

Saturday, August 17, 2024

12:00 pm – Luna Lovegood Boxed Lunches

Black Forest Ham, Roasted Turkey, Roast Beef, or Vegetarian sandwich. Chips, fresh fruit, dessert, condiments, utensils and napkin included. Iced tea and lemonade. **\$26**

5:00 p.m. – Cosmic Wanderers Installation Buffet

Mixed greens with tomato, cucumber, carrot, vinaigrette and creamy dressing

Baby spinach, dried cranberries, sugared pecans, crumbled goat cheese and balsamic vinaigrette

Fresh baked focaccia and country bread

Chef's seasonal vegetable and potato or rice

Roast tenderloin of beef with port wine and whole grain mustard sauce. Seared chicken breast with fresh spinach, shaved parmesan and port wine reduction. Chef's mini dessert selection **\$49**

Items in italics are gluten free

Banquet Information

No social event tickets will be sold at Grand Chapter. No post-dated checks. Any returned checks will need to be reimbursed with any fees involved to New Hampshire Grand Chapter.

[Click here to register and select meals online](#)

Deadline is August 1, 2024 for meal reservations.

No refunds after this date.

Meals and session registration are on one form if you are not registering online. A paper form can be found in the Spring issue of the OES Guidepost. You can also download a form or register online at www.nheasterstar.org under EVENTS or request one from the Grand Secretary at grandsecretary.nhoes.22@gmail.com.

One check, payable to *Grand Chapter of NH OES*, along with the registration/meal form should be mailed to:

Danielle Morse, PM
29 Abbott Rd.
Penacook, NH 03303

Registration form questions please contact Danielle Morse at yelarie@yahoo.com

Checks or money orders must be in US funds and must have a 9-digit routing number. Thank you.

Session Chairpersons

Lisa K. Hollis, PM lhollis33@gmail.com
Lucia C. Savage, PM luciasavage@gmail.com

Housing Information

Hotel reservations are to be made directly with the hotel. *Be sure to mention the NH Eastern Star block of rooms.*

Courtyard Concord
70 Constitution Ave., Concord, NH 03301

Call 603-225-0303 (not the 800 number)

[Click to book your room for NH Grand Chapter](#)

Room rate for 8/14/2024–8/18/2024 **\$149.00**

Housing deadline is July 14, 2024

Housing Chairperson

Jennifer A. Taylor-Arnold, PM tayjen76@yahoo.com

Registration Information

Pre-registration is highly recommended and strongly encouraged. There is no registration fee for NH members. **Out of state guests fee is \$20.00**

Registration Hours

Thursday, August 15, 2024 1:00 – 5:00 pm
Friday, August 16, 2024 7:30 am – 12:00 pm
1:30 – 4:00 pm
Saturday, August 17, 2024 7:30 am – 10:00 am

Distinguished guests not previously introduced will be able to register from 4:00–6:00 pm on Saturday for presentation prior to Installation.

**Grand Chapter of New Hampshire
Order of the Eastern Star**



Extends fraternal greetings and cordially invites you to attend the 133rd

***Navigating the Magic
of Eastern Star Annual Session***



**Karen D. Tuttle
Worthy Grand Matron**

**Dennis A. Tuttle, Jr.
Worthy Grand Patron**

**Karen A. Godfrey
Grand Marshal**

**Joan L. Smith, PGM
Grand Secretary**

August 16–17, 2024

Grappone Conference Center
70 Constitution Ave., Concord, NH 03301

Navigating the Magic of Eastern Star 133rd Session – Tentative Schedule

Thursday, August 15, 2024

- 9:00 – Set up, decorate Chapter Room
 - 12:00 – Navigators Grand Family Luncheon
 - 1:30 – Rehearsals: Entrance of Grand Officers and Grand Pages, Emblem Ceremony, Flag Ceremony, Memorial Service, Opening and Retiring Ceremony
- Please note: Only those participating in rehearsals should be in the Chapter Room*
- 6:00 – PGM/PGP/PGMarshals Navigators Banquet with Masonic Introductions and Greetings
 - 7:30 – Entertainment

