Sudbury - Manitoulin District Freemasons

A.F & A.M OF CANADA IN THE PROVINCE OF ONTARIO



March 2022

Volume 3 Issue 32



A Message from our DDGM

The days are grudgingly getting that bit longer. Seasons certainly do follow season. Spring is close.

With all protocols in place, lodges are able to reopen. Last evening, Wed the 2nd, I had the privilege to attend my first Lodge meeting in way too long. Nickel Lodge met and we went through our degrees. It is great to be back.

Each lodge will determine, when they wish to reopen. Each brother will decide, when he is comfortable to rejoin an in person meeting.

Elections for the DDGM and the other Grand Lodge officers will be virtual again this year. There will be an election in each district. The term of each DDGM remains one year. I would urge any Past masters who



are considering to run for DDGM to reserve a spot on the virtual course.

Two dates remain for the DDGM preparation course. Saturday March 5 and Saturday April 16. Pre-registration is requested. At least a week in advance is recommended. The contact is R. W. Bro. Jeff Gatcke. His email: Jeff.gatcke@gmail.com.

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A Message from our DDGM

March 22nd, there will be a virtual Strategic planning session, hosted by City of Lakes Lodge. The meeting will be lead by R. W. Bro. Jim Sercombe. We had planned an in person event sometime ago. Now we are looking forward to this presentation virtually. In Bro Sercombe's words,

"We speak on the importance of planning...Both strategic AND tactical. We are cheerleaders for lodges as we come out of the pandemic! I also touch on Grand Lodge's latest rendition of its strategic plan and VISION STATEMENT. I bet your brethren will like it when they hear it."

As we work toward reopening, let us each look again to the book of the work. Let us be reminded of the wonderful and meaningful ritual, which we enjoy.

R. W. Bro. David Spencer DDGM Sudbury-Manitoulin VOLUME 3 - ISSUE 32



Mentors Minute

A marathon race is 26.2 miles but the question then becomes "what is a mile?" 1 mile translates into 1.61 kilometers so a marathon race of 26.2 miles is equal to 42.195 kilometers. (Google it.)

In my youth I ran several marathons and cross country marathon races so when I compare this pandemic to a marathon race, you can accept that the analogy is somewhat accurate.

The thing with any distance race is that it is not over until you cross the finish line. Situation normal...you approach to the starting line. The race begins and you start running and you run until you cross the finish line and then the situation returns to normal and you walk away from the race venue.

We had a 'situation normal' (pre-pandemic) and then the pandemic struck and we were unwittingly entered into the race. As long as there are restrictions and mandates in place...vaccine passports, masking mandates, social distancing requirements, capacity limits, disinfection protocols etc., we have not crossed the finish line so things are not back to 'situation normal' (pre-pandemic). Some lodges in Ontario have opted to meet under the current restrictive protocols of the government, Grand Lodge and temple boards but many have chosen to wait until the government and our Grand Lodge return things to normal...without restrictions. The finish line is in sight brethren. Resolve to be patient and keep moving forward. We can hope and expect that within the next month or two we will be able to meet again in lodge on the level as brothers without restrictions.

As a last word please pray for those innocent men, women and children in the Ukraine who are suffering under the hands of Vladimir Putin and his regime.

W. Bro. Robert Tailleur Sudbury Manitoulin District Mentor Lead







Passed to the Grand Lodge Above

Bro. Jack Luhta - Nickel Lodge No. 427

V.W. Bro. Bob Storie - Nickel Lodge No. 427

May we cherish their memory in our hearts.

