Volume 13, Issue 11



Membership Newsletter for the **High Point Elks Lodge # 1155** 700 Old Mill Road High Point, North Carolina 27265

Officers

Exalted Ruler - Andy Albertson Leading Knight - Steve Martin Loyal Knight - Gary Hutchins Lecturing Knight - Steven Hall Secretary - Shari Driscoll Treasurer - Terry Herndon Esquire - Ellen Pickett Tiler - Ronnie Payne Inner Guard - John McGaha Chaplain - Tommy Frazier

Ladies Auxiliary

President - Laura Pallaci Vice President - Monica Pallaci Secretary – Jennifer Daniels Treasurer - Vanessa Slack Chaplin - Joanne Crawford Parliamentarian - Kathy Pascavage Historian -

House Committee

Adam Pallaci Ben Adams Bob Gold Brian Lehman Carlton Davenport Jason Owen Jerry McEntire John Pascavage (Co-chair) Mark Vernon Mike Cockerham (Co-chair) Mike Slack Stewart McGlaughlin Tommy Frazier

Trustees

Doug Orcutt, 1 year Stewart McGlaughlin, 2 years Mike Tennis, 3 years Scott Webster, 4 years - Chair Bob Gold, 5 years

Some of the upcoming events at our Lodge this month:

David Turner Fundraiser • 11th Annual Chili Cook-off Lacy Green & The Last Resort on Thanksgiving Night

November Message from our Exalted Ruler

I hope everyone is enjoying the Fall season!

I just want to remind everyone that our Lodge operates primarily on volunteerism. This includes the Lodge Officers, Trustees, and Committee members. The only compensated employees are the bartenders and cooks presently. We will be adding office help very soon. This being the case, we need everyone's help both volunteering and participating in the events that our committees promote for our membership.

The business meeting of the Lodge is conducted the 2nd and 4th Wednesdays of each month at 7:30 PM and we need your attendance! We have been posting these meetings as well as the House Committee, and Board of Directors meetings on the website to encourage any of our members to attend. New ideas for events and projects are always welcomed whether it be for the Lodge, House Committee, or any other committee. Please make sure you are looking at the website to see what events you can either volunteer or participate.

There are some fun events planned for November. The Steak and Shrimp dinner is November 9th, the 11th Annual Chili Cook Off is the 16th, and Lacy Green and the Last Resort band on Thanksgiving night. Please make sure to check the website for all the Lodge Activities.

See you at the Lodge!

Fraternally yours, Andy Albertson Exalted Ruler

Lounge Hours Labor Day 2013 – Memorial Day 2014

Monday & Tuesday: Closed Wednesday: 5pm – 12am Thursday: 5pm – 9pm Friday: 5pm – 12am Saturday: 3pm – 12am Sunday: 12:30pm – 8pm

Hours are subject to change per the House Committee

Sign up for our weekly e-Blast

If you have not received an email in the last month, then we either do not have your correct email address or do not have one for you at all. Please visit www.hpelks.com/subscribe to sign up for our weekly email. Spouses are also encouraged to sign up. You can unsubscribe at any time.

Member's Night Cornhole Tournaments Wednesday, November 6th & 20th @ 7pm

Enter in the Lounge the night of the tourney! Blind draw for teams \$20 Elk bucks to the winning team

Planning an Event?

The **High Point Elks Lodge** offers meeting and banquet facilities for 10 – 200+ people.

HOA meetings, school and alumni functions, dance groups, holiday and birthday parties, weddings, etc.





Have your next event with us!

Competitive room rates to fit your needs!

Catering by the award winning **Above and Beyond Catering**

Contact the office for availability (869-7313)

Elks Care, Elks Share.

Elks Lodges bring so much more to their communities than just a building or pool. They are places where neighbors come together, families share meals, and children grow up. Elks invest in their communities through programs that help children grow up healthy and drug-free, by undertaking projects that address unmet needs, and by honoring the service and sacrifice of our veterans.

