

OCTOBER 2022

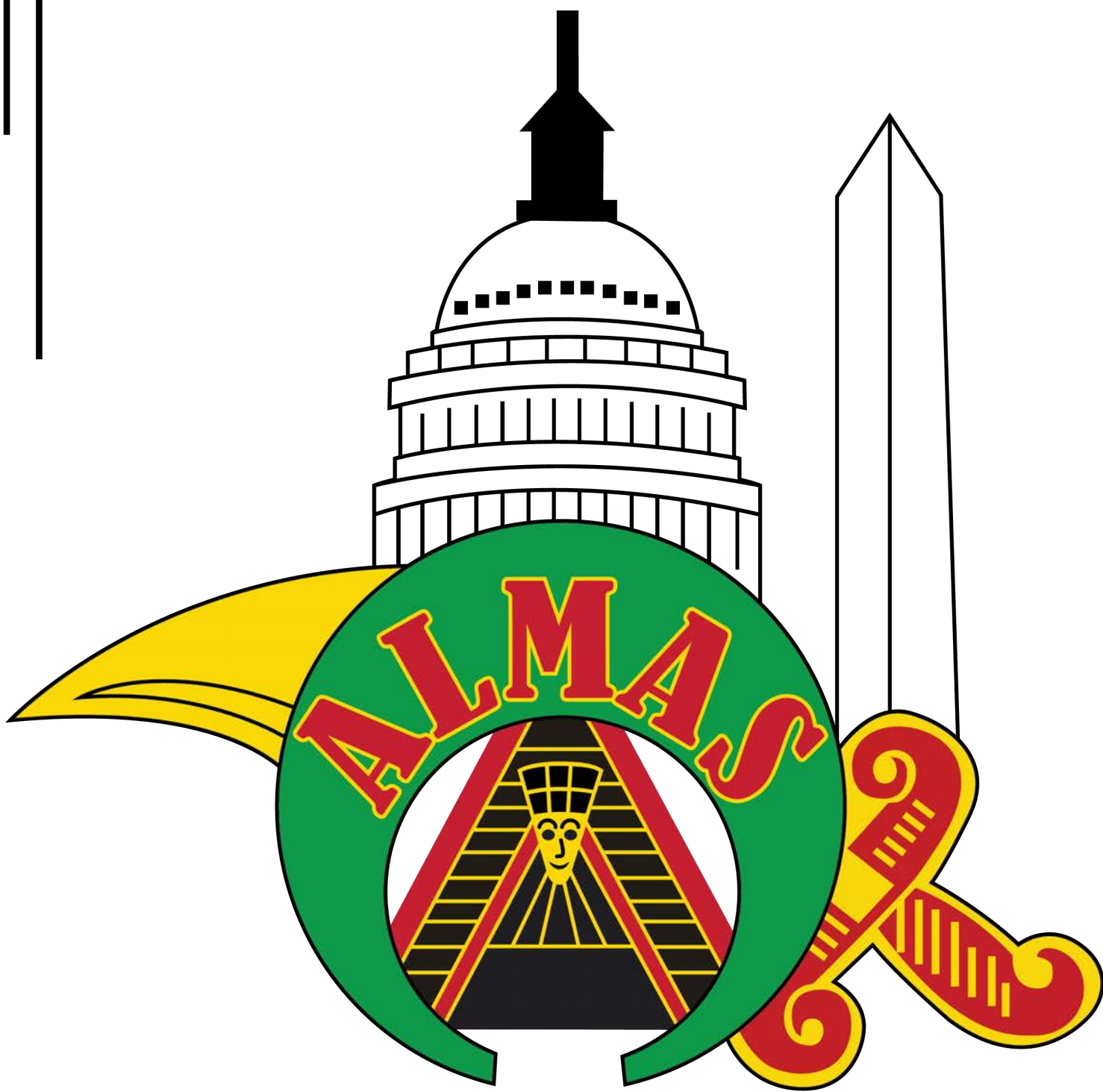
ISSUE 9 - VOLUME 98

ALMAS ALIBI



OCTOBER FESTIVITIES

ALMASSHRINERS.ORG



POTENTATE'S MESSAGE



Nobles,

I hope you all are enjoying the Fall. For those of you who like to celebrate, the various upcoming fall festivities are great opportunities to get together with nobles, friends, and family. There is no substitute for this kind of fellowship. I hope that you will attend and enjoy the planned activities most of which are listed in the enclosed pages.

