

# Homewood Herald

## **Report from the Master**

*Greetings Brethren*

*The events of last week have brought our great country into the reality of terrorism and is an unfortunate reminder of the dark side of human nature. I was in Christchurch a couple of weeks ago and was struck at how well the city was looking. The River Avon now has some great areas along its banks and it was particularly good to see the cathedral looking as though it was being cared for as work it seems has begun. But then last Friday occurred.*

*Our thoughts go to the families and support services who are involved. Grand Lodge is working with the Christchurch district to assess how best Freemasonry can provide support.*

*Freemasonry has at its heart the three core principles of Brotherly Love, Relief and Truth.*

*I am proud therefore to be a part of such a fraternity.*

*This month at our regular meeting we will be having presentations on the roles of the officers in the Lodge.*

*These will be presented by VWBro Metcalfe, RW Bro Kevin Nelson, VWBro Murray Alford and WBro Hadyn Nichols.*

*I unfortunately cannot make our regular meeting so you are in for an additional treat as VWBro Warwick Metcalfe will be occupying the chair.*



*Ahdut Coah Hi  
Worshipful Master  
Craig Fraser*





### Isabelle Nelson

In May 2013 and with support also from The Wellington Masonic Youth Trust, Lodge Homewood assisted contemporary dancer Isabelle Nelson to attend two renowned international dance festivals in Spain and Vienna. Isabelle keeps in touch with us and here is a recent summary and update from her.

### Update

Isabelle Nelson is a graduate of the New Zealand School of Dance and upon graduating commenced work with JAVA Dance Company. She toured with JAVA; teaching workshops and performances throughout primary and secondary schools of New Zealand as well as performing in Festivals throughout NZ and Australia. She also spent time working alongside the freelance dance community in works such as 'WOW' – Malia Johnston and Bipeds Productions with Lyne Pringle. With the help of 'Lodge Homewood' Isabelle was able to travel to Europe to attend Dance Festivals such as Deltebre Dansa in Spain and Impulstanz, Austria

and since then has worked with various choreographers based in The Netherlands and Belgium. Her most recent performance was in 'Tabula Rasa,' by Belgium choreographer 'Isabelle Beernaert,' in their Dutch/Belgium Tour 2017/18. Now she has recently started work on the production 'Oedipe,' with The Dutch Nationale Opera. With the help of this financial support Isabelle was able pursue and deepen her passion for travel and dance, thus gaining a richer vocabulary and greater experience with the exposure to so many different artists and cultures. She hopes to one day give back to the NZ dance scene by sharing and contributing some of her own work influenced by these past few years in Europe. Thank you to all that supported Isabelle and her dreams.

*Warm regards, Isabelle*



**Solstice Dinner** – every year we celebrate the Solstice with a dinner, this year it is at the newly renovated Ngaio Scout Hall. Please let Hadyn know if you are coming and of course, this is open to family at a cost of \$40 per head.

### Restaurant Review – Sojourn

It was a warm sunny day on my wedding anniversary this year and we decided to try out Sojourn, the James Cook Café.

Despite being beside the busy thoroughfare in the James Cook foyer, it is a nice little café and you don't notice all the passers-by.

I had the fish of the day which was outstanding, cooked to perfection and made for a lovely lunch. Matched with the right drink of course is essential, the selection of beers and wines is very good.

The staff are very helpful and the food came out in good time.

I would recommend this to anyone looking for a café that is more restaurant than simply a café. I must go for a 4.5/5 for this location.

*Hadyn Nicholls*





## Ngaio Scout Group, the Freemasons Charity and Lodge Homewood

On February the 24<sup>th</sup>, Ngaio Scout Group had their Grand Opening. This was a wonderful occasion with local Councillors Diane Calvert and Andy Foster supporting, also Greg O'Connor, the local MP in attendance. He did his research, finding a comment in the Hansard's notes by David Lange from many years ago – "If you want to get a deck built, just ask the Ngaio Scouts" a most apt note as one is still to be built at the front of the hall for wheelchair access. Several former Leaders were there, including a couple who were former members of the brass band who now meet across the tracks from the Scouts – the same band that our Ron Adams was once in.

On the right is the hand Dryer that the Lodge along with the Freemasons Charity assisted in purchasing for the Group. The Lodge has always supported the Ngaio Scouts having assisted in sending some of them to Jamboree some years ago and they look forward to continuing this relationship with us.

The old hall was first built in the 1940's, with the part two being built in the 1960's, followed by the front section in the 1970's with trusty asbestos. With this completion, it has tidied the hall up making it look like one hall instead of a 'bitser' that it was. The Group currently hosts 116 members through its doors every week, the second largest group in the Wellington Zone which stretches from Worsler Bay to Tawa and boasts around 1400 members in total, making it the largest Scout Zone in the country.



## Visit to the Emerald Isle – David Ryan



In February I spent five days on the Emerald Isle. Here is a snapshot of some of my impressions.

In Belfast the Titanic Museum is definitely worth visiting. It has plenty of displays and it is also possible to stand on the site of the dry dock where the ship was built and soak up all the history.

Of course, Belfast is characterised by certain conflicts. I'll talk about those one day during refectory but let me mention now the various sections of wall that separate Catholic and Protestant neighbourhoods (see photo). Although the Berlin Wall came down in 1989, there is still separation in Belfast and, in fact, the walls are being built higher.

