

Homewood Herald

Report from the Master

Greetings Brethren,

Welcome back to Lodge! It was great to see everyone at last week's meeting, and great to have our District GM in attendance to present Bro Siggers with his Master Mason's certificate. We all enjoyed the chance to catch up with each other in refectory as well, and we also had a chance to meet our new candidate, Mr Daryl Percy.

The night before our meeting I also attended Lodge Zetland's installation, the first in the district since lockdown. Lodge Zetland only meet every second month, so their installation is every second year. WBro Matt Dyer GS (now IPM) had a double term, so spent four years and two months in the chair which was a record for their lodge. WBro Ken Stokes G Tyler is the new Master and also a frequent visitor to Lodge Homewood and many others in the district.

On Tuesday 21 July I will be at Lodge Empire Fergusson as they are hosting a district young masons second degree working and I will be the working Master to pass Bro Andrew Simes. I would be keen for our brethren to join me at the Wellesley for this night. Also, on that night is the Lodge Tawera-O-Kapiti installation so I have been informed that the Grand Director of Ceremonies will be the Grand Lodge representative at Empire Fergusson.

This month's meeting will not only be the ballot and initiation for Daryl, but also our fraternal visit from Lodge Te Puni so it is shaping up to be a good evening. If you are wanting or willing to deliver some of the charges, then please let our DC know. As I look back at previous Homewood Herald's I noticed that the past two years we have also had an initiation in July so Daryl will be in good company as he joins us and begins his journey in the craft.

Our Installation will be in August, so this should be my penultimate column as Worshipful Master. When I look back at the past year and what I had planned it has been full of surprises and changes, but overall a worthwhile experience. I will elaborate on that more at this month's refectory.



*Ahdut Coah Hi
Worshipful Master
Mark White*

Freemasons - A woman's perspective

The lodge Christmas dinner was under way at a Wellington restaurant and, as usual, the Brethren were at one end of the table in a serious discussion about the significance of the third degree tracing board, while the wives and partners were at the other end.

"You know," said Marilyn, "I'm not sure about this Masonry stuff. We were getting off the train the other day and Harry shouted at me 'step off with your left'. Everyone was watching. I was so embarrassed." "That's odd," said Helena. "Donald also has some problem with his feet. He takes little steps, brings his feet together, and then he takes big steps."

Marlene complained: "Well, the other day Grant called me to say he was bringing home a present, something for me to wear. I thought it might be some sexy lingerie, but it was just a name badge. What a disappointment."

"I'm just fed up with James coming to bed every night and burying his nose in his little blue book. I told him no more," said Rita. "So, last week he pulls out ... a little red book, something about a royal arch in some temple somewhere. Now he has to memorise the whole thing!"

"I think that Mike is having an affair," said Rebecca. "He mumbles in his sleep something about a naked left breast. And then one day he said he had to practice something on me and got me to put a blindfold on. He got me so excited and then he just talked at me and got me to repeat things about equivocation or whatever."

"We had my mum visit us the other day, and Mike was so rude," said Amy. "My mother went to sit in the sun in a chair in the east and Mike told her to move because he said that his place was in the east. Very strange."

"Oh, by the way, I know all about Masonic secrets," said the treasurer's wife. "The other day I overheard Dan on the phone talking to his personal tax advisor in the Cayman Islands about some transfer. He made me solemnly and sincerely promise and swear that I would never reveal anything to anyone."

"Right ladies," said Margaret, "looks like it's time to head home. About time. All evening poor Derek has been waiting outside the door of the restaurant in the freezing cold. Something about doing some tiles. A pity he didn't bring his working tools."

David Ryan

Masonic Buildings – Dunstan Lodge

Opposite the Hartley Arms is an impressive building of local stone built 1868-69. Very elegant with its Doric pillars supporting the pediment and windows of unusual design, it stands as a tribute to design and workmanship. Designed by Messrs Mason and Clayton of Dunedin as a Masonic Lodge and Temple, it was built by J. Over under the watchful eye of Vincent Pyke, the Provincial Grand Master, at a cost of £800 (\$1,600). But when the Masons ran out of money the townspeople came to their



aid on the condition the building would be regarded as a Town Hall. A cavity below the foundation stone holds a bottle sealed with the grand Master's ring and contains scrolls, as well as early copies of the Otago Daily Times,

Dunstan Times and some coins. The handsome silver trowel, made by a local silversmith (Barlow) and used to lay the mortar can be seen in the local museum. A grand ball held in the hall marked the occasion. The Athenaeum (Library) was added in 1874, and was used as the council chamber until 1878. The Masons took it over in 1954.