Happy Birthday to all our November Elks

James Anderson Steve Martin	1	Mark Day Matt Pumo	18 18
Miles Smithson	1	Bradley Burton	18
Donald Howard	3	Wade Rhodes	19
Dell Jones	3	Samuel Boyd	20
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Scott Oakley	3	Craig Repko	20
Gregory Cunningham	4	Mike Stepp	20
John Ledbetter	4	Victor Vaughan	20
David Wood	4	Thomas Adams	21
Harry Tanner	5	Robert Creech	21
Elizabeth Young	5	Robert Dalton	23
Ed Adams	7	Matt Hodgin	23
James Fain	7	Brian Wear	24
Mark Furr	7	Beth Watts	25
Nicholas Tribble	7	Gregory Bower	26
James Murphy	8	Melissa Elrod	26
Brant Kelly III	10	Todd Needles	26
Fred Johnson	11	Jeff Woehr	27
Andrew Albertson	12	Joe Yochim	27
Glenna Barber	12	Mark Draughn	28
Michaux Crocker	12	Steve Tyree	28
Brian Sapp	12	Gregory Conner	29
Matt Schwenke	14	Robert Henson	29
Gary Dehart	17	Christopher Byrd	30
Carlo DiFrancesco	17	Richard Polson	30
Harold Hyde	17		

Membership News

In the month of October we gained 2 new members. Thanks to everyone that participated in indoctrination and initiation ceremony held on Thursday October 3rd. Of note was the use of the new ritual ceremony voted on and integrated into our revised bylaws. The new ceremony has been shortened but continues to portray the values upon which the Elks were founded: Charity, Justice, Brotherly Love and Fidelity.

We have some great events coming up this fall including the Wingfest, Chili Cookoff, Crockpot wars, and the Fall state convention. If you know a member that hasn't been to the lodge in a while, please make an effort to invite them to one of these great events. These events will be a lot of fun and a great time to fellowship with our lodge family.

I am looking for low cost ideas to get the word out about our great lodge to the community. If you have ideas on how to accomplish this or would be interested in helping to plan a low cost marketing strategy, please contact me at the email address below. The goal is to create a higher visibility of our community involvement and create a heightened interest in potential members.

Anyone having ideas relating to membership retention and growth are encouraged to send suggestions to mr.steve35@gmail.com . Please include the words "Elks Membership" in the subject line.

Steve Martin Membership Chair

David Turner Fundraiser Saturday, November 9th @ 6pm

Dinner, Live Music and Silent Auctions

More details will be posted on the Lodge website and on our Facebook page.

Member Appreciation Night Wednesday, November 20th @ 6pm

Pork Chops, Baked Potato, Green Beans and Salad. No cost to Members.

Signup sheet will be posted in the Lounge.

11th Annual HP Elks Chili Cook-Off Saturday, November 16th

1. **Eligibility**: At least one team member must be an Elks Lodge Member in good standing. The registration fee for each team is \$25 per category OR for \$75 you can do all 5 categories. Each team may have up to 6 members.

2. Entry Requirements: A completed entry form and the registration fee must be turned in to the House Committee or Lodge Office no later than Friday, November 8th. Make all checks payable to High Point Elks Lodge #1155. Each team is required to make at least 2 gallons of Chili and/or 2 racks of Ribs. Each team must have a theme and a name for their entries.

3. **Time Schedules**: Teams may begin to set up equipment, decorations, etc. any time after 2pm on Friday, November 15th. Please have your area set up by 9am Saturday morning. The Team Captains meeting will be held at 10am sharp on the morning of the cook-off. All teams may begin preparing their Chili or Ribs immediately following the Team Captains meeting.

Salsa Judging	1:00 PM
White Chili Judging	1:30 PM
Texas Chili Judging	2:00 PM
Open Chili Judging	2:30 PM
Ribs Judging	3:00 PM
Awards Ceremony	4:00 PM

THE ELKS LOUNGE WILL OPEN AT NOON on Saturday, November 16th

4. **Chili Rules**: All Chili must be cooked on site the day of the cook-off from scratch. No ingredients may be pre-cooked or treated prior to the preparation period. The only exceptions are canned tomatoes, tomato paste, peppers, pepper sauce, beverages or broth. Meat may be precut ground or chopped, but not treated or marinated. All other ingredients must be prepared on site during the preparation period. No commercial prepackaged chili mixes are permitted.

Chicken or Turkey may be pre-cooked for sanitary reasons.

Chili must cook for a minimum of 3 hours.

Teams may provide cheese, crackers, cornbread, peppers, etc. to serve with the Chili.

5. **Ribs Rules**: All Ribs must be cooked on site the day of the cook-off. No ingredients may be pre-cooked or treated prior to the preparation period.

