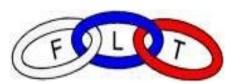
South Dakota Pasque Odd Fellow & Rebekah News

3rd Quarter 2024







Aloha Brothers and Sisters,

Well, summer is officially underway. I hope we all have our air conditioning systems up and running properly and keeping all of us cool. Regretfully, we had to cancel our picnic due to the torrential rainfall in South Dakota. This event is an annual event my wife and I look forward to but you can't mess with Mother Nature.

As we prepare for the upcoming Grand Lodge Session, there has been a lot of planning and organizing for our Hawaiian theme. We are having a variety of dishes typical in the Hawaiian culture. I am sure we will all enjoy our banquet meal. Also planned is a small hula show for our enjoyment. A big shout out to the Midwest Ohana group for assisting us in the planning and a big thank you (mahalo) to Luana Johnson for helping us with planning the delicious meal.

I am kindly asking that everyone attending the banquet wear casual yet Hawaiian attire. Everyone will be receiving a special gift from me. This item is an authentic item crafted and made in Hawaii; a true keepsake for sure!

I have been very busy working and with the heatwave we have had the past month or so, it made it unbearable to be outside too long. I hope I can make a trip to the lodges before my term is over.

I look forward to seeing all of you in September. I pray that all of you are safe and healthy.

Happy Summer and Have Fun!!!

Aloha Pume Hana,

In F, L & T Dave Chang





2023-2024 Grand Lodge Officers

Grand Master David Chang
Deputy Grand Master Karen Bialas
Grand Warden Barb Baisden
Grand Secretary LaDonna McKnight
Grand Treasurer Sean Bialas
Grand Conductor Amy Chang
Grand Marshal Paul Hagenbaugh
Grand Chaplain Shirley McKnight
Grand Herald Alisa Schmidt
Grand Guardian Cody Parsons
Jr. Past Grand Master Caren Howard
Grand Representative Paul Schaefer/Bill
Glover

2023-2024 Grand Master Program

Motto: Be grateful. Focus on what you have;

not on what you don't have

Colors: Blue, White and Silver

Flower: Blue Plumeria

Aim: To promote & increase membership in our

Order

Song: From a Distance by Bette Midler

Scripture: Mark 12 30-31

Guides: Ten Commandments

Emblem: Lei-Represents peace, love, honor,

unity strength and friendship

Fun Song: **Happy** by Pharrell Williams

Project: Local Food pantry donations and

the Maui Wild-Fires

2023-2024 Appointed Committees:

Education Committee:

Aliza Wonnenberg, Amy Chang, Beth Leber, Carol Woltjer, Joe Vallette

Credentials Committee:

Cody Parsons, Sandy Glover, Colleen Smith

Finance Committee:

Lisa Kerner, Larry Cross, Paul Hagenbaugh

Property Committee:

Barb Baisden, Chuck Yarbrough, Lyle Ratliff,

Membership Committee: Barb Baisden Chair, Cody Parsons, Lori Clausen, Alisa Schmidt

Share your Lodge Happenings!



Recognize your members, Events in your Lodge, Toot your Horn!!

I would love to see a page per lodge in every Pasque Issue!!

I will be sending out periodic updates to lodge secretaries as/when needed. If so, please e-mail your article and photos to: LaDonna at glsdioof@gmail.com

WEBSTIE ADDRESS: southdakotaoddfellows.org is always a work in progress, it is the go to place for information concerning South Dakota Odd Fellows!

Thinking of you

All Members and Friends battling or recovering from illness— Sandy Glover-knee issues



Please be sure to let LaDonna know of anyone we should be keeping in our thoughts and prayers.



My Trip to Washington DC

We had an enjoyable trip, with Sam, our son Rion and his girlfriend Tracy. Rion and Tracy did the driving, we just enjoyed the ride. We arrived in DC for the Pilgrimage and enjoyed the banquet other than the fact that the meal was chicken. But enjoyed visiting with brothers and sisters from across the country.

It rained on Sunday, but the bus trip to the cemetery was good.

It was an Honor to place the wreath for the jurisdiction of South Dakota.

We did spend the week hitting up some of the memorials and National Parks in the area.

A special thank you to Chuck Yarborough for trading years with me, it meant a lot!

Would also like to thank Rion and Tracy for driving and putting up with the traffic.

Thank you to Paul and Marsha for having lunch for us on the way home Saturday afternoon.

Thank you to my Brothers and Sisters of our great order for bestowing this honor upon me. It was truly a life time experience.

In FL&T

Donnie Howard







Gracie Kenzy
Gregory—
scholarship from Sovereign Grand
Lodge—\$4000.00



Jonathon Falconer
Sioux Falls—
Betty Moates Scholarship from
Sovereign Grand Lodge—
\$5000.00



Ashlynne Utter
Rapid City—
Wirz Scholarship from Sovereign
Grand Lodge—\$2000.00

South Dakota Sovereign Grand Lodge Scholarship Recipients— Congratulations to our students!!





