

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 **August 2023**

Team Schedules

Cole Slaw Team:

8/04/23 Terry Amriott Team 3
8/11/23 Gina & Patty Team 4
8/18/23 Bill & Nancy Team 1
8/25/23 Jim E & Dottie C Team 2



Fish Fry Team Schedule:

8/04/23 Amriott Team 2
8/11/23 Taylor Team 3
8/18/23 JUDGES Team 4
8/25/23 Reis Team 5



Date: Sunday August 27, 2023

Time: 2pm—7pm

Cost: Free to Elk members, their kids, grandkids

Location : Newport Lodge #273 Inside

3704 Alexandria Pike

Grilled Hamburgers, Hot Dogs, Brats and Metts

All families bring a covered dish

Purchase your drinks

Raffles, Tear off's, Split the Pot

White Elephant, bring a secret donation to auction

Corn Hole, Water Balloon toss, and other games

Sign up sheet on the Bulletin Board

Exalted Ruler Column



At the beginning of July, Candy & I went to Minneapolis, MN for the National Elks Convention and all I can say is that Kentucky was represented very well! With the Color Guard from Louisville #8 carrying in the American flag, and Sherry Suttles & Janet Cartwright being sworn in as this years District Deputies, to our very own State President, Raymond Pauly carrying in our state flag. They make me proud to be from Kentucky and even more proud to be called their friend.

We just initiated four new members, so if you see new faces at the Lodge, please make sure to say hi and make them feel welcome.

We have a lot of events coming up in the next few months, so please watch for flyers, emails, & the newsletter for more information.

We still need volunteers for Monday night bingo and Friday night fish fry teams. If you would like to help out with bingo, come up on Monday night and see Terry Amriott. If you would like to help out with the fish fry, please let me, or a trustee know.

As many of you have noticed, the pool table has been repaired, and there are new pool sticks. All are welcome to use them anytime you are at the Lodge. All we ask is that you put everything back where it belongs. There is a rack on the wall for the pool sticks, so please do not lay them on the pool table or lean them up against the wall.

Fraternally,

Jim Staubach, Exalted Ruler, PER, PDDGER

Sickness and Distress



- **Carl Hayley** had a head procedure done at the hospital. He is now home and feeling much better. Prayers for the family.
- **Darrell Arnold** is in the Seasons to recover from his illness. Prayers for a quick recovery.
- **Charlie Crowe** is in the Seasons for re-hab. Hopefully he is feeling stronger. We are praying for a fast recovery. Gloria misses him at home. He could use our prayers
- **Ruth Bray** is still doing the same at Seasons, she is physically ok. She can no longer walk, but is still receiving a little physical therapy. Our dear Ken gets to visit as much as possible as does her family. Prayers needed for the family.
- **Roger Keller**, had a mild stroke and also had his carotid artery cleaning procedure done. He could use our prayers as he recovers.

Veterans Report

On June 27th, we had our Veteran's visit. There were 23 Veterans & we had 19 volunteers. The Vets had hamburgers, hot-dogs, baked beans, deviled eggs, potato salad, and dessert. After dinner, they played bingo and had a really good time. I want to thank everyone for coming out and helping make this an enjoyable evening for our Veterans.

If you would like to come out and volunteer, we host the Veterans every 4th Tuesday of the month around 4:30 pm. We would love to have you!

Thanks,
Paul Dickerson
Veteran's Chairperson

Secretary's Corner



Currently, we have reached a slow period where not much is planned. I just have a few things to bring up this month.

If you have a change of address or phone number, please let me know so I can update your information. There are times where I have tried to contact someone and have been unable to because of an incorrect address or the phone number has been changed or disconnected. By updating your information in CLMS, we can maintain an open line of communication for any lodge business that needs to be addressed. It is then submitted to Grand Lodge in order to send mailings, especially for dues, to the correct residence. As a result, the post office charges the lodge a fee for delivering to wrong addresses. To avoid these charges, please inform us of updated information when moving or changing phone numbers.

Also, I have included a delinquent list for members who haven't paid. Please get your dues paid so you can have full access to all lodge activities. Also, there seems to be an increase in members misplacing their key fobs. Please take care of these, for they are \$25 to replace. If there is a problem with the fob you have, we can work with that.

