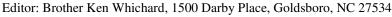


### Piedmont Chapter No. 504 National Sojourners, Inc.

Guilford Courthouse Camp, Heroes of '76





Email: wwhichard@nc.rr.com

WEB Page: http://www.cncmas.net/sojourners.htm

President: Brother David Glass st VP Brother Terry Washam 2<sup>nd</sup> VP Brother Al Jones 3<sup>rd</sup> VP Brother Ed Clay Treasurer Brother Jack Scott Secretary Brother Ken Whichard Chaplain Brother Larry Womack Marshall Brother Wally Stopkey Historian Brother Richard Ripley Surgeon Brother Bob Franks

Commander: Brother Johnny Davis COS Brother David Glass ACOS Brother Terry Washam OD Brother Al Jones ADJ Brother Jack Scott SR Lt Brother Ed Clay JR Lt Brother Larry Womack COG Brother Bob Murphy SEN Brother Luigi Ammons Chaplain Brother Ken Whichard HIST Brother Richard Ripley JA Brother Wally Stopkey SUR Brother Bob Franks

Volume XVI Issue 3 September, 2017

#### **From The President:**

At our August stated, we initiated four new members. This is the first time I can remember that we have had such a surge of new members. I want to thank each member of 504 for making our Chapter so vibrant. We are on a roll. In addition there are several individuals in work to be initiated as soon as it can be arranged.

A special thanks to Col "Rip" and Luigi who conducted the initiation ceremony. Great job

David Glass, President Piedmont Chapter #504 National Sojourners

#### **Minutes of the August Meeting:**

Meeting called to order by Brother President David Glass at 1830 hours.

The Prayer was offered up by Brother Bob Franks.

The Pledge of Allegiance and Toast to the Flag were led by Richard Ripley.

Dinner was served.

Our distinguished members, Brother Richard Ripley, Past Regional and Area Rep, Brother Terry Washam, National BOL Committee member, and Brother Denny Norris, Regional Rep were introduced

The Happy Box was passed followed by the tip box.

The Treasurer reported \$1,623.83 in the bank account.

Reports were given on Brother Wally Stopkey, Brother Bob Schafer, Brother Jerry Ridings, and the Sgt Major.

The proceedings were interrupted at this point for the arrival of a birthday cake to honor Brothers Rip and Luigi. Happy Birthday!

Committee reports were given.

Brother Glass then turned the podium over to Brother Ripley who with the assistance of Brother Luigi Ammons, proceeded to initiate Brothers Kevin L. McKenzie, Jr, James E. Reynolds, Richard T. Corbin, and Chance Corbin as member of Chapter 504. Brother Ammons gave the Lecture and Brother Terry Washam gave the Medal Lecture. A hearty welcome was given to our new members.

Respectfully submitted

Willis K. Whichard, Jr., Secretary

#### From the Camp Commander:

#### <u>I E A R</u>

A bivouac will be held in the near future – take notice of your Dispatches.

#### **EIAR**

#### From Your Editor:

#### Something to Contemplate

From the Ft. Jackson Chapter 184 Chronicles

What Are Grits? Nobody knows.

Some folks believe grits are grown on bushes and are harvested by midgets who shake the bushes after spreading sheets around them. Many people feel that grits are made from ground up bits of white corn. These are obviously lies spread by Communists and terrorists. Nothing as good as Grits can be made from corn.

The most recent research suggests that the mysterious Manna that God rained down upon the Israelites during their time in the Desert was most likely Grits. Critics disagree, stating that there is no record of biscuits, butter, salt and redeye gravy raining down from the sky, and that God would not punish his Chosen People by forcing them to eat Grits without all the key ingredients.

#### How Grits are Formed

Grits are formed deep underground under intense heat and pressure. It takes over a thousand years to form a single Grit. Most of the and are guarded day and night by armed guards with pit bulls. Harvesting the Grit is a dangerous occupation, and many Grit miners lose their lives each year so that Grits can continue to be served morning after morning for breakfast (not that having Grits for lunch and dinner is out of the guestion).

