

**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

December 2023

Team Schedules

Cole Slaw Team:

- 12/01/23 Gina & Patty Team 4
- 12/08/23 Bill & Nancy Team 1
- 12/15/23 Jim E & Dottie C Team 2
- 12/22/23 T. Amiott (BYE) Team 3
- 12/29/23 Gina & Patty(BYE) Tm 4



Fish Fry Team:

- 12/01/23 1 Jim E & Dottie C
- 12/08/23 2 Amiott
- 12/15/23 3 Taylor
- 12/22/23 4 Judges (BYE)
- 12/29/23 5 Reis (BYE)

Celebrate New Year's Eve
Newport Elks Lodge 273 - Cold Spring
Live Music by "Hey Bartender"

Ticket price includes
Dinner and Drinks

7:30 PM - 12:30 AM

Tickets are \$60 Per Person
Contact Jenni 859.466.0747 or
Kathy 859.750.5810 for tickets



I hope everyone had a Happy Thanksgiving!

I would like to give a huge shout out to everyone that came up and helped with the Turkey raffle. I think it was a huge success and a special thank you to Kathy Frommeyer for taking on this function once again. Without you and all of the hard working volunteers, this function wouldn't be the success that it is.

The Ladies Auxiliary Christmas stagette is on December 10th, make sure to call Connie Steffen and get your tickets.

The Breakfast with Santa is on December 16th from 9-12. Make sure to bring the little ones & get a picture with Santa, Mrs. Clause, & the elves.

December 17th is the Hoop Shoot @ Cold Spring Civic Center @ 8:30 if anyone would like to come and help. Please see me or Candy for more information

Also make plans to join us for the New Years Eve dinner/dance celebration. See Margaret Twehues for more info. Thanks,

Jim Staubach , PDDGER, PER, ER

In-Between Party



WEDNESDAY 12/27/23, Starts 4pm

Food provided, Cash Bar



DECEMBER 2023



Sun	Mon	Tue	Wed	Thu	Fri	Sat
					1 Lodge Open Friday Fish Fry 4:30-7:00 PM Team 1	2 Lodge Open
3 Lodge Closed Memorial Service 2pm	4 Lodge Closed Monday Bingo 7 PM	5 Lodge Open	6 Lodge Open Wednesday Dinner 5:30- 7pm	7 Lodge Open Christmas visit to the VA Hospital 4pm	8 Lodge Open Friday Fish Fry 4:30-7:00 PM Team 2	9 Lodge Open
10 Lodge Closed Ladies Stagette 12pm-4pm	11 Lodge Closed Monday Bingo 7 PM	12 Lodge Open Ladies Aux Xmas Meeting 7:00 pm Trustees Meeting	13 Lodge Open Wednesday Dinner 5:30- 7pm	14 Lodge Open Meeting 7:30pm	15 Lodge Open Friday Fish Fry 4:30-7:00 PM Team 3	16 Lodge Open Breakfast w/ Santa 9an-12
17 Lodge Closed	18 Lodge Closed Monday Bingo 7 PM	19 Lodge Open Quarter Auction 7 PM, Desserts needed	20 Lodge Open Wednesday Dinner 5:30- 7pm	21 Lodge Open	22 Lodge Open Friday Fish Fry Canceled Team 4 (Bye)	23 Lodge Open
24 <i>Christmas Eve</i> Lodge Closed	25 Christmas Day <i>Lodge Closed No Bingo</i> 	26 Lodge Open	27 Lodge Open Holiday In-Between Party 4-?	28 Lodge Open Meeting 7:30pm	29 Lodge Open Friday Fish Fry Canceled Team 5 (Bye)	30 Lodge Open
31 <i>New Years Eve Dinner/Dance 7:30pm-12:30am</i>						

Secretary's Corner



I hope everyone enjoyed their Thanksgiving feast & holiday.

The next 4 weeks will be busy inside and outside of the lodge with Christmas shopping, family, and friends.

We will be having several events within the lodge. Starting with the Memorial Service, Cops With Kids gift wrapping Program, Hoop Shoot Program, our In-Between Party for members, and ending with the New Years Eve dinner/dance. We will also be having a New Years Day bingo if you find you would like to get out and have a little fun on New Years Day.

