



July 2024



FROM COMMANDERY No. 2

Sir Knights,

I would like to take a moment to thank each and every Sir Knight who made the Conferral of Chivalric Orders possible last month.

These are some of my favorite Masonic Ceremonies, and I wish I could have been there. Thank you for taking the time to make the Ritual come alive for the Candidates.

For our newest Sir Knights, welcome to Sacramento Commandery No. 2. The Commandery is an order rich in history that I am sure you will each cherish in your own way. Additionally, you do not need to have a uniform to attend a meeting. All Sir Knights are welcome. If you are interested in becoming an Officer next year, I advise you only to purchase the jacket.

You can find them at

<https://lighthouseuniform.com/>

<https://www.mayosdiscountsuits.com/>

I would not recommend initially buying a chapeau or sword. The reason for this is that once you are the Eminent Commander, the color of the chapeau and sword change from silver to gold.

The Commandery can loan you a sword and chapeau for the time being. If you have any questions whatsoever, please do not hesitate to reach out and ask.

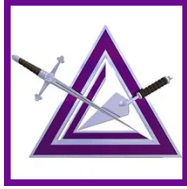
With July and August being dark for the Commandery, this gives the officers time to study as we will be in advanced positions come September.

Stay cool in these warm summer months.

Fraternal Regards,

Andrew Grajeda
Commander





FROM COUNCIL No. 1

Dear Companions:

I hope you are all staying cool during this typical Sacramento Valley summer.

I believe this will reach you before we celebrate the Liberties and Freedoms we enjoy. During our picnics and other activities on the Fourth, let's take time to reflect that even though we are in a time of disagreement and separation of "politics," we are all Americans living in the Greatest Society of past and present history.

I was at Grand Sessions last May, and it was quite eventful.

Sacramento York Rite walked away with Honors:

Sacramento Council No. 1:

- Received a certificate of "Honors for Membership Gained."
- Jesse Solis-Jacques was awarded "Illustrious Master of the Year."
- Joseph Dongo was awarded the "Membership Excellence Award."
- Phil Hardiman was installed as "Grand Recorder."

Sacramento Commandery No. 2:

- Was awarded "Commandery of The Year for the State."
- Joseph Dongo was installed as "Deputy Grand Commander."

The Legislation passed at Grand Council included resolutions:

- Cleaning the Constitution to make it easier to read
- Raise minimum dues from \$6 to \$10

- Give Councils power to suspend Companions who are 6 months late with paying dues

The Legislation passed at Grand Commandery included resolutions:

- Changing a traditional Commandery to Research
- Process of Knighting at a Festival
- Raising the Per Capita

The Legislation that stood out was :

- The introduction of the “California Temple Ritualist Award,” which is a Jewel to be worn on the uniform of a Sir Knight who shows exceptional Proficiency in Ritual.

If you get a chance to attend Grand Sessions, try to do so. It will be an interesting experience. Next year, it will be in San Ramon, which is a drivable distance.

Our Council will meet in the next three consecutive months, on July 13th, August 10th, and September 14th. Hope to see you then.

Enjoy your Summer and vacations.

Sincerely,

Dave Cobb
Illustrious Master



FROM CHAPTER No. 3

Greetings, Companions.

I hope that all of you are enjoying our recent warm weather as we welcome in the summer season.

Our 2024 Grand York Rite sessions are now behind us and we have a newly installed slate of Grand Officers. I look forward to their leadership as we embark on a new Capitular Year.

It is my distinct honor to inform you that our very own **EC Joseph Dongo** was presented with the Ritualist of the Year award. His dedication to our gentle Craft is second to none and something we should all strive to emulate. Congratulations EC Joseph!

I would like to take this opportunity to thank **EC Nick Johnston**, who graciously volunteered to fill the open vacancy of Principal Sojourner for the remainder of the year, as well as **REGS David Anderson** for assisting with the installation during our June Stated Convocation.

Mark your calendars and save the date, as our **Ladies' Night** will be on August 10th at 3:30 PM! The event will take place at **Caballo Blanco Restaurante** located at:

5604 Franklin Blvd
Sacramento, CA 95824

The restaurant has asked that we pre-order our meals for time savings and efficiency.

Please email your name(s) and dinner selection(s) no later than August 3rd to:

Maja Johnson
mipijohnson@gmail.com

We will submit the meal requests ahead of arrival and then will have a copy of your name(s) and selection(s) when you arrive for you to place at your chosen seat.

The menu is attached to this newsletter.

I hope that this is a start to an event that we can enjoy on an annual basis to recognize our Ladies not only for all they do for us but also for supporting us as we meet with our groups multiple times per month.

Our next regularly scheduled Stated Convocation is on July 13th at 9:00 AM.

Please make every effort to attend and support the officers who have made the commitment to serve. In the words of **Sam Jaber**, "You'll be glad you did."

Fraternally,

Eric Johnson
High Priest



NOTICE

From the Secretary/Recorder Desk

Have you paid your 2024 dues?

