

# Homewood Herald

## Report from the Master

*"We have been taught over and over again that for the good life, the better life, the key is education. Again, "I want to impress upon your minds that Freemasonry is nothing if it is not concerned with spiritual values, the moral and spiritual growth of individuals, and thereby the spiritual impact it makes, or should make, on the community in which it exists. In Masonry that guiding principle is a spiritual one: "to make good men better in the brotherhood of man under the fatherhood of God. Express it as you will" (Conrad Hahn, "Planning for Spiritual Growth," The Short Talk Bulletin, October, 1974: 3).*

*I greet you well, Brethren, and hope you have had a good month.*

*Our first meeting for 2023, last month was very enjoyable and enabled us to hear from brothers who have explored new areas associated with Freemasonry, including Royal Arch, Knights Templar and Research Lodge. These include opportunities to move up the masonic ladder into District, Divisional and Grand Lodge roles. I am grateful to WBros Ryan and Nicholls for their presentations, and acknowledge David as being RE Comp, Grand Ezra in the Royal Arch.*

*Whatever specific pathways we choose, our craft teaches us that there are always ways to grow and develop and these do not necessarily require joining new side orders or rising in the ranks. As the wise quote from Conrad Hahn above shows, our masonic growth can also be internal. It is about bettering ourselves in how we use what we learn in Freemasonry in our daily conduct and how we interact with others. This includes our tolerance for different views even if we do not agree with them, and compassion. It is more than what we do or believe. It also how we channel and express those beliefs and how we settle conflicts and disagreements. A Lodge is a good microcosm of the world outside: Lodge life can train and equip us for leading good lives as men in all aspects of our lives.*

*I know, from my own experience that masonic ideas are mostly easy to understand. But it is a quite a different story when it comes to living by them day-to-day. Complexities of life and living amongst those who are also facing their own challenges make living a masonic lifestyle demanding, but, as the quote suggests, it is in doing this that we become better men.*

*At our meeting on 30 March, we will hear a series of lectures based on charges in our three workings on what it means to live a masonic lifestyle on a daily basis. We will have two rehearsals this month as our next meeting will involve an opening and closing to the Third Degree.*

*Looking ahead, in April we will have our Address to the Empty Chair. This is a beautiful and moving ceremony developed by Lodge Homewood and is rightly well-regarded and much loved in our District. I would like us to promote it even more this year, so it gets the support it deserves.*

*In May 2023, we will be Raising Bro Daryl Percy to the Sublime Degree of Master Mason. As you know, Bro Percy had an unfortunate accident in Auckland two years ago and this has limited his involvement, but he has made great progress in his rehabilitation and is in great spirits. It is very exciting to know Bro Percy will soon be a Master Mason and we will be adapting aspects of the ceremony to enable him to go through the working while being safe and comfortable. I have kept in frequent touch with Bro Percy, and he is a loyal member of Lodge Homewood who is always 'present' with us in spirit.*

*On Saturday 15 April, we will be holding another sausage sizzle to raise money for the Wellington Samaritans, this time at Bunnings Lyall Bay. I am grateful for Bunnings' generous support.*

*May you all have a good month and I look forward to seeing you in and around the Lodge.*

Ahdut Coah Hi

Worshipful Master - David Barnes





## Royal Arch

The Grand Lodge of New Zealand has a special relationship with the Supreme Grand Royal Arch Chapter of New Zealand. Rule 71 of the Book of Constitution recognizes six degrees as Pure Ancient Freemasonry and the degrees of Mark Master Mason, Excellent Master and the Royal Arch are considered an extension of Craft Masonry. The Grand Master is the head of Craft Masonry in New Zealand.

All business in a Craft Lodge, except Degree Work, is conducted in the First, or Entered Apprentice Degree and a Candidate, once admitted a Freemason, may attend all regular meetings. Lodge members are called Brethren.

A Craft Lodge, governed by a Master and his two Wardens forms part of a District, governed by a District Grand Master. Districts are grouped into Divisions, governed by a Divisional Grand Master. The Supreme Grand Royal Arch Chapter of New Zealand controls the Degrees of Mark Master Mason, Excellent Master, the Royal Arch, the four Degrees of the Cryptic Council, the Royal Ark Mariner Degree, and the Red Cross of Babylon Degrees.

The First Grand Principal is the head of Royal Arch Masonry in New Zealand.

The Mark Master Mason and Excellent Master Degrees are conducted in Lodges working under the Charter of a Royal Arch Chapter and members are called Brethren. The Royal Arch Degree is conducted in a Chapter of Royal Arch Masons and members are called Companions.

The business of a Royal Arch Chapter is conducted in the Royal Arch Degree and, therefore, a Candidate cannot attend until he has been "exalted" to the Royal Arch Degree.

Three Principals jointly govern a Chapter and each Chapter is part of a District governed by a Grand Superintendent. District are grouped into three Divisions overseen by a Grand Principal. The First Grand Principal presides over Supreme Grand Chapter.



## Knights Templar

According to legend, the Knights Templar was founded in 1118 AD to protect pilgrims heading for Jerusalem and the Christian Holy places, where the small band of warrior monks established a headquarters. In the year 1118 AD King Baldwin II granted the Templars quarters on the Temple Mount and this forms the link to the Royal Arch.

