

Grand Council of Cryptic Masons of the State of New York

THE CALL TO THE 194th Annual Assembly

MAY 2017

Official Notice is hereby given that the One Hundred Ninety-Fourth Annual Assembly of the Grand Council of Cryptic Masons of the State of New York will be held on **Friday Evening, August 18, 2017 at the Ramada Plaza Hotel at Rochester Airport (Former Lexington Hotel) Rochester, NY and continuing through Saturday, August 19, 2017.**

The Grand Council extends a cordial invitation to all Grand Council Officers, Past Grand Masters, Permanent Members of this Grand Council, Grand Representatives of other Grand Councils and all Illustrious Masters, Deputy Masters, Principal Conductors of the Work and Select Masters of the constituent Councils of this jurisdiction to attend.

HEADQUARTERS: There has been a change in ownership of the hotel since our posting of the call in April. On May 17, 2017 the Lexington Hotel at the Rochester Airport became **The Ramada Plaza, Rochester Airport, 911 Brooks Avenue, Rochester, NY. Reservations can be made with the Front Desk at (585) 328-6000. Mention Grand Assembly of Grand Council Cryptic Masons of the State of NY for \$99.00 room rate plus tax. If you have any difficulty in making your room reservation please ask to speak directly with Asonte Harris who has been assigned to our event.**

REGISTRATION: **Friday, August 18, 2017: Noon to 9:30 PM and Saturday, August 19, 2017: 7:30 – 10:00 AM** opposite the meeting room. Registration and Credentials **will close at 10:00 AM on Saturday August 19th.** Certificates of Appointment as Proxies for the Illustrious Master, Deputy Master and Principal Conductor of the Work, bearing the Council Seal, should be presented to the Credentials Desk before the Opening of the Grand Council. **Aprons are to be worn in all Tiled Sessions. Don't forget to bring yours.**

RESERVATIONS: Hotel and Meal Reservation Form is enclosed or you can go to the website: www.nycryptic.org and download a copy.

The Schedule Of The Annual Assembly

FRIDAY, AUGUST 18, 2017

- 9:30 - 11:30AM** **Conference:** Directors of the Grand Council Charity Corp. – **(Executive Board Room)**
11:30 – 4:00 PM **Conference:** Grand Council Line Officers & Past Grand Masters - **(Executive Board Room)**
with Lunch provided around Noon
- 1:00 – 5:00 PM** **Hospitality Suite** will be open **(Coachman Room)**
6:00 - 7:30 PM **Welcome Buffet** – Informal! All are Welcome. Reservations required.
(Dress Code: Casual Dress for All) - **(Rooms 1901, 1902, & 1903)**
- 8:00 PM** **Opening of the 194th Annual Assembly**
(Dress Code: Elected Grand Council Officers & Past MIGMs: White Jacket & Purple Tie; Appointed Officers & DDGMs: Tuxedo & Purple/Black Tie; Companions: Jacket and Tie. All Wear Aprons If Available!)
- Business Conducted: (Room 1904)**
Reception of Most Illustrious Grand Master and Grand Council Officers;
Roll Call of Councils; Previous Minutes; Appointment of Committees;
Resolutions; Reports of: Website; Education, Membership & Public Relations;
Library & Museum; Ritual Committee; Grand Lecturer and Awards; Condition & Extension of the Rite; Grand Historian; Jurisprudence & By-Laws Committee;
Grand Trustees; Grand Treasurer; Audit; Budget; Deputy Grand Master.
- 9:15 PM** **Vesper Service**
(The Offering for the evening will go to the Grand Council Charity Fund)
- 9:45 PM** **Recess.** Hospitality Suite will be open to 11:30 PM. **(Coachman Room)**

Saturday, August 19, 2017

(Dress Code: Elected Grand Council Officers & Past MIGMs: Morning Suits; Appointed Officers & DDGMs: Tuxedo/Black Tie; Companions: Jacket & Tie; All Wear Aprons if Available)

Breakfast on Your Own

- 8:30 AM Assembling of Distinguished Guests (**Outside of Conference Room 1904 – Hallway**)
8:45 AM **RECONVENE ANNUAL ASSEMBLY - (Room 1904)** - Ladies, Guests & Members Invited
9:00 AM Reception of Distinguished Guests
9:30 AM **Necrology Ceremony** - Ladies and Non-members excused following the Ceremony
10:00 AM **Business Conducted:**
Roll Call of AGLs; Roll Call & Recognition of DDGMs; Recognition of Past Grand Masters; Roll Call & Recognition of Grand Representatives; Reports of: Grand Fraternal Correspondent; Grand Recorder; Presentation of Honorary Memberships; Remarks from Visitors; Most Illustrious Grand Master's Address.
11:00 AM **Annual Meeting of the Charity Corporation**
11:30 AM **Remarks** by the Most Worshipful Grand Master of the Grand Lodge of the State of NY