We will be hosting our end of year Memorial Service on Dec 3rd at 2pm to remember the members who have died within the past year. It is a short solemn ceremony with a light lunch to follow. All members and their families are invited to attend and it is open to the public. Please consider attending.

We are currently down to 20 members on our delinquent dues listing shown on the next page. If you see anyone you know on the list remind them that they may want to contact me regarding their dues payment. We sincerely don't want to lose members.

I am also in the process of correcting key fob issues. If your key fob isn't working, leave me a note or see me and I'll get that corrected.

In closing, we have received quite a few applications for membership this month which I need to get completed. Keep up the good work with signing up new candidates to join. As a reminder, after their application has been completed, let them know to include a picture of their driver's license and a \$30 initiation fee, and we will get it processed as soon as possible.

I hope everyone has a very Merry Christmas and Happy New Year, please be safe.

Linda Caldwell, PER, PDDGER, Secretary
273bpoe@gmail.com or 859-391-8936



Delinquent List



#	Name	Member Years
1	Branch, Sean	1
2	Buemi, Paul J	15
3	Campbell, Michael	19
4	Campbell, Sonya	17
5	Francis, Rebecca L	7
6	Gamel, Edward	20
7	Gies, Stephen	33
8	Giesler, Bernard C	4
9	Hoffman, M Joseph	22
10	Lyons, Joseph Scott	8
11	Neal, Jack	54
12	Neltner, June	3
13	Nordwick, Tony	7
14	Rebholz, Nick	28
15	Redwine Jr., Donald	32
16	Sardisco, Ron	2
17	Sayers, Todd E	5
18	Seiter, Daniel G	9
19	Tully, Jacob	3
20	Wefer, David J	26

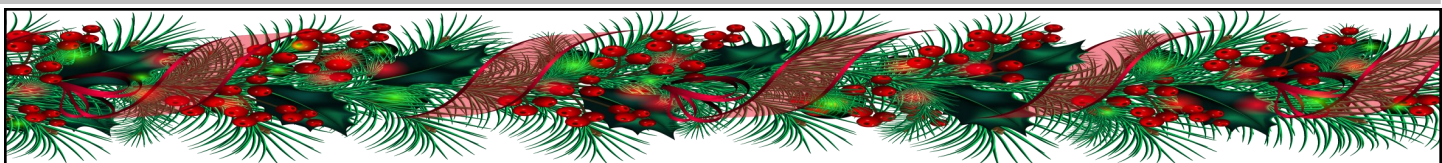


New Years Eve Bourbon Raffle

Three (3) baskets will be raffled off on New Years eve at the NYE Dinner Dance.

Included are: **Blanton's, Buffalo Trace, Sazerac Rye, EH Taylor, Eagle Rare, Old Fashion, Wheatley Vodka, Grey Goose Vodka, Makers Mark and other excellent liquors.**

Tickets will be \$10.00 each, available at the Elks bar, or Jerry and Margaret Twehues and a few other members. For more information or if you'd like to sell some tickets contact Jerry Twehues 859-409-9094, or Margaret 859-360-9230



Upcoming Events:

- 12/3 Memorial Service - 2pm
- 12/7 VA veterans Xmas visit
- 12/10/23 Ladies Christmas Stagette
- 12/16 Breakfast w/Santa
- 12/19 Quarter Auction:
- 12/27 In-Between Party 4pm
- 12/31—New Years Eve Dinner/ Dance/Raffle
- Jan 1, 2024 New Years Bingo



Fish Fry Teams:

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

Cole Slaw Teams:

1. Carol and Helen
2. Jim E & Dottie C
3. Terry Amiott
4. Patty Perry & 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

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

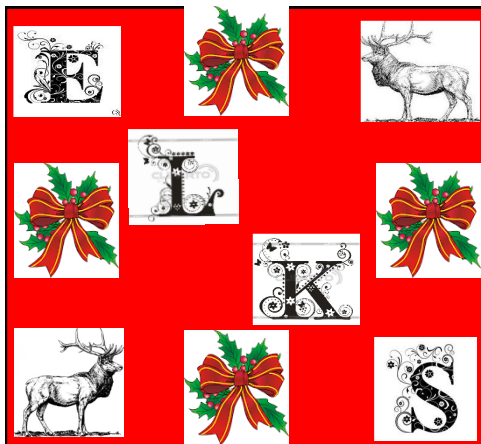
Sweepstakes - Deanna Inabnitt

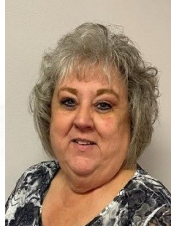
Entertainment:

Connie Steffen

Cathi Hildebrand

Nancy Mullins





Sickness and Distress by Patti Hess

Paul Barton had a stent put in his heart and is doing well.

