

St Stephen's News

ST STEPHEN'S ANGLICAN CHURCH • TIMONIUM, MARYLAND

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FROM JOHN DARLINGTON

The British are coming!

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No, No, this is not Paul Revere, and this is not a major invasion of Maryland! Well, maybe a little one. If I remember correctly, the last time the British invaded Maryland and specifically Baltimore, they didn't make out too well!

However, this upcoming "invasion" is meant to spread cheer and good times for all since it will be St. Stephen's Annual British Garden Party which will be held on the first Saturday in May; May 4th to be exact.

As in years past, we will have many events and activities to tickle your fancy and your palate. The Pipers will return in their full regalia to enhance your auditory experience while enjoying the many culinary delights such as the Ploughman's lunch, Welsh cakes, sausage rolls and hot dogs. The return of our Pub selling cold draft beer and wine will be welcomed as well.

Our planned activities include our annual favorites of the Punch & Judy Show, and the May Pole Dancers. In addition, there will be other activities for both adults and children including various races, games and for the kiddies face painting, flower pot painting, bubble station and color table.

For those who are looking for less strenuous activities, we will have the Baked Goods table, the Booze Brothers where you can win bottles of wine and other spirits, book sales, the flower stall and of course the "jumble".

Finally, what would a British Garden Party be with out our Afternoon Tea? The tea ladies (and maybe some men, too!) will be going all out again this year to provide fresh pots full of hot tea along with delightful sandwiches and sweets. The tea service will begin at 11:30 and continue til 2:30 PM.

As you can see, producing such an event will take a lot of effort and preparation from a lot of people. There are a significant number of things that you can do to help out, such as soliciting ads from local merchants and businesses you frequent, and providing fresh baked goods (whole and half cakes, cookies, pies etc.), volunteering to man (*this is not a sexist remark*) the various sale tables during the day of the Garden Party.

Of course volunteers are needed the day before the event (**Friday, May 3rd**) to help with the setup of tents, booths and tables. There will be sign up sheets in the Cadwalader Room for all such activities. Last but not least, how about becoming a sponsor of the British Garden Party? There are several levels of sponsorship to choose from such as:

1. **House of Windsor** @ 75.
2. **House of York** @ \$50.
3. **House of Lancaster** @ \$30.
4. **Imperial Crown** @ \$100.

OK, let's get started!

FROM THE RECTOR

Great things were baked long before sliced bread

I've been in love with the United States ever since I first set foot on American soil the more than 40 years ago. I

fell head over heels for its people, its food, its culture (movies, theatre, football, baseball – the works) and, above all, my wife, Charlotte.

There is, however, one slice of America I have never managed to develop a taste for – American sliced bread.

My apologies to those of you who actually like the stuff, but I believe the typical American loaf of sliced bread shares many of the properties of *Charmin* toilet tissue – not merely in terms of its ghastly squidgyness, but also its utter lack of taste.

Indeed, shortly after arriving here I came to the conclusion it was simply a means of conveying peanut butter and jelly to the mouth, and that, on the whole, a spoon would serve the purpose more efficiently, while posing less of a threat to the health.

Sliced bread, however, is such a hallowed institution that a half century ago the mere utterance of such thoughts might have invited the unwelcome attentions of the House UnAmerican Activities Committee.

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 visiting list, or to join the Prayer Chain, call the parish office (410) 560 6776.

FOR RECOVERY: Daniel, Leona, Charlotte, Bryan, Rachel, Elizabeth, Dorothy, Sarah, Betsy, Edie, Alan, Terry, Helen, Linda, John, Judy, Neal, Stephen, Nathan, Hobie, Betty, Helen, Robert✕, Jan, Bobby, Lee, Cary, Marie, Jim, Joanna, Kendall, Ian, Gloria, June, John, Adrian, Tom, Michell, Al, Kathy, Jack, Lewey, Stephen, Pamela, Judy, Elizabeth, Wade, Sifa, Theresa, Lisa, Larry, Dan & Scott

FOR LIGHT, STRENGTH & GUIDANCE: Bethany, Caroline, Ardis, Mavis, Melba, Sam, Vinnie, Doug, Ian, Lisa, Carey, Cindy, Jacob, Casey, Beth & Kath

IN MEMORIAM: Father Robert Hanson Ludwig

THOSE WHO MOURN: The Ludwig family: Rebecca, Catherine & Elizabeth

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

Thankfully, the age of diversity has ushered in a greater degree of tolerance on the issue. But, nevertheless, speaking ill of sliced bread still ranks high in the realm of treasonous practices alongside flag burning and criticizing American beer.

