

The Fierce Pierce

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USS JOHN R. PIERCE SAILORS ORGANIZATION, INC.

VOLUME 18

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#### PRESIDENTS COMMENTS

I hope everyone had a wonderful and joyous holiday season.

I contacted the Biloxi area chamber who informed me there were only two or three hotels that have been renovated that could host our size group. So far only two hotels have responded, and one of them was to inform me they would be under construction in October. I plan on visiting the area in March/April to work out the details. Again this will be a 3-day affair, with no planned tours etc. More information will be forth coming. The dates for the reunion have not been set but it will be either the first or second week in October. (20% chance for the first week and 80% chance for the second week). I am also looking at other locations on the gulf coast.

In November I submitted our tax exemption application to the IRS to have our tax exempt status restored. This consisted of a stack of paper about three quarters of an inch thick. John Hopper supplied some very important past financial data, Thanks John. The IRS responded and has reactivated our tax exempt status. I would like to point out that our income (dues, interest, etc) is exempt from tax; however, anyone making a donation to our group cannot deduct that donation. In addition, to the tax exempt status; beginning in 2008 we will be required to file a tax return called an epostcard with the IRS. Since our fiscal year runs from October 1 – September 30, our first return will have to be filled no later than 5 months after our fiscal year closes (September 30<sup>th</sup>, 2008).

Ships Store update.. When I became president (Oct 2006) the ships store inventory was just about depleted. What items were in the store were old and in some cases broken or just not suitable for sales. Example: Two of the ships clocks were broken and had to be discarded; a couple of the old white base ball caps were yellowed and also had to be discarded. Sales at the 2006 reunion were in the 40 dollar range. The Executive Board authorized the purchased of new merchandise up to \$4,000 dollars. Jackets, golf shirts, umbrellas, hats and t-shirts were purchased at a cost of \$3,759.64. Sales at the 2007 reunion were an excellent \$2,174.00 (second best in history). The remaining value of the items we purchased is \$3067..00. There are no plans for any further purchases until after the 2008 reunion.

The 2007-2008 dues are now due. There are some 60 shipmates who have not paid their annual dues. Annual dues are \$15.00. Please submit you dues to

Carl Cox, 4610 Hominy Ridge Road, Springfield, OH 45502.

## TAPS

Lawrence "Wes" Kreske 1930-2008

Wes passed away Friday, Feb 15, 2008 at St. Joseph's Health Center from heart failure. He is survived by his wife of 42 years Barbara Kreske, one son, two stepsons and a stepdaughter. He also had 9 grand children.

Wes joined the U. S. Navy in January 1949 and was assigned to the Pierce from 1951-1953. His awards include; Purple Heart, National Defense Service Metal, Korean Service Metal with one battle star, United Nations Service Metal, Republic of Korea Presidential Unit Citation.

Wes was the Co-fonder of the USS John R Pierce DD-753 Sailors Organization and served as president and recruiting officer.

Please remember the Kreske family in your thought and prayers.

### NEW MEMBERS

<u>Name</u>	<u>Rank</u>	<u>Years on Board</u>
Gerald Fischer	FN1	1944-1946

**USS J.R.PIERCE TREASURER REPORT, 03/08**

<b>Income</b>	<b>ANNUAL DUES</b>	<b>\$370.00</b>
	<b>SHIPS STORE</b>	<b>\$63.00</b>
	<b>INTEREST</b>	<b>\$161.55</b>
<b>Sub Total</b>		<b>\$594.55</b>
<b>Expenses</b>	<b>NEWSLETTER</b>	<b>\$78.43</b>
	<b>GIFT CARDS</b>	<b>\$150.00</b>
	<b>BIZ FILING</b>	<b>\$60.00</b>
	<b>DOCUMENT MAILINGS</b>	<b>\$18.40</b>
	<b>STAMPS FOR MAILING</b>	<b>\$16.40</b>
<b>SUB TOTAL</b>		<b>\$323.23</b>
<b>Gain/(Loss)</b>		<b>\$271.32</b>

**LIFETIME FUND** **\$11,850.00** **79MEMBERS**

**3/2/2008**

**CLOSING BALANCE**

	<b>Nov 31, 07 Closing</b>	<b>Mar 02, 08 Closing</b>
<b>CHK (1)</b>	<b>\$452.64</b>	<b>\$690.64</b>
<b>CHK (2)</b>	<b>\$9,809.50</b>	<b>\$4,684.59</b>
<b>CD 1</b>	<b>\$2,244.01</b>	<b>\$2,270.76</b>
<b>CD 2</b>	<b>\$8,167.68</b>	<b>\$8,268.59</b>
<b>CD 3</b>	<b>\$5,335.85</b>	<b>\$5,366.42</b>
<b>SAV (4)</b>		<b>\$5,000.00</b>
<b>TOTAL</b>	<b>\$26,009.68</b>	<b>\$26,281.00</b>

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# PJ'S Corner

## Hearty Lasagna

### Beverly's Famous Lasagna

2 T. cooking olive oil	1 tsp. sugar
1 C. minced onion	1 tsp. basil
1 clove garlic, peeled and crushed	1 tsp. oregano
1 lb. ground beef	A few drops liquid hot pepper
seasoning	optional
1 (2 lb. 3 oz.) can Italian plum tomatoes	1 lb. lasagna noodles
1 (8 oz.) can tomato sauce	1 c. Ricotta
1 (6 oz.) can tomato paste	1 c. grated Parmesan cheese
½ c. red wine	

For the sauce: Heat oil in heavy 2 ½ quart large sauce skillet. Add the onion and garlic. Sauté until pale golden, Stir in the beef and cook, stirring until browned. Add the remaining ingredients in the order listed. Mix well. Cover and simmer over low heat for about one hour until sauce is thickened and flavors blended.

Cook lasagna noodles (el dente). To assemble casserole: spread a thin layer of sauce in the bottom of a rectangular 3-quart casserole. Cover with a layer of lasagna noodles cut to fit. Spread a layer of sauce. Dot with spoonfuls of Ricotta or cottage cheese and a sprinkling of Parmesan. Cover with one or two slices of mozzarella or pizza cheese. Repeat layers until all ingredients are used up. End with a layer of sauce and mozzarella or pizza cheese. Bake in moderate oven, 350 degrees F for 30 minutes or until golden on top, hot and bubbly. Allow to cool 5 or 10 minutes before cutting into squares to serve. Makes 6 to 8 servings.

## Decadent Cupcakes

For dessert:

(Chocolate Cupcakes With A Surprise Filling)

1 pkg. chocolate cake mix  
1 bag Nestle Chocolate Chips  
1 pkg. 8 oz. cream cheese  
1 egg  
½ C. sugar  
Dash of salt

Make cake mix according to directions on box. Fill 24 cupcake liners. Make filling by creaming the cream cheese and sugar. Add egg and salt. Stir. Then mix in 1 C.

chocolate chips. Drop rounded tsp. Into each cupcake before baking. Bake 19 to 20 min. at 350 deg. (toothpick clean).

When out of the oven and cooling but while still warm, make frosting in small saucepan, melting:

1 ½ C. sugar  
6 T. butter  
6 T. milk

**Boil for ½ min. Remove from heat and add 1 C. Nestle Chocolate Chips. Stir until melted. Spoon over cupcakes. Enjoy.**

(Note: These made 18 large cupcakes and I used ½ the recipe for the filling as well as the