

Homewood Herald

Report from the Master

Greetings Brethren,

This is my last Herald for the masonic year, so it is time to sum up the year. I was able to have a shorter year due to Covid19, after this month we move onto installation of a new Master.

Last month we had an afternoon of playing pool with a small number of us, it was an enjoyable time and we will be doing a repeat of this soon.



Going forward, we will be looking at more social activities to include all members and families as well. It is a great opportunity to bring friends

along as we are always looking for new members.

This month we will be doing the cockney working, although we read this, we will need rehearsals, so we need to ensure Officers are in attendance. Please see the summons for this information.

I would like to thank you all for your support in the last year, it has been a challenge with several meetings having to be changed at a relative short notice. I am very appreciative of the members who stepped in and helped out, often at short notice.

This month we will be doing our Cockney working which was designed by our former member Frank Hyatt, a long-time member and good friend to a number of us.



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.

[Black Dog Collective](#)

Ahdut Coah Hi
Worshipful Master
Hadyn Nicholls



Famous Freemason – Buzz Aldrin

You might know him as one of the first men on the moon, but we know him as the first Mason on the moon. Brother Edwin Eugene (Buzz) Aldrin, Jr. was an active Mason and is a member of Clear Lake Lodge No. 1417, AF&AM in Seabrook, Texas. He was born January 20, 1930 in Glen Ridge, New Jersey and attended The United States Military Academy at West Point, graduating third in his class in 1951. Brother Aldrin later went on to receive a PhD in Astronautics from M.I.T. in 1963. He served in the Korean War and is credited with two enemy fighter kills during his tour. Brother Aldrin was initiated into Freemasonry at Oak Park Lodge No. 864 in Alabama and raised at Lawrence N. Greenleaf Lodge, No. 169 in Colorado. He is also a member of York Rite and Arabia Shrine Temple of Houston.

On the crest of the Apollo 11 mission to the moon, The Grand Master of Texas approved Brother Aldrin's request to open a Representation of the Grand Lodge of Texas on the Moon and, thereby, establish Masonic Territorial Jurisdiction there. He also asked Buzz to carry a special deputation on his journey. Aldrin signed this deputation and confirmed that it was, indeed, carried to the moon.

Aldrin also carried a handmade silk Masonic flag with him on his space journey, embroidered with the words, "Supreme Council, 33°, Southern Jurisdiction, USA." After his mission on September 16, 1969, Brother Aldrin visited the House of the Temple in Washington, DC, and presented the flag to Grand Commander Luther Smith. The flag is now located in the archives of the House of the Temple.

The Masonic Club: Wellington's best kept secret

The Wellington Masonic Club was established 50 years ago and meets for quarterly Sunday buffet lunches at the James Cook Hotel. The joining fee is \$15 and annual membership is \$25. Members receive a \$10 drinks voucher on their birthday.

Now, I know what you're thinking. That sounds like incredible value - four buffet lunches for next to nothing. Well, it's reality. This must be the best kept secret in Wellington.

Membership is open to Freemasons and their partners. All they need to do is to complete an application form and collect signatures from two Masonic Club members (I can provide a copy of the application form). There are about 5-6 members of Lodge Homewood who are members of the Masonic Club.

Lunches are very well attended, and the room is usually packed. There is about 15 minutes of official business and a collection is made for charitable giving - on top of other contributions that the Masonic Club makes thanks to income on its investments.

This is a good opportunity to catch up with members from other Lodges, to take your wife/partner out for lunch, and to contribute to charity.



David Ryan

Recipe Slow-cooked pork, cider & sage hotpot



4. Heat the oven to 200C/180C fan/gas 6. Simmer uncovered for a few minutes to reduce the sauce, if you need to – it shouldn't be too liquid or the potatoes will sink into the sauce. Stir in the parsley, chopped sage, remaining leeks, and the cream, then season well.

Peel both types of potatoes and cut into slices 2mm thick, by hand or using a mandoline. Alternate layers of potato and sweet potato in circles over the pie, or randomly, if you prefer. Dot the cubed butter over the top and bake for 1-1½ hrs until the potato is tender. Nestle in the whole sage leaves, brushed in a little oil, for the last 10 mins. Leave to rest for 10 mins before serving.

Ingredients

4 tbsp olive oil, plus a little extra
1kg diced pork shoulder
20g butter, cubed, plus a little extra
4 leeks, trimmed and thickly sliced
4 garlic cloves, crushed
3 tbsp plain flour
500ml dry cider
400ml chicken stock
2 bay leaves
½ small bunch parsley, finely chopped
small bunch sage, leaves picked, 5 left whole, the rest chopped
200ml single cream
400g Maris Piper or King Edward potatoes
400g sweet potatoes

Method

1. Heat half of the oil in a deep ovenproof frying pan, or flameproof casserole dish, and fry the pork pieces over a medium high heat in batches until seared all over, then transfer to a plate. Add another 1 tbsp oil to the pan, if you need to, while you're cooking the batches. Once all the pork is seared, transfer to a plate and set aside.
2. Add another 1 tbsp oil to the pan with a little butter and fry half the leeks with a pinch of salt for 10 mins until tender. Add the garlic, fry for a minute, then stir in the flour.
3. Pour in the cider, a little at a time, stirring to pick up any bits stuck to the bottom of the pan and to combine everything. Add the stock, bay leaves and seared pork, then simmer, half-covered with a lid for 1-1½ hrs until the meat is just tender (it will later cook to the point of falling apart in the oven). Can be prepared a day ahead.

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.

