

St. Stephen's News

St. Stephen's Anglican Church,
Timonium, Maryland

Vol. XXII, Number 42

Edited by Anne Hawkins

October 25th, 2011

AN EAGLE'S EYE VIEW

It's time to start baking for Cookie Walk 2011

IT WAS BOUND to happen, of course: No sooner do I open my beak and accept a part time job writing for the parish newsletter than I get press ganged into writing commercials about the Cookie Walk.

Please don't think I'm boasting, but I'm well aware of the fact I write pretty good advertising copy - my "come-ons" for the Cookie Walk Cook Book, for example. But that doesn't mean that is all I want to do. I don't mind trotting out the occasional "ad" as a favor to the Rector, But I'm sure you would much rather benefit from my 200 years-plus experience in the sphere of church management.

But no! All I get is: "Isaac do me a favor and dig out some cookie recipes for the newsletter. You'll find them in the files."

It's no easy matter for a brass eagle to schlep up to the Rector's office, let me tell you. And when you get up there, can you find anything in the files? It's hard enough to locate the blessed man's desk. let alone unearth a filing cabinet!

Be that as it may, I've got nothing against the Cookie Walk. It makes a nice change of pace and it helps us all get in to the spirit of Christmas. But the fact of the matter is that my interest in it is entirely academic.

Brass eagles don't cook cookies. (I was going to say life for us is all spit and polish. But that's a very nasty concept. We exist on a modest diet of brass polish and lemon juice. Expectoration, (a posh way to say "spitting," is a disgusting habit emphatic and firmly to be discouraged. But I digress . . .)

Nor do brass eagles cook, thus I can take no credit for the recipes printed here. They come from James Beard's *American Cookery Book* -- so we know they work! They are also firm favorites with the St. Stephen's Cookie Walk crowd.

The good thing about them is this batch of recipes are for freezer cookies. You make the dough in advance, freeze it, and bake to cookies in the week before the Cookie Walk. We have also printed some variations on the basic theme.

One word of warning, however: The unbaked dough is delicious, so don't let the children get at it. Not only will you have to start all over again, but you'll have to put the kids on a diet *before* Christmas.

My appeal for cookie cooking, however, doesn't mean that we no longer need the recipes for your favorite beverages for our latest Cookie Walk 2011 Cookbook. The Cookie Walk 2011 Cook Book is going to be a comprehensive guide to the art of making and mixing beverages, both alcoholic and non-alcoholic.

The rector has promised us the recipe for his "Montgomery Martini." This is your guarantee that the book will be strictly within established Anglican tradition. So please answer our call for your recipes for punches,

teas, shrubs, smoothies, malts, shakes, hot and cold drinks, and flavored alcoholic drinks. Anything you love that is potable.

Please bring your favorite recipes to church or email our editor Peter Threadgill (the best way) his address is petrus@ststeve.com. All recipes must be in no later than Sunday November 6th. Thanks awfully! **ISAAC EAGLE**

FROM THE COOKIE WALK KOOKS

Recipes for success

YOU CAN'T have a Cookie Walk without cookies. So we ask each parish family to contribute five pounds of scrumptious home-made cookies to the Cookie Walk.

To get you all started, we are publishing favorite cookie recipes so you can stockpile your contributions. We hope you'll pin them on your freezer door with plans to try one or two of them when you have a moment.

Here are recipes to make in advance and freeze (in dough form), baking them in the week before the Cookie Walk.

Refrigerator or Icebox Cookies

Ingredients:

1 cup butter;

1 to 1 1/2 cups sugar;

1 teaspoon vanilla;

2 eggs;

3 cups sifted all-purpose flour;

1/2 teaspoon salt.

Cream the butter with the sugar until fluffy. Beat in the vanilla and eggs. Add flour and salt, sifted together, and stir until well blended. Divide the dough into three or four parts and form rolls. Roll them up in wax paper or aluminum foil and store in the refrigerator or freezer until firm. With a sharp knife, slice 1/8 to 3/8 inch thick. Place on greased or ungreased cookie sheets.

Bake in a preheated 375-degree oven until a delicate beige -- time will depend upon the thickness. Remove from pan while warm and cool on a rack. Store in airtight containers. Yields 4 1/2 to 6 1/2 dozen cookies.

Butterscotch Refrigerator Cookies:

Instead of white sugar, use 1 1/2 cups brown sugar.

Chocolate Refrigerator Cookies:

Add 2 to 3 ounces bitter chocolate melted, to the creamed butter and egg mixture. Use 1/4 cup less flour.

Pinwheel Refrigerator Cookies:

Divide the mixed dough approximately in half. Add 1 to 1 1/2 ounces bitter chocolate, melted, to half the dough, mixing until no streaks remain. Roll half of the white dough between two sheets of heavy wax paper or foil until until about 1/4 of an inch thick and about 3 inches wide. Roll out half of the chocolate dough until the same size. Flip the chocolate dough over on to the plain dough and roll up like jelly roll, as tight as possible.

Wrap in wax paper or foil and chill until very firm.

Repeat with the remaining dough. Slice in 1/4-inch slices and bake on a greased baking sheet until lightly yellow. Do not let these brown, or the contrasting stripes will not show up.

**THE SCRIPTURE READINGS FOR THE
NINETEENTH SUNDAY AFTER TRINITY**

Neing Sunday, October 30th, 2011

8.00 AM 9.15 AM

HOLY COMMUNION

The Epistle: Ephesians 4:17-32

The Gospel: St. Matthew 9:1-8

11.15AM MORNING PRAYER

The Psalter: Psalm 103

The First Lesson: I Kings 21:1-19

The Second Lesson: St. Matthew 9:1-8

Orange or Lemon Refrigerator Cookies:

Omit the vanilla and substitute 2 teaspoons finely grated lemon rind or 3 or 4 teaspoons finely grated orange rind.

