

Homewood Herald

Report from the Master

Brethren

Welcome to the October edition of the Homewood Herald. My last 5 weeks have seen me out and about with various visits and meetings with our Homewood members.

In each of the future heralds I will tell you a little bit more about who your new Master is.

For this edition, I will cover my family.

I am married to Judith, she is (was) a Karori girl brought up in Sunshine Ave. We moved to Makara some 15 Years ago

I am a True Makara Lad, born and raised in the valley.

We have 2 Sons Cameron and Aidan and I will tell you a bit about Cameron first.

Cameron



Cameron 2 Days

Cameron 2.5 years

Cameron's has a passion for motorbikes; he has his own RM250 paid for by himself. He loves to have his family and friends around so he can show off his bike skills.

He has just today finished his last Day at Wellington College and tomorrow starts at Whitireia Polytechnic to begin his Plumbing apprentice pre trade course.



Vision for Homewood

Our October meeting is going to be a domestic meeting; a meeting where we as members of Lodge Homewood need to bring our -visions, wants and needs, ideas, thoughts. This is so we can plan for the next three months, 3 years and beyond. It has been a while since we have had a planning meeting as a Lodge and October is going to present an opportunity for you to have your say.

Please don't allow this opportunity to pass you by I warmly invite you to attend and be a part of the Lodge chemistry of the future.



Visits of late

I have been to two installations in recent weeks:
Westminster Lodge - Installation W Bro Tony Fryer
Aquarius Lodge Installation- W Bro Euan McKerlie
Lodge Mangaroa Second degree
Empire Ferguson 1st degree and Cheque presentation to the Big Buddy programme.

Future Visits

By the time you receive this, I will have visited on Friday 7 October To Nelson then onto Takaka for W Bro Bob Hancock's Installation Saturday 8 October. Please keep an eye out on the Lodge Homewood web page-and Please let me know if you would like me to join you on a visit that is of interest to you.

Ahdut Coah Hi

Fraser Stephens
Worshipful Master

The Royal New Zealand Navy 70th Anniversary Celebrations in Wellington

The RNZN came to town at the end of September to celebrate their 70th Anniversary. Eleven ships in total berthed in Wellington Harbour, this is a rare event and not one this editor has seen before. Pictured to the right is the HMNZS Canterbury, she is primarily a troop and support carrier, capable of transporting two helicopters. She also has several boarding vessels which can be deployed very quickly. The Canterbury is 9000 tonnes displaced and 131 metres in length and can carry up to 360 troops at one time.



HMNZS Canterbury berthed at Wellington 30th September



The Pukaki and Hawea

My son and I visited the ships on Sunday October 2nd and did a tour of the HMNZS Rotoiti. The sailors spend up to sixty days on these boats, which is a long time on a relatively small vessel. The Rotoiti is the same as the Pukaki as mentioned above and is relatively small with some very steep sets of stairs inside.

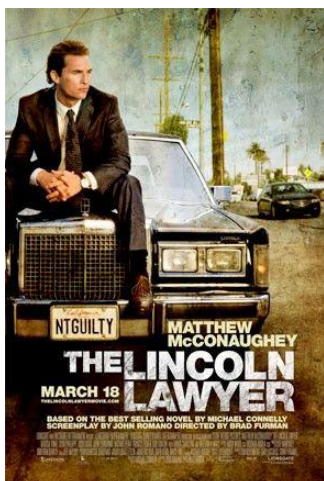


HMNZS Te Kaha (Navy website)

maximum and can travel up to 3000 nautical miles.

The Te Kaha was also berthed by the boatshed and is a Frigate of German design, it has a displaced weight of 3,600 tonne and is 118 metres. It is the workhorse and has some serious armaments onboard which include vertical launch missiles, torpedo tubes and the PHALANX weapon system, which is enough to ruin anyone's day.

In addition to this, the Pukaki and Hawea were at the Canterbury's Stern. They are Inshore patrol vessels and are 340 tonnes displaced, 55 metres in length. They assist Police, Customs, fisheries and DOC protecting our interests in the waters around New Zealand. They carry up to 36 personnel at



Movie review – The Lincoln Lawyer

Matthew McConaughey plays the defense lawyer he gets people off charges where it is seemingly impossible. Known for his reputation, he is sought out by some dubious individuals. His office is a 1980's Lincoln town car, driven by Earl, who is loyal and seems to have dubious roots himself. The film has an all star cast including William H Macy, Marisa Tomei and Ryan Phillippe, including a host of others you will recognise as appearing in numerous TV shows and movies.

Although the movie is one of twists and turns, the story is a little predictable, but nevertheless entertaining. Not a bad one for sitting down on a cold night to watch. Matthew's role is similar to that in 'A Time to Kill' albeit in a different setting. This is a worthwhile watch and I have given this one three rounds out of five.



Masonic History The Oldest Lodge in Canada

This was constituted by Erasmus James Philipps in 1738. It was located in what is now known as the Sinclair Inn in Nova Scotia. This now operates as a museum and is used by locals for functions. There is information to say meetings were held as early as 1721, these would have been irregular meetings.



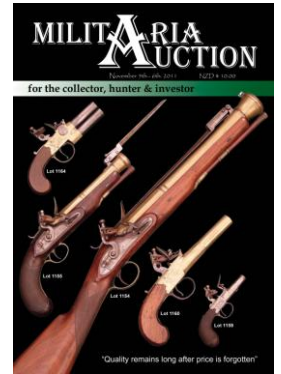
Sinclair Inn – Nova Scotia

As you can see, the building has numerous windows, but also bears uncanny resemblance to a lot of Masonic buildings you see around today, including having an addition put on it on the left side at the top.

