

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 April 2024

Team Schedules

Cole Slaw Team:

4/05/24 # 2 Amiott

4/12/24 # 3 Dottie

4/19/24 # 4 Patty & Gina

4/26/24 # 1 Bill & Nancy M.



DERBY DAY FUN

SATURDAY MAY 4, 2024

3PM – ??

RACES – RAFFLES– BANKERS– FOOD

Come out and bring your friends for a fun filled day. Bring a dish to share and the lodge will provide the meat. We will have betting on the Derby race as usual, and some raffles and bankers. **Hope to see you there.**

See Nancy Roell for any information and help needed.



Fish Fry Team Schedule:

4/05/24 2. Amiott

4/12/24 3. Taylor

4/19/24 4 Reis

4/26/24 5 Hildebrand



Exalted Rulers Column



Hello Everyone!

First of all I'd like to add some facts to a rumor that is going around our lodge. It came to my attention in mid to late January that there may have been some money missing from the Lodge accounts. I spoke with the Treasurer and after receiving no answers to my question's, I took it upon myself to investigate the matter further. After talking to him a little more, he confessed to taking the money. At this time, I will NOT disclose the amount that is missing because the investigation is still ongoing. When everything is finalized, I will let everyone know what I can divulge. We are having more discussions with higher ups. Until then, please do not spread any more rumors, thanks for your understanding in this matter.

I would like to congratulate all of the past years Officers of the Lodge & Ladies Auxiliary for the 2024-2025 year. You worked hard and it certainly paid off, I'm so proud of you. Thanks for all your time and dedication.

On March 1st, Candy and I were proud to be able to take 9 amazing kids to Pennsylvania for the Regional Soccer Shoot (picture below). We had two 1st place winners who also received overall high score in their divisions.

On March 16th, we were in Paducah for the Regional Hoop Shoot contest, and we are very proud to say that Kentucky lodges have two children going to Chicago for the National Hoop Shoot Contest. We are very proud of all of these kids! (picture below)

The combined DD clinic will be held on April 21st at Louisville Lodge #8 starting @ 9am. This clinic is mandatory for all required Lodge Officers, so please plan accordingly. ER, Secretary and Head trustee must attend.

The first car show of the year is scheduled for May 19th. Proceeds will go to ENF. If you would like to help with this event, please see me or Candy. More details to follow.

And finally, a bit of housekeeping. I've mentioned this before and unfortunately, I have to mention it again. When you are finished playing pool, please put the balls & sticks away in the storage rack. If you make a mess, please clean up after yourself. We are all responsible for the cleanliness of our Lodge.

Thanks, Jim Staubach, PDDGER, PER, ER





Secretary's Corner

A very busy lodge year is ending. February and March have been busy with the Lenten Fish Fry. The teams worked hard each week to prepare for the crowds. Now that Lent has finally finished, April will slow down which will give people a little break. Our fish fry received some good publicity from an article which was published in the Cincinnati Enquirer along with 3 other fish fries they visited. The article will be posted on the bulletin board for all to read. The only thing scheduled in April outside of the regular schedule is a District Deputy Clinic April 21st in Louisville, KY at Louisville Lodge #8 which begins at 9AM. All members are invited to attend the clinics to learn what the KY Elks are about and meet new Elks from other lodges.

Keep paying your dues. Everyone is doing a great job getting your dues in and the cards are going out as quickly as possible. All delinquents have been dropped and will need to reinstate if they decide to become active again. Some members are having problems with their key fobs not working. Most need to be re-entered which solves the problem. Let me know and we can get this taken care of.

I want to thank all the members who have done a great job recruiting and sponsoring new members this past year. Its great to see new members who are already volunteering for different events that interest them. We have been trying to initiate members within a short period of time if possible. This past year, we have initiated 33 new members, had 2 transfers, and had 1 reinstatement. We need these new members because we dropped 33 delinquent members, had 11 deaths and 1 transfer to another lodge. Please keep the new members coming!

Linda Caldwell, PER, PDDGER, Secretary

Volunteers Corner by Patty Perry

Volunteering is an incredible way to contribute to the greater good while making new friends, learning new skills, exploring interests and passions, and connecting with the community.

