

Homewood Herald

Report from the Master

Greetings Brethren

Herald is a wee bit late, my 24" gauge is struggling at present and quite a bit has occurred recently.

Fantastic installation for Lodge Homewood and an honour to have representation from the Scottish and English constitutions as well as a great turn out from visiting brethren. What though made the night was having our own Entered apprentice and Bro Michael Fellowcraft Bro Callum attending and part of the ceremony.



VWBro District Grand Master, Russell gave an interesting reply to the toast for Grand Lodge officers. It is worth considering the content a bit further. He used an article from the Freemason's magazine in 1986 of the merger of Lodges Endeavour No 368 and Karori No 247 which created our Lodge Homewood No447. Lodge Homewood and its brethren have been revolutionary throughout history. We may be a younger lodge on the roll but we do have a legacy which is something I feel should be proud of. I have a copy of that article if anyone wishes to read.

This month's meeting is a planning session designed for us to revisit our goals and reformulate for the future. Key areas we need to consider are:

Fraternity, charity, ceremonial and education, membership and community engagement.

Please give some thought to these.

Bro Callum's 3rd Degree.

A great day was had on Saturday 15th in Eketahuna. Support from the 2 districts, 19 and 21 was great with 12 visiting masters in attendance. I will have a more detail article next month with pictures but in the meantime:

Link to Feature on Russell's page <http://www.themasons.org.nz/cdiv/19comments.php>

Ahdut Coah Hi
Worshipful Master
Craig Fraser



Travel Report – Perth, Western Australia

In July my family and I visited Bali and Perth. Maybe later I'll write about Bali, but what remains as the most pleasant memory of our trip is Perth, more so than Bali.

Perth is a beautiful city and differs from those on the east coast of Australia. It feels relaxed and has a more provincial feel – a bit like Christchurch. Perth has a population of about 2 million, although it doesn't feel all that busy. The CBD has wide streets and there was very little traffic. We wondered where all the people were.

Of course, when we talk about Perth and Western Australia, a lot depends on the mining sector. We had dinner with a friend who moved from Wellington to Perth three years ago. She said that back then things were very dire but now the sector has recovered. In fact, she now works in mining recruitment and says that she's finding it hard to employ people to drive trucks at the mines.

We hired a car for a day and visited a national park to see some koalas and kangaroos and also visited The Pinnacles, an amazing must-see about two hours' drive north with some extraordinary rock formations. It felt like another planet. For me, that was the highlight of our whole trip to Bali and Perth as it was so different.

We also spent a morning in Fremantle, just a few minutes south of Perth. This town has a population of about 30,000 people and some very interesting historical buildings and good examples of early Australian architecture. The Victorian-era prison was in use up to 1991 but is now a museum.

I'm keen now to return to Perth and will probably to hire a car to spend time driving a bit more up the coast. The scenery varies from sheep-farming to virtually nothing. However, there are various small towns dotted up the coast where I can see that many Australians probably retire or spend the summer.

By David Ryan



Editorial - The way forward?

Sometimes we look at our Lodges and the only way forward is seen as growing our Lodge numbers and improving ritual. Whilst ritual is important, it is not the be all and end all. Encouraging members to have fun whilst at rehearsals takes the pressure off learning. Breaking up the charges to help a ceremony run well is always worth a try. There is a lot of pressure for people to learn ritual. One thing about our Lodge is that we don't push people in this area. It is important that members speak up if they are worried about charges.

Mergers - how they can work or not work. There are several ways that Lodges can combine. The first is what I call 'the corporate takeover' - this is when one Lodge is failing, it shuts down and joins another. The second is the 'partial merger'. This is when two Lodges come together, doing the double-barrelled name thing and combine customs within the Lodge. The third is the 'full merger'. The new Lodge retains the name of one and they combine customs. Number two and three are the messiest and, from an outside view of seeing it done, fraught with hassle and people getting grumpy and really completely missing the point of harmony in the Lodge. I have watched Lodges do this and shut down through disharmony.