Your Divan recognizes that the lack of the "Alibi" monthly publication may have significant impact on our noble/family participation and getting together in Shrine programs and activities. As we all know, this year started in a unique and unexpected way, and it is our goal to improve our temple's communication system moving forward. I appreciate your patience as we navigate this challenging time and will keep you informed on any future updates and activities of our temple.

Speaking of getting together, we have the ***Children's Halloween Party on Saturday, October 22, 2022, from 1 PM to 5 pm.*** Let's all plan to make this a family affair where you, our kids, grand kids, nephews, and nieces can enjoy great food and games set up by your temple.

We still have a couple more scheduled temple activities that your Divan is working hard to make happen before this year's end.

Additionally, the following scheduled Grand Lodge events for this month are posted and ready for you to sign up.

- the ***Grand Master's Masquerade Ball***
- the ***Grand Lodge Annual Picnic***

These are great opportunities to showcase our temple and show the power of the Fez. Remember to sign up early and also remember to wear your Fezzes to these events. Keep in mind, lodges under our Grand jurisdiction are a great source for new members. ***Let's show them how to have fun!***

I don't know about you, but I am looking forward to the arrival of some cooler weather this Fall. The Summer was great, but the change of seasons always prompts a sense of renewal and reinvigoration for me. It isn't just the change of temperatures but also the scenery, clothing, and activities. There are many who can't wait for the football seasons (both American football and soccer) to get underway so they can cheer on their favorite teams, whether high school, college or professional. Others are waiting for the opportunity to hike through multicolored forests. ***Whatever your interest, change is stimulation!***

That stimulation does not come without challenges. Maybe meeting those challenges is what stimulates us. Just as you need to make sure you have the right clothes in your closet and dresser for the next season (obviously of more concern to those further North) or get out your tailgating equipment, we must plan and prepare for any anticipated transitions. At Almas Temple, we periodically face major changes that require us to ***pull together as ONE TEAM and demonstrate our capacity to step up*** and move ahead into the next couple of months through next year.

As your Acting Potentate the second time around this year, I have received some very constructive recommendations from some of the nobility that will help us further enhance membership, engagements and temple experience. It is my hope that you and I can make Almas Temple a fun and inviting environment for many years to come!

I do hope that you and your families will participate and enjoy our Fall activities with all the excitement that they bring. Rest assured that we will navigate our temple's transition, trusting our preparation.

Sincerely and Fraternally,

Carpenter Arpa IV
Chief Rabban - Acting Potentate 2022

MONTHLY MUSINGS

The Witching Hour



There is a lot of debate when it comes to the lore of the Witching Hour. Some people are not sure what it is or if it is true. Others believe the Witching Hour is the time of night when the veil between life and death is thinnest creating a gateway between worlds. This gateway is said to allow spirits and ghosts to travel between the two worlds. It is believed by some, that witches and psychics are more powerful at this time of night.

The phrase “Witching Hour” was first recorded around 1835. Though the origins seem to be from around 1535 when the Catholic Church forbade activities during the 3am-4am window due to rising concerns about witchcraft in Europe. In some regions of the world, people try to avoid going out late at night, while others who are interested in supernatural events may make a deliberate effort to be out and about at midnight.

One certainly, you don’t need to be superstitious to believe in the Witching Hour. The late hours of the night often have a different quality than the early evening and the daytime; perhaps because of the lack of people and the darkness. This time of night often reveals lots of creatures most people never see during the day (such as owls, bats, and other nocturnal animals) and perhaps this explains these animals’ traditional association with witchcraft in many cultures.

Superstition of today and old, have intertwined with the Witching Hour. This is a time for witch hunts, demonic activity, exorcisms, and rituals. But is it real? While the name implies it’s a specific hour, it’s really the period of time between the end of the night and the beginning of the new day. It’s the liminal space between night and day when the veil is especially thin. The spiritual realm seems to be more accessible during “The Witching Hour” because this is a time when most people are sleeping. There is less interference from the conscious mental activity of other people; and everything is much quieter. So, when you’re less affected by electronic frequencies and your surroundings are silent and peaceful, it is easier to sense the subtle energies of the spirit realm.

