

# St. Stephen's News

St. Stephen's Anglican Church,  
Timonium, Maryland

Vol. XXII, Number 43

Edited by Anne Hawkins

November 1st, 2011

## FROM THE MAGISTER CHORI

### We shall sing Evensong Sunday, November 6th

To my horror, I recently learned that several of our evensong *aficionadi* ventured out to St Stephen's last month expecting Choral Evensong, only to be greeted by an empty carpark and a locked door. This is the most efficient way to lose a loyal following, and I humbly apologize to those of you who were inconvenienced. I know from personal experience that such an occurrence is frustrating and disheartening, and I hope you'll give us another go.

The fact of the matter is the choir is in a rebuilding stage. Broken voices and the absence of a reliable source from which to recruit have drastically reduced our numbers, and we have not been 'ready for primetime'.

We were able to announce the cancellation through our e-mail list and [evensong.ststeve.com](http://evensong.ststeve.com), our website, but were unable to communicate in time to those who only get word of our events through the Parish Newsletter.

If you have internet access, please subscribe to our monthly evensong e-mail announcements by sending your e-mail address to [music@ststeve.com](mailto:music@ststeve.com). You can always obtain up-to-date information from [evensong.ststeve.com](http://evensong.ststeve.com), our evensong website. (Note: don't use a 'www' with that address.) Thank you for your understanding at this difficult time, and we hope to see you all on **Sunday, November 6th at 6.00 pm** when we present our first Choral Evensong of the season. **ADRIC**

## FROM THE RUTHIG HOUSEHOLD

### Brassed off with Isaac's Cookie Walk arrogance

THE nerve of that eagle Isaac. He freely admits not eating cookies, much less cooking them, but yet has the brass to urge us parishioners to ante up five pounds each.

He should have been around our house at Christmas. Then he'd know something about cookies.

The Thanksgiving dishes weren't yet dry when the first batches were in the oven: lebkuchen, butter cookies, anise drops, rum balls, pecan sandies, pfefferneuse, and on and on and on. We had five pounds safely tucked away in Peek Frean biscuit tins and mom hadn't even broken a sweat.

It wasn't like we didn't get cookies the rest of the year -- there were always plenty of oatmeal and chocolate chip cookies to keep three growing boys happy. But Christmas cookies were special. They were the recipes that were made once a year and, once gone, were anticipated for the next eleven months.

Christmas cookies were in our blood. After all, the tradition of baking cookies at Christmas can be traced back to medieval Europe when modern ingredients like cinnamon, ginger, almonds, black pepper, and dried fruits were introduced to the west. The fact that sugar cost about \$100 per pound in today's dollars may have something to do with the prevalence of highly spiced cookie recipes.

The Germans favored lebkuchen, a dense, spicy dough rolled out, baked, and then cut into cookies. With family names like Schmahl, Krebs, and Ziegler in our background it isn't hard to explain why they were our favorites as well. In

fact, I think my mother had the original medieval recipe! Every year she'd ask the same question; "what do they mean by a knife's point of cardamon?"

Lebkuchen may have been the favorite cookie to eat but the butter cookies - or spritz as mom called them - were the most fun to make.

It was a family affair. Mom made the dough, coloring one portion red and another green, and pressed them using a cookie press to make christmas trees, wreaths, stars, camels, and other shapes. We kids did the decorating with colored sugar, red-hots, bits of cherry, and chocolate sprinkles. My grandmother always did the baking.

Hers was a particularly skillful job; undercooked they fell apart, overcooked they turned brown. Of course she always managed to overcook one batch. The punishment for such a sin was levied upon the cookies -- instant consumption.

After the tins were filled they'd be whisked away to some secret hiding place only mom knew (or so she thought), to reappear at all kinds of holiday gatherings.

But times have changed. Somewhere along the line we stopped producing mountains of Christmas cookies and their flavors have become a distant memory. Until now.

Thank you St Stephen's for 20 years of Cookie Walks. Now we can bake one kind in abundance, take them to the Cookie Walk, and come home with six other kinds - and some peanut brittle to boot.

We'll be doing mom's Anise Drops this year -- hard on the outside, soft on the inside, and perfect for dunking. Isaac can have his Brasso and lemon juice. **DON RUTHIG**

## ISAAC REPLIES

### More in sorrow than ...

ISN'T that just like a human! You try to do them a favor and all they do is whine about it! It's not my fault I can't eat cookies. I'm just not equipped to do it. But does anybody feel sorry for me? Noooooo! All they do is complain about my humble efforts to get into the Cookie Walk Spirit. It's a blatant case of speciesism!

