

St. Stephen's News

St Stephen's Anglican Church
Timonium, Maryland

Vol. XXIII, Number 42

Edited by Anne Hawkins

October 30th, 2012

A BRAZEN APPEAL FROM THE EAGLE

Please help us to meet our 1,000 lbs sales goal

SATURDAY, December 1st is the date for our Twenty First Annual Cookie Walk. It will take place from 9 AM 'til 1 PM at the church. We have a great sale in the making, including wonderful cookies, jams and jellies, peanut brittle, bean soup, greens, table arrangements, wreaths, candied nuts, and so much more.

We need your help to make this event a success. Use your favorite cookie recipe and get baking. We ask for ten 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!

Cookies may be dropped off at the church from Tuesday, November 27th, onwards.

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 F, 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.

We need items for our children's table and 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!

Our children's table offers modestly priced items suitable for the whole family, so the children can buy something for everyone on their list!

We need greens, as many varieties as possible, especially magnolia, boxwood, 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. Greens should be brought to the church on the weekend of November 24th/25th.

Another thing we will be needing very badly is HELP!!! We need folks on Tuesday, Novemebr 27th from 2:00 PM to set up the parish hall in readiness for the work days on Wednesday, November 28th and Thursday, November 29th. These are the day when we need your help to make our table baskets, wreaths and greens arrangements meeting here at 10:00 AM 'till late.

We would also appreciate volunteers on Friday, November 30th and Saturday, December 1st – the big day – to help set up and take down and, of course, we need sales help on the day of the sale.

Last, but very far from least, we need your custom – and that of your friends. Please come to the Cookie Walk and see the wonderful things we have for sale. And please spread the word among your friends. When they experience the Cookie Walk, they'll thank you for it.

Please call the parish office at 410-560-6776, Donna Szper 410-252-1499, Stephanie Verhage 410-667-6730 or Anne Hawkins at 410-308-2771 to volunteer. **ISAAC EAGLE**

The Cookie Walk secret

THE SECRET of a successful Cookie Walk is scrumptious, home-made *COOKIES* -- your scrumptious home made cookies to be precise. And every year the Parish Life Committee asks each

parish family to contribute at least ten pounds of cookies to the Cookie Walk.

To give you a bit of inspiration, here are some of our favorite recipes to try. But don't feel bound by our recipes. Please share you own favorites with us.

This week we are featuring a traditional American recipe. Hermits are a particularly flavorsome winter cookie, though, actually, they can be appreciated at any time of the year. They freeze well and taste better if they are aged a bit before eating.

HERMIT COOKIES

INGREDIENTS:

1/2 cup butter; 1 cup firmly packed brown sugar; 1 egg; 1/2 cup sour cream; 1 & 1/2 cups of unsifted all purpose flour; 1/2 teaspoon baking soda; 1/2 teaspoon salt; 1 teaspoon cinnamon; 1/2 teaspoon each of cloves and allspice; 1 cup chopped walnuts, pecans, hickory nuts, filberts or almonds. 1/2 to 1 cup raisins.

Always a favorite, most old recipes used sour cream in these cookies, although in the Deep South molasses is often the liquid ingredient. All recipes, however, use some spice and always dried fruit -- raisins or figs or dates, sometimes dried prunes cut into small pieces -- and always nutmeats. Undoubtedly the choice of fruit in the old cookbooks depended upon availability.

Cream the butter, cream in the sugar well, beat in the egg, and stir in the sour cream. Add the sifted dry ingredients, then the nuts and raisins. Stir to lightly mix.

Grease a teaspoon, dip up about a slightly rounded spoon of batter, and push with the back of another greased teaspoon onto a well-oiled cookie sheet or pan. Bake in a pre-heated 350-degree oven for 8-12 minutes or until a delicate brown. Loosen from the pan while still hot. Cool on a rack to room temperature and store in airtight containers.

These cookies freeze well and are better in flavor if aged several days before eating..

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.

St. Stephen's Choir
invites you to
**A CHORAL
EVENSONG**
at 6.00 PM
at The Parish Church
Sunday, November 4th, 2012

**THE SCRIPTURE READINGS FOR THE
COMMEMORATION OF ALL SAINTS**

Being the Twenty Second Sunday After Trinity, November 4th, 2012

8.00 AM, 9.15 AM & 11.15 AM

HOLY COMMUNION

For The Epistle: Revelation 7:2-4, 9-17

The Gospel: St. Matthew 5:1-12

FOR YOUR MORNING PRAYER

The Psalter: Psalms 148 & 150

The First Lesson: Wisdom* 5:1-5, 14-16

The Second Lesson: St. John 15:17-27

*Apocrypha

This year's Cookie Walk Cookbook won't really be a cookbook at all. It is going to be a book of useful household hints. So bring you favorite household hints to church or email our editor Peter Threadgill (the best way) his address is petrus@ststeve.com. All hints must be in no later than Sunday November 11th. Thanks awfully! **THE COOKIE WALK KOOKS FROM THE LADIES WHO LUNCH**

