

Homewood Herald

Report from the Master

Greetings Brethren,

Our February meeting saw VWBro Alford deliver the third-degree tracing board (for the first time in 20 years), and VWBro Metcalfe give an excellent talk on the history of our Lodge, along with Bro Saggars perfectly answering the third-degree test questions. VWBro Metcalfe's talk has been uploaded to our lodge website on the history page if you would like to reflect on what was said.

As I was thinking about what to write this month, I decided to search online for some masonic facts to include but most articles are too long to fit in this column. Instead I will simply encourage you to likewise have a search for that daily advanced in masonic knowledge on a regular basis and see what you can find. A lot of information is related to America where things are done a little different so it can be interesting to find out what is common between New Zealand lodges and other jurisdictions.

This month I would like Brethren to suggest a lodge that we visit. There was a suggestion to visit The United Lodge of Wanganui as Homewood used to have regular fraternal visits with them. They meet on the 3rd Tuesday at 8pm, which this month means Tuesday 17th. If any Brother would like to visit a lodge closer to home, please let me know.

For March I have confirmed that our District GM will be able to present Bro Saggars with his Master Masons certificate, and in refectory we will have Mike Britton from Zealandia giving a short presentation as the Karori Sanctuary Trust is the recipient of my Masters Appeal.



*Ahdut Coah Hi
Worshipful Master
Mark White*

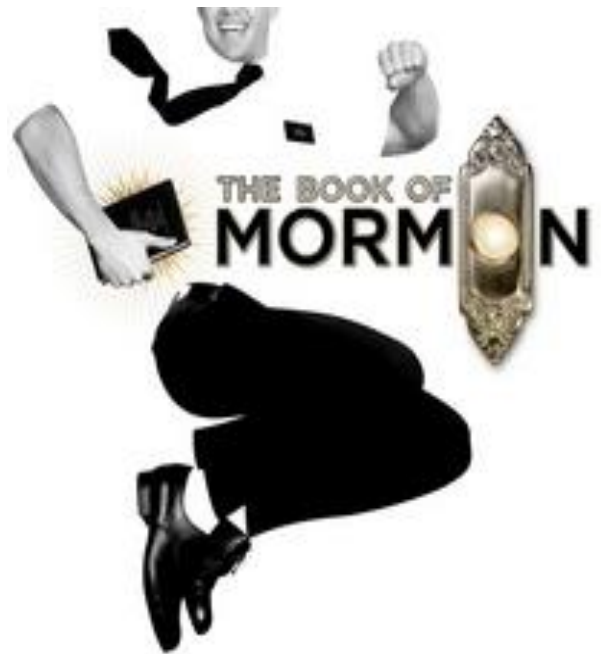
Show review – The Book of Mormon

Marion and I travelled to Auckland to see the Book of Mormon, not sure what to expect about the show. If you weren't laughing within the first five minutes of the show, there is something wrong with you. All I can say is Ding Dong, I am Elder Nicholls!

The show is literally a laugh a minute and highly irreverent, if you are a very religious person who doesn't like swearing, don't go.

The makers of the show are Trey Parker and Matt Stone who created South Park, so needless to say they really don't hold back. They have teamed up with Ann Roth in Costume design, who is also known for Mamma Mia, Cold Mountain, Stepford Wives, Julie and Julia and many other films and shows. Robert Lopez is the music producer, his other claims to fame are Frozen, Winnie the Pooh and Finding Nemo.

Overall, this is a fantastic show and a laugh a minute, if you ever get the chance to see it, please make an effort to get a ticket. It is well worth going to.



Masonic Buildings - Lodge Ara, Irish Constitution

Whilst wandering around Auckland, we came across the building owned by Lodge Ara, Irish Constitution, a Lodge that is on my bucket list to attend.

As with a lot of old buildings in big cities, they are crowded out by big new shiny ones. The exterior is quite special and well maintained. There are photos of the inside on their website as well.

The current Master of Lodge Ara is W Bro JA Parris-Oswald. The Ara Lodge is 178 years old, having been opened in 1872, the first Master was Frederick Whitaker.



