

**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 March 2023

Team Schedules

Cole Slaw Teams:

- 3/03/23 # 1 Carol & Helen
- 3/10/23 # 2 Jim E & Dottie
- 3/17/23 # 3 Amiott
- 3/24/23 # 4 Patty & Gina
- 3/31/23 #1 Carol & Helen



Fish Fry Teams:

- 3/03/23 # 8 Eight is enough
- 3/10/23 # 1 Jim E & Dottie C
- 3/17/23 # 2 Amiott
- 3/24/23 # 3 Taylor
- 3/31/23 # 4 JUDGES

**LUCK O' THE IRISH
Stagette**

\$30 donation per person

Date 3/12/23, 12 noon – 5pm

Doors open 11am

Lunch Served at Noon

Bingo, Raffles and Door Prizes

Newport Elks Ladies Auxiliary,

Cold Spring, KY

Reservations Contact:

Patti Hess—859-982-6690

or Terry Amiott 859- 322-3704





Exalted Ruler's Column

I would like to start by thanking everyone for a great convention. Congratulations to Ray Pauly on becoming the 11th State President from Newport. We all know that you and Vicky will represent us proudly.

Like Kathy Frommeyer said, it is hard to thank everyone by name, because you just know that you're going to accidentally forget someone, but thank you to everyone that made this convention a success. I think that everyone from around the state that came had a great time.

It is great to see what Newport members can do when we all work together.

The Appreciation dinner is March 29th. Installation of Officers is on March 25th.

We have some new faces coming in as officers, Mark and Jacob Lawrence. Say hello to them and thank them for stepping up and becoming an officer.

As you all know, we are now in the Lenten season and extra help during this time would be appreciated. From cleaning tables, to taking out trash, or help breadding extra fish when running low. Any and all help is greatly appreciated

Next month Candy and I are taking 9 kids to York, PA for the Regional Soccer Shoot. Please say a prayer for safe travels and that Kentucky comes home with some trophies.

Fraternally,

Jim Staubach, Exalted Ruler, PER. PDDGER



SAVE the Date

Lodge Derby Day Party May 06th, 2023



Installation of Officers

Saturday March 25, 2023

6:30PM

Celebration of New Officers

Cake and hors d'oeuvres



Secretary's Corner



It's a busy time of the year for the lodge. Lent is under way, and all help is needed. Remember that the teams are volunteers and working as quickly as they can, so when ordering, please be patient after you order your food. It may take a while, so sit down with your friends and order a drink and wait patiently until your order is called. Whether waiting for a carry out or eat in order, be considerate of the teams working hard and trying to make sure everyone receives their orders as quickly as possible.

Our lodge just hosted the KY State Convention and Ray Pauly was inducted as State President!! Boy, it was a good time. Congratulations Ray and Vicky!! They will be visiting lodges throughout the state in the upcoming year. This is their time to just sit back and enjoy visiting with the members of each of the lodges. For all those that came to the convention, I'm sure everyone enjoyed themselves. Conventions are a lot of work, but in the end, it went very well. We may have gotten a few new members wanting to come to state events. Not only are these conventions informative, but they also give us a chance to see our friends from other lodges. They are part of our Elks family across the state of KY. Thank you to the Newport members who were able to come. I hope everyone had a good time. These are open to all members to attend where you will meet good people who become your friends.

As each of you have noticed, our dues increased again this year. This is because the insurance we have with Grand Lodge, has increased due to people leaving their lodge intoxicated and having accidents, which have resulted in lawsuits. This cost, is why we have seen a \$5.00 increase in dues both last year and this upcoming year. Hopefully, this will be the last increase for a while. Please be careful and be aware of your alcohol consumption when leaving at night. DO NOT DRINK AND DRIVE, Call UBER if needed.

Speaking of dues, this is the last month for those who want to pay dues from the 2022-2023 year. I will have to drop anyone who hasn't paid by March 31, so please get them in. Also, if you haven't noticed, dues notices were mailed out at the beginning of February for the new year. Thank you for paying your dues early. If you haven't paid them yet, either drop them off in the mailbox or slot on the secretary's door or give them to the bartender. Keep the dues payments coming. New member cards will be mailed in April.