Volunteering opportunities:

- Monday night Bingo, help needed see Terry Amriott
- Friday Fish Teams – See Trustee Tom Connley
- Cole Slaw Teams- See Trustee Tom Connley- new members are needed for Team 3 see Deanna or Tom.
- Quarter Auction- 3rd Tuesday of each month – Desserts are always needed. Please deliver by 5pm.
- Veterans visit/Dinner- 4th Tuesday of each month 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. Desserts are also always needed. See Candy Staubach
- See Kathy Frommeyer or Nancy Roell if you'd like to help with the Derby Day festivities.
- See Candy Staubach, she needs lots of help on June 8th with the Kids with Cancer Benefit Dinner.
- See Candy or Jim Staubach, they need help with the May 19th Car Show benefitting the ENF.



APRIL 2024



Sun	Mon	Tue	Wed	Thu	Fri	Sat
	1 Lodge Closed Monday Bingo 7 pm	2 Lodge Open	3 Lodge Open	4 Lodge Open	5 Lodge Open Friday Fish Fry 4:30-7:00 PM Team 2	6 Lodge Open
7 Lodge Closed	8 Lodge Closed Monday Bingo 7 pm	9 Lodge Open Ladies Meeting Dinner 6:00pm Installation of Lady officers Trustees Meeting 6:30 pm	10 Lodge Open Wednesday Dinner 5:30- 7pm	11 Lodge Open Lodge Meeting 7:30	12 Lodge Open Friday Fish Fry 4:30-7:00 PM Team 3	13 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 4	20 Lodge Open
21 Lodge Closed	22 Lodge Closed Monday Bingo 7 pm	23 Lodge Open Veterans Visit 4:30pm	24 Lodge Open Wednesday Dinner 5:30- 7pm	25 Lodge Open Lodge Meeting 7:30	26 Lodge Open Friday Fish Fry 4:30-7:00pm Team 5	27 Lodge Open
28 Lodge Closed	29 Lodge Closed Monday Bingo 7 pm	30 Lodge Open				

2024-25 New Lodge Officers

Left to right, Paul Dickerson (trustee), Dan Martin (trustee), Dave Orth (trustee), Tom Connley (trustee), Dave Haverkamp Tiler, Jacob Lawrence Loyal Knight, **Jim Staubach Exalted Ruler**, Mark Lawrence Lecturing Knight, Linda Caldwell Secretary, Dan Bray Esquire, Nancy Roell Chaplain, Patty Perry Leading Knight. Missing officers from photo are: Gina Stebbins (Inner guard) , and Roger Reis. (Head Trustee)



Kids With Cancer Benefit Steak Dinner, Save the Date Saturday June 8th

This year, the Kids with Cancer benefit and Steak Dinner will be held on June 8th, if you would like to help please see me.

Thanks,
Candy Staubach

Bourbon Raffle to be held in December Donations Needed

There will be another great Bourbon Raffle this year at the In-Between Party in December. We are trying to get a jump on getting product for it. Any liquor donations would be greatly appreciated. Any questions or to donate , **Contact Jerry Twehues 859-409-9094**. Thank You so much in advance. Tickets will be sold closer to the December date. - Jerry Twehues





Sickness and Distress

John Wiseman needs our prayers. His health hasn't been good lately. So please keep him in your prayers Get well soon John.

Pam and Tony Kuntz's daughter, Lisa Marie, passed away much too early in life. Please keep Pam and the entire Kuntz family in your prayers

Herb Kenter, has not been at the lodge due to staying close to home and taking care of his wife MaryJo. Please keep her in your prayers. We miss you both at the lodge Herb.

John Pferrman, Holly his wife is having some major surgery soon and can use all our prayers. Please keep the Pferrman family in your thoughts and prayers.

Pam Siebert, Pam had two stents put in about two weeks ago. Pam took a fall at the lodge last Sunday. Drs are getting her medicine straightened out. Please send Pam good thoughts.

Patti Hess, Sickness and Distress

Veterans News

On March 26th, we had our Veterans visit & dinner.

They had a delicious meal catered by Chef Barone's and dessert, and then they played bingo.

