

New Orleans, LA Lodge No. 30

**Of the Benevolent and Protective Order of Elks
Of the United States of America
Chartered December 7, 1884**

2215 Cleary Avenue, Metairie, LA 70001-1628
504-888-8152
noelkslodge30@yahoo.com



Exalted Ruler: Scott Guirovich 2025-2026

Est Leading Knight: Sean Triplett ~ Est Loyal Knight: Kenny Buuck, PER

Est Lecturing Knight: Eugene Reyes

**Trustees: Betsy Ibos, PER (26) ~ James Hester, PER (27) ~ Gail Millet, PER (28) ~
Karen Thompson (29) ~ Michael Juan, PER (30)**

Secretary: Brian L. Baye, PDDGER ~ Treasurer: Kevin Ibos

Esquire: Charles Schmuck, PDDGER, PSP, PER

Tiler: Connie Armstead ~ Inner Guard: E.J. Ward ~ Chaplain: Gwen Ward





Exalted Ruler's Message

My Fellow Elks,

Welcome to July and Happy Birthday to the USA!!! This month it is my honor to represent Lodge #30 at the Elks Grand Lodge convention in Kansas City from June 29th to July 2nd.

For those members not attending the convention stop by your Lodge and take a refreshing dip in the pool or support the bar. Don't forget about the 80's pool party on July 26th. I know this will be an exciting time for all to enjoy.

The Lodge will have only one meeting in July as per our by-laws. The meeting for this month will be held on Friday, July 25th and we will also hold an initiation at this meeting. Additionally, check your newsletter for other exciting events at our Lodge.

I would like to personally wish everyone a safe and exciting 4th of July! Whether you come out to the pool or celebrate the holiday with family and friends, it is my hope that you celebrate safely and responsibly.

Fraternally,

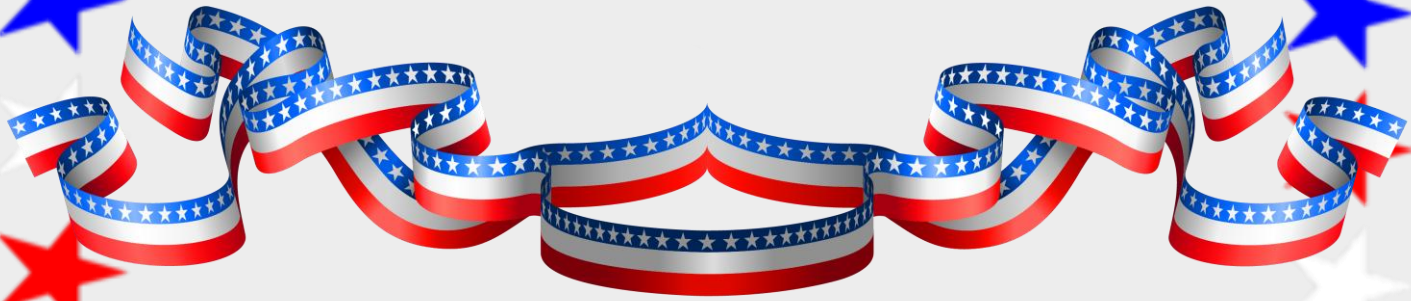
Scott Guirovich, Exalted Ruler
New Orleans Lodge #30



Officer of the Month

Kevin Ibos

I would like to congratulate Kevin Ibos, PER as the Officer of the Month for July. Kevin has selflessly taken on the Treasurer's job despite the circumstances. I appreciate your dedication and hard work!!



Elk of the Month

Stephen Rosiere

It is my honor to name Stephen Rosiere as the Elk of the Month for July. Stephen has selflessly taken on the insurance claims for the awning by the pool. Stephen has also assisted Kevin Ibos in navigating QuickBooks when asked to do so and has spearheaded the Veterans Services committee. All of this and more as he continues to heal from multiple health scares.

Thanks Stephen, all of Lodge #30 salutes you.



SECRETARY'S CORNER

Happy Birthday America, Hello summer and greetings to all Elks. The humid weather and high temperatures are definitely among us now. This is the perfect time to stop by the lodge and cool off with a dip in the pool. It is also a great time to visit the lounge and purchase one of the featured cocktails our bartenders are so well known for.

