



Q4 2024

Parrot Head Club of Eastern MA | Vol. 44

Q4 2024 ~ The 3/4 Times

RENEW DUES FOR 2025!

Club dues are due by January 31, 2025.

Use this QR code, or go to our website
at www.phcoem.com.

Thank you!

PHCOEM 2025 Dues





Hi everyone,

Happy New Year to all our PHCOEM Members & Families! We welcome you to the Club's Newsletter with Updates for 2024 ... bringing on 2025. We had a year-full of events, both Charitable & Social, and will Keep The Party going into 2025!

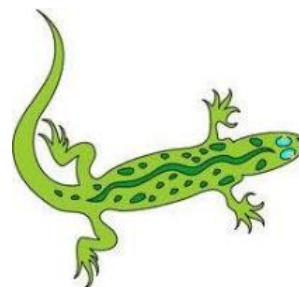
We ended 2024 with our annual decorating of Tree's for the Boys & Girls Club, Wreaths Across America, a social at Edaville Railroad's Festive of Lights with a wonderful train ride, along with attending a concert by Peter Mayer at his Christmas Stars Promise Tour. Thank you to all our members for playing a big part in our Club! Members have stepped up this year to assist in helping important organizations, also including: SOMA, Operation Troop Support, and The Patriots Toy Drive. What we have done for all these years makes a difference in so many lives.

Our Annual Holiday Hangover Party will be on January 25th at Pinz in Milford from 5 to 8 pm with a Rapid Fire Raffle. Members can stay at The DoubleTree for after-pool Party, at discounted Rates. Please sign up and join us for a great party - it will be loads of fun! We will be working on our yearly events as we go into 2025 and updates will be on our website, on our Facebook page, and also in e-mails.

A reminder that Club Dues will be collected for 2025 in January. Let the Parrot Head Club of Eastern Mass. keep the fun times rolling on!

We keep the legend of Jimmy Buffett going on, as he wished for in all his Clubs, The Band, Fans, Families & Friends.

Sincerely,
Lizzy L12-Liz McCarthy
Secretary of PHCOEM





From the Office of the Prez

Good day, Phlock!

Happy New Year! We are moving into our 31st year of existence as a Club!

Through these years, and all the changes, some things remain the same. The Love for Jimmy Buffett and all his philanthropic efforts. He wanted the Party to go on even after his passing. The Man knew how to turn any story or adventure into a song. We continue to party with a purpose, “living our lives like a song”, and contribute to better our communities. We had another great year helping Operation Troop Support, Special Olympic events, The Boys and Girls Clubs, CoastSweep, Wreaths Across America, and others. The members of this Club are always there for each other and willing to volunteer and lend a helping hand. The teamwork and effort goes far into coordinating, volunteering and planning events. The enthusiasm and continued smiles and laughs at events for 30 years plus is amazing. Thank you for all you do!

We have a Holiday Hangover Party coming up on January 25th. We will be at PINZ in Milford from 5-8. We have 2 hours of bowling, all-you-can-eat pizza and salad, a \$10 arcade card and a rapid fire raffle, all for \$40. Please join us for a great party! We will be staying at the Doubletree in Milford. See our Facebook page and web site for more details.

January is Club Member renewal month! Your dues pays for operating expenses, including paying our ship annual dues, our incorporation, and paying for our web site and calendar, for example. So please consider and continue being a member of this wonderful phamily! I guarantee you will not be disappointed! For those newbies, thank you for joining and make sure you introduce yourself at our events!

Thank you all for a wonderful year!

I look forward to seeing you all at events soon!

Please get your dues in!

Make someone smile today!

Mac
President 2022-2024





UPCOMING EVENTS!

Saturday, January 18 at 10:00 am - Operation Troop Support
Care Package Packing Event at Manchester American Legion, Post 113, Legion
Riders, 11 Church Street, Manchester by the Sea, MA.

Saturday, January 25 - Holiday Hangover Party! PINZ from 5:00 – 8:00 pm, then
staying over at the DoubleTree Inn, 11 Beaver Street in Medford for more
festivities!

Thursday, February 6 – Thirsty Thursday!

Thursday, March 6 – Thirsty Thursday!



<https://2025.nerphc.org>



Thirsty Thursdays!



