

Homewood Herald

Report from the Master

Greetings Brethren

Happy new year, I hope everyone had a great Christmas.

Since our last meeting I have found myself suddenly busy due to business sale. My weekdays are spent in computer labs and workshops as we put together new networks and business processes. As I started to get my focus back on Lodge I was somewhat reminded of my 24" gauge.

A quote I came across while reading an article from the Honolulu Masonic Research Lodge of the working tools I thought I would share

"Man cannot work without tools. The necessity for those has stimulated his powers of invention and his invention of them has enabled him everywhere in material creation to conquer and establish his supremacy".

Visualising a 24" gauge is a powerful symbol that there are a finite number of hours which we need to allocate wisely.

Charity.

WBro John Nimmo and Bro Callum Fraser have been busy working through the Freemasons Charity and sourcing the defibrillator. We now have the defibrillator and WBro Nimmo will give us an update.

Ngaio Scout Group.

Lodge Homewood provided assistance to the Ngaio Scout Group and the re-opening of the Scout hall is on February 24th from 11am-1pm.

Visits

Friday 15th Bro Callum and I attended Westminster for Bro Andrew Thomas's third degree. Bro Andrew had the 1st degree tracing board presented to him by VWBro Alford at Homewood.

Thursday 26th is Bro Rodrigo Costa's second degree at NZ Pacific.

A future visit is a trip to Picton to Waitohi Lodge No 111 installation where VWBro George Stables is taking the chair and the ceremony is being performed by the Hutt District team.

This month we will open in the 3 degrees and then have the presentation from Bro Miles on the strategic planning session



Ahdut Coah Hi
Worshipful Master
Craig Fraser





Famous Freemason - Voltaire

Voltaire was born François-Marie Arouet, in Paris. He was educated by Jesuits at the Collège Louis-le-Grand (1704–1711), becoming fluent in Greek, Latin and the major European languages.

His father tried to encourage Voltaire to become a lawyer, but Voltaire was more interested in becoming a writer. Instead of studying to be a lawyer, he began writing poetry and mild criticisms of the church and state. His humorous, satirical writing made him popular with sections of Paris society, though they also started attracting the attention of the censors.

In 1726, he was exiled to England after being involved in a scuffle with a French nobleman. The nobleman used his wealth to have him arrested, and this would cause Voltaire to try and reform the French judicial system. After this first imprisonment in the Bastilles, he changed his name to Voltaire – signifying his departure from his past. He also used numerous other pen names throughout the course of his life, in a bid to escape censorship.

Voltaire spent three years in England, where he was influenced by British writers, such as William Shakespeare and also the different political system, which saw a constitutional monarchy rather than an absolute monarchy as in France. He also learnt from great scientists, such as Sir Isaac Newton. Voltaire was particularly impressed by the Scottish Enlightenment thinkers, such as Adam Smith and David Hume, saying once:

“We look to Scotland for all our ideas of civilisation”

Although he had much in common with fellow French Enlightenment philosopher Jean Jacques Rousseau, the pair often disagreed and had a prickly relationship. However, after Rousseau wrote *Emile / Vicaire Savoyard*, Voltaire offered Rousseau a safe haven because he appreciated Rousseau’s attack on religious hypocrisy. Rousseau regretted not replying to Voltaire’s offer.

On returning to France, he wrote letters praising the British system of government and their greater respect for freedom of speech. This enraged the French establishment, and again he was forced to flee Paris.

Seeking a safe place, Voltaire began a collaboration with Marquise du Chatelet. During this time, Voltaire wrote on Newton’s scientific theories and helped to make Newton’s ideas accessible to a much wider section of European society. He also began attacking the church’s relationship with the state. Voltaire argued for the separation of religion and state and also allowing freedom of belief and religious tolerance. Voltaire had a mixed opinion of the Bible and was willing to criticise it. Though not professing a religion, he believed in God, as a matter of reason.

“What is faith? Is it to believe that which is evident? No. It is perfectly evident to my mind that there exists a necessary, eternal, supreme, and intelligent being. This is no matter of faith, but of reason.”

On Catholicism

In a letter to Frederick II, King of Prussia, (5 January 1767) he once wrote:

“Ours [religion] is without a doubt the most ridiculous, the most absurd, and the most blood-thirsty ever to infect the world.”

In 1744, Voltaire returned to Paris, where he began a relationship with his niece, Marie Louise Mignot. They remained together until his death.

For a brief time, he was invited by Frederick the Great, to Potsdam. Here, Voltaire wrote more articles of a scientific nature, but later incurred the displeasure of the king as he started satirising the abuses of power within the state.

In 1759, he wrote his best-known work – *Candide, ou l’Optimisme* (*Candide, or Optimism*) This was a satire on the philosophy of Leibniz. After a brief stay in Geneva, he settled for 20 years in Ferney on the French border.

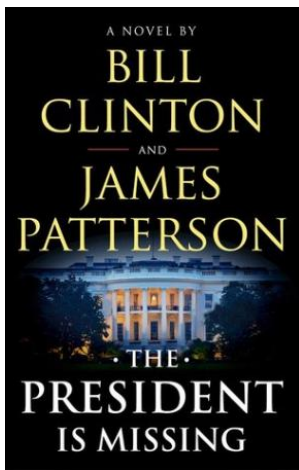
In his later life, Voltaire continued to write and also to support persecuted religious minorities. He was visited by some of the leading European intellectuals of the day – such as James Boswell and Adam Smith.

In 1778, he died after shortly returning to Paris. Some of his enemies claimed he made a deathbed conversion to Catholicism, but this is disputed.