Ill & Distressed

W. Bro. Chris Kemp - Nickel Lodge No. 427

W. Bro. Lionel Rudd - Nickel Lodge No. 427

Bro. Ted Taylor - Doric Lodge No. 455

Bro. Wallace Moore - Doric Lodge No. 455

W. Bro. Wilfred Holmes - Doric Lodge No. 455

V. W. Bro. Don Falkingham - Espanola Lodge No. 527

W. Bro. Rod Junkala - Espanola Lodge No. 527



Ill & Distressed

Bro. Gil Davies - City of Lakes Lodge No. 536

W. Bro. Norbert Hoffman - City of Lakes Lodge No. 536

V.W. Bro. Allan Farquharson - City of Lakes Lodge No. 536

W. Bro. Norm Hore - City of Lakes Lodge No. 536

R.W. Bro. Sam Khoury - City of Lakes Lodge 536 & Friendship Lodge No. 691

Bro. Raymond McCarthy - City of Lakes Lodge No. 536

R.W. Bro. John McGill - Bethel Lodge No. 699

Bro. Norm Lenart

And all Brethren who struggle through the hardship of the pandemic.

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PEAVEY - MART SUDBURY HONOURED WITH A RECOGNITION PLAQUE BY NICKEL MASONIC LODGE OF SUDBURY

Recently the Nickel Masonic Lodge of Sudbury successful completed a winter, cold weather clothing appeal....Vital items were donated by members, friends and neighbours to be distributed by the Sudbury Red Coates - an outreach group that cares for the homeless and vulnerable people of our community. A major contributor to the clothing appeal has consistently been PEAVEY - MART of Sudbury who has over the years donated hundreds of pairs of woollen socks - an essential garment for foot safety, warmth and comfort.

Recently, in recognition of their corporate generosity PEAVEY MART OF SUDBURY was presented with a plaque in recognition of their support which they can proudly display in their hardware store at Southridge Mall, Sudbury. Such generosity enables the Sudbury Red Coates to continue their vital work caring for those in need in our community – a true community team effort.

For More Details Please Contact:

- Jason Brown, General Manager of Peavey Mart at (705) 523 2800
- Worshipful Brother Tom Morris, Master of Nickel Lodge at (705) 669 7735
- Tiffany Taylor Outreach Co-ordinator Sudbury Red Coates at (705) 207 8285

A.F & A.M OF CANADA IN THE PROVINCE OF ONTARIO

PEAVEY - MART SUDBURY HONOURED WITH A RECOGNITION PLAQUE BY NICKEL MASONIC LODGE OF SUDBURY



From left to right:
Tiffany Taylor - Outreach Lead.
W. Bro. Tom Morris - Master of Nickel Lodge.
Jason Brown - General Manager of Peavey Mart, Sudbury.
Cathy Beaupre - Outreach worker.
Curtis Groulx - Outreach worker.

*The "Red Coates were in "Red Coates"!

"Recognition Plaque Presentation"

Right - Jason Murphy, General Manager Peavey Mart - Sudbury; **Left** - W. Bro. Tom Morris, Master of Nickel Masonic Lodge.



Sudbury Manitoulin District Newsletter

A.F & A.M OF CANADA IN THE PROVINCE OF ONTARIO

PEAVEY - MART SUDBURY HONOURED WITH A RECOGNITION PLAQUE

BY NICKEL MASONIC LODGE OF SUDBURY

THE MASTER'S APRON

by Bro. Robert Burns

There's many a badge that's very grand; With ribbon, lace and tape on; Let kings and princes wear them all, Give me the Master's apron!

The honest craftsman's apron, The jolly Freemason's apron, Be he at home or roam afar, Before his touch fall bolt and bar, The gates of fortune fly ajar, When he but wears the apron!

For wealth and honour, pride and power are crumbling stones to base on; Eternity should rule the hour, and every worthy Mason! Each Free Accepted Mason, Each Ancient Crafted Mason.

Then Brethren, let a wholesome song Arouse your friendly ranks along. Good wives and children blithely sing To the ancient badge with the apron string That is worn by the Master Masons!

