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**AMBUCS** Award Winning Newsletter  
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December 2023



Greenebucs Chapter spent some time with Santa.



Greenebucs Chapter of Ambucs,  
Greene County Ohio  
Meets at Lofinos Center, 3868 Dayton-Xenia Rd.  
Beavercreek Ohio  
3rd Wednesday of the month 6:00 pm

# Mission

**Our club's mission is to provide help, and support for people/children with disabilities throughout our community.**

## 2023 - 2024 Greenebucs Officers

Leticia Hall - President  
Karen Lampton - Vice President  
Tracy Jaudon - Treasurer  
Sandy Zimmerman - Secretary  
Pat Buckholt - Big Hat President  
Brian Lampton - Sgt. of Arms

## National/District Officers

Donna Hingtgen- President  
Donna Carlton-Vish - President Elect  
Allen Lemieux - Mid States Director  
AMBUCS CEO - Jessica Wall

## Contact Greenebucs

**By Email: [greenebucs@greenebucs.org](mailto:greenebucs@greenebucs.org)**

**By Mail:** GreeneBucs

PO BOX 1

Alpha OH, 45301

**Website:**

[greenebucs.org](http://greenebucs.org)

**Facebook Page:**

<https://www.facebook.com/Greenebucs>

### Facebook Group:

<https://www.facebook.com/groups/11003620573504>

**Instagram:**

<https://www.instagram.com/greenebucs/>

**Twitter / X:**

<https://twitter.com/greenebucs>

Please Share with Your Family and Friends  
*Let Them Know About Our Fundraiser!*



**Greenebucs**  
*Christmas*  
*Fundraiser*

<https://greenebucs.org/donations/>



*Why was the Snowman embarrassed when spotted  
rummaging through a bag of carrots?*

*He was caught picking his nose!*



## Don't Forget These Dates

**December 7 6:00-8:00** Board Meeting at Sandy Zimmerman's house

**December 11 7:30 - 9:00** Chapter Chat " TechSoup Global" [Link in Calendar](#)

**May 17-18, 2024** Midstates Regional Spring Conference, Kalamazoo, Michigan

**July 31-August 2** National Conference, Tulsa, OK

## The Presidents Club of Dayton

Please join us Wednesday, December 20th for our Monthly Luncheon Program. Ms. Cerra Fox Williams, President and CEO of YWCA will be the speaker, and you can bring a toy or toys for children. The YWCA's Christmas Party gifts can be for Babies to Teenagers and the party is the next day, December 21. Details will follow in next weeks Presidents Club Monthly Newsletter.

As a reminder, we spend considerable amount of time to put these lunches together for our Organizations. Please invite your members to these lunches. Every Organization should have a representative at these lunches. The information learned is very educational and rewarding and the networking is awesome.

What was shared last month:

Civitan's Fund Raising program: Wreaths Across America to help as many veterans as possible remembered and honored this December and ask for your support to make it happen:  
[www.wreathsacrossamerica.org/OH0388P](http://www.wreathsacrossamerica.org/OH0388P) Order Due Date is November 16th.

Children's Historical Publishing .Wednesday, November 15<sup>th</sup> Fundraising Event at the Dayton Woman's Club. [www.childrenshistoricalpublishing.org](http://www.childrenshistoricalpublishing.org)

Peace and Tranquility Parade of Giving Trees in Huber Heights  
<https://www.facebook.com/peaceandtranquilitylake>

Miami Valley Military History Museum Veterans Day Open House 9 am to 6 pm (937) 318-8820

Exchange Club Veterans Matter Project You are invited to attend this event in person. Saturday, November 11, 2023 2:00 PM The Dayton Masonic Center, Lower Level 525 W. Riverview Ave, Dayton, OH 45405

Thanks so much for being a valuable member of The Presidents Club of Dayton.

Wishing Everyone a Safe and Blessed Holiday Season,

Tony Massoud

Vice President, The Presidents Club of Dayton

### Easy Peanut Butter Fudge

#### Ingredients

1¼ cups (283.75 g) unsalted butter  
1¼ cups (338 g) creamy peanut butter  
Pinch salt  
1½ teaspoons (1.5 teaspoons) vanilla extract  
4½ cups (510 g) powdered sugar, sifted.

#### Instructions

- Butter an 8-inch non-stick baking dish (or line with buttered parchment paper) and set aside.
- In a medium saucepan over medium heat, heat the butter and peanut butter until the mixture comes to a boil. Remove from the heat.
- Add the salt and vanilla extract, then stir in the powdered sugar until smooth and no lumps remain.
- Pour the fudge mixture into the prepared pan and smooth the top. Press a piece of plastic wrap directly on the fudge and refrigerate until set, at least 1 hour. Cut into squares and serve.



# What a Fun Year We Had!

