

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 June 2021

Team Schedules

Cole Slaw Team:

06/04/21 #2 Jim E & Bill S
06/11/21 #3 Linda Carmack
06/18/21 #1 Carol & Helen
06/25/21 #2 Jim E & Bill S



Fish Fry Team Schedule:

06/04/21 Taylor Team 3
06/11/21 Napier Team 4
06/18/21 Reis Team 6
06/25/21 Hildebrand Team 7

Newport Elks Annual Men's Golf Stag

\$90/person - \$180 deposit per team
Includes golf & steak dinner back at lodge

Sold out last year! - Secure your spot with a deposit

Don't golf? Come enjoy a steak dinner for \$30

Bring a friend and enjoy a day of golf and gab

Again this year - can beer at the golf course

Lodge doors open at 1pm

Call Dave Orth for reservations

859-393-7150

Any donations
for door prizes
would be greatly
appreciated

Hickory Sticks Golf Course
Wednesday, August 4th 2021

Sign up 8:30

Shot Gun Start 9:30

In Place of the **Exalted Ruler's Column**



Hello All!

We are finally able to have functions! For those that missed our Kentucky Derby Day Party, you missed out on a great day. We had a great crowd, good food and made some money for the Lodge. I want to thank Bill Frommeyer for making this another successful Derby Day. Thanks to Kathy for all the work you put in to make it work and a special thanks to Bill's expert handicapper, Nancy Roell. The following week we held our Mother's Day Service. Thanks goes out to Fran Bray, Kathy Frommeyer and Bob Sansom for filling in as officers for the service.

Our Ladies Auxiliary finally had a function! I heard from a lot of folks who said it was a great day. Congratulations to our Ladies President, Pam Torrano, you got one under your belt. Don't forget the Ladies Flea Market on June 5th!

Our Flag Day service will be held on Sunday, June 13th, at 2PM. There will be a boy scout troop from Alexandria to present our flags. It sure would be nice to have a crowd to show the Boy Scouts that we still pay tribute to our Flag.

I want to thank everyone who is covering for your Exalted Ruler and your patience with me and your Lodge Secretary. To anyone I have been short with or anything like that, I apologize as sometimes my head is somewhere else. We want to thank all of you for your thoughts, prayers and well wishes for Danielle, it truly means so much to us because you really are family. It is true there is an Elks family and we are so proud to be a part of it. Thank you again for all you do in keeping our Lodge moving in the right direction.

The May 27 voting results of the proposals are:

#1 - Proposal for Cameras - Passed, these cameras will go in for Security purposes only.

#2 - Proposal for Door Key Fobs— Passed, this system will be installed as soon as possible, and key fobs will be mailed to each member when completed.

Ray Pauly, Jr., PER, PDDGER

Exalted Ruler

Return of the Quarter Auction JUNE 22nd

The Quarter Auction is returning for the first time since things were closed down for the Covid 19 Epidemic. WELCOME BACK Vendors, we've missed you.

This month it will be on **June 22nd 7PM** and will be helping the Newport Elks Lodge. In July it will go back to the original day which will always be on the 3rd Tuesday of every month, starting at 7pm.



Secretary's Corner

We have had a good month and hope that June is just as awesome. Dates to remember:

June 10 Meeting Night (Officer Casual)

June 13 Flag Day Service

June 27 Meeting Night (Officer Casual)

There will not be Orientation or Initiation in June. We hope to have one on the 14th and 15th of July.

I want to thank everyone for their thoughts and prayers for my daughter, Danielle. She has a rough road ahead and I will be in Louisville on her chemotherapy weeks, which will be June 14-18 and July 5-9 at this point. That will be her halfway point as long as things go well.

Thanks for your understanding that this Momma is under a lot of stress and very emotional right now and I will catch up in the office when I return home for 2 weeks.

Vicky Pauly

Sickness and Distress by Leslie De Simone

We sadly note the passing of one of our Elks Family, and offer our sympathy to their immediate family and friends.

