

St. Stephen's News

St. Stephen's Church, Timonium, Maryland
A parish in the classical Anglican tradition

Vol. XXI, Number 43

Edited by Anne Hawkins

November 2nd, 2010

FROM THE PARISH LIFE COMMITTEE

Time to get baking for the 20th Cookie Walk

THERE are only four more Saturdays left before the Cookie Walk, and the Cookie Walk Cooks are rolling out the dough. The date of the the 20th Annual Cookie Walk is Saturday, December 4th, and it takes place from 9 AM 'til 1 PM in the Parish Hall.

In our neighborhood the Cookie Walk has become the sale of the year -- and deservedly so with our wonderful cookies, jams and jellies, Christmas Puddings, Christmas Mincemeat, peanut brittle, bean soup, greens, table arrangements, wreaths, candied nuts, and so much more.

But we depend on your help to make this event a success. Use your favorite cookie recipe and get baking. We ask for five pounds of cookies from each parish family to reach our goal of 1000 pounds of cookies! Last year we had the best selection yet, thanks to the effort of each of you!

Please don't let changeable weather lull you into inaction. We know it's easier to get into a baking frame of mind when it's 40 degrees outside than when it's 65, but if you don't get busy in the kitchen you'll disappoint all those people who are depending on us to bake for their families this Christmas.

The 12th Annual Cookie Walk took place in a blizzard, but our faithful customers dug out and waded through knee-deep snow especially to come for the sale. In fact, one of our regulars was so grateful she baked a batch of cookies for us to sell the week following when we held a second cookie sale.

We need gifts and fresh greens

We still need items of all sorts for our gift table, including ornaments and geegaws suitable to the season. So, please hunt around for that special treasure given to you by Uncle Filbert that you have never used!

Your patronage is important. Please plan to attend the Cookie Walk and bring your friends. Your support and word of mouth makes all the difference.

We use fresh greens for our baskets and to sell in our bags of greens. Please survey your garden and gut greens for us. We are looking for as many varieties as possible, especially boxwood, magnolia, fraser (and other) fir, hemlock, white pine, blue spruce, nandina, holly, variegated holly, cedars, berried juniper, etc, etc. Also on our list are pine cones (large and small), dried pods and other dried items for our table arrangements and greens assortments. We can also use small baskets for our arrangements.

It is never too early to start preparing as cookies, and cookie dough freeze remarkably well. Below is a recipe to get you started.

Scrumptious Date Swirls

FILLING

INGREDIENTS: 1/2 lb. Pitted dates chopped fine; 1/4 cup sugar; 1/3 cup water; 1/4 cup walnuts chopped fine.

Combine sugar and water and bring to a boil add chopped dates and cook on a low temperature for five minutes stirring constantly. Remove from heat, add nuts and combine. Cool mixture thoroughly before spreading on cookie dough.

DOUGH

INGREDIENTS: 1/2 cup unsalted butter; 1/2 cup brown sugar; 1/2 cup granulated sugar; 1 3/4 cup sifted all purpose flour; 1 large egg; 1/2 tsp baking soda; 1/4 tsp salt.

Cream butter and sugars together until smooth. Add egg and beat. Add flour sifted together with salt and soda and beat mixture until well blended. Toss on a lightly floured board and knead until smooth. Roll dough to 1/4 inch making a square.

Spread date mixture on top of dough. Roll dough like a jelly roll. Wrap in waxed paper and refrigerate at least six hours or overnight. Preheat oven to 400F. Slice chilled dough into 1/4 inch rounds and place on well greased baking sheet. Bake for ten minutes or until well browned.

A Dutch treat named Speculaas

INGREDIENTS: 2 cups unsalted butter

2 cups sugar

2 large eggs

1 1/2 teaspoons grated lemon rind

4 1/2 cups sifted all purpose flour

3/4 teaspoon salt

2 teaspoons cinnamon

1/2 teaspoon ground cloves

1/2 teaspoon ground cardamon

Cream the butter, then cream the sugar until the mixture is very light. Beat in the eggs and lemon rind. Sift the flour with the remaining ingredients and blend well with the creamed mixture. The cookies can be rolled to a depth of 1/3 inch and cut into desired shapes or pressed into a spekulaas board, which has been floured, using a pastry brush to push flour into the pattern Press the dough into the board and level it off to a depth of 1/3 inch, by drawing a thin bladed sharp knife across the board. Sometimes the dough handles with greater ease when chilled. Unmold by holding board over a cookie sheet and tapping lightly. A carved *springerle* rolling pin can also be used. Roll dough to 1/3 inch in thickness, then roll with floured *springerle* rolling pin. Cut between the *springerle* designs and transfer with a spatula to the cookie sheet.

