



# Salem Star News

Volume 1, Issue 1

APRIL

Salem Chapter #161  
Order of the Eastern Star

### April Birthdays

- Monica Cole—4/3
- Shirley Moulse—4/6
- Frank Sizer—4/21
- Patricia Secrist—4/24

### Concerns:

Please let the Worthy Matron, Laura Arthur know at: 540-521-9230 or [Lauradawna@live.com](mailto:Lauradawna@live.com) or

Our Sickness and Distress Chairman:

Christine Trumbull know at: 540-404-3410

## Installation of Officers

Salem Chapter No. 161 held it's Installation of Officers on Saturday, March 23, 2019. The Installing Officer was Past Grand Matron, Sister Donna McIlwee, who did not miss a word. Assisting her were Past Grand Patrons Brother George Ganter as Installing Grand Chaplain and Brother Charles McIlwee as Installing Grand Marshal, both did excellent jobs.

Laura Arthur was again

installed as Worthy Matron and Russell Muncy was installed for the first



time as Worthy Patron.

In attendance were more than 50 members and guests, including the Master of Taylor Lodge, Joey Martin, and the Senior and Junior Deacons. We also had many

family and friends who are not members in attendance which made the day all the more special.

Laura's theme for the year is "Love One Another", her Emblem is "Bluebirds", her favorite Scripture is Hebrews 11:1 "Now faith is the substance of things hoped for, the evidence of things not seen." and her Special Project this year is the "Shriners Transportation Fund."

—Audrey Arthur

## Our New Newsletter

Welcome, to our first official newsletter this will be the only printed copy to go out to all members. If you would like to receive a copy each month you will need to send the Worthy Matron or the Secretary your email address. Please send it to

[Lauradawna@live.com](mailto:Lauradawna@live.com) or [mtthots@yahoo.com](mailto:mtthots@yahoo.com). The advantages for you is that you will receive them in a timely manner, in color, and be able to zoom in on stories and make the print larger so you can read them better. The advantage for the chapter is that it saves

money on postage. If you do not have an email address go to your local library and they can help you set up a free account and show you how to use it. It is very simple and the library is a great place to learn how to use a computer.

—Laura D. Arthur

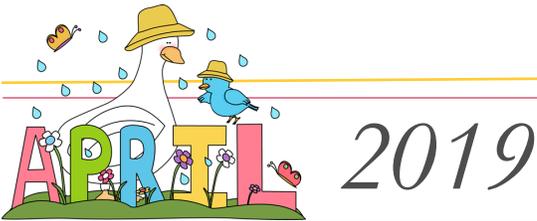
*Want to receive this newsletter via email? Please send your email address to:*

*[LauraDawna@Live.com](mailto:LauraDawna@Live.com) and we will add you to the list*

## Chapter Officers 2019-2020

**Worthy Matron—Laura D. Arthur**  
**Worthy Patron—Russell Muncy**  
**Associate Matron—Janice Shrader**  
**Associate Patron—Wayne Andleton**  
**Secretary—Niki Fields**  
**Treasurer—Almeda Kelly**  
**Conductress—Kathy Kemp**  
**Associate Conductress—Stephanie Deaton**  
**Chaplain—Charlene Farber**  
**Marshal—Tyler Bamberg**

**Organist—Margaret Hines**  
**Adah—Shirley Moulse**  
**Ruth—Nellie Catron**  
**Esther—Linda Muncy**  
**Martha—Christine Trumbull**  
**Electa—Sylvia Austin**  
**Warder—Rob Dementi**  
**Sentinel—Dan Kidd, Sr.**  
  
**Prompter—Audrey Arthur**



Sun	Mon	Tue	Wed	Thu	Fri	Sat
	1	2*	3	4	5	6
7	8	9	10	11	12	13
14	15*	16*	17	18	19	20
21	22	23*	24	25	26	27
28	29	30				

