

**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 **November 2023**

**Cole Slaw Team:**

11/03/23 Gina & Patti Team 4

11/10/23 Bill & Nancy Team 1

11/17/23 Jim E & Dottie C Team 2

11/24/23 T. Amiott Team 3, BYE



**NEWPORT ELKS 273 ANNUAL  
TURKEY RAFFLE and DINNER**

**November 5, 2023**

**Sunday 12 NOON UNTIL 7 PM**

**DINNER COST: ADULTS : \$13.00**

**CHILDREN : \$7.00 (10 AND UNDER)**

**REVERSE RAFFLE GAMES, BAKE TABLE**

**JOIN US FOR A GREAT TURKEY DINNER AND LOTS OF FUN**

**“BAKE TABLE NEEDS DESSERTS donated , bring to the lodge, the day before or day of”**



**Fish Fry Team Schedule:**

11/03/23 Team 3 Taylor

11/10/23 Team 4 Judges

11/17/23 Team 5 Reis

11/24/23 Team 6 Hildebrand (BYE)

12/1/23 Team 1 Jim E & Dottie C

**\*\*\*\*Lodge Will Be Closed, for Thanksgiving \*\*\*\***

**Closed Thursday November 23rd, Open Friday**

**24th No fish fry, open Sat at 4pm**

**Normal Lodge Hours of operation:**

**Tues-Thurs 4PM -10 pm, Fri-Sat 4-12 midnight**

## Exalted Rulers Column



WOW! We have so much going on here in the last few months of the year!

In November, we have a White Elephant auction on the 3rd, we have the Turkey dinner & reverse raffle on the 5th. So if anyone can come and help, it would be greatly appreciated!

I hear that we are having special guests at the white elephant auction! Please See Patti Hess or Candy Staubach for details on this event

We need more fish fry teams. If anyone would like to put together a team, please see one of our trustee's.

We also need more coleslaw teams. This is a busy time of the year and any and all help is appreciated.

Our Anniversary dinner is going to be Wednesday 11/22 at 6pm, the day before Thanksgiving.

Memorial Day service, to honor our 2022/23 deceased members, will be the first Sunday on December 3rd .

The ladies are having their annual Stagette Dec 10, please contact Connie Hardy for details, see the article for details, and there will also be a Breakfast with Santa on December 16th.

Come out and support your lodge for all the events. Thanks for your continued support.

We are getting close to meeting our goal for the ENF, but still need some help. Please send me your donations, or leave it behind the bar and I'll add them to your total under your membership number.

Hope everyone has a Happy and Healthy Thanksgiving.

Fraternally,

Jim Staubach, ER, PDDGER, PER



## "HEY BARTENDER"

Friday November 17, in back hall, playing 7pm-10pm

## We need Volunteers

**Hello members,**

We are in need of more volunteers for Friday Night cooking teams and Friday night Cole Slaw teams. If you would like to volunteer to help please see one of the lodge trustees. See Dan Hildebrand, Dan Martin, Dave Orth, Tom Connley or Roger Reis. You will be trained and shown how things are taken care of.

**Thank you.**



## Secretary's Corner

We have replaced the key fob system, which is now working. If anyone finds their fob is not working, let me know. I've taken care of a couple that have not worked, and it only takes a few minutes to correct. There are a few in the office for members who have recently been initiated and were not able to receive them, stop by and pick them up.

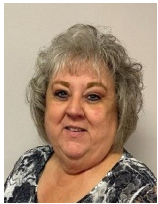
Recently, members who contacted the lodge who were not planning to rejoin this year were dropped as of November 1<sup>st</sup>. As a result, we now only have 25 members who are behind on their dues so let's get everyone paid. I am always taking dues so just leave them behind the bar or slip them through the slot in the secretary's door and I'll take care of it for you.

We haven't had any new members initiated this past month. If you know of someone who is interested in joining, have them complete an application along with a picture of their drivers license and a \$30 Initiation Fee. Presently, we have 1 waiting and I'm eager to get them in.

We are close to achieving our per capita for ENF but still have a little bit of work to do. Any contributions leave either behind the bar or give it to Jim Staubach, ER, and he'll make sure it gets to the Foundation. This money we donate comes back to us by helping us with our Veterans, Youth and Drug Awareness programs.

We have a few events coming up in November and December. Look at the calendar and hope to see you at the lodge.

Linda Caldwell, PER, PDDGER, Secretary  
[273bpoe@gmail.com](mailto:273bpoe@gmail.com) or 859-391-8936



## SICKNESS & DISTRESS

Many of our members need your prayers.