Linda Caldwell, PER, PDDGER

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



Lodge Hours Of Operation: Tues-Thurs 4PM -10 pm, Fri- Sat 4-12 midnight



MARCH 2023



Sun	Mon	Tue	Wed	Thu	Fri	Sat
			1 Lodge Open Wednesday Dinner 5:30– 7pm Orientation	2 Lodge Open Initiation of New Members	3 Lent Lodge Open Friday Fish Fry 4:00-7:30 PM Team 8	4 Lodge Open
5 Lodge Closed	6 Lodge Closed Monday Bingo 7 pm	7 Lodge Open	8 Lodge Open Wednesday Dinner 5:30– 7pm	9 Lodge Open Lodge Meeting 7:30pm	10 Lent Lodge Open Friday Fish Fry 4:00-7:30 PM Team 1	11 Lodge Open
12 Lodge Closed Ladies Stagette 11 doors open 12 lunch—5pm	13 Lodge Closed Monday Bingo 7 pm	14 Lodge Open Ladies Meeting 7:00pm Trustees Meeting 6:30 pm	15 Lodge Open Wednesday Dinner 5:30– 7pm	16 Lodge Open	17 St Patty's Day Lodge Open Friday Fish Fry 4:00-7:30 PM Team 2 	18 Lodge Open
19 Lodge Closed	20 Lodge Closed Monday Bingo 7 pm	21 Lodge Open Quarter Auction 7 PM	22 Lodge Open Wednesday Dinner 5:30– 7pm 6:30pm	23 Lodge Open Lodge Meeting 7:30pm	24 Lent Lodge Open Friday Fish Fry 4:00-7:30 PM Team 3	25 Lodge Open 6:30pm Installation of Officers Blue Jackets. Celebration following
26 Lodge Closed	27 Lodge Closed Monday Bingo 7 pm	28 Lodge Open Veterans visit 4:30pm	29 Lodge Open Wednesday Dinner 5:30– 7pm Appreciation Dinner 6:30pm	30 Lodge Open	31 Lent Lodge Open Friday Fish Fry 4:00-7:30 PM Team 4	

Upcoming Events:

March 1&2 Wed/
Orientation/Thurs/Initiation

March 12th,Ladies Stagetette
11-5pm, **12noon luncheon**

March 14th Tues, Ladies
Meeting 7:30pm

6:30 PM Trustee’s meeting

March 16, St Patrick’s Day

March 21, Quarter Auction

March 28th — Veterans visit



Ladies Aux Officers

President Patti Hess

Vice President Mary Lawson

Rec Sec Kathy Frommeyer

Corres. Sec Monika Smith

Treasurer Vicky Pauly

Birthday Debby Hornsby

Chaplin Gloria Crowe

Publicity Jenni Woodruff

Entertainment

Helen Caldwell

Connie Hardy

Candy Staubach



Fish Fry Teams:

1. Jim E. & Dottie C
2. Amriott
- 3 Taylor
- 4 Judges
- 5.
6. Reis
7. Hildebrand
8. Eight is Enough

Cole Slaw Teams:

1. Carol and Helen
2. Jim E & Dottie C
3. Terry Amriott
4. Patti P & Gina

Lodge Officers:

Exalted Ruler: Jim Staubach

Leading Knight: Don Spradlin

Loyal Knight:

Lecturing Knight: Patty Perry

Esquire: Dan Bray

Chaplin: Nancy Roell

Inner Guard: Gina Stebbins

Secretary: Linda Caldwell

Treasurer: Tim Wagner

Tiler: Ken Krebs

Presiding Justice: Kathy Frommeyer

Trustees

- 1 Dave Orth
- 2 Dan Hildebrand
- 3 Roger Reis
- 4 Dan Martin
- 5 Tom Connley

Newsletter: Fran Bray

Congratulations to the following officers who have been elected for the year 2023-2024 :

