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SHAWNEE LODGE #830

LODGE RENTAL

SHAWNEE FOUNDATION RENTS THE LODGE HALL FOR THE FOLLOWING EVENTS:

WEDDING RECEPTIONS 1.0,8,4,8,

BIRTHDAY PARTIES BRIDAL SHOWERS BABY SHOWERS GRADUATION PARTIES

PLEASE CALL 502-500-4404 IF YOU ARE IN NEED OF RENTING OUR LODGE.

Published in the Interest of Shawnee Lodge No. 830, F. & A.M. Since 1921

LOUISVILLE, KY

FEBRUARY 2018 M BROOKS EDITOR

MESSAGE FROM YOUR MASTER JEAN PIERRE JANSSEN



My name is Jean-Pierre Janssen, and I have been elected Master of Shawnee Lodge for 2018. I was passed to the sublime degree of a Master Mason in 2010. It has been a great journey and I look forward to working with the brothers of Shawnee Lodge to help us grow and have some enjoyable functions with our families and friends. I would like to encourage our long standing Entered Apprentices, and Fellow Crafts, to come back to lodge and finish what they started. They don't know what they are missing! I would also like to invite the brothers who have not been to lodge for a long time to come back and visit with some old friends! Attendance has been down for a while, and I would like to see the seats filled again!

You never get a second chance to make a first impression. Because degree work is a large part of that impression, it is very important to me and I plan to have practices on a regular basis. Everyone is welcome to join in, the more we have, the more brothers that will be proficient in the work. Practices will be posted on the Facebook Messenger and the Shawnee Lodge Facebook Page. If you do not use either of these, let the secretary or myself know the best way to contact you. Brothers we hope to publish a directory for Shawnee Lodge this year and now is a good time to update your contact information.

As some of you may know, we have made some building improvements this year. I invite you to visit so you can see what has been done. I would like to take this opportunity to thank everyone involved in this project.

I invite Entered Apprentices and Fellow Crafts to come have dinner and fellowship with us, you are always welcome. Although you cannot attend the meeting, we would like to get to know you and someone will be there to lecture with you and help you reach the Master Mason Degree! You are also welcome to attend any function we have that is open lodge and with families.

Looking forward to a successful 2018 at Shawnee Lodge. Hope to see you there!

Fraternally Thine, Jean-Pierre Janssen Master

SHAWNEE LODGE TRESTLE BOARD

NOTICE

SHAWNEE LODGE HAS REFRESHMENTS AT 6:30 P.M.
AND LODGE BEGINS PROMPTLY AT 7:30 P.M.
ON MASTER MASON NIGHTS LODGE STARTS
AT 7:00 P.M AND REFRESHMENTS WILL BE HELD
DURING THE FIRST TWO SECTIONS.

MASTER RON PHONE NUMBER 1 812 736 6558 SECRETARY RICK LARD PHONE 502 500 4404

FEBRUARY 6 STATED MEETING
FEBRUARY 10 MASONIC EDUCATION SCOTTISH RITE 10 AM TO 1 PM
MARCH 6 STATED MEETING FATHER SON FRIEND NIGHT
MARCH 20 STATED MEETING GEORGE WASHINGTON NIGHT
APRIL 3 STATED MEETING FC REOBLIGATION
APRIL 14 DISTRICT 12,13,14 MEETING 12 TO 3 LOCATION TBD
APRIL 17 STATED MEETING OFFICERS MEET FAMILY POT LUCK
MAY 1 STATED MEETING SPECIAL LADIES NIGHT
MAY 15 STATED MEETING
JUNE 5 STATED MEETING
JUNE 19 STATED MEETING
JULY 3 STATED MEETING
JULY 17 STATED MEETING
JULY 17 STATED MEETING

AUGUST STATED MEETING OFFICERS MEETING AUGUST 18 KAREOKE PARTY ???? AUGUST 21 STATED MEETING

SEPTEMBER 4 STATED MEETING PAST MASTERS NIGHT SEPTEMBER 18 STATED MEETING

OCTOBER 2 STATED MEETING

PLEASE SEND PHONE NUMBERS ADDRESS AND EMAIL TO BROTHER RICK LAIRD AS SOON AS POSSIABLE TO UPDATE OUR RECORD PLEASE

MICHAEL BROOKS MASTER AND NEW MEMBER WESLEY



FROM THE SECRETARY:

The year of 2018 has started out with much work to do be done for Shawnee Lodge. The Lodge Officers have been practicing on the 2nd and 4th Tuesdays so they can confer degrees in a exemplary manner. All Officers should be proud of the degree work that was conferred in 2017.

The Secretary is still having dues come in. At this time we are ahead of 2017 collections. We still have many members who have not paid their 2017 or 2018 dues. Notices will be sent out soon for summoning these Members to Lodge to show why they should not be suspended. Brothers, Shawnee Lodge DOES NOT want to suspend any member. We ask that you work diligently to get caught up on your past dues or apply to us for assistance during your time of trouble.

Shawnee Lodge will continue to have an active year with a wonderful core of Officers. The only thing we are missing at Shawnee Lodge is you. Hopefully, all who have not attended Lodge for some time can make their way back to THEIR lodge. You will receive Friendship and Brotherly love at YOUR lodge and will be welcomed back with open arms. Hopefully, all can set aside some time to make OUR lodge prosper for many years to come.

Thanks to all who have been involved for so many years at Shawnee Lodge. Without your hard work, charitable giving and moral compass we would not be where we are today. The dining hall looks great, the degree work is great, all we need to do now is fill a few empty seats. The officers hope all are having a great start for 2018 and hope to see all of you soon.

