

POTENTATE'S MESSAGE



Nobles,

I hope you have had a good Halloween. It is amazing to me that this has become the second largest holiday as measured by the amount people are spending to celebrate it. Costumes and home decorations have become quite the rage that I look forward to seeing the homes as I drive around my neighborhood.

First, I want to thank our Oriental Guide, Noble Chuck Carmichael, Lady Catherine and all who were involved in this year's Temple Children's Halloween Party for a job well done. The kids had a great time playing a variety of games and prizes, face painting, excellent food, and warm fellowship.

This month, we will be celebrating Veteran's Day on Saturday, November 11th and Thanksgiving Day on Thursday, November 23rd. In addition to these two holidays, we have two Temple events, Fez Friday on November 17th and our Fall Ceremonial on Thursday, November 30th.

As we celebrate Veterans Day, I want to thank all our Almas Nobles and ladies who are veterans for their commitment to the safety of our country and for the benefits we all received as a result. It is impossible to estimate those benefits, but they are still best described as "Life, Liberty and the Pursuit of Happiness."

Fez Friday will be a "Meet and Greet Event" for all Nobles and their ladies/significant others. This is a great opportunity for our nobility to renew their involvement with Temple activities, re-engage with each other and get to know the new nobles from our ceremonials of the last two years. Maharlika Club of Almas Shriners will be providing the DJ and donating one whole roasted pig for the event. We will also be having a team of Dance Instructors that will teach us Country Western Line Dancing. This will be an evening of fun and fellowship with great food. I hope to see as many Nobles as possible and their ladies/significant others that evening. There is no cost for this event, but donations are always welcome. All we ask is for you to RSVP to the Illustrious Sir Don Ferguson so our caterer can plan the food accordingly.

Yours in the Faith,

Cayante agra IV

Potentate

PAST EVENT PICTURES

Halloween Setup and Party p1 of 3

Almas Halloween Party

Noble Chuck Carmichael, Event Chairmen

The Almas Halloween Party was held at the Temple on Saturday, October 28 th and it was a ghoulish affair indeed! Over forty guests were in attendance and enjoyed a variety of activities: games and prizes for the kids, a face painter (for the kids and some adults), great food and fellowship.

Thanks to the organizing committee, Ill Sir. Carpenter Arpa and Lady Marcia, Noble Dominador Carreon and Lady Nanette and Noble Chuck Carmichael and Lady Catherine.

A special thanks to Noble Ador for arranging the caterer and arranging for nine members of the Maharlika Club to assist in decorating the temple.













PAST EVENT PICTURES

Halloween Setup and Party p2 of 3













PAST EVENT PICTURES

Halloween Setup and Party p3 of 3









MONTHLY MUSINGS

Tales from the Almas Crupt

As told by Frank Ireton, Past Potentate

In digging through the files of past Alibis in the Warehouse I uncovered a 1920 copy of the Alibi, the cover of which is featured as the cover of this issue. This is the 10th Alibi published by Almas. Thus far it is the only Alibi from that era that I have found, most being from the 40s, 50s, 60s, and 70s, with a few other years in the mix. Bound copies of past Alibis can be found in the Potentate's Library. If there is interest, I will scan the issue and make it available in a PDF format.

The first half of the issue is taken up by Illustrious Sir Henry Lansburg's report to the Nobility on Almas activities during his term. His opening statement express his gratitude for the support of the Divan and Nobility in his endeavors. He goes on to report that: "he procured premises at 711 13th Street NW which is now known as Almas Shrine Headquarters where our Nobles are always welcome." He then provides a lengthy report of monthly Temple activities and of committee's activities.



The first meeting of the year was on January 24th with 20 candidates initiated. No report on the February meeting but the March meeting was held at the Center Market Coliseum with 272 candidates for the ceremonial. May 12th a special meeting was called at the New Masonic Temple to elect a new Recorder and initiate nine candidates. During this meeting proposed by-laws were presented and, after much discussion, passed. Later that month a ceremonial was held at Poli's Theater for 252 candidates. This meeting was also the occasion of Imperial Potentate W. Freeland Kendrick's official visit to Almas.

