V.F.W. POST 7591



POST CHATTER

Madison, Wisconsin

POST CHATTER is published monthly by Post 7591, Veterans of Foreign Wars, Department of Wisconsin for the information and guidance of VFW members and the Auxiliary. The next meeting will be held February 9 at 7:00 p.m.

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Commander's Column

Greetings Comrades,

I hope that we all as a family are doing well. I am happy to report that due to the hard work of Post and Auxiliary members as well as canteen management our post will be recognized with red carpet honors in early February at the Mid-Winter Conference. Moments before I began typing this, I learned that our 2022 Patriots Pen and



Voice of Democracy entries did not advance higher than our district. Thank you all for any assistance you provided our entrants this past fall. I encourage all Post and Auxiliary members to tell at least one teenager about the program that gives scholarships out for the best entries beginning at our Post level.

Approval for our business sign has been given by national and we should see some movement with this project shortly. By the time you read this, our kitchen should be about finished with reorganization and updating. Thank you to everyone that has spent time planning, getting volunteers and the volunteers spending hours on projects in the kitchen, in the main hall and on the sign!

As a heads up, we will need to organize our adopt a highway cleanup crew, I am looking for people for the finance committee and looking for people to plan events for the Post 60th anniversary celebration during October 2023. Thank you all for all the support.

Jason Boynton, Commander jason613@gmail.com 319-504-1631

Auxiliary President's Column

Hello Sisters, Brothers, Comrades and Friends,

Hope you are staying warm the last few days with our cold temperatures.

On January 28 the Auxiliary had a Celebration of Life for our life member Jacki Bohne. The Black Knights and the VFW 7591 Dayettes had their pass in review and many came through. Myself, Donna, Linda Fonger performed the ceremony. Thanks to



Donna Butler for all her help with getting things organized for the ceremony!!! This was greatly appreciated since I was out of town. THANK YOU DONNA.

Thank you to all the Auxiliary volunteers that helped organize the food and helped with the cleaning of the main

hall. Great Job!!!!



Table decoration for Jacki Bohne's celebration of life.

Please call, text, face-time or write a letter to a friend, co-worker or family member. This is a good check for them and for yourself. I'm sure they would love to hear from you. I know I would!

I have a distribution e-mail list for all the Auxiliary and if you don't get an email from me periodically please let me know and I will add you to my list.

Thanks for all you do - it is so much appreciated.

God Bless our Military and Veterans. Please keep them safe.

Janey C. Owens, Auxiliary President janeyowens53@gmail.com 608-698-3585 or text

New Year, New Kitchen!

Greetings VFW Post 7591 & Auxiliary,

By the time you read this, our kitchen remodel will be well underway! On Saturday, January 28th, we will begin by removing the contents of our kitchen and hope that all the great things in this article will be up and ready by Monday, February 6th! To start that weekend off, we'll be welcoming a mobile welder to our Post, to help fix up the leg on our new-to-us kitchen island. This island update will be HUGE for us, as it will allow the pantry/expedite persons, to have their own food safe counterspace to prep orders, all while facing the cooks that are on the line, thus improving kitchen communication. This structure will provide space to store items that need to be kept cold during rush hours and is unique in that it has three shelves with individual heat lamps, in comparison to our current island that has two shelves with one heat lamp. Those heated shelves will allow our kitchen staff to simultaneously prepare 8 or more plates per order and ensure that they are all equally hot and ready for our customers! It also has two "bead rails," the things that hold the tickets, and a third that we have purchased, allowing all tickets to be displayed to kitchen staff on busy nights. (We can finally say "Goodbye!" to lost tickets and stacking orders on the shelf!) The new island has space to store trays for the servers and is shorter in length than our current island. The space it saves will allow us the opportunity to add an actual make table with secured cutting boards, under-counter refrigeration, and food safe shelving units for all our plates. This past month, we installed two new fryers, replacing one dead fryer, and another fryer that was on its last leg. Both of our new fryers are identical to the one purchased by the Auxiliary. They are excellent additions as they can return to their set temperature faster than the previous fryers, and hold slightly more oil. In combination, this means that our frozen products will cook faster and more evenly than they previously did, providing consistency and faster ticket times — music to my ears! They are also on



casters, unlike our former fryers, providing ease to roll them forward and allow proper cleaning underneath. Goodbye greasy floors!

