MAY 2024 TRESTLE BOARD

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FROM THE SOUTH



LESSONS FROM THE KITCHEN

The near completion of the repair of our kitchen got me quite excited. In a fews weeks' time, we will have a renovated kitchen—with new piping, new electrical wiring and lights, clean sink and all the elements that make a kitchen functional. But there's more to having a functional kitchen. It should be messy but clean and orderly, chaotic but well kept and organized — signs that it is bustling with activities, with life!

This got me thinking of life lessons which we can learn from the kitchen.

You might think that the kitchen is just an ordinary place where we cook meals.

Well, for me, the kitchen is much more than a place of cooking.

The kitchen is a place of convergence; a place to gather, to share stories, tears and laughters.

Consider this. When we come home, don't we gather in the kitchen and check what's cooking? As we prepare dinner, we talk about how our day has gone. About the guy who pissed us at work, or the driver who cut us on the road. We share about our small triumphs, or that problem that has been bugging us for sometime. We listen to our family and friends share their stories, frustrations or experiences while cutting cucumber or frying the bacon. And when the meal is ready, we get down to eat to our heart's delight.

Second, the kitchen is a place of planning, organizing, experimenting and innovating.

A delicious meal is the end-result of preparing the right ingredients, mastering the craft, or trying new recipes or creative ways. Pretty much like in life, we do things better if we devote time and energy to learn, to improve and sharpen our skills, and to take calculated risks that can open us to more opportunities and possibilities.

And third, the kitchen is a place of warmth and comfort, of honing skills and discipline, of creating gastronomic masterpieces, of taking risks and pushing boundaries.

We've heard it said many times over: a way to a man's heart is through his stomach. And the kitchen is where the magic begins — where we cook meals for our loved ones. Even grown men like us would weep with joy when we remember our mother's cooking and the love that she poured to make sure that we were well-fed and nourished. The kitchen evokes happy feelings—of being loved and cared for, of sharing joys and pains, of becoming the better version of ourselves.

I can go on and on, but I believe I've made my point: that the kitchen is much more than a place of cooking. And just like how we keep the kitchen in our homes spic and span, we should do the same to the kitchen in our lodge, which we rightly regard as "the heart of our home and our lodge".

Hence, each of us has the responsibility for its upkeep. Let us begin when we come together on the 25th of May for general cleaning.

Clean as you go. Put things back in their designated places. Label and categorize storage. Dispose of garbage properly. These are basic reminders which I hope we all keep in mind.

By working together, we can create a kitchen that will not only look amazing but also fosters a sense of brotherhood. Let us make the kitchen a shining reflection of our Brotherly Love and Respect.

The brethren who brought cooking materials to the lodge during the kitchen repair period deserve our heartfelt gratitude! Their selfless act of kindness enabled us to continue sharing meals, and to maintain our tradition of breaking bread together. It is a great example of keeping the Masonic spirit alive.

Let us acknowledge them: Bro. Horace "Ace" Daway, Bro. Robert "Bob" Ofo-ob, Bro. Paul "Hank" Kiley and WM Wesley Anthony "Wise" Baguiwet and to all our prospects, EA's, FC's who are always there helping out. Thank you for your inspiring example.

Our Hall President Bro. Stanley Briones likewise deserves appreciation for his tireless efforts in pursuing and overseeing the repairs of our lodge kitchen. His dedication and perseverance are instrumental in bringing this critical project to fruition. Bro. Stan's

active monitoring and follow-ups on the kitchen's repair played a key role, thereby the welcome result of having a kitchen that will serve us in the years to come. Thank you Bro. Stan!

And since we all enjoy eating good food, I trust that each of us will give our share to our food fund or we always call it the "Junior Wardens Fund". I say this with candor because I have seen the drop in our funds. It's possibly because times have changed. In the past, donations for food for the monthly stated meeting were more than enough. This year, it's not even half of the amount of donations that we used to have. Thank you to our Stewards Bro. Rainier Hizon and Bro. Mathew Bangsoy who is always trying to make all ends meet.

As your Junior Warden, I urge every Brother to make it a practice to set aside a small donation every stated meeting to support our dinner expenses. It is a collaborative and thoughtful way to help the financial burden of our lodge. This is our shared responsibility. By contributing a little each time, we can ensure that our gathering remains sustainable and enjoyable for one and all.

I have great hopes that together, we will redefine, transform and elevate our lodge—making it the center of caring, sharing, learning, partaking and giving. Brethren, let us begin in the kitchen.

Your Bro. Junior Warden;
Voltaire Laurence C. Taguiba