Exalted Ruler	James Staubach, PER, PDDGER	859-866-8655
Leading Knight	Don Spradlin, PER	859-240-2895
Loyal Knight	Patty Perry	513-807-0928
Lecturing Knight	*Jacob Lawrence	586-610-4103
Secretary	Linda Caldwell, PER, PDDGER	859-391-8936
Treasurer	Tim Wagner	859-760-5564
Esquire	Dan Bray, PER, PDDGER	513-260-3076
Chaplain	Nancy Roell	859-391-9905
Inner Guard	Gina Stebbins	859-801-8085
Tiler	*Mark Lawrence	810-499-9900
Presiding Justice	Kathy Frommeyer, PER	859-750-5810
5-Year Trustee	Dan Hildebrand	859-743-5421
	Roger Reis	859-801-2297
	Dan Martin	859-240-4095
	Tom Connley	513-646-4629
	Dave Orth	859-393-7150

* New Officer

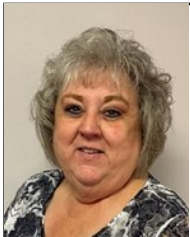




Delinquent Listing

These members will be dropped from our roster as of 3/31/23 if 2022 dues aren't paid

Name	Member Years
Anderson, Lance	16
Brooks, Nickolas J	2
Cassesa, David V	6
Collins, Dakota	1
Dennie, Darrell G	1
Fryer, Zachary	1
Gillespie, Rosamund	12
Hansman, Gary E	9
Lockhart, Richard M	6
McDevitt, Mark	17
McGuinness, Hope L	10
Mehalko, Jack	43
Milius, Glenn	38
Moeller, Nick	1
Neal, Sharon R	8
Planeaux, Ronald B	5
Reynolds, Jerry	38
Riley, Stephen Wade	1
Ritter, Earlene	11
Ritter, Joseph	11
Robinson, Teri	19
Schildmeyer, William V	40
Schuman, Mark	16
Slocum, Alicia Missy	5
Slocum, Raymond	5
Vories, Roy	35
Whitehead, Melvin	14
Wilson, Leah Jean	5



Sickness and Distress

Donald (Spider) Beckmeyer had hip replacement surgery and is doing very well, but is still in recovery and needs our prayers

Sharon Blau is recovering from lung cancer surgery. They had to remove the top part of the lung however, It was not found in her lymph nodes . She is recovering at home, and needs our prayers and has been declared Cancer Free.

Angelo Penque is home recovering from carotid artery surgery and a Quadruple bypass heart surgery. He is recovering at home, slowly but surely getting well and needs our prayers.

Please keep our brothers and sister's in your prayers.

Highlights from the February Ky State Convention

*CONGRATULATIONS RAY PAULY KY STATE PRESIDENT AND
FIRST LADY VICKY PAULY*



Convention Picture Highlights.....



*******Help Needed for Lenten Friday Night Fish Fry's*******

Tom Connley is looking for lots of volunteer help with Friday Nights in Lent. There are a lot of jobs that need to be done. Younger and stronger legs will be helpful. See or contact Trustee Tom Connley, if you can help in any way on Lenten Friday's.



Ladies Auxiliary President Column

As I look back on this past month I can only say one thing. If you have never been to a convention, you need to attend one. Our convention was very rewarding and educational. The set up from Thursday to the banquet on Saturday evening went smoothly.

Thanks to Kathy Frommeyer and Sam Taylor and many others for all the hard work they put into this event. I was so honored and proud to watch our very own Ray Pauly become our new Ky State President. Ray and Vicky will represent our lodge with high standards. Congratulations to both of you and good luck on your journey this year.

Onto the quarter auction for the lodge, it was a success. Thanks to everyone who attended.

We are now into lent and could use help everywhere to get through this busy time. Please see myself or Jimmy, or Trustee Tom Connley, we will find a place for you.

Reminder next month's meeting will be back to normal. March 14th at 7 pm. Food will be provided by Mary and Deanna. Also, all my officers need to meet at 6:15 prior to the regular meeting to discuss the meeting for April.

Thanks,

Patti Hess Ladies Auxiliary President



Past Lady Presidents

Left to Right— Mary Lawson, Debbie Hornsby, Rhonda Johnson, Kathy Frommeyer, Gloria Crowe, Pam Torrano, Vicky Pauly, Shady Orth, Candy Staubach, Karen Kuntz, Terry Amiott.



Come out to support our
LENTEN Friday FISH FRY's
02/24/23 thru 4/08/23
Time: 4:00 p.m. to 7:30 p.m.