Recess For Lunch

- NOON **LUNCHEON** (Reservations required) - **Men's Luncheon in Brooks Avenue Grill**
Ladies Luncheon and Program (Room 1904)

Reconvene Business of the Annual Assembly

- 1:15 PM **RECONVENE ANNUAL ASSEMBLY (Room 1904)**
Business Conducted: Reports of: Ish Sodi & Awards; Committee on the Most Illustrious Grand Master's Address; Time & Place Committee; Credentials; Election of Officers; Unfinished Business; Tiled Installation of the Most Illustrious Grand Master-Elect; Closing of the 194th Annual Assembly.
3:00 PM **Public Installation** of Most Illustrious Grand Master, Grand Council Officers & District Deputy Grand Masters - **(Room 1904)** - Ladies & Guests Invited
4:15-5:30 PM **Conferral Of The Thrice Illustrious Master Degree - (Victorian Room)**
(Per Article 11, Section 41(a) of the General Regulations of this Grand Council, ALL newly elected Illustrious Masters are required to receive this degree prior to presiding in his elected office.)
6:00 PM **Social Hour prior to the Grand Council Annual Banquet (Cash Bar)**
7:00 PM **GRAND BANQUET (Rooms 1901, 1902, 1903, 1904)**
(With Remarks and Presentation of Awards - Reservations required)
{Dress Code: Elected Grand Council Officers & Past MIGMs: White Jacket and Purple Tie; Appointed Officers & DDGMs: White Jacket or Tuxedo & Purple Tie; Companions: Tuxedo or Dark Suit & Tie; Ladies: Formal or Semi-Formal}
9:30 PM **Hospitality Suite** will be open until Midnight. **(Coachman)**

Fraternally,

Attest:

M.:l.: Garry R. Hutchurson
Grand Master

M.:l.: Charles M. Roberts
Grand Recorder

MEAL DESCRIPTIONS

Friday's Welcome Buffet:

Garden Greens with Assorted Dressings; An Assortment of Fresh Baked Rolls with Creamy Butter. Buffet to consist of the following dishes: Cold Pasta Primavera Salad, Fresh Fruit Salad, Green Beans and Slivered Almonds, Garlic Mashed Potatoes, Rice Pilaf, Chicken Marsala with light sauce and mushrooms, Sliced Flank Steak, Seafood Stew Newburg, and warm Apple Crisp with Caramel Sauce and Whipped Cream. Beverages will be freshly Brewed Regular/Decaffeinated Coffees, Hot/Iced Teas and Lemonade.

Saturday's Lunches:

Ladies: First served, Vegetable Soup with Crackers. Field Green Salad: Field Greens with Walnuts /Goat Cheeses/Cranberries and Fruits, Topped with Crusted Chicken Strips and lightly drizzled with Balsamic Dressing and Garlic Bread Sticks. Lemon Ice for Dessert. Coffees/Teas/Lemonade Station. The Ladies Program will be the Traveling Cabaret Performance Group.

Men's: Soup of the Day with Crackers. Garden Salad with assorted dressings. Fresh Fruit Salad, Pasta Primavera Salad, Assorted Breads and Deli Rolls, Tuna Salad, Assorted Luncheon Meats and Cheeses to include: Ham, Turkey, Salami, & Roast Beef, Swiss, American, Provolone Cheeses. Lettuce, Tomatoes, Onions, Pickles, and Condiments. Cookies and Brownies, Coffees/Teas/Lemonade Station.

Saturday Banquet:

Social Hour: 6:00 PM

An array of Imported & Domestic Cheeses with Gourmet Crackers and Heavily Garnished with Fresh Seasonal Fruit. Cash Bar will be available.

Dinner: 7:00 PM

Served Garden Fresh Tossed Salad with Assorted Dressings. Fresh Assorted Baked Rolls with Creamy Butter. Coffees/Teas/Lemonade Station. Choice of Main Entrée of one of the following:

- a.) 8 oz. Choice Flank Steak prepared with seasonings served with Garlic Mashed Potatoes and Fresh Asparagus. Dessert will be Strawberry Short Cake with Whipped Cream.
- b.) Chicken French (Boneless Breast of Chicken dipped in Egg Batter) sautéed in a lemon butter sauce and topped with Artichoke Hearts and Roasted Tomatoes accompanied by Rice Pilaf and Fresh Asparagus. Dessert will be Strawberry Short Cake with Whipped Cream.
- c.) Shrimp Scampi prepared with Tomatoes and Scallions in a Garlic, Lemon, Butter Sauce over a bed of Linguine. Side of Fresh Asparagus. Dessert will be Strawberry Short Cake with Whipped Cream.
- d.) Slow Roaster Marinated Portabella Mushroom atop seasoned Roasted Vegetables served over Chef's Choice of Pasta. Dessert will be Strawberry Short Cake with Whipped Cream.