

Homewood Herald

Report from the Master

Greetings Brethren,

I am a little late at getting out our Herald this month, having had a week of illness at a bad time of the month, it set me back a little bit.

We had several members go along to the Roadshow recently and some even wore our new Polo shirts. I have changed my picture so you can see what they look like, if you haven't bought one and would like to, they are \$30 each.

It's been a strange month with a lockdown in the middle and we have now won the auld mug back from Jimmy Spittal, so it can't all be bad. I will admit to watching the last race thinking we would hit the water at the last minute. Getting our hopes up with a race that can end in disaster in seconds makes it hard to watch.

I recently wen to the family house in the mighty Mangakino again, finished the floors in another room and 98% of the bathroom and we have a new plumbed in vanity and toilet that doesn't tell the world when you flush it. AS mentioned before, if anyone wishes to use the place, please sing out.

With the Freemasons new push with the Roadshows, we are looking for a champion within our Lodge to take on assisting with this and any changes that we can look to take on board.

Next month we have our ANZAC Ceremony and will do what we can to get as many Freemasons involved in this.

This month has gone a little pear shaped in getting our speaker, so we will be looking to do Masonic education and discussion inside the Lodge Room.



*Ahdut Coah Hi
Worshipful Master
Hadyn Nicholls*

TV Review – Behind Her Eyes, Netflix

Whilst I was ill, I watched a lot of TV and movies as you do, I rewatched an old series called Fringe but the latest Netflix one we watched is 'Behind her Eyes'. A psychological thriller that despite the writing makes you wonder continuously about where it is going. It is for lack of a better description, it is weird. With about four main characters, it holds true to any British drama, doesn't give away where it is going, but is also odd. The psychological element to this is very well done and is done in a way I have only see the British do.



It is an interesting watch, but not as engaging as others, It is worth watching, but you can easily do something else whilst you are watching.

Masonic Hall in Beamish - North England

The opening of the Masonic Hall at Beamish, The North of England Open Air Museum in April 2006 was the culmination of a project that began in 1988. Beamish is an open-air museum set in a 300-acre site in the north east of England, between Durham and Newcastle. Threatened significant buildings from around the region have been physically moved to the museum and set in the landscape. They are interpreted by people in costume; the buildings are set in 1913 or 1825 depending on the area in which they are located.

The purpose of the museum is to preserve the history of the North East. The Masonic Hall provides an insight into the changing world of freemasonry. Set in 1913 the building, with its costumed interpreters, allows members of the public to explore Edwardian freemasonry at their own pace. At that time the institution was much more public, visible and thriving than it is today.

Although masonic halls, or 'temples' as they are sometimes known, are not considered to be places of worship, there are obvious similarities between their architecture and the ecclesiastical architecture of the Victorian and Edwardian periods, not only in terms of size and form, but also in terms of the threats they now face.



Recipe - Carbonara

Ingredients

100g pancetta
50g pecorino cheese
50g parmesan
3 large eggs
350g spaghetti
2 plump garlic cloves,
peeled and left whole
50g unsalted butter
sea salt and freshly ground black pepper



Method

1. Put a large saucepan of water on to boil.
2. Finely chop the 100g pancetta, having first removed any rind. Finely grate 50g pecorino cheese and 50g parmesan and mix them together.
3. Beat the 3 large eggs in a medium bowl and season with a little freshly grated black pepper. Set everything aside.
4. Add 1 tsp salt to the boiling water, add 350g spaghetti and when the water comes back to the boil, cook at a constant simmer, covered, for 10 minutes or until al dente (just cooked).
5. Squash 2 peeled plump garlic cloves with the blade of a knife, just to bruise it.
6. While the spaghetti is cooking, fry the pancetta with the garlic. Drop 50g unsalted butter into a large frying pan or wok and, as soon as the butter has melted, tip in the pancetta and garlic.
7. Leave to cook on a medium heat for about 5 minutes, stirring often, until the pancetta is golden and crisp. The garlic has now imparted its flavour, so take it out with a slotted spoon and discard.
8. Keep the heat under the pancetta on low. When the pasta is ready, lift it from the water with a pasta fork or tongs and put it in the frying pan with the pancetta. Don't worry if a little water drops in the pan as well (you want this to happen) and don't throw the pasta water away yet.
9. Mix most of the cheese in with the eggs, keeping a small handful back for sprinkling over later.
10. Take the pan of spaghetti and pancetta off the heat. Now quickly pour in the eggs and cheese. Using the tongs or a long fork, lift up the spaghetti so it mixes easily with the egg mixture, which thickens but doesn't scramble, and everything is coated.

11. Add extra pasta cooking water to keep it saucy (several tablespoons should do it). You don't want it wet, just moist. Season with a little salt, if needed.
12. Use a long-pronged fork to twist the pasta on to the serving plate or bowl. Serve immediately with a little sprinkling of the remaining cheese and a grating of black pepper. If the dish does get a little dry before serving, splash in some more hot pasta water and the glossy sauciness will be revived.

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.



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