Building History

Historic Places Category II (Historic Places Act 1993)

Prior to 1869

Designed by Mason and Clayton. Designed as a lodge and Temple for Freemasons.

(Now Mason and Wales Architects, Dunedin)

Freemasons could not afford, sold to Municipality of Clyde on understanding it could be used as a Lodge.

Build contract to Mr. J. Oliver 800.00 pounds

1869 (16 April) RWM Vincent Pyke laid footstone, Bottle, ODT, DT, Scrolls, Coins, used a Silver Trowel. (In Clyde Museum) Trowel made by "Mr. Barlow" local silversmith

1869 (21 Oct) Building completed

1874 Athenaeum added. Town Hall and Athenaeum used as such until 1950's

Recipe – Five Spice Pork Belly with Orange and Quince Glaze on a Weber



Ingredients

- 1 pork belly, about 1.5 kilograms
- 1 teaspoon Chinese five spice
- 2 teaspoons olive oil, divided
- 1½ teaspoon sea salt flakes

GLAZE

- ½ cup chicken stock
- Zest and juice of 1 orange
- 100 grams quince paste
- ¼ cup apple cider vinegar

Method

1. Ensure your barbecue is clean and free from any grease or debris. Prepare the barbecue for indirect cooking over high heat (230° to 260°C). If using a Weber® Q barbecue, set up your barbecue with a convection tray and a trivet.
2. Dry the skin of the pork with paper towel. If the skin has a lot of moisture in it, leave uncovered in the refrigerator overnight. Score the skin if the butcher hasn't done so already. Score through the rind and just into the fat, about 3mm deep and at 1cm intervals.
3. In a small bowl mix together the Chinese five spice and 1 teaspoon of the olive oil to make a paste. Flip the pork belly over so the skin side is facing down. Rub the paste all over the pork flesh, taking care to not get the paste on the skin. Flip the pork belly back over and drizzlen a small bowl mix together the Chinese five spice and 1 teaspoon of the olive oil to make a paste. Flip the pork belly over so the skin side is facing down. Rub the paste all over the pork flesh, taking care to not get the paste on the skin. Flip the pork belly back over and drizzle the remaining 1 teaspoon olive oil and sprinkle the sea salt over the skin and rub in. the remaining 1 teaspoon olive oil onto the skin, then sprinkle the sea salt. Rub the olive oil and salt into the cuts.
4. Roast the pork over indirect high heat, with the lid closed, for 20 to 30 minutes to crackle the skin; avoid lifting the lid during this time.

5. Adjust the barbecue temperature to indirect medium heat (190° to 230°C), the roast setting, and continue to cook over indirect medium heat for a further 30 minutes, or until the internal temperature reaches 60°C for a medium result. The internal temperature will continue to rise 3°C to 6°C while resting (final doneness temperature for Pork is 63°C for medium, 68°C for medium well).
6. While the pork belly is cooking, place all of the glaze ingredients into a saucepan. Heat the glaze on a side burner or stove top over high heat, and bring to the boil. Reduce the heat to a gentle simmer and cook until the glaze is reduced and is slightly thickened, about 10 minutes.
7. Once the pork belly is cooked, allow to rest for 10 to 15 minutes before serving. Cut the pork belly into thick slices and serve with the warm glaze.

Recipe notes:

1. Avoid buying vacuum sealed pork, which has been packed in plastic, as it is much harder to crackle.
2. If the skin is pale and not dry, leave uncovered in the refrigerator for 24 to 48 hours to dry out the skin. You can cover the flesh with plastic wrap to prevent the flesh from also drying out.
3. To calculate the cooking time for your roast, measure the thickness (not length) of the roast and calculate 1 minute per millimetre. For example, the pictured roast measured 50mm thick, therefore the cooking time was 50 minutes. Alternatively use an internal meat thermometer.
4. If the pork has cooked but the rind hasn't crackled, remove the rind and return the rind to the barbecue and roast over indirect medium heat (190°C to 230°C) for 15 minutes to crackle whilst the pork roast is resting.

Shout out for articles!

If you have been to a restaurant, read a book, watched a movie or good TV series, or travelled somewhere interesting please send something to Hadyn for the Herald