Jumping ahead to October, a short form meeting to initiate 134 novices was to be held at the New Masonic Temple and turned into a full form ceremonial with follow up activities including stunts and a vaudeville show. Not to be outdone, at the November meeting 481 novices made up the Potentate's class. This meeting was attended General John J. Pershing, a member of *Sesostris* Temple in Lincoln, Nebraska. General Pershing, along with several Visiting Potentates, was presented with an honorary *Almas* membership. Nobles wounded in the war and who were patients at Walter Reed Hospital also attended.

In summation, Illustrious Sir Landsburg again extended his heart-felt thanks to the Divan, Temple Nobility, and the cast members who worked on presenting the ceremonials. This year saw a 45% increase in *Almas* Temple membership with 1,383 new Nobles, 17 affiliations, and 15 reinstated. As with all years, the joy of new nobles was balanced by visits of the Black Camel and suspensions.

Reference: Almas Alibi, Volume 1, Number 10, 1920

FAMOUS FEZ

Supreme Court justice Earl Warren

Justice Earl Warren (Mar 19, 1891-Jul 9, 1974)

Occupation: Attorney, US Supreme Court Justice.

Education: Bachelor of Laws degree, University of California - 1912

Interred: Arlington National Cemetery, Arlington, Virginia

Lodge affiliation:

1951 - Member, Sequoia Lodge No. 349, Oakland, California

he was Grand Master of the Grand Lodge of California from 1935-36

Member, Oakland Chapter No. 36, R.A.M.

Member, Oakland Commandery No. 11, K.T.

Member, St. Phillip Conclave No. 23 Red Cross of Constantine

1919 - 32° Scottish Rite in Oakland

1938 - Wise Master of Rose Croix

1945 - Venerable Master of Lodge of Perfection

1941 - Coroneted Honorary 33° AASR SMJ

Past Potentate of Aahmes Shrine Temple of Oakland, 1933

Earl Warren was born in Los Angeles, California on March 19, 1891, the son of a Norwegian immigrant who worked for the Southern Pacific Railroad. Warren worked his way through college, receiving a bachelor of laws degree from the University of California in 1912. The young lawyer became a deputy district attorney in Alameda County. He was elected district attorney of the county in 1925. Warren served as attorney general from 1939-1943 then as Governor of California from 1943-1953. After the war, Warren participated in Republican politics serving as Thomas Dewey's vice presidential running mate in 1948. Following the death of Chief Justice Fred M. Vinson on September 8, 1953, it was Eisenhower who nominated Warren to the post of Chief Justice of the United States in 1953.

The year after he became Chief Justice, Warren wrote for a unanimous court in banning segregation in the nation's schools in the landmark ruling in Brown v. Board of Education. The "Warren Court" proceeded to issue a stream of decisions striking down other aspects of segregation and broadening civil rights. Warren retired from the bench in 1969, and died at age 83.



CANDIDATE CORNER

My name is William George Hinton III, I am a candidate for the office of Oriental Guide.

I am 63 year old retired Firefighter from Prince Georges County Fire Department, MD where I served 8 years as a volunteer and 23 years as a Career Firefighter. In September 2001, after returning from New York City, I began volunteering for the National Fallen Firefighters Foundation moving from volunteer to contractor and in March 2018, joined the staff where I currently serve as Program Manager/Corporate Relations.

I live in Waldorf Maryland with my wife of 42 years, Joy Hinton. We have two children, son William H. Hinton and Christina Cederberg and we have been blessed with five beautiful grandchildren, Billy, Mason, Thomas, Sarah and Hannah.

I became a Mason joining the Patuxent Lodge No. 218 formerly Seat Pleasant Lodge No. 218 in November 1991. And the following year, November 1992, I joined the Scottish Rite of Freemasonry, Valley of Washington Orient of District of Columbia and the Almas Shriners of Washington, D.C. I currently serve as the Lt. Colonel of the Units and am a member of the Almas Temple Yacht Club. In May 2015, I joined the St. Florian 9-11 Lodge No. 238 as a Charter member and currently serve as Senior Warden.

My father, William G. Hinton was a proud member of Almas Temple and our son is a current and active member of St. Florian 9-11 Masonic Lodge and Almas Temple. I believe the I have the character, ability and interest to perform the duties of Oriental Guide.