Sticks and stones may break my bones, etc! I certainly don't propose to descend to their level of name calling. Mr. Ruthie Ruthing or whatever his name is can just go and stew up a few more of his precious cookies.

Meanwhile I shall just keep on doing what the Rector and the Cookie Walk Kooks have asked me to do -- promoting the new Cookie Walk Cook Book. The 2011 Cook Book is going to be an anthology (*see if you can spell that without peeking, Mr. Smarty Pants Ruthig!*) of your favorite drinks.

To ensure that it's a truly comprehensive guide to the art of making and mixing beverages, we need your recipes for all your favorite drinks -- alcoholic and non-alcoholic.

The rector has promised us the secret of his devastating "Montgomery Martini" -- a beverage invented by the American infantry in World War II and named in honor of the well-known British general. This is the drink that gives the Brits their stiff upper lips!

We plan this to be a cook book in the true Anglican tradition. But to make it so we'll need 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

## COOKIE WALK MEETING

Tuesday, November 1st, 6.30 PM

### Soup Supper!

■ We need help to assemble the Cookie Walk mailer, Tuesday & Wednesday, November 8th & 9th beginning at 9.00 AM

■ We also need new and nearly new gifts for the Cookie Walk Gift Table. (No jumble please!)

■ We also need antiques and Christmas decorations for the Cookie Walk.

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

Being Sunday, November 6th, 2011

**8.00 AM, 9.15 AM & 11.15AM**

**HOLY COMMUNION**

The Epistle: Ephesians 5:15-21

The Gospel: St. Matthew 22:1-14

**FOR YOUR MORNING PRAYER**

The Psalter: Psalm 105

The First Lesson: Exodus 32:1-34

The Second Lesson: St. Matthew 22:1-14

editor Peter Threadgill (the best way) his address is [petrus@ststeve.com](mailto: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.

**CHINESE CHEWS**

**3/4 cup cake flour**

**3/4 cup baking soda**

**1 cup granulated sugar**

**1/4 teaspoon salt**

**1 cup finely chopped dates**

**1 cup finely chopped walnuts**

**2 large eggs**

Sift together the dry ingredients. Add dates and nuts. Add eggs and beat thoroughly. Place in a shallow greased 9 inch by 12 inch pan. Spread as thin as possible. Bake in a 350 oven for 30 minutes. Cut into 1 inch squares as soon as the pan is removed from the oven. Roll each square a ball, roll in sugar and cool.

**✠ 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, Doris, Dorothy, Thelma, Mary, Adele, Linda, Jan, Liz, Bob, Wyatt, Jim, Reta, Sara, Michael, Tammy Sophie, Gracie, Paula, Blair, Melvin, Noah, Mavis, Heather, Laurie, Diane, Don, Lynn, Helen, Katherine, Hindra, Ravi, Elizabeth, Brian, Tracey, Robert, Nancy, Edithann, Jay, Perry, Amelia, Shirley, Adrian, Kimberly, Dean, Barb, Tanya, Jane, Brook, Val, Joseph, Joshua, Rachel, Carl, Cal, Catherine, Sam, Ruth, Kristi, Paul, Sue, Patty, Antonio, Ray, Lauren-Michelle, McKayla, Randy, Jack, Grace, Fran, Carolyn, Ken, Serina, Wyatt, Bobby, Alexander, Erline, Kathleen, Earle, Judy, William, Betty, Trisha, Peggy, Linda, Millie, Walt, Bruce, Cienna, Tom, Leliliah, 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, Joan, Frances, Pat, Michael, 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 & 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 XIX AND  
THE FEAST OF ALL SAINTS**

O GOD, for as much as without thee we are not able to please thee; Mercifully grant that thy Holy Spirit may in all things direct and rule our hearts; through Jesus Christ our Lord. *AMEN*

O ALMIGHTY God, who hast knit together thine elect in one communion and fellowship, in the mystical body of thy Son Christ our Lord; Grant us grace so to follow thy blessed Saints in all virtuous and godly living, that we may come to those unspeakable joys which thou has prepared for those who unfeignedly love thee; through the same Jesus Christ our Lord.

*AMEN*

*Book of Common Prayer, Pages 215 & 256*

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