The fourth is the one Greg Goding spoke of when he visited New Zealand a few years ago. This does not have a name, but I will call it the distributed membership model. Lodges do not combine as such. They combine their finances into one, a board is created with members from each member Lodge, limits are put on board membership length under a set of bylaws. Every time a new member joins, they are a member of all Lodges in the group and can attend any of them as a member. This has numerous advantages, such as Lodges retaining their identity, name and their own customs. The combination of finances means better interest income as well. A single point of management provides consistency and strong support across multiple Lodges. Once each Lodge reaches a critical mass of numbers a new Lodge can be formed. One point of contact for multiple Lodges means better distribution and it is easier to promote the Lodges.

This came to me after the words of our VWBro District Grand Master Russell Pratt at our last meeting. It is important that we look at where we may or may not end up and be open to new ideas and ways of doing things.

Hadyn Nicholls



Rudyard Kipling and the Craft

Rudyard Kipling, the famous English author, was born in India of English parents. He was educated in England but returned to India in 1880. He was initiated in Hope and Perseverance Lodge No. 782, at Lahore, Punjab, India in 1886. A special dispensation was necessary as he was only twenty years and six months at the time. When he took the degrees, there were four Holy Books upon the altar representing the dominant religions in the area. Upon his rising he was immediately elected secretary; and he prepared the minutes of that meeting himself.

Many years later he wrote: "I was secretary for some years of Hope and Perseverance Lodge No. 782, E. C., Lahore, which included Brethren of at least four creeds. I was entered by a member of Brahmo Somaj, a Hindu; passed by a Mohammedan; and raised by an Englishman. Our Tyler was an Indian Jew. We met of course on the level, and the

only difference anyone would notice was that, at the banquets, some of the Brethren, who were debarred by caste from eating food not ceremonially prepared sat over empty plates." Source - www.themastermason.com

Recipe - Sweet potato and mixed seed damper



Ingredients

1/3 cup pepita and sunflower seed mix
2 teaspoons sesame seeds
1 teaspoon poppy seeds
2 cups self-raising flour, plus extra for dusting
1/4 cup Linseed-Sunflower-Almond
1/2 teaspoon salt
60g chilled butter, chopped
1 cup mashed orange sweet potato, cooled (see notes)
3/4 cup milk, plus extra for brushing
150g softened butter, extra, to serve

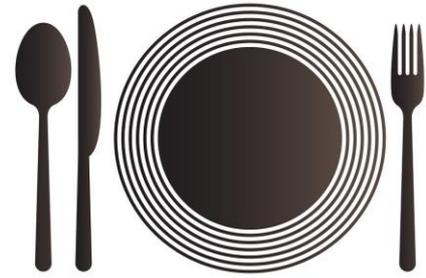
Method

1. Preheat oven to 220C/200C fan-forced. Lightly dust a baking tray with a little flour.
2. Combine seed mix, sesame seeds and poppy seeds together in a bowl.
3. Combine flour, LSA and salt in a large bowl. Using fingertips, rub butter into flour mixture until mixture resembles fine crumbs. Stir in 2 tablespoons of seed mixture. Make a well. Add sweet potato and milk. Using a butter knife, stir mixture until a soft, sticky dough forms.
4. Turn out dough onto a lightly floured surface. Knead gently until smooth. Shape into an 18cm round. Place on prepared tray.
5. Brush top with a little extra milk. Sprinkle with remaining seed mixture. Season with salt and pepper. Using a sharp knife, score the top of the damper into 8 wedges. Bake for 30 minutes or until golden and hollow when tapped. Stand for 5 minutes on tray. Serve warm with softened butter.

Meetings

September 27th Domestic Planning meeting

October 25th



Junior Warden's Lunch
October 5th – Avida

Am I A Builder?

Author Unknown

I watched them tearing a building down,
A gang of men in a busy town.

With a ho-heave-ho and a lusty yell,
They swung a beam and the sides fell.

I asked the foreman, Are these men skilled
And the kind you would hire, if you had to
build?

And he gave me a laugh and said, No
indeed,
Just common labor is all I need.

I can easily wreck in a day or two
What other builders have taken a year to
do.

And I thought to myself as I went my way,
Which of these roles have I tried to play?

Am I a builder that works with care,
Measuring life by the rule and square.

Am I shaping my deeds to a well made
plan,
Patiently doing the best I can?

Or am I a wrecker who walks the town,
Content with the labor of tearing down.