Charles "Ray" Taylor, Born 2/6/57, initiated Sept 08, died on April 24, 2021.

Daisy Napier's brother John Henry Haynes aged 79, passed away April 25, 2021

We want to offer our members that are ill or in the hospital get well wishes, and prayers for a quick recovery.

Janet Landers hospitalized on 4/26 with pneumonia sent to hospital is now home and doing better but needs our prayers

Vicky and Ray Pauly's daughter Danielle Gosney-Baker has been diagnosed with stage IV cervical cancer, and is going thru treatment with Chemo and Radiation. She needs all our prayers and if you could add her to your Church Prayer List it would be great.

Jim Thompson had Brain Surgery 5/2 doing better at home, and can use our prayers

Ruth Bray is currently at The Seasons at Alexandria, in their Personal Care unit Willow. Please pray for her and or send her a card if possible. She misses all her friends at the Elks.

Jim Glahn has severe COPD 5/13 was sent to hospital but doing better now and is at home, needs our prayers. He doesn't get out much due to his breathing issues.



June 2021



| Sun | Mon | Tue | Wed | Thu | Fri | Sat |
|--|---|--|--|---|--|--|
| | | 1 Lodge Open | 2 Lodge Open Wednesday Dinner 5:30- 7pm | 3 Lodge Open | 4 Lodge Open Friday Fish Fry 4:00 to 7:00PM Team 3 | 5 Lodge Open Flea Market <i>9am-2pm</i> |
| 6 Lodge Closed | 7 Lodge Closed Monday Bingo 7 pm | 8 Lodge Open Ladies Aux Meeting 7:30 pm | 9 Lodge Open Wednesday Dinner 5:30- 7pm | 10 Lodge Open Lodge Meeting 7:30pm | 11 Lodge Open Friday Fish Fry 4:00 to 7:00PM Team 4 | 12 Lodge Open |
| 13 Lodge Closed Flag Day Service 2pm  | 14 FLAG DAY Lodge Closed Monday Bingo 7 pm  | 15 Lodge Open Trustees Meeting 6:30 pm | 16 Lodge Open Wednesday Dinner 5:30- 7pm | 17 Lodge Open | 18 Lodge Open Friday Fish Fry 4:00 to 7:00PM Team 6 | 19 Lodge Open |
| 20 Lodge Closed Father's Day | 21 Lodge Closed Monday Bingo 7 pm | 22 Lodge Open <i>Quarter Auction</i> <i>7pm</i> | 23 Lodge Open Wednesday Dinner 5:30- 7pm | 24 Lodge Open Lodge Meeting 7:30pm | 25 Lodge Open Friday Fish Fry 4:00 to 7:00PM Team 7 | 26 Lodge Open <i>Cruise In at the Elks</i> |
| 27 Lodge Closed | 28 Lodge Closed Monday Bingo 7 pm | 29 Lodge Open | 30 Lodge Open Wednesday Dinner 5:30- 7pm | | | |

Upcoming Events:

Flea Market— June 5th,
9am -2PM

Ladies Meeting—June 8th
7:30 pm

Lodge Meetings—June 10th,
and 24th , 7:30 PM

Flag Day Service—June 13th,
2pm

Trustee’s Meeting, June
15th, 6:30pm

Quarter Auction June 22,
7pm

Fathers Day June 20th

Cruise-In June 26th



Ladies Aux Officers

President Pam Torrano

Vice Pres Kathy Frommeyer

Treasurer Karen Kuntz

Recording Sec. Patti Hess

Corr. Sec. Mary Lawson

Birthday Connie Steffan

Publicity Jenni Woodruff

Chaplain Carol Thompson

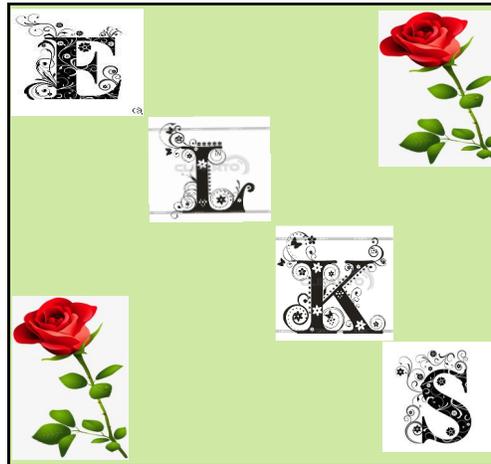
Sweepstakes Vicky Pauly

Entertainment

Eva Busse

Terry Amiott

Helen Caldwell



Fish Fry Teams:

1. Jim E. & Bill S
2. Amiott
- 3 Taylor
- 4 Napier
- 5 (Need new team)
- 6 Reis (The Guys)
- 7 Hildebrand
- 8 Eight is Enough

Cole Slaw Teams:

1. Carol and Helen
2. Jim E & Bill S
3. 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

Chairpersons:

Newsletter: Fran Bray

Trustees

- 1 Mark Kuntz
- 2 Dave Orth
- 3 Dan Hildebrand
- 4 Roger Reis
- 5 Dan Martin

Scholarship Committee Update:

The Scholarship Committee received 22 applications for the Newport Elks College Aid Grant. Financial need was the highest weighted criteria, but scoring was also done in academic achievement, employment hours and the student essay. The recipients below each received \$500-\$1,000 to the college of their choice for the 2021-2022 academic year.

Campbell County High School: **Allison Terry, Trinity Metcalf, Blake Weinell**

Highlands High School: **Jack Cavanaugh, Paige Ossege**

Newport Central Catholic: **Halle South**

Bishop Brossart High School: **Emma Steffen**

Bellevue High School: **Abigail Hall, Trinity Jones, Haley Wooding**

Newport High School: **Candace Chambers**

We also had three Legacy Recipients this year. Legacy Awards are \$4,000 scholarships available to children and grandchildren of Elks members.

Kayla Bolling, granddaughter of Karen Markus

Jenna Daria, granddaughter of William Raaker

Owen Ponting, son of Tony Ponting

Grant Update:

The Newport Elks received a 2022 Freedom Grant in the amount of \$2,500. The grant will be used to provide personal hygiene and food items to local Veterans who are homeless or Veterans in need as emergency supplies. We will be purchasing all items and assembling the care packages with the help of The Barracks Project staff. Once we know the date, we will let everyone know. The grant requires Elks Members to be involved so we will be looking for volunteers to help assemble the care packages at the Lodge. Elks Care! Elks Share! Help us support our local Vets!

Respectfully submitted by

Donna Grey

Scholarship Committee

Ladies Auxiliary Stagette Report by Jenni Woodruff

The Ladies Auxiliary had their first major fundraising event since Covid by hosting the long anticipated Spring Stagette on May 16th. Patti Hess and I worked hard to make this event extra special for everyone that was so looking forward to being able to socialize and enjoy the day.

Although attendance was restricted, we were able to have 120 people in attendance to enjoy a fabulous meal, socializing with friends and winning some great prizes.

A very special thank you to all of our members who worked all of the raffle tables and bingo and to all who pitched in with getting the hall all "gussied up" for the event. I am so grateful to have so many willing to step in and contribute to the success of the event.

Sorry that I overlooked asking someone to capture the day in photos.....as I was a bit too busy to do so myself.

I look forward to being able to have all participate in any and all of the Ladies Auxiliary events for the remainder of the year.....we have all been waiting patiently to be able to.

Jenni Woodruff

WHAT DO THE NEWPORT ELKS DO?

