

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 2024**

How to access the Lodge Website to sign up for the News Alerts and Newsletters

I have had several requests lately to explain how to get onto the lodge webpage to sign up for the Elks News Alerts and how to sign up for the Lodge Newsletter. This is also **the place to change your e-mail address if it's been changed.**

Here are the instructions:

1. Go to "newportelks273.com" you will be at our Lodge Homepage
2. Within the 2nd paragraph, there is a link called **News Mailing List**. Click on that link and it will bring you to the page where you see "**Subscribing to News**". Below that paragraph, there are two entry boxes, one for your e-mail address and one for your name (which is optional), signing up is that easy. If you have any questions or need help, click on the e-mail for the Web site administrator. Bill Woodruff is the Web site administrator bwoodruff53@gmail.com.
3. If you are already on that list, and now have an e-mail change: go to the same area **News Mailing List** and add your new e-mail address, don't worry about your old e-mail address if it's no longer valid it won't make a difference. (**Do not** send out a note to all members at news@newportelks273.com. that your e-mail has changed, that does not get the change completed. No one will respond to your note or correct the address, it just goes out to the general membership.)
4. If you have any questions regarding signing up you can e-mail me Fran Bray at franbray52@gmail.com, or contact the **Web Administrator**, Bill Woodruff at bwoodruff53@gmail.com.
5. If your current e-mail is correct when you sign up you will start receiving any Member News Alert e-mails regarding our Lodge events that are generated. I send out the monthly Newsletter to all signed up members through e-mail, prior to it going to the printer.
6. If you or any member wants to send out pertinent **Elks** information to all the members you can use the e-mail address news@newportelks273.com, that e-mail is strictly for Newport Elks information that you want all members to be aware of. (**Please do not use it for any Jokes (crude humor or otherwise) or any other political or any unrelated information.**) Also, if you happen to have a complaint about anything regarding the lodge, please come to a meeting or Trustees meeting to voice any complaints or see the Exalted Ruler. Elks e-mail is not to be used for voicing your opinions and it will be removed.

Hoping this helps,

Fran Bray, Newsletter Editor, 859-441-8832



Sickness and Distress

Mary Lou Hampleman-had back surgery. She is home recovering and doing well. Prayers requested for her and her family.

Monica Smith-rushed to the hospital with pain in the chest. Turned out she needed a change of medication. Monica is back at the lodge and feeling much better.

Richard and Carolyn Witte-their son had surgery. Prayers requested for the entire family.

Tom Connley- was back in the hospital again with same issues, still no answers. Prayers requested for you to get some answers .

Reminder, if you or your family do not notify me that you are sick or in distress I don't know and can't add you to this column.

My cell phone is **859-982-6690** my e-mail is Phess1031@gmail.com.

Sincerely,

Patti Hess, chairperson of sickness and distress.





August 2024



Sun	Mon	Tue	Wed	Thu	Fri	Sat
				1 Lodge Open	2 Lodge Open Friday Fish Fry 4:30-7:00 PM	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 4:30-7:00 PM	10 Lodge Open
11 Lodge Closed	12 Lodge Closed Monday Bingo 7 pm	13 Lodge Open Ladies Aux Meeting 7:00 pm Trustees Mtg 6:30pm	14 Lodge Open Wednesday Dinner 5:30- 7pm	15 Lodge Open	16 Lodge Open Friday Fish Fry 4:30-7:00 PM	17 Lodge Open
18 Lodge Closed	19 Lodge Closed Monday Bingo 7 pm	20 Lodge Open Quarter Auction 7pm	21 Lodge Open Wednesday Dinner 5:30- 7pm	22 Lodge Open Lodge Meeting 7:30pm	23 Lodge Open Friday Fish Fry 4:30-7:00 PM	24 Lodge Open
25 Lodge Closed	26 Lodge Closed Monday Bingo 7 pm	27 Lodge Open Vets Visit 4:30pm	28 Lodge Open Wednesday Dinner 5:30- 7pm	29 Lodge Open	30 Lodge Closed No Fish Fry	31 Lodge Closed