Roy Cross, born 2/16/1955. Passed away in November. Roy was initiated into the Elks 12/1999. Prayers go out to the Cross family.

Vicky Pauly and siblings lost their father Curtis Shelton in November. Prayers to Vicky and Ray at this time. Vicky has had a rough time but hopefully gets back to the Elks family soon.

Vicki Staubach, was born March 22, 1942 and passed away in November. Vicky was initiated to the Elks May 2009. Vicki was the wife of PER Bob Staubach and step-mother of our current ER Jim Staubach. Prayers go out to Bob, Jim, Candy and the family.

Charles Crowe, born May 10, 1942. Charlie passed away peacefully in November. Charlie was initiated into the Elks March, 2002. Prayers go out to Gloria and the family.

With the holidays here let's keep in mind and say prayers for:
Ruth Bray, who is still at the Seasons, she needs our prayers
Herbie and MaryJo Kenter are both having health issues and prayers are needed.

Christmas VA Visit Thursday December 7th

Meeting at the VA Hospital around 4pm to deliver gifts to the Veterans. Volunteers welcome



Cops and Kids

Gift Wrapping Event—December 9th

Anyone that wants to come and wrap gifts just show up at the lodge about 9:30am. All supplies are provided.

Thank you, Nancy Roell



Memorial Service

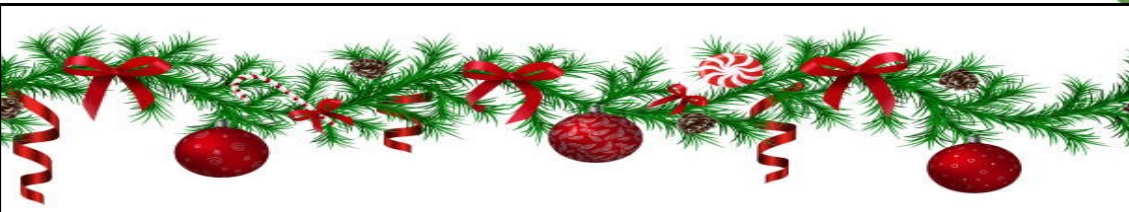
You may not have known the members who have passed away this year. You may not have been close friends, but they were loving members of our Elks family and will never be forgotten. It would be nice if you could stop by for our short service while we honor those who have passed. **Our Memorial Service is Sunday, December 3, 2023, starting at 2:00 PM** held in the meeting room. It allows for us to reflect on those members we have lost. As customary, there is a light lunch following the service. Family and friends are invited to attend.

	Born	Initiated	Died
William Bramble (Lola)	08/05/1933	09/01/2008	11/18/2022
Daisy Napier	03/07/1939	04/01/2000	12/25/2022 PER 2006, POY 2006, PEY 2014
Charles Schadler Jr.	03/16/1932	04/01/1966	01/10/2023
Walter D Andrews	04/02/1945	04/01/1984	01/17/2023 PER 2002 & 2012, POY 2018
Joseph M Torrano	12/09/1936	06/04/2016	01/21/2023
Ron Taylor	05/17/1943	04/01/1975	02/26/2023
Melvin Whitehead	12/11/1929	09/01/2008	02/28/2023
Roger Steffen (Joan)	02/14/1940	11/10/2011	04/12/2023
James N Gramer (Jane)	10/31/1941	04/01/1941	04/25/2023
Terrance Markus	04/13/1948	04/01/1983	05/06/2023
James Glahn	08/23/1945	04/01/1974	06/24/2023 PEY 1983

PER— Past Exalted Ruler

POY—Past Officer of the Year

PEY—Past Elk of the Year



Newsletter AD RENT DUE by 1/31/2024

Please leave \$48.00 at Bar, or mail to Lodge c/o Fran Bray 3704 Alexandria Pike,
Cold Spring, Ky 41076 - Thanks for the support.