Militaria Auction

For those who may be interested, the Militaria Auction is to be held on November 5th-6th. This is a bi-annual event and aside from the firearms, there is a huge assortment of collectible items including books, badges, medals. Swords & a lot of other unusual items for all over the globe also turn up at this auction. Even if you just go along to have a look, it is a fascinating event.

www.militaria.co.nz



Editor's Piece – Is it the decade, or just the mood in general with people and their manners. Over the last few years, I have noticed a steady decline in manners amongst people in general, I am sure this is not isolated to our city and is a wider country or even world issue. Hosting of events, whether it be a party, wedding or whatever, people have lost the ability to reply by the due date.

In this day and age, we have the means to reply with ease, phone, email, text and snail mail if that's your thing. A friend in England commented on Facebook how people had not all replied to her wedding invite, she now has the unenviable task of calling them and finding a diplomatic way of saying "Are you coming?". The adverse issue this causes to the host is to give them a migraine and the need to quoff down a few shots of whisky – some may say that is not a bad thing.

Profile – Callum Cuncannon

A Short history on Callum's entry to this world: Peter Fraser was in the Territorials with Callum's father, Tony, in the late 1980s.

Tony was an 'IT guy' well before any of them knew that that meant - they just thought 'he did stuff with computers', which was something of a black art back then. The thing that really impressed them was that Tony had a pager. This was at a time when getting a working telephone in the Hutt Valley was hard enough and cellphones weren't bricks but concrete blocks (indeed, there are a number of lodge rooms constructed out of suspiciously similar looking blocks....)

Anyway, they were both on an army training weekend when Tony's pager went off unexpectedly - Callum's mum had gone into labour and Tony was required NOW.



Callum in Macchu Picchu, Peru

Upon learning this the boys were highly impressed that Tony had even gone on an exercise in the first place let alone be assured that the pager worked.

Tony was therefore evacuated from the field post haste. They were then amazed that Tony turned up the very next morning - declaring it had all been a false alarm so he was 'good to go'.

The boys were once again mightily impressed. Happy to report that Callum was safely delivered a couple of days latter and Tony was in the right place at the right time.

As he grew up, he started education at Waterloo school and then Hutt Intermediate followed by Hutt Valley High. He left school in 2005 and started Victoria University in 2007, studying Anthropology and biology completing a BA. He grew up with three older sisters, two younger brothers and his parents mostly in Lower Hutt. He used to play Hockey, Rugby and Gridiron, though he mostly focused on Fencing and went to the Junior Commonwealth games in 2005 in India. He has worked as a Roofer and as a factory worker in a plastics factory in Naenae, whilst at University. He is currently employed by BPMetrics doing software development and Performance Engineering for commercial computer systems. His hobbies are drinking beer with mates, cooking, and travelling the world and of course the Craft.

Social Programme

December 3rd Christmas Dinner

Lodge Meetings

October 27th • Domestic meeting
November 24th • 2nd Degree

Recipe – French Apple Tart

Ingredients

For the pastry:

2 cups all-purpose flour
1/2 teaspoon salt
1 tblspn sugar
170 grams cold unsalted butter, diced
1/2 cup ice water

For the apples:

4 Granny Smith apples
1/2 cup sugar
4 tblspns (60 grams) cold unsalted butter, small diced
1/2 cup apricot jelly or warm sieved apricot jam
2 tblspns Calvados, rum, or water

Directions

For the pastry, place the flour, salt, and sugar in the bowl of a food processor fitted with the steel blade. Pulse for a few seconds to combine. Add the butter and pulse 10 to 12 times, until the butter is in small bits the size of peas. With the motor running, pour the ice water down the feed tube and pulse just until the dough starts to come together. Dump onto a floured board and knead quickly into a ball. Wrap in plastic and refrigerate for at least 1 hour.

Preheat the oven to 200 degrees celsius. Line a sheet pan with baking paper.

Roll the dough slightly larger than 10 by 14-inches. Using a ruler and a small knife, trim the edges. Place the dough on the prepared sheet pan and refrigerate while you prepare the apples.

Peel the apples and cut them in half through the stem. Remove the stems and cores with a sharp knife and a melon baller. Slice the apples crosswise in 1/4-inch thick slices. Place overlapping slices of apples diagonally down the middle of the tart and continue making diagonal rows on both sides of the first row until the pastry is covered with apple slices. (I tend not to use the apple ends in order to make the arrangement beautiful.) Sprinkle with the full 1/2 cup of sugar and dot with the butter.

Bake for 45 minutes to 1 hour, until the pastry is browned and the edges of the apples start to brown. Rotate the pan once during cooking. If the pastry puffs up in one area, cut a little slit with a knife to let the air out. Don't worry! The apple juices will burn in the pan but the tart will be fine! When the tart's done, heat the apricot jelly together with the Calvados and brush the apples and the pastry completely with the jelly mixture. Loosen the tart with a metal spatula so it doesn't stick to the paper. Allow to cool and serve warm or at room temperature.



The annual Lodge Homewood Christmas Dinner will be held on December 3rd – this will be starting early at around 5:00pm to allow children to come and they will be half price.

TECH TIPS

Service for you PC/Laptop

Service can come in many shapes and forms, if your machine is under warranty, call the toll free number for that company. If you can't find your warranty details, all companies have a page to look this information up.

Outside the warranty is where things can get very grey and become painful. There are a number of companies out there that will do the work, they will all be expensive.

Your best bet is to find someone who knows what they are talking about to look at the machine first to give you friendly – this can or cannot be fixed advice. They may even be able to fix the problem for you or arrange for it to be fixed.



The deadline for all articles for the Herald each month is the 10th. If you have been to a restaurant or have some other activity you wish to write about, please do so and send it to : editor@homewood-lodge.net.nz