

Homewood Herald

Report from the Master

Greetings Brethren,

As we move into a new Masonic year, Warwick H will be going into the chair of King Solomon on the 26th of August.

I have been a bit crook with an everlasting cough since we last met, hoping this passes shortly.

Warwick has some great ideas going into the new year and it is really important we all support our new Master. Hopefully we don't face any Covid lockdowns.

We are looking forward to more social events and a change to how we do these, involving our families more and getting together more often inviting friends as well.

For anyone who is into models or made them when they were younger, I still do this and in my limited spare time I enjoy doing these, my latest is a B25G Mitchell, these planes were used in the Doolittle raids after Pearl Harbour. I estimate 15 plus hours spent to make this. It is over 30cm long and about the same width.



Ahdut Coah Hi
Worshipful Master
Hadya Nicholls

Famous Freemason – Benjamin Franklin

One of the leading figures of early American history, Benjamin Franklin (1706-1790) was a statesman, author, publisher, scientist, inventor and diplomat. Born into a Boston family of modest means, Franklin had little formal education. He went on to start a successful printing business in Philadelphia and grew wealthy. Franklin was deeply active in public affairs in his adopted city, where he helped launch a lending library, hospital and college and garnered acclaim for his experiments with electricity, among other projects. During the American Revolution, he served in the Second Continental Congress and helped draft the Declaration of Independence in 1776. He also negotiated the 1783 Treaty of Paris that ended the Revolutionary War (1775-83). In 1787, in his final significant act of public service, he was a delegate to the convention that produced the U.S. Constitution.

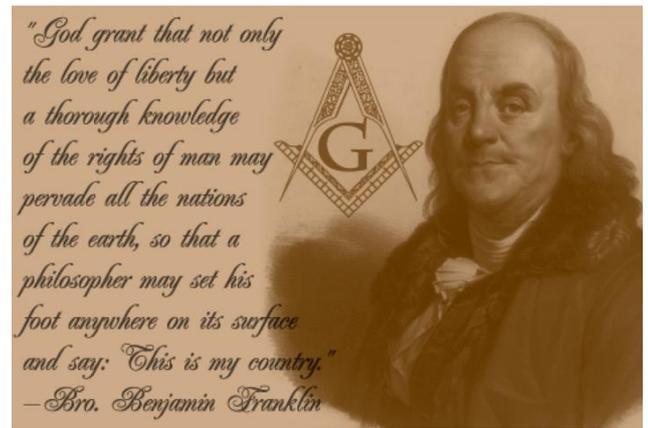
Benjamin Franklin was born on January 17, 1706, in colonial Boston. His father, Josiah Franklin (1657-1745), a native of England, was a candle and soap maker who married twice and had 17 children. Franklin's mother was Abiah Folger (1667-1752) of Nantucket, Massachusetts, Josiah's second wife. Franklin was the eighth of Abiah and Josiah's 10 offspring.

Franklin's formal education was limited and ended when he was 10; however, he was an avid reader and taught himself to become a skilled writer. In 1718, at age 12, he was apprenticed to his older brother James, a Boston printer. By age 16, Franklin was contributing essays (under the pseudonym Silence Dogood) to a newspaper published by his brother. At age 17, Franklin ran away from his apprenticeship to Philadelphia, where he found work as a printer. In late 1724, he traveled to London, England, and again found employment in the printing business.

Benjamin Franklin returned to Philadelphia in 1726, and two years later opened a printing shop. The business became highly successful producing a range of materials, including government pamphlets, books and currency. In 1729, Franklin became the owner and publisher of a colonial newspaper, the Pennsylvania Gazette, which proved popular—and to which he contributed much of the content, often using pseudonyms. Franklin achieved fame and further financial success with "Poor Richard's Almanack," which he published every year from 1733 to 1758. The almanac became known for its witty sayings, which often had to do with the importance of diligence and frugality, such as "Early to bed and early to rise, makes a man healthy, wealthy and wise."

In 1730, Franklin began living with Deborah Read (c. 1705-74), the daughter of his former Philadelphia landlady, as his common-law wife. Read's first husband had abandoned her; however, due to bigamy laws, she and Franklin could not have an official wedding ceremony. Franklin and Read had a son, Francis Folger Franklin (1732-36), who died of smallpox at age 4, and a daughter, Sarah Franklin Bache (1743-1808). Franklin had another son, William Franklin (c. 1730-1813), who was born out of wedlock. William Franklin served as the last colonial governor of New Jersey, from 1763 to 1776, and remained loyal to the British during the American Revolution. He died in exile in England.

He visited various lodges around the Northeast and Europe and was present at important meetings and ceremonies, including the Quarterly Communication of the Grand Lodge of Massachusetts in 1754. In June of 1760, he was elected a Provincial Grand Master of the Grand Lodge of England and was officially entered into the minutes at their November 1760 meeting in London. As he eventually was sent to France as an ambassador for the United States, his first actions were those affiliated with Masonic Lodges. In 1777 he was elected a member of "Loge des Neuf Soeurs" of Paris, and a year later he assisted in Voltaire's initiation into this lodge. He went on to also become a member of Respectable Lodge de Saint Jean de Jerusalem in 1782, and the next year was elected Venerable d'Honneur of that body. In 1783 he was also elected an honorary member of Lodge des Bons Amis, Rouen. Seven short years later, after much more meaningful, Masonic work, Bro. Franklin passed away on April 17, 1790, at 84 years old.



Recipe - Banana and Rum Self-Saucing Pudding



Ingredients

175 grams self-raising flour
½ cup each caster sugar and sultanas
2 teaspoons ground ginger
1 teaspoon ground cinnamon
¼ teaspoon sea salt
2 large very ripe bananas, mashed (you need 1 cup mashed)
finely grated zest 1 orange
80 grams butter, melted
1 large egg
1 cup milk
1 teaspoon vanilla extract

Topping

1 cup boiling water
150 grams brown sugar
2 tablespoons golden syrup
2 tablespoons rum (optional)
2-3 small bananas, halved

Method

1. Equipment: Lightly grease a 6-cup capacity baking dish.
2. Preheat the oven to 160°C fan bake.
3. Combine all the dry ingredients together in a large bowl and toss so the sultanas are not clumped together.
4. In a separate bowl, whisk the bananas, zest, butter, egg, milk and vanilla together. Add to the dry ingredients and stir together.
5. Pour into the baking dish then place on a lipped baking tray.
6. Topping: Stir all the topping ingredients, except the bananas, together to dissolve the sugar.
7. Lay the sliced bananas on top of the pudding. Pour the hot topping mixture on to the pudding over the back of a large spoon.
8. Bake for about 40 minutes, or until golden brown, the top is firm and risen and you can see the sauce bubbling up the side of the dish.
9. To serve: Serve hot with ice cream or softly whipped cream.

Heart Foundation NZ

Every day, we connect with communities across the country providing much needed support, care and advice to people and their families affected by heart disease.

Each year, we fund around \$1.5 million of leading-edge research and specialist cardiologist training and it is all thanks to you. Our education and prevention programmes tackle heart disease head-on in the community, wherever it is needed most. The work that we do with young children creates a foundation for keeping hearts healthy into the future.

Our dedication and commitment to tackling heart disease drives everything we do.



Black Dog Collective



I am supporting the Black Dog Collective on Facebook by sharing anything they create; Steve Griffin is responsible for the content and it is something important to me and many others.

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