BREAKFAST WITH SANTA

Saturday, December 16, 2023

9-12pm

Adults \$10 Kids \$5

Kids under 3 free

Open to the public, but must make
reservations by December 9th

Call Candy @859-866-6949

NEWPORT ELKS LODGE #273
3704 Alexandria Pk, Cold Spring, Ky



**LADIES AUXILIARY
CLASSIC CHRISTMAS STAGETTE**

**Sunday, December 10, 2023, 12-4pm
\$30 a person**

Doors open @11am, Lunch served @ 12

**Set-up included:
(pretzels, chips, fountain soda, draft beer)**

**There will be a Major raffle, combination table,
split the pot, special raffle, lottery tree,
& bake table.**

**For more information & to make your
reservation, call Connie Steffen
859-743-5329**

Deadline reservation date is **12/05/2023**

**Newport Elks
3704 Alexandria Pk.
Cold Spring, KY 41076
859-441-1273**

Ladies Auxiliary President Column



HoHoHo, Christmas is here! The ladies have many functions happening this month.

December 10th is the ladies stagette. Contact Connie Steffen for details 1-859-743-5329.

December 16th is breakfast with Santa. Please contact Candy 1-859-866-6949. This is something Candy is trying to bring back from years past. Let's make it happen. Bring your children, grandchildren, relatives, neighbors and friends. Bring your camera get your picture with Santa, Mrs Claus and the elves.

December 12th is the ladies Christmas meeting. Call Carol Thompson to make reservations, 1-858-760-8377.

December 19th is the quarter auction, they always need donated desserts to sell.

Like always the ladies need volunteers for the kitchen and lodge. Please contact me I'll find something for you to do.

Patti Hess, Ladies Auxiliary President



Holiday Relaxer Cocktail

Ingredients

- 1/2 glass ice
- 2 oz peach schnapps
- 2 oz vodka
- 2 oz coconut rum
- 6 ounces pineapple juice
- splash cranberry juice
- cranberries to garnish

Instructions

- Fill a 14 ounce cocktail glass half full of ice.
- Pour peach schnapps, vodka, and coconut rum over ice.
- Pour in pineapple juice and a splash of cranberry juice.
- Garnish with fresh cranberries and serve.



Fran's Broccoli Cauliflower Casserole

This recipe makes a 9x13" baking dish (15-20 portions)

Ingredients:

3 lbs frozen broccoli flowerets
3 lbs frozen cauliflower flowerets
1 lb Velveeta block or 1 lb Velveeta slices
2 sticks unsalted butter melted
Salt to taste
Pepper to taste
Ritz crackers, 2 normal sleeves, crushed



Directions:

Bring a 4-6 quart stockpot full of water to a boil. Pour in all the frozen broccoli and cauliflower flowerets in the boiling water for 2-3 minutes to thaw and slightly cook. Pour the thawed veggies into a colander and drain all water out of them. I normally push them with my hand and use lots of paper towels to remove all the excess water from the vegetables. (If you don't remove the water, the cheese sauce will be runny and watery). After draining all the excess water, spray your baking dish with Pam. Lay a single layer of vegetables on the bottom of the dish, then slice or layer Velveeta slices over the layer of vegetables covering all the vegetables with cheese. Continue layering the vegetables w/cheese slices over the veg, until pan is full. Salt and Pepper each layer to taste. The final layer is cheese and finely crushed Ritz crackers. Ensure all cheese is covered with cracker crumbs. Melt the butter in a separate bowl in the microwave. Spoon the melted butter over the cracker crumbs making sure all the crackers are soaked with the melted butter. Bake at 350 degrees for 40-45 minutes or until all vegetables are cooked and crackers are light to medium browned. Do not overcook or it will be mushy and unappetizing. Ready to eat.

