



## Cremation Society Celebrates Veterans

This past June, members of Cremation Society of Illinois and the Des Plaines Frisbie Senior Center boarded a coach bus and headed to the Abraham Lincoln National Cemetery in Elwood, IL to tour the cemetery grounds.

Chris Hill, a veteran and representative from the cemetery, provided detailed information to attendees regarding Veteran burial benefits, committal services and the functions of the cemetery. The attendees had the opportunity to view the Abraham Lincoln statue and walk the Memorial Walkway.



In November, Chris Hill attended Cremation Society of Illinois 11th annual veteran's day luncheon as our guest speaker. He gave many veterans peace of mind, letting them know the cemetery provides funeral or cremation services to the veteran and their spouse at no cost.



Cremation Society of Illinois is hoping to plan another bus trip this summer leaving from our Rockford location. If you are interested in attending, please contact the office at 815-282-6202, or email [katies@cremation-society.com](mailto:katies@cremation-society.com). We will add you to our list and update you once we set the date.



## Meet Our Staff



Mark Kazlauskas has worked at our Romeoville location for the past 19 years. He is a licensed funeral director who works closely with our staff to allow Cremation Society of Illinois operations to run smoothly. From monitoring the Illinois Vital Records System, applying for cremation permits, meeting with families and managing logistics, Mark's days are filled with responsibilities.

While not working, Mark is very active in the Orland Park Lions Club. To be a Lion, you serve places where individuals join together to volunteer their free time and effort to improve their communities, both locally and nationally.

Said Mark, "I always heard good things about the Lions Club. I joined in 2007 to give back to my community."

Throughout his time with the Lions Club, Mark has been on the Board of Directors twelve out of the last thirteen years. He's served as Club President for two terms and Vice President for three terms. Currently, he is a regular member and has chaired many events, including Orland Days Carnival, Christmas tree sales, parades and special needs children's day.

Earlier this year, Mark was honored to receive the Melvin Jones Fellowship Award. Named after the Lions Club founder, it's the highest award given in recognition of commitment to humanitarian work and is voted on by other members of the club.

"I am very proud of this award," Mark says.

When not working or attending Lion Club events, Mark enjoys spending time in Orland Park with his wife, Tiffany and their children, Luke and Allison.



## Pumpkin Pecan Cheesecake

**Prep Time:** 20 mins

**Cook Time:** 1 hr. 45 mins

**Total Time:** 2 hrs. 5 mins

This Pumpkin Pecan Cheesecake has a crispy, baked pecan topping that pairs perfectly with the creamy texture of the pumpkin spice flavored cheesecake.

### Ingredients:

- 24 oz. cream cheese; softened to room temperature
- 1/2 c. sugar
- 3/4 c. firmly packed brown sugar
- 4 eggs
- 1 1/2 c. pumpkin
- 2 tsp. pumpkin pie spice
- 3 tbsp. flour; sifted
- 1 tsp. vanilla

### Pecan Topping:

- 1 c. pecans; chopped
- 1 c. brown sugar
- 4 tbsp. softened butter

### Crust:

- 1 1/2 c. graham cracker crumbs
- 1/4 c. sugar
- 6 tbsp. butter; melted
- 1/2 tsp. cinnamon

### Directions

1. Preheat the oven to 325 degrees. Prepare the crust by combining the graham cracker crumbs, sugar and cinnamon. Stir in the melted butter. Firmly press crust into the bottom and up the sides of a 9-inch spring-form pan. Bake the crust for 6 minutes and remove from the oven.
2. Beat the cream cheese until fluffy; beat in sugars, vanilla and pumpkin pie spice.
3. Add the eggs 1 at a time; lightly beat until just combined. Lightly beat in the pumpkin and then, the flour. Don't over-beat!
4. Pour the cheese mixture into the prepared crust. Bake for 1 hour and 15 minutes. Begin preparing pecan topping around 10 minutes before timer goes off.
5. Prepare the topping by combining the pecans, brown sugar and butter. Sprinkle the mixture over the top of the cheesecake. Return the cheesecake to the oven and bake for an additional 15 minutes.
6. Turn off the oven and leave the cheesecake in with the door closed for an additional 30 minutes. Remove from the oven and allow to cool. Cover cheesecake and refrigerate in the pan overnight before.

## LOCATIONS

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Mount Prospect, IL 60056  
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Chicago, IL 60615  
773-752-6400

736 W. Addison  
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795 Forestwood Drive  
Romeoville, IL 60446  
815-886-2000

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