

A FRATERNAL ORGANIZATION - CHARTERED JULY 15, 1909

MESSAGE FROM JOE Lieto, Exalted Ruler



Tell me and I forget. Teach me and I remember. Involve me and I learn. -Benjamin Franklin

My year as Exalted Ruler of Coos Bay Lodge #1160 of the Benevolent and Protective Order of Elks has come to an end. Jeannie has retired and we plan on traveling to visit family which extends from Wyoming to Texas, from Nevada to Colorado, and from Arizona to California, or maybe we will just stay home. ... Thank you for your loyalty, for your guidance, for cooking our meals, for your charitable

giving, for your time volunteering and your support and understanding. ... William Coley, Bristol CT, Lodge #1010 writes "I have grown to love and cherish what the Elks stand for as well as the ceremony associated with it. The rituals surrounding Initiation, Installation of Officers, Flag Day, and especially the death of a Member are without equal and truly set the Benevolent and Protective Order of Elks apart from any other fraternal group. The work we do is unparalleled and the culture is awe-inspiring. I truly am honored to call myself a member of the greatest organization in the world." ... Thank you all for an amazing 'awe-inspiring' year. Joe

SCHEDULED EVENTS

Lounge - Wed, Thurs, Fri. - 4 P.M. till
Wednesdays - Dinner at 5 P.M.

1st & 3rd Wednesday - B.O.D. Meeting at 6 P.M.

1st & 3rd Wednesday - Lodge Meeting - 7 P.M.

Thursdays - Game Night

1st & 3rd Fridays - Hamburger Nights

3rd Sunday - P.E.R. Breakfast

UPCOMING EVENTS

Installation of New Officers - March 16th

Shuffleboard and Dart contests start in March.
Sign up with the Secretary, at Dinners, at Game
Nights, or at the Meetings.

OLD TIMERS NIGHT

AND GUESTS



Left-to-Right: Steve Malone (SW District OSEA V.P.), Jim Cheslock, T-Dave Littrell, B-Mike Huffman, Jr., Lou Kolkhorst, Les Hofer, Karen Hofer, Steve Reher, Ed Meyers, Bob Aton, Kevin Owens, Steve Dalton, and Joel Bouy.

EXALTED RULER - Lou Kolkhorst, LEADING KNIGHT - Les Hofer, LOYAL KNIGHT - Kevin Owens, LECTURING KNIGHT - Mike Huffman Jr., TREASURER - Ed Meyer, SECRETARY - Bob Aton, ESQUIRE - Karen Hofer, TRUSTEE - Steve Reher, CHAPLAIN - Steve Dalton, INNER GUARD - Jim Cheslock, TILER - Dave Litrell

Clip out and present to bartender



BIRTHDAY FREE DRINK COUPON

(WELL DRINKS ONLY-single)

Members Name -

Valid during birthday month only

Only one coupon valid per month per member

No cash value

CRYING CORNER:

We have a "Sign up Book" in our Lodge so that you can drop a quarter in the jar, sign your name and if your name is drawn, you may be the daily winner of a jackpot!

\$100 LODGE POT DRAWING:

1-29 Steve Reher



The following individuals did not sign up and their names were drawn:

- 1-1 Welles Luscomb
- 1-5 Brian Lasater
- 1-6 Kevin Owens
- 1-7 James Jackson
- 1-12 Anthony Kavanagh
- 1-13 Robert Wassam
- 1-14 John Latourette
- 1-16 Eric Trapp
- 1-19 Gary Erickson
- 1-20 Robert Aton, Jr.
- 1-21 Yvonne Aton
- 1-26 Mary Polk
- 1-27 Allen Perry
- 1-28 John Coleman

If at first you don't succeed, Skydiving is not for you

Find your members # in this bulletin and rec'v a free drink

NEW MEMBER

Bryon Tooley - 2/16/2022

BIRTHDAYS IN MARCH:

- 02- Terry Clinton
- 02- Wayne Osten
- 04- Patrick Bringardner
- 05- Judith Butz
- 10- Michael Huffman, Sr.
- 16- Joe Benetti
- 17- Paul Trujillo
- 18- Robbyn Repp
- 18- Robert Sperandio
- 18- Karen Wakefield
- 19- Brian Lasater
- 20- Verena Matthews
- 22- Leonard Williamson
- 23- Paul Skaggs
- 27- John Coleman
- 27- Edward Pulvermacher





ANNUAL ELKS RV CAMP OUT

Come join us at Agnes Park, located up the Rogue river.
July 10th through the 17th.
Come one, come all.

