

St. Stephen's News

St. Stephen's Traditional Episcopal Church, Timonium, Maryland

Vol. XX, Number 41

Edited by Anne Hawkins

October 20th, 2009

FROM THE RECTOR

Cooking -- it is simply a matter of taste

THANKS to the kindness and generosity of so many parishioners, Charlotte has been spared a fate even worse than her badly broken leg – a constant diet of my cooking. Indeed, we have been provided with so many delicious meals, it is only by dint of rigorous self-discipline we have avoided packing on the pounds at an alarming rate.

Please don't take this as some sort of grumble. The alternative would have been standing by helpless while Charlotte wasted away to nothing on a steady diet of canned stew and corned beef. Lamentably, my culinary repertoire does not extend much beyond that.

Actually, that is not entirely true. Before I met Charlotte, I used to cook a wide range of dishes that, personally speaking, I found quite acceptable.

Admittedly, many of them were based around canned beef stew. By the addition of a heaping curry powder it became Beef Madras; a little red wine and, hey presto, I had Boeuf Bourguignon; add paprika, and it was Hungarian Goulash; a tad of sour cream and it became Boeuf Stroganoff, etc, etc., etc. You get the picture...

Though it might sound a trifle immodest, I can boast that I once cooked an entire German Christmas dinner: roast goose, stuffed with red cabbage -- the works. Moreover, it was very well received by the chaps for whom I prepared it.

However, I must confess, their enthusiasm might well have been occasioned by the fact that the meal took three hours longer to get to the table than I had anticipated and by that time they had consumed copious quantities of cheap red wine.

In any event, by the time I met Charlotte I considered myself, if not an accomplished cook, at least an adequate one.

She, of course, enjoyed complete mastery of the art. Her roast beef and Yorkshire pudding was to die for. In fact, she served it up to my parents on the first occasion she met them.

Father was in raptures over the rare beef and light fluffy pudding. "You simply have to get the recipe, Doris!" he exclaimed to my mother.

"Yes, dear," she replied, placidly.

Poor Charlotte was mortified. She thought mother would never forgive her. Little did she know mother had few illusions about her culinary prowess. In any event, it was a very jolly evening and mother trotted off happily with Charlotte's recipe for Yorkshire pudding.

Deeply smitten, I invited Charlotte to dinner *a deux* at my apartment a few days later. I settled on *Boeuf Bourguignon* as the dish of the evening, but clearly she merited something more original than canned stew with red wine added.

I decided to impress her by making the whole thing from scratch. I didn't have a recipe, of course. But not to worry, the ingredients of canned beef stew were listed on the label so I copied down on my shopping list.

This made the marketing a piece of cake. All that was needed was a bottle of cheap red wine ("Don't waste the good stuff on cooking," I told myself.) and -- *voila*, *Boeuf Bourguignon*! That, at least, was the way things were supposed to work.

The trouble was that after two hours or so of simmering the mixture showed no sign of thickening. It resolutely remained lumpy mass of gray meat and disintegrating vegetables, bobbing disconsolately in a sea of crimson liquid.

In desperation, I phoned my friend Leon, a biophysicist. "You need a thickening agent -- flour or something like it," he advised.

I didn't have flour -- or anything like it.

"I've got a cauliflower," I suggested, tentatively, "Would

that work., do you think?"

"I guess it would," he replied, "Give it a try."

Eventually, the entire head of cauliflower disappeared into the pot. And by the time, it was ready to serve it had been transmuted from a livid crimson soup to a glutinous gray porridge -- a porridge that smelled (appetizingly, I persuaded myself) overwhelmingly of cauliflower.

Charlotte has never lacked courage. She ate several mouthfuls of the mixture before making a headlong dash to the bathroom. And it speaks well of her that she allowed me to redeem myself with an invitation to luncheon the next day.

This time I decided to serve simple British fare: Toad in the Hole. Charlotte maintains there are certain foods that can only be eaten with relish if one has been raised on them -- and that Toad in the Hole falls into that category.

. That's an unduly harsh judgment . . . even though my version of the dish lacked somewhat in execution.

In any event, after gazing in horror at the pallid pork sausages swimming in lagoons of grease, bordered by flat and leathery Yorkshire pudding batter, she suggested we go out for lunch.

"Look," she said, sympathetically but firmly, "If this relationship is going to go anywhere, I'll do the cooking, and you do the washing up."

Naturally, I readily agreed. And I still believe it was pure coincidence that the first kitchen appliance she acquired after we were married was a dishwasher. **GPH**

FROM THE PARISH LIFE COMMITTEE

Come bless the hounds and enjoy a Fall Picnic

THE Annual Fall Picnic & Blessing of the Hounds -- a festival for all the family at Ruth and Charles Shriver's historic working farm -- is one of St. Stephen's most cherished traditions. This year it will take place on Twentieth Sunday After Trinity, October 25th.