Thirsty Thursdays are at our usual locations the
first Thursday of each month at 7:00 pm.
Info will be posted to our website and to our Facebook page!
We hope to see you all soon!!



From the Office of the Treasurer

Hello, my fellow Phlockahs!!!

Financials for the fourth quarter totals (which include October, November and December) are as follows:

October 1, 2024 beginning balance - \$3,480.72

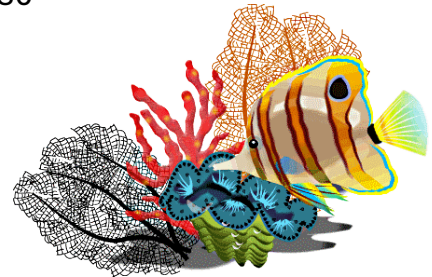
Total deposits - \$1,120.00

Total payments - \$857.42

January 1, 2025 beginning balance - \$3,743.30

Phins up!

Barbara "Babs" O'Connor, Treasurer



DUES REMINDER

We ask everyone to renew their membership for 2025. We rely on dues to help pay our PHIP renewal each year and to help cover other club operating expenses.

Dues will remain at \$26 for a single person and \$32 for a family.

You can renew online at www.PHCOEM.com.

To assist us with updated PHIP requirements, please make sure to fill out your full mailing address, email and, if renewing as a family, list all names and additional emails.

Thank you!



From the Office of the Membership

Good Day from the Membership desk!

Please renew your dues by January 31!

We are continuing to get to see all of our phriends out and about at events and Thirsty Thursdays.

There is a link here <https://www.phcoem.com/renew-your-membership> where you can paypal or send a check via snail mail.

If you are attending Meeting of the Minds in Gulf Shores, AL, you will have to have the dues paid before you register. They do check with us to make sure that you are a member in good standing.

See you all soon!

Until then, I am your membership director,

Jean





***Happy Birthday to those completing
another Trip Around the Sun!***

<i>January</i>	<i>February</i>	<i>March</i>
2 – Winnie Rose	11 – Patrick O’Connor	3 – Carrissa Gilhuly
5 – Mary Alves	13 – Joe Rose	8 – Ellie Fratangelo
15 – Jocelyn Beck	15 – Deb Beauregard	18 – Olivia Cormier
23 – Brian Sweeney	16 – Ernie Fratangelo	18 – Mike Deldon
24 – Linda Hatch	19 – Ben Marnell	27 – Jim Cormier
30 – Tony Butkus	26 – Chris Hartig	
	26 – Gretchen Milliken	
	27 – Zariah Beck	





IF YOU THINK FIREWORKS ARE LOUD, TRY OPENING THIS LATE AT NIGHT 😬

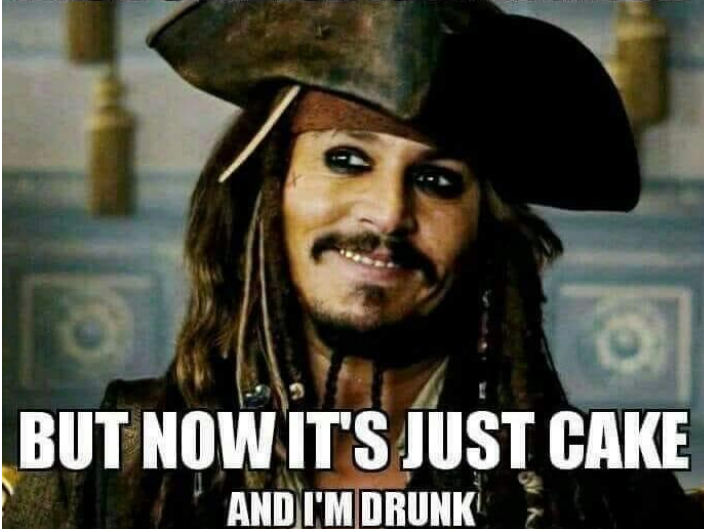




DISNEYLAND!!!!