Sweepstakes drawings are weekly and if you're not entered, you cannot win. Make sure you get your money in so you have a chance of winning. It costs \$1 per week or \$52 per year. Sweepstakes boxes are in the meeting room.

KY Mid-Year Convention will be Friday and Saturday, Aug. 4-5, 2023 in Frankfort KY. There will be business meetings each morning, luncheons each day, and a banquet Saturday night. There is also plenty of time to socialize with Elks from other lodges throughout the state.

A District Deputy Clinic is scheduled on August 20, 2023 in Ashland beginning at 9AM. Officers required to attend are the Exalted Ruler, Leading Knight, Secretary, and Chairman of the Trustees, but all members are welcome to attend. This is a good way to learn about news from all KY lodges and information from state and Grand Lodge levels.

Sincerely,

Linda Caldwell,

PER, PDDGER, Lodge Secretary

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

****Members, we need volunteers for Bingo and new Kitchen Teams and Cole Slaw teams****

If you are interested in getting on an existing team or starting one of your own, please see a trustee, Dan Hildebrand, Roger Reis, Tom Connley, Dan Martin or Dave Orth for direction. You and your team will be trained.

We also need more volunteers for Bingo on Monday. Please see Terry Amriott to volunteer. Thanks you so much.

Delinquent Listing

Name	Member Years	#	Name	Member Years
Arnold, Darrell	11	25	Meyers, Alicia	9
Bell III, Charles	35	26	Neal, Jack	54
Branch, Sean	1	27	Neltner, June	3
Bruemi, Paul J	15	28	Nordwick, Tony	7
Campbell, Michael	19	29	Rebholz, Nick	28
Campbell, Sonya	17	30	Redwine Jr, Donald	32
Davis, Robert	2	31	Sardisco, Ron	2
Dischar, Kenneth	11	32	Sayers, Todd E	5
Dischar, Steve	15	33	Seiter, Daniel G	9
Ellis, Pam	3	34	Smith, Jonathan F	11
Francis, Rebecca L	7	35	Spangler, Jimmy Edward	9
Gamel, Edward	20	36	Spangler, Tom	9
Gehauf, Arthur	9	37	Stacy, Jonathan	1
Giesler, Bernard C	4	38	Stacy, Sue	1
Gies, Stephen	33	39	Studer, Dinah	3
Gorham, Thomas L	19	40	Thomas, Sharon Sue	12
Groneck, Lawrence	39	41	Thompson, Hunter	3
Hensley, Michael W	7	42	Trowbridge, Dan	19
Hoffman, M Joseph	22	43	Tully, Jacob	3
Hornsby, Debra	12	44	Twehues Jr, Paul	39
Kienzel, Ronald	14	45	Wefer, David J	26
Lyons, Joseph Scott	8	46	Wick, Michael	26
Mason, Sandy Steffen	5	47	Wilkerson, Margaret	20
Mason, Tom	5	48	Wyer, Janet Claire	14

We don't want to lose any of our existing members. If you know any of these members please ask them to contact Linda Caldwell the Lodge Secretary and either pay their dues or let her know what might be happening, she may be able to help.





August 2023



Sun	Mon	Tue	Wed	Thu	Fri	Sat
		1 Lodge Open	2 Lodge Open Wednesday Dinner 5:30- 7pm	3 Lodge Open	4 Lodge Open Friday Fish Fry 4:30-7:00 PM Team 2	5 Lodge Open Mid Year Conv Lyndon Lodge 5th &6th
6 Lodge Closed	7 Lodge Closed Monday Bingo 7 pm	8 Lodge Open Ladies Aux Meeting 7:00 pm Trustees Mtg 6:30 PM	9 Lodge Open Wednesday Dinner 5:30- 7pm	10 Lodge Open Lodge Meeting 7:30pm	11 Lodge Open Friday Fish Fry 4:30-7:00 PM Team 3	12 Lodge Open
13 Lodge Closed	14 Lodge Closed Monday Bingo 7 pm	15 Lodge Open Quarter Auction 7pm	16 Lodge Open Wednesday Dinner 5:30- 7pm	17 Lodge Open	18 Lodge Open Friday Fish Fry 4:30-7:00 PM Team 4	19 Lodge Open
20 Lodge Closed	21 Lodge Closed Monday Bingo 7 pm	22 Lodge Open Vets Visit 4:30pm	23 Lodge Open Wednesday Dinner 5:30- 7pm	24 Lodge Open Lodge Meeting 7:30pm	25 Lodge Open Friday Fish Fry 4:30-7:00 PM Team 5	26 Lodge Open
27 Lodge Open Family Picnic 2pm-7pm	28 Lodge Closed Monday Bingo 7 pm	29 Lodge Open	30 Lodge Open Wednesday Dinner 5:30- 7pm	31		

