried rosemary
- 1/4 teaspoon red pepper flakes
- 4 cups beef broth
- 1 (28 oz) can diced tomatoes
- 1 dried bay leaf
- 1/2 cup grated Parmesan

Instructions

Heat the oil in a large saucepan over medium-high heat, about 2 minutes.

Stir in the onions, carrots, celery and ground beef. Season with kosher salt and black pepper.

Cook, stirring frequently and breaking up the meat into small chunks, until the vegetables are tender-crisp and the meat is no longer raw (it can still be pink, that's OK), about 5 minutes.

Add the garlic, oregano, rosemary, and red pepper flakes. Cook, stirring, one more minute.

Stir in the beef broth, tomatoes and bay leaf. Bring to a boil. Reduce the heat to medium and cook, uncovered, stirring occasionally, for 20 minutes.

Remove the bay leaf.

Turn the heat off and stir in the parmesan. Divide the soup into bowls and serve.





Garlic Mushrooms Cauliflower Skillet

Garlic Butter Mushrooms Cauliflower Skillet – Super nourishing and easy to whip up, this mushroom and cauliflower recipe is insanely addictive! With minimal ingredients and ready in no time, you can serve garlic butter mushrooms and cauliflower skillet by itself as a quick lunch, or as a side dish. This garlic butter mushrooms and cauliflower skillet requires minimal ingredients and is

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ready in no time. If you are trying to eat low carb, this simple mushroom and cauliflower recipe is the perfect base for your lunches and dinners. Enjoy!

Ingredients list for the garlic butter mushrooms and cauliflower:

4 tablespoons unsalted butter (or ghee)

- 1 tablespoon olive oil
- 1/2 onion, chopped
- 1/2 head cauliflower, cut into florets
- 1 pound (500 g) mushrooms, cleaned
- 2 tablespoons low sodium vegetable stock
- 1 teaspoon fresh thyme leaves, chopped
- 2 tablespoons fresh parsley, chopped
- 4 cloves garlic, minced

Salt and pepper, to taste

Directions

1. To make the sauteed cauliflower and mushrooms skillet: Heat the butter and oil in a large pan or skillet over medium-high heat. Sauté the onion until softened (about 3 minutes).

2. Add the mushrooms and cook for about 4-5 minutes on all sides. Make sure the mushrooms render as much moisture as possible. Brown them a little more if necessary, to avoid the side dish becoming soggy at the end. Keep an eye on it so they don't burn either ;)

3. Once mushrooms are well browned, add cauliflower florets. Cook until golden and crispy on the edges, about 8-10 minutes. Veggies must be well browned.

4. Pour in the vegetable stock and cook for 2 minutes, to reduce the sauce slightly.

Sauteed Mushrooms

Ingredients:

16 ounces Baby Bella Mushrooms

2 tablespoons Unsalted Butter

3 Garlic Cloves (minced or chopped)

½ teaspoon Salt

- ¼ teaspoon Black Pepper
- ½ teaspoon Dried Thyme (or fresh)

Directions: Start by melting butter in a skillet.

- Add sliced mushrooms and saute for 2 to 3 minutes.
- Add garlic, thyme, salt and pepper.
- Saute until fragrant.



Mango Salsa

Recipe from Two Peas and Their Pod

You only need 6 ingredients to make this fresh and delicious Mango Salsa. Serve with chicken, fish, tortilla chips or use as a topping for tacos!

Servings: 4 Calories: 90kcal

Ingredients

3 medium ripe mangos, peeled, pitted, and diced 1 red bell pepper, diced 1/3 cup diced red onion 1 jalapeno, seeded and minced 1/4 cup chopped cilantro Juice of 1 lime Salt and pepper, to taste



Instructions

In a medium bowl, combine the mango, red pepper, red onion, jalapeno, cilantro, and lime juice. Season with salt and pepper, to taste. Serve immediately or chill until ready to use.

Notes

Store leftover salsa in an airtight container in the refrigerator for up to 2 days.

Homemade Fresh Tomato Salsa

Ingredients

1/3 cup finely chopped green bell pepper

- 1/3 cup finely chopped red bell pepper
- 1/3 cup finely chopped English cucumber
- 2 1/2 cups chopped tomatoes on the vine, seeded, about 3-4 tomatoes
- 1/3 cup finely chopped sweet onion
- 4 large garlic cloves, minced
- 1-2 fresh jalapeños, seeded and finely chopped
- 1/2 bunch of cilantro, chopped
- 1 lime, juiced
- salt and fresh ground black pepper

Instructions

Combine all the ingredients together in a large bowl. Season with salt and pepper to taste. Cover and refrigerate for at least 30 minutes up to overnight. Taste for salt and acidity before serving.



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