UPCOMING EVENTS

UPCOMING EVENTS and HOLIDAYS

November 4, 2023 - Annual Bull and Oyster Roast 2 - 6 PM at Centennial Lodge (see flyer below)

November 11, 2023 - VETERAN'S Day

November 17, 2023 - Meet and Greet for New Nobles to Socialize with our current Nobles with Country Dancing, Karaoke and Dinner

November 23, 2023 - THANKSGIVING

November 30, 2023 - Fall Ceremonial (details TBD)

December 16, 2023 - Christmas Party - SAVE THE DATE (more info to follow)









UPCOMING EVENTS



Annual Bull & Oyster Roast

Saturday November 4th, 2023

Roast Beef, Fried Oysters, & Oyster Stew

Side Dishes and Trimmings
Coffee, Tea, & Lemonade
Doors open at 2:00 pm Food served 3:00 - 6:00

Carryout available

Tickets \$35 each

Gun Raffle ticket holders - \$5 discount per raffle ticket, advance sales only



50/50 tickets and Silent Auction will take place at this event as well





Winning tickets for the

2nd Annual Gun & Cash Raffle

will be drawn starting at 3:30

And continue until all prizes are drawn

Centennial Lodge #174

6110 Croom Station Road
Upper Marlboro, MD 20772
For more information contact:
Jack Collins - jackannc@comcast.net 301-627-8633
John Kaiser, Secretary - jkpk7784@gmail.com 301-502-4339

UPCOMING EVENTS





1315 K STREET, N.W.

WASHINGTON, D.C. 20005

Our annual "Frostbite Cruise" was held on October 14th at the Dockside Restaurant, Tracys Landing, MD. Thirty Nobles and guests were in attendance and a good time was had by all.

Our business meeting was held on October 26th at the Almas Temple. Our guest speaker for the evening was Stephen C. Mckenna. Mr. Mckenna was a carrier Navy carrier pilot and spoke about his experiences, both humorous and harrowing. This was an interesting and entertaining evening.

Following dinner, our annual election of officers was held.

We especially want to thank those individuals who stepped up and volunteered to assume an office for 2024. For the first time in at least 6 years, we have a full Bridge of officers. The new Bridge will be:

Commodore - Chuck Carmichael (3rd) year

Vice Commodore - Rick Hall (PC)

Rear Commodore - Don Ferguson - (PC)

Secretary - Fred Evans (PC)

Treasurer - Mel Harrison

Fleet Captain - Luis Cisneros (PC)

Plans for our 2024 events will be forthcoming and will prove to be another outstanding year for the Almas Yacht Club. Please join us for our meetings, cruises, parades and special events.

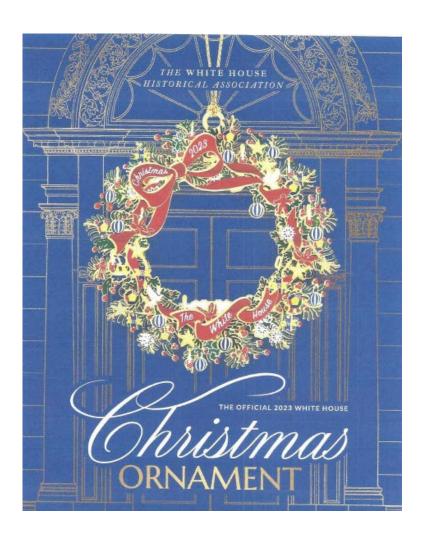
The holiday season is rapidly approaching and the Yacht Club is still selling White House Christmas Ornaments. These make excellent gifts for family and friends. The cost is \$22 each. Contact III. Sir Fred Evans (fwevans@verizon.net) to place your order.

As one of the more active clubs at Almas, we always welcome new members even though you do not have a Yacht. Our current fleet consists of two sea going vessels and numerous "land cruisers". Join us in our upcoming activities to meet our members and join in the fun. Be on the lookout for announcements of our upcoming events.

May you enjoy fair winds and a following sea.

White House Holiday Ornaments

Summer is officially over, and Fall is upon us. Winter and the holiday season will be here before you know it. White House Ornaments make excellent gifts for those of your friends or relatives who you have no idea what to give. The Almas Yacht Club is ready to come to your rescue by offering these ornaments again this year. The cost remains the same at \$22 each. This is a bargain price. They have been seen on sale for \$25 at some retail establishments. Don't wait until the last minute and find out they are all gone. Please contact III. Fred Evans to get your ornaments.



