

WLN20 Trestle Board



From the East

William Workman - Worshipful Master



Greetings Brethren,

The sizzling summer sun shines softly upon the Sacramento streets, sending sleepy, sun-drenched strollers seeking shaded sanctuaries. I simply love the alliteration - and even the gentle suggestion of onomatopoeia -in that sentence. It seems especially fitting for a Sacramento summer.

Although the Lodge has enjoyed a relatively quiet season over the past several weeks, preparations are now well underway for an exciting lineup of events.

Our August 6 Stated Meeting Dinner will feature the infamous Washington Lodge **Chili Cook-Off**. Entries are expected from all four corners of Sacramento and the surrounding communities. The gauntlet has been thrown down, and I, for one, fully intend to claim the prize! My **Soylent Green Chili** has often been described as "to die for" - though perhaps not for the reasons some might imagine!

Then, on Wednesday, August 12, we will gather for what promises to be a **Festive Board** for the ages. Spouses, families, and friends are warmly invited to join us for an evening of fellowship, laughter, and celebration.

Our Senior Warden, Brother **Brandon Jenkins**, has devoted considerable effort to organizing this special event. Together, we will enjoy the warm spirit of camaraderie, equality, and friendship that naturally arises when good people gather around a table to share a meal, meaningful conversation, and our common Masonic values. Before the evening concludes, I have no doubt

the traditional acclamation - "Vivat! Vivat! Vivat!", meaning "Long may they live!" - will echo throughout the room.

Later in the month, on Thursday, August 27, Washington Lodge will confer the Third Degree of Masonry upon Brother **Kelvin Kimball**, following a catered dinner beginning at 6:30 PM.

Our officers are diligently preparing for this memorable occasion. Brother Kelvin has become a valued and respected presence within Washington Lodge No. 20, and it has been my privilege to know him through his dedication to the Craft. I encourage every Master Mason who is able to attend to fill the Lodge with Brotherly Love as we raise this worthy Brother to the Sublime Degree of Master Mason. He is, without question, a true and faithful Brother.

As promised, I would also like to share one of my favorite recipes - a dish that has become a tremendous success at family gatherings, potlucks, and festive occasions alike.

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Southern Baked Macaroni and Cheese

By Kelly Wildenhaus

This rich, creamy Southern classic is remarkably simple to prepare and is guaranteed to become a favorite.

Ingredients

- 8–10 oz. elbow macaroni
- ½ cup whole milk
- 1 (12 oz.) can evaporated milk
- 2 eggs, lightly beaten
- 1½ tsp. white pepper
- 1½ tsp. granulated sugar
- ½ tsp. salt (or to taste)
- ½ cup (1 stick) butter, cut into small pieces
- 2 Tbsp. sour cream

- ½ lb. Velveeta, cubed
- 8 oz. shredded Colby-Jack cheese (or 4 oz. Colby and 4 oz. Monterey Jack)
- 4 oz. shredded sharp cheddar cheese
- 1 cup shredded mild cheddar cheese

Instructions

1. Preheat the oven to 350°F.
2. Bring a large pot of salted water to a boil. Cook the macaroni until just shy of al dente. Drain well and place in a 9" × 13" baking dish.
3. In the same pot, whisk together the whole milk, evaporated milk, eggs, salt, pepper, and sugar.
4. Pour the custard mixture over the macaroni.
5. Add the butter, sour cream, Velveeta, Colby-Jack, and sharp cheddar cheeses. Stir until well combined.
6. Top evenly with the shredded mild cheddar.
7. Bake for 35-40 minutes, until bubbly and lightly browned on top.
8. Let the dish rest for about 10 minutes before serving.

A Few Helpful Tips

- Don't substitute the Velveeta. It's the secret to the signature creamy texture.
- Freshly grated cheese melts more smoothly than pre-shredded varieties.
- Don't be surprised if a little butter rises to the top during baking - that's perfectly normal. If desired, blot away any excess after the dish has rested.
- Leftovers reheat beautifully in the microwave.
- While hearty enough to serve as a main course, it also makes an outstanding side dish - especially alongside fried chicken and collard greens.

As summer continues, I wish each of you safe travels, memorable adventures, and precious time spent with family and friends. May the experiences you share together become cherished memories that last a lifetime.

May the **Great Architect of the Universe** watch over you, guide your journeys, and bring you safely home.

And when your travels are complete, be sure to return to Sacramento and join your Brothers for these special Washington Lodge events.

I look forward to seeing you there!

