

Homewood Herald

Report from the Master

Greetings Brethren,

I greet you well and hope you are having a good month.

In September, we had a convivial first meeting of the year with officers getting used to their new roles, a lively refectory, but also a serious conversation about men's mental health. This was stimulated by a gripping presentation by Tony Robinson, Chair of the Wellington Samaritans.

Tony shared his extensive knowledge, as a previous headmaster and education specialist, of the particular mental issues which boys and men face, including: not seeking help when depressed; isolation; the lack of friends; a lack of purpose and belonging; and a lack of support.

This could have been a bleak presentation and, indeed, some of Tony's statistics painted an intractable and hopeless picture. But what came out during the subsequent discussions and toasts is that Freemasonry provides a solution, and possibly an antidote, to these problems in life; and it does this in a safe environment for men.

In our lodge life, we are a group of friends which gets together to share our craft work. Every month we can look forward to the intellectual and absorbing challenges of learning and practicing ritual, interesting meetings and finishing with a good meal, a few drinks and good company. Our craft teaches us philosophy and good rules and values for living which have stood the test of time. We know from life experience that these rules for living and values lead to a satisfying life and help us in times of trial. The fact that we memorise ritual means we can recall and embed what we learn into our lives.

Beyond our lodge, we always know we will be warmly welcomed when we visit another lodge – if one is inclined, it is possible to attend a meeting somewhere in our district virtually every night of the week.

Most importantly, with our values of 'brotherly love, relief and truth', as freemasons we are enjoined to always be there to help every brother in need – so help and support, if one seeks it, is on hand.

In this troubled world where many men struggle with direction, the lack of good role models and no one to turn to, Freemasonry is as relevant as ever. Let's enable ourselves to be good examples of freemasons so that the men around us can see that becoming a freemason would offer so much to them, and enable them to, in turn, offer so much more to the world around them – making good men better!



*Ahdut Coah Hi
Worshipful Master
David Barnes*

Freemasons – Beamish Building UK

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.



On The Level

The Level is a symbol of equality. The equality expressed here does not mean that of wealth, social distinction, civil office or service to mankind. Masons use the term to refer to the internal and not the external qualifications. Each is endowed with a worth and a dignity, which is spiritual, and not subject to man made distinctions. The equality practiced in Masonry recognizes that one man may have greater potentialities of life, service or reward than another, but believes that any man may aspire to the heights, no matter how great. Thus, the level dignifies labor and the man who performs it. It also acknowledges the equality of manhood as being equality without regard to station.

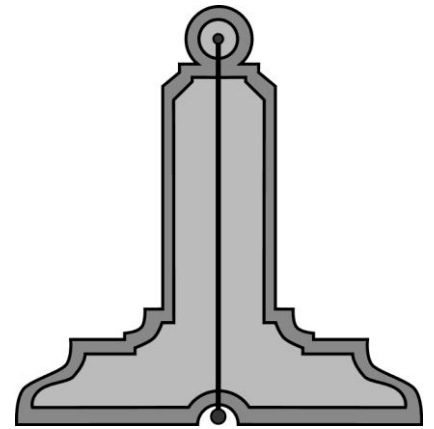
Outside the Lodge, it is expected that the Master Mason will seek to improve the morals of men in society. As an Entered Apprentice

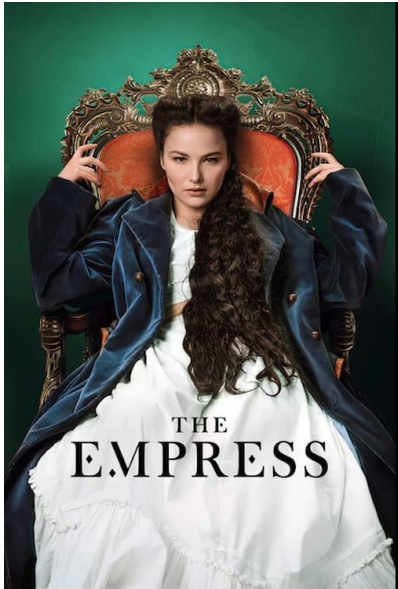
Mason, he had been instructed to practice charity and to exercise universal benevolence. Now he is not only to do it himself, but he is to inculcate in others the practice of universal benevolence. It is expected that by his own conduct he will demonstrate to the world the highest principles of morality and virtue. It is not sufficient to only observe the letter of the law or to conform to the behavior which society finds acceptable.

He must at all times uphold the fundamental principles of Brotherly Love, Charity and Truth, and practice such time honored virtues as Faith, Hope, Charity, Temperance, Fortitude, Prudence and Justice. Taking an active part in your community, you must carry these virtues into operation so that your neighbors may know, without your wearing any badges that you are in fact a Master Mason. Duty, Honor and Gratitude now bind you to your trust.

The lesson of equality, that in all respects all men are the same and equal, but it is evident in many respects that men are very unequal, as in physique, in talent, in gifts, in abilities and in character. It is, rather, the principle that we owe goodwill, charity, tolerance and truthfulness equally to each and all, and that in our Fraternity, all men travel the same road of initiation, take the same obligations, pay the same dues and have the same rights, duties, and privileges.