WORSHIPFUL MASTER WITH 50 YEAR MEMBER JOHN FRY.





CARROL LAIRD ART DAVIS 60 YEAR





RICK LAIRD

GEARY FRANKLIN LAIRD PM GSW



WORD FROM OUR MASTER

WELL MY BROTHERS ANOTHER YEAR HAS GONE BY. IT HAS BEEN A GREAT LEARNING EXPERIENCE FOR ME. IF I HAD IT TO DO OVER AGAIN I WOULD HAVE READ THE MONITOR AND LEARNED MORE ABOUT LODGE FUNCTIONS. MY BIG PROBLEM WAS I WOULD LEARN THINGS ONE MEETING AND FORGET THEM THE NEXT. I GUESS GUESS THAT HAPPENS WHEN YOU MATURE (YOU NOTICE I DIDN'T SAY OLD) ALL IN ALL IT HAS BEEN A WONDERFUL EXPERIENCE. JUST REMEMBER WE ARE ALL BROTHERS AND WE LOVE ONE ANOTHER. GOD BLESS US AND SHAWNEE LODGE.

Junior P. Daugherty an active member of Shawnee Lodge passed away on August 23, 2017. His Masonic Record was as follows;

EA Date/ Lodge 09/05/1961 (KY #830)

FC Date/10/10/1961 (KY #830), MM Date/ Lodge 11/21/1961 (KY #830),

Date of Birth: November 07, 1935 Date of Death: August 23, 2017

Junior served Shawnee Lodge as Past Master in 2004. Shawnee Lodge enjoyed one of their most prosperous years during his leadership. Shawnee Lodge had just merged with George Washington 904 and lodge attendance was at it's highest levels in many years. Junior rehearsed and learned the King Solomon part on the Master Mason Degree. He not only conferred the Master Mason Degree as King Solomon at Shawnee Lodge he did that part for many other Lodges in the Louisville area. He was also active in the Jefferson County Masonic Officers Association Degree Team, Scottish Rite Degree Team and Central Kentucky Past Master's Society's Degree Team. All of these Degree Teams appreciated the meticulous manner in which Brother Junior conferred the second section of the Masonic degree.

Junior was also involved many years at the Scottish Rite Temple. He was a 33 degree Scottish Rite Mason. Junior Daugherty is one of two 33 degree Masons from Shawnee Lodge. He worked tirelessly in the Guard at the Scottish Rite. He always greeted all members young and old with a smile when he served the refreshments. The Guard has turned in Junior's cap and white serving jacket so it can be displayed to honor Junior.

Junior was a member of Kosair Shrine. He was involved in the Patrol Unit for over forty years. He enjoyed posting the flag for Ceremonials and meetings at the Shrine. Everyone could tell how much he cared for our Great country by the way he conducted himself while posting the colors. All whom came to know Junior has missed greatly at Kosair Shrine Temple.

Junior was married to the loved of his wife. He took care of his dear Dorothy until his death. He will certainly be missed by all who came to know him. Until we meet again my Brother, please enjoy your rest. Shawnee Lodge will never be the same without you, we can only go on. That is what we know you would want us to do.

BACON CHIPS

Total Time: 0:20

Prep: 0:05 Level: Easy Serves: 4

Ingredients

- 12 slices bacon, cut into 1" squares
- 1/4 c. lime juice
- 2 tbsp. sriracha
- 1 tbsp. brown sugar
- Ranch, for dipping

Directions

- 1. Preheat oven to 375° and line a medium cooking sheet with parchment paper. Lay bacon pieces in a single layer on the baking sheet.
- 2. In a small bowl, combine Sriracha, lime juice and sugar in a bowl and whisk to combine. Brush onto bacon pieces. Place in the oven and bake until bacon is crisp, 10 to 12 minutes.
- 3. Let cool slightly, then serve with ranch dressing on the side, for dipping.

CHEESEBURGER ROLL

- 1. 1 tbsp. vegetable oil
- 1 onion, chopped
- 3. 1 lb. ground beef
- 4. kosher salt
- 5. Freshly ground black pepper
- 6. 1-2 tbsp. yellow mustard
- 7. 1-2 tbsp. ketchup
- 8. 2 (8-oz) tubes Crescent Rolls
- 9. 6 slices cheddar cheese, halved
- 10. 1/3 c. dill pickle chips
- 11. 1 egg, beaten with 1 tablespoon water (for egg wash)
- 12. Sesame seeds (untoasted), for garnish

Directions

- 1. Preheat oven to 375 degrees F.
- 2. Meanwhile, heat oil in a large skillet over medium heat. Add onion and sauté until soft, about 4-5 minutes. Add ground beef, breaking the meat up with a wooden spoon. Season with salt and pepper, and cook until browned all over and cooked through, another 4-5 minutes. Turn off heat and drain fat. Return skillet over low heat and check for seasonings, adding more salt and pepper if necessary. Add ketchup and mustard and stir until evenly combined. Turn off heat.
- 3. Line a large baking sheet with parchment paper. Unroll crescent rolls, separating each triangle. Arrange in a sunburst pattern, with pointy ends of the triangles facing outward (the base of the triangles should overlap).
- 4. Spread ground beef mixture over triangle bases, forming a ring. Top with cheddar slices then with pickle chips.
- 5. Fold triangle tips over filling (there will be gaps where meat and cheese peeks out between crescent rolls). Brush the top of the dough with egg wash.
- 6. Bake until dough is golden and the cheese has melted, about 15-20 minutes.