

Homewood Herald

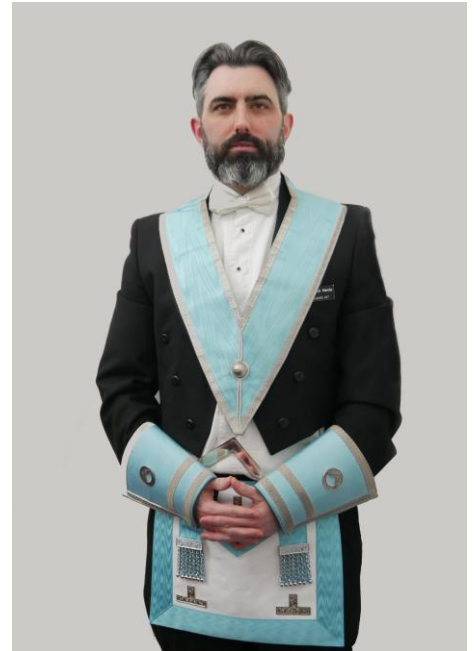
Report from the Master

Greetings Brethren,

Wow June already halfway through 2022, I hope you are all staying healthy and warm as we head into the winter months.

I have been busy with the new job shipping our winter products out to the various stores around the country, with a nice big storm hitting the southernmost ski fields have reaped the rewards, fingers crossed it is a great ski season and the resort towns get the much-needed tourist traffic. Family wise we are all doing well, Sarah is back at work at the childcare centre and Cora has adjusted to having Mum as one of the Kaiako (teachers), Lando has got his first tooth, so his gummy grin has been diminished as of late with teething...etc. Around home I have finally installed our rear gate and I can assure you all that it is on the level even if the concrete is not!

We had a fabulous evening last month, with Luke's Presentation on his experience on Outward Bound which was very detailed and impressively communicated, Matt and Izzy's (from WORD) presentations on Lodge Homewood's charity contributions so far this year.



My last visit was with WBro Fraser, Patterson and Bro Fraser, a great trip with some Brothers on a tour bus. We drove to Lodge Eketāhuna with our friends from Lodge Te Puni No. 315 and The Waitohi Lodge No 111 for Bro Sam Nicdemo from Waitohi for his Third Degree. Brethren, if you haven't seen first hand a 3rd Degree at Eketāhuna it is well recommended.

On that note we have our fraternal visit from Lodge Te Puni No. 315 and WBro Zane Milburn and a group of their members will be joining us for our next meeting, we will exchange our travelling gavels, and will be having our Winter Solstice Dinner, Scottish themed, organised by WBro Fraser. RSVP Bro JW on homewood.jw@gmail.com.

Ahdut Coah Hi
Worshipful Master
Warwick Henty

Scottish Night - Homewood



Wellesley Boutique Hotel
Dinner from 7pm
Scottish theme
RSVP to homewood.jw@gmail.com by the 23rd of June.



'IF' Rudyard Kipling

If you can keep your head when all about you
Are losing theirs and blaming it on you,
If you can trust yourself when all men doubt
you,
But make allowance for their doubting too;
If you can wait and not be tired by waiting,
Or being lied about, don't deal in lies,
Or being hated, don't give way to hating,
And yet don't look too good, nor talk too
wise:
If you can dream—and not make dreams
your master;
If you can think—and not make thoughts
your aim;
If you can meet with Triumph and Disaster
And treat those two impostors just the
same;
If you can bear to hear the truth you've
spoken
Twisted by knaves to make a trap for fools,
Or watch the things you gave your life to,
broken,
And stoop and build 'em up with worn-out
tools:
If you can make one heap of all your
winnings
And risk it on one turn of pitch-and-toss,
And lose, and start again at your beginnings
And never breathe a word about your loss;
If you can force your heart and nerve and
sinew
To serve your turn long after they are gone,
And so hold on when there is nothing in you
Except the Will which says to them: 'Hold
on!'
If you can talk with crowds and keep your
virtue,
Or walk with Kings—nor lose the common
touch,
If neither foes nor loving friends can hurt
you,
If all men count with you, but none too
much;
If you can fill the unforgiving minute
With sixty seconds' worth of distance run,
Yours is the Earth and everything that's in it,
And—which is more—you'll be a Man, my
son!



Movie Review – Maverick Top Gun

For those who grew up watching Top Gun, this is the ultimate tribute film, although the storyline is a little predictable, it doesn't matter because it is just a cool film. I took my Air Scouts along to this and they loved it.

The Maverick character is the usual rebel and has to teach a bunch of Top Gun pilots to get to a target in an unknown country who are developing nuclear weapons. It has all the usual macho things that were in the first film and these all just add to the fun.

There are numerous tributes to the original film which many don't pick up on unless you have recently watched the first film. So, if you want to see it, watch the original film before you see this one. The film was done in actual jets and live on runways and aircraft carriers, the reactions of the actors are real as they are pushed to up to 9 G's.

