

Homewood Herald

Report from the Master

Greetings Brethren,

I hope you had an enjoyable festive season and I wish everyone the best for 2023.

I had an enjoyable time in Auckland with my sister and extended family in Auckland where I grew up. I got to go to the ASB Classic Women's Tennis and it was a joy to see players like Emma Radacanu and Coco Gauff. There is nothing like being there to see the sheer power and speed of these young players. It is remarkable to consider that Coco is number 7 in the world and has accomplished this at the age of 17.

Turning to our craft, a 17 year old is not yet able to join Freemasonry and progression works in an opposite way to tennis. In tennis these days, you need to be very young and fit and peak early. By 30 to 35, one is too old to win at the top levels.

But Freemasonry is different. It involves us taking a lifetime to make decent progress away from the 'rough ashlar' and towards something approaching 'a smooth ashlar'. Even with good character, it takes years of study, practice and simply living long enough to experience life's challenges which will test and try us. Our masonic knowledge then becomes more than ritual in our heads and becomes reflected in our conduct and behaviours.

A big upside is that Freemasonry is there for life and, if we choose to be involved, there are constant opportunities to grow and learn. Some masons aspire to move up the ladder and become Grand Officers. Others might prefer to become involved in side-orders and seek new topics and ideas to explore.

Some of us are good at ritual. For others, their strength is leadership. Others find charity and relief to be the most meaningful part of Freemasonry.

In my short seven years as a Mason, some of the most inspiring masons I have met have been brethren who have remained Master Masons. They always seem to be there when there is a job to do. Their quiet loyalty, support behind the scenes and steady attendance without fanfare seem to fit 100% into the profile of an ideal mason. We all have a place.

We will explore masonic pathways at our first meeting for the year on Thursday 23 February.



*Ahdut Coah Hi
Worshipful Master
David Barnes*



Old Friends

Over the holiday break, there was a lot of catching up with my own family with my Brother Dominic being here for about two weeks, he is also a member of our Lodge for those who haven't met him. He managed to be here for a family wedding too which was great.

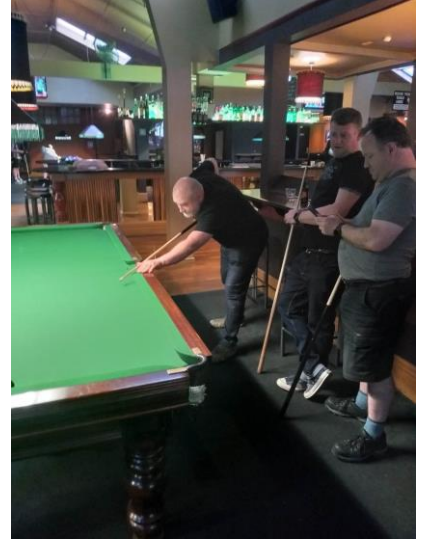
Dominic is the CEO of the [Mimal](#) Land Management Aboriginal Corporation in the Northern Territory. Their role is to look after the country, this includes traditional

burning to prevent wildfires destroying the bush should they take hold. Their area sits at the geographic centre of Arnhem Land, about 250km east from Katherine. It covers an area that's nearly as big as Kakadu National Park. I will be visiting later this year and will return with a lot of photos.

Here is a photo of Warwick, me, Dom and Warwick's brother Ashton after a few solid games of pool at the ballroom, first time we have all been together in a very long time.

We had another night which Miles came along to play as well when other friends of mine were also here from the UK. Miles is lining up a shot here, not sure how successful it was.

We will be looking to do some more pool evenings with friends and Lodge members, watch this space.



Architectural Beauty

The building that today houses the Wellesley Boutique Hotel in central Wellington was designed by architect Gary Young and completed in 1929. It won an Institute of Architects Gold Medal and is considered one of the finest examples of neo-Georgian architecture in Wellington.

The building has been designated a Grade 1 Heritage Building by the New Zealand Historic Places Trust. In 1997 the building was meticulously restored as a deluxe hotel, and the present owners of the hotel are proud of the building's heritage status and are committed to the preservation of its integrity and character.

From the spiral staircase to the floor tiling and light fittings, the building is a testament to the character and beauty of the era, while combining modern features and design to create a Wellington boutique hotel with style and class unlike any other.

Restaurant Review – Winner Winner

During the Christmas break, my friends and I dined out a fair bit. One of the evenings we went along to Winner Winner on Courtney Place. Warwick suggested the location. I will admit I wasn't sure but the food looked good.

We sat down and went through their extensive menu along with having a couple of drinks.

This was some of the best food I have had in a while at a restaurant, they do electronic ordering as well as counter and the service is excellent.

If you want a quiet night out and a good meal, this is a great place and the food is top notch, some of the best chicken I have had in a while. As well as being with friends and my brother there as well, I highly recommend this as a place to go for food.



Wellesley Boutique Hotel – Home of Lodge Homewood



A Special Place In History

The Wellesley Boutique Hotel is named after Arthur Wellesley; better known as the Duke of Wellington, the Victor of Waterloo. The Duke was a sponsor of the New Zealand Company, which in turn recognised his support by naming Wellington, one of the principal towns of the new colony, after him. In 1891 when a group of Wellington businessmen decided to establish a gentlemen's club, they chose the name Wellesley for its historical connections with the city.

