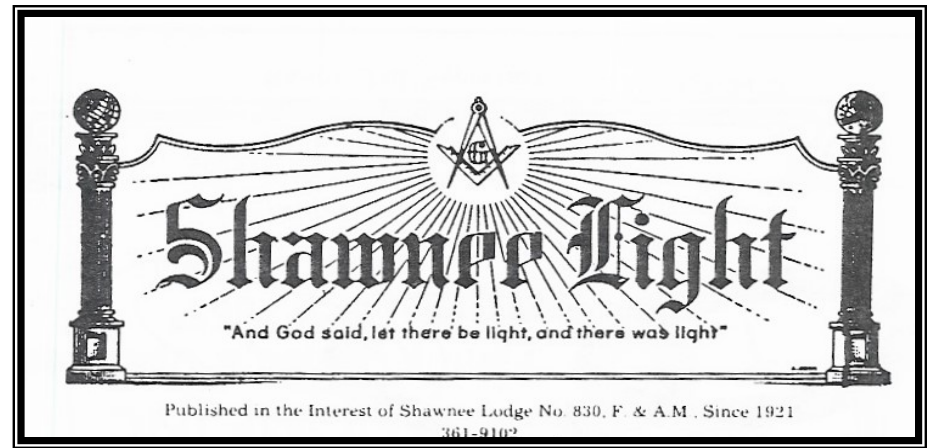




OUR OUTGOING SECRETAY RONNIE SKIPPER AND CARROL LAIRD
OUR 2016 OFFICERS BEING INSTALLED ON DECEMBER 29 2015



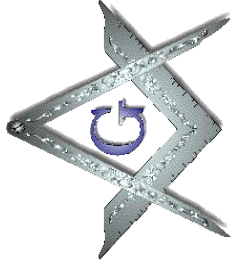
LOUISVILLE, KY DECEMBER 2015 M BROOKS EDITOR

MESSAGE FROM YOUR MASTER **RICHARD LAIRD**





SHAWNEE LODGE # 830
697 OVERDALE DRIVE
LOUISVILLE KENTUCKY 40229
RETURN SERVICE REQUESTED



NON PROFIT
ORGANIZATION
U.S. POSTAGE
PAID
PERMIT NO. 96
LOUISVILLE, KY

LODGE RENTAL

**SHAWNEE FOUNDATION RENTS THE
LODGE HALL FOR THE FOLLOWING
EVENTS:**

1. **WEDDING RECEPTIONS**
2. **BIRTHDAY PARTIES**
3. **BRIDAL SHOWERS**
4. **BABY SHOWERS**
5. **GRADUATION PARTIES**

**PLEASE CALL 502-500-4404 IF YOU ARE
IN NEED OF RENTING OUR LODGE.**



NOTES
PRACTICE FOR DEGREE WORK ON THE SECOND AND FOURTH TUES-
DAYS OF EACH MONTH
RICK LAIRD PREPARE OUR MEAL ON PAST MASTER'S NIGHT



SHAWNEE LODGE TRESTLE BOARD

NOTICE

SHAWNEE LODGE HAS REFRESHMENTS AT 6:30 P.M.
AND LODGE BEGINS PROMPTLY AT 7:30 P.M.
ON MASTER MASON NIGHTS LODGE STARTS
AT 7:00 P.M AND REFRESHMENTS WILL BE HELD
DURING THE FIRST TWO SECTIONS.

DECEMBER 01
DECEMBER 15
DECEMBER 27

STATED MEETING
OFFICER NOMINATIONS/YANKEE SWAP
INSTALLATIONS



Born in New York City on October 27, 1858, Theodore "Teddy" Roosevelt was governor of New York before becoming U.S. vice president. At age 42, Teddy Roosevelt became the youngest man to assume the U.S. presidency after President William McKinley was assassinated in 1901. He won a second term in 1904. Known for his anti-monopoly policies and ecological conservationism, Roosevelt won the Nobel Peace Prize for his part in ending the Russo-Japanese War. He died in New York on January 6, 1919.



Ingredients:

- 1 (8 oz.) package cream cheese, room temperature
- 2 cups (16 oz) sour cream
- 1 1/2 cups grated sharp cheddar cheese (plus 2 Tbsp to sprinkle on top)
- 1 cup crumbled cooked bacon (6-8 slices)
- 1/3 cup green onions, chopped

Instructions:

1. Preheat the oven to 375 F.
2. In a medium-sized mixing bowl, mix all the ingredients until combined. Scrape into a 9-inch pie plate or baking pan, then sprinkle the additional 2 Tbsp cheddar on top.
3. Bake in the preheated oven for 30-35 minutes, until the cheese is melted and brown on top

BROTHER JOHN T ZIEGLER
GEORGE WASHINGTON LODGE 1956

Became ea Feb 12 1956

Passed to FC June 21 1956

Raised to the sublime degree of MM Aug 25 1956

Born in 1920



JOHN WAYNE CASSEROLE

Ingredients

- 2 pounds ground beef, cooked and drained
- 1 (1.25-ounce) packet taco seasoning
- 4 ounces sour cream
- 4 ounces mayonnaise
- 8 ounces Cheddar cheese, shredded and divided
- 1 yellow onion, sliced
- 2 cups biscuit mix
- 2 tomatoes, sliced
- 1 green bell pepper, sliced
- 1 (4-ounce) can sliced jalapeno peppers

Directions

1. Heat oven to 325. Brown ground beef and add taco seasoning and water, according to packet instructions; set aside.
2. In a separate bowl, combine sour cream, mayonnaise, 4 ounces of cheddar cheese, and half of the onions; set aside.
3. Stir biscuit mix and water (directions on box) to form soft dough. Pat dough on the bottom and one-half-inch up the sides of an 9 x 13 in. greased casserole dish.
4. Saute remaining onions and bell peppers until slightly tender.
5. On top of biscuit mix, evenly distribute ingredients in the following order: ground beef, tomato slices, green peppers, onions, jalapeno peppers, sour cream mixture and end with remaining shredded cheese.
6. Bake for 30-40 minutes or until edges of dough are lightly browned

LETTER FROM THE SOUTH

It has been a busy year I can,t believe it is over. Tonight I hope to be installed and Senior Warden. I like spending my winters in Florida and I already told my girlfriend that 2017 year that I will be Master will be even bisier .It will be a new experience for me. God bless all of you.
Ron Hendricks you newly elected SW

