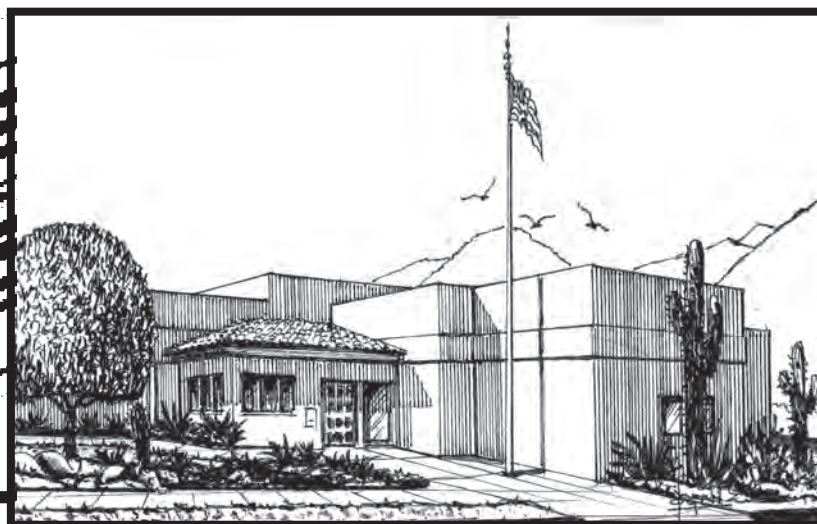


# Green Valley



Vol. 30 No. 46 JULY 2011

## THE ELKS THUNDER

Green Valley, AZ Lodge No. 2592

AN ALL - AMERICAN LODGE 1995-1996 and 2000-2001



From the Exalted Ruler  
*Arturo Gabaldón*

“Together We Are Better”

Welcome to our summer season. This month the Green Valley Elks Lodge 2592 will have only one meeting: 7 pm on Monday July 25. With your help and some Elk advertising, I would like to see the July meeting packed with the best attendance ever. Not every Elk leaves for the summer, so if you're in town plan to attend on July 25.

The Lodge members continue to do a great job showing how Elks Care, Elks Share. We celebrated Flag Day and remembering Dad on his special day in June. This month we proudly celebrate Independence Day, will donate our time with a game of bingo at the Del Coronado and participate in the National Grand Lodge in Phoenix. Check your calendar and make time to participate.

The Green Valley Elks Lodge restaurant and lounge has been going through positive changes and I want you to give it a try this summer. The operations are managed by the House Committee. This Committee has met regularly to review and evaluate the quality and prices for the services provided. The members of this committee are Chair, Bert Imse PER, Wendell Byram, Chuck Grendys PER, Chuck Lamb and Sheri Siliven. The members of this Lodge should be proud of the Committee's efforts; they are a talented group of individuals who have demonstrated excellent managerial skills and their commitment to your Lodge. Please show your support by trying out the facilities for dinner or for a beverage, and report back on the comment card provided. Together we are better.

Our membership is an important **part of** being an Elk. Friends are so important to us, and the one thing Elks offer is an excellent environment to build lasting friendships. When we propose a new member to join us in our fraternal order we will have taken an important step in support of our Lodge. Our Grand Exalted Ruler has asked that each of us propose a new member and work to make their experience as Elks positive.

*F*raternally yours,  
*Arturo Gabaldón, Exalted Ruler*



STARTING JULY 1, 2011

When dining with us please take care of your server as we will no longer add gratuity to your bill.

*F*raternally,  
*Sheri Siliven,*  
*House Committee*

# ELKS THUNDER JULY 2011

## THE ELKS THUNDER

Published monthly by  
 B.P.O.E., Lodge No. 2592  
 2951 S. Camino Mercado  
 Green Valley, AZ. 85622-4631  
 e-mail: bpoe2592@greenvalleyelks.org webpage- www.greenvalleyelks.org  
 520-625-2592

### 2011 - 2012 LODGE OFFICERS

Exalted Ruler .....	Arturo Gabaldon (Rosanna)
Leading Knight .....	Cheryl Ponzo (Jack)
Loyal Knight .....	Carol Sturdevant (Frank)
Lecturing Knight .....	Susan Anderson (Gary)
Secretary .....	Tom Curran, PER
Treasurer .....	Raymond "Ray" Austin (Betty)
Esquire .....	Antwon Saunders (Dyane)
Chaplain .....	Dr. Louis Fish (Helene)
Tiler .....	Frank Sturdevant (Carol)
Inner Guard .....	Bob Quinn
Organist .....	Tamara Kahrimanis(Reg)
Five-Year Trustee .....	John Culver (Sharon)
Four-Year Trustee .....	Dan Garcia (Dottie)
Three-Year Trustee .....	Jack Ponzo (Cheryl)
Two-Year Trustee .....	Ray Zucker, PER
One-Year Trustee .....	Tom Bright, PER (Twyla)
Presiding Justice .....	Walter Henderson (Carolyn)
Mediator .....	Chuck Shipman (Pat)