Bake cookies in a preheated 375 F oven until very delicate brown 6 to 12 minutes depending on the thickness and circumference of the cookies. This recipe makes a lot of cookies and can be easily halved.

Here's another recipe to try

JUST TO give you a taste of the treats you will find in our Cookie Cookbook. We are sure you'll love 'em so much, you'll have to rush out and buy our cook book.

CINNAMON CRISPS

1/3 cup unsalted butter

2/3 cup granulated sugar

1 teaspoon cinnamon

1 1/2 cup sifted all purpose flour

2 teaspoons baking powder

1/4 cup milk

Cream together the butter and sugar until well combined. Sift together the flour, cinnamon, and baking powder and add to butter and sugar mix, stirring to combine. Use just enough milk to make a dough that can be easily rolled out. Roll very thin on a well floured board and use cutters to cut into shapes, or cut into squares or rounds. Bake in a 350 F oven for 8 to ten minutes until lightly browned. Remove from pans and cool on racks.

FROM THE TREASURER

The Endowment Fund Drive reaches \$28,870

THE ENDOWMENT Fund Drive has gotten off to an excellent start. So far the parish has received \$28,870 towards our initial goal of \$200,000.

The Vestry is appealing to parishioners and friends prayerfully to consider making a gift to the newly established Endowment Fund. It is intended to provide the parish with the financial stability essential to sustain its growth.

**THE SCRIPTURE READINGS FOR THE
TWENTY THIRD SUNDAY AFTER TRINITY**

being Sunday, November 7th, 2010

8.00 AM & 9.15 AM

HOLY COMMUNION

The Epistle: Philippians 3:17-21

The Gospel: St. Matthew 22:15-22

11.15 AM MORNING PRAYER

The Psalter: Psalm 72

The First Lesson: *Wisdom** 6:1-11

The Second Lesson: St. Matthew 22:15-22

**Apocrypha*

The fund is currently being invested in a parish money market account, managed by the investment firm T. Rowe Price. The income will be primarily devoted to reducing the parish's outstanding mortgage.

The Endowment Fund Drive team welcomes contributions large and small. If you would like to donate to the fund, please send your check to the Treasurer, made out to *St. Stephen's Traditional Episcopal Church* and marked on the memo line "*Endowment Fund.*"

If you wish to make an donation in memory, or in honor of a loved one or friend, please give us the information in a separate note. Also let us know if you would like to be named in the newsletter as a donor to the fund. We hope you will respond as generously to this as you have to past appeals. **BILL HAWKINS**

FROM ANNE HAWKINS

Coffee Hour volunteers

FINDING Coffee Hour volunteers is something of a struggle, but we really do need some fresh blood in the volunteer pool. Cookies and juice will do just fine. Please give me a call at 410-560-6776.

✠ St. Stephen's Traditional ✠ Episcopal Church

11856 Mays Chapel Road, Timonium, MD 21093

Tel.: Office (410) 560-6776; Rectory (410) 665-1278

Web Address: <http://www.ststephens-md.org>.

RECTOR: The Venerable Guy P. Hawtin

ASSOCIATE RECTORS:

The Rev. Rhae E. Kelley and The Rev. Robert Menas

ORGANIST & CHOIRMASTER: Adric

DIRECTOR OF PASTORAL CARE: Anne Hawkins (410-308-2771)

WEDDING CO-ORDINATOR: Anne Hawkins (410-308-2771)

SUNDAY SERVICES

8.00am -- Holy Communion

9.15am -- Holy Communion (Nursery & Church School)

11.15am -- Morning Prayer (Nursery)

(1st. Sun. of the month: Holy Communion at 11.15am)

WEEKDAY SERVICES

Wednesday: 6.00pm Evening Prayer

Friday: Noon: Healing Eucharist

Saturday: 5.00PM Family Eucharist.