The Auxiliary's reach-in double door cooler and freezer will both be replaced with two new ones that were graciously donated to us. The Post's combination cooler/freezer reach-in will be replaced with a standalone reach-in cooler located in the basement, and a standalone reach-in freezer to be installed next to the fryers. We plan to install our new flat top grill and two-unit burners, that were also donated to us, on top of a "chef base;" two low-temp drawers located right underneath the grill, used to store proteins such as hamburgers, hot dogs, and chicken. These updates will drastically improve the flow of our kitchen, as well as our food safety, as they allow our fry cooks to store all their items in a freezer, rather than on ice, and at arms-length, which eliminates the need to walk behind our line cooks. Our line cooks will be able to get the proteins they need from the drawers, also eliminating the need to walk across the kitchen. The stainless-steel countertop and cabinets underneath, as well as the cabinets that currently hold the plates, will all be removed and replaced with National Sanitation Foundation (NSF) approved shelving. Our hand washing sink will be relocated to the West wall, maintaining food safety and easy access for all. We plan on extending our hood vent so that the charbroil grill we purchased a few months ago can feasibly sit next to our flat top. This will be a game changer for the preparation of things like burgers and steaks! (Did someone say, "Steak Night?!") It will provide us with the space needed to replace our Hobart convection oven with a standing double-door oven that can cook and hold simultaneously, as well as decrease the risk of burns, spills, trips, and falls. During this remodel, we plan on fixing the hot water spout on our coffee machine and installing a com-



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POST SERVICE OFFICER, KEVIN KRAEMER920-350-1711
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mercial coffee grinder. This will lower our product cost for coffee, and improve the coffee we serve. It also opens the door for us to offer warm beverages such as hot chocolate and hot Toddys! Lastly, we plan on installing a commercial steamer, which will hopefully provide us with the opportunity of bringing back pasta night, as we will be able to cook pasta evenly and efficiently! This steamer will help us expand and improve our menu items and the specials we can offer. I can't wait to share our new kitchen and its capabilities with all of you!

Thank you to those of you who have helped make this remodel/transition a success. It would not have been possible without all of the hard work and dedication our members and employees have put in!

Cheers, Kate DeRosa General Manager, VFW Post #7591

Chaplain's Corner

Draping the Charter

For the January meeting we rendered a final salute for life members William Jameson, U.S. Navy, Vietnam & Duane Kleinfeldt, U.S. Army, Vietnam.

The Auxiliary draped their charter in the January meeting for members Joyce Radovan, Jo Ann Sherven, and Diane Strassman.

Larry Taft, VFW Post #7591 Chaplain Donna Butler, Auxiliary Chaplain

Art & Craft Fair Thank You

This is a very late but a very sincere THANK YOU to everyone who helped with our 34th Annual Art & Craft Fair which was held on November 26, 2022. It was successful. All vendors were pleased, and we made a great profit for the Auxiliary. The assistance you provided, either by being a vendor, volunteering your services, purchasing from the vendors, or purchasing baked goods, lunch, or raffle tickets from the Auxiliary was greatly appreciated. Again, thank you!

Co-Chairs Helen Storch and Donna Butler

Auxiliary Assistance with Funeral and/or Celebration of Life Lunch

Our Auxiliary will again assist families with Funeral and/or Celebration of Life lunches for deceased Post and/or Auxiliary members, upon request. Included will be ham and

turkey sandwiches, baked beans, potato salad and coffee. Any additional items may be donated by members, family, or others. Monetary donations from the family are optional. This service is for Post and Auxiliary members only. If you need assistance, or have questions, please call the General Manager, Kate, at 608-221-9326.