**Dottie Caldwell**—was back in the hospital again. Dottie is now home and back at the lodge. Glad to see you.

**Charlie Crowe**—Charlie is under the weather again. Prayers for Charlie and Gloria.

**Jim Krohman**—Jim has been put into hospice. Prayers for Jim and Jackie at this time.

**Mark Tranbarger**—Marks father passed away earlier in the month. Prayers for Mark and his family.

**Jenni Woodruff**—Jenni's brother-in-law in Texas passed away. Prayer to Jenni and her family.

**Vicky Pauly**—Vicky's dad Curtis was hospitalized and put into re-hab. He will be going back to his assisted living soon. Hospice was called in to help at this time.

**Candy Staubach**—Had knee surgery. Candy is doing re-hab and getting stronger everyday.

**Peggy Dean**—Peggy's mother has been diagnosed with stage 4 mouth cancer. She is in the process of treatment. Prayers to Peggy and her family.

**Herb & Mary Jo Kenter**—Mary Jo has been hospitalized with complications from diabetes. Please pray for Mary Jo, Herbie and the family for her to get better. Herbie is also recuperating from shoulder issues.

**Ruth Bray**—Ruth is still at the Season's with dementia. Ken and Ruth, with some family and friends celebrated their 73rd wedding anniversary at the Season's with a small party.

**Tim Wagner's** wife Debby took a bad fall at home. She is home and doing well now. No broken bones. Prayers for them.

Lodge Hours of operation: Tues-Thurs 4PM -10 pm, Fri-Sat 4-12 midnight



# November 2023



Sun	Mon	Tue	Wed	Thu	Fri	Sat
			1 Lodge Open Wednesday Dinner 5:30- 7pm	2 Lodge Open	3 Lodge Open Friday Fish Fry 4:30-7:00 PM Team 3 White Elephant Auction	4 Lodge Open
5 Lodge Open Turkey Raffle and Dinner 12 -7pm	2 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 Lodge Open Friday Fish Fry 4:30-7:00 PM Team 4	11 Lodge Open
12 Lodge Closed	2 Lodge Closed Monday Bingo 7 pm	14 Lodge Open Ladies Aux Meeting 7:00 pm Trustees Meeting 6:30 pm	15 Lodge Open Wednesday Dinner 5:30- 7pm	16 Lodge Open Lodge Meeting 7:30pm	17 Lodge Open Friday Fish Fry 4:30-7:00 PM Team 5 "Hey Bartender"	18 Lodge Open
19 Lodge Closed	20 Lodge Closed Monday Bingo 7 pm	21 Lodge Open Quarter Auction 7 PM	22 Lodge Open Anniversary Dinner 6:00pm	23 Lodge Closed Thanksgiving	24 Lodge Open NO Friday Fish Fry Team 6 BYE	25 Lodge Open
26 Lodge Open Noon Bengals game	27 Lodge Closed Monday Bingo 7pm	28 Lodge Open Veterans Visit	29 Lodge Open Wednesday Dinner 5:30- 7pm	30 Lodge Open	Dec 1 Lodge Open Friday Fish Fry 4:30-7:00 PM Team 1	

### Upcoming Events:

- Thursday 12th and 26th-Meeting Nights Members only, 7:30pm
- Ladies Meeting 2nd Tues
- Trustees Mtg 2nd Tues
- Quarter Auction 3rd Tues
- Veterans 4th Tues 4:30pm



### Fish Fry Teams:

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

### Cole Slaw Teams:

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

### 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



### Trustees

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

**Newsletter:** Fran Bray

## **The Elks National Foundation (ENF) has kicked off the 2024 scholarship year. Here are the details:**

### **Most Valuable Student (MVS) Contest:**

The 2024 MVS application is now open. Applications can be found online at [enf.elks.org/MVS](http://enf.elks.org/MVS). The application deadline is November 13, 2023.

The Elks National Foundation (ENF) awards 500 four-year scholarships based on academics, leadership, and financial need. National awards range from \$1,000 per year to \$7,500 per year. The national awards will be announced in April 2024. The top three males and top three females among all of the applicants that apply will advance to the District Level of Judging in December. In addition, the Newport Elks Lodge will be giving out local awards between \$500-\$1,000 per school to the highest scoring students. MVS scholarships are for students pursuing a four-year degree on a full-time basis (minimum of 12 semester hours), at a U.S. college or university next school year. Some

### **important applicant details include:**

- Current high school seniors (or equivalent) who are citizens of the United States are eligible to apply.
- Applicants do not have to be related to a member of the Elks.

Male and female students compete separately.