✠ PARISH PRAYER LIST ✠

OUR Prayer Chain offers prayer daily for people on the Prayer List and guests of the Joseph Richey Hospice. To add a name to the list, or to the visiting list, or to join the Prayer Chain, call the office at 410 560 6776.

RECOVERY: Helen, Georgetta, Katherine, Hindra, Sara, Ravi, Elizabeth, Brian, Tracey, Linda, Robert, Nancy, Sharp, Edithann, Doris, Jay, Perry, Amelia, Shirley, Adrian, Kimberly, Dean, Barb, Tanya, Jane, Brook, Val, Helen, Joseph, Joshua, Rachel, Carl, Cal, Catherine, Sam, Ruth, Kristi, Paul, Sue, James, Patty, Antonio, Lauren-Michelle, McKayla, Randy, Jack, Grace, Bob, Fran, Carolyn, Ken, Serina, Wyatt, Bobby, Alexander, Erlene, Kathleen, Earle, Judy, Katherine, William, Betty, Cal, Trisha, Peggy, Linda, Millie, Walt, Bruce, Cienna, Tracy, Tom, Leliliah, Jennifer, Miriam, Karen, Steve, George, Eliza, Mel, John, Randy, James, Sarah, Linda, Suzanne, Marian, Steven, Jeanne, Tammy; Ellen, Jim, Patricia, Bonnie, Mary Ann, Robert, Christine, Dee, Brian, Barbara, Gillian, Eileen, Matthew, George, Bryan, Jason, Jane, Joan, Frances, Pat, Lynn, Michael, Ray, Leslie, Brandon, May, Scott, Stephen, Robert, Danny, Billy, Betty-Ann, Mildred, D'Metrius, Laura, Stacey, Frank, Alma, Christine, John, Henry, Naomi, Pam, John, Ben, Kevin, Gwen, Elizabeth, Gloria, Lee Emily, Elsie, Bruce, Regina, Lewis, Madolin, Linda, Carol, Bernie, Charlene, Josephine, Margaret, Jody, Sheila, Jo Anne, John, Geradine, Thomas, Jeanne, Sister Catherine-Grace, Maxine, Ann Sharon, Dennis, Mae, Anita, Marilyn, Lawrence, Rebecca, Dorothy, Joanne, ✠ Albion, Martha, Jackie, Charles, Tony, Edward, Kim, Vivian and Carol.

LIGHT, STRENGTH & GUIDANCE: June, Anna, Jean, Garrett, Ned, & Stephen, Rachel, Robert & Renee, Lydia; Richard, Melba, Debbie, Phyllis, Georgetta, Carolyn, Suzanne, Tony, Erik, Doris, Drake, The Norris family; Gillian, Beverley, Adrienn, Jhana, Marla, Matthew, Joan, David, Laurie, Ellen, Lynn, Mildred, Sarah Lee, Tom, Susan, Kathy, Owen, Douglas, Amy, Jo Anne, Mary, Gregory, Isabel, Bobby, Dorothy, Darren, Scott, Rebecca, William, Charles, Joyce, Asfa, Eleanor, Kathy, Linda, James, Barry, Ann, Evelyn, Jeanette, Elizabeth, Virginia, Mildred, Chris, Micki, Stephen, Carol, Sandra, Elsie, John, Mary, Michael and David

ON ACTIVE SERVICE: LTC. R. J. Lytle, PFC Charles E. Heintz, IV, U.S. Army, Alex Bursi, US. Navy; Capt. Charles Bursi & LTC Harry Hughes, U.S. Air Force.

COLLECTS FOR SUNDAY, TRINITY XXII AND ST. SIMON & ST. JUDE

LORD, we beseech thee too keep thy household the Church in continual godliness; that through thy protection it may be free from all adversities, and devoutly given to serve thee in good works, to the glory of thy Name, through Jesus Christ our Lord.

AMEN. Book of Common Prayer, Page 220

ALMIGHTY GOD, who hast built thy Church upon the foundation of the Apostles and Prophets, Jesus Christ being the head cornerstone: Grant us so to be joined together in unity of spirit by their doctrine, that we may be made an holy temple acceptable unto thee; through Jesus Christ our Lord. *AMEN.*

Return Service Requested

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Episcopal Church
St. Stephen's Traditional

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