Despite there being no actual evidence the Witching Hour does exist, a lot of odd things happen during this time. It could be people take advantage of the hype created in the past to attempt to scare people, or maybe it actually is the best time for people with special abilities to tap their powers. But, at the end of the Witching Hour, it is your beliefs that matter.

Happy Haunting..

MEMBERSHIP

Fall Ceremonial

Nobles – The Acting Potentate, Illustrious Sir Carpenter Arpa, IV, has scheduled a Ceremonial Initiation for Almas Shriners for Tuesday evening, November 29 at Almas. That's right, it is the 5th Tuesday, so there should be no conflicts with other Masonic events.

We are in the process of putting together the cast for this performance. What we have from the last ceremonial is as follows:

Potentate MWB: Alan L. Gordon, PP

Chief Rabban: Don Holliday, PP

Assistant Rabban: George Perez, PP

High Priest and Prophet: Carpenter Arpa IV

Oriental Guide: Larry VP

1st Ceremonial Master: Frank Ireton, PP

2nd Ceremonial Master: Levi Cleofe

Marshal: Geoff Newman

Orator: Dominador Carreon

Bene Kedem: Bruce French

Counselor – Shrine Creed: Jeff Bodie, PP

Inspired Charge: Jean-Paul Dongmo Sr

Red Fez: Fred Evans, PP

Keyboards/Gong: Fred Evans, PP

Prompter: Jay Whitcomb

Attendant: Randy Schoch

I would like to ask each of those listed above if they can commit to doing the same part in November. It makes sense that the sitting potentate should not have a part, so as you look at the list above, be aware that the High Priest and Prophet part will be to need to be filled.

In addition, I am asking those of you who are not listed above, whether you are a new noble or a long-time member, who are interested in either performing or working behind the scenes to let me know. We will work towards assigning everyone who is interested a part.

A rehearsal schedule is in the process of being developed and will be released shortly. Even if you are not on the list above, come to the rehearsals. There is plenty for everyone to do.

For those in need of the script for the Ceremonial, please let me know. In addition, I am asking those of you who are not listed above, whether you are a new noble or a long-time member, who are interested in either performing or working behind the scenes to let me know. We will work towards assigning everyone who is interested a part.



MEMBERSHIP

Fall Ceremonial - Cont'd

We have scheduled two rehearsals. The first rehearsal will be on Wednesday, November 16th starting at 7:00 PM. The second rehearsal will be on Monday, November 21st starting at 7:00 PM. Please make every effort to attend these two rehearsals. Let me know if you are interested in being part of the Cast or crew whether or not you are listed above. I can be reached at Almaspote2011@gmail.com

For those in need of the script for the Ceremonial, please let me know.

A few things to think about that as a Ceremonial Cast, we have not done and should consider:

1. **Arch Ceremony** – The floor work developed in the past several years was designed to reinforce the Shrine strong relationship to Freemasonry. However, a stronger link can be reflected through the Arch Ceremony which ties together all the Masonic Bodies including the Shrine. If we have the interest, let's consider presenting an Arch Ceremony at future ceremonial for 2023 and beyond.
2. At the recent Mid Atlantic Shrine Association (MASA) meeting in September, several of us noticed that some of the temples have floats with the Ceremonial Cast in full costume. This coming July 2nd through 6th, the Imperial Shrine Session will be in Charlotte, North Carolina. Members of the Ceremonial Cast should consider attending this Session as we will be certain to be in the parade and we can show off our Almas pride. I'm told there are several open trailers at the warehouse from which we can choose and decorate for the parade. We just need to make the time to go there and do the work and have some Shrine fun.

We can discuss both of these proposals at the upcoming rehearsals to see if there is the interest. Keep an eye out for the rehearsal schedule and let me know if you are interested in being part of the Cast or crew whether or not you are listed above.

In the Faith,
Alan L. Gordon, 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 card.
- 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.

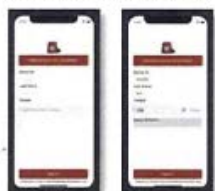
How to Download and Use My FezCard Viewer

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

1. 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.



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



3. 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.
3. Click the "Install" button to install My FezCard Viewer.

Using My FezCard Viewer

1. 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.



