

# POTENTATE'S MESSAGE



Nobles.

I hope you are all doing well and had a great Thanksgiving Holiday. This holiday really had a terrific unifying theme that provided us all with the opportunity to celebrate everything that we have to be thankful for.

As I took time to give thanks for the many blessings in my life, I want you all to know how grateful I am that the Almas Shrine Temple Family is one of them. We all enjoyed the chance to visit with several of our family groups over the long weekend before getting back to work. Like many of you, and our family members, we are busy and the chance to get together is all too rare so we must treasure these chances.

Our Fall Ceremonial the other night was one of the most beautiful ceremonies we ever had in last several years. My sincerest thanks to Illustrious Sir Alan Gordon and the cast for their time and effort to make this a memorable event for our new nobles. (Pictures are posted on the next page)

Our next business meeting will be on Thursday, December 1st with dinner service starting at 6:00 pm and the gavel falling at 7:30 pm. This meeting will be election night for the 2023 Divan. I encourage everyone to attend and be a part of electing Almas Shrine Temple leadership for 2023.

I will not take any more of your time but wanted to thank you once again for making Almas Shrine Temple a "Great Fraternity" that I am proud to be a member of everyday.

Yours in the faith.

Carpenter Arpa IV Chief Rabban

#### Call for Content for Next Month

If you have a favorite story or article about a Shriner or a favorite recipe for food or drink please send your content or recipes with ingredients and instructions clearly identified. Please also include a picture if possible.

EMAIL your recipe for food or drink to: jcarpa@hotmail.com

SUBJECT FEZ FACT or FEZ FOODIE or FEZ FIZZIE (as appropriate to the recipe) - NAME OF DISH

FOR EXAMPLE: FEZ FACT - Famous Home of Shriner XYZ

FOR EXAMPLE: FEZ FOODIE - Lasagna

FOR EXAMPLE: FEZ FIZZIE - Long Island Iced Tea

- ALL CONTENT WILL BE RANDOMLY SELECTED
- SOME CONTENT MAY BE INCLUDED IN A LATER ALIBI

# PAST EVENT PICTURES

### **FALL CEREMONIAL**





















# MONTHLY MUSINGS

### **Christmas**

Christmas, Christian festival celebrating the birth of Jesus. The English term Christmas ("mass on Christ's day") is of fairly recent origin. The earlier term Yule may have derived from the Germanic jōl or the Anglo-Saxon geōl, which referred to the feast of the winter solstice. The corresponding terms in other languages—Navidad in Spanish, Natale in Italian, Noël in French—all probably denote nativity. The German word Weihnachten denotes "hallowed night." Since the early 20th century, Christmas has also been a secular family holiday, observed by Christians and non-Christians alike, devoid of Christian elements, and marked by an increasingly elaborate exchange of gifts. In this secular Christmas celebration, a mythical figure named Santa Claus plays the pivotal role. Christmas is celebrated on Sunday, December 25, 2022.

#### Origin and development

The early Christian community distinguished between the identification of the date of Jesus' birth and the liturgical celebration of that event. The actual observance of the day of Jesus' birth was long in coming. In particular, during the first two centuries of Christianity there was strong opposition to recognizing birthdays of martyrs or, for that matter, of Jesus. Numerous Church Fathers offered sarcastic comments about the pagan custom of celebrating birthdays when, in fact, saints and martyrs should be honoured on the days of their martyrdom—their true "birthdays," from the church's perspective.

Christmas | Origin, Definition, Traditions, History, & Facts | Britannica

### **Simbang Gabi**

SIMBANG GABI is one of the longest and most popular among the Filipino traditions in the country. It is when Catholic churches across the nation start to open their doors shortly before the break of dawn to welcome the faithful to the Simbang Gabi mass.

Simbang Gabi or Mass at Dawn is a nine-day novena to the Blessed Mother. The novena begins December 16 as early as 4 in the morning and culminates with the "Misa de Gallo" on Christmas Eve to welcome the birth of our Savior Jesus Christ. In some churches, the panuluyan is reenacted showing the effort of Joseph and Mary to find a suitable birthplace.

#### **ORIGIN**

Simbang Gabi traces its roots in Mexico when, in 1587, the Pope granted the petition of Fray Diego de Soria, prior of the convent of San Agustin Acolman, to hold Christmas mass outdoors because the Church could not accommodate the huge number of people attending the evening mass.

During the old times, the pre-dawn mass is announced by the ringing of the church bells. In some rural areas, an hour before the start of Simbang Gabi, a brass band plays Christmas music all over the town. It is also believed that parish priests would go far knocking on doors to wake and gather the faithful to attend the misa de gallo. Farmers as well as fishermen wake up early to hear the Gospel before going to their work and ask for the grace of good harvest.