Yankees have attempted to create synthetic Grits, which they call "Cream of Wheat." As far as anyone can tell, the key ingredients in Cream of Wheat are Elmer's Glue and shredded Styrofoam. These synthetic grits have also been shown to cause nausea, and may leave you unable to have children.

#### Historical Grits

As we mentioned earlier, the first known mention of Grits was by the Ancient Israelites in the Sinai Desert. After that, Grits were not heard from for another thousand or so years. Experts feel that Grits were used during this time only during secret religious ceremonies, and were kept from the public due to their rarity.

The next mention of Grits was found amidst the ruins of the ancient city of Pompeii,in a woman's personal diary. The woman's name was Amita Jemimaneus (in English, "Aunt Jemima").

#### The 10 Commandments of Grits

- I. Thou shalt not put syrup on thy Grits.
- II. Thou shalt not eat thy Grits with a spoon or knife.
- III. Thou shalt not eat Cream of Wheat and call it Grits, for this is blasphemy.
- IV. Thou shalt not covet thy neighbor's Grits.
- V. Thou shall use only salt, butter, and redeye gravy as toppings for thy Grits.
- VI. Thou shalt not eat Instant Grits.
- VII. Thou shalt not put ketchup on thy Grits.

VIII. Thou shalt not put margarine on thy Grits.

IX. Thou shalt not eat toast with thy Grits, only biscuits. Made from scratch.

X. Thou shalt eat grits on the Sabbath, for this is manna from heaven.

#### How to Cook Grits

For one serving of Grits: Boil 1.5 cups of water with salt and a little butter. Add 5 Tbsp of Grits. Reduce to a simmer and allow the Grits to soak up all the water. When a pencil stuck into the grits stands alone, it is done. That's all there is to cooking grits.

#### How to make red eye gravy

Fry salt cured country ham in a cast iron pan. Remove the ham when done. Add coffee to the gravy and simmer for several minutes. Great on grits and biscuits.

#### How to Eat Grits

Immediately after removing your grits from the stovetop, add a generous portion of butter or redeye gravy. (WARNING: Do NOT use low-fat butter.) The butter should cause the Grits to turn a wondrous shade of yellow (Hold a banana or a yellow rain slicker next to your Grits; if the colors match, you have the correct amount of butter.) In lieu of butter, pour a generous helping of redeye gravy on your grits. Be sure to pour enough to have some left for sopping up with your biscuits. Never, ever substitute canned or store-bought biscuits for the real thing because they cause cancer, rotten teeth and impotence. Next, add salt. (NOTICE: The correct ratio of Grit to Salt is 10:1 -- 1 grain of salt for every 10grits).

#### Now begin eating your grits.

Always use a fork, never a spoon, to eat Grits. Your grits should be thick enough so they do not run through the tines of the fork. The correct beverage to serve with Grits is black coffee. DO NOT use cream or, heaven forbid, Skim Milk. Your grits should never be eaten in a bowl because Yankees will think its Cream of Wheat.

#### Ways to Eat Leftover Grits: (Leftover grits are extremely rare)

Spread them in the bottom of a casserole dish, Cover and place them in the refrigerator overnight. The Grits will congeal into a gelatinous mass. Next morning, slice the Grits into squares and fry them in 1/2" of cooking oil and butter until they turn a golden brown. Many people are tempted to pour syrup onto Grits served this way. This is, of course, unacceptable.

#### A TRADITIONAL BLESSING BEFORE EATING GRITS:

May the Lord bless these grits, May no Damn Yankee ever get the recipe, May I eat grits every day while living, And may I die while eating grits. AMFN

# The September meeting of Chapter 504 will be at

The Golden Corral in Raleigh/Garner

At 1830 hours Wednesday, September 20th

Please be there.

## September 2017

Sun	Mon	Tue	Wed	Thu	Fri	Sat
					1 Raleigh YR Meets	2
3	Labor Day 329 Meets	5	6	7	8	9
10	11 553 Meets	12	97 Meets	14 Raleigh SR Meets	15	16
17	18	19	20 504 Meets	21	22 Grand Lodge	23 Grand Lodge
24	25	26	27	28	29	30 Raleigh SR 100 year celebration