Complete details can be found at [enf.elks.org/MVS](http://enf.elks.org/MVS). Any questions can be directed to Donna Grey, [grey@nku.edu](mailto:grey@nku.edu).

### **Here is information about additional student financial assistance programs with ENF that do not involve the Scholarship Committee:**

Legacy Awards – The Legacy Awards program begins on September 1, 2023. Legacy Awards provide \$4,000 scholarships for children and grandchildren of dues-paying Elk members. The ENF offers a total of 350 national awards. The application deadline is February 5, 2024. Please visit [enf.elks.org/Leg](http://enf.elks.org/Leg) for more details and the application link. There are also brochures on the bulletin board at the Lodge.

**Emergency Educational Grants** - Emergency Educational Grants provide undergraduate college financial assistance to children of deceased or totally disabled Elks in the form of renewable, one-year grants of up to \$5,000. The grant is for educational assistance only and is not intended to cover the entire cost of a college education.

Grant amounts are based on the information submitted in the application and can range up to \$5,000. As long as a student meets all other eligibility requirements listed below, a student can apply for up to four Emergency Educational Grants in total during their undergraduate education. The applicant cannot accept more than one ENF scholarship/grant in any one academic year.

### **Eligibility:**

The Elk parent or stepparent:

Must have been a member in good standing for at least one year at the time of his or her death. or

- Must have been a member in good standing for at least one year before he or she became totally disabled and must continue to be an Elk in good standing when application for assistance is made.

All circumstances surrounding the death or disability of the Elk parent or stepparent are subject to the review of the Elks National Foundation. The outcome of the review may affect grant approval.

The applicant must demonstrate financial need, attend an accredited U.S. college or university as a full-time (12 semester hours) undergraduate student, and be unmarried and under the age of 24 during the academic year in which they are applying. (see next page)

### Scholarships Continued.....

Applications are available upon request starting May 1, 2023. To request an EEG application for you or someone you know, please email [scholarship@elks.org](mailto:scholarship@elks.org) or call 773/755-4732. All applications must be received by the ENF Scholarship Office by December 1, 2023. Incomplete or late applications will not be considered.

**Donna Grey, Scholarship Chair**

### *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*



### **Veteran's Report**

On October 24<sup>th</sup> at our monthly visit and dinner with the Veteran's, we had 28 Vet's & 17 volunteers. They enjoyed a delicious Mexican meal, had ice-cream with all of the toppings, and played bingo.

I would like to thank all of the volunteers for coming up and helping with this event. I truly appreciate it and I know that the Vet's do as well.

If you would like to help & volunteer with the Veteran's, we invite them here every 4<sup>th</sup> Tuesday of the month, after 4:30pm.

Thanks,

Paul Dickerson



## **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**



### **Cops and Kids**

**Gift Wrapping Event—December 9th**

**Anyone that wants to come and wrap gifts just show up about 9:30am.**

**All supplies are provided.**

**Thank you, Nancy Roell**



### **Lodge Anniversary Dinner**

**November 22, 2023 6:00 PM**

**\$10.00 per member**

**Menu to be determined**





## Deceased Members celebrated at the Memorial Service December 3rd

	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

## Delinquent List

	Name	Member Years	#	Name	Member Years
1	Branch, Sean	1	14	Neal, Jack	54
2	Bruemi, Paul J	15	15	Neltner, June	3
3	Campbell, Michael	19	16	Nordwick, Tony	7
4	Campbell, Sonya	17	17	Rebholz, Nick	28
5	Francis, Rebecca L	7	18	Redwine Jr, Donald	32
6	Gamel, Edward	20	19	Sardisco, Ron	2
7	Giesler, Bernard C	4	20	Sayers, Todd E	5
8	Gies, Stephen	33	21	Seiter, Daniel G	9
9	Hoffman, M Joseph	22	22	Studer, Dinah	3
10	Lyons, Joseph Scott	8	23	Tully, Jacob	3
11	Mason, Sandy Steffen	5	24	Wefer, David J	26
12	Mason, Tom	5	25	Wick, Michael	26
13	Gehauf, Arthur	9			



## Ladies Auxiliary News

We are starting into the holiday season. The leaves are changing colors and the cool air is approaching.

Many things are starting to happen at our lodge. I'm hoping to see many of you at the events. November 5th is our Turkey Raffle and Turkey Dinner. Kathy Frommeyer and myself, can use your help. We need help on the back floor within the booths and in the kitchen. Please contact one of us so we can add your name to the work detail.

Ladies Christmas Stagette is December 10th Connie Steffen is selling tickets. \$30.00. Contact her at 859-743-5329. This is always a great event, and we hope to see you there.

