

Saturday, August 16, 2025

12:30 pm – 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. **\$27**

5:00 p.m. – Sand Dollars 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 **\$53**

* *gluten free*

Banquet Information

No social event tickets will be sold at Grand Chapter.
Deadline is August 1, 2025 for meal reservations.
No refunds after this date.

Pre-registration Information

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

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

Payment options are described at the end of the online registration form process.

If you are not registering online, a paper form can be requested 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.
No post-dated checks. Any returned checks will require reimbursement to NH Grand Chapter, including any bank fees.

On-site Registration Hours

Thursday, August 14, 2025	1:00 – 4:00 pm
Friday, August 15, 2025	7:30 am – 12:00 pm 1:30 – 4:00 pm
Saturday, August 16, 2025	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.

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 8/13/2025–8/17/2025 \$149.00

Housing deadline is July 13, 2025

Session Chairperson

Lisa K. Hollis, GT lhollis33@gmail.com

Grand Chapter of New Hampshire Order of the Eastern Star



Extends fraternal greetings and cordially invites you to attend the 134th

Galaxy of Friendship Annual Session



Elizabeth N. Nemchick
Worthy Grand Matron

Wilmer J. Nemchick
Worthy Grand Patron

Marcey L. LaFleur
Grand Marshal

Joan L. Smith, PGM
Grand Secretary

August 15–16, 2025

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

Galaxy of Friendship 134th Annual Session – Tentative Schedule

Thursday, August 14, 2025

- 9:00 – Set up, decorate Chapter Room
- 12:30 – Cosmic Wanderers Grand Family Luncheon
- 2:00 – Rehearsals: Entrance of Grand Officers and Grand Pages, Emblem Ceremony, Flag Ceremony, Memorial Service, Opening and Retiring Ceremony

(Only those participating in rehearsals should be in the Chapter Room)

- 6:00 – PGM/PGP/PGMarshals Banquet
- 7:30 – Informal Introduction of Grand Officers
Greetings from Civic Officials
Presentations to Charities
Program by Rainbow Girls and DeMolay
Scholarship Presentations
Masonic Introductions and Greetings

Friday morning, August 15, 2025

- 7:45 – Photos of Grand Pages, Assistant Grand Sentinels, Grand Escorts
- 8:00 – Organ Prelude
- 8:15 – Emblem Ceremony
- 8:30 – Grand Chapter Call to Order
Entrance of Grand Officers
Presentation of Flags and Flag Tributes
Ritualistic Opening
Introductions of Distinguished Guests
Business and Reports

Friday afternoon, August 15, 2025

- 12:30 – Grand Representatives Luncheon
- 2:15 – Organ prelude
- 2:30 – 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

Friday evening, August 15, 2025

- 4:30 – Social Time
- 6:00 – GGC Committee Members Banquet
- 8:00 – GGC Committee Members Reception

Saturday morning, August 16, 2025

- 8:00 – Photos of 2024-2025 Worthy Matrons and Worthy Patrons
- 8:15 – Organ Prelude
- 8:30 – Grand Chapter Call to Order
Presentation of 2024-2025 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
- 12:30 – Lunch/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 2024-2025

Saturday evening, August 16, 2025

- 5:00 – Sand Dollars Installation Buffet
- 6:30 – Grand Chapter Call to Order
Introduction of Distinguished Guests not previously introduced
Final Reports
Registration
Way & Means
- 7:00 – Presentation of Installing Suite
Installation of Grand Officers 2025-2026

Social Events (open to all)

Thursday, August 14, 2025

6:00 pm – Past Grand Matrons/Past Grand Patrons/PGMarshals Banquet

Mixed greens with tomato, cucumber, carrot, vinaigrette and creamy dressings*.
Baked stuffed chicken breast with potato sage filling, pan gravy, served with sweet potato puree* OR New England baked haddock with shrimp and butter crumb topping, lemon butter, served with roasted rosemary baby red potatoes OR curry spiced roasted eggplant with cauliflower, red pepper, chickpeas and tikka masala sauce, served with yellow saffron rice*.
Flourless chocolate torte with raspberry coulis and shaved dark chocolate*, coffee/tea
\$53 (chicken) • \$53 (haddock) • \$50 (eggplant)

Friday, August 15, 2025

12:30 pm – Grand Representatives Luncheon

Wedge salad, Roquefort cheese, grilled herb marinated chicken and ranch dressing* OR oven roast turkey, tomato, lettuce, crisp bacon, garlic aioli on bulkie roll OR herb grilled eggplant, zucchini, red pepper, asparagus, tomato, lettuce, hummus in a tomato wrap.
Apple pie with whipped cream, coffee/tea **\$33**

6:00 pm – GGC Committee Members Banquet

Hearts of romaine, shaved parmesan, croutons and Caesar dressing.
Grilled center cut New York sirloin steak, red wine reduction herb butter, served with roasted rosemary baby red potatoes* OR grilled Atlantic salmon with roasted tomato, garlic butter and basil, served with yellow saffron rice* OR butternut ravioli with wild mushrooms and cream.
New York style cheesecake with strawberry sauce and fresh whipped cream, coffee/tea
\$70 (steak) • \$53 (salmon) • \$50 (squash)

continued on other side