Presented to: Bro· Jason Brown of Friendship Lodge No: 691 In recognition of His Dedication and Continued Support Of the Nickel Lodge Annual Winter-Cold Weather Clothing Appeal Signed:______ W·Bro· Tom Morris - Master W·Bro· John Reynolds - Secreta

W·Bro· Tom Morris – Master W·Bro· John Reynolds – Secretary Dated: February 14th, 2022

NICKEL LODGE, NO: 427 A.F.& A.M.



DO-IT-YOURSELF MAPLE SYRUP AND TAFFY -THE "NOT SO GREEN" WAY!

Written By: Lionel Rudd. 522 3886

Canada is famous for three major things, the Mounties, Hockey and Maple Syrup. Well, we can write off the first two, the Mountie image is owned by the Disney empire. Hockey, our national sport is all but owned, operated and controlled by the Americans. All that is left is "maple syrup". We are blessed with an abundance of this hardwood tree across much of Canada, especially around the Sudbury area. Many people are lucky enough to have mature maple trees in their yards or at least in their neighbourhood.

Now that Spring is arriving, **at least according to the calendar**, and the sunshine has destroyed your backyard ice rink it is maybe time and an opportunity to try another backyard activity. All that is required is one or two or more mature maple trees (over 30 years old or so). If you don't have your own maybe a neighbour might oblige. As mother nature destroys your ice rink she sets into motion another natural phenomena - the rising of the maple sap. At the same time, the receding snow reveals a treasure trove of broken tree branches and twigs, left over from winter storms. A potential fuel source.

With a few simple items and patience you could be well on your way to providing your own, home grown, maple syrup and taffy.

Starting with a maple tree (or trees). Select trees of mature size - about a 12 inch diameter trunk at least. You'll need a 5/16 inch diameter drill. You can visit the Home Hardware Store in Lively where they have the traditional spigots and gathering buckets that you can use to collect the sap. For these spigots you only require a 5/16 inch drill with which you drill a 3 inch hole approximately 3 feet from the ground.

The setup is easy. Drill a 5/16 inch hole about 3 inches deep into the trunk of the tree about 3 feet from the ground. After drilling the hole gently drive in the "spigot". The spigot has a hook to attach the collecting bucket so simply hang the bucket on this hook and you are basically in business. The sap usually needs warm spring daytime temperatures and cold nighttime temperatures to "run". On a good day you can expect the yield of around 2 litres of sap per tree tap.

It takes 40 gallons of sap to make one gallon of syrup. In metric that translates to a ratio of 4 litres of sap to yield 100 millitres of syrup! Of note is the fact that the sap can be used to make tea or coffee, boil it for around one minute first. This sap contains many nutrients and can make your tea or coffee taste different but nice. That is part one of the math. Now we get to part two which involves a mix of math, physics and thermal dynamics. Part two involves the amount of energy required to render the sap to syrup.

When making ice for the backyard ice rink we dealt with a phenomena called "heat of fusion" - how much energy that must be removed from water before it becomes ice. Now we must convert the water in the sap to a gas (steam). This is called "heat of vaporization". This is the amount of energy required to turn the liquid to steam. To achieve this and in order to ultimately end up with maple syrup we must apply 540 kilocalories per kilogram (or 972 British Thermal Units - BTU's per pound) of sap. You do the math...... But it goes without saying that when your gathering container is full, an incredible amount of energy is required before you get the pancakes ready for your homemade syrup.

Using a large stainless steel or cast iron container you must boil the sap in order to render it down to syrup. If you have lots of dead fall wood use a cast iron pot over an open fire - the odd piece of wood ash is said to enhance the flavour. To obtain taffy you must boil the sap beyond the 40 to 1 ratio mentioned. As it thickens pour some into some CLEAN SNOW!. You know the rest.....

It goes without saying that after you have burned all that wood and made your maple syrup you can only imagine how much you have contributed to the volume of greenhouse gases in the atmosphere. In any event, it is a fun exercise, the kids will enjoy cleaning up the yard of the all the dead wood and the maple syrup and taffy will taste if nothing else "unique". For the adventurous I have been told that using raw sap to make a batch of tea or coffee adds a new delight to our 100% Canadian icon - the maple tree.