#### COMMITTEE-CHAIRS

Auditing & Accounting .....	Hans Campstrini
Membership .....	Betty Austin
Indoctrination .....	Tom Curran, PER
Investigation/Lapsation .....	Betty Austin
COMMUNITY ACTIVITIES .....	Arturo Gabaldon, ER
LODGE ACTIVITIES .....	Cathy Travis
Americanism .....	Carol Sturdevant
Protocol .....	Tom Shanahan, PER
Government Relations .....	Dick Westbrook, PER
Flag Day .....	Hans Boensel
Memorial Day .....	Susan Trecartin
National Veterans Service Comm. ....	Hans Boensel, Ed Orford & Nick Nickolas
Public Relations/Publicity .....	Cheryl Ponzo
Elks National Foundation .....	Frank Sturdevant

#### OTHER ACTIVITIES

Accident Prevention .....	Jack Ponzo
Community Image .....	Cheryl Ponzo
Historian .....	
House Committee .....	Bert Imse
Bulletin Advertising/Editor .....	Betty Austin
Elks Major Projects .....	Anita Dezess
Sexual Harassment .....	Susan Anderson
Sickness and Distress .....	Dr. Louis Fish

#### ENTERTAINMENT ACTIVITIES

Music .....	
Golf .....	Bert Imse
Bingo .....	Chuck & Kathie Grendys
Greeters .....	Chuck Shipman & Lee Mambretti
Pancake Breakfast .....	Pat Haywood & Jim Wagner

#### PER Association

President .....	Tom Shanahan, PER
Secretary .....	Dick Westbrook, PER
Photography .....	Jim Smith & Ken Haley
Ritual Team Coach .....	Tom Curran, PER & Tom Bright, PER
YOUTH ACTIVITIES .....	Karin Larkin
Drug Awareness .....	Jack Ponzo
Hoop Shoot .....	Larry Boehms
Soccer Shoot-out .....	Sandy Walters
Student of the Month/Scholarship .....	Tom Bright, PER
Essay Contest .....	Susan Anderson
Webmaster .....	Andres Gabaldon
Bulletin Publisher .....	Tom Curran, PER
Blood Bank .....	Linda Lamb, Cynthia Peters

#### PAST EXALTED RULERS OF LODGE No. 2592

1979-1980	John W. Kachel*	1994-1995	Wally Geno
1980-1981	James Christensen*	1995-1996	Cliff Skogstrom
1981-1982	Arnold R. Peterson	1996-1997	L.C. (Bert) Imse
1982-1983	Nicholas S. Vitale*	1997-1998	James A. Specht*
1983-1984	Donald F. Ehrritt*	1998-1999	Leo PavlovichPDDSV
1984-1985	John E.. Bold*	1999-2000	Leo PavlovichPDDSV
1985-1986	Arthur R. Flood PDD	2000-2001	Hugh T. Hall*
1986-1987	W. Wesley Percy*	2001-2002	Tom Mattarocci*
1987-1988	Roy Youngblood*	2002-2003	Mayme Specht
1988-1989	William H. Bulman Sr.	2003-2004	Charles "Chuck" Fitch
1989-1990	Ralph E.. Seaton	2004-2005	Charles "Chuck" Frey
1990-1991	John A. Boyajean*	2005-2006	Tom Curran
1991-1992	Raymond C. Zucker	2006-2007	Tom Bright
1992-1993	Robert C. Barry*	2007-2008	Jim Kear*
1993-1994	Richard E. Flake*	2008-2009	Phyllis Curran*
		2009-2010	Tom Shanahan
		2010-2011	Jack Najar

\*Deceased

#### PAST EXALTED RULERS BY AFFILIATION

Elmer L. Abbott	William Lampright
Williams Atkins	Mike Julya
Dean B. Brown	Richard McCauley
Jim Collins	L.C. (Bill) Nevelle PSPDD
John Deady*	Jerry Oleson
Bill Durall	Alfred P. Pakan*
Charles George PDDGERVPS	Jack D. Reeder
Jerry Godsey	Larry Romero
Chuck Grendys	Denny Scanlan
Lowell Joerg PDDGER	Richard (Dick) Westbrook
Edward King*	William Young

