

St Stephen's News

ST STEPHEN'S ANGLICAN CHURCH · TIMONIUM, MARYLAND

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FROM JOHN DARLINGTON

Tick Tock, Tick Tock.....

The Cookie Walk cometh

Our Cookie Walk extravaganza is fast approaching! While our *Sign-Up Sheets* are starting to fill up, there are many, many gaps to plug, and time is getting a bit short. We only have about three weeks to go before CW Day on Saturday, December 14th. I would like to, again, encourage those who are new to our congregation to step forward and help out if you can. Working together on an important event can build lasting friendships.

While cookies are the main attraction, there are plenty of other important jobs that need to be done prior to CW Day in order to make this event a success. For instance, we need items for the Children's Table and the Gift Table, volunteers to help with general clean up tasks, before and after CW Day, the making of wreaths and center pieces, etc. etc. etc.

The really fun days are Monday and Tuesday December 9th & 10th when we will be creating those wreaths (about 60 we hope) and other arrangements. Don't worry if you haven't done anything like that before. We have experienced pros who'll gladly "show you the ropes. Lastly, check out our Cookie Walk Table in the Cadwalader Room for upcoming dates, sign-up sheets, baking tips and more.

More Cookie Recipes Cinnamon Sugar Crinkles

INGREDIENTS:

*1/2 Cup Unsalted Butter-softened; 1/2 Cup Packed Brown Sugar; 1 Egg; 1/4 Cup Molasses; 1 Teaspoon Vanilla; 2 Cups All-purpose Flour; 1 Teaspoon Baking Soda; 1-1/2 Teaspoons Cinnamon; 1/4 Teaspoon Salt
1/4 Cup Coarse Sugar*

In a large bowl, beat butter with brown sugar until fluffy; beat in egg, molasses and vanilla. Whisk together flour, baking soda, cinnamon and salt; stir into butter mixture. Refrigerate dough for 20 minutes. Roll about 1 Tablespoon into balls. Roll balls in coarse sugar. These balls maybe frozen at this point and baked without thawing at a later time See Freezing Tips at <http://blog.kingarthurflour.com/2015/10/21/freeze-bake-tips/>. Place 1-1/2 inches apart on parchment paper lined baking sheets. Bake in a 350 F oven until puffed and crackly, about 9 minutes. Let cool on pan for 5 minutes. Transfer to rack and cool completely.

Bourbon Balls

(A "no bake, no fuss" recipe: Bourbon Balls offer up a powerful punch while packaged in a small bite. These sweet, no-bake treats are a favorite gift and a perfect nibble for parties.)

INGREDIENTS:

*1 (12oz) package vanilla wafers, finely crushed;
1 cup chopped pecans or walnuts; 3/4 cup powdered sugar;
2 tablespoons unsweetened cocoa; 1/2 cup bourbon;
2 1/2 tablespoons light corn syrup; Powdered sugar for rolling*

Stir first four ingredients together in a large bowl. In another bowl, stir together bourbon and corn syrup. Add bourbon mixture to wafer mixture. Roll into 1 inch balls, roll in powdered sugar. Cover and chill up to two weeks.

AN APPRECIATION

Two people divided by a common language (almost)

My deepest thanks to all of you for the sympathy you shown my children and me at the loss of my wife, Charlotte, and most particularly to Jacques Kelly, who wrote such a splendid obituary about her in the Sun newspaper. I hope Charlotte was able to read it up there on high. She was a great admirer of Jacques and his colleague Fred

Rasmussen, both for their excellent obituaries and for their articles about Baltimore. She also enjoyed chatting with them when we bumped into one another at the Waverley Market.

Charlotte was not just an adored wife a devoted mother and the perfect epitome of an English vicar's "missus." As Jacques pointed out, she excelled at pretty well anything to which she turned her hand. The reason she excelled, I believe, was that when she decided to do something – whether as a financial journalist, forensic corporate analyst, art market expert, corporate takeover advisor, school board president and health care executive – she was absolutely single minded about it And I now realize her single-mindedness of purpose was on full display on the occasion we met.

She was a foreign correspondent for Forbes Magazine, working out of the Financial Times building in London., It gave Forbes's access to the reports filed by its extensive network of foreign correspondents, of which I was one.

Back in those days all of the major London daily newspapers had bars on the premises, presumably on the grounds that journalists tended (as my grandmother would have coyly put it)

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: Adric, Catherine, Richard, Janis, Parisa, Daniel, Judy, Leona, Rachel, Elizabeth, Kim, Dorothy, Donna, Skip, Dan. Sarah, Betsy, Edie, Heidi, Alan, Terry, Helen, Linda, John, Neal, Stephen, Nathan, Hobie, Betty, Helen, Jan, Bobby, Lee, Cary, Marie, Jim, Joanna, Kendall, Ian, Gloria, June, John Tom, Michell, Jack, Lewey, Stephen, Pamela, David, Wade, Sifa, Eileen, Ravi, Theresa, Lisa, Larry Ricard, George & Scott

FOR LIGHT, STRENGTH & GUIDANCE: Caroline, Karen, Ardis, Mavis, Michael, Melba, Sam, Vinnie, Doug, Chip, Elizabeth, Catherine, Ian, Lisa, Carey, Jacob, Casey, Beth, Kath, Rebecca, Colin, Christian.