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



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



CLUBS

Almas Yacht Club

The Almas Yacht Club is one of the active clubs at Almas. It was founded in 1956 and was a rather large club at the time. Looking back at the Yearbook from 1967, the club had 85 members and 56 boats. Unfortunately, time has taken its toll on both membership and the number of boats. In 1982 membership had fallen to 70 members and 27 boats. This year, 2022, our membership is down to 32 and 2 boats. Nevertheless, we still have several planned activities each year and enjoy each other's company. Our ladies have always been a part of the club's activities.

Almas Yacht Club participates in additional activities with the members of the Mid-Atlantic Association of Shrine Yacht Clubs (MAASYC). This includes the annual meeting at the Mid-Atlantic Shrine Association (MASA) and parade. There is competition among the several temples of MASA with the goal of earning the Evers Trophy which is presented annually to the club scoring the most points during the year. Almas currently holds the Evers Trophy.

Even though it has been necessary to give up some of our actual boating activities, there is still great enthusiasm within the club. We enjoy good fellowship with our mates and try to be caring Nobles and to support Shriners Children's Hospital.

We always welcome new members to join us in our activities. For more information about the Yacht Club, contact the Secretary, Fred Evans or any of the members.

White House 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.
fwevans@verizon.net OR 301-460-1982



UPCOMING EVENTS

FALL EVENTS

October 22 from 1 PM to 5PM - Kid's Halloween Party (see flyer below)

October 23rd at 1:30 PM - Southeast Shrine Club Meeting, Mama Stella's Italian Restaurant 7918 Old Branch Avenue Clinton, MD. Contact Noble Mel Harrison for details melepingit@verizon.net

October 26th at 6:30PM - NW-BCC Shrine Club Meeting Almas Shrine Center. Contact Illustrious Sir Fred Evans for details fwevans@verizon.net

October 27th at 6:30 PM - Almas Yacht Club Meeting Almas Shrine Center, Contact Illustrious Sir Fred Evans for details fwevans@verizon.net

October 28th at 7:00 PM - The Grand Master's Masquerade Ball (register in flyer below)

October 30th from 11:00 AM to 4:00 PM - Grand Lodge Picnic (register in flyer below)

November 29th 6:30 PM - Fall Ceremonial

Happy Halloween!



UPCOMING EVENTS

A Halloween-themed poster for a kids' party. The background is orange and black with silhouettes of trees, a full moon, and flying bats. In the center, the Washington State Capitol dome and the Washington Monument are visible. A large, stylized 'ALMAS' logo with a green and yellow design is prominently displayed. The text 'JOIN US FOR A KIDS HALLOWEEN PARTY' is arched over the top. Below the logo, the date 'OCTOBER 22, 2022' and time '1PM - 5PM' are listed. The address '1315 K ST NW #1315 WASHINGTON, DC. 20005' is provided. At the bottom, four cartoon children in costumes (a boy in a striped shirt, a girl in a green Frankenstein costume, a boy in a green Frankenstein costume, and a boy in a red devil costume) are shown holding jack-o'-lanterns. The text 'COSTUMES ENCOURAGED' is on the left and 'RSVP BY 10/8' is on the right. At the very bottom, it says 'COSTUME CONTEST - GAMES - PRIZES - TREATS'.

JOIN US FOR A
KIDS HALLOWEEN PARTY

ALMAS

OCTOBER 22, 2022
1PM - 5PM

1315 K ST NW #1315
WASHINGTON, DC. 20005

COSTUMES ENCOURAGED

RSVP BY 10/8

COSTUME CONTEST - GAMES - PRIZES - TREATS

UPCOMING EVENTS

The Grand Master's Masquerade Ball

October 28th - 7:00 pm



Join Most Worshipful Brother Daniel A. Huertas, the Grand Master of Masons of the District of Columbia, at one of the nations most iconic Masonic landmarks for an evening of mystery, intrigue, magic, music, live performances, black jack, roulette, craps, and much more.

Friends and family are welcome to attend, and you are encouraged to share the registration link with them! We have invited our Brothers from the Grand Lodges of VA, MD, and DC Prince Hall, so expect a sold out event. Ticket's are \$50.00 per person and include admission, entertainment, heavy hor d'ouvres, 1 drink ticket, and casino chips.