A good time was held by all.

Thank you to the volunteers that come up and help with this event every month.

If you would like to come up and volunteer, we have the Vets every 4th Tuesday of the month (unless otherwise stated). Please see me for more details.

A special thank you to Girl Scout Troop #1984 for coming up and serving the veterans and playing bingo with them. They thoroughly enjoyed it.

Thanks,

Paul Dickerson

Veterans Chairperson



Upcoming Events:

April 09 th - 6:30 pm -Tues
Ladies Meeting, Installation
of officers.

Trustees Mtg 6:30

Thurs 4/11, 4/25 Lodge
meetings 7:30pm

April 16 th—Tues
Quarter Auction -7pm

April 23th Vets Visit 4:30pm



Fish Fry Teams:

1. Dottie Caldwell
2. Amiott
- 3 Taylor
- 4 Reis
- 5 Hildebrand
- 6 Deadbeats

Cole Slaw Teams:

1. Bill & Nancy Mullins
2. Terry Amiott
3. Dottie Caldwell
4. Patty Perry & Gina Stebbins

AD's

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SIZE.

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Ladies Aux Officers

President - Patti Hess

Vice Pres - Terry Amiott

Treasurer - Vicky Pauly

Rec Sec - Kathy Frommeyer

Corr Secretary - Pat Schmidt

Publicity - Candy Staubach

Birthday - Jenny Woodruff

Chaplin - Mary Inabnitt

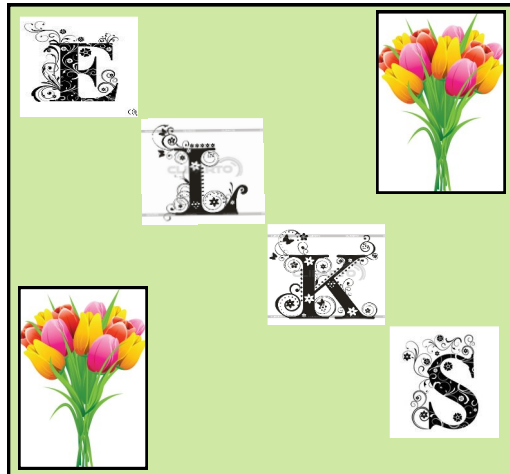
Sweepstakes - Deanna Inabnitt

Entertainment:

Connie Steffen

Nancy Mullins

Cathi Hildebrand



Lodge Officers:

Exalted Ruler: Jim Staubach

Leading Knight: Patty Perry

Loyal Knight: Jacob Lawrence

Lecturing Knight: Mark Lawrence

Esquire: Dan Bray

Chaplin: Nancy Roell

Inner Guard: Gina Stebbins

Secretary: Linda Caldwell

Treasurer:

Tiler: Dave Haverkamp

Presiding Justice:

Kathy Frommeyer

Trustees

1. Roger Reis
2. Dan Martin
3. Tom Connley
4. Dave Orth
5. Paul Dickerson

Newsletter: Fran Bray PER

Newport Elks #273 2nd Annual Benefit for the Elks National Foundation



DATE: May 19th,

More info to be advertised next month. Lots of help needed the day of.

For information, call Jim @ 859-866-8655

Newsletter change, Fish Fry Team, and Coleslaw team schedules to be removed

This is a note from the editor. Since it seems the fish fry and coleslaw team schedules and workers keep changing, they are being discontinued, in future editions.

I'm going to exclude that information from future newsletters. I put them in the newsletter so everyone could have a schedule at home. Since changes occur and I'm not notified of changes, it's less stressful to leave them out.

Teams will need to pay attention to the schedule in the kitchen and remember their date.

Thanks, sorry for the inconvenience.

Fran Bray

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. Start date to be determined.

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.

Tracey Sebastian



Ladies Auxiliary Column

Easter is now over and I hope everyone had a wonderful Easter Holiday with family and enjoyed their Sunday.

This year has been such a great year. We got back to some old activities and hope to continue in that direction. My year could not have been such a success without my officers and ladies of the auxiliary.

My officers stepped up to the plate to support the ladies and the lodge. A special thanks to Mary Lawson for bring vice-president for the past two years.

