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LODGE MEETINGS

April 06, 2026
April 20, 2026

Installation of Officers

All members are invited.



From the Desk of the Grand Exalted Ruler

Set yourself up for success as Lodge year begins
April is here and hopefully spring has arrived. It always feels like a new beginning in April as the new Lodge year takes over.

As the new fraternal year begins, I want to congratulate the Officers for accepting their office and taking on the challenge of providing leadership within your Lodge.

Be sure to review and implement the programs of the 2025-2026 Grand Lodge Program booklet so you can continue to Be The Difference during the upcoming year. Strive to make sure you have all your committees prepared and they know their responsibilities. Stressing communication is the key.

Your Lodge must be ready to present a sound budget for the membership to adopt no later than the last regular meeting in April or the following regular meeting. The annual report for the previous year is also due May 1 so make sure that your financial reporting system is up to date. The Lodge, at this time, should review the by-laws, house rules, and regulations to verify if any need updating.

It's for the good of the Lodge to make everything orderly and to always prioritize the integrity and safety of the Lodge.

Many Lodges make a calendar of social events for the Lodge's upcoming year. Try creating a reasonable and achievable monthly list of events that will excite and attract membership.

Outside of your Lodge you are encouraged to establish a community project that emphasizes charitable work. Your Lodge life should always have a balance of what you do inside your Lodge and outside in the community you serve.

Don't forget to set aside May 1-7 as Elks National Youth Week. All Lodges are urged to sponsor programs dedicated to the youth of our country.

Always remember to Be The Difference by promoting "Elks Care—Elks Share."

Fraternally,
Bryan Klatt,
Grand Exalted Ruler

www.Elks.org

www.KSelks.org/ElDorado/ElDorado.asp

www.facebook.com/ELDoradoelks



FROM THE DESK OF THE CHAPLAIN AND EDITOR AND WRITER

By *Sean Cutsinger*

Hello, my fellow members, I hope this finds you all well. As it is now April and Easter weekend, I just bought a bag of jellybeans, and I wondered how they came about and how they became associated with Easter. Did you know that the traditional colors of jellybeans have a religious meaning? I never thought about it before I started doing research. Red: Symbolized the blood that Jesus shed. Green: Represents the grass, new life, or growth in faith. Yellow and Orange: Stands for the sun, heaven, or the edge of night/God's grace. Black: Represents sin, the dark tomb, or the dark, sad days. White: Symbolizes purity, forgiveness, or grace. Purple: Represents the hours of sorrow or Jesus as King. Pink: Symbolizes a "new tomorrow, or joy. The egg-shaped candy represents the resurrection, as eggs symbolize new life. Jellybeans have also been used to teach children about the religious significance of Easter. The colors and meanings lead us to the Jellybean Prayer. "Red is for the blood He gave, Green is for the life He saves, Yellow is for the sun so bright, Orange is for the morning light, Black is for the sins we made, White is for the grace He gave, Purple is for His hour of sorrow, Pink is for our new tomorrow." I enjoy this prayer.

The exact origin of jellybeans is not known but many experts believe that they are a descendent of Middle Eastern confection known as a Turkish delight dating back to biblical times. The French developed the harder outer coating. Jellybeans became popular in America in the 1930's. In 1976, jellybeans diverged into two categories, gourmet and traditional. It takes jellybeans anywhere from six days to 21 days, depending on flavor, to make just one jellybean. Gourmet ones are usually smaller, softer and take longer to make. Traditional ones are larger and the flavor is typically contained in just the shell. Making a jellybean starts with the center made of Sugar, corn syrup, and other ingredients, cooked in large boilers and piped into the starch casting area.

While this is being done machines coat bean-shaped trays with corn starch where the sugar mixture is placed and then dried overnight. The next day the corn starch is removed, and the center is placed in a steam bath and sprayed with sugar and set aside for next 48 hours. Then they are placed in a rotating drum called an engrossing pan. As the centers are rotating, sugar is gradually added to build the shell. This is where the color and the flavor are added. Confectioner's glaze is added to give them a shiny look. Then for the next two to four days, they are polished and then shipped out. National jellybean day is April 22.

If there is something you would like to see in the newsletter email me at SeanCutsinger@gmail.com. God Bless Each and Every One of Us. I pray that you all have a healthy and safe Easter.

APRIL BIRTHDAYS

- 10 Ken Buck
- 13 Jackie Anthony
- 17 Sean Cutsinger
- 18 Barbara Trent
- 20 Danny Morrow
- 24 Sharon Mangels
- 25 Sherri Adlesperger
- 25 Michael Ryan
- 25 Jed Tennison
- 29 Debra Pearman

PILLBOX DRAWING

Must be present at meetings to win.

03-02-26 \$20.00

Jim Fox

03-16-26 \$30.00

Roger Cutsinger

04-06-26 \$10.00



EVERY THURSDAY

at 7:00 p.m.

Early Bird at 6:00 p.m.

DOORS OPEN

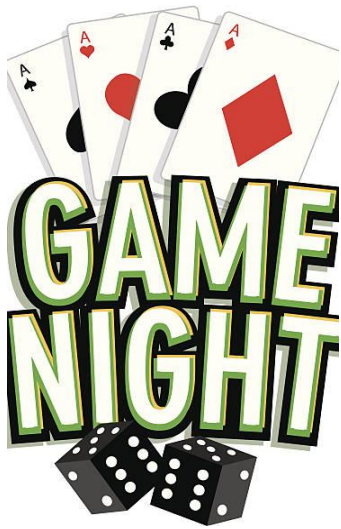
at 5:00 p.m.

