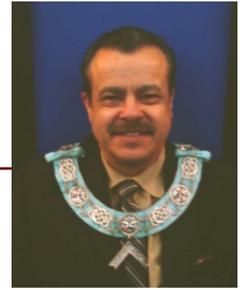




# Kilwinning 565 News

## From The Chair



### Fine Fall fellows!

Greetings Brethren,

With Fall upon us and Winter just around the corner, we begin with a step-up night, as we will be initiating Mr. Filippe Vasquez into Masonry. Please ensure you know your work so that we can make this a memorable experience for our new candidate.

Brethren, with our trip to Pontiac Lodge fast approaching , I anxiously await to know all whom will be joining me on this visit, as we will be conducting an exemplified 2nd degree for our Pontiac Brethren. I can assure all who will be visiting Pontiac for their first time that you will enjoy yourselves immensely.

Also Brethren, a reminder of our St. Andrew's Dinner and Dance. All Brethren who have been assigned tickets: do your best to sell them to family, friends, and others. We are looking forward to another successful event.

Sincerely And Fraternaly,

W. Bro. Joe Lisi  
Worshipful Master

### Education Update

Brethren,

I am excited to report that, after a meeting of the Grand Lodge Committee for Masonic Education, one of the aims this year is to provide education on the "why" of our ritual.

Please subscribe to the Grand Lodge newsletter "Reflections", which contains some good articles. Two of my articles have been published in the latest edition.

There is a Masonic Education Conference coming up on November 9 in London, Ontario.

W. Bro. Rob Lund

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#### Special points of interest:

- *What's been happening*
- *News*
- *Educational snippets*
- *Book review*
- *Trip to Mother Kilwinning*
- *What's coming up?*
- *Recipe*

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## Book Review

### The Lost Key by Robert Lomas

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Subtitled “The Supranatural Secret of the Freemasons”, this book, to me, is the most interesting, from a Masonic point of view, that Robert Lomas has produced so far.

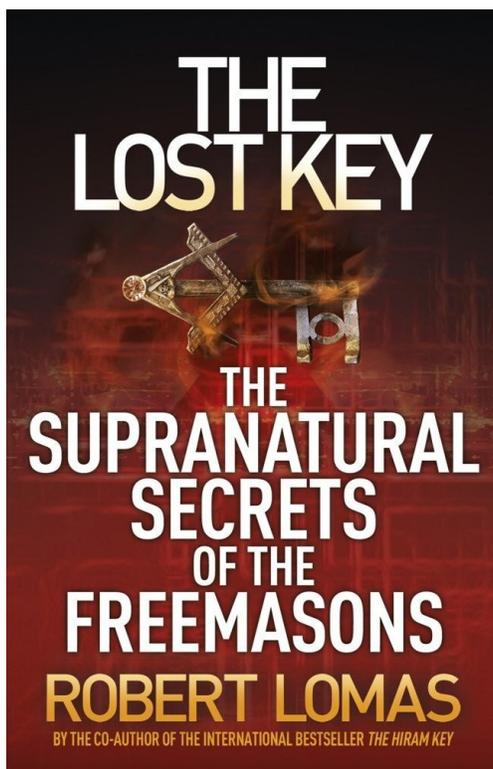
This book retraces his Masonic journey, from his childhood through to his current state of enlightenment. The account of his progress resonates strongly with me, as it reflects, in many ways, my own Masonic journey.

As is typical of Lomas’ books, there is a lot of reference to the history of Masonic origins. He insists that Masonry came from the Operative Lodges, and traces the earliest Lodge to an Operative Lodge in Aberdeen in Scotland, in 1483. This is something I just do not subscribe to. This idea is too much of a leap from Operative to Esoteric. However, I don’t think that Masonic history is of much importance, in terms of the ultimate purpose of Freemasonry.

Being a scientist, Lomas has always tried to reconcile Masonic knowledge with scientific knowledge. His initial understanding of the Great Architect Of The Universe was simply seen as the great force of creation and the laws of physics. This approach was used to reconcile the symbolism and allegory of the three craft degrees. He then talks of his frustration at not finding the “lost secrets” of Masonry. Searching further, he finds some answers in Royal Arch Masonry, in the Mark Master and Royal Arch degrees. However, this does not satisfy his search and even considers leaving Freemasonry.

Fortunately, he is invited to visit the Lodge of the Living Stones and here he discovers something different. This Lodge, which was founded by Walter L Wilmshurst, whose books are the most enlightening that I have come across in Freemasonry. This appears to be a Traditional Observance Lodge, whose meetings are

started and ended with a period of silent meditation, and whose work is approached from a purely spiritual point of view. Education in this Lodge is all esoteric. Here, especially after an experience of cosmic consciousness, he begins to find the truth he has long been seeking. What is extraordinary is his constant internal struggle to explain his experiences in a way that is scientifically feasible. Not surprising, to me, is his success, as a quantum physicist, at showing that nothing he has learned actually contradicts the laws of quantum mechanics. He often quotes other enlightened scientists, including Einstein, who reinforce his new found truths. What I also find interesting, and which reflects my own conclusions, is that his definition and understanding of the Great Architect Of The Universe has changed, and is no long-



er uncomfortable in using the name “God”.

His journey is an experience that I hope every Mason will take, for it leads to a greater understanding of the true nature of the universe, and the purpose of our lives on this world.

