

Whenever men of like purpose break bread together, a spirit of oneness and a sense of well being is enjoyed. It was with that in mind that Masons developed the Table Lodge in the late 17th Century. The Feast became so important in some Lodges that members remained at the tables for the work of the evening, even when degrees were being conferred. In those early days the table attendants were known as "Serving Brothers", and were men who had received the Entered Apprentice Degree for the sole purpose of entitling them to be present on such occasions.

VIVAT! VIVAT! VIVAT!

We of today cast opprobrium upon refreshments by speaking of them as the Knife and Fork Degree, but this degree is of ancient and honorable origin. Its secrets, possibly communicated from hand to mouth, are more ancient than the secrets of any other degree. These secrets are not concealed in the refreshments, which seldom are if the character of those served by the lodges of long ago. The secrets of the so-called Knife & Fork degree are in the banter between Brethren, the opportunity for the development of friendships, the word from another brother to make the gathering smile, the good fellowship, the wholesome, enjoyable, profitable rubbing of shoulders with those whom we wish to become better acquainted. Refreshments get the brethren together in a spirit of good fellowship, and what, may we ask, is better for Freemasons than frequent communication with one another under conditions which refreshments provide? Around the refreshment board are found some of the more important beauties of Freemasonry.

"Refreshment" is a good Masonic word. No other fraternithy has it.

Elbefrt Bede P.M., 5-15 minute talks Macoy Publishing 1972.

7th Masonic District TABLE LODGE of Entered Apprentices



Saturday, March 21, 2009

6:00 P.M.

at the

Stoughton Masonic Apartments

Sponsored by

Rising Star Lodge, Cosmopolitan Lodge

Gate of The Temple Lodge

to

Benefit the defibrillator Fund

Menu

Opening of Lodge on the EA Degree 6:00 P.M.

First Course: Fruit Cup

Second Course: Shrimp Coctail

Third Course: Salad

Fourth Course: Shrimp Bisque

Fifth Course: A light sherbert

Sixth Course: Prime Rib with Mashed Potatoes, Green Beans & Gravy

Seventh Course: Canolies