Generally, the horse and hounds of the Carrollton Hunt tend to arrive sometime between 12.30 PM and 1.00 PM, although occasionally they get distracted and arrive later. However,

Join us to hear

**ST. STEPHEN'S
CHOIR OF MEN & BOYS
EVENSONG FOR ALL SAINTS
6.00 PM Sunday, November 1st, 2009**

folks who don't want to miss the Rite of Blessing would be best advised to attend the 9.15 AM service.

But there is, of course, much more to the picnic than the pageantry of horses and hounds. There will be the traditional mouth watering array of hot dogs, hamburgers, cheeseburgers, casseroles, desserts and mulled cider. And especially the children, there will be clowns and conjurers, kittens to cuddle and the sort of good old fashioned hay ride it's impossible to find these days.

As usual, the Parish Life Committee will be providing the hot dogs, hamburgers and beverages. Folks whose family names begin with letters from A to M should bring desserts or a cake, while those whose names start with letters N to Z should bring salads or a casserole.

This is not an event to miss. If you one of those folks who don't like to drive too far from home, why not join a car pool. If you would like help to join one, just give us a call at the parish office -- Tel: 410-560-6776.

**THE SCRIPTURE READINGS FOR
THE TWENTIETH SUNDAY AFTER TRINITY
Sunday, Trinity XX, October 25th, 2009**

8:00 AM & 9.15 AM
HOLY COMMUNION
The Epistle: Ephesians 5:15-21
The Gospel: St. Matthew 22:1-14
11.15 AM MORNING PRAYER
The Psalter: Psalm 84
First Lesson: Jeremiah 2:1-9, 13
Second Lesson: St. Matthew 22:1-14

HOW TO GET THERE

Take Route 140 (Reisterstown Rd.) north, past Maryland College, to Route 31. Turn left at blinking lights. Continue four miles to the old New Windsor Rd. Turn right on to the old New Windsor Rd. (at Windsor Livestock Auction). Continue for two miles to the Wakefield Bible Church. Turn right on to John Hydes Rd. Continue for a mile and a half, crossing a small bridge and a larger one, to Ruth Shriver Rd. (on right). The Shriver's Farm is the first on the right.

MAPS WILL BE AVAILABLE IN CHURCH

FROM THE WOMEN'S GROUP

Lunch with the ladies

A LADIES Lunch will take place at Patrick's Restaurant, Cranbrook Road at 12 noon, on October 21st. For reservations and directions please call Anne Bonnell at Tel: 410-562-1130

COLLECT FOR THE WEEK

Nineteenth Sunday After Trinity

O GOD, forasmuch as without thee we are not able to please thee; Mercifully grant that thy Holy Spirit may in all things rule and direct our hearts; through Jesus Christ our Lord AMEN. *Book of Common Prayer. Page 215*

✠ 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 Ven. Guy P. Hawtin
ASSOCIATE RECTOR: The Rev. James V. Johnson, Jr.
VICARS: The Rev. Rhae E. Kelley, 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: Dean, Barb, Tanya, Jane, Brook, Val, Helen, Joseph, Joshua, Rachel, Frank, Carl, Charlotte, Cal, Catherine, Sam, Rosemary, Ruth, Kristi, Paul, Sue, James, Patty, Antonio, Lauren-Michelle, McKayla, Randy, Rosemarie, Debbie, Jack, Grace, Bob, Fran, Doris, Carolyn, Ken, Serina, Wyatt Bobby, Alexander, Erlene, Kathleen, Earle, Judy, Polly, Katherine, William, Betty, Cal, Wendell, Trisha, Peggy, Linda, Millie, Dorcas, Walt, Bruce, Cienna, Tracy, Tom, Lelillah, Jennifer, Miriam, Harriet, Karen, Steve, George, Eliza, Mel, John, Randy, James, Sarah, Linda, Suzanne, Marian, Edith Anne, Steven, Jeanne, Judith, Angela, Tammy; Ellen, Jim, Patricia, Bonnie, Mary Ann, Robert, Christine, Ruth, Dee, Brian, Barbara, Gillian, Eileen, Matthew, George, Bryan, Jason, Jane, Joan, Frances, Ernie, 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, Eudora, Carol, Bernie, Charlene, Josephine, Margaret, Mackie, Jody, Sheila, Jo Anne, Geradine, Thomas, Jeanne, Sister Catherine-Grace, Ann Sharon, Dennis, Mae, Anita, Marilyn, Lawrence, Rebecca, Dorothy, Joanne, ✠Albion, Martha, Jackie, Charles, Tony, Edward, Kim, Vivian, John & Maxine.

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

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

**THE HYMNS FOR THE
TWENTIETH SUNDAY AFTER TRINITY**

Sunday, October 25th, 2009

PROCESSIONAL: 294 (St. Bees)
Sing, my soul, his wondrous love

GRADUAL: 292 (Innocents)
Songs of praise the angels sing

SERMON: 532 (Langham)
Father eternal, ruler of creation

COMMUNION HYMN: 203 (Rockingham)
My God, thy table now is spread

RECESSIONAL: 484 (Truro)
Lift up your heads, ye mighty gates

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St. Stephen's Traditional

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