This book will be an eye-opener for many, and I highly recommend it to all Masons seeking further light.

W. Bro. Rob Lund

### Did you know.....?

- In 1920, Gate City Lodge #522 in Kansas City MO met every day of the week except Sunday to confer a record 1,107 degrees, averaging 21 degrees a week
- The Commissioner of Patents In 1872 ruled that the Masonic Square and Compasses emblem could not be used in any trademark or trade name for commercial purposes.

# Trip to Scotland by V.W.Bro. Don Cowie

On a recent trip to Bonnie Scotland I was privileged to visit The Mother Lodge of Scotland, Kilwinning No. 0. See photos below.



One photo should be familiar to those who attended the festivities in 2000 of the visit of brethren from the Mother Lodge and surrounding Scots lodges – the gift that we presented – the soapstone walrus. The other photos in that group are, of course of the interior of the Mother Lodge. Should any of our brethren have the opportunity to visit



Scotland, Kilwinning, Ayreshire should be on your schedule. The lodge meets each Tuesday all year long. Check their website by typing "Mother Kilwinning No. 0" for further current information.



Of course, I stayed with



the Past Right Worshipful Master from 2000, Brother Tom Wood and his lovely bride Myraid, in quaint, historical Kilwinning. They treated me like royalty, this including other members of the Mother Lodge.

I was taken to Robbie Burns cottage and display centre. A new, modern centre shows his Masonic regalia and the lifestyle of his time. This is also in the Ayreshire area.



Another close Scottish friend, Stuart Gray, toured me about the high-

lands and hosted me in Oban at a friends B & B residence. He knows every nook and cranny where incredible sights and antiquities are to be found (photos attached). I do not know the names of all the locations we stopped at, so the photos must speak for themselves.



Enjoy and dream along with me.

## Links

- Lodge Website: [kilwinning565.com](http://kilwinning565.com)

This site has back issues of the newsletter, and many articles.

- District Website: [www.torontowestdistrict.com](http://www.torontowestdistrict.com)
- Educational articles can also be found on the District web site.
- Grand Lodge: [www.grandlodge.on.ca](http://www.grandlodge.on.ca)

# Braised Duck Leg with Creamy Polenta and Fall Herb Salad

## Recipe by Chef Bro. Phil Horrigan

### Ingredients:

- 4 Duck legs, thumb nail size dice
- 2 Cups carrots, thumb nail size dice
- 2 Cups of celery, thumb nail size dice
- 2 Cups parsnip, thumb nail size dice
- 2 Cups butternut squash, thumb nail size dice
- 1 Cup onion, thumb nail size dice
- 2 lg cloves of garlic, sliced thinly
- 1 cup red wine
- 1 cup veal reduction. (Most fine food store have it. You may sub in powder demi glaze, but make the demi well in advance)
- Tie together 3 bay leaves, parsley stems from salad, 4 sprigs thyme & 3 stems of rosemary
- Salt & Pepper

### Method:

Pre heat oven to 375°F. Rinse duck legs with cold water and pat dry with a paper towel. Season both sides with salt and pepper. On medium high heat, sear the legs until most of the skin fat is reduced and rendered. Once both sides are seared remove from



heat, and pour out half of the duck fat. In the remaining fat, sauté all vegetables, including garlic until golden brown. Add red wine and reduce to half. Add veal reduction/demi glaze, the tied herb bundle, and a little salt and pepper. Add legs back in

to the pot, under the cooking liquid, and cover with the lid. Cook for 2 hours. Remove herb bundle, and serve over polenta.

### Basic Polenta

#### Ingredients:

- 6 cups milk (Sub out 2 cups of milk for 2 cups of cream for added richness)

- 1 clove of garlic finely minced
- 2 teaspoons salt
- 1 3/4 cups yellow cornmeal
- 3 tablespoons unsalted butter
- ¼ cup shaved parmesan cheese
- 1 Tbsp chopped thyme
- Salt & Pepper... (No... Not the rap band!)

### Method:

Bring 6 cups of milk/cream and garlic to a boil in a heavy large saucepan. Add 2 teaspoons of salt. Gradually whisk in the cornmeal. Reduce the heat to low and cook until the mixture thickens and the cornmeal is tender, stirring often, about 15 minutes. Turn off the heat. Add the butter, thyme, cheese, and stir until melted. Season to taste! Serve immediately!



### Fall herb salad

#### Ingredients:

- 2 cups loose packed Italian / flat leaf parsley (Just leaves, no stems.)
- 4 red radishes sliced as thinly as possible
- 1 Tbsp fine julienne of orange zest (quickly blanched)
- 1 Tbsp fine julienne of lemon zest (quickly blanched)
- Your favorite vinaigrette (balsamic is ideal)

Mix and serve last on each duck leg!

If there is anyone who would like to share a recipe they love, please do so by sending it to Phil @ [philthymason@gmail.com](mailto:philthymason@gmail.com) .

## Upcoming Events

- Oct 5—Warden's Association meeting—West Toronto temple
- Oct 7-Lakeshore 645 Official Visit
- Oct 9—Reception for DDGM R.W.Bro. George Warner at River Park Temple 7:30pm
- Oct 10-Mississauga 524 Official Visit
- Oct 11-General Mercer 548 Official Visit
- Oct 15-Peel 468 Official Visit
- Oct 25-Ibrox 740 Official Visit