\*Deceased



WESTERN B.B.Q

SUNDAY, AUGUST 7, 2011

SPECIAL GUEST  
 AEA 1ST VICE PRESIDENT  
**TOM SHELBY**

DOORS OPEN AT 4:00 PM  
 DINNER AT 5:00 PM  
 MUSIC BY SPUR OF THE MOMENT  
 6:00 PM - 9:00 PM

MENU:

SMOKED PULLED PORK, SMOKED SAUSAGE,  
 BBQ CHICKEN, ROASTED CORN COBBLETS,  
 RANCH STYLE BEANS, GREEN SALAD & COLE SLAW  
 ASSORTED DESSERTS

\$15.00 PER PERSON

TICKETS ON SALE AT THE GREETERS DESK  
 STARTING JULY 6, 2011

WESTERN ATTIRE ENCOURAGED

**FROM THE SECRETARY**

Over the past 2 weeks we sent out the second notice for dues. We are getting a good response but we still have 305 members who have not paid their dues. I know some of you have called the office to be dropped; I realize our economy is not the greatest however our dues are only \$120 per year. That is only 33 cents per day. I am willing to bet when you go home every evening and empty your pockets you will have much more than 33 cents in change. This is just a suggestion: each day when you take the loose change put 33 cents into a jar or box and save it for the year and low and behold you will have \$120, now you can pay your dues and stay a productive member of this great organization. Also you can help support our charities, remember charity is the basic principle of our order. If you know of any delinquent person please encourage them to pay their dues.

Again, a reminder when you propose a perspective member please explain to them that the process takes about six weeks. If you sign up as a reference be sure to mail back the form letter as soon as possible as any delay will slow up the process. A person cannot be balloted on if the two reference letters are not back. Your cooperation in this matter is greatly appreciated.

**NOTICE:** It was brought to my attention that on page 4 of the By-Laws Article IV, Meetings has a typo error. It should read, July and August meetings of the Lodge shall be on the fourth Monday evening of each thereof. If you received a copy of the book with the wrong information please bring it to the Lodge and the office staff will give an insert with the correct information. Thank you for your cooperation in this matter.

*Fraternally,*  
Tom Curran, PER  
Lodge Secretary

**HOUSE COMMITTEE**



Please make reservations for the evening hours so that we can manage our staff in order to serve you better and make your dining experience with us a memorable occasion. During the past several weeks, our staff was more than ready to handle the reservations that we had, but on two occasions we had 22 and 34 walk-ins over and above the number of reservations we had on hand; naturally our patrons were upset with the slow service and made comments about it to our employees. Please, please take time to call the hostess to make your reservations so we can have the staff on hand to serve you better during the evening hours.

Our Lunch and Dinner Menus have been changed to give you a good variety of choices for the Summer months. Come in and try our new selections and enjoy a good dining experience, because our wait staff is anxious to serve you, tell you about our specials of the day and will reorder your drinks from the Lounge. Our new Executive Chef, Dave Hopp, welcomes and invites you to take this delectable journey with us. Please use our COMMENT CARDS to let us know how this Menu, food preparation, and wait service has enhanced your meal. Yes, we WELCOME "walk-in" customers for Lunch and Dinner.

Check out the Lounge for your special drink of the day and enjoy an Appetizer that will complement your drink choice. Make our Lounge your meeting place of choice with your friends. Don't forget to introduce yourselves to our new members and welcome them to our Lodge.

*Fraternally,*  
Bert


**CHAMPAGNE BRUNCH**  
**JULY 24, 2011**  
**10:00 AM TILL 2:00 PM**




**OMELET STATION**  
**LIGHT SALADS**  
**EGGS BENEDICT**  
**BACON / SAUSAGE**  
**FRENCH TOAST STICKS**  
**RANCH FRIED POTATOES**  
**CARVED STEAMSHIP ROUND**  
**FRIED CHICKEN**  
**GARDEN VEGETABLE**  
**FRESH BAKED DESSERTS**

**\$13.95 PLUS TAX**

**INTRODUCING**  
**CHEF DAVID HOPP**



**EXPERIENCE:** He possess a degree in Hotel and Resort Management and has worked in all phases of foodservice including Public School and College Cafeteria Management, Industrial Catering and Hospital Foodservice Management.