Please join us on November 14th

OWING to the Thanksgiving Holiday, the Ladies Who Lunch will be meeting a week earlier than usual. Why not join us good fellowship and fine food at 12 Noon on November 14th for a pre-holiday lunch at *Au Poitin Stil* on York Road, just south of the Padonia Road intersection. To reserve your place, call Joyce Perlberg at 410-252-2680.

✠ PARISH PRAYER LIST ✠

OUR Prayer Chain offers prayer daily for people on the Prayer List as well as the guests of the Joseph Richey Hospice & Dr. Bob's Place. 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: Ray✘, Charles, Polly, Dawn, Betty Jean, Elliot, Sharon, Paul, Andy, Michael, Rosina, Timothy, Donna, Diane,

John, Robert, David, Richard, Bill, Charlotte, Leo, Riley, Mary-Ann, Linda Lou, Cynthia, Nancy, Judith, Deborah, Dorothy, Dr. Devadadson, Thelma, Mary, Adele, Linda, Jan, Liz, Bob, Wyatt, Jim, Reta, Sara, Tammy Sophie, Paula, Blair, Melvin, Heather, Laurie, Lynn, Katherine, Hindra, Ravi, Elizabeth, Brian, Tracey, Edithann, Jay, Perry, Amelia, Shirley, Adrian, Kimberly, Dean, Barb, Tanya, Jane, Brook, Joseph, Joshua, Rachel, Carl, Cal, Catherine, Sam, Ruth, Kristi, Paul, Sue, Patty, Antonio, Lauren-Michelle, McKayla, Randy, Jack, Grace, Fran, Carolyn, Ken, Serina, Wyatt, Bobby, Alexander, Erlene, Kathleen, Earle, Judy, William, Betty, Trisha, Peggy, Linda, Millie, Walt, Bruce, Cienna, Tom, Leliliah, Jennifer, Miriam, Karen, George, Eliza, Ray, Mel, John, Randy, James, Sarah, Linda, Suzanne, Steven, Jeanne, Tammy; Ellen, Patricia, Bonnie, Mary Ann, Christine, Dee, Brian, Barbara, Gillian, Eileen, Matthew, Bryan, Jason, Joan, Frances, Pat, Michael, Brandon, May, Scott, Stephen, Danny, Billy, Betty-Ann, Mildred, D'Metrius, Laura, Stacey, Frank, 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, Maxine, Ann, Sharon, Dennis, Mae, Anita, Marilyn, Lawrence, Joanne, Martha, Jackie, Charles, Tony, Edward, Kim, Vivian, Doris, Carol, and Suzie.

LIGHT, STRENGTH & GUIDANCE: Hope, JoAnn, Larry, Aaron, Hope, Tom, Jennifer, Brendan, Rosa, June, Anna, Jean, Garrett, Ned, Stephen, Rachel, Robert & Renee, Lydia; Richard, Melba, Debbie, Phyllis, Carolyn, Suzanne, Tony, Erik, Drake, Bobby, Kay & Emma, Gillian, Beverley, Adrienn, Jhana, Marla, Matthew, Joan, Laurie, Ellen, Lynn, Mildred, Sarah Lee, 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, Carol, Sandra, John, Mary, Michael and David

ON ACTIVE SERVICE: PFC Charles E. Heintz, IV, USA; Lt. Benjamin Schramm, USMC; Lt. Alex Bursi, Charles Watts, Capt. Charles Bursi, Lt Nicholas Clouse, USN. Lt. Col. Harry Hughes.

✠ 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

8.00 am: Said Eucharist

9.15 am: Sung Eucharist (*with Nursery & Church School*)

11.15 am: Choral Mattins (*1st Sunday: Choral Eucharist*)

6.00 pm: Choral Evensong (*1st Sunday only*)

WEEKDAY SERVICES

Wednesday, 6.00 pm: Evening Prayer

Friday Noon: Healing Eucharist

Saturday, 5.00 pm: Family Eucharist.

**COLLECTS FOR TRINITY XXI AND
ST SIMON & ST JUDE, APOSTLES**

GRANT, we beseech thee, merciful Lord, to thy faithful people pardon and peace, that they may be cleansed from all their sins, and serve thee with a quiet mind; through Jesus Christ our Lord. *AMEN.*

O 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 218 & 254

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