The changing of times does not break the preservation of celebrating Simbang Gabi although it is celebrated in new ways. Still, the tradition of Simbang Gabi continues. Part of it are the colorful lights and lanterns that fill every streets. Beautiful parols are hung in every window. Songs of the season are played everywhere to warm the hearts. Families, friends and even individuals find its way going to the nearest church to attend the nine-day novena. Shortly after the misa de gallo, families gather in their homes to celebrate Noche Buena and feasted on various delicacies like queso de bola, bibingka, puto bungbong, or a drink of salabat or hot chocolate.

The Significance and Origin of SIMBANG GABI | FilCatholic

# MONTHLY MUSINGS

### Hanukah

The eight-day Jewish celebration known as Hanukkah or Chanukah commemorates the rededication during the second century B.C. of the Second Temple in Jerusalem, where according to legend Jews had risen up against their Greek-Syrian oppressors in the Maccabean Revolt. Hanukkah, which means "dedication" in Hebrew, begins on the 25th of Kislev on the Hebrew calendar and usually falls in November or December. Often called the Festival of Lights, the holiday is celebrated with the lighting of the menorah, traditional foods, games and gifts. History of Hanukkah

The events that inspired the Hanukkah holiday took place during a particularly turbulent phase of Jewish history. Around 200 B.C., Judea—also known as the Land of Israel—came under the control of Antiochus III, the Seleucid king of Syria, who allowed the Jews who lived there to continue practicing their religion. His son, Antiochus IV Epiphanes, proved less benevolent: Ancient sources recount that he outlawed the Jewish religion and ordered the Jews to worship Greek gods. In 168 B.C., his soldiers descended upon Jerusalem, massacring thousands of people and desecrating the city's holy Second Temple by erecting an altar to Zeus and sacrificing pigs within its sacred walls.

Hanukkah 2021 - Stories, Traditions & Origins - HISTORY

### **Kwansas**

Dr. Maulana Karenga, professor and chairman of Black Studies at California State University, Long Beach, created Kwanzaa in 1966. After the Watts riots in Los Angeles, Dr. Karenga searched for ways to bring African Americans together as a community. He founded US, a cultural organization, and started to research African "first fruit" (harvest) celebrations. Karenga combined aspects of several different harvest celebrations, such as those of the Ashanti and those of the Zulu, to form the basis of the week-long holiday. Kwanzaa 2021 will take place Sunday, December 26, 2021 through Saturday, January 1, 2022.

#### Kwanzaa History

The name Kwanzaa is derived from the phrase "matunda ya kwanza" which means "first fruits" in Swahili. Each family celebrates Kwanzaa in its own way, but celebrations often include songs and dances, African drums, storytelling, poetry reading, and a large traditional meal. On each of the seven nights, the family gathers and a child lights one of the candles on the Kinara (candleholder), then one of the seven principles is discussed. The principles, called the Nguzo Saba (seven principles in Swahili) are values of African culture which contribute to building and reinforcing community among African-Americans. Kwanzaa also has seven basic symbols which represent values and concepts reflective of African culture. An African feast, called a Karamu, is held on December 31.

https://www.history.com/topics/holidays/kwanzaa-history



# FEZ FACTS

### **The First Shriners Potentate**

#### Who was the first Shriners Potentate?

In 1870, there were several thousand Freemasons in Manhattan, many of whom lunched at the Knickerbocker Cottage at a special table on the second floor. There, the idea of a new fraternity for Masons, stressing fun and fellowship, was discussed. Together, Walter M. Fleming and William J. Florence established a separate fellowship to fulfill those ideals.

#### William J. Florence

Florence, an actor, while on tour in Marseille, was invited to a party given by an Arab diplomat. The entertainment was something in the nature of an elaborately staged musical comedy. At its conclusion, the guests became members of a secret society. Florence took copious notes and drawings at his initial viewing and on two other occasions, once in Algiers and once in Cairo. When he returned to New York in 1870, he showed his material to Fleming.



WILLIAM J. FLORENCE

#### **Walter Millard Fleming**

Fleming created the ritual, emblem and costumes. Florence and Fleming were initiated August 13, 1870, and they initiated 11 other men on June 16, 1871. The group adopted a Middle Eastern theme and soon established Temples (though the term Temple has now generally been replaced by Shrine Auditorium or Shrine Center). The first Temple established was Mecca Temple (now known as Mecca Shriners), established at the New York City Masonic Hall on September 26, 1872. Fleming was the first Potentate. In 1875, there were only 43 Shriners in the organization. In an effort to encourage membership, at the June 6, 1876 meeting of Mecca Temple, the Imperial Grand Council of the Ancient Order of the Nobles of the Mystic Shrine for North America was created. Fleming was elected the first Imperial Potentate. After some other reworking, by 1878 there were 425 members in 13 temples in eight states, and by 1888, there were 7,210 members in 48 temples in the United States and Canada. By the Imperial Session held in Washington, D.C. in 1900, there were 55,000 members and 82 Temples.

