

**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 **October 2020**

Team Schedules

Cole Slaw Team:

10/02/20	Calme	Team 2
10/09/20	Jim & Bill	Team 3
10/16/20	Linda Carmack	Team 4
10/23/20	Carol & Helen	Team 1
10/30/20	Calme	Team 2



Fish Fry Team Schedule:

10/02/20	# 3	TAYLOR
10/09/20	# 4	NAPIER
10/16/20	# 6	REIS
10/23/20	# 7	HILDEBRAND
10/30/20	#8	EIGHT IS ENOUGH



Your Are Invited!!!

Halloween Dance

October 24 th, 7 PM—11 PM

3704 Alexandria Pike

Cold Spring, Ky 41076

Costumes Recommended

RSVP 859-635-4879

\$35.00 per couple

DJ

Mike Young

Includes Beer and Set-ups



Exalted Ruler's Column

Wow, October already! It seems like March was only 10-20 years ago. This has been a different kind of year. So many things have been postponed, closed, or shut down all together. Each month there are so many people to thank: cleaning crew to bartenders; bingo to ballfield workers; everyone who works in the kitchen and get the product ready; and, to you for all your support from stopping by to have a drink or come out to dinner – you are keeping our doors open.

Our Bingo continues to do well to the point of having to turn people away because we have reached social-distancing capacity. The Friday Night Fish Fry is still doing great. We continue to have sales exceeding last year. Our ballfield is finished for this season and thanks to all who made this work on the short notice we had. Wednesday Night Dinner is always a good meal and good people.

Using a grant from the Grand Lodge and working with local businesses (KLH, Safe Ship, Barracks Project, etc.), we have set up a resource room for the homeless and needy veterans. They will have access to computers, online classes at Gateway, resume writing and clothes to dress for interviews. A lot of planning, time, work, and effort went into this project and I believe it will be greatly beneficial for our veterans in need.

We did kinda sorta have a Derby Day gathering. With it being Labor Day weekend, we weren't sure of a turnout. The 40+ people who were there had a good time and a few walked away with bragging rights. It was great to see Bill Frommeyer doing what he does best on Derby Day.

The back hall has been painted and new light fixtures installed. It really does look great. I must admit my favorite part is the trim around the ceiling, it looks like Michelangelo did it!

We will be having a Reverse Raffle to benefit our state project "Kids With Cancer". Bob Sansom had to cancel his function because of the restrictions. So, we will be selling 200 tickets for \$25 each. The prizes will be \$1000 (first), \$500 (second), \$250 (third) and \$50 each for the 1st, 50th, 100th and 150th tickets drawn. The drawing will be on Friday, December 4th. We could really use everyone's support with this.

We are in the process of getting Keno machines in. It is an official Kentucky Lottery game, so you will also be able to purchase lottery tickets from the machine.

We do have some coming events, but as all things are today, they are subject to change. A Halloween Dance is scheduled for October 24th, the Anniversary Dinner on November 25th, and our Memorial Day Service on December 6th (the first Sunday in December as required by Grand Lodge Statutes).

On a personal note, I just lost my best friend. We were each other's shadow. We grew up together, we grew old separately, but we never grew apart. And as happens, it made me think of my own mortality. I thought of all the things that make me happy and it is family and friends. Then I thought of all the things that bother and upset me. So, I tried to put it into perspective at least for me and I came to a thought or a moment. As long as I have family and friends, my life is perfect. The things that get to me are not really important to my life. If the traffic isn't moving, the service is poor, or something isn't the way you want it, take a minute, and ask yourself if that bad moment will affect your real life. None of use are promised a tomorrow, so the next time you see a loved one or a friend, don't hesitate to let them know you care. I am gonna miss you Rick Birkett.