**Hotels and fine dining in Lake Placid, NY:**

- \* Executive Chef at Mirror Lake Inn
- \* Chef/owner of Hopp's Brookside Hotel during the 1980 Winter Olympics
- \* Sous Chef at Lake Placid Hilton
- \* Head Chef of McAters Restaurant (NJ)
- \* Executive Chef at Fox Hills Golf Resort, Inn on Maritime Bay

**KIDS, BIG and SMALL**  
by  
Linda Lewandowski  
Executive Director, AEMP



Each month as I ponder what to write in these articles, so many things come to mind. As might be expected, most of the topics have to do with kids—of all ages. Of course, my heart always starts with the tiny babies who start life in the Neonatal Intensive Care Unit. Those wee ones and their families need so much care and support.

Then, there are the children who toast marshmallows around a camp fire or see a real deer in the woods—for the very first time. I am sure anyone of the 85 cub scouts who recently spent a rip, roarin’ weekend at the camp would be able to tell us a number of things he learned while there: not to be afraid of the dark, to listen to instructions and be a good buddy. Those lessons last a lifetime.

And, lastly, there are “big kids” who get so much from their efforts to support children through AEMP. Without our “AEMP Buddies”, better known as Elks, our quest to improve the lives of children could not move forward. Our AEMP Buddies help in so many ways. Thanks to each of you who are kind enough to respond to our appeals with a donation. Many lodges are planning for AEMP fund-raisers and actively selling raffle tickets. We are so grateful!

There are lots of “big kids” who contribute in other ways. For instance, because of a small group of AEMP Buddies who hauled materials, pounded nails, dug trenches, inset windows and plumbed pipes, our Youth Camp will soon offer comfortable housing for our Camp Hosts. Those of you who attend the AEA Conventions in May and October most likely notice the huge bags of baby hats and booties, beautiful quilts sized for cribs and lap robes to keep sick children warm. All of these hand-made treasures were lovingly fashioned and donated by so many ladies across the state.

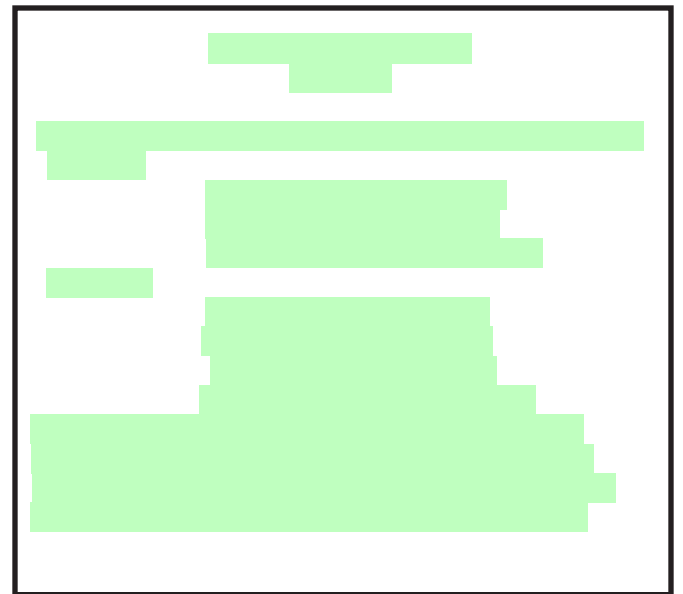
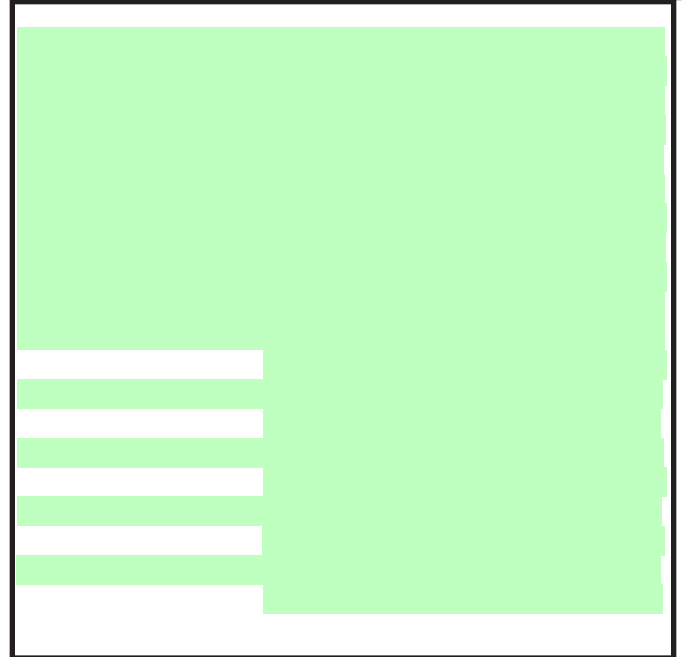
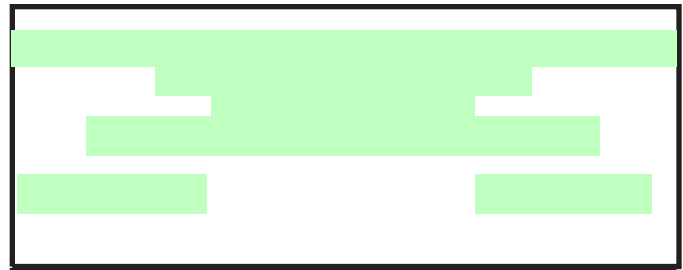
It is obvious that while not all of our loving, caring and involved Elks were scouts, these “big kids” learned to listen to the cries of affliction, be good buddies and, most importantly, recognize the dark is not scary as long as the Star of Fidelity continues to burn. Thank you.

