January 2020 Post Newsletter

WesternSpringsVFW.org

Commander's Stuff

By Rich Jesswein

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As I'm sitting at my desk, looking out at the snow covered ground and the temperature is below freezing, I realize, YES, this is just another typical Chicago winter!! With that said, this is also a good time to remember the past, and contemplate and plan for the future.

We had a really good response to our "Patriots Pen" and "Voice of Democracy" essay contests. We handed out the second and third place plaques in December. We also listened to the first place "Patriots Pen" and "Voice of Democracy" essays as read to us by the students. All I can say is, "THEY ARE GREAT"!!! We will be going to a dinner, sponsored by the VFW 4th District, on Jan. 17 to honor all first place students in our District. All are welcome! If you want to attend, the cost is \$35. Just let Bruce Harken know ASAP.

Planning for the future, our Memorial Day Parade Committee is busy making plans! We have all the permission slips from the village and the park district. We are busy talking to the high school bands, cadet corp., military vehicle group, antique car group, convertible car

Save the Dates

Jan. 9th – Hospital Visit
Jan. 14th – 7:30 p.m. **Post Regular meeting** at Grace Lutheran Church
Jan. 17th – Deadline for February
Newsletter
Feb. 11th – 7:30 p.m. **Post Regular meeting** at Grace Lutheran Church

group, and waiting for the Boy Scouts and Girl Scouts to contact us, so they can be in it. However, we still need to pick a Grand Marshall!! The nominations need to be submitted ASAP. If you want to nominate someone, contact Chuck Bosko at chuckbosko@att.net. Again, if you want to be a part of the parade or help in organizing it, just get hold of Chuck.

Once again, I'm asking for your help for our VFW buddy poppy program. We typically celebrate this program one week before Memorial Day. Bruce pulled a permit for the days of May 16 through May 25. Though we have permission to be on street corners for that week, we normally are on the street Tuesday (19th) through Thursday (21st). However, if you are available at any

time that week, all help would be appreciated!!!

Since I'm still looking ahead, May 16 is Armed Forces Day. The city of Burr Ridge has a Service Man of the Year Award on that day. There have been a number of members from our Post who have received that award. Last year Bruce Harken received it, and in the past Walt Bergenthal, Chuck Bosko and Wendel Ulrich all received this award. So, if you can make the ceremony, it would be great!

On May 16' there also is a wonderful air show in Puro, IL. You can have a fun filled day.

Looking ahead, a little closer to home, on Jan. 20 we have Martin Luther King Jr, Day. And on Jan. 25 we celebrate the Chinese New Year.

> Roses are Red Violets are Blue Happy New Year

I'm looking forward to seeing all of you

Till next month CHOI

Quartermaster Report

By Mike Winner

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Statement of funds as of 12/10/19:

Post General Fund \$9,581.63 Post Relief Fund \$1,741.69 TOTAL: \$11,323.32

Happy New Year! Semper Fidelis!

Hospital Chairman Report By Walt Bergenthal

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Our sympathy to the family of Charter and Life Member James Brown, WWII, who passed away in early December. Jim served in the Army with the Occupation Forces in Germany.

Playing Ketchup

- British explorers came across the original ke-tsiap, an Asian fish sauce, at the turn of the 18th century.
- Those explorers attempted to recreate this sauce with ingredients like anchovies, mushrooms, walnuts and oysters.
- Tomatoes didn't enter the picture until about 100 years later.
- Because tomato season was short, manufacturers used dangerous additives like coal tar and boric acid to extend the shelf life
- Henry John Heinz saved the day with his ketchup, made with tomatoes, vinegar, salt and sugar
 preservative-free!
- By 1908, the company became the world's largest manufacturer of tomato products.
- In 2019, Heinz celebrated its 150th anniversary. Enjoy some ketchup and fries to celebrate.

Source: Food Network Magazine