Crossing from Northern Ireland to the Republic of Ireland (Ireland) is a unique experience, as it's no experience at all. On

the road where I crossed there were no signs. I knew that I was in Ireland only when the traffic signs were in kilometres instead of miles and road signs were bilingual. I can understand now concerns with Brexit. Many people live on one side of the border and work or study on the other side. Farmers cross the border to take their produce to



market. If there is a 'hard border' with passport and customs checks, the flow of people and trade might be affected.

In Ireland, instead of referring to 'Northern Ireland', people often refer to 'the North' to avoid officially acknowledging that particular part of the island.

There are certain parts of Ireland where the majority of residents speak Irish Gaelic. Otherwise, throughout the rest of the country signs are bilingual (see photo) and children learn the language at school. The everyday language



is certainly English, but I got the sense that Irish Gaelic is generally spoken more than Maori in New Zealand.

Conflict plays a big part in the history of Ireland. Centuries ago there were lots of chieftains, which means that there are now plenty of ruins of castles and towers. There are also lots of ruins of monasteries and churches (see photo). For historians, Ireland is definitely worth a visit.

Ireland is very much like New Zealand in terms of scenery, and there are also lots of sheep everywhere. The people are very polite, although sometimes the accent makes them hard to understand (they probably say the same about us).



## Recipe – Prawn and Crab Puffs



### Ingredients

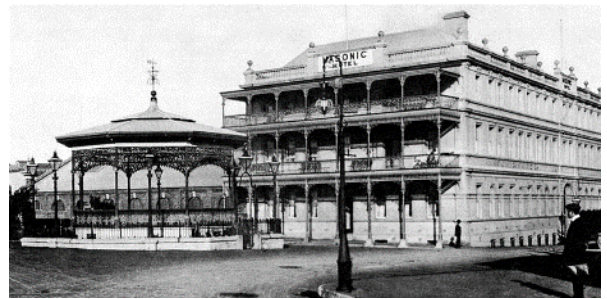
2 tablespoons olive oil  
4 cups fresh spinach leaves  
1 pinch salt and pepper, to taste  
1 sheet frozen puff pastry, thawed  
4 prawns, peeled and deveined  
120g crab meat, drained and flaked  
1/4 cup bechamel sauce  
1 tablespoon eschalots, diced  
1 tablespoon fresh tarragon, diced  
1 egg, beaten

### Method

1. Preheat oven to 200 degrees C. Grease a baking tray.
2. Heat oil in a large frying pan over medium heat. Add spinach; cook and stir until wilted, about 3 minutes. Season with salt and pepper. Drain off any excess liquid; set aside.
3. Lay the sheet of puff pastry out on a clean surface then cut into 4 squares. Prick lightly with fork.
4. In a medium bowl; mix crab meat, bechamel sauce, eschalots and tarragon until well blended.
5. Cut prawns lengthwise and open them up to form a butterfly shape. Lay one prawn in the middle of each pastry square with open side facing up. Stuff each prawns with an equal amount of spinach and top with a heaping tablespoon of the crab mixture. Fold over pastry to make a triangle then press the edges to seal. Place on the baking tray then brush with beaten egg.
6. Bake in preheated oven until golden brown, 15 to 20 minutes. Serve warm.

### Freezing

7. The parcels can be frozen prior to baking for up to 2 weeks before you need them. Thaw in refrigerator for 4 to 5 hours before baking.



### Masonic Hotel Napier

The Art Deco Masonic Hotel has recently undergone a major interior refurbishment which has seen the establishment of a variety of room styles and types including a two bedroom self-contained apartment, Emporium Eatery & Bar and Emporium The Lounge. This refurbishment was recognised at the 2014 Hospitality New Zealand Awards for Excellence, where the hotel won Best New/Redeveloped Accommodation Hotel followed the next year by being awarded Supreme Champion and Best Accommodation in the Hospitality NZ Awards For Excellence. The hotel has a colourful history, which we like to embrace by offering genuine Art Deco flair to our guests' experiences here in Napier. The first Masonic Hotel was opened on the present site by Proprietor Joseph Gill on 14th September 1861. In 1875 the hotel was extended to cover the complete section, the proprietor at this time was Mr A Dalziell. On May 23 1896 Masonic Hotel was destroyed by fire. The fire bell was not rung until 15 minutes after the fire started, a little after 10pm, even though the fire station was within 100 feet of the front of the hotel. Tenders were called for within a month of the fire and the Masonic was rebuilt in 1897 by Mr C Fleming McDonald in what was to become the grandest hotel in Napier. The architect was Mr Stanley Jeffreys. The building was originally three storeys with a single storey building alongside housing the stables and in 1906 a two storey extension was added. The extension had a promenade roof with an area of 18,000 square feet. It was one of the largest and most elaborate, up to date hotels in New Zealand at that time. In the 1931 Hawke's Bay Earthquake the Masonic Hotel was destroyed, mainly by the fire that followed rather than by the earthquake itself. There were two main earthquakes thirty seconds apart with the biggest reaching 7.9 on the Richter scale. After the earthquake a temporary corrugated iron building was erected to serve the patrons while the new hotel was built. The 1932 Masonic hotel was designed by Wellington architect W J Prowse. It is a simple symmetrical structure, enlivened only by its elaborate upper storey wooden pergola facing the sea and it's conspicuous "MASONIC" in Deco capitals of red lead light in the canopy at the entrance of the hotel. The exterior structure remains basically unchanged from when it was first built. *Photos and history by Don Wilkie.*