We are continually chipping away at the delinquent member list, currently, we have 58 members in the arrears. A list of those members have been posted to the lodge's bulletin board as well as out by the pool's concession stand. Please remember, if you are delinquent, you will not have access to the lodge or any of its amenities. Paying your dues is now easier than ever before. The lodge takes all forms of payments; you can even call the lodge and pay over the phone.

This year's Grand Lodge Convention will be held in Kansas City, MO, June 29th through July 2nd, 2025. For those members who are going to the convention, all Louisiana Delegates will be staying at the Westin Kansas City at Crown Center. From what I saw on their website, the hotel looks 1st class.

There are several events planned at the lodge the next few months. Look in your newsletter for information on these events. Also, the Board of Directors have established the following hours of operation for the swimming pool for Friday, July 4th – Open 12PM and close @ 10PM. Come on out and enjoy America's Birthday with your Elk Family.

In closing, I would like to wish everyone a Happy and Safe Fourth of July. May you get to spend it with family and friends. God Bless the U.S.A.

Fraternally,
Brian L. Baye, PDDGER
Lodge Secretary



Bar News

Happy Birthday to the greatest country in the world !! How often do we hear of our troubles but think of those who are struggling to gain a voice in other places around the globe. Please keep our troops in your hearts. There will be much to report from the National Convention in KC so I will promise to share the details.

We are in the middle of the hot Louisiana summer now and football season is right around the corner. We have some great news to talk about this month in the lounge. We are offering refreshing cold beverages Wednesday to Saturday weekly, and business has been very good. Our monthly featured items are Truly (assorted flavors such as Lemonade, Strawberry Lemonade, Tropic selections, and several others). We are also introducing Nutrl beverages that are carbonated vodka cocktails that are available in classic cranberry, orange, watermelon and pineapple. These are refreshing and are great to have on a hot afternoon or evening swing over and grab them for the pool and in the lounge.

On the 4th of July there will be some treats for those coming to the pool. These will be available until they are gone. It is not to fill up the coolers but to enjoy responsibly. Details and logistics will be shared with everyone on the lodge's Facebook page so stay tuned.

On a side note, please keep all the bar team in your thoughts and prayers. Several team members are going through a rough patch. We all need to do our part in helping them beat the challenges they are facing.

Finally, thanks to our entire team they are continuing to do a great job providing service for all our members, families, and guests. Have a great month and always enjoy your beverages responsibly.

Stay Safe & Cool
James Hester PER
Bar Manager



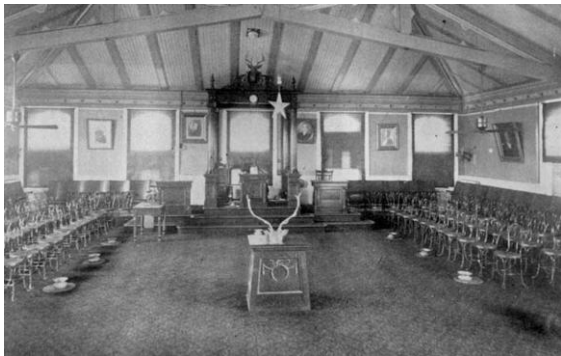
Lodge 30 History

Submitted By Armand Buuck

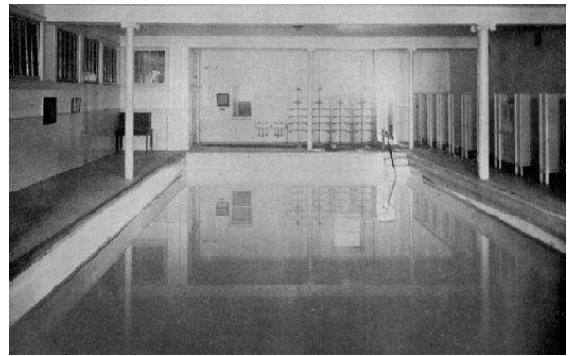
The Original Lodge on Elks Place

The Original Lodge at 127 Elks Place is still there; it now belongs to Tulane University.