Many men, of noble birth, joined the ranks of the Templar Order. Those who were unable to join often gifted the Templars with land and other valuables.

Modern Masonic association with these medieval defenders of the Christian Holy places is linked by the ceremony of Installation in which the Candidate takes the part of a Pilgrim who, by symbolically embarking on a Crusade, is elevated to Knighthood.

The earliest reference to modern Masonic Knight Templar activity in England can be found in the minutes of the Chapter of Friendship (Royal Arch) in Portsmouth, dated 1778, where it was worked as an Appendant Degree. In 1791 a Grand Conclave was formed comprising seven 'Encampments' with Thomas Dunckerley as Grand Master. By 1873 'Grand Conclave' was now known as 'Great Priory', and 'Encampments' were now known as 'Preceptories'.

The ceremony is very realistic and the regalia spectacular, based upon that worn by the Medieval Knights. Prospective Candidates must be a Master Mason, a Royal Arch Mason and Christian.



## Order of the Secret Monitor

The Order of the Secret Monitor, which developed from a still more ancient Degree, is the Brotherhood of David and Jonathan and is in its way older than Freemasonry itself. Its principles and its watchwords being founded upon those grand examples set by two worthy Hebrew Princes around 1000 BC as recorded in the Jewish history of the Bible. History tells us that the "Order of David & Jonathan" was taken to the New World in or about 1658 by Dutch settlers. The inauguration meeting of Grand Conclave, under

the banner of Alfred Meadows Conclave No. 1 was held at the Hotel Victoria, London, SW on 15 July 1887.

This is a Society framed upon the principles of self sacrifice; of mutual trust, watchful Brotherly care; of warning in time of danger; solace in time of sorrow; and skillful and effective friendly advice in every circumstance of life: A Society that meets a great and crying need in human affairs and is calculated to benefit those who act up to its tenets.

There are three Degrees in the Order; Induction ceremony, Princes or admission Degree and the Third Degree which is when a Brother is Installed as a Supreme Ruler of his Conclave. At this point he is also commissioned as a Supreme Ruler within the Order. This entitles him to conduct ceremonies in any Conclave.

## Recipe – French Onion Soup



### Ingredients

6 large red or yellow onions (about 3 pounds)  
4 tablespoons extra virgin olive oil  
2 tablespoons butter  
1 teaspoon sugar  
Kosher salt  
2 cloves garlic, minced  
8 cups beef stock, chicken stock, or a combination of the two  
1/2 cup dry vermouth or dry white wine  
2 bay leaves  
1 tablespoon fresh thyme leaves, a few sprigs of fresh thyme, OR 1/2 teaspoon dried thyme  
1/2 teaspoon freshly ground black pepper  
2 tablespoons brandy (optional)  
8 slices (1 inch thick) French bread or baguette  
1 1/2 cups grated Gruyere cheese  
Sprinkling grated Parmesan cheese

### Method

1. Begin caramelizing the onions with olive oil and butter:  
In a 5 to 6 quart thick-bottomed pot, heat 3 tablespoons of olive oil on medium heat. Add the onions and toss to coat with the olive oil.
2. Cook the onions, stirring often, until they have softened, about 15 to 20 minutes. Increase the heat to medium high. Add the remaining tablespoon of olive oil and the butter and cook, stirring often, until the onions start to brown, about 20 to 40 minutes. The amount of time will vary depending on your pot, stove, and onions.
3. Sprinkle with the sugar, finish caramelizing, and add garlic:  
Sprinkle with sugar (to help with the caramelization) and 1 teaspoon of salt. Continue to cook until the onions are well browned, about 10 to 15 more minutes. Add the minced garlic and cook for a minute more.

4. Deglaze the pot with vermouth or wine:  
Add the wine or vermouth to the pot and scrape up the browned bits on the bottom and sides of the pot, deglazing the pot as you go.
5. Add the stock, bay leaves, and thyme.  
Bring to a simmer, cover the pot and lower the heat to maintain a low simmer. Cook for about 30 minutes.
6. Season to taste with more salt and add freshly ground black pepper. Discard the bay leaves. Add brandy if using.  
Toast the French bread slices:  
While the soup is simmering, line a sheet pan with parchment paper or foil and preheat the oven to 450°F with a rack in the upper third of the oven.  
Brush both sides of the French bread or baguette slices lightly with olive oil (you'll end up using about a tablespoon and a half of olive oil for this).  
Put in the oven and toast until lightly browned, about 5 to 7 minutes. Remove from oven.  
Turn the toasts over and sprinkle with the grated Gruyere cheese and Parmesan. Return to oven when it's close to serving time and bake until the cheese is bubbly and lightly browned.
7. To serve, ladle soup into a bowl and transfer one cheesy toast onto the top of each bowl of soup.

**samaritans**  
Aotearoa New Zealand

If you are experiencing loneliness, depression, despair, distress or suicidal feelings, call 0800 72 66 66 now.  
Samaritans operates a 24/7 crisis help line. Our phones are operated by volunteers from the community for the community. We receive no direct government funding.

“There is no greater agony than bearing an untold story inside you”

*Maya Angelou*