

St Stephen's News

ST STEPHEN'S ANGLICAN CHURCH • TIMONIUM, MARYLAND

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A parish in the classical Anglican tradition

26 January 2016

FROM THE RECTOR

Oh what culinary delights picky eaters are missing!

The vast array of foods Americans find 'yucky' never ceases to amaze me. An admittedly unscientific survey I recently conducted indicates that a sizeable number, given their druthers, would subsist solely on pizza – and cheese pizza at that, unsullied by 'yucky stuff' like pepperoni, sausage and mushrooms.

There's nothing new about this. It's been going on for decades. Forty years or so ago, for instance, two of our nieces turned up their pretty little noses at a Thanksgiving dinner prepared by my wife.

Charlotte, who seems to be made of sterner stuff than many mothers, refused to take 'yuck' for an answer and insisted they try more than a mouthful of everything on their plates. Amid wails and protestations, they reluctantly sampled the stuffing and gilet gravy.

After a few tentative bites, one snivelled to the other: 'Actually, this yucky stuff tastes really good!'

Since then their palates have broadened somewhat – I like to think, due in large part to Charlotte's cooking.

We cannot claim too profound a victory, however – inasmuch as a couple of years ago one of them phoned Charlotte to find out how to cook fresh green beans.

Things were very much different when I was a child. Wartime rationing continued in Britain, where I was raised, into the 1950s. Back then, there was no such thing as 'yucky' food. Most foodstuffs were in short supply at one time or another, so you ate what was set before you or went hungry.

The experience served me well. In my time, I've eaten a wide range of comestibles – animal, vegetable and, occasionally, mineral (primarily rock salt and sea salt). And quite a bit of it would not, I imagine, appeal to today's American palate, infant or adult.

I'd wager there are not many Americans who would cheerfully tuck-in to rat or snake. And even I would probably balk at Australian aboriginal delicacies like witchetty grubs . . . unless I was really hungry.

But liver, kidneys, brains, heart, pigs' trotters, ox tail and, occasionally, tripe – all of which were rationed – were a regular part of our diet when I was a boy.

Rabbit and pigeon were not rationed, and you could serve up as many as you could catch, trap or shoot. Consequently, they frequently featured on the menu – roasted, casserole, stewed or in a pie.

My grandfather-in-law, who lived in St Louis, Missouri, frequently dined on pigeon in the guise of 'squab under glass,' but I've never much fancied American pigeons. They look too small and scrawny. British pigeons, by contrast, are big, well-muscled birds that will comfortably feed two.

(To be quite frank, my experience of American pigeons is quite limited. It is largely confined to an acquaintanceship with old Italian guy who, back in the 1970s and 80s, would round up Manhattan pigeons and stash them in the back of an ancient Ford station wagon.

He was frequently questioned by New York's finest, who suspected him of illegally selling them to restaurants. They were, however, never able to pin anything on him, because the old rascal was actually taking the birds back to Queens, where he sold them to gullible youngsters as homing pigeons.)

British gypsies cooked pigeons by wrapping them up in the clay that accounts for much of the soil in East Anglia and baking them for hours under an open fire. When they broke open the clay, the feathers came off with it, leaving the flesh ready to eat.

They cooked the cute little hedgehogs that populated our hedgerows in exactly the same way.

My friends and I tried cooking pigeons by the gypsy method on a couple of occasions. But we were too impatient to leave them baking long enough under the fire. Pigeon cooked rare is edible but far from appetising.

We also attempted to cook a hedgehog in the gypsy manner, but the pitiful little creature looked at us so reproachfully, we let it go. Instead we lunched on half-raw potatoes baked in the fire we'd prepared for the hedgehog. They didn't taste quite as bad as rare pigeon.

Lamb or pig's liver and kidneys were in a different class altogether. Liver, braised with onions and, when you could find it, bacon, were great delicacies. But nothing could equal that glorious culinary triumph: the steak and kidney pie.

A steak, kidney *and* oyster pie was, to my mind, even more delectable. But lamentably, steak and kidneys were rarely available at the same time. Oysters were easier to find, but rarely at the same time as kidneys.

The 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. To add a name to the prayer list, or to the visiting list, or to join the Prayer Chain, ring the parish office on 410 560 6776.

FOR RECOVERY: Hilarie, Jack, Cal, Phyllis, Edie, Bill, Terry, Helen, Jim, Adele, Linda, John, Judy, Neal, Aida, Nathan, Hobie, Betty, Helen, Eunice, Tom, Rosemary, Robert

FOR LIGHT, STRENGTH & GUIDANCE: Stephen, Melba, Scott, Vinnie, Doug, Ian, Lisa, Carey, Ned, Cindy

ON ACTIVE SERVICE: Lt Alex Bursi, Capt. Charles Bursi, Lt Nicholas Clouse, USN; Lt Col. Harry Hughes; Lt Cdr Emma Hawkins, RN

Ox liver and kidneys were generally considered to taste a tad on the strong side, but if this is all that was on offer at the butcher's, they were snapped up (forgive the pun) in a heartbeat. That said, a casserole of stuffed ox-heart often made a favourite winter dinner.