Almas Legion of Honor

The Almas Shrine Legion of Honor held our regular meeting on October 5, 2023 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 2024/2025. 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



FEZ FOODIES

SHREDDED POTATO QUICHE

INGREDIENTS

- 1 (16 ounce) package frozen shredded hash brown potatoes, thawed
- 1/4 cup butter, melted
- 5 eggs, lightly beaten
- 1½ cups shredded Swiss cheese
- 1 cup cooked ham
- ¼ cup milk
- · salt and pepper to taste



DIRECTIONS

- 1. Preheat oven to 375 degrees F (190 degrees C). Lightly grease a 9 inch pie pan.
- 2. Press potatoes into greased pie plate. Brush with melted butter. Bake in preheated oven until lightly browned, about 10 to 15 minutes.
- 3. In a large bowl, stir together beaten eggs, milk, cheese, ham, salt and pepper. Pour egg mixture into baked crust.

Bake in preheated oven until center is set, about 20 minutes. The quiche will be browned on top and a knife inserted into the center will come out clean.

Source: https://www.allrecipes.com/recipe/24345/shredded-potato-quiche/

ORCHARD AVENUE DRINK

INGREDIENTS

- 1.75 oz Carriage House Apple Brandy
- 1 oz apple cider
- 1 oz fresh lemon juice
- .75 oz egg whites
- .5 oz honey
- 1 whole nutmeg



INSTRUCTIONS

1. Combine apple brandy, fresh lemon juice, egg whites, honey and apple cider in a shaker tin. Shake vigorously for 20 seconds to froth the egg whites. Add ice and shake vigorously for another 20 seconds. Double-strain into a coupe glass. Make sure you have at least a quarter inch of froth on top. Microplane fresh nutmeg on half of foam.







Source: https://www.townandcountrymag.com/leisure/drinks/g12841030/best-thanksgiving-cocktails/

How Long to Cook a Turkey

Follow this chart for turkey cooking times based on the size of your bird. All cook times are based on placing a whole unstuffed turkey on a rack in a roasting pan and into a preheated 350 degrees F (175 degrees C) oven.

TURKEY WEIGHT	SERVINGS	COOKING TIME
10 to 12 lb	6 to 8	2 1/4 to 2 3/4 hours
12 to 14 lb	8 to 10	2 3/4 to 3 hours
15 to 18 lb	10 to 12	3 1/4 to 4 hours
18 to 20 lb	12 to 14	4 to 4 1/4 hours
20 to 22 lb	14 to 16	4 1/4 to 4 3/4 hours
23 to 24 lb	16 to 20	5 to 5 1/4 hours





Important Notes:

- Turkey is done at an internal temperature of 165 degrees F (75 degrees C).
- · Allow the turkey to rest for at least 30 minutes before carving and serving.
- Using an oven thermometer and a meat thermometer to get accurate temperature readings is recommended.

How Much Turkey to Buy

The general rule is **1 to 1 1/2 pounds of turkey per person**, depending on how much you love leftovers! If you're not going to make turkey soup or sandwiches, 1 pound per person is all you will need. If you look forward to leftovers almost as much as the main event, definitely go for 1 1/2 pounds per person. See our Turkey Buying Guide for more tips.



How to Thaw Turkey

Keep in mind a whole turkey can take several days to thaw and the above cooking times are for a completely defrosted bird. In general, after placing the turkey in the refrigerator you need **24 hours of thawing time for every 5 pounds of turkey**, but if it's Thanksgiving morning and your turkey is still frozen solid — don't worry, you have options! Our <u>Turkey Thawing Guide</u> walks you through three different methods for thawing turkey safely.

How Long to Cook a Stuffed Turkey

A stuffed turkey takes longer to cook than an unstuffed turkey. **Roast a stuffed turkey for 15 minutes per pound at 350 degrees F (175 degrees C).** It is important to check the temperature of the stuffing; it should be 165 degrees F (75 degrees C) when you insert the thermometer into the center of the stuffing. Neglecting to check the temperature of your stuffing <u>could lead to foodborne</u> illness.



RELATED: How to Stuff a Turkey



How to Cook a Turkey in 5 Easy Steps

1. Prep:

Remove the packet of giblets from the cavity of the bird and save them for gravy or stuffing. Next, use paper towels to pat dry the bird inside and out.

2. Truss & Brush:

Tie drumsticks together with string, and brush the skin with melted butter or oil. Review our guide for <u>how to truss a turkey</u> to see how.

3. Roast:

Place the turkey on a rack in a roasting pan, and into a preheated 350 degrees F (175 degrees C) oven and follow the cooking times above based on the weight of your bird.