November 3rd after fish fry around 7:30 will be a white elephant evening. It will be in the front of the lodge. We will all just sit around and have fun. I need my ladies to bring Candy or myself a wrapped gift to auction off for the evening. I have some surprises and hope to have some laughter. With Nancy Mullins as the auctioneer it will be fun. Mark Kuntz bring your \$\$\$\$\$.

Also, the ladies will be hosting Breakfast with Santa on December 16th from 9 til noon. Candy Staubach will be getting details out soon.

Jenni Woodruff will be leading the lodge Christmas decorating soon. I will let you know the date when I find out, so you can come out and help.

Next ladies meeting will be November 14th at 7 pm. Officers will meet beforehand at 6:15. Also this meeting is a tasters. Bring your best dish.

Many things are happening, I will keep everyone updated.

Patti Hess, Ladies Auxiliary President

### WHITE ELEPHANT AUCTION

Join us Friday, November 3rd after the Fish Fry for a fun time.

If you would like to donate a wrapped gift for the auction, it would be appreciated.

They can be given to Patty Hess or Candy Staubach.

There will be surprise guests helping with the auction



### Ladies Stagette

December 10

\$30.00 per person

Contact: Connie Steffen at 859-743-5329



## Roasted Brussels Sprouts



### Ingredients

- 1 lb. Brussels sprouts
- 3 tablespoons olive oil (Or melted unsalted butter)
- 1 teaspoon kosher salt (Or ½ teaspoon of fine salt)
- ¼ teaspoon black pepper
- ½ teaspoon garlic powder

### Instructions

Preheat your oven to 425°F.

Rinse the Brussels sprouts and dry them well. Remove the outer leaves as needed, cut off the stems, and cut each sprout in half.

In a 9 X 13-inch baking dish, mix the Brussels sprouts with olive oil, salt, pepper, and garlic powder. Roast them for 15 minutes.

Gently stir them, then keep roasting them until they're caramelized and fork-tender. This should take about 10 more minutes, but check on them often, in case your oven runs hotter than mine.

A trick to make the sprouts crispy is to use pre-washed bagged sprouts. This ensures that they'll be completely dry. If you need to wash them, make sure to dry them thoroughly. Otherwise, they will steam rather than roast.

## Green Bean Casserole

### Ingredients:

- 4 cans green beans\*
- 2 10.5 oz can Condensed Cream of Mushroom Soup
- 1 cup milk
- 1 can sliced water chestnuts
- 1/8 tsp black pepper
- 1 tsp salt
- 1 tsp Worcestershire sauce
- 1 large container of crispy fried onions, divided in half



### INSTRUCTIONS

Preheat oven to 350 degrees

Drain green beans and water chestnuts, add them and ½ pkg of fried onion rings into a large bowl. In separate bowl, add soup, milk, salt, pepper, Worcestershire sauce, and stir until smooth. Pour 1/2 package of crispy fried onions into the beans, and pour the wet mixture over the beans and fried onions, mix well.

Pour the total mixture into a 2 quart baking dish and bake for 25-30 minutes.

Top the casserole with the remaining crispy fried onions and bake for another 5 minutes, then serve.

## Cracker Barrel Hashbrown Casserole

You can make the famous Cracker Barrel Hashbrown Casserole at home.

Prep Time 10 minutes

Cook Time 45 minutes

Total Time 55 minutes

Servings 10

Calories 321 per serving

### Ingredients

Non-stick cooking spray

2 pounds hashbrowns

salt and pepper

4 ounces butter

1/2 cup minced onion

8 ounces sour cream

10.75 ounces condensed cream of chicken soup

2 cups shredded Cheddar cheese or Colby cheese

### Instructions

Preheat the oven to 350 degrees F.

Grease a 9 x 13-inch baking pan.

Pour the Hash brown potatoes in a bowl. Season with salt and pepper.

Melt the butter in a medium bowl in the microwave.

Add the onions, sour cream, and soup to the melted butter and mix together.

Pour the soup mixture over the potatoes and mix well. Then pour everything in a buttered 9x13 baking dish

Sprinkle the cheese on top.

Bake for 45 minutes, or until all is completely warm and the cheese begins to melt.



## Fresh Cranberry Sauce

### Ingredients

12 ounces cranberries

1 cup white sugar

1 cup orange juice

### Directions:

Step 1

Dissolve sugar in the orange juice in a medium saucepan over medium heat.

Step 2

Stir in the cranberries and cook until they start to pop, about 10 minutes.

