



'DE MIEUX EN MIEUX PARTOUT' – FROM GOOD TO BETTER EVERYWHERE

THE OLD PASTONIAN LODGE No. 8075

W.Bro. Andrew Mason (Secretary)
93 Fakenham Road
Taverham
Norwich
NR8 6QA
13rd MARCH 2016

Dear Old Pastonian Lodge member, Old Boy, Friend and Supporter,

March 2016 represents a significant milestone for Old Pastonian Lodge as it now 50 years since it was consecrated on 29th March 1966 by Bishop Herbert, the Provincial Grand Master at the time.

To celebrate this and your connection with the school, 6th form college and/or the Lodge we are holding a special 'White Table' dinner following our regular meeting on 6th May, the one nearest to the consecration date.

We hope that current members, past/resigned members, guests masonic and non-masonic and members of the Old Pastonian Society whether Freemasons or not along with their wives/partners/friends can join us.

Past Lodge members would be especially welcome as we know that the foundations and reputation of this great Lodge was built on the work done by the former members. You will know that members attending have fallen in recent years but we seem to be turning the corner with two new joining members and two Old Pastonians about to re-join.

If you are able to send in/loan any photographs, memories or anecdotes to enhance the evening we will be most grateful but these should be with me by 29th April.

Should you be unable to attend but wish to support the celebration then a contribution would be received as a very generous gift.

We will be holding a short Lodge meeting – opening, Minutes, matters arising, closing, thus amounting to 20 minutes or so during which time the ladies/partners/friends will be entertained by a very personable, amusing raconteur.

Yours sincerely,

Andrew

Old Pastonian Lodge No. 8075
50th Anniversary ATTENDANCE & DINING RETURN

PLEASE PRINT: Bro. / W.Bro.

My GUEST(s): NAME, Title and/or Rank (<u>BLOCK CAPITALS PLEASE</u>)	Special Dietary Requirements or Requests

Celebration MENU

Avocado & Prawn Platter

∞

Fillet of Norfolk Plaice Veronique

∞

Supreme of Chicken stuffed with Fresh Orange & Ginger with Marsala Sauce
 Dauphinoise Potatoes, Fresh Broccoli, Julienne of Carrot, Swede & Courgettes

∞

Tart au Citron with Berry Coulis, served with double cream

∞

Coffee & Cream, Mints

PLEASE REPLY with your Payment

of £24-00 per person made out to: 'OLD PASTONIAN LODGE No. 8075'

N.B. Officers will be expected to dine and pay for their meal unless apologies are sent to the Secretary

to W.Bro. Nigel Belfield, Pear Tree Cottage, Low Common,
 Alby with Thwaite, NR11 7HQ

Tel. 01263 761603

email: nigel.belfield@paston.ac.uk

by FRIDAY 22nd APRIL 2016