

**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 2020

Team Schedules

Cole Slaw Team:

- 12/04/20
- 12/11/20
- 12/18/20
- 12/25/20



Fish Fry Team Schedules:

- 12/04/20
- 12/11/20
- 12/18/20
- 12/25/20





ER Column



Hello all and welcome to Shut Down 2.0!

As of this writing, the shutdown is set to expire on December 13th. We can only hope this is what happens. We have switched over to drive-thru only for Friday Night Fish Fry, so come by and get a dinner to go.

Due to the shutdown, we will not have our Memorial Service this year. The Grand Lodge has offered us several options: Officers Only, Virtual, or postpone to another date. They also said we could combine this year's service with next year's service. I believe this is the best option so that the service will be held with the respect and dignity it deserves.

I know Thanksgiving was different for many of us this year, but I hope you were able to connect with family and friends in one form or another and let them know you care and are thinking of them. My hope is, we all found something to be thankful for. I am thankful for the family and friends I still have, and I am thankful that I got to spend time with those that are with me no more.

It is my sad duty to announce the death of one of our Lodge Officers, Terry Carmack, Trustee. Terry had only been a Trustee for 8 months, but his impact was much more than time served. He was a major part of keeping the Lodge going during these difficult times. He had new ideas and different ways of approaching different aspects of the Lodge operations. He will truly be missed.

The Grand Lodge has steps we must take to replace an officer (Grand Lodge Statute 12.150). We will schedule nominations to complete the year on December 17th with the election on January 14th. This term will expire on April 1, 2021, with the installation of the new officers for the year 2021-2022. If you are interested, please be at the meeting and have someone nominate you. The Grand Lodge gives the Exalted Ruler the authority to appoint someone to fill the position until the special election can be held. If you are interested in this position, please contact me immediately.

If anyone has any questions, please feel free to contact me and together we will try to find the correct answer. Thank you for your patience and understanding,

Ray Pauly, PER
Exalted Ruler

Secretary's Corner

Well, our crazy holiday months got put on hold as another wave of COVID19 shut the Lodge down for another 3 weeks.

We hope we will see each other again on Monday, December 14th, for the Bingo re-start.

Tablets of Love and Memory:

We mourn the loss of Trustee **Terry Carmack**. He was a great friend to many of us and an asset to this Lodge in his short tenure.

Born: 11/11/1951

Initiated: 2/06/2014

Passed: 11/18/2020

Sickness & Distress:

Continued thanks to all those who are notifying me of ill members or those who have passed away. Again, if you know of anyone, you can call or text me.

Our heartfelt sympathy to Daisy Napier on the loss of her youngest brother, Bill Haynes, on November 22nd.

Continued get well wishes to Pam Torrano, Fran Bray, Jenni Woodruff and myself on recovery from the virus. We have not heard from anyone else who became a KY statistic in November.

Bob Sansom was in the hospital and had to have stents placed in his carotid arteries. With the shut-down, I have not heard if he is now home, but we wish him all the get well wishes for recovery.

We have some candidates who are awaiting Initiation. We would like to have Orientation/Initiation on January 7th. If you have anyone who would like to become a member, get those applications turned in by December 10th so we can get them turned over to investigation and then balloted on December 17th.

Our reverse raffle for Kids with Cancer has been delayed until 2021 for the drawing. There are still tickets available for purchase, so when we re-open, contact Kathy Frommeyer or Debbie Rawe to get you some.

Vicky Pauly

Lodge Secretary

859-380-3250

Lodge Hours Of Operation: Tue –Thurs 4-10 pm, Fri & Sat - 4 -11pm



DECEMBER 2020



SUN	MON	TUE	WED	THU	FRI	SAT
		1 Lodge Closed	2 Lodge Closed	3 Lodge Closed	4 Lodge Closed	5 Lodge Closed
6 Lodge Closed	7 Lodge Closed	8 Lodge Closed	9 Lodge Closed	10 Lodge Closed	11 Lodge Closed	12 Lodge Closed
13 Lodge Closed	14 Lodge Closed Monday Bingo 7 PM	15 Lodge Open	16 Lodge Open	17 Lodge Open Meeting 7:30pm	18 Lodge Open	19 Lodge Open
20 Lodge Closed	21 Lodge Closed Monday Bingo 7 PM	22 Lodge Open	23 Lodge Open	24 Lodge Open Christmas Eve No Meeting 	25 Christmas Day Lodge Closed 	26 Lodge Open
27 Lodge Closed	28 Lodge Closed Monday Bingo 7 PM	29 Lodge Open	30 Lodge Open	31 New Years Eve		

Upcoming Events:

Due To Covid 19, Upcoming events have been put on hold until more information can be obtained. Info will be sent thru the Lodge News e-mail.