Sincerely and Fraternally,

William "Bill" Workman

Worshipful Master

Washington Lodge No. 20



From the West

Brandon Jenkins - Senior Warden



The Lodge is a Harbor

The Scriptures often compare life to a journey, and few passages capture that image more beautifully than Psalm 107. Speaking of those at sea, the Psalmist writes:

«"Then they cried unto the Lord in their trouble, and he bringeth them out of their distresses... So he bringeth them unto their desired haven."

— Psalm 107:28, 30»

Every one of us has experienced those storms. The winds of responsibility, disappointment, temptation, and uncertainty have a way of testing our resolve. At times, the voyage can feel long and lonely.

A harbor is not a ship's final destination. It is a place of safety, renewal, and preparation. There, a vessel is repaired, its provisions replenished, and its crew strengthened before setting sail once again.

Our Lodge serves much the same purpose.

When we enter the lodge, we leave the noise of the outside world behind. We meet upon the level, remember our obligations, and renew the friendships that bind us together. Here we are reminded that no Mason travels alone. The wisdom of our Past Masters, the enthusiasm of our newer Brothers, and the fellowship we share all help us continue our own journeys with greater confidence.

Freemasonry itself teaches that we are travelers. Symbolically, we journey from the West toward the East in search of Light - not merely knowledge, but greater wisdom, virtue, and understanding. That journey does not end when

we receive a degree. It continues throughout our lives, one faithful step at a time.

The great lesson of the Craft is that none of us are finished. Each meeting, each conversation with a Brother, each opportunity to serve is another chance to smooth the rough ashlar of our own character.

As we gather this month for our Festive Board and Stated Meeting, let us remember that the true harbor is not the building in which we assemble. It is the fellowship we find there. Every handshake, every shared meal, every word of encouragement, and every act of Brotherly Love helps strengthen another traveler for the voyage ahead.

The English author and Freemason **Rudyard Kipling** once wrote:

«"The Brotherhood of Man is not a mere poet's dream: it is a most depressing and humiliating reality."»

Though written with Kipling's characteristic wit, it reminds us that we are bound together in a common journey. We share one another's burdens, celebrate one another's successes, and help each other remain faithful to the principles we have promised to uphold.

May **Washington Lodge No. 20** always be a safe harbor - a place where weary travelers find Light, friendship, and renewed purpose before returning to the work the **Great Architect of the Universe** has entrusted to each of us.



From the South

Nicholas Johnston - Junior Warden



Howdy Brethren, Welcome to the month of August!

The Stated Meeting Night will feature a **Chili Cook-Off**.

There is a lot of history to this toothsome dish that dates back to Texas. The most commonly cited origin traces chili con carne to 19th-century San Antonio, Texas, where women who set up outdoor stalls in the city's plazas sold bowls of spiced meat stew to locals and travelers starting approximately in the 1880s.

This became such a signature dish that it spread via chuckwagon cooks and cattle drives, and by the early 1900s it was popping up in Texas prisons and cheap eateries as an inexpensive way to stretch tough cuts of meat with chili peppers, cumin, and other spices.

Chili next broke into the mainstream American diet after being served at the 1893 World's Columbian Exposition in Chicago at a "San Antonio Chili Stand," which introduced it to a national audience. From there it spread through diners, chili parlors, and canned versions.

It eventually became a staple comfort food across the U.S. Some of the regional variations include Cincinnati chili (served over spaghetti, with cinnamon and chocolate notes), no-bean Texas-style chili, and bean-heavy Midwestern versions.

At our last Washington 20 Chili Cook-Off, we had quite a few variations, with a lot of creativity! I know we have so many great cooks among our Brethren, and I look forward to that event.

On a completely unrelated note, I recently learned something interesting and kind of random and unbelievable. The cologne used by our namesake George Washington is ACTUALLY STILL MADE.

I know, is that not amazing? It was created by Dr. William Hunter at an apothecary in Newport, Rhode Island, in 1772. Washington discovered it during the Revolutionary War and even gave it as a gift to Brother Marquis de Lafayette. You can watch an interesting video on the history here:

<https://www.instagram.com/reel/DaU9PQ2BfVv/>

You can purchase your own bottle right here (not an affiliate link, just sharing the info):

<https://www.caswellmassey.com/products/number-six-cologne-spray-3-oz>

I hope you are all enjoying your summer and I look forward to seeing you this month!

Washington Lodge No. 20

Mission Statement

To practice and promote a way of life that binds like-minded men in a worldwide brotherhood that transcends all religious, ethnic, cultural, social and educational differences.

Through Masonic principles and tradition, and by the outward expression of these through its fellowship and compassion, **Washington Lodge No.20 Free & Accepted Masons** provides ways in which to serve God, family, country, neighbors, and self in an environment that contributes to the enrichment and betterment of its members, mankind, and its communities.