Take the "101" to Gold Beach, then inland for 28 miles on "Jerry's Flat Road"

Contact Steve Reher for the specifics at 541.982.9907

LODGE MEETING CAPSULE DRAWING WIN UP TO \$100

Feb. 2nd 1. - Conrad Heintzelman

2. - Thomas Howell

Feb. 16th 1. - Mike Bandonis

2. - Howard Graham

(must be at the meeting to win)

STEAK and OYSTER DINNER

A SPECIAL THANKS to Bob & Barbara Aton, Steve & Annette Reher, Steve Dalton and Eve Stevens for putting on such a wonderful dinner. The steaks and the oysters were cooked perfectly. Served with a baked potato, vegetable, and a variety of dessert options. We had a very good turnout of about 30 members and guests. Again, Thank You.



March 2022

Sun	Mon	Tue	Wed	Thu	Fri	Sat
ST. SO.		1 CLOSED	2 Lounge - 4 P.M. Dinner - 5 P.M. B.O.D Mtng - 6 P.M. Lodge Mtng - 7 P.M.	3 Lounge - 4 P.M Games & Potluck - 5 P.M.	4 Lounge - 4 P.M Dinner - 5 P.M.	5 CLOSED
6 CLOSED	7 CLOSED	8 CLOSED	9 Lounge - 4 P.M. Dinner - 5 P.M.	10 Lounge - 4 P.M Games & Potluck - 5 P.M.	11 Lounge - 4 P.M	12 CLOSED
13 CLOSED	14 CLOSED	15 CLOSED	16 Lounge - 4 P.M. Dinner - 5 P.M. P.E.R 5:45 P.M. P.O. D. W 6 P.M.	17 Lounge - 4 P.M Games & Potluck - 5 P.M.	18 Lounge - 4 P.M Dinner - 5 P.M.	19 CLOSED
			B.O.D Mtng - 6 P.M. Lodge Mtng - 7 P.M. New Officers Install			
20 Lodge Open - 8:30 A.M. PER Breakfast 9-11 A.M.	21 CLOSED	22 CLOSED	23 Lounge - 4 P.M. Dinner - 5 P.M.	24 Lounge - 4 P.M Games & Potluck - 5 P.M.	Lounge - 4 P.M	26 CLOSED
Norwis 27	28	29	30			
CLOSED	CLOSED	CLOSED	Lounge - 4 P.M. Dinner - 5 P.M.	Lounge - 4 P.M Games & Potluck - 5 P.M.		

COOS BAY ELKS LODGE #1160 265 Central Avenue Coos Bay, Oregon 97420 541.266.7320 coosbayelks1160@gmail.com

ROLL CALL OF OFFICERS: 2021/22 (OLD)

Exalted Ruler: Joe Lieto Mike Huffman, Jr

Leading Knight: Mike Huffman Jr. Annette Reher

Loyal Knight: Jeanie Blocker Dave Borcher

Lecturing Knight: Dave Borcher Alicia Brooks

Secretary: Robert Aton Sr. ---Treasurer: Lou Kolkhorst ---

Trustee 1st Year: Kevin Owens
Trustee 2nd Year: Mike Wakefield
Trustee 3rd Year: Steve Reher
Inner Guard: Cindy Lusby
Tiler: Noreen Greiner

Mike Wakefield
Steve Reher
Kevin Owens
Russ Clark

Chaplain: Alicia Brooks (Open) Esquire: Open Jim Cheslock

Alternate Representative: Robert Aton Sr. --Board of Directors Chair: Steve Reher --PER President: Kevin Owens --PER Vice-President: Lou Kolkhorst --PER Secretary: Mike Huffman Jr. --PDDGER: Lou Kolkhorst --PDDGER: Ron Smith --PDDGER: Les Hofer ---

LODGE COMMITTEE CHAIRMAN:

Accident Prevention: Steve Reher 541-982-9012

Americanism: Bob Aton 541-252-0672
Audit and Accounting: Phil Reher

Charity Events: Mike Huffman Jr 541-297-5051

Children's Christmas Party: Annette Reher 541- 266-0730

Drug Awareness:

Elks National Foundation (ENF): Karen Hofer

Hoop Shoot:

Lodge & Community Activities: Annette Reher Lodge Bulletin Editor: Mike Wakefield 559-647-4444

Public Relations: Open

Scholarship: Kevin Owens 541-756-2390 Standing Relief: Joe Lieto 573-707-4590 Veterans: Mike Huffman, Jr 541-297-5051

For present or past issues of "The Sea Breeze" newsletter, go to the "www.elks.org" website for #1160 and click on "News".



