FROM DISTRICT 4 DIRECTOR
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A big shout-out to all the Units that submitted their activity reports.
As a District, we are busy meeting our mission, woohoo!!!
Reporting can be as easy as the following:
SAMPLE

Date	Category/Program	Activity	Mileage	# of Volunteers	Total donated in hours	Donations
9/11/2026	Americanism	9/11 Remembrance Flag waving on Maple Street – 1hour	Total 39 miles, 3 miles per member to the Post	13	$448.37*	
9/11/2026	Community Service	Worked Legion Meat Raffle		3	$103.47	$15 bought 50/50
9/19/2026	National Security	Stood at POW/MIA Vigil	36 r/t x 4 = 144 miles	4 each stood a total of an hour	$137.96	
9/19/2026	VA & R	Bought & delivered groceries to a veteran, 1.5hrs	3.5 miles	1	$51.73	$72.60 Groceries

*This total represents 13 volunteers x 1 hour =13 x $34.49 (amount allotted by National for each hour of our service).

Need to spice up your day

October 1st is National Pumpkin Spice Day
Pumpkin Spice Bread
Prep: 5 minutes, Cook 1 hour
Servings: 2 loaves

2 c. flour
1 tsp. ground cloves, cinnamon, nutmeg, baking powder, baking soda
½ tsp. salt, 2 eggs, 1 c. vegetable oil, 2 c. sugar, 2 tsp. vanilla, 1 15oz. can of pureed pumpkin

Preheat oven to 350 degrees, prepare two loaf pans with a thin coat of butter and lightly dust with flour. In a large mixing bowl, beat eggs, add sugar, oil flour, soda, salt, baking powder, cloves, nutmeg, and cinnamon. Mix well, stir in pumpkin puree. Transfer mixture to loaf pans, bake for 1 hour and 5 minutes. Loaves are done when a toothpick inserted into the center comes out clean. **Enjoy!** **~Mary Kay**