

# St. Stephen's News

St Stephen's Anglican Church  
Timonium, Maryland

Vol. XXIV, Number 41

Edited by Don Ruthig

October 22<sup>nd</sup>, 2013

## A BRAZEN APPEAL FROM ISAAC THE EAGLE

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

SATURDAY, December 7<sup>th</sup> is the date of our Twenty Second 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.

But 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 Sunday, November 27<sup>th</sup>, 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 desperately need items for our Gift Table – new-in-the-box items you do not need and have been planning to “re-gift” would be ideal. We would also be happy to receive gently used items that are “too good” for the Garden Party White Elephant table. Antique and vintage jewelry and the like are also favorites.

Our Children's Table is also looking for toys, gifts and gewgaws suitable to the season. The aim is to offer the children modestly priced items suitable for the whole family, so the kids can buy something for everyone on their list!

We are especially looking for greens, as many varieties as possible, but in particular 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 pinecones (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 30<sup>th</sup>/December 1<sup>st</sup>.

Another thing we will be needing very badly is HELP!!! We need folks on Tuesday, December 3<sup>rd</sup> from 2.00 PM to set up the parish hall in readiness for the work days on Wednesday, December 4<sup>th</sup> and Thursday, December 5<sup>th</sup>. These are the days when we need your help to make our table baskets, wreaths and greens arrangements. We will be meeting here at 10.00 AM and working 'till late.

We would also appreciate volunteers on Friday December 6<sup>th</sup> and Saturday, December 7<sup>th</sup> - 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!

Please call the parish office at 410-560-6776; Colby Hawks, 410-321-8308; Priscilla and Dick Huffinan 410-252-0635, or Happy Riley at 410-252-8674 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 your 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

## Calendar of Events

### Weekly Activities at St Stephens

**Tuesdays, 7.00 AM:** Breakfast Fellowship at the Nautilus Diner

**Thursdays, 10.00 AM:** Knitting Circle meets in Quimby Hall

**Wednesdays, 6.30 PM:** Bridge Group meets in Quimby Hall

**Fridays, 10.30 AM:** Bible Study in the Cadwalader Room

### Special Events

**Sunday, November 3<sup>rd</sup>.** Dedication of the Cadwalader Room, Quimby Hall, and the Holmes Garden following 9.15 AM service.

**Tuesday, November 12<sup>th</sup>, 7.00 PM.** Parish Life Committee Meeting. Quimby Hall.

**Thursday, November 14<sup>th</sup>, 2.00 PM.** Afternoon Tea. Quimby Hall.

**Saturday, December 7<sup>th</sup>, 9.00 AM.** Cookie Walk, Quimby Hall

*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, 1/2 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. Un-mold 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.

## AND THIS YEAR'S COOK BOOK

THIS YEAR'S Cookie Walk Cookbook will be a healthy cooking cookbook. It is going to be a book full of tasty, but really healthy recipes. So let's

**THE SCRIPTURE READINGS FOR THE  
THE TWENTY-SECOND SUNDAY  
AFTER TRINITY**

October 27<sup>th</sup>, 2013

**8.00 AM & 9.15 AM COMMUNION**

For the Epistle: II Timothy 4:5-15

The Gospel: St. Luke 10:1-7a

**11.15 AM CHORAL MATTINS**

The Psalter: Psalms 67, 96

The First Lesson: Isaiah 52:7-10

The Second Lesson: St. Luke 10:1-7a

have you favorite healthy dishes. You can mail them to church or email our 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 10<sup>th</sup>.

Thanks awfully!

**THE COOKIE WALK KOOKS**

## Congratulations Confirmands

On Saturday, November 12th, Bishop John Vaughan presided at a special Service of Confirmation for four of our young people.

Congratulations to David R. Gushue, Bennett M. Gushue, Peter J.S. Harmer, and Anna S. Jordan.