Scalloped Potatoes w/Ham

4 -5 lbs Yukon Gold potatoes, peeled and medium sliced on a mandolin
4 cups shredded cheddar cheese
2 cups cubed ham pieces
3-4 cups whole milk
6 TBS Butter
6 TBS AP flour
Salt and Pepper to taste

Directions:

In medium saucepan melt butter and add in flour to create roux, then slowly add in milk until it's thickened. Add in 2 cups of the cheese until melted, this is your cheese sauce. Spray 13x9 baking dish with Pam. Add 1/2 cup of cheese sauce to bottom of dish, then layer potatoes on bottom, sprinkle ham over potatoes, add salt and pepper to taste. Cover that layer with cheese sauce, then sprinkle grated cheese over the sauce. Continue to layer the potatoes, ham, cheese sauce and cheese. Final layer, cheese sauce w/layer of grated cheese over all, salt and pepper to taste. Bake at 350 degrees for 1 1/2 hours or until potatoes are tender.



Terry 's Creamy Potato Soup recipe

Ingredients:

3-5 lbs peeled and cubed potatoes

2 sticks butter

1 large onion, or 2 medium

2 TBS—Tones chicken soup base

Kentucky Colonel seasoning flour

2 cups milk

Salt and Pepper



Instructions:

Peel and cube potatoes. Melt butter in large soup pot, throw in the diced large onion, saute' onion until its soft medium heat. Add in 1 tsp Salt and 2 tsp Pepper. Add water along with soup base to cover the potatoes, bring to a boil then turn to medium low and simmer until the potatoes are tender. Add in the milk, make a slurry with part of the milk and about 4 Tbs of seasoned flour, work out any lumps in the slurry (this flour lends most of the seasoning to the soup). Add the slurry to the pot to thicken the soup. Taste to determine if you need more salt and pepper, remember the soup base is salty and the flour has salt also.

You can add things like bacon or celery, but you need to saute' them in with the onion to begin with. If you want it cheesy also, add in sharp shredded cheese at the final stage of cooking. Then you are ready to serve once it's at a thickness and consistency that you like. If it isn't thick enough, mix flour and water to make more slurry to pour into simmering broth so that it will thicken. It will only thicken after the slurry is added and the broth is boiling. If you want to add more chicken flavor, then add more chicken base.

Great Northern Bean Soup from Terry Amriott

Ingredients: 2 Idaho potatoes, 2 small carrots shredded, great northern beans 1 bag, ham bone or ham hocks, or diced ham, Tones chicken base, onion powder.



Instructions:

1 bag of great northern beans, covered and soaked in water overnight, then rinsed and add to pot in the morning. Cover rinsed beans with clear clean water add in 1 large chopped/diced onion

2-3 ham hocks if you have it, or large ham bone from cured bone-in ham, or chopped ham.

1 TBS of chicken base and 1 Tablespoon of onion powder.

Bring everything to a boil and turn down to low and simmer until ham and beans are very tender. Add in two diced Idaho potatoes, and add in the 2 diced or shredded carrots.

Add in more water as needed as the beans are cooking if the water boils down. Simmer all ingredients until beans and all veggies are tender. Salt and Pepper to taste.

Homemade Tapioca Pudding

Prep Time 10 minutes mins

Cook Time 50 minutes mins

Total Time 1 hour

4 servings



Ingredients:

1/2 cup small pearl tapioca* (not instant tapioca)

3 1/2 cups milk

1/2 cup heavy cream

1/4 teaspoon kosher salt

2 large eggs

1/2 cup granulated sugar

1 teaspoon vanilla extract

Instructions:

Add milk, cream, sugar and salt to a saucepan over medium heat. Bring to a simmer, then stir in tapioca and reduce heat to low. Cook, stirring often, until mixture has slightly thickened, and the tapioca pearls have plumped and softened, about 45 minutes.

Add the eggs to a bowl and whisk to combine.

Add a spoonful of hot tapioca mixture to the beaten eggs, stirring well as you pour it in. Repeat with more spoonfuls of hot tapioca, stirring after each. (This helps temper the eggs and bring them to a warm temperature without "scrambling" them.)

Add tempered egg mixture to the saucepan with tapioca and stir well to combine. Cook for 2-5 more minutes, just until thickened (keep in mind it will continue to thicken as it cools). Remove from heat and stir in vanilla.

Transfer to a serving bowl and place a piece of plastic wrap directly on the surface of the pudding (to keep it from forming a rubbery skin on the surface). Allow it to cool before serving. Serve either warm or chilled.





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