

Homewood Herald

Report from the Master

Greetings Brethren,

Well it seems my Mastership will last a little longer, hopefully we can go ahead with Installation this month on the 30th. There may be a chance this gets changed again, but we will work through this.

I have managed to recover from a cough that went on for a bit, also finally managed to receive my first Covid jab, apart from a bit of a sore arm, I am doing ok. I have managed to get back on board with Scouting which is good.

With Covid 2.5, it does put Freemasonry in a tough position as to whether we meet or not. We will manage this as best we can and in line with the direction of our District Grand Master.

Once again, I have been building things after being stuck inside for five weeks. My latest model is known as the A10 Thunderbolt, nicknamed the 'Warthog'. I have also engaged in building a giant folding chess board and backgammon set for my Scouts.



*Ahdut Coah Hi
Worshipful Master
Hadyn Nicholls*



Film review: **Blinded by the Light**

Blinded by the Light, available on Netflix, is a 2019 British comedy-drama about Javed, a teenager from a very traditional Pakistani family living in Luton, north of London, in the late 1980s. Javed has a gift for writing and a keen interest in music and one day wants to become a writer. However, his father is very strict and wants him to study for a profession, such as law or accounting. Javed just wants to pursue his interests and break free from the confines of his strict upbringing.

One day Javed discovers the music of Bruce Springsteen and the lyrics about life's struggles and hardship really appeal to him. At this time his father is made redundant from the Vauxhall factory, so that's extra pressure on Javed to conform to his father's wishes, ie to get a good job and eventually to

enter into an arranged marriage. Javed falls in love with a girl in his class. Shock horror, she's white, and it's an amusing scene when she invites him for dinner to her place where her conservative, middle-class parents just don't know what to do with someone "different" brought into their home. The girlfriend points out that Javed is Muslim and doesn't drink alcohol, but her father still insists that he try a bit of wine. Very awkward.

Anyhow, inspired by Bruce Springsteen, Javed throws himself into his poetry and writing and increasingly goes up against the wishes of his father for him to conform.

This film has various themes: discrimination against non-white communities, young love, Pakistani traditions, the father-son relationship, the father's guilt as he can no longer provide for his family, and lots of great Bruce Springsteen music.

If you're looking for a heart-warming couple of hours with a happy ending, this film is a must-see.

David Ryan

Connecticut Historic Building - 3 Lester Avenue, Pawcatuck (1857)



At 3 Lester Avenue in Pawcatuck is a two-family Italianate-style house built in 1857. The nomination for the Mechanic Street Historic District lists the building as a Masonic Hall, so it may have been used at some point by Pawcatuck Lodge No. 90. Chartered in 1863, the Lodge met for a time in the Pawcatuck Hotel and later at other locations. For many years the Lodge shared space with Franklin Lodge No. 20 of Westerly, Rhode Island. More recently, the Pawcatuck Lodge merged with Asylum Lodge No. 57 of Stonington and Charity & Relief Lodge No. 72 of Mystic to form Costal Lodge No. 57.

Masonic Hall 27 Tuckey St County Cork

The Masonic Hall on 27 Tuckey Street has been the home of Freemasonry in Cork since 1844. This is an end of terrace seven bay, four storey building with a slate pitched roof. It is believed that the ground and first floors of this building were constructed in c1770 and the top floor was under construction during 1924-1925 and opened in January 1926. From the outside this building may seem unassuming but behind the walls lies an interior of vast beauty and history.

Downstairs there are display cabinets containing historic items relating to important events in the life of the Masonic Order including old Masonic aprons, levels and badges from the eighteenth century. One of the levels displayed there was used at the laying of the foundation stone of St Patrick's Bridge and St Fin Barre's Cathedral. A section of this room is devoted to the Hon Mrs. Elizabeth Aldworth (née St Ledger) the only female ever to be admitted to the Masonic Order. Upstairs the Lodge Room contains stalls and paneling which are over 300 years old having come from the former St Fin Barre's Cathedral. The banners on the walls are the coats of arms of some of the highest ranking members in the Free Masons, those over the stalls belong to present members and those higher up towards the ceiling belonged to members now departed. The figures which surround the large mosaic are the plaster casts used in making the figures of the four Evangelists which surround the west window in St Fin Barre's Cathedral. The Lodge room is used every month from September to May by the seven Lodges which meet in Cork City.



Recipe - Courgette Carbonara



Ingredients

- 6 medium green and yellow courgettes
- 500 g penne
- 4 large free-range eggs
- 100 ml single cream
- 1 small handful of Parmesan cheese
- olive oil
- 6 slices of higher-welfare back bacon
- ½ a bunch of fresh thyme , (15g)
- a few courgette flowers , (optional)

Method

1. Put a large pan of salted water on to boil.
2. Halve and then quarter any larger courgettes lengthways. Cut out and discard any fluffy middle bits, and slice the courgettes at an angle into pieces roughly the same size and shape as the penne. Smaller courgettes can simply be sliced finely.
3. Your water will now be boiling, so add the penne to the pan and cook according to the packet instructions.
4. To make your creamy carbonara sauce, separate the eggs and put the yolks into a bowl (saving the whites for another recipe). Add the cream and grate in half the Parmesan, and mix together with a fork. Season lightly with sea salt and black pepper, and put to one side.
5. Heat a very large frying pan (a 35cm one is a good start – every house should have one!) and add a good splash of olive oil. Cut the pancetta or bacon into chunky lardons and fry until dark brown and crisp.
6. Add the courgette slices and 2 big pinches of black pepper, not just to season but to give it a bit of a kick. Pick, chop and sprinkle in the thyme leaves (reserving any flowers), give everything a stir, so the courgettes become coated with all the lovely bacon-flavoured oil, and fry until they start to turn lightly golden and have softened slightly.

7. It's very important to get this next bit right or your carbonara could end up ruined. You need to work quickly. When the pasta is cooked, drain it, reserving a little of the cooking water. Immediately, toss the pasta in the pan with the courgettes, bacon and lovely flavours, then remove from the heat and add a ladleful of the reserved cooking water and your creamy sauce. Stir together quickly. (No more cooking now, otherwise you'll scramble the eggs.)
8. Get everyone around the table, ready to eat straight away. While you're tossing the pasta and sauce, grate in the rest of the Parmesan and add a little more of the cooking water if needed, to give you a silky and shiny sauce. Taste quickly for seasoning.
9. If you've managed to get any courgette flowers, tear them over the top, then serve and eat immediately, as the sauce can become thick and stodgy if left too long.

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.



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