Ray Pauly, PER

Upcoming Events:

Thursday 8th and 22 nd Meeting Nights Members only, 7:30 PM

Wednesday Nite Dinners 5:30 –7PM

Ladies Meeting 2nd Tues 10/13 7:30 PM

Trustees Mtg 3rd Tues Oct 20

Oct 24th, Sat, Halloween Dance , 7pm –11pm

October 31st—Halloween



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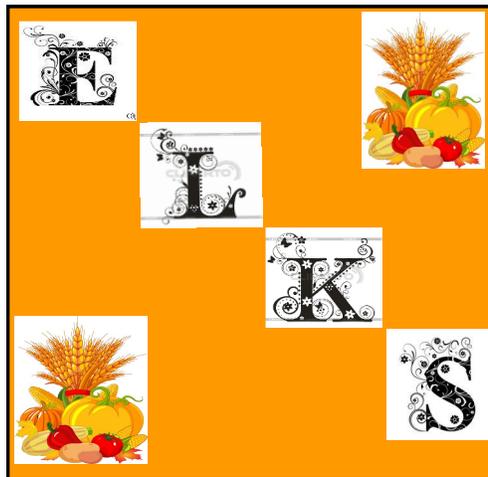


Ladies Aux Officers

- 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



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. Tom Calme
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 Terry Carmack

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



October 2020



Sun	Mon	Tue	Wed	Thu	Fri	Sat
				1 Lodge Open	2 Lodge Open Friday Fish Fry 4:30-7:30 PM Team 3	3 Lodge Open
4 Lodge Closed	5 Lodge Closed Monday Bingo 7 pm Doors open 4pm	6 Lodge Open	7 Lodge Open Wednesday Dinner 5:30– 7pm	8 Lodge Open Lodge Meeting 7:30pm	9 Lodge Open Friday Fish Fry 4:30-7:30 PM Team 4	10 Lodge Open
11 Lodge Closed	12 Lodge Closed Monday Bingo 7 pm Doors open 4pm	13 Lodge Open Ladies Aux Meeting 7:30 pm	14 Lodge Open Wednesday Dinner 5:30– 7pm	15 Lodge Open Orientation 6pm/Initiation 7:30pm	16 Lodge Open Friday Fish Fry 4:30-7:30 PM Team 6	17 Lodge Open
18 Lodge Closed	19 Lodge Closed Monday Bingo 7 pm Doors open 4pm	20 Lodge Open Trustees Meeting 6:30 pm	21 Lodge Open Wednesday Dinner 5:30– 7pm	22 Lodge Open Lodge Meeting 7:30pm	23 Lodge Open Friday Fish Fry 4:30-7:30 PM Team 7	24 Lodge Open Halloween Dance 7pm –11pm
25 Lodge Open	26 Lodge Closed Monday Bingo 7 pm Doors open 4pm	27 Lodge Open	28 Lodge Open Wednesday Dinner 5:30– 7pm	29 Lodge Open	30 Lodge Open Friday Fish Fry 4:30-7:30 PM Team 8	31 Lodge Open

Secretary's Corner

HAPPY FALL Y'ALL!

The resource room for the veterans is mostly completed. The computer stations are all up and running (as soon as the internet is installed). The meeting room will be cleared out and the chairs recovered to the table that was left by previous renters to make this space nice. They are going to bring in some filing cabinets to store the clothes by item and size. A lot of work, but who better to get the advantage than our veterans.

Sickness & Distress:

Jim Krohmer, had a spinal fusion on September 11th and his most recent update from his wife Lynn reads like this:

"Jim could not tolerate the pain medicine and returned to the hospital (Christ), last Sunday. He we moved to the acute rehab facility at Christ on Wednesday afternoon. Because of his inability to handle the narcotics, he is only receiving Tylenol and Motrin for pain. He had 6 spacers and 2 plates put in his spine. The surgery was an anterior/posterior spinal fusion. He is in a tremendous amount of pain. His electrolytes have also been out of wack. Please continue to ask for prayers to help him recover."

Lynn

He really needs our prayers as he recovers.

Ruth Bray, is in the hospital, having heart issues, and memory issues, tests being done needs lots of prayers.

Bill Frommeyer is doing much better with lower dosages of chemotherapy. He has a wound on his nose from the mask he wears to remove the CO2 from his lungs, but at least he has not made a trip to the hospital.

Daisy Napier is still recovering at home while they are trying to dissolve blood clots.

Sympathy to **Helen Caldwell** and family on the loss of her brother George.

Sympathy to **Ray Pauly** and the Birkett family on the loss of Rick – he was a former member and a great guy who worked hard and loved his family and friends well.

I am sure they would love a call or a card.

If you know of anyone who is ill, or has had a death in the family, please do not hesitate to call me. I would rather have 30 calls than none!