Dec 24th,2020 , Christmas Eve

Dec 25th 2020
Merry Christmas Lodge Closed



Fish Fry Teams:

1. Jim E. & Bill S
2. Amiott
3. Taylor
4. Napier
5. Need another Team
6. Hehman
7. Reis (The Guys)
8. Hildebrand

Cole Slaw Teams:

1. Carol and Helen
2. Karen & Judy
3. Jim E & Bill S
4. Linda Carmack



Lodge Officers:

Exalted Ruler: Ray Pauly

Leading Knight: Linda Caldwell

Loyal Knight: Walter Andrews

Lecturing Knight: Don Spradlin

Esquire: Dan Bray

Chaplin - Jim Staubach

Inner Guard: Nancy Roell

Secretary: Vicky Pauly

Treasurer: Tim Wagner

Tiler: Ken Krebs

Pres Justice: Kathy Frommeyer

Chairperson

Newsletter: Fran Bray

Trustees

- 5 Scott Hehman
- 4 Mark Kuntz
- 3 Joe Lawson
- 2 Dan Hildebrand
- 1

Ladies Aux Officers

President Pam Torrano

Vice Pres Kathy Frommeyer

Treasurer Karen Kuntz

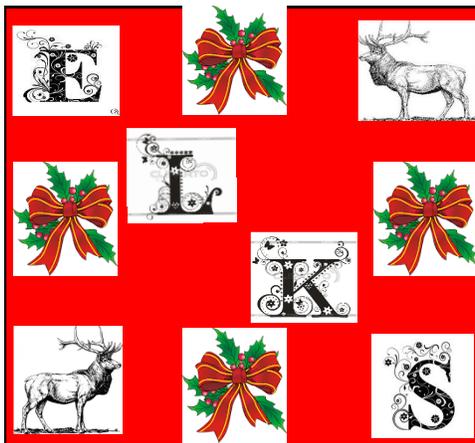
Recording Sec. Patti Hess

Corr. Sec. Mary Lawson

Birthday Connie Steffen

Publicity Jenni Woodruff

Chaplain Carol Thompson



Entertainment

Eva Busse

Terry Amiott

Helen Caldwell



Best New York-Style Cheesecake

INGREDIENTS

FOR THE CRUST

- 1-1/2 cups graham cracker crumbs, from 12 whole crackers
- 5 tablespoons unsalted butter, melted
- 2 tablespoons sugar
- 1/8 teaspoon salt

FOR THE FILLING

- 32 oz (four 8-oz blocks) cream cheese, at room temperature
- 2 cups sugar
- 3 tablespoons all-purpose flour
- 4 teaspoons vanilla extract
- 1 teaspoon packed lemon zest, from 1 lemon
- 2 teaspoons fresh lemon juice, from 1 lemon
- 1/4 teaspoon salt
- 6 large eggs
- 1/2 cup sour cream
- Special equipment: 9- or 10-inch springform pan; 18-inch heavy-duty aluminum foil
- Berry sauce, for serving (optional)



INSTRUCTIONS

FOR THE CRUST

1. Preheat the oven to 375°F and set an oven rack in the lower middle position. Wrap a 9- or 10-inch springform pan with one large piece of heavy-duty aluminum foil, covering the underside and extending all the way to the top so there are no seams on the bottom or sides of the pan. Repeat with another sheet of foil for insurance. Spray the inside of the pan with nonstick cooking spray.
2. Make the crust: In a medium bowl, combine the graham cracker crumbs, melted butter, sugar, and salt. Stir until well combined. Press the crumbs into an even layer on the the bottom of the prepared pan. Bake the crust for 10 minutes, until set. Remove the pan from the oven and set aside.
3. Reduce the oven temperature to 325°F. Set a kettle of water to boil.
4. Make the batter: In the bowl of an electric mixer fitted with the paddle attachment or beaters, beat the cream cheese, sugar, and flour together on medium speed until just smooth, about 1 minute. Scrape the bottom and sides of the bowl to be sure the mixture is evenly combined. Add the vanilla, lemon zest, lemon juice, and salt; beat on low speed until just combined. Add the eggs, one at a time, mixing on low speed until incorporated, scraping the bowl as necessary. Mix in the sour cream. Make sure the batter is uniform but do not over-mix.
5. Check to make sure your oven has cooled to 325°F, then set the cheesecake pan in a large roasting pan. Pour the batter on top of the crust. Pour the boiling water into the large roasting pan to come about 1 inch up the side of the cake pan. Bake until the cake is just set, 1 hour and 30 minutes to 1 hour and 45 minutes (the cake should not look liquidy at all but will wobble just a bit when the pan is nudged; it will continue to cook as it cools). Carefully remove the roasting pan from the oven and set it on a wire rack. Cool the cheesecake in the water bath until the water is just warm, about 45 minutes. Remove the springform pan from the water bath and discard the foil. If necessary, run a thin-bladed knife around the edge of the cake to make sure it's not sticking to the sides (which can cause cracks as it cools), then cover with plastic wrap and transfer to the refrigerator to cool for at least 8 hours or overnight.

(Continued) For serving: Remove the sides of the springform pan. Serve the cheesecake right from the base of the pan; or, to transfer it to a serving platter, run a long, thin spatula between the crust and the pan bottom, and then use two large spatulas to carefully transfer the cheesecake to a serving dish. Slice with a sharp knife, wiping the knife clean between slices. Serve with berry sauce, if you like.



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

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MARK."**

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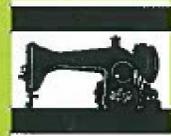


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