Upcoming Events

Aug 8th—Trustees Mtg 6:30pm
Ladies Meeting 7pm

August 11th and 25th Lodge
Meetings 7:30 pm

August 15th -Quarter Auction
7pm

August 22nd-Vets Visit 4:30pm

August 27th - Family Picnic 2-7



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

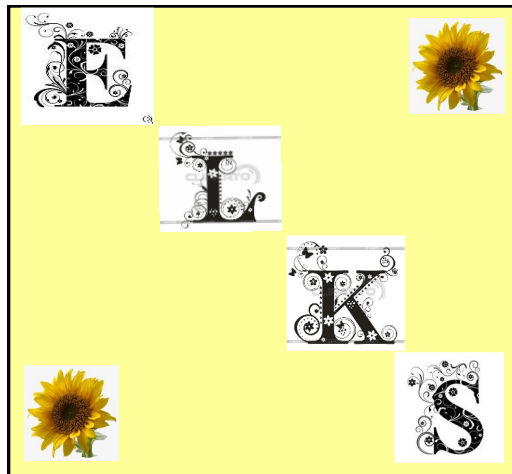
Sweepstakes - Deanna Inabnitt

Entertainment:

Connie Steffen

Cathi Hildebrand

Nancy Mullins



Fish Fry Teams:

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

Cole Slaw Teams:

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

ALL4AVAGRACE SCHOLARSHIP GOLF OUTING

August 26
AJ Jolly Golf Course
11541 Alexandria Pike
Alexandria, KY

Entry Fee \$125
Skins Game \$20
Registration Begins at 12:00
Play Begins at 1:00

Includes, snacks, soft drinks,
beer, water + cash bar
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ELK'S #273 LODGE

WILL BE CLOSED Sept. 1st,2nd,3rd,4th, 2023

No Fish Fry on Friday 9/1, also, No Bingo on Mon. 9/4

In Observance of Labor Day.

LODGE ENTERTAINMENT

“HEY BARTENDER” IS PLAYING AT THE ELKS IN THE HALL, FRIDAY NIGHTS

7PM-10PM

SEPTEMBER 8TH

OCTOBER 15TH

NOVEMBER 17TH



Ladies President Column

Hard to believe it's August already, where has the summer has gone? Not much going on at the lodge, but hoping to change that.

- Fran Bray and Margaret Twehues are chairing the family picnic this month. Watch for flyer information and remember to sign up on the bulletin board.
- Car show in September, Jim will be posting flyers on this event. Come out and see all the beautiful cars, get a burger and just enjoy a day out.
- There will NOT be a Flea Market in September due to the dates needed not being available.
- Reminder the lodge can use a new fish team and cole slaw team. If interested please see trustee Dan Hildebrand. Come out and just make condiments up.
- The lodge can always use any volunteers. Monday Bingo- Terri can always use help. See Terri Amriott if you can spare any time.
- Kitchen bingo- can use anyone to help such as clean kitchen, work window. See Mary Lawson
- Quarter auction- can always use help clearing tables, make bake goods for table, clean table after auction. See Vicky Pauly to volunteer.
- Veterans night is the 4th Tuesday - help serve vets dinner, clean up kitchen and tables after event. See Vicky Pauly.
- I can use help with split the pots on Wednesday and Fridays.

Can't wait to see everyone at the family picnic,
Patti Hess, Ladies Auxiliary President

Cornbread Muffins

These muffins are very similar to the ones found in a famous down-home cooking restaurant. They're so simple to make and taste great because they have real pieces of corn as well as corn meal. 12 servings

Ingredients

Ingredient Checklist

½ cup butter, softened

¾ cup white sugar

¼ cup honey

2 eggs

½ teaspoon salt

1 ½ cups all-purpose flour

¾ cup cornmeal

½ teaspoon baking powder

½ cup milk

¾ cup frozen corn kernels, thawed



Directions

Preheat oven to 400 degrees F (200 degrees C). Grease or line 12 muffin cups.