4. Tent & Baste:

Roast until the skin is a light golden color, then cover the breast loosely with a foil tent to prevent further browning. During the last 45 minutes of roasting, remove the foil tent to brown the skin. Basting is not necessary, but does help promote even browning.

5. Rest, Then Carve:

When the turkey is done, remove from the oven and allow to rest for 30 minutes before carving. This allows the juices to redistribute throughout the meat, and makes for easier carving.

Find more tips and expert advice in our How to Cook a Turkey guide.







How to Know When Turkey Is Done

The only true test for doneness is the temperature of the meat, not the color of the skin. **Turkey is done when the thigh meat reaches an internal temperature of 165 degrees F (75 degrees C)**. To get an accurate reading, be sure that your thermometer is not touching the bone. See our guide that shows you how to check the temperature of a turkey the right way.

To prevent your turkey from drying out, factor in **carry-over cooking** while the turkey is resting: The internal temperature of the turkey will continue to rise 5 to 10 degrees once it is out of the oven. You can remove the turkey from the oven when the thigh meat registers 155 degrees F (68 degrees C) and let carry-over cooking do the rest. While the turkey is resting, check the temperature again after 10 minutes to ensure the turkey has reached 165 degrees F (75 degrees C).

Make Gravy While the Turkey Rests

Use the 20 to 30 minutes while your turkey is resting to make a delicious gravy.

Refer to our step-by-step guide to see how to make turkey gravy from drippings.

How to Carve Turkey

For some of us, carving the turkey is the most intimidating part. If you've remained patient and let the turkey rest before carving, you're already halfway there! Resting the turkey lets the juices redistribute, ensuring that your turkey isn't dry but also avoiding a big juicy mess on your cutting board, making it harder to carve.

See our step-by-step video and guide on how to carve turkey for all you need to know to get the turkey on the table!



FEZ FUN

NOVEMBER WORD SEARCH

F M G Ν К Ε Ε 0 S К Τ Ν Χ W S Χ F Ν К Ν 0 G U Α R C Ρ Q 7 Н F U M S Ν К К Ν Ν D 0 S J S Ν R G B 0 В Τ S G G В D В D Ν Ν U W Ν 0 Υ 7 Χ Χ R В G M R 7 0 В 0 В F Т 7 R В G В В В F Р F Ν F D S F F Α В G W К M Т R S M C Ν R D 7 R А К D S К M Χ D Р К A X Z Χ Y H C Н Т







1. wing 2. thigh 3. cornbread 4. pumpkin 5. beans

pies

8. macys 9. leg 10. gizzards 11. thursday 12. parade

football

- 13. apple 14. thanksgiving 15. turkey 16. oyster 17. mincedmeat
- 18. drumstick 19. darkmeat 20. whitemeat 21. stuffing 22. cranberry



FEZ FUN

COLORING SHEET



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.
- 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.
- 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. Typ 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 th first time you open the app.



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



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



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.

FEZ FUN

WORD SEARCH ANSWERS

Z S T K E Y G N E E D D T U В G N N C Y G E L N B P A S N R E E R 0 Н М H W V M K 0 C P Ε ı D 5 C A E S Z L A P K U T N X W T D F X Z C P C E M M E N K N 0 G Q U Α R P Z K S E N ı Н K N E U M N D U Н 0 В T Q P S 1 S N 0 R H G 0 ٧ L C 1 T В K C F C ı G K N B 0 G В Т G В Q L S C A D В D N N 0 F C 0 D Y P K N X R Z 0 M A R K R J X В G V W Z Z F S U R A Q Н 0 В Q В Е I T 1 Y R R Н W C E C X Q R A C B N 0 G K T 0 E G G M K D D N Н н н т R A В K E F R В В В E P E D W K W N Е S E B K Q 0 Т L Y D E A R A C 0 W E F E C Q В Y T G W K D E V P R M S K U M E L C N R S D A A P K C 1 L W K N S Z 0 A E V R A K N R L R G D C C G Υ K T F T A A M X S P E K C A F D U X 0 X H T Z X Y Y L 0 H C P A A