Step 3

Remove from heat and place sauce in a bowl. It will thicken as it cools



## Yummy Sweet Potato Casserole

### Ingredients

4 cups peeled, cubed sweet potatoes  
2 large eggs, beaten  
½ cup white sugar  
½ cup milk  
4 tablespoons butter, softened  
½ teaspoon vanilla extract  
½ teaspoon salt  
Pecan Topping:  
½ cup packed brown sugar  
⅓ cup all-purpose flour  
3 tablespoons butter, softened  
½ cup chopped pecans



**Directions:** Preheat oven to 325 degrees F (165 degrees C).

- ◆ Prepare sweet potatoes: Put sweet potatoes in a medium saucepan and cover with water. Cook over medium-high heat until tender, 10 to 15 minutes. Drain and transfer to a large bowl.
- ◆ Mash drained sweet potatoes with a fork. Add eggs; mix until well combined. Add sugar, milk, butter, vanilla, and salt; mix until smooth. Transfer to a 9x13-inch baking dish.
- ◆ Make topping: Mix brown sugar and flour together in a medium bowl. Cut in butter with a pastry cutter until mixture is coarse and looks like peas; don't overmix. Stir in pecans. Sprinkle topping over sweet potato mixture.
- ◆ Bake in the preheated oven until topping is lightly browned, about 30 minutes.

## CORN PUDDING CASSEROLE

### INGREDIENTS

1 (15 1/4 ounce) can whole kernel corn, drained  
1 (14 3/4 ounce) can cream-style corn  
1 (8 ounce) package corn muffin mix (recommended -- Jiffy)  
1 cup sour cream  
1/2 cup butter, melted  
1 - 1/2 cup shredded cheddar cheese



### DIRECTIONS

Preheat oven to 350 degrees F.

In a large bowl, stir together the 2 cans of corn, corn muffin mix, sour cream, and melted butter.

Pour into a greased 9 by 13-inch casserole dish. Bake for 45 minutes, or until golden brown.

Remove from oven and top with Cheddar. Return to oven for 5 to 10 minutes, or until cheese is melted.

Let stand for at least 5 minutes and then serve warm.

## Vegetable Medley Casserole

### INGREDIENTS

- **crumb topping:**
- 1 cup crushed Ritz crackers, or whatever breadcrumbs you like
- 1 clove garlic, grate on microplane or mince super fine
- dash each salt and pepper
- 1-2 Tbsp melted butter
- 1/4 cup shredded cheese (combination of shredded Parmesan & cheddar)
- **vegetables:**
- 2 cups baby carrots, steamed for about 7-8 minutes
- 3 cups chopped cauliflower, steamed for about 5 minutes
- 3 cups chopped broccoli, steamed for about 4 minutes
- **cream sauce:**
- 3 Tbsp flour
- 2 Tbsp butter
- 2 cloves garlic, minced
- 1/4 tsp each salt and pepper
- 1/4 tsp nutmeg
- 1- 14.5 ounce can chicken broth
- 1/2 cup skim milk
- 2 Tbsp half & half cream



### PREPARATION

Steam vegetables until crisp-tender. Set in greased casserole dish. Mine was about 8.5 x 10.5 x 2.5 inches) In a saucepan over medium heat, melt butter and add flour and garlic. Stir constantly for a minute or two. With a whisk, add chicken broth, salt, pepper and nutmeg. Increase temperature to simmer. Continue cooking and stirring for several minutes until thickened. Stir in milk, half & half and cheese. Pour over vegetables and gently mix. Top with crumb topping mixture. Bake uncovered at 350 degrees for about 30 minutes, until bubbling and breadcrumbs are golden brown.

## Dark Chocolate Hot Cocoa

Servings: 1

### Ingredients

- 1 cup whole milk
- 1 ½ teaspoons brown sugar, or to taste
- 2 ounces dark chocolate (such as Moser Roth® 85% Dark Chocolate), or to taste
- 1 tablespoon heavy whipping cream, or more to taste
- 1 pinch ground cinnamon, or more to taste

### Directions

Heat milk in a saucepan over medium heat until just before boiling, 3 to 4 minutes. Add brown sugar and stir until dissolved, about 1 minute. Stir dark chocolate into milk until melted, 2 to 3 minutes. Remove saucepan from heat and stir cream and cinnamon into milk mixture.

### Tips

For creamier cocoa, use more heavy cream. I also like to put whipped cream at the bottom of the mug and pour the cocoa over it.






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FEDERAL CREDIT UNION


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**COMPLIMENTS OF**  
DAN BRAY, PER 1992-'93 AND 2016-'17,  
PDDGER  
AND  
M. FRAN BRAY, PER 2008-'09, PLP  
NEWSLETTER EDITOR

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