### District 39 Events

- 2 — Botetourt’s Stated Meeting
- 15 — Etta’s Stated Meeting
- 16 — Salem’s Stated Meeting
- 23 — Hillcrest’s Stated Meeting

## Meet Your Chapter Officers...Worthy Matron & Prompter

Hello for those that don't me I thought I would introduce myself. I am Laura Arthur, your Worthy Matron. I have been a member of Salem chapter since October 1990. I joined the Chapter right out of Job's Daughters. I had just finished my term

as Honored Queen in June and turned 18 in August. My



mom is Audery Arthur and she is Prompter this year. She had been so supportive of my endeavors in Jobies, I decided to join her "thing," Eastern Star. Mom has been a member since January 1979, but was not as active until I joined. She was busy being a mom to me. But together we have both served two past terms as Worthy Matron of Salem Chapter. I served in 1997-1998 and 2004-2005 and she served in 2001-2002 and in 2005-2006. We were also dual members of Vinton Chapter No. 136 and served as Worthy Matron there. We like to help chapters that are struggling in hopes of turning them around, but we were not able to keep

them from closing. We have now joined McDaniel Chapter in Christiansburg as dual members in hopes of helping them. We have also in the past belong to Roanoke Valley Court #13 Order of the Amaranth and we

currently belong to Accaba #105 in Richmond of the Ladies Oriental Shrine of North

America. As you can see we are joiners and we like to remain active. There are lots of things to do in Masonry and there is no rest for the weary. My mom says it keeps her young and I like that we have something that we like in common that we do together. Also I know that as she gets older I should appreciate the time we have together.

—Laura D. Arthur

## Payment of Dues is always in order...

Don't forget your dues. Our annual dues for 2019 are \$25.00 and accrue annually from January 1st to December 31st. Dues are payable by all members on or before December 31 of each year.

If you have not yet paid your dues, please send to:

Niki Fields, PM, Secretary,  
10411 Ivy Ridge Road, Bent  
Mountain, VA, 24059.

### PAY DUES



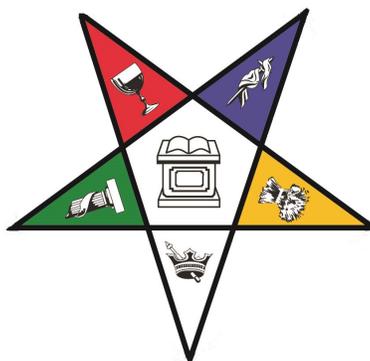
Just a Reminder

Salem Chapter No. 161

c/o Laura Arthur  
1663 Mountain Heights Dr..  
Salem, VA 24153

Phone: 540-521-9230

Email: [LauraDawnA@live.com](mailto:LauraDawnA@live.com)



## CHICKEN POT PIE CRESCENT BRAID

### INGREDIENTS

1. 2(12 ounce) cans crescent roll dough
2. 1cup cooked chicken
3. 1cup frozen peas and carrot
4. 1/2cup condensed cream of chicken soup
5. 4ounces cream cheese
6. 1/2cup cheddar cheese

### DIRECTIONS

#### Step 1

Preheat your oven to 375 degrees.

#### Step 2

In a large bowl, combine the frozen veggies, cheddar cheese, and chicken. In a separate bowl mix together the cream cheese and the condensed soup. Add it to the chicken-veggie mixture.

#### Step 3

Spread the crescent roll dough out on a silicon mat or parchment paper and place that on a baking pan. Leaving three inches in the middle, make cuts down the side of the dough an inch apart on both sides. (Dough yields 2 braids)

#### Step 4

Spread the chicken-veggie-soup mixture down the middle of the dough. Take a strip of dough from one side and fold it over the middle mixture. Then take a strip from the other side and fold it over the middle. Continue down the dough, alternating sides until it is completely folded over.

#### Step 5

Pinch the ends of the dough to keep the filling inside while it bakes.

#### Step 6

Bake for 20 to 25 minutes so that the top is nice and golden brown.

#### Step 7

Let stand about 10 minutes before cutting in to it.