

# Homewood Herald

## Report from the Master

Greetings Brethren

As I sign off as Master it is special to have been able to perform the Initiation of Bro Dennis Fyck and at the same time recognise the service that some of our members have given to Freemasonry, Firstly. though it seems appropriate to start with;



Worshipful Master There is an Alarm!"

Bro Dennis Fyck, 32 of Ontario, Canada. Dennis has spent much of the last ten years travelling and working in Europe, Australia, Canada and New Zealand. Included in this time was 3 years with Canadian Pacific Railway in Vancouver.



It is here that Dennis was first introduced to the Craft. Currently an Estimator & Project Manager at a commercial flooring company on a sponsored work visa, his hobbies include music, sports (including rugby), and reading everything but especially history. Excited to become settled in the NZ and to develop in the Craft!

Brethren, it is an honour to be a Master of a lodge but I feel that being a Master of Lodge Homewood is a particular honour. Homewood is a great lodge and it is our heritage and membership that make it so. It is fitting therefore to be recognizing service and awarding 25 year badges to:

VWBro Murray Alford PG Lec	WBro John Patterson	WBro Malcolm Jackson
WBro Dennis Edwards	WBro Graeme Roberts	Bro Steve Cutler
WBro Mike Edmonds	WBro Chris Paul Snr	Bro Steven Quirke
WBro John Nimmo RH		

### Do we have a picture of the badge?

In closing I wanted to remind us all of the excellent work we did in formulating a Strategic Plan. It is now up to us to start "living" the plan. Our Strategic Plan

Vision; To be a thriving, active Freemasons Lodge that preserves strong traditions, and adds value to the lives of its members and to the community.

Values; Along with the values derived from the basic principles on which Freemasonry is founded (brotherly love, relief, and truth), Lodge Homewood values quality, inclusion, charity and distinction.

Quality; Lodge Homewood sets a high standard of dress, ceremony and refectory to create a quality environment for its members and visitors.

Inclusion; Lodge Homewood is a tight-knit group, our strength is through unity. The Lodge supports its members, mentors newly joined members, welcomes visitors, and has a strong visiting focus.

Charity; It is a privilege and an obligation for Lodge Homewood to improve the lives of its members, their families, non-members and community organisations through charity.

Distinction; Lodge Homewood is different. It has its own style, ceremonies and standards. These distinctions are promoted widely and the Lodge is attractive to visit.



Ahdut Coah Hi  
Worshipful Master  
Craig Fraser











### **A Night to Remember - Inspired by actual events.**

At a lodge in a small provincial town not far from here, the Master was celebrating his final night. The Grand Lecturer had been invited to give a lecture on the working tools of the third degree, the District Grand Master was present, and so were many visiting Masters. The Master was intent on going out with a bang. As the Grand Lecturer was delivering his lecture 'The working tools take their rise from the symbolism ...', when suddenly in the corridor outside the lodge room the piercing sound of a smoke alarm was heard, waking up some of the Brethren who had fallen asleep. Jumping to his feet, the Inner Guard bellowed 'Worshipful Master, there is an alarm'.

The Master was caught off guard. Not knowing what to do, he turned to the Deputy Master for advice. 'Gavel. Gavelling always does the trick.' The Master gavelled, but the alarm continued. 'Bro Inner Guard, you will enquire as to the cause of the alarm,' said the Master. The Inner Guard opened the door of the lodge, consulted with the Tyler, and reported back. 'The caterer doesn't know how to work the new stove. He's burning the dinner. There's lots of smoke, but no risk of fire.'

The Treasurer immediately got to his feet. 'Brethren, I don't care if tonight's dinner is burnt. You'll get absolutely no discount on the cost of refectory. Zilch. Zero. Nada. In fact, we'll charge double for smoked ham.'

'What do I do?,' asked the Master to the Immediate Past Master. 'Don't ask me,' replied the Immediate Past Master. 'My job is simply to sit in the East looking intelligent. Can we hurry up please? I'm hungry.' 'Bro Secretary, what do I do?,' asked the Master. 'Well,' replied the Secretary. 'Under rule 13b, subsection c, paragraph 2, of the amended Book of Constitution...'. 'Thank you, Bro Secretary,' replied the Master, cutting him off. 'Bro, Senior Warden, what do you advise?'

In the meantime, a trace of smoke started floating into the lodge room.

The Senior Warden replied: 'Well, when something similar happened in September 1963, when W Bro Archibald was giving a lecture on the tracing board. Oh no, wait, that was in the first degree ...' He was cut off as the sound of the alarm grew louder.

The Chaplain piped up: 'Almighty Master of the Universe, save us sinners from the cauldrons of hell.'