In a large bowl, cream together butter, sugar, honey, eggs and salt. Mix in flour, cornmeal and baking powder; blend thoroughly. Stir in milk and corn. Pour or spoon batter into prepared muffin cups.

Bake in preheated oven for 20 to 25 minutes, or until a toothpick inserted into center of a muffin comes out clean.

Fran's Homemade Chili, this makes about 8+ quarts, for a big crowd.

Ingredients

3 lbs ground beef, cooked thru and drained

2 lbs ground pork, (1 lb hot and 1 lb Italian) cooked thru and drained

1 (15 ounce) cans black beans, drained

1 (15 oz) can Brooks Chili beans undrained

1 (14.5 oz) cans diced tomatoes, undrained

1 (14.5 oz) can fire roasted diced tomatoes

1 29 oz can crushed tomatoes

1 29 oz can tomato sauce

1 –2 green bell peppers, diced

1 large yellow onion, diced

1 TBS jarred minced garlic

2 (1.75 ounce) pkgs French's Chili-O chili seasoning mix

2 tsp Ancho Chili powder

2 tsp Chili powder

2 TBS Italian Seasoning

2 TBS Yellow mustard

2 tsp crushed red pepper

1 1/2 TBS sugar

Salt and ground black pepper to taste, water if it needs thinning down.

Directions

Cook ground beef and pork sausage in a large skillet over medium-high heat until crumbly and browned. Drain all meat and pour crumbled meat into a large stockpot.

Add all other ingredients into the stockpot, combine all ingredients together and cook over medium-high heat. Bring to a boil, reduce heat to low, and simmer, stirring occasionally for 2-3 hrs. Taste and add seasoning as desired. Cook's Note: Ground turkey can be substituted for ground beef



Authentic Cincinnati Chili—Allrecipes

This Cincinnati chili recipe was handed down to me by Mom, a Cincinnati native. Skimming the fat makes this a healthier version than most and gives it the right consistency.

By Melissa Hamilton

Servings:10

Ingredients

2 pounds lean ground beef
1 quart water, or amount to cover
2 onions, finely chopped
1 (15 ounce) can tomato sauce
2 tablespoons vinegar
2 teaspoons Worcestershire sauce
4 cloves garlic, minced
½ (1 ounce) square unsweetened chocolate
¼ cup chili powder
1 ½ teaspoons salt
1 teaspoon ground cumin
1 teaspoon ground cinnamon
½ teaspoon ground cayenne pepper
5 whole cloves
5 whole allspice berries
1 bay leaf

Directions

Step 1

Place ground beef in a large pan, cover with cold water, and bring to a boil, stirring and breaking up beef with a fork to a fine texture. Slowly boil until meat is thoroughly cooked, about 30 minutes, then remove from heat and refrigerate in the pan overnight.

Step 2

The next day, skim the solid fat from the top of the pan, and discard.

Step 3

Place pan with beef over medium heat, and stir in onions, tomato sauce, vinegar, Worcestershire sauce, garlic, chocolate, chili powder, salt, cumin, cinnamon, cayenne pepper, cloves, allspice berries, and bay leaf.

Step 4

Bring to a boil, reduce heat to a simmer, and cook, stirring occasionally, for 3 hours. Add water if necessary to prevent the chili from burning.

The Different "Ways" to Serve Cincinnati Chili:

2-Way: Chili + spaghetti. **3-Way:** Chili + spaghetti + shredded cheddar cheese. **4-Way:** Chili + spaghetti + diced onions + shredded cheddar cheese. **5-Way:** Chili + spaghetti + red kidney beans + diced onions + shredded cheddar cheese.



Fran's note: regarding this recipe, I thought if you wanted to make it from scratch this is a good recipe. I personally use the Cincinnati Recipe Chili packets of seasoning, it tastes perfect with everything in it. I make mine by using the packets and tomato paste, water, and lots of meat. It calls for 1 lb of ground beef per pack, but I use more meat and less water, I simmer it until it's a thicker consistency. About 3 hours.

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MARK."**