I must confess that tripe didn't come high on my list of comestibles. Cooked in bacon fat with plenty of onions, it was tolerable, albeit reminiscent of warm chewing gum. Served cold, accompanied solely by salt, pepper and vinegar, it was on a par with eating my dad's leather flying jacket.

It wasn't until an elderly French lady – a heroine of the Resistance who moved to our village after the War – cooked for us *tripes à la mode de Caen* that I could appreciate its finer points, culinarily speaking.

She had a decidedly aristocratic manner, which earned her the nickname *Grand Marnier*, after the famous liqueur. But, boy, could she cook! She affected amazement that my friends and I balked at the prospect of eating snails.

'You can't say you don't like them until you've tried them,' she declared, serving them up, cooked in their shells with butter, parsley and garlic. One taste and we were hooked for life.

What prompted this musing was the mutual affection for kidneys that Father Hawks and I share. Recently I located an amazingly inexpensive supply at a local street market. Wiley proposed cooking them in the French manner in mustard sauce. Delicious!

'Would you like to join us?' Wiley asked Charlotte.

'No!' she replied emphatically.

Apparently there are things even an American omnivore won't touch. **GPH***

FROM PASTORAL CARE

Red Cross Blood Drive on the 26th

The Red Cross is in desperate need of blood donations at this time of year, and your generous contribution of an arm- or legful could help save a life. The parish's next Red Cross blood drive will take place at Saint Stephen's on Tuesday, 26 January from 2.00–7.30pm. As an incentive, the Red Cross are offering to each donor a coupon for a free pound of Dunkin' Donuts coffee. To schedule your exsanguination, please contact Happy Riley on **410 560 6776** or choose a time on the sign-up sheet at the rear of the nave.

FROM THE MUSIC OFFICE

Now hiring choirboys – apply today!

Saint Stephen's Choir Academy, the voice-training programme which provides the boy choristers for our parish choir, is looking for new recruits. If you know a family member, friend, neighbour, or random kid on the street who enjoys singing, wishes to receive a *free* classical music education, and who might be interested in getting paid in the process, please contact the Admissions Director, Mrs Cheryl Nickol, on **410 329 6399** or at admissions@choiracademy.org

St Stephen's Anglican Church

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Office: 410 560 6776 · *Rector:* 410 665 1278

Pastoral Care: 410 252 8674

www.ststeve.com

The Ven. Canon Guy P Hawtin, *Rector*

The Ven. Michael Kerouac, *Vicar* · The Rev. Michael Belt,
The Rev. John Novicki, The Rev. Robert Ludwig, *Associate Rectors*

The Rev. M Wiley Hawks, *Pastoral Care Chaplain*

Mrs Happy Riley, *Director of Pastoral Care & Wedding Coordinator*

SUNDAY SERVICES

8am: Said Eucharist

9.15am: Choral Eucharist (with Nursery & Church School)

11am: Choral Mattins (1st Sunday: Sung Eucharist)

6pm: Choral Evensong (as announced) – evensong.ststeve.com

WEEKDAY SERVICES

Wednesday, 6pm: Evening Prayer

Friday, 12 noon: Healing Eucharist

Saturday, 5pm: Family Eucharist

ON THE KALENDAR

Shrove Tuesday Supper on 9 February

Saint Stephen's Shrove Tuesday Pancake & Sausage Supper takes place on 9 February at 5.00pm. These famous suppers are not only gastronomic events, they are also real inflation fighters. The price has remained unchanged for 26 years. We challenge you to find anything in Baltimore with a comparable record!

For a mere \$5 per adult you can feast on scrumptious pancakes and a heaping helping of the finest sausages the city has to offer. (You could manage seconds? Be our guest!) Naturally, there will be lashings of syrup, butter, and apple sauce, with low calorie equivalents for folks watching their weight. Beverages will be available at nominal cost. Kids under 12 can tuck in for half price (\$2.50) for the first two, and the other kids you bring along – your own or anyone else's – eat free. We challenge you to find a better deal in town than that! It can't be done! We have managed to hold our prices steady without compromising quality because the Pancake Suppers are not fund raisers but family affairs aimed at fostering fellowship and fun. If we make a profit, it's entirely accidental.

Join us for fellowship, fun and fantastically good food at this year's Pancake and Sausage Supper. It's the best value in Baltimore. Doors open at 5.00pm and close at 7.30pm.

Calendar of Events

WEEKLY

Monday, 6.30 pm: Bridge Club

Tuesday, 7 am: Fellowship Breakfast (Nautilus Diner)

Thursday, 10 am: Knitting Circle

Friday, 10.30 am: Bible Study

MONTHLY & SPECIAL

Tuesday, 26 January, 2.00–7.30 pm

Red Cross Blood Drive

Tuesday, 9 February, 5 pm

Shrove Tuesday Pancake & Sausage Supper

Wednesday, 10 February

Ash Wednesday services

Thursday, 10 March, 2 pm

Afternoon Tea

RETURN SERVICE REQUESTED

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