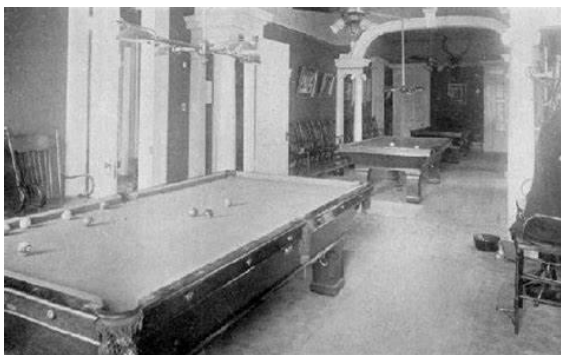
In 1887 when Lodge 30 purchased the building it was the Basin St Brothel. To try to remove the stigma of being the Brothel the Lodge had the two blocks from Canal St. to Tulane Ave. renamed Elks Place.



The building had 2 7000 sq. ft. Ballrooms



Indoor swimming pool.



Areas for Pool Tables



Stairs to 2nd floor



Reception Area



Picture of the Lodge looking from
Canan St. down Elks Pl. toward Tulane



At one Point the Lodge had 2000
place ware and silver ware

We were in that location until 1936 when due to being invested in the Stock Market. When the bottom fell out of the Stock Market the Lodge went Bankrupt. At that time the Lodge owned the entire block from Saratoga to Elks Pl. and Cleveland to Canal.

The EKO parade was started to raise money for a new Lodge. In 1970 they had raised one Million Dollars and Purchased the 2215 Cleary Ave Property and construct the building and swimming pool.



Applications & Payments / Deposits

Next Meeting: Saturday July 26, 2025 10:00am - Noon

If you or anyone you know would like to ride in our Mardi Gras Parade, please let me know.

Meetings will be held on the last Saturday of each month starting May 31, 2025, and each month until October 24, 2025 from 10:00 am till 12 noon where, deposits, applications and payments will be taken at the Elks Lodge, 2215 Cleary Avenue Metairie, LA 70001 (504) 888-8152

Mike Juan Captain
ELKS Krewe of Jeffersonians
elkjeffersonians@gmail.com



ELKS **KREWE**
OF
JEFFERSONIANS

Elks Lodge 30 Beer Bulletin – July Edition



By Sean Triplett & Jarod Thibodaux



Hello fellow Elks! We're Sean Triplett and Jarod Thibodaux, and we're excited to bring you the first edition of the **Beer Bulletin** — your monthly update on all things beer at **New Orleans Elks Lodge #30**.

Now, we'll be the first to admit — we're not beer experts. But we do enjoy learning about beer and, more importantly, drinking it! Our goal this year is to keep you informed about the beers we have on tap at the Lodge and help you enjoy them to the fullest.



The Beer Lineup at the Lodge

The Lodge currently offers **14 different beers** in **four main styles**:

- Lager
- Light Lager
- Stout
- Specialty Blend

Whether you're in the mood for something crisp and clean or rich and dark, we've got something to match your taste.



Beer of the Month: Beeracuda by Abita Brewing

We're kicking things off with a look at the **newest addition to the lineup** — *Beeracuda*, a **Pale Lager** from our friends at **Abita Brewing**, right here in Louisiana.

Tasting Notes:

Beeracuda is a **golden-colored, light-bodied** brew with a **malty, sweet, and slightly fruity profile**. It pours with a **creamy white head**, leaves behind **great lacing**, and has a **mostly clear appearance** that sparkles in the glass.

Don't let the color fool you — this beer packs refreshing flavor that's perfect for warm weather and good company. It's like a lazy summer afternoon in a glass.

Best Served In: A traditional **pint glass**

Style: Pale Lager

ABV: 5.0%

IBU: 15

Swing by the Lodge, grab a glass of Beeracuda, and let us know what you think!

Stay tuned each month as we feature a different beer from our selection, along with tips, trivia, and maybe a surprise or two. Cheers, and see you at the bar!

– Sean & Jarod

Your Beer Bulletin Team



POOL NEWS

Dive Into Summer!

It's pool season at **Elks Lodge #30**, and we're making a splash with extended hours and fun in the sun!

Regular Pool Hours:

- **Thursday & Friday:** 3:00 PM – 8:00 PM
(*Until 7:00 PM on Lodge meeting nights*)
- **Saturday:** 12:00 PM – 10:00 PM
- **Sunday:** 12:00 PM – 8:00 PM



Special Holiday Hours – July 4th:

We're keeping the good times rolling on **Friday, July 4th** — the pool will be open from **12:00 PM to 10:00 PM**.

