



Homewood Herald



Report from the Master

Greetings Brethren,

As we move toward the end of the year, it is a reminder that it is the silly season and to take care on our roads and look after your families.

Many of us may go away and drive on the roads in New Zealand which seem to be proving too much for some, as I drive in the Waikato a fair bit, you see some very dangerous behaviours added to sub-par roads up there. So please be careful and take your time.

In Lodge we have a second degree coming up with several rehearsals, I will be ensuring you all know about these and it is important that everyone turn up if possible. We will even do some lunchtime run throughs if anyone needs assistance.

There are several offline conversations going on with finances, it is important people keep cool heads about these and we look objectively at how we move forward. With a drop in interest rates, it creates a problem for the Lodge and people may need to brace themselves for higher costs or the options for purchasing alcohol at refectory. We need to look at all costs and what gives us value for money. A number of these items will be discussed at standing committee on 19th November.

The planning meeting which will be an overnight at Brookfield in the self-contained unit (Lions Lodge) has been moved to February 13th next year. This is an informal planning meeting to get the team working together.

Courtesy of the internet and our all important district facebook page:

<https://www.facebook.com/freemasonsdistrict19>

Also don't forget to visit homewood's group:

<https://www.facebook.com/groups/homewood447> - you can join this to get regular updates

The page is designed for more public use and getting likes from all over:

<https://www.facebook.com/homewood447>



*Ahdut Coah Hi
Worshipful Master
HadyN Nicholls*

Movie Review: Rebecca

In an attempt to broaden my viewing beyond apocalyptic zombie movies, I stumbled across Rebecca on Netflix. This is a 2020 adaptation of the well known novel written in 1938 by Daphne du Maurier. I thought it might do me good to experience something other than endless gore and violence. I was not disappointed.

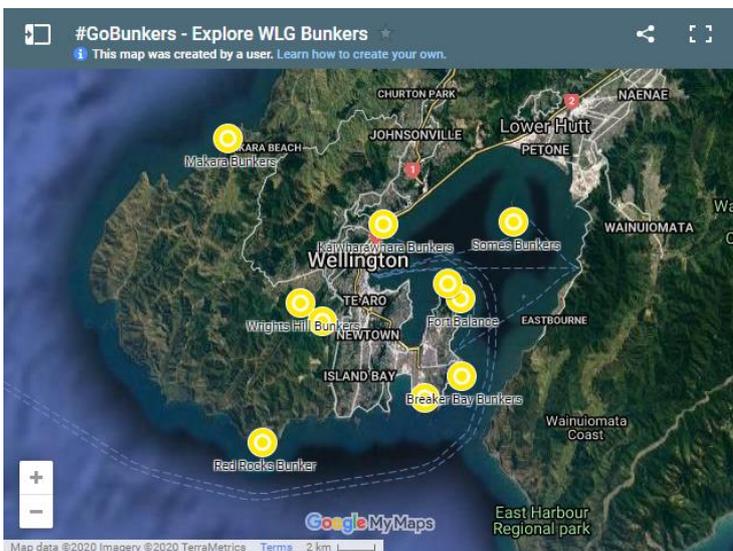
Rebecca is about a young lady who marries a wealthy widower and goes to live at his estate on the Cornish coast. However, life there is dominated by the memory of Rebecca, the husband's first wife who died tragically about a year before. The new young wife questions whether her husband really loves her and whether she can ever compare to the first wife who, by all accounts, was extremely attractive and got on well with everyone. She feels lonely and cut off and is not helped by the housekeeper who tends to undermine her. She tries to imitate the famous Rebecca, but you can feel her despair as she fails miserably. However, when we feel that she'll probably end up packing her bags and leaving her husband, there is a surprise twist in the plot: how did Rebecca die and what in fact happened in the days leading up to her sudden death? The movie is beautiful in so far as it starts with scenes from the south of France and then transitions to the English countryside and the Downton Abbey-like mansion and army of servants running around to look after just two people. Rebecca is a combination of romance, costumes, tragedy, scenery, and mystery and intrigue. I'll give it four out of five stars.



