



EUREKA LODGE
NO. 20 F&AM
SEATTLE
WASHINGTON

TRESTLEBOARD
NOVEMBER
2017



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LODGE OFFICERS

Worshipful Master: Brother S. Can
Senior Warden: Brother M. Guthrie
Junior Warden: Brother K. Curtis
Treasurer: WB F. Eastman
Secretary: WB R. Becker
Senior Deacon: Brother K. Gunnar Stensvig
Junior Deacon: Brother E. Greendorfer
Senior Steward: Brother M. Anderson
Tyler: WB G. Brown
Chaplain: WB L. Sackett
Marshal: WB G. Guthrie
Musician: Brother N. Whippo

To meet the first Monday of each month at 7:30 pm

307 Maple Leaf Place NE
Seattle, Washington

FROM THE WEST

Greetings from the South, my Brothers!

Fall is in full swing with the beautiful colors on the trees now. It's a busy time of year for all of us, but an exciting time for our Eureka Lodge right now.

Please plan to attend our November 6th stated meeting where it will be the last stated with WM Suha Can leading us. Dinner at 6:30pm sharp, with the meeting following. If you have a friend interested in Masons, bring them for some dinner and fellowship too. I think we all can agree that Suha has done an outstanding job in the last 2 years leading our Lodge and increasing the Lodge meeting effectiveness, along with the improved ritual work. Let's all attend the Nov. 6th stated to show WM Suha our appreciation for all of his hard work!

It also brings me pleasure to share that our WM elect Michael Guthrie will be installed on Nov. 13th at our Lodge at Greenake. This is an open installation, so plan to bring your guests and friends too for this wonderful celebration.

We will be having some wonderful catered meals for both the Nov. 6th stated meeting and Nov. 13th installation events so bring your appetites too! I hope to see all of you this November.

From the South, your Junior Warden,
Kent Curtis





TIDINGS FROM THE SECRETARY

Brethren,

A special notice was sent out on October 12th regarding a By-Law change that we must vote on at our November stated meeting. This is to correct an oversight we made when updating our By-Laws a few years ago. I will recap what we need to vote on here:

1. In accordance with WMC 21.02 – all members will be assessed a Grand Lodge Assessment of \$28.00 for 2018.
2. To bring our By-Laws into accordance WMC 21.02 an amendment to our By-Laws will be made stating that all members are to pay the yearly Grand Lodge Assessment.

Please be advised that even if you are a Grand Lodge Life Member – you are required to pay this assessment.

Fraternally,
Rick Becker, PM - Secretary

DID YOU KNOW...

A brother was initiated into a Lodge while flying over Paris in a hot air balloon in 1879.

The record number of degrees given in a calendar year is held by Gate City Lodge #522 in Kansas City, Missouri. They met every day of the week, except for Sunday, and conferred 1,107 degrees in 1920. That's an average of 21 degrees a week!

When Freemasonry first began, the majority of the members were Entered Apprentices, because only the Grand Lodge could raise them, and few got that privilege. They had only one sign, one token and one word; these were referred to as the honors. A Mason who was raised by the Grand Lodge had three signs, three tokens and three words, these were referred to as the Grand Honors. Many Grand Lodges still use the term Grand Honors to describe the highest honorary greeting that shows appreciation for someone who has gone above and beyond in their service for the Grand Lodge.

HAPPY NOVEMBER BIRTHDAYS

Bro. J. Williams, 6th
Bro. S. Kislinger, 9th

CALENDAR

11.6.17	11.13.17	12.7.17
-	-	-
Stated Meeting	Installation of Officers	Christmas Party!
-		-
Dinner at 6:30 pm		On The Skansonia
-		-
Meeting at 7:30 pm		Reservations Required
-		
Green Lake Masonic Center (Open to all Masons)		
-		
307 NE Maple Leaf Place Seattle, WA 98115		





DINNER MENUS

NOVEMBER STATED

Mixed Green & Citrus Salad with Feta, Fresh Oranges, Walnuts & Citrus Vinaigrette

-

Flank Steak with Peppercorn-Thyme Rub with Cranberry Horseradish

-

Pasta Primavera with Fresh Mozzarella, Kalamatta Olives, Basil & Citrus Vinaigrette

-

Assorted Breads with Herbed Butter

-

Caramelized Apple Cobbler

INSTALLATION

Mixed Greens with Roasted Brussel Sprouts, Grilled Apples, Candied Nuts & Balsamic Vinaigrette

-

Honey-Lemon Glazed Chicken Stuffed with Rosemary Risotto & a Garlic-Butter Sauce

-

Fettuccini Toscana with Mushrooms, Sun-Dried Tomatoes, Artichoke Quarters, Capers, Onions & Olives

-

Assorted Breads with Herbed Butter

-

Miniature Peach Cobbler Tarts with Maple Cream