By 1938 there were about 340,000 members in the United States. That year Life published photographs of its rites for the first time. It described the Shriners as among secret lodges the No. 1 in prestige, wealth and show, and stated that in the typical city, especially in the Middle West, the Shriners will include most of the prominent citizens. In 2010, Shriners removed much of the Middle Eastern theming. Shriners often participate in local parades, sometimes as rather elaborate units: miniature vehicles in themes (all sports cars; all miniature 18-wheeler trucks; all fire engines, and so on), an Oriental Band dressed in cartoonish versions of Middle Eastern dress; pipe bands, drummers, motorcycle units, Drum and Bugle Corps, and traditional brass bands.



WALTER M. FLEMING

Source: From Wikipedia, the free encyclopedia

# FEZ FACTS

### Fez Tales From The Almas Crypt

As told by Illustrious Frank Ireton PP 2019

Tales From the Almas Crypt will be a series of articles gleaned from but not limited to past Alibis and other sources uncovered in the Almas Warehouse. Guest submissions are encouraged as well.

This, the premier article, is taken from the 1951 June-July issue. The 1951 Potentate was William J. B. Orr, MD. Highlights from the Potentate's message mentioned that Imperial was held in New York City that year and that all Almas Units participated in competitions and Imperial Parade.

The June Ceremonial, held at the Statler Hotel, filled two Ballrooms, and brought in 142 nobles. Other articles mentioned that Circus profits that year helped reduce property debt, purchase new uniforms, and to make significant donations to Shriners Hospitals and Philadelphia Hospital.

The Alibi cover for this issue was an aerial view of the Carter Barron Memorial Amphitheater located in Rock Creek Park and part of the National Park System. The theater is named for and dedicated to Almas Noble Carter T. Barron. Noble Barron was born in Georgia in 1905 and, while attending Georgia Tech, had a successful football career for three years until he was sidelined by a knee injury. Noble Barron moved to DC in 1932 where he lived until his death in 1950.

Noble Barron was active in District civic and political affairs for many years. Presidents Franklin Delano Roosevelt and Harry S. Truman claimed Barron as a friend. Noble Barron organized twelve birthday balls for President Roosevelt and worked on Roosevelt's and Truman's inaugurations. As Vice-chairman for the DC Sesquicentennial Commission, he played a leading role in creating the Amphitheater. The Theater was dedicated in 1950 by President Harry Truman. Sadly, Noble Barron passed away three months later. President Truman then rededicated the Theater to Noble Barron. Due to structural issues the Theater is now closed until the Park Service can secure funding to rehabilitate the stage and other structures.





### CANDIDATES RUNNING FOR OFFICE

### MASONIC RESUME

#### Charles L. Carmichael

Pythagoras Lodge No. 123, A.F. & Daryland - Raised 1990

Potomac Lodge No. 5, F.A.A.M of the District of Columbia

Past Master, Pythagoras Lodge No. 123 - 1996

Past Chairman, Auditing Committee - Pythagoras Lodge No. 123

Grand Lodge of Maryland. Right Worshipful Senior Grand Warden 2013

Grand Lodge of Maryland, President, Board of Grand Inspectors 2011 - 2013

Grand Lodge of Maryland, Vice President, Board of Grand Inspectors 2008-2010

Grand Lodge of Maryland, Worshipful Senior Grand Deacon 2010

Grand Lodge of Maryland, Leadership Training Committee 2009-2013

Grand Lodge of Maryland, Board of Managers 2009-2012

Maryland Masonic Homes, Board of Trustees 2014 - 2017

Grand Lodge of Maryland, Committee on Masonic Education 2011- 2013

Grand Lodge of Maryland, Hospitality Committee 2011 - 2013

Masonic Law Course Instructor

Masonic Veteran Association of Maryland

Past Masters' Association of Baltimore City/County

Southern Maryland Past Masters' Association

The Masonic Society

AASR Life Member - Valley of Baltimore, Orient of Maryland

33° Inspector General (Honorary) - AASR Southern Jurisdiction 2007

Deputy Orient Personal Representative 2014 - 2018

Wise Master, Meredith Chapter of Rose Croix - AASR, Valley of Baltimore 2011

General Director of Work - AASR, Valley of Baltimore 2008-2010

Scottish Rite Research Society - Life Member

Arundel Scottish Rite Club

Maryland Scottish Rite Charitable Foundation Benefactor

Mt. Vernon Royal Arch Chapter No. 25

Harmony Council No. 20 Royal and Select Masters

Maryland York Rite College No. 58

Templenoe Council No. 78 - Knight Masons

Tidewater Council No. 334 - Allied Masonic Degrees

Neap Tide Lodge No. 334 - Royal Ark Mariner

Masonic Societas Rosicruciana In Civitatibus Foederatis - Maryland College

St. Simeon Stylites Conclave, Red Cross of Constantine

Boumi Shriners. Baltimore. MD

Past President, Knights of Mecca - Boumi Shriners, Baltimore, MD

Almas Shriners, Washington, D.C.

