

# Putnam Veterans SITREP

Volume 14 Issue 9



AN E-MAIL SITUATION REPORT (SITREP) OF THE PUTNAM COUNTY VETERANS SERVICE AGENCY

## VETERANS CHOW DOWN 2024

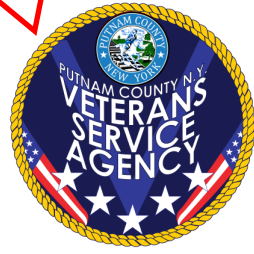
AN APPRECIATION DINNER TO HONOR THOSE WHO  
HAVE SERVED  
IN THE U.S. ARMED FORCES

*Sunday  
November 10*

Lest we forget



Don Sparling



**DONALD B. SMITH GOVERNMENT CAMPUS**  
110 OLD ROUTE 6, BLDG. #3  
CARMEL NY 10512  
**MONDAY-FRIDAY 9-5**  
**CALL FOR APPOINTMENT**  
845-808-1620

**KARL ROHDE, DIRECTOR**

**TANYA PENNELLA, DEPUTY DIRECTOR**



# VETERANS CHOW DOWN

An appreciation dinner to honor those who have served in the U.S. Armed Forces

**SUNDAY, NOVEMBER 10**

Join Guardian Revival, Joseph P Dwyer Vet2Vet Program of Putnam County, and local veterans for the 10th Annual Veterans Appreciation Chow Down at the Putnam County Golf Course.

The Chow Down is a sit-down meal served family style with live entertainment, music, giveaways, and more!

**Free for Putnam County veterans & one guest each.**

Choose 11 am or 2 pm seating.

**To reserve your spot, please call:**

Senator Harckham: 914-241-4600 or

Senator Rolison: 845-229-0106







# VETERANS CHOW DOWN

An appreciation dinner to honor those who have served in the U.S. Armed Forces

## SUNDAY, NOVEMBER 10

Join Guardian Revival, Joseph P Dwyer Vet2Vet Program of Putnam County, and local veterans for the 10th Annual Veterans Appreciation Chow Down at the Putnam County Golf Course. Veterans and a guest will enjoy a free, family-style meal with live entertainment, music, and giveaways!

## SHOW YOUR SUPPORT

Sponsorships make this celebration possible. Showcase your business or organization to hundreds of attendees with sponsor features in the live event, printed programs, and swag bags. The deadline for sponsorship commitments is October 18th.



**SPECIAL FORCES**  
Premier Event Sponsor  
\$2,500



**GENERAL**  
Event Sponsor  
\$1,000



**COLONEL**  
Entertainment Sponsor  
\$750



**LIEUTENANT**  
Museum Sponsor  
\$500



**SERGEANT**  
Golf Cart & Food for Volunteers  
\$250



**CORPORAL**  
Table & Lawn  
\$150



**LAWN SIGN SPONSOR**  
\$100



**TABLE SPONSOR**  
\$100

PLEASE MAKE ALL CHECKS PAYABLE TO GUARDIAN REVIVAL INC.



To become a sponsor for this event, please call:  
The Putnam County Veterans Service Agency at 845-808-1620  
Please mail or drop-off sponsorship checks to:  
110 Old Route 6, Building #3 Carmel, NY 10512





# The Bulletin Board



## GUARDIAN HOMEFRONT

support & resources for military & first responder families

YOU ARE NEVER ALONE

WE ARE HERE FOR YOU

Guardian Homefront **focuses on the family** and provides experiences, education, and support for spouses, partners, and children of military and first responders.

We are here to foster resilience, support health & wellness, and promote community to ensure that no family member feels alone in their journey.

**EMPATHIZE**  
We understand the unique experience of the family environment around a guardian

**EDUCATE**  
Support & training about health & wellness – for yourself, your guardian, and your family

**ENGAGE**  
Fun experiences for quality time & building connection as couples, families, and a community

JOIN US




[guardianrevival.org/homefront](http://guardianrevival.org/homefront)

Guardian Revival is a 501(c)(3) not-for-profit organization that improves the mental health & well-being of military & first responders – our guardians – and their families, at no cost to them.








### DIRECTIONS

*Serves 4; 20 minutes*  
**Start gravy, make toast**  
 While making beef mixture toast 8 slices of bread. Melt butter in a large skillet over medium heat, add beef and sauté 2 minutes. Add flour and stir until well combined with butter, let cook 2 to 3 minutes or until mixture turns light brown.

**Thicken gravy, serve**  
 Add milk to skillet and stir until well incorporated. Turn up heat and bring mixture to a simmer, stirring often until mixture thickens, 5 to 6 minutes, remove from heat. On a plate place 2 pieces of toast and smoother in a quarter of the beef mixture, then serve.



**INGREDIENTS**

-  1/4 C Unsalted butter
-  4 oz Chipped beef chopped
-  1/4 C Flour
-  2 C Milk
-  1 tsp Salt
-  1 tsp Fresh cracked black pepper
-  8 slices Bread