

The Twinkle



CHAPTER

642, Newhall



December 2025



*Happy December, Old West Sisters, Brothers, & Friends!
We hope you all had a wonderful Thanksgiving!*

It's December, and that means we have a few things coming up:

HOLIDAY BREAKFAST WITH SANTA

Sat Dec. 6, 9:00am - 11:00 a.m.

It's that time of year again--one of our best-loved fundraisers is happening next Saturday at Old West Lodge!

The menu is scrambled eggs, pancakes, biscuits and gravy, bacon/sausage, and coffee, tea, juice, and hot chocolate!

There's a boutique, cookies (and Margie's killer snickerdoodle bread), silent auction baskets, and, of course, SANTA with gifts for the kids!

Please join us if you can, and spread the word by posting the flyer below.

NOTE FOR SILENT AUCTION

BASKETS: If you have a basket to donate for the silent auction, Sister Margie needs them this week--the sooner the better! Please contact her at mmagee43@gmail.com.

HOLIDAY ANTEROOM MEETING

Thurs., Dec. 11, potluck 6 p.m.,
anteroom mtg. 6:30 p.m.

Our second meeting of the term will start with a pay-a-plate potluck (main dish=free; side dish=\$5; nothing=\$10), then an anteroom

meeting, finishing with a holiday party! Note: This is our only Chapter meeting in December.

SANTA CLARITA TRANSIT LIGHTS TOUR

Sat., Dec. 13, 5:30 p.m.

Santa Clarita Transit runs a 45-minute open-air tour of Christmas light displays around the area. More information to come, but save the date on your calendar!

Amy & Patrick



Old West Lodge Report

The Lodge continues to do degrees. We continue to raise Brothers to the degree of Master Mason, and I continue to give them petitions for the Eastern Star.

In November, the Lodge held an event for Veterans. It was nicely attended, and I think there are plans to do it again next year.

I also want to thank all the Star members for donating to the Midnight Mission clothing drive. Sister Peggy's

husband Mike brought their big truck and we filled it and a couple of cars with all the clothing!

COMING UP: On December 20, Old West 813 will host a Master's Appreciation Ball which is being combined with holiday celebrations.

This Holiday Ball will begin with a call to gather for fellowship at 6:00P, and at 7:30P we may look forward to an address from Worshipful Cabatan. Join Old West at the Friendly Valley Senior Living Community Auditorium (19345 Ave of the Oaks), across the street from the lodge, to celebrate the holidays and the closing of a successful Masonic year! Attire is formal. Please RSVP so we may plan accordingly, to Bro. Brando Piggue, Event Chair (310.739.7539 / BrandoPiggue@gmail.com)

Continue to wear your Star regalia proudly, and when someone asks, let them know how much you enjoy our organization, and give them some contact information - if you don't want to give them yours, please give them my mine (661-502-8009). I can make business cards for you if you want.

The Lodge stated meeting dinner is the first Tuesday of every month and is \$15. Suggested attire is business casual or higher (the Lodge officers will

usually be in suit and tie). Everyone is always welcome.

Doug Kelley (Past Master)



DeMolay Report

Old West DeMolay is planning a Youth MB2 event (for DeMolay & Job's Daughters & friends) at MB2 entertainment on Friday early evening December 12th.

We are also planning a serving for the Midnight Mission and will finish up the year with Car-Parking for the Rose Bowl Parade at the Pasadena Scottish Rite. A big THANK YOU to Brother Pat McHorney who has come on board as an advisor to support our youth! As always, please contact Brothers Doug, Kevin, Patrick, or myself to find out how you can support our youth!

Scott Shepard, Chapter Chairman



December Birthdays

12/8 *Peggy Liephardt*

12/8 *Stephanie Taylor*

12/14 *Judy Luskleet*

12/16 *Monica Klune*

12/20 *Jennifer Brockman*

12/20 *Vickie Canfield*

12/20 *Erica McHorney*

12/23 *Jacqueline Reibsamen*

An additional Holiday Treat:

Brother Doug has included his crockpot Chili Chicken Recipe in this Holiday Twinkle!

Old West Chapter #642, Order of the Eastern Star Annual

Ho-Ho-Holiday Breakfast!



Date: Saturday, December 6

Time: 9 – 11 AM

OPEN TO THE PUBLIC!

Place: Old West Masonic Lodge (19310 Ave. of the Oaks, Newhall)

(In Friendly Valley; tell the guard you are going to the Masonic Lodge)



Tickets

Adults/Youth age 10 & over: \$20
Children ages 2-9: \$10
Children under 2: Free



Menu

Scrambled eggs, pancakes,
sausage, biscuits and gravy,
coffee, milk, juice



Enjoy a great breakfast!
Shop at the Holiday Boutique!
Bid on Silent Auction Baskets!
Kids: Meet Santa & get a
present!



For information, contact: Amy Hamaker, chairman - 818-389-9867

Ajhamaker1@gmail.com (Please mention "Holiday Breakfast" in the subject line)

Proceeds will be used to help fund the Chapter and the charities we support.



OLD WEST



MASONIC LODGE EVENT

!HOLIDAY BALL!