Commodore Almas Yacht Club

Tall Cedars of Lebanon - Annapolis Forest No. 126

Tall Cedars Foundation Life Member

Kallipolis Grotto

### CANDIDATES RUNNING FOR OFFICE

### **MASONIC RESUME** - continued

#### Charles L. Carmichael

State fully and chronologically proposed nominee's experience and expertise in business or as an executive during the years of his adult life:

2015 - 2017 General Manager North America - Inchcape Shipping Service

1996 - 2015 Area General Manager - Inchcape Shipping Services

2008 - 2011 Board of Directors - Coal Export Services International

1997 - 1999 Board of Directors - Baltimore Maritime Exchange

1986 - 1996 Operations Manager - Inchcape Shipping Services, Baltimore

State, in detail, the ways in which the proposed nominee's background of experience and expertise in business, or as an executive, will be helpful to him, as a member of the Board of Managers, and to the Masonic fraternity, in managing and directing the business and operation of the Grand Lodge:

Extensive experience as a maritime executive with responsibility which includes but are not limited to the following:

- Provide all staff with growth opportunities
- Provide for staff motivation and performance
- Evaluate staff training requirements
- Development and implementation of Corporate Strategy
- · Development of annual regional budgets
- Regional P&L as defined by annual budget
- Improve profitability based on analysis of budgeted revenue and expense
- Implementation of process improvements for productivity optimization
- Identify and develop new business opportunities
- Develop and expand current customer base
- Communication of and adherence to company operational guidelines and policies to staff members throughout the region
- Implement and monitor all issues relating to quality assurance programs and procedures
- Ensure optimum usage of company IT systems

#### Education:

- 1977 Graduated (Cum Laude) Virginia Wesleyan College BA
- 2008 College level training in non-profit management

Describe any other positions of leadership (past and present), not already mentioned above, and held by proposed nominee:

- · Various positions at Christ Episcopal Church and All Hollows Episcopal Church
- Leadership roles in the South River Federation, a 501(c)3 organization
- Sports Car Club of America (SCCA)

## MEMBERSHIP

## **Almas Legion of Honor**

The Almas Shrine Legion of Honor held our regular meeting on October 6 th at Almas Shrine. This was our first meeting since the MASA Fall Session and was our election for the officers that with serve for the next two years 2023/2024. The following nobles where elected; Noble John Freemom, Commander, Noble Harold Sebastian, Lt. Commander, Ill. Sir Tony Murray, PP/PIC, Adjutant, Noble Robin Bodie, Finance Officer.

The purpose of the Legion of Honor it to perpetuate the memory of those who have made the ultimate sacrifice in the service of their country. We cultivate a spirit of comradeship among the members and foster Patriotism and a Love of Country.

If you are Shriner in good standing of a Shrine Center of this Order who is a member or former member of the Armed Forces of the United States of America, or her Allies, and have received an Honorable Discharge from your last service or can produce evidence of such honorable service, come join the unit.

The Almas Legion of Honor meets Six (6) times a year, following the Business Meeting of Almas Shrine on the first Thursday of the month. (January, March, May, August, October, and December).

Almas Legion is a member of the Mid-Atlantic Shrine Association Legions of Honor and the International Association Legions of Honor. MASA LOH has it's annual meeting in spring and is set by the MASA LOH Commander. The IALOH holds their annual meeting in the spring and is set by the International Commander. The IALOH also conducts an annual Wreath Laying at the Tomb of the Unknown, in Arlington, VA the first weekend of November each year. This has been done for over Forty (40) years. For more information about the IALOH visit the Web at IALOH.org.

It is and Honor to be a member of the Legion of Honor. For information about the Almas Legion Contact the Commander or Adjutant.

Anthony S. "Tony" Murray, PP/PIC Adjutant, Almas Legion of Honor



## MEMBERSHIP

### **WALL OF HONOR**

During your next visit to Almas Temple, take some time to look at the Wall of Honor located in the area outside the lounge between the two showcases. This project originated in 2016 with the purpose of commemorating a Shriner who was in some way special to you. A relative who made you aware of the Shriners organization and its philanthropy, someone who was a mentor, special friend or someone who made a worthy contribution to a Shrine program. This person does not need to be a member of Almas; they could be a member of any Shrine Temple. Some of those that have been honored may not be known to many of our current members, but they were an inspiration to someone.

Unfortunately, additions to the Wall have not been made for some time. Consider honoring someone in your past who has assisted you along your way as a Shriner or who you think has been an inspiration to you by placing a plaque in their name.

The cost of a plaque is \$100. For details on ordering a plaque, please contact III. Fred Evans, PP.