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



Scott Miskovic

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

LIVING PAST POTENTATES

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 - 2022 George Stoklas, Jr

ALMAS SHRINER'S DIRECTORY

COMMITTEES

100 Million Dollar Club, Donald R. Ferguson, Sr., P.P 50 Year Members & Past Potentate's Lunch, By Laws, Donald R. Ferguson, Sr., P.P	202-999-0327		
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 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, John D Freemon (Commander)	423-794-9002
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, James W. Cloud, Jr. (President)	301-460-1982
Shepherds Club, Carlos Landazuri (President)	703-282-7612
Yacht Club, Charles Carmichael (Commodore)	410-956-9618
Maharlika Club, Dominador Carreon (President)	240-475-2645
Club Shriners del Uruguay	
Alfredo Morato' (President)alfredomor	ato3@gmail.com
Almas Brasilia Shriners Club	
AustriaShrineClub,JohannesKoller(President)johannes.k	koller@gmx.com

INSURANCE ADVISORY

Scott Wallace, Chairman Miguel Banagan Daniel A. Huertas, PGM Neil E. Hare, Temple Attorney

JURISPRUDENCE AND LAW

Neil E. Hare, Temple Attorney

WAREHOUSE

Frank Ireton, P.P., Manager

SPHINX CLUB BOARD OF DIRECTORS

Melvin E. Harrison, President

Bruce McMullen, Vice President

Jeffrey D. Holt

Mike Gordon, P.P.

Fred W. Evans, P.P.

Carpenter Arpa, Potentate

Christopher S. DiPasquale, Chief Rabban

Alan L. Gordon, P.P., Treasurer

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

ALMAS SHRINER'S DIRECTORY

ELECTED DIVAN/BOARD OF DIRECTORS

CARPENTER ARPA IV

Potentate

CHRISTOPHER S. DI PASQUALE.

Chief Rabban

GEOFFREY NEWMAN

Assistant Rabban

DOMINADOR CARREON

HighPriest & Prophet

Charles L. Carmichael

Oriental Guide

MICHAEL A. GORDON, P.P.

Treasurer

DONALD R. FERGUSON, SR. P.P.202-898-1688

Recorder dferguson@almasshriners.org

[If you need to contact a DIVAN please reach out to

Don Ferguson]

SPECIAL ADVISOR

MWB & Noble Annas Fadludeen Kamara, Grand Master of Masons of the District of Columbia 2023

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MEMBERSHIP

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APPOINTED DIVAN

First Ceremonial Master - frater_jp@yahoo.com

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Outer Guard - missoureli@gmail.com

Chaplain - fwevans@verizon.net

Chaplain - senecajgb@comcast.net

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COLONEL'S STAFF

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Lt. Colonel of the Units bhinton@firehero.org

EMERITUS MEMBERS

Raymond F. McMullen	Recorder
George E. Whetzel	Recorder
Anthony S. Murray, P.P.	Trustee
Melvin E. Harrison	Treasurer
Alan L. Gordon, P.P.	Treasurer

Petition for Initiation and Membership

Almas Shriners

To the Potentate, Officers of the District of Columb standing in is a lodge recognized by Furthermore, I have reside By-Laws of Shriners Internand become a member of conform to the Articles of and Ceremonies of your Tenand Standing Stand	ia: I, the undersigned, h Lodge # or in amity with the of at my current address anational. I respectfully proyour Temple. If I am for Incorporation and the B	ereby declare that Located in Conference of Gra for not less than si ay that I may be m ound worthy and n	nd Mas x (6) mo ade a No ny reque	Master Mas iters of North onths, as requibble of the My est granted, I	on in good . Which h America. hired by the ystic Shrine promise to
Birthplace:		Date of Birth	1		
Were you ever a DeMolay	? If so, what was	s the Chapter Nam	e and Lo	ocation?	
Profession or Occupation:					
Have you previously appli	ed for admission to any	Temple of the Ord	er?		
If so, to what Temple?		W	hen? _		-
Residence Address:					
Street:Z	City:		State:		
Country:Z	ıb:				
Home Phone:				Mobile	Phone:
Business Address:					
Street:	City:		State:		
Street: Z	ip:				
Business Phone:	E-mail Address:				
Hat Size:	Spouses Name:				
			Date:		
Print Full Name:					
(Initials are not sufficient)					
Recommended and vouc	hed for on the honor of				
Noble:	2 2 2	Shrine #			
N - l- l	2 2 2	Shrine#			



Almas Alibi 1315 K Street, NW Washington, DC 20005

Phone: 202.898.1688

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Almas Temple Chartered June 14, 1886
137 Years of Service