We still have 35 unpaid members – thanks to those who have reached out to pay their dues after receiving the reminder letters.

We will have an Orientation/Initiation on October 15th. If you have anyone who is wanting to join, I need those applications in by Monday, October 5th, to get them nominated, investigated, and balloted on at the October 8th meeting.

Stay warm with this crazy weather,

Vicky Pauly, Lodge Secretary



FISH FRY TEAM Changes

Please take a look at the Fish Fry Teams list & calendar, as it has changed again.

This time, sorry to say, we had a team Retire. Team #5.

So instead of changing everyone's Team #, we omitted Team 5,

With hopes of the next "new team" we get, will be #5.

If you would like to be Team #5!!! Let the Trustees know!!!

Thank you. Karen Kuntz

How to access the Lodge Website to sign up for the News Alerts and Newsletters

There are always questions regarding how to get onto the lodge webpage to sign up for the Elks News Alerts and how to sign up for the Lodge Newsletter. This is also the area to change your e-mail address if it's been changed. Here are the instructions:

1. Go to "newportelks273.com" you will be at our Lodge Homepage
2. Within the 2nd paragraph, there is a link called **News Mailing List**. Click on that link and it will bring you to the page where you see "**Subscribing to News**". Below that paragraph, there are two entry boxes, one for your e-mail address and one for your name (which is optional), signing up is that easy. If you have any questions or need help, click on the e-mail for the Web site administrator. Bill Woodruff is the Web site administrator bwoodruff53@gmail.com.
3. If you are already on that list, and now have an e-mail change: go to the same area **News Mailing List** and add your new e-mail address, don't worry about your old e-mail address if it's no longer valid it won't make a difference. (**Do not** send out a note to all members at news@newportelks273.com. that your e-mail has changed, that does not get the change completed. No one will respond to your note or correct the address, it just goes out to the general membership.)
4. If you have any questions regarding signing up you can e-mail me Fran Bray at danandfran-bray@twc.com, or contact the **Web Administrator**, Bill Woodruff at bwoodruff53@gmail.com.
5. If your current e-mail is correct when you sign up you will start receiving any Member News Alert e-mails regarding our Lodge events that are generated. I send out the monthly Newsletter to all signed up members through e-mail, prior to it going to the printer.
6. If you or any member wants to send out pertinent **Elks** information to all the members you can use the e-mail address news@newportelks273.com, that e-mail is strictly for Newport Elks information that you want all members to be aware of. (**Please do not use it for any Jokes (crude humor or otherwise) or any other political or any unrelated information.**) **Also**, if you happen to have a complaint about anything regarding the lodge, please come to a meeting or Trustees meeting to voice any complaints or see the Exalted Ruler. Elks e-mail is not to be used for voicing your opinions and it will be removed.

Can Tab Collections

We are still collecting beer and pop pull tabs to recycle for Ronald McDonald House.

Please help us collect the aluminum can tabs from your soft drink and beer cans by removing them from the top of your canned drink and **placing them in the bowl on top of the blue recycling trash can.** You can also hand them to our bartender. If you are now giving them to someone else, could you please save them for Collection on Monday and Saturday at the Elks. Please consider giving them to the Elks. The Elks get credit for bringing them in. These little tabs are recycled and the money received for the aluminum helps subsidize the lodging costs for families of very sick children at the Ronald McDonald House.

Thank you, to everyone for contributing to this effort.



REVERSE RAFFLE

We will be having a Reverse Raffle to benefit our state project "Kids With Cancer". Bob Sansom had to cancel his function because of the restrictions. We will be selling 200 tickets for \$25 each. The prizes will be \$1000 (first), \$500 (second), \$250 (third) and \$50 each for the 1st, 50th, 100th and 150th tickets drawn. The drawing will be on Friday, December 4th. We could really use everyone's support with this.

HALL COMMITTEE VOLUNTEERS NEEDED

The Trustees have voted to form a Hall Committee for the purpose of increasing public awareness of our facility in the hopes of increasing revenue for the lodge from its use. Responsibilities will include such things as: developing a marketing strategy for the hall, developing pricing options to fit all sizes of groups, showing the hall to potential customers, booking the hall, obtaining the necessary deposit and contract paperwork, installment payments, security payments, final payment, scheduling necessary staffing, etc. The Committee will consist of 5 people and report their progress directly to the Trustees. If you're interested in being on this Committee please see Terry Carmack or call him at 859-512-7722. All auxiliary and lodge members are welcome to apply. Deadline to apply is October 15th.

