

# Homewood Herald

## Report from the Master

Greetings Brethren,

*Surprise, it's me again! At Covid-19 Alert Level 2, I was taught to be cautious... and so we made the decision to postpone our Installation which means I get to write another article.*

*Early in August we went on a family trip to Queenstown – one that we had planned for a year, as the reason was to due a helicopter wedding photo shoot to renew our vows and celebrate our 10th wedding anniversary. A week out the weather was not looking good, but it all fined up nicely and we went on the helicopter ride on Tuesday afternoon. Tuesday night however we got the cell phone alert to say that we were going back up alert levels from lunch the next day – we had not seen the news update that night so that took us by surprise. It seemed that everyone in Queenstown on Wednesday was either buying masks or fleeing to the airport, not helped by the ski fields all being closed for the day to set up their distancing signage. We got our masks and only managed sledding rather than skiing, but at least the helicopter ride was complete before things changed.*



*As you will have seen the Grand Master has said that lodges can now meet under Alert Level 2, provided that the relevant safety measures are taken. As such I am planning to attend WBro Fraser Stephens Installation at Lodge Hinemoa-Kairangi on Wednesday 16 September.*

*Our Installation will now be on Thursday 24 September. Depending on the timing of further updates from the government we may still need to create a risk mitigation plan to allow that to proceed – if anyone would like to help create that please let me know.*

*With Installation in mind, we had a rehearsal on our August meeting night which was well attended, and since VWBro Metcalfe will be the Installing Officer it was a pleasantly unusual rehearsal as we had the full Grand Lodge wording available to us also.*

*I would like to schedule another rehearsal on Sunday 13<sup>th</sup> 7pm after Standing Committee, and then on Wednesday 23<sup>rd</sup> 6pm rehearsal.*

*Once again I will sign off for the year, hopefully there are no more surprises still to come!*

Ahdut Coah Hi  
Worshipful Master  
Mark White

## Freemasonry on Mars

By the year 2525 the Earth had entered a new ice age and humans had migrated to Mars where Freemasonry was flourishing. Thanks to reverse time travel, we have managed to receive minutes of a future lodge meeting on Mars.

Minutes of Lodge Red Planet 337, 2 September 2525

WBro Buck Rogers welcomed 25 brethren and 14 androids. The Tyler, Bro O-W Kenobi, was outside the airlock with a drawn light sabre to ward off aliens and extraterrestrials. Greetings were received from visitors: W Bro J T Kirk (Lodge Enterprise), W Bro W Adama (Galactica Lodge), and W Bro D Vader (Lodge Death Star).

Bro Secretary read out apologies from Bro Logan who was still on the run and Bro W Robinson who was lost in space. Bro Secretary was unable to provide minutes from the August 2525 meeting as they had fallen through a black hole.

Bro Treasurer proposed that annual dues be increased to 23.8 trillion bitcoins. The lodge agreed to a donation of 181 gazillion bitcoins to support participants on an Outward Bound course on the dark side of the Moon.

Bro G Jetson beamed in late wearing a face mask. He explained that he had been time-travelling to Earth in 2082 where earthlings were still wearing masks because of COVID-81, before their scientists discovered that a single shot of tequila provided a 100% cure. Bro ET left the lodge room to phone home.

Bro Almoner reported on Bro H Solo who was frozen in carbonite and VW Bro Dalek who was unable to make it up the stairs.

The ceremony of the evening was the raising of Bro L Skywalker to the second degree. The candidate knelt but the ceremony was temporarily suspended when Bro Skywalker did not have the force to stand up.

In closing, W Bro Rogers reminded brethren of the annual solstice dinner. This year's theme is Planet of the Apes. As the event is fancy dress, brethren are encouraged to dress up as humans.

*David Ryan*



## Café Review – Janus Bakery

I attended a 70<sup>th</sup> recently which was held as a meet up for the Armstrong Siddeley Car club as well as lunch for my father in law at Janus Bakery.

The food is outstanding at this place and the service excellent and well worth the visit, there is long history behind this Café which is below

and taken from their website.

## Upholding the family tradition

Joe Janus is upholding a family tradition that dates back many generations to the days when the Janus family lived in Holland.

Joe's grandfather owned the bakery you can see pictured on the right, and the boy in the front of the photo is Joe's father, Joe senior.

Joe senior - an award winning pastry cook in his native Holland - moved to New Zealand in the 1950s and introduced a fine European tradition of baking to New Zealand.

In the late 50s, Joe senior established Janus Bakery in Marton, with the Janus name quickly becoming synonymous with quality fresh bread throughout the lower half of the North Island. Janus introduced many innovations into the local market, including in the 1960s when the bakery was the first in the country to produce sliced, wrapped bread for the New Zealand market.

As larger companies like Tip Top came into the bread making industry, Janus diversified into other areas of baking.

Joe Janus has now taken the Janus tradition and moved it into the 21st century. The combination of traditional bakery together with a modern style cafe, reflects the belief that in borrowing from the old to create something new you can create something special.

Come and enjoy the special experience that is Janus Bakkerij!

## Recipe – Plum and Blackberry Crumble Sundae



### Ingredients

1/2 cup all-purpose flour, spooned and leveled  
1/2 cup old-fashioned rolled oats  
5 tablespoons unsalted butter, at room temperature  
1/3 cup light brown sugar  
1/2 teaspoon cinnamon  
1/4 teaspoon plus a pinch fine sea salt or table salt  
1/2 pint blackberries  
1 tablespoon granulated sugar  
2 plums, pitted and sliced  
2 teaspoons fresh lemon juice  
1 pint vanilla ice cream

### Method

Step 1 - Heat oven to 350° F. Mix together the flour, oats, butter, brown sugar, cinnamon, and ¼ teaspoon of the salt in a medium bowl. Transfer to a rimmed baking sheet and, using your hands, form the mixture into large clumps. Freeze until hard, 15 to 20 minutes.  
Step 2 – Bake the crumble until golden brown, 20 to 25 minutes. Let cool.  
Step 3 – Meanwhile, mash the blackberries and granulated sugar in a medium bowl. Add the plums, lemon juice, and the remaining pinch of salt and mix to combine.  
Step 4 - Divide the ice cream, fruit and juices, and crumble among 4 glasses or bowls. Serve immediately.

## Sydney Masonic Centre

The Masonic Centre, on Castlereagh Street, is one of Sydney's most enigmatic pieces of architecture. Its mystique lies not just in its imposing concrete form straddling Goulburn and Castlereagh Streets, nor in the 24-storey Civic Tower that seems poised above the podium on a pinhead. It is because these two dramatically interlocking elements were built some 30 years apart.

Architects Joseland & Gilling designed both podium and tower in the early 1970s, as headquarters for the United Grand Lodge of NSW and the ACT of Ancient, Free and Accepted Freemasons. But from 1974 to 1979, only the podium was erected.

Decades later, the air space above the podium was sold to a developer, along with plans for a glass curtain-wall tower. The new owner saw beauty in the original plans, as did PTW Architects, who completed the tower faithfully to the former design, while giving it a new defining feature — that precarious balancing act. The illusion made Civic Tower Australia's first building to be fully supported on a central lift core, without perimeter columns extending down to footings.

During the tower addition, the podium was also amended at street level with a geometric awning of suspended glass, which tempers the elements while leaving the structure visible. Sydney Open visitors will enjoy rare access to the world of an ancient fraternal organisation, and see a special exhibition and the Son et Lumière promotional video, showing throughout the day.

Sydney Masonic Centre has an Australian building greenhouse rating of 4.5 stars.