Masonic Poem - Last Night I Knelt Where Hiram Knelt

by Pat M. Armstrong

Last night I knelt where Hiram knelt
And took an obligation.
Today, I'm closer to my God
And I'm a Master Mason.
Though heretofore my fellow men
Seemed each one like the other;

Today, I search each one apart
I'm looking for "MY BROTHER."

And as I feel his friendly grip
It fills my heart with pride;
I know that while I'm on the square
That he is on my side.
His footsteps on my errand go,
If I should such require;

His prayers will plead in my behalf;
If I should so desire.
My words are safe within his breast,
As though within my own;
His hand forever at my back,
To help me safely home.

Good counsel whisper in my ear,
And warns of any danger.
My square and compass, Brother now,
Who once would call me stranger.
I might have lived a normal life
And risen to distinctions;

Without my brothers helping hand,
And fellowship of Masons.
But God, who knows how hard it is
To resist life's temptations,
Knows why I knelt where Hiram knelt;
And took an obligation

Give nothing to racism

The appeal that persuaded you not to give

When it comes to appeals, everyone understands that every little bit adds up and makes a difference. So to get Kiwis to reconsider the impact of their small and insignificant casual racism, we launched one of our own.

Below New Zealanders of the Year Tania Whittfi started the campaign by asking the question 'What will you give to racism?' People became conscious of every tiny bit and felt less comfortable feeding it, tolerating it, and allowing it to grow. They instead committed to giving racism no laughs, no smiles, no positive reactions, no support.

Kiwis are using 'Give Nothing to Racism' to call it out directly in the media, in the education system, or sports fields, in businesses. It's being used both as a collective standard to live up to in our culture, and a tool to respond to even the smallest examples of racism, in the real world and online – with a nation of individuals, organisations, schools, and even cities now actively giving nothing to racism.

Organisations
are adopting new tools to address systemic racism

Businesses
have upgraded their inclusivity & diversity policies

The Education Sector
is helping teachers self-assess biases

Schools
are incorporating Give Nothing into their curriculums

Cities
Our biggest cities have committed to new 'welcoming communities' practises

In accordance with the principle of Freemasonry, Lodge Homewood welcomes and embraces diversity.

Recipe French Toast



Ingredients

100g unsalted butter
(see step 1)
2 eggs
2 tsp granulated sugar, plus extra to finish
¼ tsp salt
A pinch of ground cloves
A pinch of ground mace
A pinch of ground nutmeg
¼ tsp ground cinnamon
Finely grated zest of ½ lemon (optional)
2 tsp plain flour
2 x 2cm-thick slices good white bread,
preferably slightly stale

Method

1 A word on the fat

Though you can use two tablespoons of butter straight from the packet for this, it's worth taking the time to clarify it if you can, especially if you're making a few rounds, because that will stop the milk solids burning in the pan. Alternatively, use ghee, or, if you'd prefer to keep things dairy-free, two tablespoons of neutral oil instead.

2 Clarify the butter

To make the clarified butter, melt 100g butter (this will make more than you need here, but it keeps well, so it's worth making extra) in a small pan over a medium-high heat until a layer of thick, white foam rises (these are the solid milk proteins, which are wont to burn at a high heat) and it begins to bubble vigorously as the water evaporates.

3 Strain and cool

Turn down the heat under the pan and continue to simmer gently until the foam sinks and the fat stops bubbling, being careful that the white bits on the bottom don't catch and burn. Strain the butter through a clean cloth to separate out the solid milk proteins. The clarified butter is now ready to use, though it will keep for at least six months, so long as it's chilled in a sealed container.

4 Start the batter

Melt a tablespoon of the clarified butter (assuming you're working with it from chilled). Beat the eggs in a bowl, then whisk in the melted butter, sugar, salt, spices and lemon zest. Mix up the spices as you like: use just cinnamon, omit the cloves altogether, add ground cardamom or fennel seeds instead – whatever you think might be nice. The same goes for the citrus zest.

5 Finish the batter

Put the flour in a wide bowl and whisk in a little of the egg mixture to make a paste (if you prefer, you can use a gluten-free flour, such as cornflour, or leave it out altogether; it's not essential, but it does help with crispness). Gradually beat in the rest of the egg mixture until you have a smooth batter.

6 Soak the bread, then fry

Soak the bread (gluten-free, if necessary) in the batter mixture for 30 seconds on each side, until soft but not floppy.

Meanwhile, heat another tablespoon of butter or fat in a frying pan on a medium-high heat. Once hot, lay in the bread and leave to cook undisturbed for about two minutes, until golden and crisp underneath.

7 Flip, fry and serve hot

Flip over the bread, cook for a minute (or a little longer) on the other side, until similarly golden, then transfer to plates, sprinkle with sugar or drizzle with honey, and serve with indecent haste while the French toasts are still hot and crunchy (or keep them warm in a low oven, if that makes life easier).

samaritans
Aotearoa New Zealand

If you are experiencing loneliness, depression, despair, distress or suicidal feelings, call 0800 72 66 66 now.

Samaritans operates a 24/7 crisis help line. Our phones are operated by volunteers from the community for the community. We receive no direct government funding.

"There is no greater agony than bearing an untold story inside you"

Maya Angelou



Hearing aids can help you hear a lot better if you have hearing loss, they can improve your sense of wellbeing, independence and confidence.

There are various styles of hearing devices that vary in size, type, and technological features.