If you liked Top Gun, you will love Maverick, highly recommend watching this on big screen

Freemason of Interest

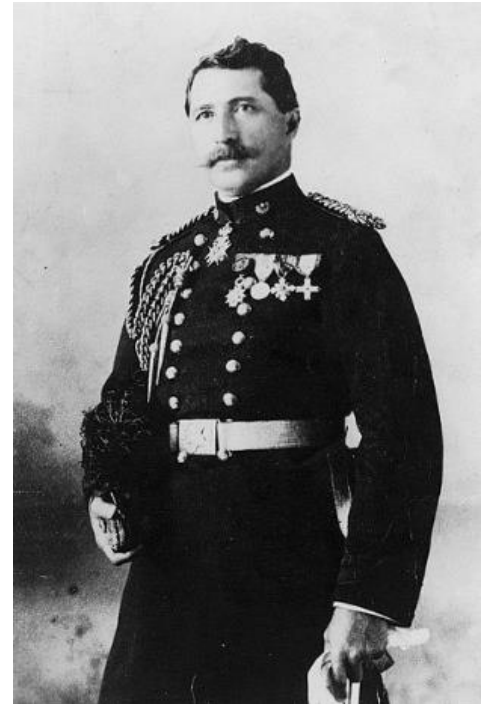
Brother Curtis Pi'ehu 'Iaukea (1855–1940) served as the chief diplomat of the Kingdom of Hawai'i during the reigns of King Kalākaua and Queen Lili'uokalani. 'Iaukea was born December 13, 1855 in Waimea. His father was J. W. 'Iaukea and mother was Lahapa Nalanipo. At an early age he was sent to live with adoptive parents Kaihupaa (his mother's brother) and Keliapala to live in the building of the former Royal School. The building had been turned into a home for royal retainers known as kahu. His uncle Kaihupaa, who had been an assistant to King Kamehameha III, fell into a well trying to save 'Iaukea when he was only about six. He was intended to be a companion for Prince Albert Kamehameha but the prince died in 1862.

In November 1878 he was made Colonel of the King Kalākaua's person staff. From 1880 to 1881 he was Secretary in the Foreign Office.

As the Secretary of Foreign Affairs, 'Iaukea was the most travelled member of the Hawaiian administration after Kalākaua. He served as the administration's envoy to the coronation of Tsar Alexander III of Russia and accompanied Queen Kapiolani to Washington, DC to meet with President of the United States Grover Cleveland. He accompanied her again to the United Kingdom to celebrate Queen Victoria's Golden Jubilee. Having developed a close friendship with the British Crown, he returned to the United Kingdom to celebrate Queen Victoria's Diamond Jubilee, representing the newly created Republic of Hawai'i.

When the United States annexed the republic and established the Territory of Hawai'i, 'Iaukea became involved in local politics. He served as Sheriff of Honolulu 1907–1909. He also served as trustee of the Queen's Medical Center 1905-1909.

He served in the Territorial Senate 1913–1915, Secretary of State from 1917 to 1921, and Acting Governor of the Territory from December 30, 1919 to March 30, 1920. He died in March 5, 1940. Brother Curtis P. Iaukea was made a Master Mason in Pacific Lodge No. 822, under the Grand Lodge of Scotland prior to its becoming Honolulu Lodge No. 409 under California.



Recipe – Scotch Pie



Ingredients

Hot Water Pastry

1. 250g plain flour – 2 cups
2. 100g lard – 1/2 cup
3. 120ml water – 1/2 cup

Filling

1. 300g lamb mince
2. 1 small onion
3. 1 tsp mixed herbs (typically basil, marjoram, and oregano. You could use rosemary as well).
4. 1/2 heaped tsp mace
5. Beef stock, lamb stock, or lamb gravy – Mix up and use about 4 tbsp or until mixture is just wet.
6. A liberal amount of salt and pepper throughout the recipe.

Method

1. Preheat the oven to 200C/400F/Gas 6 and line a baking tray with baking parchment. Cut four strips of greaseproof paper, about 5cm deep and 25cm long, to wrap around the pies. You'll also need four pieces of cook's string to secure the paper.
2. For the filling, mix all the ingredients together in a bowl and season generously with salt and white pepper. Work the liquid into the meat, divide into four portions and mould into balls. Refrigerate while you make the pastry.
3. To make the pastry, heat 160ml of water, salt and lard in a saucepan until just boiling. Meanwhile, put the flour in a mixing bowl. Pour the hot liquid onto the flour and mix together with a spoon. Once cool enough to handle, tip onto a floured surface and knead until you have a smooth dough.
4. Working as quickly as you can, cut off a quarter of the pastry and set aside. Divide the remaining dough into four equally sized balls. Roll out each ball to an 18cm circle, about 5mm thick. Roll out the remaining pastry and cut out four circular lids, 10cm in diameter.

5. Place a ball of filling on each large circle of pastry. Gather the pastry around the meat and bring up the sides to form the shape of a pork pie. Keep stretching the pastry so it comes above the meat by around 2cm. Dampen the edges of the pies with water and press the lids on top of the filling. Seal the edges together using your fingers. Wrap a strip of greaseproof paper around each pie and secure with string (to make sure the pie holds its shape when cooking). This is much easier if you have someone to help you.
6. Put the pies on the baking tray and cut a steam hole in the centre of each. Brush with beaten egg yolk and transfer to the fridge to rest for 30 minutes. Bake for 35-40 minutes, or until golden-brown. Serve hot.

LITTLE SHADOW

At Little Shadow we offer affordable counselling and support for parents experiencing perinatal distress, including baby loss and infertility. (Perinatal means anything to do with pregnancy, birth and the first years of a baby's life.) We provide you with a safe, non-judgemental space to seek healing, resilience and empowerment.

We also offer affordable counselling to Midwives and provide services for Workplace Wellness.

Our collective of counsellors are professionally trained to help you navigate those tricky times in life. From depression to grief, loss, anxiety and trauma and managing life's changes. Our team also have specialist training and professional development to help support those in the perinatal period. Our counsellors genuinely relate – many have experienced perinatal or other life periods of distress, and all of them are parents.

The cost of our counselling for Parents and Midwives is subsidised by our generous donors, fundraising events and grants.