EAT IN

or

CARRY OUT

CALL ORDER IN FOR

CARRY OUT

859-441-1273

We need lots of volunteers during Lent, please see Tom Connley or Dan Hildebrand to volunteer.



Colcannon Potatoes

TOTAL TIME: Prep: 25 min. Cook: 35 min.

YIELD: 12 servings.

Every Irish family has its own colcannon recipe, since it's a classic potato and cabbage dish. My recipe comes from my father's family in Ireland. It's part of my St. Patrick's Day menu, along with lamb chops, carrots and soda bread. —Marilou Robinson, Portland, Oregon

Ingredients

1 medium head cabbage (about 2 pounds), shredded
4 pounds medium potatoes (about 8), peeled and quartered
2 cups whole milk
1 cup chopped green onions
1-1/2 teaspoons salt
1/2 teaspoon pepper
1/4 cup butter, melted
Minced fresh parsley
Crumbled cooked bacon

Directions

1. Place cabbage and 2 cups water in a large saucepan; bring to a boil. Reduce heat; simmer, covered, until cabbage is tender, about 10 minutes. Drain, reserving cooking liquid; keep cabbage warm in separate dish.
2. In same pan, combine potatoes and reserved cooking liquid. Add additional water to cover potatoes; bring to a boil. Reduce heat; cook, uncovered, until potatoes are tender, 15-20 minutes. Meanwhile, place milk, green onions, salt and pepper in a small saucepan; bring just to a boil and remove from heat.
3. Drain potatoes; place in a large bowl and mash. Add milk mixture; beat just until blended. Stir in cabbage. To serve, drizzle with butter; top with parsley and bacon.



Irish Beef Stew

INGREDIENTS

3 tbsp. extra-virgin olive oil, divided
2 lb. beef chuck stew meat, cubed into 1" pieces
Kosher salt
Freshly ground black pepper
1 onion, chopped
2 medium carrots, peeled and cut into rounds
2 stalks celery, chopped
3 cloves garlic, minced
3 medium russet potatoes, peeled and cut into large chunks
4 c. low-sodium beef broth
1 (16-oz.) bottle Guinness
2 tsp. fresh thyme
Freshly chopped parsley, for serving



DIRECTIONS

In a large Dutch oven over medium heat, heat 2 tablespoons oil. Season beef with salt and pepper, then add to pot and cook on all sides until seared, 10 minutes, working in batches if necessary. Transfer beef to a plate.

In same pot, add remaining tablespoon oil and cook onion, carrots, and celery until soft, 5 minutes. Season with salt and pepper. Add garlic and cook until fragrant, 1 minute.

Add beef back to Dutch oven, then add potatoes, broth, beer, and thyme. Bring to a boil, then reduce heat to a simmer. Season with salt and pepper. Cover and let simmer until beef and potatoes are tender, 30 minutes.

Bailey's French Toast

Ingredients

Whipped Cream:

- ½ ounce Baileys® Original Irish Cream
- 4 ounces whipping cream
- 2 tablespoons confectioners' sugar

French Toast:

- 2 ½ ounces Baileys® Original Irish Cream
 - 2 ½ ounces whipping cream
 - ½ teaspoon vanilla extract
 - 2 eggs
 - 2 thick slices bakery-style bread
 - 1 tablespoon butter
- 3 ½ tablespoons dark chocolate chips, melted

Directions

1. Whisk together the 1/2 oz. Baileys Original Irish Cream, 4 oz. of whipping cream and 2 tbsp confectioners sugar until mixture forms soft peaks. Chill and put aside for topping the finished product.
2. Combine 2 1/2 oz. of Baileys Original Irish Cream, 2 1/2 oz. of whipping cream, 1/2 tsp of vanilla extract and 2 eggs in a shallow dish.
3. Dip the bread into the mixture while heating 1 tbsp butter in a pan for frying.
4. Fry dipped bread until golden brown on each side.
5. Top with whipped cream mixture.



HOMEMADE BAILEYS IRISH CREAM (COPYCAT)

SERVINGS: 1 LITRE (4 CUPS)

Learn how to make a copycat version of Baileys with this quick and simple recipe.



