

November 2022 Post Newsletter

WesternSpringsVFW.org

Commander's Staff

By Bruce Harken

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As we say adios to the summer-like weather, we turn to an important month – November!

Events to think about for this month:

1. Pinning ceremony Thursday, Nov. 3, at Plymouth Place in La Grange Park
2. Sunday, Nov. 6, Daylight Savings ends – fall back on the clock, lose an hour of sleep!
3. Tuesday, Nov. 8, Election Day – Please vote!!
4. Tuesday, Nov. 8, Post Meeting at 7:30 p.m. at Grace Lutheran Church in Western Springs
5. Thursday, Nov. 10, the Marine Corps Birthday- 247 years!
6. Friday, Nov. 11, Veterans Day! See line up below
7. Thursday, Nov. 24, Thanksgiving Day. If we think hard enough, we can all find something or someone we are thankful for!

Veterans Day lineup

- 9:25 a.m. Lyons Township High School South Campus

Save the Dates

Nov. 8th – 7:30 p.m. **Post Regular meeting**

Nov. 11th – deadline for December newsletter

Dec. 13th – 7:30 p.m. **Post Regular meeting**

- 10 a.m. program at Field Park School
- 11 a.m. meet at Veterans Park, located at Lawn and Chestnut in Western Springs
- 1 p.m. Lyons Township High School North Campus- Field House

Recently, I attended a state D.A.V. meeting and was able to address the attendees about the pizza program our Post started back in May 2021. I am happy to say the several D.A.V. chapters across the state are considering doing one to three months of pizzas for the Residential Care Facility at Hines.

Earlier in October, I attended a celebration of the reopening of the dining room at the Darien Home Run Inn and met someone from the Darien Chamber of Commerce who will approach the members about funding some pizza.

I ran into Dutch De Groot, VFW District 4 officer, who has approached several organizations including the Lions Club and all District 4 Posts about funding the pizza program. He has had several positive responses. I think we will be able to carry on with the pizza program into late 2023 or early 2024.

See you at the Post meeting, the Veterans Day activities and around town.

Quartermaster Report

By Mike Winner

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Statement of funds as of 10/10/22

Post General Fund	\$2,313.27
Post Relief Fund	11,033.56
TOTAL:	\$13,346.83

Semper Fidelis!

Thanksgiving Fun Facts

This year, popular magazine Better Homes & Gardens celebrates its 100th year of publication. In honor of this milestone, here are some Thanksgiving tips the magazine shared with readers through the years.

1932 – Better Homes & Garden editor Josephine Wylie penned an article titled “Make Thanksgiving Easier on Mother” by suggesting readers make dinner a potluck event so the host could focus on making the turkey.

1969 – The magazine debuts a trick for cooking a big bird fast by wrapping it in foil. It remains the best way to roast a 16 pound turkey in about two hours.

1991- Do a quick thaw of the turkey using the microwave. Though the USDA maintains it’s a safe way to defrost the bird, Better Homes & Gardens no longer recommends this method. Instead, you can thaw the bird in the fridge for one day for every 3.5-4 pounds or submerge it in a sink of cold water, changing the water for every 30 minutes, for about six to eight hours.

2008- To ease the holiday hustle, some folks roast the turkey the day before. After roasting, carve the turkey except for the breast meat. Place all pieces in a roasting pan and pour two cups of chicken broth over it. Cover and chill overnight. The next day, reheat in a 350 degree oven for 45-60 minutes.

When it comes to turkey doneness, things have cooled off a lot.

1932-1946: Birds were cooked to a blistering 190 degrees. Probably why early recipes called for keeping the breast meat moist by frequently basting the turkey.

1947-1980: The Better Homes & Gardens Test Kitchen recommends roasting the turkey to 180-185 degrees. At the time, commercial turkeys were smaller and bred for larger breast meat. In response, roasting methods evolved too including using roasting bags or covered pans and less basting.

2013: The USDA says poultry is safe to eat at 165 degrees but in side-by-side testing, Better Homes & Gardens recommends roasting your turkey to 175 degrees. “They’re moist and tender, plus a darker golden brown, and the juices run clear so you get a beautiful bird and flavorful gravy,” editors note.

