

# Homewood Herald

## **Report from the Master**

Brethren,

*I wish you a warm welcome to Lodge Homewood for 2016/17. Before I look forward, I would like to first acknowledge WBro Andrae Peipi for his Mastership of the Lodge and for keeping the ship afloat and steering in the right direction. I would also like to thank everyone who has contributed to the Lodge over the past year as an officer or in other ways, such as welcoming our new members, helping to set up for our meetings, organising our social events, or presenting charges.*

*For those who were unable to attend our installation meeting on 20 August, all went extremely well, and some of us remained afterwards to watch the rugby in the downstairs bar and the All Blacks' convincing victory against the Wallabies.*

*During refectory after my installation, I announced the establishment of Lodge Homewood as New Zealand's first iLodge – following on from our first 'first' with New Zealand's first tequila-inspired installation. The 'i' in iLodge stands in general for 'informed', 'instructed', 'intelligent', which emphasises my desire for us all to become a bit more informed about the right way of doing things, and why we do certain things. There are many mysteries in our ritual that I would like to start to explore a bit further over the coming year.*

*Our programme for the next 12 months is full. With a couple of Entered Apprentices, we will have several workings, but I intend to plan several other events and, where possible, I would like to involve our partners and families. At our September standing committee meeting I will discuss the year's programme in more detail. My Master's charity for the year is the Stroke Foundation. At a future meeting I will explain why I have chosen that cause and will hope to invite a representative of the Foundation to present at one of our meetings.*

*For our next meeting on 29 September, our District Grand Master, VWBro Graham Redman, will invest the officers who were unable to attend the installation evening. The Lodge will then close and at 7pm there will be a presentation organised by Royal Arch companions on the White Ribbon, a campaign against violence to women. Partners, friends, and potential members are invited to attend the presentation and to stay for refectory starting at 8pm.*

*Therefore, our September evening will be a relatively easy start to the year, although at our rehearsals I would like to go up and down in the first and second degrees, in advance preparation for David Barnes' second degree working in October.*

*Lastly, please assist WBro Nicholls by contributing articles for the Homewood Herald, for example a recipe or a review of a restaurant, a movie, a book, a tourist destination or something about the other activities in which you are involved. Please also share the Homewood Herald with your brethrens and other loved ones as they too are an important part of the life of our Lodge.*

*I look forward to seeing you all again soon in September.*



*Ahdut Coah Hi  
Worshipful Master  
David Ryan*

## FEDS Dinner - Nakhon Thai restaurant

We met with members of Lodge Homewood and family members at the Nakhon Thai restaurant on Waitoa Road in Hataitai on Saturday, 27 August. This was our first time at this restaurant and we were delighted to find that we knew the owner who had previously run our favourite Thai restaurant in the old Wakefield market many years ago.

The food at the Nakhon Thai was wonderful and there was a good selection to choose from. The service was quick and friendly.

Suburban restaurants like the Nakhon Thai are good as they have plenty of space, parking is not a problem, and the prices are lower than in the central city. This is now our new favourite Thai restaurant in Wellington and we will definitely return.

Thanks to Frank for once again organising another enjoyable dinner.



*By Celina, Sofia, and Victoria Ryan*

## Famous Local Freemason – Hugh Wright

Mr. Hugh Wright, a well-known Wellington business man, died at his residence, Waipapa Road, Hataitai, on Monday. Mr. Wright, who had been indisposed for a considerable time, was 74 years of age. Born in Glasgow, the late Mr. Wright came out to Dunedin as an infant, and was educated in that city. Soon after leaving school he joined the firm of Messrs. Ross and Glendining, warehousemen, later being transferred to the Wellington branch of the firm, where he rose to the head of a department. About twenty-five years ago he went into partnership with Messrs. Witt and A. Dixon as warehousemen in premises in Victoria Street. For the past eight years Mr. Wright had been in business in Wellington on his own account : Mr. Wright was keenly interested in music. He had a fine baritone voice, and made many appearances on the concert platform in Wellington. He was associated with the Wellington Commercial Travellers' Male Voice Choir at its inception, and when it became the Wellington Male Voice Choir was appointed its president, a position he held up to the time of his death. Mr. Wright was one of the oldest members of the Wellington Commercial Travellers' and Warehousemen's Association, and was its president in 1924-25. He was also a member of the Pacific Lodge of Freemasons. He leaves a widow, two sons, Messrs. William and Hugh Wright, and two daughters, Mrs. B. O. Binnie and Miss E. Wright. The funeral took place at the Karori Cemetery today, the Rev. W. Gilmour officiating. A number of lodge members and representatives of the commercial community were present.

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*Source – Papers Past Article*

## The Lodge Room at the Wellington Freemasons Centre

There have been some changes afoot in our Lodge Room and surrounds. A number of the Lodges got together to do some work and came together to assist each other. We have one set of good collars which are now located in the back room where we had our gear. These must be returned there and not to our new locker. All Lodges are going to use these from now on. The same with ballot boxes now located under the pedestal at the front of the room and the gavels which are under each Officer's pedestal.

Our new locker – everything has been moved in and is a bit cluttered, I will be going there in the next few weeks to sort out some shelving and other things to make this a better cupboard.

## Spaghetti Bolognese



### Ingredients

- 500 g lean beef mince
- 1 Tbsp oil
- 1 onion, peeled and chopped
- 1 tsp minced garlic
- 1 green pepper, deseeded and chopped
- 2 rashers bacon, chopped
- 420g can Wattie's Condensed Tomato Soup
- 400g can Wattie's Pesto Style Tomatoes
- 400 g dried spaghetti
- 2 Tbsp chopped fresh basil or parsley or use 1 tbsp dried

### Method

1. Quickly brown the beef mince in a hot frying pan, breaking up the mince with the back of a spoon as it browns. This is best done in two batches. Set aside.
2. Add oil to the frying pan, gently cook onion, garlic, green pepper and bacon until tender, but not brown. Stir in Wattie's Condensed Tomato Soup and Wattie's Pesto Style Tomatoes with 1/2 cup water. Return the browned mince to the sauce, mix well, cover and simmer gently for 15 minutes.
3. Cook spaghetti in boiling salted water for about 10 minutes or until just tender. Drain well.
4. Season the Bolognese sauce and stir through the basil. Serve with grated Parmesan cheese if wished.

Source - [www.foodinaminute.co.nz](http://www.foodinaminute.co.nz)

## Meetings

September 29<sup>th</sup>

White Ribbon  
Presentation

### FEDS Dinners



**29<sup>th</sup> October**

Green Parrot

**10<sup>th</sup> December**

Bangalore Polo

Club

### Social drinks



## Masonic Poem

### We are Two Brothers

*By H. L. Haywood*

Give me your hand  
You are rich I am poor  
Your wealth is your power, and by it you  
tread  
A wide open path where for me is a door  
That is locked and before it are worry and  
dread.

We are sundered, are we,  
As two men can be  
But we are two brothers in Freemasonry  
So give me your hand.

Give me your hand  
You are great I'm unknown  
You travel with a permanent fame  
I go on a way unlauded, alone,  
With hardly a man to hear of my name:  
We are sundered, are we,  
As two men can be  
But we are two brothers in Freemasonry  
So give me your hand.

Give me your hand  
You are old I am young  
The years in your heart their wisdom have  
sown  
But knowledge speaks not by my faltering  
tongue,  
And small in the wisdom I claim as my own:  
We are sundered, are we,  
As two men can be  
But we are two brothers in Freemasonry  
So give me your hand.