## MEMBERSHIP

### NEW MEMBERSHIP APP

For dues year 2023, to acknowledge the receipt of the dues (membership) payment, Nobles will receive one communication, a 6x9 personalized postcard. The post card informs Nobles of the following:

- How to download the My FezCard Viewer app to see their newly designed digital membership car.
- How the temple will identify the status of their membership (dues) status, through the My FezCard Viewer and/or scanning of the QR Code on either the digital card or the gold-colored hard membership card.
- The discontinuation of the sticker mailers from Shriners International direct to members.

#### How to Download and Use My FezCard Viewer

#### Download My FezCard Viewer - iPhone

- 1. Open the App Store on your phone.
- 2. Search for "My FezCard Viewer" and click on the icon.
- 3. Click the "Install" button to install My FezCard Viewer.

#### Using My FezCard Viewer

 Open My FezCard Viewer. Enter your Shrine ID and Last Name. Type your Temple Name and click on it to highlight it as below. Click the "REGISTER" button at the bottom. You will only need to register the first time you open the app.



At the bottom of the screen, you will have two options: Shrine Card and QR Code. The screenshot below shows the Shrine Card option.



You can click "QR Code" at the bottom or swipe the screen to the left to view the QR Code for easy scanning at Temple events and functions.



#### Download My FezCard Viewer - Android

- 1. Open the Google Play Store on your phone.
- 2. Search for "My FezCard Viewer" and click on the icon.
- Click the "Install" button to install My FezCard Viewer.

#### Using My FezCard Viewer

 Open My FezCard Viewer. Enter your Shrine ID and Last Name. Typy your Temple Name and click on it to highlight it as below. Click the "REGISTER" button at the bottom. You will only need to register the first time you open the app.



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You can click "QR Code" at the top or swipe the screen to the left t view the QR Code for easy scanning at Temple events and function



### WINTER EVENTS

December 11, 2022, 3 - 10 PM - Maharlika Shriners Club of Almas Shrine - Christmas Party

**December 16, 2022, 6 PM** - Almas Shrine Christmas Party

**December 22, 2022 -** Almas Yacht Club meets the 4th Thursday at Almas Temple (please check with Fred Evans for December meeting time and place)

December 28, 2022 - Northwest-BCC Shrine Club: meets the 4th Wednesday at Almas Temple

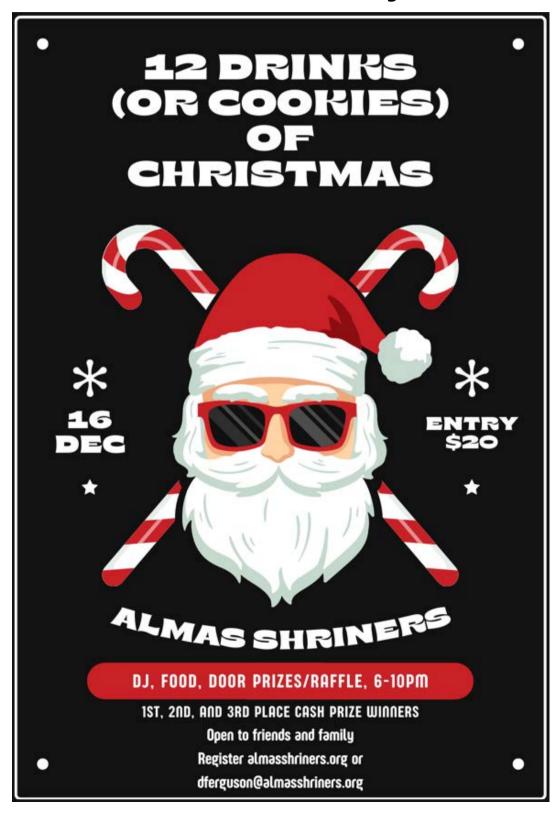
**January 22, 2023, 2 PM -** Mark your calendars. Chinese New Year Parade. Details to follow.

**January 29, 2022 -** Southeast Shrine Club - meets only on the 5th Sunday at Mamma Stellas in Clinton, MD





### **Christmas Party**



### **Chinese New Year Parade**

### Parade Time



Mark you Calendars and support Almas Shriners.

Almas will start the 2023 parade season by participating in the 2023 Chinese New Year Parade on Sunday, January 22<sup>nd</sup> at 2:00pm. Details on gathering location and times will be published when they become available. This is a high-profile community event and provides Almas the opportunity to promote our involvement in the DC Community. Contact the Colonel of the Units for information on participation



# CLUBS

### **GROTTOES OF NORTH AMERICA**

Do you have some free time that you need to fill with a worthwhile cause? Would you like to help provide care for special needs children? If so, I have an organization for you to consider, the Grottoes of North America. The Grotto is an organization by and for Master Masons. While in no way connected with Masonry proper, its membership is restricted to Master Masons in good standing. The slogan of the Grotto is "GOOD FELLOWSHIP". Members of the Grotto carry the solemn lessons learned within the Masonic Lodge and are guided by the precepts of Masonry. The Grotto is not a place for Masons to exercise practices that are not tolerated in the Masonic bodies. It stands for letting in the sunshine on discouragement, grief and it stands for substituting hope for despair. The Grotto makes no pretense of

being a Masonic Order, nor does it confer a Masonic Degree.