NEWPORT ELKS CHARITY, WELFARE AND PATRIOTIC COMMITTEES

Raise and donate \$40,000-\$50,000 each year for the following:

Award annual scholarships and grants to graduating seniors who attend a high school in Campbell County based on academic record, leadership, community service and financial need

Maintain grade school Drug Awareness Program

Host fundraising events for Kids with Cancer Charity

Sponsor Youth Baseball Teams

Sponsor Youth Soccer Teams

Help with fundraising for Cold Spring Boy Scout Troop (aluminum can drive)

Host Flag Day Services – Honor God and Country

Host Hoop Shoot Contest for grade-school level youth

Host Soccer Shoot Contest for youth up to 16 years of age

Maintain a Newport Elks Friendship Fund (send cards for members in hospital or home-bound illness)

Host Veterans Monthly Dinners at Lodge

Host Veterans Thanksgiving Dinner

Host Veterans Christmas Party with Gifts

Provide support for Campbell County Senior Citizens

Provide support for Disabled American Veterans (D.A.V.)

Purchase items for needy families

Provide and maintain ball field and host softball league

Provide lodge hall, lunch and gift wrapping for local children in need at Christmas as part of the Cops with Kids Program (partner with Campbell County Police)

2020/2021 Grants Program:

Hosted Community Baby Shower for low income families and single mothers (partner with Campbell County Public Library and Brighton Center)

Provided school supplies and kindergarten readiness kits to families in the Newport Primary school district (partner with Campbell County Public Library and Newport Primary)

Provided hygiene kits to Kentucky Homeless Veterans (partner with Barracks Project)

Provided meals to 50 homeless Veterans temporarily relocated due to COVID-19 (partner with Florence Elks)

Helped create a Veteran Career Resource Center for The Barracks Project to help homeless Veterans find jobs and assist local Veterans with resume building and signing up and taking classes at Gateway Community College (partner with KLH Engineers, The Barracks Project and Safe Ship)

Provided elementary school mental health kits to help eliminate barriers related to mental health while learning virtually at home (partner with Campbell County Public Schools Family Resource Center)

Did You Know?

The Elks National Foundation is second only to the United States Government in the amount of funding provided for student scholarships

The Elks National Foundation has a program that provides college financial aid for deceased members' children



Ladies Auxiliary News

Yes it is June and how it arrived so fast I do not know.

On May 16th we had our first Stagette and I felt it was a great success. We didn't advertise because we weren't sure how to social distance the tables or how many people we could seat in the back hall. Patti Hess was the chairperson along with Jenni Woodruff helping to plan. I want to thank all the ladies who volunteered. What a great job you did! The food was catered by Chef Barone and it was delicious!

We still have more events planned so don't forget the Flea Market on June 5th, Jenni Woodruff is handling that. Eva Busse is having the Cruise-In Car Show on June 26th, can talk to her for info. I am still asking for someone to take over our Sweepstakes. Vicky has a lot on her mind right now with a critically ill daughter who has stage 4 cancer, as I am writing this. Please keep Danielle in your prayers. The family needs all the support they can get.

Jim Thompson, Bill Frommeyer, Ruth Bray and Janet Landers are also needing you to put them on your prayer list. I am sure there are more of us who need your prayers so please continue to think of all.

Memorial Day is May 31st, please take the time to remember all military personnel, especially those who gave their lives

Flag Day is the 14th but Flag Day services at the Lodge is June 13th at 2pm, and of course Father's Day on the 20th.

I am asking those women who have not joined the Ladies Auxiliary to please think of doing so. To become a member all you have to do is come to one of our meetings held on the second Tuesday of the month, introduce yourself and you are in! There are dues involved, and the meetings start at 7:30 pm on the 2nd Tuesday of each month. Now that so many of us have gotten our vaccinations we are not wearing masks or social distancing, so it's much more comfortable

I want to thank all of you who are supporting me in my second term of President. I know that we are going to have a good year, hopefully with no more cancelled events.

Next meeting will be on June 8th. Food by Terry Amriott and Carolyn Dean
Enjoy your Summer.