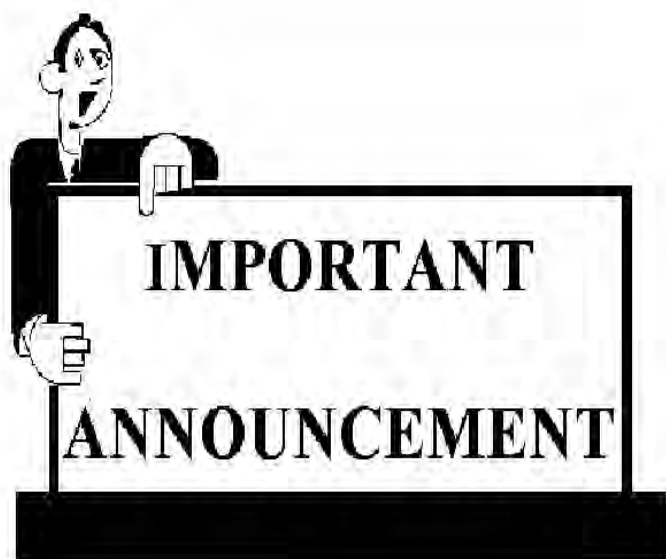
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**CORRECTION**

In the June issue of the “Thunder” a name was omitted from the list of Scholarship recipients. The name of Jennifer Pavlikowski should be added. She not only received money from us she was also a recipient of the Bill and Lynn Wolff Scholar Program.

The deadline for submitting articles is July 12, 2011





**NEW CHEF**  
**NEW DINNER MENU**

**GREAT BEGINNINGS**

**SHRIMP SCAMPI**  
SERVED IN A PUFF PASTRY  
8.25

**SHRIMP COCKTAIL**  
SWEET JUMBO GULF SHRIMP  
8.25

**QUESADILLA SANTA RITA**  
GRILLED TACO WITH A UNIQUE BLEND  
OF PEPPER JACK CHEESE, HAM AND  
FRESH SPINACH.  
7.25

**OYSTERS ON THE 1/2 SHELL**  
1/2 DOZ 7.95  
FULL DOZ 12.95

**OYSTERS ROCKEFELLER**  
BAKED WITH BACON AND FRESH SPINACH  
1/2 DOZ 13.95

**DAVE'S SALMON MOUSSE**  
RICH AND CREAMY. SERVED WITH  
OUR OWN BROCHETTE  
7.95

**SALADS & SOUP**

**COBB SALAD**  
FRESH GREENS WITH HERBED CHICKEN,  
BACON, TOMATOES, BLUE CHEESE AND HARD  
COOKED EGG. CHOICE OF DRESSING  
9.95

**SOUP**  
HAND CRAFTED SOUP  
WONDERFUL SOUP  
CUP 3.75  
BOWL 4.75

**HAIL CAESAR**  
FRESH CUT ROMAINE LETTUCE  
SHREDDED PARMESAN AND OUR HOME  
BAKED CROUTONS  
7.25  
WITH HERBED CHICKEN  
10.95

