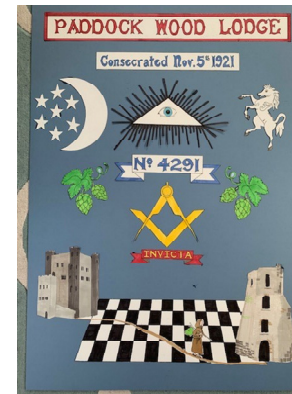




Current Membership

Enys	Coggles
Guy	Coggles
Michael	Coggles
Malcolm	Constant
Tom	Coxon
Gavin	Crickett
Victor	Cross
Nigel	Cullis
Christopher	Digby
Mark	Flisher
Ron	Gibson
Roy	Hallett
Mike	Hudson
Richard	Hunt
Luke	Lanham
Mike	Kennett
Dave	Parker
Denzil	Peach
Phil	Rawlingson
Chris	Read
Neil	Richards
Bob	Turk
Alan	Wills
Alex	Wood



Celebrating 100 years
of Freemasonry.
1921 - November- 2021
on 13th April 2022

Paddock Wood Lodge No. 4291



Master:- W.Bro. Mark Flisher, PProvGSuptWks

Senior Warden:- W.Bro. Nigel Cullis, LGR

Junior Warden:- W.Bro. Gavin Crickett



Provincial Officers Attending:-

R.W.Bro. Neil Hamilton Johnstone,
Provincial Grand Master

W. Bro. Philip Neil South ,
Deputy Provincial Grand Master

W. Bro. Mark C. Bassant,
Assistant Provincial Grand Master responsible for Group 5

W.Bro. Trevor Carter,
Provincial Grand Senior Warden

W.Bro. Graham Chisnell,
Provincial Grand Junior Warden

W.Bro. Howard Pashley ,
Provincial Grand Chaplain

W.Bro. David A. Graeme ,
Provincial Grand Secretary

W.Bro. Andrew D. Stevens ,
Provincial Grand Director of Ceremonies.

Some thoughts to ponder over:-

0—In death as in life, we stand together, always a family, always a team. The brotherhood never dies.

0—The real secrets of Masonry are never told, not even from mouth to ear. For the real secret of Masonry is spoken to your heart and from it to the heart of your brother.

0—Any problem, big or small, within a family, always seems to start with bad communication.

0— Freemasonry teaches not merely temperance, fortitude, prudence, justice, brotherly love, relief, and truth, but liberty, equality, and fraternity, and it denounces ignorance, superstition, bigotry, lust tyranny and despotism.

MENU

Starter: Pate

Main Course: Casseroled Beef

Sweet: Fruit Cocktail

Cheese & Biscuits

Tea/Coffee & Mint

MENU in 1921

Soups

Oxtail and Tomato

Fish

Turbot and Mayonnaise

Lobster and Oyster Patties

Removes

Roast Beef, Ham, Ox Tongue

Roast Saddle of Lamb, Mint Sauce

Veal and Ham Pies

Salads and Potatoes

Sweets

Christmas Pudding, Brandy Sauce

Cream Meringues. Charlotte Russe

Cheese, Butter, Celery

Coffee

Dining Fee:- 15/- per head, inclusive of wines, liquors and cigars