If your dues cards do NOT read "member in good standing ... through December 31, 2024", then you have fallen behind, and now would be a good time to catch up.

Please contact your Secretary/Recorder at Joe@JosephDongo.com or make a payment at <https://www.sacramentoyorkrite.org/dues>

Sincerely and fraternally,

Joseph K. Dongo, KYCH
Secretary / Recorder

CALENDAR

	J	F	M	A	M	J	J	A	S	O	N	D
CHAPTER No. 3 OF ROYAL ARCH MASONS	■	■		■		■	■	■		■		■
COUNCIL No. 1 OF CRYPTIC MASONS	■		■		■		■	■	■		■	
COMMANDERY No. 2 OF KNIGHTS TEMPLAR	■	■	■	■	■	■			■	■	■	■

UPCOMING EVENTS

REGULAR MEETINGS:

Saturday, 07/13/2024
1123 J Street

08:15 AM

Fellowship and Masonic Education Breakfast

09:00 AM

Chapter No. 3 of Royal Arch Masons
Stated Convocation

10:00 AM

Council No. 1 of Cryptic Masons
Stated Assembly

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CONFERRAL OF DEGREES AND ORDERS

Numerous Festivals are planned for 2024.

Of particular note are:

East Bay: 2312 Alameda Blvd

September 14, 2024

Chapter Degrees

September 28, 2024

Council Degrees

October 12, 2024
Commandery Orders

Colorado River:
Riverside Hotel, Laughlin, NV

October 20, 2024 (07:00 PM)
Registration and Orientation

October 21, 2024
Chapter Degrees
Council Degrees

October 22, 2024
Commandery Orders

San Bernardino:
2880 N. Arrowhead Avenue

April 6, 2024 (09:00 AM)
Commandery Orders



AMERICAN FLAG *Presentations*



HAVE THE AMERICAN FLAG
PRESENTED AT YOUR NEXT EVENT OR
MEETING BY SACRAMENTO
COMMANDERY NO. 2.



CONTACT
**EMINENT COMMANDER
ANDREW P. GRAJEDA**
AT
(916) 833-5825
ANDREWPHILIPPERCUSSION@GMAIL.COM



ANTOJITOS

APPETIZERS

Original Nachos \$9.95

Corn tortilla chips with a bean spread, cheddar cheese, monterrey jack cheese, & sliced jalapeños.

Classico Guacamole (Seasonal) \$8.95

A Mexican Classic with fresh haas avacados, and diced tomatoes. **Small Side** \$4.75

Sombrero Platter \$14.25

Guacamole, quesadilla slices, and Macho Nachos topped with jalapeños, black olives, and diced tomatoes.

Macho Nachos \$12.95

Corn tortilla chips topped with beans, monterrey and cheddar cheese. Diced tomatoes, sliced jalapeños, black olives, and guacamole.



Add: Chicken , House beef, or Carnitas for \$1.75



Sour cream \$1.25 Extra cheese \$1.00
Pico De Gallo \$1.25 Jalepeños \$1.25
Asada \$2.00

BEBIDAS

DRINKS

Margaritas

Traditional (Lime), Strawberry, Mango,
Midori, Blue Cabo, and Cadillac.

Vinos

Merlot, Chardonnay, White Zinfadel
(by the glass, 1/2 carafe, or full carafe).

Daiquiries

Strawberry, Pina Colada, and Mango.
Topped with whipped cream.

Tequila

Jose Cuervo, Cazadores, Patron, 1800,
Hornitos, and Don Julio.

Cervezas Mexicanas

Corona, XX, Pacifico, Tecate,
Modelo Especial, and Negra Modelo.

Refrescos

Jarritos bottled and imported from Mexico.
Fruit Punch, Mandarin, Limôn, Tamarindo,
Pineapple, and Sangria Seniorial.

Cervezas Domesticas

Lagunitas, 805, O'Douls
Michelob Ultra, Coors Light,
and Angry Orchard.

Fountain Drinks

Coca Cola, Sprite, Diet Cola, Mr Pibb,
Squirt, Root Beer, and Lemonade.

COMBINACIONES

All combinations come with: rice, beans, salad, and soup.

1. (uno) One beef taco, One cheese enchilada, One tamale	\$17.95
2. (dos) One beef taco, One cheese enchilada, One chile relleno	\$19.95
3. (tres) One beef taco, One cheese enchilada, One tostada	\$17.95
4. (cuatro) Two beef tacos, One cheese enchilada	\$17.95
5. (cinco) One beef taco, Two cheese enchiladas	\$17.95
6. (seis) One cheese enchilada, One chile relleno, One beef burrito	\$19.95
7. (siete) One cheese enchilada, One bean tostada	\$16.95
8. (ocho) One cheese enchilada, One beef taco	\$16.95
9. (nueve) Two enchiladas of beef, or chicken	\$17.25
10. (diez) Two chicken tacos	\$16.95
11. (once) One chile relleno, One beef burrito	\$18.25
12. (doce) Two beef tacos	\$16.95
13. (trece) Two cheese enchiladas	\$16.50
14. (catorce) One beef taco, One beef burrito	\$16.95
15. (quince) One cheese enchilada, One tamale	\$16.95
16. (dieciseis) Two cheese quesadillas	\$16.50
17. (diecisiete) Two beef burritos	\$16.95
18. (dieciocho) Two tacos de carne asada	\$18.25

THE PEOPLE'S CHOICE

CREATE YOUR OWN COMBINMATION PLATE

Any two items from above	\$18.25
Any three items from above	\$20.25
Single item plate (any one item from above combinations)	\$12.25

Basket of Flour Chips \$1.75

One complimentary basket of corn chips per table.