Come out, cool off, and celebrate Independence Day with your fellow Elks! Stay safe, bring your sunscreen, and don't forget your Lodge Card!

See you by the pool!



July Awareness

Submitted by Jen Guirovich with the help of Microsoft Copilot AI

Understanding Sarcoma and the Importance of Early Detection

A Comprehensive Guide

What is Sarcoma?

Sarcoma is a rare type of cancer that originates in the connective tissues of the body, such as bones, muscles, fat, blood vessels, nerves, and cartilage. Unlike carcinomas, which are cancers that arise in epithelial tissues (like those of the skin, lungs, and digestive organs), sarcomas develop from mesenchymal cells, which are the developmental precursors to connective tissue. There are two main categories of sarcoma: bone sarcomas and soft tissue sarcomas, each with various subtypes.

Types of Sarcoma

- **Bone Sarcomas:** These include osteosarcoma, chondrosarcoma, and Ewing's sarcoma.
- **Soft Tissue Sarcomas:** These can occur in any soft tissue and include liposarcoma, leiomyosarcoma, synovial sarcoma, and angiosarcoma, among others.

Symptoms and Signs of Sarcoma

Sarcomas can be challenging to detect early because they often do not cause symptoms until they grow large or press on nearby organs and tissues. However, some general signs and symptoms to be aware of include:

- Persistent pain or swelling in affected areas, such as limbs or joints.
- A noticeable lump or mass that may increase in size over time.
- Difficulty moving limbs or joints due to the presence of a mass.
- Unexplained weight loss and fatigue.

It is crucial to consult a healthcare professional if any of these symptoms persist, as early detection significantly increases the chances of successful treatment.

Importance of Early Detection

Early detection of sarcoma is vital for several reasons:

- **Improved Prognosis:** Early-stage sarcomas are generally easier to treat and have a better overall prognosis compared to advanced-stage disease.
- **Less Aggressive Treatment:** Detecting sarcoma early may allow for less aggressive treatments, reducing the risk of severe side effects and preserving more healthy tissue.
- **Better Quality of Life:** Patients diagnosed early can benefit from treatments that enhance their quality of life and increase survival rates.

July Awareness

Sarcoma

Methods of Early Detection

Several methods can help detect sarcoma early:

- **Regular Check-ups:** Routine physical examinations can help identify unusual lumps or masses.
- **Imaging Tests:** Techniques such as X-rays, MRI, CT scans, and ultrasounds can visualize abnormalities in bones and soft tissues.
- **Biopsy:** A biopsy involves taking a tissue sample from the suspected area for microscopic examination to confirm the presence of cancer cells.

Risk Factors and Prevention

While sarcoma can develop in anyone, certain factors may increase the risk:

- **Genetic Predisposition:** Conditions such as Li-Fraumeni syndrome, neurofibromatosis, and retinoblastoma can elevate the risk of developing sarcoma.
- **Previous Radiation Therapy:** Individuals who have undergone radiation therapy for other cancers may have a higher risk of developing sarcomas in the irradiated area.
- **Exposure to Chemicals:** Contact with certain chemicals and carcinogens, like herbicides and industrial chemicals, may increase the risk.

Preventive measures include avoiding exposure to harmful chemicals, maintaining a healthy lifestyle, and undergoing regular medical check-ups, especially for those with a genetic predisposition.

Treatment Options

Treatment for sarcoma typically involves a combination of surgery, radiation therapy, chemotherapy, and targeted therapy. The choice of treatment depends on the type, location, and stage of the sarcoma, as well as the patient's overall health.

- **Surgery:** The goal of surgery is to remove the tumor and surrounding tissues to ensure all cancer cells are eliminated.
- **Radiation Therapy:** This uses high-energy rays to destroy cancer cells and shrink tumors.
- **Chemotherapy:** Drugs are used to kill cancer cells or stop them from growing and dividing.
- **Targeted Therapy:** These treatments target specific molecules involved in the growth and spread of cancer cells, minimizing damage to healthy cells.