Pam Torrano, Ladies President

Thanks for the Great Stagette Turnout

I am sending out a big Thank You to all the Ladies of the Auxiliary who worked so hard to make the Ladies Stagette a wonderful success. We had so many compliments on the day. Patti Hess and Jenni Woodruff you did a wonderful job of organizing it and doing most of the work.

To those of you who came out Saturday night to set up and decorate, everything was beautiful. All the women who worked the tables and sold raffle tickets, what a great job you did.

The food was delicious and our hard work does pay off. This was our first event of the year and we will hopefully have many more.

We did have a few men helping out, so I want to thank Tim Wagner and Bob Sansom who worked the back bar and kept us supplied with beverages and potato chips! Mark Kuntz was there as a Trustee and bartender. Bill Woodruff called bingo, and I can't blame him that I never won one game. I never have, so I didn't want to break my record.

For those of you who couldn't make the day, we missed you. Family always come first.

Pam Torrano, Ladies President

Quilts of Valor Foundation Program Photos

Newport Elks lodge 273 donated the lodge hall for the Quilts for Valor program on Wednesday June 19th. This group sews quilts for Veterans and they hold an award program to tell the soldiers stories and present them with a handmade quilt. It was a touching and extremely sweet program. A beautiful way to say "Thank You for Your Service" for any Veteran. Our long time member **Bob Sansom** along with some fellow veterans, was presented with a beautiful handmade quilt that evening. Anyone grateful to a Veteran can fill out an application from them to be eligible to get one. Donations Welcomed. For info contact Diane Taylor at dtaylor92652@gmail.com



Ladies Past Presidents night meeting Photos





NEWPORT ELKS FLEA MARKET

SATURDAY

JUNE 5TH, 2021

9AM TO 2PM

Breakfast and Lunch items for sale inside hall

--COME OUT AND SHOP--

NEWPORT ELKS LADIES AUXILIARY

3704 Alexandria Pike

Cold Spring, KY. 41076

Rain or Shine, it will go on



Newport Elks was pleased to work with the Barracks Project and also KLH Engineers to create a resource center to be used by homeless veterans to take online classes, create resumes, and interview for jobs. The Elks purchased the computer monitors and the printer with paper for regular use and also resume paper. Pictured below is the donation of a US Flag to the Center by the Elks. From LtoR: Jim Knasel, KLH Service Project Team Leader; Paul Dickerson, VAVS Representative; Donna Grey, Grants Coordinator and also KLH project team member; Felicia Huesman, Founder and President of the Barracks Project; Amanda Dawson, Vice-President of the Barracks Project; and Raymond Pauly, Jr., Exalted Ruler of Newport Elks #273.

Vicky Pauly, Lodge Secretary

LADIES BEST BALL SCRAMBLE OUTING

Sponsored in conjunction with the Newport Elks Lodge #273

Please Join Us at

Pendleton Hills Golf Course

FRIDAY, September 10th, 2021

8:30 AM SHOTGUN START



Cost \$80.00 per person

Includes 18 holes of golf with cart

Come early and join us for a "light" breakfast

Lunch at the turn and dinner following completion of play

Beer, soft drinks, bottled water & prizes

Unable to play? Come join us for dinner for \$ 15.00 per person

Deadline to return your application (or dinner reservation) with payment is:

FRIDAY, Sept 3rd

Mail to: Debbie Rawe
13934 Griffin Ford Rd
Alexandria, KY 41001
Cell Ph #859-250-2127

Email Questions to Debbie at: 1ukjeff@fuse.net

Click in box below to begin typing.

| | |
|----------------|----------------|
| Player 1: | Player 2: |
| Player 3: | Player 4: |
| Dinner Guest: | Dinner Guest: |
| Contact Name: | Contact Phone: |
| Contact Email: | |

Carrot Cake Cheesecake Cake

Ingredients: For the carrot cake layers:

- 2 cups granulated sugar
- 1 cup canola oil
- 4 large eggs
- 2 cups all-purpose flour
- 1 tsp baking soda
- 1 tsp baking powder
- 1/4 tsp kosher salt
- 2 tsp ground cinnamon
- 2 cups shredded carrots

For the cheesecake layer:

- 2 packages (8 oz each) cream cheese, softened
- 1 cup granulated sugar
- 1/4 tsp kosher salt
- 2 large eggs
- 1/4 cup sour cream
- 1/3 cup heavy whipping cream

For the frosting:

- 1 cup unsalted butter, softened
- 1 package (8 oz) cream cheese, softened
- 1 Tbsp vanilla extract
- 1/4 cup heavy cream
- 4 cups powdered sugar
- 1 cup chopped pecans

Directions:

For the cheesecake layer:

1. Prepare the cheesecake layer first. This can be done early in the day, or the night before. If freezing the cheesecake, can be stored 1-2 weeks in the freezer.
2. Preheat oven to 325 degrees. Using a large roasting pan, add 1 inch of water to the pan. Place it on the lower 2/3 of the oven! Allow it to preheat in the oven.
3. Prepare 9-inch springform pan by wrapping bottom of pan (outside) with double layer of foil. Line bottom (inside) with a circle of parchment paper.
4. Beat cream cheese with granulated sugar for 2-3 minutes until creamy. Add in salt and eggs, one at a time, beating well after each addition.
5. Beat in sour cream and heavy cream, until light and fluffy (about 2 minutes). Pour into prepared 9-inch springform pan. Place pan in center of preheated roasting pan in the oven, making sure to be careful not to spill water.
6. Bake cheesecake for 45 minutes. Turn oven off and let cheesecake sit in oven for an additional 30 minutes. Remove and cool completely on counter.
7. When cooled, remove outside portion of the springform pan and place into the freezer for several hours or overnight. I put it in freezer for about 2 hours. If using within 24 hours, feel free to just refrigerate cheesecake!

For the carrot cake layers:

- Preheat oven to 350 degrees F. Grease and flour 9-inch cake pans. I use Wilton Bake even strips to ensure nice, even cakes. Set aside.
- In a large mixing bowl, combine sugar, oil and eggs until blended. Add in flour, baking soda, baking powder, salt, and cinnamon. Beat for about 2 minutes. Add in shredded carrots. Pour into prepared cake pans.
- Bake for 30 minutes. Cool on wire rack for ten minutes. Then remove from pans and cool completely.

For the frosting:

- In a large mixing bowl, combine cream cheese and butter. Beat with whisk attachment for 3 minutes. Add in sugar, vanilla, and heavy cream. Beat for 3-4 minutes until light and fluffy. Fold in chopped pecans.
- To assemble the cake, layer one layer of carrot cake. Add the cheesecake then top with second layer of carrot cake. Spread on the frosting, first on sides then on top!
- Store in the refrigerator, covered, for up to 3 days. ENJOY



Regarding the Carrot Cake Cheesecake Recipe:

Let me tell you a few tricks to this recipe. It's not easy but it's not hard. It's one of those, "read the directions before you begin" type of recipes. But I'm going to highlight a few things.

- Plan making this cake a day in advance. I made the cheesecake one night, then the next morning I baked the cake layers. In the afternoon I whipped up the frosting and assembled the cake.
- When baking the cheesecake, make sure you follow the directions for the water bath. While it doesn't matter so much about cracks on the top (because you wouldn't see them anyway), the added moisture from the water bath helps to keep this cheesecake super soft and delicious!
- You can make the cheesecake layer further in advance by wrapping tightly and storing in the freezer until ready to use. I've made it up to a week in advance and kept it frozen until ready to use.
- I used my favorite carrot cake recipe, from scratch. But if you want, feel free to use a carrot cake mix. I'll never know! To keep my cake layers thick and even, I use Wilton Bake Even strips. These are amazing and work like a charm EVERY SINGLE TIME. No need to level off the tops of your cake and create waste!
- I love adding chopped pecans to my cream cheese frosting. If you prefer a smooth frosting, just sprinkle them on the cake after frosting it. OR, add the chopped pecans to your carrot cake before baking.
- Slice yourself the first piece, because this cake will go fast!