Upcoming Events

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

August 08th and 22nd Lodge Meetings 7:30 pm

August 20th -Quarter Auction 7pm

August 27th-Vets Visit 4:30pm

Sept 2nd, NO BINGO

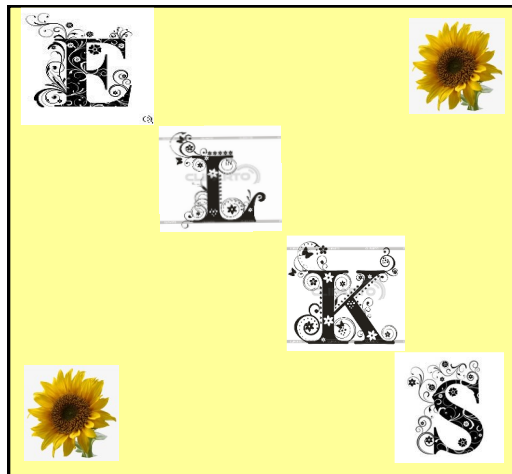


Ladies Aux Officers

President - Patti Hess
Vice Pres - Terry Amriott
Treasurer - Vicky Pauly
Rec Sec - Kathy Frommeyer
Corr Secretary - Pat Schmidt
Publicity - Candy Staubach
Birthday - Jenni Woodruff
Chaplin - Mary Inabnitt

Entertainment:

Connie Steffen
Nancy Mullins
Cathi Hildebrand



Fish Fry Teams:

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

Cole Slaw Teams:

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

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: TBD

Tiler: Dave Haverkamp

Presiding Justice: K. Frommeyer

Trustees

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

Newsletter: Fran Bray

ELK'S #273 LODGE

WILL BE CLOSED August 30th, and 31st, Sept 1st and 2nd, 2024.

No Fish Fry on Friday 8/30, and No Bingo on Mon. 9/2/24

In Observance of Labor Day.



Ladies President Column

August already it's hard to believe. School is ready to start, kids are back to early bed-time etc etc.

August is a slow month at the lodge, but we still need your support, so come on out.

We did have a great picnic dinner provided by Terry Amiott. Dave Zion fried chicken the entire day. Kathy Frommeyer made dessert and Linda Caldwell had a dirty apron. The dinner was delicious and the support from the members was over the top. Dan Hildebrand had a good bar night also. The Mai Tai's were all gone.

September the 21st will be another white elephant evening. I need the ladies to start bringing in wrapped gifts to auction off. Nancy is looking forward to it and working on new materials. Come out, it's a blast.

Our next ladies meeting will be a tasters meeting. Please bring your best dish to share.

Patti Hess, Ladies Auxiliary President

Volunteers Corner by Patty Perry

We practice being **ELKS** by being there when needed, stepping up when asked and volunteering our time and resources when necessary. Working together we can accomplish great things. I cannot be a good **ELK** without my fellow **ELKS**. We are a team! (Taken from I am an ELK motto)

Volunteering opportunities:

- ◇ Monday night bingo, help is needed for multiple roles, see Terry Amiott
- ◇ Friday Fish Teams – See Trustee Tom Connley
- ◇ ****Cole Slaw Teams- A new Cole Slaw team is needed for the rotation.** 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 Vicki Pauly

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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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

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In Loving Memory of
RUTH BRAY
A loving Wife, Mother, Grandma, Great
Grandma and Great Great Grandma
Love Forever, KEN

In Loving Memory of
GILLY AND OLLIE
LOVE, SILVER

Compliments of
Dan Bray, PER 1992-'93 and 2016-'17,
PDDGER and
M. Fran Bray, PER 2008-'09, PLP
Newsletter Editor

"IN LOVING MEMORY OF MY
MOM & DAD,
KATE & EARL KUNTZ"
FROM YOUR FAVORITE....
MARK."