Source lodge43.org





TV Review – The Empress

We have just started watching this series on Netflix, it follows the life of Elisabeth who married Franz Joseph of Austria in 1854. If you are expecting Bridgerton, it is a little more intense and serious and in my opinion, better. The main character has an 'awakening' to what life will be like in the Schonbrunn Palace and as the wife of the Emperor of Austria Franz Joseph I

It has a lot of hallmarks of series that have come before it, such as Victoria and Bridgerton but far less humour involved.

We have watched a number of period dramas and this one looks to leave most of them behind for how well made it is and the work put into it. Unlike others it only uses period music and keeps to the tradition of the era. It is subtitled and in German, so you will need to make sure you are not distracted. They often speak quickly and looking away means you might miss something. It has a good number of people you will get to dislike and some lovable characters as well. I would give this a 9 out of 10 and well worth watching.

Give Nothing to Racism – Human Rights Commission

Kiwis are quick to say they're open minded and fair. They don't consider themselves racist, because our racism isn't as extreme as what we see happening overseas. But racism does exist here, and it's growing. But 1 in 3 complaints to the NZ Human Rights Commission is about racial discrimination, and many more go unreported. We needed New Zealanders to see that racism starts small, and that even giving only a little to racism was helping it grow.

Give nothing to racism

The appeal that persuaded you not to give

When it comes to appeals, everyone understands that every little bit adds up and makes a difference. So to get Kiwis to reconsider the impact of their 'small and insignificant' casual racism, we launched one of our own.

Beloved New Zealander of the Year Taika Waititi started the campaign by asking the nation 'What will you give to racism?' People became conscious of every tiny bit, and felt less comfortable feeding it, tolerating it, and allowing it to grow. They instead committed to giving racism no laughs, no smiles, no positive reactions, no support.

Kiwis are using 'Give Nothing to Racism' to call it out directly in the media, in the education system, on sports fields, in businesses. It's being used both as a collective standard to live up to in our culture, and a tool to respond to even the smallest examples of racism, in the real world and online – with a nation of individuals, organisations, schools, and even cities now actively giving nothing to racism.

Organisations
are adopting new tools to address systemic racism

Businesses
have upgraded their inclusivity & diversity policies

The Education Sector
is helping teachers self-assess biases

Schools
are incorporating Give Nothing to Racism into their curriculums

Cities
Our biggest cities have committed to new 'welcoming communities' practises

NZ Human Rights

In accordance with the principle of Freemasonry, Lodge Homewood welcomes and embraces diversity.

Recipe – Pizza Margherita



Ingredients

For the base

300g strong bread flour
1 tsp instant yeast (from a sachet or a tub)
1 tsp salt
1 tbsp olive oil, plus extra for drizzling

For the tomato sauce

100ml passata
handful fresh basil or 1 tsp dried
1 garlic clove, crushed

For the topping

125g ball mozzarella, sliced
handful grated or shaved parmesan (or vegetarian alternative)
handful of cherry tomatoes, halved

To finish

handful of basil leaves (optional)

Method

Step 1 - Make the base: Put the flour into a large bowl, then stir in the yeast and salt. Make a well, pour in 200ml warm water and the olive oil and bring together with a wooden spoon until you have a soft, fairly wet dough. Turn onto a lightly floured surface and knead for 5 mins until smooth. Cover with a tea towel and set aside. You can leave the dough to rise if you like, but it's not essential for a thin crust.

Step 2 - Make the sauce: Mix the passata, basil and crushed garlic together, then season to taste. Leave to stand at room temperature while you get on with shaping the base.

Step 3 - Roll out the dough: if you've let the dough rise, give it a quick knead, then split into two balls. On a floured surface, roll out the dough into large rounds, about 25cm across, using a rolling pin. The dough needs to be very thin as it will rise in the oven. Lift the rounds onto two floured baking sheets.

Step 4 - Top and bake: heat the oven to 240C/220C fan/gas 8. Put another baking sheet or an upturned baking tray in the oven on the top shelf. Smooth sauce over bases with the back of a spoon. Scatter with cheese and tomatoes, drizzle with olive oil and season. Put one pizza, still on its baking sheet, on top of the preheated sheet or tray. Bake for 8-10 mins until crisp. Serve with a little more olive oil, and basil leaves if using. Repeat step for remaining pizza.



Hearing aids can help you hear a lot better if you have hearing loss, they can improve your sense of wellbeing, independence and confidence.

There are various styles of hearing devices that vary in size, type, and technological features



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

Brothers All

Silas H. Shepherd

In the Lodge we meet the fellows,
Who, in other walks of life,
We would seldom ever contact,
And then perhaps in strife.
They are men of every leaning
Whom we good and honest call,
And the splendid thing about it
Is, that we are Brothers All.

They are men of every station
Some are rich and some are poor
But they all are full of friendship
And of service have a store.
We may differ in our methods,
But our objects we recall
And it binds us in a labor
And it makes us Brothers All.

They are men of truth and honor
Trusting always in the right
Seeking always further light.
What a power for perfect justice!
How can failure e'er befall
Such a firmly founded body
For the Lodge makes Brothers All?