INGREDIENTS

- 1 cup (235 ml) heavy cream or half & half
- 1 can (14 oz.-395 ml) sweetened condensed milk
- 3 tablespoons chocolate syrup
- 1 teaspoon instant coffee granules
- 1 teaspoon pure vanilla extract
- 1 $\frac{2}{3}$ cup (400 ml) Irish whiskey / used Jameson

INSTRUCTIONS

- Place the cream, sweetened condensed milk, instant coffee granules, chocolate syrup, vanilla, and mix on **low speed** for 30 seconds.
- Then add the whiskey with the blender going, at a very slow speed, and give it a whirl for a few more seconds.
- Transfer the Baileys Irish cream into sterilized glass bottles with tight-fitting lids and store in the refrigerator for up to 2 months.
- Shake well before use.
- Enjoy!

Traditional Irish Soda Bread

Recipe from Darina Allen

Adapted by Melissa Clark

Time About 1 hour

INGREDIENTS

Yield: 1 loaf, 8 to 12 servings

450 grams all-purpose flour (about 3 $\frac{1}{2}$ cups)

3 grams fine sea salt (about $\frac{1}{2}$ teaspoon)

4 grams baking soda (about $\frac{3}{4}$ teaspoon)

1 $\frac{1}{2}$ cups buttermilk, more as needed

PREPARATION

Heat oven to 450 degrees. In a large bowl, sift together the flour, salt and baking soda. Make a well in the center and pour in the milk. Using your hand, mix in the flour from the sides of the bowl. The dough should be soft but not wet and sticky.

Step 2

Turn the dough out onto a well-floured work surface. Wash and dry your hands. Knead the dough lightly for a few seconds, then pat the dough into a round about 1 $\frac{1}{2}$ inches thick. Place it on a buttered baking sheet and using a sharp knife, cut a deep cross in the center of the dough reaching out all the way to the sides.

Step 3

Bake for 15 minutes, then reduce the oven temperature to 400 degrees, and continue to bake until the top is golden brown and the bottom of the bread sounds hollow when tapped, about 30 minutes longer. Serve warm.



Ultimate Bangers and Mash

Kimberly Killebrew

Succulent sausages on a bed of buttery mashed potatoes and drenched in a rich onion gravy, Bangers and Mash has been ranked as Great Britain's #1 most popular comfort food!

INGREDIENTS

- 8 high quality pork sausages (pork is traditional but if you don't eat pork you can use chicken sausages, etc)
- Homemade British Bangers Recipe (highly recommended)
- 2 pounds Yukon Gold or other medium-starch potato , peeled and cut into large (2 inch) uniform chunks (or boiled whole in skins and peeled while hot)
- 1/2 teaspoon salt
- 4 tablespoons unsalted butter
- 3/4 to 1 cup hot milk (we recommend whole but you can use 2%)
- 1 batch BEST Homemade Onion Gravy



INSTRUCTIONS:

Preheat the oven to 400 degrees F.

Make the onion gravy in advance. See our recipe for the **BEST onion gravy**.

To Make the Mash: Place the potatoes in a pot of water and add the salt. Bring to a boil, lower the heat to a steady simmer and cook for about 15-20 minutes or until they potatoes are just tender when pierced with a knife. Be careful not to over-boil them.

Thoroughly drain the potatoes and place them back in the empty pot set over very low heat just to maintain warmth. If using a ricer or food mill (this creates the most optimal texture), run the potatoes through it now while they're hot. If using a hand masher mash the potatoes while they're hot. (Avoid using an electric mixer or food processor. See blog post for explanation.) Mash the potatoes until fluffy and you've reached the desired degree of smoothness. Be careful not to over-mash or the potatoes will become gluey.

Use a spoon to stir in the butter. Once melted stir in the hot milk gradually, allowing time for the potatoes to absorb the liquid after each addition. Add more hot milk as needed to achieve desired consistency. Season with salt and pepper to taste.

To Prepare the Sausages: While the potatoes are boiling place the sausages in a baking dish with a little oil and roast the sausages for about 10 minutes on each side or until nicely browned. (Alternatively you can fry the sausages but baking them creates an especially nice crispy outer shell with a juicy interior.) For sausage-making enthusiasts we highly recommend our **Homemade British Bangers**.

To serve, place a mound of mashed potatoes on each plate, lay the sausages on the mashed potatoes and top with onion gravy. Peas are a traditional side.





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MARK."

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