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Janet Bell, 2nd Vice President
Bonnie Koehle, 3rd Vice President
Laureen Goettel, Parliamentarian



Sharon May, Secretary
Gail Holland, Treasurer
Paula Lawton, Historian
Barbara Savoy, Chaplin
Linda Dunn, Sgt. at Arms

JAMES HARVEY SPIRE AUXILIARY UNIT 787 NEWSLETTER JULY 2020



Greetings Auxiliary Members: President's Comments



Happy the 4th of July!

With the COVID 19 and now the protests, our Country and all of us are going through a lot of different emotions and feelings. Please remember that we are a **STRONG NATION** and we will get through all of this. The challenges that we have faced and the new ones on the horizon will not define us but make us stronger. We must always stand for our Flag, respect our veterans, and support our troops and our government. We are and always will be the greatest nation in the world! We are the United States of America. I wish you all a happy and safe 4th of July. Please remember if you see a veteran or an active-duty soldier please thank them for all they have done and continue to do.

Well, I do have good news to report regarding our fantastic Unit! We held 3 Spaghetti Dinners with a choice of either meatballs or chicken parmesan on May 26th, June 2nd, and June 9th! Then on June 16th, we held Scalloped Potatoes and Ham Dinner, on June 23rd a Polish Dinner and June 30th an Opened Face Ruben! All five Dinners were a success. It is to be determined if we will do any dinners in July. I will notify the membership via email.

Although we have not been able to hold bake sales, work bingo, and had to cancel other planned events, we persevered and continued to raise money for those in need. One of our members, Paula Lawton, made beautiful face masks with various patterns on the material. We put them out on Fridays at the Fish Fry Dinner in May and June and asked only for donations. We raised \$500.00 for HOSPICE of CNY in memory of Paula's mother. We had a second fundraiser for the SPCA & Humane Society and we raised \$500.00 again! We again are hoping for another \$500.00 in donations to go to Feed the Vets. I will keep you posted if we will be continuing with them after this one. Hopefully, by mid-July, we will be re-opening in Phase 4. On a personal note, I want to thank all of our members who volunteered to work these events and our patrons who always support our endeavors.

We had our annual planting of flowers at the Post finally on June 13th. We had 600 beautiful Petunia plants donated to us by Barone's Greenhouse & Suntory Flowers. The flowers were ordered for a military event and due to the COVID 19 the event was canceled and both companies donated all the flowers to us. We had a lot of fun planting and a great lunch to boot! To say "thank you" to our Legion Family we offered free plants to all Legion Family Members after the planting was done. All reports for all the events mentioned here will be read at our first meeting.

I am looking forward to our first meeting. Possibly in August. As soon as the Legion advises me as to the re-opening I will immediately notify you via email. So please check your emails often and watch for the Legion E-blasts that are sent out every week.



Submitted by Sharon A. May

A Community of Volunteers Serving Veterans, Military and their Families

We are the American Legion Auxiliary.

We are called to serve.

We respect our country and the service of those who defend our freedoms.

We are loyal to our United States Constitution and to those who protect it.

We are humbled by the courage of our Veterans and their families.

We are alone, yet we stand together.

We are daughters, brothers and sisters, mothers, and fathers. We are a family.

We are of every color. We are of every faith. We are of every age.

We are anyone and everyone.

We are common and extraordinary.

We are citizens.

We live in small towns. We live in the suburbs. We live in cities.

We work in fields, in factories, warehouses, offices, and at home.

We are a community. We help one another.

We love our flag and all it stands for.

We are many. We are one.

We are the American Legion Auxiliary. A Community of Volunteers,

Serving Veterans, Military, and their families.

We commit ourselves to the ideal: Service Not-Self.

(Copied from a VFW magazine)



Happy 4th of July



USA



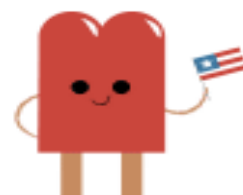
AMERICA
BLUE
BRAVE

FIREWORKS
FLAG
FOURTH

FREEDOM
INDEPENDENCE
JULY

LIBERTY
RED
STARS

STRIPES
SUMMER
WHITE



W F P S J S F W L C G A L F A
H T I Y T R E B I L K L H A P
I J O R E A L P Q V U A A O Y
T P L E E U R Z I R B R A V E
E Y D E E W L S E R D E U W L
U O L S R G O M Z P T R K D J
M W R A U P M R Y N R S U B A
Z R C Y X U D S K L T B U Z N
G Z M H S O E S K S U E A Z K
U A R U G T R L W D D J M L H
M U Y B S E B G A S Z W E E T
K T L Y Y W B H O O S R R S R
G N Y E K Q Y J O D U Z I M U
F G T U P K O R I N T W C Q O
I N D E P E N D E N C E A C F

Italian Lemon Pound Cake

3 cups all-purpose flour
1 teaspoon baking powder, 1/2 cup buttermilk
1/2 cup of sour cream
4 tablespoons **lemon juice**
Zest of 2 **lemons (about 2 tbsps.)**

1/4 teaspoon salt
1 cup unsalted butter, softened
2 cups of sugar
3 eggs
1 teaspoon of vanilla

Instructions

Pre-heat oven to 300 degrees

1. Sift flour, baking powder, and salt and set aside. In another bowl, cream butter and sugar until light and fluffy. Beat in eggs, one at a time. Mix in the sour cream, lemon juice, vanilla, and lemon zest.
2. Mix half of the flour mixture into the butter mixture. Mix in the buttermilk and then add in the remaining flour mixture. Mix just until the flour disappears. Pour the cake batter into a Bundt pan that has been generously sprayed with baking spray.
3. Bake for 60 to 70 minutes or until a knife inserted in the center of the cake comes out clean. Remove the cake from the oven and allow to cool for 5 minutes. Turn the cake over on a cake platter. Spread half of the lemon glaze over the warm cake so that the glaze can soak into the cake. Let the cake cool completely and drizzle the remaining glaze over the cake.

Lemon Glaze

1/4 cup butter, softened
1 1/2 cup powdered sugar
3 tablespoons lemon juice, at room temperature

Cream the butter and slowly add powdered sugar and lemon juice. Beat well until the glaze is a creamy smooth consistency.

July

2020

Cicero American Legion Auxiliary Unit 787



Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
			1	2	3	4
					NO BAKE SALE	HAPPY 4 TH OF JULY!
5	6 NO DINNER	7	8	9 NO MONTHLY MEETING	10	11
12	13 Pulled Pork Dinner 3:00 - 6:00 pm	14	15	16 OFFICERS MEETING 6:00 PM	17	18
19	20 Meatloaf Dinner 3:00 - 6:00 pm	21	22 NO BINGO	23	24	25
26	27 DINNER T/B/D	28	29	30	31	