**FROM THE EDITOR**

## Help us with our prayer list

Our prayer list, sadly, has gotten horribly out of date. We suspect that many of the people on the list have, through God's grace, recovered and are no longer in need of our special prayers.

We'll be "resetting" the list at the beginning of November to reflect those who we know would like our continued prayer for their recovery, light, strength or guidance.

We certainly don't want to take anyone off the list who still wants our prayerful support, so we ask that you will please convey to us your

ongoing prayer requests by filling in the prayer requests found on the church pews, sending an email to [Newsletter@ststeve.com](mailto:Newsletter@ststeve.com), or by calling our Director of Pastoral Care, Happy Riley, in the parish office, 410 560 6776.

## ✠ 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.

**RECOVERY:** Joshua, Aida, Cherry, Susan, Kathleen, David, Ellen, Mimi, Val, Stacy, Dino, Michael, Finton, Morris, Charles, Dawn, Betty Jean, Elliot, Sharon, Paul, Andy, Michael, Rosina, Diane, John, David, Richard, Bill, Leo, Riley, Mary-Ann, Linda Lou, Cynthia, Nancy, Judith, Deborah, Dorothy, Thelma, Mary, Linda, Jan, Liz, Wyatt, Jim, Tammy Sophie, Paula, Blair, Heather, Laurie, Lynn, Katherine, Hindra, Ravi, Elizabeth, Brian, Tracey, Edithann, Jay, Perry, Amelia, Shirley, Adrian, Kimberly, 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, Lelilah, Jennifer, Miriam, Karen, George, Eliza, Ray, John, Randy, James, Sarah, Suzanne, Steven, 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, JoAnne, John, Thomas, Jeanne, Maxine, Ann, Sharon, Dennis, Mae, Anita, Marilyn, Lawrence, Joanne, Martha, Jackie, Charles, Tony, Edward, Kim, Vivian, Doris, Fran, Carol, Jimmy, Felicia, Susan, Christina, Dawn, Shirley, Daniel and Suzie.

**LIGHT, STRENGTH & GUIDANCE:** Connie, JoAnn, Larry, Aaron, Hope, Bob, Tom, Rosa, June, Anna, Jean, Garrett, Dean, Ned, Stephen, Rachel, Lydia; Richard, Melba, Debbie, Phyllis, Carolyn, Suzanne, Tony, Erik, Bobby, Kay & Emma, Gillian, Beverley, Adrienn, Jhana, Marla, Matthew, Joan, Laurie, Ellen, Lynn, Mildred, Sarah Lee, Susan, Kathy, Owen, Douglas, Amy, 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, Drake, Emily, Daniel, David, Steve, and Ruth.

**ON ACTIVE SERVICE:** PFC Charles E. Heintz, IV, USA; Lt. Benjamin Schramm, USMC; Lt. Alex Bursi, Capt. Charles Bursi, Lt Nicholas Clouse, USN. Lt. Col. Harry Hughes, Ian Cadwalader serving in Afghanistan.

## COLLECT FOR THE Twenty-First Sunday after Trinity and St. James of Jerusalem

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

*Book of Common Prayer, Page 218*

Grant, we beseech thee, O God, that after the example of thy servant James the Just, brother of our Lord, thy Church may give itself continually to prayer and to the reconciliation of all who are at variance and enmity; through the same our Lord Jesus Christ, who liveth and reigneth with thee and the Holy Spirit, one God, now and for ever.

AMEN

## ✠ 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](http://ststeve.com)

RECTOR: The Rev. Canon Guy P. Hawtin

PREBENDARY: The Rev. Canon Rhae E. Kelley

VICAR: The Venerable Michael Kerouac

ORGANIST & CHOIRMASTER: Adric

DIRECTOR OF PASTORAL CARE: Happy Riley  
(410- 252-8674)

WEDDING CO-ORDINATORS: Happy Riley (410-252-8674)  
Martha Miller (410-321-9038)

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.

Return Service Requested

Timonium, MD 21093

11856 Mays Chapel Road

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