

MAY NEWSLETTER 2025

ELKS SUFFOLK

685



OFFICERS

Gene Leonard Exalted Ruler
Doug Parr Esteemed Leading Knight
Robert Barry Esteemed Loyal Knight
Leah Powel Esteemed Lecturing Knight
Linda Santaniello Treasurer
Scott Bosley Secretary
James Powell Esquire
Mark McGahee Chaplain
Kevin Beale Inner Guard
Mindy Hewitt Tiler
Robert McDonnell Trustee
Pat Rideout Trustee
David Jamerson Trustee
Charles Parr Trustee
Johnny Beale Trustee

P.O. Box 1142

Suffolk, VA 22439-1142

Phone: (757)653-6412

Email:

sufforkelks685@gmail.com

Website: sufforkelks.com

reminders

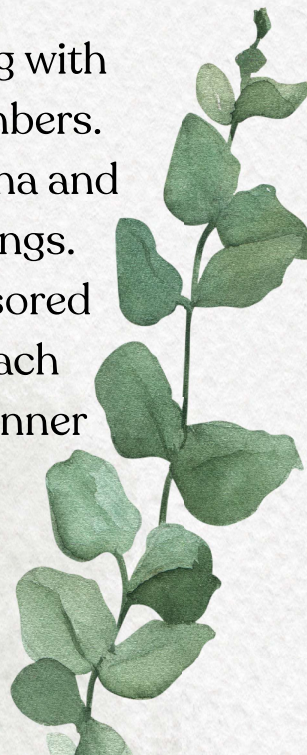
**Lodge Meeting 2nd
Thursday at 7pm**

Upcoming events

May 5th House Committee Meeting

May 8th Board meeting with induction of new members. Dinner served Lasagna and Salad with all the fixings.

May 9th Grover sponsored event with Band Beach Breakers and BBQ Dinner



Elks news

Join us in welcoming new incoming members Lizabeth Jensen and Cynthia Terry. We had a great turnout at the last initiation. Please Welcome BJ Baker to our house committee and Johnny Beale to our Trustees, thank you for your commitment to our Elks. If you plan on attending the upcoming Elks Spring Conference on June 13-14 at the Holiday Inn Roanoke VA, please make sure you register in advance. They will not be taking any registrations at the conference. The house committee is patiently waiting on the city for the construction permit to start on the roof outside the kitchen. For questions or concerns, please reach out to a House committee member. This year we will be giving out 10 school scholarships, applications are online and behind the bar at the club. The deadline for entries is June 1st.

Birthday celebrations

Charles Jones May 15

Robert Barry May 16

F. Lee Hart May 22

Arthur Bredemeyer May 25

John Jones May 25

Austin Darden May 27

Steven Jones May 27



Church Chicken Casserole

Ingredients

8oz egg noodles, cooked

1.5 pounds of boneless chicken, cut into pieces

2 teaspoons of kosher salt, divided

¾ teaspoon of black pepper, divided

3tablespoons of veg oil, divided

4 tablespoons of unsalted butter, divided

8oz cremini or white mushrooms, sliced

3 tablespoons of whit flour

1.5 cups chicken broth

1 cup milk

½ teaspoon onion powder

½ teaspoon garlic powder

8oz sour cream

preheat oven to 350*, spray 9x13 dish

cook the chicken using ½ kosher salt and pepper

Heat large skillet over med-high heat and add 1 tablespoon of butter. When the butter has melted add 1 tablespoon of veg oil. Cook 5-7 mins, set aside It will not be fully cooked but will finish in the casserole. Cook mushroomsuntil tender season with ½ teaspoon of salt and pepper. In a seperate pan add 2 tablespoons of butter and 1 tablespoon of oil.

Whisk in the flour and let cook until mixture turns light tan for 1-2 mins. Slowly add chicken broth flollowby the milk. Continue to whisk until it begins to thicken. Reduce the heat to medium and stir in 1 teaspoon of saltm ¼ teaspoon pepper, onion powder and garlic powder. Simmer until thickened about 8 mins longer. Add chicken, noodles and mushrooms to casserole dish and mix in sour cream. Place Rotz crackers in a zip lock bag and crush. Combine crackers with melted butter and sprinkle over top of casserole. Bake until topping is browned and bubbly 30-40 mins.

2025



May

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
				1	2	3
4	5 House Committee meeting	6	7	8 Board meeting	9 Grover Event	10
11 Mother's Day	12	13	14	15	16	17
18	19	20	21	22	23	24
25	26 Memorial Day	27	28	29	30	31