A special thanks to Dan Hildebrand as he goes out as 5 year trustee. Dan it has been great working with you.

As a reminder on Tuesday April 9th, the ladies meeting will be at 6:30 for installation of officers and a special dinner evening.

I cannot thank all the ladies and lodge members for helping throughout Lenten Friday nights. It took a lot of volunteers to make it work.

It's going to be a wonderful new year with some wonderful people.

Patti Hess, Ladies Auxiliary President



Incoming Ladies Auxiliary Officers for 2024-2025



President	—	Patti Hess
Vice President	—	Terry Amiott
Treasurer	—	Vicky Pauly
Recording Secretary	—	Kathy Frommeyer
Corresponding Sec	—	Pat Schmidt
Publicity	—	Candy Staubach
Birthday Chairlady	—	Jenni Woodruff
Chaplin	—	Mary Inabnitt
Sweepstakes	—	Deanna Inabnitt
Entertainment	—	Connie Steffen
		Nancy Mullins
		Cathi Hildebrand



Honoring the Past Lady Presidents

At our Ladies Auxiliary March meeting, we honored our **Past Presidents**.

We thank you all for your past and current, & future services.

Pictured are:

Mary Lawson, Patti Hess, Debbie Hornsby, Kathy Frommeyer, Shady Orth, Candy Staubach, Gloria Crowe, Karen Kuntz, Rhonda Johnson, Terry Amriott, & Vicky Pauly



EGGNOG POKE CAKE

INGREDIENTS

CAKE

- 1 box White cake mix
- 2 large egg
- ½ Cup Vegetable oil
- 1 Cup Eggnog

FOR THE TOPPING

- 2 Cups Eggnog
- 3.4 oz Instant Vanilla pudding box
- 1 tsp Cinnamon
- ½ tsp Nutmeg
- 2 Cups whipped cream or Whipped Topping



INSTRUCTIONS

Preheat oven to 350°F.

Combine vanilla cake mix with eggs, vegetable oil, and Eggnog.

Beat until well mixed. Bake at 350° F in a greased and floured 9×13” pan for 20-25 minutes. Check for doneness by inserting a toothpick into the middle of the cake. If the toothpick comes out clean, your cake is done.

Allow the cake to cool for 10 minutes. While the cake is still warm, take the end of a wooden spoon or other round object and poke holes all over the top of your cake.

Immediately after, prepare the pudding topping. Combine vanilla pudding, Eggnog, cinnamon, and nutmeg. Mix until pudding is dissolved. Do not allow pudding to get firm. Pour wet pudding over top of the cake and then put the cake directly in the refrigerator. The pudding will soak into the cake and get firm while refrigerating. Allow the cake to sit in the fridge for at least 15- 30 minutes to set and cool. Longer is best.

Top cake with Cool Whip or fresh whipped cream and a sprinkle of nutmeg. Serve

Grandmother's Orange Salad

YIELD: 10 servings.

Ingredients

- 1 can (11 ounces) mandarin oranges
- 1 can (8 ounces) crushed pineapple
- Water
- 1 package (6 ounces) orange gelatin
- 1 pint orange sherbet, softened
- 2 bananas, sliced

Directions

1. Drain oranges and pineapple, reserving juices. Set oranges and pineapple aside. Add water to juices to measure 2 cups. Place in a saucepan and bring to a boil; pour over gelatin in a large bowl. Stir until gelatin is dissolved. Stir in sherbet until smooth.
2. Chill until partially set (watch carefully). Fold in oranges, pineapple and bananas. Pour into an oiled 6-cup mold. Chill until firm.