Raisin, Date, Currant, or Prune Refrigerator Cookies:

Put raisins, currants, or pitted dates or prunes through the medium blade of the food chopper (large chunks of fruit are difficult to cut through and will break up the cookies) and beat into the creamed mixture before adding flour. From 1/2 to 1 cup ground fruit is sufficient. Use spice recipe below, if you like. 3/4

Spice Refrigerator Cookies:

Sift 1 tablespoon cocoa, 2 teaspoons cinnamon, 1 teaspoon nutmeg, and 1/2 teaspoon cloves with the flour and salt.,

Filled Refrigerator Cookies:

Shape spice, nut, chocolate, or butterscotch dough into a 2-inch roll. Chill until firm. Slice thin, place filling in center, cover with another thin slice of dough, and press edges down. For filling, use jelly or jam, etc.4

Rolled Oat Refrigerator Cookies:

Use 1 to 1 1/2 cups finely chopped rolled oats or oatmeal in place of 1 to 1 1/2 cups of the flour. Rolled oats are too large to slice down successfully. Whirl them, about 1/2 cup at a time, in a blender for 30 to 40 seconds.

Nut refrigerator Cookies:

Mix 1/2 to 3/4 cup finely chopped walnuts, pecans, Brazil nuts, hazelnuts, or peanuts into the sifted flour and salt. The nuts must be quite fine or the dough will crumble while being sliced.

✠ **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 prayer list, or to the visiting list, or to join the Prayer Chain, call the parish office at 410 560 6776.

RECOVERY: Deborah, Dorothy, Thelma, Mary, Adele, Reta, Sara, Michael, Tammy Sophie, Gracie, Paula, Blair, Jim, Melvin, Noah, Mavis, Heather, Laurie, Diane, Don, Lynn, Helen, Katherine, Hindra, Ravi, Elizabeth, Brian, Tracey, Linda, Robert, Nancy, Edithann, Jay, Perry, Amelia, Shirley, Alexander, Kimberly, Dean, Barb, Tanya, Jane, Brook, Val, Helen, Joseph, Joshua, Rachel, Carl, Cal, Catherine, Sam, Ruth, Kristi, Paul, Sue, Patty, Antonio, Lauren-Michelle, McKayla, Randy, Jack, Grace, Bob, Fran, Carolyn, Ken, Serina, Wyatt, Bobby, Alexander, Erline, Kathleen, Earle, Judy, William, Betty, Trisha, Peggy, Linda, Millie, Walt, Bruce, Cienna, Tom, Leliah, Jennifer, Miriam, Karen, George, Eliza, Mel, John, Randy, James, Sarah, Linda, Suzanne, Marian, Steven, Jeanne, Tammy; Ellen, Patricia, Bonnie, Mary Ann, Christine, Dee, Brian, Barbara, Gillian, Eileen, Matthew, Bryan, Jason, Jane, Joan, Frances, Pat, Michael, Ray, Leslie, Brandon, May, Scott, Stephen, Robert, Danny, Billy, Betty-Ann, Mildred, D'Metrius, Laura, Stacey, Frank, Alma, Christine, John, Henry, Naomi, Pam, Ben, Kevin, Gwen, Gloria, Lee Emily, 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, Doris, Carol, Suzie and Jennifer.

LIGHT, STRENGTH & GUIDANCE: Rosa, June, Anna, Jean, Garrett, Ned, & Stephen, Rachel, Robert & Renee, Lydia; Richard, Melba, Debbie, Phyllis, Carolyn, Suzanne, Tony, Erik, Doris, Drake, Bobby, Kay & Emma, 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, Stephen, Carol, Sandra, John, Mary, Michael and David

ON ACTIVE SERVICE: LTC R.J. Lytle, PFC Charles E. Heintz, IV, USA; Lt. Benjamin Schramm, USMC; Lt. Alex Bursi, Charles Watts, USN; Capt. Charles Bursi, Lt. Col. Harry Hughes, USAF.

✠ **St. Stephen's Anglican Church** ✠

11856 Mays Chapel Road, Timonium, MD 21093
Tel.: Office (410) 560-6776; Rectory (410) 665-1278
Web Address: ststeve.com.

RECTOR: The Venerable Guy P. Hawtin

VICAR: The Rev. Rhae E. Kelley

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

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

(1st Sun. of the month: Choral Evensong at 6.00pm)

WEEKDAY SERVICES

Wednesday: 6.00pm Evening Prayer

Friday: Noon: Healing Eucharist

Saturday: 5.00 PM Family Eucharist.

COLLECTS FOR TRINITY XVIII AND
ST SIMON & ST JUDE, APOSTLES

LORD, we beseech thee, grant thy people grace to withstand the temptations of the world, the flesh and the devil; and with a pure heart to follow thee, the only God; through Jesus Christ our Lord. *AMEN*

ALMIGHTY God, who hast built thy Church upon the foundation of the Apostles and Prophets, Jesus Christ himself 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 the same Jesus Christ our Lord. *AMEN*

Book of Common Prayer, Pages 214 & 254

Return Service Requested

NON-PROFIT ORG.
US POSTAGE
PAID
TIMONIUM MD
PERMIT NO.181

St. Stephen's Anglican Church
11856 Mays Chapel Road
Timonium, MD 21093