Friday morning, August 16, 2024

- 7:45 – Photos of Grand Pages, Assistant Grand Sentinels, Grand Escorts
- 8:15 – Organ Prelude
- 8:30 – Emblem Ceremony
- 8:45 – Grand Chapter Call to Order
Entrance of Grand Officers
Welcome from Host Chapters
Presentation of Flags and Flag Tribute
Ritualistic Opening
Introductions of Distinguished Guests
Appointment of Tellers
Minutes of the 132nd Annual Session
Reports of WGM and WGP

Friday afternoon, August 16, 2024

- 12:00 – Quimby Spooner Distinguished Guests Luncheon
- 1:45 – Organ prelude
- 2:00 – Grand Chapter Call to Order
Entrance of Grand Officers
Introductions not previously introduced
Reports of Grand Secretary and Treasurer
Grand Chaplain's Report / Memorial Service
Recess Grand Chapter

Friday evening, August 16, 2024 (Informal session)

- 4:15 – Photos of all Grand Representatives
- 5:00 – Hundred Acre Wood Grand Representatives Banquet
- 7:00 – Informal Introduction of Grand Officers
Greetings from Civic Officials
Presentations to Charities
Program by Rainbow Girls and DeMolay
Scholarship Presentations

Saturday morning, August 17, 2024

- 8:00 – Photos of 2023-2024 Worthy Matrons and Worthy Patrons
- 8:30 – Organ Prelude
- 9:00 – Grand Chapter Call to Order
Presentation of 2023-2024 Worthy Matrons and Worthy Patrons
Longevity and Travel Awards
Business and Reports (time permitting)
- 10:30 – Election of Grand Officers
Action on Legislation
Business and Committee Reports
- 12:00 – Luna Lovegood's Luncheon/PAGOs Meeting
- 1:45 – Organ Prelude
- 2:00 – Grand Chapter Call to Order
Action on Legislation if not complete
Business and Committee Reports
Retiring of Grand Officers for 2023-2024

Saturday evening, August 17, 2024

- 5:00 – Cosmic Wanderers Installation Buffet
- 6:30 – Grand Chapter Call to Order
Introduction of Distinguished Guests not previously introduced
- 7:00 – Presentation of Installing Suite
Installation of Grand Officers 2024-2025

Social Events (open to all)

Thursday, August 15, 2024

- 6:00 pm – Past Grand Matrons/Past Grand Patrons/PGMarshals Navigators Banquet**
Hearts of romaine, shaved parmesan, croutons and Caesar dressing.
Pan seared free range chicken with apple thyme compote, served with roasted fingerling potatoes or New England baked haddock with shrimp and butter crumb topping, lemon butter, served with roasted rosemary baby red potatoes or stir fried vegetables with marinated tofu, sesame shoyu sauce, served with fried rice.
Viennese dessert trio, citrus cheesecake, mini cannoli, coffee/tea
\$48 (chicken) • \$50 (haddock) • \$42 (veggies)

Friday, August 16, 2024

- 12:00 pm – Quimby Spooner Distinguished Guests Luncheon**
Mixed greens with tomato, cucumber, carrot vinaigrette and creamy dressing, Chef's seasonal vegetable. Sirloin steak tips with cabernet demi-glace, served with yellow saffron rice or grilled Atlantic salmon, with lemon capers jus, with lyonnaise potatoes. Flourless chocolate torte, coffee/tea **\$38**

5:00 pm – Hundred Acre Wood Grand Representatives Banquet

- Fresh mozzarella with sliced tomato, fresh basil and balsamic reduction.
Baked stuffed chicken breast with potato sage filling, pan gravy, served with sweet potato puree or slow-roasted prime rib of beef, rosemary au jus, served with baked potato or stir fried vegetables with marinated tofu, sesame shoyu sauce, served with fried rice.
New York style cheesecake with strawberry sauce and fresh whipped cream, coffee/tea*
\$48 (chicken) • \$64 (beef) • \$42 (veggies)

continued on other side