Lodge Ara remains the first Lodge constituted in New Zealand, so it would be good to get inside and see the Lodge room. They meet on the First Monday of every month at 7pm, so perhaps we need to all fly up or road trip to see these Brethren. The building is located in Airedale Street, also not far from some impressive food outlets, and some lovely looking bars.

Speaking of Road Trips – Whangau Lodge

Anyone who is free on Tuesday 17th March, I am looking to drive to Whanganui to visit their Lodge. I will be leaving Wellington 5pm at the latest, it's going to be a late night, would love some company.

Recipe – Shepherd's Pie Potato Bowls



Ingredients

- 4 large russet potatoes (about 3 pounds)
- 4 tablespoons unsalted butter plus 1 tablespoon melted butter
- 1/4 cup whole milk
- 1/4 cup sour cream
- Kosher salt and freshly ground black pepper
- 1/4 cup chopped fresh chives
- 1 small carrot, chopped
- 12 ounces ground beef chuck
- 2 tablespoons Worcestershire sauce
- 1 tablespoon tomato paste
- 1 teaspoon fresh thyme leaves
- 1/3 cup frozen peas, thawed

Directions

1. Prick the potatoes all over with a fork and brush them with 1 tablespoon melted butter. Put on a microwave-safe plate and microwave, flipping halfway, until fork tender, about 20 minutes. (Alternately, bake in the oven at 400 degrees F on a baking sheet until cooked through and fork tender, about 1 hour.) Let cool slightly.
2. Cut a 1/4-inch-thick slice off the top of each potato. Carefully scoop out the flesh into a medium bowl and mash with the milk, sour cream, 2 tablespoons butter and 1 teaspoon salt using a fork or potato masher. Fold in the chives. Put the potato bowls on a baking sheet.
3. Preheat the oven to 400 degrees F. Meanwhile, melt 1 tablespoon butter in a large skillet over medium heat. Add the carrots and cook, stirring occasionally, until softened and lightly browned, 5 to 6 minutes. Add the beef and cook, breaking it up with a wooden spoon, until cooked through, about 4 minutes. Stir in the Worcestershire, tomato paste, thyme, 1/2 teaspoon salt and 1 cup water and bring to a boil, and then reduce heat and cook until the beef and carrots are coated in sauce with a little extra sitting on the bottom of the pan, about 1 minute. Stir in the peas until heated through, 1 to 2 minutes more.

4. Spoon the beef mixture into the potato bowls. Spoon or pipe the mashed potatoes on top of the beef mixture and bake until heated through and the potatoes brown on top, about 15 minutes. Cut the remaining tablespoon of butter into 4 slices and top each potato with one.

Masonic Membership Card Author Unknown

I hold in my hand a little scrap of paper
2 1/2 x 3 1/2 inches in size.

It is of no intrinsic worth,
not a bond, not a check or receipt for valuables,
yet it is my most priceless possession.
It is my membership card in a Masonic Lodge.

It tells me that I have entered
into a spiritual kinship with my fellow Masons
to practice charity in word and deed;
to forgive and forget the faults of my brethren;
to hush the tongues of scandal and innuendo;
to care for the crippled, the hungry and the sick,
and to be fair and just to all mankind.

It tells me that no matter where
I may travel in the world,
I am welcome to visit a place where good
fellowship prevails
among brothers and friends.

It tells me that my loved ones, my home,
and my household are under the protection
of every member of this great Fraternity,
who have sworn to defend and protect mine
as I have sworn to defend and protect theirs.

It tells me that should I ever be overtaken
by adversity or misfortune
through no fault of my own,
the hands of every Mason on the face of the earth
will be stretched forth to assist me in my
necessities.

And finally, it tells me
that when my final exit from the stage of life has
been made,
there will be gathered around my lifeless body,
friends and brothers who will recall to mind my
virtues,
though they be but few,
and will forget my faults,
though they may be many.

It tells me that, and a great deal more,
this little card,
and makes me proud yet humble,
that I can possess this passport
into a society of friends and brothers
that are numbered in the millions.