Super Easy No Bake Grasshopper Pie

Ingredients

Crust:

2 cups Oreo cookies, 24-26, finely crushed

¼ cup unsalted butter , melted

Filling:

8 oz. cream cheese, softened

14 oz. sweetened condensed milk

3 tbsp. lemon juice , from concentrate

¼ cup creme de menthe

¼ cup creme de cacao

2 cups Cool Whip , thawed

3 drops green food coloring



Instructions

- Crush the cookies using your food processor, and add the melted butter
- Press firmly into your greased 9" pie plate and chill while you are making the filling.
- In a large mixing bowl, whip the cream cheese until fluffy (tip: make sure the cream cheese is really soft)
- Gradually add in the sweetened condensed milk until smooth
- Stir in the lemon juice and the liqueurs - (tip: I used a whisk to really mix it well - the cream cheese tends to be a bit lumpy)
- Fold in the Cool Whip.
- Chill the filling for 20 minutes before you build your pie.
- Pour the filling into the cookie pie crust and smooth the top with some swirls with your knife.
- Put in the fridge for 4 hours until it is set.

SPRINGTIME MIXED BERRY SALAD

Author: Aberdeen's Kitchen Total Time: 10 mins Yield: 4-6 1x

INGREDIENTS

14 oz pack of mixed baby spring greens (spinach, arugula, lettuces, chard, radicchio)
8 oz strawberries, cored and sliced thin
8 oz blackberries
1/2 cup gold raisins
1/2 cup sliced almonds, lightly toasted
1/2 cup feta, crumbled
3 tablespoons balsamic vinegar
1/2 cup extra virgin olive oil
1/2 teaspoon dijon mustard
Dash of salt and pepper



INSTRUCTIONS

In a large mixing bowl, toss mixed greens, strawberries, blackberries, and raisins together. Set aside. Make the dressing: In a small mixing bowl, add olive oil, balsamic vinegar, mustard, salt and pepper and whisk vigorously until completely combined. Pour about half of the dressing over the salad mixture and toss to combine.

Melt in your mouth oven baked brisket

★ ★ ★ ★

INGREDIENTS

7-8 pounds of brisket
1 bottle of ketchup
1 1/2 cups of dry red wine
1 1/2 cups water
1.5 tbsp chicken base (I find it milder than beef base)
1/4 cup dehydrated onion flakes
6 cloves of garlic (roughly chopped)
2 onions (roughly chopped)
6 large carrots (cut into large chunks)
Salt and pepper to taste

Directions

1. Combine ketchup, water, dehydrated onion, garlic, wine and chicken base and mix to combine.
2. Slather this beautiful mixture onto the brisket sneaking it into each nook and cranny.
3. If you have time let stand in refrigerator for 24 hours.
4. Preheat oven to 350-degrees and place remaining ingredients over brisket in a tightly sealed roasting pan into the oven.
5. Cook for 3-4 hours. Typically the rule of thumb is an hour a pound. But the true test is when it pulls apart with two forks..
6. Place in refrigerator over night to cool.
7. Remove fat and cut against the grain NOT with the grain.
8. Place sauce over sliced meat and put into 350- degree oven to warm the meat and sauce.



BLT Pasta Salad

Serves 4 to 6

This BLT pasta salad recipe is a fun twist on the classic sandwich!

Fresh and flavorful, it's a delicious summer side dish or light lunch.



Ingredients

12 ounces farfalle pasta

¼ cup extra-virgin olive oil

3 tablespoons red wine vinegar

3 garlic cloves, minced

1 teaspoon dried oregano

1 teaspoon dried parsley

¾ teaspoon sea salt

1/2 to 1 lb crispy cooked Bacon, broken into small pieces

2 cups halved cherry tomatoes

⅓ cup chopped sun dried tomatoes

1 cup thinly sliced cucumber

1/2 cup thinly sliced red onion

1 avocado, thinly sliced

½ cup fresh arugula

Instructions

Bring a large pot of salted water to a boil. Prepare the pasta according to the package directions, or until slightly past al dente.

Meanwhile, make the dressing. In the bottom of a large bowl, whisk together the olive oil, vinegar, garlic, oregano, parsley and salt. Add the pasta and toss. Add the cooked bacon, tomatoes, sun dried tomatoes, cucumber, onion, and toss again. Gently mix in the avocado and arugula. Season to taste and serve.



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Bobby Kuntz, Tony Kuntz and Terry Markus
Always in my Heart my Brothers,
Mark Kuntz

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PDDGER &
M. Fran Bray, PER 2008-'09, PLP
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William Frommeyer
PER— PDDGER — PSP
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