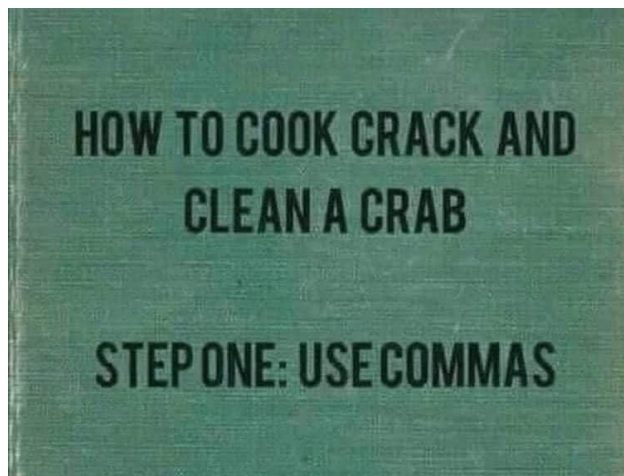
**I WAS GOING TO MAKE YOU
A RUM CAKE FOR YOUR BIRTHDAY**



**BUT NOW IT'S JUST CAKE
AND I'M DRUNK**



**WALKER FOR
RETIRED FISHERMAN**



**MINUTE AND MINUTE
SHOULDN'T BE SPELLED THE SAME.**

I'M NOT CONTENT WITH THIS CONTENT.

I OBJECT TO THAT OBJECT.

I NEED TO READ WHAT I READ AGAIN.

EXCUSE ME BUT THERE'S NO EXCUSE FOR THIS.

**SOMEONE SHOULD WIND THIS POST UP
AND THROW IT IN THE WIND.**

The beach isn't just a place. It's...

Memories

Smiles

Feelings

Laughter

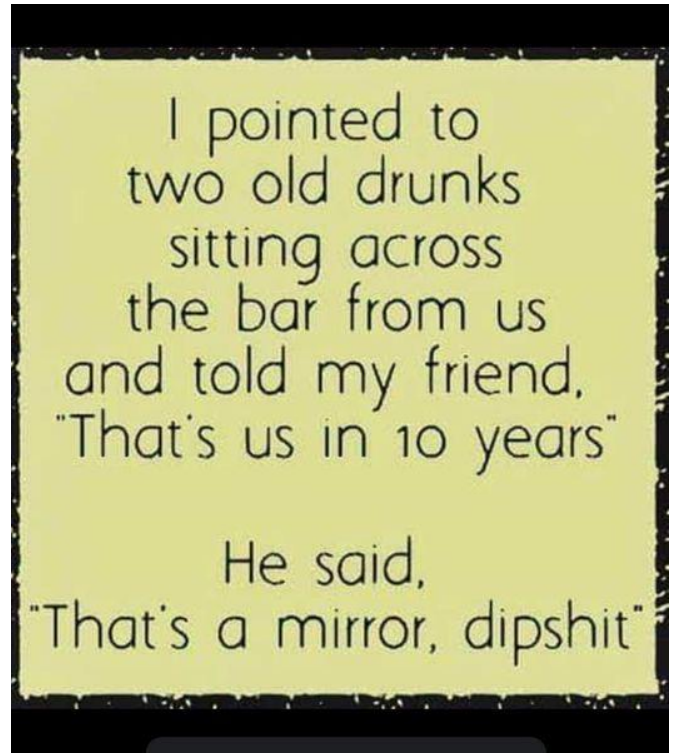
&

Serenity

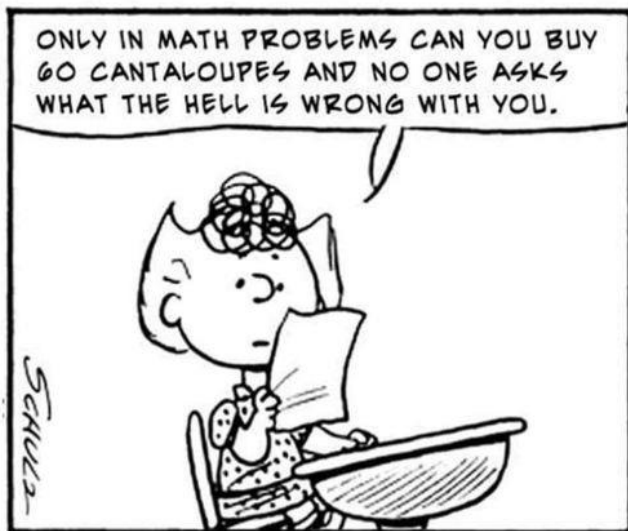


I pointed to two old drunks sitting across the bar from us and told my friend, "That's us in 10 years"