**SHRIMP LOUIS**  
FRESH GREENS WITH JUMBO SHRIMP, EGG  
TOMATOES, GREEN ONION AND AVACADO  
11.75

**FROM THE GRILL**

STEAKS GRILLED TO PERFECTION WITH OUR CHEF'S SPECIAL SEASONINGS

**RIB EYE - 12 OZ**  
HAND CUT, COOKED TO YOUR TASTE  
SERVED WITH AUJUS  
14.95

**STEAK ST GEORGE**  
TOP SIRLOIN LONDON BROIL ON  
TOASTED SOURDOUGH TOPPED WITH  
A RICH BURGUNDY MUSHROOM SAUCE  
12.95

**APPALACHIAN PORK CHOP**  
CENTER CUT FROM THE LOIN  
WITH A RAISIN APPLE PUDDING  
10.95

**FILLET MIGNON - 8 OZ**  
BACON WRAPPED TOPPED WITH  
MUSHROOMS AND GORGANZOLA  
17.95

**NEW YORK STRIP - 12 OZ**  
HAND CUT, BROILED THE WAY YOU LIKE IT  
SMOTHERED WITH GRILLED PEPPERS  
AND MUSHROOM  
15.95

**Saturday Night Prime Rib Special**  
Thick and Juicy, Served with AuJus  
And a side of creamy Horseradish sauce  
ELK CUT 17.95  
QUEEN CUT 15.95

**MORE GOOD STUFF**

**STACKED**  
**CHICKEN CORDON BLUE**  
WITH TASTY HAM AND SWISS CHEESE  
MUSHROOM TOPPER  
11.95

**PEGGY'S FAVORITE**  
SAUTEED BREAST OF CHICKEN WITH  
FRESH SPINACH AND FETA CHEESE  
11.95

**CHICKEN MARSALA**  
SAUTEED WITH FRESH MUSHROOMS  
AND SWEET MARSALA WINE  
10.95

**GEORGIA PECAN CHICKEN**  
CRUSTED WITH GREEN VALLEY PECANS  
BLACKBERRY BRANDY SAUCE  
12.95

**VEAL BLACK FORREST**  
SAUTEED CUTLET TOPPED WITH GRILLED ONION, TOMATO AND MONTEREY JACK CHEESE  
AND A RICH MUSHROOM SAUCE  
14.95

**Friday Night All You Can Eat Cod** (Breaded or Beer Battered)  
Served with Potato Choice, Lemon Wedge, Cole Slaw and Tartar Sauce  
Only 11.95

ALL ENTREES SERVED WITH SOUP OR SALAD, POTATO OR VEGETABLE  
AND A BASKET OF DELICIOUS ROLLS AND BUTTER

**FROM THE CLEAR WATERS**

**WALLEYE PIKE**  
PAN BROILED TO A GOLDEN BROWN  
TOPPED WITH A LIGHT WINE AND BUTTER  
14.95

**SHRIMP SCAMPI**  
6 SUCCULENT SHRIMP IN A CREAMY  
GARLIC BUTTER SAUCE  
SERVED OVER RICE PILAF  
15.95

**COCONUT FRIED SHRIMP**  
DEEP FRIED TO A GOLDEN BROWN  
SERVED WITH LEMON WEDGE AND TARTAR SAUCE  
13.95

ALL ENTREES SERVED WITH SOUP OR SALAD, POTATO OR VEGETABLE  
AND A BASKET OF DELICIOUS ROLLS AND BUTTER

**PASTA AL DENTE**

SERVED WITH A SIDE SALAD - CHOICE OF DRESSING

**SOUTHWEST BOLOGNAISE**  
SIRLOIN AND TENDERLOIN SAUTEED WITH  
ONIONS, MUSHROOMS AND OLIVES AND OUR  
SPECIAL ALBUQUERQUE SEASONING  
SERVED ON A BED OF LINGUINE  
12.95

**SAUSAGE A LA ROME**  
SWEET ITALIAN SAUSAGE  
AND FRESH MUSHROOMS IN A RICH  
MARINARA SAUCE OVER LINGUINE  
10.95

**SHRIMP AND TORTELLINI**  
TASTY SHRIMP AND CHEESE PASTAS  
IN A CREAMY ALFREDO SAUCE  
15.95

**PASTA CARBONARA**  
SAUTEED HAM AND PEPPERS  
IN A CREAMY ALFREDO SAUCE  
10.95  
WITH HERBED CHICKEN  
13.95

**LIGHTER FARE 10.95**  
SERVED WITH A SIDE SALAD - CHOICE OF DRESSING

LIVER AND ONIONS SMOTHERED IN BACON AND ONIONS - CHOICE OF POTATO  
FRIED CHICKEN SERVED WITH FRENCH FRIES AND COLESLAW  
CHOPPED BEEF STEAK WITH GRAVY AND CHOICE OF POTATO



# From The Elks' Auxiliary

Hello Ladies,

Flag Day was honored at the Lodge on June 14th with a very patriotic ceremony. Many thanks to all of you who contributed desserts and sandwiches.

