



WELCOME TO THE LOWERY FAMILY

Semi-Annual Newsletter

♦ Welcome to the Lowery Legacy: Connect, Celebrate, and Create Memories!



We are delighted to welcome you to the very first installment of the Lowery Family newsletter, Family Ties! This newsletter aims to keep everyone connected and informed about the latest happenings in our wonderful family. Whether near or far, young or seasoned, we hope this newsletter will bring a smile to your face and strengthen the bonds that tie us all together. The Lowery Family Reunion Committee is committed to keeping all members of the family informed and connected to the family heritage.



In this newsletter you will find:

2025 Family Reunion Information, latest projects, workshops, free resources, and more. Keep Reading!



2025 Lowery Family Reunion

REUNITING IN SAVANNAH!

We are thrilled to announce that our next family reunion will be held in July 2025 in the charming and historic city of Savannah, Georgia (Pooler Area)! Mark your calendars for July 10 -13, 2025, and start packing your bags for what promises to be an unforgettable gathering filled with laughter, love, and cherished memories.

Savannah, with its beautiful squares, lush parks, and rich history, offers the perfect backdrop for our family to come together and celebrate. From exploring the picturesque streets to enjoying delicious Southern cuisine, there will be something for everyone to enjoy. More information on our website!

Registration Fees: Due before May 1, 2025

If you have not received the packet of information please send us an email. (LoweryReunion2022VA@gmail.com)



Family Reunion Events

2025 - NEW EXPERIENCES

- Meet and Greet, Souvenirs
- Savannah Riverboat Cruise (Brunch & Entertainment)
- Day-at-the-Park
- Comedy Show and Dinner



Scripture Section

A SPACE WHERE WE CAN REFLECT ON OUR FAITH IN GOD THAT STRENGTHENS OUR FAMILY BONDS AND GUIDES OUR DAILY LIVES.

And above all these things put on charity, which is the bond of perfectness. And let the peace of God rule in your hearts, to the which also ye are called in one body; and be ye thankful. - Colossians 3:14-15 KJV



Remembering Zinnamon 'Donnie' Lowery

FAMILY REUNION HISTORIAN

We honor and celebrate Donnie Lowery, a remarkable individual whose life was filled with service, creativity, and dedication to our family's legacy. As a distinguished veteran, Donnie exemplified courage and selflessness, serving the country with honor. His love for music was equally inspiring, as he shared his talents as a DJ and musician, bringing joy and connection to countless people. Whether on the turntables or with an instrument in hand, his passion for music filled every space with warmth and rhythm.

Beyond his many talents, Donnie was the heartbeat of our family's reunions. As a devoted member of countless reunion committees, he worked tirelessly to help organize and bring us all together, ensuring that each gathering was filled with love,

laughter, and cherished memories. His dedication to preserving our history and fostering unity within the family will forever be remembered. We are grateful for his unwavering commitment, and his legacy will continue to inspire future generations.

Donnie Lowery's biography can be found on our [website](#).

Please keep the family in your earnest thoughts, effectual and fervent prayers.



*The Lord knoweth the days of the upright:
and their inheritance shall be for ever*

- Psalm 37:18 KJV



Family Fundraisers

PARTICIPATION HELPS OFFSET THE COST OF OUR FAMILY REUNIONS

In preparation for our upcoming family reunion, we're excited to once again organize a series of fundraisers to help offset costs and ensure everyone can attend without financial strain. Over the years, your generous support of previous fundraisers has been instrumental in bringing down the costs of our reunions, allowing us to cover expenses like venue rentals, food, entertainment, and activities. With your continued participation, we can make this year's reunion just as successful, creating lasting memories for all. Spread the word!

Upcoming

- 1) Krispy KREME
 - 2) Nuts & Wrapping Paper (Holiday Fundraiser)
 - 3) Soulfest (February 15, 2025 Savannah/Pooler Area)
- More information on the Facebook page.