July Awareness

Sarcoma

Conclusion

Understanding sarcoma and the importance of early detection are crucial steps in combating this rare but serious form of cancer. Awareness of the symptoms, regular medical check-ups, and prompt consultation with healthcare professionals can lead to early diagnosis and more effective treatment. By staying informed and vigilant, individuals can take proactive steps in the fight against sarcoma and enhance their chances of recovery and improved quality of life.



Special thanks to Kevin Ibos, PER for filling in as TEMPORARY lodge treasurer. Anyone interested in running for this paid position at the lodge, please notify any board of directors member. A general knowledge of QuickBooks is a plus but not required.



Auxiliary Recipe of the Month **JULY** 2025

Recipe for: Emeril Chicken with Champagne and 40 Cloves of Garlic

From the Kitchen of: Elizabeth Dunklin

Ingredients:

- 2 tablespoons olive oil
- 10 to 12 large bone-in chicken thighs (about 5 pounds)
- Kosher salt and freshly ground black pepper
- 40 cloves garlic, peeled (3 whole heads)
- 1/4 cup fresh lemon juice, or to taste
- 1 cup Champagne or other dry sparkling or white wine
- 2 cups Rich Chicken Stock or store-bought low-sodium chicken broth
- 6 sprigs fresh thyme
- 3 tablespoons all-purpose flour
- 2 tablespoons unsalted butter, at room temperature
- 3 tablespoons chopped fresh flat-leaf parsley



Directions:

*Preheat the oven to 325°F. Heat a large, heavy-bottomed Dutch oven over medium-high heat. When hot, add the oil. Season the chicken on both sides with 2 teaspoons salt and 1 teaspoon pepper. Working in batches so as to not crowd the pot, sear the chicken, skin side down, until golden brown, about 6 minutes per batch. Brown briefly on the second side, then transfer the browned chicken to a plate.

*Add the garlic to the pot and cook, stirring, until lightly golden, 1 to 2 minutes. Add the lemon juice, Champagne, broth, and thyme, and return the chicken to the pot, nestling the pieces down into the liquid. Make sure some of the garlic is sitting on top of the chicken. Bring the liquid to a boil, cover the pot, and place in the oven. Cook, stirring once midway to ensure even cooking, until the chicken is falling-off-the-bone tender, about 1 hour and 15 minutes.

*Transfer the chicken and some of the garlic to a platter, and cover to keep warm. Remove and discard the thyme sprigs.

*In a medium bowl, mash the flour and butter together to form a smooth paste. Slowly whisk 1/2 cup of the hot juices from the pot into the paste until smooth, then add this mixture to the pot along with 2 tablespoons of the parsley, and whisk to combine. Don't worry if some of the garlic cloves get smashed—they will help to thicken and enrich the sauce. Cover and cook over medium heat until the gravy has thickened, 10 to 20 minutes longer. Season the sauce with 1/2 teaspoon salt and 1/4 teaspoon pepper, or more to taste. Serve the chicken with the gravy spooned over the top and sprinkled with the remaining 1 tablespoon parsley.

Newsletter Advertisements

Not yet advertising your business in our newsletter? What are you waiting for?!

2025-2026 Pricing:

\$100 per year for a business card

\$150 per year for a quarter page

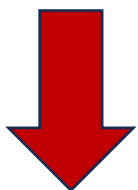
\$200 per year for a half page

\$250 per year for three quarters of a page

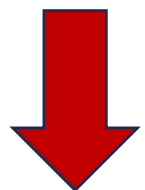
\$300 per year for a full page



Submit your ad via email to elks30news@gmail.com. Preferred file formats are jpg and png. Pdf is acceptable but will result in lower quality images. Need some help? Please reach out to us at the email listed above and we will be glad to help as much as we are able.



IMPORTANT



If you were advertising with us and would like to restart, please remit your **payment by July 20, 2025**. We accept cash, check, or credit card. Payment can be made with the lodge clerk or at the bar.

Membership

GROWTH

These applicants will be
balloted on August 8th and
initiated on August 22nd.

Applicant

Natalia Balan
Ashley Wenger
John Atchley
Luis A. Mejia

Proposer

Mike Juan
Adam Cressionnie
Adam Cressionnie
Sonia Nguyen

July Birthday Bash

Wednesday, July 30, 2025

If you were born in July then we have a *Birthday Party* just for you.
We have cake and hats, noise makers and snacks and a free Birthday drink
just for you. Bring your family and friends to enjoy your Birthday Party.