He said, "That's a mirror, dipshit"



Seriously! 😏 😊



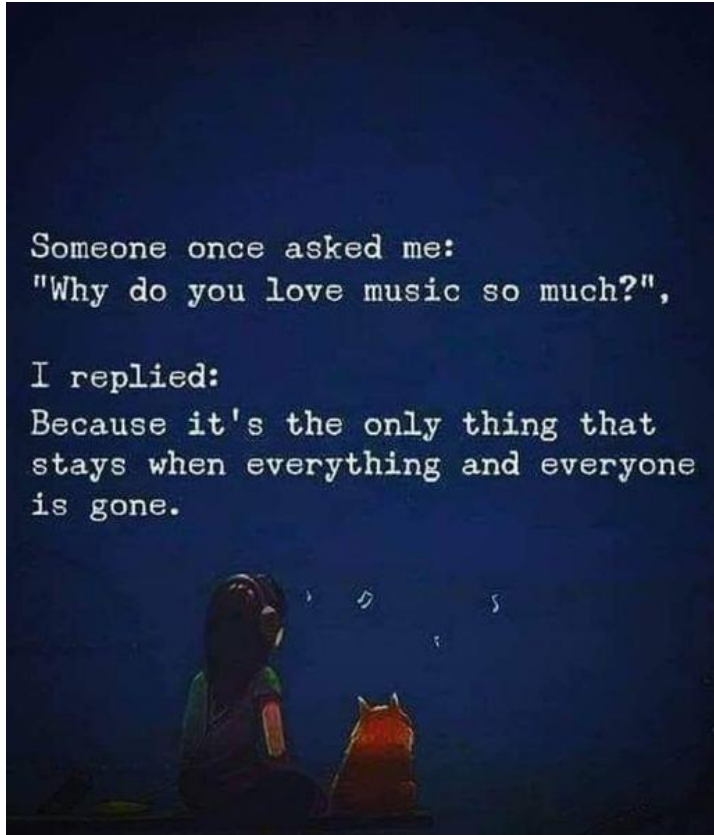
@KARIMI

My Plan



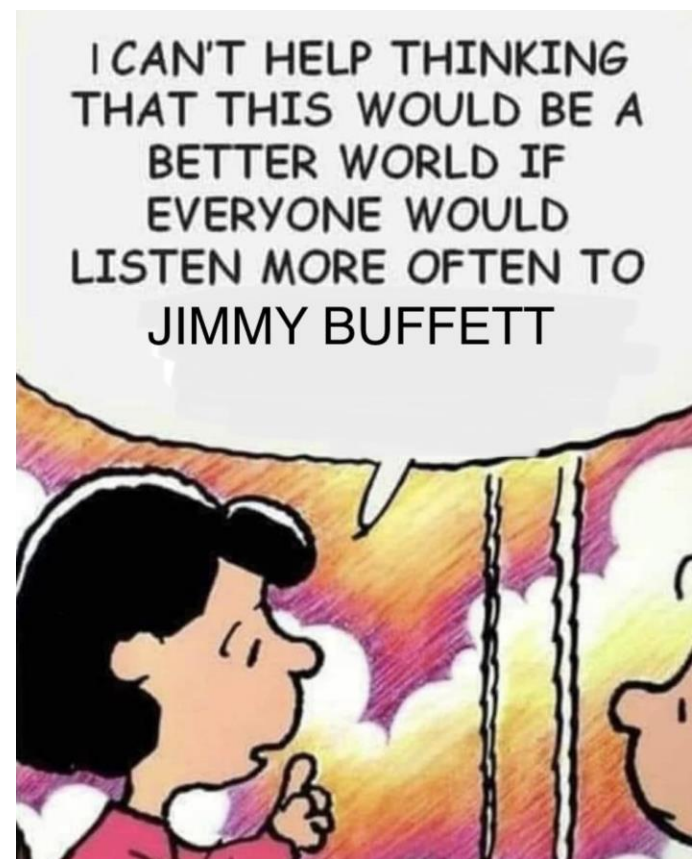
My Budget





I just read that 4,890,677 people got married last year..