In 1949, the Grotto adopted the cause of Cerebral Palsy research as its philanthropy and has supported research on this disease ever since. The second program, adopted in 1970, is dentistry for handicapped children. This service supports both preventative and emergency care. It is given free of charge to any child 18 years of age and under.

Anyone interested in the Grotto, contact Ill. Don Ferguson, Mel Harrison or Fred Evans for more information.

fwevans@verizon.net OR 301-460-1982



# CLUBS

### **Almas Yacht Club**





# White House Holiday Ornaments

It is not too late to order the 2022 White House Holiday Ornaments. These ornaments make great gifts for friends or relatives and business clients.

The cost of the ornaments is \$22 each.

If interested, please contact Fred Evans. <a href="mailto:fwevans@verizon.net">fwevans@verizon.net</a> OR 301-460-1982



# BLACKENED SHRIMP AVOCADO CUCUMBER BITES

#### **INGREDIENTS for Cucumber Bites**

- 1 tablespoon oil
- 1 tablespoon creole seasoning
- 1 pound shrimp, peeled and deveined
- 1 cucumber, sliced
- 1/4 cup remoulade sauce (optional)

#### **INGREDIENTS for Avocado Sauce**

- 1 avocado, mashed
- 1 green onion, thinly sliced or chopped
- 2 tablespoons cilantro and/or parsley, chopped
- 1 tablespoon lemon juice
- salt and cayenne to taste

#### **INSTRUCTIONS Cucumber Bites:**

1. Toss the shrimp in the oil and the seasoning and cook in a preheated (medium-high heat) heavy bottomed pan/skillet until slightly blackened, about 2-3 minutes per side.

2. Assemble the bites with cucumber slices, topped with avocado sauce, shrimp and remoulade sauce.

#### For the avocado sauce:

1. Mix everything and enjoy!



### ONE POT CHICKEN ORZO SOUP

#### **INGREDIENTS**

- 2 Tablespoons olive oil
- 1 white onion, chopped
- 4 medium carrots, chopped
- 4 celery stalks, chopped
- 4 cloves of garlic, minced
- 1½ pounds boneless, skinless chicken breasts, diced (UNCOOKED)
- 8 cups chicken broth (plus more if you prefer)
- 1½ cups dry orzo pasta
- 2 lemons, freshly squeezed
- · 2 Tablespoons parsley, chopped

- 1.In a large stock pot, add chopped onion, carrots, and celery along with 2 Tablespoons olive oil. Saute for 5 minutes over medium heat.
- 2. Add minced garlic and saute for 2 minutes.
- 3. Add diced chicken, broth, and dry pasta. Bring soup to a boil and simmer for 15-20 minutes or until the chicken and pasta is fully cooked. Remove from heat.
- 4. Add in lemon juice and parsley. Serve hot.



#### MEDITERRANEAN RACK OF LAMB

#### **INGREDIENTS**

- 2 racks of lamb (1-1/2 pounds each)
- 1/4 cup grated lemon zest
- 1/4 cup minced fresh oregano or 4 teaspoons dried oregano
- 6 garlic cloves, minced
- 1 tablespoon olive oil
- 1/4 teaspoon salt
- 1/4 teaspoon pepper
- Fresh oregano and lemon slices, optional

- 1. Preheat oven to 375°. Place lamb in a shallow roasting pan. In small bowl, combine the lemon zest, oregano, garlic, oil, salt and pepper. Rub over lamb.
- 2. Bake 30-40 minutes or until meat reaches desired doneness (for medium-rare, a thermometer should read 135°; medium, 140°; medium-well, 145°). Let stand 5 minutes before cutting. If desired, serve with fresh oregano and lemon slices.



www.tasteofhome.com/recipes/mediterranean-rack-of-lamb/

# MELT IN YOUR MOUTH OVEN COOKED BRISKET

#### **INGREDIENTS**

- 7-8 pounds of brisket
- 1 bottle of ketchup
- 1.5 cups of dry red wine
- 1.5 cups water
- 1.5 tbsp chicken base (milder than beef base)
- 1/4 cup dehydrated onion flakes

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- 6 cloves of garlic roughly chopped
- · 2 onions roughly chopped
- 6 large carrots cut into large chunks
- Salt and pepper to taste



- 1. Combine ketchup, water, dehydrated onion, garlic and chicken base and mix to combine.
- 2. Slather this beautiful mixture onto the brisket sneaking it into each nook and cranny.
- 3. Let stand in refrigerator for 24 hours.
- 4. Preheat oven to 275-degrees and place remaining ingredients over brisket in a tightly sealed roasting pan into the oven.
- 5. Cook for 6-8 hours. Typically the rule of thumb is an hour a pound. But the true test is when it pulls apart with two forks..
- 6. Place in refrigerator overnight to cool.
- 7. Remove fat and cut against the grain NOT with the grain.
- 8. Place sauce over sliced meat and put into 350- degree oven to warm the meat and sauce.

