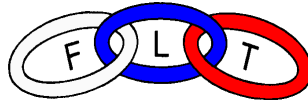


Established 1987



First Degree Conferred

Seven members of Mountain View #244 conferred the First Degree on six members of True Fellowship #52 in an unrehearsed performance of the long form. The new inductees in the Degree of Friendship are Jane Beckman, Honor Wolf, Zandria Elbert, Scott Spence, Greg Gentile and Alex Gentile.

Debra LaVergne served as Degree Captain and Noble Grand. Mason Wolf was Vice Grand, Debbie Wolf was Chaplain, Jessica Dickinson-Goodman and Zoe Timmerman were Warden and Conductor, and Vanessa O'Connor was Inside Guardian. David O'Connor gave a masterful reading of King Saul in his first participation on the First Degree Team. We did pretty well, considering we had not practiced for well over a year!

Mountain View #244 intends to perform the First Degree on fifth Thursdays. We think we will practice on fourth Thursdays.

By *Debra LaVergne*

What About the Second Degree?

Do we have a lodge in District #107 who wants to take responsibility for conferring the long form of the Second Degree?

Should District #107 develop a Degree Team for the Second Degree. We already have one for the Initiatory Degree based on Cupertino #70, and the Third Degree based on True Fellowship #52.

By *Debra LaVergne*



Mad Hatter's Tea Party

Mad Hatter's Tea Party at the Rebekah Children's Home lawn right in front of the Rebekah Assembly Office.

It was a beautiful sunny day on the lawn in front of the Rebekah Assembly Office Saturday at 1 PM when the Ladies and Gentlemen from the Area's Rebekah Lodges all the way from Santa Rosa to Visalia and LA, to celebrate the return of sisterhood and brotherhood at the Children's Home in Gilroy. The Rebekah Assembly wanted to hold a gathering of Lodges to celebrate The Children's Home in Gilroy like they used to have in the Spring years ago. Their version was to hold a Mad Hatter's Tea Party. Well over 50 people sat at festively decorated tea tables decorated by the Area Lodges.

The Kneaded Culinary Academy served scones and tea sandwiches and Lemon Curd and Clotted cream was on the tables. Assorted teas were available. Prizes were awarded for the 3 best decorated tables. Everyone had a great time visiting each other after the long drought of COVID shut-downs. It was just good to see one another again.

By *Mary Lou Lang,*

Silicon Valley Odd Fellowship

Cupertino Roll Call Dinner

Cupertino #70's Roll Call Dinner will be held on the fourth Monday of April, April 24. We will be eating at 6:00 PM. Golden Harvest again will be our Caterer and this time our menu will consist of Meat Loaf, glazed Salmon and roast Chicken, including all the delicious side dishes. You will be invited by our Event email so please RSVP to it so that we have an accurate count for our caterer. This way he will know how much food to bring. The Lodge will supply the drinks and dessert. We need your reservation at least by the Thursday before the event. You can invite family members or one friend to the dinner and they are also free. Oh, yes our widows and Philotesian Rebekahs and their guest are also free. For other guests there will be a charge of \$20 per person. We hope to see you all there. It is the lodge's 124th Birthday.

During the dinner, we plan on having background music and after the dinner there will be a very short program where our secretary, **Tom Blackburn**, will read the roll, starting with our longest time member, down to the most recent member.

Next year will be our 125th anniversary and we already formed a committee and have started to plan for a big special anniversary luncheon and program afterwards.

By **Don Lang**, editor



14th Annual Herman DeVille Memorial



Photo courtesy of: **Maybelle Serrano**

On March 18th we all gathered at Cupertino #70 for our annual fundraiser to combat cancer. All proceeds are going to the City of Hope.

There were nearly 100 people in attendance, which included at least 25 Lodge #70 members, 7 members from fellow lodges, 10 Lions' Club members, 25 regular Kani Ka Pila patrons and more. All enjoyed a full breakfast including pancakes, scrambled eggs, sausage, potatoes, fresh fruit, coffee and orange juice. They were also entertained by our resident band, Laule'a, including **John Hogle**, members **Vice Grand Les Wong**, **Randee Chin** and **Jim Kabage** by playing mostly classic rock. There were even some Hula dances!

We would like to thank the Lions' Club, True Fellowship #52, Mountain View #244, Clara Rebekah #34, Philotesian #145, and Stella Rebekah #22 for coming out to support our cause.

Hard at work in the kitchen were **Noble Grand Simona Benjamin**, Past Grand **Ron Myres**, and members **Karen Sanico** and **Todd White**. Food servers included members **De Tran** and **Norma** and **Fred Floresca**. Reception and tickets were handled by members **Don** and **Mary Lou Lang** and **Mark St. John**. Thank you to all of the members, and non-members, who helped out along the way from set-up to clean up!

Between all present, and those who mailed in donations, we raised \$1333 as of the printing of this article.

Don't worry if you missed it. We accept donations all year long. If you'd like to find out more about the breakfast, **Herman DeVille** or how to contribute, please go to cupertinooddfellows.org/pancake.

By **Jim Kabage**



KNEADED CULINARY ACADEMY

After 15 years, The KNEADED Culinary Academy is doing exceptionally well. All their instructors are Credentialed Teachers and Hospitality Professionals who prepare students for a career in the Hospitality Industry. Kitchen Safety and Sanitation, Using and Maintaining Professional Equipment, Preparation and cooking Techniques, as well as Pasta, Starch, and Vegetable Preparation and Cooking Techniques are taught with a 98% job placement rate. High School students also gain 3-5 High School Credits Team Building, Organization, Communication, and Marketing Education. Self-esteem and Self-Discipline, Basic Job Skills, Interview Training and Professional Support. Paid Internship Opportunities at Kneaded Bakery and Catering and access to mentors and Opportunities in the Culinary and Hospitality Industry. Please Email: culinaryacademy@rcskids.org.

By *Mary Lou Lang*

Corned Beef and Cabbage Dinner

Thank you to everyone who came to the True Fellowship Corned Beef and Cabbage dinner on March 15! It was such a delight to welcome people back for a tradition that's been enjoyed at the hall for so many years.

But did you know, it almost didn't happen?

The fact that it came back at all is due chiefly to the selfless efforts of Debbie and Ben Shuler. Debbie insisted that we revive the tradition and promoted it heavily to all of our new members. The Shulers then purchased the food, cooked, prepared, and served it. And it was delicious!

Our traditions matter, because they tie us to each other, as well as to those who've gone before us. We can survive without our traditions if we must, but it's a duller, flatter sort of existence. Living in the present, without a connection to the past, is like piloting a ship without a logbook. It's an aimless trek, trying to figure our way forward without knowing where we've been.

Even as True Fellowship has grown with new members, which we celebrate, the importance of those older members who remember our traditions and can pass on that knowledge is immense. And I'm confident that having revived the corned beef and cabbage night, and shared it with the new members, it's a tradition that will continue many years into the future.

So this is me, Mason Wolf, extending a heartfelt thank you to Ben and Debbie Shuler, for being keepers and preservers of a rich (and delicious) heritage at True Fellowship #52.

By *Mason Wolf*



