

Saturday, August 22, 2026

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 pm – Merry JoyMakers Installation Buffet

Mixed greens with tomato, cucumber, carrot, vinaigrette and creamy dressing*
Fresh baked focaccia and country bread
Chef's seasonal vegetable and mashed potato*
Sirloin steak tips with mushroom demi*, baked haddock with lemon buttered Ritz® crumb topping. Chef's mini dessert selection **\$53**

* *gluten free*

Banquet Information

No social event tickets will be sold at Grand Chapter. All meals must be preregistered and prepaid. **Deadline is August 1, 2026 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.

Pre-registration will ensure that a program book will be provided to you on arrival at Grand Chapter.

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 20, 2026	1:00 – 4:00 pm
Friday, August 21, 2026	7:30 am – 12:00 pm 1:30 – 4:00 pm
Saturday, August 22, 2026	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 8/19/2026–8/22/2026 **\$149.00**

Housing deadline is July 13, 2026

Session Hall Committee

Lisa K. Hollis, GT Chairperson lhollis33@gmail.com
Kate E. Wiggin, PM
Larry J. Gaskell, PP

Grand Chapter of New Hampshire Order of the Eastern Star



Extends fraternal greetings and cordially invites you to attend the 135th

Journey Through the Tides of Time and Friendship Annual Session



Diane C. Fortier
Worthy Grand Matron

Norman C. Greeley
Worthy Grand Patron

Alison G. Kinsman
Grand Marshal

Joan L. Smith, PGM
Grand Secretary

August 20–22, 2026

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

Journey Through the Tides of Time and Friendship – Tentative Schedule

Thursday, August 20, 2026

- 9:00 – Set up, decorate Chapter Room
 - 12:00 – Sand Dollars 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*

Friday morning, August 21, 2026

- 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 21, 2026

- 12:00 – *Distinguished Guests 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 21, 2026

- 5:00 – Social Time
- 5:30 – *Grand Representatives Banquet*
- 7:00 – Informal Introduction of Grand Officers
Greetings from Civic Officials and Hotel

- Presentations to Charities
- Program by Rainbow Girls and DeMolay
- Scholarship Presentations
- Masonic Introductions and Greetings

Saturday morning, August 22, 2026

- 8:00 – Photos of 2025-2026 Worthy Matrons and Worthy Patrons
- 8:15 – Organ Prelude
- 8:30 – Grand Chapter Call to Order
Presentation of 2025-2026 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

Saturday afternoon, August 22, 2026

- 12:00 – *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 2025-2026

Saturday evening, August 22, 2026

- 5:00 – *Merry JoyMakers 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 2026-2027

Social Events (open to all)

Thursday, August 20, 2026

- 6:00 pm – Past Grand Matrons/Past Grand Patrons/PGMarshals Banquet**
Mixed greens with tomato, cucumber, carrot, vinaigrette and creamy dressings*.
Chicken Marsala with a creamy mushroom marsala sauce, roasted potatoes and seasonal vegetable* OR Grilled Atlantic salmon finished with garlic herb butter, roasted potatoes and seasonal vegetable* OR Seasonal vegetable stir fry over white rice*.
Chocolate and vanilla mousse cake with strawberry coulis and mint, coffee/tea
\$52 (chicken) • \$52 (salmon) • \$48 (veggies)

Friday, August 21, 2026

- 12:00 pm – Distinguished Guests Luncheon**
Chilled sandwich with potato salad. Choice of oven roast turkey BLT, tomato, lettuce, crisp bacon, garlic aioli on bulkie roll, OR roast beef, provolone, lettuce, tomato horseradish mayonaise on onion roll.
Peanut butter pie, coffee/tea **\$34**

5:30 pm – Grand Representatives Banquet

- Traditional Caesar salad.
Roasted herb garlic marinated Staler chicken with classic chicken gravy*, mashed potatoes and seasonal vegetable* OR New England baked haddock with lemon buttered Ritz® crumb topping (not GF), mashed potatoes and seasonal vegetable* OR Seasonal vegetable stir fry over white rice*.
Raspberry lemon drop, yellow sponge cake layered with lemon mousse and raspberry preserves, coffee/tea
\$52 (chicken) • \$52 (haddock) • \$48 (veggies)

continued on other side