

Homewood Herald

Report from the Master

Greetings Brethren,

I trust this newsletter finds you all well in the new year. We are in a slight state of flux with covid19, not knowing if it will send us back into lockdown or prevent us from meeting. It is something we must be aware of. It is hard to plan for and we will just have a wait and see approach.

Over the break, we went to Himitangi for Christmas with my family at my sister's bach. Not long after the new year, we headed to Mangakino to our house up there and spent most of the time laying new carpet squares to improve the place substantially. Like any bach, it is a work in progress, we spend a lot of time working when we go there – in the hope we will actually be able to relax there one day.

Below are two photos; one from our lounge and the other from one bedroom with the new carpet tiles. We are also happy for people who may want to use the place for time away, it's 30mins from Taupo, 45mins from Rotorua and 25mins from Tokoroa and unlike Taupo, it is a very peaceful place. Mangakino has a 9-hole golf course and a lake which is actively used for fishing and leisure.



The planning meeting, which will be an overnight at Brookfield in the self-contained unit (Lions Lodge), is on February 13th from 3pm. This is an informal planning meeting to get the team working together. There will be a cost of \$30 per person to cover costs. An email has been sent about this.

Ahdut Coah Hi
Worshipful Master
HadyN Nicholls

Trip report: Whanganui River

Over summer we went for the very first time on a road trip along the Whanganui River. The road is there mainly to service the local communities and farms as it ends up more or less in Raetihi, whereas anyone wanting to visit Raetihi would take a more direct route from Whanganui to Raetihi. Along the way there are plenty of farms, a few houses, quite a few marae, and Jerusalem where Suzanne Aubert established the Sisters of Compassion. Now there is an historic church and a convent where there are still nuns but you can also book a room for retreats and reflection. Overall, it's a peaceful place as there are no petrol stations or shops, cell reception cuts out, and in some places the road is narrow with space for only one vehicle, although that's not a problem as there's not much traffic.

What sets this place apart is the wonderful scenery and serenity. It is not a busy thoroughfare, so there are probably more cyclists than cars, and definitely a lot more sheep than people. We took a few hours by car, although it depends on how often you want to stop to take photos. If you're spending time in Whanganui, I recommend this as an excursion as a hidden gem off the beaten track.

David Ryan



Freemasons on TV

The latest TV article about Freemasons features our own Callum Fraser, there was very short notice for the event, but it was great to have some local freemasons in attendance.



[Click here to watch](#)

Recipe Mediterranean Fish with Crispy Potatoes



Ingredients

- 4 Tbsp olive oil
- 1 large red onion, sliced
- 3 cloves garlic, sliced
- 2 cans of diced tomatoes
- 1/4 cup black, sliced olives
- 2 Tbsp capers
- 1 tsp brown sugar
- 1 Tbsp soy sauce
- 600 g basa fillets
- 50 g feta, crumbled
- 1/2 cup parsley, roughly chopped
- 300 g potatoes
- 1 Tbsp butter
- 1 brown onion, chopped
- 1/2 tsp dried thyme
- 200 g green beans, cooked to serve

Method

1. Preheat an oven to 180°C (160°C fan-forced).
2. Heat 2 Tbsp of oil in a frying pan. Add the red onion and garlic and cook for 3 or 4 minutes until softened. Add the tomatoes, olives, capers, brown sugar and soy sauce. Simmer for 8-10 minutes until it is starting to thicken. Pour half of the tomatoes into an ovenproof baking dish.
3. Layer the fish on top of the tomatoes, top with the remaining tomato mix, crumble over the feta and bake for 25 minutes until the feta is golden.
4. Cut the potatoes into 2cm pieces and boil in salted water until tender. Drain.
5. Heat the remaining oil and butter in a frying pan. Add the onion, garlic and thyme cooking for 2 minutes. Add the potatoes cooking for 10 minutes until crispy and golden.
6. Serve the fish with crispy potatoes and green bean

Tip: Always wash and pat dry your fish with a paper towel before cooking to remove any scales and feel for bones.

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.



Masonic Poem

A Brother's Hand

by Brother George B. Staff
From the Berkley Masonic Lodge # 536
Trestle board, August 2017, MI USA

When you're feeling all downhearted,
And life's hard to understand,
Say, it's fine to feel the pressure
Of a Brother's friendly hand.

Just to know he sympathizes,
Though he doesn't say a word;
How it starts your courage climbing,
As your heart is touched and stirred.

With an arm across your shoulders,
And a grip you love to find,
How it makes you feel the bounding
Of the hearts of humankind.

It is just a little token
Of an ever growing band,
For there's faith and hope and courage
In a Brother's friendly hand!