Performances by:

- Ocho de Bastos
- Candescent
- Eric Henning

Proceeds benefit The Masonic Foundation: <https://dcmasonicfoundation.org/>

Formal Attire and festive masks are strongly suggested!

[Register NOW!](#)

UPCOMING EVENTS

Grand Lodge Picnic

October 30th from 11:00am-4:00pm

Cox Farms // John Deere Pavilion

The Grand Lodge picnic will be held on October 30th at Cox Farms this year. We have rented the John Deere Pavilion, and there will be a Halloween costume contest for the kids

Come join the Grand Lodge for the signature family event of the year!

Tickets are free, but please use the registration link below so we have a more accurate headcount for the event. Thanks!!!

[Register for the Picnic](#)



FEZ FOODIES

ASIAN-STYLE GARLIC BEEF

INGREDIENTS

- 2 Tablespoons soy sauce
- 2 Tablespoons fresh lime juice
- 1-1/2 Tablespoons light brown sugar
- 1 Tablespoon fish sauce
- 5 cloves garlic, minced
- 3 Tablespoons peanut or canola oil
- Kosher salt and freshly ground pepper
- 1-1/2 pounds beef tenderloin, cut into 3/4" pieces
- 1 medium yellow onion, sliced into 1/4" thick wedges
- 3 Tablespoons chopped salted peanuts, toasted
- 2 scallions, both green and white parts, thinly sliced



INSTRUCTIONS

1. In a small bowl, combine the soy sauce, lime juice, sugar and fish sauce; stir until the sugar dissolves. In another small bowl, stir the garlic, 1-1/2 teaspoons of the oil, and 1-1/2 teaspoons pepper.
2. Season the beef with salt and pepper. In a 12" nonstick skillet, heat 1-1/2 teaspoons oil over medium-high heat until shimmering hot. Swirl to coat the skillet. Add half of the beef in a single layer and cook, without stirring, until well browned, 1 to 2 minutes. Using tongs, turn the pieces over and brown on the other side, 1 to 2 minutes more. Transfer to a medium bowl. Add 1-1/2 teaspoons oil to the skillet and repeat with the remaining beef, adding to the bowl with the first batch when done.
3. Put the remaining 1-1/2 Tablespoons oil in the skillet and heat until shimmering hot. Add the onion and cook, stirring frequently, until it begins to soften, 2 to 3 minutes. Add the garlic, mixture and cook stirring constantly, until fragrant, about 30 seconds. Return the beef and any accumulated juices to the pan and stir to combine. Add the soy sauce mixture and cook, stirring constantly, until the beef and onions are coated and the sauce thickens slightly, 2 to 3 minutes.
4. Serve sprinkled with peanuts and scallions.

FEZ FOODIES

EASY HOMEMADE PUMPKIN PIE

INGREDIENTS FOR THE CRUST

1 1/2 c. all-purpose flour
1/2 c. unsalted butter, cut into 1/2" pieces
1 tbsp. granulated sugar
1/4 tsp. kosher salt
1/2 tbsp. apple cider vinegar
4 tbsp. ice water (or more, if needed)

FOR THE FILLING

1 (15-oz.) can pumpkin puree
1 1/4 c. heavy cream
3/4 c. packed light brown sugar
3 large eggs, beaten
1 tbsp. all-purpose flour
2 tsp. pumpkin pie spice
1/4 tsp. kosher salt
1 tsp. pure vanilla extract
Whipped cream, for serving (optional)



DIRECTIONS

Make the crust: Place flour and butter into freezer for 30 minutes before starting crust process.

In a large food processor, pulse flour, sugar, and salt until combined. Add butter and pulse until pea-sized and some slightly larger pieces form. With the machine running, add vinegar, then ice water into feed tube, 1 tablespoon at a time, until dough starts to come together and is moist but not wet and sticky (test by squeezing some with your fingers). Mixture will be crumbly.

Turn dough onto a lightly floured surface, form into a ball, and flatten into a disk (making sure there are no/minimal cracks).

FEZ FOODIES

Turn dough onto a lightly floured surface, form into a ball, and flatten into a disk (making sure there are no/minimal cracks).

Cover with plastic wrap and refrigerate until dough is very cold, at least 2 hours or up to overnight.

Make the filling: Preheat oven to 425° and lightly grease a 9"-x-1.5" pie dish with cooking spray.