### HONEY MUSTARD CHICKEN BACON AVOCADO SALAD

#### INGREDIENTS for the DRESSING

- 1/3 cup honey
- 3 tablespoons whole grain mustard
- 2 tablespoons smooth and mild Dijon mustard
- 2 tablespoons olive oil
- 1 teaspoon minced garlic
- Salt to season
- 4 skinless & boneless chicken thighs or chicken breasts

#### **INGREDIENTS** for the SALAD

- 1/4 cup diced bacon, trimmed of rind and fat
- · 4 cups Romaine lettuce leaves, washed
- 1 cup sliced grape or cherry tomatoes
- 1 large avocado, pitted and sliced
- 1/4 cup corn kernels
- 1/4 of a red onion, sliced

- 1. Whisk marinade / dressing ingredients together to combine. Pour half the marinade into a shallow dish to marinade the chicken fillets for two hours if time allows.
- 2. Refrigerate the reserved untouched marinade to use as a dressing.
- 3. Heat a nonstick pan (or grill pan or skillet) over medium heat with about a teaspoon of oil and sear / grill chicken fillets on each side until golden, crispy and cooked through. (Grill in batches to prevent excess water being released.) Once chicken is cooked, set aside and allow to rest.
- 4. Wipe pan over with paper towel; drizzle with another teaspoon of oil and fry the bacon until crispy.
- 5. Slice chicken into strips and prepare salad with leaves, tomatoes, avocado slices, corn, onion strips and chicken.
- 6. Whisk 2 tablespoons of water into the remaining untouched marinade / dressing and drizzle over the salad. Sprinkle the bacon over the top and season with a little extra salt and cracked pepper (optional).



### **BUKO PANDAN SALAD**

#### **INGREDIENTS**

- Baking & Spices
- 1 cup Sugar
- Nuts & Seeds
- 3 cups Coconut, juice
- 2 cups Young coconut
- Dairy
- 1 can Condensed milk, sweetened
- 1 can Table cream
- Other
- 2 Bars (.70 ounce) green agar-agar, shredded

#### to very small pieces

- 1 bottle (12 ounces) kaong, drained
- 1 bottle (12 ounces) nata de coco, drained
- 4 drops Pandan extract



#### **DIRECTIONS**

- 1. Use agar agar bars or also known as gulaman. Although they require pre-soaking and longer cook time, they yield a firmer texture and need no refrigeration to set. You can substitute gelatin powder such as Knox or Alsa, if you like, and prepare according to package directions.
- 2. Finely shred the gulaman bars and soak until very soft so they'll dissolve faster.
- 3. Soak the agar agar in coconut juice and infuse with a few drops of pandan extract to heighten flavor and aroma.
- 4. If using fresh screwpine or pandan leaves, tie a few strips into a knot and add when boiling the agar. Remove and discard when enough flavor and color are extracted.

www.kawalingpinoy.com/buko-pandan-salad/

# DARK CHOCOLATE AVOCADO BROWNIES

#### **INGREDIENTS**

- 3/4 cup whole wheat flour
- 3/4 cup cocoa powder
- 1 teaspoon baking powder
- 1/2 teaspoon Kosher salt
- 1 egg
- 1 ripe avocado, peeled, pitted, and mashed smooth
- 1/2 cup coconut oil, melted
- 1 teaspoon vanilla extract
- 3/4 cup pure maple syrup
- 1 cup semi sweet chocolate chips



- 1. Preheat oven to 350. Lightly spray an 8X8 inch pan with non-stick spray.
- 2. In a small bowl, combine flour, cocoa powder, baking powder, and salt. Set aside. In a medium bowl, whisk together egg, avocado, coconut oil, vanilla extract, and maple syrup. Mix well until smooth.
- 3. Gradually add the flour mixture to the avocado mixture and blend well. Gently fold in chocolate chips and pour into prepared pan.
- 4. Bake in preheated oven for 20 to 25 minutes or until a toothpick inserted into the center comes out clean. Allow to cool completely before cutting. Store refrigerated in an airtight container.

9 8

## FEZ FIZZIES

#### MANHATTAN

#### **INGREDIENTS**

- 2 ounces rye whiskey
- 1 ounce sweet vermouth
- 2 dashes Angostura bitters
- Garnish: brandied cherry (or lemon twist, if preferred)

#### INSTRUCTIONS

- 1. Add the rye whiskey, sweet vermouth, and bitters into a mixing glass with ice and stir until well-chilled
- 2. Strain into a chilled Nick & Nora or coupe glass.
- 3. Garnish with a brandied cherry (or a lemon twist, if preferred).