OFFICE OF THE SOVEREIGN GRAND MASTER THE SOVEREIGN GRAND LODGE INDEPENDENT ORDER OF ODD FELLOWS



July 2024

To All My Fraternal Brothers and Sisters of All Units of Odd Fellowship,

This is my last message to you as Sovereign Grand Master. When I was elected Grand Warden, I had many plans and hopes for my trip through The Sovereign Grand Lodge chairs. I did not anticipate that I would fall on ill health and be unable to accomplish many of the things I planned on doing. The lesson is that you must persevere and do what you can.

I have traveled to many jurisdictions, more in the past few months to make up for what I wasn't able to do earlier. The most pressing issue in all jurisdictions is membership. Among my many scholarly endeavors, I completed a degree in In the natural world, reproduction is equated with success. If we apply that measuring stick to Odd Fellows, we are failing badly. We are losing membership almost everywhere. When I discuss this with members in the various jurisdictions, I get two general descriptions of what they perceive to be the problem. The first is that we are poor salespeople. We don't recruit enough; our literature isn't timely, and we are just plain lazy. The second perception of our problem is that our product has gone out of style, and we need to beef it Those people think we should scrap the degrees, make our lodges more like clubs or service organizations and attract people by offering a more desirable product.

Perhaps you have heard those arguments before. I have not been convinced that either is the answer or that neither has merit. We must look to how we present ourselves in the future and whether we need to change our structure. When Thomas Wildey started the Order in America, there were no degrees. Our rites and ceremonies have evolved over time, and we must not become too resistant to change.

We were started as a society that provided benefits to its members. We need to keep that origin in mind. When we relieve a worthy, distressed brother or sister, we are much closer to the goal of Brother Wildey than when we help with a library or park. Keep this in mind.

We should meet together to forge a new plan for membership. I hope you have seen the new membership application. It is designed to give greater information to the grand lodges and Sovereign Grand Lodge. We want to know who you are and how to contact you. Your grand lodge wants to know who you are and how to contact you. Let the Sovereign Grand Lodge help you. If you need something, let us know.

I want to give my heartfelt thanks to EllenJean Whited and Howard "Doc" Malin. I could not have asked for two more agreeable and helpful leaders in the other branches of our Order. I have enjoyed working with them and being with them. We called ourselves a tri-chair. Unity exists within our fraternity.

I want to thank all the Past Sovereign Grand Masters. I have had to call on many of you to make visits and serve as mediators and special deputies. We have had more complaints filed that require adjudication than in prior years. I attribute this to the great divisions in our society. We are becoming a more disputatious society, and it shows everywhere. The Odd Fellows did not create discord, it inherited it from the world in which we live. To borrow a phrase from Wes Nelson, I want to thank the Past Sovereign Grand Masters for stepping up to the plate and helping with these

(Continued on page 6)

(Continued from page 3)

problems.

I want to thank my executive and appointed officers. You have all rendered superlative service. Michelle, you were a hard act to follow, and I hope I have not been judged too harshly because of your exemplary service. Jerry, I have asked you to pick up the slack when I was forced to abstain and when my health would not permit me to act. You have done more than you should have been asked to do.

I look forward to seeing all my staff in Pittsburgh. I want you to have a terrific session and I will do what I can to help. I visited my home jurisdiction and recognized two officers of the Grand Lodge of Pennsylvania for all they have done and continue to do. I would not have had a testimonial without Dave and Debra Young. The Sovereign Grand Lodge session in Pittsburgh would be disappointing, at best, if it were not for the efforts of David and Debra Young. I cannot express how deeply I am grateful for

your service.

Lastly, I must give my greatest thanks to my wife, Emilie. She served as my chauffeur, confidant, collaborator and inspiration. I don't know how many times I forgot to give you the recognition you deserved when I spoke, but I think I made it up to you with something a little bit better than a dress.

I am looking forward to our session. I know I will see many of you there. We have a boat ride planned, similar to the ride in Cincinnati. I assisted my mother in chaperoning a ride similar to this, when she was a teacher. I think it was in 1970. I hope they got a new boat. Be sure to let me know you read my column and tell me where I am missing the mark.

Fraternally,

s/ John S. Cupp Jr. Sovereign Grand Master





It was in one of the trees on the Living Legacy page.

Congratulations Dennis!

Thanks everyone for responding!

This month find the firework (not the border on this picture) respond to the Pasque email/ Grand Lodge email, but be sure to respond only to me.

Your name will go in the drawing for the next gift card.

They will be handed out at Grand Lodge!



Member Jewels Presented

Last fall at Grand Lodge member jewels for members that have belonged to our Order for 25 to 70 years!

