

# Homewood Herald

## Report from the Master

### Greetings Brethren



*Passing of Michael Sagers is this month.*

*It was a great night at Waikanae and fantastic to see the articles on the Central Division website.*

*May the 4<sup>th</sup> some may recognise as Star Wars day, "May the forth be with you". It had me thinking as it almost has similarities to Freemasonry. So, I googled and came across*

*reference in the Southern California Research Lodge's magazine called the Fraternal Review, it was an article called "The Force and the Light".*

*The famous line; "May the Force be with you" is familiar to anyone who has seen a Star Wars movie. It is a sentiment expressed when friends depart, and it encourages someone in impending danger. Obi-Wan Kenobi explained the Force to Luke in the first Star Wars movie released as what gives the Jedi his power. It's an energy field created by all living things. It surrounds us and penetrates us and binds the galaxy together which seems similar to what, as masons, we refer to as the Supreme Being.*



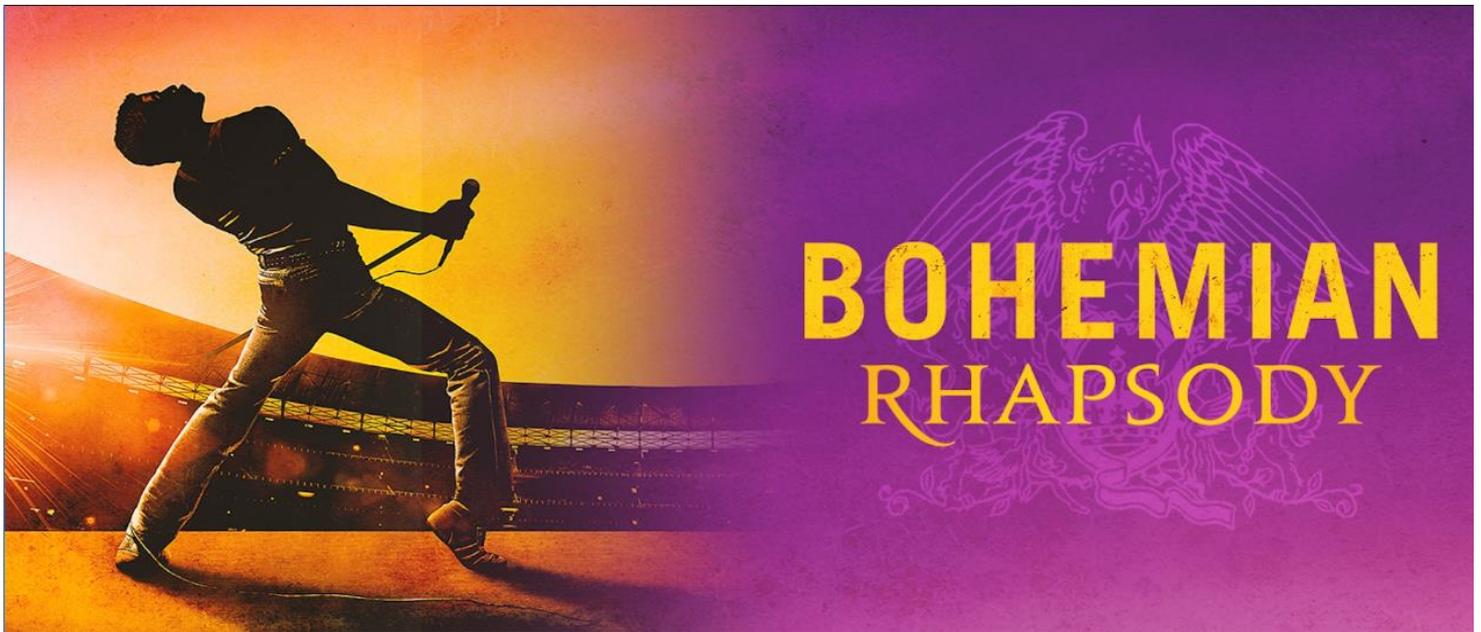
*The Te Puni Fraternal visit is on Wednesday 5 June, Te Puni are performing a 2<sup>nd</sup> degree Durham working.*

*Exchanging the Gavels each year with Te Puni is a tradition which was started with Lodge Endeavour and will happen once again.*



*Ahdut Coah Hi  
Worshipful Master  
Craig Fraser*





### **Movie Review – Bohemian Rhapsody**

Probably one of the most anticipated movies of the year came out a few months back, unfortunately I didn't manage to see it on big screen. Being a Queen fan, it was great to finally watch it. There is only one way to view this film, with the volume up on a good-sized TV. I grew up listening to Queen, having 23 albums including vinyl, several DVD's and a bunch of posters and books, I feel I am well placed to review this.