All cooking and preparation must be out in the open and in a sanitary manner. Failure to comply will result in disqualification. Each team will provide all the ingredients, utensils, water, and accessories necessary to cook their chili. No electric power is available for cooking so please bring your own cook stoves and fuel.

The Lodge will provide two (2) 6 foot tables for each team, tasting cups for the public, and containers for the judging samples.

Teams may enter any or all divisions. Blind judging will apply to all entries.

Salsa Division: Prepare your favorite homemade Salsa and serve it with chips for this division.

White Division Chili: The White Chili division is for teams who want to prepare their chili with chicken or turkey.

Texas Division Chili: Texas Chili may not contain beans, rice, or fillers of any kind. Meat should be ground or finely chopped, hamburger grind is discouraged.

Open Division Chili: The open division Chili is more like every day chili. This Chili may include beans, vegetables, pasta, rice, etc.

Ribs Division: Any type of ribs will qualify.

Judging: Each team will be assigned a team number by the Chief Scorekeeper and will be will be given a container in which the Salsa, Chili or Ribs will be collected at the time of official judging. Make sure the container has your team number on it. The Team Captain is responsible for delivering the Salsa, Chili, or Rib samples prior to judging times.

Our Food Judges will be judging the Salsa, Chili and Ribs simply by which one tastes the best. There are no special guidelines to the judging. **THE DECISIONS OF THE CHIEF JUDGE SHALL BE FINAL.**

Showmanship Competition: Showmanship will be judged on your cooking site, theme, costume, action, and audience appeal. Judging will be on a continuous basis throughout the day by the attendees.

Awards: The winning team in each category will receive a champion's certificate, \$100 in Elks Bucks to be used in the Lounge, and names engraved on the Chili Cook-Off Trophy to be housed in the Lounge.

High Point Elks Lodge #1155 11th Annual Chili Cook-Off Entry Form (11/16/2013)

Team Members:

1	4
2	5
3	6

Circle the categories your team will enter:

SALSA	Salsa name:
WHITE	Chili name:
TEXAS	Chili name:
OPEN	Chili name:
RIBS	Ribs name:
Team Theme/	Name:

The above information is correct to the best of my knowledge. I have read the High Point Elks #1155 Chili Cook-Off Rules and Regulations and will abide by such Rules and Regulations.

Signature:	
•	

Date: _____

Total fee enclosed: _____ (\$25 per category or \$75 for 3 or more)

Lacy Green & The Last Resort Thursday, November 28th @ 7pm

THANKSGIVING NIGHT

Come dance away your Thanksgiving calories to the music of Lacy Green & The Last Resort. Lacy is returning home from Nashville and will feature new songs as well as crowd favorites. The bar will open at 7pm, and the band will start around 8pm. Featuring Johnny Green, Mark Vernon, "Stormin" Norman Allred, Sammy Shelor, Glen Alexander and special guest Lacy Green. Come and enjoy a great band with some great friends!

\$10 cover charge. <u>Must be 18 or older</u>. Please contact the Lodge (869-7313) for advance tickets.

Thanksgiving Leftovers Sunday, December 1st @ 1pm

Bring your Turkey Day leftovers to the Lounge for an NFL feast. Catch some great football games with Family & Friends!

New Year's Eve with MEZZA VOCE Tuesday, December 31st Brought to you by the Ladies Auxiliary. More details coming...



October Elk of the Month

The October Elk of the Month is **Beth Hawks**. Beth is the Chairperson of the VA Committee and organized the annual VA barbeque for their Fall Festival in September. Many pork butts were cooked, chopped, and served to our Veterans in Salisbury. Beth also was the head of the Mel Foster Fundraiser that we had on October 1st. This is the largest fundraiser of the year for our Lodge. She oversaw everything including the ticket sales, the food, beverages, and that we had announcers for the event. These are two very important events for our Lodge. Please join me in congratulating Beth on Elk of the Month! HP Lodge Calendar www.hpelks.com/calendar

HP Lodge Monthly Newsletters www.hpelks.com/newsletter

HP Lodge Facebook Fan Page www.facebook.com/hpelks

HP Lodge Twitter Page www.twitter.com/hpelks

Camp Carefree www.campcarefree.org

Elks National Foundation www.elks.org/enf

Elks of the USA www.elks.org

National Veterans Service www.elks.org/vets

NC Elks Association www.ncelks.org