

St Stephen's News

St Stephen's Anglican Church · Timonium, Maryland

Volume XXVII, Number 42

A parish in the classical Anglican tradition

November 8th, 2016

COOKIE WALK 2016

We need vast quantities of your glorious cookies

On Saturday, December 3rd, we will be holding our 25th annual Cookie Walk. And, as always, the success of this sale depends on the generosity of our parishioners and friends.

We count on you to make the cookies! Each year we request two batches of cookies from every parish family. In recent years, we have had hundreds of pounds of cookies on sale, thanks to you!

We also count on you to help us with our gift table. We seek new, never-used items that are pretty or seasonal. Volunteers have been working to craft ornaments and treasures for the table.

Please bring your contributions to the parish office. We use your donations for the children's table too, so please take a look in your drawers and cupboards for items suitable for our sale.

We will also be 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.

Also on our list are pine cones (large and small), dried pods, and other dried items, and decorative 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 26/27th.

And please, please, mark your calendars for the date of the Cookie Walk, Saturday, December 3rd, from 9.00am until 1.00pm. We hope you will plan to come and invite your friends to visit our wonderful sale!

It's funny how the flight of time dims the memory! The Cookie Walk has become such an institution it seems to have been part of the local landscape forever. Indeed, even many of our long time members cannot remember when, or even how, it started.

Last year, for instance, members of the Parish Life Committee had trouble trying to figure out how many years we had been holding the Cookie Walk at St Stephen's. Most seemed to agree that last year's event would be the 22nd.

Colby Hawks, however, was pretty sure it would be the 24th. She was in a very small minority, but it turns out she was right on the money. The first Cookie Walk was held on the first Saturday in December, 1992 – almost two years before the church on Mays Chapel Road was dedicated.

Earlier that year the parish bought the land for the church from Patrick Miller and his family, who then lived in a house on the site. (Sadly, the Baltimore County planning department made demolition of the Miller's home a condition for issuing the construction permit.)

We had held a parish picnic at the house and were debating how best to use it to raise funds for building the church. Jack Kohler, then chairman of the newly formed Parish Life Committee, said: 'Let's hold a Cookie Walk.'

'What's a Cookie Walk, Jack?' we asked.

'That's what everybody will ask,' Jack replied. 'And you can bet the farm they'll come to find out.'

Jack was right. We held the First Annual Cookie Walk in the Miller house, and the neighbourhood turned out to find out what it was all about, and they've been turning out ever since.

I believe we made something over \$3,000 that year, and were very pleased with ourselves as a consequence.

Today the Cookie Walk is a neighbourhood institution. And, over the years, it has been led by a number of redoubtable chairmen – including Jack Kohler, Anne Hawkins, Colby Hawks, Charlotte Hawtin, Brock Johnson and most notably Donna Szper. This year, Priscilla Huffman is in the hot seat.

And as we can't have a Cookie Walk without cookies, to get you all started, we are publishing favourite 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 for cookies you can make in advance and freeze (in dough form), baking them in the week before the Cookie Walk. We have also printed some variations. These recipes are taken from James Beard's American Cookery Book – so we know they work!

These two recipes are tried and tested and freeze extremely well; both were taken from our Cookbook 2000, copies of which are still available from the church office at a give away price of \$3.00!

Refrigerator or Icebox Cookies

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

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, Edie, Bill, Alan, Terry, Helen, Jim, Adele, Linda, John, Judy, Neal, Aida, Stephen, Nathan, Hobie, Betty, Helen, Eunice, Tom, Robert, David, Jan, Susie, Sophia, Bobby, Lee, Pam, Cary, Courtney, Marie, Joanna, Finnie, Kim, Kendall, Ian, Gloria, June, John, David & Jorge

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

IN MEMORIAM:

THOSE WHO MOURN:

ON ACTIVE SERVICE: Lt Alex Bursi, Capt. Charles Bursi, Lt Nicholas Clouse, USN; Lt Col. Harry Hughes; Lt Cdr Emma Hawkins, RN; MSGT Michael Holter, USAF; Cpt Fiodor Strikovski, US Army

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 parts and form rolls. Roll each roll in waxed paper and store in the refrigerator or freezer until firm. With a sharp knife, slice 1/8 to 3/8 inches thick. Place on greased or ungreased cookie sheets. Bake in a preheated 375° oven until a delicate beige – the time will depend upon the [cont'd] thickness of the cookies. 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 approx. in half. Add 1 to 1 1/2 oz 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 about 1/4-inch thick and about 3 inches wide. Roll out half of the chocolate dough until the same

size. Flip the chocolate dough over onto 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.

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.

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 centre, cover with a thin slice of dough, and press edges down. For filling, use jelly or jam, etc.

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 in place of 1 to 1 1/2 cups of the flour.

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.

FROM THE PARISH LIFE COMMITTEE

The Ladies' Recognition Tea

The Ladies of St Stephen's are instituting a Service Award for women who have given special service to the parish and the local community. Please join us at a Tea Party from 2.00 pm to 4.00 pm on Sunday, November 13th to institute the award and congratulate the first honorees. There will no charge for the event. Tea, sandwiches and cakes will be provided by the Parish Life Committee. We would greatly appreciate it if you would bring an appetizer, pastries or a cake.

Please call the Parish Office at Tel (410)-560-6776 to let us know you are coming. It makes catering so much easier.

St Stephen's Anglican Church

11856 Mays Chapel Road, Timonium, MD 21093
Office: 410 560 6776 · **Rectory:** 410 665 1278
Pastoral Care: 410 252 8674

www.ststeve.com

The Ven. Canon Guy P Hawtin, *Rector*
The Venerable Michael Kerouac, *Vicar*
The Rev. Michael Belt, The Rev. John Novicki and
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

Calendar of Events

WEEKLY

Monday, 6.30pm: Bridge Club
Tuesday, 7am: Fellowship Breakfast (Nautilus Diner)
Thursday, 10am: Knitting Circle
Friday, 10.30am: Bible Study

MONTHLY & SPECIAL

Parish Life Committee

Tuesday, November 8th, 7.00 pm

The Ladies' Recognition Tea

Sunday, November 13th, 2.00 pm

Evensong

Sunday, November 13th, 6.00 pm

Ladies Who Lunch

Wednesday, November 16th, 12.00 pm
(Off-Track Betting Cafe at Timonium Fairgrounds)

RETURN SERVICE REQUESTED

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

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