Bohemian Rhapsody was produced in conjunction with Brian May (Lead Guitar) and Roger Taylor (Drummer). I have seen a bunch of reviews for this film, some which are so off the mark, clearly they are millennials who have little or no understanding of the band. The film is a journey through the life of Freddy and his movement into the band, some things are not covered, but this was necessary for the length of the film. A couple of things were done out of chronological order, but once again had to happen. The exploration into his sexuality was tasteful and the usual titillation of Hollywood was left out which made the film. Remi Malik who played Freddy just knocked it on the head and his Oscar for best actor was well deserved for the portrayal. This film is one of the landmark films for biographical movies and takes it up a level. I cannot recommend this film enough to anyone who has enjoyed their music – turn it up loud! I am giving this film a 5 out of 5.

### **Getting to Know Your Brethren**

I was sitting in the South (*i.e. refectory*) after my lodge meeting earlier this week. I was talking with some of my brethren. In the course of our conversation it was revealed that two of them had recently been to the funeral of a long standing member of the lodge.

Apart from the usual remembrances, they were both amazed about the information that they had learned about the recently deceased brother. They had sat with him in lodge and in the South over forty years. They had had many conversations with him. But it turned out that they really did not know him at all. For nowhere else had they learned more about the Brother's life outside of Masonry than they did when sitting at his funeral.

So, one of the brothers raised the suggestion that all brethren should be asked to give a brief talk about themselves. This would also include all the brethren from the longest serving brother to the newly initiated or affiliated brother. But especially upon being initiated or newly affiliated etc.

All brethren should be encouraged to give a brief biographical talk about themselves and their lives outside of Masonry. Not in the lodge room but in the more relaxed surroundings of the festive board in the South. The talk should be brief but should include some of their past history and activities outside of the lodge. What is their employment / profession, their leisure time interests and activities. Sporting, family and any other topics which make us who we are.

For instance. Apart from the details most brethren already know about me. Do they realise that I like to shoot? That I am member of a number of community / volunteer organisations. I am a member of Pioneer Clubhouse, St John Ambulance and Coastguard. I am also a Cub / Scout Leader and a member of the Scout Heritage Fellowship. Apart from umpiring cricket I also enjoy tracing my family history, writing poetry and taking photographs.

As you can see. The talk does not have to be in much detail. But by sharing information about your life with others you will enjoy life and masonry that much better. You will also find other brethren who may

have some of the same interests themselves. You don't want to go to a Masonic funeral in twenty years only to find out that you really did not really know the brother at all.

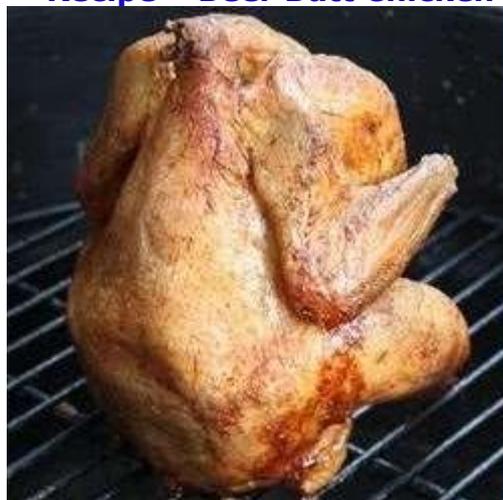
So, don't be afraid of not talking to the brother sitting next to you in lodge or in the South. Communicate, not only about masonry but your outside life as well. Because whilst freemasonry is at the heart of life, it is not all of your life.

Source <http://www.masoniclibrary.org.au>



**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.

### Recipe – Beer Butt Chicken



#### **Ingredients**

280g butter  
2 tablespoons garlic salt  
2 tablespoons paprika  
salt and freshly ground black pepper to taste  
1 can beer  
1 whole chicken

#### **Method**

Preparation:30min > Cook:3hours > Ready in:3hours30min

1. Preheat barbecue for low heat.
2. In a small frying pan, melt 1/2 the butter. Mix in 1 tablespoon garlic salt, 1 tablespoon paprika, salt and pepper.
3. "Discard" 1/2 the beer, leaving the remainder in the can. Add remaining butter, garlic salt, paprika and desired amount of salt and pepper to beer can. Place can on a disposable baking tray. Set chicken on beer can, inserting can into the cavity of the chicken. Baste chicken with the melted, seasoned butter.

Place baking tray with beer and chicken on the prepared barbecue. Cook over low heat for about 3 hours, or until internal temperature of chicken reaches 80 degrees C.