I don't want to cause any trouble but shouldn't the number be even?





Pumpkin French Toast Casserole

Ingredients

1 (12-14 oz) loaf french bread
1 cup pumpkin puree
¾ cup packed light or dark brown sugar
2 ½ tsp. pumpkin pie spice
6 large eggs
2 1/3 cups whole milk
2 tsp pure vanilla extract

Crumb Topping

1/3 cup packed light brown sugar
1/3 cup all-purpose flour
½ tsp ground cinnamon
6 tbsp unsalted butter, cold and cubed
¾ cup roughly chopped pecans

For serving: Pure maple syrup

Instructions

1. Slice and cut the bread into 1" cubes. Let it sit out uncovered for a few hours or up to 1 day.
2. Grease a 9 x 13" baking dish and spray with nonstick spray. Spread cubes of bread in the dish.
3. Whisk pumpkin, brown sugar, pumpkin pie spice, eggs, milk and vanilla together in a large bowl. Pour evenly over the bread.
4. Cover the pan tightly and place in the refrigerator for at least 3 hours and up to one day. This gives the bread a chance to soak up the pumpkin custard.
5. Make a refrigerate the crumb topping. Mix the brown sugar, flour and cinnamon together. Add the cold butter using a pastry cutter or fork. Cut butter into the brown sugar mixture until pea-size crumbles form. You can also use your hands to mix it together. Stir in the pecans. Cover and refrigerate (separately). Can be refrigerated for just 15 minutes or up to 1 day. The colder it is, the less likely it will sink down and get lost in the casserole.
6. Remove the casserole from the refrigerator and preheat oven to 350 degrees.
7. Sprinkle the crumb topping evenly over the casserole and bake, uncovered, for 20 minutes. Then cover with aluminum foil and bake for an additional 25-35 minutes or until the center appears set and is no longer runny. The total time should be no more than 45 – 55 minutes.
8. Remove from the oven and cool 5 minutes before serving. The casserole will deflate slightly as it cools.
9. Once cool, drizzle the top with maple syrup. Cover leftovers tightly and store in the refrigerator for up to 3 days.

What did he/she say?!!

Keep your nuts in the right can

Look how fresh! It's so crisp and stiff.

I can't wait to put it in my mouth

Been awhile since I had one of those

Pick up your nuts

Did you find any ticks or fleas on him?

Wowww, look at the size of that!

And it smells good too

I have to pee before we go

You can do it like a pickle

No, but he doesn't let you blow him

It just falls out of my mouth, I can't help it

There' always room for a lil weiner

I had two 6 inch pieces today

You wanna cry? I'll give you something to cry about!

Ohhh, my that's hot stuff

No day is complete without a good bounce!

As long as you keep bringing me food, you don't need to go grocery shopping!