20% Gratuity added to checks of 6 or more guests. \$2 charge per seperate ticket.



PLATILLOS DEL MAR

SEA FOOD PLATES

Camarones al Mojo De Ajo \$22.75

Shrimp sautéed in minced garlic sauce, cilantro and butter. Served with rice and beans.

Camarones Rancheros \$22.75

Shrimp sautéed with our signature Salsa Espanola. Tender onions, tomatoes, bell peppers, zucchini, and pico de gallo. Served with rice and beans.

Camarones Especiales \$27.95

Your choice of shrimp style and your choice of meat: Chicken Breast, New York steak* or Pork Carnitas. Served with guacamole, rice, and beans.

Camarones a la Diabla \$22.75

Shrimp sautéed in spicy chipotle sauce and pico de gallo. Served with rice, and beans.

Fajitas De Camarones \$22.75

Shrimp spiced and grilled with onions, bell pepper, zucchini, and tomatoes. Served with rice, and beans.

Filete De Pescado \$17.95

Basa Fish filet served regular or with spicy chipotle sauce. Served with rice, and beans.

(Additional time needed to prepare). 🕒

CENAS TRADICIONALES

TRADITIONAL DINNER PLATES

Chicana De Res \$17.95

Skirt steak simmered with onions, tomatoes, and bell peppers in our signature Salsa Espanola. Served with rice and beans.

Chile Colorado \$17.95

Sliced skirt steak simmered in a blend of spices, and mild red chile pepper sauce. Served with rice, and beans.

Pollo Loco \$17.95

Grilled chicken breast and one green tomatillo cheese enchilada. Served with guacamole, rice, and salad.

Burrito Grande \$16.95

A large flour tortilla filled with rice, beans, and cheese. Choice of: chicken, house beef or carnitas. Served with salad, sour cream, and guacamole.

(Add: Carne Asada for \$2.00)

Carnitas De Puerco \$17.25

A traditional Mexican favorite. Tender lean pork that's slowly roasted and marinated with orange juice and spices. Served with rice, and beans.

Fajitas Chicken... \$16.95 Beef... \$17.95

Marinated chicken breast or skirt steak grilled with onions, zucchini, bell peppers, and tomatoes. Served with rice, beans, and guacamole.

Chile Verde \$17.95

Sliced pork simmered in a blend of spices, and mild green chili peppers. Served with rice, and beans.

Platillo Mexicano \$17.95

Grilled New York Steak to your liking*. Served with one cheese enchilada, guacamole, beans, and salad.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions.

PLATILLOS ESPECIALES

SPECIALITY PLATES

Lemon Chicken \$16.95

Chicken breast marinated with lemon, herbs, and spices. Served with rice, beans & guacamole.

Enchiladas Suizas \$16.95

Two corn tortillas filled with cheese or chicken, topped with green tomatillo sauce and sour cream. Served with rice and beans.

Veggie Tostada \$14.25

Corn tostada topped with bean spread, sautéed onions, tomatoes, zucchini, and bell pepper. Topped with lettuce, cheddar, cotija cheese, and slices of avocado. Served with rice, beans, and pico de gallo.

Veggie Quesadilla \$14.25

Two flour tortillas filled with Monterey Jack cheese, onions, tomatoes, bell pepper & zucchini. Served with beans, rice, and pico de gallo.

Spicy Chicken \$16.95

Chicken breast with spicy chipotle chile, herbs, and spices. Served with rice, beans & guacamole.

Enchiladas Deluxe \$18.25

Three enchiladas of your choice: House beef, Chicken or Cheese. Served with rice, beans, slices of avocado and tomato, and topped with sour cream.

DESAYUNOS

BREAKFAST (no soup)

Chilaquiles con Huevos \$13.95

Huevos Rancheros \$14.95

Chorizo con Huevos \$14.75

Chile Verde con Huevos \$14.95

Menudo (Seasonal: Fall and Winter)

A LA CARTE

("By the Card" - Single item. No: rice, beans, or soup)

U All Substitutions: Chicken, House beef, or Carnitas \$1.00 U

Burrito \$5.50

Tamale \$5.50

Bean tostada \$5.50

Cheese quesadilla \$5.50

Taco (beef or chicken) \$5.50

Polbano Chile Relleno with salsa espanola \$7.50

Cheese enchilada \$5.50