Fran's Strawberry Jello Pudding POKE Cake

1 Strawberry Cake Mix,

1 small box, Strawberry Jello, make per instructions after the cake is baked

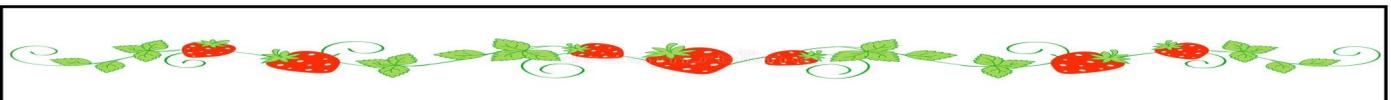
1 large box Vanilla Instant Pudding, make per instructions, after cake is baked

1 large container Cool Whip

1 quart fresh Strawberries. Rinsed and sliced

Make Strawberry cake as directed on cake box, in a 13x9" baking pan. Bake and remove from oven, let it cool for 2 hours. After it bakes and cools, take a wooden spoon and with the handle end poke holes all over the top of the cake.

Make up the small box of strawberry Jello per instructions, and only use 1 cup of the 2 cups it makes. Pour the 1 cup of liquid Jello over the holes in the cake sparingly but covering the whole cake. Make the 3 cups of Vanilla Jello pudding per box instructions, while still thin, pour the pudding over the holes in the cake. Cut the Strawberries up onto slices, and lay a layer of them over the pudding layer. Cover the strawberries over with the Cool whip, then slice more strawberries for the top of the cake over the Cool whip. Put in fridge for 3-4 hours or overnight. Cut into squares and serve. Serves 15 or more depending on how it's cut.



Grilled Pork Tenderloin

This pork recipe is always tender and juicy. Serve with additional barbeque sauce for dipping.

Ingredients

Ingredient Checklist

- 2 (1 pound) pork tenderloins
- 1 teaspoon garlic powder
- 1 teaspoon salt
- 1 teaspoon ground black pepper
- 1 cup barbeque sauce



Directions

Instructions Checklist

Step 1

Prepare grill for indirect heat.

Step 2

Season meat with garlic powder, salt, and pepper.

Step 3

Lightly oil grate. Place tenderloin on grate, and position drip pan under meat. Cook over indirect heat for 30 minutes.

Step 4

Brush tenderloin with barbeque sauce. Continue cooking for 15 minutes, or until an instant-read thermometer inserted into the center reads 145 degrees F (63 degrees C). Allow pork to rest for 10 minutes. Slice pork, and serve with additional barbeque sauce for dipping.

Classic Waldorf Salad, by FoodieCrush.com

Ingredients

- 2 cups diced tart apples , or 2 apples
- 1 tablespoon sugar
- 2 teaspoons lemon juice
- 1 cup diced celery
- 1 cup grapes , halved
- 1/2 cup toasted walnuts or pecans , roughly chopped
- 1/2 cup whipping cream , whipped
- 1/4 cup mayonnaise
- 1/2 teaspoon kosher salt

Instructions

Add the diced apples to a large mixing bowl and sprinkle with the sugar and lemon juice. Toss to coat. Add the celery, grapes, and nuts.

In another bowl, whip the whipping cream until peaks form, then gently fold in the mayonnaise. Fold into the apple mixture and season with the kosher salt. Taste and adjust the seasoning to your liking. Chill for 1 hour or overnight. Serve by itself or on a lettuce leaf.



*******We need more volunteers to start another Cole Slaw Team or two, and a new Kitchen Team to take the #5 team spot. See Dan Hildebrand and or Dan Martin for information at the Lodge. *******



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LOVE, SILVER*

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

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Anna Zinkhon
 Owner/Trainer



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