EVENT BOOKINGS

If you are planning a special event, like a Wedding, anniversary birthday party, or class reunions, please let a member know or call

316-321-9393

Happy Easter!!!



Game Night

By *Sean Cutsinger*

Monday March 09, 2026. Loren Anthony hosted game night. Stan Willis was the big Yahtzee winner!

Hoop Shoot

By *Sean Cutsinger*

Congratulations to Garrett Hadley for winning and is now headed to nationals in Chicago, April 18.



Installation of Lodge Officers

By *Sean Cutsinger*

Monday March 16, 2026. Kansas State President Kathy Clark, installed the 2026-2027 lodge officers. The following officers kept their positions. John Britt ER., Deb Kirkpatrick-Britt Leading Knight, Tony Allison Loyal Knight. Curt Zieman Lecturing Knight, Lisa Jack Secretary, Stan Willis Treasurer, Danny Morrow, Iner Guard, and myself as Chaplain. Our trustees are 1-year Rodger Decker, 2-year Roger Cutsinger, 3-year Tom Clark, 4-year Karen Andersen, and our new 5-year member Ron Woodard. Thank you to those that kept your positions and to those that stepped up. Let's make this an amazing year. I also want to thank Curt Zieman for stepping up and taking on the bingo chairman. We also have a new bingo system, and we used it last week. Thank you to Phil Wickwire for checking on that and getting us this new bingo system. It was a huge upgrade.



St. Patrick's Celebration!

By *Sean Cutsinger*

Karen Andersen hosted the St. Patrick's Celebration on Tuesday, March 17. She fixed Rueben sandwiches and turkey sandwiches, pasta salad and a fruit salad and her daughter made shamrock cookies. A huge thank you to all the workers that helped Karen in the kitchen and to serve the folks. Thank you to Jim and Lisa for working the bar. Finally thank you to all the folks who came out and had a wonderful meal. It was a wonderfully delicious meal and if you didn't come out you definitely missed out.



- April 12- American Legion and Elks meal, ham and scalloped potatoes 12:00 pm
- April 25 - Bi-Annual Steak Feed 5-8 pm
- April 30 - Spring Fling at 4-H 11-1:30 pm
- April 30 - May 03 - KEA Spring Convention
- May 02 - Kentuck Derby

Per Member Standings in the State




# 01 Overland Park at \$77.04	# 07 Atchison at \$17.74	# 13 Goodland at \$5.80
# 02 El Dorado at \$44.61	# 08 Parsons at \$16.34	# 14 Fort Scott at \$5.63
# 03 Russell at \$20.91	# 09 Clay Center at \$10.84	# 15 Chanute at \$5.53
# 04 Garden City at \$20.87	# 10 Hoxie at \$8.01	# 16 Osawatomie at \$5.49
# 05 Pratt at \$20.30	# 11 Abilene at \$7.85	# 17 Junction City at \$5.37
# 06 Ottawa at \$19.31	# 12 Iola at \$6.98	

Thank you everyone for your continued support. As of **03-25-2026** the State of Kansas has donated \$62,960.95 to date. That is \$15.98 per member of the 3,940 members in the state. The new ENF goal is \$5.15 per member for the 2025-2026 year. ENF is how our programs and grants are funded. The easiest way to donate is to become a Club Member. This is a monthly recurring donation that comes out each month automatically, either from your bank account or credit card. I am pleased to announce that we met the four goals on the Chair challenge. Thank you to all my members who helped me in achieving this milestone. Please remember that April starts our new year, so let's do this again! Please donate. *Sean*



Elks
National
Foundation

APRIL 2026

S	M	T	W	T	F	S
		31	01	02	03	04
				Lodge Bingo 6:00 PM Kitchen: Lisa		
05	06	07	08	09	10	11
	Lodge Meeting 7:00 PM			Lodge Bingo 6:00 PM Kitchen: Deb		
12	13	14	15	16	17	18
Elks-Legion Lunch 12-1:30 PM	Game Night 6:00 PM			Lodge Bingo 6:00 PM Kitchen: Barbara		Barbra Trent B-day Party
19	20	21	22	23	24	25
	Lodge Meeting 7:00 PM			Lodge Bingo 6:00 PM Kitchen: Yvonne		Steak Feed 5 - 8 PM
26	27	28	29	30	1	2
				Lodge Bingo 6:00 PM Kitchen: Men Spring Fling 4-H Bldg 11-1:30 PM	KEA Convention April 30- May 03	Kentucky Derby

LODGE OFFICERS



Exalted Ruler: John Britt jbritt2929@gmail.com	Leading Knight: Deb Kirkpatrick debkirkbritt@gmail.com	Loyal Knight: Tony Allison tony.allison@intrustbank.com	Lecturing Knight: Curtis Zieman czieman750@gmail.com	Tiler: Vacant
Esquire:	Chaplain: Sean Cutsinger seancutsinger@gmail.com	Inner Guard: Danny Morrow d9299morrow@gmail.com	Treasurer: Stan Willis willisstan35@yahoo.com	Secretary: Lisa Jack lisa@jackins.com
1yr Trustee: Rodger Decker Rdecker3@cox.net	2yr Trustee: Roger Cutsinger cutsingerroger@gmail.com	3yr Trustee: Tom Clark Tclark69@cox.net	4yr Trustee: Karen Andersen l.kandersen@sbcglobal.net	5yr Trustee: Ron Woodard rww@umich.edu