### BRANDY ALEXANDER

#### **INGREDIENTS**

- 11/2 ounces cognac
- 1 ounce dark creme de cacao
- 1 ounce cream
- Garnish: grated nutmeg

#### **INSTRUCTIONS**

- 1. Add cognac, dark creme de cacao and cream into a shaker with ice and shake until well-chilled.
- 2. Strain into a chilled cocktail glass or a coupe glass.
- 3. Garnish with freshly grated nutmeg.

### THE HOLIDAY COCKTAIL

#### **INGREDIENTS**

- 1.5 oz Ketel One Botanical Grapefruit and Rose Vodka
- .5 oz Aperol
- .75 oz simple syrup
- .5 oz fresh lemon juice

#### **INSTRUCTIONS**

- 1. Shake ingredients in ice filled shaker 25 times. 4
- 2. Pour into a champagne flute.
- 3. Top with whipped cream, and edible rose petal garnish.

### WINTER WONDERLAND

#### **INGREDIENTS**

- 1.5 oz vodka
- .75 oz peppermint schnapps
- .75 oz white chocolate liqueur
- Candy cane
- Red sugar

#### **INSTRUCTIONS**

- 1. Mix and chill ingredients.
- 2. Pour into a red sugar-rimmed martini glass.
- 3. Garnish with a candy cane hanging on the rim.







## FEZ FUN

### **DECEMBER HOLIDAYS**

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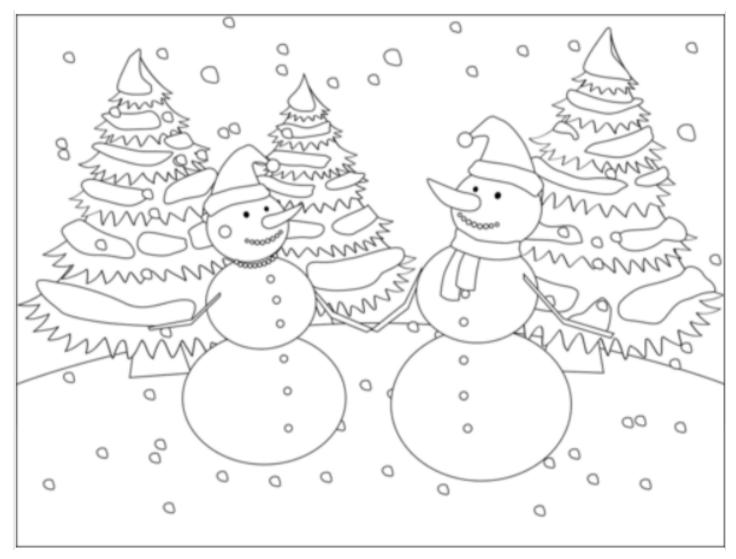
#### Word Bank

- wreath birth
- candles
- boxingday
- solstice savior
- qifts
- 8. family 9. food
- 10. snow 11. mary
- 12. snowman
- 13. hannukah
- 14. evergreen
- dreidel lights
- 17. menorah
- 18. kwanzaa
- 19. star
- christmas
- 21. advent
- presents
- 23. snowflakes 24. mistletoe

# FEZ FUN

DECEMBED 2022 ISSUE 11 VOLUME 00

### COLORING SHEET





# FEZ FUN

### ANSWERS

B S N O W F L A K E S D Q Z P E Q B L M
T A A Z N A W K D P W C X D F A M I L Y
Q A P U I Q C O W U H Q C N J L G U A M
L W H F Q A O S Z N S I T G K H R K I B
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G X F D T Z S V H B S W D S B X T X R N
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P I E B N M V T A F T N E V D A C F K S
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2002 Donald M. Holliday, Sr.
2003 David W. Finn
2004 Kenneth J. Collins
2006 Lonnie L. Ramos
2007 Jeffrey G. Bodie
2009 Donald R. Ferguson, Sr.

2010 Paul Friedlander
2011 Alan L. Gordon
2012 Ricardo Rodriguez Kroger
2013 Rick Hall
2015 Luis G. Cisneros
2016 Fred W. Evans
2017 Michael A. Gordon
2018 Jeffrey D. Holt
2019 Frank Ireton
2020 George Perez
2021 George Stoklas

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		301-885-8541
	Photographer, Larry Villegas-Perez	202-421-4652
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Melvin E. Harrison ......Treasurer

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	s the Chapter Name and Location?
Profession or Occupation:	
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If so, to what Temple?	When?
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Business Address:	
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Country: Zip:	
Business Phone: E-mail Address: _	
Hat Size: Spouses Name:	
Signature:	Date:
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