On a lightly floured surface, roll out dough into a 12" circle. Drape over pie dish and gently press to fit (don't stretch). Prick bottom with a fork, trim edge to 1", tuck overhang under itself, and crimp. Refrigerate 30 minutes or freeze 10 minutes.

Line crust with parchment and fill with dried beans or pie weights. Bake 10 minutes, then remove parchment and weights. Reduce heat to 350°.

Meanwhile, in a large bowl, whisk together pumpkin, cream, brown sugar, beaten eggs, flour, pumpkin pie spice, salt, and vanilla until smooth.

Pour pumpkin mixture into par-baked crust. Bake until filling is slightly jiggly in the middle and crust is golden, 55 to 60 minutes. Cool in turned off oven with door propped open for 1 hour, then cool completely on a wire rack before slicing and serving.

Serve with whipped cream, if desired.



FEZ FOODIES

PAN FRIED SESAME TOFU WITH BROCCOLI

INGREDIENTS

SAUCE

- 1/4 cup soy sauce
- 2 Tbsp water
- 1 Tbsp toasted sesame oil
- 2 Tbsp brown sugar
- 2 Tbsp rice vinegar
- 1 Tbsp grated fresh ginger
- 2 cloves garlic, minced
- 2 Tbsp sesame seeds
- 1 Tbsp cornstarch

STIR FRY

- 14 oz block extra-firm tofu
- Pinch of salt
- 2 Tbsp cornstarch
- 2 Tbsp neutral oil (vegetable, canola, peanut)
- 1/2 lb frozen broccoli florets
- 3-4 green onions, sliced
- 4 cups cooked rice

INSTRUCTIONS

1. Place a few folded paper towels or a clean, lint-free dish cloth on a large plate. Remove the tofu from the package and place it on the towels. Place more towels on top, cover with a second plate, and then weigh the top plate down with a few canned goods or a pot filled with water. Press the tofu for at least 30 minutes to extract excess water (refrigerate if pressing for longer).
2. While the tofu is pressing, prepare the sauce so that the flavors have time to blend. In a small bowl combine the soy sauce, water, sesame oil, brown sugar, rice vinegar, grated ginger, minced garlic, sesame seeds, and cornstarch. Stir until the brown sugar and cornstarch are dissolved, then set the sauce aside.



FEZ FOODIES

3. Cut the pressed tofu into 1-inch cubes, then season with a pinch of salt. Sprinkle 1 Tbsp cornstarch over the cubes, then toss to coat. Repeat with the second tablespoon of cornstarch, or until the tofu cubes have a nice even coating of cornstarch.
4. Heat a large skillet over medium flame. Once hot, add 2 Tbsp oil and tilt the skillet until the bottom is coated in a thick layer of oil. Add the dusted tofu cubes and let cook until golden brown on the bottom. Use a spatula to turn the cubes to an uncooked side, and cook until golden brown again. Continue this process until brown and crispy on all sides, then remove the crispy tofu to a clean plate.
5. Add the frozen broccoli to the hot skillet and briefly stir fry until slightly browned on the edges. Don't worry if it's not thawed through yet, it will warm through after adding the sauce. Lower the heat to medium-low.
6. Give the bowl of sauce a good stir, then pour it into the skillet with the broccoli. Stir and cook until the sauce begins to bubble and thicken (this should happen very quickly). Once thickened, turn off the heat and stir in the cooked tofu cubes.
7. Serve the tofu and broccoli over a bed of cooked rice, topped with sliced green onions.



FEZ FUN

ALL SAINTS HALLOW WORD SEARCH

R F S W B O H M T R C B I N E B Q C F R R J O L
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 V P F M M A S W O L L A H S T N I A S L L A N C