GRAND LODGE:

GER: Keith Mills

PGER: Roger True — State Sponsor SW DDGER: Rob Marks 541-941-6511 GL Special Representative for Oregon: SW District Leader: Joey Ngan

OSEA President: Richard Shipley OSEA Secretary: Emma Pletz

SW District OSEA Vice President: Steve Malone

SW DISTRICT CHAIRMAN:

Community Service: Mike Sr 541-290-0744

Laws: Lou Kolkhorst 541-290-2060

Credentials/Gov Relations: Dick Giorgis 541-404-8416

MONTHLY LODGE BULLETIN

E-MAILS, AUTOCALLS, and ELKS.ORG Website

Editor: Mike Wakefield

Deadline for submissions is the 3rd Wednesday of the month.

Publishing the following Friday.

Electronic submissions preferred to m.wakefield@att.net or coosbayelks1160@gmail.com

VALENTINE'S DAY DINNER

We had a great turnout for Valentine's dinner. Close to 40 members and guests. A big **Thanks!** to everyone who attended and to all those who helped make the night go smoothly. Thanks to Cindy Lusby, Lou Kolkhorst, and Eve Stevens who helped set-up and serve, and also to Joe Lieto and Jeannie's family for doing all the cleanup. Thanks to Noreen Greiner for promoting the dinner and getting people to attend. It was a good night. There were several, who asked for the recipe for the chicken dish. This will be featured, in the April issue of the "Sea Breeze" Bulletin. Karen Hofer-P.E.R.

CHILI COOK-OFF RESULTS

The joint Chili Cook Off between the Coos Bay Elks, The American Legion and the American Legion Auxiliary took place on Sunday February 13th from 3pm to 5pm. ... We had fourteen in attendance with three chili's to choose from. All were very good and tasty and we are grateful to those that came to eat and the three who entered a chili. Thank you also to Noreen for volunteering to keep us well watered and ALA Unit 34 Secretary Frankie Trask for the yummy cornbread. Thank you goes out to Dave Borcher and Frankie Trask for serving up the chili's so we didn't know who made which one.

The results are:

1st Place - Alex O'Nan \$25 (ER Lieto's Grandson)

2nd Place - Krisann Owens \$15 ALA Unit 34 President

3rd Place - Eric Stallings \$10 TAL Post 34 Commander

This was a lot of fun and we hope to have a better turn out next year with more attending and more entries.

Thanks to everyone!

The Chili Cook Off Committee

BAKERS CORNER

Classic Chicken Enchiladas From Lou Kolkhorst

Ingredients

2 tablespoons olive oil or avocado oil

1 small white onion, peeled and diced

1-1/2 pounds boneless skinless chicken breasts, cut into small 1/2-inch pieces $\,$

1 (4oz) can diced green chiles (optional)

Sea salt and freshly-cracked black pepper, to taste

1 (15oz) can black beans, rinsed and drained

8 large flour or corn tortillas

3 cups Mexican-blend shredded cheese

1 jar or can (around 10oz) store-bought enchilada sauce (found at most grocery stores) • • Optional toppings depending on preference - fresh cilantro, chopped red onions, diced avocado, jalapeno, and / or sour cream

Directions

Step 1- Set your oven to 350 degrees F (or 176 degrees C).

Step 2- Using a large skillet, heat the oil over medium-high heat. Next, add in the onion and sauté it for around 3 minutes or until it is soft. Then, add in the diced chicken and green chiles (If you want, we're recommending that you do), and season the mixture generously with salt and pepper to your liking. Continue cooking the mixture for around 6 to 8 minutes, until the chicken is completely cooked through. Add together with the beans. Move the pan from heat, then cover, and set aside.

Step 3- Create an assembly line on a clean surface. Start by laying out a tortilla and spread 2 tablespoons of the enchilada sauce evenly and completely, add next a large scoop of the chicken filling mixture. Finally, add 1/3 cup of cheese, and roll up the tortilla. Once you have finished rolling up the tortillas, add in a single layer onto a greased dish.

Step 4- Repeat using the remaining ingredients. Use an additional baking dish if needed. Once all the enchiladas are formed, cover it all with the remaining sauce and cheese.

Step 5- Bake the dish uncovered for around 25-35 minutes or until the enchiladas are cooked throughout and the cheese is bubbly. Spring-like with your choice of toppings.

Send us your favorite recipe you want to share with others.





61426 NOKLH BEND' OK BVID NONBYOELL OKC NONBYOELL OKC

COOS BVX' OK 61470 762 CENLIKY YAENNE Y EKYLEKAYI OKEVNIZYLION COOS BVX ETKS TODGE BLOE #1160 ZEV BKFEZE







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