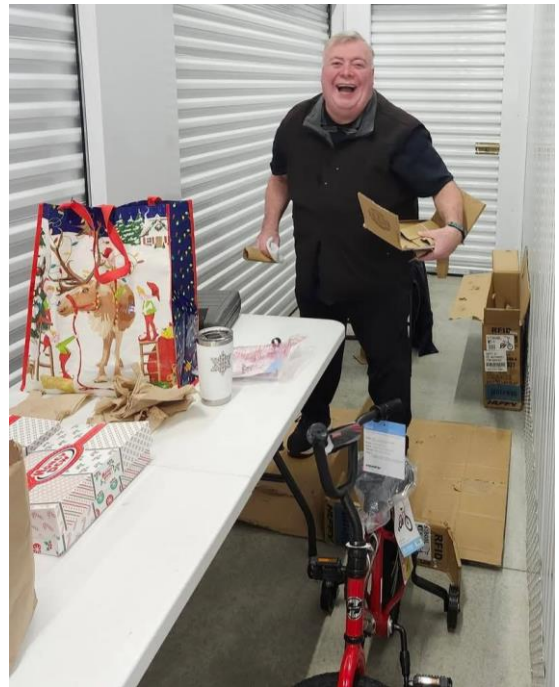
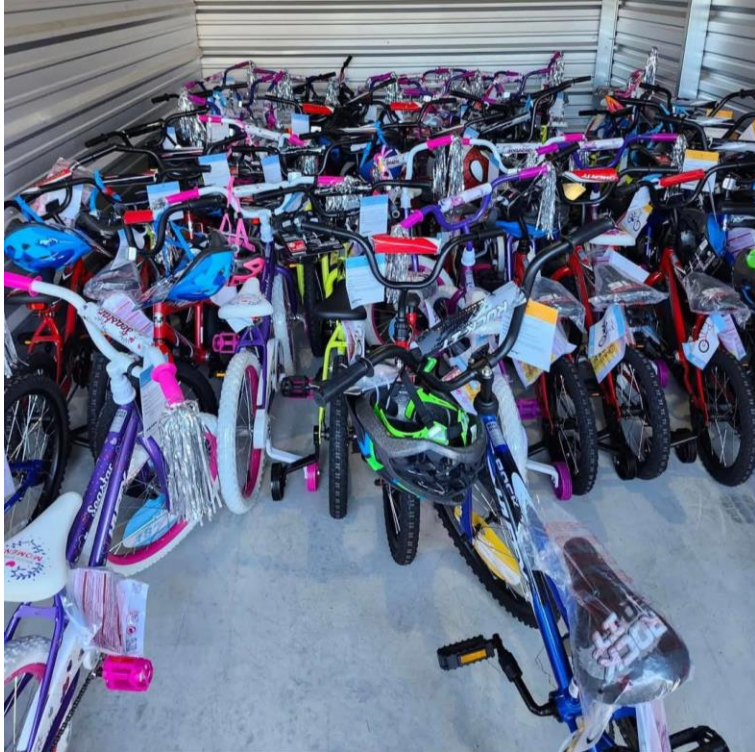
Phewwww bum burner jerky. That's hot! I had a whole 6 inches today.



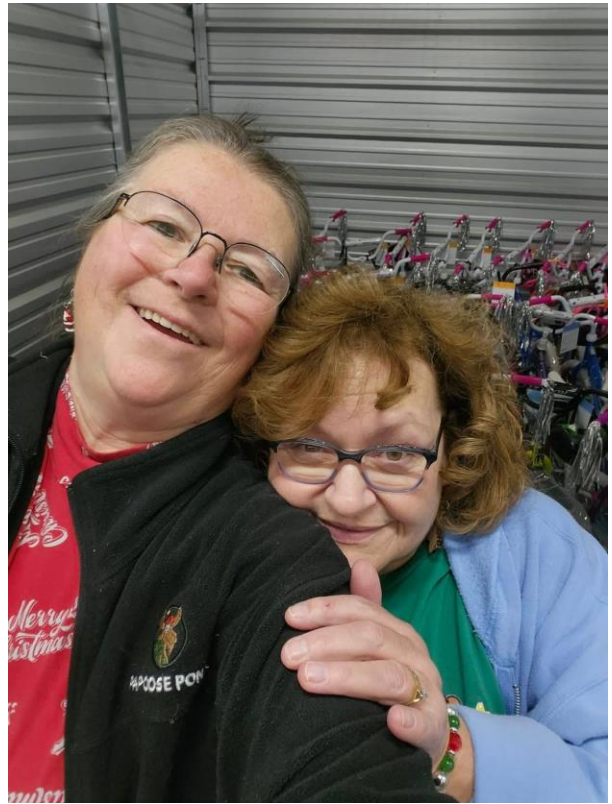
















PHCOEM Board:

Donna “Mac” McCarthy – President (President@phcoem.com)

Marcia “Bix” Bixby – Vice President (VP@phcoem.com) *In Memorium*

Liz “L12” McCarthy – Secretary (Secretary@phcoem.com)

Barbara “Babs” O’Connor – Treasurer (Treasurer@phcoem.com)

Jean Duffill – Membership Director (Membership@phcoem.com)

Anyone wishing to share information within this newsletter, please send your articles to newsletter@phcoem.com.

If you have questions about our website, please send an email to phcoemadmin@phcoem.com.

Reference Links:

National Chapter Parrot Heads in Paradise at: www.phip.com

PHCOEM Website page at www.phcoem.com

PHCOEM Facebook page at: <https://www.facebook.com/groups/56394897109>

Northeast Regional Parrot Head Convention Committee at: www.nerphc.org