IN MEMORIAM: Charlotte Omohundro Hawtin

WHO MOURN: The Hawtin & Omohundro Families

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

"to be given to drink." The in-house bar saved editors the bother of scouring local watering holes to locate absent staff.

Charlotte, who had a remarkable talent for picking people's brains, developed a routine of visiting the Financial Times bar occasionally to socialize with the journalists – particularly returning foreign correspondents – and to glean information about news coming down the pike.

I'd just returned from a protracted trip to Eastern Europe. My entire wardrobe was at the cleaners and I hadn't had a haircut for months.. But then, I wasn't in the business of impressing anybody. I was simply visiting the foreign desk copy editors and catching up with colleagues over a pint of bitter in the bar where, as chance would have it, Charlotte happened to be making a visit.

I'd read – in novels. I guess – of people able to light up rooms with their presence, but I'd taken it as hyperbole until I caught sight of Charlotte in the Financial Times bar.

She was slim, svelte and dressed in an exquisitely cut Courrèges suit. Despite looking scarcely out of her teens, she was engaged in animated debate with a group of distinguished financial pundits, all of whom were far better clad and coifed than I was.

I was immediately smitten. But how could I make a decent

impression when dressed like a refugee from a Barnum & Bailey's Circus? Luckily, my friend Pam, editor of the Letters Page, came to my rescue. She called Charlotte told her I was an expert on the East European oil, natural gas and coal production. It was no exaggeration. The world was in the midst of an energy crisis and East European energy production was a hot topic.

We shook hands and, after the usual verbal tussling, Charlotte started interrogating me about Soviet oil, gas and coal output – not what I'd hoped, but as far as I was concerned "any port in a storm." After the beat part of an hour of this, I moved faster than I'd ever moved in my life, and stammered: "How about letting me take you to dinner?" To my astonishment, she said: "Yes!"

I took her to my favorite Greek restaurant: The Little Acropolis on Charlotte Street, just off Oxford Street, on the fringes of London's West End. It was a wonderful evening – other than the fact that the ink fish cooked in its own ink made her more than a little nauseous. It is utterly delicious, but, I discovered, not to be recommended to a lady on one's first date.

We talked until two in the morning – by no means entirely about Soviet energy production. And upon taking her home in a taxi, I learned that my apartment was just around the corner.

We shook hands on her door step (young people still did that sort of thing on first dates in those days) and told her I would pick her up at 9.00 AM so we could share a taxi to work.

Imagine my shock when I arrived, bright eyed and bushy tailed, at nine o'clock sharp to be confronted with the previous

night's dream girl, white with fury. To say she threw me out seriously understates the case. Ruefully, I returned to my taxi, and, at the office, I sought out a colleague who was married to an American lady. "My gosh, Kevin," I whined, "American girls might be gorgeous, but they're crazier than a box of frogs."

"What exactly did you say to her?" he asked.

"I said I'd pick up at nine in the morning," I replied.

"No," he said, "What were the exact word you used."

"I said I would knock her up at nine o'clock in the morning,"

I replied testily, When he explained that the common English slang for "I'll call for you at 9.00 AM" means something entirely different on the other side of the Atlantic. I realized that my hopes of seeing her again had been dashed forever.

Fortunately, Charlotte's friend, Virginia, who managed the Washington Post's London bureau, was engaged to an Irishman.

"I met this perfectly nice Englishman," Charlotte complained, "But you'll never guess what he said as we said goodbye."

"Oh yes I can," said Virginia, "It doesn't at all mean what it means back in the States. In the north of England factory workers still employ 'knocker-uppers' to wake them up for work."

Charlotte ran me to earth in the newspaper's cafeteria where Kevin and I were lunching. I leaped to my feet. "I'm so sorry," I blurted out. "Not half as sorry as I am" she replied.

So much for the loony novelist who wrote "Love Means Never Having To Say You're Sorry"! GPH✘

St Stephen's Anglican Church

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www.ststeve.com

The Very Rev. Guy P Hawtin, Dean & Rector

The Rev. John Novicki, Vicar ·

Associate Rectors:

The Rev. Michael Belt, The Rev. C. Daniel Bursi,

The Rev. Dr. Norman Flowers,

The Rev. M. Wiley Hawks & The Rev. Mark Newsome,

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

The Cookie Walk

Cookie Walk will take place in the Parish Hall at

9.00 AM, December 14th

The Vestry Meeting

Wednesday, 7.00 PM, December 5th

Ladies Who Lunch

Noon, Wednesday, December 18th

Venue: The Blue Stone, Timonium

Information: Call Sara Douglas at 410-560-9026

RETURN SERVICE REQUESTED

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