The Western BBQ will be held on August 7th. This event is held to host visiting Elk Officers from the state. I'm looking for eight volunteers to be servers, so if you can come and give a hand at this annual fun event, please call me.

I met with Marcia Salley and Carol Perry in June to discuss this year's tea event. We're taking a break from the High Tea in February; instead, we'll host a Holiday Tea on December 1st where we all are able to sit and enjoy the event and each other. We will have various holiday crafts and baked goods available for sale, just in time for holiday gifts! So ladies, during these hot summer days, start making holiday crafts that you would like to donate and search for your favorite holiday cookie recipe to make, provide the recipe, and donate for the bake sale. You can contact me, Marcia or Carol if you have any questions. We are excited about this - I'm sure it will be a fun day.

On September 11th at 11 am I am chairing a special public event on this tenth anniversary of that tragic day to "commemorate the human spirit". Those who perished will be remembered, but the main focus of this event will be on the survivors and what they lived through on that day.

Please mark your calendar, I'm also looking for volunteers, so give me a call if you can assist.  
Enjoy these lazy hot days of summer!

Together we are better

*Loretta Potenzieri*  
*Auxiliary President*

## AUXILIARY CALENDAR, July 2011

### NO AUXILIARY LUNCHEONS-June, July, August

Board Meeting: September 7th                      2:00 p m. – Antler Room

Luncheon: September 14th

Social Hour: 11:30 a m. Luncheon 12:15 p.m. Program 1:15

MENU: - September  
TBD

\*\*\*\*\*

PROGRAM: - September  
TBD

\*\*\*\*\*

Reservations for the September luncheon are due by Wednesday, September 7th by 3:00 p m. NO CASH IS ACCEPTED!! Send check for \$10.50 and mail to Elks Auxiliary P.O. Box 1493 Green Valley, Arizona 85622-1493. Call Carol Greer, 648-2032, Margot Kaiser, 399-2152 or Dorothy Riley, 648-3117 for further information.

We warmly welcome our newest Auxiliary members:

\*\*\*\*\*

Newcomer's Coffee will be held on September 21st 9:30 a m. – Lodge Dining Room. For further information call Kathi George at 399-4072 or June Shanahan at 399-0510

\*\*\*\*\*

IF YOU KNOW OF AN ILL OR BEREAVED MEMBER: Please call CJ Settles, 648-0825

\*\*\*\*\*

PANCAKE BREAKFAST: To volunteer please call: Connie McLynn at 625-1281, BB Haywood at 867-6474 or Betsy Zoolkoski at 570-417-2605

### Dates to Remember:

July 3th – Lodge 4th of July Celebration

August 7th - Western BBQ

September 11th – 10 Year Anniversary Remembrance

\*\*\*\*\*

Membership in the Auxiliary of B.P.O.E. #2592 is open to the spouse, surviving spouse or an Elk in good standing. To join the Auxiliary, complete an application form (available at the Greeter's Desk), and submit along with your check for \$20.00 (includes \$5.00 badge charge for new members -NO CASH PLEASE) made payable to the Elk's Auxiliary for the 2011-2012 dues. Dues are payable by April 1st of each year.

Bring your contributions for the Food Bank to the luncheon. You will receive a free raffle ticket to be drawn that day. Your on going support is vitally need and appreciated as their needs have increased by 60%.

B	I	N	G	O
3	18	44	58	61
7	26	33	47	73
15	29	FREE	60	68
8	16	32	51	72
12	22	40	55	75

AT THE  
**Elks**

1. EARLY-BIRD E. FOR Elks - \$100.00
2. JUNIOR JACKPOT - \$500.00  
Starts at 52 numbers progresses weekly
3. SENIOR JACKPOT - \$1000.00  
Starts at 52 numbers progresses bi-weekly  
Consolation \$200.00
4. Minimum pay out \$70.00 per regular game.  
Play all 16 games for as little as \$9.00