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 candy
 gone
 haunting
 skeleton

allsaintstide
 cemetary
 graveyard
 hobgoblin
 skull

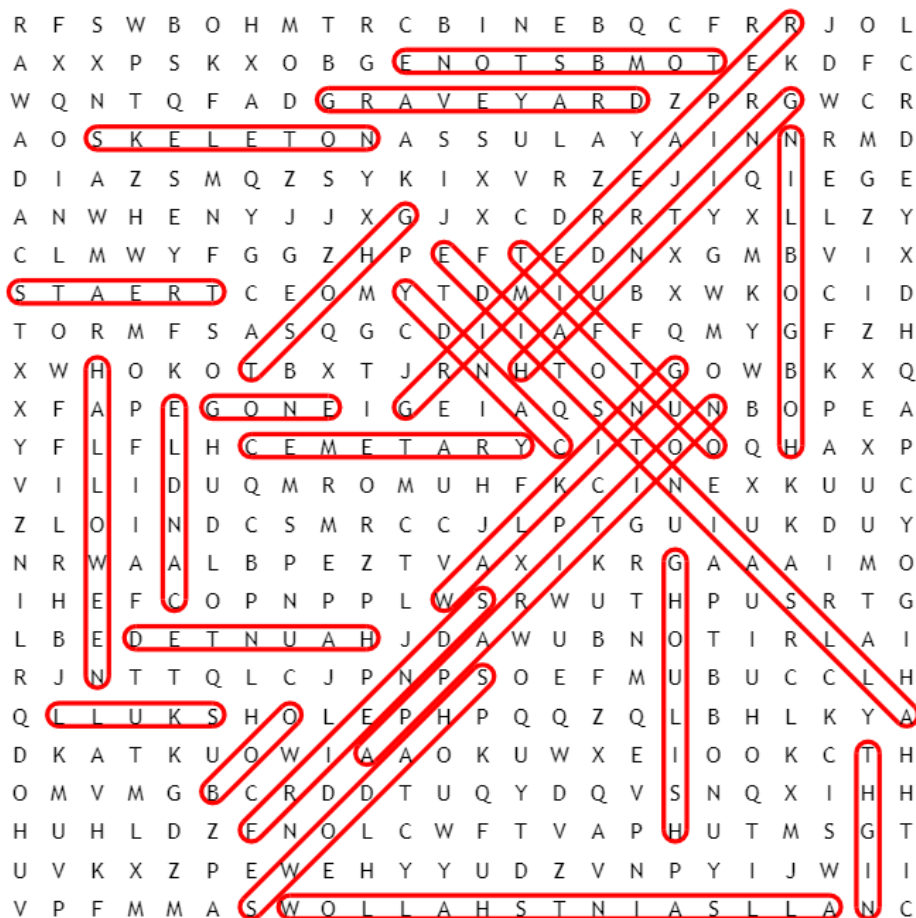
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 friends
 grimereaper
 night
 tombstone

boo
 ghost
 halloween
 outfit
 treats

candle
 ghoulis
 haunted
 shadows
 walking

FEZ FUN

ANSWERS



Nobles Ill or Homebound

Call our Brother, they are eager to hear from you.
If you know of a Noble in this condition, please let us know at: 202.898.1688



Paul Adams

2101 Deyerle Ave. No. 318
Harrisonburg, VA 22801
540.333.5822

Scott Miskovic

Summit Place Assisted Living
491 Highway 17, No. 29566
Little River, SC 29566
843.658.5554

LIVING PAST POTENTATES

1982 Donald P. McDade
1995 Charles W. Corey, III
1998 Grant R. Berning
2000 William M. Lanham
2001 Anthony S. Murray
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

ALMAS SHRINER'S DIRECTORY

COMMITTEES

100 Million Dollar Club, Donald R. Ferguson, Sr., P.P.	202-898-1688
50 Year Members & Past Potentate's Lunch,	202-999-0327
By Laws, Donald R. Ferguson, Sr., P.P.	202-898-1688
Children's Holiday Party,	
Custodian of Candidates, William M. Lanham, P.P.	301-622-0492
Endowment, Wills & Gifts, Donald R. Ferguson, Sr., P.P.,	202-898-1688
Financial Oversight & Real Estate, Michael A. Gordon, P.P.	817-366-6377
Golf Tournament, Anthony S. Murray, P.P.	301-648-0800
Hospital Representative, Michael A. Gordon, P.P.	817-366-6377
International Member Relations, Michael A. Gordon, P.P.	817-366-6377
Installation, Anthony S. Murray, P.P.	301-648-0800
Potentate's Tea,	
Memorial Service, Fred W. Evans, P.P.	301-460-1982
Potentate's Ball,	
Public Relations, Donald R. Ferguson, Sr., P.P.	301-885-8541
Photographer, Larry Villegas-Perez	202-421-4652
Sick & Shut-In, Bruce D. French	301-942-0364