Helen Storch

POST OFFICERS FOR 2022–2023

POST COMMANDER Jason Boynton
SENIOR VICE COMMANDER Andrew McKinney
JUNIOR VICE COMMANDER Lukas B. Jordan
QUARTERMASTER Jon Russell
JUDGE ADVOCATE
CHAPLAINLarry Taf
SURGEONVacant
TRUSTEE – 3 YEARJames E. Ewing
TRUSTEE – 2 YEAR Kerry McAllen
TRUSTEE – 1 YEAR Brian Bierman
HOUSE COMMITTEE – 3 YEAR Ken Cammer
HOUSE COMMITTEE – 3 YEAR Gary Jugenheimer
HOUSE COMMITTEE – 2 YEAR Darrel Feucht
HOUSE COMMITTEE – 2 YEAR Kevin Kraemer
HOUSE COMMITTEE – 1 YEAR John Looze
HOUSE COMMITTEE – 1 YEAR Greg Seidlitz
SERVICE OFFICER Kevin Kraemer
ADJUTANT Bob Madison

AUXILIARY OFFICERS FOR 2022–2023

PRESIDENT Janey Owens
SENIOR VICE PRESIDENT Carrie Baez
JUNIOR VICE PRESIDENT Cindi Gonzagowski
CONDUCTOR
TREASURERLin Carlson
SECRETARY
CHAPLAIN Donna Butler
GUARD Fran Garcia
PATRIOTIC INSTRUCTOR Susan Fineout
TRUSTEE – 1 YEAR Helen Storch
TRUSTEE – 2 YEAR
TRUSTEE – 3 YEARKaren Baumann
HOUSE COMMITTEE - 1 YEAR Shelly Kraemer
HOUSE COMMITTEE - 2 YEAR Linda Nellen

V.F.W. DAY POST 7591 Dane County Service Officer 608-221-9326

February 2023

301 Cottage Grove Road Friday Night Fish Fry 5:00–8:00 PM Tuesday Night Bingo 6:30–9:30 PM

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
			1	2	3	4
			KITCHEN CLOSED	KITCHEN CLOSED 6:30-8:30PM TRIVIA	KITCHEN CLOSED - NO FISH FRY	KITCHEN CLOSED 11AM FRONT BAR OPEN
				7:00PM COOTIE SCRATCH	8–11PM MARCY & THE HIGHLIGHTS	MAIN HALL RESERVED
2	9		8	6	10	11
KITCHEN CLOSED	6:30PM HOUSE	6:30PM & 8:00PM	6:30–9PM	6:30-8:30PM TRIVIA	5-8PM FISH FRY	11AM FRONT BAR
BIRD FAIR 3-6PM JACKIE	COMMITTEE	BINGO	NORTHERN	7:00 PM POST AND AUXILIARY MFFTINGS	8–11PM BACK 40	OPEN MAIN HALL RESFRVED
12	13	14	15	16	17	200
2–5PM			6:30–9PM	AIVIGE MOOGO OC.	Z ODM FISH FDV	
JACKIE MARIE		6:30PM & 8:00 PM	JENNY & MICKEY,	0.50-0.50PM INVIN	8–11PM	OPEN DAN
5:30PM SUPER BOWL		BINGO	MASON MEYER, JOHN NELSON & SHAUN PETERSON	_	UNIVERSAL SOUND	
19	20	21	22	23	24	25
3-6PM		6:30PM & 8:00 PM	6:30-9PM	6:30-8:30PM TRIVIA	5-8PM FISH FRY	11AM FRONT BAR
JACKIE MARIE		BINGO	BRUCE & DEAN		8–11 PM SPEAKEASY	OPEN MAIN HALL RESERVED
26	27	28		PUBLIC WELCOME	ELCOME	
2PM MCBMA DAELE		6:30PM & 8:00 PM	Big	Big 10 and NFL Networks • Free Wi-Fi • ATM	rks • Free Wi-Fi • Al	Σ
3–6PM DAVE & HEATHER			For Hall Rental in	For Hall Rental information, please contact Rosie, our Events Coordinator at VFWPost7591.EC@gmail.com	ntact Rosie, our Event EC@gmail.com	ts Coordinator at