The maple syrup season is quite short - usually from the middle of March to the 2^{nd} or 3^{rd} weeks of April. When the season is over remove the spigots and cover the holes with pruning compound. Clean containers and you are all set for next year.

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Ontario Masons

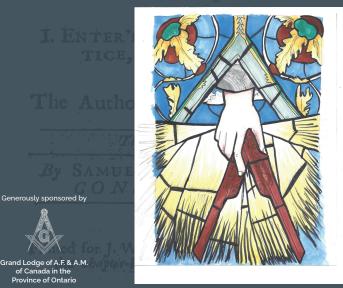
Charles A. Sankey Lecture in Masonic Studies



Prof. J. Scott Kenny Department of Sociology Memorial University St. John's, NL Sunday, April 10, 2022 at 3 p.m. EST JOIN US LIVE & ONLINE: **live.sankeylectures.ca**

"A Tale of Two Lodges: Weberian Types and an Analytical Model of Canadian Masonic Involvement in the 21st Century"

No tickets are necessary. This event will be live-streamed. To join the event, go to this link: **live.sankeylectures.ca**



"Natalie Kenney, original artwork based on a stained glass window at Freemasons Hall in London"

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A.F & A.M OF CANADA IN THE PROVINCE OF ONTARIO



MESSAGE FROM THE **DEAN**

Dear Dave,

It is both my honour and my pleasure to inform you that the Northern Ontario School of Medicine has now been proclaimed Canada's first independent medical university: NOSM University, effective April 1, 2022.

With this historic announcement, I must first send my heartfelt thanks to you for your ongoing support and for sharing in our continued vision of health equity for Northern Ontario. Thank you for your trust and for believing in our work, and thank you now for looking to the future with us.

This is an extraordinary time to be involved in NOSM University. We are excited and energized, and building upon a successful legacy some-20 years in the making.

There are big plans for our University, and we have the strategic vision to execute them. We are lean, autonomous and raring to go. We will build on our

partnerships, and our reputation as a leader in rural and Northern health. We will continue to influence and advocate for policy advances at all levels of government.

NOSM University will grow, and continue to be an innovator in health-professions education, community-based research and culturally safe and appropriate health care.

As always, we aim to produce world-class health professionals, and to help fill the gaps in the Northern health-care landscape.

And NOSM University will continue to work toward a future in which a medical education is not contingent upon money. We live and breathe social

accountability, and that in part means making sure that every deserving student, no matter their means, can take a seat in our lecture halls. We believe that representation matters.

We are deeply grateful to you. NOSM University is going to grow, expand and reach higher. We need your support more than ever to make sure education and research are accessible and equitable. In the next few months we will be reaching out to you to ask you to join us, in making more history in Northern Ontario. Yours very sincerely,

Dr. Sarita Verma President, Vice-Chancellor and Dean NOSM University



Masonic Book Recommendation

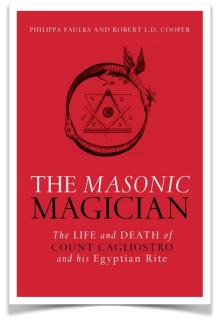
Miracle-worker or man of straw? Count Alessandro Cagliostro was a cult figure of European society in the tumultuous years leading to the French Revolution. An alchemist, healer and Freemason, he inspired both wild devotion and savage ridicule – as well as novels by Alexandre Dumas, a drama by Goethe and Mozart's opera The Magic Flute.

Count Alessandro Cagliostro's sincere belief in the magical powers, including immortality, conferred by his Egyptian Rite of Freemasonry won him fame, but made him dangerous enemies, too. His celebrated travels through the Middle East and the capitals of Europe ended abruptly in Rome in 1789, where he was arrested by the Inquisition and condemned to death for heresy. **The Masonic Magician** tells Cagliostro's extraordinary story, complete with the first English translation of his Egyptian Rite of Freemasonry ever published. The authors examine the case made against him, that he was an impostor as well as a heretic, and find that the Roman Church, and history itself, have done him a terrible injustice.

