



ELKS SUFFOLK 685



APRIL 2025 Newsletter

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

Reminders

Lodge Meetings
2nd and 4th
Thursdays at
7PM

Upcoming Events

April 11th 6pm to 9pm

- Game Night(bring Board Games, Cards Etc) Serving Beef Tacos \$2.00 or Shrimp Tacos \$3.00

- We will be replacing to flat roof behind the kitchen

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BIRTHDAY CELEBRATIONS

APRIL 3RD JASON HUGHSON
APRIL 14TH SHARON ADGATE
APRIL 15TH GEORGE FORD III
APRIL 16TH BENJAMIN GENE LEONARD
APRIL 18TH THOMAS MOORE
APRIL 24TH CHARLES WOO
APRIL 29TH JOHN HEWITT

**PLEASE JOIN US IN WISHING OUR
FELLOW ELKS HAPPY BIRTHDAY**

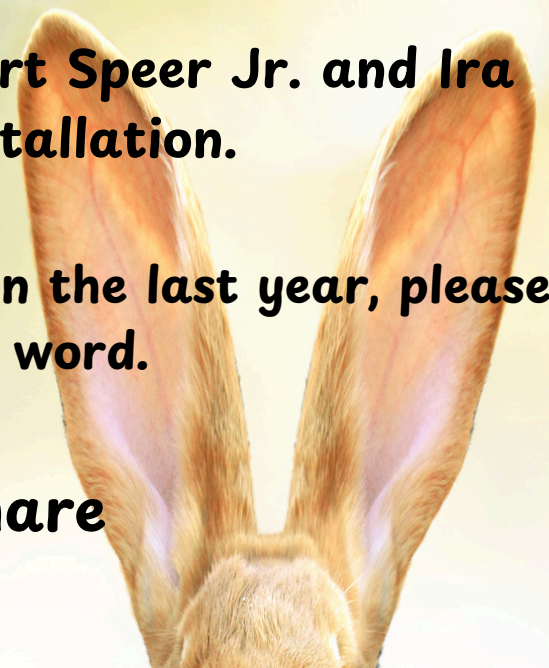


Please join us in thanking the outgoing officers, Johnny Beale and Joe Garlitz. We appreciate your dedication to the Lodge. Please welcome incoming officers, Robert Barry as Estimated loyal Knight and Linda Santaniello as Treasurer. Along with those that remained on the board. We appreciate your time and service.

Please make sure to welcome Robert Speer Jr. and Ira Sadler Jr., at the next installation.

We had a membership gain of 11 within the last year, please continue to spread the word.

Elks Care Elks Share



Carrot Souffle Recipe

- 1 lb carrots 1 stick unsalted butter, melted
- 3 eggs ¾ cup granulated sugar
- 3 Tablespoons flour 1 tsp baking powder
- 1 tsp vanilla extract 1 tsp salt

Preheat oven to 350

- Spray a 2-quart square baking dish with non stick cooking spray and set aside.
- Peel and slice carrots into small chunks.
- In a large pot of water, add a teaspoon of salt and place carrots in the water. Heat on high and cook until carrots are lightly tender, about 15 minutes.
- Drain carrots and place in the bowl of a food processor (or blender) and add melted butter, eggs, and sugar. Puree until smooth.
- Add flour, baking powder and vanilla to the carrot puree
- Blend again and pour the carrot mixture into prepared baking dish. Bake 40-45 minutes until golden brown and firm.
- Serve immediately.
- Sprinkle the top with confectioners sugar

2025

April

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
		1	2	3	4	5
6	7	8	9	10 Meeting	11 Game Nightt	12 Passover
13 Palm Sunday	14	15 Tax Day	16	17	18 GOOD FRIDAY	19
20 Easter	21	22 EARTH dAY	23	24 Meeting	25	26