The Trustees

Ladies Auxiliary News



Hello Ladies!

Can't believe that it is now Fall. Our Spring and Summer were certainly unusual, but we have managed to get through this trying time.

Unfortunately not a lot is going on with all the cancelled events. There will be a time when hopefully we will get back to normal.

I do hope that you take a look at the new back hall. The painting was a project in itself. I never knew that Ray Pauly was a painter. Couldn't count how many times he was up and down a ladder painting the upper part of the trim by himself. I hope he is now recovered! Terry Amiott and myself had the job of chair rails and door frames. Kathy Frommeyer was a great help when we saw that another coat was needed. The walls were painted by Johnny Wilson, who volunteered his time. A big thank you to Trustees Terry Carmack and Dan Hildebrand for installing the new lights. A Wedding Reception was held on September 12th and the new look was a success.

At our September meeting we decided to go ahead with the Christmas Stagette. It will be held on December 13th and Connie Stefan has agreed to chair the event. Thank you! More details to follow and I am certain many volunteers will be needed.

Please continue to keep Daisy Napier and Bill Frommeyer in your thoughts as they continue on the road to recovery. Eve Busse was in the hospital and now home from a reaction to steroids. Terry Amiott has just finished her second cataract procedure and now can see! Sorry Terry, but you did say everything looks so clear and bright. Ruth Bray is currently in the hospital is having heart issues and needs prayers.

I would like to see more members attend our monthly meetings. We are practicing social distancing and if you feel more comfortable wearing a mask, please do so. All of you are an important part of the Ladies Auxiliary. The next meeting will be held on October 13th and hope to see you then.

Connie Hardy and Eve Busse will be providing the food.

Take Care and Stay Safe,

Pam Torrano

Thanks

Thank you to all the volunteers that have been bartending and helping with cleanup, it is very much appreciated while we try to stay open during this pandemic.

The Trustees



PAUL PRUDOMME'S SEAFOOD GUMBO W/ANDOUILLE

INGREDIENTS:

- 2 cups chopped onions
- 1 1/2 cups chopped green bell peppers
- 1 cups chopped celery
- **2 bay leaves**
- **2 teaspoons salt**
- **1/2 teaspoon white pepper**
- **1/2 teaspoon cayenne pepper**
- **1/2 teaspoon black pepper**
- **1/2 teaspoon dried thyme**
- **1/2 teaspoon dried oregano**
- 3/4 cup vegetable oil
- 3/4 cup all-purpose flour (sub rice flour for GF)
- 1 tablespoon minced or pressed garlic
- 5 1/2 cups seafood stock or chicken stock
- 1 pound andouille, cut into 1/2 inch pieces
- 1 pound peeled medium shrimp
- 2 1/2 cups hot cooked rice



PREPARATION:

Combine onions, bell peppers, and celery in a medium-size bowl and set aside. In a small bowl combine next 7 ingredients for seasoning; mix well and set aside.

Heat the oil in a large skillet over high heat until it starts to smoke, about 5 minutes.

Gradually add the flour, whisking constantly with a metal whisk. Continue cooking and whisking until roux is dark red-brown to black, 2—8 minutes.

Immediately add half the vegetable mirepoix and stir well, switching to a spoon if necessary, 1 minute.

Add the remaining vegetables, continuing to stir, about 2 minutes. Add the seasoning mix and continue to cook, about 2 minutes.