'Order, order,' yelled the Master with sweat pouring from his brow and the smoke in the air growing noticeably denser. 'This is my last night in the chair and I want to finish this meeting and close the lodge. Now, onto the working tools.'

'Worshipful Master,' added the Almoner worriedly, 'I wish to report that the health of Brethren is taking a turn for the worse.'

At that moment the door burst open and a member of the local volunteer fire brigade tore into the room. 'Working tools? I'll show you my working tools. They're the hose, helmet, and hi-vis vest. Now, everyone, get out of here.'

'No,' screamed the Master, 'I must close the lodge. We're in the third degree.' The member of the volunteer fire brigade hoisted the Master off his feet and carried him to the door. 'No, no, no,' cried the Master. At that moment a voice was heard from one side: 'Smile'. 'The Master muttered despairingly as he realised that the volunteer fire brigade member was none other than the wife of the Grand Master. 'Great picture for the front cover of the Freemasons magazine,' the Master heard. 'Yes, truly a night to remember.'

Brethren, this article conveys a serious message. Be very conscious of fire safety and check regularly to ensure that your smoke alarms are working. Also, fire extinguishers have come down in price. I bought one for just \$20 the other day. If an alarm goes off, evacuate the room immediately. Safety comes first!

*By WBro David Ryan*



## Recipe – Bunny Pot Pie

### Ingredients

1 rabbit  
1 tbs. oil  
water  
salt and pepper, to taste  
1 bay leaf  
4-5 tbs. flour  
half an onion, chopped  
1 large carrot, diced  
1 1/2 cups of cauliflower, cut into small pieces  
frozen peas  
pre-made puff pastry/pie crust/biscuit  
1/4 tsp. dried thyme  
1/2 tsp. dried rosemary  
1 chicken bouillon cube (optional)  
1 egg yoke

### Method

1. Trim as much meat as you can off the rabbit. Cut the meat into small pieces. Season with salt and pepper. Discard any dark/bruised parts from shot. It's not good eats. Keep bones for broth.
2. In a large skillet or dutch oven, heat oil and quickly brown rabbit (plus bones) on both sides (1-2 minutes).
3. Add water, just enough to cover the rabbit. I'd say we put in about 3 cups of water. Add 1 bay leaf. Cover and simmer for 1 to 1 1/2 hours, or until the meat is tender. Skim off any foam that float to the surface. You want the broth to be clear.
4. Discard the bones. Use a fork to scrape off any meat left on the bones.
5. Add in carrots, onion, cauliflower, thyme and rosemary. Add extra water if you need to, enough to cover all the rabbit and all the veggies. Cover and simmer for an additional 20-30 minutes, or until the carrots are tender. When veggies soften, discard bay leaf. We added 1 chicken bouillon cube for extra flavour. Add salt and pepper, to taste.
6. Make a slurry to thicken the filling: in a bowl, combine 4 tbs. flour and 1 cup (or so) of hot broth or water. Whisk well.
7. Slowly pour it into the Dutch oven and whisk well, to prevent lumps. Let it simmer for a couple minutes, then check if you like the consistency. If not, add more slurry. Mix in frozen peas. Rick hates peas. Turn off heat.
8. Preheat oven to 375 degrees F. Spray ramekins with cooking spray and scoop in filling.
9. Shape puff pastry/pie crust/biscuit to fit the top of ramekins. Cut a slit through the top for venting. Brush egg wash over top: whisk together 1 egg yoke and 1 tsp. of water. This will give your crust a nice golden, shiny colour.
10. Bake in 375 degree oven until the crust turns golden brown, about 20 minutes.



### Next meeting

Installation of Mark White – Contact Hadyn to advise you are attending [Homewood.editor@gmail.com](mailto:Homewood.editor@gmail.com)



Mark is a Master Mason and a top bloke and will be joining a long line of Master Masons who have gone into the chair of King Solomon at Lodge Homewood recently, we are lucky to have had new people in the chair for some years now. Apart from also being a good friend of mine, he is an educated chap who brings rational calm to conversations and has been a member since 2009, when I was Master of the Lodge. We all look forward to having mark as the Master of Lodge Homewood from our Installation.



### Calling all Royal Arch Masons

I'm currently 1st Principal at Wellington Chapter and will be going back into the chair for a second year on 5 September. There are quite a few Lodge Homewood brethren who are members of Wellington Chapter, and I know that there are some other Homewood brethren out there who belong to other chapters. It would be good if you could come along and celebrate my (re)Installation at 6:30pm on Thursday, 5 September, at Windana Hall in Porirua. For those of you who aren't Royal Arch Masons, have a chat with me if you're interested. I find that it's fun and relaxed and, when you visit a Royal Arch chapter, you'll already know most of the members there through visits to other lodges or visitors to Lodge Homewood.

*WBro David Ryan*