CALENDAR OF EVENTS

AUGUST

- **06 Thursday 6:00 PM**
 - **Chili Cook-Off Extravaganza** ([Entry Form](#))
 - Banquet Room at [1123 J Street 95814](#)
- **06 Thursday 7:30 PM**
 - **Monthly Stated Meeting**
 - LR1 at [1123 J Street 95814](#)
- **12 Wednesday 7:00 PM**
 - **Festive Board**
 - Banquet Room at [1123 J Street 95814](#)
- **13 Thursday 6:30 PM**
 - **Third Degree Practice (Part I)**
 - LR1 at [1123 J Street 95814](#)
- **19 Wednesday 7:00 PM**
 - **OSI (Officers School of Instruction)**
 - LR3 at [1123 J Street 95814](#)
- **20 Thursday 6:30 PM**
 - **Third Degree Practice (Part II)**
 - LR1 at [1123 J Street 95814](#)
- **27 Thursday 6:00 PM**
 - **Third Degree - Brother Kelvin Kimball**
 - LR1 at [1123 J Street 95814](#)

SEPTEMBER

- **03 Thursday 6:00 PM**
 - **Prince Hall Freemasonry Celebration**
 - Banquet Room at [1123 J Street 95814](#)
- **03 Thursday 7:30 PM**
 - **Monthly Stated Meeting**
 - LR1 at [1123 J Street 95814](#)
- **10 Thursday 7:00 PM**
 - **Second Degree Practice**
 - LR1 at [1123 J Street 95814](#)
- **16 Wednesday 7:00 PM**
 - **OSI (Officers School of Instruction)**
 - LR3 at [1123 J Street 95814](#)
- **17 Thursday 6:30 PM**
 - **Annual Constitutional Observance Night**
 - LR1 at [1123 J Street 95814](#)
- **24 Thursday 6:30 PM**
 - **Second Degree - Brother Marcos Leal**
 - LR1 at [1123 J Street 95814](#)

AUGUST

BIRTHDAYS

- 02 **Branden Polupan** (Master Mason)
- 03 **Robert Taylor** (Entered Apprentice)
- 04 **Charles Moore, Jr.** (Master Mason)
- 06 **Richard Hixson** (**Past Master**)
- 06 **Marcus Bole** (Master Mason)
- 07 **Carlos Brusel-Casals** (Junior Steward)
- 07 **Lance Vayder** (Master Mason)
- 08 **Kamyl Assè** (Master Mason)
- 08 **Isai Jaimes** (FellowCraft)
- 09 **Marcos Leal Gastelum** (Entered Apprentice)
- 16 **Phillip Richards** (Master Mason)
- 17 **Creston Whiting-Casey, III** (Master Mason)
- 22 **Jared Yoshiki** (**Past Master**)
- 23 **Ehsan Ghanizadeh** (Entered Apprentice)
- 24 **Douglas Dern** (Master Mason)
- 26 **Dwight Bradish** (Master Mason)
- 26 **Robert Brooks** (Master Mason)
- 27 **Robert Cameron** (Master Mason)
- 28 **Reaburn Lenau, III** (Master Mason)
- 30 **Luis Montero** (**Past Master**)
- 30 **Terry Cooley** (Master Mason)
- 31 **Ramey Packer** (Senior Deacon)
- 31 **William Hill** (Master Mason)

MASTER MASON ANNIVERSARIES

- 08 **Jeret Burnett** (**Past Master**) (19 Years)
- 10 **Robert Hovorka, Jr.** (24 Years)
- 13 **Stanley Sanders** (45 Years)
- 14 **William Sherrard** (27 Years)
- 20 **Ronald Speno** (11 Years)
- 24 **James Dimmitt** (Musician) (16 Years)
- 26 **David Huez** (16 Years)
- 27 **Frederick Hardiman** (**Past Master**) (28 Years)
- 28 **Jonathon Miller** (Marshal) (1 Year)
- 30 **Heath Hamm** (14 Years)

Congratulations



Washington Lodge No. 20 F. & A. M.
2026 Officers

William Workman
Worshipful Master

Brandon Jenkins
Senior Warden

Nicholas Johnston
Junior Warden

Mauro Lara (PM)
Treasurer

Francisco Marques (PM)
Secretary

Christopher Hamilton
Chaplain

Joseph Wallach (PM)
Assistant Secretary

Ramey Packer
Senior Deacon

Maury Hicks
Junior Deacon

Jonathon Miller
Marshal

Carlos Brusel-Casals
Junior Steward

Kevin Hall
Senior Steward

Martin Buff
Tiler

James Dimmitt
Musician



TRESTLE BOARD

Washington Lodge No. 20
Free & Accepted Masons

1123 J Street 95814

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Editor

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Grammarian