Claudia Ducote – 3

Brian L. Baye – 4

Craig Hefler – 5

Fred Watson – 5

Matt Piazza – 10

Shane Guirovich – 12

Ronald Lorio – 14

Mary-Lynh Pursell – 14

Alyssa Higgins – 15

Stephen Zufelt – 15

Paul Lavelle – 19

Gary Ruiz – 19

Jeanne Messa – 21

Melissa Winingham – 21

Adrian Hamann, Jr – 22

Doris Kraft – 22

Craig Morvant – 23

Erin Livermore – 24

Lisa Bennett – 25

Ronald Herring – 26

Bruce Keen – 26

Sidney Parfait – 26

Mary Lipps – 27

Rose March – 27

Russel Madere – 28

Charles Sterling – 28

Karen Thompson – 28

Christy Russell – 29

Cheryl Schilleci – 29

Robert Fortenberry – 30

George Reitmeyer – 30

Kenneth Pendergast – 31

Amanda Reed – 31





Sunday
July 20, 2025

2:00pm

Colonial Bowl (Jeff Hwy)

Members, Family, & Friends,

We need your participation for this great cause. Cost is **\$30 per person – includes unlimited beer & sodas and shoe rental.** There will be “5 man teams.” The Elks will sponsor two of the lanes. All monies raised goes to Methodist for Abused and Abandoned Children, Children’s Hospital, and St. Michael School. Get your team together to show your support where you can go and enjoy a fun filled afternoon for \$30 a person while supporting a great cause. Please see Brenda V. for an application. When complete, return to Brenda so we can all be together.

Bustin’ Dem Pins
for the Kids

Break out the Neon clothing and big hair for our 80's Rock-n-Glow pool party. Join us Saturday, July 26th @ 7PM for a night filled with music, fashion and the atmosphere of the 1980's as DJ Triple B plays all of your favorite tunes from the 80's. Get those neon-colored shirts out from the attic, put on those leg warmers and tease that hair up high. Tickets for this event are on sale at the bar for **\$10.00 per person** ~ this includes access to the pool area, food and one (1) free frozen daquiri (Summertime Lemonade or Mudslide). Glow sticks and other glow items will be provided – don't forget to bring your swimsuits.

Brian Baye, Event Chairman



**TOTALLY
AWESOME 80s**

ROCK-n-GLOW POOL PARTY

**Saturday, July 26
7pm**



Accidentally omitted
from the last
newsletter...the
beautiful Kentucky
Derby ladies!!



Lodge #30's Officer of the Year,
Brian Baye, presented Lodge
#30's Elk of the Year, Sonia
Nguyen, with her award at the
LEA State Convention.

Lodge #30's very own Brian
Baye was presented with the
LEA Elk of the Year award at the
LEA State Convention by
Millard Pickering and Don Baye.



Veterans Resources



Veteranscrisisline.net
24/7 confidential crisis support for veterans
and their loved ones



DAV.org
Disabled American Veterans: Life Changing Support
For Those Who Served



VFW.org
Veterans of Foreign Wars



vehiclesforveterans.org
Donate your vehicle!



Empoweringvets.us
Veterans Empowerment Services
Positively Putting an End to Veteran Homelessness One Soldier at a Time
empoweringvets@yahoo.com
504-298-5009



Creativets.org
Healing Wounds of War Through the Arts

Military Records

VA.gov
U.S. Department of Veterans Affairs

<https://vetrecs.archives.gov>

Archives.gov
The U.S. National Archives and Records Administration
1-86-NARA-NARA or 1-866-272-6272



SUBMIT



Committee Chairpersons,

Including information regarding your committee's affairs in the newsletter is a great way to keep the membership informed and publicize any upcoming events. Content must be submitted via email by the 20th of the month to elks30news@gmail.com.

Jen Guirovich, Newsletter Editor



ELEGANT MARBLE

Vanity Tops • Alcoves • Tubs
Showers • Weinscoat Panels • Whirlpools

5617 Blessey Suite A
Harahan, LA 70123

Craig Hefler
Owner

Office 733-1911
Fax 733-1915



Rob Gerhart
Owner

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