**Every Tuesday 1:00 p.m.**  
All Year Long

**\*\*PUBLIC INVITED\*\***



**JULY 10TH**  
**PANCAKES**  
BISCUITS AND GRAVY  
SCRAMBLED EGGS  
BACON AND SAUSAGE  
JUICE AND COFFEE



**Time: 8:30 - 12: (Noon)**  
**\$6.00 Per Person**  
**Tickets at the Door**

**Elks and their guests welcome!!**

**BIRTHDAY COUPON VALID**  
**WEDNESDAYS & THURSDAYS**  
**ONLY**  
**JULY 2011**  
**GREEN VALLEY ELKS #2592**

For those Elk Members\* of #2592 in good standing having a birthday this month, this coupon is good for the menu price of one entree (not to exceed \$10.00)

Please make reservations with the Hostess.  
(Present coupon when checking out)

Name: \_\_\_\_\_

Date of Birth: \_\_\_\_\_

Membership No: \_\_\_\_\_

\*Must be a Member with a valid card  
*This does not include Widows or Spouses.*

(Coupon not valid after July 31st)

# DRINK SPECIALS

**MONDAY**

\$1.75 BEER                      \$2.00 AMBER BEER  
\$6.00 PITCHER                \$7.00 PITCHER  
\$3.00 1/2 PITCHER          \$3.50 1/2 PITCHER



**TUESDAY**

BARTENDER SPECIAL \$2.00 TILL 6 PM

**WEDNESDAY**

BARTENDER SPECIAL \$2.00 TILL 6 PM

**THURSDAY**

\$2.00 WELL DRINKS TILL 6 PM

**FRIDAY**

MARGARITAS \$2.50 TILL 6 PM












**SATURDAY**

\$1.75 BEER                      \$2.00 AMBER BEER  
\$6.00 PITCHER                \$7.00 PITCHER  
\$3.00 1/2 PITCHER          \$3.50 1/2 PITCHER

AMBER BEER PRICE INCREASED BY 25 CENTS

# July 2011

Sun	Mon	Tue	Wed	Thu	Fri	Sat
					Entertainment 1 <i>Carlo Fontaine</i> 7:00 - 10:00 pm	Entertainment 2 <i>D. J. Jack</i> 7:00 - 10:00 pm
INDEPENDENCE DAY CELEBRATION 3 	Kino Springs 4 8:30 am Shotgun 	<b>Bingo</b> 5 Oriental Buffet Oscar 6-9pm	Karaoke by Green Velvet 6 6:30-9:30 pm 		Entertainment 8 <i>Spur of the Moment</i> 7:00 - 10:00 pm	Entertainment 9 <i>Partners</i> 7:00 - 10:00 pm
Pancake Breakfast 10 	Torres Blancas 11 8:00 am Shotgun 	<b>Bingo</b> 12 Hawaiian Buffet Oscar 6-9pm	Trustee Mtg 9am 13 PER Mtg 5pm Karaoke by Green Velvet 6:30-9:30 pm	House Committee 14 9:00 am	Entertainment 15 <i>Two's Company</i> 7:00 - 10:00 pm	Entertainment 16 <i>Mezcal</i> 7:00 - 10:00 pm
	Del Lago 18 8:00 am Shotgun 	<b>Bingo</b> 19 Hungarian Buffet Oscar 6-9pm	Karaoke by Green Velvet 20 6:30-9:30 pm 	Orientation 5:00 pm 21	Entertainment 22 <i>Cornerstone</i> 7:00 - 10:00 pm	Entertainment 23 <i>Garage Band</i> 7:00 - 10:00 pm
CHAMPAGNE BRUNCH 24 See flyer on pg. 3	+Tubac 25 8:00 am Shotgun Lodge Meeting Initiation 7 pm 	<b>Bingo</b> 26 South West Buffet Bulletin Prep Oscar 6-9pm	Karaoke by Green Velvet 27 6:30-9:30 pm 		Entertainment 29 <i>Two's Company</i> 7:00 - 10:00 pm	Entertainment 30 <i>Ernie &amp; Gina</i> 7:00 - 10:00 pm
31	<b>LODGE CLOSED SUNDAY (EXCEPT FOR SPECIAL EVENTS)</b> Lodge phone 520-625-2592 Office open Tues-Fri. 9:00 -3:00		<b>Dining Room Hours</b> Lunch-Tuesday-Friday 11:00 -2:00 Dinner - Tuesday - Saturday 5:00-8:00 Lounge open 11:00 am Tuesday-Friday Lounge open Monday and Saturday 11:30 am with \$1.00 Hotdogs No Lunch served on Saturday		<b>GREEN VALLEY LODGE E-MAIL ADDRESS</b>  bpoe2592@greenvalleyelks.org	
<b>Starting July 1st</b> We will no longer add gratuity to your Dining Room bill						