DECEMBER 20TH, 2025

FRIENDLY VALLEY SENIOR LIVING

COMMUNITY AUDITORIUM

19345 AVE OF THE OAKS / NEWHALL 91321

*Celebrate the holidays and the closing
of a successful year at the lodge!*

Social @ 6P Acknowledgements @ 7:30P

RSVP TO BRO. BRANDO PIGGUE

310.739.7539

BRANDOPIGGUE@GMAIL.COM

Creamy White Chicken Chili Recipe (Beanless; Keto; Low Carb)

This low carb and keto friendly Creamy White Chicken Chili Recipe has two kinds of cheese and a little kick from jalapenos! It's a great way to use rotisserie chicken, and it comes together in less than 30 minutes. You can make it on the stovetop or in a slow cooker.

Prep Time: 10 minutes

Cook Time: 18 minutes

Total Time: 28 minutes

Yields: 18 servings

Ingredients

- ☐ 6 tablespoons unsalted butter
- ☐ 6 large stalks celery diced
- ☐ 3 medium onion diced
- ☐ 9 large cloves garlic minced
- ☐ 6 jalapenos deseeded and minced
- ☐ 3 cups chicken bone broth – THIS NEEDS EXPERIMENTATION! See note below.
- ☐ 1.5 teaspoon ground cumin
- ☐ 1.5 teaspoon dried oregano
- ☐ 0.75 teaspoon salt
- ☐ 0.75 teaspoon black pepper
- ☐ 18 ounces cream cheese at room temperature
- ☐ 12 ounces white cheddar shredded
- ☐ 6 cups cooked chicken shredded or cubed (great use for leftover chicken or rotisserie chicken)
- ☐ 0.75 cup heavy cream

Instructions (stove top):

- 1) Melt the butter in a medium saucepan over medium heat. Once hot, add the celery and onion and cook until softened, about 5 to 7 minutes, stirring occasionally.
- 2) Add the garlic and jalapeno and cook 1 minute, stirring constantly.
- 3) Stir in the broth, cumin, oregano, salt, and black pepper, and bring to a boil. Turn heat down and simmer 2 minutes.
- 4) Whisk in the cream cheese 1/2 at a time until smooth.
- 5) Whisk in the shredded cheddar 1/3 at a time until smooth.
- 6) Stir in the chicken and cream, and cook until the chicken is warm, about 1 minute, gently stirring constantly.
- 7) Serve with any toppings you like. (See Chili Bar, below)

Nutrition

Calories: 365kcal | Carbohydrates: 5g | Protein: 18g | Fat: 30g | Saturated Fat: 15g | Cholesterol: 110mg | Sodium: 785mg | Potassium: 336mg | Sugar: 2g | Vitamin A: 980IU | Vitamin C: 16mg | Calcium: 198mg | Iron: 1.3mg

Nutritional information is automatically calculated and should be used as an approximate.

Course: Soup | Cuisine: American | Keyword: white chicken chili, white chicken chili recipe

How to Make This Creamy White Chicken Chili Recipe in a Slow Cooker

If you're using raw chicken (raw chopped chicken breasts or raw ground chicken):

- 1) Sauté the chicken in a skillet on the stovetop. Transfer the chicken to a slow cooker.
- 2) To the same skillet that you cooked the chicken in, cook the onion and celery, and then add the garlic and jalapeno. (Complete Steps 1 and 2 from the recipe below.)
- 3) Transfer the sautéed vegetables to the slow cooker along with everything in Steps 3 and 4 from the recipe; stir.
- 4) Cook on LOW heat in the slow cooker for 4 hours.
- 5) Whisk in the shredded cheddar until smooth, and then stir in the cream. (Steps 5-6-7)
- 6) Serve.

If you're using cooked chicken (leftover chicken or rotisserie chicken):

- 1) Use a skillet on the stovetop to complete Steps 1 and 2 from the recipe.
- 2) Transfer the sautéed vegetables to a slow cooker along with everything in Steps 3 and 4 from the recipe; stir.
- 3) Cook on LOW heat in the slow cooker for 4 hours.
- 4) Whisk in the shredded cheddar until smooth, and then stir in the chicken and cream. (Steps 5-6-7)
- 5) Serve.

Chili Bar – have the following toppings prepared and ready to go so people can pick what they want:

Cilantro leaves

Scallion slices

Jalapeno slices

Fresh lime wedges (this really brightens up the flavor!)

Shredded white cheddar or crumbled queso fresco

Sour cream

Guacamole or chopped avocado (prepare right before serving to avoid browning)

Website:

<https://www.anediblemosaic.com/white-chicken-chili-recipe>

Doug's Notes:

- I omitted the jalapenos. You're welcome.
- The original recipe was for 6 servings and I multiplied it by 3 to get enough. However, I discovered that 3 cups of chicken bone broth was WAY too much! I'd recommend putting in only half as much and then adding more if it seems too thick for your tastes.
- I haven't tried, but I bet that leftover Turkey would work as well.

The Twinkle Old West Chapter #642

19310 Avenue of the
Oaks, Newhall, CA 91321

Inside:

Check out our website:
www.OES642Newhall.com

12/6 Breakfast with Santa!

12/11 Holiday Anteroom meeting & Potluck

12/15-12/22 Happy Hanukkah!!

12/25 Merry Christmas!!

MORE DETAILS IN THIS EDITION OF THE TWINKLE!