In February of that year, fearing he would die, he wrote:

“I die adoring God, loving my friends, not hating my enemies, and detesting superstition.”

Voltaire was a Freemason only two months before his death



Book review - The President is Missing

This book, by James Patterson and former President, Bill Clinton, is about a terrorist threat to the United States. The book starts with the President having to disappear for a secret meeting, disclosing the reason to only a few members of his inner circle. This makes for rather a slow

start in the first hundred pages and some confusion, with the explanation for this disappearance not disclosed until around page 400. However, the book picks up pace as it emerges that the President has less than a day to foil a planned terrorist attack, while at the same time trying to work out the identity of a traitor in the White House. Initially the slow start made the book a bit boring and, as the President wrote as 'I', it was at first hard to get out of my head images of Bill Clinton as the President character, as the President depicted in the novel was in no way pitched as President Clinton. However, overall this was a relatively good read with plenty of action, suspense, and the added mystery of who would be the Benedict Arnold. I'll give this book 3.5 out of five stars.

David Ryan

Grand opening of the Ngaio Scout Hall

As the Group Leader of Ngaio Scout Group I would like to welcome you all to attend the Grand Opening of the Ngaio Scout Hall. It has been 40 years in the making, we have considered three other locations to build, even had plans drawn up. None of these came to fruition for various reasons, about five years ago, we purchased the land we sit on from Kiwirail, it was at this point we decided to do the rebuild. This was inevitably held up by lack of funding to reach the target. We took a chance and went ahead and did it, this could not have happened without the assistance of our many sponsors. Lodge Homewood has always been there for our Group and we hope this continues.

The opening is at 11am on Sunday 24th and we hope to see you there, you will need to park in the Ngaio Station carpark and walk across the tracks to the hall.

Quiz night

Ngaio Scout Group have a Quiz night this coming Sunday after our Hall opening at 11am. Please register here to attend <https://goo.gl/forms/evhbYfnnTRBf2plP2>

QUIZ NIGHT
For the **Ngaio Scout Hall Upgrade**
February 24th at 7:00pm
1841 Bar, Disraeli St Johnsonville
\$20 per person
Bring cash for raffles - spot prizes

contact Hadyn
ngaio@group.scouts.nz
021 545 113



Recipe – Duck a l'Orange



Ingredients

Roast duck

- 1 tablespoon kosher salt
- 1 teaspoon ground coriander
- 1/2 teaspoon ground cumin
- 1 teaspoon black pepper
- 1 (5- to 6-lb) Long Island duck (also called Pekin)
- 1 juice orange, halved
- 4 fresh thyme sprigs
- 4 fresh marjoram sprigs
- 2 fresh flat-leaf parsley sprigs
- 1 small onion, cut into 8 wedges
- 1/2 cup dry white wine
- 1/2 cup duck stock, duck and veal stock*, chicken stock, or reduced-sodium chicken broth
- 1/2 carrot
- 1/2 celery rib

For sauce

- 1/3 cup sugar
 - 1/3 cup fresh orange juice (from 1 to 2 oranges)
 - 2 tablespoons white-wine vinegar
 - 1/8 teaspoon salt
 - 2 to 4 tablespoons duck or chicken stock or reduced-sodium chicken broth
 - 1 tablespoon unsalted butter, softened
 - 1 tablespoon all-purpose flour
 - 1 tablespoon fine julienne of fresh orange zest, removed with a vegetable peeler
 - 1 13- by 9-inch flameproof roasting pan
- Special Equipment
an instant-read thermometer; a 13- by 9-inch flameproof roasting pan

Method

Roast duck

1. Put oven rack in middle position and preheat oven to 475°F (245°C).
2. Stir together salt, coriander, cumin, and pepper. Pat duck dry and sprinkle inside and out with spice mixture. Cut 1 half of orange into quarters and put in duck cavity with thyme, marjoram, parsley, and 4 onion wedges.
3. Squeeze juice from remaining half of orange and stir together with wine and stock. Set aside.
4. Spread remaining 4 onion wedges in roasting pan with carrot and celery, then place duck on top of vegetables and roast 30 minutes.
5. Pour wine mixture into roasting pan and reduce oven temperature to 350°F (175°C). Continue to roast duck until thermometer inserted into a thigh (close to but not touching bone) registers 170°F (75°C), 1 to 1 1/4 hours more. Turn on broiler and broil duck 3 to 4 inches from heat until top is golden brown, about 3 minutes.
6. Tilt duck to drain juices from cavity into pan and transfer duck to a cutting board, reserving juices in pan. Let duck stand 15 minutes.

Make sauce

1. While duck roasts, cook sugar in a dry 1-quart heavy saucepan over moderate heat, undisturbed, until it begins to melt. Continue to cook, stirring occasionally with a fork, until sugar melts into a deep golden caramel. Add orange juice, vinegar, and salt (use caution; mixture will bubble and steam vigorously) and simmer over low heat, stirring occasionally, until caramel is dissolved. Remove syrup from heat.
2. Discard vegetables from roasting pan and pour pan juices through a fine-mesh sieve into a 1-quart glass measure or bowl, then skim off and discard fat. Add enough stock to pan juices to total 1 cup liquid.
3. Stir together butter and flour to form a *beurre manié*. Bring pan juices to a simmer in a 1- to 2-quart heavy saucepan, then add *beurre manié*, whisking constantly to prevent lumps. Add orange syrup and zest and simmer, whisking occasionally, until sauce is thickened slightly and zest is tender, about 5 minutes. Serve with duck.