At least this seems to be the conclusion to draw from the fact that folks who are so keen to stop people smoking and eating really good things like hot dogs and hamburgers seem to be shying away from any condemnation of sliced bread. Could it be that the stuff is addictive and they are among its pitiful victims?

The thought crossed my mind some 35 years ago when our friend, Stanley, returned from a protracted stay in Europe and the Middle East. The first thing he did on exiting Kennedy Airport was rush to a supermarket where he bought an iceberg lettuce, a bottle of Miracle Whip, a packet of Oscar Meyer Bologna and a Wonder Bread loaf.

"O boy!" he mumbled, his mouth crammed full, "It sure tastes great to eat real food again." Go figure . . .

Charlotte says that there are some foods that folks can

only enjoy if they have been raised on them – dishes like tuna casserole, English toad in the hole, *tripes a la mode de Caen*, marsh rabbit, and jellied eels. I guess sliced bread must fall into that category.

But it isn't as though Americans ever lost the art of making good home-made bread. I've eaten some marvelous home-made breads, particularly those on the sweeter side – banana bread, zucchini bread, raisin bread and the like.

Though I feel a bit of traitor to say so, they were just as tasty as the breads my grandmother use to bake when I was a child – ginger bread, seed cake, poppy seed cake, fruit cake and the like.

But the remarkable thing about America is its entrepreneurial spirit. Over the past 20 years or so American bread has improved immeasurably. Here in Baltimore, for example, we don't have to eat sliced bread because we can buy some of the finest breads in the world.

Even so, you can take a boy out of Europe, but it's very hard to take Europe out of the boy. And I lament to say I still miss the French bakery where we bought crusty baguettes twice a day, and the Italian bakeries with their array of appetizing breads, ranging from the crunchy to the mildly sweet. But most of all, I miss the bakery in our

German village to which Charlotte would dispatch me every morning for our breakfast “*broetchen*” (crisp Kaiser rolls) and, later in the morning would produce a delicious “*bauernbrot*” (farmer's bread) for our lunchtime cold cuts.

Enter Gabrielle, one of Charlotte's care givers from Gilcrest Hospice: German by birth, Gabrielle and I regularly recall, with nostalgic gluttony, the wonderful dishes we've been served in small German country inns.

In any event, a few of weeks ago, Gabrielle told me of *Lidl*, a German-owned supermarket that has opened on Route 40, just outside Aberdeen.

“It constantly bakes real bread, not just daily, but hourly,” she told me excitedly, “It's all fresh and hot out of the oven – *bauernbrot*, all sorts of white bread, delicious rolls and the best croissants I've tasted in ages.”

A couple of hours later I was in the car, headed towards Aberdeen. Gabrielle, it turns out, was right on the money. The bread is outstanding so were the rolls, the pastry and doughnuts – all bursting with flavor, hot out of the oven.

Admittedly, it is a bit of a trek, but for bread *aficionados* it is well worth the journey. However if *Lidl* could eliminate the calories while retaining the texture and taste, life would be absolutely perfect. **GPH**✘

St Stephen's Anglican Church

11856 Mays Chapel Road, Timonium, MD 21093

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Pastoral Care: 410 252 8674

www.ststeve.com

The Very Rev. Dean Guy P Hawtin, Rector

The Ven. Michael Kerouac, *Vicar* ·

Associate Rectors:

The Rev. Michael Belt, The Rev. John Novicki,

The Rev. M Wiley Hawks &

The Rev. Dr. Norman Flowers

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

SUNDAY SERVICES

8am: Said Eucharist

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

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

Choral Services (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

Thursday, 10am: Knitting Circle

Noon: Bible Study

Friday, 10.30am: Bible Study

MONTHLY & SPECIAL

“Our Odd Anglican Ways”

(The Lenten Series)

Wednesdays until April 10th, 6.45 pm

Ladies Who Lunch

Wednesday, Noon, April 17th

venue to be announced

Information call all Sara Douglas at 410-560-9026

The Evening Choral Office

Sunday, April 7th at 6.00 PM

RETURN SERVICE REQUESTED

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11856 Mays Chapel Road
Timonium, MD 21093

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