David Ryan

What to do in Wellington over Christmas period

If you want to visit some of Wellington's wartime history, there are a number of bunkers you can easily walk to, some are only meters off main roads, others take a bit more of a walk, this page is a great resource for this <https://www.timdorrian.com/blog/exploring-wellington-historic-bunkers>



I have been to some, but it is always interesting as a number of them, once you go inside have lower levels or tunnels that connect to another bunker a few meters away which is not obvious at first glance.

One that isn't showing on here is Fort Buckley off Barnard Street, in Wadestown, the track is a little steep, but only takes a couple of minutes to get to the bunker, a local group has spent a fair amount of time keeping this place accessible. It was well overgrown many years ago before they got involved.

Wellington has a lot of small walks as well as the bigger ones around the skyline. So you can do a much or as little as you want.

Karori Park even has a flat walking track around it if you don't want to walk around the hills or are unable to. We have so many parks in Wellington that are great to do a wander around and they are fantastic for all age groups, you may just have to drive to get to some of them, or in the case of the Matiu Somes bunker, take the boat.

There are a number of coastal walks including the Pencarrow Light house which is well worth doing on a fine day that is!

It is several hours long, so packing a picnic lunch is probably a good idea and don't forget to slip, slop, slap as you are going to get sunburn if you don't.



<https://www.wellingtonregionaltrails.com/trails/pencarrow-coast-road/>

Recipe – Christmas Pudding



Ingredients

350g/12oz mixed dried fruit (raisins, currants, sultanas)
100g/3½oz pitted ready-to-eat prunes, chopped or left whole
100g/3½oz dark muscovado sugar
4 tbsp dark rum
100ml/3½fl oz stout
100g/3½oz chopped walnuts
100g/3½oz blanched almonds
100g/3½oz ground almonds
100g/3½oz fresh white breadcrumbs
50g/1¾oz plain flour
100g/3½oz frozen butter, grated, plus a little extra for greasing
½ tsp freshly grated nutmeg
1 tsp ground cinnamon
2 tsp mixed spice
100g/3½oz chopped glacé cherries (or left whole if you prefer)
3 large free-range eggs, beaten

Method

Combine the mixed fruit, prunes, muscovado sugar, rum and stout in a mixing bowl. Stir well to mix, cover and leave for 24 hours to soak.

After 24 hours, mix the walnuts, almonds, ground almonds, breadcrumbs, flour, butter, spices, cherries and eggs along with the soaked fruit mixture in a large mixing bowl, making sure you include all the soaking liquor from the soaked fruit. Mix well until completely combined (let all the members of the family have a stir and make a wish).

Cover with cling film and leave to stand in a cool place for 24 hours.

After 24 hours, grease a 1.2 litre/2 pint pudding basin with butter. Cut a circle of baking paper and place into the bottom of the pudding basin and then grease it with a little more butter. Pack the pudding mixture into the pudding basin, pressing as you add it. Fold a pleat into the middle of a large piece of baking paper and place over the pudding. Cover with a large piece of pleated foil, ensuring the pleats are on top of one another. Secure tightly with kitchen string tied under the lip of the pudding basin. Place an upturned saucer into a large saucepan one-quarter full of water. Fold a long piece of foil into quarters lengthways to create a long strip and place the pudding basin in the middle of the strip. Bring the sides of the strip up the sides of the pudding basin and lower into the saucepan. Ensure the water in the saucepan comes one-third of the way up the side of the pudding basin, but nowhere near the top of the basin. Leave the ends of the foil strip hanging over the side to make it easy to remove the pudding later.

Bring the water to the boil and then reduce the heat to a gentle simmer. Simmer gently for 5-6 hours, topping up the water level as necessary throughout cooking (do not allow the pan to dry out).

Once the pudding is cooked, remove from the pan and set aside to cool. The pudding can be stored for up to two years in a cool, dry place. To serve, reheat the pudding by steaming again (in the same way) for two hours, or until hot all the way through. Alternatively, remove the foil and reheat in the microwave.

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.