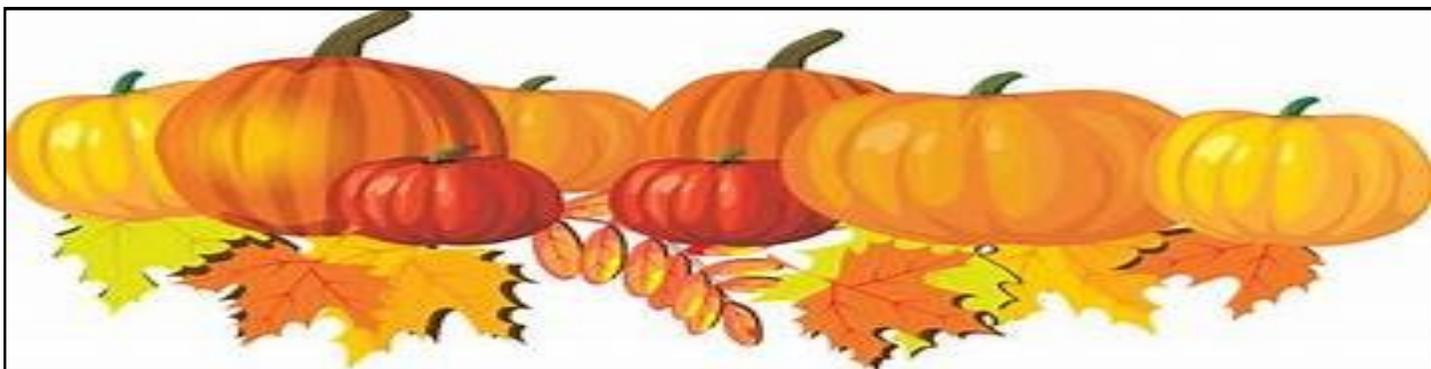
Add garlic, stirring well for another minute. Remove from heat.

Place the stock in a 5 1/2-qt saucepan or Dutch oven and bring to boil. Add roux mixture by the spoonful stirring until dissolved in between each addition. Bring back to boil.

Add andouille and return to boil again; continue boiling for 15 minutes, stirring occasionally. Reduce heat and simmer 10 minutes.

Add the shrimp cook for 2-3 min or until shrimp is done, stirring occasionally.

Remove from heat, skim oil from surface, and serve over rice.



Pumpkin Bread

Servings: Makes 2 loaves

Prep Time: 20 Minutes

Cook Time: 65 Minutes

Total Time: 1 Hour 30 Minutes



INGREDIENTS

2 cups all-purpose flour, spooned into measuring cup and leveled-off

1/2 teaspoon salt

1 teaspoon baking soda

1/2 teaspoon baking powder

1 teaspoon ground cloves

1 teaspoon ground cinnamon

1 teaspoon ground nutmeg

1-1/2 sticks (3/4 cup) unsalted butter, softened

2 cups sugar

2 large eggs

1 15-oz can 100% pure pumpkin (I use Libby's)

INSTRUCTIONS

Preheat the oven to 325°F and set an oven rack in the middle position. Generously grease two 8 x 4-inch loaf pans with butter and dust with flour (alternatively, use a baking spray with flour in it, such as Pam with Flour or Baker's Joy).

In a medium bowl, combine the flour, salt, baking soda, baking powder, cloves, cinnamon, and nutmeg. Whisk until well combined; set aside.

In a large bowl of an electric mixer, beat the butter and sugar on medium speed until just blended. Add the eggs one at a time, beating well after each addition. Continue beating until very light and fluffy, a few minutes. Beat in the pumpkin. The mixture might look grainy and curdled at this point -- that's okay.

Add the flour mixture and mix on low speed until combined.

Turn the batter into the prepared pans, dividing evenly, and bake for 65 – 75 minutes, or until a cake tester inserted into the center comes out clean. Let the loaves cool in the pans for about 10 minutes, then turn out onto a wire rack to cool completely.

Fresh out of the oven, the loaves have a deliciously crisp crust. If they last beyond a day, you can toast individual slices to get the same fresh-baked effect.

Freezer-Friendly Instructions: The bread can be frozen for up to 3 months. After it is completely cooled, wrap it securely in aluminum foil, freezer wrap or place in a freezer bag. Thaw overnight in the refrigerator before serving.

Frozen Mudslide

1 part Kahlua

1 part Vodka

1 part Irish Crème Liqueur

3 scoops vanilla Ice Cream

1 glass of crushed Ice



Mix the Kahlúa, Absolut Vodka, Irish cream Liqueur with Vanilla Ice Cream and crushed ice in a blender. Pour the mixture into a hurricane glass. Tip: Remember what mom always said: don't drink it all at once... Unless you like getting a brain freeze. Decorate glass w/Chocolate Syrup and use shaved chocolate for rim decoration.

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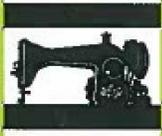
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