Family Impact

CREATING A DIRECTORY

We are excited to announce the creation of a family directory to help us stay connected and celebrate our shared history. Please provide your contact information to ensure everyone is included in this valuable resource for future reunions and events.

FILL OUT THE DIRECTORY FORM [HERE](#)



Free Resources

LEARN HOW TO DO IT YOURSELF

- Teachers and Students about mental health - [Toolkit](#) & [Coloring Book](#)
- Professional Development - advance your career with [free Ivy League Classes](#)

No Secrets Here! Featured Family Recipe

GLAZED HAM

Submitted by: Cassandra Lowery-Thompson

Ingredients:

- 1 Pork Ham
- 1 can of pineapples (sliced, juice reserved)
- 1 bag of brown sugar
- 1/2 tsp dry mustard (optional)
- Cherries (optional)
- 1 large deep pan
- Aluminum foil
- Cooking thermometer
- Toothpicks

Instructions:

1. Preheat the oven to 400°F (200°C).
2. Prepare the ham:
 - Wash the ham thoroughly.
 - Cut slits in the ham.
3. Prepare the pan:
 - Line the deep pan with aluminum foil.
 - Cover the bottom of the pan with water.
 - Place the ham skin-side down in the pan, and cover it loosely with foil.
4. Bake the ham:
 - Bake at 400°F, following cooking time instructions based on the weight of your ham (about 20 minutes per pound).
 - Use a cooking thermometer to ensure the ham reaches an internal temperature of 160-170°F (71-77°C).
5. Prepare the glaze:
 - Strain the juice from the canned pineapples.
 - In a saucepan, combine the pineapple juice with brown sugar, adding sugar little by little, stirring constantly until the mixture thickens.
 - Add 1/2 tsp dry mustard (optional).
 - Continue stirring and adding the remaining pineapple juice and brown sugar until all the juice is used and the glaze is smooth and thick.
6. Glaze the ham:
 - When the ham is almost done, turn back the foil and begin applying the glaze to the top of the ham every 5-10 minutes.
 - Halfway through glazing, insert toothpicks around the ham.
7. Add decorations:
 - Attach pineapple slices and cherries (optional) to the toothpicks on the top and sides of the ham.
8. Finish cooking:
 - Once fully glazed, remove the ham from the oven and let it rest for 10 minutes before serving.

Enjoy your delicious glazed ham!



Lowery Heritage Trivia

DID YOU KNOW THIS (ABOUT THE LOWERY FAMILY)?

The Lowery Family Reunions began around 1978, through much of the effort of Annie Mae Lowery.

FIND OUT MORE [HERE](#)



Around the Table

FAMILY DISCUSSIONS TO HAVE

Cultural Story-Telling. Dedicate time to share stories about your family's history, significant figures in history, and cultural traditions. This is a great way to strengthen cultural identity but also provides a sense of belonging and pride.

Ask the Expert!

HAVE YOU CONSIDERED A CAREER IN TECHNOLOGY?

Getting into tech careers can seem overwhelming at first, but it's very achievable with the right strategy and commitment.

- Choose Your Path
 - Identify your interests
 - Research In-Demand Roles
- Learn the Basics
 - Free Online Courses (Udemy, edX, LinkedIn)
 - Free Online Bootcamps
- Develop Practical Skills
 - Programming, Projects, Algorithms
- Network in Tech Communities
 - LinkedIn, Free Meet-Ups, Conferences
- Gain Experience
 - Freelance Work, Volunteer Projects, Internships
- Stay Updated
 - Free LinkedIn Certifications, Google Certs
- Apply for Jobs
- Leverage Transferable Skills
 - Highlight skills from other industries that will help you apply.



Stay Connected: Visit Our New Lowery Family Webpage

FAMILY, LOVE, AND CONNECTION

To better stay connected to each one, the Lowery Family Reunion Committee is committed to creating an internal list of family members. Please fill out our Google form [here](#).

Contact Us | Lowery2022VA@gmail.com

WWW.LOWERYFAMILYREUNION.COM