The following were presented:

25 years:

Robert Munsil-Vermillion

Brad Schneider-Sioux Falls

Tim Oyen-Sioux Falls

Kelly Boysen-Sioux Falls

Tom Dunn-Sioux Falls

Vic Hoffart-Gregory

30 years:

Elmer Aker-Vermillion

Jeff Oyen-Sioux Falls

35 years:

Adrian Hanson-Elk Point

Russell Hall-Elk Point

Donnie Howard-Southern Hills

Paul Schaefer-Sioux Falls

Carl Kaupp Jr.-Gregory

40 years:

Norm Ostrem-Southern Hills

Larry Cross-James River

Dale Austin-Elk Point

John Knight-Gregory

Melvin Juran-Gregory

August Bortz-Gregory

Brad Christensen-Gregory

45 years:

Louis Kehn-Gregory

50 years:

Bill Glover-Lead City

Lyle Ratliff-Watertown

Dale York-Gregory

Weary Young-Gregory

Delbert Wendell-Gregory

55 years:

Russell Raby-Southern Hills

60 years:

Joe Raby-Southern Hills

65 years:

Lyle Christensen-Gregory

Elmer Karl-Gregory

70 years:

Duane Austin-Elk Point

Presented by Grand Warden Barb Baisden in June-Congratulations Duane (Dewey)!!



Crustless Spinach Quiche

Ingredients

- 1 cup chopped onion
- 1 cup sliced fresh mushrooms
- 1 tablespoon canola oil
- 1 package (10 ounces) frozen chopped spinach, thawed and well drained
- 2/3 cup finely chopped fully cooked ham
- 5 large eggs
- 3 cups shredded Muenster or Monterey Jack cheese
 1/8 teaspoon pepper

Nutrition Facts1 piece: 251 calories, 18g fat (10g saturated fat), 164mg cholesterol, 480mg sodium, 4g carbohydrate (2g sugars, 1g fiber), 18g protein.

Directions

In a large skillet, saute onion and mushrooms in oil until tender. Add spinach and



ham; cook and stir until the excess moisture is evaporated. Cool slightly. Beat eggs; add cheese and mix well. Stir in spinach mixture and pepper; blend well. Spread evenly into a greased 9-in. pie plate or quiche dish. Bake at 350° for 40-45 minutes or until a knife inserted in center comes out clean.

Send me your favorite recipe to go into the Pasque!! I would love to put recipes from our members!!Please send in a word document or typed into the body of an email so I can cut and paste! Pictures would be great but not required.

Lemon Dump Cake

Ingredients

- 2 cans (21 ounces each) lemon pie filling
- 2 packages (15-1/4 ounces each) yellow cake mix
- 1 package (8 ounces) cream cheese, cubed
- 1 cup butter, melted

Whipped cream

Nutrition Facts 1/2 cup: 601 calories, 26g fat (15g saturated fat), 71mg cholesterol, 815mg sodium, 91g carbohydrate (54g sugars, 0 fiber), 3g protein.

Directions

- 1. Preheat oven to 350°. Spread pie filling into a greased 13x9-in. baking dish. Sprinkle with one box cake mix; dot with cream cheese. Cover with remaining box of cake mix. Pour melted
 - butter over cake mix.
- 2. Bake until top is set and filling is bubbly, 45-50 minutes. Cool on a wire rack for 10 minutes. Serve warm with whipped cream.



JANUARY 2024

1 New Year's Day—Rose Parade – Watch for the Odd Fellow/Rebekah Float!!

15 Anniversary of the Birth of Thomas Wildey, **Founder of our Order**

15 Martin Luther King, Jr. Day

20 Executive Committee Meeting, Baymont Inn-Oacoma

FEBRUARY 2024

2 Groundhog Day

12 Lincoln's Birthday

14 Valentine's Day/Ásh Wednesday

19 Presidents' Day

22 Washington's Birthday

MARCH 2024

1 Annual Reports Due to Grand Lodge Office

1 Scholarship Application Deadline

10 Daylight Savings Time begins
16 Executive and Scholarship Meeting

Chamberlain-Baymont Inn

17 St. Patrick's Day

19 First Day of Spring

23 Schyler Colfax Day

23 Scholarship Committee/Executive Board-

Oacoma

24 Palm Sunday

29 Good Friday

31 Easter Sunday

APRIL 2024

22 Earth Day

26-Founders Day Celebration for Odd Fellowship

MAY 2024

1 May Day

2 National Day of Prayer

6 Holocaust Remembrance Day

12 Mothers Day

18 Armed Forces Day

20 Victoria Day (Canada)

27 Memorial Day





JUNE 2024

6 D-Day

14 Flag Day

16 Father's Day

19 Juneteenth Holiday

20 Frist Day of Summer

22 Membership Picnic/Executive Board American Creek Campground—Chamberlain

JULY 2024

1 Canada Day

4 Independence Day

AUGUST 2024

1 ADVANCED REPORTS DUE TO GL OFFICE

21-24-Sovereign Grand Lodge-15-22-Pittsburgh PA

SEPTEMBER 2024

2 Labor Day

8 Grand Parent Day

11 Patriot Day

19-21 GRAND LODGE—Sioux Falls

22 Autumn Begins

OCTOBER 2024

14 Columbus Day/Native American Day

14 Thanksgiving (Canada)

31 Halloween

NOVEMBER 2024

1 All Saints Day

3 Daylight Savings Time Ends

11 Veterans Day

28 Thanksqiving Day

DECEMBER 2024

21 Winter Begins

24 Christmas Eve

25 Christmas Dav

31 New Year's Eve