This engaging account, drawing on remarkable new documentary evidence, shows that the man condemned was a genuine visionary and true champion of Freemasonry. His teachings have much to reveal to us today, not just of the secrets of the movement, but of the mysterious hostility it continues to attract



Author: Robert Cooper





Co-Author & Editor: Philippa Faulks

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About the Author



Robert L.D. Cooper is a Scottish Freemason as well as a recognized historian and expert on Scottish Freemasonry, the Knights Templar, and the Sinclair family. He has authored numerous articles on Freemasonry and lectured in Masonic Lodges and other venues across the world.

Bro. Cooper is an accomplished author and has appeared on many popular documentaries on the History and Discovery Channels about the Masonic fraternity. His books include Cracking the Freemasons Code, The Masonic Magician, and The Red Triangle: A History of Anti-Masonry.

Bro. Cooper has appeared in several television programmes including, for example, the documentary: 'The Real da Vinci Code.' He has been a frequent guest on Radio not only in the UK but also in Australia, New Zealand and the USA. Most recently he was a guest on 'Call Kate' BBC Radio Scotland when he robustly defended the Craft to the point that the scheduled 20 minute interview was reduced to 10 minutes!

Bro. Cooper was initiated in The Lodge of Light, No. 1656 and is a Founding Member & Past Master of Lodge Edinburgh Castle, No. 1764 over which he presided in 1998. He was Master of Lodge Sir Robert Moray, No. 1641 the premier Scottish Lodge of Research for two years. During his term in office he instituted a number of research projects in which members of the Lodge, as a Lodge, could participate. He is a Past Master of Lodge Quatuor Coronati, No.2076, (London, England) which is the oldest Lodge of Research in the World.



Upcoming Meetings and Events:

Strategic Planning Meeting - March 22nd

(Instructions on how to join the meeting, and the agenda will be circulated in advance)

Deputy District Grand Master Preparation Course

Dates remaining: *Saturday, April 16th.* Pre-Registration is *recommended* at least 1 week in advance. *Contact:* Bro. Jeff Gatcke - j*eff.gatcke@gmail.com*.



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Sudbury Manitoulin District Lodges

Nickel Lodge No. 427 *Meetings: The first Wednesday every month from September-June*

Doric Lodge No. 455 *Meetings: Second Tuesday every month from September - June*

Espanola Lodge No. 527 *Meetings: The first Wednesday every month from September-June*

City of Lakes Lodge No. 536 *Meetings: Second Tuesday every month from September-June*

Friendship Lodge No. 691 *Meetings: Second Wednesday every month from September-June*

Bethel Lodge No. 699 *Meetings: Second Friday every month from September-June*







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Masonic Resources

Grand Lodge of Canada in the Province of Ontario Website <u>https://grandlodge.on.ca</u>

Sudbury - Manitoulin District Website http://www.smmasons.com

Sudbury - Manitoulin District Blog http://sudburymanitoulinmasons.blogspot.com

Nickel Lodge Website http://www.nickellodge.ca

Sudbury Shrine Club Blog http://sudburyshriners.blogspot.com

Ontario Freemasons Facebook Group https://www.facebook.com/groups/OntarioMasons/about

Canadian Freemasons Facebook Group https://www.facebook.com/groups/2231516772





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Words of Wisdom from a Brother Freemason:

"We live in this world in order to learn industriously and to enlighten each other by means of discussion and to strive vigorously to promote the progress of science and the fine arts"

- Wolfgang Amadeus Mozart

Interested in contributing to the newsletter?

I endeavour to publish the newsletter on the first of each month.

Please forward submissions to: <u>mattdaoust@hotmail.com</u>

Thank you to this months contributors!





Happy to Meet, Sorry to Part, Happy to Meet Again!