UNIT HEADS

Klowns, E. Jay Whitcomb (Director)	301-586-0121
Greeters, Alan L. Gordon, P.P.	301-570-8865
Legion of Honor, Omar Lorenz (Commander)	787-671-3160
Motor Corps, Eddie Dixon (Director)	301-254-2087
Provost Guard, Fred W. Evans, P.P.	301-460-1982

CLUB HEADS

Cast, Alan L. Gordon, P.P. (Director)	301-570-8865
Cabiri, Donald R. Ferguson, Sr., P.P. (President)	301-885-8541
Northwest-BCC Shrine Club, Anthony S. Murray, P.P. (President)	301-648-0800
Peruvian Shrine Club, Marco A. Sevaadra (President)	703-477-2814
Southeast Shrine Club, Fred W. Evans, P.P. (President)	301-460-1982
Shepherds Club, Carlos Landazuri (President)	703-282-7612
Yacht Club, Charles Carmichael (Commodore)	410-956-9618
Club Shriners del Uruguay	
Alfredo Morato' (President)	alfredomorato3@gmail.com
Almas Brasilia Shriners Club	
Austria Shrine Club, Johannes Kollar (President)	
UK Shrine Club,	johannes.koller@gmx.com

INSURANCE ADVISORY

Scott Wallace, Chairman
 Donald R. Ferguson, Sr., P.P.,
 Donald M. Holliday, Sr. P.P.,
 Alan L. Gordon, P.P.,

JURISPRUDENCE AND LAW

Donald Hadley, Temple Attorney

WAREHOUSE

Frank Ireton, P.P., Manager

SPHINX CLUB BOARD OF DIRECTORS

Melvin E. Harrison,
 President

Bruce McMullen,
 Vice President

Richard E. Hassler,
 2nd Vice President

Mike Gordon, P.P.

Fred W. Evans, P.P.

Potentate

Carpenter Arpa, Chief Rabban

Alan L. Gordon, P.P., Treasurer

Donald R. Ferguson, Sr., P.P.,
 Secretary

ALMAS SHRINER'S DIRECTORY

ELECTED DIVAN/BOARD OF DIRECTORS

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Recorder dferguson@almasshriners.org-

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Dominador Carreon, Chairman240-475-2645

APPOINTED DIVAN

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Lt. Colonel of the Units bhinton@firehero.org

EMERITUS MEMBERS

Raymond F. McMullenRecorder
George E. WhetzelRecorder
Anthony S. Murray, P.P.Trustee
Melvin E. HarrisonTreasurer
Alan L. Gordon, P.P.Treasurer

Petition for Initiation and Membership

Almas Shriners

To the Potentate, Officers and Nobles of Almas Shriners, situated in the Oasis of Washington, Desert of the District of Columbia: I, the undersigned, hereby declare that I am a Master Mason in good standing in _____ Lodge # _____ Located in _____. Which is a lodge recognized by or in amity with the conference of Grand Masters of North America. Furthermore, I have resided at my current address for not less than six (6) months, as required by the By-Laws of Shriners International. I respectfully pray that I may be made a Noble of the Mystic Shrine and become a member of your Temple. If I am found worthy and my request granted, I promise to conform to the Articles of Incorporation and the By-Laws of Shriners International and the By-Laws and Ceremonies of your Temple.

Birthplace: _____ Date of Birth: _____

Were you ever a DeMolay? _____ If so, what was the Chapter Name and Location? _____

Profession or Occupation: _____

Have you previously applied for admission to any Temple of the Order? _____

If so, to what Temple? _____ When? _____

Residence Address:

Street: _____ City: _____ State: _____
Country: _____ Zip: _____

Home Phone: _____ Mobile Phone: _____

Business Address:

Street: _____ City: _____ State: _____
Country: _____ Zip: _____
Business Phone: _____ E-mail Address: _____
Hat Size: _____ Spouses Name: _____

Signature: _____ Date: _____
Print Full Name: _____
(Initials are not sufficient)

Recommended and vouched for on the honor of:

Noble: _____ Shrine # _____
Noble: _____ Shrine# _____



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Almas Alibi
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Almas Temple Chartered June 14, 1886
134 Years of Service